



OUR DAILY **BREAD** IS
EXACTLY THAT.

WHOLE GRAINS TELL THE WHOLE STORY.



Preparing your own whole grains is the only way to know what you are feeding your family. Give them the best, the tastiest, and the healthiest foods by putting everything in and leaving nothing out.



IF YOU WANT...

- Higher levels of protein in your diet, aiding muscle function
- More “good” carbs for increased energy levels
- Better heart health
- Support for your digestive system
- Preservative-free foods
- Higher nutrient content in breads
- Help in preventing cancers, diabetes and heart disease
- Loads of antioxidants
- The freedom to live a healthier, tastier life

...then you need to grind your own grains. Milling your own grain for home-baked breads and many other dishes is not only convenient, simple and fun, it can easily change your life!

"LOVE IT!
I'VE DONE KAMUT, SPELT, POPCORN
ETC. AND THE **QUALITY AND**
ENGINEERING IS PERFECT!

- Sean W., CA



WHY DO IT YOURSELF?

For generations, we knew where our food came from. Often, it was from the fields we and our parents worked. Today, many have lost that connection. Owning a GrainMaker® makes it possible to get back to the basics and to know your food again.

Nearly all commercial flours on the market, even whole wheat flours, have lost vital nutrients in the production and storage process: fiber, vitamins, minerals, enzymes and others. Too much of the good stuff in grains is removed thus you do not get the benefits of a whole-grain diet. When we mill flours ourselves, we keep and consume all the important parts of every grain.



WHITE FLOUR: WHAT'S MISSING

To make commercial white flour, companies start with whole kernels, which at that point have over 30 known nutrients. But then the bran (with its beneficial fiber), middlings (balances blood sugar), germ (cardiovascular health booster), and germ oil (Vitamin E) **ARE STRIPPED AWAY!** What's left is often bleached, with maturing agents and synthetic vitamins added. According to experts, white flour **DECREASES 300-FOLD** from its original phytonutrient content. Why eat this?

BACK TO THE BASICS.

Until the 1920's, most flour was milled locally and baked daily at home, maintaining it's nutrient rich state. With the technological advances of this era, came a new way of milling wheat that created a longer lasting flour, stripped of nutrients. As commercial milling grew, the local millers were pushed out and the way we approached bread making changed—we were no longer preparing our daily bread. With a GrainMaker® Mill you can go back to the basics of fully-nutritious homemade bread.



Kids love to use the hand mill! Nothing brings a family closer together than simply spending time together.

“THE WORKMANSHIP IS
FABULOUS AND WE LOVE THE RED
COLOR! WE HAD SILKY FLOUR WITH
ONLY ONE PASS-THROUGH OF
THE GRAIN.”

—Lee & Eileen T., PA

- Steel Construction
- Stainless-Steel Coil Auger
- Stainless-Steel GrainBreaker Auger
- Sealed USA Ball Bearings for Smooth Operation
- Extended Handle with Hickory Grip
- Lifetime Heirloom Guarantee on Whole Mill, Including the Burrs
- Exclusive Click & Lock Adjustment Knob
- Stainless-Steel Dust Cover
- True 6" Grinding Burrs Individually Machined from Hardened-Alloy Steel
- 10-Cup Hopper with Exclusive Adjustable Feed Control Slide
- Custom-Machined 14" V-belt Flywheel Pulley
- Stainless-Steel Hopper Guard
- Four Pre-Drilled Holes in Base of the Mill Allow for Easy Bolting

STARTING AT
\$1,200



GRAINMAKER® GRAIN MILL NO.116

Our GrainMaker® Model No. 116 is the largest grain mill in the GrainMaker® line. It can be hand cranked, motorized, attached to a geared bicycle or alternative power source. It can be fully adjusted to produce ultra-fine flours to cracked grains.

The Model No. 116 weighs 44 lbs. and stands 15-1/2 inches tall and 11-1/2 inches wide.

- Steel Construction
- Stainless-Steel Coil Auger
- Stainless-Steel GrainBreaker Auger
- Sealed USA Ball Bearings for Smooth Operation
- Extended Handle with Hickory Grip
- Lifetime Heirloom Guarantee on Whole Mill, Including the Burrs
- Exclusive Click & Lock Adjustment Knob
- Powder-Coated Dust Cover
- True 5" Grinding Burrs Individually Machined from Hardened-Alloy Steel
- 6-Cup Hopper
- Custom-Machined 12" V-belt Flywheel Pulley
- Stainless-Steel Hopper Guard
- Four Pre-Drilled Holes in Base of the Mill Allow for Easy Bolting

STARTING AT
\$675



GRAINMAKER® GRAIN MILL NO.99

Our GrainMaker® Model No. 99 is a wonderful all-purpose mill for the individual or a family. It is fully adjustable to allow for various types of grinds, can be hand cranked, motorized, attached to a geared bicycle or alternative power source.

The Model No. 99 weighs 25 lbs. and stands 14 inches tall x 9-3/4 inches wide.*

TOLL FREE: 855/777-7096 • WWW.GRAINMAKER.COM

- Steel Construction
- Two, 2-3/4" Knurled Rollers Operate on a Dual Drive System, Assuring Both Rollers are Turning at the Same Time
- Sealed USA Ball Bearings for Smooth Operation
- Extended Handle with Hickory Grip
- Lifetime Heirloom Guarantee
- Adjustable Rollers Allow Flaking to Cracking
- 10-Cup Hopper with Exclusive Adjustable Feed Control Slide
- Custom-Machined 12" V-belt Flywheel Pulley
- Removable 10-Cup Stainless-Steel Bin
- Removable Stainless-Steel Chute that Allows You to Produce Larger Quantities of Flaked Grains
- Stainless-Steel Hopper Guard
- Four Pre-Drilled Holes in Base of the Mill Allow for Easy Bolting

STARTING AT
\$1,200

GRAINMAKER® ROLLER/FLAKER MILL NO.275

The GrainMaker® Model No. 275 Roller/Flaker mill is the tool you need if you want to flake your own barley, granola, cereals and other grains, roll grains for cereal or beer-making or, crack grains for your animal feed.

The Model No. 275 weighs 43 lbs. and stands 15-1/2 inches tall x 9 inches wide.

- Steel Construction
- Triple Roller Design, with all Rollers driven at the Same Time
- Sealed Ball Bearings
- Custom-Machined V-belt Flywheel Pulley
- Extended Handle with Hickory Grip
- Lifetime Heirloom Guarantee
- Fully Adjustable
- Four Pre-Drilled Holes in Base of the Press for Easy Bolting



GRAINMAKER® SORGHUM PRESS

**STARTING AT
\$2,500**

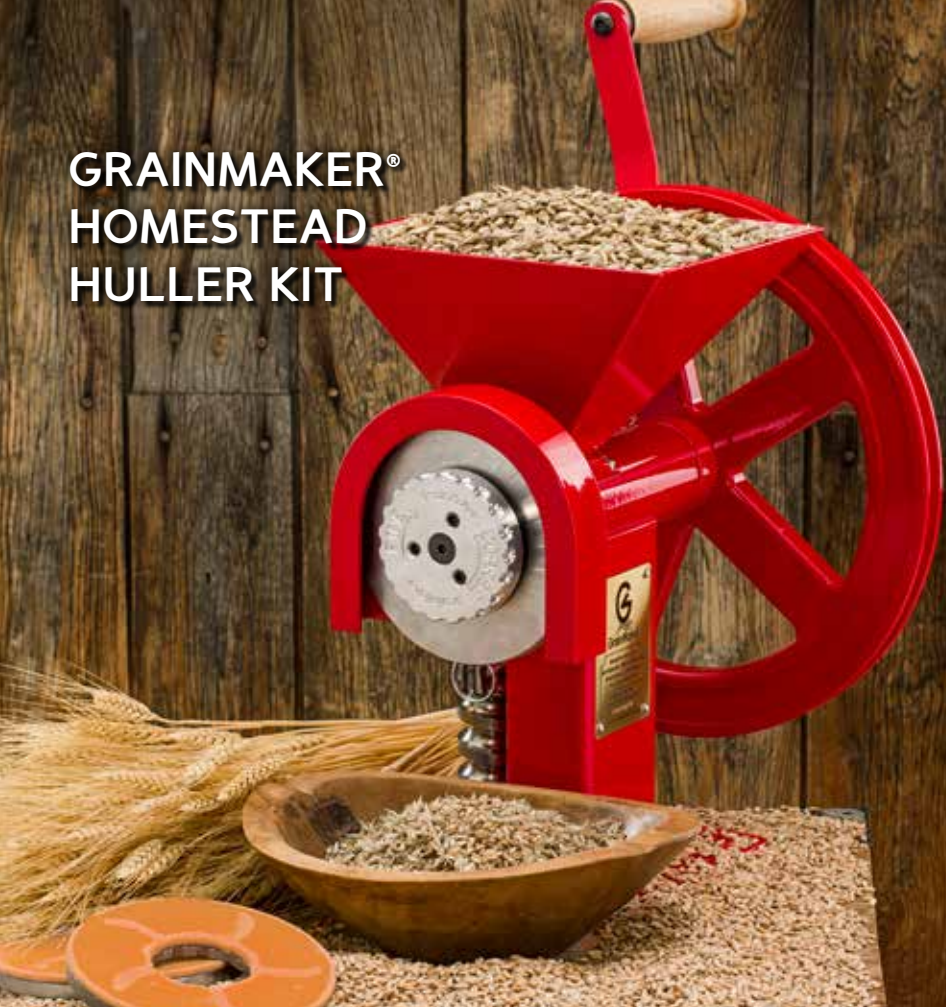
Make your own natural sweetener straight from the cane with the GrainMaker® Sorghum Press. This hand-fed press squeezes juice from sorghum or sugar cane for use as a 100% natural sweetener. Just cook down to syrup and serve.

Finally, a sorghum press that can be easily operated by hand, thanks to the proper gearing ratio. Pressed juices are collected through a tube into your container.

The Sorghum Press weighs 250 lbs. and stands 23 inches tall, 18 inches wide and 15 inches deep.

TOLL FREE: 855/777-7096 • WWW.GRAINMAKER.COM

GRAINMAKER® HOMESTEAD HULLER KIT



Made exclusively to attach to GrainMaker® grain mills, the Homestead Huller Kit brings you one step closer to the land by allowing you to remove hulls from many grains. If you grow or source your own whole grains, the Homestead Huller is essential for the self-reliant lifestyle.



HOMESTEAD HULLER KIT

The Homestead Huller is sold separately for the Model No.99 GrainMaker grain mill.

Disk color may vary depending on production run.

STARTING AT
\$275

IT'S ALMOST LIKE WE REINVENTED THE WHEEL, OR AT LEAST MADE IT EASIER TO TURN.



BIKE KIT

It just doesn't get any healthier! This unique, custom bike stand fits a standard 26-inch bike wheel and includes belt, pulley and mounting hardware, custom-knurled friction wheel and convenient bowl rest. You supply a geared bike and pedal your way to perfectly ground grain.

HOPPER COVER

Keep dust, debris and everything else out of your hopper while not in use with a hand-crafted, beveled wood Hopper Cover. These raw wood covers have no stain or oils applied. They are as natural as the grains they keep protected. Available for all hopper sizes in Hickory, Maple, Cherry or Oak.



MOTORIZATION KIT

This special kit is for the person who wants to use their own motor to power a GrainMaker® Mill. The ratio-reducing jack-shaft keeps a motor's speed at a slower rate to not only preserve valuable nutrients in the grains, but also protect your mill. This kit requires some degree of mechanical skill to assemble, and the customer assumes responsibility for complying with all local and federal electrical codes.

MOTOR ATTACHMENT

The motor is a direct-drive, gear motor engineered to attach directly to your GrainMaker® grain mill. The very slow speed is critical to keep heat at a minimum while grinding grains in order to preserve important nutrients that aren't found in most store-bought breads. When you invest in a motor with your GrainMaker® grain mill, you always receive the Extended Handle and V-belt Flywheel Pulley in case you ever lose power.



THE RIGHT WAY.

There was a time.

There was a time when time wasn't such a bother...

When right and wrong were distinguishable...

When we did things the right way not because it was trendy or cool...

But because it was the right way.

We needed no reason other than that.

It was the right way.

And the right way made food taste better.

Made machines run smoother.

Made buildings stand stronger.

Made clothing more durable.

And made people more accountable.

The right way.

It took a little more time perhaps.

It took more effort

It might have even demanded a bit of backbone.

But it was the right way.

Then the world decided to cut corners.

To make it faster.

To make it cheaper.

To sacrifice quality and character and virtue for speed.

For efficiency.

For a price.

Suddenly, a loaf of bread could last a month while a car couldn't.

Suddenly, marriages lasted a year while grudges persisted forever.

Pens, razors, relationships, everything became disposable.

Nothing lasted anymore.

And to us, that was not the right way.

And never would be.



So we started GrainMaker.

It was our way of saying, enough.

Our way of declaring war on corner cutters and efficiency experts and all those consultants who brought us faster, cheaper, tasteless products.

It was our little contribution to stopping the madness.

But more than that...

It was the right way to do it.

It was the right way to build a machine.

To make bread.

To craft foods in a way that was better for our hearts...

And better for our souls.

It was our way of getting back in touch with the earth...

Of getting the most out of what we've been given...

Of realizing that fulfillment is a greater virtue than fast...

Of understanding that life goes by so quickly that it makes more sense to slow things down than to rush them along.

That's the right way.

And we make GrainMaker in the right place.

In America. But not just in America.

In Montana.

That part of America that has no use for anything dainty or darling or fragile.

In Montana.

Where strength of character meets strength of purpose, and

where there's precious little time for anything too precious.

And that's why we do what we do the way we do it.

And when you do things the right way, you don't look to change...

Grainmaker.

We'll never change.



WHAT YOUR GRAINMAKER® CAN DO:



- Make nutritious whole-grain flours for baking and cooking
- Gluten-free ingredients
- Grind coffee
- Make fresh pastas
- Homemade pizza dough
- Homebrewing
- Bake bread in a bread machine
- From-scratch pancakes and waffles
- Hot cereals
- Cornmeal
- Gourmet nut butters (peanut, almond, etc.)
- Save money on your grocery bill
- Help you be more self-sufficient!

CORNMEAL MUFFINS

- | | |
|---|-----------------------|
| 1 Cup Fresh-Ground Cornmeal (I use Popcorn) | 2 Eggs |
| 1 Cup Fresh-Ground Whole Wheat Flour | 1/2 Cup Honey |
| 1/2 tsp. Salt | 1 Cup Milk |
| 2 Tbsp. Baking Powder | 2 Tbsp. Melted Butter |

Mix the dry ingredients together, set aside. In a separate bowl, mix the eggs, honey and milk together before adding to the dry ingredients. Stir in the melted butter. Pour into greased muffin tins. Bake 425° for approximately 25 minutes. Enjoy!

FEEL COMFORTABLE ABOUT SERVING COMFORT FOOD.



BONNIE'S EZEKIEL BREAD

(This bread is nutritionally complete, containing all eight essential amino acids.)

2 1/2 Cups Hard Wheat
1 1/2 Cups Spelt
1/2 Cup Barley (can use Pearl)
1/4 Cup Millet

2 Tbsp. Great Northern Beans
2 Tbsp. Red Kidney Beans
2 Tbsp. Pinto Beans
1/4 Cup Lentils

Mix all grains and beans in a large bowl. Use your GrainMaker® to grind into a fine flour and set aside.

4 Cups Warm Water
1/2 Cup Olive Oil

1 Cup Honey
2 Tbsp. Dry Yeast

Measure into a large bowl, mix and set aside for five minutes to proof.

Add 2-3 tsp. salt to the flour mixture, then add dry ingredients to the liquids. Mix with a strong wooden spoon until stretchy and elastic-about 7 minutes.

This is a batter bread. There will be **NO NEED TO KNEAD!** Pour equal amounts into three oiled bread pans. Place pans in oven on lowest heat (170° F) and let rise to within 1/2" of tops of pans and **NO MORE** or it will overflow. This will take approx. 15-20 minutes. Once risen, without opening the oven door, turn the heat up to 350° F and bake for 25-30 minutes until nicely browned on top. Depending on altitude baking times may vary slightly. **ENJOY!**

LET'S BAKE TOGETHER.

For Bonnie's Family Recipes, visit www.grainmaker.com/recipes/.

PO Box 130, STEVENSVILLE, MT 59870 • 406/777-7096



BONNIE'S DILLY BREAD

4 tsp. Active Dried Yeast
2 Cups Lukewarm Water
2 tsp. Sugar
Approx. 8 Cups Flour
(Whole wheat flour should be added slowly to create the right consistency.)
1/2 Onion Chopped

4 Tbsp. Olive Oil
1 Large Dill Bunch Chopped Fine
or 1/4 Cup Dried Dill
2 Eggs
3/4 Cup Cottage Cheese
4 tsp. Salt
Milk for Glazing

Mix together yeast, water and sugar in a large bowl and leave for 15 minutes to dissolve. Stir in about half of the flour. Cover and leave to rise in a warm place for 45 minutes. In a frying pan, cook the onion in 1 Tbsp. of oil until transparent and set aside to cool. Stir the dill, eggs, cottage cheese, salt and remaining oil into the yeast mixture. Gradually add the remaining flour until too stiff to stir. Transfer to a floured surface and kneed until smooth and elastic. Place in a bowl, cover and leave to rise until doubled in volume, 1-1.5 hours. Grease a large baking sheet, dividing the dough in half and shaping into rounds, leave to rise in a warm place for 30 minutes. Preheat oven to 375° F. Score the tops, brush with milk and bake until browned, 30-45 minutes. Set on rack to cool. **ENJOY!**

LET'S BAKE TOGETHER.

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“I WISH EVERYTHING I BOUGHT WAS
DESIGNED AND BUILT AS WELL
AS MY GRAINMAKER MILL!”

-Colonel Arbour, NASA

LIFETIME HEIRLOOM GUARANTEE

Bitterroot Tool & Machine, Inc. guarantees this GrainMaker® grain mill to be free from defects in materials and workmanship under normal household use and conditions for a Lifetime. This Lifetime Heirloom Guarantee covers all parts, including the burrs and excluding the finish. This Heirloom Guarantee is void if the mill is used commercially or in any way other than recommended.

Bitterroot Tool & Machine will repair, or at its discretion, replace the grain mill or mill parts free of charge if in the opinion of the company it has been proven the problem is related to defective parts or an error in workmanship.

Money-Back Guarantee: Your grain mill comes with a 30-day money-back guarantee. Contact Bitterroot Tool & Machine immediately to arrange a return and a full refund of the purchase price if you are not satisfied with your purchase.

Registration: The Lifetime Heirloom Guarantee Registration Card must be completed and mailed to Bitterroot Tool & Machine, PO Box 130, Stevensville, MT 59870 within thirty (30) days of receipt of merchandise. This Proof of Purchase must be on file with the company when requesting Guarantee service. If you purchase a mill without a Lifetime Heirloom Guarantee Registration Card, please contact Bitterroot Tool & Machine.

Shipping Damage: Damage due to shipping should be reported immediately to Bitterroot Tool & Machine.

Limitations: The Lifetime Heirloom Guarantee is void if the product is used for any purpose other than that for which it is designed or intended. The product must not be altered, repaired or serviced by anyone other than Bitterroot Tool & Machine. The product must not have been subject to accident or damage in transit, or while in the owner's possession, misused, abused or operated contrary to the instructions contained in the instruction manual. This Lifetime Heirloom Guarantee is valid in all countries. The consumer will pay all postage for repairs if shipping outside the United States.

Expressed or Implied Warranties: Except to the extent prohibited by law, no other warranties, whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Bitterroot Tool & Machine be liable for consequential damages sustained in connection with said product. Bitterroot Tool & Machine neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth. This Lifetime Heirloom Guarantee covers only the GrainMaker® and its specific parts, not the food in it.

LAYAWAY AND FINANCING

We look at every mill as a family investment and we understand the need for flexible payment options. We want to make sure our customers have options that appeal to them and work within their budgets.

We offer PayPal™ as a payment option and with that comes the Bill Me Later® system. This will allow you to make payments for up to six months without interest and your mill ships as soon as it is assembled.

Our second option is our Six Month Layaway. Payments can be made through us in the office, either over the phone, through the mail or we can invoice you monthly through PayPal™. This layaway allows you to have up to six payments, however, your products will not ship until the final payment has cleared. (contract on next page)

Please don't hesitate to give us a call if you have any questions.

LAYAWAY CONTRACT

GrainMaker® is happy to offer a free Six Month Layaway plan to accommodate purchases of our quality-made products. Simply take your order total, which will include the shipping, and divide it by six. Payments must be made regularly, as scheduled, and must be received by us on or before the day they are due. There is no penalty for early pay off and you are certainly welcome to do so. Once payment has been made in full, your Layaway item(s) will be shipped to you within five business days, unless your mill is to be personalized. Personalized mills require two weeks for processing.

Layaway payments are non-refundable and no credit/refund will be issued upon failure to complete payments. If the Layaway is cancelled within the first 30 days, we retain 15% of your first payment for expenses. If the Layaway is canceled after 30 days, we retain 60% of all payments made for restocking fees. Failure to complete layaway in the six month time period results in a cancellation of your order and no refund of monies paid will be given. The Layaway starts from the date we receive this signed form along with your first payment. Please fill out this form and fax or mail it to start the layaway process. Once we receive your completed Layaway Contract, we will send a money request for the first payment. If you choose to have us invoice you through PayPal™, once we receive your completed, signed Layaway Contract we will send a monthly invoice.

We process your Layaway payments via credit card, check, bank-issued Money Order or PayPal™. Please indicate your preferred method of payment below.

By signing this form, you are entering a legal, binding contract and you are agreeing to our Layaway Contract terms as listed herein.

Customer Signature: _____ Date: _____

Customer Name: _____ E-mail: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Province: _____ Country: _____

Day Phone: _____ Cell Phone: _____

Item(s): _____

We send a 5# bag of Wheat or Oats with your order.

Are You Gluten Intolerant? Yes No

Payment Method (Check One): Credit Card Check Money Order PayPal™

Purchase Price: _____

Shipping: _____

Total Due: _____

Confirmation Number and/or Date Received

1st: _____ 2nd: _____ 3rd: _____ 4th: _____ 5th: _____ 6th: _____

PO Box 130, STEVENSVILLE, MT 59870

P: 855/777-7096 • F: 406/777-0209 • SALES@GRAINMAKER.COM

PUT THE WORLD'S TRUE SUPERFOOD INTO YOUR FAMILY'S DAILY LIFE.

Livestock love the difference too!



*Grain
Maker*

PO Box 130, STEVENSVILLE, MT 59870

LOCAL: 406/777-7096 • TOLL FREE: 855/777-7096

SALES@GRAINMAKER.COM

WWW.GRAINMAKER.COM