

General information

Location and Transportation - Both the Main and the Pre-Conference will be held at Memorial Hall in Hotchkiss, CO, which is located on the western slope of the Colorado Rockies on the North Fork of the Gunnison River. The weather in the valley is generally sunny with temperatures on average ranging from highs in the 50's to lows in the mid 20's, March is second only to January in annual snowfall amounts. Appropriate wardrobe recommended.

Flight arrangements - Via either Grand Junction, CO (1.5 hours by car) or Montrose, CO (1 hour). Although no public transportation from either airport is available, rental vehicles are available at both. Carpooling arrangements- See Ride section below. Details provided with registration.

Lodging - Attendees should arrange own lodging. Lodging options are available on the conference information page at www.vogaco.org. Some spaces available in private homes. For more information, please contact Pat Frazier - ppfarminfo@paonia.com.

Meals - All meals from Friday breakfast through Sunday Lunch are included in the Main Conference fee. Meals for the Pre-Conference are breakfast and lunch on Thursday. The Valley Organic Growers Association (VOGA) farmers are proud to provide conference meals, all local, organic, or biodynamic. Conference Fees include meals.

Make checks payable and send Payment and Registration to: VOGA/ BD Conference

PO Box 614 , Hotchkiss, CO 81419

Ability to pay should not deter conference attendance. Please contact Pat Frazier if you need assistance with fees. Email: ppfarminfo@paonia.com

Registration Form: (Deadline: Feb 9, 2012)

Name _____
Address _____
Email _____
Phone _____

_____ Number of Participants
_____ Pre- Conference and Main Conference: \$175
_____ Main Conference Only: \$150
_____ Pre-Conference Only: \$40

Ride (indicate number you can bring or needing ride)
_____ Offer _____ Needed

Our Speakers

Philippe Armenier - For more than 20 years, has been carrying on a love affair with biodynamic farming, first in the vineyards of his family's famed Domaine de Marcoux, and since 2002, passionately spreading the teachings of Rudolf Steiner throughout the vineyards of California and beyond. Working with many high quality California vineyards, well over 2000 vineyard acres have transitioned to Biodynamic practices under Philippe's guidance, with approximately 1000 of these achieving Demeter certification.

Jim Barausky - has been involved in Biodynamics since the 1970's. He trained at Emerson College with H.H Koepf, and worked in Germany for several years under the teaching of Trauger Groh. He was very instrumental in developing the Biodynamic farming and training programs at the Kimberton Hills, Pa. Community. He has been active and served as president for a number of years in the Biodynamic Farming and Gardening Association. Currently, Jim is involved with the North American Biodynamic Apprenticeship Program as a mentor farmer and enjoys bread baking and writing.

Hugh Courtney - In 1975, discovered the world of biodynamic agriculture and over a period of years served an apprenticeship in the making of the biodynamic preparations under the tutelage of the premier preparation maker in the U.S., Josephine Porter. Upon her death in 1984, Hugh took over her work in making and distributing the biodynamic preparations, founding in 1985 the Josephine Porter Institute for Applied Biodynamics, Inc. His dedication to spreading the preparations far and wide so the Earth may be healed is untiring.

Caroline Gordon - born in Germany, found her true calling for Biodynamics in the senior year of high school. She trained in Biodynamic farming and Waldorf education. For many years she was involved in the "Free Biodynamic Apprenticeship Training Program of North Germany". Later in life it was her destiny to support Biodynamics as a baker, which she has done for 24 years, first on a community farm in Germany, and since 2001 at Hawthorne Valley Farm, New York. She is active on the FOPM conference planning committee.

Mac Mead - is the Program Director at the Pfeiffer Center. He has been involved in Biodynamics since 1973 through many roles. Mac was the main gardener at the Fellowship Community, transitioning the community through many periods of growth from gardening to animal husbandry, and finally to a farm scale operation. Mac became Program Director of the Pfeiffer Center in 2007. He is fond of developing programs that involve children in the wonders of nature, gardening, and farming.

Dewane Morgan - owns and operates MidheavenFarm, 440 acres located in north central Minnesota. He has used the Biodynamic preparations since 1976. He raises cattle, small grains, and hay, and has a 100-member CSA. He is involved with organic farmland preservation as a board member of Yggdrasil Land Foundation, and is a longstanding member of the Biodynamic Farming and Gardening Association, and the Northern Plains Sustainable Agriculture Society.

Cheryl Mulholland - lives in Boulder, Colorado. She has been a teacher for over 30 years in many capacities including: Waldorf education pre-K through high school, eurythmy, Waldorf teacher training, farming, gardening and herbal studies. Together with her husband, Jim Barausky, Cheryl runs apprenticeship training for Biodynamic Agriculture. She currently offers Rosamira Sacred Circles for Families, Sophia Grail Circles, children's programs, & family festivals in her community.

Lloyd Nelson - currently manages Kahumana Farm, on the west coast of Oahu, growing tropical fruits and vegetables for CSA, markets and farm to table cafe. He studied extensively at the Josephine Porter Institute for Applied Biodynamics (JPI), and is also a builder and Biodynamic educator. His passion for furthering practical application of Biodynamics has lead him to teaching engagements across the US and in Canada.

Wali Via - is co-owner of Winter Green Farm in Noti, Oregon. Winter Green operates a 600 member CSA, and grows crops for 6 farmers' markets and wholesale accounts, and has a cow/calf beef herd. He is past president of the Oregon Biodynamic Group, and has lectured on biodynamics, compost, and sustainable agriculture in Japan, Canada, and the United States. Wali has been making and using the biodynamic preparations since 1976. Wali's passions include spending time in the wilderness, singing and chanting from the world's spiritual traditions, nature photography, and composting.

