

WHOLE GRAIN SUPPLY CHAIN

Erin Meyer, Rachel Bernier-Green, Andy Hazzard
Sunday, November 15 at 1 p.m. CST
Presented via Zoom



Free, but registration required. Visit www.mchenry.edu/forefront to reserve your spot.

You may have noticed flour was in short supply at the beginning of the pandemic. This, along with increased interest in personal health and the local economy, meant many who were baking at home turned to local, small-scale producers to fill the gap.

Join moderator Erin Meyer of Basil's Harvest as she sets the stage for a baker, farmer, and food-system dietitian to discuss their personal experiences and challenges working with and growing specific grains. You'll hear details of their combined work with the Artisan Grain Collaborative and learn how each business adapted to the effects of the pandemic.

Come away with a better understanding of the important relationship between farmer and baker, and discover how the practices around regenerative agriculture and whole grains improve soil health, human health, and local economies.

ABOUT THE SPEAKERS:

Erin Meyer, Basil's Harvest: As a dietitian and chef with a master's degree in sustainable food systems, Erin uses her previous experience as an executive, a diabetes educator, food service entrepreneur, and educator to emphasize equitable access to regional foods into institutions, dietary shifts for community health, and environmental protection through experiential education.

Rachel Bernier-Green, 'Laine's Bake Shop: Rachel is the owner and head baker at 'Laine's Bake Shop, an online bakery catering company with a social mission. 'Laine's Bake Shop was founded to create delicious, scratch-made treats with a focus on creativity, honest ingredients, and unparalleled customer service—and to revitalize urban communities, starting with the south side of Chicago. 'Laine's has supplied corporate clients including the Obama Foundation, Google, and McDonald's, and now supplies products to Whole Food Market stores as well as several local restaurants and cafes.

Andy Hazzard, Hazzard Free Farm and Mill: Andy is a sixth-generation farmer that grew up on a large conventional farm. In 2007, she began vegetable farming focusing on community-supported agriculture (CSA), farmer's markets, and wholesale to the restaurant industry. In 2012, she started experimenting with small grains, and by 2013 she opened a small milling operation. She is now completely focused on small grains and direct-to-consumer and wholesale markets. Her farm specializes in heirloom varieties of corn, wheat, and barley. She also grows oats and hulled grains. She is particularly interested in seed saving, improving open pollinated varieties, and developing new varieties.

For more information, contact
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