

Friday, May 15, 2026 Ag Expo open for public at 7:30; Vendors open 7:30-5:00

	8:30am KEYNOTES	10:00 BREAKOUTS	11:30	12:30pm BREAKOUTS	2:00 BREAKOUTS	3:30 BREAKOUTS
Room 1	If We Can Homestead, You Can Too with Justin Rhodes (Room 1)	Intro to Backyard Beekeeping with Gregg Stewart	Lunch Break	Foundations of Fermentation with Nicole Bartlett	Soil Health Essentials– Building Fertile Ground for a Thriving Homestead with Jaden Deckert	Keeping a Family Milk Cow with Peter Bartlett
Room 3		Encouraging Entrepreneurship in your Children with Tim & Sophia Eng Family		Having Chickens on Your Homestead with Justin Rhodes <i>inspiration, common mistakes, tips and tricks</i>	Homestead Real Estate and Home Security Best Practices with Tim Eng	Stewarding the Harvest– Utilizing your Produce Effectively and In-Season with Annie Carlson
Expo Stage		Intro to Cheesemaking with Janelle Anderson		NDSU Soil Health Express with Dr Carlos Pires (11:30-12:15)	From Pasture to Product: Rendering Beef Tallow with Trisha Feiring	Sourdough: starter care, baking schedules, and troubleshooting with Heather Miller

Saturday, May 16, 2026 Ag Expo open for public at 7:30; Vendors open 7:30-4:00

Room 1	Our Family's Homesteading Journey from Silicon Valley to the Appalachian Mountains with Tim & Sophia Eng (Room 1)	Planning your Homestead Garden with Janelle Anderson	Lunch break	Family-friendly homesteading with Rebekah Rhodes	Schooling without screens with Annie Carlson	Moderated Q&A panel: Janelle Anderson Justin Rhodes Rebekah Rhodes Tim Eng Sophia Eng (Room 1)
Room 3		Home Remedies and Natural Herb Products with Cherise Nash		Intro to backyard beekeeping with Gregg Stewart	Cheesemaking Troubleshooting with Janelle Anderson	
Expo Stage		Chicken Butchering with Minimal Equipment with Justin Rhodes		Cottage Food & Animal Ownership laws in North Dakota- Panel	Making Nourishing Bone Broth with Sophia Eng	

*All sessions are 1 hour long unless otherwise noted



Tim & Sophia Eng — once rooted in Silicon Valley, this inspiring couple answered a daring “Call to Farms,” stepping away from city life to build a regenerative homestead. Tim Eng, a West Point Army combat veteran turned real estate specialist—known as “The Homesteading Agent”—guides families in finding and securing land to launch resilient, self-sufficient lifestyles. Sophia Eng, author and seasoned growth-marketing

entrepreneur, brings ancestral Asian food traditions and hands-on education to their multigenerational farm. Together, they host the Call to Farms podcast, where they empower others to reclaim wellness, and thrive through rooted community, ancestral skills, and sustainable living.



Justin & Rebekah Rhodes are passionate homesteaders, educators, and YouTube creators who have inspired millions to embrace a more self-sufficient and intentional way of life. They share practical skills, honest stories, and innovative approaches to growing food, raising animals, and building community—all while raising their five children on the land. Known for their warmth, humor, and down-to-earth teaching style, the Rhodes embody the belief that anyone, anywhere, can take meaningful steps toward a more sustainable and fulfilling lifestyle. Their journey, from beginners to

seasoned homesteaders, offers both encouragement and actionable know-how for people at every stage of the homesteading path.



Annie Carlson is a life-long learner: a reader, a traveler, a grower of food, a speaker of love and belonging, a caretaker of beings, and crafter of fiber creations. She is rooted like a parsnip to the plains of North Dakota, and is the third generation of her family to farm the land she calls home. With her husband and children, they operate an exclusively grass-fed beef, lamb, and dairy operation along with pastured poultry and pork near Mercer, North Dakota.



Nicole Bartlett is a nutritional therapy practitioner (NTP), founder of Robust Living Nutrition, and a chapter leader for the Weston A Price Foundation. Her passion is to help women find healing through addressing lifestyle and nutrition changes that impact generations to come. Nicole is an avid gardener and loves preserving the harvest through traditional fermentation methods that don't compromise the nutritional value of food. She is married to Peter and a mom of two boys, and together they run a raw milk dairy and kombucha brewery.



Peter Bartlett is the owner of Bartlett Dairy and has been serving North Dakota families with raw dairy products for over 15 years from his herd of heritage breed dairy cows located in Bottineau, ND. Peter has been involved in passing legislation legalizing the sale of raw milk and raw milk products, and has a unique perspective on dairy farming since starting as a 1-cow homestead dairy in 2009 and scaling into a raw milk delivery business. Peter's perspective on holistic dairy cow management is rooted in understanding the key role of minerals, managing on pasture, and organic dairy cow treatments that rely on natural remedies rather than

antibiotics. Peter and his wife Nicole, have two boys and share a passion for homesteading and creating a regenerative lifestyle that allows the beauty of God's design for animals and humans to be fully expressed.



Trisha Feiring was born and raised near Alexander, North Dakota. She now ranches with her husband Donnie and their daughters, Harley and Taylor, north of Beach, ND where their family raises forage-developed Angus seedstock, markets grassfed, grass-finished beef through Feiring's Grassfed Beef, and welcomes guests to experience ranch life through their vacation rental, Dry Creek Hideaway. They are also part owners of 6-in-1 Meats in New Salem, ND, where their beef is processed. Trisha is passionate about land stewardship, regeneration of the land, and holistic management—always considering the whole system of land, livestock, and people. She is also passionate about adding

value to beef and getting back to our roots by sharing traditional skills that make full use of what the land and livestock provide.



Gregg Stewart of Bismarck, ND, began working with honeybees in 1988 as a bee inspector for the North Dakota Department of Agriculture. He launched his own beekeeping operation in 1992 with five hives. From 2003 to 2012, Gregg ran about 700 hives annually, continuing to haul a semi load to California for pollination. After selling his bees in 2017, he transitioned to leasing two to five semi loads per year through 2024. Gregg sold his business in 2025 and now keeps four hives at home, specializing in artisanal comb honey.



Jaden Deckert is the Urban Conservationist with Burleigh County Soil Conservation District, and a NDSU Master Gardener. On a daily basis he assists with a variety of different Urban Initiatives, including advancing soil health and improving conservation efforts among the urban communities of Burleigh County and surrounding areas. He utilizes the Soil Health Principles in his high tunnel, hügelkultur, beetle bank, and outdoor gardens. The soil health demonstrations include JADAM (natural homemade garden amendments), companion planting, cover crops and more at Menoken Farm located east of Bismarck, ND



Cherise Nash is a registered nurse, herbalist, and author dedicated to holistic, whole-person wellness. As the founder of Northern Plains Naturals LLC, she crafts herbal remedies and natural products that reflect her belief in blending clinical knowledge, traditional plant wisdom, and faith. Her 18 years in healthcare shape the way she teaches herbal wellness—rooted in clinical knowledge, holistic principles, and real-world experience crafting natural remedies. A homeschool mother of seven, pastor's wife, and co-founder of the Bakken Christian Homeschool Foundation, Cherise

shares practical, faith-rooted guidance shaped by the rhythms of rural life.



Jim Hennessy has been the Ag Agent and the Weed Officer in Mountrail County, ND, for the past 33 years. He grew up on a cattle and crop operation in the Berthold country, where he developed a love for meat processing. After attending college at NDSU, he earned a BS in Animal Science/ Meat Science degree. After college he worked for Swift / Eckrich Meat Co in Kansas City, and St James, MN, as Chief Inspector of Quality Assurance. Some of his favorite meats processing projects are: Dry Aged Pepperoni/Salami, Jerky Making, Cured Meats, Brats/Polish Sausage,

and doing specialty cuts. He has taught meats classes throughout NW ND, and Williston State College.



Janelle Anderson is the co-founder of The Haven Farmstead alongside her husband, Ben. Raised in WI, deepened on the edge of the rugged badlands of western ND, and now stewarding land in southern middle TN, she brings a multi-state perspective to cattle husbandry and homestead life. Janelle is passionate about equipping families with foundational skills in family milk cow nutrition, cattle stewardship, and practical food processing. Known affectionately as the “milkmaid,” she specializes in cheesemaking and helping families confidently turn

milk into nourishing, usable food. Janelle teaches with a focus on simplicity, physiology-driven decision making, and building long-term competence over dependency. Through in-person workshops, online courses, and mentorship, she is committed to helping families steward livestock well, strengthen food sovereignty, and build resilient homes rooted in skill and stewardship.



Heather Miller is a sourdough baker, mother of six, and small-business owner based in Williston, North Dakota. Born in Mexico and raised on a farm, she is the seventh of fifteen children in a family where food, hard work, and connection were always at the center of daily life. With hands-on experience in gardening and planting, she developed a deep appreciation for working the land and feeding others well. For the past eight years, Heather has dedicated herself to sourdough baking, specializing in artisan breads made with traditional methods and freshly milled

grains. She is currently preparing to open a French-inspired artisan bakery. Heather is passionate about preserving traditional baking methods and helping others reconnect with the process of making wholesome, healthy, and delicious bread.



Dr. Carlos B. Pires is an Assistant Professor and Extension Soil Health Specialist at North Dakota State University. He holds a Ph.D. in Agronomy from Kansas State University. His research centers on regenerative agriculture, nutrient management, and applied soil biology, emphasizing how practices such as cover cropping, no-till, strip-till, and crop rotations influence soil organisms, structure, and nutrient cycling.

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