

## PART THE FOURTH.

*On the Process of manufacturing Grain into Flour, as practised by the most skilful Millers in the United States.*

## CHAPTER XIII.

## ARTICLE 104.

THE PRINCIPLES OF GRINDING EXPLAINED, TOGETHER WITH SOME OBSERVATIONS ON LAYING OUT THE FURROWS IN THE STONES WITH A PROPER DRAUGHT.

THE end we have in view in grinding the grain, is to reduce it to such a degree of fineness, as is found by experience to fit it to make the best bread; and to put it in such a state, that the flour may be most effectually separated from the bran, or skin of the grain, by means of sifting or bolting. It has been proved by experience, that to grind grain fine with dull mill-stones, will not answer said purpose, because it kills or destroys that quality of the grain, which causes it to ferment and raise in the baking; it also makes the meal so clammy, that it sticks to the cloth, and chokes up the meshes in bolting; hence it appears, that it should be made fine with as little pressure as possible; and it is evident that this cannot be done without sharp instruments. Let us suppose we undertake to operate on one single grain, it seems to accord with reason, that we should first cut it into several pieces, with a sharp instrument, to put it into a state suitable for being passed between two planes, in order to its being reduced to one regular degree of fineness. The

