Saffron: From Production to Processing

Friday, March 16, 2018
Univ. of VT, Davis Center, Burlington, VT

8:00 - 9:00  Registration & Saffron Coffee
Cheryl Frank Sullivan & Laura Sisco, UVM

9:00 - 9:15  Welcome & Introduction

9:15 - 9:30  The Culture of Saffron
Agrin Davari, UVM

9:30 - 10:15  Saffron Biology & Production in Cold Climates
Arash Ghalehgolab, UVM

10:15 - 11:00  Corm Production & European Saffron Cultivation
Hans Rotteveel, Roco Saffron

11:00 - 11:15  Coffee Break (Saffron cookies will be served.)

11:15 - 12:00  Marketing Saffron Products in the US and Europe
Steve Leach, Red Thread Farmstead & Hans Rotteveel, Roco Saffron

12:00 - 1:00  Lunch (Time to chat with growers and experts and view poster presentations)

1:00 - 1:45  How does Your Saffron Grow? Round Table Discussion among growers about Diseases, Rodents, Weeds, Watering and other burning questions.
Margaret Skinner, Facilitator, UVM

1:45 - 2:15  Drying and Storing Saffron *
Arash Ghalehgolab, UVM & Hans Rotteveel, Roco Saffron

2:15 - 2:45  Saffron Extraction and How to Use it *
Agrin Davari & Khalil Mirza, UVM

2:45 – 3:15  What Does the Future Hold?
Margaret Skinner, Arash Ghalehgolab & Bruce L. Parker, UVM

* Concurrent hands-on sessions

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Please visit our website! https://www.uvm.edu/~saffron/