

## NATIONAL BARLEY FOODS FORUM

Barley growers, processors, food manufacturers and others who are interested in learning more about barley food and health issues are invited to attend the National Barley Foods Forum on January 30, 2009 in Sacramento, CA. Hosted by the National Barley Foods Council, this one-day event will be held at the Red Lion Arden Village Hotel and will directly follow the Pacific Northwest Wheat Quality Council meeting taking place at the same location. The event will begin at 8 am and wrap up by 2:30 pm.

### Preliminary Agenda

#### Breakfast Buffet

**Welcome** - Dan Mader, Chairman,  
National Barley Foods Council

#### Emerging Science on Barley Health Benefits and Product Development

**Moderator** – Dr. Christine Fastnaught,  
BGLife Barley, Fargo, ND

#### *The effects of barley on coronary heart disease and diabetes risk*

- ▶ Dr. Christine Fastnaught, BGLife Barley, Fargo, ND

#### *Sensory and physical properties of barley breads*

- ▶ Dr. Wally Yokoyama, ARS Western Research Laboratory, Albany, CA

#### *Health benefits of whole grain barley breads*

- ▶ Dr. Hyunsook Kim, ARS Western Research Laboratory, Albany, CA

#### *Consumer preference for tortillas made with whole barley flour*

- ▶ Maria Botero Omary, Human Nutrition & Food Science, California Polytechnic University, Pomona, CA

#### ▶ **Breeding and Growing Barley for Human Foods**

**Moderator** – Dan Mader, Idaho Barley Grower,  
Genesee, ID

#### *New barley variety development*

- ▶ Dr. Don Obert, ARS Small Grains & Potato Research, Aberdeen, ID
- ▶ Dr. Dale Clark, WestBred LLC, Bozeman, MT

#### *Waxy hulless barley performance from the grower's perspective*

- ▶ Dan Mader, Genesee, ID

#### ▶ **National Barley Foods Council Review**

- ▶ Mary Palmer Sullivan, NBFC Executive Director
- ▶ Cindy Ritter, NBFC Publicist

#### Hosted Luncheon

#### ▶ **Barley in the Marketplace: An Industry Perspective**

**Moderator** – Kevin Hodges, BGLife Barley,  
Idaho Falls, ID

#### *New barley foods: opportunities and challenges*

- ▶ Elizabeth Arndt, ConAgra Foods, Inc., Omaha, NE
- ▶ Dr. Patrick Finney, Roman Meal Company, Tacoma, WA
- ▶ Kris Nelson, Grain Millers, Inc., Eden Prairie, MN
- ▶ Bill Rock, Cargill Health and Nutrition, Minneapolis, MN
- ▶ Lori Wilson, Kellogg Company, Battle Creek, MI

#### ▶ **Open Discussion: Where Do We Go From Here?**

**Moderators** – Dan Mader and Mary Palmer Sullivan

#### *Forum registration reminder*

A registration form has been sent out to prospective attendees. We're including the registration form with this newsletter as well. All registrations are due back to the National Barley Foods Council by January 9, 2009 and should be mailed to National Barley Foods Council, 907 W. Riverside Ave., Spokane, WA 99201.

A registration fee of \$100 is required to help the NBFC cover meal, break and room rental costs. The fee must be paid by check to the National Barley Foods Council. Checks should be sent to the National Barley Foods Council by no later than January 9, 2009.

For more information, contact Mary Palmer Sullivan at (509) 456-4400 or e-mail her at [mary@wagrains.com](mailto:mary@wagrains.com).

#### *Hotel reminder*

We have set aside a block of rooms at the Red Lion Arden Village for a special rate of \$94 per night for Forum attendees. These rooms will be held only until January 15, 2009. Attendees should call the hotel directly at (916) 922-8041 for reservations.

**National Barley Foods Council**

Phone: (509) 456-4400

[www.barleyfoods.org](http://www.barleyfoods.org)



*Season's greetings and our best wishes for a happy and healthy New Year!*