



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

Bread for Good Community Benefit Society t/a Scotland The Bread
Unit 8, The Bowhouse, St Monan's, Anstruther, Fife KY10 2FB



Diverse evolutionary grains grown in Fife



**SCOTLAND
THE BREAD**
Home-grown bread for a healthy future

Trade Price List

We present our Scottish 'landrace' wheat and a Swedish evolutionary rye, grown organically in Fife, Scotland.

Balcaskie Landrace flour (July 2022) is milled from a blend of winter and spring wheats including the original three Scottish varieties rescued from gene banks by us in 2013 with additions of Scandinavian evolutionary mixtures chosen for their genetic diversity, nutrient density, breadmaking quality and flavour. By resowing these 'populations' each year we hope to harness the adaptive power of natural selection in the Fife landscape.

YQ ('Yield/Quality') YQ ('Yield/Quality') wheat is a 'composite cross population' of wheat varieties created in 2002 by the late Martin Wolfe at Wakelyn's Farm in Suffolk. 20 varieties, selected for yield or breadmaking quality were crossed with each other. The theory was that a natural resilience would develop over time – 'diversity for adversity' as Martin put it. Our YQ has been organically grown for three years on Balcaskie Estate and has acclimatised well to Fife.

Fulltofta Rye Fulltofta ('Evo') Rye is an evolutionary spring rye developed by Hans Larsson and grown at Balcaskie since 2020 (after the slugs ate all our winter crop in autumn 2019) and adapting well to local conditions.

www.scotlandthebread.org

Scotland The Bread grain – Trade Prices July 2022

Product Code	Variety	Product (case size)	Case Price	RSP (per bag)	Case Weight (kg)	Non-member price after discount of	Member price after discount of	Non-member bulk rate* price after discount of	Member bulk rate* price after discount of	Partner collected bulk rate* price after discount of
*Bulk rate is over 150 kg per consignment						20%	25%	30%	35%	40%
109031	Balcaskie Landrace	1 x 3 kg	£5.90	£5.90	3.4	£4.72	£4.43	£4.13	£3.84	
108031	YQ Population	1 x 3 kg	£5.90	£5.90	3.4	£4.72	£4.43	£4.13	£3.84	
105031	Fulltofta Evo Rye	1 x 3 kg	£5.90	£5.90	3.4	£4.72	£4.43	£4.13	£3.84	
109161	Balcaskie Landrace	16 kg	£23.00	£23.00	17.0	£18.40	£17.25	£16.10	£14.95	£13.80
108161	YQ Population	16 kg	£23.00	£23.00	17.0	£18.40	£17.25	£16.10	£14.95	£13.80
105161	Fulltofta Evo Rye	16 kg	£23.00	£23.00	17.0	£18.40	£17.25	£16.10	£14.95	£13.80
	Bulk grain- various varieties, including delivery	1T	£775.00		1T					

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:

	Boxes						Pallets	
Consignment weight	<17 kg	<34kg	<51kg	<68kg	<85kg	<102kg	103kg-320kg	>320kg
16 kg bags included	1	2	3	4	5	6	7<	20<
Delivery charge	£10.95	£15.95	£23.95	£31.95	£39.95	£46.95	£50-£75*	Free

**dependent on postcode*

Proud to be supplying

