



Bake Testing of Vermont Grown Wheat

By Randy George, [Red Hen Bakery](#)

One of the most exciting aspects of developing a locally-based grain growing and processing system is the opportunity that it offers for farmers and bakers to come together and discuss w

Butterworks Farm and sifted at the Extension Service lab. Clearly, the extraction rate (and resulting ash content) was much lower on the latter two samples. When running the test, I evaluated the performance of each based on what can be expected of a flour of the given extraction.

Note that, for the time being, we do not have one piece of testing equipment that this test