

Brewing & Distilling / Baking & Culinary /Agronomic Research / Grain Systems

An interactive online educational event featuring research, information, and community sustainability and health of regional value-added small grain economies for farmers, bakers, brewers, distillers, millers, maltsters, and consumers.

AT THE EVENT

o Farmers, ag professionals, plant breeders, agronomists and academics heard research updates, and learned about grain production for artisan breads, cereals for animal feeds, & brewing and distilling. o Professionals, home bakers, and consumers got an inside look into grain quality, accessing specialty and small grains, and interacted with a community of passionate chefs, bakers, and grain-lovers. o Brewers, distillers, and maltsters connected with industry professionals to get the latest information on using grains in value-added production, as well as getting access to specialty regional grains. o Plant stewards, chefs, bakers and brewers discussed the possibilities for expanding local grains, and the importance of reciprocity and cultural competency.

STATS

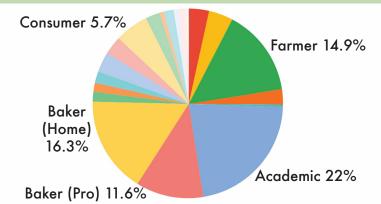
o 1449 people registered from 45 states.
Post-event surveys revealed participation from nine countries including Italy, Brazil, Australia, the UK, Canada, and the Philippines.
o 3400 collective views on YouTube at the time

of this report, including over 1000 unique views for each day Monday and Tuesday. o Most farmer registrants identified their primary interest as "Growing Primarily Grains" (28.1%) followed by "Growing Grains as a Rotational Crop" (25.9%).

o Registrants were most interested in learning about wheat (68.1%), rye (60.9%), oats (57.8%), barley (55.1%), and buckwheat (52.4%). Other crops of interest included corn, amaranth, rice, quinoa and sorghum, followed by Kernza®, teff, and triticale.

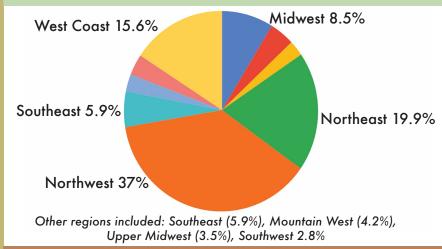
WATCH GRAINS WEEK! tinyurl.com/grainsweek2021

TOP 5 PARTICIPANT CATEGORIES



Other categories included: Advocate 3.4%, Brewer (Pro) 1.7%, Brewer (Home) .7%, Chef 3.4%, Consultant 3.1%, Distiller .5%, Government 2.6%, Maltster .9%, Miller 2.4%, Distributor .4%, Instructor 1.9%, Researcher 4.1%, Resource Provider 1.2%, Seed Company 1.9%, & Sales 1.7%

TOP 5 PARTICPANT LOCATION (U.S. REGIONS)



TOP 5 REASONS FOR ATTENDING

- 1. Education, professional development, understand the sector
- 2. Learn about specialty grains
- 3. To be inspired!
- 4. To learn specifically about baking
- 5. Learn infrastructure or how to support the grain industry



GRAINS WEEK was made possible by two USDA-NIFA-OREI-funded grants: "Developing Multi-Use Naked Barley for Organic Farming Systems II" (Award nos. 2017-51300-26809 and 2020-51300-32179) and "Value-Added Grains for Local and Regional Food Systems II" (Award no. 2020-51300-32379)