

Pine Mill News

Friends of the Pine Creek Grist Mill Spring 2015 Issue



President's Column

By Tom Hanifan

Winter will not go away. Today we are having a heat wave. It is 27 degrees and last night's snow is melting. Even so, the volunteers and paid staff of Friends of the Mill are gearing up for the 2015 season. Visitors will be coming in a few weeks.

There will be new leadership at Wildcat Den State Park. Park Ranger Jim Ohl retired in December. The Iowa Department of Natural Resources' process of replacing Jim has begun. His assistant Jordan Vastine is in charge during the interim.

More progress was made rebuilding the log cabin last fall. The chinking between logs is done. We came very close to finishing the chimney and the roof. Mother Nature turned cold on us.

We can always use more volunteers. Do you know of anyone who is interested in helping with school groups or events? Anyone who is interested in restoring the mill? No matter what your skill set is, we have a job for you. Besides supporting Pine Mill, you are going to have fun! You can put in just as much or as little time as you want. If you are interested in volunteering, contact one of our officers.

We are looking for ear corn to run through the mill during demonstrations. Do you know of a source? Call Tom at 563-263-4818.

Have you wondered how visitors find out about the mill? We ask visitors to tell us when they sign our guest book. We also ask them how many people are in their party. Most people do not sign the guest book. But those who do tell us useful things. Digital resources like Facebook, the Web, Yelp! and Trip Advisor are becoming more important every year (168 visitors). This includes the digital offerings of the Muscatine Visitors Bureau as well as our

own Web and Facebook sites. The most frequent way people find out about the mill is when a family member or friend tells them about the Park and mill (763 visitors). Another is that they were already in the park for some other reason such as a reunion (256 visitors). Often our visitors were former residents returning to see the park and mill again (241 visitors). Many people are frequent visitors to the mill (108 visitors). The highway signs brought another 59 visitors.

Our Facebook page continues to attract new followers. 1009 people and organizations are following us. They tend to be in the 20 and 30 year old age group. Many are former residents of the area.

A special project is underway thanks to the Leadership Muscatine program. Leadership is sponsored by Muscatine Community College and the Muscatine Chamber of Commerce. The purpose is to find and motivate people to volunteer in the community. Graduates complete a personal or group project to improve the Muscatine area. Leadership participant Rich Hitchcock is creating an interpretive display showing how our ancestors converted a tree into a beam to build the mill. Plans are to use old tools like they used to show the steps in the process.

On the interpretation side school tours begin in a few weeks. We are anticipating that employees from Kohl's Stores will again help us clean and prepare the mill for visitors. They seem to enjoy helping us and we appreciate their help. We are also expecting a mystery tour from St. Louis in June.

Warm weather is coming. Come out to the park and enjoy nature. Why wait? Hikers have been in the park all winter and have sent us some beautiful photos. Check out our Facebook page to see them. If you have any interesting photos of Pine Mills or our activities be sure to send them to me.

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**Mill Meetings:
9:00 AM the 2nd
Saturday each month**

**Check our web page
and Facebook for
dates and locations
every month.**

Restoration Report

By David Metz



The prototype conical idler pulley laying on my workbench. The pulley was turned from laminated maple boards.



One of 2014's major successes was the donation of the boiler smoke box transition by Chamberlin Heating & Air Conditioning that completed the boiler restoration.



The new 5 H.P. Electric motor that will power the steam engine early in 2015.

As I write this Iowa is still locked in frigid weather. While it seems distant, spring and the start of work at Pine Mills is not all that far away. By the time you are reading this issue of the newsletter the start of work at the mill will be only a few weeks away. This brings us to plans for the 2015 season.

Work on the installation of the new motor that will power the stream engine was almost completed last year. This spring it will take just a couple of hours to have it up and running. If everything works as planned starting the mill on electric power will be much easier and dependable this year.

There are other tasks that must be done as soon as possible this spring. Now that the stop logs are back in the dam we can finally clean all of the mud out of the turbine pit. The entire penstock and turbine are completely clogged with mud that has built up over the period when the dam was under repair and the stop logs were out. Getting the mud out will be a dirty job. We are going to need a contractor's pump and some hose to wash the mud out. If any of you know where we can borrow a pump and hose, please let me know.

One of our constant problems has been having the millstone drive belt come off of its pulleys whenever the load on the drive system becomes too high. There is very little margin for error between the millstones grinding properly and the load becoming high enough to loose the belt.

There may be a solution to this problem. One day this winter I was watching some grist mill videos on the web. In one of them showing the basement of the mill and its system of belts and pulleys I noticed a strange cone shaped idler pulley. The edge of the mill's millstone drive belt rode against this pulley. After I viewed the video a couple of more times it occurred to me that this odd pulley would force the belt to stay on the pulley without wearing the belt excessively. This winter I fabricated a prototype conical idler pulley from

maple. As soon as we have time we are going to install it on the millstone drive belt and see if it will solve our belt retention problem.

Since I started working at Pine Mills I have wondered just how much wheat our 36" run of millstones could grind an hour. I never could find the definitive answer I was looking for. Then one day while researching millstone dress I found the answer in the 1881 publication "Leffel's Construction of Mill Dams & Bookwalter's Millwright & Mechanic." A chart in this book showed that our 36" millstones should be grinding 3 bushels of wheat an hour. That works out to 3 pounds of wheat a minute.

Suddenly I began to understand why we have had problems with our millstones grinding surfaces rubbing together. We have not been feeding the millstones with enough wheat to keep the surfaces properly separated. If we run the mill for ten minutes for a demonstration, the millstones should have consumed 30 pounds of wheat, that's 2/3 of a 50 pound bag. I confirmed this feed rate with the miller at a working grist mill in England. He agreed that we need to feed more wheat into the millstones. Obviously we have never fed them at that high a rate, no wonder we have had problems with the stones rubbing!

Now that we have an answer, we also have a new problem. We could conceivably use two to three 50 pound bags of wheat every weekend at the mill. That's an estimated \$60 to \$75 worth of wheat. So far we have been buying food grade cleaned wheat from an organic food store. We may have to find a cheaper source of field wheat to reduce our cost. Since the grist we grind is never going to be eaten there is really no point of buying food grade grain.

There is also the issue of how the tour guides are going to keep the feed hopper on top of the millstones full. Hand scooping the grain into it is no longer practical at this rate of consumption.

Continued on page 5

We Still Need a Few Good Volunteers!

Why are we running another appeal for volunteers in this issue of the newsletter? The reason is simple, our needs are still acute. Clearly the Friends of Pine Creek Grist Mill is one of the most effective non-profit organizations in Muscatine County. The responsibility that the Iowa DNR has given us to restore and interpret the mill is huge. It takes a great deal of work from our dedicated volunteers to keep the program going.

Our concern is how to keep the Friends program continuing into the future. While all of our dues paying members dedication to the mill is appreciated the truth is that most of the actual day to day work of keeping the Friends and the mill going is done by a small core group of volunteers. Today we are asking you, our current members to take on a more active role and become one the Friends key members.

We need an injection of fresh blood, that is new people joining or present members stepping up into new roles. Simply put, the Friends need new active volunteers! Those of us that have been highly involved with the Friends can tell you that the work we do is highly rewarding. The fellowship is great and the work can be a lot of fun.

By the time you are reading this our long hard winter hopefully will be over. And as my long departed German grandmother would have said me when I was being lazy: "its time to get off your butt and do something!"

What are our most pressing needs?

We need someone to manage the mill's grain supply. In the past Ken Hyman did this and with his passing Tom Hanifan and Dave Metz took over this job. We need a volunteer that will keep track of the grain and ear corn supply, locate sources and make arrangements to get the grain and corn to the mill.

Next our spring school program needs additional volunteers to do the educational programs, demonstrate old time tools and do the nature walks.

How does volunteering benefit you?

You can be involved with:

- A much loved historic site
- A regional historic and tourist attraction
- A regional educational resource

I know that I have gained a great deal of satisfaction from helping preserve a regional treasure. I have spent many enjoyable hours learning about the mill, its history, and how it worked.

Pine Mills this winter. Soon the snow will be gone and we will be back!

Photo credit: Muscatine Journal

As a Pine Mills volunteer you will be working with other dedicated volunteers and staff. One of the most rewarding parts of being a volunteer is that you will be working with a great bunch of people.

You can pick the projects that interests you. You have a flexible schedule, work as little or as much as you want. At Pine Mills we follow the rule that those who do the work decide what work will be done.

There are Many Interesting Activities that you can do.

We have jobs that match your level of enthusiasm, skills and time. For example the mill restoration crew meets to work on restoration every Tuesday throughout the summer.

During the winter you can help raise funds using your contacts and expertise.

On Tuesdays our cabin crew will be working on the restoration of our 1850's log cabin.

During the summer there will be times when the mill's tour guides will need assistance. There is much administrative work to be done to organize our fall trail run and our Heritage Day festival. Like kids events? You can help with the fall Ghosts of Pine Creek event. Be an interpreter, carve pumpkins, and more.

We also need help providing articles, photos and research for this newsletter. Feel free to contact Dave Metz the editor for information. Our newsletter always needs more feature articles, this is your chance to be an author.

If you are interested in taking a larger role in the Friends contact President Tom Hanifan or V.P. David Metz. Our contact information is on page 11 of this newsletter.



Young America Mill Revisited

By David Metz

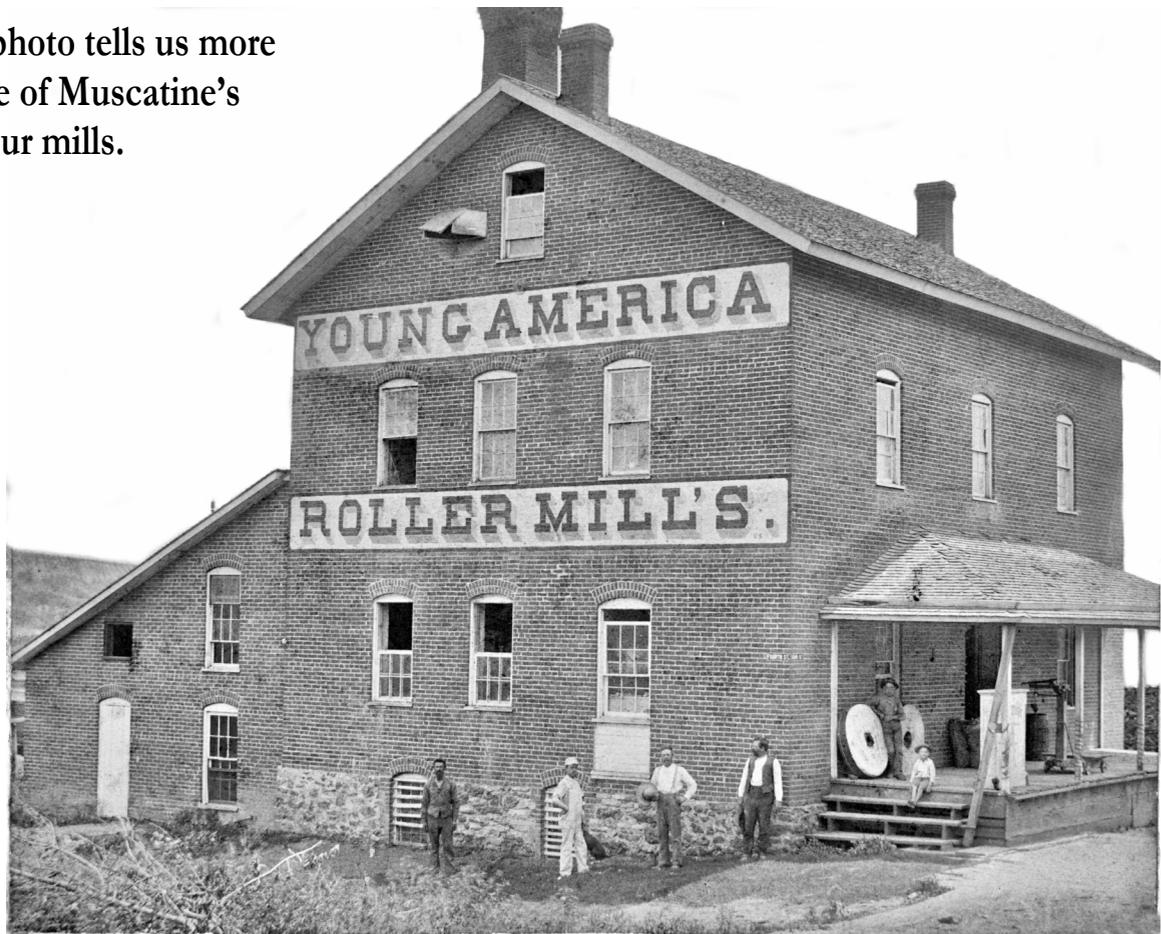
A recently found photo tells us more about about one of Muscatine's early flour mills.

Last year at a Questers meeting Mr. James Burr did a presentation of Muscatine collectables. In his collection he had a print of a photograph of Young America Roller Mills that I had not seen before that he loaned to me so I could scan it. The photo is of interest because it reveals a few more details of this important flour mill to us.

From its first settlement up to the late 1890's Muscatine, Iowa was a flour milling center with several small mills located in what is now downtown. The Young America Flour Mill operated from 1856 to 1900 under various owners. Mr. John Taylor built the mill on the southeast corner of Oak & 4th Streets and started operations in March of 1856. Later F.M. Cummins took over as miller. John H. Ake purchased the mill in 1864 and sold it to Mr. Garrett Schreurs and his son Paul in 1870. Typical of millers of this period Garrett had a progressive turn of mind. Under the ownership of the father and son Young America Flour Mill became the first mill in Muscatine to convert to the new roller mill milling system.

The Schreurs operated the mill successfully till a fire totally destroyed it August 19th 1873. Like most of the various mills and factories in Muscatine, a boiler and steam engine provided its power. The Schreurs rebuilt the mill and continued milling until 1900 when they discontinued operations. Huebinger's 1899 Atlas of Muscatine County lists the mill as being in operation under the name "North American Roller Mills." With the increased competition of the large industrial flourmills the day of the local mills in Muscatine ended in the early 1900's. The Schreurs however saw the potential of the new pearl button industry in Muscatine. After closing their flourmill, they rented the building to the Empire Pearl Button Company of New York. Paul Schreur became the manager of the new button cutting plant and his father Garrett contributed by inventing and receiving patents on several new button manufacturing machines.

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Sanborn's 1883 map lists the mill as having six employees and a daily production capacity of fifty barrels of flour. A 60 HP steam engine provided power for the mill. Typically for the period the boiler and steam engine are located in a lean-to attached to one side of the building. The mill had three runs of millstones and six sets of roller mills on the first floor along with a separator. In the basement a Hercules smutter cleaned the grain. On the second floor were 3 middlings purifiers, 1 scourer, 1 centrifugal reel bolter, 1 four-reel bolter, and 1 single reel bolter. On the 3rd floor were the elevator heads and three more reel bolters.

On the mill's loading dock a set of old millstones can be seen along with the housing for a wagon scale that is in front of the loading dock. Next to the wagon scale sits a platform scale for weighing bagged grain, some bagged grist and a wood barrel. On the corner of the building are street signs declaring the corner to be forth and Oak Street.

I imagine that the four men in the photo are the owners and employees of the mill. One is dressed all in white and has what looks like a paper hat on his head, typical dress for a miller of the time. On the loading dock are two boys, perhaps the sons of the men in the photo.

The Flour Trier

By David Metz

Every old mill had an assortment of small tools that the miller used frequently. Most of these got lost over the years or ended up in private collections. Some like the flour trier I am sure most people would have no idea at all what it was once used for. As part of Pine Mills restoration program I started to research some of these items and as time permitted create replicas of many of these small mill artifacts.

Flour triers are one of the rarest milling artifacts. No miller ever had to buy one; they were given out as gifts by milling supply salesman (instead of the cheap ball point pen you get today). Many were sent out as advertising premiums by publications like the Northern Miller. All had a logo stamped on them to remind the recipient what organization provided the gift.

What one earth did a busy miller use a trier for? They are a multipurpose tool, no doubt designed to be carried in a miller's pocket. The miller could use it as a scraper to clean out an elevator boot or use the magnifying glass in the handle to count the number of threads per inch in bolting cloth. The name *trier* indicated the tools true purpose. The miller would first use it as a scoop to take a sample of flour. He then used the trier to spread the flour in a thin even layer on a flat white surface such as a porcelain dinner plate. Once spread he could use the magnifier to closely examine his flour for specks of bran or other defects such as vermin.

The trier also could be used to assist in testing the color of a batch of flour. Unbleached flour has a natural yellow cast to it. As the flour ages in storage at the mill the oils in the flour that give it that yellow tint naturally oxidize. That is with time stored flour will become whiter and whiter. The miller would carefully spread a sample of the mill's standard flour on his plate and then up against this sample spread the flour to be tested. With the standard and the sample side by side the miller could easily see the color difference and decide if the new flour was up to his standard.



The Replica Flour Trier

During the Second World War U.S. Army cooks were trained in the use of the trier and advised that all new lots of flour delivered to their bakery should be examined before being accepted. Further they were trained that if a trier was not available a butter knife could be used in a pinch.

The original triers were stamped from thin steel or brass. I machined my replica from brass sheet. The magnifying lens came from my junk box and the logo I chemically etched into the metal. Instead of milling publication logo I used Barnard & Leas name on it since they manufactured most of the machinery used at Pine Mills. It is easy to imagine a visiting salesman handing a trier to pine Mill's owner Herman Huchendorf as he asks for the order for Pine Mills new roller mills. After all, there were no restaurants near by where the salesman could take Herman for lunch.

Restoration Report Continued

The solution to this problem already exists in the mill. With very little work we can dump the wheat into the restored grain handling system. From there we can direct it through the cleaning machines and into the mill's original wheat storage bin that is directly over the millstones.

After the 1890 remodeling of the mill this bin fed rye and buckwheat to the millstones. It can still supply the feed hopper just as it did before since all of the elevators that supplied this bin are in operation. The only problem will be keeping vermin out of the wheat, something we have had problems with in the past when we tried storing bulk wheat in the second floor bins.

We will have to take a hard look at our budget for 2015 to see if we could even afford the amount of wheat we would need to grind at the proper rate. I am sure that by the time we open the mill in April some of these questions will have been answered. We will keep you informed.

What else is in the works for 2015? Depending how things go this year I am still planning to put one of the double roller mills into operation. We won't grind any wheat with it; we will just have it running for visitors to see. Over the winter I have been dreaming up some new ideas for kid's exhibits that may be worth considering. All in all I am very sure that this will be a busy year for all of us.

The Missel Family at Pine Mills

By David Metz

We complete the story of the Missel Family, their final years at Pine Mills and a new beginning

Accounting at Pine Mills

The Missel brothers operated on both a cash and credit basis. In one ledger book they kept a record of all cash sales and expenses. Most of the farmers that came to the mill to have grinding done or to buy the mill's products paid cash. A few of the farmers had credit accounts. These were recorded in a separate ledger book along with all commercial sales to bakeries and retailers. Typically the farmers "settled" (paid up) their accounts once or twice a month. Commercial customers paid cash when the deliveries were made. Only rarely would the brothers carry a commercial account on credit and then only until they made the next delivery. The brothers also bartered flour for items that they needed. While most sales were for cash, some were paid for with "merchandise" entered in the receivable column. The general impression the account books give is that the Missel's while flexible in their terms preferred cash above all.

Pine Mill's Expenses

Besides Michaels ever hungry horse, there were other regular expenses for the mill. Every month there were purchases of coal and cordwood for boiler fuel. Usually thirty to forty bushels of coal were bought at a time from the mines in nearby Buffalo, Iowa. The mill also made monthly purchases of paper flour bags from the Davenport Bag Company. Among the minor items purchased were grease and oil for lubricating the mill's machinery and occasionally hardware such as bolts and nails.

Pine Mills obtained most of its supply of grain from local farmers. The Edward Kemper family that farmed nearby appears often in the books selling to the mill wheat, rye and cordwood for boiler fuel. Another nearby farmer, James Metz (no relation to the author) sold the mill wheat, rye and even potatoes. The Pine Mills grain purchases were frequent and by today's standards small. Due the mills limited storage capacity for grain purchases had to be made weekly. The largest purchase of wheat in 1904 was for 227 bushels. Most were for far less with quantities ranging from ten to forty bushels. In other words the local farmers sold to the mill about one horse drawn wagon load at a time.

Some typical expenses for the years 1899 & 1900 are given in this chart. Again a comparison is given between 1900 & 2009 dollars to show comparative value is shown at the right of this page.

There are also payments made to various family members for "work." In November 1904 the record shows a payment of \$300 to



Pine Mills Ledger Books Kept by the Missels

Joseph Missel and another payment of \$150 in December. Sometimes the entry is made simply "Sons Missel for work," other times the name Carl or just "M" is found. Other local farmer's names are also found listed for work on an irregular basis.

Pine Mill's Income

Gristmills can be divided into two broad categories, custom and merchant mills. Custom mills did whatever work their customers needed in any quantity the customer wished. This work could range from the sale of a single sack of chicken feed, to the grinding of a farmer's full wagon load of corn into feed or meal. A farmer for example could bring ear corn to the mill to be shelled for seed, have some of it ground

Historic Price Comparisons

	1900	2009
77 Bushels wheat @ \$0.60 / bushel	\$46.50	\$1,183
25 Bushel rye @ \$0.30 / bushel	\$7.50	\$190.00
34 Bushel buckwheat @ \$0.60 / bushel	\$20.40	\$519.03
Horse feed & dinner	\$0.35	\$8.90
Kranz, 15 bushels of coal	\$0.90	\$22.90
5 Loads of wood (boiler fuel)	\$12.00	\$305.31
Bolts for spout gate	\$0.70	\$17.81
To Mohnresen for boar pig	\$6.00	\$152.67
To James Metz for work at \$0.84 per day	\$10.85	\$276.07
To Farmers Insurance Company	\$27.60	\$702.00

The Missel Family Continued

for cattle feed and the remainder made into meal to feed his family. At the same time he could have a few bags of his wheat ground into flour as well. And if the price were right, he could buy some shorts and bran from the mill to supplement his feed. Most sales by the custom mill were direct to its customers.

Merchant mills concentrated on the economies of scale that resulted from doing a narrow range of work well in large quantities. They did not work with individual farmers or buy small lots of grain. Often they purchased their grain from brokers that bought lots of grain from a wide region. Merchant mills operated year around and concentrated on wholesale distribution of their products.

When Huchendorf reequipped Pine Mills in 1890, with great deliberation he designed it to be as flexible as possible. While not equipped for large production, it could do just about anything his local customers could possibly need. This included the production of high quality bread flour on the new Barnard & Leas roller mill plant. Since Pine Mills purchased wheat and rye for resale as flour to bakers and merchants in the area, we can say that in a limited sense the mill functioned as a merchant mill as well as a custom mill. Thus the best way to define Pine Mills is to call it a "combination mill." Perhaps this flexibility that Huchendorf built into it is what allowed Pine Mills under the Missel families ownership to survive long after most of the other local mills had closed.

What were the mills sales like for its custom work? Under Pine Mills cash sales income for August 1897 we find these typical sales:

J. McEvoy feed	\$5.50
A. Clemant feed & flour	\$2.35
For feed	\$1.50
For feed, flour & custom	\$6.10
M. Kartz 8 sacks rye flour	\$6.60
From bran Hartman	\$4.00
J. Schmidt bran, shorts	\$1.55
1 Sack flour	\$1.15
Meal	\$0.15

That August the mill made 67 cash sales for custom work totaling \$289.15.

Pine Mills sold its flour under the "White Lily" brand name. Sales of flour and meal to local bakeries and

The Missel Family

Back Row: Michael George Junior, Carl Edmund, Joseph Anton. (Michael Junior's Brother) & Louis Joseph.

Front Row: Cathryn Ann, Clara Margaret, Margaret (Michael's Sr. wife), Marguerite Cecila, Mary Frances & Grace Elizabeth.

merchants were recorded in a separate book. Deliveries (at least in 1899) were made mostly on Wednesdays. Most sales of flour were small, no more than a few sacks at a time. Occasionally Michael bartered flour for other goods from the stores that retailed his flour. The entries are often cryptic due to the abbreviations used and the difficulty of interpreting the handwriting. They are entered in two columns. The left hand one records the sale, the right hand column the payment.

Sales were also made of Graham flour, fifty pounds for 85 cents. Rye meal sold for 75 cents a sack and corn meal for 60 cents a sack. The existing Pine Mills paper sacks for rye flour and corn meal are all ten-pound size indicating that rye sold for 7 ½ cents a pound and corn meal for 6 cents a pound wholesale.

On page 90 of one of the early account books Michael Missel recorded the profit and loss for 1900.

Income:	\$2,835.00
Cash on hand:	\$300.00
Total:	\$3,135.00
Expenses:	\$2,886.00
Profit:	\$249.00
Inventory on hand	\$657.00

The year end inventory gives us a picture of the mills activities as well. The inventory of the mill remained fairly consistent over the years they were recorded.

Wheat grain	500 bushels	\$325.00
Rye grain	100 bushels	\$55.00
Buckwheat grain	10 bushels	\$7.00
Shorts	2,000 pounds	\$15.00
Bran	3,000 pounds	\$21.00
Chicken feed	900 pounds	\$7.00
Wheat flour	110 sacks	\$104.50
Rye flour	700 pounds	\$11.25
Buckwheat flour	1,100 pounds	\$33.00



The Missel Family Continued

Chicken feed	900 pounds	\$7.00
Wheat flour	110 sacks	\$104.50
Rye flour	700 pounds	\$11.25
Buckwheat flour	1,100 pounds	\$33.00
Graham rye meal	300 pounds	\$3.75
Low grade flour	1,400 pounds	\$14.00

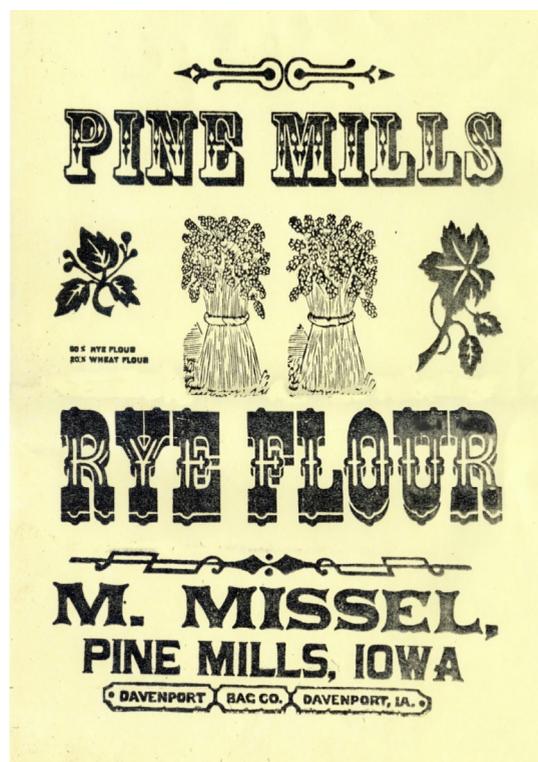
On a separate line is recorded: Hogs \$324

Low grade flour, bran, shorts and were waste left over from the production of flour. Most of this material the mill sold as animal feed. Perhaps the most interesting thing they reveal is that the mill did a large business in rye flour, almost half as much as in wheat. Buckwheat, ground mostly for pancake flour was a minor item. One technical question about the mill arises from this inventory, where did they store several tons of shorts and bran?

The War Years at Pine Mills

The coming of the First World War brought problems to Pine Creek Grist Mill. Michael Missel Sr. was now 58 years old and he had health problems. His son Carl who had been his helper at the mill had joined the U.S. Army and had been sent to fight in France. This left just himself and the younger brother Michael Jr. to run the mill. To add to the Missel's problems the U.S. government feared that due to the demands of the World War, there would be severe food shortages in the United States. To prevent any possible shortages and make more food available for shipment to our allies in

An original Pine Mills Rye flour bag from the first World War period.



Europe, the government imposed a system of rationing on manufacturers. Each food producer and flour mill had to be licensed and make detailed reports of their production to the United States Food Administration. To his consternation Mike Missel Sr. found his small country mill entwined in the same complex bureaucratic requirements as the nations largest flour mills.



By February 1918 the government had imposed the "fifty-fifty" rule to conserve wheat. For each pound of wheat flour sold or consumed, one pound of a substitute would have to be sold or consumed as well. In other words, for every 100 pounds of wheat flour Pine Mill produced, it had to produce a hundred pounds of flour made from buckwheat, rye or some other grain. Seeing as most of Mike Missel Sr. business was small lots of feed and flour grinding for local farmers, these rules imposed a hardship. Further complicating things, Mike still did a considerable amount of business on a toll basis. That is, he ground feed in trade for a portion of the grain (usually 5%), no cash changed hands in this traditional way of paying for milling by barter. This made his reporting to the government difficult for him as the government's reporting system had been designed for large industrial mills.

In 1918 he wrote to the food administration:

"I do not understand how to fill out this report. I only do custom grinding for the farmers who bring corn and oats for feed. Last week I ground 86 bushels for feed and 4½ bushels of wheat for flour for the farmers and four bushels of corn meal for family use."

The picture is clear that by 1918 Pine Mill had ceased to be a serious commercial enterprise and operated only as a convenience to the local farming community. In a following report Mr. Missel reports that his milling capacity is only 20 barrels of flour per 24 hours. One barrel of flour weighs 197 pounds giving the mill a production of 3,940 pounds of flour per day. Between June 1917 and June 1918 he ground approximately 600 bushels of wheat into flour and that he had on hand at any one time no more than 35 bushels of wheat. Interestingly he listed the name of the mill not as "Pine

The Missel Family Continued



Taken sometime before 1918 this photo is one of the most revealing ones we have of Pine Mills and one of the few that show it in operation. In front of the mill to the left a pile of cord wood for firing the boiler can be seen. Grain is being delivered to the mill by a horse drawn wagon. To the left rear exhaust steam from the mill's steam engine can be seen billowing over the creek. How many other details can you find?

Creek Grist Mill" as we call it today, but as Pine Mills Roller Mills." Indicating that while his mill was small, Mr. Missel wanted it known that it used modern roller mill technology.

We are fortunate to have some oral history of the mills later years from Mike G. Missel Jr., the son of Michael Missel Sr., his father, who owned the mill. In 1988 Michael Missel Junior toured Pine Mills with park manager Mr. Ken Hyman. Ken recorded Michael's comments about the mill on a cassette recorder and later transcribed this oral history for the F.O.M. Archives.

The farmers came early with their wagon-loads of grain filled sacks. If they didn't, they'd be forced to wait their turn to have their grinding done. Some would exchange their grain for meal or flour, previously ground. Those farmers who lived nearby would often leave their grain, returning for it the next day. If they had a great distance to travel, theirs would be an overnight stay. The wife of the miller (my mother) had to be prepared for such emergencies, for some customers always timed their arrival to allow for at least a free meal if not free lodging.

Not only was there grinding for livestock feed, shelling corn, etc. But corn meal, rye meal, rye flour, graham flour,

buckwheat and white flour for human consumption was also ground.

The wheat flour bore the name "White Lily."

My father made weekly deliveries to the bakeries and grocery stores of Muscatine and Buffalo. "Ten cents per sack" was the charge for grinding feed for livestock, and many of those sacks were the large economy size, well filled.

The farmers would back up to the mill platform and the sacks of grain would be wheeled into the mill on two-wheeled carts similar to those used by stock boys in today's supermarkets. When the grinding was completed the sacks of ground grain were returned to the platform. It was not unusual to see ten to fifteen teams tied to the hitching posts on a busy day.

If the farmer brought wheat to the mill and wanted flour, he could make the exchange after weighing, etc. Through exchange he had no waiting. If however, he wanted his own wheat as flour, the wheat after weighing would be dumped into a bin on the lower level.

Next issue we continue with Mike Missel's description of life at Pine Mills

Old Time Mill Advertisements

More Advertisements from the 1890 issues of the Northern Miller trade Publication

The makers of Swans Down flour made sure in their advertisement that buyers knew they used hard winter wheat that is best for baking bread. Their use of the term Patent flour indicated that this was their highest whitest grade of flour.

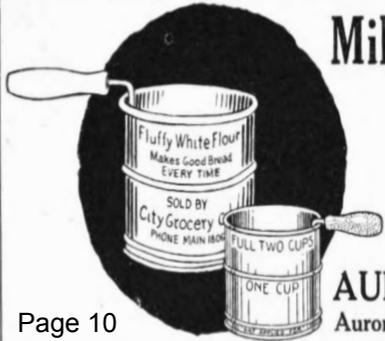
... WE SELL ...



IGLEHEART'S SWANS DOWN.

Member of the Winter Wheat Millers' League.





Millers Here's a Necessity

that reaches the very goal toward which all your advertising is directed. Every housewife needs this two-cup sifter. Your advertisement will be printed on the can in any quantities. It's a sure, inexpensive result getter. We will gladly send you samples and prices.

AURORA STEEL & STAMPING CO.
Aurora, Illinois

We manufacture 400 barrels per day of

PURE WHITE CORN FLOUR.

Our corn flour is made from selected corn, is thoroughly dry and will keep. It is pure white and free from specks, and comparing it with other corn flours, is like comparing a fancy patent flour with red-dog. We are the largest producers of this article in the world. Write us for samples and prices.

We also manufacture ROLLED OATS and OAT MEALS, CRACKED and ROLLED WHEAT, ENTIRE WHEAT FLOUR, GRAHAM FLOUR, RYE FLOUR.

We Solicit Correspondence with Foreign and Domestic Buyers.

ROBINSON CORNER. RIVERSIDE CODE. **DES PLAINES VALLEY CO.,**
Cable Address, "DESPLAINES." LOCKPORT, ILL., U. S. A.

Not every mill produced corn flour and other specialty products like oat meal. Smaller local mills could extend the range of products they sold under their brand by purchasing in bulk from larger mills like the Des Planes Valley Co.



RID-OF-RATS

The Killing of one single Rat or Mouse now, may mean the destruction of a whole Brood. Spring and Summer are the Seasons when they Breed and Propagate. Rid-of-Rats is Non-Poisonous and can be used anywhere without Risk. Send for full information on Rid-of-Rats and our Other Products, it is Interesting Reading Matter.

Price of Rid-of-Rats, \$1.00 per lb., \$1.80 per dozen boxes

Representatives wanted Everywhere

The Berg & Beard Mfg. Co.
100 Emerson Place Brooklyn, N. Y.

Not unexpectedly we see advertisements for patent rat killer, something we use a lot of at Pine Mills.

The generosity of donors makes it possible for us to host visitors and provide our school program. Since the last newsletter many people and organizations have contributed to our efforts in 2015. We would like to see you name added to the list. In addition to those listed below, many people have donated important smaller amounts.

WHEAT LEVEL \$1500 +
Anonymous

CORN LEVEL \$500-\$999
Clifford Scherrer
New Hope Foundation
Kent Corp.
HNI Charitable Foundation
MUSCO Sports Lighting

BUCKWHEAT LEVEL \$300-\$499
Charles Missel
Anonymous

RYE LEVEL \$100-\$299
Bennett & Judy Reischauer
Richard & Janice Stoltenberg
Pat Chalupa
Robert & Nancy Varner
Mark & Marie Latta

Doug Schutte
George & Pat Hahn
Norm & Marilyn Smith
James & Tamara Stein
Diana Gradert
Gladys Mittman
Dell Wagner
Gerald and Ginger Arp
John & Lori Mittman
Martin & Whitacre Surveyors
First National Bank of Muscatine

OAT LEVEL \$50-\$99
Gary & Sheryl Carlson
Steve & Linda Garrington
Arnold & Judy Sohn
Barry Johnson Financial Services
Butterworth Clocks
Community Bank & Trust

The Friends of the Pine Creek Grist Mill officers are:

David Metz edits your newsletter, contact him if you have any questions about or material for the newsletter.

Mr. Tom Hanifan, President
Tomhanifan@yahoo.com
563-263-4818

Mr. David Metz, Vice President
Davemetz@machlink.com
563-263-4222

Mrs. Heather Shoppa, Vice President
hshoppa@yahoo.com
563-571-5213

Miss. Agnes Digney, Secretary
319-726-5983

Mrs. Gladys Mittman, Tres.
Gmittman@machlink.com
563-263-2451

Pine Creek Grist Mill is on the web and FaceBook! Get downloads of our publications and see photos of the latest happenings.

See us at:

www.pinecreekgristmill.com

The Friends Need Your Financial Support

To keep Pine Mills open and the Friends in action we have to raise over \$25,000 every year. This is a huge sum for a small non-profit to raise. This is why your support is so important. Below is our donation form. Using it you can sponsor a special event, day or week where you are keeping the mill open for the public.

Keep in mind that while the dues you pay help, they do not begin to cover the costs of our programs. Our visitors donations at the mill don't either. Nor do we get any financial help from the Iowa Department of Natural Resources. There can be tax advantages to donating to the friends since we are a 501(c)(3) non-profit corporation.

Donation Form

Name _____

Organization _____

Address _____

City _____ State _____

Zip _____ Dates you wish to sponsor _____

Person you wish to honor _____

Amount Donated \$ _____

**Make your check payable to:
Friends of the Pine Creek Grist Mill**

Mail it to:

Friends of the Pine Creek Grist Mill
C/O Mr. Tom Hanifan
Box 1205
Muscatine, Iowa 52761

Friends of the Mill
C/O Mr. David Metz
725 Climer Street
Muscatine, Iowa 52761
Return Service Requested

Non-Profit Org.
U.S. Postage
PAID
Muscatine, Iowa
Permit No. 96



Pine Creek Grist Mill is on the web! Get downloads of all of our publications past and present.
See us at:

www.pinecreekgristmill.com

Follow what's happening at Pine Creek Grist Mill on:

facebook

The Friends of the Pine Creek Grist Mill

Pine Creek Grist Mill is located in Wildcat Den State Park in Muscatine County one mile north of highway 22 between Muscatine and Davenport, Iowa.

The mission of the Friends of the Pine Creek Grist Mill is to restore, operate and maintain the Mill and to share the historical significance of the site through educational programs, public tours and events.

The Friends of the Pine Creek Grist Mill Membership

2015 Membership

Membership is only \$20.00 per year. Your membership includes
One year membership in the Friends
Newsletter three times a year
An opportunity to learn about and participate in a local historic treasure

Name _____

Address _____

City _____ State _____ Zip _____

Phone number (_____) _____

E-Mail address _____

Send this application and your check to: FOM C/O Mrs. Gladys Mittman
2906 Provence Lane
Muscatine, Iowa 52761