



Martin Wolfe

At Wakelyns Agroforestry



From an interview recorded by Kevin Waldie in 2018





















Wakelyns YQ Wheat

The flour in this bag is revolutionary, milled from a YQ (yield / quality) wheat population bred at Wakelyns Agroforestry by Prof. Martin Wolfe and the Organic Research Centre. The YQ population is an extraordinarily diverse crop that has emerged over time from a wide range of carefully chosen parent plants, leading to fields full of millions of genetically different wheat plants rather than the uniform monocultures we've become used to.

These diverse fields are better able to cope with climatic variability and, over time, are more resistant to disease and offer more consistent yields. They're ideal for low-input, organic, farm systems. This unique type of wheat is being developed in collaboration with the Organic Research Centre in the UK and as part of an EU-wide study.

YQ flour has great texture and flavour, suitable for sourdough, pastry and cakes. It has been stone-ground from organically grown wheat with no chemical inputs and has been approved by the Soil Association. The flour retains all the vitamins and nutrients that naturally occur in wholegrain wheat.



















An aerial photograph of a landscape featuring a series of parallel, winding paths or roads that cut through a green, vegetated area. The paths are a light brown or tan color, contrasting with the surrounding green fields and trees. The perspective is from directly above, looking down on the terrain.

Professor Martin Wolfe

Agroecologist

1937 - 2019



Bruce Pearce

Director of Research and
Innovation at the Organic
Research Centre



Mark Lea

Organic farmer at Green
Acres Farm, Shropshire







Kimberley Bell

Baker and founder of the
Small Food Bakery







Largeness of soul,
mind,
heart,
spirit,
conversation,
dreams

A visionary's outfit.

Tess Guinery

Colin Tudge

Writer and co-founder of
the Oxford Real Farming
Conference



David Wolfe

Lawyer and new entrant to
agriculture...















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