

# Lewistown Flour Co. | The Jackson Family

Lewistown Flour Co. is a small farm grown & small farm milled flour operation. The Jackson family, 6th generation in Lewistown, is working to bring back the local aspect of wheat, especially heritage wheat.

This variety, Rouge De Bordeaux, is an 1800s favorite renowned for its nutty, cinnamon flavor & easy digestibility. How much wheat is grown by our neighbors in this part of Montana? Yet how few of us eat flour from the fields right here? Robbie & Jessie Jackson, along with their two young children, are attempting to add locally milled flour back to our grocery store options.

From whole wheat to sifted white, Lewistown Flour Co. aims to offer true stone-milled flour straight from the family farm. Utilizing a Ukrainian-built granite stone mill, the flour is ground from wheat grown in the fields at the foothills of the Judith mountains. Grown & milled right here in Lewistown, Montana.