Please join us at the 11th 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 sessions 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
March 18, 2015
9:30 a.m. to 5:30 p.m.

Registration at 9:30 a.m.
Conference starts promptly at 10:00 a.m.
Networking Session - 4:30 to 5:30 p.m.

CONFERENCE FEE

NGGA Members: $45.00
Non Members: $50.00

**Includes lunch**

The Essex Resort is holding a block of rooms at $139/night until February 15, 2015. Call 1-800-727-4295 for reservations.

Conference Highlights

Paul Muller will be joining us as a keynote speaker to talk about incorporating grains into a diversified farm. Full Belly Farm is a 400 acre certified organic farm located in the beautiful Capay Valley of northern California. Established in 1984, Full Belly is owned and operated by Paul Muller, Dru Rivers, Andrew Brait, and Judith Redmond, offspring and spouses, and 60 full-time year-round employees. The farm produces an amazing diversity of vegetables, herbs, nuts, flowers, fruits and grains. The farm has a flock of 1200 laying hens, a mob of 200 sheep, a tribe of itinerant goats, and photogenic swarm of cows. The farm has also raised an enthusiastic next generation of “farm-kids” building their own farm enterprises while becoming shareholders in the business. Come hear how Full Belly has diversified their farming system to include growing grains and direct marketing freshly milled flour and “identity-preserved wheat”.

We’re excited to have Scott Fisk from the University of Oregon presenting research on the barley breeding program, including disease resistance, winter-hardiness and end-use quality, all with the end goal of developing winter barley varieties for malting and food.

Elizabeth Dyck, coordinator of the Organic Growers’ Research and Information-Sharing Network (OGRIN), and Dr. Greg Roth from PENN State will be on hand to discuss their recent work with heritage wheat and ancient grains.

We’re thrilled to offer two hands-on baking workshops. One focused on making pie dough with Red Hen Baking Co. baker Jeremy Gulley, and the other on tasty treats with Misery Loves Company chef, Aaron Joskinsky, all with local grains!
**Keynote Presentation**

10:00 — 11:00 a.m. *Grains in a diversified farming system—Full Belly’s grain evolution.*

**Paul Muller** of Full Belly Farm will discuss how the farm has diversified their farming system to include growing grains and direct marketing freshly milled flour and “identity-preserved wheat”.

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**Session 1  11:15 a.m. to 12:15 p.m.**

**Developing Barley for Food, Feed, and Malt: The Oregon Experience.** Join **Scott Fisk**, a Faculty Research Assistant with the Oregon State University Barley Breeding Program, to learn all about the aspects of the breeding program including research on disease resistance, winter-hardiness and end-use quality, all with the end goal of developing winter barley varieties for malting and food.

**Managing Nitrogen for Winter and Spring Wheat: in Theory and Practice.** **Ellen Mallory, Tom Molloy,** and **Erin Roche** from the University of Maine Cooperative Extension will be discussing ongoing research in Maine and Vermont on nitrogen management in organic grain systems.

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**Session 2  1:00 p.m. to 2:00 p.m.**

**Do’s and Don’ts, Trials and Tribulations, from Your Field to a Beer Near You, How to Make it Happen.** Oregon State barley researcher **Scott Fisk** and Vermont maltster **Andrew Peterson** will tell you everything they know, from selecting the variety before planting season all the way to the sudsy reward.

**Growing and Processing Ancient Wheats.** **Elizabeth Dyck** of OGRIN and **Dr. Greg Roth** from PENN State will be on hand to share some of their experiences in growing and processing ancient grains, and working with ancient grain producers.

**Enriching Wheat and other Stories from the Field.** **Paul Muller** will go in depth into the tools, marketing, and infrastructure of Full Belly Farm. This diversified California farm primarily grows vegetables but has integrated raising livestock and grains into their system. Come with your questions about their farming techniques and realities, including integrating the next generation into the business.

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

**Grain & the Craft Spirits Boom.** Duncan Holaday master distiller and owner of Dunc’s Mill, a distillery in Barnet, VT, will look at production and economies of grain-based spirits in the context of agriculture and food systems. Focusing on the example of corn-based whiskey, he will compare cost of goods, production process, time, and labor for true craft-distilled spirits compared to those using purchased alcohol.

**Developing a Farmer-Miller-Baker Partnership.** Many farmers have a desire to sell directly to bakers. Many bakers would like to buy directly from farmers. There are significant challenges to making such a relationship work. Some of these include grain variety selection, agreeing on quality parameters, milling, mutually beneficial pricing, and shipping. **Loïc Dewavrin** of Les Fermes Longpresp/Moulin des Cedres, QC and **Randy George** of Red Hen Baking Co., VT have tackled these challenges to create a partnership that is beneficial for the farm and the bakery. Learn how this partnership emerged and how it continues to evolve.

**A Planter is not a Plough, Grain Growing Lessons for Beginners.** Thinking of growing grain feed for your livestock? Join **Alethea Bahneck** of Vermont Heritage Grazers and dairy farmer **Joe Hescock** of Elysian Fields as they go through the basics and share their experiences in growing small grains for animal feed.

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**Session 4  3:30 p.m. to 4:30 p.m.**

**Marketing Gluten Free Grains.** **George Wright** of Castor River Farm, ON, Canada, will describe his 10-year evolution from selling none, to half of his oats and buckwheat as Gluten Free. Some interesting observations with incredible results. See why regular testing is more important than certifications.

**Farmer Panel- Minimizing Tillage in an Organic Grain System.** **Loïc Dewavrin** of Les Fermes Longpresp/Moulin des Cedres, QC, **Brent Beidler** from the Beidler Family Farm, and **Jack Lazor** of Butterworks Farm will share their strategies for reducing tillage on their farms.

**Grazing Grains for Poultry Production.** Join **Mara Hearst, Eben Proft,** and **Ned and Jana Lovejoy** as they discuss their systems of raising different mixtures of grains for grazing to lessen the need for purchased grains fed to turkeys and other types of poultry.

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**Baking Sessions - JK Adams Kitchen**

1:00 p.m. - 2:15 p.m. **Making Good Stuff with Local Grains.** Chef and co-owner of Misery Loves Company, **Aaron Josinsky** has a history of purchasing a wide variety of local grains to create an array of culinary treats. Join Aaron in this hands-on workshop and learn some of his techniques for cooking with local grains.

3:15 p.m. - 4:30 p.m. **Making Pie Dough Using Local Flour.** Join Red Hen Baking Co. baker **Jeremy Guley** in making pie dough and apple galettes using locally grown and milled flours. We will cover basic pie dough making technique and flour selection, as well as considerations when using whole grain and bolted flours.

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

4:30 p.m. - 5:30 p.m. **Networking Session.** Join others to make connections and share information. Cheese, crackers and a cash bar will be available.
<table>
<thead>
<tr>
<th>Time</th>
<th>Atrium</th>
<th>Ballroom</th>
<th>Salon I/II</th>
<th>JK Adams (Kitchen Stations)</th>
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<tbody>
<tr>
<td>10:00am – 11:00am</td>
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**CONFERENCE REGISTRATION — Registration Deadline is March 13, 2015**

You may register for the conference either online or by mail. Registration fees include conference materials and lunch. Register online: Go to [www.uvm.edu/extension/grainconference](http://www.uvm.edu/extension/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.

| Name 1: __________________________ | Farm/Business Name: __________________________ |
| Name 2: __________________________ | Telephone: __________________________ |
| Address: __________________________ | E-mail: __________________________ |
| City: __________________________ | State: __________________________ | Zip: __________________________ |
| # People | TOTAL |
| ________ | x $50 | $ ________ |
| ________ | x $45 | $ ________ |
| **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 13**.

If you have questions: Phone (802) 524-6501 or E-mail: heather.darby@uvm.edu or eecummin@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 February 25, 2015 so we may assist you.*
The 11th Annual Grain Growers Conference  
Grains in a Diversified Farming System  
March 18, 2015, The Essex Resort & Spa, Essex, VT  

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