

Southeastern Grain Gathering

Monday, September 16, 2019

| Time | Classroom | Field Lab | Break Room | Organic Building | Satelite Tent | Big Tent |
|--------------------|---|---|---|--|---|--|
| 7:30 - 8:30 am | Breakfast - Big Tent | | | | | |
| 8:45 - 9:00 am | Welcome and Announcements - Big Tent Dave VanSanford and Ryan Quarles | | | | | |
| 9:00 - 9:30 am | Keynote: Grains at the Center of Civilization - Big Tent Rachel Laudan | | | | | |
| 9:50 - 10:30 am | Biscuit Lab Mindy Merrell & RB Quinn | Rye Loaf Ryan Morgan - 16 Bricks | | Bread with Toppings Tom Edwards - MozzaPi | The Bread Lab Collective: Making and Baking Bread for Communities Steve Jones - The Bread Lab | |
| 10:30 - 11:30 am | | | | | Acid Trip: a deep dive into the flavors and complexity of malt based vinegars from Ales to Belgian Quads Justin Dean | |
| 11:45 am - 1:20 pm | Lunch - Big Tent - Keynote Speaker David Shields "The Grains Used in Historic Southerin Distilling: Corn, Rye, Wheat." | | | | | |
| 1:20 - 2:00 pm | Hundo Croissants - The Agony and the Ecstasy Jim Betts - Bluegrass Baking | | Fresh Flour Ciabatta Morgan Angelle & Michelle Klein Bellegarde | Integrating Stone Milling and Local Grains into your Bakery Andrew Heyn Elmore Mountain Bread New American Stone Mills | Landrace Polyculture and Extentions from that Culture Glenn Roberts - Anson Mills | Understanding Malting Barley Quality Aaron MacLeod Hartwick College |
| 2:20 - 3:00 pm | | | | | Reflections of a Retired Distiller on Kentucky's Bourbon Heritage Bill Samuels - Maker's Mark | Barley Value Chain Panel Aaron MacLeod, Sam Halcomb, RT Case, Chris Paumi, Brent Manning, and Jane Bowie |
| 3:20 - 4:00 pm | Sweet Treats and Whole Grains Lisa Marie White Thompson Nashville Hotel | Fresh Whole Grain Bagels Robert Swan Great Bagel and Bakery | A Tentative Public: 3 Loaves to 100% Whole Grain Utilizing Barley Andy Brown Bluegrass Baking | Trials & Tribulations of Corn Milling or Milling Wrinkles Greg Johnsman - Geechie Boy | Innovative Small Scale Fresh Milling: Wheat and Beyond Galen Saturley - Breadtopia | Fresh Flour: Rebuilding Breadbaskets in the Northeast, Midwest, and Beyond Amy Halloran and Harold Wilken |
| 4:20 - 5:00 pm | | | | | Acid Trip: a deep dive into the flavors and complexity of malt based vinegars from Ales to Belgian Quads Justin Dean | Building the Rye Value Chain T. Barker, C. Lee, A. Reding, B. Van Pelt, E. Fields |
| 5:20 - 5:50 pm | Bourbon Tasting - Big Tent Jane Bowie - Maker's Mark | | | | | |
| 5:50 - 6:25 pm | Experience the Complex Flavors of Woodford Reserve Rye Whisky with our Rye Whisky Food Pairing - Big Tent Elizabeth McCall | | | | | |
| 6:30 - 8:00 pm | Dinner - Big Tent | | | | | |