

*"The Southern Sustainable Agriculture Working Group lives up to its name. It works. It does good work. To know that it is working sustains me in my work."
— Wendell Berry, author and farmer*

The four short courses we are offering this year are:

1. Start-Up Organic Vegetable Production and Marketing
2. High Tunnel Production and Marketing
3. Managing Your Farm as a Business
4. Farm to School 101: Building a Strong Foundation

These short courses are 1½ days of intensive instruction from some of the best experts in our field. The presenters' instructions are based on their own practical experience and lessons they have learned over the years through study and collaboration with others around the region. In addition to excellent classroom instruction, participants will get a collection of useful take-home materials that they can use for continued learning and to share.

You must register to participate in the short courses. Pre-registration is strongly recommended, as space is limited.

Sign up for one of these excellent short courses now:

Short Course #1

Start-Up Organic Vegetable Production and Marketing

Instructors: Cathy Jones, Perry-winkle Farm (NC) and Daniel Parson, Parson Produce (SC)

This is a must-attend course for all new growers or those contemplating starting a vegetable operation. This comprehensive course on organic vegetable production and marketing is targeted at new commercial producers — those with 0-6 years experience — and is designed to give you the critical information needed to get off to a great start and make the most of your early farming years. Cathy Jones and Daniel Parson each have over a dozen years of experience growing organically and marketing through various direct marketing avenues. They will use their vast experience running successful, small-scale, diversified farming operations to teach you what you need to know to make a success of your new farming enterprise. The course will cover:

- Organic Farming Principles
- Soil Health
- Crop Rotation and Cover Crops
- Field Planning and Planting
- Variety Selection
- Transplant Production
- Irrigation
- Pest, Disease and Weed Control
- Farm and Market Equipment
- Harvest and Post Harvest
- Marketing Strategies
- Season Extension

Take-home materials will include a DVD from Southern SAWG's *Natural Farming*

different avenues including local health food stores, the internet and local restaurants. Learn what it takes to raise beef, lamb and pork on one farm. Learn about the organic and sustainable practices the Hastings are using to produce high quality, nutrient packed meats. See their breeds, fencing, watering system, equipment, etc. Find out what it takes to get organically certified. Learn about their marketing strategies and their future plans.

Field Trip # 4

School Garden

Hosts: School Staff and Cooperative Extension Staff

Thursday is Garden Day at Castlen Elementary School. Castlen is the first school in the state of Alabama to have all of its students enrolled in the Junior Master Gardener program, a national garden education program. With help from local extension service personnel, the school now has vegetable and herb growing beds, a bog garden, and a butterfly garden. The children start plants from seeds in their new greenhouse - starting flats of tomatoes, squash, cucumbers and other plants. They learn about tending the crops, weeding and scouting for insects. They apply their indoor classroom lessons in their outdoor classroom experiences. Plus students learn healthy eating habits and get to reap the rewards of their efforts in their own lunchroom. Tour their greenhouse and see how they get plants started. Check out the butterfly garden. See how the students have already expanded the bog garden they started. Tour the courtyard/outdoor classroom where raised beds of rosemary, mint, basil, onions and more grow. Learn how extension personnel, teachers, the principal, lunchroom staff and parents have been working together since 2009 to teach students their core curriculum, plus gardening skills and healthy eating habits. Get an idea of what it takes to start a school program like this from a school that has already achieved the Bronze Award in the Healthier U.S. School Challenge from First Lady, Michelle Obama.

Field Trip #5

Urban Farming

Hosts: Justin Taylor and Cheryl Bowen

Bee Natural Farm, which produces vegetables, blueberries, pears, apples, citrus, herbs, eggs, and honey, has been a part of the Fairhope community for over thirty years. Organic practices were being used on this farm long before the national certification program was instituted. When started, this 5 acre farm was on the outskirts of town, but now finds itself in the thick of things. Bee Natural is staying put, but time has brought other changes to the farm. The original owners recently retired. Justin, who now runs the farm, worked alongside the original owners for 3 years to learn as much as possible before taking over the reins. Learn about the transition process and the marketing changes Justin has made. See the crops and learn about the sustainable practices used to produce them. See the solar powered system Justin built to run his vegetable cooler and chicken coop lights. See how he produces biodiesel with oil from local restaurants to run his work vehicles.

Nearby is the Blue Sky Gathering farm stand. Alongside the vegetable and herbs produced onsite in their small garden and the beds flanking the farm stand, other produce, honey and value-added products from local growers who use organic practices are sold. Eggs from Cheryl's chickens and fiber products from her Alpaca are also so at the farm stand. Blue Sky really is a gathering place, not just a market. It is home to a thriving community garden with approximately 15 local citizens tending garden plots there currently, with plans to double that this spring. A variety of classes for the community are held at Blue Sky too. You'll be treated to a demonstration of Alpaca fiber spinning on this stop.

to learn the keys to managing your farm as a business, and you'll see a pay-off for years to come. Richard Wiswall literally wrote the book on business management for farmers (organic or not). He has won high praise from diversified small-scale producers for his practical approach to success. This course will cover:

- Planning for Profit
- Making a Profit on Your Farm
- Your Marketing Strategies
- The Efficient Farm Office
- Key Farm Financial Statements
- Financial Tips for Success
- Common Business Mistakes
- Quick Business Fixes
- Effective Farm Management
- Employee Management
- Labor Efficiencies

Please bring pen and paper, a calculator, and the following information from your farm if you have it: last year's total farm sales (or top five selling items) broken down by product and/or account, last year's expenses broken down into different types of expenses (seeds/fuel/labor/insurance/repairs/ etc.) and your checkbook balances for the last two years ending on December 31st. All of your farm's information is for your benefit only and is solely for you to see.

Take home materials will include a CD of farmer-friendly business tools for keeping records and making decisions from Richard Wiswall's book. You will also go home with budgets for several farm enterprises, a market analysis for your farm, and a roadmap of how to achieve your financial goals.

Short Course #4

Farm to School 101: Building a Strong Foundation

Instructors: Emily Jackson, Appalachian Sustainable Agriculture Project (NC); Andrew Smiley, Sustainable Food Center (TX); Mary Stein, National Farm to School Network (MT)

This is a must-attend course for all farmers, school food service professionals, community members, non-profit staff, cooperative extension agents, and others who are involved with farm to school programs or interested in starting farm to school initiatives in their community. This comprehensive course is designed to give you the critical information needed to build a strong foundation that will sustain a farm to school program. The presenters have extensive experience working in sustainable agriculture, child nutrition and community food systems and represent some of the most successful organizations driving farm to school efforts. This is a unique opportunity to learn from presenters with over 50 years of combined experience who are ready to help you. The course will cover:

- School Nutrition Programs 101
- Economics of Farm to School
- Building a Farm to School Team
- School Food Supply Chain
- Pre-purchase Planning
- Marketing and Promotion

2014 Field Trips

2014 CONFERENCE MENU

About the Conference

Become a Sponsor

- Full Conference Program
- Short Courses
- Mini Courses
- Field Trips
- Special Events
- Presenters

REGISTRATION

- Fee Waivers
- Look Who's Coming!

- Tradeshow and Exhibits
- Advertising
- Poster Display
- Silent Auction

- Location
- Lodging
- Childcare

- Media
- Contact Us



Click here to learn why!

2014 Pre-conference Field Trips

Thursday, January 16, 2014 • 12:30 – 5:30 p.m.

For those who learn best by seeing other farms, ranches and gardens, we offer these five excellent field trips this year:

1. CSA Farming
2. Permaculture
3. Organic Beef, Lamb and Pork
4. School Garden
5. Urban Farming

Field trip participants will travel on comfortable motor coaches equipped with restrooms (no private vehicles permitted). All field trip motor coaches will depart from outside the front entrance of the Mobile Convention Center at 12:30 p.m. sharp! No refunds will be provided to those who miss their ride. The field trip registration fee includes a light snack.

Space is limited, so register early. Pre-registration is strongly recommended.

Please note that these Field Trips are being offered at the same time as the Mini Courses.

Field Trip #1
CSA Farming
Hosts: Mike Steede and siblings



"I really enjoyed the conference. It was one of the best I've been to in a long time." — Malik Yakini, Detroit Black Community Food Security Network

Steede Farm, just across the state line in Lucedale, Mississippi, has been in the family for over 150 years. With years of experienced producing and marketing farm products, the Steedes started a CSA 4 years ago. The focus of this field trip will be on their CSA operation – all about the production of fruits, vegetables, eggs and meats for the CSA and how they market and distribute the CSA shares. But they also raise about 30 acres of watermelons and cantaloupe on their land, and they raise peanuts and corn on rented land, plus have cattle and pigs. In addition to their CSA, they sell at their farm stand, at farmers markets and wholesale. They raise about 10 acres of fruits and vegetables that they sell through their 150 member CSA, delivering shares to 6 cities, including Mobile. From poblano peppers to pak choy, the Steede family grows a variety of vegetables for their CSA members and also provides eggs, beef, and pork. Come and learn how they started their CSA, how they operate the CSA, what they produce for their members and how they produce it. Although not certified organic, the Steedes do everything they can to bring the very best to their CSA members' tables, as well as their own. You'll see their crops, animals, tools and equipment, produce processing set-up, and get a demonstration in mechanical plastic laying. Plus you'll learn how they keep all their farming enterprises going at once and how they keep their farm in the family in a time when there are so few family farms left.

Field Trip # 2

Permaculture

Hosts: Craig and Lisa Kalloch

Middle Earth Healing and Learning Center is a homestead and learning center developed using permaculture practices and no garden chemicals. Begun in 1999, there are now several small gardening areas on their 40 acres for producing vegetables, herbs, flowers, and blueberries. The "Permaculture Gals" (chickens) come in after harvest to weed, eat insects, breakdown leftover crop residue, and fertilize. The bees from their hives do their share of work at Middle Earth too. There are two greenhouses, an aquaponic system and much more. Slopes are swaled to allow rainwater to matriculate into the earth instead of running off and eroding soil. Water conservation is practiced through mulching and rainwater harvesting. The cisterns collect 17,000 gallons of rainwater from various roof surfaces and is used to irrigate the outdoor gardens, the greenhouse raised beds, and to add to the Aquaponic systems. The water flows to the greenhouses by a gravity feed system. The alternative energy systems at Middle Earth provide much of the electricity and hot water used in the house, harvest kitchen, greenhouses, intern residence and yurt classroom. The raised beds in one greenhouse has buried tubing through which the solar heated hot water circulates during the coldest nights in the winter. In addition to producing food, this learning center provides workshops and serves as a model for a Just and Sustainable Future. Come see and learn how they do all of this.

Field Trip # 3

Organic Beef, Lamb and Pork

Host: Randall Hastings

It can't be done in the South. That is exactly what Randall Hastings was told when he decided to raise grass-fed beef. Seven years ago Randall decided to give the Gulf Coast an alternative product for those who were interested. Although once a conventional cattle farmer and agricultural chemical salesman, he wanted to step away from what was considered the norm – using growth hormones and antibiotics– in raising beef. His goal was to raise beef, lamb and pork in a certified organic and sustainable manner. Through rotational grazing and selective breeding, Randall and his two sons are raising organic grass-fed beef, pork, and lamb on one of the largest certified organic farms in the Southeast. He is marketing his products through many

Systems in the South series that provides a virtual farm tour of a successful organic vegetable farm, and Southern SAWG's comprehensive *Organic Vegetable Production and Marketing in the South* CD ROM featuring Alex Hitt and hundreds of useful articles, photos and resources.

Short Course #2

High Tunnel Production and Marketing

Instructors: Alison and Paul Wiediger, Au Naturel Farm (KY)

Do you have a new high tunnel and want to learn how to get the most out of it? Or are you still contemplating a high tunnel for year-round production and better disease control? Then this is the course for you. This course — one of the most popular in our 23 year history — is an intensive learning experience that will cover all the "nuts and bolts" of year-round production in high tunnels. Instructors Alison and Paul Wiediger are pioneers in high tunnel production, growing in high tunnels since they built their first in 1995. They will teach you how to set up a high tunnel and get maximum yield and profit from your crops. Geared toward those who have production experience but are new to growing in structures, this course will cover:

- Year-round Production Overview
- Site Selection
- Structure Designs and Options
- High Tunnel Construction including roll up sides
- Soil Health
- Bed Preparation
- Drip Irrigation
- "Off Season" Production
- Spring and Summer Production
- Crop and Variety Selection
- New Crop Opportunities
- Pest, Disease and Weed Control
- Marketing Strategies

Take-home materials will include a DVD from Southern SAWG's *Natural Farming Systems in the South* series featuring the Wiedigers' farm; and a CD with all the PowerPoint presentations used in the course, variety lists and other documents.

Short Course #3

Managing Your Farm as a Business

Instructor: Richard Wiswall, Cate Farm (VT) and author of "The Organic Farmer's Business Handbook"

Do you wonder how to have more money in the bank at the end of the season?
Does the business side of farming seem incomprehensible to you? Take this course

SOLD OUT POLICY: Space is limited for field trips. Seats are sold first come first served. When a field trip sells out, we will immediately indicate that it is sold out on our registration and program web pages. Our online pre-registration system will not allow you to register for a sold out field trip. But if we receive your mailed-in registration for a field trip that has sold out, we will immediately notify you and offer you an alternative. A refund will be provided if desired.

We do not create waiting lists. If the field trip of your choice is sold out before you secure a ticket, you may standby at departure time to purchase seats that may become available at the last minute.

Though we have never had to cancel a field trip, field trips may be cancelled if minimum registration is not reached. You will be immediately notified and a refund will be provided if we cancel due to low registration.

We do not provide refunds due to inclement weather. But we highly recommend you wear clothing and footwear suitable for walking on farms in January.

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Tues Jan 14 -
 Wed 15 -
 Thurs 16 -
 Fri 17 -
 Sat 18 -
 5 nights

2014 Short Courses

2014 CONFERENCE MENU

About the Conference

Become a Sponsor

Full Conference Program
 Short Courses
 Mini Courses
 Field Trips
 Special Events
 Presenters

REGISTRATION

Fee Waivers
 Look Who's Coming!

Tradeshow and Exhibits
 Advertising
 Poster Display
 Silent Auction

Location
 Lodging
 Childcare

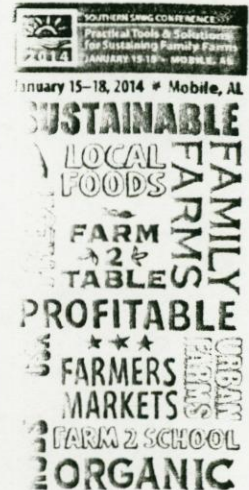
Media
 Contact Us

2014 Pre-conference Short Courses

Wednesday, January 15, 2014
 8:00 a.m. – 5:00 p.m.

through

Thursday, January 16, 2014
 8:00 a.m. – 11:00 a.m.



Click here to learn why!

While our general conference offers a wide variety of 90-minute sessions, allowing participants to gain valuable information about many different things, these intensive, pre-conference short courses are different. Short courses are high-value learning experiences that provide you comprehensive, and in-depth information on the topic most important to you right now.

2014 Practical Tools and Solutions for Sustaining Family Farms Conference

CONFERENCE REGISTRATION FORM

January 15-18, 2014 • Mobile Convention Center

Pre-conference Courses and Field Trips: Jan. 15th–16th • General Conference: Jan. 17th–18th

Pre-registrations must be POSTMARKED no later than January 8, 2014.

After January 8, please plan to register at the conference.

Questions about your registration? Contact Chandra Hinton, registration@ssawg.org, 479-799-1235.

Register online at
www.ssawgconference.org
 or mail this completed form to:
Southern SAWG Conference
P.O. Box 1552
Fayetteville, AR 72702
 No faxes or emails accepted.

CONFERENCE REGISTRATION		Through Dec 20th	Through Jan 8th	ON-SITE	TOTAL
Conference Registration	Fri. a.m. – Sat. p.m.	\$185	\$199	\$225	\$185.00
PRE-CONFERENCE EVENT REGISTRATION					
Short Course #1 – Start-Up Organic Veggies (0-6 years commercial experience)	Wed. 8 a.m.–Thurs. 11 a.m.	\$125	\$135	\$150 if avail.	\$125.00
Short Course #2 – High Tunnels	Wed. 8 a.m.–Thurs. 11 a.m.	\$125	\$135	\$150 if avail.	
Short Course #3 – Managing Your Farm as a Business	Wed. 8 a.m.–Thurs. 11 a.m.	\$125	\$135	\$150 if avail.	
Short Course #4 – Farm to School 101	Wed. 8 a.m.–Thurs. 11 a.m.	\$125	\$135	\$150 if avail.	
Mini Course #1 – Pastured Broilers	Thurs. 1:00–5:00 p.m.	\$60	\$65	\$70 if avail.	
Mini Course #2 – Biodynamics	Thurs. 1:00–5:00 p.m.	\$60	\$65	\$70 if avail.	
Mini Course #3 – Value-added Products	Thurs. 1:00–5:00 p.m.	\$60	\$65	\$70 if avail.	
Mini Course #4 – Organization Funding	Thurs. 1:00–5:00 p.m.	\$60	\$65	\$70 if avail.	
Field Trip #1 – CSA Farming	Thurs. 12:30–5:30 p.m.	\$65	\$70	\$75 if avail.	
Field Trip #2 – Permaculture	Thurs. 12:30–5:30 p.m.	\$65	\$70	\$75 if avail.	
Field Trip #3 – Organic Beef, Lamb, Pork	Thurs. 12:30–5:30 p.m.	\$65	\$70	\$75 if avail.	
Field Trip #4 – School Garden	Thurs. 12:30–5:30 p.m.	\$65	\$70	\$75 if avail.	
Field Trip #5 – Urban Farming	Thurs. 12:30–5:30 p.m.	\$65	\$70	\$75 if avail.	\$ 65.00
Additional Taste of Alabama Dinner Ticket (one included with general conference registration)		\$40	\$40	\$40 if avail.	
<input type="checkbox"/> Vegetarian Plate Request for Taste of Alabama Dinner					
Join our "23 is ME" campaign and donate \$23 (or more!) in celebration of our 23 years of service. <input type="checkbox"/> \$23 <input type="checkbox"/> \$46 <input type="checkbox"/> \$69 <input type="checkbox"/> \$92 <input type="checkbox"/> Other \$ _____					

PRINT CLEARLY AND COMPLETE A SEPARATE FORM FOR EACH REGISTRANT. Additional forms can be found at www.ssawg.org/registration.

TOTAL \$375.00

Name: Barbara Storz
 Farm or Organization: Texas A&M AgriLife Extension Service
 Address: 410 North 13th Avenue
 City: Edinburg State: TX Zip: 78541
 Phone: (956) 383-1026
 E-mail: b-storz@tamu.edu

Enclosed is my check, made payable to Southern SAWG.

Please bill my credit card: Visa MasterCard
 Discover AMEX

Credit Card # _____

Date of expiration _____ 3 Digit Security Code (on back of card) _____

Name as it appears on credit card _____

May we list your name and state only as a conference registrant on our website? Yes No

We cannot accept purchase orders or vouchers. Personal or institutional checks or credit card information must accompany your registration form. There will be a 10% charge for refunds before December 20, 2013. The only refunds after December 20, 2013 will be fees for special events that are cancelled or sold out. Check for sold out events at www.ssawg.org/2014-conference-program. General conference registration availability is unlimited.



HIDALGO COUNTY, TEXAS OUT-OF-COUNTY – TRAVEL ADVANCE REQUEST

A. TRIP AND TRAVELER INFORMATION

EMPLOYEE I.D. NO.: 078921 EMPLOYEE TITLE: CEA-Horticulture

EMPLOYEE NAME: Barbara Storz DEPARTMENT: Hidalgo County Extension Service DO YOU HAVE AN OUTSTANDING TRAVEL ADVANCE? No

DEPARTURE DATE: 1/14/14 RETURN DATE: 1/19/14

TIME OF DEPARTURE: 6:00AM TIME OF RETURN: 11:00 PM

TO CITY: Mobile STATE: Alabama

SEMINAR/CONFERENCE/MEETING: START DATE: 1/15/2014 END DATE: 1/19/2014 ACTUAL NO. OF DAYS: 5

TITLE OF WORKSHOP/CONFERENCE: 2014 Practical Tools an Solutions for Sustaining Family Farms Conference

METHOD OF TRAVEL (AIR TRAVEL/ PERSONAL VEHICLE/ COUNTY VEHICLE/ CAR RENTAL): Air Travel / Car Rental IS COORDINATION OF TRAVEL REQUIRED? IF NO, ATTACH WRITTEN EXPLANATION FROM THE COUNTY OFFICIAL: Yes

LIST NAMES OF COUNTY EMPLOYEES TRAVELING WITH YOU IN THE COUNTY VEHICLE, CAR RENTAL, OR PERSONAL VEHICLE? N/A

DO YOU HAVE A COUNTY VEHICLE ASSIGNED TO YOUR DEPARTMENT? Yes IF YES, EXPLAIN REASON FOR NOT UTILIZING COUNTY VEHICLE? Out of State Travel

PURPOSE/BENEFIT TO HIDALGO COUNTY:
To obtain continuing education related to an employee's work or maintenance of a license or certification

B. ESTIMATED EXPENSES:

I. MEALS: (Meals for one-day travel not requiring an overnight stay will not be advanced)

Meals will be prorated for partial days	Meal Rate	MONTH / DAY	MONTH / DAY	MONTH / DAY	MONTH / DAY	MONTH / DAY	MONTH / DAY	MONTH / DAY	Total
		14-Jan	15-Jan	16-Jan	17-Jan	18-Jan	19-Jan		
Breakfast	\$9.00	\$9.00	\$9.00	\$9.00	\$9.00	\$9.00	\$9.00		\$54.00
Lunch	\$12.00	\$12.00	\$12.00	\$12.00	\$12.00	\$12.00	\$12.00		\$72.00
Dinner	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00		\$108.00
Total	\$39.00	\$39.00	\$39.00	\$39.00	\$39.00	\$39.00	\$39.00	\$0.00	\$234.00

Meal per diems must be prorated for 1st day and last day of travel as follows:

Departure:	Arrival:
Before 8:00 a.m. (breakfast, lunch, & dinner) \$ 39.00	Before 8:00 a.m. (breakfast) \$ 9.00
8:00 a.m. - 1:00 p.m. (lunch & dinner) \$ 30.00	8:00 a.m.- 6:00 p.m. (breakfast & lunch) \$ 21.00
After 1:00 p.m. (dinner) \$ 18.00	After 6:00 p.m. (breakfast,lunch,&dinner) \$ 39.00

II. INCIDENTAL EXPENSES (taxi fare, shuttle fare, gas charges for car rentals, airport and hotel parking):

Expense type: _____ days @ \$ 20.00 \$ -

III. PERSONAL VEHICLE MILEAGE _____ Miles @ \$ 0.565 (Current Rate) \$ -

(Note: Mileage may be advanced calculated on a point-to-point basis using "Mapquest" at the current county adopted rate per highway mile. Incidental mileage will not be advanced. In addition, "Coordination of Travel" may apply (see Section 7 of the Travel Policies, Guidelines, and Procedures). When traveling out of state, if the most economical means of travel is driving, traveler must supply documentation to support the price of the airfare at the time of travel. Mapquest

IV. OTHER (Itemize) _____ \$ _____

V. P.O. # ISSUED UNDER EMPLOYEE'S NAME FOR THE AMOUNT OF THE TRAVEL ADVANCE: Reg.# 248626 VI. TOTAL TRAVEL ADVANCE REQUESTED: \$ 234.00

VII. COMMENTS: _____ VII. GENERAL LEDGER ACCOUNT NUMBER: 3-1100-461-00-380-101-0-583

C. CERTIFICATION AND AUTHORIZATION TO PAYROLL DEDUCTIONS

I hereby certify that information provided on this form is true and estimated expenditures are reasonable and necessary. The funds will be used by me for the specific trip listed above and not given to or used by another county employee. If my trip is cancelled, I will immediately return the travel advance funds to the County Treasurer no later than 20 calendar days after the seminar/conference/ meeting end date by submitting a Final Travel Expense Claim. In addition, I agree to account for all travel expenditures including the travel advance by submitting a Final Travel Expense Claim, accompanied by required original supporting documentation, no later than 20 days after my seminar/conference/meeting end date. Any unused funds will also be returned to the County Treasurer's Office no later than 20 days after my seminar/conference/meeting end date.

Should I fail to submit a Final Travel Expense Claim, I understand that I will not be allowed to obtain another travel advance until the pending travel advance is settled. In addition, I agree to repay Hidalgo County and further consent to payroll deductions by the County Treasurer to recover the pending travel advance amount.

 EMPLOYEE SIGNATURE	<u>Barbara Storz</u> DEPARTMENT OFFICIAL'S NAME (Print Name)	 DEPARTMENT OFFICIAL'S APPROVAL (Signature)
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HIDALGO COUNTY, TEXAS
APPLICATION FOR OFFICIAL TRAVEL

DATE OF REQUEST: 12/18/13
TOTAL NUMBER OF EMPLOYEES TRAVELING: 1
DEPARTMENT NAME: Hidalgo County Extension Service
NAME & TITLE OF EMPLOYEE(S): Barbara Storz, CEA-Horticulture

EVENT INFORMATION

TITLE OF EVENT: 2014 Practical Tools and Solutions for Sustaining Family Farms Conference
EVENT DATE(S) FROM: 01/15/14 TO: 01/18/14
DEPARTURE DATE: 01/14/14 RETURN DATE: 01/19/14
LOCATION OF EVENT: CITY: Mobile STATE: Alabama

PURPOSE OF TRAVEL

- Place an "X" by the applicable purpose of the trip.
To obtain statutorily required continuing professional education.
[X] To obtain continuing education related to an employee's work or maintenance of a license or certification.
To testify before legislative bodies, regulatory agencies and commissions, and other forums that may make decisions affecting the County and its affiliated organizations and operations.
To participate in professional organizations related to the employee or official's job assignment.
To conduct essential research & information-gathering for improvement of County operations or compliance with law.
To monitor the development of state or federal legislation or implementation of legislation that might affect the County
To participate in forums, coalitions, & discussions relating to the policy, legislative & regulatory interests of the County
To pursue the County's interests in litigation or criminal justice.
To promote the economic development interests of the County.
To carry out other purposes determined by Commissioners' Court to be in the interest of the County (Commissioners' Court approval is attached).

JUSTIFICATION FOR THE NEED TO TRAVEL OUT-OF-STATE

Explain the benefits that this trip it will bring to Hidalgo County. Attach an itinerary, agenda, or schedule for the conference and/ or event. If applicable, justify the need for multiple persons traveling to the same event.

This training will provide valuable information to expand small farm operations in Hidalgo County as well as, small ranches, and to develop associated businesses, such as value added agricultural enterprises.

Table with 4 columns: SUMMARY OF ESTIMATED TRAVEL EXPENSES, ESTIMATED EXPENSES, (DBM USE ONLY) FUNDS AVAILABLE BALANCE, MODE OF TRAVEL. Includes rows for registration fees, airfare, taxi, bus, rental car, gas, mileage, telephone, parking, lodging, meals, and other expenses.

14. IF HIDALGO COUNTY IS NOT FUNDING ANY OR PART OF THIS TRIP, INDICATE BELOW THE EXPENSE TYPE & SOURCE OF PAYMENT:

All trip expenses (airfare, hotel and registration) will be sponsored by Sustainable Ag Committee.

NOTE: If trip duration is extended to take advantage of lower airfare, a comparison of the savings to the additional estimated cost must be provided with supporting airfare rate documentation.

ELECTED OFFICIAL/DEPARTMENT HEAD CERTIFICATION (Place an "X" by each of the certifications)

- I certify that:
[X] Trip expenses are necessary and will be incurred for official county business.
[X] Reasonable efforts to minimize the use of county funds have been explored.
[X] Sufficient funds are available within in my department's budget to pay for the related travel expenses without the need of a budget amendment.
[X] If this trip is for out-of-state training, the training is not available in some other form that does not require out-of-state travel.

APPROVED BY ELECTED OFFICIAL/DEPARTMENT HEAD: Barbara Storz DATE: 12/18/13 DEPARTMENT CONTACT PERSON: Nora Linda Cruz PHONE NO.: 383-1026

FOR DEPARTMENT OF BUDGET & MANAGEMENT (DBM) USE ONLY:

TRAVEL IS APPROVED for the individuals listed below:
TRAVEL IS NOT APPROVED for the individuals listed below:

REVIEWED BY (PRINT NAME): DATE: REVIEWER'S SIGNATURE: PHONE NO.:

DBM'S DEPARTMENT HEAD APPROVAL (PRINT NAME): DATE: SIGNATURE OF DBM DEPARTMENT HEAD:

Vertical handwritten notes: Encumbering from 2013 funds, Requesting # 00248626, PO #, DC-583, Comm. Code - 96347