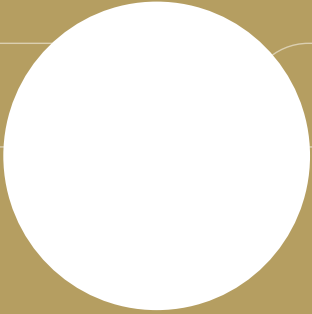


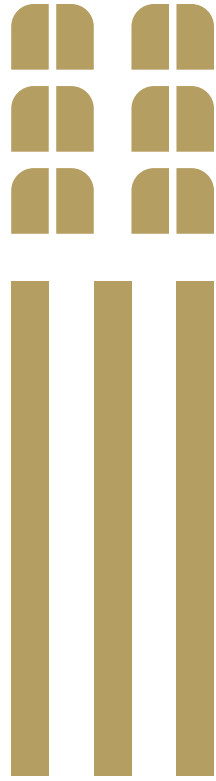
THE NORTHEAST



Grain Gab

OCTOBER 7-8, 2019

Welcome to the Northeast Grain Gab



This is an effort to connect the dots in the Northeast grain economy.

Opportunities around increased production of grains in the Northeast:

Increased profits for growers; healthier soils; better flavor and nutrition for grains products; a more connected and collaborative Northeast.

Goals for the Northeast Grain Gab:

Connect growers, producers, academics and others across the grains value chain; facilitate the sharing of grains research, techniques and ideas; support the development of market opportunities for Northeast grains.

The Grain Gab is made possible with help from these organizations:

ATTICUS

Yale *Landscape Lab*



CHABASO

HARTWICK COLLEGE
Center for Craft Food & Beverage

Schedule

Monday, October 7, 2019

4:00 pm – 5:30 pm

- Tour of Chabaso Bakery and Atticus Bakery (360 James St, New Haven)

Tuesday, October 8, 2019

8:00 am – 9:15 am

- Check-in and breakfast (Yale Hospitality)

9:15 am – 9:30 am

- **Welcome To The Northeast Grain Gab** with Justin Freiberg (Yale Landscape Lab) and Charlie Negaro (Chabaso & Atticus)

9:30 am – 10:15 am

- **Keynote** with Amy Halloran (The New Bread Basket)

10:30 am – 11:45 am

- **Massachusetts Spotlight** with Andrea Stanley (Valley Malt), Christy Timon & Abram Faber (Timber Baking), Kim Van Wormer (Plimoth Grist Mill), Tom Sadlowski (FOTES)
- **Maine Spotlight** with Amber Lambke (Maine Grains), Tristan Noyes (Maine Grain Alliance), Ellen Mallory (University of Maine), Kerry Hanney (Night Moves Bread)

- **Earth Oven Building Workshop** (part 1) with Sam Coates-Fink (Backyard Bread)

12:00 pm – 1:15 pm

- **Lunch** (Yale Hospitality)

- **Seed Share** with Sylvia Davatz

- **Koji, Shoyu And Miso Workshop** with Bob Florence (Haleybrook Foods) [12:30 start]

- **Milling For Health** with Allison Arnett (Yale Hospitality) and Gary Soffer (Yale School of Medicine) [12:30 start]

- **The Broken Chain: Reinstating Ancient Grains In Quebec** with Daniel Des Rosiers (Boulangerie Des Rosiers) [12:30 start]

1:30 pm – 2:45 pm

- **New York Spotlight** with June Russell (GrowNYC), Aaron MacLeod (Hartwick College Center for Craft Food & Beverage), Keith Seiz (Brightly Creative), Lucas Sin (Junzi)

- **Connecticut Spotlight** with Spencer Thrall (Thrall Family Malt), Charlie Negaro (Chabaso & Atticus), Andy Dappollonio (Still River Farm), Rodger Phillips (Sub Edge Farm)

- **Vermont Spotlight** with Martin Philip (King Arthur Flour), Heather Darby (University of Vermont), Seth Johnson (Morningstar Farm)

- **Earth Oven Building Workshop** (part 2) with Sam Coates-Fink (Backyard Bread)

3:00 pm – 4:15 pm

- **Brewing With Regional Grains** with Barry Labendz (Kent Falls Brewing Co.), Alex DeFrancesco (Stewards of the Land Brewery), Tyler Jones (Black Hog Brewing)

- **Grow Your Grain And Eat It Too: Strengthening The Local Grain Narrative With Whole Grains** with Abby Clement (Whole Grains Council)

- **Regional Grains Pasta Workshop** with Avi Szapiro and Dylan Hansen (ROIA Restaurant)

- **Enhancing Your Local Loaf Workshop** with Jonathan Stevens (Hungry Ghost Bread)

4:45 pm – 5:30 pm

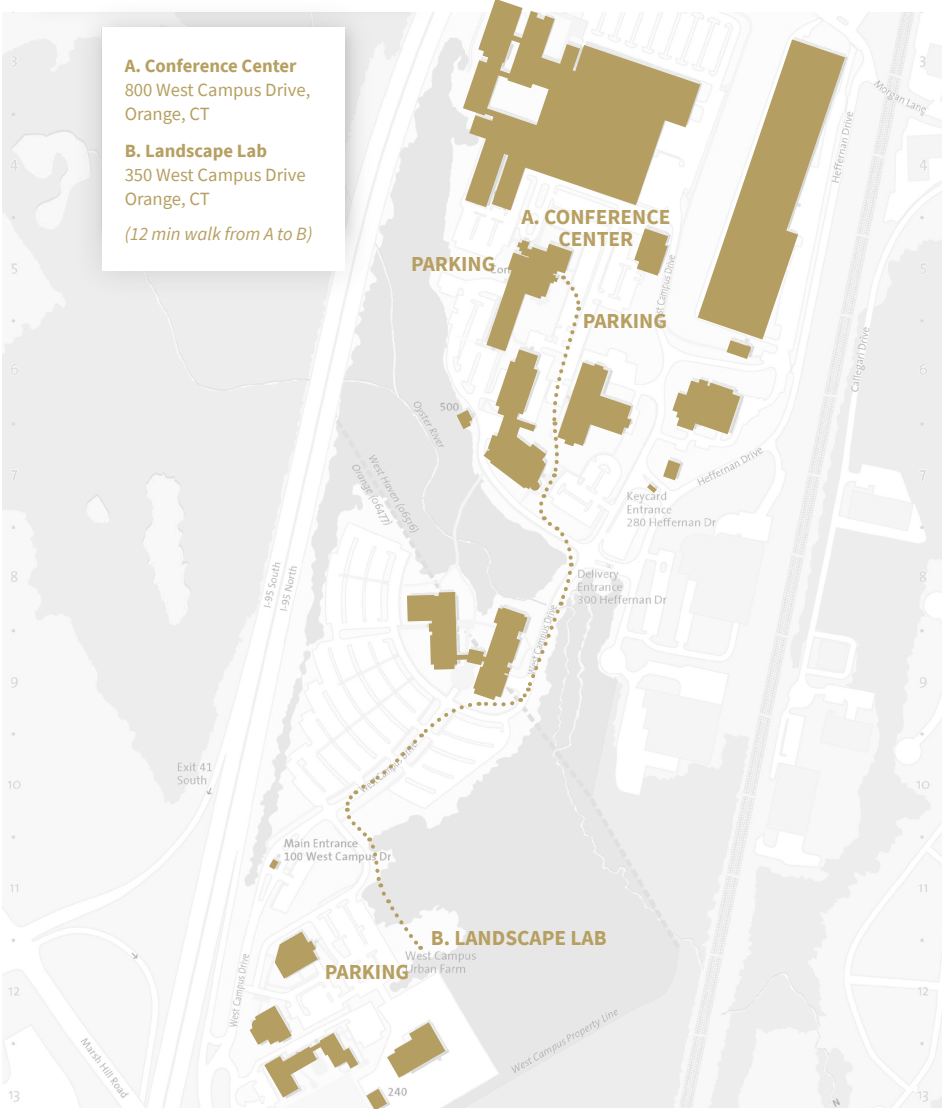
- **Good Bread Is Good For You** with Tom Gumpel (MDJ Baking)

6:30 pm – 8:30 pm

- **Reception** at Atticus Bookstore Cafe (1082 Chapel St, New Haven)

Visit graingab.com for detailed speaker bios and session information.

Yale West Campus Map



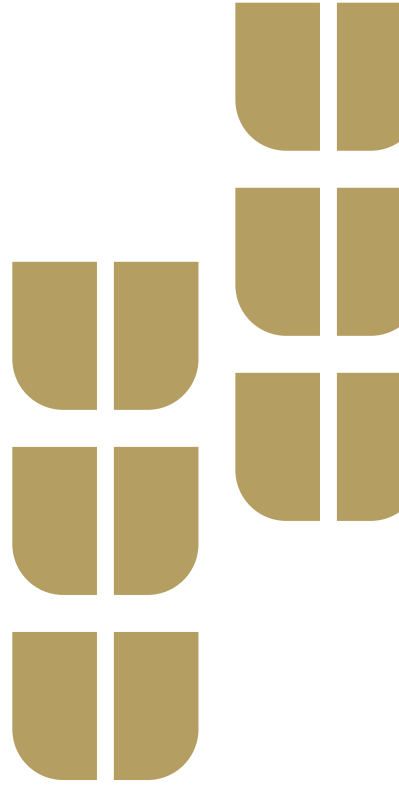
Share your Grain Gab experience



We invite you share photos of your experience using the hashtags **#GrainGab**, **#YaleWestCampus** and **#YaleLandscapeLab**

We'll pick 2 photos at the end of the day that are posted with these hashtags and reward each photographer with a ticket to next year's Grain Gab as well as an insulated Atticus Miir mug.

Good Grains Week



In concert with the Northeast Grain Gab, a group of Connecticut restaurants and bars are participating in Good Grains Week, a regional grains restaurant week, from 10/6 – 10/12.

Visit GrainsWeek.com to learn which bars and restaurants are offering drinks and dishes made with regional grains, and then visit one to help show your support for this movement!

Submit to the Grain Gab Paper



The Grain Gab Paper will distill information shared at the Northeast Grain Gab and will include additional information – all intended to aid the intelligence of Northeast grains efforts.

Printing is scheduled for early 2020. We invite you to submit concise blurbs on Northeast grains happenings at **GrainGab.com/Paper**.



Visit **GrainGab.com** for detailed speaker bios and session information.