

2019 10TH ANNUAL HOP CONFERENCE

AGENDA

9:00 – 9:10 a.m. – Welcome!

9:15 – 9:55 a.m. – **Tom Spilsbury** of J W Spilsbury & Co. will share his experiences in the British hop industry as well as common techniques and practices for growing hops in the UK.

9:55 am– 10:30 a.m. – **Gene L’Etoile** of Four Star Farm in Massachusetts shares his experiences with disease and pest management in the hop yard in the Northeast.

10:30 – 10:45 a.m. - **Shannon Mitchell & Marguerite Dibble** with **Scott Lewins** introduce Virtual Reality (VR) Hop Yard as a learning tool for scouting.

10:45 – 11:00 a.m. – Break, visit exhibitor tables, VR tool, and network.

11:00 – 12:00 p.m. – **Heather Darby**, UVM Extension & **Ellen Dillenbeck** of Switchback Brewing – will describe the historic hop germplasm project and provide information on brewing qualities of germplasm varieties.

12:00 – 1:00 p.m. – **Lunch - Foam Brewers** will provide beer samples brewed with local Vermont hops and malts.

1:00 – 2:00 p.m – **Blake Crosby**, Crosby Hop Farm. Hop production, processing in the Pacific Northwest.

2:00 – 2:40 p.m. – **Kevin Broderick**, Whitefield Hop Yard, shares his experience with growing as well as pelletizing and packaging hops for local hop growers.

OR

Foam Brewery, Hop Sensory analysis with VT grown hops they have used sharing qualitative and quantitative data (taste, IBUs, varieties, and lab analysis).

2:40 – 3:10 p.m. – Break, visit exhibitor tables and network

3:10 – 3:50 p.m. – **Tom Spilsbury**, J W Spilsbury & Co dives deeper into his experiences in the U.K. developing his brewery, including installing a 3-tier kiln.

OR

Foam Brewery, Hop Sensory analysis with VT grown hops they have used sharing qualitative and quantitative data (taste, IBUs, varieties, and lab analysis).

3:50 – 4:00 p.m. — **Wrap-up**

Thursday, Feb, 21, 2019

9:00 a.m. to 4:00 p.m.

[DoubleTree by Hilton](#)

[870 Williston Road](#)

[S. Burlington, VT 05403](#)



Northwest Crops and Soils Team | 278 South Main St, Suite 2 | St. Albans, VT 05478

802-524-6501 or 1-800-639-2130 | susan.brouillette@uvm.edu

www.uvm.edu/nwcrops

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ABOUT OUR SPEAKERS

Kevin Broderick—Kevin and Karen Broderick own a 1 acre hop yard and processing facility in East Hardwick, Vt. In addition to growing, drying, pelletizing and packaging their own hops, they also process and package hops for other area hop farms. This is their 3rd year pelletizing and packaging for New York and Vermont hop growers.

Blake Crosby— The Crosby family has farmed hops in the Willamette Valley of Oregon since 1900. Today, 5th generation hop grower and marketer Blake Crosby is CEO of Crosby Hop Farm. Blake also serves as current board president of the Hop Growers of America and brings a unique perspective of legacy hop industry experience paired with modern business expertise. Blake holds a B.A. in History from the University of Oregon and an MBA from Willamette University.

Ellen Dillenbeck— Ellen is the lab technician at Switchback Brewing Co. She oversees the quality assurance and control program, making sure the brewery is consistently producing beer with the correct flavor profile. She has also been working with UVM to produce beers from their germplasm project to experiment with the brew quality of these wild hops.

Gene L'Etoile— Gene and his family have been farming on the banks of the Connecticut River in Northfield, Massachusetts for over 30 years, and have worked with UVM Extension on numerous grain and hops projects. They have grown hops for over 10 years, and currently have over 17 acres of hops, growing Cascade, Centennial, Nugget, Magnum, Teamaker, Rakau, Mt Rainier, and Chaos.

Todd Haire and Robert Grim— Todd and Robert are owners and brewers of Foam Brewers in Burlington, VT (Est. 2016). They have years of experience in the brewing industry working with locally produced hops and malts to provide a rotating selection of beers that vary based on the season.

Tom Spilsbury— Tom Spilsbury is a hop grower, vice chairman to the British Hop Association, Director of English Hops Producer group and founding partner of Spilsbury & Jones Brewing Company (Est. 2017). Tom and his father Philip cultivate several varieties of hops, including Goldings, Challenger and Progress, on 50 acres at Oreton Court Farm in Worcester, England.

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