CULTIVATING HEALTHY COMMUNITIES

# 8th Annual Grain Growers Conference "The Seeds that Farmers Need"

Please join us at the 8<sup>th</sup> annual grain growing conference! This daylong event will provide you with a diverse array of educational topics on seed security, equipment innovations, and grain processing. This year's conference will include four concurrent sessions throughout the day. There's sure to be something for everyone!

**LOCATION:** The Essex Resort and Spa, Essex, Vt.

**DATE:** March 15, 2012

**TIME:** 9:30 am to 5:00 pm

\* Seed Networking Session: 5:00 pm to 6:00 pm

**CONFERENCE FEE** \*\*

NGGA Members: \$40.00

Non Members: \$45.00

\*\*Fee Includes Lunch

### **Conference Highlights**

We are very excited to have **Loïc Dewavrin** as the keynote speaker for the 2012 conference. In 1993, Loïc made the decision to put aside his engineering career and join his two brothers in tak-



ing over the family's 1500-acre farm in Les Cèdres, QC. A year later, they purchased an oilseed press to produce food-grade oil; this was the spark that would fire the organic revolution in their farming operation. Since then, the Dewavrin brothers have made considerable efforts to increase the visibility of sustainable agriculture and show that organic practices can feed the world. Sustainability and self-sufficiency have been their goal since the beginning of this great adventure—from the seeds they grow to the end product offered to the local community.



Over the last decade, Loïc has been involved with several working groups, including Canadian Organic Growers, the board of Organic Agriculture Centre of Canada, and the Farmers Union. Come be inspired by this organic farmer's journey!

We are delighted to have Cornell University's **Margaret E. Smith** speaking. Margaret cur-

rently serves half time as the Associate Director of the Cornell University Agricultural Experiment Station and half time in research and extension related to plant breeding. Her research is primarily on field corn. Her program emphasizes breeding for productivity and adaptation to NY growing conditions, improving insect and disease resistance, adapting varieties to more sustainable production systems, and breeding for organic systems

Frank Kutka from North Dakota State University will be joining us to continue the discussion on participatory plant breeding. Frank manages the USDA Sustainable Agriculture Research and Education program as the Extension State Sustainable Agriculture Specialist. He also teaches crop production and weed science at Dickinson State University and serves as an Administrative Manager for the Farm Breeding Club for the Northern Plains Sustainable Agriculture Society (NPSAS).

At this year's conference we will host a three part **MILLING INTENSIVE** led by **Thom Leonard**, who has been working with organic grain, flour and bread since 1972. He currently is a quality consultant for Heartland Mill, a farmer-owned organic mill in western Kansas. Thom also works with a group of farmers (and Heartland Mill) to grow and distribute grain and flour of the heirloom variety "Turkey."

\*Join us after the last session (from 5:00 to 6:00pm) for a group discussion and networking session on farmer -participatory plant breeding, seed security, and saving.

#### **Keynote Presentation**

10:15am - 11:00am: Our Own Seeds, The First Step to Sustainability... Securing the seed supply grown by organic farmers and for organic farmers has always been of upmost importance to Loïc Dewavrin. GMO contamination and the disappearance of conventional (non-GMO) seeds are huge concerns. These concerns prompted him to start growing an isolated plot of two different varieties of open-pollinated corn in 2007. The project has expanded and La Coop Agrobio du Quebec was formed. The group is made up of producers sharing values and trying to organize marketing. Loïc is in charge of the seed committee and initiates different projects on that topic, he will expand upon his seedsecurity work in this presentation.

#### Session 1

11:15am - 12:00pm: North Dakota State University plant breeder Frank Kutka will give an overview of the Northern Plains Sustainable Agriculture Society's (NPSAS) Farm Breeding Club (FBC) and give us the latest updates. He will discuss the potential impact of GMO wheat on seed saving.

1:30pm - 2:30pm: Potential to Breed Corn for Improved Grain Nutritional Quality Cornell Researcher Margaret Smith will discuss the historic work documenting the effects of long-term selection on grain protein and oil content, surveys of landrace and open-pollinated varieties, breeding for quality traits from subtropical and tropical corn, and recent efforts to improve vitamin and mineral content in corn grain.

2:45pm - 3:45 pm: Join Frank Kutka as he talks about the FBC's efforts to breed and select varieties of ancient grains that thrive under organic or low-input management systems, have durable, long-lasting disease resistance, and from which the seed can be saved.

4:00 pm - 5:00pm: Interested in producing your own rice? Hilton Dier will show you how to create your own small-scale raised bed rice paddies. In 2011, he grew about 11:15am - 12:00pm: Soybeans and Soyfoods - con-18 pounds (harvested weight) of hayayugi rice in two 3' x 8' paddies— it didn't take up much room, or require any excavation!

#### Session 2

11:15am - 12:00pm: Join Heather Darby, UVM Extension Agronomist, as she talks about using small grains as an alterative nutrient source in animal feed. Including, the results from this year's mini-silo experiment, in which different grains were ensiled with haylage and then analyzed for feed quality.

1:30pm - 2:30pm: Second generation farmer Peter Bulow operates a 144-acre farm in Dewittville, QC Canada. In 2010, he began growing edamame as a way to diversify. During this workshop Peter will discuss his experiences including; soil preparation, weed control, picking and cleaning beans, crop rotation, cost of equipment, marketing and product packaging.

2:45pm - 3:45 pm: The Experiments and Evolution of Longprés Farms Over the Last Decade. **Dewayrin** Farm has been recognized for various research projects on techniques and equipment development for organic agriculture, including roller crimpers, inter-row choppers, residue-tolerant tineweeders, and clover scalpers. Loïc will speak about his experiences with this equipment as well as GPS-assisted strip-cropping to control aphids and field energy rebalancing

4:00 pm - 5:00pm: Sid Bosworth and Erica Cummings, UVM Extension, will update us on the second year of research results on the impact of interseeding spring wheat with clover and the affects of topdressing organic nitrogen to improve wheat yield and quality.

#### Session 3

11:15am - 12:00pm: Basics of Operating and Maintaining a Home-Scale Stone Mill. Thom Leonard will go through how to successfully set up, operate, and maintain a home-scale stone mill.

1:30pm - 2:30pm: Bolting Flour: Letting Go of Wholeness . Come learn about the benefits of bolted flour and how it compares to whole grain flour from **Thom** Leonard.

2:45pm - 3:45 pm: Quality Considerations for Producing Bread Flour. Thom Leonard and Randy George, Red Hen Baking Co., will discuss how milling impacts the end product. If you've ever wondered how of flour consistency affects baking characteristics, this is the workshop for you!

4:00 pm - 5:00pm: Find out what Jack Lazor (Butterworks, Farm) and **Brent Beidler** (Beidler Farm) learned on their tour of small grain farms in Ohio this past July. See the creative ways farmers are modifying equipment in order to produce value added products.

#### **Session 4**

troversial plant, controversial foods. Why is soy so controversial? We'll look at the lighter and darker side of soy and why its use is so long-standing and widespread. Sjon Welters runs Rhapsody Natural Foods, a tempeh and amazake producer in Cabot, VT.

1:30pm - 3:45pm: Come learn how to make pretzels with Master Baker **Jeffrey Hamelman!** Jeffrey will make Sourdough Pretzels in the traditional German style, using wheat grown in Vermont. Students will see the process of mixing the dough, shaping the pretzels, dipping them in a lye bath, and baking them. There will be an opportunity for attendees to shape a pretzel and, of course, to try one!

**4:00 pm - 5:00pm:** If you have a gluten allergy but still love to bake, this is the workshop for you! Abbey Knapp and Matt Tucker of From the Ground Up Bakery will be demonstrating how make delicious flatbread gluten free!

Time	Session 1	Session 2	Session 3	Session 4			
10:15am – 11:00am	Keynote Address: Our Own Seeds, The First Step to Sustainability Loïc Dewavrin						
11:15am - 12:00pm	Frank Kutka: Farm Breeding Club overview and updates.	Heather Darby of UVM Extension will talk about grains as nutrient -dense animal feed.	Thom Leonard: Basics of Operating and Maintaining a Home Scale Stone Mill	<b>Sjon Welters</b> : Soybeans and Soyfoods - controversial plant, controversial foods.			
12:00pm - 1:15pm	Lunch - NGGA business and update						
1:30pm - 2:30pm	Margaret Smith: Potential to Breed Corn for Improved Grain Nutritional Quality	<b>Peter Bulow:</b> The Ins and Outs of Edamame production.	Thom Leonard: Bolting Flour: Letting Go of Wholeness	1:30pm – 3:45pm: Come learn how to make pretzels with Master Baker <b>Jef</b> -			
2:45pm - 3:45pm	Frank Kutka: The FBC's Efforts to Bring Back Ancient Grains	Loïc Dewavrin: The Experiments of Longprés Farms Over the Last Decade.	Thom Leonard: Strategies to High Quality Flour Products	frey Hamelman!			
4:00pm - 5:00pm	Hilton Dier: Growing rice in Vermont on a small scale, including paddy construction.	<b>Sid Bosworth:</b> Research results from interseeding and topdressing research projects.	Jack Lazor and Brent Beidler: Knowledge acquired during the 2011 grain processing tour in Ohio.	Abby Knapp and Matt Tucker of From the Ground Up Bakery will demon- strate gluten-free baking.			
5:00pm-6:00pm	<b>Networking Session:</b> Group discussion on farmer participatory plant breeding, seed security and saving.						

#### **Driving Directions**

<u>From the South</u>: 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 the left.

<u>From the North</u>: 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. The Essex is on the left.

#### **Conference Registration**

#### **How to Register:**

This year, you may register for the conference either online or by mail. Registration fees include conference materials and lunch.

Register online: Go to http://www.uvm.edu/extension/grainconference

Register by mail: Please complete the registration form and send with a check, made payable to "UVM Extension" to: Grain Conference, UVM Extension, 278 South Main Street, Suite 2, St. Albans, VT 05478.

·	Registrati				
Name 1:	Farm/Business Name:				
Name 2:					
Address:		E-mail:			
City:	State:		Zip:		
NON-NGGA Member Registration Fee \$45 per per	# Peopl	le		TOTAL	
NGGA Member Registration Fee \$40 per person					
NGGA Membership Fee <b>\$35 per farm</b>					
<b>Total amount enclosed</b> Please make	checks paya	able to UVM Exte	ension		

Please register early for the conference as space is limited. To guarantee a spot, please register by no later than March 7.

If you have QUESTIONS: PHONE: (802) 524-6501

EMAIL: <u>heather.darby@uvm.edu</u> or <u>eecummin@uvm.edu</u>

<sup>\*</sup>To request a disability-related accommodation to participate in this program, please contact Erica Cummings at 802-524-6501 by March 7, 2012 so we may assist you.

St. Albans, VT 278 S. Main St. UVM Extension Неатиег Дагру



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Date: March 15, 2012

Location: The Essex Resort & Spa, Essex, VT

## 2012 Conference Sponsors

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











This project was funded in part by the Vermont Agricultural Innovation Center through the United States Department of Agriculture, Rural Development. These funds were AGENCY OF AGRICULTURE, FOODS & MARKETS

ment of Agriculture, Mutal Development, These secured through the efforts of Senator Patrick Leahy.



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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