Bread for Good Community Benefit Society (which trades as Scotland The Bread) is a membership charity working for the public good. We want everyone who grows, processes and eats food to be treated well. By pricing our flour fairly we aim to make a small surplus that can be returned to the charity to help us research even better grains and to enable more people to enjoy them.

We would like bakeries, shops, cooks, caterers to become shareholders as a token of their commitment to better bread for all. In return we are happy to give extra discounts, as may be seen overleaf. Those who can bulk buy and collect from the mill can also enjoy lower prices.

To become a shareholder/member for as little as £50, please go to www.scotlandthebread.org.

To order and arrange delivery or collection:
T 01333 730625
E connie.hunter@scotlandthebread.org

Please quote the product codes shown overleaf

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**Bread for Good Community Benefit Society t/a Scotland The Bread**

Unit 8, The Bowhouse, St Monan’s, Anstruther, Fife KY10 2FB

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**Fine organic wholemeal flours milled from diverse Scottish grains**

We present three Scottish long-strawed wheat varieties and a Swedish evolutionary rye, grown organically in Scotland and milled into fine wholemeal flour using innovative, low-energy, cool-running, cyclone technology that preserves the integrity of the grain.

**Rouge d’Ecosse**

This hardy red winter wheat was taken to France from Eastern Scotland in the 1800s by the French seedsman Vilmorin, who gave it the name by which it has been known ever since. It is probably descended from the ancient British landrace Blood Red.

**Golden Drop**

This is a brown winter wheat, probably also descended from the ancient British landrace Blood Red. It was widely grown in Scotland in the late 18th and early 19th centuries and is possibly a synonym for Rouge d’Ecosse.

**Hunter’s**

Said to have originated from a single plant, found around 1810 by Mr Hunter of Dunbar, growing by the wayside on Coldingham Muir in Berwickshire, this light coloured wheat became a 19th century favourite of farmers, millers and bakers alike.

**And now...**

**Fulltofta Evolutionary Rye**

Leading plant breeder Hans Larsson has spent over thirty years at his Fulltofta farm in Sweden selecting wheat and rye to maximise genetic diversity as the best guarantor of resilience and nutritional density. The crop of his rye that was grown at Balcaskie in Fife in 2018 has a wonderful malty flavour and is ideally suited to sourdough fermentation. (16 kg bags only.)

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www.scotlandthebread.org
### Scotland The Bread flour – Trade Prices September 2019

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Variety</th>
<th>Product (case size)</th>
<th>Case Price (per bag)</th>
<th>Case Weight (kg)</th>
<th>Non-member price after discount of</th>
<th>Member price after discount of</th>
<th>Non-member bulk rate* price after discount of</th>
<th>Member bulk rate* price after discount of</th>
<th>Partner collected bulk rate* price after discount of</th>
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<tr>
<td>201016</td>
<td>Rouge d’Ecosse</td>
<td>6 x 1 kg</td>
<td>£14.70</td>
<td>6.2</td>
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<td>£14.70</td>
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<td>£11.76</td>
<td>£11.03</td>
<td>£10.29</td>
<td>£9.56</td>
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<td>6.2</td>
<td>£11.76</td>
<td>£11.03</td>
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<td>£16.32</td>
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<td>£16.32</td>
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<td>18.4</td>
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<td>£19.25</td>
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*Bulk rate is over 150 kg per consignment

### Delivery charges

Flour is costly to transport and we are always on the look-out for ways to minimise both our costs and our carbon footprint by piggybacking on existing deliveries. We encourage customers to collect from the mill where possible and to seek out imaginative ways of keeping the cost of better flour and bread as fair as possible. Where we have to use commercial carriers, the following delivery charges apply:

<table>
<thead>
<tr>
<th>Consignment weight</th>
<th>Delivery charge</th>
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<tr>
<td>1-20 kg</td>
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<td>21-50 kg</td>
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<td>101-320 kg</td>
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<td>320 kg+</td>
<td>Free</td>
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