Production and Processing of Organic Grain: Getting to the Nitty Gritty

Tuesday June 21, 2011 11:00 am – 3:00 pm
Aurora Farms, 4458 Lake Rd., Charlotte, VT

Tom Kenyon is a seventh generation farmer who has been growing hay and grains at Aurora Farms in Charlotte for over 23 years. He and his family sell their whole meal grains and flours in local stores and through their website under the label the Nitty Gritty Grain Company of Vermont. Tom and his son, David will be discussing their production and processing techniques for growing organic corn and wheat, including their spring topdressing. Aurora Farms recently received a SARE partnership grant with UVM to look at inter-seeding wheat with clover. UVM graduate student, Jon Zirkle, will discuss his research on interseeding wheat with clover and the effects on Fusarium Head Blight and DON.

Photos courtesy of Nitty Gritty Grain Company of Vermont

The workshop fee is $15.00 per person.
Lunch will be provided by the NOFA pizza oven.

Directions: Travel on Route 7 to the town of Charlotte. At the stop light in the center of town, turn west on Ferry Road. Travel 1.4 miles. Turn left on to Lake Rd. Travel 1.2 miles. Aurora Farm’s red barn will be on your right. Link to map.

For more information or to register by June 14, please contact Heather Darby or Susan Monahan; (802) 524-6501 heather.darby [at]uvm.edu or susan.monahan [at]uvm.edu

UVM Extension helps individuals and communities put research-based knowledge to work
If you require accommodations to participate in this program, please let our office know by June 10th so we may assist you.

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