



*"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.

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## Upcoming Market Dates

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[The Grainstand](#) continues its weekly presence at the Union Square Greenmarket on [Wednesdays](#) and [Saturdays](#). And our rotating stand is back! Here is the schedule for October, along with participating craft beverage producers:

- October 4 [USQ Wednesday, Breuckelen Distilling](#)
- October 7 [USQ Saturday, Strong Rope Brewery](#)

- October 7 [Inwood](#), [Breuckelen Distilling](#)
- October 8 [79th St](#), [Hillrock Estate Distillery](#)
- October 11 [USQ Wednesday](#), [Prohibition Distillery](#)
- October 14 [USQ Saturday](#), [Springbrook Hollow Farm](#)
- October 14 [Grand Army Plaza](#), [Kings County Distilling](#)
- October 15 [Carroll Gardens](#), [Standard Wormwood](#)
- October 18 [USQ Wednesday](#), [Neversink Spirits](#)
- October 21 [USQ Saturday](#), [Van Brunt Stillhouse](#)
- October 21 [Abingdon Sq](#), [Harvest Spirits](#)
- October 22 [Cortelyou](#), [Breuckelen Distilling](#)
- October 25 [USQ Wednesday](#), [Cooperstown Distillery](#)
- October 28 [USQ Saturday](#), [Hudson Valley Distillers](#)
- October 28 [Fort Greene Park](#), [Prohibition Distillery](#)
- October 29 [Jackson Heights](#), [Atsby Vermouth](#)

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.

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## Events

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### [NY State Rye Week](#)

Multiple locations

October 15th - October 21nd

The New York State Legislator has designated October 15 - 21 Rye Week! There will be events happening all around the city (extending through the 22nd).

Stop by the Craft Beverage Pop-Up to see which rye whiskeys are on hand from New York Producers. *See schedule above.*

### [At NY Distilling Co.](#)

- Thursday, Oct 19th: **Rye the Grain**, featuring farmer Rick Pedersen of [Pedersen Farms](#), and chef Rebecca Eichenbaum from [Agern](#).
- Friday, Oct 20th: **Ryes of North America**
- Saturday, Oct 21st: **Empire Rye**, featuring a discussion with seven distilleries about how whiskey is made.
- Sunday, Oct 22nd: **Wild Rye Rumpus Party**, cocktails, rye beers, pig roast!

For more information, click [here](#) and [here](#).

### [Beer and Spirits of NY Pop-Up](#)

Multiple locations

Ongoing

Greenmarket welcomes breweries and distilleries selling products made with local ingredients. Every week, New Yorkers can meet a different craft beverage producer, sample their products, and purchase a bottle or two to bring home. The businesses participating qualify as New York

## GRGP Summer Review

This past June, the GRGP crew took a field trip to see the full production cycle of grains that are now becoming available at Greenmarket. From research to commercial production and milling, we got an up-close view of what it takes to bring local grains to market. Local grain initiatives are producing results in Pennsylvania, Vermont, Maine and Massachusetts, as efforts to bring small grains back into regional food systems are spreading not only here in the Northeast, but across the country. For this trip, we started with our longtime friends and allies in the Finger Lakes region.



*Dr. Mark Sorrells speaks to GRGP team about field trials*

First stop was the Cornell Department of Plant Breeding and Genetics with Dr. Mark Sorrells in Ithaca, NY. Mark has been an important partner and was the lead on our five-year multi-state, multi-organization [project](#), which sought to establish baseline data on over 300 varieties of wheat under organic management, including the ancient wheats—emmer, einkorn and spelt. Mark gave us a tour of this year's field trials. Researchers need a minimum of three years of field data to gauge if a variety will perform well in our region. You can read more about this on our [website](#).



*Greg Mol, of Farmer Ground Flour, explains the mechanics of the stone mill*

Next stop was [Farmer Ground Flour](#) where we met with owner and miller Greg Mol. FGF started with Greenmarket in March of 2009 while operating out of one room in an old Agway building in Trumansburg, NY. Greg gave us a tour of their 5,000-sq ft facility, where, this year, they will process over 600 tons of local grain and will break a million dollars in sales. Now that's impressive!!

We ended Saturday with Thor Oeschner at his home farm, surrounded by a magnificent field of Glenn wheat. Thor gave us a tour of his on-farm grain handling operation, including grain bins, grain cleaners, and dryers. As we talked, a storm rolled in, and Thor expressed his dread at the potential damage heavy rains can cause to his crops.

Thor is a partner in both Farmer Ground Flour and with a local micro bakery, [Wide Awake Bakery](#). We stopped in on Sunday morning to view this bucolic bakery with its circular wood fired oven. In his work test baking with Farmer Ground Flour, baker Stefen Senders has proven that you can make beautiful, delicious breads from New York wheat.

Later that morning, we spent time with Klaas Martens at his family's farm in Penn Yan, NY. Klaas is considered a luminary in the organic



community, not only within the northeast but across the country as well. (Klaas is featured in [The Third Plate](#) by Dan Barber). Klaas demonstrated a dehuller, a specialized piece of equipment used to dehull the grains that do not thresh freely when combining, known as the *farros* in Italian cuisine (emmer, spelt and einkorn). Klaas shared his wisdom and complimented the GRGP staff on working to educate consumers in the city, emphasizing the importance of the partnership to growers that Greenmarket provides, while strengthening the bonds between urban and rural economies.

*-June Russell, Project Manager*



Wood fired oven at Wide Awake Bakery



*Farmer Thor Oeschner gives us a peek inside his grain silo*

### Observations from GRGP Staff

"My eyes were opened this summer to how much earnest commitment there is in the field of grains and baking. At every step in the supply chain, great people are working towards better food production systems. We got to learn from Klaas and Thor, who both harness their crops' impact on soil life to create healthier farms and better tasting ingredients, as well as from Greg who studies grain quality and milling technique to make excellent flours. I realized how many bakers are practicing and developing their skills to offer us real sustenance. Faced with an immensely flawed industrial food production model, it's a privilege to be able to work with people who are rolling up their sleeves and creating a viable alternative, despite the many hardships along the way. I'm happy to be able to translate this, along with the rest of the Grains Project, to our customers at Greenmarket, who value the offerings and whose support we all count on." *-Henry Blair, Operations Manager*

"One of the most vivid moments from the trip was when Klaas Martens showed us his dehuller. I had always imagined such a rare and expensive machine to be large - at least as big as, say, a tractor. But it was so much smaller - the metal disc in the center doing all the work was only a couple feet or so across. I was amazed! Klaas said the machine cost \$50,000, and that only one or two other people in the entire country have one. He uses it to dehull ancient grains like spelt, whose hull is too hard to thresh free during combining and instead is removed by this very special - and surprisingly small! - machine. Klaas is a pioneer and, hopefully, by producing wonderful dehulled products for the market, he's building demand that will ultimately lead to more farmers with more dehullers in this region to bring the price down and supply up."

*-Heidi Dolnick, Development Associate*



"I was impressed and inspired by the way everyone in the supply chain works together to ensure that the best quality grains, flours,



*Farmer Thor Oeschner*

and baked goods are delivered to the consumer."  
-Raina Dimmitt, Business Manager



*Farmer Klass Martens demonstrates his dehulling machine*

To see more photos from our trip, click here:

View our photos on [flickr](#)

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## Fire at Martens Farm

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On the night of Saturday, September 23rd, a major fire struck Martens Farm in Penn Yan, NY. Fortunately, no one was hurt, but the damage was extensive and it will take time to recover. To read more about this disaster, click [here](#).

The Martens family has received an outpouring of support from the community and asks that any [donations](#) be sent to the Mennonite community who, along with helping to rebuild Martens Farm, are aiding in the recovery efforts in Puerto Rico.

*\*Martens' dehulling machine was unfortunately destroyed in the fire. A replacement is already in the works, but we do not yet know if it will affect the availability of certain products. For now the focus is on the Martens Farm recovery.*

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## Donate to the Greenmarket Regional Grains Project

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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!

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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](http://www.grownyc.org)

