

### FROM GRAIN TO LOAF:

a regional flour mill in the South

Building community through sustainable food systems





THE FOOD BUBBLE How Wall Street Starved Millions and Got Away with It By Frederick Kaufman

TEA PARTY IN THE SONORA

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ers.org/archive/2010/07/page/0001

# FARMER MILLER BAKER



You have chosen to get involved in one of the most difficult projects in American Agriculture.



# →QUALITY





# → QUALITY → INFRASTRUCTURE

#### $\rightarrow$ Post harvest handling



 $\rightarrow$  POST HARVEST HANDLING

→ MOISTURE



 $\rightarrow$  POST HARVEST HANDLING

 $\rightarrow$  MOISTURE, INSECTS



 $\rightarrow$  POST HARVEST HANDLING

→ MOISTURE, INSECTS, MYCOTOXINS



 $\rightarrow$  POST HARVEST HANDLING

→ MOISTURE, INSECTS, MYCOTOXINS,SPROUT DAMAGE...



→ QUALITY
→ INFRASTRUCTURE

 $\rightarrow$  POST HARVEST HANDLING

→ MOISTURE, INSECTS, MYCOTOXINS, SPROUT DAMAGE,.

→ CLEANING



- → QUALITY → INFRASTRUCTURE
- $\rightarrow$  Post harvest handling
- → MOISTURE, INSECTS, MYCOTOXINS, SPROUT DAMAGE,.
- → CLEANING
- → STORAGE



- → QUALITY
- $\rightarrow$  INFRASTRUCTURE
- $\rightarrow$  Post harvest handling
- $\rightarrow$  MOISTURE, INSECTS, MYCOTOXINS, SPROUT DAMAGE,.
- → STORAGE
- → (LEANING

→ CASH FLOW CASH FLOW CASH FLOW



- → QUALITY
- $\rightarrow$  INFRASTRUCTURE
- $\rightarrow$  Post harvest handling
- $\rightarrow$  MOISTURE, INSECTS, MYCOTOXINS, SPROUT DAMAGE,.
- → STORAGE
- → CLEANING
- $\rightarrow$  Cash Flow cash flow cash flow











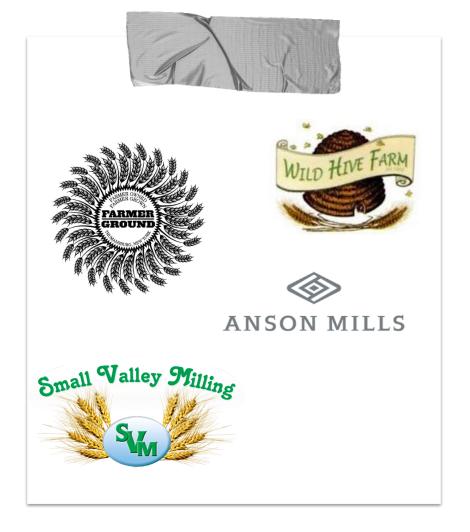








#### GOAL: LASTING RELATIONSHIPS WITH OUR GROWERS













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BAKERY



#### Heirloom Wren's Abruzzi Rye

The traditional rye of the Carolina's, Heirloom Wren's Abruzzi Rye is a low glycemic, non-GMO, organic grain Grown locally by Billy Carter of Pinehurst, North Carolina and milled by Carolina Ground of Asheville, North Carolina, this grain is one of the most versatile and impressive, surviving many years of natural selection making it a staple for winter grains. LaFarm is committed to utilizing and showcasing the nutritional aspects and deliciousness of this grain.



Scandinavian Rye Filled with millet, sunflower seeds, and sprouted rye berries, this dense bread pairs perfectly with smoked salmon



Crust made with local rye flour, filed with hazelnut chocolate spread and strawberries, finished off with a chocolate ganache



A traditional european bread made with North Carolina grown and cold-stone milled rye flour



Rye Cookie Made with local rye flour, cocoa powder, chocolate chips, and vanilla sea salt





#### BREEDING FOR PERFORMANCE ON FARM AND PERFORMANCE IN BAKERY

#### AND NOW BREEDING FOR FLAVOR





