

16th Annual Grain Growers Conference

Revitalizing a Local Grains Community

Join the University of Vermont Extension Northwest Crops and Soils Program and Northern Grain Growers Association (NGGA) for the 16th 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.

Andrea Stanley is the Owner/Maltster at Valley Malt in Hadley, MA with her husband, Christian. Andrea has been a leader of the Northeast Grainshed, a coalition of local farmers, maltsters, brewers, distillers, bakers, and retailers seeking to grow the local grain economy. She will share information about the Northeast Grainshed and how this group strives to create a more vibrant, sustainable, and stable local grain supply chain. We will also receive updates and interesting findings from the drafted Final Report of the Vermont Grain Market Study by New Venture Advisors from Vermont Sustainable Jobs Fund (Farm to Plate) and NGGA.



NGGA Seed Swap: *Happening all day in Sunset 1*

Join us for our second **Grain and Legume Seed Swap**. Bring seeds you've grown and would like to share with other grain enthusiasts. Let us know if you have questions or if you'll be bringing seeds. We want to make sure to have enough table space. Contact Ruth Fleishman at ruthfleishman7@gmail.com or 802-295-6546.

View conference website, go.uvm.edu/2020grainsconference for updated information and to register online. Please register by 3/17/20. Questions? Call Susan at 802-524-6501, ext. 432.

To request a disability-related accommodation to participate in this program, please contact Susan Brouillette at 802-524-6501 or 1-800-639-2130 or Susan.brouillette@uvm.edu by March 3, 2020 so we may assist you.

Conference Details

Tuesday, March 24, 2020

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)

The Essex Resort is holding a block of rooms at \$139/night until 2/23/20. Call 1-877-684-1123 for reservations or go online at:
<https://reservations.travelclick.com/4499?groupID=2693095>

Conference Fee

Includes Lunch!

Per Person: \$75.00

NGGA: \$50.00



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

www.uvm.edu/nwcrops



CULTIVATING HEALTHY COMMUNITIES

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COLLEGE OF AGRICULTURE AND LIFE SCIENCES

AGENDA

2020 Grain Growers Conference: Revitalizing a Local Grains Community

Time	Salon I/II	Salon III	Ballroom	JK Adams	Sunset Room
Atrium 9:00 am —10:00 am	Welcome and Keynote - Amber Lambke - Sharing her experience uniting business leaders, community members, and farmers to successfully bring cultivation and processing of grains back to Maine.				Seed Swap A L L D A Y
10:00 am - 10:40 am	Local Opportunities for Growing Grains				
Session 1 10:45 am - 11:35 am	Rise Up Bakery: The Journey from Ukraine Back to Vermont, Jim and Larissa Haas <i>Education, Promotion, and Nutrition of Grains</i>	Local Growing and Distilling, Todd Hardie and Heather Darby <i>Production of Vermont Rye and Barley; UVM Extension Research Results</i>	Cover Crop-Based No-Till; Interseeding Techniques for Corn and Soybeans, Erin Silva, University of Wisconsin-Madison	BAKING SESSION Pie Crust with Jeremy Gulley of Red Hen Baking Company	
Session 2 11:40 am—12:30 pm	Getting Started Small-Scale, Sylvia Davatz and Ruth Fleishman <i>Homestead Grain Growing</i>	The Science of Taste, Roy Desrochers, UVM Extension <i>Lexicon for Describing a Sensory Experience</i>	Managing Soil Health on Grain Farms, Joel Gruver, Western Illinois University		
Atrium 12:30 pm - 1:30 pm	LUNCH: NGGA Updates				
Atrium 1:30 pm –2:15 pm	Plenary Session - Andrea Stanley of Northeast Grainshed and Valley Malt; Vermont Grain Market Study Preliminary Results with VSJF and NGGA.				Seed Swap A L L D A Y
Session 3 2:20 pm—3:20 pm	Seed Production from Field to Bag, Mac Ehrhardt, Albert Lea Seed	Flavor & Function, Aaron MacLeod, Hartwick College <i>Malt Tests with UVM’s Cereal Rye</i>	True Confessions Farmer Panel <i>Practical Experiences, Troubleshooting</i>	BAKING SESSION Baking Bread for Busy Farmers (and Others) with Jeffrey Hamelman <i>A simple approach to nutritious sourdough bread baking.</i>	
Session 4 3:25 pm—4:25 pm	Cleaning Seed, Andy Ernst, Ernst Seeds <i>Specialty Equipment for Conservation Seeds</i>	Updates from the Empire State on Market Opportunities for Rye from Bread to Spirits, June Russell, GrowNYC	Managing Weeds Organically in High Residue Systems, Joel Gruver, Western Illinois University		
Atrium 4:30 pm—5:30 pm	Networking Social Hour / Sensory Session & Rye Whiskey Tasting, Roy Desrochers and Todd Hardie				

Keynote Presentation 9:00 a.m. to 10:00 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. **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 10:00 a.m. to 10:40 a.m.

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

Session 1 10:45 a.m. to 11:35 a.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 brings a diverse assortment of European and in-house sourdough bread formulas that he baked in Ukraine, and together with his wife **Larissa Haas**, he offers the people of Barre and outlying townships good honest nutrition with a European accent.

Continued on next page

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

Local Growing and Distilling: Dr. Heather Darby, UVM Extension, will share rye and barley research results focused on variety selection and management to produce grain for baking. Todd Hardie will discuss his production system at Thornhill Farm in Greensboro, Vermont, including management techniques for rye and barley.

Cover-Crop Based No-Till & Interseeding Techniques: 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, Organic and Sustainable Cropping Systems Specialist from University of Wisconsin, as she shares techniques for successful cover crops and interseeding for corn and soybeans.

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

Getting Started Small-Scale: To get you started growing grains on a small scale, Sylvia Davatz and Ruth Fleishman will walk you through a typical year, addressing the basic steps and issues along the way, from variety selection and planting to harvesting, processing, and storage. We'll look at wheat (including spelt and emmer), barley, rye, and oats. Sylvia has been an active seed saver for over 20 years at her home garden in Hartland, VT. Ruth has been saving seed and growing grains in her garden since 2009 in Hartford, VT.

The Science of Taste: Roy Desrochers is a sensory expert who has been supporting the food and beverage industry for over 35 years. He is the flavor expert for the Master Brewers Association of the Americas (MBAA) and has supported numerous product development efforts for baked goods and distilled spirits that have led to market leading products. Examples include providing sensory support to companies such as Sara Lee, Brown Forman (Jack Daniels), and Frito Lay. Roy will cover the sensory properties that are most important to consumers and success in the market.

Managing Soil Health on Grain Farms: Dr. Joel Gruver of Western Illinois University will discuss recent developments in the science of soil organic matter as an integrative framework for understanding soil health. Farming systems strategies such as conservation tillage, controlled traffic, crop and cover crop diversification, crop and cover crop row spacing including solar corridors and integrated crop-livestock systems will be explored as opportunities to improve soil health on grain farms.

LUNCH 12:30 p.m. to 1:30 p.m.

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

Andrea Stanley of Northeast Grainshed and Valley Malt; VSJF and NGGA with information on Vermont Grain Market Study.

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

Seed Production from Field to Bag: Join Mac Ehrhardt of Albert Lea Seed as he shares his expertise on the nuts and bolts of commercial seed production. Particularly for organic oats, wheat, barley, rye, hybrid seed corn, soybeans, sorghums, alfalfas, and clovers! Albert Lea Seed was founded in 1923 in Minnesota. Mac and his brother Tom have grown the business into a well-recognized provider of a full range of conventional non-GMO and organic farm seed. Their current facility is designed to process three lines of seed products simultaneously and store up to 350,000 bushels of grain.

Flavor and Function: There is a resurgence of interest in rye that is being created by the craft distilling industry that is driving

demand and future growth. Learn of the functional end use properties of rye for distilling, including analysis from Aaron MacLeod of Hartwick College on grain quality and distilling quality using data from UVM Extension's rye trials.

True Confessions: Farmer Panel: Join a panel of grain farmers for a discussion on common pitfalls, troubleshooting in the field, and stories of learning on the fly.

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

Cleaning Seed: Founded in 1964, Ernst Conservation Seeds is the largest native seed producer and supplier in the eastern United States. They grow, process, and sell hundreds of species of native and naturalized seeds and live plant materials, propagated on more than 9,000 acres in northwestern Pennsylvania. Andy Ernst is Vice President, and will discuss Ernst's specialty equipment.

Updates from the Empire State on Market Opportunities for Rye from Bread to Spirits: June Russell is the Manager of Farm Inspections and Strategic Development for GrowNYC, which operates the largest network of farmers markets in the U.S. Hear about the impact of the Nordic foods movement on the culinary world of NYC, and on New York Distillers, who, as a group, have embraced rye with a designation called Empire Rye, which honors the historic roots of rye whiskey in the Empire state. Home bakers are also working rye into their homemade sourdough breads and professionals have elevated niche breads, which frequently include local rye. Rye is also delightfully suited to our "scrappy" weather in the Northeast and has the potential to be a major player in our grainshed and larger foodshed.

Managing Weeds Organically in a High Residue System: Explore the integration of direct weed control tools that terminate weeds with farming system strategies that reduce weed pressure on organic grain farms with Dr. Joel Gruver. High residue management systems, including rotational no-till, will be emphasized with a focus on the rotations, technologies and management skills required for success. Dr. Gruver is an Associate Professor of Soil Science in the School of Agriculture at Western Illinois University. In addition to teaching soil science and conservation classes, Dr. Gruver's research and outreach focuses on weed management, nutrient management and enhancing soil health in organic grain production systems. He grew up on a small farm in rural Maryland and has been active in farming systems research and education for over 25 years.

Baking Sessions

10:45 a.m. to 12:30 p.m.: Pie Crust: It seems like a lot of good in this world is held together by a good pie crust. Discover how to bake a sturdy pie crust – like Grandma used to make! Join Jeremy Gulley of Red Hen Baking Company.

2:20 p.m. to 4:25 p.m.: Baking Breads for Busy Farmers (and others): Join Jeffrey Hamelman to learn how to make a delicious sourdough loaf that has very little active time involvement. We will mix bread, bake bread, and discuss how to make and maintain a sourdough culture (we'll use Jeffrey's culture that was made in August 1980 for the class).

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

Sensory Session & Rye Whiskey Tasting: Roy Desrochers will facilitate a session tasting products made with locally grown Vermont grains, such as baked goods and distilled rye whiskey made by Todd Hardie & team.

St. Albans, VT 05478-1866
278 So. Main Street
UVM Extension
EXTENSION
THE UNIVERSITY OF VERMONT

Thank you to our sponsors!



CONFERENCE REGISTRATION AND DIRECTIONS

Online from our conference website, go.uvm.edu/2020grainsconference
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 17.

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: _____	
	#People		Total
Per person fee \$75:	_____ x\$75	\$	_____
NGGA Member fee \$50:	_____ x\$50	\$	_____
Total Amount Enclosed:		\$	_____

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 17**.

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



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