



12th Annual Grain Growers Conference

'From the Soil Up'

Please join us at the 12th 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](#)

Thursday, March 17, 2016
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: \$50.00
Non Members: \$55.00

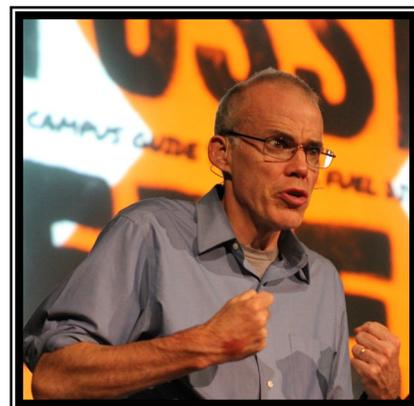
Includes lunch

The Essex Resort is holding a block of rooms at \$139/night until February 15, 2016. Call 1-800-727-4295 for reservations.



Conference Highlights

We are excited to welcome this year's keynote speaker author and environmentalist **Bill McKibben**, founder of the grass-roots climate campaign 350.org and the Schumann Distinguished Professor in Residence at Middlebury College in Vermont. He is a 2014 recipient of the Right Livelihood Prize, sometimes called the 'alternative Nobel.' He has written a dozen books about the environment, including his first, *The End of Nature*, published 25 years ago, and his most recent, *Oil and Honey*.



Farmer and processor **Greg Johnsman** from Geechee Boy Mills in Edisto Island, SC will be joining us to discuss heirloom corn and the secrets to milling corn into grits, meal and flour. **Andrew Heyn** and **Blair Marvin** from Elmore Mountain Bread will share their experiences constructing a custom built stone mill used for milling all the flour used in their breads. Hungry Ghost baker **Jonathan Stevens** and grain producer **Nathan L'Etoile** will talk about their partnership. **Brook Brouwer** from the Organic Seed Alliance will be here to discuss growing barley for craft malt industry and on-farm seed production of dry beans and barley. **Sylvia Davatz** will be covering growing rare and interesting staple grains in the home garden and on the homestead for food, preservation, and utilitarian uses. Come learn about Fusarium Head Blight and other grain disease from Cornell Plant Pathologist **Jaime Cummings**. Farmers **Sean O'Donnell** of Rust-ed Rooster Farm, ME, and **Thor Oechsner**, Oechsner Farms, NY, will share their grain growing experiences and the management strategies that work for their farming operations. Author and grain enthusiast **Amy Halloran** will lead a workshop on developing griddlecake mixes, marketing, and food safety regulations.

Guest bakers this year will be Master Baker **Jeffrey Hamelman** from King Arthur Flour and **Joe Bossen** of VT Bean Crafters and All Souls Tortilleria.

There will also be sessions on soil health, growing dry beans, grain research, production, and marketing.

Keynote Presentation

10:00 – 11:00 a.m. Updates from the Front Lines of the Climate Fight. In the wake of the giant People's Climate March and the ongoing burst of global activism, **Bill McKibben** will describe where we are scientifically and politically in the fight to end our reliance on fossil fuel. He'll show pictures of the burgeoning movement around the planet.

Session 1 11:05 a.m. to 12:05 p.m.

Stone Milling for Bread Baking. Join **Andrew Heyn** and **Blair Marvin** from Elmore Mountain Bread as they share their experience building a stone mill and using fresh stone ground flour. They will discuss stone milling wheat and other grains. Learn how they evaluate the quality and consistency of fresh milled flour and how they use it in their breads.

Investigating Barley for Craft Malt. As interest in malting barley production expands, aspiring craft maltsters and growers are faced with challenges such as disease pressure, pre-harvest sprouting and selecting an appropriate variety for malting. **Brook Brouwer**, Researcher and Education Associate for the Organic Seed Alliance (OSA), will discuss the agronomic, grain and malt quality characteristics of spring two row barley. He will provide a perspective on balancing local adaptation, malt quality and regional distinctiveness in the growing craft malt movement.

Soil Health 101– Don't Treat Your Soil Like Dirt! 2015 was the International Year of Soil, what better way to celebrate this vital substance than to have **Dr. Heather Darby**, UVM Extension Agronomist, and **Jack Lazor**, Butterworks Farms, explain the basic principles of soil health and methods to improve soil biology, fertility, and structure on your farm.

Session 2 1:10 p.m. to 2:10 p.m.

Growing Buckwheat in a Crop Rotation. Interested in growing buckwheat, but have heard all the horror stories about it? Come learn how **Thor Oechsner** has successfully incorporated this crop into his rotation on his certified organic farm in Newfield, NY. He'll share his 'tricks of the trade' for growing buckwheat, as well as the other rotation crops he uses, and how they fit into his farming operation.

Growing rare and interesting staple grains in the home garden and on the homestead for food, preservation, and utilitarian uses. **Sylvia Davatz** will provide an introduction to integrating a mix of common and uncommon staple grains into the home garden or homestead while inspiring you to help preserve endangered heritage varieties, diversify your food supply, and explore practical uses for their byproducts.

The Latest and Greatest Grain Research from Vermont and Beyond. Come find out what **Heather Darby**, UVM Extension Agronomist and the **NWCS Team** have been up to. Learn about exciting new research in malting barley, heirloom wheat, dry beans, and much more.

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

Milling Techniques for Polenta and Grits. How do polenta and grits differ from cornmeal? How do they differ from each other? What kind of equipment is required to mill them properly? What varieties of corn are best for polenta and grits? Acclaimed miller, grower, and encyclopedia of corn milling knowledge **Greg Johnsman** from Geechie Boy Mill, Edisto Island, SC will be answering these questions and discussing the fine points involved in making great polenta and grits.

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

Four Stars & A Ghost. **Jonathan Stevens**, Hungry Ghost Bread, and **Nathan L'Etoile**, Four Star Farms. They'll tell the tale of how a little bakery and a family farm have collaborated to reinvent the local grain economy in Massachusetts where wheat was first planted in North America back in 1602. Nathan will discuss the production side of growing grains for baking purposes, and Jonathan will talk about baking aspects of using local grains.

Fusarium Head Blight, Guidelines for Testing, and Other Small Grain Diseases. **Jaime Cummings**, Research Support Specialist at Cornell University, will provide background information on Fusarium Head Blight of small grains and DON mycotoxin management, as well as an overview of some of the prominent foliar diseases of wheat and malting barley.

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

Cooking and Tasting Authentic Southern Grits. **Greg Johnsman** of Geechie Boy Mill in Edisto Island, SC will demonstrate the proper way to prepare grits. Greg will cook a variety of different types of grits that he milled on his antique equipment and participants will have the opportunity to taste and discuss the differences in the samples.

Rusted Rooster Farm, an Unconventional Organic Farm Join **Sean O'Donnell** from Rusted Rooster Farm, a 300 acre diversified farm in Parkman, ME, as he talks about his experiences growing and processing dry beans and small grains on his farm. He will also discuss how he has modified and repurposed equipment to better suit his needs, like a vibratory flour sifter and a modified cement mixer bean polisher.

Considerations for on-farm seed production of barley and dry beans. Join **Brook Brouwer** (OSA) as he discusses on-farm seed production of small grains using barley and dry beans as examples. He will address key questions such as: Is it legal to save my own seed? What are common seedborne diseases? How to maintain varietal purity? Potential for on-farm selection and variety improvement. How can seed production fit into a diversified farming system?

Baking Sessions - JK Adams Kitchen

11:05 a.m.-12:05 p.m. Flatecakes - Field to Griddle. Learn the basics of flour and mixes, and taste the flavors of fresh, stone-ground whole-grains in savory and sweet flat cakes with **Amy Halloran**. In addition, she'll touch on the basics of cottage food licensing in the Northeast to start you thinking on how to work within your state's health guidelines.

1:00 p.m. - 2:15 p.m. Blitz Puff Pastry, is easy to make, very versatile, and delicious to eat. Join Master Baker **Jeffrey Hame-lan** in this hands-on class. Attendees will make a batch of pastry to take home. A pre-made batch will be used by everyone to make Spicy Cheese Sticks, French Almond Sacristains, and Apple Frangipane Tarts.

3:15 p.m. - 4:30 p.m. All Souls Tortilleria's Nixtamal in the Northeast. In this demo you'll work with All Souls' crew to cook a batch of nixtamal, and hand-grind and hand-press fresh tortillas. You will also learn about the scaled-up and mechanized process All Souls uses in their commercial operation. A cultural history of tortillas and ethno-botanical discussion of corn as a crop over time will be woven throughout the demo.

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

Time	Ballroom	Salon I/II	Salon III	JK Adams (Kitchen Stations)
10:00am – 11:00am	Atrium - KEYNOTE: Bill McKibben - Updates from the Front Lines of the Climate Fight.			
Session 1 11:05am-12:05pm	Andrew Heyn and Blair Marvin: Stone Milling for Bread Baking	Brook Brouwer: Investigating Barley for Craft Malt in Western Washington	Heather Darby and Jack Lazor: Soil Health 101– Don't Treat Your Soil Like	Amy Halloran: Flatcakes - Field to Griddle. Learn the basics of flour mixes.
12:05pm-1:05pm	LUNCH - ATRIUM			
Session 2 1:10pm-2:10pm	Thor Oechsner: Growing Buckwheat in a Crop Rotation	Sylvia Davatz: Growing rare and interesting staple grains in the home garden and on the homestead for food, preservation, and utilitarian uses	Research Session: Learn about the latest grain research from Dr. Heather Darby and her NWCS Program	1:00pm to 2:15pm Joe Bossen: All Souls Tortilleria's Nixtamal in the Northeast: a demo in cooking traditional tortillas with New England-grown heirloom corn
Session 3 2:15pm-3:15pm	Greg Johnsman: Milling Techniques for Polenta and Grits	Jonathan Stevens and Nathan L'Etoile: Four Stars and A Ghost	Jaime Cummings: Fusarium Head Blight, Guidelines for Testing, and Other Small Grain Diseases	↓Location: Bakery/Kitchen↓ 3:15pm to 4:30pm Jeffrey Hamelman: Blitz Puff Pastry, including spicy cheese sticks, French almond sacristains, and apple frangipane tarts.
Session 4 3:20pm-4:20pm	Greg Johnsman: Cooking and Tasting Authentic Southern Grits	Sean O'Donnell: Rusted Rooster Farm, an Unconventional Organic Farm	Brook Brouwer: Considerations for On-Farm Seed Production of Barley and Dry Beans	
4:30pm–5:30pm	NETWORKING SESSION / SOCIAL HOUR - Atrium			

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 11, 2016 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
NON-NGGA Member Registration fee \$55 per person	_____	x \$55	\$ _____
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 11.**

If you have questions: Phone (802) 524-6501 or E-mail: heather.darby@uvm.edu or ecummin@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, 2016 so we may assist you.

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



The 12th Annual Grain Growers Conference

From the Soil Up

March 17, 2016, 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



Yankee Farm Credit



CROPP COOPERATIVE
organic and farmer-owned since 1988

Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the United States Department of Agriculture. University of Vermont Extension, Burlington, Vermont. University of Vermont Extension and U.S Department of Agriculture, cooperating, offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status.