

Kneading Conference testimonials from past work study scholars:

Joel Alex: "As someone working to bring malt processing to Maine, I am so appreciative for your providing me a scholarship to attend this year's Kneading Conference in Skowhegan. Not only was it a fantastic opportunity to get updated on your recent work and upcoming projects, but attendance at the Kneading Conference was a vital step to building the connections that I need to make my dream happen."

Emmett Soldati: "I didn't expect I'd learn so much in only a few days. I've left the Kneading Conference with a handful of new friends - budding bakers, first-generation farmers, grain activists, as well as other business owners like myself. This knowledge and network will prove very useful as I take my first steps towards opening a sourdough bakery."

Karla Cyr: "During my two-day immersion into informational workshops, exceptional bakers and presenters taught me about local grains, bread making, and oven building, with each topic helping me broaden my culinary knowledge and increasing my understanding of sustainability. "

Debra Richardson: "The future requires us to build a future that moves us toward localized, resilient food systems that are healthier for our bodies, our environment, and our economies. The Kneading Conference provided me the opportunity to connect to a community that supports this work in its mission by gathering what I consider the individuals whom will become the builders and foundation for the return to our food roots."

Derek DeGeer: "The 2013 production workshop was fantastic. Sharon Burns-Leader and Michael Rhoads from Bread Alone worked alongside us to create nine different breads from pretzels and brioche to fingerling potato rye and teff porridge and roasted fennel fougasse."