

Annual Grain Growers Conference

Growing Collaborations

Join the University of Vermont Extension Northwest Crops and Soils Program and Northern Grain Growers Collaborative (NGGC) for the Annual Grain Growers Conference!



Amber Lambke is the founder and president of Maine Grains, Inc., which can be found in specialty food stores and is used by bakeries, breweries, and restaurants throughout the Northeast. She is also a founding member of the Maine Grains Alliance. Amber has worked with local business leaders and community members to successfully bring the cultivation and processing of grains back to Skowhegan, Maine.

Bill McDorman has committed his life to community-based seed stewardship, and is a passionate and knowledgeable presenter who inspires his audiences to reconnect with the ancient ritual of seed saving. He ran a mail order seed company successfully for 28 years, authored the book, *Basic Seed Saving* in 1994, and is the cofounder of the Great American Seed Up, an online bulk seed company, and the Heritage Grain Alliance. Bill gardens and lives in San Felipe, Baja, California with his wife Belle and their two Baja rescue pups.



Register online by March 18 - <https://go.uvm.edu/2024graingrowers> or by calling the UVM Non-Credit Registration office at 802-656-8407.

The Essex Resort is holding a block of rooms at \$159/night until 3/4/24. Go to this link to reserve [The Essex Resort and Spa - Reservations - Enhance Your Stay \(synxis.com\)](#). It is group code 91335 if needed.

If you require an accommodation related to a disability, please contact UVM Student Accessibility Services at access@uvm.edu, or (802) 656-7753 as soon as possible.

Conference Details

March 20, 2024

9:00 a.m. to 5:30 p.m.

Registration 8:15 a.m.

Conference starts 9:00 a.m.

Networking Session 4:30 p.m.

[The Essex Resort & Spa](#)

[70 Essex Way, Essex, VT,](#)

[05452](#)

(click for directions)

Conference Fee

Includes Lunch!

Per Person: \$85.00

NGGC: \$60.00

Thank you Sponsors!



Naga

Bakehouse



Northwest Crops and Soils Program | 278 So. Main Street, Suite 2 | St. Albans, VT 05478-1866

802-524-6501 or 1-800-639-2130 (toll-free in Vt.) | susan.brouillette@uvm.edu

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COLLEGE OF AGRICULTURE AND LIFE SCIENCES

AGENDA

2024 Grain Growers Conference: Growing Collaborations

Time	Salon I/II	Salon III	Ballroom	JK Adams
Atrium 9:00 am —10:15 am	Welcome and Keynote - Amber Lambke, founder and president of Maine Grains, Inc. Sharing her experience uniting business leaders, community members, and farmers to successfully bring cultivation and processing of grains back to Maine.			
10:15 am - 10:40 am	Local Opportunities for Grains (Equipment Sales, Grain Sales, Buying, etc.)			
Session 1 10:45 am - 11:35 am	Add Value to Your Farm Products, Sean McGivern, North Valley Ag & Mill Equipment	Integrated Management of Diseases Affecting Dry Beans, Sarah Pethybridge, Cornell AgriTech	Cover Crop-Based No-Till; Interseeding Techniques for Corn and Soybeans, Erin Silva, University of Wisconsin-Madison	BAKING SESSION Pie Dough with Local Grains with Jeremy Gulley, Red Hen Baking Co. Limit is 12 attendees. Sign up will be at the registration table on a first come, first serve basis.
Session 2 11:40 am—12:30 pm	Rise Up Bakery: The Journey from Ukraine back to Vermont, Jim Haas, co-owner Rise Up Bakery	How to Increase Wheat Economic and Environmental Profitability, Élisabeth Vachon, La Milanaise and Les Moulins de Soulanges	Better Weed Management with Ecology, Tools, and Technology, Matt Ryan, Cornell University	
Atrium 12:30 pm - 1:30 pm	LUNCH			
Atrium 1:30 pm –2:15 pm	Plenary Session - Bill McDorman, cofounder of the Great American Seed Up & Heritage Grain Alliance. Arizona’s Flourishing Fields: Nurturing a Heritage Grain Community.			
Session 3 2:20 pm—3:20 pm	Growing Grain Diversity in the NY Hudson Valley, Stuart Farr, Hudson Valley Hops and Grains	Lexicon for Describing a Sensory Experience, Roy Desrochers, UVM Extension	Kernza Wheatgrass Research and Seedborne Diseases of Grain, Eric von Wettberg and Ann Hazelrigg, UVM	BAKING SESSION Arepas with Nando Jaramillo, Moon and Stars Vermont Limit is 12 attendees. Sign up will be at the registration table on a first come, first serve basis.
Session 4 3:25 pm—4:25 pm	Selecting the Right Equipment for Farmers and Processors, Sean McGivern, North Valley Ag & Mill Equipment	Distillers Panel and Updates on Market Opportunities for Rye, June Russell from Glynwood, Todd Hardie from Thornhill Farm, and distillers	Year to Year Variations in Grain Quality, Andrea Stanley, Valley Malt malt-house and Ground Up flour mill co-founder	
Atrium 4:30 pm—5:30 pm	Networking Social Hour / Sensory Session and Rye Whiskey Tasting with Roy Desrochers, Todd Hardie, and distillers. Enjoy cheese from Jasper Hill and crackers.			

Keynote Presentation 9:00 a.m. to 10:15 a.m.

We welcome **Amber Lambke** to the Grain Growers Conference as our keynote speaker! Amber is the founder and president of Maine Grains, Inc., a leading partner in building a regenerative economy by milling nutritious, organic and heritage grains using a traditional stone milling process. Maine Grains can be found in specialty food stores and is used by bakeries, breweries, and restaurants throughout the Northeast. She is also a founding member of the Maine Grains Alliance who’s mission is to inspire and empower people who are building local grain economies. They help create connections and share traditions and innovations from earth to table. Amber has

worked with local business leaders, farmers, and various community members to successfully bring the cultivation and processing of grains back to Skowhegan, Maine.

Local Opportunities for Growing Grains 10:15 a.m. – 10:40 a.m.

Join a panel of professionals in the grain industry at look for opportunities for grain growers, bakers , maltsters and everyone in-between.

Continued on next page

Session 1 10:45 a.m. to 11:35 a.m.

Add Value to your Farm Products with **Sean McGivern** from North Valley Ag & Mill Equipment. Sean's talk will be on how to add value to your farm products through innovation and collaboration, on a human scale that values local economies and regional food systems well being financially viable. Sean will focus on these 4 key areas: Value Adding, Market Demand, Distribution, and Profitability.



Sean McGivern has spent over 25 years working with specialty grains and grain processing equipment, and is a lifelong ecological farmer. Sean has spent most of his existence grain farming in Central Ontario Canada. Since 2017, he has been doing pasture based farming and operating North Valley Ag & Mill Equipment on Prince Edward Island, where he currently resides.

Integrated Management of Diseases Affecting Dry Beans, Sarah Pethybridge. This presentation will highlight some of the major diseases affecting dry beans in the Northeast. These will include diseases affecting pre- and post-emergence seedling death affecting plant populations, foliar diseases affecting foliar health, and those affecting yield (pod number and quality). Diseases of major importance that we will focus on management in organic and conventional production systems will include white mold, anthracnose, and the complex of bacterial diseases.



Sarah Pethybridge is a plant pathologist based at Cornell AgriTech, Geneva, New York. Her program at Cornell University is research and extension-based, focusing on the epidemiology and management of diseases affecting vegetables, particularly leguminous crops (snap and dry beans), table beet, carrots, and cucurbits. She works in both organic and conventional production systems.

Cover-Crop Based No-Till & Interseeding Techniques for Corn and Soybeans with Erin Silva. Intensifying cover crop incorporation into the organic grain rotation can reduce the need for tillage and cultivation for weed management while improving soil health. Join **Dr. Erin Silva**, a Professor in the Plant Pathology Department at the University of Wisconsin-Madison and the Director of the Center for Integrated Agricultural Systems. She holds the Clif Bar Endowed Chair in Organic Agriculture and Outreach within the College of Agricultural and Life Sciences. Her research and extension program focuses on sustainable and organic cropping systems, including cover crops and cover crop-based no-till production, variety selection in organic environments, and the impact of organic management on soil biological and physical properties. Erin has launched a comprehensive organic grain training program for farmers in the upper Midwest, "OGRAIN". Erin works closely with organic farmers and industry members both in Wisconsin and throughout the upper Midwest and serves on the Wisconsin Organic Advisory Council. Dr. Silva can be reached by email at emsilva@wisc.edu.



Session 2 11:40 a.m to 12:30 p.m.

Rise Up Bakery: The Journey from Ukraine back to Vermont: After 28 years abroad, **Jim Haas** returned to VT taking his experience and passion for wood-fired baking to give the former Union Co-operative

bakery (**Rise Up Bakery**) a new lease on life.

He spent 10+ years in corporate finance in Eastern Europe, and together with his wife Larissa Haas, they formed and launched Ukraine's first commercial wood-fired bakery in 2007—AgroEast Baking & Milling Co. Jim was also the co-founder of Ukraine's first organic certification organization Organic Standard in 2007. Together at Rise Up Bakery, Jim and Larissa offer the people of Barre and outlying townships good honest nutrition with a European accent.



How to Increase Wheat Economic and Environmental Profitability with Élisabeth Vachon. In 1994, Élisabeth graduated in agricultural engineering from McGill University and has since been passionate about the environment and agriculture, and for the past 25 years has been serving organic and transitioning farmers. In 1995, she joined a farmer's club in Bedford and for 13 years this working experience allowed her to touch several aspects of sustainable agriculture and gain a deep understanding of Quebec agricultural systems. In 2007, her interests in organic farming and agri-food development led her to make a career change and since then she has been working as an agronomic director for 2 mills: La Milanaise and Les Moulins de Soulanges. Her work supports producers in the organic transition and carries out scientific projects on farms and in collaboration with research institutes and universities. Between 2012 and 2016, a life cycle analysis project with conventional and organic farmers has demonstrated the economic and environmental profitability of different agricultural models like pesticide-free and organic production of wheat. Since then, her work concentrates in developing strategies to increase the profitability of wheat.



Better Weed Management with Ecology, Tools, and Technology with **Matt Ryan** who will talk about novel weed control tools and how to leverage ecological knowledge to improve weed management on your farm. Transition beyond management focused on killing emerged plants and reducing weed-crop competition to proactive management that reduces weed populations and prevents adapted species from taking hold. Participants will also learn about opportunities for balancing tradeoffs in management goals, and practices that contribute to both improved soil health and weed management.

Matt Ryan is an Associate Professor at Cornell University where he studies agroecology and conducts cropping systems research in the Cornell Sustainable Cropping Systems Lab. Matt works with farmers and other researchers to develop ecological weed management strategies that combine cultural weed management practices with novel control tactics including weed electrocution and inter-row mowing. He conducts field experiments to measure cropping system performance in terms of weed management, profitability, resilience, and ecosystem services. Other areas of research include overcoming obstacles that limit cover crop adoption, reducing tillage in organic field crop production, and integrating perennial grains into cropping systems.



Plenary Session 1:30 p.m. to 2:15 p.m.

Arizona's Flourishing Fields: Nurturing a Heritage Grain Community

with **Bill McDorman**. Embark on a unique exploration of "Arizona's Flourishing Fields," a presentation showcasing the stories behind several key stakeholders (a conservation organization, a miller, baker, restaurateur, and several farms) in sparking a resurgence in heritage grains and creating a robust heritage grain economy and community. Learn how the players involved took risks, partnered on bold projects, and birthed a revitalization of ancient grains by forging connections within the community in innovative ways. Explore how Arizona serves as an example for building and growing a thriving heritage grain community, offering inspiration and practical lessons applicable to communities worldwide.



Session 3 2:20 p.m. to 3:20 p.m.

Growing Grain Diversity in the New York Hudson Valley, Stuart Farr,



Hudson Valley Hops and Grains. Stuart was brought up on the family farm in England in the 1970's where they grew wheat, barley, potatoes, fava beans and oilseeds and raised beef cattle. Stuart studied Agriculture at University and went on to advise farmers for five years. After moving to the U.S. in 2001, Stuart started farming again in New York's Hudson Valley in 2014. Here they grow wheat, rye, einkorn, oats, sunflowers, canola, flax, dry beans, and buckwheat in a certified organic system on 380 acres.

Lexicon for Describing a Sensory Experience. **Roy Desrochers** of UVM Extension will facilitate a sensory session that will include a range of interactive aroma and flavor exercises to explore the basics of objective descriptive sensory analysis (taste and smell) with a focus on grain products, including baked goods and distilled spirits such as whiskey. He will cover the sensory properties that are most important to consumers and success in the market.



The UVM Extension Northwest Crops and Soils Program has a Sensory Practice to assist farmers, manufacturers, and retailers generate and maintain success in the marketplace. It is led by Roy Desrochers, who has over 37 years of experience providing sensory support to large and small food and beverage companies and their suppliers.

Kernza Wheatgrass Research and Seedborne Diseases of Grain, **Eric von Wettberg** and **Ann Hazelrigg**, UVM, will present on Kernza, which is a form of Intermediate Wheatgrass bred for perennial cereal production. With deep roots, it has remarkable stress resilience and potential for soil carbon sequestration. However, as a recently neodomesticated cereal crop, it poses a number of challenges to growers from shattering seeds to weed pressure. As part of the NSF-funded New Roots for Restoration project, we have trialed Kernza at the UVM Horticulture Farm over the past two seasons. Eric will report on initial results, with an emphasis on some of the challenges we have faced.



Eric von Wettberg is a Professor in the Department of Plant and Soil Science at the University of Vermont where he leads the Crop Genetic Heritage Laboratory group, which focuses on the consequences of genetic bottlenecks limiting genetic diversity and climate resilience in crop plants. Our work on perennial grains, supported by the New Roots for Restoration NSF Biology Integration Institute, aims to understand how roots interact in diverse perennial polycultures and explore the potential of these systems in the Northeast.

Ann Hazelrigg is a Plant Pathologist and Extension Associate Professor at UVM. She is the director of the Plant Diagnostic Clinic, a statewide resource for commercial growers, Master Gardeners, home gardeners and the general public to identify disease, insect and weed samples and make recommendations for control based on integrated pest management (IPM) principles. She also oversees the Master Gardener Program, the UVM Pesticide Education and Safety Program and the Extension E-IPM program. Ann will share information on seedborne diseases of grain.



Session 4 3:25 p.m. to 4:25 p.m.

Selecting the Right Equipment for Farmers and Processors with Sean McGivern, North Valley Ag & Mill Equipment. This presentation will focus on understanding and selecting the right equipment for your specific needs. Sean will talk about 4 key areas that farmers and processors constantly struggle with, which include seed cleaning & conditioning, packaging & handling, dehulling & pearling, and drying and storage of food quality grains and seed products.

Distillers Panel and Updates on Market Opportunities for Rye with **June Russell** who is the Director of Regional Food Programs at Glynwood Center for Regional Food and Farming, specializing in grains and staples. She joined the Glynwood team in April 2021 and brings a wealth of experience and a track record of successfully developing innovative solutions to regional foodshed challenges. In her role at Glynwood, she will continue to work with stakeholders to build markets for emerging crops in tandem with climate adaptation strategies that strengthen regional food systems. Previously, June spent 17 years with GrowNYC's Greenmarket, having joined that organization in 2004 as a Market Manager, she learned the market system from the ground up. June grew up in Southwest Michigan's famed Fruit Belt and has spent over three decades working at the nexus of food, agriculture and markets.



Also joining June in this presentation is **Todd Hardie**, steward of Thornhill Farms in Greensboro, VT. Todd grows organic rye and barley for their Thornhill Farm rye whiskey. Todd is also the president of the Northern Grain Growers Collaborative.



Daric Schlesselman is a craft distiller with Van Brunt Stillhouse, an artisanal distillery in Brooklyn, NY producing Rum Whiskey and Grappa. Daric founded Van Brunt Stillhouse in 2012. Van Brunt Stillhouse was one of the first members of the Empire Rye Whiskey Association, and Daric is the Vice President of the New York State Distillers Guild and the President of the Empire Rye Whiskey Association.



Year to Year Variations in Grain Quality. Join Valley Malt malthouse and Ground Up flour mill co-founder Andrea Stanley for this presentation. She will dive into how Valley Malt and Ground Up control for year to year variations in grain quality and how collaboration within the entire supply chain is necessary to succeed. With the dramatic weather variations year to year in the Northeast, grain quality and consistency can keep a maltster or miller up at night. This presentation will review the annual cycle of how we plan for, test, and tweak our processes in order to take grains variable quality and make a consistent product that bakers and brewers can rely on.



Since 2009, Andrea Stanley has been on a mission to bring the malthouse back. Along with her husband, Christian, she runs Valley Malt where local grains are turned into local malt for brewers and distillers in New England. In 2018, they established Ground Up, where they stone mill flour from many of the same farms and grains. In 2016, Andrea was honored by Food and Wine and Forbes Magazine as one of the 20 Most Innovative Women in Food and Drink. She also enjoys reading about history and spending time with her family in Hadley, MA. In 2019, she helped to create the Northeast Grainshed Alliance where she currently serves on the Steering Committee.

Baking Sessions

10:45 a.m. to 12:30 p.m.: Pie Dough with Local Grains: Looking for a way to use more local grains in your kitchen? Join **Jeremy Gulley** from Red Hen Baking Company to learn how to make pastry dough with locally grown, freshly milled whole grains. We will discuss considerations for using whole grains, walk through the dough making process, and use the doughs to create savory and fruit galettes. Rustic galettes are one of the simplest and most satisfying applications for a well-made pie dough. We will learn how to make them and enjoy eating them as well!

2:20 p.m. to 4:25 p.m.: Arepas with Nando Jaramillo and Moon and Stars Vermont: Nando Jaramillo produces his own Moon and Stars arepas in Burlington out of freshly ground, regionally grown

corn. They are sold through about 10 co-ops and farmstands, mostly in the Upper Valley, and recently landed a 2022 Good Food Award. Moon and Stars is an organization based in Vermont's Upper Valley. Their mission is to connect community, traditional food, and regenerative farming through heirloom corn and the arepa-making process.

Networking Social Hour 4:30 p.m. to 5:30 p.m.

Join us for this Networking Social Hour after the last conference session ending at 4:25 p.m. You can visit with others and network, or you can join in on the Sensory Session and Rye Whiskey Tasting with Roy Desrochers, Todd Hardie, and distiller Daric Schlesselman. Enjoy cheese from Jasper Hill, along with crackers.

CONFERENCE REGISTRATION AND DIRECTIONS

Online: <https://go.uvm.edu/2024graingrowers>

Register by mail: Please complete the registration form and send with a check, made payable to "UVM" or "University of Vermont" to:

UVM Extension, Grain Growers Conference, 278 South Main Street, Suite 2, St. Albans, VT 05478. Please register by March 18.

From the South: I-89 North to Exit 11, Richmond. Turn right, and then immediately right again on Rte. 117 West. After 6 miles take right onto Rte. 289 West. At Exit 10, Essex Way, turn left. The Essex is on left.

From the North: I-89 South to Exit 17. Turn left, then right at the stoplight onto Routes 2 and 7. After 3 miles bear left on Rte. 2A South; go 5 miles to VT 289 East. Take Exit 10, Essex Way; turn right.

Registration Form

Name 1: _____ Farm/Business Name: _____
 Name 2: _____ Telephone: _____
 Address: _____ E-mail: _____
 City: _____ State: _____ Zip: _____

Registration Fee \$85 per person:

NGGC Member Registration fee \$60 per person

Total amount enclosed:

#People	Total
_____ x\$85	\$ _____
_____ \$60	\$ _____
	\$ _____

Please make check payable to **UVM** or **University of Vermont**

Please register early for the conference as space is limited. To guarantee a spot, please register by **no later than March 15.**

Questions? Phone (802) 524-6501 or Email: heather.darby@uvm.edu or Susan.brouillette@uvm.edu

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