Field Day Highlights

Learn how to Grow and Process Grains. Jack Lazor will provide a tour of his grain fields and describe production techniques. We will learn about growing flax, wheat, barley, oats, spelt, and sunflowers. Take a tour of the Butterworks grain storage and processing facilities. See the new oat hulling machine.

Hear about current research in grain. Dr. Heather Darby and Erica Cummings from UVM will discuss research projects in the areas of variety selection, fertility management, and seeding rates.

View and learn about 19 heritage spring wheat varieties! UVM Extension and Butterworks have been evaluating heritage wheat varieties for yield and quality for baking. Three of these varieties were developed in Vermont by Dr. Cyrus Pringle in the late 1800s.

Learn about on-farm plant breeding from Dr. Steve Jones of Washington State University. Dr. Jones is a wheat breeder who focuses on improving wheat varieties for traditional and organic systems. Dr. Jones uses heritage and wild species as sources of genes for disease resistance, end-use quality and adaptability. Dr. Jones has been working with local farmers and UVM Extension to develop wheat varieties that fit our growing region.

Learn from John Melquist from TruckenBoard Bakery how to bake bread with locally grown wheat. John has been baking sourdough breads with flour milled at the Lazor farm for 5 years. He will discuss the challenges and advantages to baking with locally grown wheat. Come and sample bread baked from heirloom and modern wheat.

The workshop fee is $10.00 per person. Lunch will be provided by the NOFA pizza oven.

For more information or to register by July 25, please contact: Heather Darby or Erica Cummings
Phone: 802-524-6501 or Email: heather.darby@uvm.edu or erica.cummings@uvm.edu

*If you require accommodations to participate in this program, please let our office know by July 15 so we may assist you.

Directions: At the junction of Route 100 and 58 in Lowell, take a left and head west on Route 58. You will pass through the village of Lowell and proceed for about 2 miles. You will pass between a red barn and 2 story red house. At this point Route 58 will turn to gravel (Hazen’s Notch Road). Stay right (on pavement) and proceed north on Buckhill Road for 2 miles (look for field day signs). Turn right on Trumpass Road and the farm is on the left.

Many thanks to our sponsors for their generous support and contributions!
Innovations in Growing Grains

**Location:** Butterworks Farm, Westfield, VT
**Hosts:** Jack and Anne Lazor
**Date:** July 28, 2010
**Time:** 11:00 am—3:00 pm

**Fee:** $10.00 per person *(includes lunch)*

Please join us for this exciting 2010 on-farm workshop series!

This workshop will focus on heirloom wheat and grain innovations in our region.