



43rd Annual Conference

January 17-18, 2020

Kenansville, North Carolina

FRIDAY, JANUARY 17

WORKSHOP AND SPECIAL EVENTS

1:00-4:30 WORKSHOP "Getting Started in Muscadines" Led by Dr. Mark Hoffman, NCSU Small Fruit Extension Specialist, with others.

Location: James Sprunt Community College, Williams Bldg., Room 100, 133 James Sprunt Dr, Kenansville, NC

This workshop is oriented towards growers getting into production or thinking about it and those in their first years. Topics will include:

- * What's your plan? How will you sell and to whom? How will you harvest? Labor and equipment needs?
- Getting started: soils, location, varieties, land prep, trellising
- Pest/disease and production basics through the year
- Discussion with experienced vineyard managers: "What I know now that I wish I had known then"
- Pruning demonstration and practice (in the community college's on-site vineyard)

5:00-6:00 DUPLIN WINERY TOUR at Duplin Winery, 505 N Sycamore St, Rose Hill, NC (no charge; preregistration required).

6:00-7:00 RECEPTION at Duplin Winery. 505 N Sycamore St, Rose Hill, NC (no charge; preregistration required).

7:00 DUTCH TREAT DINNER at the Mad Boar restaurant 111 River Village Pl, Wallace, NC. Join other conference participants for informal dining and networking (please preregister).

SATURDAY, JANUARY 18

MAIN CONFERENCE

At Duplin County Extension Center, 165 Agriculture Dr, Kenansville, NC (across the street from James Sprunt Community College)

8:00-9:00 Registration, visit with exhibitors

9:00 Production Topics

- How to Manage Crop Load in Muscadines - *Greg Ison, Ison's Nursery*
- Cultivar Trends for Fresh Market and Wine - *Greg Ison, Ison's Nursery*

- Disease Update and Results of Our Vineyard Nematode Survey - *Bill Cline, NCSU*
- Developing a Clean Plants Program for Muscadines - *Christie Almeyda, Micropropagation and Repository Unit, NCSU*
- What Information Do We Need to Make Insect Management Decisions in Muscadines? - *Hannah Burrack, NCSU*
- Winter and Spring Production Chores - *Mark Hoffmann, NCSU*

11:00 Marketing Muscadines

- Selling Grapes for Processing and Wine - *Mark Friszlowski, Childress Winery*
- The Basics of Marketing Muscadines as Fresh Produce - *Lonnie Kelly, Local Produce Sourcing Specialist, Food Lion*
- Food Safety: What Muscadine Growers Really Need to Know - *Chloe Johnson, Carolina Farm Stewardship Association*

12:00 Lunch and visit with exhibitors Lunch will feature several muscadine recipes. Lunch is included in all registrations.

1:30 Keynote Presentation: The Therapeutic Potential of a Muscadine Grape Extract - *Dr. Patricia Gallagher, Wake Forest School of Medicine*

2:30 Health Messages of Muscadines: How, When and Where to Share - *Angela Jamison, Communicopia Marketing*

3:00 Muscadine Challenges and Opportunities - *multiple speakers; discussion*

3:45-4:30 NCMGA Annual Meeting

ACCOMMODATIONS

A block of rooms has been reserved at the **Holiday Inn Express Hotel & Suites Wallace-Hwy 41** (131 River Village Place, Wallace, NC) for January 17 and 18. This is the closest hotel to Duplin Winery (about 10 minutes) and is about 15 minutes from the Agriculture Center in Kenansville. To make reservations: Call 910-285-9200 and mention "NC Muscadine Association." The group rate is \$110 and the cut-off date is December 30.

REGISTRATION

Please note that members can register multiple people from their farm, winery, or company at the member rate.

Questions? Call NCMGA at 919-542-3687 or email ncmgasec@gmail.com. *Exhibitor inquiries welcome.*



2020 ANNUAL CONFERENCE REGISTRATION FORM

Register by Jan 13 to avoid late registration charges.

Principal registrant _____

Additional registrants _____

Farm/Company/Institution _____

Mailing Address _____

Phone _____ Work Cell Home

Email _____ County (NC): _____

Special dietary/accessibility needs? _____

	MEMBERS	NON-MEMBERS	# persons	Total \$
Fundamentals Workshop (Jan. 17)	\$35/person	\$50/person		
NCMGA Annual Conference (Jan. 18)	\$50/person	\$75/person		
<i>Late Registration (after Jan. 13 or at door)</i>	add \$10/person	add \$10/person		
Membership in NCMGA <i>Those joining/renewing with this form qualify for Member registration fees.</i> <input type="checkbox"/> Regular Membership: \$50 For an individual/family/company with one address & email; larger companies may choose to have more than one membership <input type="checkbox"/> Student Membership: \$25 For students currently enrolled <input type="checkbox"/> Associate Membership: \$70 For suppliers/services/supporters to the muscadine industry				
Total Due				

Evening events Jan. 17 There is no charge, but preregistration is strongly recommended (indicate # attending).

_____ Duplin Winery Tour _____ Duplin Winery Reception _____ "Dutch Treat" dinner at Mad Boar restaurant (in Wallace)

PAYMENT Check (make payable to NCMGA) Credit/debit card

Card # _____ Exp. _____ CV code _____

ADDITIONAL INFORMATION FOR MEMBERSHIPS Renewal New/Returning Membership

Physical address if different from above _____

_____ Website _____

Do you wish to be listed in the NCMGA website directory? Yes No Not sure

Your relationship with muscadines (please check all that apply): Grower Winery Research/Extension Supplier

Home Gardener Other: _____

If grower: Number of acres in muscadine production: _____

Varieties of muscadines grown: _____

How are your grapes sold? (Please check all that apply) U-pick Retail (on-farm/own store/farmers markets)

To local stores/restaurants Wholesale to chains/shippers To wineries / breweries / processors

Use in our own winemaking/processing Other: _____

Non-grower businesses: Services/products you provide _____

SEND TO: NCMGA, 197 Spring Creek Rd., Pittsboro, NC 27312 Fax to: 866-511-6660 Email scans to: ncmgasec@gmail.com

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