

Local Food Business Profile: Lonesome Stone Milling

Business Overview

Producer of fresh, local whole grain products, most are organic. When purchasing our products, you are supporting rural southwest Wisconsin, particularly four family farms, one family-owned business with three hard-working employees, one visionary investor and one small town.



Contact Information

Gilbert Williams and Judy Ettenhofer, co-owners
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www.lonesomestonemilling.com and on Facebook

Products

Products Available	Packaging Size	Local Ingredients
Lonesome Stone Pancake Mix	25#	Soft Red Winter Wheat and Winter Rye – Argyle, WI
Lonesome Stone Buckwheat Pancake Mix	25#	Buckwheat – Pulaski, WI
Cornmeal	25#	Corn – Dodgeville, WI
All-Purpose Whole Wheat Flour	25# and 50#	Hard Red Winter Wheat – Dodgeville, WI
All-Purpose Sifted Flour	25# and 50#	Hard Red Winter Wheat – Dodgeville, WI
Artisan Whole Wheat Bread Flour	25# and 50#	Hard Red Winter and Hard Red Spring Wheats – Dodgeville, WI
Artisan Sifted Bread Flour	25# and 50#	Hard Red Winter and Hard Red Spring Wheats – Dodgeville, WI
Whole Wheat Pastry Flour	25# and 50#	Soft Red Winter Wheat – Argyle, WI
Sifted Pastry Flour	25# and 50#	Soft Red Winter Wheat – Argyle, WI
Whole Grain Rye Flour	25# and 50#	Winter Rye – Argyle, WI
Buckwheat Flour	25# and 50#	Buckwheat – Pulaski, WI
Wheat Berries	25# and 50#	Soft Red Winter Wheat – Argyle, WI

What Buyers Need To Know

- Certifications (or interest in them): Organic
- Product liability insurance: \$2M
- Uniform packaging: Yes
- Product analysis and nutrition labeling: In Process
- Advance notice preferred: Three days
- Contracts: Prefer to not work on contract
- Return policy: We have an established return policy
- Food Safety Policy: On-site food safety plan in place
- Billing process: Net-15, check, cash.
- Delivery: Madison and in 50 mile radius, Speedee Delivery, UPS, FedEx, *Winnesota (formerly Edina)*