Saffron: Production Progress & Market Promise

Friday, March 15, 2019
Burlington, VT

Brought to you by
North American Center for Saffron Research and Development

PROGRAM

8:00 - 9:00 Registration
9:00 - 9:15 Welcome & Introduction
9:15 - 10:20 Saffron Production in Europe
    Gaetano De Felice, Clesia, Italy
    How does saffron grow in Italy?
10:20 - 10:40 Soil Mycorrhizae & Fertilizers for Better Saffron Yield
    Mohamed Amine Ayari, Université Laval, Canada
    Saffron research results from Canada
10:40 - 11:00 Effects of Climate & Soils on Saffron Production
    Rahmatallah Gheshm, Univ. of Rhode Island
    Saffron research trials in Rhode Island
11:00 - 11:20 Coffee Break (Coffee & Tea)
11:20 - 11:50 Saffron Quality Assessment in Morocco
    Mounira Lage, Nat. Inst. of Agron. Research, Morocco
    How good is your saffron?
11:50 - 12:10 Saffron Solar: A Win/Win Partnership
    Steve Yates, Peck Solar & Arash Ghalehgolabbehbahani, UVM.
    Let’s grow saffron in solar fields to increase revenues!
12:10 - 1:00 Lunch (Time to chat with growers and experts and view
    poster presentations)
1:00 - 2:00 Grower-to-Grower Forum: How does Your Saffron Grow?
    Discussion about diseases, rodents, weeds and more.
    Bruce L. Parker, facilitator, UVM
2:00 - 2:30 Saffron Corm Production
    Hans Rotteveel, Roco Saffron, The Netherlands
    What does it take to grow and import high quality corms?
2:30 – 2:50 Saffron: A Promising Natural Gastrointestinal Drug
    Hassan Ashktorab, Howard University. Current research on
    medicinal properties of saffron.
2:50 - 3:50 Saffron Market Opportunities Here and There
    Now that we have some product, how do we sell it?
    Gaetano De Felice, Clesia, Italy
    Parker Shorey, Ferrisburgh, VT & NYC
    Steve Leach, Red Thread Farmstead, Swanton, VT
    Open Discussion on Saffron Market Options
3:50- 4:00 What Does the Future Hold?
    Margaret Skinner, Arash Ghalehgolabbehbahani &
    Bruce L. Parker, UVM
WELCOME!

The North American Center for Saffron Research & Development is a collaboration among growers, researchers and marketers involved with saffron in the US and beyond. This event will provide specific information about how to grow, process and market saffron, and updates on research underway. It is for anyone who is growing, selling or studying saffron now or hopes to in the future.

The Major Speakers:

Gaetano De Felice, Owner, Clesia (https://www.clesia.it/), Italy. They grow 1 hectare of organic saffron and raise bees, selling their products across Europe.

Hassan Ashktorab, Professor, Howard University, Wash. D.C., is studying gas-troprotective properties of saffron and its medicinal potential for many ailments.

Mohamed Amine Ayari, PhD student at Université Laval, is working on saffron fertility and winter protection.

Arash Ghalehgolabbehbahani, Post-doc, UVM, has been working on several research projects to develop the potential of growing saffron for farmers.

Rahmatallah Ghesm, Post doc, Univ. of Rhode Island, has many years of experience growing saffron in Iran, and has done research at URI for 2 years.

Mounira Lage, Researcher and visiting scientist, National Inst. of Agronomic Research, Rabat, Morocco. She studies many aspects of saffron production and quality assessment.

Steve Leach & Parker Shorey, VT saffron grower and marketer.

Hans Rotteveel, Owner, Roco Saffron (www.Rocosaffron.com/). The Netherlands. He is a major supplier of high quality organic saffron corms worldwide.

Steve Yates, Director, Peck Solar, is working to combine agricultural production and solar energy generation, and sees saffron as a good fit.

Workshop Organizers:

M. Skinner, B.L. Parker C. Sullivan, A. Davari & A. Ghalehgolabbehbahani Entomology Research Laboratory, Univ. of VT (UVM) 661 Spear Street, Burlington, VT 05405-0105 Tel: 802-656-5440

For more about our research go to:
http://www.uvm.edu/~Saffron

REGISTRATION INFORMATION

Where and When:
March 15, 9:00 am – 4:00 pm
Davis Center, Silver Maple Ballroom, 4th floor
UVM Campus, 590 Main Street, Burlington, VT 05405

Registration Fee: On-site: $65 (includes handouts, coffee and UVM handling fees). Bring your lunch or add $8 for lunch by UVM (pizza, salad, drinks, dessert). On-line: $73 (includes handouts, video costs & handling fees).

To ensure a place, register early. Pre-registration required.

YOU MUST PRE-REGISTER ONLINE!

By March 8, 2019

Registration link: https://www.regonline.com/saffron2019

If on-line registration presents a problem for you, contact: Cheryl Sullivan, Entomology Research Laboratory 1-802-656-5434 before the pre-registration deadline.

Sorry NO REFUNDS.

Registrants will receive notice of their place in the workshop, a map with directions, and information about parking and shuttle services.

Need a place to stay on March 14 and 15? Twenty rooms have been reserved at discount rates for attendees at each of three nearby hotels. Tell them you are with the UVM Saffron Workshop.


These hotels are 5 minutes from the airport, and all offer free airport shuttle services. Additional information on transport to the workshop site will be sent to registrants.

View on-campus visitor parking info at: www.uvm.edu/~tpswww/parking/visitor/

Questions? Call Cheryl Sullivan at 1-802-656-5434; Fax: 1-802-656-5441 or Email: cfrank@uvm.edu

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Individuals requesting a disability-related accommodation to participate should call Cheryl Sullivan: 802-656-5434 by March 1, 2019.

Support for this workshop is provided by:

Roco Saffron, Univ. of VT Extension System, and College of Agriculture & Life Sciences, USDA Hatch Program, Vermont Specialty Crops Block Grant Program.

Share this brochure with your staff and other growers.