

Our Mill

The most important part of our flour production is our mill. We choose to use only stone gristmills because of their inherent ability to grind the whole grain. By milling the whole grain, we deliver a true whole wheat flour. The stone mill also produces flour at a much cooler temperature, thus preserving the oils, vitamins and minerals naturally. Even with our sieved flours (cake and pastry flour) where some of the bran is removed, many of the nutrients remain in the flour. This creates the best tasting and healthiest flour you'll ever use.



Contact Us



1847 Stone Milling

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Stone Milling

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Stone Milling

Fergus, Ontario

Stone Ground Organic Grain Flours

Local Organic Grains are
Used to Produce the
Highest Quality Flour

Why 1847 Stone Milling?

1847

- ☑ No Bleaching
- ☑ No Chemicals
- ☑ No Additives
- ☑ No Fortification
- ☑ No Preservatives
- ☑ Organic Grains
- ☑ Stone Milled
- ☑ Local Grains
- ☑ Natural Vitamins
- ☑ Cold Milled
- ☑ Bran and Fibre
- ☑ Flavourful
- ☑ Freshly Milled
- ☑ Whole Berry Milled

Conventional

- ✗ Bleaching Agents
- ✗ Flour is chemically processed to increase flour volume
- ✗ Artificially fortified
- ✗ Conventional Grains are used
- ✗ No local focus
- ✗ Artificial vitamins
- ✗ High Temp. Milling
- ✗ Fibre Removed
- ✗ Bland
- ✗ May sit for months
- ✗ Hull Removed before milling (natural nutrients removed)



Our Flours

Daily Grind: Made using a blend of organic wheat. You can substitute our daily grind flour directly for all purpose flour. Simple, easy and delicious.

Run of the Mill: Our whole wheat flour made using high protein hard red wheat. Works great in breads and baking.

Daily Bread: Our bread flour made with the highest protein wheat. Perfect for producing a beautiful consistency bread.

Cake and Pastry: This light fluffy flour makes perfect cakes and flaky crusts.

Whole Wheat Cake and Pastry: Healthier option with more bran/fibre for your cakes and pancakes.

Kamut: An ancient grain closely related to wheat. Works well in breads and baking when replaced with wheat flour.

Barley: Enhance your bread by substituting up to 25% of wheat flour with barley flour.

Rye: Commonly used in Germany for breads and baking. Don't overlook rye flour for coffee cakes and cookies.

Sizes

We offer several different bag sizes that are sure to fit your needs:

Try-Me size: 750g size allows you to try the flour without committing to a larger bag. Perfect for our specialty grains!

Bakers Size: 2.5kg bag is a great size for the home baker.

Pro Size: 20kg for the professional baker/ large events (special order).

Recipes

For recipes using our flours
visit our website

www.1847.ca

