

IWA Mobile Workshop Descriptions

Regenerative Agriculture and Farm-to-Table Agritourism

Philo Ridge Farm

[Philo Ridge Farm](#) is a beautiful regenerative agriculture farm located in the small town of Charlotte, in Vermont's fertile Champlain Valley. Using innovative, ecologically sustainable practices, we manage four hundred acres of healthy pasture land, forests and diversified produce gardens. We rotationally graze heritage breeds of livestock and grow certified organic fruits, vegetables, and flowers. Everything we harvest is processed and sold in our Restaurant and Market, where we feature a changing menu of seasonal dishes as well as grocery and specialty housewares that showcase Vermont's local artisans and farmers. Everything we do is rooted in our commitment to honoring our natural and human environments; we strive to produce and share nutrient-dense foods, provide an exciting learning environment for our visitors and staff, and strengthen our vibrant local community, all while honoring the integrity of the land. Food brings people together. We love welcoming visitors to our farm and to our table to share our story.

Participants in this mobile workshop will learn about the many facets of this integrated farm and agri-entrepreneurship operation through a walking tour. Discussions will delve into the challenges and opportunities of hosting visitors on a working farm and how the different income streams add to overall farm viability. Managers will share insights into staying true to the vision of innovation and regenerative practices as well as the practical aspects and best practices of staffing, training, and operating a restaurant and market on a working farm.

Innovative Agricultural Education on a Landmark Estate

Shelburne Farms

[Shelburne Farms](#) is a vibrant center for agriculture and forestry, with a mission to inspire and cultivate learning for a sustainable future. Our home campus is a 1,400-acre working farm, forest, and National Historic Landmark on the shores of Lake Champlain. The Abenaki, "People of the First Light," are the First Peoples of this land.

Over 140,000 visitors come to Shelburne Farms annually for education programs, overnight stays, walking trails, property tours, dining at our Farm-to-Table restaurant, visiting the Children's Farmyard, and through partner programs hosted on our campus. Our visitor experiences encourage teachers, students, families, and communities to understand and address the interconnected environmental, social, and economic challenges of our day. Through our many collaborations, our reach extends throughout Vermont and beyond.

At this mobile workshop, you'll take part in hands-on activities and discussions as you explore the Shelburne Farms' agricultural operations and guest experiences. Dig into our farms' cycles and systems that give visitors a chance to connect their lives to our farm.

Champlain Islands Winery and Vineyard

Snow Farm Winery and Vineyard

[Snow Farm Winery and Vineyard](#) is located on a repurposed dairy farm and is owned and operated by the Lane Family. The vineyard was established in 1996 to preserve Vermont's agricultural land in the face of rapid development by providing an alternative for farmers. The farm is located on one of the Champlain Islands in the middle of Lake Champlain with growing conditions suited for cooler climate vinifera grapes, Pinot Noir and Riesling, as well as the more cold hardy French Hybrids, Vidal Blanc and Baco Noir. The Lane family operates a wine tasting room and a bed and breakfast and organizes a weekly concert series during the summer months which attracts locals and visitors alike. The farm also produces maple products, pork, and llamas.

Participants in this mobile workshop will enjoy a walking tour of the vineyard and farm operation and have a chance to discuss the diverse operation with representatives of the Lane Family. Specific questions that will be addressed during the discussion include: opportunities and challenges of operating a multi-generational agritourism enterprise, and hosting large public events such as harvest celebrations, concerts, and weddings.

Wine tasting is not included in the tour and is optional. An additional fee of \$8 will be charged during the tour for those who would like to participate in wine tasting at Snow Farm Winery.

University of Vermont Farm Education and Research Centers

University of Vermont Horticulture Farm

The [UVM Horticulture Research and Education Center](#) (HREC), is the primary field laboratory site for applied teaching, research, and outreach activities on agronomic and horticultural crops. Education and research are conducted on the farm by the College of Agricultural and Life Sciences and Extension faculty, students, and staff. Purchased in 1952, the 97-acre Horticulture Farm is the home of Catamount Educational Farm (a fruit and vegetable production farm), and is used for agricultural research and instruction of UVM classes. The farm is also used by professional plant organizations and gardening groups. For over 50 years, University horticulturists have been testing new and unusual plants for their adaptation to the Vermont environment, especially to our cold winters. In addition, the HREC hosts collections of ornamental plants of significance to the green industry, including legacy plantings of crabapples, rhododendrons and azaleas, flowering shrubs, shade trees, lilacs, and ferns.

This tour will include visits to the vegetable fields, orchards, and vineyard, and visitors will meet researchers and students who will discuss the importance of the farm to their studies and programs.

University of Vermont Morgan Horse Farm

The [UVM Morgan Horse Farm](#) is dedicated to the preservation and improvement of the Morgan Horse through breeding and selection. Designated as a site on the National Register of Historic Places, the farm is also home to significant Morgan history and a variety of educational programs, both for the public and university students. One of the first Vermont farms to open to the public, the Morgan Horse Farm welcomes thousands of visitors from across the globe each year.

During the mobile workshop, participants will experience the guided farm tour and meet the UVM Morgan Horses in their ancestral home. Students will host demonstrations of young horse handling and training. The guide will discuss the benefits of welcoming tourists and the considerations of operating a working farm that is public facing, discussing the intersection of education, tourism, and a horse breeding and training farm.

Regeneration and Inclusivity: Hope-Focused Engagement on a Small, Diversified Farm

Green Mountain Girls Farm

Created in 2009, [Green Mountain Girls Farm](#) is steeped in the rich culture of Vermont's working landscape. Regenerative practices aim to grow food in ways that capture the greatest potential of the sun, rain and natural systems, while enhancing food quality, plant health, soil life and ecosystems. The farm employs no-till and permaculture farming techniques to raise vegetables and fruit. Farm animals include pigs, poultry, and small ruminants which are raised on rotational grazing systems. Green Mountain Girls Farm is a small scale operation in Northfield, Vermont, utilizing less than 20 acres of land, with gross annual sales averaging \$120,000, roughly 65% from farmstand and farm shares with the remaining income generated from agritourism receipts.

Participants in this workshop will enjoy the height of the growing season, tasting their way around the farm while conversing about the farm's practices. Participants will engage in an interactive program of sensing, questioning and reimagining agritourism and hope for small farms. Conversation topics will include: What makes farm guests feel welcome or unwelcome? How can our food have a positive impact on climate and communities? How does experiencing simple solutions to heal our planet increase empowerment? This interactive workshop will offer tools for exploring regenerative agritourism and imagining new, vibrant, and inclusive ways of engaging the public on farms.

Italian Farming and Culinary Traditions Vermont Style

Agricola Farm

[Agricola Farm](#) is a small, diversified farm that features a blend of Italian farming and culinary traditions with Vermont's contemporary tastes and husbandry practices. Located in Panton, Vermont, the farm specializes in raising and preparing gourmet meats, with an emphasis on Italian husbandry and curing techniques. The farm raises pigs, sheep, chickens, ducks, and Italian varieties of vegetables and herbs. The farmers sell fresh and processed products at their farmstand and in recent years have supplemented the farm revenue with special Italianesque farm-to-table suppers and seasonal events. Pasta is made following old Italian traditions with eggs from pasture raised ducks and chickens.

Participants in this mobile workshop will enjoy hands-on activities such as making pasta and feeding the many farm animals, and they will learn about the philosophy and practices of blending cultures on a diversified farm. The farmers will lead a discussion on the challenges and opportunities in direct marketing, on managing interns, and on how the farm has evolved its income streams over time. Additional discussion will focus on how the farmers have pursued their dream, starting with rented land near an urban center to navigating the purchase and ownership of conserved land from the Vermont Land Trust.

Fifth Generation Family Farm, Maple Sugaring Operation and Community Center

Isham Family Farm

The [Isham Family Farm](#) is an agritourism destination located just 3.5 miles from the bustling retail center of Williston. The 108-acre farm has sweeping views of Mount Mansfield, Vermont's highest peak. In operation since 1788, the farm is listed on the National Register of Historic Places and has been conserved by the Vermont Land Trust. Primarily a small working farm and maple sugaring operation, owner and fifth generation sugar maker Mike Isham and his wife Helen Weston, a former music teacher, offer wood-fired maple syrup, pick-your-own blueberries, raspberries, and pumpkins, a corn maze, and Christmas trees and wreaths. The scenic Oak View Hill Trail runs through the property to offer hiking for visitors.

Renovation of the 3000 square foot timber frame dairy barn was completed in 2012 to create a seasonal events venue for up to 200 guests. Isham Family Farm now serves as a Community Center for the Champlain Valley, where they host 30-vendor farmers markets with music, weddings, harvest festivals, and performing arts programs. They recently created the "Earth Summer Series" of live opera and theater to help raise environmental awareness and fund youth education on the farm. Stewarding the land, raising environmental awareness, incorporating farming with the performing arts, and giving back to the community fuel life on Isham Family Farm.

Mike and Helen will discuss the evolution from the dairy farm into a thriving agritourism operation, the importance of sound environmental practices, school programs and family-oriented activities that entertain and educate visitors about the local food system, and how the wedding barn serves as a community center, and how it has helped to fuel the farm's revenue through special events and farmers markets.

Multifunctional Landscape and Multicultural Models of Community Farming

Burlington Intervale Landscape and Ethan Allen Homestead

Embark on a guided walk across the [Intervale landscape](#), beginning at the [Ethan Allen Homestead](#) to learn about the Abenaki Native Americans who cultivated corn and other crops on the landscape 3000 years ago. Visit with [New Farms for New Americans](#) representatives to learn about refugee resettlement in Vermont and the innovative incubator farmer and community garden programs for refugees. The land is shared by multiple user groups including recreation, sustainable agriculture, and community gardening.

Participants in this mobile workshop will meet with representatives of the Intervale Center and incubator farms and learn about the multifunctional landscape that has been revitalized over the last 30 years. Be prepared for a moderately rigorous walk outdoors.