5th Annual Hudson Valley Value-Added Grain School: Developing Markets For Local Grains

Online Registration Now Open!

The 5th Annual Hudson Valley Value-Added Grain School will bring together farmers, entrepreneurs, grain buyers, and consumers to learn and network.

Event Information

• February 1, 2019
• 9:00 AM - 4:00 PM
• Pegasus Restaurant and Banquet Hall
• 10885 Route 9W, Coxsackie, NY 10885
• $40/person, $60 after Jan. 29
• Register online at http://tinyurl.com/hvgrains2019
**PRESENTERS FROM THE NORTHEAST**

**GRAINS**

Mark Fischer, who, with his wife Fran, produces stone-ground wheat and specialty flours (rye, spelt, emmer) and corn meals from grains purchased from local and regional farmers at a restored mill (est. 1730) in Doylestown, PA. Castle Valley Mill sells to bakeries and restaurants and to consumers through retail outlets and an on-line store. (castlevalleymill.com)

Scott Morgan, who grows and processes grain on his organic farm near Hillsborough, NJ, for direct sale to consumers. He currently produces raw rolled oats, wheat, einkorn, and barley and is experimenting with pulses. (morgancsfamilyfarm.com)

**SPIRITS**

Brad Estabrooke, of Breuckelen Distilling, who has been making craft spirits from scratch” using New York grown wheat, rye, corn, and barley since 2010. (brkdistilling.com)

Vince Bruno of Bruno Farms Custom Feeds (Hudson, NY), who since 1995 has grown and purchased local grains to make custom feeds for livestock owners in the region.

Dennis and Jeanette Nesel, of Hudson Valley Malt, operate an artisan craft malthouse in Germantown. They are passionate about buying local grains and malting them for local brewers and distillers.

**TOOLS**

June Russell of GreenMarket / GrowNYC, an expert on value-added grain markets and an innovator in grain distribution.

Lauren Melodia of the Center for Agricultural Development and Entrepreneurship (CADE) who has developed a marketing toolkit for farmers for value-added products.

Elizabeth Dyck (OGRIN), an organic researcher specializing in the production, processing, and marketing of value-added grains.

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**To Register By Mail**

Mail this form with payment to CCE Ulster, 232 Plaza Rd., Kingston, NY 12401. Please make checks payable to CCEUC. Sorry, no refunds.

For help with registration call Tara (845) 340 - 3990 ext. 321.

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