

Local Grain Economy:  
Bakery Tour of  
Philmont Community Bakery  
&  
Hawthorne Valley Bakery

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# The Local Grain Economy

## Meeting Agenda

- **Welcome**
- **Polling questions**
- **What is the “local grain economy”?**
- **Video Tour and Q&A – Philmont Community Bakery**
- **Video Tour and Q&A – Hawthorne Valley Bakery**
- **Overview of the NYS 20-C Food Processor  
Establishment License**
- **Poll Questions**
- **Discussion**



# The Local Grain Economy

(no official definition)

**A community of farmers, millers & processors, distributors, bakers, maltsters, chefs, livestock owners, and others who eat and use grains.**

**They communicate and interact together to provide and consume local grains, facilitating each other's success and good health.**



IZABELLA'S  
EATERY

IZABELLA'S  
EATERY

Sustainable Food, Sensational Flavor

**Reality Check**



OUT of  
Business

STORE HOURS  
TUES-FRI 8:30-3:00 SAT 8:30-4:00

Sustainable Food, Sensational Flavor!  
IZABELLA'S  
EATERY

Tues-Fri 8:30-3:00  
Saturday 8:30-4:00



# The Local Grain Economy



## Why?

- Healthy economy, people, and community
- Fresh and whole grains taste great

## How? (Don Lewis, Wild Hive Farm)

### Enthusiasm / Open-Mindedness / Determination

- Quality Grain
- Quality Processing
- Proper Baking
- Team Work
- Do not rush to market
- Educate customers
- Start with only a couple “top shelf” products
- Have a stable local supply



## NEXT

### **Three presentations:**

- **Tour of Philmont Bakery then Q & A**
- **Tour of Hawthorne Valley Bakery then Q & A**
- **Overview of the 20-C Food Processor Establishment license**
- **More discussion**

## DISCUSSION QUESTIONS

**What does eastern NY / northeast need in order to develop the local grain economy?**

**What trade associations are there for NY /northeast commercial and artisan bakers?**

**What has been your experience so far using locally grown flour/grain?**

**What do bakers/chefs need to connect with farmers and millers?**

**What do farmers need to connect with the grain processing, baking, and food community?**

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**Resources posted on the CAAHP Blog at**

**<http://blogs.cornell.edu/capitalareaagandhortprogram/2020/10/05/local-grain-economy-resources/>**

**List of NYS millers, 20-C resources, grain production resources, local grain economy efforts**