

CROPS & SOILS PROGRAM



GOING THE WHOLE GRAIN

Please join us at the 6th annual grain growing conference. This daylong event will provide you with a diverse array of educational topics. This year the conference has been expanded to include 3 concurrent sessions throughout the day. This new format will have something for everyone!

LOCATION: The University of Vermont's Davis Center, Burlington

DATE: March 9, 2010

TIME: 9:30 am to 4:00 pm

CONFERENCE FEE: \$40.00



2010 Conference Sponsors

Many thanks to our sponsors for their generous support and contributions!



The Risk Management Agency (RMA) Provides, sound risk management solutions for farmers. More information is available at: www.rma.usda.gov



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Conference Highlights

We are excited to have **Dr. Paul Hepperly** in Vermont for our 2010 conference! Dr. Hepperly is a Fullbright scholar who has spent his career working with farmers to create sustainable food systems. He has worked with farmers from India, Africa, Europe, and South America to solve critical agricultural sustainability issues. Paul grew up on a family farm in Illinois and holds a Ph.D. in plant pathology and an M.S. in agronomy from the University of Illinois at Champaign-Urbana. He has worked for the USDA Agricultural Research Service, in academia, and most recently for the Rodale Institute. Dr. Hepperly has been a champion of sustainable agricultural systems throughout his career. He has received the Rachel Carson Council Sense of Science Award and the da Vinci Community Award from the da Vinci Discovery Center of Science and Technology.

We are grateful that **Ron Rosmann**, a pioneer organic farmer, will provide a practical outlook on strategies for successful grain production. Ron and his family operate a 600 acre diversified certified organic grain and livestock farm west of Harlan, Iowa. Crops include corn, soybeans, flax, oats, barley, hay and pasture. Livestock includes 90 certified organic stock cows utilizing intensive grazing management practices and a 50 sow farrow-to-finish hog operation. In 1986, he helped found the Practical Farmers of Iowa (PFI), whose mission is to "research, develop and promote profitable, ecologically sound, and community-enhancing approaches to agriculture". He has been an on-farm research cooperator with PFI, Iowa State University, and the USDA. Ron was the board president of the Organic Farming Research Foundation.

New this year, we will offer a series of baking and cooking demonstrations throughout the day. The goal is to learn how to integrate local grains into local products. We are honored to have local bakers join us in the grain movement.

AND MUCH MUCH MORE!

Keynote Presentation:

11:00 am – 11:00 am: **Dr. Paul Hepperly** will discuss a variety of topics as they relate to sustainable soil management. Dr. Hepperly will introduce us to topics on soil carbon management as well as how organic management of soils can buffer the impacts of climate change. Lastly, he will discuss applied topics such as benefits of composting and organic amendment on the farm.

Session 1

11:00am – 12:00pm: Feeding Cattle Homegrown Grains with **Ron Rosmann** and **Jack Lazor**. This dynamic duo will discuss how to combine high quality forages with locally grown grains. Jack and Ron will also discuss how to build a ration for a variety of livestock.

1:00pm – 2:00pm: Weed control is an issue for many organic farmers. Join **Ron Rosmann** as he talks about strategies that he used on his farm to control weeds. Ron will also talk about his ridge till system in organic grain systems.

2:00pm - 3:00pm: Recently, there has been widespread interest in the use of biochar to improve plant and soil health. **Dr. Hepperly** will discuss his experiences with biochar.

3:00pm - 4:00pm: Just getting started with grains? This session will give you the opportunity to ask questions to local grain producers. **Jack Lazor, Brent Beidler, and Ben Gleason** will share information about their grain systems. In addition, **Sylvia Davatz**, will share her wealth of knowledge on garden scale grain production.

Session 2

11:00am -12:00pm: Join **Dr. Heather Darby** and **Susan Monahan** from UVM as they discuss the latest and greatest grain research being conducted in Vermont. Find out about various grain variety trials, interseeding, fertility, and weed control projects.

1:00pm -2:00pm: It has been a tough few years in grain farming. The wet weather has provided one stumbling block after the next. Diseases have been prevalent in the grain fields. How should we combat these diseases? Who better to answer that question than Cornell's premier plant pathologist, **Dr. Gary Bergstrom**. Gary will talk to us about local plant disease pressure and strategies for management.

2:00pm - 3:00pm: **Ron Rosmann** has experimented with a diversity of grain crops on his farm. Over the years he has been able to develop successful production practices for many specialty crops. Ron will share with us his experiences with growing such crops as flax and specialty corn.

3:00pm - 4:00pm: Have you ever thought about using local grains in the brewing process? **Andrea Stanley** will talk about her experience using local barley for micro scale malting. She will demonstrate a 10 lb prototype malting system. **Rosalie Madden**, UVM Extension will fill you in on our exciting new hops project and other developments in the brewing community.

Session 3

Session 3 is limited to 15 people per class, sign up will be on the day of the conference and will be on a first come, first serve basis.

11:00am -12:00pm: **Randy George** of Red Hen Baking Co. and **Jeremiah Church** of Wood Belly Pizza will present techniques and tips for making bread and pizza dough with local wheat. The presentation will culminate in the baking of wood-fired pizzas created with dough made in the workshop.

1:00 pm - 2:00 pm: **Jon Melquist** of Truckenboard Bakery has been a long time user of local grain. He will demonstrate some of his methods for working with local flour. He'll be making German rye bread from local rye. There will be bread to sample, starters to be had, and recipes to get you started!

2:00 pm - 3:00 pm: Growing grains for bread quality flour is challenging in the Northeast and this past years cool and wet weather didn't help. Find out what defines quality baking flour and what analyses are available through UVM. UVM Plant Pathologist **Ann Hazelrigg** and **Erica Cummings**, UVM Extension, will lead the discussion.

3:00 pm - 4:00 pm: **Ted Fecteau** of VT Pasta will be presenting on making ravioli and other pasta with local wheat. This workshop is designed for home scale pasta production. Ted will demonstrate a hand-cranked pasta maker and demonstrate simple ways to make some fantastic pasta.

Time	Session 1	Session 2	Session 3 (Kitchen Stations)
11:00am – 12:00pm	Ron Rosmann & Jack Lazor- How to complement homegrown grains with forage in a livestock system.	Dr. Heather Darby & Susan Monahan- UVM Extension Research Reports. Come find out what we've been up to...	Randy George & Jeremiah Church- Wood-fired pizza and bread; tips and techniques for using and baking with local flour.
12:00pm – 1:00pm	Lunch –NGGA business and update		
1:00pm – 2:00pm	Ron Rosmann- Weed control and alternative tillage in organic grain systems.	Dr. Gary Bergstrom- The fungus amongst us - managing disease in a changing climate.	Jon Melquist- German rye bread from local rye. Demonstration includes; sampling, starters, and recipes!
2:00pm – 3:00pm	Dr. Paul Hepperly- Biochar & Cover crops	Ron Rosmann- Growing grains for specialty markets - flax	Ann Hazelrigg & Erica Cummings- The importance of grain quality testing
3:00pm – 4:00pm	Farmer Panel- Getting started with grains. Local farmers and gardeners will cover medium to small scale production.	Andrea Stanley & Rosalie Madden- Malting barley and hops.	Ted Facteau- “Off the grid” pasta making. Includes how to cut ravioli with the rim of a glass and use a ziplock bag to deliver the filling.

Driving Directions:

From I-89: Take Exit 14 W into Burlington. Head west on Williston Road (US-2). Just past the Sheraton, veer right onto East Avenue and follow signs to the hospital by turning left onto Carrigan Drive. Stay straight through the next light (intersection with Beaumont Drive). Take first left (driving past building under construction). Park in lot left of new building. Walk past new building, west towards the lake. The Davis Center will be straight ahead. Follow the signs to the Maple Ballroom.

Going the Whole Grain Conference: Registration Form

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

Registration fees include lunch.

	# People	TOTAL
Registration Fee \$40 per person	_____	_____
NGGA Membership Fee \$35 per farm	_____	_____
NGGA Member Discount - \$10	_____	_____
Total amount		_____

Please make checks payable to UVM Extension

Please Mail Registration by March 5, 2010 to:

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

If you have QUESTIONS or would like to REGISTER by phone or email,
 PHONE: (802) 524-6501 EMAIL: heather.darby@uvm.edu or ecummin@uvm.edu

** If you require accommodations to participate in this program, please let our office know by February 26th so we may assist you*