

## Registration

Advance registrations are required by June 30, 2014 with payment

### Mail-in Registration:

Complete form below, detach & mail to:  
"Northern Illinois Farmland Conference"  
Belvidere-Boone County Planning Department  
401 Whitney Boulevard, Suite 400  
Belvidere, IL 61008

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Name: \_\_\_\_\_

Address: \_\_\_\_\_

Organization: \_\_\_\_\_

Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

**Include payment of \$75.00 for Friday's dinner and/or \$20.00 for Saturday's Conference (make checks payable to Boone County Treasurer) Please specify what day(s) you are attending:**

\_\_\_\_\_

If you need special accommodations to attend, please call  
Gina DelRose at 815-544-5271

## Northern Illinois Farmland Conference: "Farming Yesterday and Farming Today" A Conference for Professionals, Farmers and Residents

The conference will highlight the importance of agricultural preservation, the benefits of technological advances in agriculture and how to succeed in the agricultural industry. There will be a dinner on the farm to highlight the emerging localvore movement which impacts the local community.

**Saturday July 12, 2014  
Rehn Farming Museum  
3822 Stone Quarry Road  
Belvidere, IL 61008**

<https://sites.google.com/site/nillinoisfarmlandconference/>

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Hosted by the Boone County Agricultural Conservation  
Easement and Farmland Protection Commission

Sponsorships:

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Enbridge

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Boone County Farmland Protection Project

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**Please Join us Friday, July 11, 2014 for a magical evening in the garden.**

**Dinner will be held at Wind Ridge Herb Farm, 466 Quail Trap Road, Caledonia, IL 61011 and will be prepared by celebrity Chef Ryan Adams, courtesy of Wind Ridge Herb Farm and the Radisson Hotel and Conference Center of Rockford.**

The menu will include

- ❖ Smoked Pork Belly with Roasted Sweet Potato, Fresh Fig, Chile, Scallion and White Balsamic.
- ❖ Beet Salad with Pureed Beets, Fresh Greens, Goat Cheese and Spiced Wine Vinaigrette.
- ❖ Campfire Pike with Northern Pike, Walnut Leaves, Charred Eggplant, Lemon and Pomegranate.
- ❖ Grass Fed Beef with Stewed Barley, Tomato, Saffron, Marinated Cheese and Fresh Herbs
- ❖ Spiced Rice Pudding with Rose Water, Candied Nuts and Edible Flowers.
- ❖ Wine courtesy of PRP1

For those with dietary restrictions or prefer vegetarian options, please notify Gina DeRose at 815-544-5271.

As much of the ingredients as possible will be produced locally some variations may occur depending on availability.

**\*\*Saturday July 12, 2014 Agenda\*\***

- 8:00 am Registration and Breakfast
- 8:45 am Welcome address
- 9:00 am Keynote Speaker: Rep. Robert Pritchard
- 9:30 am Robert McLeese, retired State Soil Scientist (Need for Preservation)
- 10:30 am Break
- 10:45 am Ed Mullholland, Trimble Co. and Trent Sanderson, Sanderson Ag (Benefits of Technology)
- 11:45 am Lunch
- 1:00 pm Bob Walberg introduction to Jennifer Filipiak, American Farmland Trust (Water Resources)
- 2:00 pm Break
- 2:15 pm Future Farmers America introduction to Mike Doherty, Illinois Farm Bureau (Benefits of Agriculture to State of Illinois)
- 3:15 pm Break
- 3:30 pm Jenny Meyer, Angelic Organics Learning Center and Eric Dahl, Edward Jones (Financial Planning)
- 4:30 pm Community Gardens presented by Angelic Organics
- 5:00 pm Closing