



13th Annual Grain Growers Conference

“Changing Crops for a Changing World”

Please join us at the 13th Annual Grain Growers Conference! This daylong event will provide you with a diverse array of educational topics on grain production and research in North America. This year’s conference will include four concurrent tracks throughout the day, including hands-on baking sessions. There’s sure to be something for everyone!



[The Essex Resort and Spa, Essex, Vt.](#)
[70 Essex Way, Essex, VT 05452](#)

Thursday, March 23, 2017
9:00 a.m. to 5:30 p.m.

Registration at 8:15 a.m.
Conference starts promptly at 9:00 a.m.
Networking Session - 4:30 to 5:30 p.m.

CONFERENCE FEE
Includes lunch

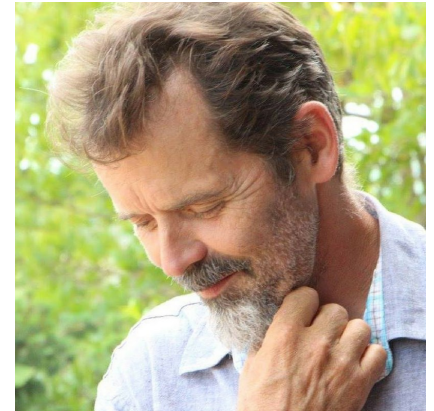
Per Person: \$75.00
NGGA Members: \$50.00
\$35 Live Broadcast of Hemp Sessions Only

The Essex Resort is holding a block of rooms at \$139/night until February 23, 2017. Call 1-800-727-4295 for reservations.



Conference Highlights

We’re thrilled to have Ironwood Organics farmer **Chris Wooding** as our keynote speaker this year! Chris is a diversified organic farmer from eastern Ontario. The farm has recently expanded to produce organic cereals including wheat, rye, oats, and barley. He believes that a mixed farm model, along with organic agriculture practices, will provide a stable sustainable farming model that enhances biodiversity, produces premium products, and minimizes ecological impact. Chris will be leading us in a discussion of building economic capital on your farm through regenerative agriculture practices.



NEW this year, we will be offering five sessions dedicated to industrial hemp, including information on hemp chemistry, research updates, seed production, processing, and farmer experiences growing hemp in Vermont and Canada.

Get to know what local opportunities are available for grain growers by meeting local buyers in the region.

We’re excited to welcome back **Stephen Jones**, wheat breeder and the Director of the The Bread Lab at Washington State University, to discuss heirloom wheat and buckwheat cultivation. Plant breeder **Rich Horsley**, North Dakota State University, and malt chemist **Aaron MacLeod**, Hartwick College, will host an intensive on growing barley for malt quality and basics of malt chemistry. Organic no-till is possible! **Matt Ryan**, Cornell University, will show you how. Additional conference sessions include; getting started with grains, small grain plant and seed borne diseases, dry bean production, learning to sharpen your own mill stones and much more!

Don’t forget the hands-on baking sessions!

Keynote Presentation

9:00 – 10:00 a.m. Changing Farm Management for a Sustainable Future with Chris Wooding. Our physical environment is changing. The ecological capital that provides us with ecosystem services will be critical in a sustainable farm environment. In growing this diverse environment, you could argue that we should only harvest the surplus. What precautionary and restorative actions can we take now, that will pay dividends in the future? Learning to farm the balance between the extremes in wind, heat and moisture, will be critical.

Plenary Session 10:00 a.m.-10:40 a.m.

Join **Andrew Peterson** of Peterson Quality Malt, **Joe Bossen** of VT Bean Crafters, **Sam Fuller**, All Souls Tortilleria, **Netaka White** of Full Sun Company, and **Ben Gleason** of Gleason Grains to hear about opportunities available for grain growers.

Session 1 10:45 a.m. to 11:30 a.m.

Getting Started with Grains. Seasoned grain growers **Nate Rogers**, **Ben Gleason**, **Ken Van Hazinga**, and **Brent Beidler** will answer all your questions related to growing grains in Vermont.

2016 Scouting Update and Small Grain Plant and Seed Borne Diseases. Join Cornell University Researcher **Jaime Cummings**, UVM Plant Diagnostic Lab Director, **Ann Hazelrigg**, and **Erica Cummings**, UVM Extension NWCS Program, as they discuss small grain diseases and management.

Cannabis as a Plant: Taxonomy and Chemistry. **Monique McHenry**, PhD, UVM, Co-Director of the Translational Cannabis Science and Medicine Program, will talk about Cannabis as a plant, focusing on the taxonomic challenges and the chemicals that make this species so unique.

Session 2 11:30 a.m. to 12:15 p.m.

New Farming Technologies from Sweden. **Chris Callahan**, UVM Extension Engineer, and **Seth Johnson**, Morningstar Farms, had the opportunity to go on a farm equipment tour in Sweden. Join them as they discuss what they learned about innovative grain equipment.

Honeybees for the Farm and Garden. In this workshop, **Jeffrey Hamelman** will give an overview of what it takes to establish a few hives of honeybees on your farm. He'll discuss the costs to start up, how to procure bees, where to locate bees, pests and diseases, time investment, harvesting honey, and the benefits of having bees on your property.

Hemp-Vermont Rules and Regulations, and the 2016 Research Update. Learn Vermont and Federal rules and regulations for growing industrial hemp with **Tim Schmaltz**, VT Agency of Ag., and get the skinny on the 2016 industrial hemp trial results from **Heather Darby** and **Abha Gupta**, UVM Extension NWCS Program.

Session 3 1:15 p.m. to 2:15 p.m.

Production of Malting Barley for the Local Malting and Brewing Industries. NDSU Plant Breeder **Richard Horsley**, PhD, will cover production practices that can be used to reduce the risk of having barley rejected for malting, including variety selection.

Buckwheat Breeding for Producers, Consumers and Bees. Buckwheat is an amazing food for us and for bees. **Stephen Jones** will share his experiences and progress in breeding buckwheat for organic systems and for bees.

Session 3 1:15 p.m. to 2:15 p.m. (continued)

Hemp Agronomy 101. **Jeff Kostuik**, hemp farmer and Director of Operations for Hemp Genetics International, will cover results from his 19 years of experience in hemp production as a research agronomist, consultant and farmer.

Session 4 2:20 p.m. to 3:20 p.m.

Malting Local Grains for Distinctive Craft Brews. Delve into the chemistry of the malting process and discover the unique malting & brewing qualities of Northeastern grains with **Aaron MacLeod**, Director of the Hartwick College Center for Craft Food and Beverage.

Dry Bean and Seed Production. **Rodney Graham** has been growing organic dry beans for about 30 years in New York. He primarily grows red kidney beans for Eden Foods but has dabbled in other types as well. Rodney will share with us his vast knowledge in dry bean production including growing, harvesting, and cleaning for top quality food-grade beans.

Hemp Seed Production. Learn about hemp seed production from **Reuben Stone**, founder of Valley Bio- to manage and process hemp, and Uniseeds Inc. a leader in hemp seed genetics.

Session 5 3:25 p.m. to 4:25 p.m.

Organic No-till. Cover crop-based, organic rotational no-till corn and soybean production is possible and new tools and information is making it easier to implement. **Matthew Ryan**, Cornell University, will discuss the multi-year research results from trials in NY and PA.

Breeding Modern Heritage Wheats. Modern land race varieties are being bred by the Bread Lab. **Stephen Jones**, PhD, will talk about some of their results. The Bread Lab is a combination think tank and baking laboratory where scientists, bakers, chefs, farmers, maltsters, brewers, distillers and millers experiment.

The Industrial Hemp Scene in Vermont. Get the perspective of a VT hemp farmer, **John Williamson** of Stateline Farm, and VT Hemp Company founder **Joel Bedard** as they discuss the benefits and challenges of growing hemp in Vermont.

Baking Sessions - JK Adams Kitchen

10:45 a.m.-12:15 p.m. Preparing and Evaluating the Culinary Properties of Vermont Grown Corn. Join the team of **All Souls Tortilleria** as they give a primer on the process and history of nixtamalization. Unique to this year's workshop, we will be preparing several 'new' varieties of heirloom and hybrid corn cultivars into tamales and tortillas. Participants will help in an evaluation of the culinary properties of these corns.

1:15 p.m. - 2:50 p.m. Malt: It's Not Just for Beer Anymore. In caramels, malted milk balls, malted milk shakes, and as an addition to baked goods... **Jeffrey Hamelman**, King Arthur Flour, and **Randy George**, Red Hen Baking Company, team up to explore some fun possibilities for this locally-produced sugar that go beyond their traditional usage in beer.

2:55 p.m. - 4:30 p.m. Redressing and Maintaining Milling Stones. Join **Andrew Heyn** and **Blair Marvin**, of Elmore Mountain Bread and New American Stone Mills, in this hands-on workshop where you will learn to redress and maintain a stone mill. They also will demonstrate the use of air tools to work the stones and discuss stone milling quality flour.

Baking sessions limited to 15 people. Sign up at registration.

Time	Salon I/II	Salon III	Ballroom	JK Adams (Kitchen Stations)
9:00am – 10:00am	Atrium—Welcome and Keynote- Chris Wooding : Changing Farm Management for a Sustainable Future			
10:00am - 10:40am	Atrium— Andrew Peterson, Joe Bossen, Sam Fuller, Netaka White, and Ben Gleason : Local opportunities for growing grains			
Session 1 10:45am - 11:30am	Farmer Panel of Nate Rogers, Ben Gleason, Ken Van Hazinga, & Brent Beidler : Getting Started with Grains	Jaime Cummings, Ann Hazelrigg, and Erica Cummings : Scouting Update and Small Grain Plant and Seed Borne Disease	Monique McHenry : Cannabis as a Plant: Taxonomy and Chemistry	10:45am - 12:15pm Joe Bossen and Sam Fuller : Preparing and Evaluating the Culinary Properties of Vermont Grown Corn
Session 2 11:30am - 12:15pm	Seth Johnson and Chris Callahan : New Farming Technologies from Sweden	Jeffrey Hamelman : Honeybees for the Farm and Garden	Tim Schmultz, Heather Darby, Abha Gupta : Hemp - Vermont Rules and Regulations; 2016 Research Update	
12:15pm - 1:15pm	LUNCH: <i>NGGA Updates & Board elections</i>			
Session 3 1:15pm - 2:15pm	Stephen Jones : Buckwheat breeding for producers, consumers and bees	Richard Horsley : Production of Malting Barley for the Local Malting and Brewing Industries	Jeff Kostuik : Hemp Agronomy 101	1:15pm - 2:50pm Randy George and Jeffrey Hamelman : Malt: It's Not Just for Beer Anymore 2:55pm - 4:30pm Andrew Heyn & Blair Marvin : Redressing and Maintaining Milling Stones
Session 4 2:20pm - 3:20pm	Rodney Graham : Dry Bean and Seed Production	Aaron MacLeod : Malting Local Grains for Distinctive Craft Brews	Reuben Stone : Hemp Seed Production	
Session 5 3:25pm - 4:25pm	Matt Ryan : Organic No-till	Stephen Jones : Breeding Modern Heritage Wheats	Joel Bedard and John Williamson : The Industrial Hemp Scene in Vermont	
4:30pm – 5:30pm	Atrium—Networking Session / Social Hour			

CONFERENCE REGISTRATION

You may register for the conference either online or by mail. Registration fees include conference materials and lunch.

Please register online by March 17, 2017 at:
www.regonline.com/grainconference

Register by mail: Please complete the registration form and send with a check, made payable to "UVM" or "University of Vermont" to: UVM Extension, Grain Growers Conference, 278 South Main Street, Suite 2, St. Albans, VT 05478.

Driving Directions:

From the South: I-89 North to Exit 11, Richmond. Turn right, and then immediately right again on Rte. 117 West. After 6 miles take right onto Rte. 289 West. At Exit 10, Essex Way, turn left. The Essex is on the left.

From the North: I-89 South to Exit 17. Turn left, then right at the stoplight onto Routes 2 and 7. After 3 miles bear left on Rte. 2A South; go 5 miles to VT 289 East. Take Exit 10, Essex Way; turn right. The Essex is on the left.

Registration Form

Name 1: _____ Farm/Business Name: _____
 Name 2: _____ Telephone: _____
 Address: _____ E-mail: _____
 City: _____ State: _____ Zip: _____

	# People		TOTAL
Registration fee \$75 per person :	_____	x \$75	\$ _____
NGGA Member Registration fee \$50 per person :	_____	x \$50	\$ _____

Total amount enclosed:

\$ _____
Please make checks payable to **UVM or University of Vermont**

Please register early for the conference as space is limited. To guarantee a spot, please register by **no later than March 17**.

Questions? Phone (802) 524-6501 or E-mail: heather.darby@uvm.edu, eeccummin@uvm.edu or susan.brouillette@uvm.edu

*To request a disability-related accommodation to participate in this program, please contact Susan Brouillette at 802-524-6501 or 1-800-639-2130 or susan.brouillette@uvm.edu by March 2, 2017 so we may assist you.

University of Vermont Extension
NW Crops & Soils Program
278 South Main St., Suite 2
St. Albans, VT 05478



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March 23, 2017 The Essex Resort & Spa, Essex, VT

Many thanks to our sponsors and exhibitors for their generous support and contributions!

PLATINUM LEVEL



GOLD LEVEL



BRONZE LEVEL



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