

"It all starts with the choice of grain, which is first a question of place and time."

– Karen Hess, A Century of Change in the American Loaf

The Greenmarket Regional Grains Project is pioneering the new frontier in local food: grains. With our partners, we're building the marketplace for grains grown and milled in the northeast. We are educating and connecting 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.

The evidence is clear: Regional grains have arrived.

Upcoming Market Dates

[The Grainstand](#) continues its weekly presence at the Union Square Greenmarket on Wednesdays and Saturdays. Craft beverage producers will be back in the spring, and our rotating stand will be at the following markets:

Grainstand Pop-up Locations:

- Saturday, January 13th Grand Army Plaza

- Sunday, January 21st Jackson Heights
- Saturday, January 27th Fort Greene Park
- Saturday, February 3rd Inwood
- Sunday, February 4th 79th St.
- Saturday, February 10th Grand Army Plaza

Pre-ordered bulk bags are available at the Union Square Greenmarket every Wednesday and Saturday. [Check availability and pricing here](#). To place an order or if you'd like more information, please e-mail us. Wholesale orders of \$250 or more can be delivered through [Greenmarket Co.](#), GrowNYC's wholesale distribution program.

Events: Tis the Season... For conferences & meetings!

NOFA-NY Winter Conference

Saratoga Hilton & City Center, Saratoga Springs, NY
January 19th-21st

"In January 2018, NOFA-NY will hold our [36th Annual Organic Farming & Gardening Conference](#). This year's theme-*Healthy People, Healthy Planet*-recognizes the intersection of health and agriculture. We will celebrate the production of nutritious food in an organic system that maintains and encourages the well-being of the earth and all inhabitants."

PASA: Farming for the Future Conference

The Penn Stater Conference Center, State College, PA
February 7th-10th

"Our [annual conference](#) is the Pennsylvania Association for Sustainable Agriculture's signature event and our main vehicle for community building. Widely regarded as the best of its kind in the East, this event brings together farmers, processors, consumers, students, environmentalists, and business and community leaders annually."

4th Annual Hudson Valley Grain School: Supplying Local Grains to Local Artisan Bakers

Pegasus Restaurant and Banquet Hall, Coxsackie, NY
February 9th 8:30AM - 3:30 PM

"CCE Ulster County and the Capital Area Ag and Hort Program welcome you to the [4th annual Hudson Valley Value-Added Grain School](#). This year we focus on supplying local grains to local artisan bakers. It will be a great opportunity for anyone interested in the grains industry to learn and network. "

Coming Soon:

Home Bakers Meet-Up

Location and date TBD

We know New York City is rich with talented home bakers. In fact, we get to meet many of them at the Grainstand every week. This winter, bring us your loaves, your bagels, your whole wheat croissants. We will have special guests and beverages.

Stay tuned!

2017 GRGP Year in Review

New Dias. More Markets. Lots of Press

- In September we settled into a larger granary in Brooklyn, giving us more space to store and bag our ever-growing list of products, all from the region.

- We moved **23** tons of grains & beans from local farmers and millers to restaurants, bakers, and you, our amazing GRGP customers!

- We introduced **16** new items, including **5** new kinds of wheat and **6** new bean varieties. *Keep an eye out for our February newsletter where we'll dive deeper into the **17** varieties of wheat we've helped bring to Greenmarket!*



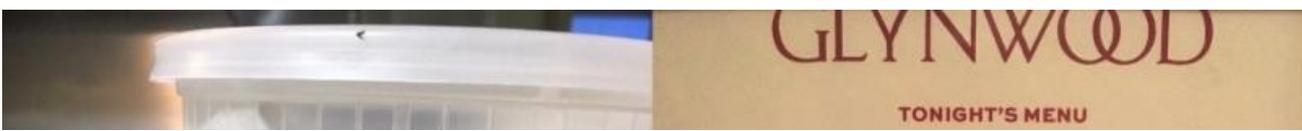
GRGP's new granary, in Bushwick, Brooklyn.

- We increased our weekly presence at market, and we're now serving more Greenmarket shoppers than ever! We added **7** new markets to our rotating schedule -- 82nd St., Tribeca, Abingdon Square, Columbia, Carroll Gardens, Stuy Town, and Cortelyou -- providing more Greenmarket shoppers access to all the new products coming to market. Check the GrowNYC website for the GRGP [Pop-Up schedule](#) and a list of [year round Greenmarkets](#).
- **20** brewers and distillers joined the Grainstand for the Beer and Spirits Pop-up in 2017. The program will continue this year as a regular feature, as we host rotating New York State farm breweries and distilleries that offer craft beverages made with grain grown, malted, and distilled in New York!
- From *Edible Brooklyn* to the *LA Times*, 2017 was a great year for regional grains and [GRGP in the news](#), as local and heritage grains continue to trend in both agriculture, and in the food culture.

Other Highlights of 2017

Glynwood Farm Dinner

In February, the amazing grain-loving, regional farming advocates at Glynwood invited GRGP to help host their monthly farm dinner. June Russell worked with chefs Suzanne Cupps and Jenny Jones of Untitled at the Whitney to curate a dinner showcasing the key role grains play in the regional farm landscape and local food culture.





Starters:
 Arikara bean dip
 Sunchoke spinach dip
 Sourdough pullman
 Parmesan peppercorn polenta chips

Assorted Cheese
 Miche and polenta boule
 Sea-salted butter

First Course:
 Kale salad with freekeh, squash
 Mushroom broth with emmer pasta
 Charred and cornmeal fried cauliflower, herbs, sumac
 Citrus and chicory salad, puffed grains

Second Course:
 Carrots, einkorn, scallions
 Black emmer risotto, chicken, oyster mushrooms
 Rye spaetzle, brisket, swiss chard
 Baked marfax beans, sweet potatoes, kale

Dessert:
 Apple crisp
 Buckwheat chocolate crepes



Finger Lakes Grain Tour

In the summer, the Regional Grains Project staff took a field trip to see the full cycle of the grains we bring to market. We glimpsed crop research on a visit to Dr. Mark Sorrells at Cornell's Department of Plant Breeding and Genetics, spoke with Greg Mol and Thor Oechsner of Farmer Ground Flour about processing and milling grain, and visited Klaas Martens of Lakeview Organic Grain to understand his process and the importance of



partnerships between growers,
*Grains team with pioneering grain-grower Thor Oechsner of
 Farmer Ground Flour.*

millers, bakers, and consumers that the Project seeks to provide.

First Annual Rye Week



October brought us New York State's first Rye Week! The celebration showcased the crop's prominence in New York's agricultural history, and it fueled the rye renaissance triggered by the growing popularity of Nordic cuisine and a push for local bakes, brews, and, of course, rye whiskey! Several Greenmarket bakeries featured New York State rye in specialty bakes during the week, and distillers like Tuthilltown Distilling and Van Brunt Stillhouse unveiled their takes on the Empire Rye, a newly minted style of whiskey that pays homage to the history of New York State whiskey making.

Slow Grain



Slow Food NYC presenting June Russell the 2017 Annual Snailblazer Award.

In November, the GRGP was featured in Slow Money NYC's Good Food Spotlight, where we were able to share the challenges and opportunities we encounter as a social enterprise business, and we benefited from the feedback of a panel of food investors and experts. Earlier in the month, June was honored with Slow Food NYC's Snailblazer award, a designation granted to leaders of the farm-to-table movement committed to a local,

sustainable, and fair food system. Both events took place at GrowNYC's very own Project Farmhouse.

Donate to the Regional Grains Project

The Greenmarket Regional Grains Project is more committed than ever to building a resilient regional food system through linking urban and rural communities.

Make donations to GrowNYC [here](#). Be sure to note "GRAINS" if you'd like your donation to fund our project. Thanks!

[Project Farmhouse](#), GrowNYC's sustainability center and events space, is available for rent for your next party, meeting, or conference.

This unique space, just steps from our iconic Union Square Greenmarket, features a projection wall and sound system, a Boffi Soho kitchen, hydroponic living wall, and more. You can also feel good knowing your rental fee will support public programming focused on the environment and the good food movement.

Project Farmhouse encompasses 3,500 square feet, and it can host 240 people for a cocktail party, or 100 people for a sit-down affair.

[Click here](#) to book Project Farmhouse.

The Greenmarket Regional Grains Project and the Grainstand are programs of GrowNYC, the sustainability resource for New Yorkers: providing free tools and services anyone can use in order to improve our City and environment. More gardens, Greenmarkets, more recycling, and education for all.

Learn more at www.grownyc.org

