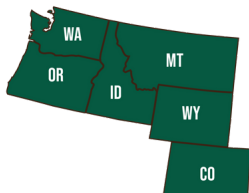


ARTISAN GRAINS MARKETING SOLUTIONS ROUNDTABLE

CONNECTING, STRENGTHENING AND SCALING FOOD SUPPLY
CHAINS IN THE NORTHWEST AND ROCKY MOUNTAIN REGION



RESOURCE GUIDE

Growing markets for climate-resilient artisan grains requires working together — growers, processors, distributors, buyers. It can also mean building support and investment in processing, infrastructure, product development, marketing, and other things that could involve other partners—financial institutions, individual investors, economic developers, nonprofits, community groups, local governments and others. This resource guide is designed to help.

Artisan Grains Marketing Solutions Roundtable recordings are available at nwrockymountainregionalfoodbusiness.com/marketingroundtable/

We will add new resources as we learn about them to the Inland Northwest Artisan Grains resources webpage at idahofoodworks.org/artisan-grain-resources

ABOUT THE CENTER

As part of the network of [USDA Regional Food Business Centers](#), the [Northwest and Rocky Mountain Regional Food Business Center](#) supports a more resilient, diverse, and competitive food system. This Center is part of USDA's new [Investments in Farms and Rural Communities](#). Learn more about our high priority areas or connect with your state on the Center's website.

This Center is designed to be a node for our region's small and mid-tier food and farm businesses and local and regional food sector development initiatives by:

- Supporting cross-regional collaboration.
- Providing and analyzing relevant and timely data.
- Serving as a gateway for USDA programs and other third-party funding opportunities, with a focus on underserved farmers, ranchers, and food businesses.

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	Supporting Organizations: Artisan Grains & Products		Small Business & Other Resources
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Keynote Speaker

Dan Hobbs was the keynote speaker at the Artisan Grains Marketing Solutions Roundtable. The recording is online at nwrockymountainregionalfoodbusiness.com/marketingroundtable/



Dan Hobbs

Dan Hobbs is a fifth-generation Coloradan and a first-generation farmer. He worked with the Rocky Mountain Farmers Union as a rural cooperative development specialist for many years and grows certified organic heritage grains, legumes, open pollinated seeds, varietal garlic and chile peppers on 30 irrigated acres in McElmo Canyon, located in the Four Corners region. He and partner, Nanna Meyer, operate a vertically integrated enterprise that includes seed cleaning, milling and baking in Cortez, Colorado. Their business is Pueblo Seed and Food Company.

Dan talked about artisan grains in small & mid-scale farming systems, infrastructure and grain quality, grain value chains and vertical integration.



Solution Stories

These are the stories shared by presenters during the Artisan Grains Marketing Solutions Roundtable. Recordings are online at nwrockymountainregionalfoodbusiness.com/marketingroundtable/



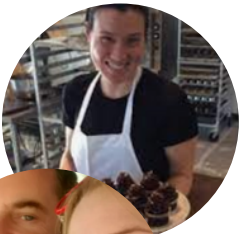
Brett Stevensen, Hillside Grain (owner, founder, miller, marketer)

Hillside Grain, located on the family ranch in Idaho’s Wood River Valley, stone mills their family grown grain into fresh flour that is sold online, at local retail venues and direct to bakers and other buyers across the Intermountain West. Brett Stevensen, founder, and miller at Hillside Grain, told the story of how she started the mill, grew markets for her estate flour and, in 2022, expanded Hillside Grain to include an on-site bakery, Hillside Bread, closing the circle from seed to loaf.



Teddy Bensen, The Grain Shed (owner, founder, brewer)

The Grain Shed is a worker-farmer owned cooperative business which established its first location in Spokane, Washington’s Perry District. The Grain Shed was designed as a neighborhood-sized brewery-bakery that uses landrace grains which are malted at LINC Malt in Spokane for brewing, and stone-milled then fermented in-house for breads and pastries that are baked in a custom-built wood-fired oven. Teddy told the story of the growth and expansion of a business structured around artisan grains and other Inland Northwest grown ingredients.



Angela Kora, Ethos Bakery (owner, founder, baker) and Jessica Moon, Moon Family Farm (owner, producer, marketer)

Ethos Bakery, located in Eastern Washington, partners with farmers across the region, including nearby Moon Family Farm, to bring locally produced grains with unique and delicious qualities into their wide variety of baked products and sell local, fresh milled flour at the café, online and through local retail. Angela and Jessica talked about their unique farm-bakery partnership and innovative ways they are growing markets and community around local grain, flour and bakery products.



Halee Wepking, Meadowlark Organics and Community Mill (owner, co-founder, organic farmer, miller and grain enthusiast)

Halee and John Wepking co-founded Meadowlark Organics in 2015 and Meadowlark Community Mill in 2021, in Wisconsin’s Driftless Region. Halee told the story of building an entire supply chain from the farm up, creating many opportunities for other businesses and markets regionally and locally and pioneering their own “Grain Shares” program (Meadowlark’s version of a CSA).

Supporting Organizations: Artisan Grains & Products

From Our Region

Breadlab, Washington State University

Through innovation, discovery, education and advocacy, WSU Breadlab leads the movement to put nutrition and sustainability at the center of conversations about food. We develop agronomically sensible and economically viable grain crops, create diverse and decentralized food systems, and engage a global community in a conversation about what they eat and how it's produced.

breadlab.wsu.edu/

Cascadia Grains

Since 2013, Cascadia Grains has been building connections across the western Washington specialty grain economy. The Cascadia Grains Conference and supporting events convene farmers, bakers, brewers, distillers, brokers, investors, policy-makers and others to strengthen the role of grains in our local food economy by sharing the latest science, techniques, and developments and creating a space in which business, policy and research relationships can form and be strengthened.

cascadiagrains.com

Colorado Grain Chain

The Colorado Grain Chain is a nonprofit membership organization of locally owned and operated businesses and consumers that produce and support grain and grain products from heritage, ancient and locally-adapted grain. Founded by farmers, millers, bakers, brewers, distillers and chefs, the Grain Chain promotes member businesses and raises awareness and demand for their products throughout Colorado.

coloradograinchain.com

Heritage Grain Alliance

Locally grown grains are the missing component in many regional food systems. The Heritage Grain Alliance continues the work started by the Rocky Mountain Heritage Grain Trials Project. Their work aims to revive the production, use, and cultural experience of heritage and ancient grains that have been adapted to the Western United States.

seedsave.org/heritage-grain-alliance/

Inland Northwest Artisan Grains

Inland Northwest Artisan Grains is a network of farmers, bakers, brewers, and eaters that are exploring the unique artisan grains of the Inland Northwest region of Idaho, eastern Washington, and eastern Oregon. They are working to increase collaboration in this region and build up the local grain economy by sharing stories on their [podcast series](#), holding educational events, and connecting growers to value-added producers.

idahofoodworks.org/inw-artisan-grains

Sustainable Seed Systems Lab, Washington State University

The Sustainable Seed Systems Lab at WSU is a group of plant breeders, research technicians, and graduate students set on a path to bring diversity to agroecological landscapes through innovative plant breeding and agronomic practices. The lab melds farmer and researcher knowledge, including through partnerships for on-the-ground trials.

sustainableseedsystems.org/

Supporting Organizations: Artisan Grains & Products

University of Wyoming

In addition to encouraging the implementation of low input and regenerative farming practices, University of Wyoming is helping growers access markets for ancient grains and other alternative crops through their purchase of a dehuller. Extension personnel at the UW Research Station in Powell, WY are working with Wyoming Heritage Grains, Camas Country Mills, and 1000 Springs Mill to get their grain to consumers. uwyo.edu/news/2019/12/uw-extension-researchers-test-ancient-grains-development-in-wyoming.html

UW Extension programs and resources uwyo.edu/uwe/programs/ag-and-natural-resources.html

State-Specific Food Systems Resources

Colorado

350 Colorado Local Food & Regenerative Agriculture Hub

Building the local grassroots movement to solve the climate crisis and transition to a sustainable future.

350colorado.org/promoting-solutions/local-food-and-regenerative-agriculture-hub-2

Colorado Food Systems

A group of several organizations that work to strengthen healthy food access for all Coloradans while supporting Colorado agriculture, communities and economies. Includes a food policy network and digital hub.

cofoodsystems.org/

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A group of several organizations that work to strengthen healthy food access for all Coloradans while supporting Colorado agriculture, communities and economies. Includes a food policy network and digital hub.

cofoodsystems.org/

Colorado Local Food Network

A collaboration of food hubs and nonprofit organizations dedicated to expanding access to locally grown and produced foods.

coloradolocalfoodnetwork.com

Colorado State University Food Systems

Works through research, extension and education to bridge how the production, supply chains, and eaters respond to changing markets, policy, and environment. Trains, influences, and communicates opportunities to connect food related roles in achieving healthy communities, economies, and individuals.

foodsystems.colostate.edu/

Farm to Food Pantry

Develops and supports relationships between regional food producers and food pantries, centering producers and food access organizations at the nexus of solutions. An initiative of Hunger Free Colorado.

hungerfreecolorado.org/farm-to-food

Good Food Collaborative

Strengthens the SW Colorado regional food system through efforts to address food security, food justice & equity, and our regional food economy.

goodfoodcollective.org

Supporting Organizations: Artisan Grains & Products

Northern Colorado Foodshed Project

Working to strengthen local food systems in Northern Colorado, developing a dynamic plan to get to 10% of agricultural products in Northern Colorado being sold and consumed locally.

foodshedproject.org

Nourish Colorado

Changemakers who strengthen connections with and between farms, ranches, and communities so that all Coloradans have equitable access to fresh, nutritious foods. Works through policy advocacy, innovative programs, community partnerships and grassroots networks to rebalance the food system and create healthy food environments.

nourishcolorado.org

Uproot Colorado

Increase the nutrition security of Coloradans by harvesting and redistributing surplus, nutrient-dense foods while supporting the resilience of farmers.

uprootcolorado.org

Idaho

Fare Idaho

Empowers independent farmers, producers, and food/beverage enterprises to thrive, preserving Idaho's agricultural heritage and ensuring a resilient, local food system.

fareidaho.org

Idaho Food Works

Celebrates and supports Idaho's small and artisan farms, culinary traditions, and local food ways, including an Artisan Grains podcast.

idahofoodworks.org/

University of Idaho Extension: Small Acreages and Local Food

Publications and other resources for small-scale agricultural businesses, landowners and residents of small acreages and local food systems in Idaho's communities.

uidaho.edu/extension/small-farms

Montana

Abundant Montana Local Food Guide

The Local Food Guide has over 800 listings of purpose-driven food and farming businesses, as well as a farmers market guide, a Seasonality Guide, community food resources, and recipes. You can also read stories about Montana food champions in the "Grow & Tell" section of the Guide.

aeromt.org/2023-local-food-guide

AERO Montana

Growing resilient and reliable Montana food system for all Montanans, working in these three focus areas:

- Building consumer demand for Montana-grown food
- Building Montana market channels for Montana farmers and ranchers
- Building community knowledge, networks, and resources that strengthen Montana community food systems and webs.

aeromt.org

Community Food & Agriculture Coalition

CFAC's mission is to grow a healthy local food community by preserving farmland, teaching new farmers, and making food accessible for all.

cfacmontana.org

Supporting Organizations: Artisan Grains & Products

Grow Montana

Grow Montana is a state-wide food policy coalition that works to improve all Montana citizens' access to healthy Montana foods. They advocate for policies that support sustainable Montana-owned food production, processing, and distribution at the state legislature, and have been since 2005.

growmt.org

Montana Food System Resource Library

A curated resource of videos, information, templates, webinar recordings, stories, and links developed through AERO's food system programs.

mtfoodsystemresources.org

Open & Local

All things local – from food pantries to grocery stores, from farms and ranches to the processors, distributors, and organizations that support community-based food systems.

openlocalmt.org/find-local

Oregon

Good Groceries

Delivers regional products to homes and workplaces in northeast Oregon. Also ships. Prices are producer-set and most of the retail price goes to producers.

goodgroceriesnw.com

Oregon Community Food System Network

A collaboration of nonprofit organizations and allies dedicated to strengthening local and regional food systems to deliver better economic, social, health, and environmental outcomes across the state.

ocfsn.org

Oregon State University Extension Service

Engaged in the local, regional, and community food systems movement. This page provides information, educational resources, and applied research related to building equitable, health-promoting, and ecologically and economically resilient food systems across Oregon.

extension.oregonstate.edu/food/food-systems

Washington

Eat Local First

Eating local means sourcing food that is grown, caught, raised, and made right in Washington State. The Washington Food & Farm Finder connects the consumer with local food growers and producers.

eatlocalfirst.org

Salmon Safe Farm Certifications

Peer-reviewed certification program linking farming practices with the conservation of agricultural watersheds.

salmonsafe.org/certification/farms

Washington State University Food Systems Program

Integrates multidisciplinary expertise across extension, research, and teaching; offering specialized resources for strengthening the sustainability of Washington's food and farming systems. Partners with communities throughout the state to regenerate agroecosystems; support thriving food and farm businesses; and develop harvesting, processing and distribution systems that ensure access to culturally relevant, healthy food for all.

foodsystems.wsu.edu

Supporting Organizations: Artisan Grains & Products

Wyoming

2024 Wyoming Specialty Crop Directory

Over 1,100 listings promoting the local food movement across Wyoming, connecting consumers with producers.

wyoextension.org/publications/Search_Details.php?pubid=2081&pub=MP-150

Eat Wyoming

Wyoming's virtual farmers market, Eat Wyoming is a collaborative effort to match Wyoming's producers to Wyoming consumers, in the name of bringing local, healthy foods with ease and efficiency to buyers while building strong and sustainable farms.

eatwyoming.com/

Wyoming Food Coalition

In 2019, producers, local food networks, food security and justice collaborations, institutions of higher education, and other food system leaders met and combined decades of experience to form the Wyoming Food Coalition. Our mission is to strengthen local food systems by connecting stakeholders and amplifying their voices so Wyoming producers, eaters, and environments thrive.

wyfoodcoalition.org/

Wyoming Table

Local foods directory with an interactive map organized by the Wyoming Business Council.

agriculture.zoomprospector.com/statewy?page=1&s%5BSortDirection%5D=false&s%5BSortBy%5D=name

Local food markets that can sell Wyoming Food Freedom Products

These products, including homemade foods, eggs and dairy products, have less-stringent requirements than federally inspected foods.

Cross E Dairy & Freedom Foods

facebook.com/CrossEFreedomFoods/

Fremont Local Market

facebook.com/p/Fremont-Local-Market-100084811015487/

Meadowlark Market and Kitchen

meadowlarklander.org/

Milk House Farmers Market

facebook.com/groups/1116070632538462/

Urban Basket urbanbasketwy.com/

Supporting Organizations: Artisan Grains & Products

From Beyond Our Region

Appalachian Staple Foods Collaborative

The Appalachian Staple Foods Collaborative (ASFC) team is developing a robust regional model for staple food systems among grain, bean, nut, and oil seed growers, processors, and researchers here and across the US. Our goal is to develop climate-smart staple food systems and innovative approaches to food access and farmer support that are fueled by peer to peer learning circles. Resources include a newsletter, a farm-to-food-access program, a community of practice for craft millers and more.

ruralaction.org/our-work/sustainable-agriculture/asfc/

Artisan Grain Collaborative

We are a network of farmers, millers, maltsters, bakers, chefs, food manufacturers, brewers, distillers, researchers, and advocates working together to promote a regenerative grainshed in the Midwest. We facilitate information exchange across the grain chain through peer learning, education, research, and communication strategies.

graincollaborative.com/

California Grains

The California Grain Campaign is one of many initiatives across the country with the common goal of taking grains out of the world-wide commodity system and placing them into a regional, sustainable, food system. In the process this collaborative of farmers, millers, bakers, market managers and makers aims to increase transparency, diversity, and knowledge of the crops that grain-growers are planting, harvesting and marketing in California.

californiagrains.com/

Common Grain Alliance

Common Grain Alliance connects and supports farmers, millers, bakers, and grain artisans to build a vibrant, integrated, equitable and regenerative grain economy in the Mid-Atlantic. We envision an integrated grain economy of local and regional businesses that produce nutritious, flavorful, and consistent regional grain products for the communities they serve. These businesses empower communities by granting control over their supply of staple crops, stewarding the land, creating livable jobs, and producing delicious food.

commonrainalliance.org/

Food Alliance

Provides a comprehensive, whole system certification that addresses safe and fair working conditions, humane treatment of animals, and environmental stewardship for farmers, ranchers, and the food and beverage industries.

foodalliance.org

Supporting Organizations: Artisan Grains & Products

GrowNYC Grains

Since 2009, GrowNYC has pioneered the new frontier in local food: Grains. With our partners, and through our farmers market retail program, we built the marketplace for grains grown and milled in the northeast. We are educated and connected growers, processors, bakers and chefs -- sparking a rise in demand for local grains while helping ensure the crop supply and processing infrastructure are there to meet that demand.

gownyc.org/grains

Heritage Grain Trust

The Heritage Grain Trust (HGT) is a UK-based not-for-profit organization formed to encourage the production and use of heritage grains. The HGT was formed to develop a new approach to growing grain for human consumption, one that encourages resilience in the face of climate change and reduces the loss of biodiversity that occurs with intensive grain production. We believe that a genuine grain revolution is required in arable farming based on the growing of genetically-diverse populations of heritage cereals using agro-ecological methods.

heritagegraintrust.org/

Leading Harvest

Provides industry-leading sustainability standards that drive the transition to more sustainable and resilient land management globally.

leadingharvest.org/

Maine Grain Alliance

Our mission is to inspire and empower people who are building local grain economies. We create connections and share grain traditions and innovations from earth to table. Beginning with the first Kneading Conference in 2007, the Maine Grain Alliance has provided opportunities to learn and share how best to grow and use grains to thousands of individuals across the world. The Maine Grain Alliance promotes beneficial uses of grain for good health, food independence, and purposeful jobs within viable communities. We connect people and support the economic, environmental, and nutritional importance for establishing regional grain economies.

kneadingconference.com/

Marbleseed

Marbleseed educates, inspires, and empowers farmers to thrive in a sustainable, organic system of agriculture. Formerly known as the Midwest Organic and Sustainable Education Service (MOSES), which, for over thirty years, worked in community with the Midwest's regenerative and organic farmers. Now Marbleseed continues that work, and leveraging its social capital to grow the region's organic farming movement. The name has changed, but the work remains the same: farmer-led and rooted in organic.

marbleseed.org/

Northeast Grainshed Alliance

The Northeast Grainshed Alliance is a diverse stakeholder-driven partnership, connecting grain-related businesses and organizations in the Northeast. We are a growing number of grain growers, processors, producers, organizations, institutions, researchers, & the public; all key components of a regional grain supply chain.

northeastgrainshed.com/

Supporting Organizations: Artisan Grains & Products

Northern Grain Growers Collaborative

NGGC is a network of growers, bakers, researchers, millers, maltsters, distillers, researchers, seed preservationists, and food system enthusiasts, rooted in Vermont. Our focus is on all aspects of grain production and on cultivating collaboration within the grain community across the northern region. NGGC's mission is to promote the growth and renewal of grain cultivation in the Northeast by supporting farmers through education, variety trials, and by building a network of collaborators throughout the grain economy.

northerngraingrowers.org/

Heritage Grain Trust

The Heritage Grain Trust (HGT) is a UK-based not-for-profit organization formed to encourage the production and use of heritage grains. The HGT was formed to develop a new approach to growing grain for human consumption, one that encourages resilience in the face of climate change and reduces the loss of biodiversity that occurs with intensive grain production. We believe that a genuine grain revolution is required in arable farming based on the growing of genetically-diverse populations of heritage cereals using agro-ecological methods.

heritagegraintrust.org/

Organic Seed Alliance

Organic Seed Alliance is a 501(c)(3) nonprofit that puts the power of seed into the hands of growers. Our work ensures an abundant and diverse supply of ecologically grown seed, tended in perpetuity by skilled and diverse communities of seed stewards. To advance this mission, we serve growers working with seed across the US at any scale through participatory research, practical education, policy advocacy, and network development. We prioritize partnerships with organizations and individuals aligned with our values, and we convene spaces where divergent viewpoints can be expressed and explored. In all our work, we ally ourselves with and embrace opportunities to amplify movements for community sovereignty, racial equity, and social justice.

seedalliance.org/

Practical Farmers of Iowa Small Grains Program

Small grains crops like oats, wheat, barley, rye and triticale are seeing renewed interest by farmers in Iowa. Practical Farmers members and others are generating information about how to source seed, as well as plant, manage and harvest these crops. Iowa was once a nationwide leader in small grain production, especially oats, but many farm families haven't grown them for a generation. Now that more and more members have become interested in growing small grains, Practical Farmers of Iowa's staff and members have been busy compiling information about how to plant, harvest, store, and sell small grains.

practicalfarmers.org/programs/field-crops/small-grains/

Supporting Organizations: Artisan Grains & Products

Slow Food USA Ark of Taste

Slow Food USA developed the Ark of Taste to preserve biodiversity, targeting seed varieties facing extinction and creating a "living catalog of delicious and distinctive foods." Since 1996, more than 3,500 products from over 150 countries have been added to the International Ark of Taste. Nominations welcome.
slowfoodusa.org/ark-of-taste/

Sustainable Agricultural Research and Education

Sustainable Agriculture Research and Education (SARE) offers farmer-driven, grassroots grants and education programs. Since 1988, SARE grantees have been putting the principles of sustainable agriculture into practice on farms and ranches in every state and island protectorate. SARE is divided into four different regions that operate as separate entities and run grant programs for their states.
sare.org/

Tehachapi Heritage Grain Project

The Southern California-based Tehachapi Heritage Grain Project's aim is to preserve and grow heritage organic grains which are naturally drought tolerant and low in gluten.
tehachapigrainproject.org/

The Greenhorns

We believe our agricultural system needs reform, that we need hundreds of thousands more people to join us in the work of agro-ecology, market gardening, urban forestry, agro-forestry, regenerative ranching, ecological restoration, nurseries, orchards, food justice and rural revival. This work can take many forms—Greenhorns' mission is to create a welcoming cultural space and a practical professional resource for the incoming generation. We make books, films, radio, parties, symposia, workshops, networking events, and online curriculum. We are based in rural Maine where we farm and host programming and campers, but this work extends nationally and internationally.
greenhorns.org/

The Land Institute

Founded as a nonprofit organization in 1976, The Land Institute is committed to researching and developing food production methods that sustain the land and soil, a precious resource in an increasingly precarious state around the globe. The Land Institute is a science-based research organization working to develop an alternative to current destructive agricultural practices. Our work is dedicated to advancing perennial grain crops and polyculture farming solutions.
landinstitute.org/

The Whole Grain Connection

We are a non-profit organization based in California, aiming to enhance the desirability and availability of whole grain breads and other whole grain products from organically and sustainably grown grains and thereby connecting farmers and bakers.
wholegrainconnection.org/index.html

Supporting Organizations: Artisan Grains & Products

USDA-ARS Germplasm Resources Information Network (GRIN)

The Germplasm Resources Information Network (GRIN) provides information about USDA national collections of animal, microbial, and plant genetic resources (germplasm) important for food and agricultural production. GRIN documents these collections through informational pages, searchable databases, and links to USDA-ARS projects that curate the collections. The USDA-ARS's plant germplasm database, the National Plant Germplasm System (NPGS) is a collaborative effort to safeguard the genetic diversity of agriculturally important plants. Many artisan grain growers began their mid-sized farms by sourcing unique seed varieties from the NPGS and growing out and replanting year after year, until they produced enough to use in value-added goods.

ars-grin.gov/

NPGS at ars-grin.gov/Collections#plant-germplasm

Whole Grains Council

The Whole Grains Council helps consumers find whole grain foods and understand their health benefits; helps manufacturers and restaurants create delicious whole grain foods; and helps the media write accurate, compelling stories about whole grains. wholegrainscouncil.org/

Baking Alliances & Communities

From Our Region

Community Loaves

Community Loaves™ is a 501(c)(3) nonprofit grassroots bread and cookie home-based volunteer brigade, baking and delivering Honey Oat Sandwich Loaves and Energy Cookies in support of our overstretched food pantries. As a community, we are passionate about wholegrain baking and united in the pursuit to provide delicious, nutritious baked goods to our local food pantries. We are fully entrenched in the greater Seattle area, and have outposts in Oregon, Idaho and California too.

communityloaves.org/

Northwest Bread Bakers

Have a passion for bread baking? Northwest Bread Bakers hosts gatherings for the amateur to the professional baker. Events feature local grain farmers, millers, artisans, educators, manufacturers and of course bakers. This group is open to all and gathers a variety of expertise in a spirit of mutual support. We are part of the good food movement, supporting the regional grain economy, helping new bakers learn the craft, lending support to start-up businesses, serving as a resource for the purchase of local grains and flours, sharing techniques and methods and getting conversations started through interesting programming.

facebook.com/groups/NorthwestBreadBakers/

PDX Whole Grain Bakers Guild

An Instagram group for artisan bakers of all experience to connect and share knowledge. Hosts in-person and Zoom events.

instagram.com/pdxwholegrainbakers/?hl=en

From Beyond Our Region

Chicago Bread Club

The mission of the Chicago Bread Club is to share the art and knowledge of bread, and to promote and expand the racial equity of the regional grain economy.

chicagobreadclub.org/

Artisan Grains Infrastructure

These are organizations that are involved in seeds and crop improvement; milling, malting, and other processing of grain to make them usable for artisan brewers and bakers; plus people who are addressing challenges surrounding regional grains infrastructure.

Amy Halloran's Websits & Blog

A writer and change agent, Amy works to add social values and economic viability to farms, cities, families, the emergency feeding system, and communities. Her love for pancakes led her to write a book about flour, **THE NEW BREAD BASKET: How the New Crop of Grain Growers, Plant Breeders, Millers, Maltsters, Bakers, Brewers, and Local Food Activists Are Redefining Our Daily Loaf**. This page is a comprehensive list of local mills by state.

amyhalloran.net/mills/

Organic Seed Alliance

Organic Seed Alliance puts the power of seed into the hands of growers. Our work promotes an abundant and diverse supply of organic seed, tended in perpetuity by skilled, diverse, and interconnected communities of seed stewards. To advance this mission, we serve growers working with seed across the U.S. through three program areas: 1) collaborative research on crop improvement and seed production for organic systems, 2) education on the agronomic, economic, and socio-political elements of seed work, and 3) legal and cultural advocacy toward policies that support organic agriculture and farmers' rights to save seed. Our approach emphasizes relationship building and network development across program areas. seedalliance.org/

Seeds in Common

Seeds in Common is rooted in the Rocky Mountain West, born of the collective desire to care for seeds in a way that generates justice for land, water, seeds, and people. We know that these elements cannot be separated; in order for any one element to be well, the rest must also be well. With the seeds at the center, we are working towards a thriving future. Our mission is to support current and aspiring seed keepers and food growers in their commitments to nourish healthy communities, to care for land and water, and to grow seed diversity. We envision a healthy world rooted in community care for life, land, water, people, and seeds.

seedsincommon.org/

The Land Institute

Founded as a nonprofit organization in 1976, The Land Institute is committed to researching and developing food production methods that sustain the land and soil, a precious resource in an increasingly precarious state around the globe. The Land Institute is a science-based research organization working to develop an alternative to current destructive agricultural practices. Our work is dedicated to advancing perennial grain crops and polyculture farming solutions.

landinstitute.org/

Small Business & Other Resources

Funding

Steward

Steward's mission is to promote environmental and economic stewardship through regenerative agriculture. They provide flexible loans to human-scale farms, ranches, fisheries, and food producers looking to propel their operations forward.

Steward works through its own loan fund and also gives qualified lenders the opportunity to purchase loan participations, advancing the mission by helping to fund the growth of regenerative agriculture in their community or across the country.

gosteward.com/

Sustainable Agriculture Research and Education

SARE offers competitive grants to fund research and education projects that advance sustainable agricultural practices in the United States. Grants available to:

- Farmers and ranchers
- Researchers
- Extension agents and other educators
- Graduate students

Grants are available for projects within the United States and U.S. protectorates only.

sare.org/grants/

Wyoming

Bootstrap Collaborative
Fremont County, WY

At the Bootstrap Collaborative, they love their community and are invested in it. They want local businesses to succeed. After seeing the toll that the COVID-19 pandemic took on many of the businesses that they know and love (not to mention their owners!), five local Fremont County resources decided to get together and see what they could do to help their community. They include:

- Central Wyoming College
- MakerSpace 307
- atWork Coworking by County 10
- Wind River Development Fund
- Central Wyoming College Foundation

The Bootstrap Collaborative gives back by helping others succeed.

bootstrapcollab.com/

There are many more small business support and other technical assistance resources available across the six-state region. One place to start your search:

Small Business Administration

Runs a variety of funding programs and education programs for small business owners. Find your district office here:

sba.gov/about-sba/sba-locations/sba-district-offices

Examples & Inspiration

From Our Region

Blue Mountain Station Artisan Grain Cluster

Located in Dayton, Washington, Blue Mountain Station is an artisan food center that brings together regional food/beverage artisans, fresh and delicious local produce, art and craft vendors, an affordable commercial kitchen available for rent, and a co-op market. A project of the Port of Columbia, which is actively building out an artisan grain business cluster on the site including infrastructure, supply, marketing and distribution. The first project is a craft malting facility.

bluemountainstation.com/grain-cluster/

Ethos Bakery and Stone Mill + Moon Family Farm Roundtable Solution Story!

Ethos Bakery, located in Eastern Washington, partners with farmers across the region, including nearby Moon Family Farm, to bring locally produced grains with unique and delicious qualities into their wide variety of baked products and sell local, fresh milled flour at the café, online and through local retail.

ethosbakery.net/
moonfamilyfarm.com/

Gruff Grains

Based in Harlowton, Montana, Gruff makes and sells Gruff Ancient Grain Grits made from whole grain farro grown on Prairie Grass Ranch.

facebook.com/gruffgrains

Haxtun Heritage Mills

Sources from its very own 100% gluten-free farm in Colorado. None of its equipment from planting thru harvest, from cleaning thru bagging has touched gluten. Wholesale and retail.

haxtunheritagemills.com/

Hillside Grain & Flour Roundtable Solution Story!

Hillside Grain, located on the family ranch in Idaho's Wood River Valley, stone mills their family grown grain into fresh flour that is sold online, at local retail venues and direct to bakers and other buyers across the Intermountain West. In 2022, Hillside Grain added an on-site bakery, Hillside Bread, closing the circle from seed to loaf.

hillsidegrain.com/

Jones Farm Organics

Jones Farms Organics is a 4th generation family owned organic potato farm located in the beautiful San Luis Valley of Colorado. We are passionate about our nutrient dense soil and potatoes and we pride ourselves on the sustainability of our farming practices. Jones Farm grows 20 varieties of potatoes and seven grain varieties.

jonesfarmsorganics.com/

Article in MAD Agricultural Journal about Sarah Jones and the Rye Resurgence project
madagriculture.org/journal/meet-sarah-jones-of-jones-farms-organics

Examples & Inspiration

Mountain Oven Bakery

An organic bakery and millhouse devoted to supporting local food systems, in Paonia, Colorado, helping to build a local grain economy with a network of grain growers, millers, and bakers.

mountainoven.com/

Pzaltzgraff Family Farm

Third-generation Colorado farm focused on education, research, innovation (including no-till and soil health improvement) and farm-to-table products that don't require a web search to understand the ingredients.

pfzfarms.com/

Podcasts!

Inland Northwest Artisan Grains Podcast Series

Three seasons of podcasts, including more in-depth explorations of some of the Roundtable's featured speakers and businesses.

idahofoodworks.org/artisan-grains-podcast

On-Farm Trials Podcast

Dives into the different trials that come with farming systems innovation in the inland Pacific Northwest, speaking with professionals all across the region about how they get things done. The series includes two episodes with Garrett Moon of Moon Family Farm, one of the Roundtable's Solution Stories.

pnwfarmersnetwork.org/podcast

Examples & Inspiration

Pueblo Seed & Food Co. Roundtable **Keynote Story!**

Our family farm operation was established in 1996 on the Pecos River of northern New Mexico, moved to Pueblo County, Colorado in 2000 and to Montezuma County in 2021. We chose McElmo canyon, near Cortez, to grow our seed crops in a more isolated setting, free of pollen drift. Our mission is to renew and strengthen communities by stewarding the land and guiding the health of seed, food and people.

We grow a diversity of certified organic crops on 30 irrigated acres including open pollinated seeds, chile peppers, varietal garlic, mixed vegetables, legumes and heritage grains, which we sell in the form of seeds, fresh produce and value added products at our Seed & Bakehouse.

farmdirectseed.com/

Root Shoot Malting

Based in Loveland, Colorado, Root Shoot Malting is a 5th-generation family farm and malthouse that supplies barley, wheat, rye and non-GMO corn to craft brewers and distillers. Beyond providing breweries and distilleries the ability to procure local, consistent, and high-quality craft products, we seek to create meaningful, collaborative relationships with our partners. We are committed to positioning ourselves as a leader in the nationally emerging craft malt industry and regenerative agriculture movement.

rootshootmalting.com

Rye Resurgence Project

Connecting economy, ecology and craft to grow a relationship-based, community-sustaining market for sustainably grown, aquifer-friendly San Luis Valley (Colorado) rye.

ryeresurgence.com/

Shepherd's Grain

Since 2003, Shepherd's Grain has been establishing relationships between food producers who have implemented regenerative agricultural practices with bakeries, food processors, and consumers. Specifically, we work to procure wheat from these 3rd-Party certified sustainable farmers, and we maintain the identity of their wheat from the farm through the milling process. For flour users that want to source environmentally-friendly ingredients and who want to be a part of the movement to regenerate degraded farm ground into healthy, living soil, there is no greater impact than purchasing directly from these farmers. Shepherd's Grain is proud to be a 100% farmer-owned company. Shepherd's Grain started in Washington State and now purchases grain from many regenerative farmers across the United States and Canada. shepherdsgrain.com/

Southwest Washington Grain Project

The Port of Chehalis, Washington, in collaboration with regional agriculture partnerships, is working to construct a public grain storage and transloading facility to enable local farmers to store and move products via rail. The project will expand opportunities for regional producers and mid-tier grain commerce in the region. Thus far, the Port has constructed a rail spur and done preliminary site stabilization that has already allowed local growers through the Southwest Washington Growers Cooperative to begin accessing regional buyers.

portofchehalis.com/swwagp-faqs/

Sept. 2024 update

chamberway.com/southwest-washington-grain-project-continues-to-support-local-growers-as-it-prepares-for-construction-of-grain-storage-facility/09/2024/

Examples & Inspiration

The Grain Shed **Roundtable Solution Story!**

The Grain Shed is a worker-farmer owned cooperative business which established its first location in Spokane, Washington's Perry District. The Grain Shed was designed as a neighborhood-sized brewery-bakery that uses landrace grains which are malted at LINC Malt in Spokane for brewing, and stone-milled then fermented in-house for breads and pastries that are baked in a custom-built wood-fired oven. This is a business structured around artisan grains and other Inland Northwest grown ingredients.
thegrainshed.coop/

Vilicus Farms

Vilicus Farms officially started from scratch in 2009 when Doug Crabtree and Anna Jones-Crabtree purchased 1,280 acres of Northern Great Plains prairie near Havre, Montana, with 20 years of savings and lots of hutzpah. The vision for Vilicus began years earlier when Doug, whose family's grain farm in Ohio had been lost in the farm crisis of the 1980's, began looking for a viable way to return to farming. Without the existence of a traditional family farm base, options were limited. In 2005, Doug and Anna recognized the emerging opportunities in the organic market and began drafting their vision of a model organic farm that would push the boundaries of conservation and sustainability. Vilicus pioneered a Community-Supported Stewardship Agriculture program, inspired by the associative economic principles of the CSA model, which provides direct support for a system of life-giving land management practices that support all creatures.
vilicusfarms.com/index.php

From Beyond Our Region

Arizmendi Association of Cooperatives

A network of worker-owned cooperatives working together to create and sustain democratically run workplaces. The Association, founded in 1996, develops democratically run businesses whose worker-owners are in control of their livelihood. The first Arizmendi Bakery opened in Oakland in 1997, with a production model based on the Cheese Board in Berkeley, which generously donated its recipes and know-how to the project. There are now six thriving bakeries in the Bay Area. In 2016, on the heels of our 20th anniversary, the Arizmendi Association began to diversify our cooperative family beyond bakeries. Root Volume, a landscaping design/build cooperative, is the first in what we hope will be many cross-industry cooperative businesses.
arizmendi.coop/

Meadowlark Organics & Community Mill **Roundtable Solution Story!**

Halee and John Wepking co-founded Meadowlark Organics in 2015 and Meadowlark Community Mill in 2021, in Wisconsin's Driftless Region. Halee told the story of building an entire supply chain from the farm up, creating many opportunities for other businesses and markets regionally and locally and pioneering their own "Grain Shares" program (Meadowlark's version of a CSA).
meadowlarkorganics.com/