



# A Shortcourse on Grain-Processing in the Northeast

Saturday • March 2nd • 9am - 5pm • Cold Spring, NY

**HOSTED BY GROWNYC AND OGRIN AT GLYNWOOD**

With fields of small and specialty grains springing up throughout the Northeast due to intense consumer demand, there is a remarkable opportunity for entrepreneurs to create high-value, delicious products from these locally grown crops. Given the array of food products that can be made from grain—flour, baked goods, pasta, crackers, sprouted grain, malt, beer, distilled spirits, to name a few—a diversity of grain-processing businesses can be supported in our region.

Join us for an intensive one-day shortcourse to learn about starting up a grain-processing enterprise and get specific instruction on how to mill, sprout, and malt grain from experts.

- **Alisa Crawford**, a member of the Dutch professional grainmillers' guild and miller and baker at Windmill Island in Holland, MI, will provide a step-by-step guide to the milling process including sifting for extracted flours and mill maintenance. She'll also discuss the benefits of cross-training as both a miller and baker.
- **Michael Perakovich**, of Columbia County Bread and Granola in Bloomsburg, PA, will explain the benefits of sprouted grains, demonstrate the sprouting process, and discuss methods for incorporating sprouted grain in breadmaking.
- **Andrea and Christian Stanley**, whose artisanal malthouse, Valley Malt, in Hadley, MA, has brought back malting to the Northeast, will cover both theoretical and practical aspects of malting, including needed equipment.

All the speakers will provide an overview of how they started and are growing their small businesses as well as discuss the benefits and challenges involved in working with locally grown grains and sourcing from regional farmers.

Fact sheets on federal and state regulations relating to grain-processing enterprises and on marketing locally grown grain products will also be provided.

**The cost of the course is \$45, which includes lunch and snacks.**

**Space is limited, and preregistration is required.**

**To preregister or for more information on the course, contact Elizabeth Dyck at OGRIN ([edyck@ogrin.org](mailto:edyck@ogrin.org)).**

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**Hosted at Glynwood: 362 Glynwood Rd, Cold Spring, NY 10516**



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GLYNWOOD