



The FARMYARD Stage hosted by The Allegheny Front

1:30pm **Good Food = Good Jobs**

What makes a good job good? This panel will explore the job-creating potential of an economy that values good food from family farmers and will highlight the stories of people in the festival region who have found new, vibrant careers in food and farming.

Host: Kara Holsopple, The Allegheny Front, Pittsburgh Public Radio

Kara Holsopple is the host of The Allegheny Front, as well as the podcast Trump on Earth, covering the environment in the Trump era. Kara is committed to telling environmental stories that connect people to faces and places nearby, and to the wider world. She has interviewed authors, scientists and policymakers on topics such as creating more resilient farms, climate change's impact on farming and the need for more biodiversity in our food system.

Panel: Nathaniel Rateliff with Joseph Pope

Nathaniel Rateliff is an American singer and songwriter based in Denver, whose influences are described as folk, Americana and vintage rhythm & blues. Rateliff has garnered attention with Nathaniel Rateliff & The Night Sweats, the soulful R&B combo he formed in 2013. He has also released two solo albums. Rateliff was raised in rural Missouri farm country, and says it's a shame to see how much farming has changed since he was a kid. He grew up in a poor but loving family that made music together, grew their own vegetables, and hunted.

Josh Inklovich, FIT Farms (724.290.2707)

Pittsburgh, PA

In 2014, Josh Inklovich resigned as a VP of an energy and steel contractor to found FIT Farms, which teaches parents who are exiting the prisons system how to grow and process food. FIT Farms combines farming, making, mindful practice, and building for sustainable, entrepreneurial workforce development and to heal the roots of recidivism. Through this work, Fit Farms helps returning citizens reconnect to themselves, the Earth, their food, their family, and their community.

Randall Moores, Moores Heritage Farm (440.725.0282)

Ashtabula, OH

Randall and Connie Moores own and operate Moores Heritage Farm, on land that has been in Randall's family since the early 1800s, and from a home and barn built by Randall's grandfather. In the early 1990's the home, barn and equipment were sold out of the family. In 2014 the opportunity arose to purchase and "restart" the family farm, when Randall transitioned from the Active Duty Army to the Army Reserves and moved the family to Plymouth Township, Ohio. Today they raise livestock on pasture, the animals' natural environment. Their chickens, turkeys, and ducks receive non-GMO feed; their sheep are 100% grassfed and their pigs are raised on pasture and woods. The Moores feel that farming is their true calling and are committed to producing only sustainable and ethically raised livestock.

2:30pm **Around the Kitchen Table**

Food brings everyone to the table. This panel will explore how farms in rural and urban places can foster a sense of community, celebrate regional cultures and identities and create markets that strengthen ties between people of all backgrounds.

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Panel: Valerie June

Valerie June is an American singer, songwriter, and multi-instrumentalist from Memphis, Tennessee. As a child growing up in Humboldt, June was exposed to gospel music at her local church and R&B and soul music via her father.

Caroline Smith & Michael Buttrill, Bootstraps Farm

Renick, WV

(Caroline: 304.445.8549 / Michael: 304-651-3006)

Bootstraps Farm is a small-scale organic vegetable farm located in northern Greenbrier County, West Virginia. They serve the Lewisburg Farmers Market and a handful of local restaurants with their 100% organic vegetables. They also raise and sell silver fox meat rabbits. The farm was hit hard during the 2016 floods, where they lost crops and fencing. The family received \$500 from Farm Aid in emergency relief funding. Together with the support of their community, Bootstraps Farm is back producing this season and stronger than ever!

Lisa Freeman, Manchester Growing Together Farm 412 452-4023

Pittsburgh, PA

The Manchester neighborhood of Pittsburgh, like many others, is struggling with the long shadows created by the dissolution of industry and manufacturing. Living within a "food desert," with many families at or below the poverty line and vulnerable to drugs, gangs and unbridled development, Manchester Growing Together shouldered the yoke of responsibility and reclaimed a corner more familiar with drug sales than hay bales. The guiding principle of the Manchester Growing Together Farm is that *all* people should have access to healthy food. And if you can't buy healthy food, then grow it yourself!

Tara Rockacy, Churchview Farm 412-496-5623

Pittsburgh, PA

Tara is the owner and visionary of Churchview Farm, an organic farmette just south of Pittsburgh. In 2009 she reestablished the third-generation family farm and began offering a modest Community Supported Agriculture (CSA) program. Tara emphasizes an open-door policy at Churchview which allows volunteers, CSA workshares and interns to take part in the farm's activities. Through a partnership with Chatham University's Food Studies and School of Sustainability, Churchview welcomes an annual crop of graduate student interns whom Tara mentors. Churchview's education and community outreach programs also include tours for schools and scout troops, backyard gardening classes at Phipp's Garden Center, the edible art project Digital Salad, on-site workshops for children and families, and public events such as the popular farm dinner series and a new happy hour series.

3:30pm

Farmer Innovators

As Farm Aid's founder and president Willie Nelson likes to say "we started out to save the family farmer. Now it looks like the family farmer is going to save us." Come meet some of the great farmer innovators in the greater Pittsburgh region!

Host: Julie Grant, The Allegheny Front, Pittsburgh Public Radio

Julie Grant covers agricultural issues for The Allegheny Front — exploring what we eat, who produces it and how it's related to the natural environment. Julie is also a co-host on the podcast Trump on Earth, covering the environment in the Trump era. Over the years, she has reported on topics such as farmland preservation, how farm practices affect water quality and how women are creating new markets for farm

products. She produced a national documentary on GMOs for The DNA Files. In a former life, she was a crop inspector for an organic farm certifier.

Panel: Seth and Scott Avett

SCOTT AND SETH AVETT grew up on a small hobby farm in North Carolina. Each studied visual arts in college, while still thinking a lot about themselves and the world they lived in. They are recent inductees into the North Carolina Music Hall of Fame.

Kip Rondy, Green Edge Farm (Cell: 740.541.2781 Home: 740.448.4021) Amesville, OH

Becky and Kip Rondy are fulltime, lifetime farmers who have reinvented their farming approach as markets have changed. Their claim to fame is a system they invented that grows cool weather crops throughout the winter in 10 unheated greenhouses (-20* no problem). Using their methods, they believe communities can and will produce much of their own fresh food, shifting away from a reliance on produce from California and Florida, for example.

Travis Paul, Paul Family Farms (570-772-2420) Galeton, PA

Paul Family Farms was founded in 1865 by William Paul. Over the last 150 years the family has lived and farmed the land, with now all of the 4th gen family members living on the farm, and support from 5th and 6th generations. Today, the farm focuses in pure maple syrup and honey production. Currently, production includes 6000 taps and 10 beehives. Paul Family Farms sells through farmers markets, restaurants, at the farm, online, and with Penn's Corner Farm Alliance, an innovate farmer cooperative throughout Western PA.

4:30pm Saving our Dairy Farmers

Dairy farming is an inextricable part of Pennsylvania's economic and natural landscape, and remains a vital industry for farmers throughout the greater concert region. As farmers endure a multi-year slump in prices, America has lost 2,500 dairies per year over the last five years. Come meet folks in the region who are committed to supporting local dairy farmers and keeping family dairy farms in business!

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Panel: Margo Price

Margo Price is an American singer-songwriter based in Nashville, Tennessee. Price grew up in the small town of Aledo, Illinois, where she played piano and sang in church choir before studying dance and theater at Northern Illinois University. Throughout her album, *Midwest Farmer's Daughter*, Price recalls hardships and heartaches – the loss of her family's farm, the death of her child, problems with men and the bottle.

Nathan Holmes, Pittsburgh Ice Cream Company (412-418-2596) Pittsburgh, PA

Nathan lives in Washington County with his wife and three children. After graduating from Penn State, Nathan worked on a dairy farm. Because of low milk prices he hatched a collaborative plan to save two family dairy farms by building a farm dairy plant. The plan never materialized, but Family Farm Creameries was born. FFC's mission is to help value-added dairy farmers in Western Pennsylvania find markets and get a fair price for their dairy products. FFC currently partners with seven farmstead dairies and sells their

cheeses around Pittsburgh. Nathan also owns a local food distribution company called Three Rivers Grown, and makes "farm to cone" ice cream as Pittsburgh Ice Cream Co.

Brenda Cochran, Pennsylvester Farm (570-439-3736)

Westfield, PA

Brenda and Joe Cochran's farm is based in Tioga County, PA, where they and their family milk 150 dairy cows that produce an average of 20,000 pounds of milk annually. They were the plaintiffs opposing the mandatory federal dairy check-off program. Brenda has been working alongside like-minded farmers as well as organizations like National Family Farm Coalition, ARMPPA, and Pro Ag, to get a fair milk price for traditional, family dairy farmers that covers their "cost of production." She's also been fighting for consumers to be able to access fresh, local, healthy, REAL, genuine milk, cheese, and dairy products that are properly labeled.