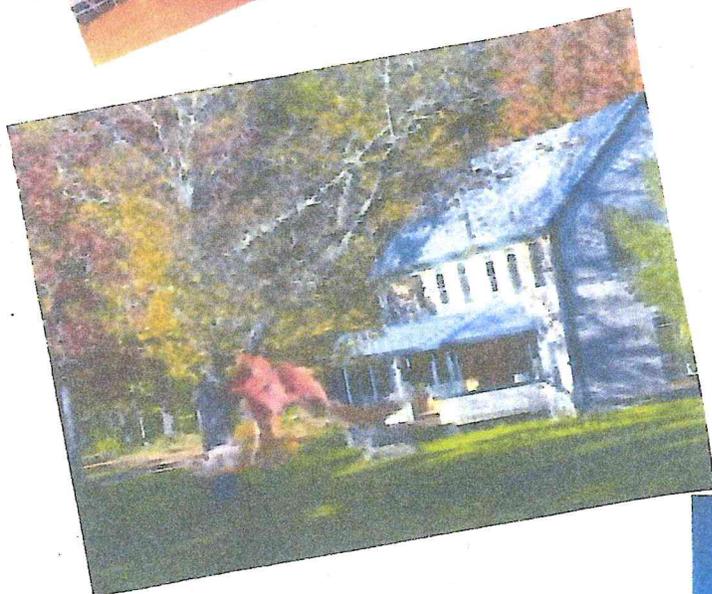
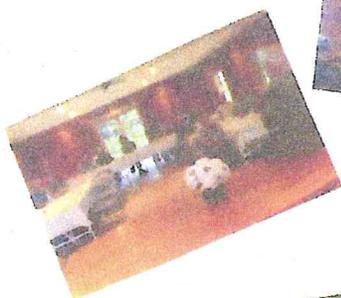


Maine Alternative Agriculture Association's Summer Nights Program - 2012

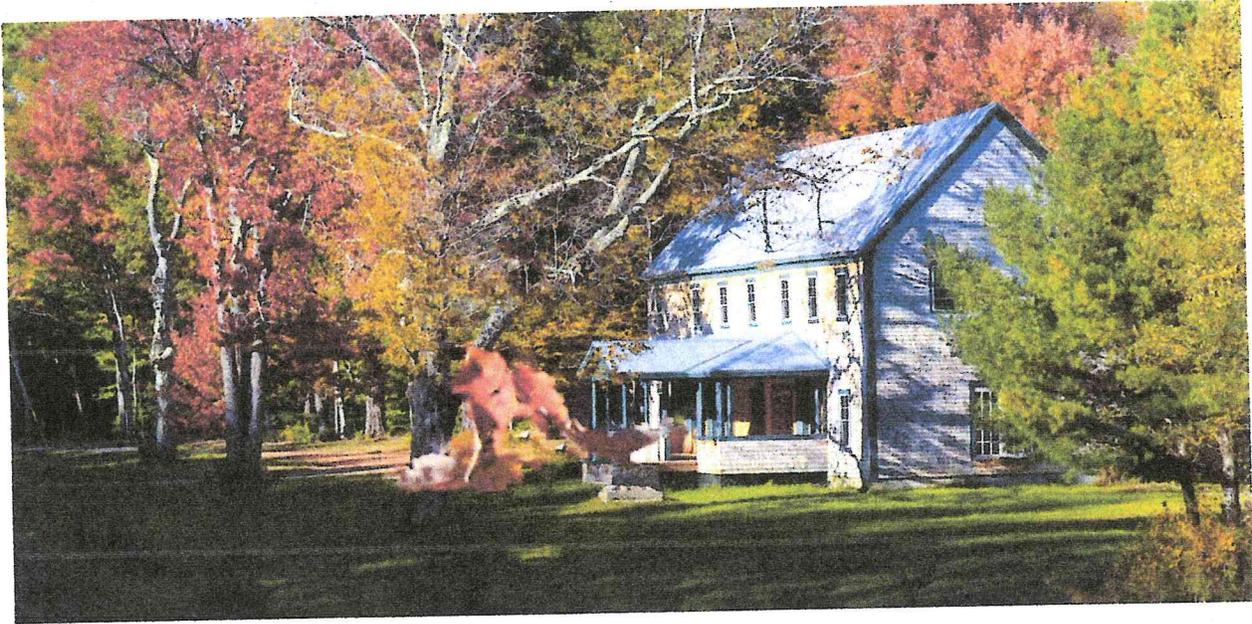


Future historians may well look back and write about our time, not about how many pounds of pesticide we did or did not apply; but by how willing we were to *sacrifice our children and jeopardize future generations based on false promises and flawed science, just to benefit the "bottom line" of a commercial enterprise.*



Local Food From Local Farmers for Local People





May 30 - Mark Fulford 6 – 9 p.m. 699 Anson Rd., Starks

Starting on May 30, at 6 p.m. (a little earlier if you want pizza!) Maine Alternative Ag is presenting a series of speakers/presenters for farmers, our customers and potential customers.

High quality food produced with integrity on small, family farms – this is what we hear the Maine consumer wants. Integrity and quality: how to put it in our food, how to explain it to our customers – the on-going process MA3 will address this summer.

Ω

Mark Fulford is a well-known, independent farm consultant and educator. His expertise encompasses transition from conventional to organic and biological agriculture, soil, crop and forage nutrition. (See full details of Mark's career at www.teltanefarm.com)

Join us for Mark's introduction to the world of nutrient dense agriculture. As he says, "High nutrition agriculture is not something that happens by chance. Quality of life is a health issue. Good health is food dependent and good food depends on soil health."

Ω

Thanks to the support of Northeast SARE, MA3 is able to bring Mark to the area without charge to the farmers who attend. If you come for pizza (and please BYO beverage), a donation to cover food costs and preparation would be appreciated.



Maine Alternative Agriculture Association - Summer 2012
699 Anson Rd., Starks

June 13 - Dr. Robert "Pat" Patterson 6 – 9 p.m.
"Safe and Humane Animal Handling Practices"



The second in our series of summer speakers, Dr. Pat will address livestock handling for the small producer. We know we need a lot more beef, poultry, lamb and pork raised in Maine if we are ever to achieve food self-sufficiency and that means a lot more small farm producers.

But, before we start, what are the best breeds for small producers, how should they be housed, pastured, fed and cared for, what does the handler need to know to be safe, and how do we find humane slaughtering facilities?

Ω

Dr. Patterson, the "cowdoc" with more than fifty years of veterinary experience, has been practicing in Franklin and Somerset Counties since the mid-1970's. He is that rare breed: a vet who attends – whether it's a colicky horse at 1 a.m. or a cow with a prolapsed uterus at dinner time, Dr. Pat is on the road and at the farm to assist.

"What would we do without Dr. Pat??" is a rhetorical cliché in this area. Come hear the wisdom of long practice and wise observation on livestock farming in Maine.

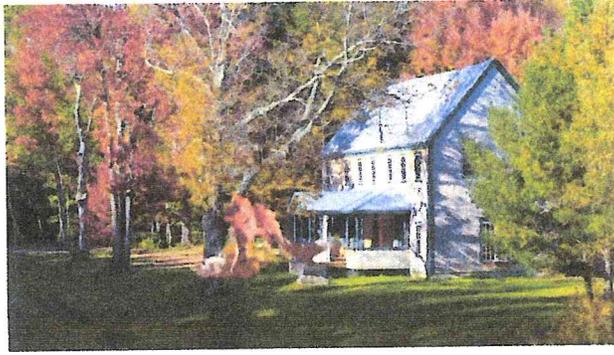
Ω

Come early for the brick oven pizza buffet (byo beverage, please).
Donations of \$5 per person to cover food costs requested.



For more info contact MA3 at 207-696-8377 or info@mainealternativeag.org

Maine Alternative Agriculture Association - Summer 2012



June 27 – Dianne Schivera, Mitra Luick
6 – 9 p.m. 699 Anson Rd., Starks

Continuing our summer series of speakers on local agriculture – how we grow of it, how we get it to the growing number of Mainers who want it – two livestock specialist are coming to Starks to talk about pasture-raised poultry.

We know there is a shortage of locally grown poultry in Maine and a significant unmet demand. Given the amount of open farm land in Somerset and Franklin Counties and the relative low start-up costs for a pastured poultry operation, fowl have great market potential for both the new start-up farmer and for the established producer looking to diversify. But it's not as simple as letting a few chickens out with the cows or horses!

Ω

Mitra Luick, a New Sharon producer, will describe how to raise “clabbered chicken.” Written up in *Gentlemen’s Quarterly* magazine as the best tasting chicken in the country, milk-fed chicken is a real possibility for the small producer in this area.

Diane Schivera, MOFGA’s livestock specialist, is a recognized authority on pasture-raised poultry.

Join us for an introduction to the world of small-scale, high-value chicken production.

Ω

Thanks to the support of Northeast SARE, MA3 is able to bring Diane and Mitra to the area without charge to the farmers who attend. Come early for pizza and salad buffet (and please BYO beverage); a \$5 donation to cover food costs and preparation would be appreciated.

For more info contact MA3 at 207-696-8377 or info@mainealternativeag.org



Maine Alternative Agriculture Association - Summer 2012



July 11 - Dr. Michael J. McNeill

“Genetically Modified: On Our Farms, On Our Plates”

6 – 9 p.m. 699 Anson Rd., Starks

Continuing our summer series of speakers on local agriculture, Dr. Michael J. McNeill will speak on genetically modified seeds, feeds and foods. His presentation will be of special interest to all who grow or who are considering growing genetically modified seed, to adjacent landowners, to livestock producers who give gm feeds to their stock and to consumers who eat the resulting foods.

Virtually all non-organic corn, soybeans, canola, and sugar beets raised in the US are now genetically modified. This means that virtually all animal feeds now contain genetically modified ingredients. As a result, most packaged foods, dairy products, meat and poultry in our supermarkets today consist of gm ingredients. What are they and what is the consequence?

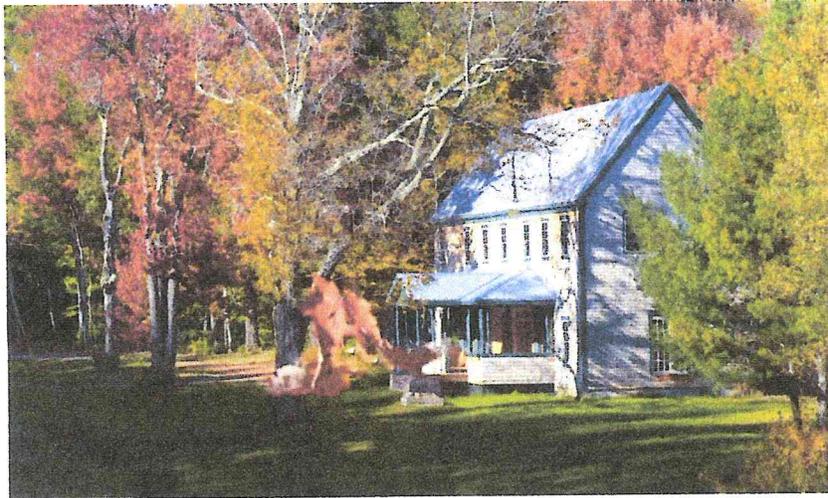
Genetically modified is in the news all over the country as more and more citizen initiatives insist on labeling laws that give us the choice to avoid foods with gm ingredients. But there is very little in the news to explain just what it is – if anything – that we need to know about this biological manipulation of our food supply.

Dr. McNeill is President of Ag Advisory, Ltd., an agronomic consulting firm in Iowa. He holds a PhD in Plant Breeding and Statistical Genetics from Iowa State University and he advises on individual farm plans - organic and conventional. He is an expert legal witness on livestock and plant diseases and insect issues, and his farm provides contract research capability on soil fertility, soil tillage, plant disease and insect control.

The public is invited, admission is free, light refreshments will be served.

For more info contact MA3 at 207-696-8377 or info@mainealternativeag.org





PIZZA AND MOVIES

September 12, 6 p.m., 699 Anson Rd., Starks

You Know You Are What You Eat, But...



Do You Know What You Are Eating??

Double feature: **“Genetic Roulette”** followed by **“Bitter Seeds”**

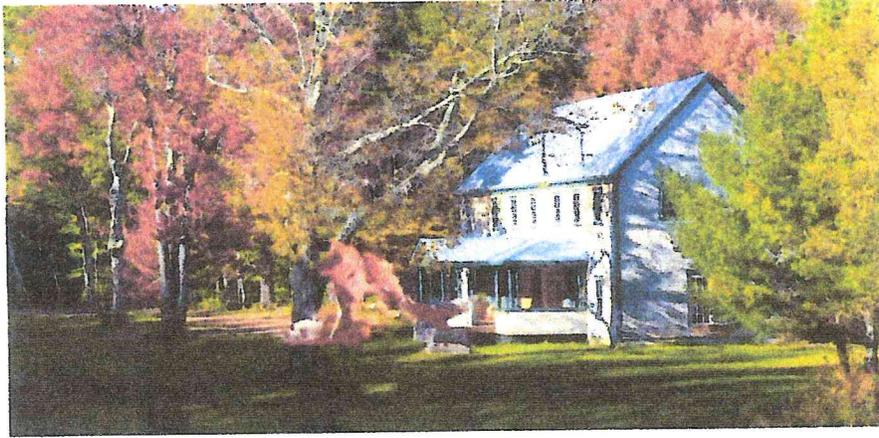
Our last speaker in July, Dr. Michael McNeill, gave an eye-opening presentation on genetically modified seeds, feeds, crops and foods and their effects on soils, livestock and human consumers. The subject is very controversial and very much in the news right now as national grass-roots movements demand labeling of foods that contain GMOs. The response from industrial food giants is to throw millions and millions of dollars into a campaign to defeat those efforts.

September 17, is a national awareness day on the issues so to do our part, we're presenting two new films on the subject. They're entertaining and they broaden our knowledge of the world according to Monsanto.



Movies and pizza/salad buffet: \$8 per person (YOUR DONATION WILL HELP US FINISH THIS PROJECT). BYO beverage. Coffee & cookies served between films.

For more info contact MA3 at 207-696-8377 or info@mainealternativeag.org



Starks Farmers' Coffee Klatch

Sunday, October 7, 2012

12 Noon

Invitation for a Talk: "Can We Feed Our Town?"

Answer: "Piece of Cake"

There's talk going on all over Maine about how we can become food self-sufficient. Lots of talk.

Lots of brainstorming, strategizing, policy-wonking, lots of "thinking outside of the box."

No one is doing it. MA3 is suggesting Starks show the rest of the state how.

How to take control of our lives, literally, by not relying on California or China or Chile or processed food manufacturers anywhere to keep us alive.

Come by for coffee and a muffin. We'll figure it out.



For more info contact MA3 at 207-696-8377 or info@mainealternativeag.org

Maine Alternative Agriculture Association - Fall 2012

Mark Fulford

Wednesday, October 10, 6 – 9 p.m.

699 Anson Rd., Starks

Mark was our first speaker back in May and he had so much to offer on the relationship between healthy soil, healthy crops and healthy consumers, livestock and human, we promised to have him return.

He's back with Part II of Biological Soils Management – the real dirt on healthy soil.

Mark is a well-known, independent farm consultant and educator. His expertise encompasses transition from conventional to organic and biological agriculture, soil, crop and forage nutrition. (See full details of Mark's career at www.teltanefarm.com)

As he says, "High nutrition agriculture is not something that happens by chance. Quality of life is a health issue. Good health is food dependent and good food depends on soil health."



Come early for pizza - and please BYO beverage. A donation to cover food costs and to help us finish this project would be much appreciated.



For more info contact MA3 at 207-696-8377 or info@mainealternativeag.org