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## Students Taste a World of Whole Grains at Davidson College

*With support from InHarvest, Davidson Dining celebrates Whole Grain Sampling Day and builds customer awareness and appreciation by showcasing myriad flavors, textures and colors in dishes.*

**BEMIDJI, MINN., April 5, 2018**—India-inspired pizza with grilled vegetables, red curry and quinoa in three colors; chicken tortilla soup featuring red and brown rices, ancient amaranth and split peas of various hues; fresh poke over farro, garnished and sauced according to desire ... Any of these would be a hit on many a menu, but together they resonated even more flavorfully and yielded great delight at Davidson College in North Carolina, which celebrated Whole Grain Sampling Day with students in Vail Commons on March 28.

Davidson was one of nearly 50 U.S. colleges and universities that partnered with Oldways' Whole Grains Council for the Boston-based nonprofit's seventh-annual national event geared to create awareness of and demand for whole grains among Americans.

The bountiful lunch menu, created by Craig Mombert, executive chef of Davidson Dining Services, in collaboration with Jason Ziobrowski, CEC, InHarvest's corporate chef, and Brian Palombo, culinary manager for Rich Products Corporation, included several dishes that featured whole-grain products from InHarvest:

- **Aztec Chicken Tortilla Soup** prepared with Aztec Blend™ (amaranth, Colusari™ Red Rice, whole-grain brown rice and multi-colored split peas)
- **Customizable Poke Bar** offering bowls of farro or Golden Jewel Blend® (couscous, tri-colored orzo, split baby garbanzo beans, white quinoa) topped with salmon or surimi and housemade sauces and garnishes
- **Grilled-Vegetable Naan Pizza** with Tri-Color Quinoa and red curry
- **Vegan Black Pearl Medley®** (brown rice, black barley, daikon radish seeds) **Creole Vegetable Jambalaya**
- **Vegan Whole-Grain Sliders** blending quinoa, farro and Black Forest Blend™ (four lentil varieties), served with housemade condiments

“Whole-grain consumption in the U.S. is up significantly from just five years ago, but many consumers have yet to experience the flavors, textures and health benefits that whole grains offer,” says Ziobrowski. “We’re excited to introduce college-age students—most of whom are already health-conscious and eager to discover new foods and tastes—to the wealth of whole-grain options available today thanks to our friends and colleagues at Davidson Dining.”

(more)

Whole Grain Sampling Day wraps up National Nutrition Month each March on the last Wednesday of the month; in 2019, the celebration will be March 27. Every September is National Whole Grains Month. For more information on promoting whole grains to customers any time of year, visit [www.wholegrainscouncil.org/get-involved](http://www.wholegrainscouncil.org/get-involved).

### About InHarvest

Headquartered in northern Minnesota with operations in California, InHarvest—**celebrating its Ruby Anniversary in 2018**—is a foremost producer and procurer of some of the world’s most distinctive varieties of grains, legumes and blends for the foodservice, industrial and retail sectors. The company’s dedication to discovering and promoting lesser-known, heirloom grains and pulses is deeply rooted in its 40-year heritage of providing inspiration and solutions to an evolving global food industry. [www.InHarvest.com](http://www.InHarvest.com) or find InHarvest on [Facebook](#) and [Twitter](#).

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*Whole Grain Sampling Day, March 28, 2018, at Davidson College, Davidson, N.C. Pictured (l. to r.): Jason Ziobrowski, CEC, corporate chef, InHarvest; Brian Palombo, culinary manager, Rich Products Corp.; and Craig Mombert, executive chef, Davidson Dining Services. (Note to editors: An uncropped, high-resolution image is available.)*