



2020 National Agriculture in the Classroom Conference

June 24 – 26, 2020

Little America Hotel, Salt Lake City, UT

NAITC CONFERENCE REGISTRATION

The program begins at 7:30 a.m. Wednesday, June 24 with an opening breakfast. The conference ends Friday June 26 at 1 p.m. with a closing luncheon. *This full program registration comes with a certificate of training representing a maximum of 20 contact hours for continuing education purposes.*

- Early registration* (January 15 - April 15) \$435
- Regular registration (April 16 - June 15) \$485
- Onsite registration (available onsite June 23-26) \$535

LATE ARRIVAL/SHORTENED PROGRAM REGISTRATION

The late arrival program begins with the breakfast Thursday June 25 and does not include traveling workshops scheduled for the afternoon of Wednesday June 24. The conference ends after a closing luncheon at 1 p.m. Friday June 26. *Includes a certificate of training representing a maximum of 15 contact hours for continuing education purposes.*

- Early registration* (January 15 - April 15) \$360
- Regular registration (April 16 - June 15) \$410
- Late registration (available onsite June 23-26) \$460

**Early rate discount for those paid in full by April 15, 2020*

Attendee Name: _____

Organization: _____

Address: _____

City, ST, Zip: _____

Day Phone: _____

Attendee Email (required): _____

Person ordering/responsible for payment (if different):

Name: _____

Organization: _____

Address: _____

City, ST, Zip: _____

Day Phone: _____

Ordering person's Email: _____

Special Needs:

Request reasonable accommodations for dietary or disability needs by June 1, 2020. This information in this section is taken into consideration in our overall menu selection and planning process and may not result in a special meal. Contact registration at 435-797-0424 if you have life-threatening food allergy.

- Vegetarian Vegan Celiac-No Gluten
- Severe Food Allergy: _____

Please request any reasonable accommodations for persons with disabilities here: _____

*The information in this section is taken into consideration into our overall menu selection and planning process and may not result in a special meal. Contact registration at 435-797-0424 if you have a life-threatening food allergy.

Please check all of the following entities that you represent:

- Teacher – PreK-2 Volunteer
- Teacher – Grades 3-5 State or County Staff
- Teacher – Grades 6-8 State Contact ****see gray box**
- Teacher – Grades 9-12 Other Affiliation
- Teacher – other _____

STUDENT IMPACT

How many students do you work with each year that will benefit from the agricultural literacy resources provided by this conference?

Enter the number of students: _____

TO REGISTER: Must be submitted by **June 15, 2020**

1. ONLINE: www.naitcconference.usu.edu
2. MAIL: Wells Fargo Lock Box
USU Event Services
PO Box 413135, SLC, UT 84141-3135
3. PHONE: 800-538-2663 or 435-797-0424
4. E-MAIL: register.online@usu.edu

****NAITC STATE CONTACT SECTION:**

For NAITC State Contacts ONLY (officially designated representatives as listed on the NAITCO website): Please indicate whether you will be attending the NAITCO Annual Business Meeting on Tuesday, June 23, by completing the following information.

Note: If you are sending a substitute delegate to represent your state at this business meeting, please ask them to register as the state contact in your place.

- State Contact/NAITCO Annual Business Meeting (Tuesday)
 - State Contact Breakfast - Tuesday, June 23
 - State Contact Lunch - Tuesday, June 23
 - State Contact Dinner - Tuesday, June 23 \$50
- List Staff Members, Their Meals:

(State contacts and their staff members are invited to attend dinner at beautiful [Red Butte Garden](#), the largest botanical garden in the Intermountain West and a state arboretum with the University of Utah. A bus will leave Little America Hotel at 5:45 PM. Western fare dinner will be served in the Orangerie, and afterward attendees can walk through 21 acres of developed display gardens and five miles of natural hiking trails showcasing exotic and native plant life. Ride a return bus to the hotel at either 7:30 PM or 9:00 PM.)

- Please reserve a display table for us in the state table area. (Please be aware NAITC is charged for this table. If you reserve one and do not utilize it for your state display, you will be charged for it.)

Traveling Workshops

Included with your full conference registration.

Sorry, no guests.

1:00 PM – 5:00 PM, Wednesday, June 24, 2020

A grab-n-go lunch will be served at 12:00 noon. Tours depart at 1:00 PM. *Traveling workshops are subject to change or cancellation. Maximum capacity 55.*

❑ **TW1: [Kohler Dairy & Heber Valley Artisan Cheese, Rustling Aspen Farm](#)**

For nearly 100 years, the Kohler family has been milking cows in the quaint community of Midway. A new [creamery](#) and state-of-the-art robotic milker provide premium milk for handcrafted and aged artisan cheese. Chris Pyper operates [Rustling Aspen Farm](#)—a diverse small-scale farm specializing in vegetables, herbs, and fresh-cut flowers. Chris will share his story about finding his way back to his roots in Midway and taking on the role as a food producer for the local community. *Travel time to Midway is approximately 50 minutes through scenic Parley's Canyon.*

❑ **TW2: [Thanksgiving Point Institute and Lehi Roller Mills](#)**

[Thanksgiving Point Institute](#) (TPI) is a nonprofit farm, garden, and museum complex that draws upon the natural world to cultivate transformative family learning. TPI Farm Country is a working farm with a teaching garden used for the Jr. Master Gardener program. TPI Ashton Gardens features 55 acres of stately gardens (15 themes), grand lawns, and the largest human made waterfall in the western hemisphere. During its 100-year history, [Lehi Roller Mills](#) has worked with farmers to develop a wheat variety that retains high baking quality while increasing farmers' yields. The resulting High Mountain Flour is used in mixes for pancakes, waffles, muffins, brownies, and cookies. The 1984 movie *Footloose* was shot on location at this mill! *Travel time to TPI is approximately 35 minutes.*

❑ **TW3: [Roots High School and Petersen Family Farm](#)**
[Roots High School](#)—Utah's first farm-based charter high school—instills students with the knowledge, skills, and abilities to live healthy, productive, and sustainable lives. The school strives to authenticate all the learning that takes place using the farm as a laboratory. The [Petersen Family Farm](#) is run by fifth-generation farmers who operate an amazing year-round farmers market and CSA, and offer an annual pumpkin patch and Christmas tree farm. Luke, Hilarie, and their team also offer an On the Farm educational series, a summer camp, workshops, and a Farm School. "Our goal is to cultivate the farmer in all of us and, together, harvest the simple beauty of life." *Travel time to Petersen Family Farm is approximately 30 minutes.*

❑ **TW4: [Welfare Square and LDS Humanitarian Center](#)**
[Welfare Square](#)—operated by the Church of Jesus Christ of Latter-day Saints—is a modern facility composed of a towering 178-foot-tall grain elevator, a large storehouse, a bakery, a cannery, a milk-processing operation, a thrift store, and an employment center. All of this is designed to help people help themselves by fostering self-reliance and providing meaningful opportunities for work and service. The [Latter-day Saint Humanitarian Center](#) prepares humanitarian supplies for use worldwide and train those desiring to develop employable skills to become self-reliant. *Travel time to the Humanitarian Center is approximately 10 minutes.*

❑ **TW5: [USU Botanical Center and J&J Nursery](#)**
The [USU Botanical Center](#) is a botanical garden and a Utah State University distance education site located in Kaysville. The center which includes the sustainably-designed Utah House, Wetland Discovery Point, arboretum, and edible demonstration garden guides the conservation and wise use of plant, water, and energy resources through research-based educational experiences, demonstrations, and technology. [J & J Nursery](#) is Utah's largest producing nursery with over 100 acres under cultivation including

five acres of greenhouses. What was once a family farm dating back to pioneer times is now Utah's largest pot-in-pot nursery with some 100,000 trees in multiple varieties growing in their fields. Over one million bedding plants and vegetables starts are planted annually in preparation for the spring buying season. *Travel time to J & J Nursery is approximately 30 minutes.*

❑ **TW6: [Urban Gardening](#)**

Awe-inspiring flowers and foliage of the LDS Conference Center rooftop gardens and the [Temple Square Gardens](#) are part of the 35 acres of the headquarters of The Church of Jesus Christ of Latter-day Saints. The rooftop gardens include aspen and spruce, shrubs, a two-acre wildflower meadow, fountains, and waterfalls—all designed to mimic Utah's varying landscapes. Temple Square Plaza includes 250 flowerbeds, more than 165,000 bedding plants, and over 700 varieties of plants from all over the world. The gardens are redesigned every six months and replanted by hundreds of volunteers. Once a gallery artists' building on a piece of asphalt, the [Off-Broadway Community Garden](#) now includes garden boxes built by volunteers to highlight the importance of local food systems and healthy food access. This urban garden is part of Wasatch Community Gardens which offers garden space, educational programs, and community events to empower people to grow, harvest, preserve, and prepare fresh, healthy food. *Travel time to Temple Square is approximately 6 minutes. This tour requires moderate walking on level terrain.*

❑ **TW7: [Wool Production and Greenthumbs](#)**

Utah consistently ranks approximately 8th in the nation in market value of sheep and wool. Titmus Farm is a working sheep ranch in Tooele County west of Salt Lake City. Learn about the importance of sheep in Utah's agricultural history from the Titmus family and Utah Wool Growers Auxiliary. The [Utah Wool Market](#) is a grower-owned consignment warehouse that markets wool to the world. Local wool is graded, baled, and weighed at the market in preparation for shipping worldwide. Another gem hidden in the western part of the state is Excelsior Academy where [Brad Hendershot](#)—2019 National Excellence in Teaching about Agriculture Award winner—teaches 8th grade science and the Greenthumbs class. Brad and his students operate a greenhouse with thermophilic composting, plant gardens using Square Foot Gardening techniques, and are now constructing a pollinator garden. *Travel time to Titmus Farms is approximately 35 minutes.*

❑ **TW8: [Tart Cherries and Fruit Production](#)**

Utah consistently ranks approximately 2nd in the nation in tart cherry production! Established in 1984, [Rowley's South Ridge Farms](#) is a family-owned and operated fruit farm in Santaquin that takes great pride in growing excellent fruit and in making delicious fruit products. Their operation also includes Rowley's Red Barn that sells the farm's fresh fruit and products, a cider mill to make fresh-pressed apple juice, and a chocolate-panning facility to cover dried fruits and nuts. For 80 years, [McMullin Orchards](#) has been growing, packing, and shipping fruit in central Utah. The fourth generation of the McMullin family is now working in the business, and the operation has grown to 900+ acres of tart cherries, sweet cherries, peaches, nectarines pluots, peaches, and apples. *Travel time to Rowley's is approximately 65 minutes.*

❑ **TW9: [Utah Brine and Beef](#)**

[Brine Shrimp Direct](#) is a leading provider of high-quality feed products and accessories. Located along the Great Salt Lake, artemia (brine shrimp) is harvested, processed, and carefully stored in a temperature-controlled environment. This company provides the highest quality brine shrimp products to commercial fish breeders, hatchery managers, university researchers, and the home aquarist. Brine Shrimp in the Classroom lessons and experiments are available online. Cattle and calf production are Utah's number one agricultural commodity. Visit a local beef ranch to learn about the importance of beef production in the state. *Travel time to Brine Shrimp Direct is approximately 40 minutes.*

Pre-Conference Tour

Utah Olympic Park & Historic Downtown Park City \$75

Tuesday, June 23, 2020 - 9:30 AM to 4:00 PM

A bus will leave Little America Hotel at 9:00 AM, taking attendees 25 miles east towards Park City. Just outside of downtown Park City, at 7,300 ft. elevation, attendees will explore the Utah Olympic Park. Built for the Salt Lake 2002 Olympic Winter Games, this nearly 400-acre venue hosted the bobsled, skeleton, luge and the Nordic combined events and is an official United States Olympic Training Center. The tour will include viewing one of only four sliding tracks in North America, six Nordic ski jumps, and the 2002 Winter Games museum.

The tour will continue to Historic Downtown Park City and will include lunch at a favorite local restaurant. There will be an opportunity to stroll down Historic Main Street or catch the free-fare Main Street Trolley and enjoy the mining museum and over 200 unique shops with local artist flair.

Bingo Game Night!

Back by popular demand! NAITCO will hold Bingo Game Night after the banquet the evening of Thursday June 25. For a \$20 donation to benefit NAITCO programs, you receive 10 Bingo game cards and the chance to win fabulous prizes! Purchase your cards in advance and pick up at the conference or buy onsite.

Pack of 10 Bingo game cards: \$20 _____ (# of packs requested)

Demographics

Your participation in the following demographic survey will assist NAITCO in its grant application efforts. Please help by providing the following demographic information (optional):

Gender: Male Female

Age: 18-25 26-35 36-49 50 and over

Race/Ethnicity:

American Indian or Alaskan Native Asian/Pacific Islander

Black or African American Hispanic or Latino

Caucasian/White Other

Guest meals: *Does not include registration to the conference. Enter quantity of tickets to add to your registration total cost:*

_____ Wednesday Opening Breakfast \$35 each

_____ Thursday Awards Breakfast \$35 each

_____ Thursday Awards Luncheon \$40 each

_____ Thursday Banquet Dinner \$60 each

_____ Friday Awards Breakfast \$45 each

_____ Friday Closing Luncheon \$60 each

Provide name(s) of guest(s) and dietary restrictions if any:

How did you hear about the national conference?

Agriculture in the Classroom state program

Another teacher/educator

Social Media

Other: _____

Let's be friends:

By registering for this conference, you are agreeing to receive future communications from the National Agriculture in the Classroom Organization. We don't want you to miss out on grant opportunities, lesson plan ideas, and loads of great ways to integrate agriculture into your classroom!

Check here to opt out of or UNSUBSCRIBE from future communications and important updates.

Attendee Roster (provided to Sponsors/Exhibitors):

An attendee roster including contact information is provided to our conference exhibitors and sponsors at the end of the conference. Indicate below if you would like to opt out from this listing.

Do not provide my contact information to sponsors/exhibitors.

CANCELLATION & REFUND POLICY:

Refunds will be made to those registrants who must cancel, less an \$80 processing fee. Written cancellation requests must be post-marked or emailed to register.online@usu.edu on or before May 23, 2020. No refunds will be made after that date. Substitutions are welcome at no charge. (If additional payment processing is required, a \$25 processing fee will apply.)

I agree to the Cancellation & Refund Policy (required)

METHOD OF PAYMENT

Full Payment is required with registration

CONFERENCE REGISTRATION: \$ _____

ADDITIONAL ITEMS: \$ _____

TOTAL AMOUNT: \$ _____

PROMO CODE (if applicable): _____

Check payable to: **Utah State University - NAITC**

Purchase order # _____ (please attach copy)

Credit card transactions: Call 800-538-2663 or 435-797-0424