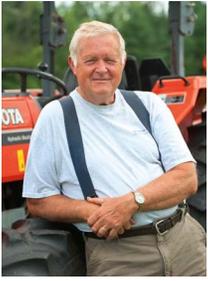


15TH ANNUAL GRAIN GROWERS CONFERENCE

"Stories of an Evolving Food System"

Join the University of Vermont Extension Northwest Crops and Soil Program and Northern Grain Growers Association (NGGA) for the 15th Annual Grain Growers Conference! We will be discussing the story of Vermont's agriculture history and how grains fit into our past and present landscape! We will have two plenary sessions given by Steve Taylor and Jennifer Lapidus.



Steve Taylor is a farmer, newspaperman, and longtime public official. He served 25 years as New Hampshire's commissioner of agriculture and he is a lifelong scholar of rural issues and culture, on which he writes and speaks frequently. He is a partner with his three sons in a livestock, maple and cheese making enterprise in Meriden Village, New Hampshire.

Jennifer Lapidus is founder of Carolina Ground, a regional flour mill located in Asheville, North Carolina. Launched in 2012, Carolina Ground provides a niche market for large scale organic Southern growers, while reducing the food miles of Southern bakers' key ingredient. From 1994-2008, Jennifer was owner, operator, and baker of Natural Bridge Bakery, the first wood fired brick oven bakery in Western North Carolina producing whole grain naturally leavened breads. With Carolina Ground, Jennifer stands between the farmer and the baker seeding to understanding the challenges of both, and transforming regionally grown grains into high quality grain and sifted cold stone milled flours.



Conference Details

March 28, 2019

9:00 a.m. to 5:30 p.m.

Registration 8:15 a.m.

Conference starts 9:00 a.m.

Networking Session 4:30 p.m.

[The Essex Resort & Spa](#)
[70 Essex Way, Essex, VT,](#)
[05452](#)

(click for directions)

Conference Fee

Includes Lunch!

Per Person: \$75.00

NGGA: \$50.00

Seed Swap: *Happening all day*

Join us for our first NGGA Grain and Legume Seed Swap. Bring seeds you've grown and would like to share with other grain enthusiasts. If you have questions or would like to reserve table space, please contact Ruth Fleishman at ruthfleishman7@gmail.com or 802-295-6546.

The Essex Resort is holding a block of rooms at \$139/night until 2/25/19. Call 1-877-684-1123 for reservations or go online at: <https://reservations.travelclick.com/4499?groupID=2472349>

Register online by March 22 - www.regonline.com/2019grainconference

Thank you to our Sponsors!



Northwest Crops and Soils Program | 278 So. Main Street, Suite 2 | St. Albans, VT 05478-1866

802-524-6501 or 1-800-639-2130 (toll-free in Vt.) | susan.brouillette@uvm.edu

www.uvm.edu/nwcrops



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COLLEGE OF AGRICULTURE AND LIFE SCIENCES

AGENDA

2019 Grain Growers Conference: Stories of an Evolving Food System

Time	Salon I/II	Salon III	Ballroom	JK Adams	Sun-set Room
Atrium 9:00 am —10:00 am	Welcome and Keynote - Steve Taylor - Sharing a historical perspective on the changing agriculture landscape.				Seed Swap A L L D A Y
10:00 am - 10:40 am	Local Opportunities for growing grains				
Session 1 10:45 am - 11:30 am	Paul Schwarz: Impact of Disease on Malting Grains.	Erik Andrus: Growing Rice in New England.	Jeffrey Hamelman and Randy George: Discovering the Nuance of Rye Breads	Baking Session Jason Furch: Whole Grains for Breakfast, Lunch and Dinner	
Session 2 11:35 am—12:20 pm	Jacob and Bruce Buck: Growing and Storage of Malting Barley.	Sam Alger: Pollinator Decline.	Tom Molloy: Research and On-Farm Experiences with Camera-Guided Cultivation in Maine.		
Atrium 12:20 pm - 1:15 pm	LUNCH: NGGA Updates and Elections				
Atrium 1:15 pm –2:15 pm	Plenary Session - Jennifer Lapidus - From Grain to Loaf: A regional flour mill in the south:				Seed Swap A L L D A Y
Session 3 2:20 pm—3:20 pm	Mark Bernard: <i>Transitioning to Organic and Value Added Products.</i>	Roger Rainville: Small Scale Oil Pressing.	Lynn Ellen Schimoler, Joe Bossen, Elijah Massey: Financial and Technical Assistance Resources for Farmers and Processors	Baking Session Becca Regier: Whole Grain Crackers and Cookies	
Session 4 3:25 pm—4:25 pm	Rye Matthews: <i>Basics of Growing Hemp for CBD.</i>	Kristy Borelli: Role of Cover Crops in Nutrient Cycling and Soil Health	Joel Steigman: Growing, Processing, and Milling Spelt		
Atrium 4:30 pm—5:30 pm	Networking Session / Social Hour				

Keynote Presentation 9:00 a.m. to 10:00 a.m

Evolving types of agriculture have caused profound changes to the landscape of New England over the past four centuries, a dynamic that continues apace today. **Steve Taylor** will look at how the arrival of European settlers in the early 1600s set in motion aggressive clearing away of the forests followed by the emergence--and then fading--of various kinds of agricultural activities over the ensuing generations. These changes would leave behind legacies in both the physical and social environments of the region and pose important questions that must be addressed by farmers, academics and framers of public policy today.

Local Opportunities for Growing Grains 10:00 am – 10:40 am

Join a panel of professionals in the grain industry at look for opportunities for grain growers, bakers , maltsters and everyone in-between.

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

Impacts of Disease on Malting Grains: Learn about the impact of disease and DON levels on the malting quality of grains with **Paul Schwarz**. Paul is a professor at North Dakota State University researching malting quality. *Continued on next page*

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

Growing Rice in New England: Rice in New England is neither a joke nor a novelty! Learn about ecological rice production, starting with site design, and proceeding through the rice farmer's production season. Facilities, equipment, farm economics, marketing possibilities, will be discussed. **Erik Andrus** has been growing rice in the Champlain Valley since 2010, building on the foundational work of Takeshi and Linda Akaogi.

Discovering the Nuance of Rye Breads: The NWCS team completed their first growing season of rye trials in 2018. **Jeffrey Hamelman**, **Becca Reiger**, and **Randy George** have begun in-bakery testing of the 10 varieties that had the most promising lab test results. Jeffrey and Randy will talk about the goals and methodology for these tests and what the results thus far have taught us. Our time will culminate with a test of rye bread samples baked just the day before the workshop from four of the varieties from the 2018 trials.

Session 2 11:35 a.m to 12:20 p.m.

Growing and Storage of Malting Barley. **Jacob and Bruce Buck** started out working on their family farm in Maine and looking for new opportunities, they started growing hops. This sparked a new interest in malting. Using the grains they were already growing, the two brothers started Maine Malt House. They will discuss the transition their farm underwent and how the local food and craft beer communities have reacted to their malt house. They will be discussing the malting process and the local economy they are selling to.

Pollinator Decline has risen to public awareness as the loss of these important species threatens both food security and biodiversity. **Samantha Alger**, an environmental scientist at VHB with expertise in pollinator conservation, will explore the complex interacting threats contributing to pollinator decline and highlight ongoing efforts to improve bee health in Vermont and beyond.

Research and On-Farm Experiences with Camera-Guided Cultivation in Maine with **Tom Molloy**, Research Associate, University of Maine Cooperative Extension. Camera-guidance systems use a tool-bar mounted camera, a computer, and a robotic side-shift unit to allow precision cultivation at reasonable speeds (5-10 mph) even in narrow (6-7") row spacing. This is a promising technology for organic crops.

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

From Grain to Loaf: A regional flour mill in the south: Carolina Ground has been in business for just shy of 7 years connecting farmer with baker in the South. They have had a godly amount of challenges over the years, but are still standing(!), milling, learning, and forging relationships. Baker turned miller, **Jennifer Lapidus**, will provide her insights drawn from her experience as both.

Sessions 3 2:20 p.m. to 3:20 p.m.

Transitioning to Organic and Value added Products: Barnyard Organics is operated by **Mark Bernard** and his family. The farm was a conventional potato farm in 2001 when Mark and Sally took over operations and transitioned it to organic grain, soybean, and livestock. 500 acres of crops are grown on a 5 year rotation and livestock vary, but are mainly laying and broiler chickens raised on a pasture system. In addition to the cropping and livestock, Mark and Sally

have set up value adding operations on the farm including a poultry processing facility, soybean roasting, grain drying, grain cleaning and just recently the only certified organic feed mill east of Quebec, serving retailers and farmers throughout the Maritime region.

Small Scale Oil Pressing : Come learn about small scale oil pressing with **Roger Rainville**, owner and operator of Borderview Farm in Alburgh, VT. On his farm sunflowers, canola, hemp, and soybeans are all grown and processed for oil from start to finish.

Financial and Technical Assistance Resources for Farmers and Processors: Diving into new agricultural and food-based ventures can be financially prohibitive, or perhaps you need specific training in order to succeed in a new area. **Lynn Ellen Schimoler** with the Agricultural Business Development team at VAAFM, will be joined by entrepreneur **Joe Bossen**, and **Elijah Massey** from Rural Development. If you are considering a new venture and are burdened by the financial and technical hurdles to getting your project off the ground, this is the workshop for you.

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

Basics of Growing Hemp for CBD: Come and learn about growing hemp for CBD. Learn about farmers growing practices and have time to ask your specific questions. **Rye Matthews** works with Northeast Hemp Commodities and has been promoting hemp farming in VT and the industry in general. He has successfully grown many hemp varieties using a wide range of scales and methods.

Role of Cover Crops in Nutrient Cycling and Soil Health: This talk will cover the basics of using cover crops in grain-based cropping systems to improve soil health. It will also feature some ongoing research that demonstrates how soil organic matter can contribute to nitrogen fertilization for a following cash crop. **Kristy Borrelli** is a Penn State University Sustainable Ag Extension Educator with the Agronomy Team and the Northeast SARE Pennsylvania State Coordinator with a background in soil fertility.

Growing, Processing, and Milling Spelt: Over the last 15 years, Joel Steigman and his family have built **Small Valley Milling** into a dehulling and flour milling facility that markets to bakeries, food stores and food processors throughout the Northeast. The farm is located about 25 miles north of Harrisburg, PA.

Baking Sessions

10:45 a.m. to 12:15 p.m.: Whole Grains for Breakfast, Lunch and Dinner: Join **Jason Furch** for simple cooking and uses for whole grains from breakfast to dinner, with a demonstration and lesson on making a wheatberry and roasted vegetable salad. Jason works at King Arthur Flour Café Kitchen and has 31 years of culinary experience, including being a co-owner and general manager of the Red Fox Bakery in McMinnville, Oregon for fourteen years.

2:20 p.m. to 4:25 p.m.: Whole Grain Crackers and Cookies: Join **Becca Regier** for a crash course on using whole grains in quick and easy baking projects. We'll be using barley, rye, and whole wheat to make some super tasty crackers and cookies. Becca has been working with King Arthur for 12 years, starting out in the production bakery and now teaching classes in the baking school.

UVM Extension
 278 So. Main Street
 St. Albans, VT 05478-1866

CONFERENCE REGISTRATION AND DIRECTIONS

Online: www.regonline.com/2019grainconference

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. Please register by March 22.

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 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.

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	_____	\$50 \$ _____
Total amount enclosed:		\$ _____

Please make check 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 22.**

Questions? Phone (802) 524-6501 or Email: heather.darby@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 7th, 2019 so we may assist you.



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