

In answer to your question: What is a “must have” in an Ag vision for California?

California “must have” a program for sustainably producing wheat, from seed to local table as whole wheat products.

It is time to remedy the mistake of refining wheat for bread. This is a mistake that has been perpetuated since the 1880s and which has completely dominated the production of wheat and bread during that time. Stopgap measures in over 125 years have failed to remedy the nutritional deficiencies of refined flour and have not been sufficient to stem the rise in resulting disease, and we are completely wanting in localized wheat handling and production.

Now that the need for whole wheat has been established beyond doubt, the biggest challenges are to provide:

- locally appropriate wheat seed,
- sustainable and ecologically sound farming practices that generate high protein wheat,
- local grain handling (cleaning, storage, whole grain milling, local distribution).

California is fortunate in having the ideal climate for high quality white wheat production and therefore for baking locally exceptionally pleasing whole wheat breads.

I am sorry not to be able to attend any of the planned listening sessions, but I have worked on these ideas since 1982 and would be very glad to have a discussion with members of the State Board of Food and Agriculture, by telephone or by e-mail.

Thank you very much indeed for the opportunity to express this viewpoint.

Monica Spiller
Whole Grain Connection