

**Urban and Small Farms Conference Breakout Sessions**  
**Thursday, February 20, 2014**  
**Farm to Table**

**8:00 am Soil Contamination Concerns in Urban Soils - Grant Cardon, Utah State University**

**9:00 am An Introduction to Hydroponic and Aquaponic Systems - Nate Storey, Bright Agrotech**

Hydroponic and Aquaponic systems are the focus of increasing interest in the small-grower community as well as among agricultural startups. It is important to understand the principles, benefits and negative aspects of both types of systems before considering such a system. A market based approach is advocated in determining what system to use and what crops to grow.

In this presentation, Nate will discuss the fundamentals of both types of production systems, how they work and what they can be used for. The market applications of both will be discussed as well as how to find more information on both systems should you be interested in implementing an aquaponic and hydroponic system yourself.

**10:30 am Challenges and Opportunities of Processing and Selling Local Meat and Poultry - Noel Mc Spadden Jr., Utah Department of Agriculture & Food and Julie Clifford, Clifford Farms**

**1:00 pm Customer Preferences - Maryann Alston, Wasatch Front Farmer's Market**

**Linking Local Foods with Local Schools - Julie Peck-Dabling, Salt Lake County Urban Farming**

Salt Lake County's newest Urban Farming program is a Farm to School initiative dedicated to supporting local farmers and ranchers by increasing locally sourced products in schools meals. This session will focus on sharing knowledge and information that will assist you in marketing to school districts both large and small.

**3:00 pm Refugee Programs Panel - Kay Robison, People's Market, Goat Grazing Project, Grace Henley, New Roots Garden, Ze Xiao, Refugee Service Liaison Salt Lake County**

**4:30 pm Utah Farm-Chef-Fork - Roslynn Brain, Utah State University**

Participants will discover the background, successes, challenges, impact, and future plans for the Utah Farm-Chef-Fork program. Utah Farm-Chef-Fork is a USDA-sponsored initiative, facilitated through Utah State University Extension in collaboration with Slow Food Utah that connects producers with chefs across the state. We will provide details about the upcoming programs, topics, speakers, and dates for 2014.