

A local artisan-inspired miller

GEECHIE BOY

Geechie Boy Mill is a small family operated farm and mill in Edisto Island, SC that is owned and operated by Greg Johnsman. He uses Old World technique to mill on a 1947 mill that he restored. These grains are preferred by the finest chefs in the country.

JIMMY RED CORN GRITS

661126 25#

GUINEA FLINT CORN GRITS

771126 25#

WHITE GRITS

501036 25#

YELLOW GRITS

590116 25#

FARRO

590091 12.5#

Farro is the rarest of the ancient grains. There are only 2 producers in the US and we are fortunate enough to work with one, The flavor is complex and nutty and is best when treated simply and with care.

INDIGO POPCORN

490046 12.5#

Beautiful heirloom indigo kernel popcorn.

SEA ISLAND BLUE CORN MEAL

400266 25#

BENNE SEEDS

400481 12.5#

Once a staple of Southern diets, Benne was all but extinct until recently. Toast the seeds and use them in salads, dressings, and to garnish. You can also bake them into incredible crackers.

SEA ISLAND BLUE GRITS

400077 25#

These grits are the result of years of seed collecting. These aren't your normal blue grits...they cook up an incredible purple color and taste extremely nutty.

YELLOW CORN MEAL

490018 25#

Made from the same corn as the grits. This corn meal makes the best cornbread you've ever had. DO NOT SKIP ON THE CAST IRON.

SEA ISLAND RED PEAS

400922 12.5#

These peas are grown and harvested by Greg and his family. They are delicious cooked with a smoky stock and served with vinegar laced braised greens.