

Heritage Grain Conservancy

Restoring the Cuisine of Forgotten Grains

copyright Eli Rogosa



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Modern Wheat - an Empty Harvest of Uniformity



Modern wheat is dwarfed to not collapse under synthetic fertilizers, with short lazy roots dependent on agrochemicals, and 500% less leaf surface area. It tastes like cardboard.

Industry's obsession with uniformity, yield and profit has replaced the world's treasures of landrace biodiversity.

Landrace Wheat

A Noah's Ark of Biodiversity, Health & Flavor



Landrace wheats have greater leaf surface area for photosynthesis, extensive roots for organic nutrient uptake, greater height and alleopathy to compete with weeds. Rich complex flavor. Terroir. Gluten-Safe Sourdough Breads.

Landrace Wheat is on the Verge of Extinction.



Food anthropologist Eli Rogosa was funded by Anson Mills (THANK YOU GLENN!), then by the EU to collect landrace wheats from peasant farmers in Turkey, Bulgaria, the Carpathian Mountains, Europe and the Mideast.



Baking Taboun Bread in Jerusalem

Eli works with traditional women seed-savers and bakers to document rustic culinary traditions.



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Wild Emmer Wheat

Landrace wheat is the living embodiment of a plant population's evolutionary and adaptive history, an ark of traits borne across generations into our hands.

Dynamic Evolution of Emmer

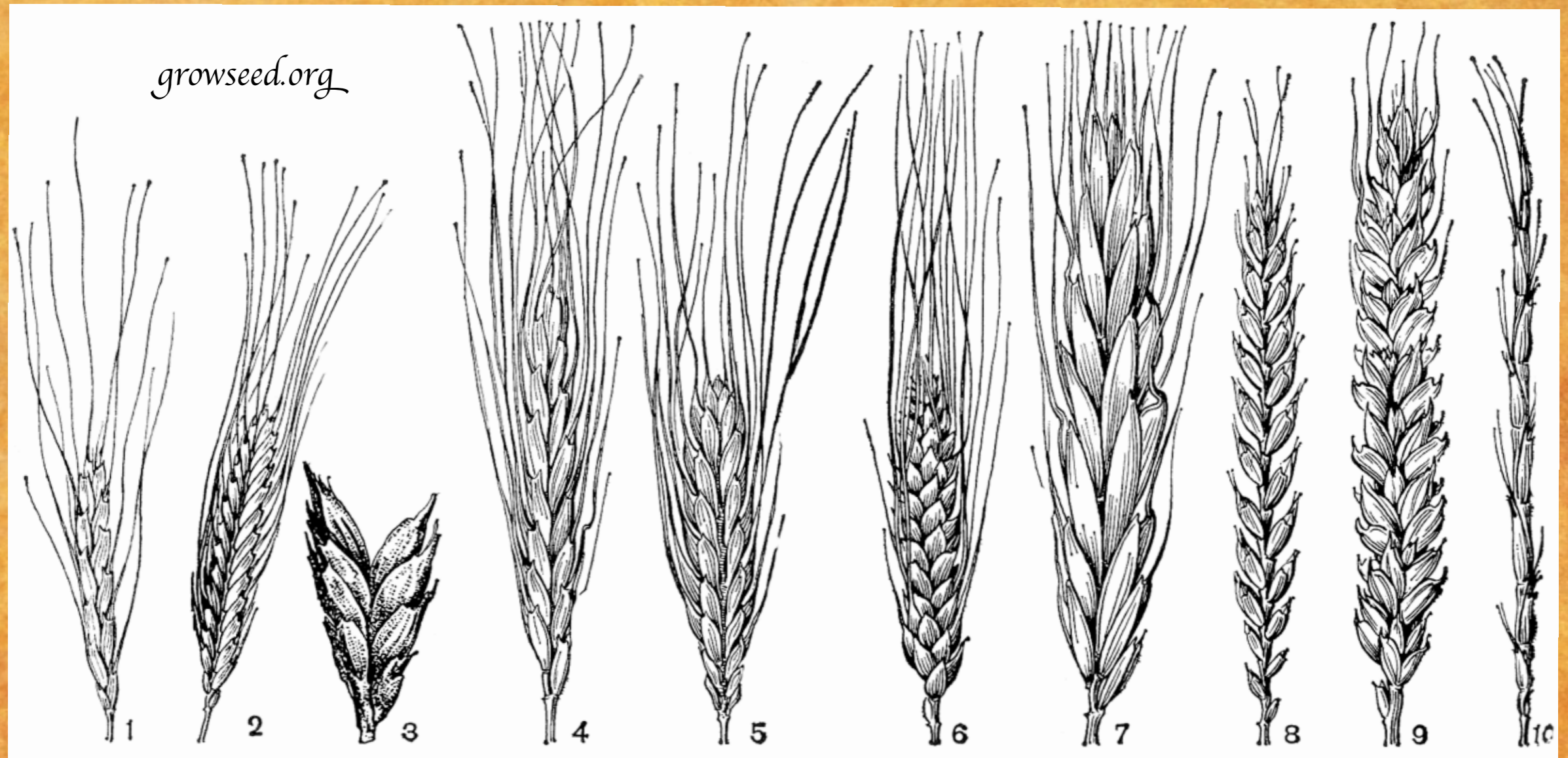
collected by E. Rogosa, 2007



Wild emmer (*center*) evolved in two directions.

Emmer was selected by neolithic farmers for larger grains - evolving to domesticated emmer (*left*), and for looser hulls - evolving into durum (*right*).

Over millennia wild wheats in diverse ecosystems evolved, crossed naturally and were selected into a vast panoply of biodiversity.



There are over 20 Wheat Species: ie einkorn, emmer, macha, timopheevii, durum, polanicum, spelt, bread... each with unique flavor hues and local culinary history.



UMass Organic Wheat Trials - 2011
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The complex biodiversity and resilient traits of landrace populations promote evolutionary adaptations to changing weather.

Rogosa saves seeds of the most delicious, resilient plants to revitalize a vital diversity of locally-adapted landrace populations.



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Rogosa trials in VT



Rogosa Landrace Wheat Collection

'The end of the human race will be that it will eventually die of civilization.' Emerson

Modern wheat and agrochemicals cause today's alarming rise in gluten allergies. ¹

Traditional sourdough fermentation enhances digestibility for delicious breads with greater bio-availability of nutrients. ²

Landrace grains have higher nutrition, richer flavor and more robust resiliences under climate change. ³

Explore the local Terroir, fascinating history and extraordinary flavors of Landrace Grains.

Eat it to Save it!



**The Heritage Grain Conservancy
welcomes cooperation to
restore the forgotten flavors of landrace grains**

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The Heritage Grain Grower

Discovering the Forgotten
Husbandry, Folklore and Cuisine
of Landrace Grains

Eli Rogosa



Rogosa's
soon-to-be-
published
book