



## RETAIL FLOURS: MARCH 2024

Online order deadline is 5 pm Sunday for milling the following week. Mail orders will be shipped within 5 days of milling.

code	item*	Description	Data	1 kg.	2 kg.
SO100R-1k SO100R-2k	<b>Sonora heirloom white wheat flour</b>	Moderately hard, very light whole grain flour. Ideal for flatbreads, leaven breads and general baking. Sonora is thought to be the first wheat introduced to the New World, and has been grown for over 300 years in the desert Southwest and California. • <b>Grown by Riverdog Farm, Brooks</b>	9.78% protein 1.61% ash	\$9.75	\$18.25
RB100R-1k RB100R-2k	<b>Red Bug Nouveau Blended wholegrain flour</b>	60% Sonora heirloom white wheat, 38% WB9229 hard red wheat, and 2% Admiral Maltings Yolo Gold malted wheat flour. Big Red Bug is a whole grain flour blend tailored for rustic sourdough breads and recipes calling for flavorful wholegrain performance. • <b>Sonora and Hollis grown by Riverdog Farm, Brooks.</b> • <b>Yolo Gold grown by Tule Farms, Capay</b>	12.3% protein 1.66% ash	\$9.75	\$19.25

code	item*	Description	Data	1 kg.	2 kg.
MM100R-1k MM100R-2k	<b>Max's Marvel Blended wholegrain flour</b>	Max's Marvel is our red-wheat-forward whole grain blend with 60% WB9229 hard red wheat, 38% Patwin hard white wheat, and 2% malted Capay Rye. Max's Marvel offers strength and workability for a whole grain flour, without the heaviness of 100% red wheat. <ul style="list-style-type: none"> <li>• <b>WB9229 grown by Pleasant Grove Farms</b></li> <li>• <b>Patwin grown by Tule Farms, Capay</b></li> </ul>	Pending	\$9.75	\$19.25
DI100R-1k DI100R-2k	<b>Durum Iraq</b>	Durum Iraq is not only an heirloom variety from the cradle of where wheat was first cultivated, but it is more closely related to ancient grains like Spelt and Emmer than to modern wheats. With a more tender gluten than modern durumms, Durum Iraq brings flavor and strength to breads as well as pasta. A great alternative to hard red wheats. <ul style="list-style-type: none"> <li>• <b>Grown by Eck Farms in Tulare County</b></li> </ul>	15.6% Protein (12% MB) 2.04% Ash (14% MB) F/N: 546"	\$9.75	\$18.50
OL100R-1k 1 kg only	<b>Øland Soft Red Landrace Wheat</b>	It's Back!! (but only in 1kg bags since quantities are limited) Øland is a rare historic Nordic wheat, made famous by Claus Meyer of noma restaurant in Copenhagen. With distinct flavor and baking qualities, Øland has been compared to Einkorn 'ancient grain'. Øland responds best to "low and slow" no-knead sourdough techniques. <ul style="list-style-type: none"> <li>• <b>Grown by Riverdog Farm, Brooks</b></li> </ul>	9.37% Protein 1.75% Ash F/N 365"	\$10.25	N/A
DR100R-1k DR100R-2k	<b>Dark Rye Wholegrain Flour</b>	Mildly flavored, with grassy, herbal notes, dark rye can be used for breads (blend up to 15% in wheat breads, or use 100% for pan loaves), for tender cookies and short pastries, added to pancake and waffle batter, or as a way to supercharge your sourdough starter (use up to 10% in regular feedings).	N/A	\$9.75	\$18.25

code	item*	Description	Data	1 kg.	2 kg.
CMY100R-1k CMY100R-2k	<b>Yellow cornmeal</b>	Stone-milled from certified organic, non-GMO yellow dent corn grown in the Sacramento Valley. 100% unsifted whole grain. Milled to a medium-coarse meal, suitable for grits or polenta. • <b>Grown by Pleasant Grove Farms</b>	N/A	\$10.25	\$19.75
CMW100R-1k CMW100R-2k	<b>White cornmeal</b>	Reduction-milled from organic, non-GMO white flint corn grown in the Sacramento Valley. 100% unsifted whole grain. Milled to a medium-fine meal, suitable for grits or polenta. • <b>Grown by Pleasant Grove Farms</b>	N/A	\$10.25	\$19.75
CMB100R-1k CMB100R-2k	<b>Blue cornmeal</b>	Reduction-milled Kentucky Blue cornmeal milled from certified organic non-GMO grain grown in the Sacramento Valley. Unsifted, milled to a fine meal ideal for cornbread, hush puppies and general baking. • <b>Grown by Pleasant Grove Farms</b>	N/A	\$10.25	\$19.75
YG100R-1k	<b>Yolo Gold</b>	Admiral Maltings chitted (lightly malted) organic Patwin white wheat flour (diastatic). Incredible depth of flavor, sweetness and aroma as an add-in for pastries, cakes and cookies. Use up to 5% as a dough conditioner in breads. • <b>Grown by Tule Farms, Capay</b>	±12% protein Diastatic Power 140°-145° L Alpha Amylase 25-40 (D.U.)	\$10.75	N/A
CR100R-1k	<b>Capay Rye</b>	Admiral Maltings locally grown malted rye flour (diastatic). Overtones of cinnamon and pepper, spicy, caramel. A little goes a long way in bread dough, can be featured in cakes & pastries. Or fire up the still & make some whiskey! • <b>Grown in Yolo County</b>	10-11% protein Diastatic power 90°-100° L Alpha Amylase 55-60 (D.U.)	\$10.75	N/A

N.B.: Availability and prices subject to change