

Unlock the Secrets of Fresh-Milled Flour & Authentic Sourdough

Wednesday, October 14, 2026 @ 7 PM via Zoom



From Grain to Loaf: Sourcing, Milling, and Sourdough Mastery

Discover the journey from raw, organic grain to the perfect loaf. This program provides the essential knowledge for creating fresh flour from scratch, guiding you through:

- Grains: Sourcing high-quality, organic grain berries.
- Milling: Understanding different home mills and the process of milling fresh flour.
- Sourdough: The complete sourdough journey, including developing your own "starter" and preparing and baking perfect loaves.

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Learn the basics
to become more
self-sufficient!

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About Anthony Bracco, Bracco Farms

Transitioning from a 30-year graphic design career in 2009, Anthony "Tony" Bracco founded Bracco Farms in Pine Island, NY. His mission was simple: to cultivate the cleanest produce possible for his family. Using non-GMO seeds and natural, chemical-free methods, Bracco Farms quickly grew to supply local farm stands and chefs. A passionate educator, Tony shares his expertise on sustainability and self-sufficiency through community-based talks, inspiring others to experience the joy of growing and preparing their own food.