

First Annual Organic Vegetable School

*An ounce of prevention:
Strategies to save time, money and resources*

February 15, 9 am-4:30 pm

Poughkeepsie Farm Project: 51 Vassar Farm Ln, Poughkeepsie, NY

Workshop

**Cost per
Person:**

\$25 Enrolled

\$30 non-
Enrolled

*You must pre-
register to be
guaranteed
lunch!*

Register by
clicking [here](#)
or by calling
Abby at
518.746.2553

Program Highlights:

Hear from panels of experienced growers and industry experts about the following topics:

- Precision cultivation
- Cover crops and tarps for weed suppression
- Biocontrols: how do they actually work?
- Scaling up and paring down: should you grow fewer crops, better?
- What do I need to know about worker protection

Invited speakers:

Cathy Ahlers is a pesticide specialist with the New York State Department of Environmental Conservation

Jody Bolluyt is co-owner of Roxbury Farm, a certified organic and biodynamic vegetable farm in Kinderhook, NY

Dr. Allyssa Collins is a professor of Plant Pathology at Penn State University and director of the Southeast Agricultural Research and Extension Center

Jean-Paul Courtens is the associate director of farmer training at the Hudson Valley Farm Hub and co-owner of Roxbury Farm

Sue Decker owns Blue Star Farm, a Certified Naturally Grown veggie farm in Stuyvesant, NY

Brian and Justine Denison own Denisons farm, a 164-acre certified organic farm in Schaghticoke, NY

Matt Linehan is an owner of Sparrow Arc Farm in Copake, NY

Ryan Maher is the reduced tillage project manager at the Cornell Small Farms Program

Max Morningstar is the owner of MX Morningstar Farm in Copake, NY



Cooperative Extension

Eastern New York Commercial Horticulture Program