# *Thank you for your commitment to green initiatives at the University of Illinois. One of the ongoing requirements listed in the terms of the funding agreement for your project is the submission of semesterly reports with key information about your project. In addition to this form, please provide additional financial documentation and/or progress photos if available.*

# *Please be as accurate as possible in describing the project (including possible setbacks or challenges in meeting the initial goals of the project). Not fully meeting your project's goals will not disqualify you from making future funding requests as long as your reports are as complete and accurate as possible. If you have any questions, please contact Micah Kenfield, Program Advisor for the Student Sustainability Committee, at* *kenfield@illinois.edu**.*

**Project Name:** Sustainable Agricultural Food System – Flour Milling

**Date of Report Submission:** Fall 2016 – Semester Report

**Project Purpose:**

The purpose of this project is to utilize existing wheat grown on campus that is underutilized and mill it into flour for the use by the University Dining Halls. This flour can be used in making loaves of bread or even made into pizza dough that can be combined with the pizza sauce from the tomato project into a nearly completely locally grown, processed, and served product. It will be a healthy, whole-grain flour, and provide an educational experience by allowing students to learn about the process of milling grain into flour.

**Detailed Accounting of Expenditures to Date:**

Eliminator 224 Seed Cleaner

Additional Eliminator Screens

4” Adjustable Height Auger

Newlong NP7A Handheld Bag Closer

Meadows 8 inch Stone Burr Mill

Baker’s Pride Stone Ovens

Dry Particle Analyzer

Additional equipment to be purchased Spring 2017

**Project Progress to Date:**

The project has been progressing according to plan. Grain cleaning equipment has all been ordered as well as the milling equipment. The wheat was planted a few months ago, so it should be ready by early next summer for harvest. At this point we are waiting for equipment to be delivered so that it can be set up in time for the delivery of the wheat.

**Student Involvement and Outreach to Date:**

Students have been involved on every aspect of the project so far. Students worked on designing the grain cleaning process as well as finding and contacting vendors on availability and pricing of equipment. Students will also be involved in setting up the equipment as it arrives, as well as helping to operate the equipment once the wheat has been harvested and received.

**Marketing and Promotion Efforts to Date:**

There has not been much marketing or promotion at this point because the project is still in the stage of receiving and testing out of equipment. Around harvest time of the grain there will be more promotion because a flour product will be coming to University Dining very shortly after that time.

**Additional Comments:**

The grain cleaning equipment was chosen because it allowed us to clean all of the grain for the harvest season in 2-3 days. Once this grain is cleaned, it will sit in cold storage until we it needs to be milled per Dining’s usage schedule. This allows us to mill specified amounts of grain throughout the year, which gives the project a lot of flexibility to be showcased for different tours, events, and courses. This project is coming along well and production of flour will begin as soon as the wheat is harvested.