



Semiannual Newsletter

Spring 2024 Edition

Mid-Atlantic Chapter The Society for the Preservation of Old Mills

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President's Message Spring 2024

During the recent Mid-Atlantic SPOOM conference in Centre County, PA, we had an interesting variety of old and new milling experiences, and other historic sites, there in central Pennsylvania. Although the word "Old" is in our name and knowledge about, and preservation of "Old Mills" is our purpose, it is informative to occasionally observe the differences (and / or the similarities) to which milling has progressed, as well as what adaptive re-uses are possible for old mills in our modern age, when they are finished milling.

From the start of our travels, we had a very impressive tour of the modern milling facility of Snavely Mills in Mill Hall, PA. The starkest contrast, besides the huge size of the operation, was the cleanliness of the machinery and buildings, now possible because the buildings and equipment are built of metal, vinyl plastic and rubber, and not built of stone, wood, canvas, iron and tin. Beyond that, the similarity of the milling process was obvious to the experienced eyes of our members, within the buildings. The





system from the raw products coming in, to the finished products going out still moves through cleaners, bucket elevators, hoppers, conveyors, roller mills, and sifters, except with trucks full of wheat at the beginning, and durable flour bags (not barrels) leaving in trucks at the end, for delivery to sales outlets. The strict testing of the food materials and the electronic monitoring of the pneumatically-moved products are a great improvement over the "nose-to-the-grindstone" techniques of past millers, and are a big difference in the process today, while public health is more secured of course, due to those measures.

Due its iron-rich geology, many areas of Pennsylvania were involved in the Iron and Steel heritage of the early U.S country and Centre County was no exception. I have visited several iron furnaces; however, none has been as intact as the Curtin Village and Eagle Iron Works site in Howard, PA. That is due to the reconstruction of the iron furnace, by the PA Historical and Museum Commission (PHMC) in the 1970's. The site remains a PHMCowned location, however, the non-profit Roland Curtin Foundation is negotiating to take over the site in the near future. Sue Hannigan and Philip Ruth from the Foundation, and in costume, were our hosts for their speeches about the history of the family and the site, how they related to PA industrial and political history, and tours of the extant family mansion and reproduced furnace operation.

The grist mill which was previously on the site, was used to feed the inhabitants, but no longer exists, although its location is shown on the Curtin site map. The furnace has a waterwheel, however, because the furnace required large quantities of air to reach the operating temperature to smelt the iron. That air was provided by a waterwheel driving twin air-rams which forced air through a nozzle into the combustion chamber. If you haven't seen an intact iron furnace (and I hadn't), I highly recommend Curtin Village and Eagle Iron Works. More information is available at <u>www.curtinvillage.com</u>.

Our Friday afternoon / evening was spent in charming Bellefonte, PA, where we experienced the adaptive re-use of a grist mill building into a restaurant, bar and lodging rooms, in inventive ways. The town is blessed with a fresh water spring which emerges from the mountainside providing a million gallons of water per day. A portion of that water source has for centuries been channeled into a raceway (now partly underground) which powered the mill in the center of the town, now called Gamble Mill, Inn and Suites. Most historic materials of the mill building have been preserved, such as the exposed brick walls and timber-framed structure, while the new construction has been added using modern steel with new wood, furniture, fixtures and finishes, thus creating and interesting contrast between the old and the new. Gamble claims to be 15 minutes from the Penn State football stadium, a popular spot in Centre County in the Fall, of course. More photos are available at www.gamblemillbellefonte.com

Nearer to Penn State, Lemont Village is a charming hamlet which we visited on Saturday morning, to see the location where coal was shipped into the town and grain was shipped out to the surrounding areas, by rail. It was inspiring to hear the story of the citizen-led Lemont Village Association, who had formed a non-profit historical society to purchase the site and buildings, then to restore and reuse the buildings for historic interpretation and social gatherings. Bravo to Ron Smith and the LVA -- we in preservation need more grass-roots organizations like them with their dedication, hard work and perseverance!

Later on Saturday, we were treated to a combination of old and new at the (relatively) recently constructed "new old mill" on the property of the Nittany Antique Machinery Association (NAMA). This project was the brainchild of Robert (Bob) Mclaughlin, our most recent past president of Mid-Atlantic; he led the effort and was our host for the day's operation. The building is built of timber framing in the traditional appearance, with wood-



framed floors and walls between, but in a former farm field rather than alongside a water source. On a small hurst frame, there is a single set of stones powered from gears and shafts, with corn fed through a traditional hopper and horse, as we see in an historical mill. Alongside the building there is a tub of water that can be recirculated over a traditional overshot wooden waterwheel, (see group photo), and also a pulley on another exterior wall which can be driven by a tractor's power take-off wheel, which was done for us.

Two additional items during our visit to NAMA at lunch, were designed to be both entertaining and educational – 1. The mill bag collection of Galen and Bonnie Ingram were on display around the room and 2. Our board member and Secretary Craig Sansonetti gave a slide presentation about the equipment and operation of the roller milling process. Our great thanks to the Ingrams and to Craig for their sharing of these additional visuals and knowledge!

For those of us who attended Spring 2024, it was an interesting combination of old and new mill construction and of milling methods, and an example of a grist mill building's continued use, after its milling has ended. We had mills and history all around us, and that was just as we wished. I am hoping that more members can attend (and bring their friends) to our future meeting in the northern Shenandoah Valley, in the Fall – See you there!

Daniel T. Campbell

—Dan Campbell



Spring 2024 Meeting Recap

THURSDAY EVENING MEET AND GREET

Twenty-three attendees gathered at Harrigan's Bar at the Ramada Inn, State College, to continue the Thursday Evening Meet and Greet tradition started in 2012 at Double Mills in Mardela Springs MD. The homemade (in a giant iron kettle) chicken corn soup and delicious buffet provided by our hosts was missing, but the opportunity to network and connect with old friends was appreciated by those who participated. Special thanks to Tim Richards, a first timer from Locke's Mill VA, who arranged with the waitstaff for our sit-down dinner.

–Judy Grove

FRIDAY AT SNAVELY'S MILL IN MILL HALL

Mid Atlantic SPOOMers enjoyed a personal tour of Snavely's Mill in Mill Hall, PA. Snavely's has a rich history that dates back to the 1870s. The original Generation 0 mill in Lititz, Pennsylvania, was built in 1790 by Christian Eby, destroyed by fire in 1850, then rebuilt prior to its purchase by John Snavely in 1875. In 1985, when fire again destroyed the mill, Gen 4 Gerald Snavely turned that bad luck into good fortune, by committing to modernization of the milling operation. In doing so, he paved the way for the Snavely family legacy to continue and reap success into the 21st Century. Our Gen 6 and 7 hosts graciously showed us what state-ofthe-art milling looks like for the soft wheat and rye products produced in their four facilities located in Lititz, Mill Hall, Mifflinville, and Palmyra.

The operation we saw was the evolution of the mill over 150 years of upgrades and enhance-



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ments. A sophisticated computer control and monitoring system keeps tabs on all the processing from cleaning to packaging. The facility was impressively spotless and dust free throughout.

The raw grain is delivered in bottom dump hopper trucks. An articulated probe captures samples of the grain for immediate testing in the lab. Tests for moisture, dockage, and quality allow the load of up to 1000 bushels to be quickly unloaded for cleaning and storage. The grain is pneumatically conveyed through cleaners and into clean holding bins. When ready to mill, the grain is conveyed to another building that houses the roller mills and giant spinning sifting machines. Modern roller mills mounted on the time-worn floors in the original mill building do the gradual reduction of the grain, sifting between each reduction of particle size to produce their fine white flour.

The flour is stored in a series of massive bins while waiting to be packaged. All packaging is done on a single packaging line in multi-wall paper bags. A brand new soon-to-be-commissioned robotic palletizer sits at the end of the line where it will soon do the heavy lifting and stacking. Other bins feed bulk-flour trucks for large volume transport. Snavely's 18 trucks deliver their flour to customers throughout the region.

Unlike most of our lovely old mills which seem frozen in a simpler time, Snavely's grew, adapted, modernized, scaled-up, and invested to stay competitive in the modern flour market. Today they can consistently produce and deliver great



quantities of flour meeting the highest food safety standards while maintaining their commitment to sustainable farming and food manufacturing. We were grateful to be able to see how the big boys roll(er mill).

- Mark and Fran Fischer



CURTIN VILLAGE AND EAGLE IRON WORKS

Imagine riding through Centre County, Pennsylvania in the spring of the mid-1800s. Looking all around, you see the vast countryside with only a few trees and clouds of smoke rising from smoldering charcoal piles. Charcoal at this time was made by building piles of wood in a conical shape. The mound was covered with dirt, then lit and allowed to smolder. A constant watch was kept for 10 to 12 days to prevent a fire from breaking out. This process turned the wood into charcoal. The trees were cut down in the winter. The colliers would come in the spring and form the piles for making the charcoal. Most of the labor at the iron plantation was used for this purpose.



The Eagle Iron Works and Curtin Village was one of at least 80 iron furnaces that started in Centre County. Most only lasted for a few years. Nineteen lasted for several years. The Eagle Iron Works existed for the longest time. It was founded in 1810 and continued in operation till 1921, for a total of 112 years. As the Curtin plantation expanded, a furnace was added in 1818, and a rolling mill in 1830. The furnace never switched to coal as a fuel, instead using charcoal throughout its history. Charcoal furnaces produce a different quality iron than furnaces fueled by coal. The ore is heated more slowly to its melting point in a charcoal furnace and seems to make a different quality of iron. The furnace was charged with charcoal, iron ore, and finally limestone (calcium) as a flux to help remove the impurities in the iron ore.

Charcoal burns at about 2,200 to 2,300 degrees, not hot enough to melt iron. A water-powered bellows was used to supply a steady blast of air that increased the heat of burning charcoal to 2,800 degrees, which is the melting point of iron. The slag floats to the top with the iron under-



neath. The slag is taken off first. The iron flows off into depressions in the ground forming the pig iron or is ladled into molds for casting items such as frying pans. A tap of the furnace resulted in about 3,000 pounds of pig iron, the main product of the furnace. The pig iron was originally shipped out by raft down the Spring Creek, then by canal, and lastly, by railroad.

The main part of the iron plantation was around 900 acres. There were about 200 employees, including farmers and charcoal makers. Most of the employees were involved in charcoal making. This area consisted of the village, iron master's house, workers' houses, company store, church, and school. The workers received credit at the company store; they were not paid in currency. Everything that was needed on the plantation was raised in the fields or bought at the company store. The Eagle Iron Works had an additional 30,000 acres for the production of charcoal. The Federal style Curtin Mansion was built in 1830-1831 by Roland Curtin. It was three floors with five rooms on each floor and large central hallways. All the rooms were of equal size. The Curtin Mansion had 10 fireplaces, with iron firebacks made at the foundry.

– Joanne and Ivins Smith

BELLEFONTE WALKING TOUR

SPOOM-MA members had an excellent and very informative guided walk presented by Matt Maris, a local historian and educator. He is the founder of Local Historia LLC, which was created out of his passion for local history, community, and preservation.

We toured the beautifully restored area of Bellefonte from the Gamble Mill to Talleyrand Park area, which replaced the former McClain industrial block that had deteriorated due to fires and economic downturns.

Bellefonte, meaning beautiful spring or beautiful fountain, is named for the large spring located there which flows into Spring Creek. Bellefonte is the county seat of Centre County, so named because it is located in the geographic center of Pennsylvania. The area was serviced by a railroad line and a canal. The restored Bellefonte Railroad Passenger Station is now home to the local Chamber of Commerce.

Bellefonte is known for seven governors who lived there. Five were Pennsylvania governors, the other two were governors of California and Kansas. Bellefonte's Andrew Curtin was the governor of Pennsylvania during the Civil War and was known as "The Soldiers Friend." He implemented many programs to help Civil War troops by getting them supplies, transport, personnel support, and care. Andrew Curtin also set up a system of state schools for Civil War orphans.

Bellefonte had a Studebaker shop and garage located across Spring Creek. The shop had an inside elevator to take cars from the ground floor to the second floor.

– Joanne and Ivins Smith

FRIDAY: GAMBLE'S MILL

A mill race supplied water for industries along Spring Creek, including a water-powered printing press and the Gamble Mill. The first sawmill on the site was built by William Lamb in 1786 with a gristmill added by John Dunlop about 1795. Dunlop was a true ironmaster, having built many furnaces and forges, including the Bellefonte Forge, Logan Furnace, Harmony Forge, and Washington Furnace.

The mill changed hands several times, but in 1874, William Thomas, a Quaker, purchased what became known as the Thomas Mill. He and his wife purchased the nearby "Wren's House" which is one of the oldest structures still standing in Bellefonte. William was a "trusted Underground Railroad Agent" and donated the land for the historic St. Paul's A.M.E. Church.

In 1887, under owner Dr. Elias Hale and mill manager Calvin Gerberich, the Gerberich, Hale, & Co Mill was updated, replacing the millstones with modern roller machinery. A fire that started in the granary completely destroyed the Mill in 1892, but it was rebuilt and back in operation in 1893. The capacity of the rebuilt mill was about 100 barrels a day of its signature "Snow Flake," considered a superior grade flour.

The Gamble Mill's name comes from the owner of the mill from 1901 to 1923, George Gamble. This was one of the most successful runs for the mill before operations began to decline during the Great Depression. The Bellefonte borough purchased the mill in 1931, using the old turbine that sometime in the 1890s replaced the water wheel to pump water to different sections of town for public use.

Beginning in the 1940s, the Gamble Mill building served variously as a veterinary, beer distributor, antique shop, art gallery, local tavern and restaurant. The business was sold to Ted Conklin in 1975 to avoid demolition. As a 16-year old student, he had already restored the "Wren's House" after a 1969 fire gutted the home. The now 22-year old industrial arts teacher put on a new roof and began the process of cleaning and repairing the building after hours from his teaching job. He also completed the paperwork to place the mill on the National Register of Historic Places and mobilized support from the community to save the mill. From 2000 to 2015, the building was used as a restaurant. In 2019 brothers Chris and Jonathan Virgilio and their uncle Raymond Ebner begin revitalization into its current creative reuse with eight B&B suites, a bar, and the Creekside Restaurant. Care has been taken to incorporate original timber posts and beams, brickwork, and mill machinery from the original mill structure into the transformed space. Our group enjoyed the ambience of the Creekside Restaurant for our Friday evening meal.

Memories at the Gamble Mill: A Historic Landmark in Bellefonte, PA, by Matt Maris, our Bellefonte Tour guide, was used to prepare this article. The book is available through Eifrig Publishers (<u>eifrigpublishers.com</u>). Matt's book will take you on a visual journey of this historic landmark over the years, including its many transformations and memories. Mills and businesses on the Gamble Mill site have served Bellefonte and the broader community in different capacities for over two centuries. The cost is \$29.99.

- Judy Grove





SATURDAY: LEMONT VILLAGE

In 1994, Joel Blanco, an interested and adventurous Boy Scout, took it upon himself to organize the cleaning of the granary and coal chutes in Lemont Village. That same year The Lemont Village Association (LVA) purchased the Lemont Granary and Coal Shed. In 2000 the Bellefonte Historical Railroad was awarded a grant to restore the railroad which runs alongside the granary and historically delivered coal and transported local grain to surrounding areas. Since then, the buildings have been undergoing a meticulous renovation.

On May 10th, our group visited Lemont's granary, coal shed, and Village Green Pavilion. Ron Smith, resident of Lemont Village and granary committee member of the Lemont Village Association, welcomed us and provided historical background. The John I. Thompson Grain Elevator and Coal Sheds (The Granary) are historic landmarks in Centre County, Pennsylvania. Built in 1885 by Moses Thompson, the Granary helped distribute locally grown agricultural products by way of the railroad.

We then viewed the recently completed pavilion in the Village Green, adjacent to the historic railroad and coal sheds. Ron described the design and construction of the mass timber structure built utilizing historic joinery techniques similar to those in the granary and coal sheds. A walk along a long stone site wall restored by a local mason brought us to the coal chutes, the interior of the simple grain elevator, and the covered portion of the railroad where hopper cars were historically parked for either delivering coal into the chutes below or accepting grain for transport.

The fruit of the Village's labor was visible on the east side of the building, along the main railroad track. Recent work consisted of oiling and replacing faulty siding boards, rebuilding five small ventilation doors, and incorporating emergency door hardware and new exterior wood panel for a required emergency exit for visitors from the interior space. The work also included repairing and rebuilding crumbling stone foundation walls along the elevation.

The Concerned Citizens of the Lemont Village Association continue to sponsor many events to foster a community spirit in our Village while encouraging visitors to our town. Truly, it takes an entire village to bring change to a community.

- Lisa Reed





SATURDAY: NAMA-VISITING A NEW OLD MILL

On May 11th, members of SPOOM's Mid-Atlantic Chapter visited the Nittany Antique Machinery Association (NAMA) in central Pennsylvania. We were there to tour a special place: a colonial-style gristmill mill built by long-time SPOOM member Bob McLaughlin and a team of dedicated volunteers.

Bob approached NAMA back in 2007 about building a mill on their fairgrounds. Since 1975, NAMA has organized annual exhibitions of antique farm equipment at Penns Cave near State College. Bob knew that gristmills were important examples of agricultural machinery—but there wasn't a mill at Penns Cave. Having recently retired from Penn State, Bob was looking for a project and offered to build a gristmill from scratch.

After finding an old set of millstones, Bob and a team of volunteer carpenters designed and built a timber-frame structure, held together with oak pins made by a local Amish man. They constructed a platform inside for the millstones and assembled a new hopper and vat using lumber Bob



had on hand. The mill's drive train was made from donated metal gears, pulleys, and bearings.

Bob's resourcefulness and ingenuity are on display throughout the mill, a unique combination of historic design and modern materials. The mill's chutes are made from PVC pipe; instead of a barrel, a plastic can catches the cornmeal. Bob even invented a new way to move corn. Instead of a bucket elevator or screw conveyor, a pneumatic tube brings corn into the building and up to the hopper.

The mill's waterwheel, made from red oak, measures eighteen feet in diameter. Bob and his team are still working on the wheel's drive train. For now, they use a tractor to power the mill. This "new old" mill ran for the first time in 2018. On May 11, Bob gave SPOOM-MA members a memorable tour of this one-of-a-kind mill. He'll be grinding again this September, during the Nittany Antique Machinery Association's 50th Annual Fall Show.

- Angela Kramer



Craig Sansonetti explains how the first sets of rolls, which are corrugated, slice open the wheat berries, peeling off the bran in sheets and shattering the endosperm. Several of the flour bags in the background advertise that roller mills were used to produce it.

SATURDAY ROLLER MILLING PRESENTATION

As conference attendees entered the NAMA building, we were surrounded by Galen Ingram's impressive collection of flour bags, many of which proudly proclaim that they were ground with the roller milling process. To discuss why that designation would attract buyers and what is different about the flour produced, Craig Sansonetti presented a slide show.

Throughout history the available means of grinding flour crushed the bran along with the endosperm and germ, producing flour darkened by specks of bran. The oils in the germ could turn rancid, decreasing the shelf life of the flour. Sifting could reduce, but not eliminate the speckled appearance, but the impression was that whiter flour was more pure. Additionally, any impurities could also produce a speckled appearance, so pure white flour was greatly preferred by consumers. Roller milling was designed to meet this customer preference and also to maximize the yield.

A key to making the system work was to begin the grinding process with break rolls - two chilled iron cylinders with spiraling corrugations spinning at different rates — which produce a scissoring effect on the wheat when perfectly aligned. When the rolls are set to the correct separation this scissoring action slices the bran off the outside of the wheat berry while shattering the endosperm inside. Most bran comes off in large flakes, which can be separated by sifting. The resulting bran flakes are then sent to a bran duster, which sweeps any adhering flour off the bran and returns it to the product stream to improve yield. Most mills had several successive sets of break rolls to ensure the separation of the bran. Smaller bran particles that are not sifted out of the product stream can be separated in a middlings purifier.

A second key element in the roller milling process is gradual reduction. The output of every set of rolls is sent to a particular set of screens in a gyrating sifter that separates the product by size. Each size is then sent to the purifier, bran duster, or the set of rolls optimized to further break down that size particle. The finest product at each stage is ready to be packed as flour. Larger particles are sent to be ground between pairs of smooth rolls, which reduce the endosperm to fine powder while flattening the wheat germ into a pancake shape without breaking the membrane that surrounds it. After each step of grinding the product is sent again to an appropriate set of screens in the sifter to be resorted by size and rerouted. The flattened wheat germ is sifted out and routed into the waste stream. Thus, the roller milling process delivered a high yield of very pure white flour which could be sold for a premium price.

Craig's presentation also considered conditioning of the wheat, mechanisms to feed it uniformly to the rolls, and highlighted some of the challenges in getting the rolls properly aligned and separated. If the rolls are not parallel, either because one end is closer than the other or because both rolls are not parallel to the floor, they will not process the wheat evenly. The separation for each set of rolls is crucial to optimizing the processing of the particular size particles. Photos and illustrations showed how these adjustments were made and what the machinery looked like around the turn of the 20th century. Since the conference attendees had just been to see the working modern roller mill at Snavely's Mill, the talk was particularly illuminating, because modern versions of these same machines are still producing fine quality flour.

– Jean Sansonetti

Business Meeting Highlights

The \$2000 chapter grant to Anselma Mill will be paid when notified by SPOOM that project requirements are met.

Mills in our region are encouraged to plan special activities in June to promote Mid-Atlantic Milling Month. Information submitted to Judy will be posted on our website and emailed to our contact list.

Elections for President, Vice President, and two directors for 2-year terms ending in 2026 will take place at the fall meeting. Incumbents are Dan Campbell, (vacant), Steve Childers, and Angela Kramer.

Adam Sieminski agreed to pursue changing our SPOOM MidAtlantic Facebook administrator from Bob Lundegard, who is deceased, to Angela Kramer, who can then add additional administrators as needed.

FUTURE MEETING DATES AND SITES:

Fall 2024 Shenandoah Valley region of western Virginia and the Eastern Panhandle of West Virginia including Locke's Mill (Tim Richards) in Berryville VA, Waterford Mill (Susan Mansch) in Loudoun County VA, and Shepherds Mill (Adam Thomas) in Shepherdstown WV

2025 Mid-Atlantic Chapter's 20th anniversary

Union Mills (where the chapter originated)

Southeastern PA including Castle Valley Mill, Charlestown Woolen Mill, Anselma Mill and an ironworks (which was cancelled due to Covid)

Full minutes and finance reports for board and membership meetings are posted on the Chapter Activity page of www.spoommidatlantic.org as soon as they are completed.

- Judy Grove

Heishman's Mill

Historic Heishman's Mill, 1206 Creek Road, Carlisle, Pennsylvania 17015, is located on the Conodoguinet Creek in Cumberland County. The Mill, Rock Crib Mill Dam, Mill Pond and Raceway are intact structures all included in one parcel of land originally purchased in 1793 by Frantz Dieller (Diller), part of the Mennonite Migration from Lancaster County. Diller was taxed in 1805 on the operation of a grist mill, a saw mill and two stills. Ownership changed several times until approximately 1870 when John Greider purchased the mill and it became known as Greider's Mill.

The 1870 Decennial Manufacturers Census valued the Greider grist and flour mill at \$9,200. The two water wheels (presumed to be undershot wheels)



powered a set of burrs and a chopper. The mill had an annual production of 650 barrels of flour, 200 bushels of custom corn, 600 bushels of jobbing and bran and an additional 3,000 bushels of wheat for processing.

The Mill continued to operate with a variety of owners from 1870 to 1919. In October 1920, the Mill was sold to B.F. Heishman, a miller from Baker, West Virginia. Prior to his purchase, the mill had been modernized. Two S Morgan Smith Turbines replaced the tub wheels and four Wolf rollers were added along with product storage areas and a full office. The business ultimately closed down in 1958.

The property sat unused, with machinery and equipment in place, until William Foshag purchased the mill in 1969. He lived in the mill for a time prior to purchasing the nearby Millers House. He devoted the next 45 years to working on maintaining and stabilizing the Mill structure and preserving the Mill Dam and Mill Pond. Mr. Foshag was approached by state agencies attempting to get him to remove the dam. Through his collaboration with American Rivers and the PAFBC, he was able to preserve the mill dam by the construction of a naturalistic fish bypass channel to allow migratory fish to move up and downstream.

Upon Mr. Foshag's death in 2018, his estate donated the Mill, Mill Dam, Mill Pond and the Raceway to the Nonprofit Organization, Preservation Pennsylvania which placed an historic easement on those aspects of the property, requiring that they be maintained in a historically accurate manner by all future owners of the property. A great grandson of the last operating miller, Randy Heishman and his wife Angie purchased the Mill from Preservation PA with the easement in place. Preservation PA in turn granted funds from the sale of the mill to the Heishman's to assist them in restoring the exterior of the Mill. Residing, roof repair, painting, and repointing stone work was completed. The Mill was placed on the National Register of Historic Places (2022). Following the exterior restoration work, Friends of Historic Heishman's Mill (FHHM) was formed as a 501 C 3 organization to promote public access to the Mill property, the Conodoguinet Creek Water Trail, and to create an educational center focused on fishing, boating, and the unique history of water power in the development of industry in early Pennsylvania.

FHHM was given a 27 year public recreational easement by the Heishmans on the Mill Property which allowed funding from PAFBC and DCNR for a canoe/kayak portage around the Mill Dam and Mill. Construction of the portage will begin on July 1st, 2024 and include the installation of a fish habitat structure, a canoe/kayak take out, safety fencing, educational and safety signage and a safe walkway along Creek Road. Simple park amenities and parking improvements will complement the project.

This portage will allow a 25 mile westward expansion of the Conodoguinet Creek Water Trail to the Newburg Game Lands from its current terminus at North Middleton Park, outside Carlisle.

In order to assist the Heishman's in developing a plan for the restoration of the interior of the mill and the mill machinery, FHHM is working closely with Preservation PA to fully examine any structural issues that need to be addressed as well as develop a plan for how best to interpret the Mill itself for public use.



Please visit our web site www.friendsofheishmansmill.org

The historic content of this article was drawn from the National Register of Historic Places Application written by David Smith and "Water-Powered Mills of Cumberland County Pennsylvania", 2015, Cumberland County Historical Society

— Ed Franco, President FHHM

Wallace Cross Mill Ledger Mystery

In 2015 several surviving ledgers from the Cross Mill were donated to the York County Parks Department by the daughter of the last miller, Harry Cross. These ledgers contain records of transactions from the saw and grain mill operations as well as other intriguing entries like a poultice cure for pneumonia recipe and hours worked in a Red Lion furniture factory. A bit of detective work uncovered the reason for the unlikely inclusion of the last two items. In the 1920's J Nelson Cross purchased a refurbished wheel from the Fitz Water Wheel Company in Hanover Pa for \$300 – which he spent many years repaying. When the Fitz Company closed, its records were turned over to the Hagley Museum in Delaware. A four-page letter sent by J Nelson on April 25, 1931 is included in these files. One paragraph of his letter (with his original spelling and grammar) explains the mystery.

Enclosed you will find my note. I will Send you a Money Order for the money due \$2.93 for Interest – and \$2.00 on note - \$4.93 in all on Tuesday or Wendsday of next week. The reason I Cannot pay more this time is on account of money so hard to get here just now. We moved to Red Lion 2 years ago last Dec. I had not been well for about a year before that. And our doctor told me it was to damp here for me that I Should go away for a While. I worked in the Mill Room at Eberts *Furniture factory but last year times got So* bad and we came back to the mill on Feb 17th and I ame at my old trade again. I have a Steam Saw Mill and have Sawed Several lots but People are Short of Money but I will get paid the forepart of the week. I just got the notice last Friday. . .

The onion poultice was intended to relieve the bronchitis aggravated by the dampness in the mill. The recipe is included should you want to test it.

Take six or ten onions according to size and chop fine. Put in a large spider over a hot fire, and then add the same quantity of rye meal, and vinegar enough to form a thick paste. Stir thoroughly letting it simmer five or ten minutes. Then put it in a cotton bag large enough to cover the lungs and apply to chest as hot as patient can bear. In about ten minutes, apply another and thus continue by reheating the poultices. In a few hours the patient will be out of danger.

—Judy Grove



MEMBERSHIP SUBSCRIPTION FORM

Please enroll me as a member of the Mid-Atlantic Chapter of the Society for the Preservation Of Old Mills

| Please Print | |
|---|---|
| Name: | |
| Milling Connection: | |
| Address: | |
| City: S | tate/Zip Code |
| Telephone Number | E-mail Address |
| (Newsletters are emailed and posted on our web site when possible to save postage.) | |
| Subscription New Renewal | **Current members should wait for a personal notice of renewal in December. |
| Please Check One: | |
| Individual, Member of SPOOM - \$10.00 | Individual, Not Member of SPOOM - \$15.00 |
| Sustaining Membership - \$25.00 | Organization Membership - \$50.00 |

Please indicate level of membership and mail this form with your check or money order to **Membership Manager, 613 Green Valley Road, York PA 17403. Please make your checks out to SPOOM Mid-Atlantic.** Online membership payment is available through the membership page of our website www. spoommidatlantic.org as well. The Mid-Atlantic Chapter is a member in good standing of the Society for the Preservation of Old Mills and serves MD, DE, PA, VA, and DC.

Unsure of your membership staus? Contact spoommidatlantic@gmail.com or 717-741-4366.

Attach Postage Here

Membership Manager Mid-Atlantic Chapter of SPOOM 613 Green Valley Road, York, PA 17403