

Minnesota Elderberry Festival - 2014

Friday & Saturday, August 22-23, 2014

Natura Farms, 19060 Manning Trail N., Marine on St. Croix, MN 55047 (651-308-3801)

PRESENTERS, TOPICS & SCHEDULE

FRIDAY, August 22, 2014 (Coverall Building)

8:00 – 8:45 Registration, Coffee, Refreshment

8:45 – 9:00 Welcome & Orientation, Paul M. Otten & Chris Patton

9:00 – 10:00 *The Social Life of Soil* by Karen Ballen, PhD, Dept. of Soil, Water and Climate, University of Minnesota (*)

10:00-10:45 *Farmland Design, Permaculture, NRCS* by Daniel Halsey, Southwood Forest Gardens and Design, Prior Lake, MN

10:45 – 11:00 Coffee Break & Refreshments

11:00 – 11:45 *Fundamentals of Organic Certification* by Michelle Menken, Minnesota Crop Improvement Association, Minneapolis

11:45 – 12:30 *Mobile Elderberry Processing and Freezing Trailer* by Paul Hanneman, onFarm Storage. Inc., St. Louis, Park, MN

12:30 – 1:30 Elderberry Feast (Lunch/Dinner) by Chef Klaus Mitterhauser

1:30 – 2:15 *Marketing Midwest Grown Elderberry* by Chris Patton, Pres, Minnesota Elderberry Cooperative & Natural Kick Farms

2:15 – 2:45 *Your Elderberry Irrigation System Options* by David Birky, Ag Resource Inc., Detroit Lakes, MN

2:45 – 3:15 *Minnesota Elderberry Coop Business Plan* by Bob Olson, Cooperative Development Services, St. Paul, MN

3:15 – 3:30 Coffee Break & Refreshments

3:30 – 4:00 *Minnesota Elderberry Coop Functions & Membership*, Chris Patton

4:00 – 4:15 *Elderberry: Great Taste with Potential Health Benefits*, Chris Patton

4:45 – 5:00 *Wrap-up*: Chris Patton, Bob Olson, Paul Otten

5:00 – 7:00 Dinner on your own

7:00 – 9:00 *Fireside Bull Session* (Free for all open discussion and conversation on any soil, berry, health issue of interest) Paul M. Otten

SATURDAY, August 23, 2014

8:00 – 8:45 Registration, Coffee, Refreshment

8:45 – 10:00 *Processing Harvested Elderberries* by Terry Durham, River Hills Harvest, Hartsburg, MO

10:00 – 10:15 Coffee Break, Refreshments

10:15 – 11:30 *Hands-on Harvesting Elder Cymes/Berries* by ALL able participants

11:30 – 12:15 *De-stemming, Sanitizing, Packaging Elderberries* – Demo on how it is done with the first elderberry de-stemming machine in Minnesota by Terry Durham

12:15 – 1:15 Lunch: Fresh, custom-made on site wood fired oven pizza with ancient grain dough, fresh Natura Farms vegetables and herbs, and meats from Stephanie Schneider, Together Farms, Mondovi, WI by Cecilia Coulter, Red Door Bakery & Manager of Chisago City Farmers Market

12:15 – 1:15 *Steam Juicing Elderberry & Black Currant Berries* (Coverall Building)

1:15 – 2:15 *Field Walk: The Benefits & Economics of Using MaxiPlugs & Close Plant Spacing* by Paul M. Otten, Berry Communications, Marine on St. Croix, MN & *Study & Harvest of Local Native Elderberries* (Compare to our 5 cultivated varieties. Use MEC Evaluation Sheets.) by Paul M. Otten.

2:15 – 3:00 *De-stemming, Sanitizing and Packaging NATIVE Elderberries* (2nd run) by Terry Durham

3:00 – 3:15 Coffee Break & Refreshment

3:15 – 3:45 *Short History of Building our Soils & Marketing Berries at Natura Farms* by Paul M. Otten

3:45 – 4:30 Plenary Session. Wrap Up. Questions & Answers. What's Next? Official Festival Close: Chris Patton & Paul Otten

4:30 ++ Hang out, visit, walk fields as long as you like: Paul M. Otten & Chris Patton

Other invited and potential 5-10 minute interspersed presenters

- *How We Harvest & Use Elder Flowers at Home* by Wm, Barb, Geoffrey Marsh, St. Paul
- *The Role of Antioxidants in Human Inflammatory Processes*, Jonathan Otten, ND
- *How I Use Elderberries at Spoonriver Restaurant* (Minneapolis), Brenda Langton
- *How & Why I Use Elderberry Flowers at Forepaughs* in St. Paul, Donald Gonzalez
- *SARE*, Jean Andreason, Minneapolis
- *Elderberries in Permaculture*, Jeff Jensen, Trees Forever, Iowa

(*) “The Social Life of Soil” has gone ‘live.’ It is a very valuable and interesting online course developed by Dr. Karen Ballen, Dept. of Soil, Water & Climate, University of Minnesota. Please spread the word and let your grower friends know about it. To our knowledge there is no other academic course like it. [Natura Farms’ motto: “*Better food from LIVING soils.*”] <http://www.swac.umn.edu/Education/Undergrad/Fall/SOIL2601/index.htm>

For complimentary camping on site, contact Paul M. Otten, 651-308-3801 (pmo@chof.net).