

# FRIDAY SCHEDULE\*

FAIR HOURS: Friday 12:00–7:00 PM; Saturday 9:00 AM–7:00 PM; Sunday 9:00 AM–5:00 PM

STAGE NAME	1:00–2:00 PM	2:30–3:30 PM	4:00–5:00 PM	5:30–6:30 PM
<b>MOTHER EARTH NEWS Stage</b> Presented by Nature's Flavors	<b>Are We Winning the Energy Wars Against Coal, Nuclear and Oil Companies?</b> <i>Dan Chiras</i>	<b>Organic Gardening for Newbies – Avoiding Beginner Mistakes</b> <i>Barbara Pleasant</i>	<b>Tiny Homes on the Move</b> <i>Lloyd Kahn</i>	<b>DIY Aquaponics</b> <i>Dan and Don Adams</i>
<b>GRIT Stage</b> Presented by Brushy Mountain Bee Farm	<b>5 Simple Projects and 25 Great Tool Tips for the Backyard Homesteader</b> <i>Spike Carlsen</i>	<b>Edible Mushrooms and How to Prepare Them</b> <i>John Plischke</i>	<b>Farming Finances</b> <i>Brion Smoker</i>	<b>Advanced small-scale meat processing</b> <i>Matt Wilkinson</i>
<b>Mother Earth Living Stage</b>	<b>Rejuvenating Our Land and Our Health</b> <i>Janet McKee</i>	<b>Herbal Hair Care</b> <i>Stephanie Tourles</i>	<b>DIY Herbal First Aid</b> <i>Linda Conroy</i>	<b>Menopause With Science and Soul</b> <i>Judith Boice, ND, LAc, FABNO</i>
<b>Mountain Rose Herbs Stage</b>	<b>Herbal Remedies That Work</b> <i>David Christopher, MH</i>	<b>Dissolving Your Sugar Habit</b> <i>Sharon Greenspan</i>	<b>Everyday Uses for Essential Oils</b> <i>Erin McIntosh</i>	<b>Soap Making in 30 Minutes</b> <i>Robin Bedford</i>
<b>New Society Publishers Stage</b>	<b>Farmstead Chef: Organic eating on a dime</b> <i>Lisa Kivirist</i>	<b>Creating a Permaculture Ecovillage: My 40 years at The Farm community</b> <i>Douglas Stevenson</i>	<b>Wake Up America! The Food Rights Battle Is On</b> <i>Pete Kennedy, Esq.</i>	<b>Permaculture: Design for regeneration</b> <i>Darrell Frey</i>
<b>Organic Gardening Stage</b>	<b>Growing Unusual Fruits</b> <i>John Holzwart</i>	<b>Six Inches of Soil in Six Months and 600,000 Bugs, Part 1</b> <i>John Moody</i>	<b>Six Inches of Soil in Six Months and 600,000 Bugs, Part 2</b> <i>John Moody</i>	<b>The Fall and Winter Vegetable Garden</b> <i>Niki Jabbour</i>
<b>PASA Stage</b> Presented by Yanmar	<b>Herbal Soap Making</b> <i>Rusty Orner</i>	<b>How to Maximize Sales at a Farmer's Market</b> <i>Christina Howell</i>	<b>Composting With Worms</b> <i>Claire Orner</i>	<b>Ecosystem Gardening for Edible Crops</b> <i>Hannah Reiff</i>
<b>Real Food Stage</b>	<b>Quick and Easy Homemade Sausages</b> <i>Robin Mather</i>	<b>Meals Under Pressure: Beginning pressure cooking</b> <i>Rebecca Martin</i>	<b>How to Cure Bacon</b> <i>Robin Mather</i>	<b>Fresh Home-Ground Wheat in Artisan-Quality Bread</b> <i>Shawn and Beth Dougherty</i>
<b>Renewable Energy Stage</b>	<b>Care and Feeding of Your Yurt</b> <i>Kenneth Lawrence</i>	<b>MAXimizing Mileage: The MAX Car, MPX Truck and Kinetic Vehicles</b> <i>Jack McCornack</i>	<b>The DIY Dad's Backyard Projects</b> <i>Ben Nelson</i>	<b>Is Solar Electricity Right for You?</b> <i>Dan Chiras</i>
<b>Seed Stage</b>	<b>Intro to Seed Saving</b> <i>Matthew Goldfarb and Petra Page-Mann</i>	<b>The Right Tools for the Job: Proper use, care and selection of hand gardening tools</b> <i>Joel Dufour</i>	<b>Easy Seed Starting</b> <i>Lisa Ziegler</i>	<b>Hemp Returns to Humanity: Building soil health and farmer revenue with industrial cannabis</b> <i>Doug Fine</i>
<b>Storey Stage</b>	<b>Shrooming Off the Grid</b> <i>Tradd Cotter</i>	<b>Drink the Harvest: Delightful garden wines</b> <i>Nan K. Chase</i>	<b>My House Our House: Living far better for far less in a cooperative household</b> <i>Jean McQuillin</i>	<b>Eat Your Roses</b> <i>Denise Schreiber</i>
<b>The Livestock Conservancy Stage</b> Presented by Manna Pro	<b>Marketing Mindset: Selling yourself and your products successfully</b> <i>Alison Martin</i>	<b>Pig Pickin': An introduction to heritage breeds</b> <i>Jeannette Beranger</i>	<b>Poultry Unplugged: Free-ranging poultry off the grid or anywhere else</b> <i>Victoria Redhed Miller</i>	<b>Hopping for Fun and Profit With Heritage Rabbits</b> <i>Alison Martin</i>
<b>Kids' Treehouse Stage</b>		<b>Butterflies</b> <i>Judy Thaler</i>	<b>Butterflies</b> <i>Judy Thaler</i>	

\*SUBJECT TO CHANGE

# SATURDAY SCHEDULE\*

FAIR HOURS: Friday 12:00–7:00 PM; Saturday 9:00 AM–7:00 PM; Sunday 9:00 AM–5:00 PM

STAGE NAME	10:00–11:00 AM	11:30–12:30 PM	1:00–2:00 PM	2:30–3:30 PM	4:00–5:00 PM	5:30–6:30 PM
<b>MOTHER EARTH NEWS Stage</b> Presented by Nature's Flavors	<b>Let Your Honeybees Pay Their Way</b> <i>Kim Flottum</i>	<b>Beautiful and Abundant</b> <i>Bryan Welch</i>	<b>Growing and Cooking the Year-Round Harvest</b> <i>Barbara Damrosch</i>	<b>Herbal Remedies for Pain Relief</b> <i>Stephanie Tourles</i>	<b>What the Cluck?! Getting Started on Gardening With Chickens</b> <i>Jessi Bloom</i>	<b>DIY Solar Panels</b> <i>Dan and Don Adams</i>
<b>GRIT Stage</b> Presented by Brushy Mountain Bee Farm	<b>Aquaponic Gardening: Growing fish and vegetables together</b> <i>Sylvia Bernstein</i>	<b>The One Scythe Revolution</b> <i>Botan Anderson</i>	<b>Can the Sweet Corn</b> <i>Hank Will</i>	<b>Primitive and Modern Fire Making</b> <i>Jason Drevenak</i>	<b>Is Your Hive Ready for Winter?</b> <i>Shane Gebauer</i>	<b>The True American Spirit: Distilling liquor at home, safely AND legally</b> <i>Victoria Redhed Miller</i>
<b>Mother Earth Living Stage</b>	<b>Sprout Happy!</b> <i>Sharon Greenspan</i>	<b>Mountain Roots! Medicinal Plants of Appalachia</b> <i>Mimi Hernandez, MS, RH</i>	<b>Eat Your Roses</b> <i>Denise Schreiber</i>	<b>Acupressure for the Whole Family</b> <i>Judith Boice, ND, LAc, FABNO</i>	<b>Sustainable Living Simplified</b> <i>John Ivanko and Lisa Kivirist</i>	<b>Edible Mushrooms and How to Prepare Them</b> <i>John Plischke</i>
<b>Mountain Rose Herbs Stage</b>	<b>Flu Prevention and Treatment Tips</b> <i>David Christopher, MH</i>	<b>Herbal Soap Making</b> <i>Rusty Orner</i>	<b>Herbal Medicine Making Basics</b> <i>Erin McIntosh</i>	<b>Virtual Medicine Walk</b> <i>Dawn Combs</i>	<b>Essential Oils for Home Health Care</b> <i>Judith Boice, ND, LAc, FABNO</i>	<b>Aromatherapy for Wellness</b> <i>Billy Galloway</i>
<b>New Society Publishers Stage</b>	<b>Virtual Medicine Walk</b> <i>Dawn Combs</i>	<b>Taking Care of Business</b> <i>Elizabeth Rich</i>	<b>Fall Vegetable Production</b> <i>Pam Dawling</i>	<b>Grow a Sustainable Diet</b> <i>Cindy Conner</i>	<b>Grow Your Own Woodland Botanicals for Fun or Profit, or Both!</b> <i>Jeanine Davis</i>	<b>Powering Your Homestead With Renewable Energy</b> <i>John Ivanko</i>
<b>Organic Gardening Stage</b>	<b>Build Your Own Super Simple Garden Cart</b> <i>Spike Carlsen</i>	<b>Rock the Crock: Composting basics</b> <i>Jennifer Kongs and Rebecca Martin</i>	<b>Groundbreaking Food Gardens</b> <i>Niki Jabbour</i>	<b>Life with an Organic Garden</b> <i>Lisa Ziegler</i>	<b>Lemonade to Lettuce: The evolution of a vegetable market gardener</b> <i>Eleanor and Matt Wilkinson</i>	<b>Composting With Worms</b> <i>Claire Orner</i>
<b>PASA Stage</b> Presented by Yanmar	<b>Charcoal: More precious than diamonds</b> <i>Gary Gilmore</i>	<b>Bioshelters: Design and management of solar greenhouses</b> <i>Darrell Frey</i>	<b>Edible Mushrooms and How to Prepare Them</b> <i>John Plischke</i>	<b>Growing Garlic: The Enon Valley Garlic way</b> <i>Ron Stidmon</i>	<b>Shiitake Mushrooms: Growing, harvesting and preserving</b> <i>Rusty Orner</i>	<b>Mycoremediation of Home and Farm Waste</b> <i>Tradd Cotter</i>
<b>Real Food Stage</b>	<b>Sheep Butchering and the Merits of Mature Meat</b> <i>Adam Danforth</i>	<b>Fats and Flavor: The art of butchering</b> <i>Adam Danforth</i>	<b>Can Do Easy Canning</b> <i>Nan K. Chase</i>	<b>Lacto-Fermentation</b> <i>Michael Schwartz</i>	<b>How to Milk a Goat, Make Raw Milk Cheese, and Stay Out of Jail</b> <i>Elizabeth Rich</i>	<b>You've Got It, So Cook It!</b> <i>Linda Watson</i>
<b>Renewable Energy Stage</b>	<b>Solar Basics: Everything you wanted to know but were afraid to ask!</b> <i>Joseph Utasi</i>	<b>Renewable Energy for Homes and Businesses, Part 1</b> <i>Dan Chiras</i>	<b>Renewable Energy for Homes and Businesses, Part 2</b> <i>Dan Chiras</i>	<b>Everything You Want to Know about Hybrid and Electric Vehicles</b> <i>Stephanie Janczak</i>	<b>Build Your Own Electric Car</b> <i>Ben Nelson</i>	<b>Free Cooling for Life</b> <i>Dan Chiras</i>
<b>Seed Stage</b>	<b>Crop Rotations for Vegetables and Cover Crops</b> <i>Pam Dawling</i>	<b>You Can Grow Your Own Hops</b> <i>Jeanine Davis</i>	<b>Easy Peasy Edibles</b> <i>Jessi Bloom</i>	<b>Edible Landscaping With a Permaculture Twist</b> <i>Michael Judd</i>	<b>Managing Your Homegrown Food Supply</b> <i>Barbara Pleasant</i>	<b>Advanced Seed Saving and Vegetable Breeding for the Home Gardener and Farmer</b> <i>Matthew Goldfarb and Petra Page-Mann</i>
<b>Storey Stage</b>	<b>Groundbreaking Food Gardens</b> <i>Niki Jabbour</i>	<b>Herbal Hair Care</b> <i>Stephanie Tourles</i>	<b>Medicinal Mushroom Gardens: Cultivation, garden design, and preparing extracts and tinctures</b> <i>Tradd Cotter</i>	<b>Next Spring Starts Now: Be ready for the rush</b> <i>Kim Flottum</i>	<b>The Resilient Home</b> <i>Matthew Stein</i>	<b>Compost Your Way to Better Soil</b> <i>Barbara Pleasant</i>
<b>The Livestock Conservancy Stage</b> Presented by Manna Pro	<b>Pickin' Chickens: An introduction to heritage breeds</b> <i>Jeannette Beranger</i>	<b>Chicken Whispering: Discover the chicken you never knew</b> <i>Patricia Foreman</i>	<b>Hiking and Packing With Llamas</b> <i>Anne Hollowell, VMD</i>	<b>Adding a Cow to Your Family</b> <i>Alison Martin</i>	<b>Cows, Climate and Why Grazing Matters</b> <i>Judith D. Schwartz</i>	<b>Intensive Rotational Grazing: Temporary fencing techniques and captured water systems</b> <i>Shawn and Beth Dougherty</i>
<b>Kids' Treehouse Stage</b>	<b>Dyeing Alpaca Fiber With Kool-Aid</b> <i>Kristie Smoker</i>	<b>Kids Can Milk Too</b> <i>Faith Schlabach</i>	<b>Kids Can Save Seeds Too!</b> <i>Petra Page-Mann</i>	<b>DIY Dad's Eco Backyard Projects</b> <i>Ben Nelson</i>	<b>Kids and Chicks with Oprah Hen-Free</b> <i>Patricia Foreman</i>	<b>Building With Mud</b> <i>Chris McClellan</i>

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# SUNDAY SCHEDULE\*

FAIR HOURS: Friday 12:00–7:00 PM; Saturday 9:00 AM–7:00 PM; Sunday 9:00 AM–5:00 PM

STAGE NAME	10:00–11:00 AM	11:30–12:30 PM	1:00–2:00 PM	2:30–3:30 PM	4:00–5:00 PM
<b>MOTHER EARTH NEWS Stage</b> Presented by Nature's Flavors	<b>STARTS AT 9:30</b> Live Poultry Processing Demo <i>David Schafer and Joel Salatin</i>	Developing Your Intuitive Edge and the Survivor Personality <i>Matthew Stein</i>	So You Want to Be a Beekeeper? <i>Shane Gebauer</i>	Live Simply So That Others Can Simply Live <i>Ed Begley Jr.</i>	Heretics Unite <i>Joel Salatin</i>
<b>GRIT Stage</b> Presented by Brushy Mountain Bee Farm	Earthen Building <i>Rusty and Walker Orner</i>	Off on Our Own: Living off-grid for 38 years <i>Ted Carns</i>	5 Simple Projects and 25 Great Tool Tips for the Backyard Homesteader <i>Spike Carlsen</i>	Pond Management Dynamics <i>Kenneth Rust</i>	Build Your Own Super Simple Garden Cart <i>Spike Carlsen</i>
<b>Mother Earth Living Stage</b>	DIY Herbal First Aid <i>Linda Conroy</i>	Medicinal Mushroom Gardens: Cultivation, garden design, and preparing extracts and tinctures <i>Tradd Cotter</i>	Herbal Remedies That Work <i>David Christopher, MH</i>	Everyday Uses for Essential Oils <i>Erin McIntosh</i>	Herbs and Fermentation for Digestive Health <i>Linda Conroy</i>
<b>Mountain Rose Herbs Stage</b> Page 10	Food as Medicine <i>Ella McElwee, PhD, HMD, ND</i>	Herbal Remedies for Pain Relief <i>Stephanie Tourles</i>	Adrenal Health: Fertility, menopause, sleep and beyond <i>Dawn Combs</i>	Now That You've Grown Your Own Medicinal Plants: What do you do with them? <i>Maureen Burns-Hooker</i>	Make Your Own Laundry Soap, Wet or Dry! <i>Robin Bedford</i>
<b>New Society Publishers Stage</b>	Sustainable Living Simplified <i>John Ivanko and Lisa Kivirist</i>	Crop Rotations for Vegetables and Cover Crops <i>Pam Dawling</i>	Creating a Permaculture Ecovillage: My 40 years at The Farm community <i>Douglas Stevenson</i>	You Can Grow Your Own Hops <i>Jeanine Davis</i>	Restoring Pollinators <i>Lisa Ziegler</i>
<b>Organic Gardening Stage</b>	The Importance of Pollinators <i>Wayne Robins</i>	Year-Round Bounty for the Home Garden <i>Ira Wallace</i>	Grow a Sustainable Diet <i>Cindy Conner</i>	Edible Landscaping <i>Rosalind Creasy</i>	Intro to Seed Saving <i>Matthew Goldfarb and Petra Page-Mann</i>
<b>PASA Stage</b> Presented by Yanmar	Being the "Farmer People Know" <i>Michael Kovach</i>	Planning for the Future, Making the Farm a Home <i>Andy McAllister and Warren Mitchell</i>	Hiking and Packing With Llamas <i>Anne Hallowell, VMD</i>	Off On Our Own – Living off grid for 38 years <i>Ted Carns</i>	So the Garlic is Harvested – Now what? <i>Ron Stidmon</i>
<b>Real Food Stage</b>	The Beauty of Traditional Brew: Kombucha, Jun and other traditional fermented drinks <i>John Moody</i>	Eating From the Garden of Eden: Best anti-aging Bible herbs and foods <i>Rita Nader Heikenfeld</i>	Cheesemaking for the Homesteader: Using plants instead of rennet to make cheese <i>Elizabeth Rich</i>	Drink the Harvest: Delightful garden wines <i>Nan K. Chase</i>	Eating Fresh From Farm to Table <i>Janet McKee</i>
<b>Renewable Energy Stage</b>	Build Your Own Electric Motorcycle <i>Ben Nelson</i>	The Greened House Effect: Part 1 <i>Jeff Wilson</i>	The Greened House Effect: Part 2 <i>Jeff Wilson</i>	The No-Mortgage Natural Cottage <i>Chris McClellan</i>	Wildly Affordable Solar Cooking Wherever You Go <i>Linda Watson</i>
<b>Seed Stage</b>	Bioshelters: Design and management of solar greenhouses <i>Darrell Frey</i>	Weed and Pest Control in Your Organic Garden <i>Ilene White Freedman</i>	Compost Your Way to Better Soil <i>Barbara Pleasant</i>	Growing Great Garlic and Perennial Onions <i>Ira Wallace</i>	Permaculture: Design for regeneration <i>Darrell Frey</i>
<b>Storey Stage</b>	Easy Peasy Edibles <i>Jessi Bloom</i>	Can Do Easy Canning <i>Nan K. Chase</i>	Fats and Flavor: The art of butchering <i>Adam Danforth</i>	Aquaponic Gardening: Growing fish and vegetables together <i>Sylvia Bernstein</i>	Fall Vegetable Production <i>Pam Dawling</i>
<b>The Livestock Conservancy Stage</b> Presented by Manna Pro	Cows, Climate and Why Grazing Matters <i>Judith D. Schwartz</i>	Introduction to Heritage Breed Goats <i>Alison Martin Presented by Premier1</i>	Poultry Unplugged: Free-ranging poultry off the grid or anywhere else <i>Victoria Redbed Miller</i>	The Return of the Family Milk Cow <i>Faith Schlabach</i>	Gardening With and for Chickens <i>Patricia Foreman</i>
<b>Kids' Treehouse Stage</b>	Kids' Goat Milking Demonstration <i>Elizabeth Rich</i>	Fermentation! It's Freaky Fun <i>Hannah Kincaid and Jennifer Kongs</i>	Stones and Bones <i>Jason Drevenak</i>	Little Fingers Can Grow Big Plants! <i>Eleanor Wilkinson</i>	Ethnobotany for Kids <i>Dawn Combs</i>

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