



MILLSTONE DRESSING WORKSHOP

DATE: Tuesday May 9, 2017

TIME: 9.00 am – 4.30 pm

LOCATION: Revolution Bread Bakery at Open Field Farm, 2245 Spring Hill Road / Burns Dairy Road, Petaluma, CA 94952

DESCRIPTION: There will be an introduction to the use of pneumatic stone carving tools. Beginners will practice stone dressing and participants bringing their own mills will be dressing the stones and performing maintenance under expert guidance from **Roger Jansen** and **Larry Jansen**.

We shall discuss criteria of whole wheat flour quality for baking, millstone designs, and other stone mill designs and milling techniques for 100% whole wheat flour with **Monica Spiller**

REFRESHMENTS: Drinking water, coffee and teas provided

POTLUCK LUNCH: 100% whole grain breads & bread accompaniments that do not need to be refrigerated or heated such as salads, butters, jams, cheeses and fresh fruit

PRICE: \$60

PARTICIPATION: Limited to 4 people bringing mills and 4 others. Please no drop-ins. To reserve your place, please send payment by check to: *Whole Grain Connection Attn: Monica Spiller, 500 West Middlefield Road #2, Mountain View, CA 94043*

QUESTIONS: *Monica Spiller. e-mail: barmbaker@aol.com; telephone: 650 938 2865*