

Kernza® field day – Buffalo, MN



Kernza, the first commercially available perennial grain in the US, prevents erosion, encourages water retention, and sequesters carbon on farms. Supply chain partners are also turning Kernza into tasty products such as beer, bread, and baked goods.

On **July 27th from 6:30-8:00pm**, farmers, food makers and sellers, and those interested in new sustainable crops and food products can attend this free event. The evening will kick off with a chance to see the crop firsthand. Connie Carlson with the UMN Forever Green Initiative will share some agronomic and environmental characteristics of Kernza®. Farmer Stan Vander Kooi will share his experience planting, growing, and harvesting the crop. Later, baked goods made with Kernza flour will be available to try, thanks to Kristi Varner of Gather Kitchen in Buffalo.

Register online: z.umn.edu/KernzaFieldDay

For more information on this event, contact Adam Austing at 320-249-5929 or aausting@umn.edu.
For more information on Kernza, visit kernza.org.



UNIVERSITY OF MINNESOTA EXTENSION

WRIGHT COUNTY EXTENSION & THE CROW RIVER FOOD COUCIL