



# 2026 Grain Growers Conference

March 18, 2026, 9:00 a.m. - 4:30 p.m.

Essex Resort & Spa, 70 Essex Way, Essex, Vermont

- Baking sessions taught by industry professionals
- Presentations on all parts of the grain chain from growing to milling to baking
- Research updates from UVM
- Networking opportunities

## Bakers Showcase - Back by popular demand!

The Bakers Showcase invites bakers to share their creations with the local community! Our goal is to highlight baked goods made with grains grown and milled right here in the Northeast. Are you a baker interested in participating in the Bakers Showcase?

Please email Carrie Brisson at [Carrie.Brisson@kingarthurbaking.com](mailto:Carrie.Brisson@kingarthurbaking.com).



Registration link: <https://go.uvm.edu/2026graingrowers>

Register by phone by calling the UVM Non-Credit Registration Office at 802-656-8407. If you require an accommodation related to a disability, please contact UVM Student Accessibility Services at [access@uvm.edu](mailto:access@uvm.edu) or (802) 656-7753 three (3) weeks prior to the event.

If you have questions about this event, please contact Susan Brouillette at 802-656-7611 or [susan.brouillette@uvm.edu](mailto:susan.brouillette@uvm.edu).



Register now!



University of Vermont

Extension

College of Agriculture and Life Sciences



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## *“Growing Stronger: Advancing grain for a resilient future”*

Time	Salon I/II	Salon III	Ballroom	Viking Kitchen Baking Sessions
<b>Atrium 9:00 am – 10:00 am</b>	<b>Welcome and Keynote– Landscape Diversity Through Collaboration with Sandy Syburg, Alyssa Hartman, and Andrew Hutchinson</b>			
<b>10:00 am - 10:20 am</b>	Local Opportunities for Grains (equipment sales, grains sales, buying, etc.)			
<b>Session 1 10:30 am - 11:15 am</b>	Milling, Quality, and End-Use, Part 1 Nora Allen, Andrew Hutchinson, Aaron Black	Utilizing Small Grains for Animal Feed Mike Thresher	Journey of Value-Added Grains at Weatherbury Farm Nigel Tudor	Baking with Einkorn: Understanding an Ancient Grain 10:30 am to 12:10pm
<b>Session 2 11:25 am - 12:10 pm</b>	Milling, Quality, and End-Use, Part 2 Nora Allen, Andrew Hutchinson, Aaron Black	Opportunities for Small Grains & Staple Crops in a Shifting Marketplace Alyssa Hartman and June Russell	Small Scale Grain Production on Vegetable Farms Seth Kroeck and Noah Kellerman	Emily Small, Wild Yeast
<b>12:15 pm - 1:10 pm</b>	<b>LUNCH</b>			
<b>Session 3 1:20 pm - 2:05 pm</b>	Milling, Quality, and End-Use, Part 3 with Q&A Nora Allen, Andrew Hutchinson, Aaron Black	Specialty Grains: Breeding and Community Engagement Kevin Murphy	Starting a Direct Market Grain Enterprise as a Beginning Farmer Tyler Murray	Flour and Dough Quality: From Gluten and Protein to Starch Damage and Rheology - Theory and Practice 1:20 pm to 3:00 pm
<b>Session 4 2:15 pm - 3:00 pm</b>	Rethinking Bread: Flavor as a Language for Farmers and Bakers Heike Meyer	Soil Biology and its Relationship to Soil Health Deb Neher	Utilizing Rye to Grow Your Own Nitrogen Sandy Syburg	Aimee Hill, Hartwick College
<b>Atrium 3:00 pm – 4:00 pm</b>	<b>Bakers Showcase</b>			
<b>Atrium 4:00 pm – 5:00 pm</b>	<b>Networking Session</b>			

**Many thanks to our sponsors for their generous support and contributions!**

**PLATINUM LEVEL**



**GOLD LEVEL**

**SILVER LEVEL**



**BRONZE LEVEL**



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