

EcoFarming: Westcoast Winter Fri 19 Jan to Tues 23 Jan 2018



Ecofarming in the Westcoast Winter - for people, planet, and profit A special hands-on experience. Learn the benefits of certified organic agriculture, how to enhance on-farm biodiversity and native species habitats, and healthy food processing.

The Winter 5-day course covers the groundwork for year-round Ecofarming - from sourcing organic seeds and media, all-season crop planning to growing and processing food working in harmony with nature.

After the **5-day EcoFarming Westcoast Winter** course, students will be able to:

- Start growing food using certified organic methods
- Propagate crop and native plant species
- Ecofarm using knowledge of local ecology, native plants and wildlife
- Manage soil health in the West coast winter
- Use and maintain hand tools for farming
- Process and handle food safely
- Learn the benefits of fermentation
- Practice fermentation to process healthy food
- Effectively brand and market your business
- Plan year-round food production

Bursaries are available for this course. Contact ecofarmschool@gmail.com

Internships at Haliburton Farm available upon course completion.

EcoFarm Winter Program is now open for registration at:
<https://secure.royalroads.ca/cscourses/ecofarm-winter-fundamentals>

Course Location:

Haliburton Farm, 741 Haliburton Rd, Saanich, BC

EcoFarm: Westcoast Winter Syllabus January 19 - 23, 2018



Day 1: EcoFarming & Sustainability

Welcome and Introduction to All-Season EcoFarming at Haliburton Farm

Ecosystem Restoration at Work

Benefits of Biodiversity I - Edible Native Plants

Good Growing for Good Food - How Food Production Systems Affect Food Quality

Workshop: Growing & Handling Food Safely



Day 2: It's Time to Get Growing

Hands-on Propagation: Sustainable Seed Sourcing and Starting Plants (cutting, dividing, seeding and grafting)

Care and Handling of Soil: Mud to Microbiome

Hands-on Fermentation Workshop: Taming Your Microbes



Day 3: EcoFarming Infrastructure

Cool Tools: Essential Hand Tools for Organic Farming
Keeping an Edge - Principles & Practice of Sharpening with Anthony Dompierre, Mid Knife Crisis

Benefits of Biodiversity II - Pollinators with Lora Morandin, Western Canada Program Manager, Pollinator Partnership

Hands-on Habitat for Wildlife - Bee Boxes and Beyond



Day 4: Sustaining & Adding Value

Innovations to Maximize Your Growing Season - Talk and tour with Shawn Dirksen, North Star Organics

Developing Your Brand and Market with Prof. Jeremy Caradonna, University of Victoria

Farm Favourites - Processing (garlic, chutney, jam);
Growing (garlic, strawberries, blueberries and tayberries)



Day 5: Planning for Success

Hands-on All-Season Crop Planning, Succession & Rotation

Gourmet Salad Greens - A Case Study with Michael Nyberg, New Mountain Farm

Hands-on Working and Networking with Haliburton Farmers

Winter Feast & Wrap-Up