Birke Baehr, 12 years-old

Birke at the age of 9 began studying sustainable and organic farming practices. Birke has visited and worked at Full Moon Farms Co-op, Athens, GA; Sequatchie Cove Farm, Sequatchie, TN; Sapelo Farms, Brunswick, GA; and the organic gardens of The Hostel in the Forest in Brunswick, GA. He also attended seminars with renowned farmer and author, Joel Salatin at The Farm in Summertown, TN and at the Nevada County Grown Sustainable Food and Farm Conference. Mr. Salatin has continued to mentor Birke in his pursuit of new thinking about food and agriculture. Birke has also participated in The Sequatchie Valley Institute's annual 'Food for Life' gathering for the past two years. Birke continues his education in this genre and expects to be a sustainable organic agriculturist in the future. He also has a passion for educating others, especially his peers, about the destructiveness of the industrialized food system and the enlightening alternatives of sustainable and organic farming, food and practices. Birke was the youngest presenter at the TEDx Next Generation Asheville, an independently organized TED event in late August of 2010. His talk, “What’s Wrong With our Food ‘System’? and What We Can Do To Make a Difference” was met with laughter, applause and a standing ovation. After being posted on YouTube and other social networking sites, his message soon went viral, with over 320,000 views. Birke is passionate about continuing to spread his message for change, as he says in his TEDx talk, “one kid at a time”. In January he gave 4 talks at the Nevada County Grown Sustainable Food and Farm Conference where he introduced the keynote speaker, Joel Salatin. He recently spoke at the Organic Growers Associations IGNITE! Agriculture event. As well as the Tennessee Organic Growers Association. Birke has been invited to Rome where he will appear on the MediaSet Canale 5 television show, “Il Senso Della Vita”. While visiting Italy his passion for organics will be continued by participating in the World Wide Opportunities on Organic Farms (WWOOF) Italy program. Birke has been featured on many blogs, websites, newsletters and podcast interviews sharing his knowledge and passion about food. He enjoys getting his hands dirty on chemical free farms, growing his own vegetables, civil war history and reenactment, reading, doing research, traveling with his family and spending time with his Grandfather.

He has created his own website, www.birkeonthefarm.com and has a fan page on facebook.