

# 2023 Grain Production Webinar Series

This spring UVM Extension and the Northern Grain Growers Association are hosting a series of educational webinars focusing on grain production in the Northeast. All webinars are free and will occur 12:00 to 1:30pm EST via Zoom. [Click HERE to register](#). Visit the [2023 Grain Production Series web page](#) for more information.

**Thursday, March 23rd, 12-1:30 pm: Amber Lambke of Maine's Grains** will speak about her involvement with the company, their mission, production methods, collaboration with farmers, and implications for grains in the Northeast.

**Friday, March 24th, 12-1:30 pm: Reviving Heritage Grains: Sourcing seed, trialing varieties, and cultivating a network of growers.** In recent years, interest in reviving the growing of heritage grains has risen dramatically given their flavor, adaptability to a range of growing conditions, their high nutrient content, potential for excellent baking qualities, and compelling histories. In order to meet the demand, there are key questions that need to be addressed, such as the sourcing of seed, trialing and evaluating different varieties, and establishing networks among growers and end users. The three presenters in this webinar, Richard Roberts (Seed Restoration Project, Maine Grains) Don Lewis (Wild Hive Heirloom Seed Project), and Bill McDorman (Heritage Grain Alliance) will share their experiences and what they have learned over the many years they have devoted to this work. See page 2 for more information about the program speakers.



*Left: Don Lewis, Wild Hive Heirloom Seed Project. Right: sourdough rye and spelt loaf made by Brot Bakery (Fairfax, VT) using grain grown in UVM Extension grain variety trials.*

**Friday, March 31, 12-1:30 pm: NGGA Hits the Road.** This winter the NGGA is hitting the road to visit and learn from local grain-focused businesses and farms. We will share our findings from those we visit including SILO Distillery, Harpoon Brewing (Windsor, VT), Seneca Grain (Penn Yan, NY), Oechsner Farms (Newfield, NY), Farmer Ground Flour, and Wide Awake Bakery (Trumansburg, NY).





# Program Speakers

**Don Lewis** began his beekeeping business, [Wild Hive Apiaries](#), in the 1980s. Wild Hive became a bakery, then evolved into the Wild Hive Café, a paragon of local foods in the Hudson Valley for several years. For more than two decades, Wild Hive has been sourcing, testing, growing, and milling regional grains. Over the past 8 years, the [Wild Hive Heirloom Seed Project](#) has focused on bringing genetically unavailable cereal grains back into production. Don has dedicated himself to rebuilding a regional grain-based food system.



**Bill McDorman** has 40 years of experience as a passionate and knowledgeable presenter who inspires his audiences with the importance of grassroots seed saving. He has co-founded several nonprofit projects and seed companies including Garden City Seeds, Seeds Trust, Seed School, and the Rocky Mountain Seed Alliance. In 2016 he co-founded the Rocky Mountain Heritage Grain Trials and for six years focused on trialing an expansive array of grain varieties, and connecting an enthusiastic network of grain growers. Currently he continues this work through the [Heritage Grain Alliance](#).

**Richard Roberts** is a long-time gardener and bean grower as well as a mechanic, tinkerer, and retired school teacher. He became interested in grains through involvement with [Maine Grains](#) and their grist mill in Skowhegan, Maine. Over the course of his 10 years working there he has been engaged in special projects when needed. His involvement with the [Maine Grain Alliance](#) grew out of this affiliation and he currently serves on their board and runs their [Seed Restoration Project](#). The project has over 30 varieties of grains growing on almost 9 acres.



**Amber Lambke** is the president of [Maine Grains](#), the founding director of the [Maine Grain Alliance](#), and a driving force behind Maine's sustainable food movement. Amber has worked with local business leaders and community members to successfully bring the cultivation and processing of grains back to Skowhegan, ME.

