

BREADUCATION

Prior to 1870

Slow and labor intensive process of making bread, starts with milling flour on a stone mill, makes more health sense when the wholeness of the produced flour is combined with the process of natural leavening.

1870

Invention of the modern steel roller mill which revolutionized grain milling.

1940

Mineral levels declined substantially in conventional foods. Combine this with pre-ripened picking, longer storage and more corps processing, results in getting fewer nutrients in our food. Rules often do not take into account the "cocktail effect" of pesticide combinations in and of our foods

1950 - 1960

World's wheat crop was transformed in a movement called the Green Movement.

Present Day

More than 2000 chemical substances are added to foods of all kinds to increase shelf life with preservatives, to make it look better, to intensify flavor with sugars, salts and artificial flavoring.

The Brooklyn Mills Way

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Back to the Beginning