Bringing together farmers, processors and end-users, as well as investors, brokers and government officials to support rebuilding a grain economy west of the Cascade Mountains in Washington, Oregon, and British Columbia through three value-added enterprises: brewing and distilling, poultry and livestock feed, and artisan baking.

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Welcome to the Cascadia Grains Conference

Although some may not be aware of it, there is a fairly long history of small grains production in the Pacific Northwest region. Wheat, barley, oats, and rye have been in cultivation here since the fur-trade era of the mid-1800s. Today, grains are commonly rotated with high-value fruit, vegetable, and bulb crops, or are grown in place of hay. They have important agro-ecological functions on the farm, including reducing nutrient leaching and soil loss, increasing soil organic matter, as well as breaking disease and pest cycles. Consumer demand for local grains, whole grain products, and alternative and gluten-free grains has increased tremendously in the past few years. It is exciting to see farmers and processors responding to this demand with expanded and diversified plantings, improved quality, differentiated products, and renewed ties to local supply chains. Through this new annual conference we hope to elevate the status of grains in local food efforts by sharing the latest science, techniques, and developments. Additionally, we hope to create a space in which new business, policy and research relationships can form and existing ones can grow.

Thank you for joining us,

Lucas Patzek and Brad Gaolach, Conference Chairs, Washington State University Extension

Planning Committee:
Chris Benedict, Agriculture Extension Faculty, WSU Whatcom County Extension
Andrew Corbin, Agriculture Extension Faculty, WSU Snohomish County Extension
Stephen Jones, Director and Crop Science Professor, WSU Mount Vernon NWREC
Martha Aitken, Community and Economic Development, WSU Extension
Maggie Anderson, Program Coordinator, Cascadia Grains Conference; WSU Extension
Rosanne Burke, Program Coordinator, Cascadia Grains Conference; WSU Extension

Steering Committee:
David Bauermeister, Executive Director, Northwest Agriculture Business Center
Kevin Christenson, Founder/Owner, Fairhaven Organic Flour Mill
Paul Cook, Operations Director, Ninkasi Brewing Company
George DePasquale, Co-founder/Owner and Head Baker, Essential Baking Company
Dick Larman, Executive Director, Lewis Economic Development Council
Matt Lincecum, Founder/Owner and Head Brewer, Fremont Brewing Company
George Pearce, Ag Center Manager, Wilco-Winfield, LLC
Lisa Smith, Executive Director, Enterprise for Equity
Andy Wilcox, Director of Operations and Petra Elder, Accounting Manager, Wilcox Farms
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WORKSHOP DESCRIPTIONS

MORNING SESSION 1: 9:00AM-10:20AM

Research Update: Grains in Western Washington and Oregon
Dr. Karen Hills, King Conservation District & Brook Brouwer, Washington State University & Brigid Meints, Oregon State University
Systematic research of grain production has been revitalized in western Washington over the last five years, and research continues in western Oregon. Hear the latest findings concerning agronomic performance, end-use quality, nutrient management, and economic development.

Craft Distilling: The Washington State Story
David Bauermeister, Northwest Agriculture Business Center & Ryan Hembree, Skip Rock Distillers
Craft distillers have been popping up all over since 2008 when Washington state law was changed to allow for small-scale distilling. An overview of the process of craft distilling will be presented, along with recent market trends, and stories from active craft distillers.

Kicking the Commodity Habit: On Being Grown Out of Place
Dr. Stephen Jones, Washington State University, Mount Vernon
West of the Cascades, grains have an important role in our complex crop rotations and in our local food, feed and malt systems. How do we add value to crops as mundane as wheat or barley? How do we ensure that grains receive a higher status, not just in our meals, but in how we view them in a local field?

MORNING SESSION 2: 10:25AM-11:45AM

Expanding Grain Networks and Infrastructure
George Pearce, Wilco Agronomy & Wayne Carpenter, Skagit Valley Malting & Brewing Company & Dennis Gilliam, Bob’s Red Mill Natural Foods
The regional grain economies west of the Cascades have to contend with a loss of local infrastructure and the commodification of supply-chain relationships. Learn about three regional efforts to rebuild infrastructure and reaffirm grower-buyer relationships to get locally-produced grains to local consumers.

Growing Small Grains West of the Cascades
Dr. Andrew Corbin, Washington State University Extension & Sam McCullough, Nash’s Organic Produce
Wondering how to include small grains in your rotation but don’t know which varieties to try or what sources to use? Thinking about incorporating livestock into your system and raising your own feed? Get a firsthand account of western Washington small grain production from research to retail during this session and find out how incorporating grains into a diversified vegetable farm has helped farmers realize the added benefits of diversifying their income stream.

Roles for Co-ops in the Small Grains Economy
Eric Bowman, Northwest Cooperative Development Center & Stuart Boyle & Michelle Gilles, Kitsap Poultry Growers Cooperative
Hear from a cooperative development expert, as well as the current president and treasurer of a working producer and consumer cooperative about the economic, environmental, and community benefits of collective approaches to equipment ownership and market development. Panelists will demystify common misconceptions of co-ops and discuss the possible roles for co-ops in the revitalizing the local small grains economy.
Gluten-Free Baking: Answering Market Demands
Dennis Gilliam, Bob's Red Mill & Jim Kropf, Julie’s Gluten-Free Bakery and Washington State University
New shifts in the market have rapidly expanded our view of traditional Western food and beverage recipes. Barley and wheat have been replaced by rice, quinoa, sorghum and other grains to make bread, pasta, and beer, which is both gluten-free and delicious. Learn how Bob’s Red Mill has become an industry leader in producing, selling and marketing gluten-free goods. Also, learn about the development and operation of a small gluten-free bakery that has successfully capitalized on the market demands for gluten-free baked goods.

The Science and Art of Malting and Brewing
Scott Fisk, Oregon State University & Mike Doehnel, Artisan Maltster
Mike and Scott team up to explore the ins and outs of barley, from production to malting and brewing. Learn about past, present and future malting barley varieties, as well as about the practices and processes that go along with small-scale commercial malting and brewing operations.

Going Organic: Growing, Handling/Processing, and Marketing
Holly Born, Washington State Department of Agriculture & Eric Fritch, Chinook Farms
From inspection to marketing, get familiar with steps involved in going organic. Growers, processors, handlers, and retailers will learn about the organic certification process and WSDA services. Attendees will also hear about the marketing approach used by one veteran Washington farmer selling organic grains for feed, brewing, and distilling.
Grains as Poultry Feed
Dr. James Hermes, Oregon State University & Andy Wilcox, Wilcox Farms
Poultry require high quality, high protein diets to maximize their productivity. In recent years, there has been increased interest in poultry diets that are formulated without the use of corn and/or soybean meal; substituting them with locally grown feed ingredients. Learn how to use alternative, locally grown feed ingredients for small commercial flock poultry producers, and hear how one local commercial egg producer has experimented with growing and milling their own feed.

Business Entity Types and Business Models
John Rodenberg, WSU/Small Business Development Center & Matt Lincecum, Fremont Brewing Company
The session will explore the types of business entities (sole proprietor, partnership, LLC and Sub S Corp) available to “for profit” businesses in Washington. Costs, advantages and disadvantages will be reviewed. Following this discussion, the importance of a business model to successfully integrate some aspect of grain into a real-world, profit-making business will be described. The business models presented will cover manufacturing, wholesale or retailing of products related to grain. The key parts of any business model will be analyzed: products, services, cost of goods, fixed costs and sales to customers.

Harvest Home: Heritage Grains of Western Washington and Pacific Northwest
Dr. Richard Scheuerman, Seattle Pacific University
Agricultural origins in the Pacific Northwest are rooted in the era of "fur trade farming" established at various locations throughout the region by the Hudson's Bay Company in the 1820s. English Lammas wheats, Scotch barleys, Irish oats, and other crops flourished at Ft. Vancouver, Ft. Nisqually, Cowlitz Farm, and elsewhere in a time long before American pioneers and European immigrants arrived. This presentation explores the development of regional grain production as well as 21st century efforts to identify and reintroduce these earliest varieties.

Flour Quality in the Lab and in the Bakery
Dr. Andrew Ross, Oregon State University & George DePasquale, Essential Baking Company
Andrew and George will be discussing flour quality characteristics, and how they apply to making and enjoying breads and other baked goods. Included in the discussion will be some quality checkpoints for evaluating flour using the mill analyses and tests that can be done in real time on the shop floor.

Feeding Grain to Livestock
Gary Fredricks, Washington State University Extension & Andrew Dykstra, Dykstra Farms
Gary will discuss feeding grain to ruminant livestock, focusing on the advantages and limitations of different types of grain, and what feeding practices offer the greatest economic return. Andrew will explain how producers can feed green grass in January by hydroponically sprouting barley grain. He is successfully using this system to feed his organically-certified dairy herd through the winter.

Financing Food and Farm Based Businesses
Mark Bowman, Craft 3 & Tim Crosby, Slow Money Northwest
Regional lenders will present options for a full range of farming, food production and operations financing. With peer-to-peer lending or crowd lending at one end and commercial bank lending at the other end, including private local investment. Mark will present the continuum of lending options from the most liberal to most conservative. Tim will discuss community capital options including private financing and angel networks, what investors look for in deals, and relevant federal legislation.
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David Bauermeister, Executive Director, Northwest Agricultural Business Center
Prior to joining NABC in 2006, David served as Director of the Agricultural and Natural Resources division for the Spokane Regional Chamber of Commerce and Executive Director of Northwest Natural Resources Institute. His agriculture background includes experience as the director of the Spokane Ag Expo, General Manager of Pacific Northwest Fiber LLC, and Assistant Manager and Shareholder of the Northwest Pea and Bean Company. David received a BS Degree in Agronomy from Washington State University. He grew up on a wheat farm in Franklin County which has been a research cooperator with WSU for the past 35 years.

Holly Born, Organic Certification Reviewer & Inspector, Washington State Department of Agriculture
Holly has been with the WSDA’s Organic Food Program since August 2011. She is responsible for crop, livestock and processing organic certification and inspections. From 2008-2011 she served as Organic Certification Reviewer and Inspector for the Midwest Organic Services Association in Wisconsin. From 1998-2008 she was the Economics and Marketing Specialist for the ATTRA Sustainable Agriculture Information Service, focusing on organic, alternative and value added crops. She has an MA degree in Agricultural Economics from Washington State University, and a BS in International Agricultural Development from the University of California at Davis.

Brook Brouwer, Washington State University Mount Vernon Research and Extension Center
Brook grew up on Lopez Island, WA. He graduated with a BA in Biology from Colorado College in 2008. In January 2012 he began working towards a Crop Science PhD in Dr. Stephen Jones’ research group at the WSU Mount Vernon Research and Extension Center. Brook is currently evaluating barley quality for craft malt production, food and feed utilization, as well as selecting and breeding varieties for low input and organic systems in Western Washington. Prior to being at WSU he has worked on diverse livestock farms and has conducted nutrient cycling and botany research in mountain, river and island ecosystems.

Eric Bowman, Co-op Development Specialist, NW Cooperative Development Center
Eric provides business development support to cooperatively owned businesses. His role has included conducting feasibility analysis, facilitating strategic planning, developing pro forma financial projections and leading business planning. Generally, he advises and provides technical assistance to boards forming a co-op venture. Also, he provides management consulting to existing co-ops ranging from business analysis to executive recruitment. His focus has been on small agriculture and natural resources. Eric earned a B.S. from The Evergreen State College and has owned a microbusiness, and engaged in agricultural education and animal husbandry for an agritourism operation.

Mark Bowman, Bowman Consulting Services & Loan Officer, Craft 3
Mark works with businesses and NGO’s specializing in rural resource development for sustainable growth. He sits on the Board of Jefferson Land Trust Resources, a for-profit land holding company owned by Jefferson Land Trust. Previously, Mark was Senior VP and Senior Loan Officer of Craft3 for 7 years. Prior to joining Craft3, Mark spent five years as a small business owner in the tourism industry in Port Angeles, WA. Mark started his working career as a Loan Officer and Branch Manager of Central Valley Production Credit Association located in Los Banos, CA.

Stuart Boyle, Kitsap Poultry Growers Cooperative & Creekside Family Farms
Stuart is a founding member of the Kitsap Poultry Growers Cooperative and serves as President and Equipment Coordinator for the Co-op’s poultry processing equipment rental program. His current project is working with the Northwest Cooperative Development Center under a USDA Rural Business Enterprise grant (RBEQ) to plan for a mobile poultry processing unit (MPPU) for Kitsap, Jefferson and Clallam Counties. Stuart is the co-owner and Chief Barista of Creekside Farmers Cafe. He is a vendor at and board-member of the Poulsbo Farmers Market. In his spare time, he works as a software engineer.

Wayne Carpenter, Founder, Skagit Valley Malting & Brewing Company
Wayne is one of the founders of Salish Coast Enterprises (DBA Skagit Valley Malting). He has worked for the last several years on economic development in the Salish Coast Region, with emphasis on the agribusiness sector. He is currently working with Patsy Martin, Director of the Port of Skagit County and Dr. Stephen Jones, Director of the WSU Research Center in Mount Vernon, to encourage vertical integration of agricultural products in Skagit Valley. Wayne is the former President and CEO of Saros Corporation, a computer software development company.
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Dr. Andrew (Drew) Corbin, Agriculture and Natural Resources Faculty, Washington State University
Snohomish County Extension
Drew has worked with WSU Extension in Snohomish County since 2008. He received his PhD in Crop and Soil Science from Michigan State University, where he studied the soil quality, weed pressure, and economics of the three-year transition period from conventional to certified organic production. He also spent the last decade as the project manager for the Long-Term Ecological Research site in row-crop agriculture at the Kellogg Biological Station (MSU’s largest agricultural experiment station). His goals and interests are to support, maintain and expand the agricultural industry in Snohomish County and the greater Sound region by transferring knowledge to current and future growers.

Tim Crosby, Director, Slow Money Northwest
As Director of Slow Money Northwest, Tim focuses on connecting regional food and farm businesses with regional investors. Previously, he coordinated the development of the Puget Sound Food Network and helped develop the Good Food Coalition, a multi-issue coalition focused on state food policy. Tim lives in Edmonds with his wife and two daughters, and coaches soccer in his spare time. He holds an MBA in Sustainable Business from Bainbridge Graduate Institute.

George DePasquale, Owner & Head Baker, Essential Baking Company
George grew up in an Italian neighborhood on Long Island where fresh bread was found everywhere. By age 20 George had started his baking career in California. After working as a baker in San Francisco, he moved to Seattle, and in 1994 launched The Essential Baking Company with his signature rustic breads. At Essential Baking, George oversees QA and QC, new product development, and can sometimes be found forming dough alongside his highly skilled team of bakers. He teaches baking classes at local cooking schools and is a member of the Bread Baker’s Guild of America.

Mike Doehnel, Artisan Maltster, Skagit Valley Malting & Brewing Company
Mike started farming and malting in 1998 during and after a 30 year career in the hotel and food service industry. Ten years before that Mike started homebrewing under the tutelage of Spinnakers brewmaster, Jake Thomas, at one of Canada’s first brewpubs. Currently Mike is a partner in Skagit Valley Malting while continuing to run his own floor malting facility and grain farming operation on the Saanich Peninsula near Victoria, BC. He has connected with the Driftwood brewing Company and has been supplying them with malt for some of their seasonal brews and most recently the Sartori fresh hop IPA.

Andrew Dykstra, Owner/Farmer, Dykstra Farms
Andrew and his sons are 2nd and 3rd generation organic farmers. Dykstra Farms (Douwe Dykstra) started farming vegetables organically in 1989, and organic milk started flowing in 2004. They also grow 30 acres of organic seed crops. Andrew was just elected as President of the Western Dairy Producers Alliance. He also serves on Organic Valley’s dairy executive committee. He started Feed Your Farm this year to install barley spouting equipment on farms.

Gary Fredricks, Director and Small Farms, Livestock & Dairy Area Agent, Washington State University Cowlitz County Extension
Gary graduated from Washington State University with an MS in Animal Science Nutrition. He has worked for WSU Extension for 28 years and is currently the County Director for WSU Extension in Cowlitz County. His job responsibility includes economic development, small farm management and directing the Cowlitz County Master Gardener program with emphasis in urban horticulture. He and his wife Debbie love to travel and spend time to the beach.

Scott Fisk, Barley Breeding Faculty Research Assistant, Oregon State University
Scott graduated in the fall of 2011 from Oregon State University with a MS in Crop Science studying low temperature tolerance in barley. In May 2012 he was hired as a Faculty Research Assistant with the Oregon State University Barley Project where he conducts field based research, manages data and will be working closely with the OSU mini-malter. Most of his endeavors revolve around malting barley development.

Eric Fritch, Owner/Farmer, Chinook Farms
Eric is the owner of the 132-acre Chinook Farms, a local farm with deep roots in the local community. Born and raised in Snohomish, he raised vegetables and livestock as a 4-H Club and Future Farmers of America (FFA) member during high school. He graduated from Snohomish High and went off to Washington State University where he earned a bachelor’s degree in engineering. He returned to Snohomish and opened Chinook Lumber in Clearview, in Monroe and in three other Washington locations. Eric and his wife, Sharon, are avid organic gardeners and long-time residents of Clearview. They decided to start a CSA in 2009 when local gardeners grew produce for local area food banks on the Fritch land.
Michele Gilles, **Kitsap Poultry Growers Cooperative & Creekside Family Farm**

Michele is a founding member of the Kitsap Poultry Growers Cooperative and has served as Secretary-Treasurer and as Equipment Coordinator for the Co-op’s poultry processing equipment rental program. Her most recent project is working with the Northwest Cooperative Development Center under a USDA Rural Business Enterprise grant (RBEG) to plan for a mobile poultry processing unit (MPPU) for the Kitsap, Jefferson and Clallam counties. She is the co-owner and Farmer-in-Chief of Creekside Family Farms. Michele is a Master Gardener and instructs classes about organic gardening. In her free time, Michele studies at the University of Washington and works in the IT industry.

Dennis Gilliam, **Executive VP of Sales & Marketing, Bob’s Red Mill Natural Foods**

As president of the local Kiwanis Club, Dennis was good friends with club member Bob Moore, founder of Bob’s Red Mill (BRM). After BRM suffered an arson fire, Bob brought on Dennis to rebuild. Twenty-three years later BRM has expanded across the US, Canada and into 77 foreign countries. 2012 sales broke $150 million. Dennis manages a team of eight in new product development, ad and PR agency supervision, packaging and labels, and community outreach. Whole Grains and Gluten Free are hot items. Dennis’ team creates the story, sizzle and emotional connection that generates sales. Dennis is proud to work for a company that manufactures and delivers consistent healthy products, prices fairly, cares about each of their 280 employees and all of their customers. BRM has found a measure of success as purveyors of “Whole Grain Foods for Every Meal of the Day”.

Ryan Hembree, **Owner & Distiller, Skip Rock Distillers**

Ryan is the founder and head distiller at Skip Rock Distillers in Snohomish, WA. Focusing on hand crafted spirits that feature local farm goods is what the company is based on. Before starting the distillery he served as the Agriculture Coordinator for Snohomish County for three years where he focused on economic development and policy support for the farming industry. Prior to this he worked on agricultural land use policy and other resource land issues as a Senior Planner with Snohomish County. He has a BA in Geography/Resource Management from Central Washington University and a Winemaking Certificate from WSU.

Dr. James Hermes, **Poultry Specialist and Associate Professor, Oregon State University Extension**

In addition to his Extension work, James is an Associate Professor in the Department of Animal and Rangeland Sciences at Oregon State University. He teaches courses on the poultry industry and production systems. He has conducted research in alternative feed ingredients for poultry, poultry management, and incubation. James has worked with all kinds of poultry including chickens (broilers and layers), Japanese quail, pheasants, partridge, and emu. He received his MS in Avian Science and PhD in Genetics at University of California, Davis.

Dr. Karen Hills, **Resource Planner, King County Conservation District**

Karen currently assists King County landowners with developing resource management plans around soils and crops. She earned a BS in Rural Sociology at Cornell University and a MS in Soil Science at the University of Vermont. In 2012 she finished her PhD in Crop Science at WSU Mount Vernon. Under the direction of Dr. Stephen Jones, Karen’s research focused on improving wheat production and marketing in Western Washington. Karen has also done wildlife research in Alaska, beekeeping, raising sheep, working for an organic vegetable growers cooperative, and as a volunteer technical assistant with Winrock International in Turkmenistan. Karen grew up in Fairbanks, Alaska.

Dr. Stephen Jones, **Professor, Crop Science; Director, Washington State University Mount Vernon Research Center**

Steve is a wheat breeder and the Director of the WSU Mount Vernon Research Center. He teaches graduate courses in advanced classical genetics and in the history and ethics of genetics. His first wheat crop was on five acres at Chico State University’s student farm in 1977. Together with his graduate students he breeds wheat and other grains for small farms in underserved areas of the Pacific Northwest.

Jim Kropf, **Co-Founder, Julie's Gluten Free Bakery; Natural Resources Program Director, Washington State University Extension**

Jim and his wife Julia, a budding professional baker, opened Julie’s Gluten Free Bakery in August of 2012. Julie’s is a gluten-free, from-scratch bakery in Puyallup, WA offering cakes, cupcakes, cookies, muffins, savory breads and more. Jim is a seasoned WSU extension professional of more than 33 years who has experience with technical production and direct-marketing farmer education, new farmer training, and on-farm research. Jim was raised on a small diversified farm in western Washington. He has a BS and MS in Agronomy from Washington State University.
Matt Lincecum, Founder & Brewer, Fremont Brewing Company
Matt started Fremont Brewing in 2008 after spending many years as an attorney representing breweries, wineries and restaurants, such as Pyramid Brewing, Novelty Hill Winery and Tilth Restaurant. During this time, Matt acquired invaluable experience in conceptualizing, licensing, and developing successful hospitality companies. Matt has been brewing beer for 15 years during which time he developed the recipes that forms the foundation of Fremont Brewing beer offerings.

Sam McCullough, Management Team, Nash’s Organic Produce
Sam, a native of Sequim, has been active in agriculture his whole life and farming with Nash’s Organic Produce for over 12 years. Sam supervises the farm’s tillage, crop rotations, irrigation crew, soil health and compost operations, grain planting, combine harvesting, and flour milling, seed production, and cover cropping. Additionally, Sam manages the farm shop and maintains all the varied farm machinery as well as the fabricating, welding, and machining of the many custom built and antique implements. Sam has an excellent young crew that he is training to be the next generation of farmers.

Brigid Meints, Oregon State University
Brigid Meints is a graduate student at Oregon State University working to get her M.S. in Crop Science with a focus in Plant Breeding and Genetics. She received her undergraduate degree from Scripps College in Claremont, CA. Her research focuses on food barley; breeding varieties with novel traits and colors, and characterizing these lines for food quality traits and nutritional value.

George Pearce, Ag Center Manager, Wilco-Winfield, LLC
Since 2003, George has been the Manager of the Agronomy Center in Chehalis, WA operated by Wilco, a farmer-owned cooperative with farm store locations in Oregon and Washington. He began his career with Wolfkill Feed and Fertilizer in 1976 at their fertilizer plant in Rochester, WA. He spent 22 years with Wolfkill, starting as a fertilizer/lime applicator truck driver, and ending as a field sales representative and plant manager. He has also been the President of the Western Washington Horticultural Society, and he holds a Washington State Department of Agriculture Dealer Manager, Commercial Pest Control Consultant and Private Applicator License.

John Rodenberg, Business Advisor & Development Specialist, Washington State Small Business Development Center
John has more than 25 years of business experience with major corporations as well as small businesses. He serves clients in Pierce County as a Business Advisor and Development Specialist. Much of his corporate career was in production, engineering, product management and sales supply in the manufacturing and distribution sector. His small business experience includes management in manufacturing, recreation and consulting industries. His education includes an MBA. from the University of Denver and a BS in Industrial Engineering from Montana State University. He is a Certified Business Advisor in Washington.

Dr. Andrew Ross, Cereal Chemist, Oregon State University
Andrew is a cereal chemist at OSU where he teaches food chemistry, grain processing, and food polymer science. He was awarded the 2011 Oregon State, College of Agriculture Sciences and 2012 AACC-International Excellence in Teaching Awards. Andrew has worked with, studied, and taught about the sciences of baking and other cereal-based foods in Europe, Australia, and the USA. While in the process of teaching the chemistry and physics, Andrew works to bring an awareness of the virtues of hand-crafted breads and the joy of making them, to students from grade to graduate school, and to anyone else who will listen.

Dr. Richard Scheuerman, Associate Professor, Seattle Pacific University
Richard teaches and writes at SPU where he has chaired the Master of Arts in Teaching Program since 2003. His prior career included twenty years of service as a public school teacher and administrator and in 2000 he received the Governor’s Award for Excellence in Education. He has twice been named a Washington Governor’s Author for books on regional themes published by WSU Press. Scheuerman’s most recent work, coauthored with Alexander McGregor, is Harvest Home: Heritage Crops and Agricultural Development in the Pacific Northwest. He and his wife, Lois, are natives of the Palouse Country who were raised on farms near Endicott, Washington.

Andy Wilcox, Director of Egg Operations, Wilcox Farms, Inc.
Andy is a 4th generation co-owner and operator of Wilcox Farms in Roy, Washington. Wilcox Farms, grower of about 700,000 laying hens (100,000 of which are organic), raises cage-free, free-range, organic and conventional eggs that are Humane and Food Alliance certified. Andy oversees all aspects of the egg production process, including pullet rearing, layer production, and egg processing. He has BA in Accounting from Pepperdine and an MA in Agri-business from University of Wisconsin, Madison.
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The individuals associated with these companies and organizations are committed to supporting local, delicious, as well as ecologically, socially, and economically sustainable food systems. Their generosity helps reduce registration fees, and their friendship and advice helps grow the movement to restore the regional grain economy.

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Puratos, puratos.us
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Go Local supports the mission of the Cascadia Grains Conference in rebuilding a regional grains economy.

Go Local actively connects and fosters relationships of the Local Food System in Tacoma and Pierce County through our Local Food efforts.

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