

# Program Schedule

## *details*

### MONDAY, MAY 3

- 10am **Naked Barley for Malting, Brewing & Distilling**  
with Brigid Meints & Cristiana Vallejos, OSU  
Malting barley has traditionally been bred with an adhering hull. As part of an OREI funded project to develop multi-use naked barley, researchers are looking at breeding naked barley for malting, designing updated protocols for malting naked barley, and testing naked barley malt in brewing and distilling applications. Tune in to learn more about this exciting research!
- 11am **Craft Malting from Coast to Coast**  
with Blue Ox Malthouse, LINC Malt, Niagara Malt, & Craft Maltsters Guild  
This session will feature a facilitated panel discussion with three craft maltsters from across the United States in Maine, Washington, and New York. We will discuss the opportunities and challenges small-scale maltsters face and why there's a growing thirst for locally-grown and malted grains among craft brewers and distillers. We'll also touch on the added complexities of producing organic malt.
- 12pm **Scotch: Brewing & Distilling Grains**  
with Margaret Waterbury, Andy Garrison & Douglas Taylor  
Whisk(e)y's origins lie on the farm, but modern distilling rarely considers grain provenance, variety, or flavor. That's starting to change. This conversation with Douglas Taylor, CEO of Bruichladdich Distillery on the Scottish island of Islay; Margaret Waterbury, author of *Scotch: A Complete Introduction to Scotland's Whiskies*; and Andy Garrison, head distiller at Stone Barn Brandyworks in Portland, Oregon, will explore the ways distillers are catalyzing the revival of local grain economies, overcoming challenges in existing regional grain supply chains, exploring new ideas about grain flavor, and communicating with consumers about the value of non-commodity grain.
- 1pm **Research Updates: Barley!**  
with Mark Sorrells (Cornell) Brigid Meints & Pat Hayes (OSU), Kevin Smith (U of Minnesota) & Bob Brueggeman (WSU)  
What's new in the world of barley breeding? Four barley breeders from different programs around the United States (Oregon, Minnesota, Washington, & New York) will share research updates from their labs, including the latest research projects and new varieties.
- 2pm **Black Brew Culture presents Grains to Glass: A New Narrative in Craft Beer Sourcing**  
with Mike Potter (Black Brew Culture), Dreux Dillingham & Rodney Hines (Métier Brewing Company), Bil Thorn (Sky Island Farm)  
Culture creators Dreux Dillingham and Rodney Hines of Métier Brewing along with farmer Bil Thorn of Sky Island Farm and Black Brew Culture founder Mike Potter discuss the nuances of circular economics within the Black and Brown craft brewing movement. Tune in live for a Q and A after the video to move the conversation forward.
- 3pm **Happy Hour: Northeast Empire Rye**  
with Tom Potter (New York Distilling Co.)  
In 2015, a group of NY distillers created Empire Rye, a production designation intended as an homage to honor the historic roots of pre-prohibition rye whiskey. Rye is particularly well suited to the climate of the Northeast, and the folks at New York Distilling Co. were among the first to embrace New York Rye, its flavor, tradition, history and future. Join Tom Potter of New York Distilling as he presents on Empire rye, and the rye growers they work with to make great whiskies.

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### TUESDAY, MAY 4

10am

#### **Sensory Evaluations**

with Julie Dawson (UW-Madison),  
June Russell (Glynwood) & Brigid  
Meints (OSU)

Flavor is a critical aspect of local grains. In addition to greater flavor potential of locally sourced and milled flour, different varieties of wheat or barley may contribute to different flavor profiles of finished product. Evaluating flavor when developing new varieties for local grain production is not easy since most grains products require some processing before they are eaten. Learn how different regional grains projects are working with bakers, brewers and consumers to evaluate flavor and quality with new varieties.

11am

#### **Nutritional Quality & Density**

with Jordyn Bunting, Andrew Ross (OSU),  
Martine Petey Perrigue & Julianne  
Kellogg (WSU)

Small grains have many nutritional benefits for human health. This group of researchers from Oregon and Washington will discuss the nutritional quality and density of barley and wheat, including breeding targets, quality characterization, functionality testing, and human clinical trials.

12pm

#### **GLUTEN and FODMAPS**

with Andrew Ross (OSU)

This session will look at gluten and FODMAPS and in the context of grains. The goal is to define what they are and provide evidence based observations on their effects based, as much as possible, on the most recent published works. We will summarize wheat related maladies and consider arguments about what might be causing alleged increases in their incidences, including whether the wheat is changing over time and the impact of processing.

1pm

#### **Research Updates: University of Wisconsin**

with Julie Dawson (UW-Madison)

Regional grains systems depend on having well-adapted varieties that perform well for farmers, millers, bakers and everyone else involved in getting grains from seed to table. Several small grains breeding programs across the country are working to develop varieties that have excellent performance in organic systems and for artisanal products. These programs rely on collaborations with farmers, millers, bakers and other processors to test and select the best varieties. This panel will present the latest updates on variety development for regional organic grain systems.

2pm

#### **Mother Grains with Roxana Jullapat**

with Roxana Jullapat & Nan Koehler

Nan Kohler, founder and miller of Grist & Toll, and Roxana Jullapat, author of "Mother Grains" & cofounder of Friends & Family Restaurant, discuss regional grains, this grand new cookbook, and their relationship as miller and baker/chef. The basics of their connection is fundamental to understanding the nuances of producing, procuring and using fresh flour. This conversation will create a deeper appreciation for the work that goes into non-commodity staple foods, and serve as a warm invitation to explore unique grains with Roxana's cookbook, a terrific map for this movement.

3pm

#### **Happy Hour: Northwest Spelt!**

with Brian Johnson (Moonraker  
Brewing), Chris Baum (Varietal  
Brewing), Dave Coyne (Fort George  
Brewing) & Shaylene Anderson  
(Anderson Organics)

A northwest grain story from seed to pint! Meet the researchers who developed Elwah River Spelt, the farmer who grew it, the maltsters who malted it, and the brewer who brought it to you. Tune in live to hear about the considerations of flavor and quality, and the possibilities for traceable value-added products in the Inland Northwest

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### WEDNESDAY, MAY 5

10am **Grains in Italy**

*with* Laura Lazzaroni

Laura shares her experience with the magnificent old varieties and evolutionary populations of Italian wheat, how she discovered them and how she came to incorporate them in her bread baking. They have proved to be a complete game-changer for Laura; it is her hope more and more people will learn to love them and bake with them.

11am **Buckwheat Adaptation**

*with* Klaas Martens (Lakeview Organic Grains) & Rachel Breslauer (WSU)

Holistic farming & climate adaptation potential of buckwheat.

12pm **Market Updates: Tales from the frontlines**

*with* GrowNYC, Hummingbird Wholesale, Meadowlark Organics & Janie's Mill

Market updates on end use and processing with GrowNYC, Hummingbird Wholesale, Meadowlark Organics, & Janie's Mill.

1pm **Diversifying Northwestern Fields & Palates: proso millet & buckwheat**

*with* WSU, Sustainable Seed Systems Lab, Snacktivist & Living Heritage Farm

Join the WSU team as we introduce our recently funded WSARE project, which has assembled a group of researchers and stakeholders throughout the supply chain to investigate proso millet and buckwheat. Julliane Kellogg and Evan Craine will provide a project overview and opportunities to get involved. Mony Ek will discuss food functionality testing and product formulation development process, and Stephen Bramwell and Justin O'Dea will provide details on the education and evaluation plan. Joni Kindwall-Moore will introduce her business, use of proso millet, and her desired outcomes from this project. Finally, Jason Bishop will discuss his farm, past experimentation with proso millet, and his desired outcomes from the project. Join us to learn more and help us launch this project!

2pm **Heritage Grains in a Modern World: Travel Stories from a Wandering Baker**

*with* Sarah Owens and Richard Hansen (Tejiendo Alianzas)

James Beard award-winning author Sarah Owens discusses how her global work as a culinary educator of sourdough has allowed deeper conversations around the histories of colonization and the reintroduction of endemic or indigenous cereal foods and heirloom cooking techniques.

3pm **Cultural Synergy & Indigenous Foodways: CORN!**

*with* Pedro & Adriana Ferbel-Azcarate (Three Sisters Nixtamal) & Neftali Duran (iCollective)

Chef and activist Neftali Duran and tortilla creators Pedro Ferbel-Azcarate and Adriana Azcarate-Ferbel of Three Sisters Nixtamal have a conversation on how corn has created cultural synergies between farmers and chefs worldwide. Join them for this short talk with a lively Q & A, and be sure to check out the full version on the Cascadia Grains Youtube Channel!



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### THURSDAY, MAY 6

- 10am **Research Updates: Managing smut and bunt in organic grains**  
*with Gary Bergstrom (Cornell), Heather Darby & Ann Hazelrigg (U of Vermont), Brigid Meints (OSU)*
- Seedborne diseases of small grains are a major challenge for organic farmers because these diseases are controlled with chemical seed treatments in conventional systems. There has not been as much priority placed on breeding for resistance, management techniques for prevention of these diseases, or non-chemical seed treatments, which are critical for organic seed systems. Researchers at Cornell, University of Vermont and OSU have been working on these challenges and will present the latest research into the management of smut and bunt of small grains for organic systems.
- 11am **Managing for Weed Control**  
*with Eric Gallandt (U of Maine)*
- The latest research and tools on physical weed control in organic cereals.
- 12pm **Agronomic Research: Planting dates & rates, fertility**  
*with Matt Leavitt (Albert Lea Seed), Ellen Mallory (U of Maine), Heather Darby (U of Vermont)*
- Overwintering small grains are a key part of organic rotations, helping with weed control, disease prevention, erosion control and avoiding fieldwork during wet spring seasons. Come hear the latest research on planting dates, planting rates, fertility management and other techniques to minimize the risk of winter kill and maximize the productivity and environmental benefits of organic winter grains.
- 1pm **Research Update: No-Till Organic**  
*with Klaas Martens (Lakeview Organic Grain), Erin Silva (UW-Madison), Heather Darby (U of Vermont)*
- Join a farmer and researchers for an honest discussion on the opportunities and challenges presented by reduced and no-till practices in organic farming systems.
- 2pm **History of Flour: a Travel Journey Through Time**  
*with Adrian Hale*
- During this session you will learn the history of flour, from our earliest ancestors 3.5 million years ago, right up to today. Adrian will cover different milling methods and how they came to be. She will also touch on places you can go in the world today to brush up against milling's earliest history. Adrian is excited to take you on this journey, so come ready to take it in, along with questions for further study.
- 3pm **HAPPY HOUR with Andrew Calabrese**  
*with Andrew Calabrese (filmmaker, U of Colorado)*
- Join filmmaker Andrew Calabrese for a viewing of "Grain Changers" which features educators, bakers and farmers working to raise awareness of ancient or heirloom grains, and their importance in our communities.

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### FRIDAY, MAY 7

10am

#### **Rotational Crops for Diversified Market Channels**

with Mary-Howell Martens (Lakeview Organic Grain)

The feed market is often thought of as the market of last resort for growers, yet the market for feed and seed is dynamic and can be thought of as part of an overall strategy for risk management. Diversifying crops and developing multiple market channels also allows farmers to spread income and labor thorough out the year. Mary-Howell Martens will share some of her 25 years of experience as the owner and manager of Lakeview Organic Grain, an organic feed and seed mill in Penn Yan, New York.

11am

#### **Southern Ground book talk!**

with Amy Halloran (AGC), Jennifer Lapidus (Carolina Ground)

Amy Halloran interviews Jennifer Lapidus, founder of Carolina Ground, about the mill and what went into its formation: her history as a baker; the food crises of 2007-8 and shortages of wheat that followed; bakers' connections within the region for & from the Asheville Bread Festival; grains' work from Dr. David Marshall, and more. The two will also discuss "Southern Ground," Jennifer Lapidus' new cookbook and narrative about fresh flour and the mill.

12pm -

2:40pm

#### **Value Chain Updates**

Updates from:

**GrowNYC & Glynwood**

**Common Grain Alliance**

**Northeast Grainshed Alliance**

**Artisan Grain Collaborative**

**Appalachian Staple Foods Collaborative**

**Mai Nguyen**

**Cascadia Grains**

**Haki Farmers Collective**

2:50pm

#### **Cheers to Grains Week!**

Join us for a virtual cheers as we celebrate the close of **GRAINS WEEK!**

