Woody Woodruff  
Areas of Expertise: Cover Crops; Land and Water Conservation  
Contact Information: woody@ilstewards.org, 217-528-1563 work, 217-883-7154 cell  
Woody has worked in conservation for more than two decades, and has done everything from train agricultural workers in Africa about crop rotation to running the Woodruff Family Farm in Hodolose, Illinois. Woody’s farm consists of 100 acres of cropland with 50 acres in a corn, soybean & wheat rotation, utilizing cover crops in that rotation. The remaining cropland has been restored into a prairie/savanna restoration which is protecting four acres of wetlands. Woody has interplanted fruit and nut trees into his six acres of pasture. The remaining 50 acres of the land is maintained in timber. In addition to working the land, Woody has been working in the conservation field since the late 1980s. During his time as a Peace Corps volunteer Woody taught farmers in West Africa about crop rotations, new irrigation techniques and other conservation practices. He’s also worked at Sangamon County Soil & Water District, testing different best management practices, improving the water quality through conservation techniques and promoting conservation programs.

David Cleverdon  
Areas of Expertise: Organic Farming; Agritourism; Pasture-raised Poultry and Pigs  
Contact Information: kinnikinnickfarm@gmail.com, (815) 292-3288  
David and Susan Cleverdon are transplanted Chicagoans who started farming in the gently rolling hills of northern Illinois in 1994. Their Kinnikinnick Farm has been a vendor at the Evanston Farmers Market since 1995. They raise certified organic produce, pasture their poultry and pigs, keep bees, milk a few goats, and, currently, are starting a flock of sheep. Specialties include triple-washed salad greens, Italian cooking greens, hardboiled tomatoes, homemade pork sausage, free range eggs, roasting chickens, and an array of seasonal vegetables that they supply to some of Chicago’s best restaurants. Kinnikinnick is more than an organic farm; during the summer its family owned tent cabins are a vacation destination for families who want to spend a weekend or a week on a small working farm that is just a 90-minute drive from Evanston. David is a member of the Board of the Chicago Green City Market and The Frontier Farmer Foundation, a member of the Steering Committee of the Midwestern Cooperative Regional Alliance for Farmer Training, and a presenter at the Stateline Farm Beginnings Program. He was recently appointed to the Governor’s Council on Local Foods, Farming, and Jobs. He is a member of the Chef’s Collaborative, Indiana Certified Organic, and the Slow Food Movement.

Deb Flannery  
Areas of Expertise: Wholesale Vegetable Production; Sustainable Farming; Vegetable Production Tools and Equipment; and Farm Management, Marketing, and Infrastructure  
Contact Information: info@wolfcreekfarmllc.com, 219-405-7904  
Deb Flannery and Roger Bock are the owners and operators of Wolf Creek Farm, LLC, a wholesale vegetable farm in Williamsville, IL. Deb, an avid organic gardener with a background in business, and Roger, a lifelong grain farmer, began their wholesale vegetable endeavor in 2009. They grow over 70 varieties of vegetables on 3-5 acres of land using intensive planting methods and only the most sustainable and organic practices. Today they sell to grocery stores and retailers across the state and have created a thriving business. Their key philosophy is “Eat.”

Gus Jones and Andrew Heck  
Areas of Expertise: Urban Farming; Organic Farming; Community Gardens; CSAs; Composting  
Contact Information: andrew.heck@yahoo.com, prairiecityfarmllc@gmail.com, 217-891-3570  
Andrew Heck and Gus Jones manage a 3 acre urban farm called Prairie City Farms, LLC in the heart of Springfield. They grow up to 60 varieties of plants and vegetables using only organic methods, many of which are started by seed. Andrew holds a degree in Biology from SIU Carbondale and a secondary teaching certificate. Gus completed an apprenticeship program at the Center for Apiculture and Sustainable Food Systems at the University of California Santa Cruz and worked for three years in New York at the non-profit organization EAFS and the Staten Island Botanical Gardens. Both have experience with community gardening, farming on small plots of land, and building hoop houses, and their products are available through farmers markets and CSA.

Deborah Neimann-Boehle  
Areas of Expertise: The Joys and Challenges of Eating Locally and Seasonally; The True Cost of Convenience Food; Small Scale Sheep and Goat Production for Fiber, Milk, and Meat; Rare Breed and Heritage Livestock and Poultry; Basic Livestock Management; Pastured Poultry; Pastured Poultry; Backyard Poultry; Multi Species Grazing; Beginning Farmer Education  
Contact Information: deborah@antiquityoaks.com, 815-358-2450 (farm) 815-341-1223 (cell)  
Deborah Neimann-Boehle is a nationally recognized farm consultant and advocate of small-scale farming. Currently she is the president of the Illinois Herb Association and past vice president of the American Nigerian Dwarf Dairy Association.

Looking for a public speaker?  
We’ve got what you need.  
Illinois Stewardship Alliance promotes local food and sustainable agriculture through many avenues, including education. There is no better source for knowledge about conservation, local produce, and other agricultural topics than the people involved in the day-to-day agricultural work. You’ll find a list of farmers and others involved in Illinois agriculture that have agreed to be ambassadors and educators for local food and sustainable agriculture.

How does it work?  
The Farmer Speaker Bureau was created in order to provide organizations and event planners, as well as the media, with an easy contact list of experts in the fields of local food and farming that are willing to speak publicly about their areas of expertise. Look through the profiles until you find the speaker that best suits your needs. Once you’ve found a speaker, you can call or email using the contact information provided in order to request their services.

Please remember:  
Please consider the time and travel expenses that they will incur when speaking at your event and compensate them accordingly. If you feel that you are unable to provide an appropriate compensation, please complete our Time and Travel Stipend Request Form at www.ilstewards.org. Stipends will be available up to $500 dollars to offset these costs. Processing a Stipend Request may take up to 2 weeks, so please plan accordingly.
Beth and Jody Osmund
Areas of Expertise: Community Supported Agriculture, Specialty Crops, Agricultural Policy
Contact Information: jdvalleyfarm@gmail.com

More than a decade ago Beth, along with her husband Jody, left corporate jobs in Chicago to start their sustainable farm. CSA shares and farmers’ markets are cornerstones of their marketing plan. Education is an integral part of their mission. From how to cook the most they derive to the broad social implications of sustainable farming, each interaction is an opportunity to teach.

Jody grew up on a diversified grains and livestock farm in northern Illinois. He left the farm in the late 80’s by body with no expectation of returning to farm. More than a decade ago he did return, but to a dramatically changed farm landscape. Jody and Beth knew that they would have to do things differently. Their approach focuses on community and sustainability. In addition to farming, Jody is very active in developing sustainable agriculture policy as well as farmer development and education. How does he do it?

Leslie Cooperband
Areas of Expertise: Small-Scale Milk Production, Cheese Production, Sustainable Farming, Fruit Orchards
Contact Information: prairiefruitfs@gmail.com or (217) 643-2314

Leslie Cooperband and her husband Wes Jamol own Prairie Fruits Farm & Creamery in Champaign Illinois. Both soil scientists and academics by trade, they moved to central Illinois in 2003, bought seven acres of corn and soybean land and converted it to organic fruit orchards, pastures and hay fields in 2004. In 2005, their farm became the first licensed farmstead goat dairy in Illinois. From four goats in 2004 to 70 goats, they have transformed their landscape into a diverse and sustainable farm and farmstead processing enterprise. Their farm was certified “Animal Welfare Approved” in 2010. They produce 16 to 18,000 pounds of artisan goat milk cheeses annually, which they sell at farmers’ markets, retail stores and restaurants throughout central Illinois and the greater Chicago area. They also host “Dinners on the Farm” featuring locally grown food from fellow farmers in Illinois. Their cheeses and cheeses have been featured in several national magazines including “Culture,” “Bon Appetit” and “Food and Wine Magazine.” Their cheeses have won several awards from the American Cheese Society and the “Good Food Awards.”

Andrea Hazzard
Areas of Expertise: Specialty Craps, Community Supported Agriculture, Conventional to Organic Transition
Contact Information: hazzardfreefarm@gmail.com

Andrea is the owner and operator of Hazzard Free Farm & CSA and Hazzard Free Farm Grazes & Beams. The Hazzard Family has been farming in the area since 1847. The Hazzard Families are a great example of conventional, transitional and sustainable and certified organic food production all taking place within the same family and land. Products are available through their CSA and farmstand and at many local and regional, restaurants & grocers.

Dave Bishop
Areas of Expertise: Conservation, Specialty Crops, Community Supported Agriculture, Cover Crops, Organic Farming
Contact Information: dave@prairietherthfarm.com

Dave Bishop owns PrairiErth Farm, a multi-crop, diversified, organic farm producing corn, soybeans, wheat, oats, forages, vegetables, beef, pork, poultry, and eggs. Dave’s son Hans and his wife, Katie, manage vegetable production and operate a CSA. Graham, the youngest, manages pork production. The farm is involved in numerous experimental and educational projects, such as the Food Forest Project, managed by Kelly Schneider; a former intern. In 2012, over 1,500 visitors attended farm workshops and events. Dave also serves as president of the Illinois Organic Growers Association.

Katie Bishop
Areas of Expertise: Starting a CSA, Organic Vegetable Production, Farm Marketing.
Contact information: katie@prairietherthfarm.com

Katie Bishop, wife of Hans Bishop, handles most of the marketing, bookkeeping, social media and records at PrairiErth Farm. Since coming to the farm she’s started organic bokborrel and a dog treat line! Hans grew up on the farm and with Dave’s guidance started the vegetable production. Together, Hans and Katie bought the farm to the Downtown Bloomington Farmer’s market and implemented one of the few USDA Certified Organic CSA’s in central IL.

Adam Dahmer
Areas of Expertise: No-Till, Cover Crops
Contact Information: adamdahmer@advancecovercrops.com, or (618) 922-7446

Dahmer Farms, LLC has been no-till farming since 1983. Adam Dahmer, his father, Terry, and younger brother John, farm 1,300 acres in Williamson County, Illinois. They all raise corn and beans. His father switched their operation to 100% No-Till in 1983 and they have been 100% ever since. Seeing a need for even more organic matter and live roots in the soil, they began to transition the farm to use Advance Cover Crops.

Contact Information: adamdahmer@advancecovercrops.com, or (618) 922-7446

Matt Kilgus
Areas of Expertise: Cow Milk Production; Rotational Grazing; On-Farm Processing; Creating a Value Added Product; Sales and Distribution; Agro-tourism
Contact Information: matt_kilgus@frontier.com, 815-692-6080 office, 815-848-2830 cell

Matt Kilgus grew up on a dairy farm and has been involved in dairy production his whole life. He is a co-owner of Kilgus Farmstead in Fairbury, IL, along with his uncle and two cousins. Besides dairy production, Kilgus Farmstead also raises beef, pork, and goat meat using sustainable methods. When Kilgus Farmstead Inc. decided to build an on-farm bottling plant in 2009 in order to produce non-homogenized milk, it was Matt’s responsibility to work on setting up the processing facility and establish markets to get their value-added venture off the ground. Matt says “We have learned a lot of lessons in the last five years of our business. I try to share those lessons we’ve learned with folks that may be doing the same that we are doing or starting some type of value added venture.”

John Curtis
Areas of Expertise: CSAs; Local Food and Health; Changes in Agriculture; Fossil Fuel vs. Solar Powered Farming; The Decline of our Rural Community as a Result of the Rise of Corporate Agriculture and the Decline of the Small Family Farm; Using Technology (social media, website design etc.) to Promote a Farm or Food Related-Business; Edible Landscaping.
Contact Information: barefootgardensca@gmail.com, 309-313-3224

John began his journey in the field of agriculture as a Peace Corps Volunteer on an organic farm in the Dominican Republic 20 years ago, and later, as an intern at The Land Institute. In 2003, John and his wife Karen made the transition from hobby gardening to professional gardening and created Barefoot Gardens CSA, a sustainable farm in Western Illinois that now boasts 250 CSA members. John also hosts intensive organic gardening workshops and is working on his first book, which he hopes to publish in 2015. He has been the recipient of the Golden Beet Innovative Farmers Award, has served as board president of Illinois Stewardship Alliance, and has had a chapter published in Local Food Systems and Activism in the Heartland.

Paul Hardej
Areas of Expertise: Sustainable Urban Agriculture; Aquaponics; Aeroponics; Navigating Local Policies and Regulations Surrounding Urban Agriculture.
Contact Information: paulhardej@farmedhere.com

Paul is an architect by trade and vertical farm technology-developer by experience. Currently he is the Chief Technology and Development Officer at FarmHere, which is the first commercial scale urban aquaponic and aeroponic farm of its kind. He has designed and constructed the first processing enterprise. His farm was certified “Animal Welfare Approved” in 2010. They produce 16 to 18,000 pounds of artisan goat chees annually, which they sell at farmers’ markets, retail stores and restaurants throughout central Illinois and the greater Chicago area. He also hosts “Dinners on the Farm” featuring locally grown food from fellow farmers in Illinois. Their dinners and cheeses have been featured in several national magazines including ‘Culture,’ ‘Bon Appetit’ and ‘Food and Wine Magazine.’ Their cheeses have won several awards from the American Cheese Society and the “Good Food Awards.”

Jennifer and Andrew Miller
Areas of Expertise: Goat Health Issues, Meat Goat Production, Rotational Grazing
Contact Information: info@ruckcreekfarms.com, 217-688-2043

Jennifer and Andrew started their meat goat operation, Rush Creek Farms, just outside of Champaign, in 2005 in order to better utilize the land that they owned. Jennifer graduated from the University of Illinois College of Veterinary Medicine in 1999. Andy has served on the Board of Directors of the American Kiko Goat Association and the International Kiko Goat Association. He has also been a member of their Performance Committee to help breeders select quality animals for genetic improvement in the Kiko breed. Both have spoken at numerous Extension Goat and Sheep Seminars over the last eight years.