Vermont Vegetable and Berry Growers Association
SPECIAL TOPICS CONFERENCE: POST-HARVEST HANDLING OF VEGETABLE CROPS
Tuesday January 20, 2015 – Lake Morey Inn and Resort, Fairlee VT

9:00 Registration and refreshments. Please arrive promptly.

*Presentations are 20 minutes each followed by 10 minutes of discussion*

9:30 Top Ten Things to Know about Storing Crops – Chris Callahan, UVM Extension
10:00 A Small-Scale Washing and Cooling Unit – Ansel Ploog and Justin Cote, Flywheel Farm
10:30 Cold Storage Upgrade in an Old Barn – Tim Sanford and Suzanne Long, Luna Bleu Farm
11:00 A New Barn for Washing, Packing and Storing – Mark Fasching, Jericho Settlers’ Farm
11:30 Curing and Storing Roots Crops – Justin Rich, Burnt Rock Farm
12:00 Lunch (included)
1:00 Garlic Harvest, Handling and Storage – Howard Prussack, High Meadows Farm
1:30 Vegetable Harvesting Systems at Roxbury Farm – Jody Bolluyt, Kinderhook NY
2:00 Wash Water Collection and Recycling – Mike Collins, Old Athens Farm
2:30 Leafy Greens On-Farm Wash Water Study 2014 – Vern Grubinger, UVM Extension
3:00 Rodent Control Tactics: Hank Bissell, Lewis Creek Farm; Lisa McDougall, Mighty Food Farm
3:30 Common Diseases of Vegetables in Storage – Ann Hazelrigg, UVM Extension
4:00 Adjourn

Registration is $40 per VVBGA member, $50 per non-member, until January 17. Add $10 for at-the-door registration. To register on-line go to: [http://2015vvbga.eventbrite.com](http://2015vvbga.eventbrite.com).

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