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| July 19, 2010 | Beidler Family Farm, Randolph Center, VT | 11:00-3:00  | $10    | **ADDRESSING FERTILITY, FORAGE, AND GRAIN PRODUCTION WITH FARMER INGENUITY**  
The Beidler Family produces milk in Randolph Center, VT for Organic Valley/CROPP Cooperative. Brent and Regina will give us a tour of the farm and introduce us to many soil fertility and grazing season extension projects they have focused on for the past two years including grazing millet and oats, compost application to pastures and the use of brassica crops to extend the season. See how good 'ole farmer ingenuity can solve the difficult task of hulling spelt. We will also tour the UVM Extension and VTC corn silage and pasture trials. This workshop is co-sponsored by the UVM Center for Sustainable Agriculture's Pasture Program, and the Grass Farmers Association. Lunch provided by the NOFA-VT pizza oven. |
| July 28, 2010 | Butterworks Farm, Westfield, VT | 11:00-3:00  | $10    | **INNOVATIONS IN GROWING GRAINS**  
Jack and Ann Lazor will provide us with a tour of their milling facilities and new grain huling equipment. Also tour the heirloom wheat variety trial and other grain trials on the farm. Dr. Stephen Jones from Washington State University will be teaching us tips on selecting and saving our own wheat seed. Learn from Jon Melquist from Truckenboard Bakery how to bake bread with locally grown wheat. Lunch provided by the NOFA-VT pizza oven. |
| August 5, 2010 | Borderview Research Farm, Alburgh, VT | 10:00-3:00  | Free for Farmers, $15 for all others. | **5TH ANNUAL NW CROPS AND SOILS PROGRAM FIELD DAY**  
Come and learn about the research projects conducted by the NW Crops and Soils Team. Tour the 2,000 research plots including oilseeds and biofuel production, high quality forages, organic hops and small grain production just to name a few. See our reduced tillage demonstration and comparison and then learn how spelt, oats, and buckwheat are hulled for food grade purposes. Don't miss the premier summer research event! For more information contact Heather Darby, 802-524-6501. Local food will be served up for lunch. |
| August 20, 2010 | Four Star Farms Northfield, MA | 11:00-3:00  | $12    | **HOPS ARE HIP**  
Please join us for a tour of Gene and Bonnie L'Etoile's hopyard and discussions on the logistics of growing hops in the Northeast. The UVM Extension Northwest Crops and Soils Team will be there to comment on their first year hop variety trial, and discuss the level of interest in local hops as reported by area breweries. Local growers will come together and schmooze about what has and has not worked for them in their hopyard and ideas for improving their production practices. This workshop is co-sponsored by the Vermont Agency of Agriculture, Food and Markets; the Massachusetts Department of Agricultural Resources; and the USDA Organic Agriculture Research and Extension Initiative. Lunch provided by the NOFA-VT pizza oven. |