# 2016 Cascadia Grains Conference Agenda

**Saturday, January 9th, 2016 *South Puget Sound Community College * Olympic, WA * www.cascadiagrains.com**

The 4th Cascadia Grains Conference brings 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. The conference is presented by Washington State University in partnership with Oregon State University. It is proudly supported by Pierce County, Fremont Brewing Company, Bob’s Red Mill, Old Stove Brewing Company, and the generosity of many individuals, businesses, and organizations.

### 2016 Cascadia Grains Conference Agenda

<table>
<thead>
<tr>
<th>Time</th>
<th>Classroom Building Room 105</th>
<th>Classroom Building Room 101</th>
<th>Classroom Building Room 102</th>
<th>Student Union Culinary Classroom, Room 102</th>
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</thead>
<tbody>
<tr>
<td>3:00-9:00AM</td>
<td>Registration + Morning Refreshments (by Bagel Brothers &amp; Batdorf &amp; Bronson Coffee Roasters) + Resource Expo in Student Union</td>
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<td>3:40-8:55AM</td>
<td>Welcome Address in Student Union stage area</td>
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| 9:00-10:20AM  | Selecting Varieties: How to Increase Your Yield Without Really Trying
Steve Lyon, WSU Bread Lab | Accessing Capital for Food, Beverage & Farm Businesses
Ricky Adams, Northwest Farm Credit Services
Alex Mandau, Community Sourced Capital
Amy Pearl, Hatch Oregon
Joe Walting, WA lawyer
Celia Nightingale, Center for Buis. & Innovation, Thurston EDC | The WSU Bread Lab: Work, Research & Connections
Dr. Stephen Jones, WSU Bread Lab with
Colin Curwen-McAdams & Brigid Meints, PhD Students, WSU Bread Lab | Flatcakes, Field to Griddle
Amy Halloran, Author The New Bread Basket (Limited to 20 participants)* |
| 10:30-11:50AM | Let’s Talk About Growing Grain
Grower panel from Washington, Oregon & British Columbia | Malting: The Rosetta Stone That Translates Barley Into Beer
Part 1: Malt Sensory Tasting Table with Susan Welch, Skagit Valley Malting
Part 2: Panel Discussion with WA & OR breeders, growers, malsters and brewers | Values Based Businesses In the Grain-Shed
Matt Hofmann, Westland Distilling
Mariah Ross, Scratch & Peck Feeds
Tissa Stein, Tabor Bread | Fermentation with Whole Grains: Part 1
Brad Holderfield, Tabor Bread
NOTE: This is Part 1 of 2; Part 2 begins at 2:50PM once the dough has fermented
(Limited to 20 participants)* |
| 11:50-1:10PM  | Lunch (by Nineveh Assyrian) + Desserts (by Essential Baking Co.) + Resource Expo in Student Union |                              |                              |                                   |
| 1:10-2:40PM   | Keen on Quinoa: Producing & Marketing Our Region’s Super Grain
Researcher/Grower panel: Nicole Aluwi, Ian Clark, Julianne Kellogg & Kristofer Ludvigson, WSU Processing with Don Kuiken & Sergio Nuñez de Arco, Andean Naturals | Stampede Into Law: Policies Impacting the Grain-Shed
Mike Lufkin & John Taylor, King County Govt.
Ron Shultz, WA St. Conservation Commission
Jason Parker, WA Distillers Guild
Annie McGrath, WA Brewers Guild
James Henderson, Hummingbird Wholesale
Nate Lewis, Organic Trade Association |                                   |
| 2:50-4:10PM   | Growing Alternative Grains & Their Rotational Benefits
Jeremy Bunch, Shepherd's Grain
James Henderson, Hummingbird Wholesale
Micaela Colley, Organic Seed Alliance | Flavor First: Understanding Product Design & Equipment Selection for Craft Spirits
Matt Hofmann, Westland Distilling
Jason Parker, Coppenrath Distilling Company | The New Bread Basket
Amy Halloran, Author The New Bread Basket
Sue Hunton, Camas Country Mill
Annie Moss, Seastar Bakery & Handsome Pizza
Tissa Stein, Tabor Bread | Fermentation With Whole Grains: Part 2
Brad Holderfield, Tabor Bread
(Limited to 20 participants)* |
| 4:20-5:05PM   | SHORT SESSION
Harvest-Home: Heirloom Crops for Health, Heritage, and Occasional Profit
Richard Scheuerman, Palouse Colony Farm & Seattle Pacific University | Shaping the Craft Brewing & Distilling Industry
Heidi Behrends Cermewy, City of Tumwater
John Doan, City of Tumwater
Noel Rubadue, South Puget Sound Community College | SHORT SESSION
Fixing Broken Dirt: Restoring Agricultural Land Through Soil Biology
Matthew Slaughter, Earthfort, LLC |                                   |
| 5:15-5:45PM   | NETWORKING SESSION
Growers & Millers | NETWORKING SESSION
Bakers, Feed & Other End-Users | NETWORKING SESSION
Support Organizations |                                   |
| 5:45-7:30PM   | Dinner (by Tamale Fusion— to go boxes available) + Resource Expo + Networking Session in Student Union |                              |                              |                                   |
| 5:45-7:30PM   | Best of the Cascadia Tasting Tour (featuring select craft beers and spirits from Cascadia) in Student Union |                              |                              |                                   |

* Sign up for all hands on classes at the registration table the morning of the conference.

See map of the South Puget Sound Community College on the back page
South Puget Sound Brewing & Distilling Tour

Come learn, see, and taste the best of South Sound craft brews and spirits on this half day facilitated tour. The tour includes a sneak peak at the historic Tumwater Brewery Building where guides talk about the history and future site of the Craft Brewing and Distilling Center. Participants also get a behind the scenes tour (and taste) of Sandstone Distillery and Fish Brewery. Cost includes bus transportation to each site, tours and tastings.

12:30pm-5:30pm

Tour Pick Up: Begin and ends near Fish Brewery in downtown Olympia
Parking available in paid lots and meters near pick up site
Must be 21+ to sign up

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<tr>
<th>Time</th>
<th>Activity</th>
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<tbody>
<tr>
<td>12:30 PM</td>
<td>Meet at the corner of ?? &amp; ?? for bus loading. Participants please find paid parking in lots and metered street parking near this location.</td>
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<tr>
<td>1:00 PM</td>
<td>Travel to Sandstone Brewing via bus</td>
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<tr>
<td>1:30 PM</td>
<td>Tour and Tasting at Sandstone Distillery</td>
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<tr>
<td>2:00 PM</td>
<td>Load bus and travel to Tumwater Brewery Building</td>
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<tr>
<td>3:00 PM</td>
<td>Tour of historic Tumwater Brewery Building</td>
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<tr>
<td>3:30 PM</td>
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</tr>
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<td>4:00 PM</td>
<td>Load bus and travel to Fish Brewing</td>
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<td>4:30 PM</td>
<td>Tour and Tasting at Fish Brewing</td>
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<td>5:00 PM</td>
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<tr>
<td>5:30 PM</td>
<td>Tour complete, participants can head to Fish Pub or other downtown establishments for happy hour &amp; dinner</td>
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this year are two exciting "add on" field trips. Consider signing up for these limited registration hands on experiences seeing Cascadia grains in action! Cost $60. Online registration only.
Baking Pita & Flatbreads with Whole Grain Barley & Teff Flours

Come join owner and head baker from the Essential Baking Company, George DePasquale with Andrew Ross, an Oregon State University cereal chemist and baking with whole grains expert for this fun hands on class. George & Andrew will take participants on a journey of understanding how to work with freshly milled whole grain barley and teff flours. Learn how to make wholesome pitas and other flatbreads to be enjoyed throughout the year.

Time: ??-??

Location: Bayview School of Cooking, Olympia, WA
Parking located on site