

WORKSHOPS

Twelve workshops are planned, below are those confirmed at press time. **Check our website for an up-to-date workshop listing.**

www.laurelville.org

Women in Farming, Linda Moist

Linda is Senior Extension Associate working with the Pennsylvania Women's Agricultural Network (PA-WAGN). She and her husband operate Clan Stewart Farm in Huntingdon County Pennsylvania.

Local Kitchen, Jason Lichti

Jason began working in the Laurelville kitchen in June of 2006. He builds community by exploring local food connections and building relationships with farmers in the area.

Connecting to Local Food, Kristi Bahrenberg Janzen

Kristi is a freelance journalist and co-publisher of www.realpeopleatlocal.com.

Congregational Initiatives, Paoli & Benton Mennonite Churches

Sherry and Duane Schmidt of Paoli Mennonite (IN) and Karla Stoltzfus of Benton Mennonite (IN) will share stories about their congregations' connection of faith with food sustainability.

Sustainable Eating: Food & the Health System,

Mary Beth Lind

Mary Beth is a licensed and registered dietician, co-editor of Simply in Season, and operator of a small fruit and vegetable farm.

Leaders Guide to Simply in Season, Rachel Miller Moreland

Rachel is a freelance writer and the author of the "Simply in Season Leader's Guide."

Sabbath Keeping, Peggy Fogerty-Harnish

Peggy and her husband Dave operate Scarecrow Hill Organic farm located in Ephrata, PA, Lancaster County.

Non-Timber Forest Products, Wayne Teel, Ph.D.

Growing Soil, Wayne Teel, Ph.D.

Dr. Teel is an assistant professor of Geography at James Madison University. He holds a Ph.D. in Agroforestry and International Agriculture.

Creative Marketing, Janet & Urbane Byler

The Bylers run an organic farm in central Pennsylvania.

Beginning Farming, TBA.

Livestock Farming, TBA

Farming Systems, TBA

FROM PAST PARTICIPANTS:

enjoyed tremendously the fellowship with my fellow attendees and the opportunity to learn during all the sessions.

feel refreshed & renewed.

A weekend well invested!

This conference combined two of my greatest loves...a love for God and a love of the land.

It is always good to meet new people & realize the many things we have in common.

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PA 15601

LAURELVILLE
MENNONITE CHURCH CENTER



BIENNIAL
**SUSTAINABLE
FOOD AND FARMING
CONFERENCE**

**Growing and Eating
Simply in Season
March 7-9, 2008**

Keynote Speaker:

Cathleen Hockman-Wert,
Co-author of *Simply in Season*



941 Laurelville Lane
Mt. Pleasant, PA 15666-8908
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www.laurelville.org

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724-423-2056 • 800-839-1021
On the web: www.laurelville.org



Growing and Eating Simply in Season

RETREAT LEADERS

Cathleen Hockman-Wert, keynote speaker, is the co-author, with Mary Beth Lind, of Mennonite Central Committee's *Simply in Season* cookbook. After more than a decade in church journalism, including serving as the founding editor of *Mennonite Women USA's* *Timbrel* magazine, she is now a writer for the Oregon State University Foundation. For two years her congregation, Corvallis Mennonite Fellowship, has participated in "That's My Farmer," a program connecting churches with local farmers. A self-described "food evangelist," Cathleen is an avid farmer's market shopper, lackluster gardener, and recovering picky eater.

Luke Gascho, worship leader, has been Executive Director of Merry Lea Environmental Learning Center of Goshen College for the last 10 years. He continues to study concepts of creation care theology and ethics, leadership, and ecological systems—and the intersection of the three. Luke and his wife Becky have three adult children and he enjoys gardening, native landscaping, and wood-working.

Angie Clemens, music leader, lives with her husband, Jim, and two children, Alex and Lena, in Dayton, Virginia. Angie teaches elementary school music. With her husband Angie enjoys singing and making music with family and friends on a variety of instruments including keyboards, strings, woodwinds, and percussion. She is also an enthusiastic supporter of local farmers, especially during canning and freezing time!

ABOUT THIS RETREAT

Join in a gathering to inspire and equip those who grow food sustainably and those who support them by buying local, fresh, and wholesome food.

You will have the opportunity to participate in workshops that will discuss how consumers and farmers together can promote healthier eating and better environmental practices. You will also have an opportunity to meet and network with several different exhibitors.

SCHEDULE

Friday, March 7

4:30 Registration begins in office

5:30 Supper in Dining Hall

7:00 Welcome

Worship

Opening Address

Snack and Fellowship

Exhibits open

Saturday, March 8

8:00 Breakfast

9:00 Keynote Address

10:00 Break

10:30-11:45 Workshop Session I

12:00 Lunch

1:30-2:45 Workshop Session II

3:15-4:30 Workshop Session III

4:30 Exhibits open

5:30 Dinner

7:00 Worship

Storytelling

Open Mic

8:30 Snack and Fellowship

Sunday, March 9

8:00 Breakfast

9:30 Worship and Closing Address

12:00 Lunch

12:30 Check-out time

SCHOLARSHIPS

A limited number of scholarships are available for students. Please indicate on the registration form if you are interested in a scholarship and you will be notified of the amount you are granted. Funds are available on a first-come, first-served basis.

Encourage future generations to learn about sustainable living through this retreat. If you are financially able, consider making a contribution to the retreat's scholarship fund. Please indicate the amount of your contribution on the registration form.

Lodging	Cost (3 or 4 per room per person)	Additional fee for 2 per room (per person)	Description
Solarhouse	\$194.00	\$25.00	Private bath Linens and towels
Cottage	\$170.00	\$25.00	Private Bedroom Shared bath No linens or towels*
Cabin	\$168.00 (8 persons per cabin)	N/A	Open Room Shared bath No linens or towels*
Commute	\$130.00	N/A	Breakfast not included

*Linen packs (which include 1 sheet, 1 blanket, 1 pillow and pillowcase, 1 bath towel, and 1 washcloth) may be rented for an additional \$6 per person. Please indicate on your registration form if you would like to rent a linen pack. (cottages and cabins only)

SUSTAINABLE FARMING

Name _____
 Address _____
 Phone _____
 Email _____

Special Dietary Needs _____
 Lodging Preference _____
 Number Per Room _____
 Roommates _____

Student Scholarship Amt. Requested \$ _____
 Student Scholarship Contribution \$ _____
 Linen pack (cottages and cabins only) Yes No

PAYMENT INFORMATION

Total Cost _____
 Linen Pack: # _____ x \$6 = _____ + _____
 Deposit (\$50/adult non-refundable required) _____
 Amount due upon arrival = _____
 You may send a check (payable to LMCC) or credit card information for your deposit.
 Credit Card type _____
 Credit Card # _____ Security Code _____
 Exp. Date _____

REGISTRATION INSTRUCTIONS

1. Complete the registration form above.
2. Return to Laurelville, along with your deposit (\$50/adult non-refundable required) via:

Mail: 941 Laurelville Lane
 Mt. Pleasant, PA 15666

Fax: 724-423-2096

Email: info@laurelville.org

Phone: 1-800-839-1021 (U.S. Only)

724-423-2056