

YORKSHIRE

Grain

Alliance



**Our vision for the
Yorkshire food system**



A resilient, human scale food system for the future.

The Yorkshire Grain Alliance is a network of farmers, bakers, millers, traders, researchers, and interested local people engaged in developing an alternative food economy.

Our community is rooted in principles of solidarity, fair pricing, and knowledge sharing.

We are dedicated to a food system built on farming techniques that foster diversity, work in synergy with our ecosystem and do not rely on environmentally damaging inputs. One that is transparent and shares responsibility along short supply chains, whilst optimising the use of natural resources.



"I see it like a reciprocal system...nodes within the network that are in conversation with each other creating a feedback loop."

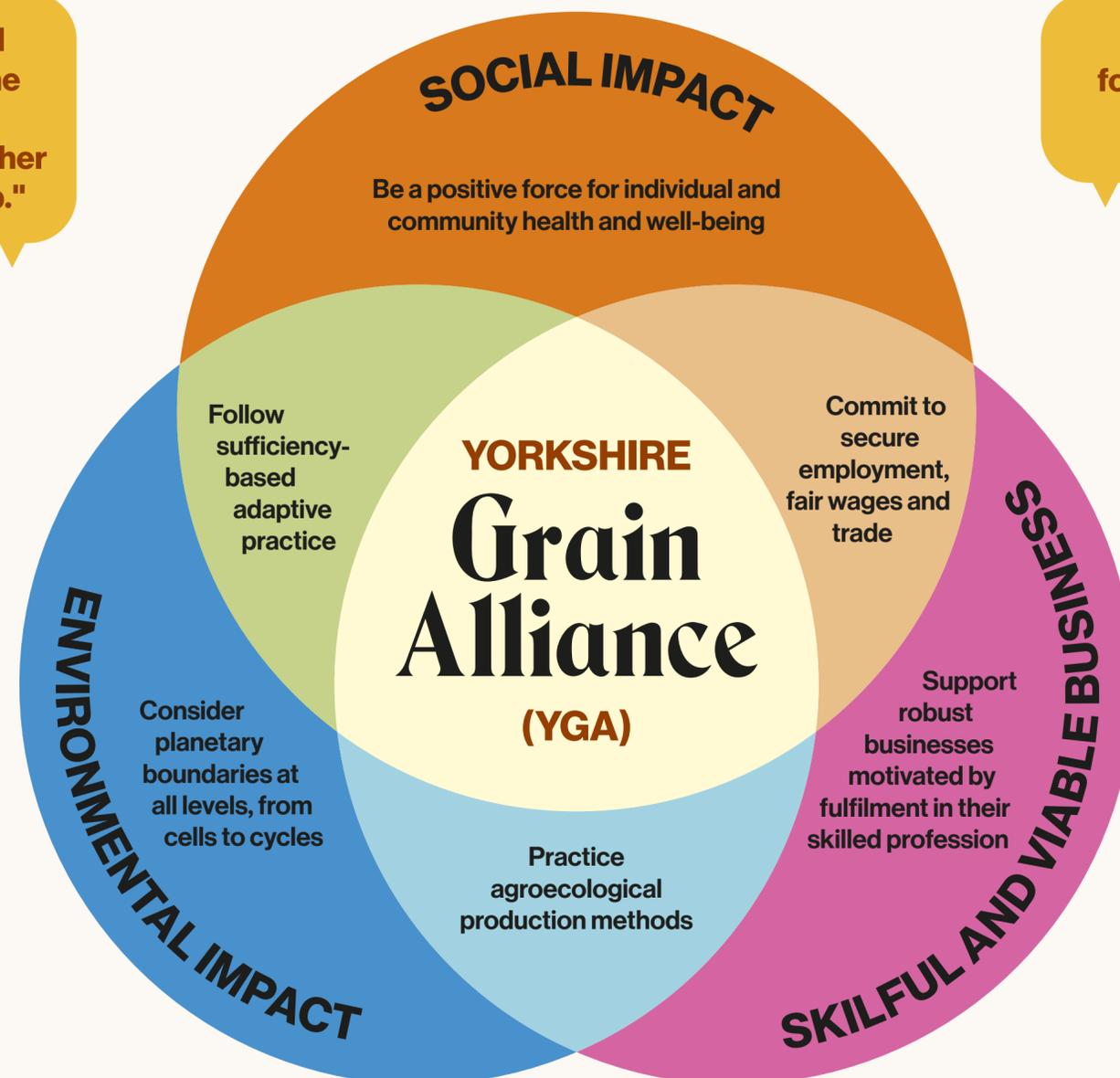
"Everybody deserves food that nourishes them and that fulfils them."

"The Grain Alliance is my doorway into understanding the impacts of growing."

"We can't win in an economy of scale but what we can do is win on speciality, collaboration, diversity and inventiveness..."

"Ingredients are produced in such a way that hopefully, is nurturing the soil and nature and not acting against it."

"You just feel like you really need to start making choices that are in line with what you know to be true and the right thing to do."



Quotes taken from Grain Changers within the YGA network

Grain Changer

YGA's vision for the Yorkshire food system



1 Yorkshire farmers are growing a diversity of grains and other crops for bakeries and households across the region without reliance on environmentally damaging inputs.



2 Our landscape is thriving with native birds and pollinators as part of a resilient ecosystem.



3 People in Yorkshire are employed in meaningful work, including milling local grains.



4 Yorkshire's cereal production feeds more people than livestock, with our local resources being reflected on our plates.



5 Daily bread made with local grain is a staple and Yorkshire celebrates its regional ingredients throughout the year, from dal with rhubarb pickles in February to strawberry tart in June.



6 Meeting up with a friend for a bite is exciting – what specialties are on the menu this week?

This booklet was developed by the Yorkshire Grain Alliance thanks to funding from the School for Business and Society at the University of York and its FixOurFood programme, the Organic Research Centre, and inspiration from the UK Grain Lab community.



Many thanks to all the members of the Yorkshire Grain Alliance for their valuable contributions.

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