

Agenda

Grains in the Garden

- Late Fall—Start the planting
- Winter—Eating
- Early Spring—More planting
- Spring—Planting after last frost
- Early Summer—Tending
- Summer—Harvesting
- Fall—More Harvesting

Until recently, the cyclical nature of growing food was much more personal, as well as physical!

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Late Fall—Plowing/Sowing Start of the Cycle:

 Next year's bounty starts as the summer crops wind down



Late Fall—Start the Planting

Why:

- Fall grains
 - Often yield more than Spring planted
 - Avoids 'blooming' during the heat of summer
 - Harvested earlier in the Summer
 - Spring planting time is already pretty busy...

What:

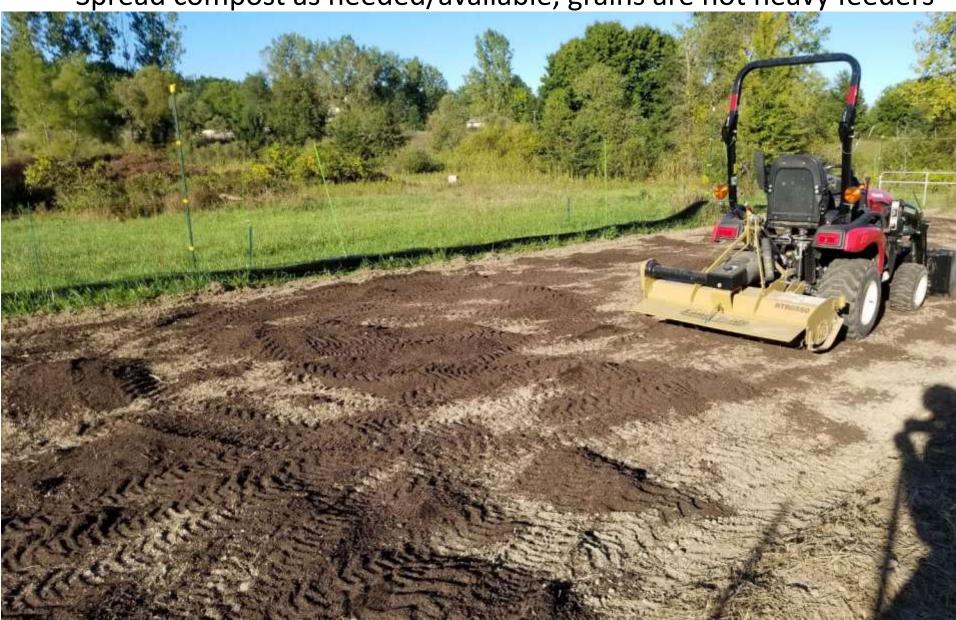
Grains needing vernalization—Rye, many wheats and some barley

When:

• The **Hessian fly-free-date** is around mid-September in midstate areas and approximately the third or fourth week of September for southern **Michigan**. Highest yields are often attained when seeding is made within two weeks following the fly-free-date. I aim to start planting around 9/22.



Spread compost as needed/available, grains are not heavy feeders



Tilling as you do any garden plot



 Using a heavy metal rake, level the soil and kill the freshly sprouted weeds just before marking and planting



Seeding Methods:

Broadcast by hand







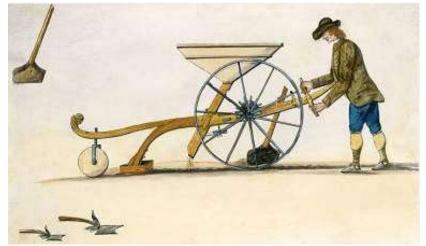


http://www.antiquefarmtools.info/

http://clutch.open.ac.uk/schools/willen99/w_employment/ridgefurr/medfar.html https://www.reading.ac.uk/merl/interface/advanced/farming/tools/tools_seeding.html

Seeding Methods:

Drilling—like you image in the modern age







http://www.antiquefarmtools.info/



Plot Size:

- For 'seed production', I'm planting many small plots
- For 'eating', it all depends on your appetite

Bread

- Whole wheat "1 pound" loaf
- Our favorite whole & standard flour "2 pound" loaf

Barley

As a side dish





Bread:

One pound all whole-wheat loaf

- Needs about 3 cups of flour from 2 ½ cups of wheat berries
- Requires 10,000 seeds to be ground into flour
- 1 seed planted produces ~150 seeds to eat at the 'garden scale'
- Need to have 66 wheat plants from 1/10 ounce of seed (3 g)
- 1 LB

- 9" rows with 6" seed spacing
- Plan on a 25 square foot plot
- 5 ft by 5 ft per loaf of bread

By the way, a Victorian Era family of 6

- Ate 55 pounds of bread per week
- 55 pounds x 52 weeks needs almost 3000 pounds of wheat
- 2 acres of well tended wheat per year using 19 pounds of seed

Bread:

5 Cup Loaf



- 3 cups of store <u>bought</u> 'white flour'
- 2 cups of home grown ground whole wheat
- Requires 7,200 seeds to grind to make the whole wheat flour
- Need to have 48 wheat plants
- Plan on a 18 square feet plot
- ~4 ft by 4 ft per loaf of bread

Bake a dozen per year from

15 ft by 15 ft plot



Grain Side Dish:

½ Cup of Barley (expands upon cooking)

- 1/2 cups of naked barley (no hulls)
- 3.2 ounces of grain
- Requires 2,800 seeds to eat
- Need to have 19 plants
- Plan on a 7 square feet plot
- ~2.5 ft by 2.5 ft per side dish

Side dish for 2 people, twice a week per year

- Plant ~2 ounces
- 30 ft by 30 ft plot
- Harvest 21 pounds

Plot Size:

Square feet

- 10—test a few varieties, grow a bit for decorating
 - Everything with hand tools
- 100—taste one or two varieties, holiday treats
 - Hoe comes in handy
- 1000—eat something special weekly
 - Gas power tiller and the right hoe will be appreciated
- 10,000—serious homestead baking
 - Tools with a wheel or two will become useful for cultivation
- 100,000 (2+ acres)
 - Tradeoff between more equipment and time
- 1,000,000 (23+ acres)
 - Tractors with serious implements
- 10,000,000 (230+ acres)
 - Significant investments



My Method:

- The goal is to bury the 'wheat seed' a good solid 1 inch below the surface.
 - Too deep—The germination rate will be reduced
 - Too shallow—Plants can fall over as soil moves around in heavy rains and heaving frosts

Tools—Rakes:

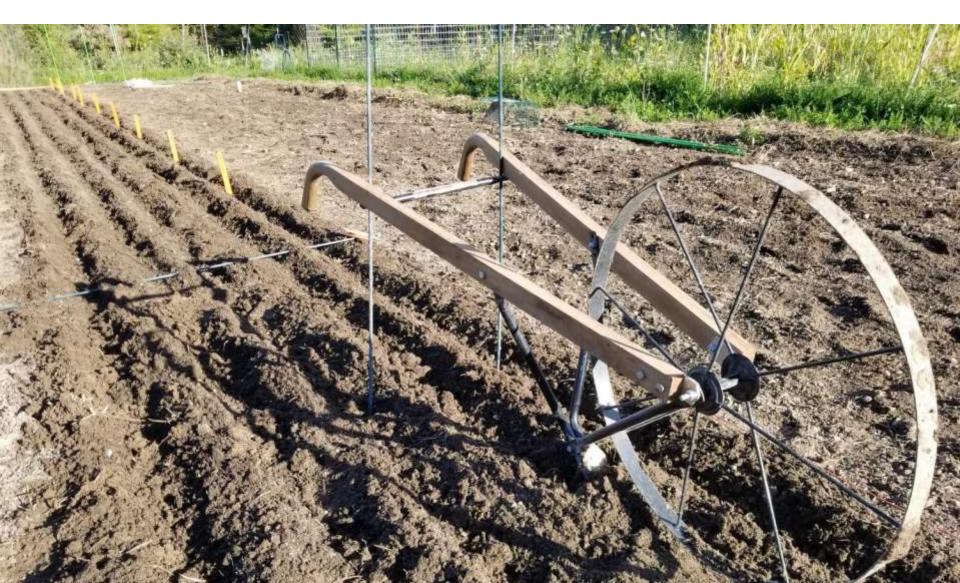


My Method:

- Stake and use string to create plots
- Use hay rake to make parallel "scratches" 9 inches apart



 Following the lines, create the furrow with a hoe of your choice—Wheel hoe for me!



"clean up" the furrow with a hoe.



 9 inches between rows is efficient for my time and most grains shade out the weeds!





- Rake across the furrows to fill in the 'trench'
- Walk along the line to pack it tight
- Rake to camouflage the pattern—no sense making it too easy for the birds!
- Water if rain isn't in the forecast







- By the time I run out of space, my early work has already sprouted
- And some light weeding begins

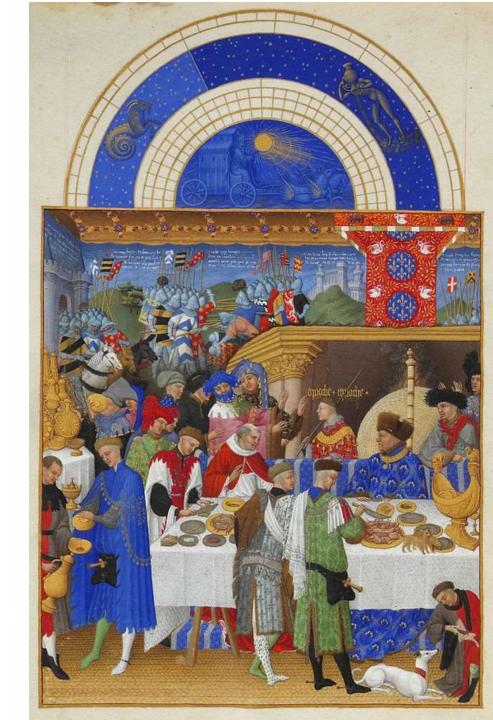




Winter (Dec)—Feasting

Cooking:

- Grains
 - Simmered
 - Ground into flour
 - Roasted
- Flint Corn
 - Corn bread
 - Corn meal Pancakes
 - Polenta
 - Flour



Winter (Dec)—Feasting

Cooking Grain: wheat, rye, sorghum, millet, ...

- 1 part 'grain' + 2 parts water, simmer for 20 to 25 minutes
- Serve as a side dish (or in a roast squash)



Winter (Dec)—Feasting

Ground Grain:

2 cups of 'whole wheat' + 3 cups of store-bought white flour:



Wide range of equipment available for grinding wheat into flour

Cooking Polenta:

- 1 cup meal
- 4 cups water

Vigorously drizzle and stir in the meal into boiling water

Simmer for at least an hour, two is better Add more water if it gets too thick





Buttermilk Cornmeal Pancakes:

1 egg

1 cup of buttermilk

2 Tbs melted butter (or oil)

2/3 cup of finely ground cornmeal

1/3 cup of regular flour

1 Tbs sugar

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

 Prepare the batter by beating the egg and then adding the ingredients in the listed order. I like to cook them in a hot skillet with a bit of cooking oil by spooning in the batter. Flip them when they've puffed up and are bubbly.

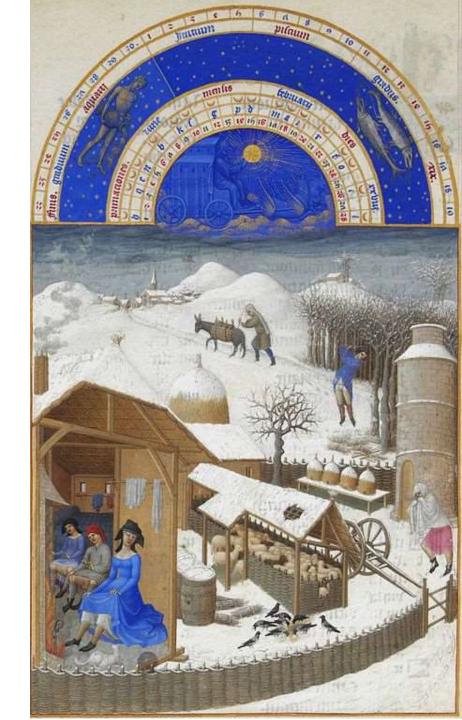
 For Buckwheat pancakes: Roll buckwheat to crack open the hulls and shift to get the flour





Winter (Feb)—Sitting by the PC Planning:

- Allocate garden space
- Distances to avoid crossing for saving your own seeds to plant
 - Wheat—No touching
 - Barley—No touching
 - Beans—20 feet
 - Rye—Mile
 - Corn—Mile or by duration
- Seeds to purchase
- Sort packets for planting
- Keep warm



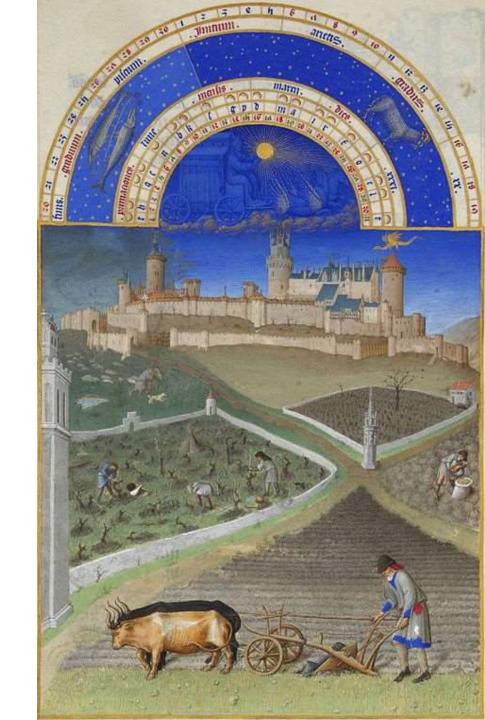
Spring (March)—Digging

Plowing:

Turns 'over' the soil

Tilling:

- Mixes up the soil ecosystem
- Be careful to not overwork, especially when wet



Growth Renews

 Weeding when possible to keep down the competition for the grains planted Last Fall

Time Check—Rhubarb emerges









Soil Temperature (min)

- 37F spring wheat
- 40F barley
- 55F corn
- 59F soybeans
- 60F sunflower/millet
- 65F sorghum



http://www.agphd.com/resources/ soil-temperatures-for-cropgermination/

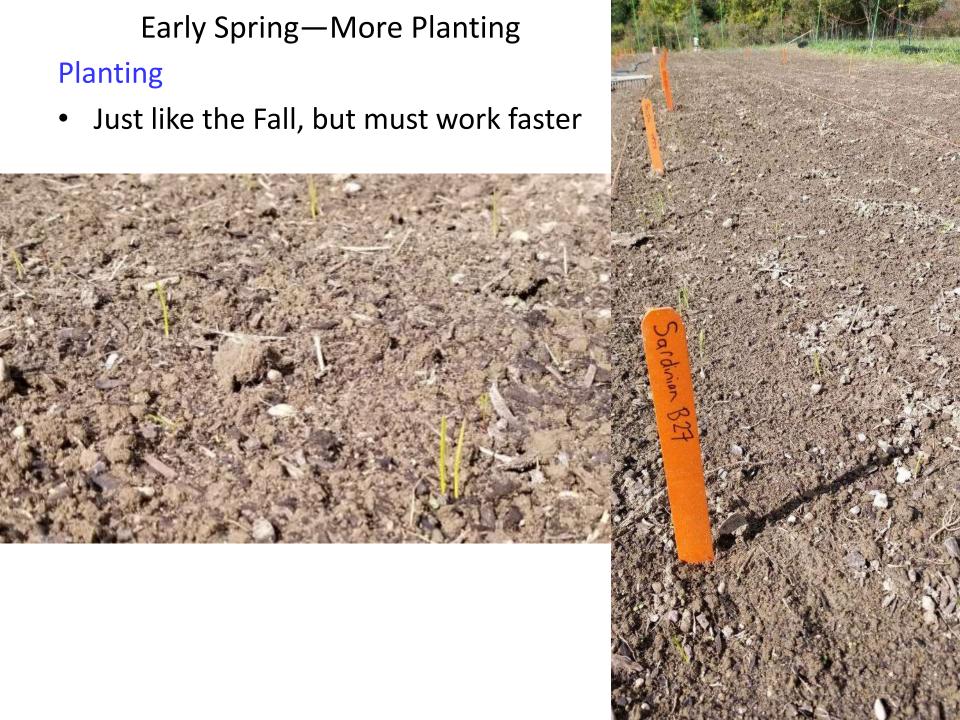
Early Spring—More Planting

Planting

Barley and wheat are planted very early...sometime it snows!

5







Cover Crops

• Turn them under



Weeding

- Equipment depends on size
- Hand tool and scuttle hoe works for several thousand square feet



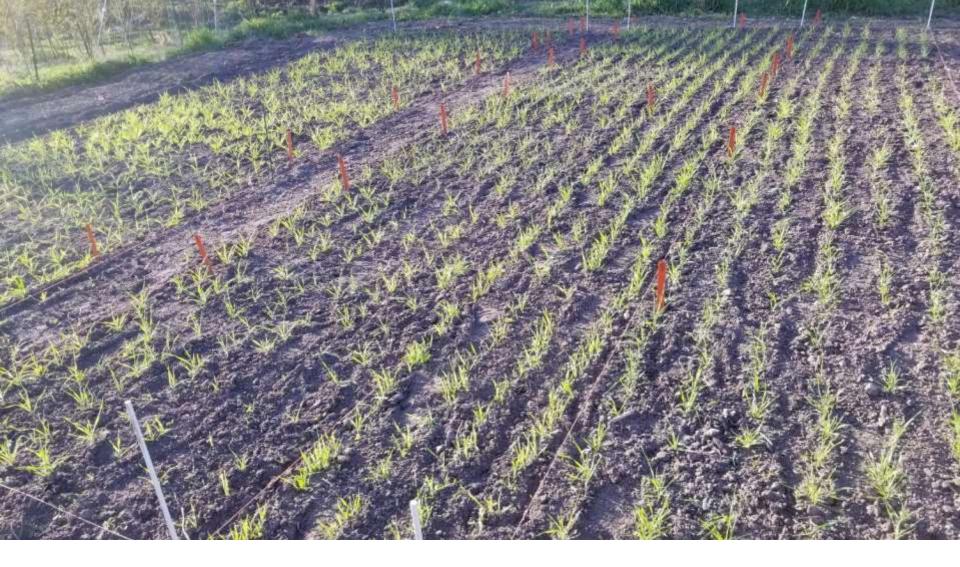


From each seed, emerged a single stem. If planted seeds too densely, I start pulling out the weaker looking plants.



As the plant grows, it sends up tillers (side sprouts). Most tillers will produce a head of grain!







Time Check—Potato planting





Spring—Planting after Last Frost

Don't rush too fast:

- Corn
- Buckwheat
- Sunflower
- Amaranth
- 7 Millet
 - Sorghum











Early Summer—Tending



Early Summer—Tending







Other Grains

- Red Leaf Amaranth
- Millet
- Sunflowers









Work Continues:

- Beans are up
- Cut hay



Time Check—Making hay





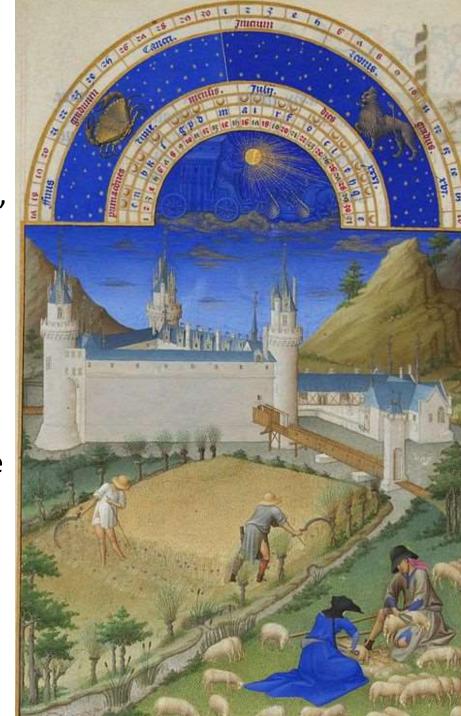
Summer (July)—Wheat

Harvest:

 If the plot is not ripening all at once, I will cut several times to balance the risk of seeds to sell, birds and hail

Grain Stages:

- Watery/milky
- Soft Dough—By hand
- Hard Dough—Modern combine (details in next slide)



Stages of Dough:

Kernels at various times during grain filling.







Summer—Harvesting of Fall Planted Grains

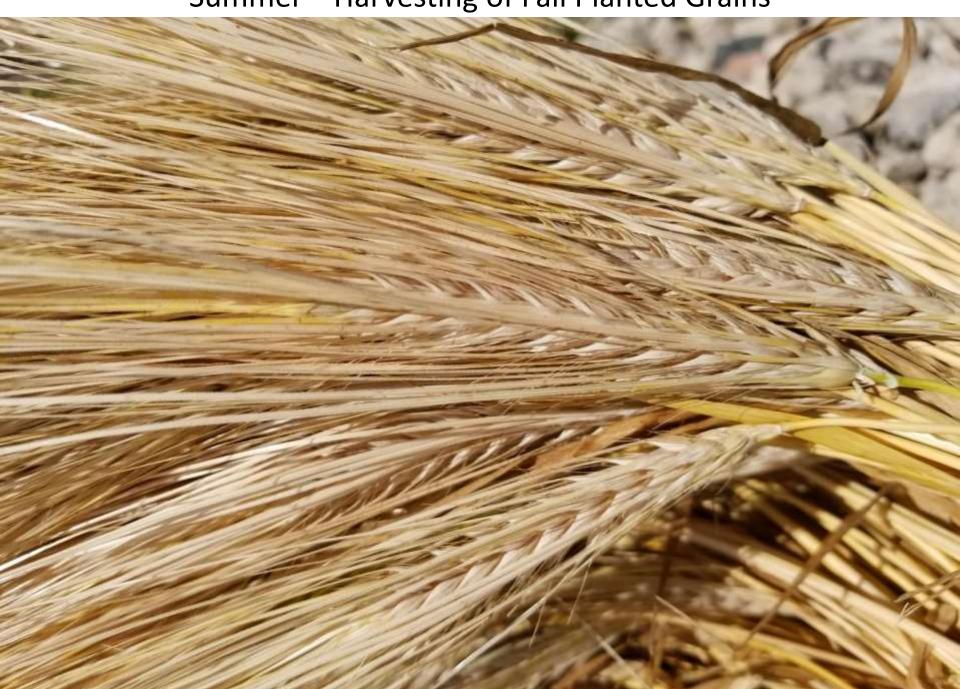








Summer—Harvesting of Fall Planted Grains









Summer—Harvesting of Fall Planted Grains









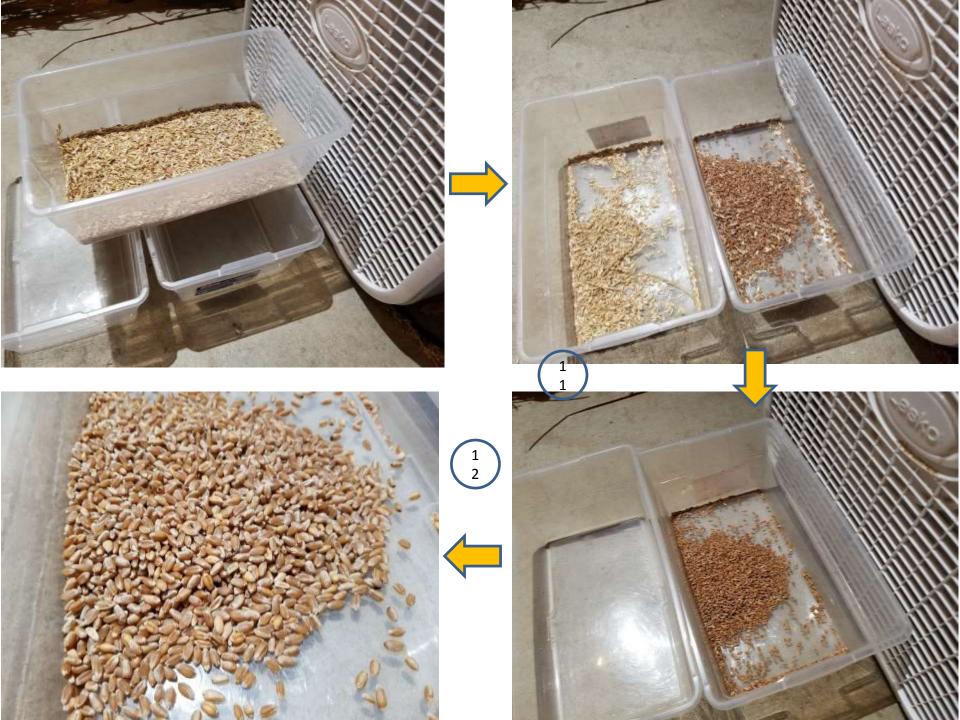
Summer—Harvesting of Fall Planted Grains











Processing:

- Cutting
- Bundling
- Drying
- Sorting (seed stock)
- Threshing
- Winnowing
- Screening
- Freezing (kill weevils)
- Eating



Fall—Harvesting of Spring Planted Grains Spring Planted:

Ripe/Cut July thru August: Barley, Wheat & Oats







Oats:

Still greenish when cut



Threshing

Basic Threshing by Hand:

Pillow case, rubber hose, two bins and a fan!



Threshing

Sherck Seeds:

Our Mentor



Wheat

Ukrainka Winter Wheat (W40) hard red



Vermont Read 1898 Winter Wheat (W49) soft, white



Wheat

Hourani Spring Wheat (W64) Bread of Kings



Blue Durum Spring Wheat (W68) noodles



Naked Barley

Masan Naked 1 Barley (B29)

Sumire Mochi Barley (B06)





Malting Barley

Sardinian Barley (B27)



Bere Barley (B08)



Buckwheat

Tartary Buckwheat

Japanese Buckwheat





Sorghum & Millet

Rox Orange Sorghum

Grain & Syrup

West African Millet





Storage

Containers:

- Labelled and air tight is desirable
- Kept in a cool location



Threshing

Petal Thresher:

- Labor saving 50x
- ~acre not sq ft



In Conclusion

Grain in the Garden:

- 1. Choose from Wheat, Rye, Barley, Corn, Sunflower, Millet, Sorghum, or Amaranth
- 2. Scale up or down in size, per your desires
- 3. Does not need elaborate equipment (depending on #2)
- 4. Can be stored without canning, boiling, freezing or pickling

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Props:

- Hoedag, hoedag on handle, wheel hoe, two-wheel hoe
- Sack, hose, box fan with extension cord, 3 shoe boxes
- Different seeds in clear glass jars:
 - Hulled and naked barley
 - Wheat
 - Corn
 - Millet
 - Sorghum
 - Buckwheat
- Stalk bundles
- Pre-thresh samples
- 1 seed produces X examples