



CAIRNSPRING MILLS and

**CHARLIE'S
PRODUCE**
CULTIVATING FRESH

Freshly Milled Flour From The Skagit Valley

We are reinventing the local flour mill and reestablishing a vibrant, local food economy. By milling identity-preserved wheat grown in the Pacific Northwest, we produce fresh, stone-ground flour with superior flavor, nutrition and baking properties for artisan bakers, chefs and food professionals in the community.





CAIRNSPRING MILLS

Fresh Flours From Local Grains

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FLOUR	SPECS		APPLICATIONS	OUR NOTES
Yecora Rojo – Whole Grain Flour Item code: 408230	PROTEIN: 13 - 14% MOISTURE: 11 - 13%	ASH: 1.5 - 1.8 FALLING #: 340 - 400	Hearth and pan loaves, pizza dough, focaccia, laminated doughs, doughnuts.	For bakers looking for a whole grain flour that consistently delivers flavor and strength, Yecora Rojow is a favorite. Similar to the more sifted Trail Blazer, it is extremely flavorful and produces an even richer wheat flavor with a dark silky crumb. Many of our bakers blend this flour with our other flours such as Espresso, Edison or 1109 to achieve a variety of textures, appearance and crumb.
Yecora Rojo – Trailblazer Item code: 408200	PROTEIN: 13 - 14% MOISTURE: 11 - 13%	ASH: .85 - .90 FALLING #: 380	Hearth breads and pan loaves, pizza dough, focaccia, laminated doughs, doughnuts.	This is our bestselling and strongest bread flour. It has rich wheat flavor, is extremely versatile and can be used in multiple applications. Yecora produces a dark crust and tender silky crumb in artisan loaves and has a long fermentation tolerance. To achieve a variety of flavors and textures, blend with other flours such as Espresso, Edison, or Skagit 1109. Higher hydration required due to higher ash content.
Yecora Rojo – Glacier Peak Item code: 408210	PROTEIN: 13 - 14% MOISTURE: 11 - 13%	ASH: .65 - .70 FALLING #: 340+	Hearth loaves, lighter breads such as brioche, baguettes, Neapolitan and Roman style pizzas, laminated doughs.	A more sifted version of the Trailblazer. Great for laminated doughs given its strength, sift and color. Also does well in pizza and pastry applications. May need to blend with lower protein flours such as Skagit 1109 or Edison if more extensibility is desired.
Organic Espresso – Whole Grain Flour Item code: 408340	PROTEIN: 13 - 14% MOISTURE: 11 - 13%	ASH: 1.5 - 1.8 FALLING #: 340 - 380	Artisan breads, pizza dough, laminated doughs, ciabatta, flatbreads, tortillas, muffins, pancakes.	The chocolatey and coffee like flavors in Espresso wheat shine in this whole grain flour. Using whole grain flour produces an extra rustic crust and dark tender crumb. This organic flour is very versatile and is a favorite for roman style pizzas, bread, and flat breads. If you want a lighter crumb and texture, this flour blends well with any of our other more sifted bread flours, but it has enough strength that it does not need to be blended.
Organic Espresso – Artisan Item code: 408260	PROTEIN: 12.5 - 13.5% MOISTURE: 11 - 13%	ASH: .80 - .90 FALLING #: 340 - 381	Artisan breads, ciabatta, flatbreads, tortillas, pizza dough, muffins, pancakes.	Produces a very dark crust with subtle tones of chocolate and spices. Crumb is darker and more rustic than the Yecora flour, which makes it ideal for a hearth loaf. This flour is more extensible than the Yecora and has become a favorite with tortilla and flatbread bakers. Like the Yecora, Espresso blends well with our whole grain flours as well as the Edison or Skagit 1109.
Organic Edison All-Purpose Item code: 408280	PROTEIN: 11 - 12.5% MOISTURE: 10.5 - 11.5%	ASH: .80 - .90 FALLING #: 340+	Artisan breads, pan breads, baguettes, pie crust, pastries, cookies, cinnamon rolls, and sweet doughs.	This hard white has a very light bran and a medium protein content, so it works well as a tastier substitute for all-purpose flour, making it ideal for everything from hearth loaves to pastries. For artisan breads and stronger dough, blend Edison with Organic Espresso or Trailblazer in a 90/10 ratio. Edison also blends well with Cara pastry flour for pie crusts.
Cara Club Pastry Flour Item code: 408350	PROTEIN: 7 - 9% MOISTURE: 11 - 13%	ASH: .60 - .70 FALLING #: 340	Artisan breads, pan breads, baguettes, pie crust, pastries, cookies, cinnamon rolls, and sweet doughs.	This is amazing pastry flour. From the unique looking club wheat that thrives in Skagit Valley. It has a noticeable corn-like flavor. For sweet yeast doughs, pie crusts or galettes, blend Cara Club Wheat with Edison or Skagit 1109 for more texture and color. For rich, dark cookies, blend Cara with 1109 at a 1:2 ratio.
Organic Skagit 1109 Item code: 408300	PROTEIN: 10 - 11% MOISTURE: 11 - 13%	ASH: .80 - .90 FALLING #: 340+	Hearth breads, pan loaves, pancakes, dutch babies, tortillas, flatbreads, pie crusts.	This is the first varietal released by The WSU Bread Lab. It consistently wins tastes tests and showcases the unique flavor that single varietal flours can offer. 1109 is a lower gluten flour so it is often blended with stronger flours when making hearth breads or pizza doughs. Higher ash content requires higher hydration.