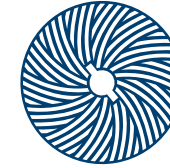


**MAINE
GRAINS.**



Our mission at Maine Grains is to be a leading partner in building a regenerative economy by milling nutritious, organic and heritage grains using a traditional stone milling process.



BETTER BREAD FOR A BETTER WORLD

From field to table, we believe that a gristmill is at the heart of turning the many and varied contributions of a community into sustenance for all.

Maine Grains preserves nutrition and flavor through use of traditional slow turning mill stones, keeping the flour cool and improving the performance in natural fermentation baking.

By working together as farmers, millers, bakers, and brewers we restore a thriving, interconnected grain economy that connects Maine farms to regional markets.



Building a durable future for local agriculture.

Maine Grains works directly with each of its farmers to create transparent, sustainable, and fair trade relationships. New England has a rich history of producing grains like oats, rye, wheat, corn and buckwheat, and Maine Grains is reviving this tradition to ensure that local grains are available and affordable for the community for generations to come.



“We believe that grains have a place on the farm—to feed people, animals, and to manage healthy soils so that they can continue to feed us for generations to come.”

—Amber Lambke, Maine Grains



“The resurgence of the New England grain economy has played a pivotal role in allowing us to continue farming our land on a scale that works for our family.”

—Jake





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