



# CT NOFA

and United Natural Foods

*presents*

# CULTIVATING AN ORGANIC CONNECTICUT

SATURDAY, MARCH 10, 2007, 8:30AM - 4:45PM

WINDSOR HIGH SCHOOL, WINDSOR, CT

## NANCY JACK TODD AND JOHN TODD

Scientists, authors, activists and co-founders of the  
New Alchemy Institute and Ocean Arks Institute

### THE PROMISE OF ECOLOGICAL DESIGN

To build truly sustainable communities and lighten the footprint humans are making on the earth requires a new way of thinking about design, recycling, conservation, and renewable energy. Taking our cues from long-existing ecosystems on our planet, we can create successful local food systems and virtually eliminate pollution, providing a healthier environment and better quality of life for everyone.



**America's Premier Certified Organic Distributor**

[www.ctnofa.org](http://www.ctnofa.org)  203-888-5146

## POTLUCK LUNCH

Bring a dish to share and a place setting for yourself. Kitchen facilities are available.

## ORGANIC MARKETPLACE

Apples \* Cider \* Vegetables  
Wool Soaps \* Herbs \* Books  
Lotions & Salves \* Honey  
Hemp Clothes \* Jams \* Maple Syrup \* Teacup Raffle  
Educational Displays  
& Much More!

## REGISTER

online at  
[www.ctnofa.org](http://www.ctnofa.org)  
in January  
or call 203-888-5146

## VOLUNTEER

Meet cool people and get a discount off your conference registration!

Greeters \* Registration Assistants  
Vendor Helpers \* Workshop Assistants  
Kitchen Help \* Clean-up Crew  
Raffle Attendants

See registration form  
online at [www.ctnofa.org](http://www.ctnofa.org)  
or call 203-888-5146

- Green Building
  - Is All 'Fair Trade' Fair?
  - Backyard Composting
    - Heating with Biodiesel
    - Brassica Study Update
    - A Season at Fort Hill Farm
    - Farmland Preservation 101
    - Earthworms and Soil Health
    - Managing Insects on Vegetables
    - Ensuring the Health of CT's Rivers
    - Grow Your own Historic Garden
    - Cultivating a Healthy Back while Gardening
    - Pass the Cheese, Please: Cheesemaking Basics
    - Permaculture: Moving Towards Sustainability
    - Traditional Pickle-Making/Lacto-Fermentation
    - National Animal ID – A Badly Designed Program
    - City Chickens: Keeping Hens in Cities & Suburbs
    - The State of Local Food in CT: A Panel Discussion
    - Biosecurity of Backyard Flocks in the age of Bird Flu
    - Introduction to Biodynamics: Principle and Practices
    - Sustainable Management of Your Connecticut Woods
    - Reading the Landscape: The Art and Science of Seeing
    - Humanure: Compost Your Waste and Complete the Cycle
    - Solar Greenhouses: Aggressive Growing From Passive Heat
    - Mad Sheep: The True Story Behind the USDA's War on a Family Farm
    - The Dirt on Soil: A Sustainable Approach to Assessment and Remediation
    - Consuming, Harvesting, and Farming Sustainable Fish: A Panel Discussion
    - More to come!

# WORKSHOPS

[www.ctnofa.org](http://www.ctnofa.org) ☘ 203-888-5146