

The Kneading Conference 2008 Schedule

Friday August 1, 2008						
8:00- 8:30 am	Registration & Breakfast, Tewksbury Hall					
8:30- 8:45 am	Welcome Address, Fellowship Hall					
8:45-9:45 am	Don Lewis, WildHive Farm - Keynote Address, Fellowship Hall					
	LECTURES			WORKSHOPS		
10:00-11:00	<u>Steve Jones</u> <i>Breeding Wheat in the Public Interest</i>	<u>Susan McLellan Plaisted</u> <i>The Bake Oven</i>	Dean Zoulamis <i>Local Wood Fired Bread Baking</i> ½ Day Workshop	Cheryl Barden & Cate Conway <i>Pizza workshop</i> ½ Day Workshop	Michael Jubinsky <i>Pre-Ferments</i> ½ Day Workshop	Stu Silverstein & Kendra Michaud <i>Clay Oven Building Workshop</i> ½ Day Workshop
11:15 – 12:15	<u>Steve Zwinger</u> <i>Lessons from the Farm Breeder Club, North Dakota</i>	<u>Eli Kaufman</u> <i>A Taste of Heritage Wheats, Session 1</i>				
12:30 - 1:30	Lunch					
1:30 - 2:30pm	<u>Rick Kersbergen</u> <i>Yield Data for Organic Grains in Maine</i>	<u>Jack Lazor</u> <i>Grain Harvesting Techniques</i>	<u>Richard Mischovich</u> <i>Sprout it Out Loud – the sprouting process and using sprouted grains</i> ½ Day Workshop	<u>Allison Reid</u> <i>Bagel Workshop</i> ½ Day Workshop	<u>Harold “Dusty” Dowse</u> <i>Sourdough Workshop</i> ½ Day Workshop	
2:45-3:45	<u>Rick Kersbergen</u> <i>Small Grain Crop Rotations, Weed Control & Growing for Livestock</i>	<u>Pat Manley</u> <i>Building and Design of Wood Fired Bake ovens</i>				
3:45- 4:00 pm	Wrap-up, Announcements					
5:30 - 6:30 pm	Dinner, Tewksbury Hall					
7:00-8:30 pm	Community Open House- grounds open to public, demos, speakers					

Saturday, August 2, 2008

8:00 - 9:00am	Breakfast, Tewksbury Hall						
	LECTURES			WORKSHOPS			
9:00 -10:00am	<u>Matt Williams</u> <i>Growing and Milling Grain in Maine</i>	<u>Will Bonsall</u>	<u>Albie Barden</u> <i>History and Latest Thoughts on Wood Fired Ovens</i>	<u>Richard Mischovich</u> <i>Artisan Bread Production Techniques</i>	<u>Dusty Dowse</u> <i>Heat Management in the Wood Fired Oven</i>	<u>Jim Amaral</u>	<u>Stu Silverstein & Kendra Michaud</u> <i>Clay Oven Building Workshop</i>
10:15-11:15am	<u>Jack Lazor</u> <i>Wheat Trials, Butterworks Farm, Vermont</i>	<u>Mark Fulford</u> <i>Soil Nutrition, Field Practices for Small Grains</i>		½ Day Workshop	½ Day Workshop	½ Day Workshop	½ Day Workshop
11:30 -12:30pm	Lunch						
12:30 - 1:30 pm	<u>Panel Discussion</u> <i>Steve Jones , Steve Zwinger, Mark Fulford</i>	<u>Stu Silverstein</u> <i>A Brief History of Breads from Around the World and Earth Oven Construction</i>		<u>Ciril Hitz</u> <i>Pastry Workshop</i>	<u>Stephen Lanzalotta</u> <i>The Mathematics of Place</i>	<u>Adam Wilson</u> <i>German Rye Breads</i>	
1:45 - 2:45 pm	<u>Panel Discussion</u> <i>Eli Kaufman, Jim Amaral</i>	<u>Will Bonsall</u>	<u>Pat Manley</u> <i>Ensufa demo</i>	½ Day Workshop	½ Day Workshop	½ Day Workshop	
3:00 - 3:15 pm	Wrap-up and turn in evaluations						
3:30 - 5:00pm	Tours and Tastings, Oak Pond Brewery, Swimming & Relaxing Lake George Regional Park						
5:00 - 7:00 pm	BBQ at Lake George						
7:30 - 9:30 pm	Live Music						