

How the New Crop of Grain Growers, Plant Breeders, Millers, Maltsters, and Bakers Are Revolutionizing the Food Industry

The Rise of a New Generation

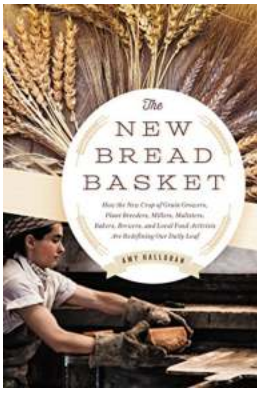
A new generation of grain growers, plant breeders, millers, maltsters, and bakers has emerged in recent years, bringing fresh perspectives and innovative techniques to the food industry. In this article, we will delve into their work and explore how they are reshaping the way we grow, process, and consume grains.

The Sustainable Farming Revolution

One of the key characteristics of these new grain growers is their commitment to sustainable and regenerative farming practices. They understand the importance of preserving soil health and biodiversity, and they utilize methods such as cover cropping, crop rotation, and minimal tillage to achieve these goals. By taking care of the land, they ensure the long-term viability of their farms and contribute to a healthier environment.

Breaking Barriers in Plant Breeding

Plant breeders in this new crop are pushing boundaries by developing varieties that are not only high yielding but also resilient to climate change and pests. Through careful selection and cross-breeding, they are creating plants that require fewer inputs, such as water and pesticides, while still delivering exceptional quality. These new varieties open doors to sustainable and affordable food production, helping to feed a growing global population.



The New Bread Basket: How the New Crop of Grain Growers, Plant Breeders, Millers, Maltsters, Bakers, Brewers, and Local Food Activists Are Redefining Our Daily Loaf by Amy Halloran (Kindle Edition)

★★★★☆ 4.7 out of 5

Language	: English
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Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 251 pages
X-Ray for textbooks	: Enabled
Dimensions	: 7.87 x 5.51 x 1.57 inches



Revolutionizing the Milling Process

Millers, too, are embracing change by adopting innovative milling techniques that preserve the nutritional value and flavor of grains. Traditional industrial milling methods tend to strip away the outer layers of grains, removing vital nutrients in the process. However, the new wave of millers utilizes methods such as stone milling or roller milling, which result in less nutrient loss and a more wholesome end product. By focusing on quality rather than quantity, they are revolutionizing the milling industry.

The Art of Malt and Beer

Maltsters play a crucial role in the brewing industry, and this new crop is taking malt production to new heights. They experiment with different malting techniques, exploring flavors and aromas that were previously untapped. By collaborating closely with brewers, they create malt varieties that enhance the

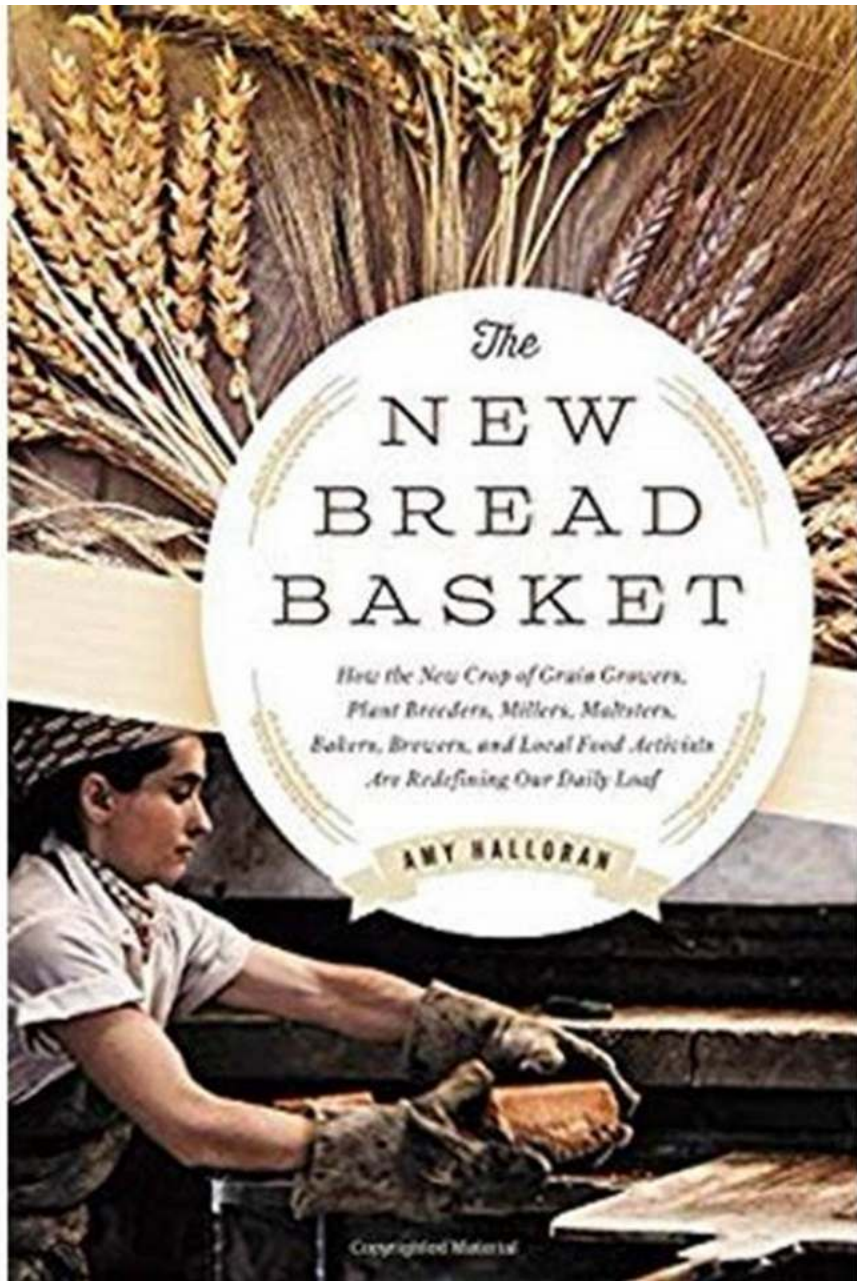
complexity and character of craft beers. The artisanal approach to malt production is elevating the brewing industry to new levels of creativity and taste.

Baking with a Twist

Bakers are not far behind in this revolution. They are stepping away from mass-produced, preservative-laden bread and shifting their focus to artisanal baking. By using freshly milled flour from local grain varieties, they create loaves that are not only delicious but also better for our health. With their emphasis on traditional techniques and quality ingredients, these bakers are reintroducing us to the true taste of bread.

The Collective Impact

The collaboration between these grain growers, plant breeders, millers, maltsters, and bakers is revolutionizing the food industry as a whole. Their collective efforts have resulted in a more sustainable and responsible approach to food production. By prioritizing quality, flavor, and environmental stewardship, they are shaping a future where grains play a central role in nourishing our bodies and our planet.



The Future is Grain

As we look ahead, it is evident that the new crop of grain growers, plant breeders, millers, maltsters, and bakers will continue to transform the food industry. Their dedication to sustainable farming, innovation in plant breeding, and artisanal approaches to milling and baking are paving the way for a more conscious and

flavorful future. So next time you enjoy a freshly baked loaf or a glass of craft beer, remember the hard work and passion of these industry revolutionaries.



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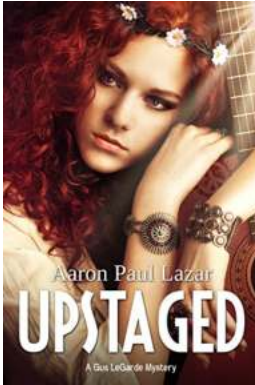
For more than 10,000 years, grains have been the staples of Western civilization. The stored energy of grain allowed our ancestors to shift from nomadic hunting and gathering and build settled communities—even great cities. Though most bread now comes from factory bakeries, the symbolism of wheat and bread—amber waves of grain, the staff of life—still carries great meaning.

Today, bread and beer are once again building community as a new band of farmers, bakers, millers, and maltsters work to reinvent local grain systems. The New Bread Basket tells their stories and reveals the village that stands behind every loaf and every pint.

While eating locally grown crops like heirloom tomatoes has become almost a cliché, grains are late in arriving to local tables, because growing them requires a lot of land and equipment. Milling, malting, and marketing take both tools and cooperation. The New Bread Basket reveals the bones of that cooperation, profiling the seed breeders, agronomists, and grassroots food activists who are collaborating with farmers, millers, bakers, and other local producers.

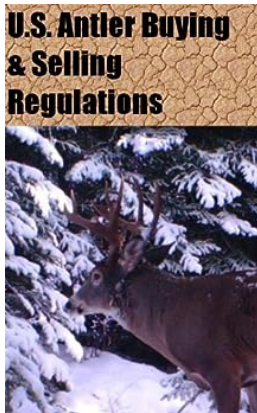
Take Andrea and Christian Stanley, a couple who taught themselves the craft of malting and opened the first malthouse in New England in one hundred years. Outside Ithaca, New York, bread from a farmer-miller-baker partnership has become an emblem in the battle against shale gas fracking. And in the Pacific Northwest, people are shifting grain markets from commodity exports to regional feed, food, and alcohol production. Such pioneering grain projects give consumers an alternative to industrial bread and beer, and return their production to a scale that respects people, local communities, and the health of the environment.

Many Americans today avoid gluten and carbohydrates. Yet, our shared history with grains—from the village baker to Wonder Bread—suggests that modern changes in farming and processing could be the real reason that grains have become suspect in popular nutrition. The people profiled in The New Bread Basket are returning to traditional methods like long sourdough fermentations that might address the dietary ills attributed to wheat. Their work and lives make our foundational crops visible, and vital, again.



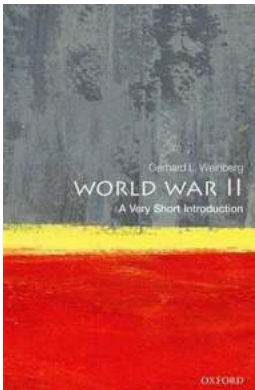
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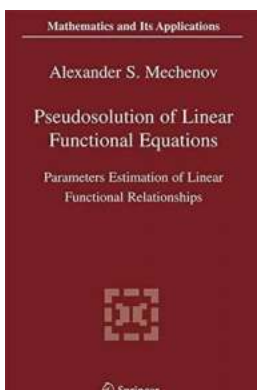
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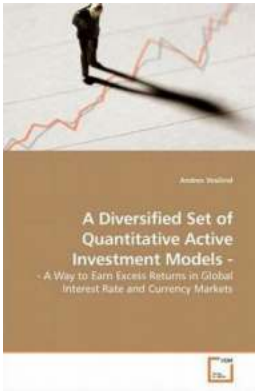
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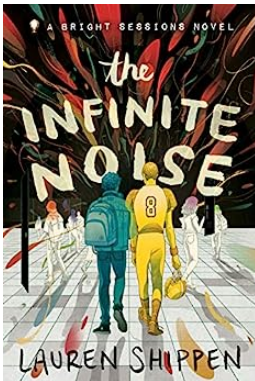
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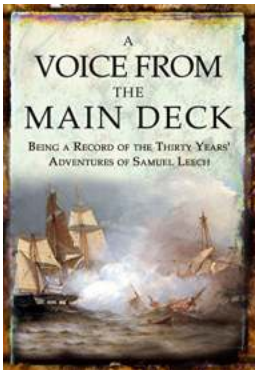
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