Mills that Purchase or Process NYS-Grown Food-Quality Grains
Compiled by Glenda Neff for Farm to Bakery: Building Value Chains for Regionally-Grown and Milled Grains and NYS Department of Agriculture and Markets

LARGER MILLS (Roller Mills)

Champlain Valley Milling Inc
Sam Sherman
PO Box 454, 31 Champlain Ave., Westport, NY 12993
518-962-4711
Certified organic.

Log City Milling
David Smith
251 Townline Rd., King Ferry, NY 13081
315-364-7192
http://logcitymilling.com/
Distillery starting up 2011 – http://lakedistilling.com/cellulosicethanol.htm
Split operation - conventional and certified organic.

The Birkett Mills
Cliff Orr
163 Main Street, Penn Yan, NY 14527
315-536-3311 x7107
www.thebirkettmills.com
Split operation - conventional and certified organic.

McGeary Organics (Brand: Daisy Organic Flours)
David Poorbaugh
PO Box 299, Lancaster, PA 17608-0299
717-394-6843
http://daisyflour.com
Certified organic.

Star of the West Mill
Francois Lachance, District Manager
35 S. Main Street, Churchville, NY 14428
Headquarters: Frankenmuth, MI. Mills in 8 states.
585-293-3030
flachance@starofthewest.com
Soft wheat flour only.
SMALLER MILLS (Stone Mills)

Farmer Ground Flour LLC
Greg Mol, Co-owner & mill operator
125 Cayuga St., Trumansburg, NY  14886
607-327-0166
http://farmergroundflour.squarespace.com
In application process for organic certification.

North Country Farms, LLC
Kevin Richardson
24685 St Rte, 37, Watertown, NY  13601-5191
315-771-0633
richardson@ncfarms.net
www.ncfarms.net

Wild Hive Farm Mill
Don Lewis
2645 Salt Point Turnpike, Stanford, NY 12581
845-266-5863 café
845-416-4002 cell
http://www.wildhivefarm.com/
Purchases only certified organic.

Five Points Bakery
Melissa & Kevin Gardner
426 Rhode Island Street, Buffalo, NY 14213
716-884-8888
www.fivepointsbakery.com
Stone-ground milling from locally-grown wheat for bakery.

Hawthorne Valley
327 County Route 21C, Ghent, New York 12075
518-672-7500
www.hawthornevalleyfarm.org

Flour City Pasta
Jon Stadt & Fred Keil
1000 Turk Hill Park, Fairport, NY 14450
585-223-1113
flourcitypasta@frontier.com
Plan to begin milling in 2011 for its artisanal emmer pasta and other customers.