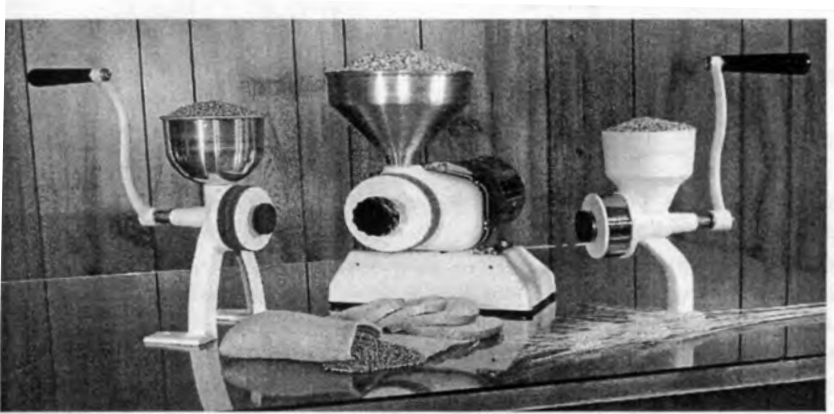


# RETSEL OWNERS MANUAL

## MIL-RITE ELECTRIC GRAIN MILL



### IMPORTANT:

Read and follow all safety and  
Operating instructions before  
Using this product.

Retsel Corporation  
1567 Hwy. 30  
McCammon, Idaho 83250  
Tel: (208)'254-3737  
[www.retsel.com](http://www.retsel.com)

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rec'd April, 2018



RETSEL CORPORATION  
MCAMMON, IDAHO 83250  
Tel (208) 254-3737  
WWW.RETSEL.COM

Feb 12, 2016

Dear Customer,

Thank you for your purchase of the Mil-rite grain mill and welcome to the ever- growing family of Retsel mill owners! You are now going to enjoy some of the best food you have ever eaten, plus the great satisfaction of creating things from basic grains. You are about to learn how to do new things you never thought could be done. It may not come overnight, and you will have a few failures (if you are like the rest if us), but as you persist you will master the true art of creative cooking and baking. Unless they have a mill themselves, your friends and relatives will be amazed at how much better your food tastes then theirs. You may find that for some reason your doctor's bills have taken a decline. Why? Because you are now using food the way nature intended for it to be used. Fresh ground grains, seeds and nut butters are much healthier than what you get at the grocery store. They contain no chemicals and are packed with proteins, vitamins, minerals, and fibers. Fresh-ground wheat flour contains roughly 26 nutrients, whereas store- bought flour only contains about one fifth of that. Commercial mills usually remove the fibrous bran and the nutritious germ and drive out many vitamins during the heat generating grinding process. Our philosophy is rather simple: by Using the basic rediscovered milling principle of slow turning stones and utilizing the age old and time-proven techniques, our mills will make for you the healthiest and the most pure flour found anywhere.

Aside from the unique patented design, our company pays particular attention to quality control and customer application of our mills. We carefully review the comments on all the warranty cards returned to us and apply the necessary changes if needed. Our craftsmen are well trained, experienced and proficient with the genuine interest in building the best products for you.

If for some reason, your mill does not perform to your expectations, I would like to hear from you. Don't be a stranger and let us know. Small but steady improvements for the past 40 years has allowed us to build us a priceless grain mill to last you a lifetime.

We will be most appreciative if you would show your mill and tell about its virtues to anyone interested in healthier, tastier and better food for less money. True values are worth sharing.

Michael S. Jay

*Michael Jay*

General Manager, Retsel Corporation

**IMPORTANT:** Required reading of this manual should be followed closely. It contains critical instructions that help prevent damage to mill components.

Instructions under this heading must be followed exactly to prevent dangerous operation. Any piece of equipment with moving parts can cause injuries ranging from painful pinches to snagged hair or fingertip amputation. Adults should use grain mills only. All children must be supervised when using the machine.

**NEVER** put your fingers or any body part inside the throat of the mill, near the auger or near any other moving parts. Hair and loose clothing should be pinned back.

The baked-on “Powder Coat” finish on your grain mill resists acids, detergent, chipping and scratching and is approved by the Food and Drug Administration (FDA) for food contact. It should retain its new appearance indefinitely. However, you should protect it from wear and sharp objects. Do not be alarmed if some of the Powder Coat finish will chip and scratch.

Do not operate the grain mill when empty. The grinding stones or burrs may be damaged or prematurely fail if turned against one another without grain in the mill.

Do not put any object other than grains, seeds, corn or beans inside the feed hopper or you may damage the auger, grinding plates, etc.

Most grain feeds through the grinding burrs at the correct rate without being pushed. Oily foods (especially peanuts, poppy seeds, sunflower seeds and soy beans) may cause clogging unless pushed down into the mill. For very oily materials, you may find that mixing in a dry grain like wheat, reduces clogging.

Most clean, un-ground grains can be stored for many months if kept in a cool, dry place in a completely airtight container. Refrigerate, if possible. Generally, grain should not be stored longer than one month at room temperature. Make sure the grain is thoroughly dry before storing. To keep weevils out, mix bay leaves or two bulbs of dried garlic with the grain. Never use your grain mill without the hopper in place. It's very easy to get your

fingers caught in the auger when the mill is used without the hopper.

## **RECEIPT OF MILL**

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When you unpack age your new mill, look it over and be sure there is no damage from shipping, and that all the parts to the mill are received. If damage to the mill is determined, notify us immediately to make a claim on the damage. Although most mills are fully assembled when shipped, some assembly may be necessary.

It is recommended that you do not use the first 1-2 quarts of flour milled. This flour will not hurt you, but may contain a few particles of stone grit, so it is best not to use it. After the first milling, you should not have grit from the stones in your flour. This mill is designed to mill all dry grains but care should be taken not to grind damp grains, meats, vegetables, wood, stones, salt, popcorn or rice. Do not regrind cereal or flour that has been previously milled.

## **ELECTRICAL CONNECTION**

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Warning: For your own safety, it is critical the mill is properly grounded. All electric mills manufactured in our plant are equipped with a three-wired cord and these should be used only where proper wiring is available. Do not use the mill if the electric plug does not fit properly into your household receptacle. Do not modify the plug in any way. Any modifications of the electrical components of the mill will void the warranty. The mill will operate without being grounded, however this could cause serious electrical shock if the motor were ever to become shorted. Never operate the unit from using an extension cord.

## **ADJUSTMENT**

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The black plastic knob on the very front of the mill (which turns with the revolving stone) is the adjustment knob. To get fine flour, you may tighten the knob, which pulls the stones closer

together, and the mill automatically grinds finer flour. For a coarse flour, meal, or cereal, loosen the tension on the knob, allowing the stones to separate to the degree of coarseness you desire. There are no dials to indicate the fineness, so you may have to experiment a little. You will soon find it to be very simple to get the texture that you are after. If after milling a coarser grind, you wish to mill finer grind, it is easily accomplished by removing all of the grain from the hopper, and let the mill run until flour stops coming from between stones, stop mill and tighten adjustment knob. Put about 1/2 cup of grain into the mill and turn on the machine. If the milled flour is too course, let the mill run until the flour stops coming from between the stones. Stop the mill and tighten adjustment knob. For minor coarseness adjustments it is not necessary to completely use up all the grains before adjustments are made. You may stop the machine and simply turn the knob either clock wise or counter clockwise for your desired flour texture. The same steps apply when using the steel wheels. You may notice that your mill becomes hot to the touch after one half hour or so. Even though this happens, the actual flour temperature is lower to the one found in the comparable high-speed mills.

## **HAND OPERATION**

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The Mil-Rites were originally designed as hand mills and then further developed into unique and very usable electric mills. By just removing the adjustment knob, placing the handle in the slot in the revolving stone casting and replacing the adjustment knob, the mill can be easily operated by hand. As you start, turn the handle in the clock ward direction and you should notice that the grain would immediately begin to be milled. If you are going to operate Mil- Rite by hand for extended period of time, we recommend the following steps:

1. The mill should be bolted down so it will remain stable while turning the handle. The handle kit, which can be purchased separately, comes with four bolts for the purpose of securing the mill down. Depending upon where you plan to secure the machine, you can remove the complete base and bolt the motor to a

bench or table.

2. To make hand operation easier we recommend that a reduction gear be removed from the gear case so that you will not have to turn the motor and gears all of the time during hand operation. To remove a gear, (A) Remove all grain from the mill. (B) Remove adjustment knob and revolving milling stone (C) Pull out the feed auger. NOTE: Be sure not to lose Vi moon key (Woodruff key). If you happen to lose this part during this step, please call us and we will be glad to ship you a free replacement. (D) After the auger has been removed, the complete mill head, along with the stationary stone will be free to come off. (E) Remove the Alien head screws that hold the front cover on the motor and remove the cover. (F) Remove the smaller (plastic / fiber) gear (G) Reverse disassembly operations to reassemble mill for operation. The gear can easily be replaced if electricity is resumed. Store the gear in a plastic gear in a zip lock bag away from dust and debris.

## **THINGS TO CHECK IF YOUR MILL WILL NOT GRIND FINE**

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1. If your mill was recently taken apart, the problem could be caused by having grains lodged between the auger and the rotating stone casting in the area where the auger fits into the stone casting. There is also a possibility that grain may be behind the auger causing it not to fit into its proper position and holds the milling stone too far apart.

2. In many cases the solving stone and casting will only fit properly in one position on the shaft and auger. Be sure that the motor shaft is properly centered in the hole in the casing before

3. Tightening the knob after the mill was taken apart.

4. Make sure that the washers are present on the adjustment knob that fit against the rotating casting. Check to see if washers, three total, are not binding in the handle attachment slot on the rotating casting.

## **THINGS TO CHECK IF MILL STOPS MILLING GRAIN BUT CONTINUES TO RUN**

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1. Be sure there is nothing obstructing the feed hole in the hopper or in the milling chamber.
2. If the adjustment knob is adjusted to tight that it does not allow enough clearance between the stones for the ground flour to escape, the mill may stop producing flour. If so, stop the mill and loosen adjustment knob slightly and resume milling.

## **STONE GLAZING**

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If the moisture content of the grain is above 10% it could cause the stones to glaze on a very fine grind setting. The stones can also glaze when they are set to tight or when the machine is running for a long period of time at a very tight setting. To remove this glaze open the mill to cereal setting and run some grain through it as cereal. Rice will remove glaze about as quickly as anything. If you need very fine flour you can remove excess moisture by placing grain in an oven of about 150 degrees for about 15 to 20 minutes. The oven door should be open one or two inches and the grain should be spread out on a cookie sheet or a cake tin to obtain best results. If very fine flour is not that necessary, just loosen the adjustment knob and mill flour a little coarse and the glazing will stop unless your grain is very high in moisture content. If this is the case it may be wise for you to change your storage techniques, as grain above 12% moisture is highly susceptible to weevil even in a sealed container. Many times grains may appear dry, yet really may not be sufficiently dry for milling or storage. You will notice that by switching over to the steel wheels your glazing problems will be usually eliminated. Sometimes it is best to change your grain supplier.

## **CLEANING AND STORAGE**

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Internal cleaning of a Retsel built electric mill after each use is not usually necessary if the mill is used regularly. If you do not clean the mill after using it, a small amount of milled grain will re-



main in the milling chamber and on the stones. When you return to use it again, the hopper and the milling chamber will be filled with new grain and when the mill is turned on, the flour that was from the last milling will be very first to be milled and expelled. If your mill is used regularly, the problems of rancid flour and building up inside your Retsel Mill are quite remote.

Regular cleaning is of course recommended, and it is easily accomplished by removing the adjustment knob and rotating the stone. It is important to pull out the feed auger and blow all the excess flour from the key way and the shaft area. If during your inspection you notice that the feed auger is somewhat sticking to the shaft, or scratches are visible inside of the auger hole please call write or call us, we will send you a free replacement auger if your mill is under the 10-year warranty period. With a small stiff bristle brush, removing any green and partly milled flour, from the stones and milling chamber. If a thorough cleaning is desired, a vacuum cleaner can be used with good results.

**DO NOT!** Please do not submerge the milling stones in water or liquid. Water will not damage the stones, but because they are porous, they will absorb liquids much like a sponge, and being almost impossible to remove, it can cause serious glazing to form on the stones when milling fine flour for months after. To store your mill for extended periods of time, a thorough cleaning is recommended. Place mill in a dry, clean, storage area. If you place the mill in a plastic bag, (e.g., a trash can liner, etc.) it will help keep insects, foreign objects and material from getting inside your mill while in storage. Do not wash the steel wheels with water. A dry brush or cloth is all that's needed for general cleaning.

## **TO REPLACE MILLING STONE OR BURR**

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Under normal use the stones or steel wheels on your Retsel will give you many years of trouble free service. The wheels on your meal should never have to be replaced or serviced. However, if they were to get damaged or broken beyond your warranty, do not attempt to reglue or repair them on your own. The entire casting along with the grinding wheels are precision-machined and must be replaced with a complete new set.

## **STONE/STEEL BURR CONVERSION**

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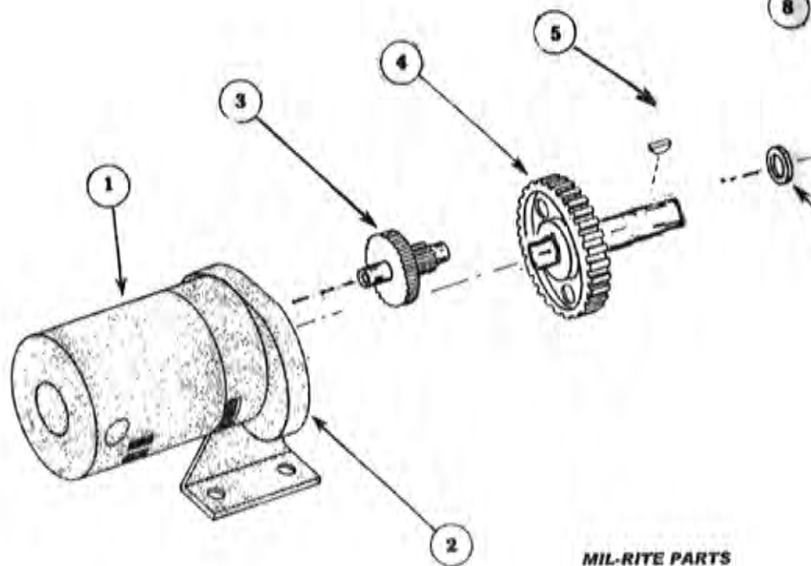
The stone conversion kit was designed to grind your drier types of grains, such as wheat of any type, barley, oats, millet, rye, dry yellow corn, kamut, spelt, buckwheat. Even though popcorn is considered to be very dry it will damage or destroy your stones. Steel burr conversion kit was designed to enable the Retsel mill-rite to mill a large variety of products. The burrs are designed for milling not only all dry grains but also many damp grains, soy beans, many herbs, coffee beans, corn with high moisture content, red beans, black beans, Pinto beans, raw buckwheat, etc. Uniform grinding of whole grain cereal, or cornmeal highlights the burrs abilities that are unique to Retsel grain mills. Many people also use them to mill animal feed.

To mount this steel burr kit on the Mil-Rite, you first need to remove the stones and castings, and put the burrs and casting in their place. To do this A) unplug the electrical cord and remove all green from the mill. B) remove adjustment knob and revolving milling stone C) pull out the feed auger forward and remove. Note: be sure not to lose the half moon key (Woodruff key) D) after feed auger has been removed, the complete mill head, and the stationary stone will be free to come off. E) install burr mill head, auger, rotating burr and adjustment knob. Then operate the burr mill much the same manner as the regular stone mill.

## **LUBRICATION AND SERVICE**

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For normal household use, no lubrication or special maintenance should be necessary. However, when the mill is used commercially or for extended periods of use (2 to 8 hours a day), the gear case should be inspected and new grease installed every six months or more. When installing new grease, completely clean the old grease from the gearbox before adding fresh grease. It is not recommended that you mix different types of grease. Should the gear case require lubrication, you should contact us for a 3 oz. tube that we offer for sale. If your mill is still covered under 10 year warranty, you will not have to pay for grease. We strongly encourage you to purchase the synthetic turbine replacement grease from us. If you use standard grease found in your local hardware store, it will desynthesize and seep through the gasket and ball bearing in the rear of the motor. This will cause irreparable damage to the electrical winding in the motor. The bearings in the electrical motor are pre-lubricated for the life of the bearings and there is no need to lubricate them. After extended periods of operation the windings in the motor collect a coating of dust and flour on them, (sic)



**MIL-RITE PARTS**

**DESCRIPTION**

**1.MOTOR**

**2.GEARCASE**

**3.INTERMEDIATE FIBER GEAR**

**4.OUTPUT GEAR W SHAFT**

**5.WOODRUFF KEY**

**6.INSIDE GEARCASE WASHER**

**7.GASKET**

**8.GEARCASE BEARING**

**9.GEARCASE COVER**

**10.CAP SCREWS**

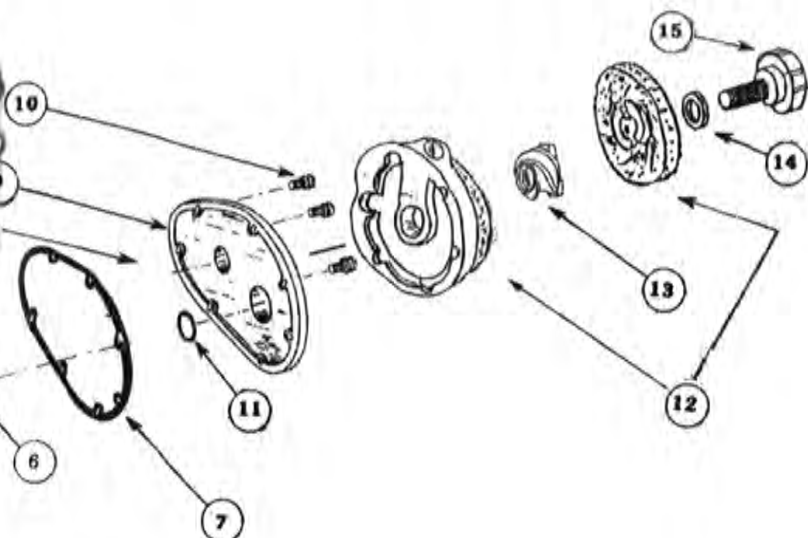
**11.O-RING SEAL**

**12.STONE KIT**

**12.METAL BURR KIT**

**13.BRASS FEED AUGER**

**14.KNOB WASHERS**



#### MIL-MASTER PARTS

PART	PRICE	DESCRIPTION	PART#	PRICE
5K940-A	299.95	1.MOTOR	2Z796-A	398
5K940-G	219.95	2.GEARCASE	2Z796-G	219.95
GEAR 65840001	98.95	3.INTERMEDIATE FIBER GEAR	A3402-005	115.95
T H414-004	69.95	4. OUTPUT GEAR W SHAFT	A3403-005	90.99
P464-001	4	5.WOODRUFF KEY	P464-001	4
WASHER LP-1667-001	5.95	6. INSIDE GEARCASE WASHER	LP-1667-001	7.95
P5620-001	9.95	7. GASKET	P1475-001	10.95
E10067-001	19.95	8.GEARCASE BEARING	L1460-001	30.95
G513-001	98.95	9.GEARCASE COVER	G1431-005	145
R25-75	5.95	10. CAP SCREWS	R25-75	12.95
P788-001	10.95	11. O-RING SEAL	P788-001	10.95
1818S	98.95	12. STONE KIT	11818S	100.95
1818B	98.95	12. BURR KIT	11818B	100.95
RP-20	69.95	13.BRASS FEED AUGER	RP-20	69.95
RP-24	2.1	14.KNOB WASHERS	RP-24	2.1

We recommend that they be cleaned by using a air blower or a vacuum cleaner. Even a small accumulation of this flour could cause the motor to overheat, and thus cause the motor to fail. This is a common cause due to the flour restricting the flow of cooling air inside of the motor.

## **WARRANTY**

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The Mil-Rite is guaranteed to be free from factory defects in quality material and workmanship. No other liability is expressed or implied. The Retsel Corp. will warranty parts and labor on any Mil-Rite, for 10 years from the date of purchase for the original purchaser only. This warranty will be honored as long as parts and facilities are available. All mills must be sent post- paid to the factory for warranty work. In some cases it is permissible to do work on your owe mill without voiding the warranty. If you wish to do that instead of returning the mill for repair, you should write or phone for instructions before beginning. If you feel that you have not been offered a satisfactory resolution to your warranty issue, you may submit your request in writing for further consideration to the Warranty Department, Retsel Corporation, 1567 E. Hwy. 30, McCammon, Idaho 83250. Explain in writing the nature of the problem and why you feel you have not been offered a satisfactory resolution. Be sure to include a Model Number of the product and a copy of the original sales receipt. You will receive a response in 15 working days.

Note: This warranty applies solely to domestic sales and shipments made within the continental USA. It gives you specific legal rights in the USA, and you may have other rights imposed by one or more states in the USA.

## **WARRANTY CARDS**

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Please be sure and return your warranty card to RETSEL CORPORATION, 1567 EAST HWY. 30, MCCAMMON, IDAHO 83250. U.S.A

Retsel Corporation will assume no responsibly for warranty

repairs or parts where a warranty repairs or parts where a warranty card has not been submitted within 60 days after purchase.

## **STARTER RECIPES**

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(Taken from TRUE GRIST COOKERY)

### **WHOLE WHEAT BREAD**

1 cup warm water	5 Tbs. Sugar
3 Tbs. Yeast	2 Tbs. Salt
2 cups hot water	2/3 cups shortening
2 cups cold-water	11 cups whole-wheat flour

Dissolve yeast in warm water, add a little bit of sugar, combine remaining ingredients in another bowl using only 3 cups flour and beat well. Add remaining flour to make soft dough that can be mixed with spoon. Leave spoon in batter and allow dough to rest 10 minutes. Stir down batter, let rest then repeat following 10 minutes rest unit done 5 times.

Turn dough on floured board; knead only enough to coat dough with flour so it can be handled. Then divide into two parts and then into 4 parts. Roll each part of dough into rectangle 9x12 inches and roll up like jelly roll. Arrange lengthwise on greased cookie sheet, brush tops of loaf diagonally about 3 times across and let rest unit double in bulk about 30 minutes to an hour. Bake at 350° F for 40 minutes or unite done. Makes 4 loaves.

Sharon Skeem, McCammon, Idaho 83250

### **WHEAT TREATS**

A very tasty treat can be made from a few kernels of ordinary wheat.... HOW?

It's very quick and easy. Just put a small amount of cooking oil in a pan that you can put a lid on. (Much like as if you were to pop popcorn.) Place pan on stove. Place 2 or 3 tablespoons of

wheat in a pan. As it cooks it will begin to brown the wheat. The wheat will start to pop much like popcorn. You will need to stir or shake the pan so you will not burn browning wheat. The popped wheat will at least double in size. Spoon it out of the pan and salt to taste. Repeat until you have enough.

Gary Skeem, McCammon, Idaho

### **HOW TO BAKE WHOLE WHEAT BREAD**

There are so many recipes for baking whole wheat bread, some less involved or quicker than others. The recipe given here has been selected because of it's reliability and time- tested overall quality.

1 3/4 cups milk

1/3 cup honey

2 tsp. Salt

2 Eggs

1/3 cup olive oil

2 cakes of yeast

1/2 cup water

Apx. 6 cups whole wheat flour

Summary of procedure... Scald milk and cool slightly. Add salt, oil, honey, water, eggs, and yeast. Mix well, sift flour and add to mixture. Add enough flour to make dough the consistency of a cake. Let stand 15 minutes. Sift and add more flour until too thick to stir with spoon. Work with hands and then turn out on floured pastry cloth (fold and push, add flour). Knead for about 10 to 20 minutes. Put back into bowl and let rise until double in size. (Takes approx. 45 minutes). Divide into two pieces and shape into loaves. Place in buttered loaf pans. Cover and let rise until double in size. Place in oven and set at 350° F.

For better rising, do not preheat oven. Bake for 1 hour.

From Retsel Random recipes

### **STAN'S FRUIT CAKE**

2/3 cup chopped pitted dates

1 1/2 cups whole-wheat flour

1/2 cup chopped nuts

1/4 cup brown sugar

1 1/2 cup sifted whole wheat flour

1 Egg beaten

3 tsp. Baking power

1/2 cup honey



1/2 tsp. Salt

1 1/3 cup milk

1/4 tsp. Baking soda

3 Tbs. Melted shortening

Mix fruits and nuts with 2 Tbs. Flour. Sift remaining flour with baking power, salt and soda; mix in whole-wheat flour thoroughly. Add brown sugar gradually to egg and beat thoroughly, add honey, milk and shortening. Add to dry ingredients, mixing only enough to dampen all the flour. Add Fruits and nuts. Pour into greased loaf pan and bake in modern oven (350°) to 1-1/4 hours. Cool Thoroughly before slicing. Makes 1 (9x5x3 inch) loaf.

Stan Waters, 7907 84th St. N.E. Arlington, Wash. 98223

### **PIE PASTRY**

1 1/2 C. sifted whole wheat flour

1 tsp. Salt

1/2 C. lard or shortening

1/4 C. whole-wheat flour

Room temp.

Room temp.

Sift flour and salt. Place 1/2 of the flour-salt mixture in bowl and 1/2 cup lard using a spoon, blend lard with the flour until no dry flour remains. Add rest of flour mixture, cut in with edge of spoon until particles start getting larger. Add water all at once. Stir just till ball of dough forms. Form into balls with hands. Wrap in waxed paper, twist tightly. Let stand 5 to 10 minutes before rolling out.

## **CHOCOLATE CAKE**

1 C. sugar	1/4 C. shortening
1/2 C. milk	2 Eggs
1/2 C. Nestles Quick	2 C. whole-wheat flour
1/8 tsp. Salt	1 tsp. Soda
1 tsp. Vanilla	

Cream shortening and sugar, add well-beaten eggs. Beat thoroughly. Sift flour, salt, and baking soda. Add alternately with milk to creamed shortening and sugar. Add cocoa and beat thoroughly. Pour into well greased and floured layered cake pans. Bake in moderate oven (375° F) for about 25 to 35 minutes.

From Retsel Random recipes

## **GRAHAM CRACKERS**

1/2 C. butter	2/3 C. brown sugar firmly packed
	2 C. whole wheat flour
1 tsp. Baking power	
1/2 tsp. Salt	1 tsp. Vanilla
1/8 tsp. Ground cinnamon	

Cream butter and sugar well. Mix remaining ingredients and add to creamed mixture, alternating with V-i cup water. Mix well, let stand 30 minutes. Roll out dough on floured board 10 1/8" thickness. Cut in 2 1/2" squares or rounds and put on oiled cookie sheet. Bake in preheated (350 °F) oven 20 minutes or until lightly browned.

## **CORN BREAD**

2 C. corn meal	4 Tbs. Brown sugar
2 tsp. Soda	5 Eggs
3 C. milk	2 C. Whole-wheat flour
2 tsp. Salt	2 tsp. Baking power
1/2 C. margarine	

Sift dry ingredients and mix with corn meal. Combine marga-

rine, sugar, and eggs. Add milk and combine with dry ingredients. Beat only until smooth. Grease and flour shallow pan and fill about 2/3 full. Bake at 435° 25 to 30 minutes. Serves 12.

The Starter Recipes in this manual were taken from “TRUE GRIST COOKERY” a special cookbook written for people who own or plan to purchase a home flourmill.

You can order this cookbook and other pertaining cookbooks through your Retsel Mill dealer or direct from us at:

RETSEL CORPORATION  
1567 EAST HWY. 30  
MCCAMMON, IDAHO 83250 U.S.A.  
Tel: 208-254-3737      [www.retsel.com](http://www.retsel.com)

## **Appendix - Suppliers Of Grain And Seeds**

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If you know of more reputable sources, send their name, address and brief company information to us. Space permitting, we will include it in a future owner's manual.

### **Community Mill and Bean**

267 Rt. 89 South, Savannah, NY 13146 (315-365-2664, Fax: 315-365-2690).

Certified Organic, fresh- milled flours, baking mixes, beans, grains, and seeds. Many unique and heirloom varieties! Product information available.

**Gold Mine Natural Foods**

3419 Hancock St., San Diego, CA 92110  
(800-475-3663, Fax: 619-234-9749).

Wide selection of high quality organic grains. Many grown by strict organic farming methods from non-hybridized seed stock. Free catalog.

**Jaffe Brothers**

P.O. Box 636  
Valley Center ,CA 92082-0636  
Tel: 760-749-1133, Fax: 760-749-1282)  
Organically grown grains and beans.

**Macrobiotic Company of American**

799 Old Leicester Hwy.  
Asheville, NC 28806 Tel:800-643-8908.  
Organically-grown grains and beans.

**Wheat Montana Farms and Bakery**

10778 Highway 287, Three Forks, MT. 59752  
1-800-535-2798      [www.wheatmontana.com](http://www.wheatmontana.com)

NAME OF ORIGINAL PURCHASER:

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MILL SERIAL NUMBER:

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DATE OF PURCHASE:

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NOTES / RECIPES: