Janay Gasparini  
**2nd person (if attending):** Mary O'Reilly  
**About:** Very small-scale growers transitioning from just feeding ourselves to growing more for markets  
**Grow/Produce?** Vegetables, honey, maple sugar, eggs, grapes  
**Current Markets?** Nowhere just yet!  
**Markets of Interest?** Farmers markets, contracting with local restaurants, small farm stand  
**Comments:** We are so excited to attend! We have been working our way through the wonderful small farm resources and worksheets on the CCE website and have found them outstanding. Thank you, and see you in a few weeks.Mary O'Reilly

Lynn Lamphere  
**2nd person (if attending):** Michele Evans Actress4hire@gmail.com  
**About:** Muck farm recently purchased  
**Grow/Produce?** vegetables  
**Current Markets?** road side stand  
**Markets of Interest?** food hub, commercial  
**Comments:** Michele Evans Actress4hire@gmail.com

Christine Quane  
**2nd person (if attending):**   
**About:** Eastern Market is the oldest and largest public market in the US. We manage operations, develop programs, build facilities, provide critical infrastructure, and collaborate with community partners to:

Strengthen the Eastern Market District as the most inclusive, resilient, and robust regional food hub in the United States.

Fortify the food sector as a pillar of regional economic growth

Improve access to healthy, green, affordable, and fair food choices in Detroit and throughout Southeast Michigan  
**Grow/Produce?** We provide programs that support food and farm businesses  
**Current Markets?** See above  
**Markets of Interest?** See above  
**Comments:**

Jeff Van Arsdale  
**2nd person (if attending):** Jan Virkler (same email address)  
**About:** Licensed dairy and creamery producing cheese and a certified home kitchen for producing preserves and bakery items.  
**Grow/Produce?** goat cheese (chevre & feta), jam, jelly, bakery items.  
**Current Markets?** farmers markets, retail stores, & wholesale.  
**Markets of Interest?** collective farm-2-table marketing & wholesale  
**Comments:** not at this timeJan Virkler (same email address)

Vanessa Gilbert  
**2nd person (if attending):**   
**About:** We are a small farm with produce and berries. We currently market at farmers markets but are looking to expanding into CSA's, stores and restaurants  
**Grow/Produce?** vegetables and berries  
**Current Markets?** farmers markets  
**Markets of Interest?** restaurants,  
**Comments:** I also work with a local coffee roasting company and think that there will be helpful information and networking for this business as well.

Jessi Lyons  
**2nd person (if attending):** Alice Gallagher agallagherbfc@gmail.com  
**About:** We're a non-profit farm, growing mixed veggies on almost 3 acres. We currently have a CSA and sell twice a week at a farm stand  
**Grow/Produce?** mixed veggies, some ethnic vegetables  
**Current Markets?** CSA, farmers market, farm stand  
**Markets of Interest?** restaurants and local grocers  
**Comments:** Alice Gallagher agallagherbfc@gmail.com

Stephanie McCarthy  
**2nd person (if attending):**   
**About:** I am the Project Coordinator for the NNY Food Hub Initiative  
**Grow/Produce?** N/A  
**Current Markets?** N/A  
**Markets of Interest?** N/A  
**Comments:**

Christine Watkins  
**2nd person (if attending):**   
**About:** I work for Jefferson County SWCD and had talked to Cathy about setting up a information table about our NY Grown and Certified program. I thought there could be people here that might be interested in the program. I am also interested in the general program for the event.  
**Grow/Produce?** None  
**Current Markets?** N/A  
**Markets of Interest?** N/A  
**Comments:**

Nyla Gaylord  
**2nd person (if attending):** Charles Sheets  
**About:** We are just starting to develop a small farm that produces naturally raised heritage pigs, meat goats, chickens, turkeys and guinea fowl for eggs and for eating.  
**Grow/Produce?** Currently we have chickens and guinea fowl.  
**Current Markets?** We are not yet in full production and need help identifying the best markets.  
**Markets of Interest?** food hub, distributor, restaurants.  
**Comments:** The challenge we have is "ramping up" until we have enough livestock and poultry ready to harvest. We need help projecting productivity and costs as well as identifying the best markets.Charles Sheets

Jason Slibeck  
**2nd person (if attending):**   
**About:** I am a new farmer. 2018 will be our first commercial season. Our farm plan is to develop a highly diversified, sustainable, organic product line at a scale that could feed 1000 people from one farm year round. New York City is our target market.  
**Grow/Produce?** 2018 production will include wild, foraged products such as fiddlehead ferns and mushrooms, plus a limited range of late season vegetables.  
**Current Markets?** Planning to sell through GreenMarket Co., a wholesale marketplace operated by GrowNYC.  
**Markets of Interest?** New York City speciality retailers, schools, institutions, and other small wholesale customers.  
**Comments:** Is there any certification or other credential obtained from completing this workshop?

Erin Windham  
**2nd person (if attending):**   
**About:** CT Dept of Ag.- Hoping to learn how we can tailor this program for use in our state through our agencies.  
**Grow/Produce?** N/A  
**Current Markets?** N/A  
**Markets of Interest?** N/A  
**Comments:**

dean yancey  
**2nd person (if attending):** unconfirmed yet  
**About:** produce maple syrup and extra vegetable for sale and could expand if marketable  
**Grow/Produce?** potato squash bean tomato cucumber lettuce cabbage beet family small scale  
**Current Markets?** wholesale  
**Markets of Interest?** food hubs  
**Comments:** unconfirmed yet

Brandy Colebrook  
**2nd person (if attending):** Kayo Green kg493@cornell.edu  
**About:** My program is the Syracuse Refugee Agriculture Partnership Program, we have a small incubator farm in Kirkville where we teach agriculture classes to refugees who want to start their own farms.  
**Grow/Produce?** Vegetables  
**Current Markets?** farmers market  
**Markets of Interest?** food hubs and restaurants  
**Comments:** Kayo Green kg493@cornell.edu

Marni Duffy  
**2nd person (if attending):**   
**About:** I own and operate a 10 acre fruit farm. I have only been here for 6 months, so this summer will be our first u-pick season.  
**Grow/Produce?** Raspberries, peaches, plums, veggies  
**Current Markets?** auction, road side stand  
**Markets of Interest?** direct to consumer, possible restaurants for microgreens and mushrooms  
**Comments:**

Marion secor  
**2nd person (if attending):** Lynne Dundas  
**About:** Mushrooms are new  
**Grow/Produce?** Hay/mushrooms  
**Current Markets?** Farm stand  
**Markets of Interest?** Mushrooms  
**Comments:** Lynne Dundas

Violet Colwell  
**2nd person (if attending):** Michael Colwell mcolwell@twcny.rr.com  
**About:** We have a high tunnel, 8 other greenhouses, and 30 acres of veg crops.  
**Grow/Produce?** strawberries,cucumbers,summer and winter squash,tomatoes,peppers,sweet corn,beans,pumpkins  
**Current Markets?** at our own retail market,some to local food pantries, a little to a few local restaurants.  
**Markets of Interest?** our retail  
**Comments:** noMichael Colwell mcolwell@twcny.rr.com

Windy Klossner  
**2nd person (if attending):**   
**About:** I own a small scale goat cheese processing facility.  
**Grow/Produce?** Goat cheese  
**Current Markets?** Farmers market, restaurant, wholesale  
**Markets of Interest?** Larger scale wholesale  
**Comments:**

David R. Duda  
**2nd person (if attending):** Ken Alico , devoltd@gmail. com  
**About:** We are a berry farm & winery  
**Grow/Produce?** We produce blueberries, blackberries & rhubarb .  
**Current Markets?** Farmers markets & auctions  
**Markets of Interest?** Food hubs & restauarants  
**Comments:** All set for nowKen Alico , devoltd@gmail. com

Julian R Mangano  
**2nd person (if attending):** Alice Waite  
**About:** Small-Scale Biointensive Farm  
**Grow/Produce?** Fresh Produce  
**Current Markets?** Farmers Markets  
**Markets of Interest?** Food Hub & Restaurants  
**Comments:** Alice Waite

Jane Yancey  
**2nd person (if attending):**   
**About:** We own a 5,000 tap Maple sugarbush.  
**Grow/Produce?** We produce and sell Maple syrup, Maple Sugarcakes (molded maple sugar shapes), Maple Cream and Granulated Maple Sugar  
**Current Markets?** From our production location during the Maple season and from our home the rest of the year. We also sell bulk to one restaurant and package for one small store.  
**Markets of Interest?** Most markets, Farmer's markets are difficult for us to do because we are also Dairy Farmers  
**Comments:** Please note that I am allergic to eggs, chicken, turkey and all poultry products. I can bring my own food if necessary, but need to know what is in the food that is prepared. I would be fine as long as there is something that I can eat at the event.