

Join us for a day long conference on
Growing & Processing Grains in the
Northeast!

Vermont Technical College, Old Dorm Lounge
Randolph, VT

**Directions to Vermont Technical College (VTC)
Randolph, VT**

Directions:

Located just one mile east of Exit 4 off Interstate 89, Vermont Tech is an easy place to get to.

Take exit 4 off of Interstate 89. If you are coming from the south, turn right; from the north, turn left. Proceed up the hill to a four-way intersection. Go straight through the intersection to the VTC campus and follow the signs to Old Dorm Lounge.

This conference is sponsored in part by:



University of Vermont Extension
278 South Main St., Suite 2
St. Albans, Vermont 05478

EXTENSION

AGRICULTURE

Growing Grains in the Northeast



March 19, 2009
Vermont Technical College
Randolph, VT



Growing Grains in the Northeast

Growing Grains in the Northeast
Registration Form
March 19, 2009
Vermont Technical College, Randolph, VT

Vermont Technical College, Old Dorm Lounge March 19, 2009 - 7:30am to 4:30pm

7:30-8:00: Registration

8:00-10:00: Introduction to Small Scale Grain Production: Have you been considering growing grain on a small scale? Join grain producer **Will Bonsall**, of Waterville, Maine as he goes through the basics of small scale grain cultivation.

Part 1: Small Scale Grain—What's the Point?

In this session, we discuss the availability and practicality of home scale small grain growing: how cost effective is it? How does the quality compare? What's the point of self-reliance and food security? Dealing primarily with wheat, we discuss day length sensitivity, winter vs. spring types, red vs. white wheat, and the wheat species: spelt, durum, emmer, kamut. We'll tell the story of white (refined) wheat and consider the pros and cons of modern-bred varieties.

Part 2: Small Grain Growing: How do I go about it?

We will discuss in detail the actual process of growing grain for your own use, including soil preparation & weed control, sowing, mulching, reaping, binding, stock-curing, threshing & winnowing. Also we'll be considering grains other than wheat: oats, rye barley, millet, buckwheat and amaranth, as well as the availability and adaptability of seed. What about companion planting of grain with other crops, and use of mulch? We will also view an assortment of funky-tech equipment for growing and processing grain and grain -products

10:15-10:45: What's Happening Locally with Organic Grains?: **Dr. Heather Darby, Susan Monahan, and Local Producers** will discuss a few of the projects happening right here in Vermont. Projects include oilseed crop production, food grade soybean variety trials, fertility in wheat, variety trials, and the future of wheat production in the Northeast.

10:45-11:45: Top Ten Strategies for Growing Organic Cereal Grains: Agronomist **Elisabeth Vachon** from the Les Moulins de Soulanges in Saint Polycarpe, Quebec will discuss various growing practices implemented by farms in Quebec to produce wheat that meets baking quality standards. Topics include; cultivar selection, seeding rates, and early planting/harvesting dates.

11:45-12:45: Lunch-Northern Grain Growers Association business and update

12:45-2:00: The Science of Baking: Certified Master Baker **Jeffery Hamelman**, director of the King Arthur Flour Company's Bakery and Education Center will talk about the various tests that mills perform on flour samples to identify the baking quality of the flour. Followed by a panel discussion with area bakers, **Randy George** of Red Hen Baking and **Doug Freilich** and **Julie Sperling** of Naga Bake House, to get their perspectives on baking with local grains.

2:00-2:45: Practical and Legal Aspects of Small Grain Seed Production: **Alan Westra** is the manager of the New York Seed Improvement Project which is the official seed certification agency for New York. NYSIP also acts as the foundation seed agency for NY and administers the Northeast Seed Alliance. He will be discussing the steps of producing small grain seed and the giving a summary of state and federal laws that apply (state seed law, federal seed act, and Plant Variety Protection).

2:45-3:30: Dry Bean and Seed Production: **Rodney Graham** has been growing organic dry beans for about 30 years in New York. He primarily grows red kidney beans for Eden Foods but has dabbled in other types as well. Rodney will share with us his vast knowledge in organic dry bean production including growing, harvesting, and cleaning for top quality food-grade beans.

3:30-4:30: Growing and Processing "Hulled Grains": **Michel Gaudreau**, owner of Golden Crops, has been growing and processing organic oats and spelts in his facility for several years. Michel grows 250 acres of organic spelt and oats on his own farm. In addition, he purchases local crops to supply the increasing demand for organic oats and spelt flakes. Michel will take us through the process of raising organic oats and spelts, cleaning, dehulling, and flaking to produce a high quality product for the end user.

_____ Number attending * \$ 20.00 = _____

(registration fee includes lunch)

Name

Address

Phone

Please make checks payable to:
University of Vermont Extension
278 South Main St. Suite 2
St. Albans VT 05478

REGISTER BY MARCH 12, 2009

Questions about the conference or registration by phone or email:

Please contact Heather Darby or Erica Cummings
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