

Get Grain Screens Custom-Made

Allis-Chalmers All-Crop 60s haven't been produced in over 75 years, but you can still find grain screens for one at Quality Custom Screen Company (QCSC). According to a customer testimonial, they made it new for less than the price of a used one. The Michigan-based company has the dimensions for most grain cleaners on file and can create any type of screen. If you can provide the design and dimensions, they can custom-make it.

"We're known for making custom screens for a lot of different equipment across the ag market," says Daniel Kelly, Quality Custom Screen Company. "Everything we do is agricultural. We get more requests every year for All-Crop screens. We punch them and then have someone bend them up for us. We can take care of people using All-Crops."

QCSC takes care of a lot of other folks, too, adds Kelly.

"Our background was in flat screens," he says. "The two owners used to work for a company that makes air screen cleaners. They also sold screens made by another company, had to cut them up and piece them together.

They thought there had to be a better idea."

The problem was that the companies that punched out the screens only sold them in bulk. QCSC perforates its own screens to match the customer's needs. They can make just one screen or 100. Kelly admits that making 100 will take a bit more time, but not much.

"If you know the size you need, we can give you a quote," says Kelly. "If it's an air screen cleaner, we can look up the model number to get the size."

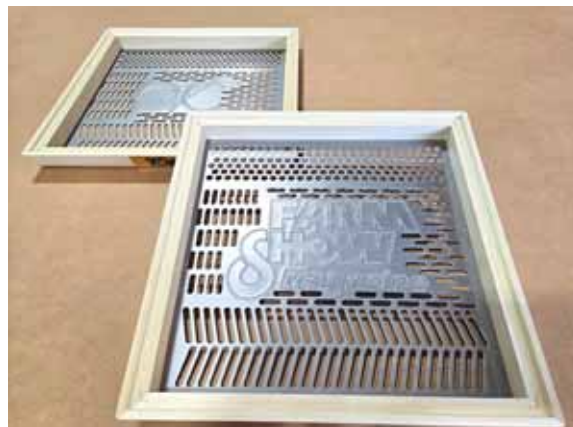
Submitting a picture via text or email can help with a custom order, adds Kelly.

"A lot of time that lets me know right off the bat if we can do the job or not," he says. "If we can't, we'll refer them to someone who can."

The company can even produce screens for drum-type cleaners.

"We can perforate the large sheets that go around the drum," says Kelly. "However, they're often used with woven wire. Then we'll refer them to others. It can cost \$1,500 for the screen, and the cleaner was only \$500."

QCSC does most of its business in the U.S.,



"We're known for making custom screens for a lot of different equipment across the ag market," says Kelly.

but it also does business in Canada. He mentions that some customers in Texas ship quite a few of QCSC's screens to Mexico.

"We also have 12 by 12-in. screens people use for sampling commodities, as well as tiny flour and vegetable seed," says Kelly. "We've shipped them to South America and Hawaii

for use with coffee beans."

Contact: FARM SHOW Followup, Quality Custom Screen Company, 1951 Commercial Dr., Mount Pleasant, Mich. 48858 (ph 989-775-3594; daniel@qcscreen.com; www.qcscreen.com).

Stone Mill Maker Also Teaches Milling

Andrew Heyn was a bread baker first, then became a wood-fired oven builder, and eventually a stone mill maker. For Heyn and his wife and business partner, Blair Marvin, it was a natural progression. In 2004, they started Elmore Mountain Bread using a wood-fired oven. When that oven began to fall apart, the transition began.

"I had ideas on how to improve on it," says Heyn. "I designed a wood-fired oven with a friend, which led him to build ovens across the country for other bakers."

Another friend started Heyn and Marvin on the next step in the process. He had a stone mill built in Austria and introduced them to

fresh, stone-milled, whole-wheat flour. They were immediate converts and wanted their own stone mill.

"The only one that used granite stones in the U.S. had them vertical, and we wanted one that was horizontal," says Heyn. "It took me about a year of research into how mills were made in the past, when manufactured in Europe and made with granite. I had to figure out how to size everything properly. With the help of an engineer and a welder, we built one."

It took the baking pair another six months to transition from the flour they had used to fresh stone-ground flour. Their friends in the

baking community noticed the difference.

"They began asking me to build mills for them," says Heyn. "I built our first one in 2014, and by 2015, we had established New American Stone Mills. In the past 10 years, we've shipped out 265 mills. We're getting close to having one in every state and have at least 30 across Canada, several in Australia and several in the U.K., as well as Ireland and the Czech Republic."

Heyn makes mills with three stone sizes: 26, 40 and 48 in. The company also makes flour sifters that can be adjusted to remove the desired amount of bran.

He uses Vermont-quarried natural Barre Gray granite stones. This specific type of granite is favored by sculptors and millers because of its ideal carving capacity. Granite is preferred for milling due to its high thermal capacity, which keeps temperatures low during the process. This is essential for protecting nutrients during milling.

New American Stone Mills start at \$15,000 for the 26-in. stone. The sifter costs \$5,000. The 48-in. stone mill and sifter are priced at \$40,000. A recent installation in California was for One Mighty Mill. It included four 48-in. mills and a sifter, along with a pneumatic system to transport the flour to the sifter and packaging. The system can produce up to 60,000 lbs. of fresh-milled flour per week.

"Many of our customers have started with the small mill and then scaled up as their business grew," says Heyn. "One Mighty Mill started in Boston with fresh-milled flour and was selling on both coasts. They found it was important to have regional operations."

Heyn teaches milling and mill maintenance, including the Art of Dressing Millstones, at schools across the U.S. and Canada, such as the Washington State University Bread Lab (Vol. 38, No. 2) and the Northern Crop Institute (NCI) (Vol. 49, No. 3).

While the business initially served bread bakers like them (Marvin still is one), its customer base expanded during COVID.



New American Stone Mills 40-in. mill with sifter.

"Everyone was home baking, and flour was in short supply," says Heyn. "We had farmers contacting us who were sitting with grain and saw local market potential. More and more, they're becoming part of our market."

Heyn advises farmers who are considering milling to identify their target market.

"Who will you sell to?" asks Heyn. "Will it be the local community, retail or online? You need to be able to tell your story, explain what the farm does, and how you work with Mother Nature. You also have to understand and be able to explain the variations in flour that come with different grains from year to year."

A good way to learn more about the mills is to attend a workshop at a place like NCI, which has a New American Stone Mill.

"I'll be doing a workshop with Amrita Ray at NCI in November," says Heyn. "We've probably gotten at least eight sales from past NCI students."

The FAQ page on the company's website offers a thorough overview of the mills, including training, installation and maintenance.

Contact: FARM SHOW Followup, New American Stone Mills, 559 Harrel St., Unit B4 AA, Morrisville, Vt. 05661 (ph 802-279-8833; newamericanstonemills@gmail.com; www.newamericanstonemills.com).



"All we had to do was fabricate quick-connects to match the front-end loader on our tractor. It has more than paid for itself," says Boylen.

They Made A Corn Head Snow Blade

When Jon and Curtis Boylen picked up a used corn head, it was for its gearboxes. However, Curtis suggested stripping the head down to its bare bones.

"It was his idea to strip it down, and once we did, he looked at it and suggested it could work as a snow blade," says Jon Boylen. "All we had to do was fabricate quick-connects to match the front-end loader on our tractor. It has more than paid for itself."

Boylen credits the success of the corn head snow blade to the 4 by 4-in. tubing

along the bottom edge of the head.

"It works perfectly for scraping the snow off and is heavy enough to handle any amount of snow," says Boylen. "It takes a pretty wide swath. You do have to be careful because it sticks out wider than the tractor."

In recognition of Curtis's inspiration, the converted snow blade is named "The Curtis."

Contact: FARM SHOW Followup, Jon Boylen, 778 850 E St., Mount Sterling, Ill. 62353 (ph 217-257-5276).