

## Assembling the Mill

You need to screw the base plate to the already turned bottom part of the mill. The plate must sit flush on it, you might need to rework the countersinks. Make sure the screw heads must not protrude above the plate, if necessary rework these countersinks.

You can insert the drive pole with the spring from the bottom of the body. The drive pole will be roughly level with the base plate. Now screw the crank onto the drive pole and secure it with the cap nut. Press the nutmeg against the base plate, put the grinder plate on it and turn it counter-clockwise to fix it.

## Finishing

You can obtain the necessary tools from your specialized turning tool supplier. He can also be pleased to inform you about other products of our range, such as sharpening tools, sets for pepper- and salt mills.

Enjoy your project and enjoy an interesting condiment!

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# Nutmeg Mills...

**a wonderful project, which gives you a lot of freedom to create interesting designs**



**Nutmegs** originate from Indonesia, were secretly brought to Africa and the Caribbean, planted there as this luxury fetched extremely high prices. Immense fortunes were made with it.

Nutmeg is a must in Fine French Cuisine, also in the Alpine Areas. Use it for potatoes, especially mash, soup, minced meats, roast pork, vegetables such as cauliflower, sprouts, spinach but also for eggnog..

Something else? Well, there were lots of rumours in the past about this valuable condiment, but, who believes rumours?

## About timber and shape

As always when creating something that is used with foodstuff or condiments, select a timber that has no strong odors and is not poisonous.

As regards the shape you have a lot of freedom to create pretty and interesting designs. You are only limited by the total height of the body and the diameter of the base plate.

**supplier for turning tools and accessories**