

Common Grains Outcomes

Collation of:

5 year vision

- knowledge/accessibility, education throughout the grain chain
- Increased percentage of grain being used is Scottish
- Collaboration of Common Grains, knowledge, community - kitchens, classes, skills
- Soil value tax, funds regenerative grain growing
- There are multiple successful neighbourhood bakeries operating
- A living cereal seed bank has been established in Scotland
- 20% of grain grown in Scotland is for local human consumption
- Learning to make a loaf of bread is part of curriculum for excellence
- One local authority in Scotland has 100% local organic bread procurement policy
- All food for life bread contains 100% organic Scottish grain
- More Millers and Maltsters
- miller/baker apprenticeship
- partnerships/collaborations
- Reduced waste
- Celebrate biodiversity
- New language in symbols/ graphics for new types of flour
- Scottish grains affordable for all
- Scottish oat milk company
- Food and nutrition information as part of primary school, every school to grow grain

2yr setting targets

- Platform
- Common Grain hub for customers and businesses
- Regional networks have established machinery rings/skills exchange
- Ambitious plant breeders in Scotland have links to research institutes
- A bakery as research centre established
- 20% Food For Life schools
- Developing local food culture
- Bread and milk delivery person
- Hubs for equipment sharing/ tools
- More grain growers supplying bakers/brewers
- Coherent system of reordering
- traceable information on products from grower to baker/brewer
- Forum to share knowledge for local people,
- knowledge networks making sure easily available of how we use flours

1yr plan

- Another common grains event - update - Report to UK Grain Lab next November
- Definition of 'quality' agreed by Common Grains network
- A model is being piloted for a community supported bakery ie. risk of growing is shared
- Regional network has established link with a local authority procurement officer through Food for Life.
- Commit to direct trade relationships between growers/millers/bakers/schools
- Lifestyle choice as a selling point
- Promote welfare friendly bread
- Lobby for small scale producers of food, tax advantages
- Grains day at Scottish parliament - like annual apple day
- Seed catalogue - traceability

6 months action

- Funding, grants
- What kind of structure, leadership
- Common Grains Market stall - producers, branching out, multiple outlets of information
- Work has begun on a film showing grain growing in Scotland
- Regional working groups set up to pursue regional networks (ie. south west grain network) including journalists/ story tellers
- Build expression of interest in growing, milling wheat
- Establishing contact with Food For Life
- In principle agreement to run workshops in schools
- Developing a product/education framework/ story
- Education - more millers
- Take bread to new market - schools
- Setting targets to achieve educating the public
- Arrange a public knowledge event - farm to mouth
- Experiment with new grains
- Train the trainer course
- More Northern gathering at a watermill
- Trip to James Hutton Institute
- Communication network
- Will connect, learn and share knowledge with Millers in Denmark

This week action

- Spread the word, conversations, someone who doesn't know about it, social media
- Have a week off
- speak to jhi
- take steps to find more farmers willing to grow organics,
- Give a loaf of bread to local councillor and talk about local procurement
- Continue to develop relationships started today
- Contact msp
- Buy grain, malted grain and drink locally
- Italian lunch - celebrating meal - time with others
- Give a loaf of real bread to a friend
- Sharing information through groups/ talk to friends
- Check integrating the ethos of local grain economy in our organisations
- Make links to nearest primary school

So far

- We had 55 people enthusiastic in grains, gather on Sunday.
- Inspired by need for more localised gatherings
- Aim for more buy-in from public institutions
- Connections made:
- Millers meeting Millers
- Bakers met Millers
- Growers meeting Brewers and Bakers
- Brewers meet Maltster
- Bakery Hack - small groups of bakers, theme local flour, rye bread, business
- Involvement with plant teams - 4 more farmers will now get involved in trials