

Thursday, January 11, 2018

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|----------------------------|--|---|---|--|--|----------------------------|
| | Blum 218/219 | Spratt 214/216 | Blum 222/223 | Spratt 2015 | Spratt 203 | Trade Show Area |
| 8-9 AM | Registration | | | | | |
| Track | Hops Potential | Cover Crops and Soil Health | Reducing Food Losses | Honey Bees | FSMA Grower Training | |
| coordinators | <i>Patrick Byers and Jim Quinn</i> | <i>Tom Buller and Zelalem Mersha</i> | <i>Cary Rivard and Kimberly Oxley</i> | <i>Travis Harper & Tim Baker</i> | <i>Sarah Browning and Connie Fisk</i> | |
| Track Description | Hops are hot in the Midwest! Learn from experts from Missouri, Nebraska, Ohio, and Michigan how to design a hops yard, establish and produce hops, harvest and package the cones, and the economics of producing this specialty crop. The workshop will conclude with a tasting of different styles of beers, all flavored with hops! Hops workshop speakers: Brad Bergferd (OSU), Stacy Adams (UNL), Katie Kreuser (UNL), Dan Wiesen (MI), Diana Cochran (ISU), Grower panel | Sustaining soil health is an important aspect for creating and maintaining productive, profitable, and sustainable farming operations. For fruits and vegetables, this can be a difficult task due to the intensive nature of the production systems. This Soil Health and Cover Crop workshop will focus on helping growers develop an understanding of soil health and practices such as cover cropping and incorporation of bio-based inputs that can be used in fruit and vegetable production systems that maximize soil health. | Maximizing freshness and quality is one of the most important jobs for any produce grower. In addition to pre-harvest factors, improper postharvest storage and handling can all lead to food spoilage or decay, ultimately reducing sales after time and money have already been spent on the crop. The goal of this workshop is to provide both the science and the practice of postharvest technology. More specifically, we will discuss how common postharvest practices in very large operations can be scaled-down to suit the needs of produce growers in the Great Plains. This workshop is the result of an AFRI Food Security project and will feature speakers from the University of Florida and Kansas State University as well as Scott Thellman, from Juniper Hill Farm in Lawrence, KS | This program is for independent-minded beekeepers seeking ways to keep bees without treating them with chemicals, disrupting their homes, and otherwise intruding on their lives. Whether you are a beginner curious about bees or an experienced beekeeper looking for natural alternatives that work, this class is for you! | This track is for fruit and vegetable growers and others interested in learning about produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. The Produce Safety Alliance (PSA) Grower Training Course that will be presented is one way to satisfy the FSMA Produce Safety Rule requirement that requires 'At least one supervisor or responsible party for your farm must have successfully completed food safety training at least equivalent to that received under standardized curriculum recognized as adequate by the Food and Drug Administration.' Attendees will receive a certificate that documents their meeting the training requirements of FSMA. They will also receive the extensive, official 'Grower Training' manual from the Produce Safety Alliance that has been recently approved by the FDA. | |
| 8:00 - 8:15 | | | | | Registration | Vendors set up- Tom Fowler |
| 8:15 - 8:30 | | | | | Welcome, Introductions, and Course Expectations | |
| 8:30-8:45 | 8:30-8:45 Introduction By Jim Quinn, University of Missouri. | 8:30-9:00 Introduction to Soil Health and Cover Crops. By Tom Buller, Kansas State University | 8:30-8:45 Welcome and Introduction to AFRI Project. By Cary Rivard, Kansas State University. | 8:30-10:00 Lazy Beekeeping. By Michael Bush, Bush Farms, NE. | Module 1: Introduction to Produce Safety, by Connie Fisk, PSA | |
| 8:45-9:00 | 8:45- 9:15 Development of the Ohio Hops Industry. By Brad Bergferd, Ohio State University. | 9:00-10:30 The Biology of Soil Health. By Robert Kremer, University of Missouri. | 8:45-9:15 Maximizing Quality Before the Harvest. By Eleni Pliakoni, Kansas State University. | | | |
| 9:00-9:15 | 9:15 - 10:00 Trellising & planting layout. By Stacy Adams, University of Nebraska - Lincoln. | | 9:15-10 The Principles of Fresh Produce Postharvest. By Jeff Brecht, University of Florida | | Module 2: Worker Health, Hygiene, and Training, by Sarah Browning, University of Nebraska - Lincoln. | |
| 9:30-9:45 | | | | | | |
| 9:45-10:00 | | | | | | |
| 10:00-10:15 | 10:00-10:30 Morning Break | | 10:00-10:30 Morning Break | 10:00-10:30 Morning Break | | |
| 10:15-10:30 | | | | | Morning Break | |
| 10:30-10:45 | 10:30 - 11:00 Feasibility of hops in Nebraska. By Katie Kreuser, University of Nebraska - Lincoln | 10:30-11:00 Morning Break | 10:30-11:15 Practicing Sanitation and Controlling Postharvest Decays. By Jerry Bartz, University of Florida | 10:30-12:00 Four Simple Steps to Healthier Bees. By Michael Bush, Bush farms, NE. | Module 3: Soil Amendments, by Joe Hannan, Iowa State University. | |
| 10:45-11:00 | | | | | | |
| 11:00-11:15 | 11:00 - 11:30 Hops production and fertility management. By Brad Bergferd, Ohio State University. | 11:00-12:30 Building Better Soils with Cover Crops. By Deann Presley, Kansas State University. | 11:15-12:00 Getting Started with Packaging and MAP. By Konstantinos Batziakas, Kansas State University. | | Module 4: Wildlife, Domesticated Animals, and Land Use. By Tom Buller, Kansas State University. | |
| 11:15-11:30 | 11:30 - 12:00 Pre-lunch 'keynote'* by Dan Wiesen*, Michigan Local Hops, | | | | | |
| 11:30 -11:45 | | | | | | |
| 11:45-12:00 | | | | | | |
| 12:00-12:15 | 12:30-1:30 Lunch Break | | 12:00-1:00 Lunch Break | 12:00-1:00 Lunch Break | 12:00-1:00 Lunch Break | |
| 12:15-12:30 | | | | | | |
| 12:30-12:45 | | | | | | |
| 12:45-1:00 | | 12:30-1:30 Lunch Break | | | | |
| 1:00-1:15 | 1:00 - 1:45 Hops on a ¼ acre. By Stacy Adams, University of Nebraska - Lincoln. | 1:30-3:00 Bio-based, renewable inputs for sustainable specialty crop production By Sam Wortmann, University of Nebraska - Lincoln | 1:00-1:45 Harvest and Postharvest Practices at Juniper Hill Farm. By Scotty Thellman. | 1:00-2:30 Wintering Nucs. By Michael Bush, Bush Farms, NE. | Module 5a: Agricultural Water - Part I: Production, By Joe Hannan, Iowa State University. | |
| 1:15-1:30 | | | | | | |
| 1:30-1:45 | | | | | | |
| 1:45-2:00 | 1:45 to 2:30 Top MI cultivars, marketing and economics. By Dan Wiesen, Michigan Local Hops, MI. | | 1:45-2:15 DIY Hot Water Treatment System & Demonstration. By Jeff Brecht, University of Florida | | Module 5b: Agricultural Water - Part 2: Postharvest, By Cal Jamerson, Kansas State University. | |
| 2:00-2:15 | | | | | | |
| 2:15-2:30 | | | | | | |
| 2:30-2:45 | 2:30 to 3:00 Afternoon Break | | 2:15-3:00 Mobile Cooler Construction & Demonstration. By Cary Rivard, Kansas State University. | 2:30 to 3:00 Afternoon Break | | |
| 2:45-3:00 | | | | | Afternoon Break | |
| 3:00-3:15 | 3:00 to 4:00 Harvesting through packaging. By Diana Cochran, Iowa State University. | 3:00p-3:30p Afternoon Break | 3:00p-3:30p Afternoon Break | 3:00-4:30 Swarm Prevention and Splits By Michael Bush, Bush Farms, NE. | Module 6: Postharvest Handling and Sanitation, By Tom Buller, Kansas State University. | |
| 3:15-3:30 | | | | | | |
| 3:30-3:45 | | 3:30-4:30 Maximizing Diversified Yields in Urban Agriculture. By Tony Minnick, Columbia Center for Urban Agriculture. | 3:30-4:30 Farmament Smartphone Application - Demonstration & Feedback. By Doug Wager, Feed Me Local. | | Module 7: How to Develop a Farm Food Safety Plan. By Cal Jamerson, Kansas State University. | |
| 3:45-4:00 | | | | | | |
| 4:00-4:15 | 4:00 to 5:00 Q & A with Grower panel | | | | | |
| 4:15-4:30 | | | | | | |
| 4:30-4:45 | | Adjourn | 4:30-4:45 Evaluations | Adjourn | | |
| 4:45-5:00 | | | Adjourn | | Final Questions, Closing Statements and Evaluations | |
| 5:00-5:15 | Adjourn | | | | Adjourn | Adjourn |

