

Heritage Wheat Conservancy



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Restoring the wheats that nourished ancient civilizations, but today are almost extinct

growseed.org



Harvesters, Pieter Bruegel – 1565

Whole grain bread has been the staff of life since ancient days. Biodiversity is at the heart of a robust local food system. However, modern wheats are patented by goliath seed companies, bred in agrochemical-soaked fields for high yield and uniformity. Nutrition is not a criteria. Flavor is forgotten. The wheats are patented to prevent farmers from saving them, and are replacing heritage wheats world-wide.

Heritage wheats are more delicious, higher in nutrition, tall to compete naturally with weeds (no herbicides needed) with large root systems that reach out for organic nutrients - the very qualities bred out of modern wheats. Artisan bakers are seeking heritage wheats for their delicious flavor.

But where are the heritage wheat seeds?

Heritage wheats whisper the journeys of the peoples who grew them, the trading and conquests, the soils of family fields and traditions of seed-saving - kneaded into our breads. When peoples immigrated to the New World, they brought wheats from their homelands. But today the wheats that nourished earlier peoples have almost disappeared from the face of the earth!



Visit growseed.org to learn what kinds of wheats these are!

We invite farmers and gardeners to work with us to restore our heritage of wheat, by growing-out rare varieties, sharing at seed-exchange and building a community seed supply.



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