

Speaker List

David Cook is a University of Tennessee Extension agent in Davidson County. Before taking this position in 2005, he was the Senior Laboratory Technician for the University of Tennessee Plant and Pest Diagnostic Center. His work involved the identification of insects and spiders, plant diseases, lawn weeds, and nematode assays. As a Master Gardener, David is Project Manager over the Davidson County Demonstration/Research Garden and teaches classes on insects, diseases and weeds for Davidson, and other county's Master Gardener programs.

Amy Delvin, the youngest of the Delvin siblings, returned to TN in 2007 to teach middle school and to be closer to the family. During the summer months and on weekends Amy worked the family's 94-acre organic farm and has recently joined the operation full time. Amy graduated from the University of Tennessee with Bachelors in English and a Masters in Education. She has taught elementary and middle school for 12 years and is bringing her love of education to Delvin Farms through school tours and educational programs. Besides working alongside her family in the fields, Amy's duties in the farm operation include deliveries, marketing, and education.

Hank Delvin Sr. is a graduate of Middle Tennessee State University with a degree in Agriculture Business. Hank, along with his wife and children, own and operate Delvin Farms, a certified organic farm in Williamson County. He has been farming commercially for over 35 years.

Hank Jr. and Liz Delvin, together with their family, own and operates a 94 acre, all certified organic farm in Williamson County. As a family they grow over 60 varieties of vegetables to sell through their 700-member CSA program, farmer's markets, local restaurants and local grocery stores. Hank graduated from the University of Tennessee with a degree in Agriculture Engineering in 1993. Most recently, Hank was regional director of an environmental consulting firm in Boston, MA. In 2007 he and his wife returned to the family farm in College Grove, TN. Liz graduated with a BA in English from Hobart William Smith Colleges. She left her job in human resources at Citizens Bank. Liz's duties on the farm now include organizing the CSA customer lists, email communications, CSA bookkeeping and most importantly being "mom" to their 2 year-old son, Ryder.

Thomas Henderson is an accomplished teacher, preacher and community organizer. For the past decade he has been a leader in the local food movement. He has worked extensively with the United Methodists Women's Camp Sustainable Agriculture initiatives and co-founded the Food Security Partners of Middle Tennessee. He is a past board member of TOGA and in 2009 will lead the charge to build a vital new TOGA Chapter in Eastern Tennessee.

Joel Howser is the farm manager of the 22-acre, certified organic research and educational center, Crabtree Farms in Chattanooga Tennessee. Joel is responsible for the farm's growing mushroom business.

Susana Lein is the owner/operator of Salamander Springs Farm near Berea, KY which produces a wide range of crops including pinto & black beans, cornmeal, popcorn, potatoes, onions, garlic, tomatoes, and year-round greens. Susana's Organics also makes value-added products from farm specialty crops, such as healing salves, luffa sponges, and packaged dried herbs; packaged grains & beans are sold through the online store. For more information see www.Localharvest.org/farms/M5606.

Dr. David Lockwood received his PhD and M.S. degrees in Plant Sciences from the University of Georgia in 1974 and 1970, respectively. He received a B.S. degree in Horticulture from the University of Georgia in 1969 and an A.A.S. degree in Agricultural Engineering from Morrisville Ag & Tech College in 1965. He joined the faculty of the Department of Plant and Soil Sciences in 1973 and currently works as Extension Fruit & Nut Crops Specialist.

Will McDonald is the principal farmer for McDonald Farms in Hohenwald, TN, along with his wife Kris. Having first started with chickens as a hobbyist, Will has turned his hard work ethic, a knack for building and some idle acreage into a nearly 1,000 free-range layers that are producing several hundred dozens a week. Will and Kris primarily wholesale their eggs to small groceries, restaurants, bakeries and individuals.

Elizabeth and Jeff Moore have become a force in the southern food scene, with clients in South Carolina, Georgia, Virginia and Tennessee. Green Olive will share the recipes that have made their clients successful, and apply to anyone selling locally grown and raised foods. Find out more about Green Olive Media at www.greenolivemedia.com.

Cindy Shapton is a noted garden writer, speaker, herbalist and garden designer. She is the former owner of Hyssop Hill Herb Farm in Franklin, TN and the past president of the Williamson County Master Gardeners. Cindy is the author of The Cracked Pot Herb Book—Simple Ways to Incorporate Herbs into Everyday Life. She will host a book signing at the conference today. For more information, you can visit her website at www.cindyshapton.com.

John Seymour is a noted local beekeeper.

Regan Soloman is Communication and Outreach Coordinator for USDA Farm Service Agency (FSA) in Tennessee and has been with the Agency for the past thirteen years. Before assuming her position with FSA, Regan served as an aide to U.S. Senator Jim Sasser and U.S. Congressman Jim Cooper. She earned her B.S. in Political Science at MTSU. Regan lives in Nashville with her husband Darrell, two children Lexie and Imre, and beloved Maltese Willie.

Jim Tanner operates Bonnie Blue Farm near Waynesboro, TN and is an outstanding goat farmer and cheese maker. Originally from Kentucky, Jim has a strong background in business, having come to farming only after successful careers in the Marines, general contracting and the securities business. Jim has an MA in Education, has taught at the college level and raced motorcycles. For two years straight Bonnie Blue Farms has been awarded the TSU extension Small Farm of the Year Award.

Paul and Alison Wiediger have been farming together using organic methods since 1995. They each started exploring organic methods and growing crops organically in 1974. Their 84-acre farm is located in South Central Kentucky in Edmonson County. It has been managed organically since 1989 and certified from 1991 to 2001. They have a flock of pasture poultry layers and raise pastured poultry for meat. They grow a wide range of produce, cut flowers, potted perennials and herbs on about 2 acres during the late spring, summer and fall, which are marketed both through email and at the Southern Kentucky Regional Farmers' Market. They also raise gourmet salad items in 8500 square feet of unheated high tunnels all winter long, selling to customers via an email distribution list allowing for year-round farm income.