

# CHRISTIE & CO

FROM DREAM TO MAINSTREAM

## PRESS RELEASE

FOR IMMEDIATE RELEASE

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### In Celebration of World Pulses Day on February 10<sup>th</sup>,

### Columbia Grain International Nourishes and Educates on a Local Level with its Community Giving Meals

*CGI facilities in Idaho, Montana, and North Dakota are hosting free lunches in their communities, featuring delicious beans and pulses grown by CGI producers, to educate residents about local pulse crops, where CGI exports them around the world, and the creative recipes they can be used in.*

**PORTLAND, OR (FEBRUARY 2022)**- It is almost World Pulses Day, and [Columbia Grain International](#) (CGI) is honoring the occasion with a new extension of its Community Giving Program: Community Giving Meals. Community Giving Meals bring the nutritious crops grown by CGI producers to the local community to highlight what their farmers grow, how to cook with them, and where these crops are exported worldwide. In honor of World Pulses Day, several CGI facilities are hosting free lunches on February 10<sup>th</sup> featuring versatile pulses as featured in recipes from the CGI Balanced Bushel Field to Feast Cookbook. Local residents will enjoy delicious, warming soups and chilis, while learning about locally-grown pulse crops and how CGI makes markets for these foods around the world.

“Our mission is to nourish the world safely and that begins here at home,” said CEO & President of CGI, Jeff Van Pevnage. “Our local communities are pivotal in making sure our farmers’ nutritious crops make it to their final destinations, whether near or far, and these lunches are a way to say thank you.”

On February 10<sup>th</sup>, CGI’s facility in Crystal, ND, will serve residents savory baked beans from 11:30 a.m. to 1:30 p.m. at Roadside 66.

The CGI facility in Valley City, ND is supplying beans and pulses to Valley City State University whose talented catering staff will prepare a lunch including minestrone soup, pulled pork and bean sandwiches, and baked beans from 11 a.m. to 2 p.m., during which local CGI farmers will join to see how their pulses are being





used in creative and scrumptious recipes. Students will learn about the importance of the farm-to-table philosophy and about agriculture in their region. CGI's facility in Chester, MT, will be at the Liberty County Library serving pulse-based soups like taco, split pea, and minestrone, with rolls and dessert, while employees from CGI's location in Nez Perce, ID, will host a lunch at Coach's Family Sports Bar from 11:30 a.m. to 1 p.m. to serve lentil chili. The CGI facility in Ross, ND will serve Split Pea Soup at Joyce's Café in Stanley, ND from 10 am- 2 pm.

Local residents will have the chance to win a \$50 gift card and the CGI Balanced Bushel Field to Feast Cookbook to try out a bevy of bean and pulse based recipes in the comfort of their own kitchen.

### **About Columbia Grain International**

Since 1978, Columbia Grain International™ (CGI) has been *Cultivating Growth™* as a global leader in the origination, processing, logistics, and distribution of high-quality bulk grains, pulses, edible beans, oilseeds and organics for U.S. domestic and worldwide export markets. Headquartered in Portland, OR, CGI's reliable supply chain spans the western region of the US, ensuring abundant ingredients for all of its partners, thanks to their trusted relationships with their farmers throughout the fertile croplands of Washington, Idaho, Montana and North Dakota, well known for its high-quality wheat, feed grains, canola and pulses. CGI is an owner of Montana Specialty Mills, who operates an organic and non-GMO oilseed crushing facility in Great Falls, Montana, a mustard seed facility in Conrad, Montana, and most recently Montana Craft Malt — providing specialty malt barley from Montana farmers to the craft brewing world. Today, they are vertically integrated, operating assets including grain elevators, processing plants and agronomy centers to support their farmers, which stretch the northern tier of the United States. With multiple touchpoints across the food supply chain, CGI provides trusted solutions and cultivates high-quality ingredients from their local farmers for a farm to table philosophy that nourishes the world, safely.

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