



# Saffron: From Production to Processing

Friday, March 16, 2018  
Univ. of VT, Davis Center, Burlington, VT

- 8:00 - 9:00    **Registration & Saffron Coffee**  
*Cheryl Frank Sullivan & Laura Sisco, UVM*
- 9:00 - 9:15    **Welcome & Introduction**
- 9:15 - 9:30    **The Culture of Saffron**  
*Agrin Davari, UVM*
- 9:30 - 10:15    **Saffron Biology & Production in Cold Climates**  
*Arash Ghalehbolab, UVM*
- 10:15 - 11:00    **Corn Production & European Saffron Cultivation**  
*Hans Rotteveel, Roco Saffron*
- 11:00 - 11:15    **Coffee Break** (Saffron cookies will be served.)
- 11:15 - 12:00    **Marketing Saffron Products in the US and Europe**  
*Steve Leach, Red Thread Farmstead & Hans Rotteveel, Roco Saffron*
- 12:00 - 1:00    **Lunch** (Time to chat with growers and experts and view poster presentations)
- 1:00 - 1:45    **How does Your Saffron Grow?** Round Table Discussion among growers about Diseases, Rodents, Weeds, Watering and other burning questions.  
*Margaret Skinner, Facilitator, UVM*
- 1:45 - 2:15    **Drying and Storing Saffron \***  
*Arash Ghalehbolab, UVM & Hans Rotteveel, Roco Saffron*
- 2:15 - 2:45    **Saffron Extraction and How to Use it \***  
*Agrin Davari & Khalil Mirza, UVM*
- 2:45 - 3:15    **What Does the Future Hold?**  
*Margaret Skinner, Arash Ghalehbolab & Bruce L. Parker, UVM*

\* Concurrent hands-on sessions

Brought to you by the North American Center for Saffron Research and Development & the Univ. of VT (UVM) Entomology Research Laboratory. This research was supported by the University of Vermont College of Agriculture & Life Sciences, USDA Hatch Program, Herb Society of America and the VT Specialty Crop Block Grant Program.

Please visit our website! <https://www.uvm.edu/~saffron/>