

**THE TECHNICS OF FLOUR
MILLING. A HANDBOOK
FOR MILLERS**

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The Technics of Flour Milling. A Handbook for Millers by William Halliwell

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WILLIAM HALLIWELL

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... THE ...

TECHNICS

OF

FLOUR MILLING.

A Handbook for Millers.

BY

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AUTHOR'S PREFACE.

A SECOND EDITION of "The Technics of Flour Milling" scarcely needs a second preface, the author being highly gratified at the reception accorded to the initial imprint. It is, however, the usual custom, and, in as few words as may be, the following pages are presented to millers the world over in a spirit of confidence engendered by the success of previous effort. Flour milling to-day is fast approaching an exact science, and it would surely be a pity if nothing were done to keep its rules in evidence. My good friend W. R. Voller has decided not to re-issue his great work on trade technics, and, feeling that some help was required by those who are constantly entering the trade, and also by men of experience in every-day practice, no apology is needed in putting this work before English-speaking millers in all lands. Thanks are hereby tendered to all those who have been so generous in their assistance—to engineers and experts, to millers in many parts of the country, and to the trade journals—in what has been a labour of love.

W. H.

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