

Windmill Flour



Flour that is stone ground in our windmill "DeZwaan" is available for sale.

It is a whole wheat or Graham flour and comes in 2 lb. paper bags or 3 lb. collector cloth bags.

Prices are:

\$3.00 - 2 lb.

\$5.50 - 3 lb.

Flour is available for sale on the Island during our open season or can be shipped to you during our off season. Shipping charges would be actual shipping. Flour sales are dependent upon the supply of flour. To order, contact the miller at a.crawford@cityofholland.com or (616) 928-0585.

The flour is ground from a soft white winter wheat proudly grown by West Michigan farmers. Allergen: Wheat.

It is good for making pancakes, waffles, muffins, cookies, pizza crust, and quick breads like banana bread and zucchini bread. It is also good for making flatbreads and chapati. Four recipes are included when you purchase the flour.

Source URL (retrieved on 2012-05-10 19:52): <http://www.cityofholland.com/windmillislandgardens/windmill-flour>