

## 2010 Kneading Conference – Workshop & Lecture Schedule

**Thursday, July 29, 2010** (Note: unless otherwise specified, all lectures & workshops are open – no sign-up required)

8:00 – 8:45 am	<b>Registration &amp; Breakfast</b>					
8:45 – 8:55 am	<b>Amber Lambke, Conference Information</b>					
9:00-10:00 am	<b>KEYNOTE ADDRESS by DR. FRED KIRSCHENMANN: It All Starts with the Soil</b>					
	<b>LECTURES</b>			<b>WORKSHOPS</b>		
10:15-11:15 am	<b><u>Mark Fulford</u></b> <i>Soil Fertility</i> <i>Sponsored by Johnny's Seeds</i>	<b><u>Stephen Lanzalotta</u></b> <i>The Philosophy of Baking</i>	<b>OVEN 1</b> <b><u>Michael &amp; Sandy Jubinsky</u></b> <i>Artisan Bread 101: French Boules/Batards</i>	<b>OVEN 2</b> <b><u>Dusty Dowse</u></b> <i>Sourdough Fermentation: Theory and Practice (starting &amp; maintaining a culture; recipes, and converting favorite yeast recipes to sourdough.)</i>	<b>OVEN 3</b> <b><u>Doug Brown &amp; Cate Conway</u></b> <i>Pastries with Whole Grains &amp; Ancient Grains</i>	<b>OUTSIDE WORKSHOPS</b> <b><u>Stu Silverstein</u></b> <i>Building a Clay Oven</i>
11:30 – 12:30pm	<b><u>Mark Fulford</u></b> <i>Q and A</i>	<b><u>Douglas Coffin</u></b> <i>Big Green Truck Pizza Catering</i>				<b><u>Pat Manley</u></b> <i>Building a Brick Oven</i>
12:30 - 1:30pm	<b>LUNCH</b> (catered by Firefly Catering using fresh local farm ingredients)					
1:45 - 2:45pm	<b><u>Panel Discussion</u></b> <i>Technical Grain Growing on Small Farms</i>	<b><u>Jeffrey Hamelman</u></b> <i>The Business of Baking</i>	<b><u>Jonathan Stevens &amp; Cheryl Maffei</u></b> <i>Crackers, Flatbreads, French Bakers, and Hungry Ghost Bakery</i>	<b><u>Eli Rogosa</u></b> <i>1:45 – 2:45 pm</i> <i>Restoring Heritage Wheat</i>	<b><u>Kelley Hughes</u></b> <i>Wildflours Bakery Gluten-Free Baking</i>	<b><u>Roger Jansen</u></b> <i>How to Babbit a Mill &amp; Stone Mill Dressing</i> <i>Sponsored by Meadows Mills, Inc.</i>
3:00 – 4:00pm	<b><u>Panel Q &amp; A</u></b> <i>Grain Growing on Small Farms,</i>	<b><u>Jeffrey Hamelman</u></b> <i>The Business of Baking</i>		<b>3:00 – 4:00 pm</b> <b><u>Dusty Dowse</u></b> <i>Traditional Preparations of Corn Meal</i>		<b><u>Stu, Pat, &amp; Roger</u></b> <i>Workshops Continued</i>
4:00 – 6:00pm	<b><u>Barry Dana and the Penobscot Nation</u></b> <i>The Green Corn Dance</i>					
6:00 pm	<b>DINNER</b> followed by <b>WELCOME BONFIRE</b> with <b>Albie Barden</b>					

# Friday, July 30, 2010

8:00 – 8:45am	<b>Breakfast</b>						
8:45 – 8:55am	<b>Conference Information</b>						
9:00-10:00am	<b>KEYNOTE ADDRESS by JEFFREY HAMELMAN: ACCOMPLISHMENTS AND CHALLENGES: One Baker's Perspective on the Evolution of Our Trade Over the Past Third of a Century.</b>						
	<b>LECTURES</b>			<b>WORKSHOPS</b>			
10:15 – 11:15	<u><b>Panel Discussion</b></u> <i>Rebuilding Local Agricultural Economies, Stories from the Field</i>	<u><b>Steve Jones</b></u> <i>Postcards from the West (Grain Success Stories)</i>	<b>OVEN 1</b>	<b>OVEN 2</b>	<b>OVEN 3</b>	<b>OUTSIDE WORKSHOPS</b>	
11:30 - 12:30	<u><b>Panel Discussion</b></u> <i>Q and A Agricultural Economies</i>	<u><b>Sophie &amp; Robert Beauchemin &amp; Elisabeth Vachon</b></u> <i>The agronomics of grain</i> <i>Sponsored by Farm Service Agency</i>	<u><b>Jim Amaral</b></u> <i>Trial by Fire: Baking Trial using Maxine Wheat from 3 Farms</i>	<u><b>Jim Lahey</b></u> <i>Sullivan Street Bakery No-Knead Bread Technique</i>	<u><b>Richard Miscovich</b></u> <i>Artisan Techniques for Wood Fired Baking</i>	<u><b>Stu, Pat, &amp; Roger</b></u> <i>Workshops Continue from Day One</i>	
12:30 - 1:30pm	<b>LUNCH</b> <b>Grain growers:</b> a designated common table will be available if you wish to network during lunch						
1:45 - 2:45	<u><b>Mary-Howell &amp; Klaas Martens</b></u> <i>Growing Grains</i> <i>Sponsored by Johnny's Selected Seeds</i>	<u><b>Will Bonsall</b></u> <i>Small Scale Wheat Growing 101</i> <i>Sponsored by Johnny's Selected Seeds</i>	<u><b>Dave Mostue</b></u> <i>Grain Harvesting Methods and a Small-Scale Combine</i>	<u><b>Ciril Hitz</b></u> <i>The Cooling Curve: Maximizing the Use of Your Wood-Fired Oven</i>	<u><b>Richard Miscovich &amp; Dusty Dowse</b></u> <i>The Wood-Fired Production Bakery</i>  <i>Enrollment Filled</i>	<u><b>Jonathan Rubenstein</b></u> <i>Pizza with Kids!</i>  <i>(Please accompany young children)</i>	<u><b>Stu &amp; Pat</b></u> <i>Oven workshops continue</i>  <u><b>Roger Jansen</b></u> <i>Workshop continues</i>  <b>3:00 – 4:00</b> <u><b>Scythe Demonstration</b></u> <i>Harvesting with a scythe, blade sharpening, and tips about small scale conversions from lawn to a field of grain</i>
3:00 – 4:00 pm	<u><b>Klaas &amp; Mary-Howell Martens</b></u> <i>Q &amp; A</i>	<u><b>Will Bonsall</b></u> <i>Small Scale Wheat Growing, continued</i>					
4:15-5:00	<b>Closing social – cookies, evaluations, comments</b>						