Cornell Cooperative Extension and Black Queen Angus are proud to present the 8th Annual Winter Green-Up Grazing Conference.

We are really excited about our lineup of speakers this year, including our keynote speakers, Neil Dennis, a Saskatchewan farmer who has spoken at many conferences on various topics related to grazing and holistic management and Chip Hines, speaker and author of Time to Change, How Did We Get It So Wrong, and A Slantwise Guide To Prosperity.

Some reflective comments from participants at previous Green Up Conferences...

“Gave me renewed impetus to pursue a farming career.”

“This conference has a family feel to it. Wonderful!”

“This conference has been enlightening and a source of inspiration—great things for an aspiring farmer.”

“The networking opportunities were great. The people attending were all accessible, helpful and friendly.”

“Keep doing what you’re doing!”

“Best event of the year!! Keep up the great work!”

Thanks again to our sponsors!

The Eighth Annual Winter Green-Up Grass-Fed Grazing Conference
Grassfed to finish, management intensive grazing, building soil health with animal impact, winter feeds

Friday, February 12, 2016
8:30 am – 9:00 pm

Saturday, February 13, 2016
9:00 am – 4:00 pm

The Century House
Rte 9
(Exit 7 off the Northway)
Latham, NY 12210

24 Martin Road, P.O. Box 497
Voorheesville, NY 12186
518-765-3500 FAX 518-765-2490
www.ccealbany.com www.facebook.comccealbany
2016 Winter Green-Up Grass-Fed Grazing Conference
Participant Registration Form
Please copy this form for additional registrants

Last Name    First Name    Middle Initial

Name on name badge

Farm or company name

Address

City    State    Zip

Daytime phone with area code    email

Registration fee
Early bird registration (on or before December 31, 2015). Both days, includes banquet $175.00    ______
After December 31, 2015, both days includes banquet $225.00    ______
Early bird couple, both days, includes banquet $300.00    ______
After December 31, 2015, couple, both days, includes banquet $400.00    ______

DVDs available
Pre-order 2016 DVD, $25.00
2015 DVD featuring Alan Nation, $40.00
2013 DVD featuring Steve Kenyon $20.00

Total payment: $ ______

If you have any questions, please contact Tom at 518-577-0958.

Cancellations will be accepted until January 16, 2016. (a $10.00 cancellation fee will be charged)
*Rooms are being held for Thursday - Saturday night at The Century House for $114.00 per night*
518-785-0931

Please mention the conference for this special rate.

Return completed registration form with payment to:
Winter Green-Up
Cornell Cooperative Extension Albany County
PO Box 497
Voorheesville, NY 12186

OR

Register online:
https://reg.cce.cornell.edu/WGU2016_201
To pay by credit card, call 518-765-3518

Neil Dennis, Sunnybrae Farms, Saskatchewan, Canada
Practicing holistic management has changed Neil's outlook on life. Neil's enthusiasm for grazing and its benefits to land, cattle, people and the pocketbook are contagious.

http://holisticmanagement.org/holistic-management/case-studies/case-studies-sunnybrae-farms/

Chip Hines, Colorado Rancher
Chip has an un-normal way of looking at problems and searching out what counts. Chip's presentations include discussions on genetics, grazing and management.

http://www.chiphines.com

Bill Roberts, 12 Stones Grassland Beef
12 Stones Grassland Beef is dedicated to researching, testing, implementing and proving the principles of nutrient dense food production that comply with the laws of nature. We are a source for all classes of grass fed cattle, drawing upon a relational network of producers from coast to coast.

https://www.linkedin.com/pub/bill-roberts/55/410/303

John Moody, Farm-to-Consumer Legal Defense Fund
John Moody is the executive director of the Farm-to-Consumer Legal Defense, founder and lead administrator of the Whole Buying Club in Louisville, KY, farms with wife and kids at Some Small Farm. John speaks across the nation on matters related to food, farming, soil, homesteading, among other topics relating to the food system, food distribution, and the legal and economic challenges therein.

http://www.farmentoconsumer.org/team/

Brian Alberg, Executive Chef, The Red Lion Inn
Brian Alberg is Vice President for Food and Beverage Operations at Main Street Hospitality Group in Stockbridge, MA as well as Executive Chef at The Red Lion Inn in Stockbridge and Eat On North in Pittsfield, MA.

http://www.redlioninn.com/team/chef-brian-alberg/

Jeremy Stanton, Fire Roasted Catering and Meat Market
Jeremy Stanton is Chef/Owner of Fire Roasted Catering and The Meat Market in Great Barrington, MA, and also a graduate of the Culinary Institute of America. The Meat Market is a nose-to-tail butcher shop dedicated to selling grass-fed beef, pastured pork and grass-fed lamb and they make all their own charcuterie. Fire Roasted Catering

http://www.themeatmarketgb.com/