0.375" BLEED

GUSSET
left panel

FRONT PANEL
face

GUSSET
right panel

BACK PANEL
back

SLIT LINE

NO PRINT - NO VARNISH

CORNMEAL/GRITS
NO VARNISH

CORNMEAL/GRITS
NO VARNISH

COPY READS THIS WAY

.75"

3.25"

5.5"

3.25"

5.375"

4.5"

GLUE ZONE

COPY LIMIT

All Natural
Make it Special. Bake at Home.
HODGSON MILL
PREMIUM QUALITY SINCE 1882

Unbleached • All Purpose
NATURALLY WHITE FLOUR

www.HodgsonMill.com

Hodgson Mill® does not use chlorine or other harsh chemicals to bleach our flour, as many other flour mills do. **Hodgson Mill® Unbleached White Flour** is **naturally white** as NATURE made it. It is made from pure wheat without the use of preservatives, artificial coloring, or artificial enrichment (no extra iron).

Nutrition Facts

Serving Size less than 1/4 cup (30g)
Servings about 75

Amount Per Serving	
Calories 100	Calories from Fat 0
	% Daily Value*
Total Fat 0	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 3g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: Wheat Flour (unbleached and unenriched).

All natural flour storage tip: Storing in refrigerator or freezer retains freshness.

Yeast Bread Baking Hints: Best water temperature for yeast: 110°F. Best temperature for dough to rise: 85°F. For best rise and texture, add our **Vital Wheat Gluten.**

Hodgson Mill, Inc.
1100 Stevens Ave.,
Effingham, IL 62401

Net Wt. 5 LBS. (2.3 kg)
No Preservatives, Artificial Coloring, Flavoring, BHA or BHT

Unbleached • All Purpose
NATURALLY WHITE FLOUR

Angel Biscuits

1 package **Hodgson Mill® Active Dry Yeast**
3 Tbsp. warm water (110°F.)
5 cups **Hodgson Mill® Unbleached White Flour**
1/4 cup sugar
5 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 cup vegetable shortening
2 cups buttermilk—room temperature

Preheat oven to 400°F. Mix yeast and water and set aside. Mix all dry ingredients together and cut in shortening until mixture is like coarse crumbs. Mix buttermilk with yeast mixture and stir into dry ingredients.

Turn out on floured board and knead a few times. Roll out dough to 1/2-inch thickness. Cut biscuits and place on greased baking sheet.

Bake 15–18 minutes. Yield: 3 dozen biscuits.

OUR GUARANTEE
Hodgson Mill, Inc. is dedicated to satisfying consumer demand for fine quality, healthy food products. If for any reason you are not satisfied with this product, we'll make it right. Simply send the complete back of this bag & your purchase price to:
Hodgson Mill, Inc.
1100 Stevens Avenue, Effingham, IL 62401
(800)525.0177

0 71518 05009 2

Our Superior Taste Comes From The High Quality Wheat We Mill.

Whole Grain Foods Sunrise to Sunset™ SO GOOD FOR YOU!

Congratulations and thank you for choosing one of the world's finest flours. We are dedicated to bringing our customers the most wholesome and naturally nutritious flour possible. We start with only that select grain that meets our strict nutrition and protein standards. It is then cleaned and expertly milled under strict sanitary conditions.

Our White Flour contains no chemical additives; it is never bleached or bromated. All natural goodness comes in every bag. It is a wholesome, great tasting and baking delight.

Nutrition experts recommend 6-11 servings of grain based foods daily, and Hodgson Mill agrees. We offer quality, all natural flours for those who choose a healthy lifestyle and those who want to do something special for their families.

We guarantee that you'll love our quality and taste, or your money will be refunded. Hodgson Mill is your partner in healthy living. Thank you for caring enough to buy things in Mi Nature y White Flour

Blueberry Muffins

1 3/4 cups **Hodgson Mill® Unbleached White Flour**
2 Tbsp. sugar
2 1/2 tsp. baking powder
3/4 tsp. salt
1 egg, well beaten
3/4 cup milk
1/4 cup sugar
1/3 cup vegetable oil
1 cup fresh or frozen blueberries (drained)

Preheat oven to 400°F. Prepare muffin tins (for 12 muffins) by lining with muffin papers or spraying with no-stick cooking spray.

Mix unbleached flour with sugar, baking powder, and salt in a mixing bowl and make a well in the center. In a separate bowl, combine egg, milk, sugar, and oil. Add all at once to dry ingredients; stir until the dry ingredients are moistened. Fold in berries. Spoon batter into muffin tins, filling them 3/4 full.

Bake for 25 minutes, until tops of muffins are golden brown. Remove from pan and serve immediately or cool on racks. Yield: 12 muffins.

Call us for our **FREE CATALOG & RECIPES**
800.525.0177
www.HodgsonMill.com

9.25"

13.75"

1.125" Bleed

1.125" Bleed

2.25"

COPY LIMIT

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Unbleached All Purpose
NATURALLY WHITE FLOUR

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FOLD LINE

SLIT LINE

FOLD LINE

SLIT LINE

0.375" BLEED

0.375" BLEED

0.25" BLEED

NO PRINT - NO VARNISH

NO PRINT - NO VARNISH

18.625"

THE ROBINETTE COMPANY

Corporate Office / Graphics Department
250 Blackley Road
Bristol, Tennessee 37620
Phone: 423-968-7800 Fax: 423-968 7982

T374
Modified 03/12/2008

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Robinette Control #	005-127
Graphics #	0809031
Product Name	5 lb Hodgson Flour
Type of Package	
Slit Width	18.5"
Repeat	16.00"
Face Width	

Date Proof Shipped _____

Signature & Date	Approved AS IS	Approved with Changes Marked Proof	Make Changes Submit Another Proof

COMMENTS: _____

COLOR INFORMATION:

PMS 1545 · PMS 185 · PMS 1545 SC · PMS 300 · SM Tan · PMS Yellow · Varnish