



GREAT PLAINS VEGETABLE GROWERS CONFERENCE

January 11-12, 2008

Friday, January 11, 2008				
Time	Krug Room	Bartlett Room	Hyde Room	Patee Room
	Small Fruit <i>Rebecca Bandli,</i> <i>moderator</i>	Melons/Pest Control and Safety <i>Tom Fowler,</i> <i>moderator</i>	Urban Agriculture/Pumpkins/ Cucurbits <i>Chelsey Wasem,</i> <i>moderator</i>	Organic <i>Tim Baker,</i> <i>moderator</i>
9:30 - 10:30 a.m.	<i>Aronia Berry Production - Eldon Everhart</i>	<i>Muskmelon and Watermelon Variety Update - Chris Gunter</i>	<i>Approaches to Urban Agriculture - Panel of Organizations from Lincoln, KC and St. Louis</i>	<i>Juggling Successions of Many Vegetable Crops - Lettuce, Carrots, Greens Using Organic Methods - Liz Henderson</i>
10:30 – 11:00 a.m.	Break			
11:00 – 11:30 a.m.	<i>Growing Blackberries and Raspberries in the Midwest - Pat Byers</i>	<i>Considerations on Foliar Application and Volume of Pesticides* - James Quinn and Wayne Peterson</i>	<i>Cucurbit Diseases and Their Control* - Megan Kennelly</i>	<i>Time Management for Farmers: Productivity and the Plow - Chris Blanchard.</i>
11:30 – 12:00 p.m.		<i>Pesticide Applicator Safety – Using the Right Gloves? * Linda Naeve</i>	<i>Pumpkin Research in Indiana: Drip Irrigation and Cover Crops - Liz Maynard</i>	
12:00 – 1:30 p.m.	Lunch			
	Sweet Corn/ Farmers Market <i>Lala Kumar,</i> <i>moderator</i>	Cut Flowers <i>Laurie Hodges,</i> <i>moderator</i>	Pumpkins/Cucurbits/ Tomatoes/Drip <i>Gary Lesoing,</i> <i>moderator</i>	Organic <i>Lynn Loughary,</i> <i>moderator</i>
1:30 – 2:00 p.m.	<i>Sweet Corn Varieties: What's New? - Liz Maynard</i>	<i>Woody Ornamentals as Specialty Cuts - Lane Greer</i>	<i>Growing and Selling Pumpkins and Squash at the Depot Market - Dan Kuhn</i>	<i>Organic Weed Control Including No-till Production - Kathleen Delate</i>
2:00 – 2:30 p.m.	<i>Growing Sweet Corn on our Nebraska Farm - Andy Daniels</i>		<i>Using a Corn Maze to Boost U-Pick Pumpkin Sales - Kathy Hohl</i>	
2:30 – 3:00 p.m.	Break			
3:00 – 3:30 p.m.	<i>Growing and Selling Sweet Corn, Melons, Tomatoes and Other Vegetable at Farmers Markets – Jirak Family Produce</i>	<i>Biomass Heating in the Commercial Greenhouse: Is it Worth it? – Stacy Adams</i>	<i>Tomato Yellow Shoulder and its Control - Chris Gunter</i>	<i>Organic Tomato Production - Liz Maynard</i>
3:30 – 4:00 p.m.	<i>Farmers Market Happenings - Mercedes Taylor- Puckett</i>		<i>Planning, Installing and Using Drip Irrigation; Practical Hints – Norman Kilmer</i>	
4:00 – 5:00 p.m.	State Association Meetings			
8:00 – 10:00 p.m.	Grower Innovation Night (Bring your ideas on new equipment designs, growing and marketing techniques, etc., and compete for fabulous prizes)			

Saturday, January 12, 2008

Time	<i>Krug Room</i>	<i>Bartlett Room</i>	<i>Hyde Room</i>	<i>Patee Room</i>
	Marketing and Finance <i>Tom Fowler, moderator</i>	Cut Flowers <i>Aaron Nygren, moderator</i>	Pest Management <i>Jennifer Smith, moderator</i>	Farm Development & Food Safety <i>Rebecca Bandli, moderator</i>
9:00 – 9:30 a.m.	<i>Nutritional Info for Vegetable Sales - Lisa Markley</i>	<i>An Update on New Cultivars for the Midwest - Lynn Byczynski</i>	<i>Vegetable Weed Control with Herbicides* - Reid Smeda</i>	<i>25 years of Building a Farm - Alex Hitt</i>
9:30 – 10:00 a.m.	<i>Salesmanship - Joe Wilson</i>			
10:00 – 10:30 a.m.	Break			
10:30 – 11:00 a.m.	<i>Revenue Insurance for Vegetable Growers - Art Barnaby</i>	<i>Cut Flower Production on our NC farm – Alex Hitt</i>	<i>High and Low Impact and Organic Pest Control Materials for Vegetables and Cut Flowers * - Ray Cloyd</i>	<i>Harvest and Postharvest Handling for Freshness and Food Safety - Chris Blanchard</i>
11:00 – 11:30 a.m.	<i>Comparison of Historic and Post-modern Fruit and Vegetable Production in Kansas -Rhonda Janke</i>			
11:30 am – 1:00 p.m.	Lunch			
	Marketing and Finance <i>Chelsey Wasem, moderator</i>	Cut Flowers <i>Laurie Hodges, moderator</i>	Ethnic/ Specialty Vegetables/ Organic No-till <i>Tim Baker, moderator</i>	Food Safety <i>Tom Fowler, moderator</i>
1:00 – 1:30 p.m.	<i>Rural Grocery Stores as a Market Outlet – David Procter</i>	<i>Native Plant Cut Flowers – Marilyn Odneal</i>	<i>Growing and Selling Ethnic Vegetables - Steve Salt</i>	<i>Food Safety Practices for Market Farmers - Mary Fandrey</i>
1:30 – 2:00 p.m. 2:00 – 2:30 p.m.	<i>Farm to Institution – James Quinn, Pete Garfinkel</i>	<i>Postharvest Handling of Woody Ornamentals - Lane Greer</i>		
2:30 – 3:00 p.m.			<i>Cultivation and Fertility Systems on a No-till Organic Farm – Patrice Gros</i>	<i>Implementing Food Safety Compliance for Balls Foods Suppliers - Diana Endicott</i>