

Cascadia grains conference



AUG . 20 . 2018

9AM to 12PM

EAST

1912 Center - Moscow, ID

412 E 3rd Street

connect . learn . grow

*Revitalizing a local
grain economy in the
Cascadia Region*

On Monday, August 20th at the 1912 Center in Pullman, Moscow over 100 attendees participated in the Cascadia Grains East Pilot Program. Dean Micahel Parella of the U of I and Dean André-Denis Girard Wright of WSU kicked off the morning with brief remarks about the exciting potential of this collaboration. The largest Hot Steep Malt Analysis ever recorded started the day, lead by the WSU Sustainable Seed Systems Program and LINC Malt. The program then broke into three tracks: 1. Hands-on Pasta Making: From Seed to Plate with Maialina and the USDA Wheat Quality Lab, 2. Value Added Enterprise: Growing Regional Marketplaces with LINC Malt, The Grain Shed, Palouse Heritage and MJW Grains, and 3. Brewing with Local Grains with Hunga Dunga and Moscow Brewing. Participants reconvened for preliminary results of the Hot Steep Malt Sensory Analysis and to provide feedback on the sessions. A facilitated audience feedback session discussed the potential for a 2019 Conference.

(left)
André-Denis
Girard Wright,
Dean of WSU
CAHNRS



(right)
Michael
Parella,
Dean of U of I
Agricultural
and Life
Sciences



www.cascadiagrains.com

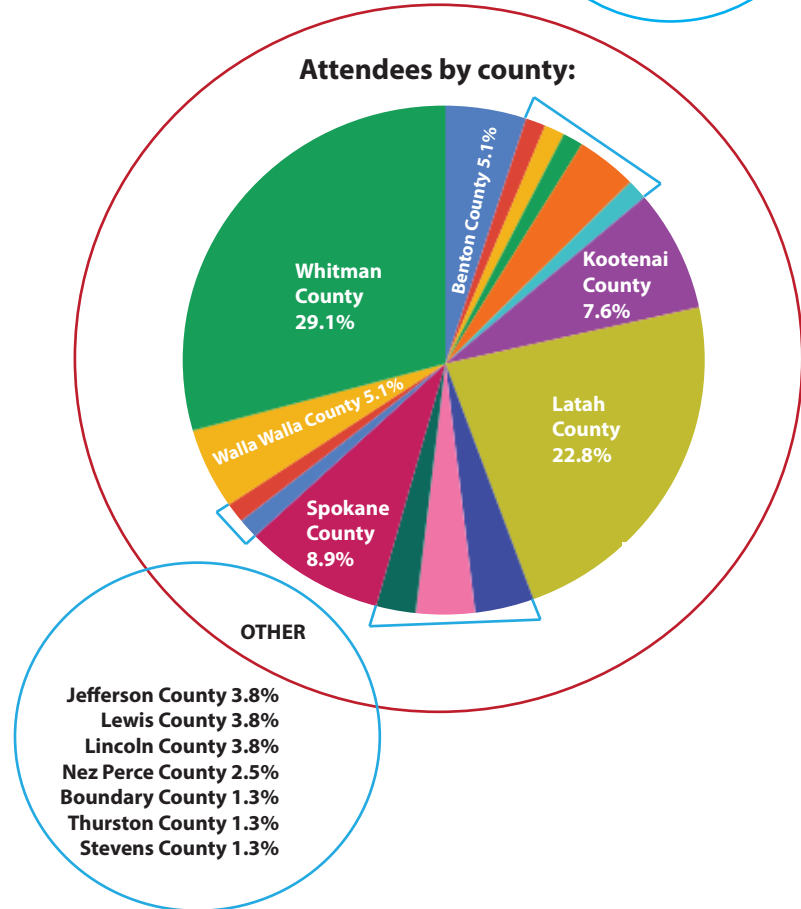
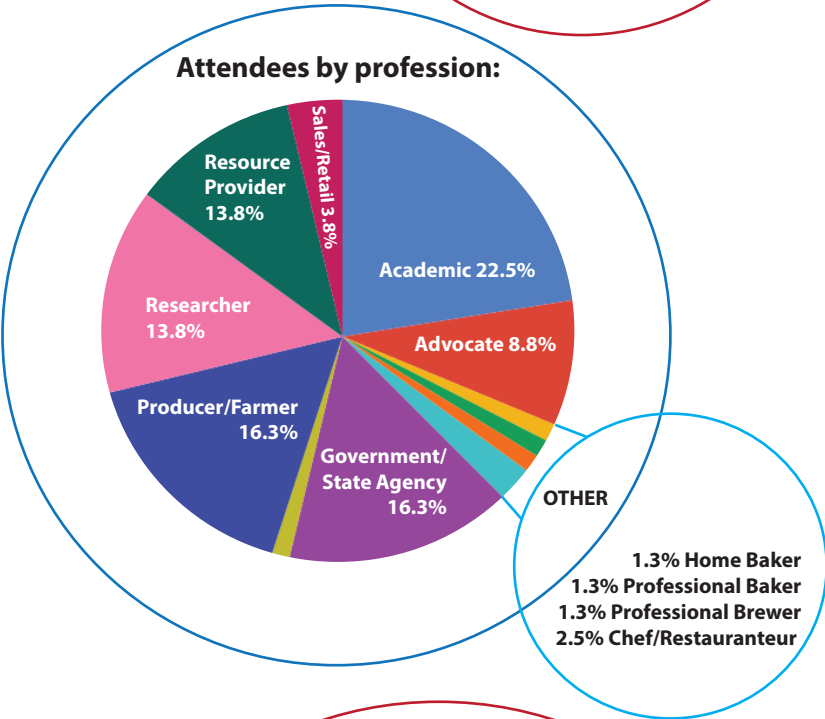
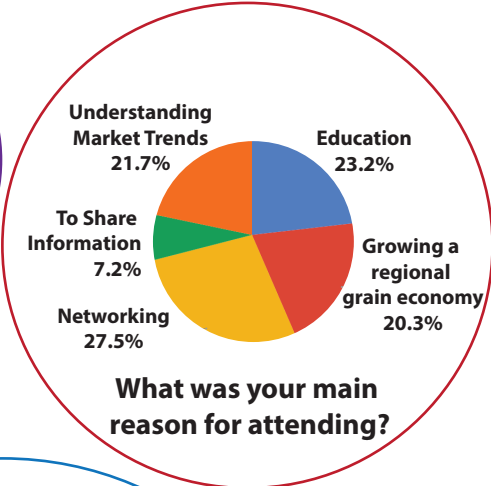
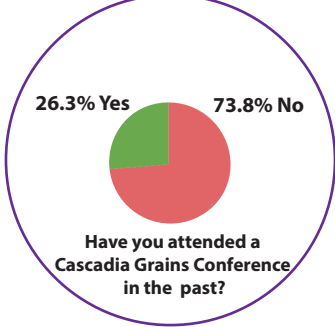


Food Systems

WASHINGTON STATE UNIVERSITY



University of Idaho
Extension



Over 97 participated in a malt sensory analysis at the 1912 Center



Hands-on Session: Pasta Making: From Seed to Plate



Panel Session: Value Added Enterprise: Growing Regional Marketplaces



Discussion Session: Brewing with Local Grains with Hunga Dunga Brewing & Moscow Brewing

HOT STEEP MALT SENSORY ANALYSIS

Lead by Halle Choi and Evan Craine
WSU Sustainable Seed Systems Lab
& Brian Estes and Joel Williamson
of LINC Malt

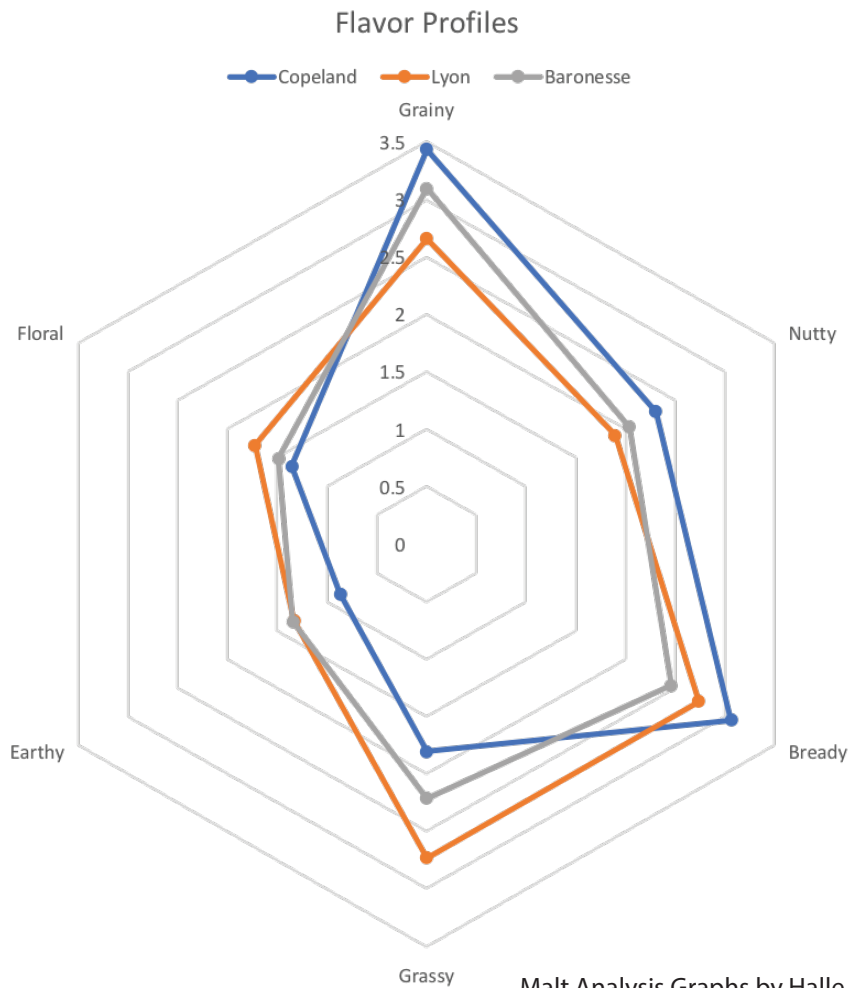
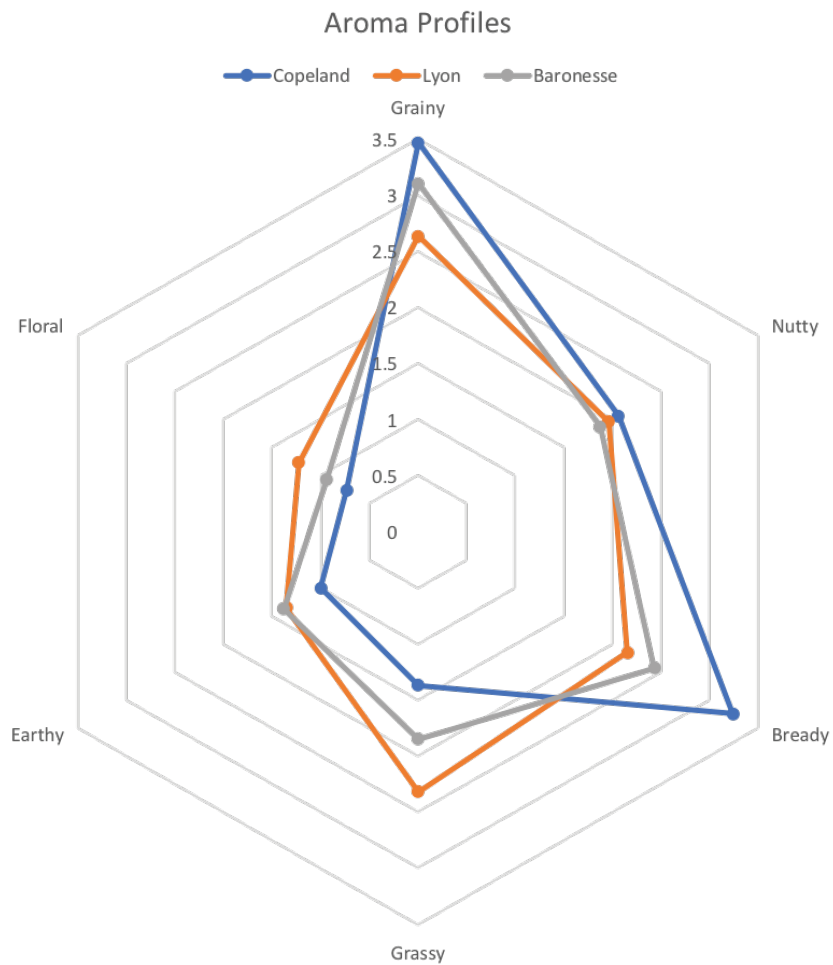
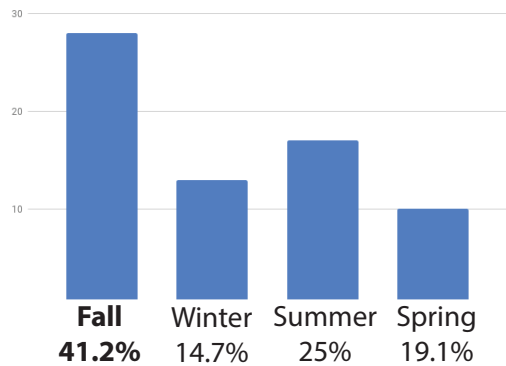


Three varieties were chosen for the blind
Hot Steep Malt Analysis:
Copeland, Lyon and Baronesse



Participants noted distinct aromas and flavors on
a matrix indicating:
Floral, Earthy, Grassy, Bready, Nutty and Grainy.

What season would be most appropriate for an Eastside Grain Conference?



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a local grain
economy in
the Cascadia
Region***

We would like to acknowledge some of our speakers and staff who donated their time to make this day possible:

Glen and Julie Call (GF Blends)

Halle Choi (WSU Sustainable Seed Systems Lab)

Evan Craine (WSU Sustainable Seed Systems Lab)

Colette DePhelps (U of I Community Food Systems)

Brian Estes (LINC Malt)

Aaron Hart (Moscow Brewing)

Aba Kiser (WSU Food Systems)

Alecia Kiszonas (USDA Wheat Quality Lab)

Laura Lewis (WSU Food Systems)

Graham Lilly (Hunga Dunga Brewing)

Craig Morris (USDA Wheat Quality Lab)

Kevin Murphy (WSU Sustainable Seed Systems Lab)

Michael Parella (Dean of U of I Agricultural and Life Sciences)

Richard Scheuerman (Palouse Heritage)

George Skandalos (Maialina)

James Wahl (MJW Grain)

Joel Williamson (LINC Malt)

Nicole Witham (WSU Food Systems)

André-Denis Girard Wright (Dean of WSU College of Agricultural, Human and Natural Resource Sciences)

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