



OUR REGIONAL GRAIN CHAIN

THE PEOPLE MOVING GRAIN FROM SEED TO TABLE IN THE MIDWESTERN GRAINSHED

CHOOSING SEEDS



RESEARCHERS, FARMERS & GRAIN CHAIN PARTNERS work in concert to breed flavorful, nutritious, and hardy crop varieties.

STEWARDSHIP OF CROPS AND SOIL



REGIONAL FARMERS grow, tend, and harvest while building fertile soils and healthier ecosystems.

PREPARING GRAINS



SKILLED PEOPLE clean, dry, dehull, mill, flake, malt grain and upcycle spent grain.

MAKING FOOD & DRINK



FOOD MAKERS, BAKERS, COOKS, BREWERS & DISTILLERS craft nourishing foods and beverages with diverse grains.

GROWING THE MOVEMENT



EDUCATORS AND ADVOCATES support the grain chain & share information about the social, environmental, & economic benefits of diverse agriculture.


ENJOYING



YOU ARE PART OF THE GRAIN CHAIN when you eat, drink, and share foods, beverages, and stories featuring regional grains. Cheers!



FARMERS, SCIENTISTS, AND MAKERS identify and develop staple crop varieties that work well for farms, food, and drink.



BAKERS AND MILLERS collaborate to offer a variety of grains and flavors in baked goods reflecting the bounty of the Midwest.

COLLABORATIONS HAPPEN ALL ALONG THE GRAIN CHAIN.



FARMERS, MAKERS, RESEARCHERS, ADVOCATES, & EATERS meet at farms, mills, malthouses, and bakeries for field days to learn and strengthen relationships.



ADVOCATES & CONSUMERS are connected and important to the people who grow and make their food. Their support helps cultivate food systems change.

The Artisan Grain Collaborative is a network of farmers, millers, maltsters, bakers, chefs, food manufacturers, brewers, distillers, researchers, and advocates working together to promote a regenerative food system. More information at www.graincollaborative.com.