

### **Ed Sills - California organic wheat producer**

I've been working in agriculture full time since 1976 and I helped convert our family farm to organic in 1985. I am the President of Sills Farms/Pleasant Grove Farms, and manage 3200 acres of certified organic land. We grow corn, popcorn, beans, rice, and wheat in rotation, and have a certified organic processing facility.

### **Ian Anderson – California conventional wheat producer**

Ian farms in 5,000 acres in Solano County. He farms dryland grains in rotation with various crops. Ian has worked closely with buyers who are looking for no-till wheat such as Shepherd's Grains.

### **Chad Sager – Farm Strategy**

Chad serves as a guide within agriculture supply chains for Farm Strategy, helping customers from producers to end users solve problems, explore opportunities, respond to market incentives, and create value.

Prior to joining Farm Strategy, Chad spent the previous fifteen years predominantly in merchandising and operations roles of the grain business, but also worked in areas including irrigation, agronomy, feed ingredients, and transportation. Chad's passion for agriculture started early in life, growing up in NW Kansas around his family's grain elevator business that was started in the 1920's.

Beyond work, Chad holds high the priority of being a husband and father to his family and can often be found wrapped around the finger of one of his three daughters. He enjoys growing in his faith, learning new things, and spending time in the mountains.

Chad can be reached at [chads@farmstrategy.net](mailto:chads@farmstrategy.net) or on twitter at [@SagerGrain](https://twitter.com/SagerGrain).

### **Nan Kohler – Grist & Toll Mill**

Nan Kohler is the Owner/Miller of Grist & Toll, Los Angeles' first urban flour mill in almost 100 years. Milling in small batches on an authentic stone mill, she is re-introducing the craft of milling and providing local bakers with fresh flour of exceptional flavor, aroma and nutritional value. She sources her wheat and grains from like-minded farmers, dedicated to sustainability and transparency. Her goal is not to revive an old fashioned approach, rather it is to showcase the beauty and diversity of grain, which we have lost, and to put it back where it belongs – on the cutting edge of culinary discovery. Her business has been featured on national radio programs such as MarketPlace with Kai Ryssdal and Good Food with Evan Kleiman. Nan has also been a featured speaker at grain events across the United States, in Canada and England.

### **Keith Giusto - Central Milling and the Artisan Baking Center**

Keith Giusto is on an incredible journey through the world of flour and grains. The third-generation Miller and Baker began in the family business which exposed him to the many facets involved in delivering quality bread and baking ingredients to the people. Because of his passion for baking and his ability to give bakers what they want, Keith quickly found himself at the forefront of the baking industry. The expert Miller is an owner of three flour mills in northern Utah which mills the highest quality wheat

from domestic organic and conventional farms. Keith personally inspects heirloom varieties of wheat for color, flavor and texture — the key traits for ultimate baking performance. Like a good farmer that puts back what has been taken from the soil, Keith also gives back. He is a regular fixture in bread programs around the country where he educates aspiring bakers about flour, grains and the milling process. He also shares what he knows about farming — putting a face on the American farmer is an ongoing goal for Keith. Keith continues his mission to bring the highest quality baking ingredients to professional bakers. Doing so has led him to being a major supplier to some of the best bakers in the business. As long as bakers continue to innovate and demand more from their wheat, Keith will be there to deliver.

### **Steve Sullivan – ACME Bread**

Founder Steve Sullivan grew up in Los Gatos, California, and enrolled at the University of California, Berkeley in 1975, intending to major in rhetoric. He earned money as a busboy at Chez Panisse. While riding his bike through England during a summer trip to Europe he bought English Bread and Yeast Cookery, Elizabeth David's 1977 book on breadmaking and bread history. Excited by the book, and wanting to recreate the bread he had enjoyed in Paris, he began experimenting with baking for himself. In 1979, when Chez Panisse's then-supplier, the Cheese Board Collective, could not keep up with its demands, Sullivan became the restaurant's in-house breadmaker. However, his breadmaking and the restaurant's food preparation were both competing for the restaurant's limited physical space. In 1983 he left, with the restaurant's encouragement, to open his own company, Acme. Jeremiah Tower, then head chef, encouraged Sullivan to study breadmaking at Narsai David's bakery. He and wife Susan launched Acme with approximately \$180,000 of seed capital, half funded by Doobie Brothers guitarist Patrick Simmons through a leaseback arrangement.

Steve and Susan Sullivan took a honeymoon in France the year before starting the business. During their visit to a winery in Bandol, the son of the owners suggested they make their mother starter from the natural yeast of wine grapes. On returning home, he made the starter Acme continues to use in all of its bakeries by collecting unsulfured Cabernet Sauvignon and Zinfandel grapes from a vineyard his father owned, and adding them to a flour and water mixture.

### **Joe Trummer – Mi Rancho**

SAN LEANDRO, Calif. (October 2019) – Mi Rancho® ([www.mirancho.com](http://www.mirancho.com)), is a Bay Area leader in the production and global distribution of tortillas and Mexican foods. Joe Trummer is Director of Research and Development at Mi Rancho and is responsible for new product innovation, process optimization, margin-enhancement and renovation projects. Joe's goal is to bring new innovation to the clean label and organic tortilla categories.

Joe has more than 20 years of experience in the food industry including both new product development and food service operations. Prior to joining Mi Rancho, Joe was a Director of Research and Development for Aryzta and responsible for new product innovation and product renovation for brands such as Otis Spunkmeyer and La Brea. Joe also has a long professional history with Sara Lee where he held a variety of bakery management positions, as well as Kellogg Company.

Joe holds a Culinary Degree from the French Culinary Institute in New York, a Master of Science in Chemical Engineering from Georgia Institute of Technology, and a Bachelor of Science in Chemical Engineering from Michigan State University.

### About Mi Rancho

Mi Rancho® is an innovator in the specialty foods market specializing in tortillas and Mexican food products. Founded as a family-run Mexican bakery and grocery store in Oakland in 1939, Mi Rancho started to expand in the 1950s, providing tortillas to local restaurants. Today the company is now in its third generation and is still family owned and operated. Mi Rancho produces 4.5 million tortillas each day or 1.3 billion tortillas each year with international distribution. Despite Mi Rancho's growth, the company is still operated with a passion for excellence and a commitment to produce the best quality tortillas made from local California ingredients.

For more information, visit Mi Rancho on the web at [www.mirancho.com](http://www.mirancho.com).