



# Idaho Barley Commission Hosts U.S. Grains Council Asian Craft Malt Brewers Team in Eastern Idaho

In a continued effort to strengthen global market relationships and showcase Idaho’s world-class malt barley, the Idaho Barley Commission (IBC) recently hosted a U.S. Grains Council (USGC) Craft Malt Brewers Team from Japan, China, and Southeast Asia.

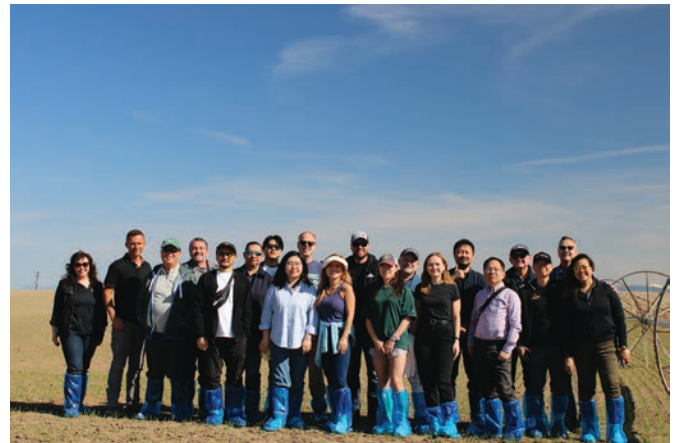
The team first attended the Craft Brewers Conference and BrewExpo America in Indianapolis, Indiana, where they participated in craft malting seminars, explored the trade show, and heard from industry-leading keynote speakers. The team also visited with U.S. growers and exporters there to learn about their services, including Cold Stream Malt of Washington who sources Idaho barley, and Two Track Malting of North Dakota, both USGC members. Following the conference, the team traveled to the Idaho Falls area for multiple immersive tours focused on U.S. barley production, new barley varieties, craft malt capabilities and procurement practices.

The team’s Idaho visit was designed to connect international brewers and malt buyers with Idaho barley growers, craft maltsters and craft brewers, providing a firsthand look at the quality, sustainability and innovation that define Idaho’s high-performing barley industry.

“This dual-focused initiative was aimed at delivering



Jake Burtenshaw, founder of Mountain Malt, hosted the USGC Asia Craft Malt team at Palisades Reservoir to showcase the importance of irrigation water throughout Eastern Idaho.



USGC Asia Craft Malt team visits Walters Farms in Newdale, ID.

comprehensive education and facilitating networking opportunities between the beer supply chain and prospective international buyers of U.S. barley and malt,” said Tommy Hamamoto, USGC director from Japan.

“In spite of current tariff challenges with most countries around the world, continuing to build trade relationships and develop potential export markets is vital,” said IBC Executive Director Laura Wilder. “Trade is a long game and ongoing relationship development is crucial to position Idaho to take advantage of export opportunities when favorable market pricing and logistics come together. IBC is focused on increasing market opportunities to benefit Idaho growers and hosting international buying groups is a good way to promote Idaho barley.”

The tour included a stop at USGC member Mountain Malt in Ucon, hosted by Jake Burtenshaw, founder of Mountain Malt. Burtenshaw led the team through the malthouse, sharing the history of the facility, explaining the malting process, and highlighting Idaho’s unique irrigation practices that make the region ideal for growing high quality barley.

At Walters Farms and Produce Company in Newdale, Shawn Walters walked the team through on-farm infrastructure and practices that support barley



production, including irrigation systems, crop rotations and farm machinery, as well as a look at potato processing – another staple of Idaho agriculture.

To gain a broader understanding of the state’s water management system, the group traveled to Palisades Reservoir and the headwaters of the Great Feeder Canal, where they learned about the origins, storage, and distribution of irrigation water that sustains crops across eastern Idaho.

The tour also featured visits to several craft breweries utilizing Idaho-grown barley and malt, including Citizen 33 Brewery, Idaho Brewing Company, Grand Teton Brewing Company, and Snow Eagle Brewing. These stops allowed the participants to witness Idaho malt being used in the final product – and to discuss flavor, quality and consistency with other craft brewers.

Throughout the tour, team members engaged directly with growers, maltsters and brewers to better understand Idaho’s favorable growing conditions, sustainable farming practices, and long-standing commitment to resource stewardship. For many of the attendees, this was their first time visiting Idaho. The immersive experience not only offered a fresh perspective on U.S. agriculture, but also helped to bridge the gap between consumer-facing international market demands for American producers. The visit reinforced Idaho’s reputation as the top barley-producing state in the U.S. while creating valuable business connections in the growing global craft beer market.



(L to R): Yasuhiro Chiba, Brewmaster at Maruhachi Real Estate; Leon “Wolf” Wolfram, Founder and Brewmaster at Idaho Brewing Company; and Tetsuo Hamamoto, USGC Japan Director.

The IBC and USGC remain committed to promoting Idaho and U.S. barley in global markets and supporting market development initiatives that benefit growers across the state. ■

## Idaho Barley Commission Collaborates with Local Chef at Idaho Academy of Nutrition and Dietetics Annual Meeting to Promote Food Barley

The Idaho Barley Commission (IBC) proudly served as a sponsor of the 2025 Idaho Academy of Nutrition and Dietetics (IAND) Annual Meeting held in Boise in April by providing a barley- focused speaker and hosting a lunch featuring barley. This annual gathering



brings together registered dietitians, nutritionists, health professionals, and graduate students from universities across the state to explore the latest in food science development, public health and culinary trends.

In addition, IBC hosted an educational booth featuring the nutritional diversity and benefits of barley and the role this versatile grain can play in heart-healthy, fiber-rich diets. During a break- out session, attendees had the opportunity to grab a bag filled with barley samples,

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Nate Whitley, executive chef and owner of Terroir Bistro in Boise, Idaho, and James Beard Award finalist.

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recipe cards and nutritional information. They also had the chance to ask questions about incorporating barley into a wide range of meals, how barley is grown in Idaho and enter to win a door prize.

To elevate barley’s profile and diversity, IBC coordinated a live cooking demonstration with Chef Nate Whitley, Executive Chef and Owner of Terroir Bistro in Boise, Idaho. Chef Whitley, a James Beard finalist, showcased creative and approachable ways to cook barley with superb recipe development. The demonstration was both informative and interactive as participants were able to inquire about the best practices to cook various types of barley and other flavors that complement the grain. His dishes emphasized barley’s nutty flavor, chewy texture and adaptability in everything from salads, risottos to crêpes.

During his presentation, Chef Whitley, discussed his experiences in developing barley recipes while preparing for this event, and discovering new recipes featuring barley that he plans to incorporate into his menus.

IBC’s participation underscored its commitment to promoting the versatility of Idaho-grown barley not just for brewing and livestock feed, but also as a powerhouse whole grain for human consumption. With nutritionists and registered dietitians at IAND playing a vital role in shaping the public’s perception around food and nutrition, engaging directly with this audience



IBC Communications and Program Manager, Sydney Anderson, and Executive Director, Laura Wilder, at the Commission’s booth during the IAND Annual meeting. The team shared samples, hosted a raffle and highlighted the versatility and health benefits of barley to attending dietitians and nutritionists.

is a strategic investment in barley’s future and IBC’s strategic plan.

Through events like this, the Idaho Barley Commission uses grower dollars to continue diversifying the story of barley by building new awareness and appreciation for this ancient grain among key influencers in the health and nutrition field and help strengthen marketing opportunities for Idaho growers. ■



Barley Crêpe Galettes – a savory recipe crafted with barley flour by James Beard Award finalist Chef Nate Whitley. Find the full recipe on Pinterest @eatbarleyusa.