

Shepherd's Grain



Shepherd's Grain was started by a couple of Eastern Washington wheat farmers that wanted to re-connect farms to consumers who eat their agricultural food crops. Approximately 90% of the wheat produced in Washington State gets exported overseas, and it wasn't fulfilling to baby their crop along all year, pouring all of their love and labor into seeing that crop through harvest, and then just kiss it all goodbye with no connection to those who would purchase and use it. Not only did they want to re-establish this connection between farmers and bakers and consumers, but they wanted to do it on the foundation of truly sustainable agriculture – the cropping system of No-Till and diverse crop rotations.

They wanted to create a market that would create and support true agricultural and economic sustainability. They wanted to make sure that soils, our precious natural resource, would be managed so that it was healthy. And they wanted to support Regenerative Agriculture – the aggressive pursuit of rebuilding soil that had been lost through poor management in the past.

A common theme among all Shepherd's Grain growers is that soil must be preserved for generations to come. They are stewards of the land, and they take that role seriously, knowing they will pass the baton on to the next generation of farmers. The history of civilizations shows the

destructive power of tillage. Shepherd's Grain growers are about the business of not repeating those past mistakes, and also set to the task of rebuilding soils that have been degraded in the past. Soil can only be built if it stays in its place. The issue of erosion is the most obvious concern when it comes to agricultural sustainability. Soil is a resource that is easy to lose and it is easy to lose quickly. It takes far longer and much more work to rebuild. Once soil has been eroded to the point where it is unproductive, "desertification" is the terminology we use to describe the process. All soils on the earth will become unfarmable, unproductive, and like a desert if soil erosion is not stopped. Whether the erosion process takes thousands or tens of years, Shepherd's Grain growers are committed to regeneration, sustainability and the systems necessary to prevent erosion of their fields.

Shepherd's Grain flour is produced from 37 farmers in Washington, Idaho, Montana, Oregon, California, Alberta, and South Dakota, all of whom are committed to environmentally-friendly farming practices. The wheat used for our flours is identity-preserved, which means it is not mixed in with any other wheat. And this helps Shepherd's Grain to manage its flour quality down to the minutest detail, and this identity-preservation is maintained all through the milling process so that each bag of flour indicates which farmers grew the wheat for it.

Grain Craft is the milling partner for Shepherd's Grain farmers. Grain Craft provides exceptional milling quality and customer support for the processing of Shepherd's Grain flours, which include: Low Gluten Flour, High Gluten Flour, Cake Flour, Pastry Flour, and Whole Wheat Flour. We also offer Semolina produced from Shepherd's Grain's Alberta, Canada farmers, where high quality wheat for Semolina is produced. You can find our 5lb All-Purpose flours in the Pacific Northwest at Whole Foods, Haggen, Market of Choice, and New Seasons stores. Our 50lb bags are available through most Distributors and Smart Food Service. You can purchase our flour online at www.shepherdsgrain.com as well as find a comprehensive list of retailers on our website.

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