

MCHENRY COUNTY COLLEGE

CENTER FOR AGRARIAN LEARNING



Teach
Engage
Inspire

THE FUTURE OF FOOD IS NOW

Today's consumers are hungry for high-quality, locally-grown food. And those involved in our food economy need easy access to information about the latest techniques, technologies, and ideas that will help them grow a profitable business.

Located in an ideal spot between America's agricultural heartland and the city of Chicago, McHenry County College is proud to deliver a resource that will provide the ongoing education these professionals need to succeed.

MCC's Center for Agrarian Learning is our community's source for seminars, speakers, workshops, and events that will connect the most innovative thinkers and doers in the food and farm economy. Check out our upcoming courses that are sure to engage and inspire.

HOW TO REGISTER:

Visit www.mchenry.edu/mymcc or call (815) 455-8588 and reference the course code number.

All sessions take place at the college, 8900 U.S. Highway 14, Crystal Lake, IL.

For more information, contact Sheri Doyel, Director of the Center for Agrarian Learning at sdoyel@mchenry.edu or (815) 479-7618.



USING THE LEAN SYSTEM TO EARN A COMFORTABLE LIVING ON A FARM

Ben Hartman

In this workshop geared toward market growers, Ben will explain the Lean growing systems he uses to earn a living working 35 hours or less, per week, on less than one acre of land. He'll guide you through concrete examples of Lean thinking applied to soil building and no-till bed preparation, compost-making, quick-rotation propagation, lean CBD hemp production and much more.

Lunch is provided.

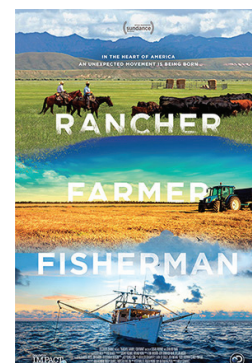
Fee: \$59

Course Code #	Day	Date	Time	Location
NAL S05 001	SU	Jan. 26	10 am–4:30 p.m.	Luecht Auditorium

About Ben Hartman

Ben Hartman is the author of *The Lean Farm*, winner of the prestigious Shingo Institute Research and Professional Publication Award. In 2017, Ben was named one of fifty emerging green leaders in the United States by *Grist*, and published a companion guide to *The Lean Farm* titled *The Lean Farm Guide to Growing Vegetables*. Ben and his wife, Rachel Hershberger, own and operate Clay Bottom Farm in Goshen, Indiana, where they make their living growing and selling specialty crops on less than one acre.

RANCHER, FARMER, FISHERMAN FILM SCREENING



Rancher, Farmer, Fisherman tells the inspiring story of heartland conservation heroes who are feeding the world while stewarding the land and water.

The film is a tribute in part to people like Justin Knopf, a fifth-generation Kansas farmer revolutionizing industrial-scale agriculture to rebuild the fertility, biodiversity, and resilience of his soil, and Dusty Crary, a fourth-generation Montana rancher who forged alliances between cattlemen, federal agencies, hunters, and environmental groups to protect the Rocky Mountain Front.

Based on a book by best-selling author Miriam Horn of Environmental Defense Fund, *Rancher, Farmer, Fisherman* was directed by Oscar nominee and Emmy winner Susan Froemke and Emmy winner John Hoffman, and narrated by award-winning journalist Tom Brokaw.

Running time: 103 minutes.

Green Screen Environmental Documentary Film Series is co-hosted by the Environmental Defenders of McHenry County and the MCC Sustainability Center. A short discussion will follow each movie. Save the date for a special film to mark the 50th Anniversary of Earth Day on April 22, 2020.

Monday, January 27

Doors open at 6:30 p.m.; Film begins at 7 p.m.
Luecht Auditorium, Building B

Free to attend

INTRO TO APPLE TRUE PRUNING: THE OLDER AND NEGLECTED

Grant McCarty

Whether you're working with mature apple trees or you've ignored your own trees for a number of years, it's never too late to get your trees on the path toward productive yields!

This course will explore everything you need to get your mature apple trees back into shape. Speaker Grant McCarty will also discuss pruning cherry, peach, and pear trees, as well as caring for younger trees (under 3 years old).

Topics include:

- Basics of seasonal and older tree pruning
- Different pruning methods
- Disease/insect management
- Apple tree grafting options
- And more!

Course handouts included.

Fee: \$19

Course Code #	Day	Date	Time	Location
NAL S01 001	T	Feb. 4	6–8 p.m.	A229, MCC

About Grant McCarty

Grant McCarty is the Local Foods and Small Farms Educator for University of Illinois Extension in Winnebago, Stephenson, and Jo Daviess Counties. He works with commercial producers and backyard growers by providing resources in fruit and vegetable production. His area of expertise includes soil management, hops production, organic/sustainable crop production, alternative crops, and general fruit and vegetable production. He further assists stakeholders within the local food system by helping them to expand their operation, adopt new practices, and/or better manage their current production.

BEEKEEPING 101

Larry Kregel

The demand for bees for pollination is on the rise, so there's no better time to learn about bees and beekeeping! We'll cover bee biology, modern beekeeping techniques, construction of hives, and how to acquire bees. Keep bees for the fun of it, as a side job, or to help your garden and orchard. Four Wednesday evenings.

Fee: \$59

Course Code #	Day	Date	Time	Location
NAL S06 001	W	Feb. 5–26	6–8 p.m.	A112, MCC



CULTIVATING YOUR LEGALLY-RESILIENT FARM

Speakers: Eva Moss and Sara Vaile

Farmer-Presenters: Tim Brown and Cliff McConville

Don't lay awake at night wondering if a legal mistake is going to take your farm away. Developing a strong, legally-resilient farm business is easier than you think.

Farm Commons' collaborative, accessible approach to learning farm law alongside farmer-peers will set you on the right path. This workshop isn't a set of boring lectures filled with legal lingo—it's led by a farm law expert and farmer co-presenters, guaranteeing you'll pick up the practical wisdom and knowledge you need to navigate legal issues with confidence.

Framed around the 10 steps every farm needs to take to build legal resilience, you'll leave this workshop with a personal action plan for your own farm. Checklists, model documents, and more show farmers how to get the job done. Together, we'll build strong local farms and resilient community businesses with the law on our side.

This workshop addresses farmers' greatest vulnerabilities in land matters and leasing, business structures, farm employment law, diversification and agritourism, as well as liability and food safety issues.

Included info packet contains template for creating customized legal risk management plan, three activities, farm employment law guide, insurance chart, and flowchart for classifying employees on the farm.

This workshop is created and delivered by Farm Commons.

Lunch is provided.

Fee: \$59

Course Code #	Day	Date	Time	Location
NAL S02 001	T	Feb. 18	9:30 a.m.–4:30 p.m.	A229, MCC

About the Speakers

Eva Moss serves as a farmer and partner development manager at Farm Commons. She has spent the past five years working in community-based food systems and now educates farmers on the tools of the law. Eva received her master's in food and agriculture law and policy from Vermont Law School, and her BA in anthropology from Sewanee: The University of the South. She has operated her own small farm business, Heartstrong Farm, growing produce, flowers, and herbs in the Piedmont of North Carolina.

Sarah Vaile serves as staff attorney for core resilience at Farm Commons. Sarah has been a licensed attorney in Oregon since 2007 and has practiced law in a variety of areas including estate planning and administration, business law, family law, land use, and criminal defense. Sarah's real passion, however, is food and farming—and she now shares her legal expertise and experience to help cultivate legal resilience for sustainable farmers nationwide. A graduate of Pace University School of Law and the University of Indiana, she lives in southern Oregon with her husband and two sons, 7 and 4 years old.

Tim Brown is a produce farmer that owns and operates Broadview Farm and Gardens along with his wife in Marengo, IL. He is a Stateline Farm Beginnings graduate and has been operating his own diversified farming operation for five years. He currently direct markets all of his produce to the Rockford area and Chicago suburbs via farmer's markets, direct-to-restaurant and grocer, as well as CSA. Tim is an intermediate-level farmer who brings his business and production experience to the event to help others begin their farming journey.

Cliff McConville is the head farmer at All Grass Farms LLC, a 150-acre diversified farm located on leased Forest Preserve land in Dundee, IL. They produce grass-fed beef, raw Guernsey milk, and pasture-raised pork, chicken, turkey, duck, and eggs as well as fruits and vegetables using regenerative organic farming practices. Most of their production is sold through their onsite farm store, which opened in May 2016. Prior to launching his first farm enterprise in 2011, Cliff worked in the insurance industry in downtown Chicago for 20+ years.

SEVEN WAYS TO RAISE A QUEEN

Larry Kregel

The number of small-scale beekeepers is increasing, and the demand for locally-raised queen bees is growing. Purchased queens are often raised in areas of Africanized honeybees or come from migratory bee operations where dangerous viruses are exchanged. Gain information and seven simple methods of raising honeybee queens. With a few insights and a small amount of equipment, the backyard beekeeper can raise locally-adapted queens from bee stock with a great record of winter survival, good temperament, and excellent honey production.

Fee: \$25

Course Code #	Day	Date	Time	Location
NAL S07 001	W	March 4	7-9:20 p.m.	A112, MCC

RAISING BACKYARD CHICKENS

Jen Riemer

You'll learn the basics of raising poultry on a small scale. Topics covered will include laying hens, meat chickens, and turkeys, along with housing, feeding, and watering facilities. We'll explore feed rations, brooding, and where to purchase day-old chicks or pullets. Basic flock health and local regulations will also be introduced.

Fee: \$25

Course Code #	Day	Date	Time	Location
NAL S09 001	T	March 10	5:30-7:50 p.m.	A102, MCC



DIG, GROW, EAT: GARDEN TALKS FOR THE WHOLE SEASON

Lisa Hilgenberg, Chicago Botanic Garden

In the garden, how different is May 15 from June 15? Very different! Each month in the upper Midwest brings new joys and challenges, different tasks, and the need to anticipate what is to come. Join Lisa Hilgenberg, horticulturist at the Chicago Botanic Garden, as she guides you through what to expect and how to prepare for each the months ahead. From spring through fall, you'll receive detailed information on how to succeed without becoming overwhelmed. Topics include seed starting, varietal selection, bed design, irrigation and trellising, weed control strategies, pest and disease issues, harvesting cues, and garden clean up. Organic vegetable production will be the focus, with flowers and herbs covered as well.

Enroll in a single session or the series of six sessions.

Fee: \$59 for series of six

Course Code #	Day	Date	Time	Location
NAL S12 001	Th	March 12-Aug. 20	6-7:30 p.m.	A229, MCC

Register for single sessions for \$12 each.

Early Spring Garden Talk

Course Code #	Day	Date	Time	Location
NAL S12 002	Th	March 12	6-7:30 p.m.	A229, MCC

Spring Garden Talk

Course Code #	Day	Date	Time	Location
NAL S12 003	Th	April 16	6-7:30 p.m.	A229, MCC

Late Spring Garden Talk

Course Code #	Day	Date	Time	Location
NAL S12 004	Th	May 7	6-7:30 p.m.	A229, MCC

Early Summer Garden Talk

Course Code #	Day	Date	Time	Location
NAL S12 005	Th	June 11	6-7:30 p.m.	A229, MCC

Summer Garden Talk

Course Code #	Day	Date	Time	Location
NAL S12 006	Th	July 9	6-7:30 p.m.	A229, MCC

Fall Garden Talk

Course Code #	Day	Date	Time	Location
NAL S12 007	Th	Aug. 20	6-7:30 p.m.	A229, MCC

About Lisa Hilgenberg

Lisa Hilgenberg has vegetable gardening in her blood; her family's Century Farm heritage dates to 1881. As the horticulturist at the Chicago Botanic Garden's four-acre Regenstein Fruit & Vegetable Garden, Lisa leads a crew of four and a team of 25 volunteers in curating and interpreting a collection of 500 types of edible plants. Using USDA protocol and standards for organic growing, the plants grown in 2019 produced a harvest of two tons of fresh fruits and vegetables. Lisa designs the three seasons' worth of vegetable display beds, manages two orchards of apples and stone fruits, and mentors interns from Windy City Harvest (CBG's urban agriculture program), College First-Chicago Public Schools, and the French Heritage Society.

You may recognize Lisa's voice from her Weekly Gardening Minute on WBBM Newsradio 780 AM and 105.9 FM. Follow her on Instagram at hilgenberg8.



WHOLESALE SUCCESS

Atina Diffley

Each farm is a unique synthesis of the land, people, and business. Developing scale-appropriate systems and strategies that fit your farm's capacity and market can help you achieve a high quality of life and a good income from your farm. What do you need to successfully scale up for wholesale markets? How do you assess what to expand and what, possibly, to do less of?

In this full day training, you'll learn strategies and systems to increase profitability and efficiency. Record-keeping, enterprise analysis and profitability, crop planning, and communication with buyers will all be discussed. Participants will receive worksheet templates and a copy of FamilyFarmed's Wholesale Success Manual.

This workshop is brought to you, in part, by FamilyFarmed. FamilyFarmed has been a leader for more than two decades in building a healthier, environmentally sustainable, and economically dynamic food system. By supporting and empowering independent farmers across the country, we give farmers the resources and tools they need to grow high-quality produce, prepare for food safety and other risks, and nurture relationships with customers.

Materials and lunch provided.

Fee: \$59

Course Code #	Day	Date	Time	Location
NAL S03 001	S	March 14	9 a.m.–4 p.m.	A229

About Atina Diffley

Atina is an organic vegetable farmer, public speaker, and author of the award-winning memoir, *Turn Here Sweet Corn: Organic Farming Works*. Her areas of expertise include postharvest handling, brand-name marketing, food safety, and organic farming systems. She is FamilyFarmed's lead trainer and co-author/editor of their training manuals, *Wholesale Success*, *Direct Market Success*, and *Food Safety Template*.



HEMP GROWING INFO DAY

Rachel Berry & Liz Rupel

Rachel Berry of the Illinois Hemp Growers Association and Liz Rupel of the Illinois Stewardship Alliance will explore the production of CBD and fiber hemp, and current Illinois hemp-growing regulations (including the most recent updates). Rachel and Liz will discuss how three types of hemp are grown, processed, and used while also exploring their transportation and marketing outlook. Examples of products from each kind of hemp will be available to see. Local farmers who grew in 2019 will also be presenting about their first-hand experience with this crop. This will be a classroom-style learning experience, so bring your questions!

Please bring your own lunch. Coffee and tea provided.

Fee: \$10

Course Code #	Day	Date	Time	Location
NAL S04 001	M	March 16	10 a.m.–2 p.m.	A229, MCC

About the Speakers

Liz Rupel is the Policy Organizer at the Illinois Stewardship Alliance, which works on behalf of the Illinois local farming community and serves as an advocate in state policymaking. Liz's mission as an organizer is to engage with both hemp and regenerative farmers to learn about their hopes, successes, and barriers in order to find policy solutions that will keep family farmers as stewards of the land.

Rachel Berry is the founder and CEO of the Illinois Hemp Growers Association. She is an experienced member of the Tiny Hemp Houses building team, a regenerative farmer, community organizer, and hemp educator. Rachel's work is dedicated to building the resources and relationships necessary to grow a sustainable and equitable Illinois hemp industry. She is a frequent statewide speaker at hemp and agricultural education events and has been featured on Chicago Tonight and NPR's *The 21st*.



SEASONS OF CHANGE ON HENRY'S FARM FILM SCREENING

Director, producer, and cinematographer: Ines Sommer
Producer: Terra Brockman

Central Illinois farmer Henry Brockman has spent the past quarter-century working alongside nature to raise delicious organic vegetables and establishing himself as a very popular anchor vendor in the Evanston Farmer's Market. But farming takes a toll on his aging body and Henry dreams of scaling back. So he puts his former apprentices in charge of Henry's Farm while he takes a personal "fallow year" with his wife Hiroko in her native Japan. Nothing, however, turns out as planned. While former intern Kris leads the farm crew, record rainfall devastates the crops. Daughter Aozora, a brand-new college graduate and poet, returns to work long hours on the farm while longing to write. Meanwhile, Henry's sabbatical frees his mind enough to let climate change enter his consciousness, unbidden and unwelcome, and he realizes he will have to re-envision the future of farming — for himself and for coming generations. (2019, 83 min, USA)

After the film, both the director Ines Sommer and producer Terra Brockman will be present for questions and discussion.

This film is co-sponsored by The Land Conservancy of McHenry County and the Center for Agrarian Learning at MCC.

About The Land Conservancy

The Land Conservancy is a nonprofit organization dedicated to the health and preservation of natural and agricultural land in McHenry County. TLC is grateful to Food:Land:Opportunity funding for making programs such as this film event possible.

Thursday, April 2

Refreshments served at 6:30 p.m.

Film begins at 7 p.m.

Luecht Auditorium

Free to attend

GROWING INTO YOUR BUSINESS: LOANS AND LENDING FOR FOOD AND FARM ENTREPRENEURS

Andrew Larson

Growing a food and farm business often requires taking on debt. Upfront capital requirements and early operations expenditures can leave enterprises strapped for cash, and therefore highly vulnerable to disruptions. It's important to determine when to expand, when to seek funding, and what obstacles you might encounter along the way.

In this workshop, you'll learn how to get started without debt, how to decide when a loan is right for you, and, when the time comes, how to get approved.

Fee: \$19

Course Code #	Day	Date	Time	Location
NAL S11 001	T	April 7	6–8:30 p.m.	A229, MCC

About Andy Larson

Andy Larson is an Agriculture and Commercial Loan Officer with German American State Bank, where he works in both conventional and alternative agriculture. Andy grew up on a dairy farm near Pecatonica, IL, went to college at the University of Notre Dame, and earned his MBA with a minor in sustainable agriculture from Iowa State. Andy spent 10 years working as an agriculture educator for University Extension, specializing in ag entrepreneurship and farm-direct marketing for small farms. After work, he helps his wife and daughters produce free-range brown eggs for local restaurants, retailers, and farmer's markets.

BEEKEEPING FIELD STUDY

Larry Kregel

This short course will provide practical, hands-on instruction for installing, manipulating, and inspecting colonies of bees. The class will meet in a bee yard, so appropriate clothing and bee equipment will be necessary. Spring is the time to start with bees, and this course will walk you through it step by step. Learn what you need to know to start out right with your bees.

Fee: \$59

Course Code #	Day	Date	Time	Location
NAL S08 001	S	April 11–18	10 a.m.–Noon	Off campus, TBA

FRUIT AND VEGETABLE CROPS

Rich Tobiasz

Learn about growing fruit and vegetable crops in Northern Illinois from the planning stages through harvest. We'll discuss hardy fruit crops appropriate for our area along with specific vegetable crops including cultivar selection, cultural needs, pest management, and harvesting. This class will be a combination of lecture and lab. You must purchase two books for this class costing approximately \$41, available at Amazon.com. The Fruit Gardener's Bible by Lewis Hill and Leonard Perry (ISBN 978-1-60342-5674) and *How to Grow More Vegetables* by John Jevons (ISBN 9781-60774-189-3).

Fee: \$199

Course Code #	Day	Date	Time	Location
NAL S10 001	TTh	May 19–July 7	8:30 a.m.–12:20 p.m.	D160, MCC





FOREFRONT:

Ideas in Food and Farming

HUNGRY FOR MORE INFORMATION?

Check out Forefront: Ideas in Food and Farming, our free speaker series featuring innovative entrepreneurs who are diving deep into the art of food production. Sessions are held the fourth Sunday of each month, now through April 2020.

View schedules and register for upcoming sessions at

www.mchenry.edu/forefront.

