

# FRIDAY EXPO SCHEDULE

	SHOW ARENA	TENT 1	TENT 2	BLEACHERS	DEMOS
8:30 AM	<b>BRANDON SHEARD</b> <b>HOG PROCESSING</b>  The Farmstead Meatsmith will dispatch, scald and scrape a butcher hog without power tools while sharing the benefits of nose to tail processing.	<b>ZAC BAUER</b> <b>PREPPING FOR COLLAPSE</b>  As a long-time off-grid homesteader and expert prepper, Zac of An American Homestead, will be sharing his best advise tips and expertise on Prepping for Collapse	<b>CYNDI BALL</b> <b>HOW TO FIND AUTHENTIC COMMUNITY</b>  We hear about the benefits, finding “your people”, and the interdependence found in community. But rarely do we hear about the “HOW” for finding a community... until now!	<b>PATRICK BYERS</b> <b>STARTING AN ORCHARD</b>  Retired MU Extention Horticulturalist, with decades of experience, will detail steps to starting and maintaining a fruit orchard on your homestead	<b>ONGOING DEMOS ALL DAY IN ROCK BUILDING INCLUDING POTTERY FOR KIDS</b>
10:00 AM	<b>GREG JUDY</b> <b>DROUGHT MANAGEMENT FOR YOUR PASTURE</b>  Regenerative Grass-Fed Grazing expert, Greg will teach Drought Management Practices That May Save Your Farm.	<b>SEAN PESSARRA</b> <b>YEAR ‘ROUND GARDENING</b>  High tunnels are a game changer for small and mid-scale growers. But, you don’t necessarily have to have one to garden year ‘round. Learn about both methods from Mindful Farmer Sean Pessarrra	<b>DEWAYNE HALL</b> <b>CONTROLLING PARASITES IN GOATS AND SHEEP</b>  Parasites can be a major concern in goats and sheep. You will learn how you can control parasites with the right management.	<b>MIKE SNYDER</b> <b>MUSHROOMS</b>  Owner of WildWise Botanicals and certified mushroom expert will teach about various types of mushrooms you can forage or grow as a power addition to your health regimen.	<b>ONGOING ALL DAY ON NORTH LAWN BLACKSMITHING MILLING LUMBER TRAPPING</b>  <b>8:30 UNCLE MUD BUILD YOUR OWN EARTHEN PIZZA OVEN (BY THE NORTH GATE)</b>  <b>10:30 RILEY DU BRUL SOAPMAKING BEHIND ROCK BLDG</b>  <b>11:30 FREE GOAT BRAT SAMPLES LIVESTOCK BARN</b>
LUNCH AND SHOP VENDORS • LUNCH AND SHOP VENDORS • LUNCH AND SHOP VENDORS • LUNCH AND SHOP VENDORS					
12:30 PM	<b>SHAWN &amp; BETH DOUGHERTY</b> <b>ONE COW REVOLUTION</b>  Authors of The Independent Farmstead, share over a quarter century of experience of keeping a family cow that will feed your family and your farm	<b>NOAH SANDERS</b> <b>REDEEMING THE DIRT</b>  Redeeming the Dirt: How the Connection of Faith, Farming, and Family is Changing the Future of Food and how you can serve others through farming, gardening, and homesteading.	<b>DAVID STELZER</b> <b>FOOD SECURITY</b>  Food security is about more than having enough to eat. David, owner of Azure Standard, will teach how you can have food security for your family and for generations to come	<b>CONNIE JACOBY</b> <b>WHY DETOX FROM EMF’S, HEAVY METALS, PARASITES</b>  Learn how to rid your body of unwanted guests and heavy metals for improved health. Learn how to protect yourself from EMF’s.	<b>KOMBUCHA DEMO BEHIND ROCK BUILDING</b>
2:00 PM	<b>JOHN MOODY</b> <b>ROGUE FOOD</b>  Organizer of the Rogue Food Conference, author of several books and Food Freedom activist will share his journey and inspire you to take you and your family’s health into your own hands.	<b>CHARLENE COUCH</b> <b>HERITAGE LIVESTOCK</b>  Senior Program Manager at The Livestock Conservancy, an organization whose mission is to conserve endangered breeds of livestock and poultry, on the benefits of raising heritage breeds.	<b>LANA STENNER</b> <b>HOMESTEADING SIMPLIFIED</b>  Author of the Grace-Filled Homestead and The Grace Filled Homestead Cookbook will teach Start Where You Are: The Grace-Filled Path to Simplified Homesteading	<b>KARSON RIPPSTEIN</b> <b>THE SIMPLE SOLUTION TO HEALTHY SOIL AND ANIMALS</b>  Karson, of Redmond Agriculture, teaches regenerative practices that improve your land, your livestock and the environment.	<b>UNCLE MUD BY THE NORTH GATE KIDS’ MUD PIT" WHERE KIDS OF ALL AGES CAN BUILD THEIR OWN (FREE) FAIRY HOUSE TO TAKE HOME OUT OF CLAY SOIL, STRAW, STICKS, LEAVES AND FOUND OBJECTS.</b>  <b>COLLECTION &amp; RUNNING FECAL EGG COUNT- LIVE LIVESTOCK BARN</b>
3:30 PM	<b>JOEL SALATIN</b> <b>RAISING UP THE NEXT GENERATION OF FARMERS</b>  The average American farmer is 60 years old. We need a new generation of farmers, says Joel, Polyface Farm. Dubbed the world’s most famous farmer, Joel will inspire you and hopefully motivate a new generation of farmers.	<b>DR. PATRICK JONES</b> <b>HERBSAPING: TURN YOUR YARD INTO A PHARMACY</b>  Veterinarian and clinical herbalist, Dr Jones will teach how to beautify your property while transforming it into a living pharmacy.	<b>BOB RIDER</b> <b>AQUAPONICS</b>  Owner of Olive Tree Aquaponics, Bob will be teaching how aquaponics can become the heartbeat of your homestead providing fresh vegetables, fish, fertilizer, and feed, all from one closed-loop system.	<b>MAX BRIXEY</b> <b>HAM RADIO</b>  Ham radio is a reliable backup communication system, especially when cell towers are down or the internet is unavailable. It can be a lifeline during natural disasters or other emergencies.	<b>FRESH MILLED FLOUR BEHIND ROCK BUILDING</b>

\*Times, locations subject to change



# SATURDAY EXPO SCHEDULE

	SHOW ARENA	TENT 1	TENT 2	BLEACHERS	DEMO TENT
8:30 AM	<b>JOEL SALATIN &amp; DAVID SCHAFER CHICKEN PROCESSING</b>  Joel Salatin, Polyface Farm and David Schafer, Featherman Equipment have processed thousands of chickens and together they are a great, fun team to watch and learn from.	<b>JILL RAGAN THE SELF-SUFFICIENT GARDEN: HOW TO GROW ALL THE FOOD YOUR FAMILY NEEDS</b>  Whispering Willow Farm’s, Jill Ragan will teach you how to grow all the food your family needs and inspire you to make it happen.	<b>GREG JUDY LIVESTOCK GUARDIAN DOGS</b>  Learn from an expert how to choose, keep and train your livestock guardian dogs successfully. Lots of Q&A	<b>BO BROWN FORAGING</b>  Author of Foraging the Ozarks will teach on the Health and Environmental Benefits to Ethical, Sustainable Foraging	<b>ONGOING DEMOS ALL DAY IN ROCK BUILDING INCLUDING POTTERY FOR KIDS</b>  <b>8:30 AM. SHEEP SHEARING BEHIND ROCK BLDG</b>  <b>8:30 A.M. UNCLE MUD BY THE NORTH GATE BUILD YOUR OWN HOUSE FROM CLAY AND STRAW</b>
10:00 AM	<b>NOAH SANDERS COMPOSTING</b>  Break free from composting confusion and experience the joy of having abundant compost and the bountiful crops that will follow!	<b>BRANDON SHEARD HOG PROCESSING PART 2</b>  The Farmstead Meatsmith’s second session on hog processing as he expertly demos cutting up the hog harvested on Friday and sharing curing options. No power tools needed.	<b>JOHN MOODY FANTASTIC MISTAKES HOMESTEADERS MAKE AND HOW TO AVOID THEM</b>  Learn do’s and don’ts to make your homestead more productive, profitable and enjoyable	<b>HANK REID PASTURED POULTRY</b>  With decades of experience behind them, learn from Hank and his wife, Laura (the original Natural Gramma) as they share how to make your pastured poultry operation (meat or layers) a successful one.	<b>10 AM PROCESSING FLOUR CORN FOR TORILLAS, CORN BREAD &amp; MORE BEHIND ROCK BLDG</b>  <b>10 A.M. LIVE DEMO GOAT &amp; SHEEP HEALTH CARE, CASTRATING, INJECTION TECHNIQUES, MEDICATIONS, MORE. LIVESTOCK BARN</b>
LUNCH AND SHOP VENDORS • LUNCH AND SHOP VENDORS • LUNCH AND SHOP VENDORS • LUNCH AND SHOP VENDORS					
12:30 PM	<b>FOOD FREEDOM SPEAKER PANEL</b>  Hear from Rogue Food Conference founders Joel Salatin and John Moody as well as David Stelzer, of Azure Standard, local farmer Curtis Millsap and TBD	<b>CYNDI BALL PRESERVING YOUR HARVEST EASILY</b>  Now that you are growing a garden or buying from farmers markets, what are your options to best preserve your bounty for long term storage? With decades of experience, Cyndi will guide you and motivate you!	<b>LISSA TEAGUE SEED SAVING KNOW-HOW</b>  Save money with the age-old practice of saving seed. Learn the best techniques and also how you can keep special heirloom varieties alive by starting a seed library.	<b>VICTORIA REICHENEKER MEAT RABBITS</b>  Raising meat rabbits is a sustainable way to provide food, manure for gardens and even pelts for various uses. Victoria, of Dreamweaver Homestead shares her years of experience	<b>12:30 PM UNCLE MUD BY THE NORTH GATE CHEAP HEAT FOR YOUR HOME OR GREENHOUSE WITH A ROCKET MASS HEATER</b>  <b>KOMBUCHA DEMO BEHIND ROCK BUILDING</b>
2:00 PM	<b>LIVING TRADITIONS HOMESTEADING SEASONS</b>  Homesteading when your kids leave home, the transition to empty nest homesteading and how homesteading changes (or is different) when it’s just for 2.	<b>DR.PATRICK JONES LIVESTOCK HEALTH</b>  Veterinarian and clinical herbalist teaches Principles, Practices and Natural Interventions for the animals your family depends on.	<b>MONTY SCHRUNK NATURAL BEEKEEPING</b>  The Suburban Sodbuster will be teaching Natural Beekeeping: How To Keep Bees Without Buying Them. He will teach why this is important and how to catch your own swarm.	<b>ALLEN MORRIS PREDATOR PREVENTION</b>  “Worst thing you can do for wildlife is the failure to manage it!” Allen Morris from North American Wildlife and Habitat will teach on predator management best practices.	<b>UNCLE MUD BY THE NORTH GATE KIDS' MUD PIT" WHERE KIDS OF ALL AGES CAN BUILD THEIR OWN (FREE) FAIRY HOUSE TO TAKE HOME OUT OF CLAY SOIL, STRAW, STICKS, LEAVES AND FOUND OBJECTS.</b>  <b>LIVE GOAT DEMO SELECTING THE RIGHT BREEDING STOCK LIVESTOCK BARN</b>
3:30 PM	<b>SHAWN &amp; BETH DOUGHERTY FEEDING THE FARM FROM THE FARM</b>  Come learn from the authors of the Independent Farmstead, how your homestead can be producing all the feed energy it needs, for all the animals – and people! – with almost no inputs	<b>JOYCE MORRIS FERMENTING FOR YOUR HEALTH</b>  In addition to being an ancient preservation method for your food and enhances the taste, learn how and why fermenting can improve your digestive health and immune system.	<b>DEWAYNE HALL RAIN COLLECTION FOR YOUR HOMESTEAD</b>  Rainwater harvesting can provide a reliable source of water during droughts or other water shortages or for full time use. Dewayne utilizes rainwater catchment for multi purposes at Red Feather Farms.	<b>CURTIS MILLSAP HARVESTING MORE THAN CROPS</b>  From a 20 member CSA in 2008 to one of the most successful and diversified farms in the area, learn how it happened and how you and your whole community can benefit from a similar model.	

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