

Milling Workshop, Crackers & Guided Tour

Grains have been ground into flour for thousands of years. You will follow in the footsteps of our ancestors and grind grain in various mills and experience how much power it takes to do this. Along the way you will gain an overview. With the produced flour you will create crispy crackers seasoned to your own taste. On the guided tour, you will experience a piece of technological history up close – as soon as our miller presses the start button, a jolt goes through the imposing building: the mill starts up with a groan. Soon, a rhythmic humming sounds, the belts whir, the machines shake and vibrate as they did a hundred years ago. You dive into the world of industrialization and marvel at how one of our most important aliments is created: The flour!

Group size: Max. 25 people, larger groups can be split up

Flat rate: CHF 200.– plus baking per person CHF 35.– (from 8 paying people)

Duration: 3.5 hours

Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60 or info@muehlerama

An apéro in our beautiful bakery?

Additional costs for an apéro in the bakery: rental (cleaning incl.) 100.-/h

Drinks and apéro dishes can be preorderd

(see the offer at Bakery Rentals at www.muehlerama.ch)

