Workshop for Growers

Saffron: From Production to Processing

Friday, March 16, 2018
Burlington, VT

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

The University of Vermont (UVM)

Program

8:00 - 9:00 Registration & Saffron Coffee
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
   Production cycle and Vermont results
10:15 - 11:00 Corm Production & European Saffron Cultivation
   Hans Rotteveel, Roco Saffron
   Where do corms come from?
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
   What are the local and international markets?
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
   How hot? How Long? How dry?
2:15 - 2:45 Saffron Extraction and How to Use it *
   Agrin Davari, UVM
   Khalil Mirza, Champlain College
   Cooking with saffron, including some taste testing.
2:45 – 3:15 What Does the Future Hold?
   Margaret Skinner, Arash Ghalehgolab & Bruce L. Parker, UVM

* Concurrent hands-on sessions
WELCOME!

The North American Center for Saffron Research and Development is a collaboration among growers, specialists and companies involved with production, processing and marketing of this high value crop from the US and beyond. We offer this workshop in response to the great interest generated in this “new” crop. This event will provide background about saffron in general and specific information about how to grow and process it. These workshops are for growers of all types who think saffron could be a viable crop for their operation.

The Speakers:

Hans Rotteveel, Owner, Roco Saffron (www.rocosaffron.com), The Netherlands. They are one of the largest producers of saffron corms, selling in Europe, Canada and the US, as well as Southern Hemisphere markets like Australia. This 4th generation family business has cultivated and sold flower bulbs and saffron corms since 1882.

Steve Leach, owner, Red Thread Farmstead, (https://rethreadfarmstead.com/) Swanton, VT. He grows saffron in a high tunnel in Vermont and operates an on-line company selling saffron and tea.

Arash Ghalehgolab, Post doc, UVM, has many years of experience growing saffron in Iran, and has been conducting research at UVM for the past two years.

Agrin Davari, Post Doc, UVM, is an insect pathologist working on biological control, but has been cooking with saffron every day for over 32 years.

Khalil Mirza, Undergraduate intern, Champlain College, has been working at the Saffron Center on various aspects of saffron production and marketing.

Hope you can make this historic event.

Margaret Skinner, Bruce L. Parker & Arash Ghalehgolab
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/~entlab/Saffron/Saffron.html

Share this brochure with your staff and other growers.

Individuals requesting a disability-related accommodation to participate should call Cheryl Sullivan: 802-656-5434 by March 1, 2018.

Support for this workshop is provided by:
Roco Saffron, Red Thread Farmstead, Univ. of VT Extension System, and College of Agriculture & Life Sciences, USDA Hatch Program, Vermont Specialty Crops Block Grant Program.

Univ. of VT Extension and USDA cooperating offer education and employment to everyone without regard to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or familial status.

REGISTRATION INFORMATION

Where and When:
March 16, 9:00 am – 3:15 pm
Davis Center, Silver Maple Ballroom, 4th floor
UVM Campus, 590 Main Street, Burlington, VT 05405

Registration Fee: $55 (includes handouts, coffee and UVM handling fees).
Bring your lunch or add $6 for lunch by us (pizza, salad, drinks, fruit, cookies).

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

YOU MUST PRE-REGISTER ONLINE!

By March 5, 2018

Registration link:
https://www.regonline.com/saffron2018

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

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 15 and 16? Twenty rooms have been reserved at a discount rate for workshop attendees at three nearby hotels (you must reserve rooms by February 22). When you reserve the room, tell them you are with the UVM Saffron Workshop. Room rates vary among hotels so you may want to check them all for comparison.

Best Western: Tel: 1-802-863-1125 Group #: 2391
1076 Williston Rd., So. Burlington, VT 05403

Holiday Inn: Tel: 1-802-863-6363 Booking code: ESW

La Quinta: Tel: 1-866-527-1498 Confirmation # 20361905
1285 Williston Rd., So. Burlington, VT 05403

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: cfra@uvm.edu

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