

Introduction to Sustainable Agriculture

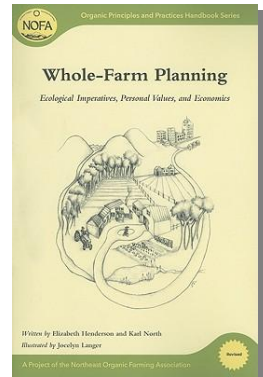
A new course at SUNY Adirondack, Queensbury, NY

Fall Semester 2012, Tuesdays 9-11, Thursdays 9-12

Lectures, readings, discussion and outdoor labs in gardens, farms and orchards

Topics to be covered include:

- Farm and community as ecosystem
- Sustainability, energy, and nutrients
- Fruit orchard maintenance
- Small grains for soil health and profit
- Natural Farming
- Agriculture under climate change
- Marketing and business practices
- Independent research



Course Description: Scientific concepts of sustainability will be developed and applied to agriculture on the homestead or small farm. Using the College's farmland, orchard and gardens, students will learn to manage crops and animals as an ecosystem, develop and analyze natural and low-energy management strategies, adapt crops to climate change, and create sound economic market plans. Hands-on fieldwork and individual research complement classroom lectures and discussions. Students interested in sustainable agriculture will transfer these skills directly into further study or work. (3 cr)

REGISTER FOR: BIO 160x – CRN # 11832 (3 credits)

ENROLLMENT NOW OPEN!

Prerequisites: Permission of instructor or Bio 106 (Sustainable Food).

If interested in signing up or for additional information contact:

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This class is part of *The Sustainable Food Project at SUNY Adirondack*, which raises local food while providing a suite of classes in gardening, farming, business and ecology.