



The Mill at Anselma

A National
Historic Landmark



A low-angle photograph of a large, mature tree with a thick, white, peeling bark. The tree's branches spread out in all directions, covered with dense foliage of small, brown and orange leaves, indicating autumn. The background is a clear, bright blue sky. The tree's trunk is dark and textured, contrasting with the lighter bark on the upper branches.

Agenda

Early History
Milling Process and
Products
Technology Changes
Anselma Mill Today

The Lightfoot Mill



- Built in 1747 by Samuel Lightfoot
- First mill in Pikeland
- A custom mill

Gristmills in Pikeland in 1798

<u>Owner</u>	<u>Size (square feet)</u>	<u>Type</u>
Crisman	1920	Merchant
Fox	1632	Custom
Wisler	1320	Custom
Pennybecker	1200	Merchant
Clemens	1200	Custom
Hersh	945	Custom
Lightfoot	924	Custom
Shuller	504	Custom

Crisman's Mill





Three Generations of
Lightfoots For 65 Years
1747 - 1812



The Simmers Family
For 33 Years
1886 - 1919

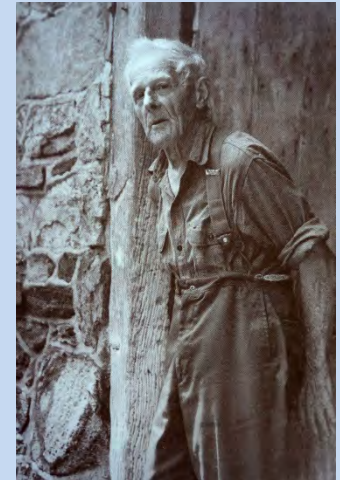
Five Families Shaped the History of our Mill and Site for over 270 Years



The Oberholtzer Family
For 27 Years
1859 - 1886

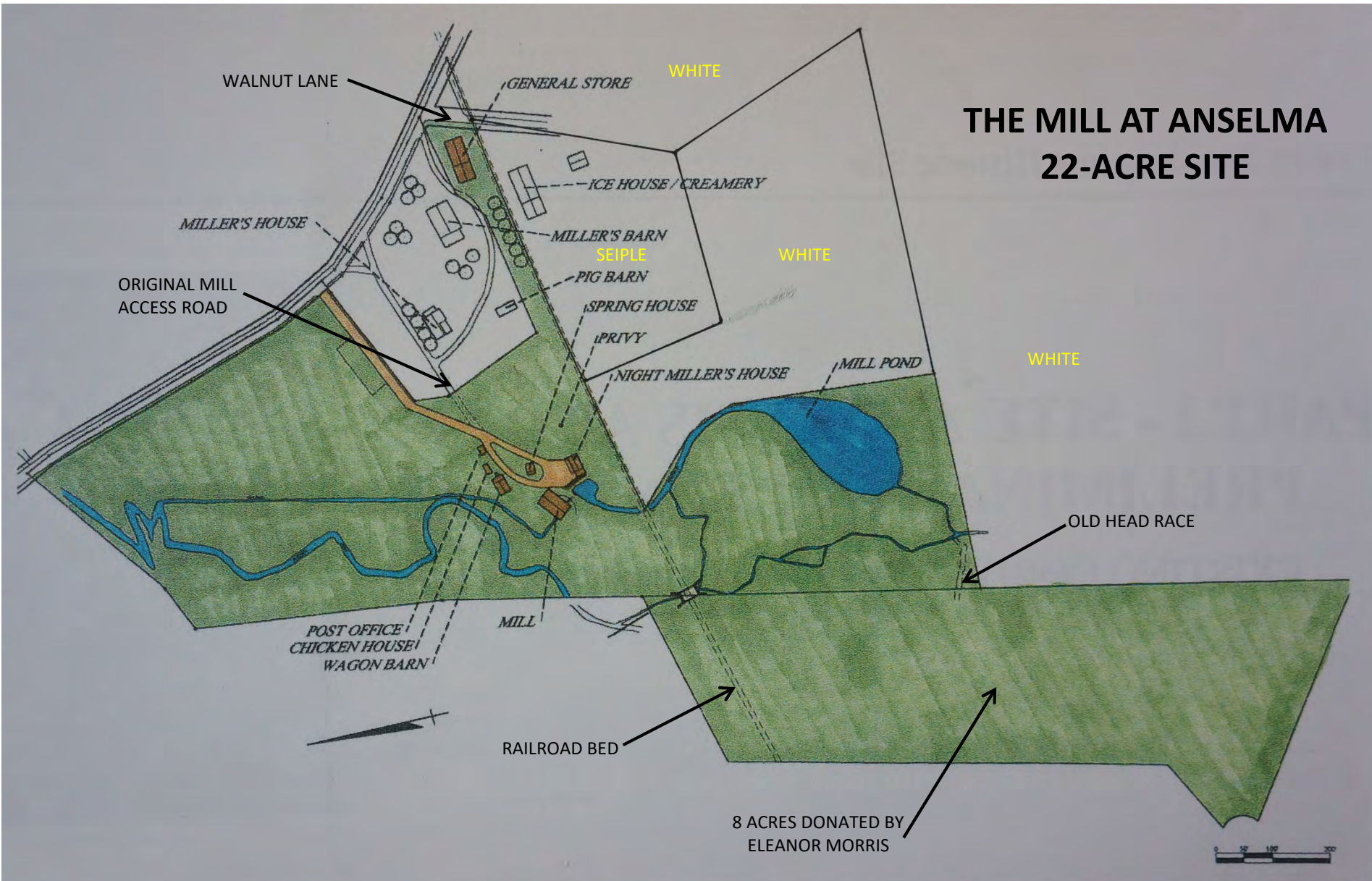


Two Generations of
Shenemans For 39 Years
1820 - 1859



The Collins Family
For 63 Years
1919 - 1982

THE MILL AT ANSELMA 22-ACRE SITE

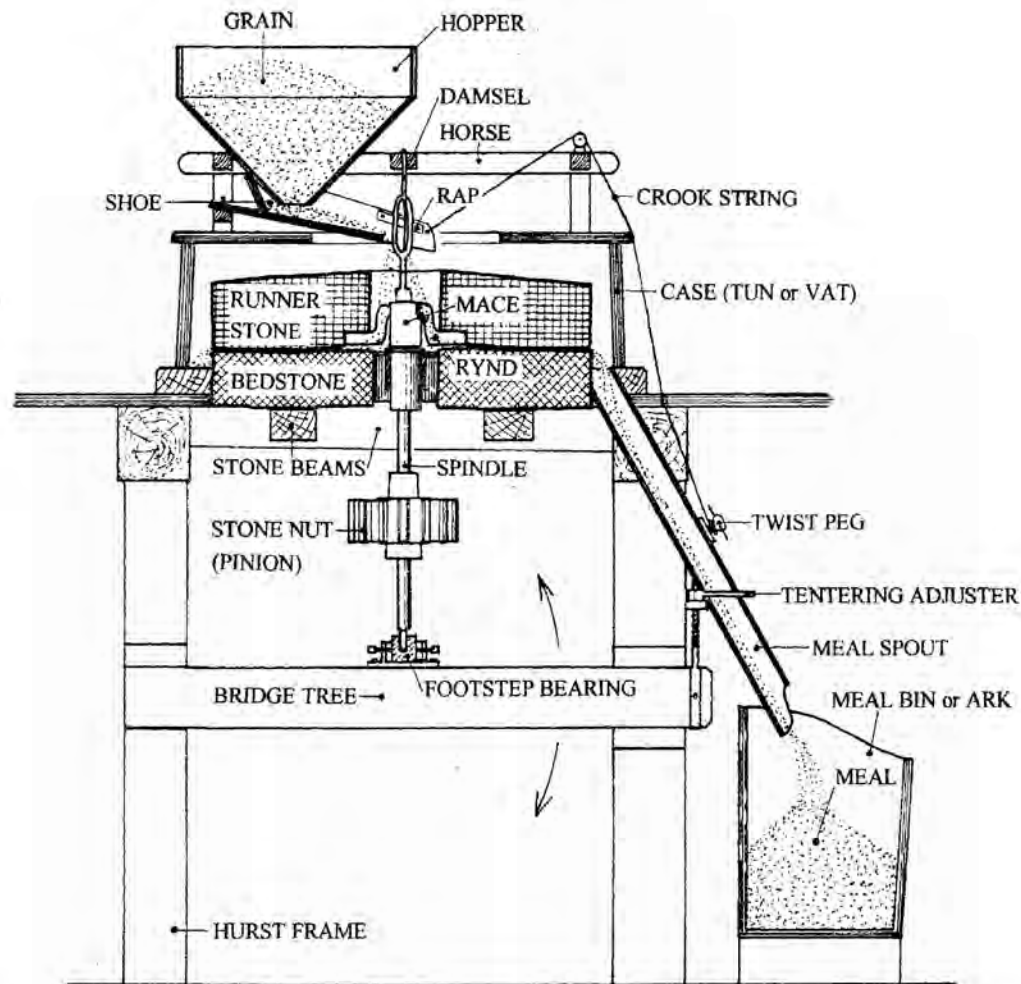




Water Wheel Specifications

- Wooden water wheel replaced by steel water wheel in 1906-1909 timeframe.
- Manufactured by Fitz Water Wheel Company.
- Designed to be compatible with existing wooden gear system.
- Restored in 2001-2002.
- Overshot water wheel.
- Diameter: 16 feet, 4 inches.
- 48 buckets, each bucket capacity 5.8 gallons.
- Designed to turn at 8 rpms.





1 A typical arrangement of millstones. This underdriven layout is based on that which can be found in many nineteenth-century watermills, but it reflects a basic principle that has been established for nearly 2000 years

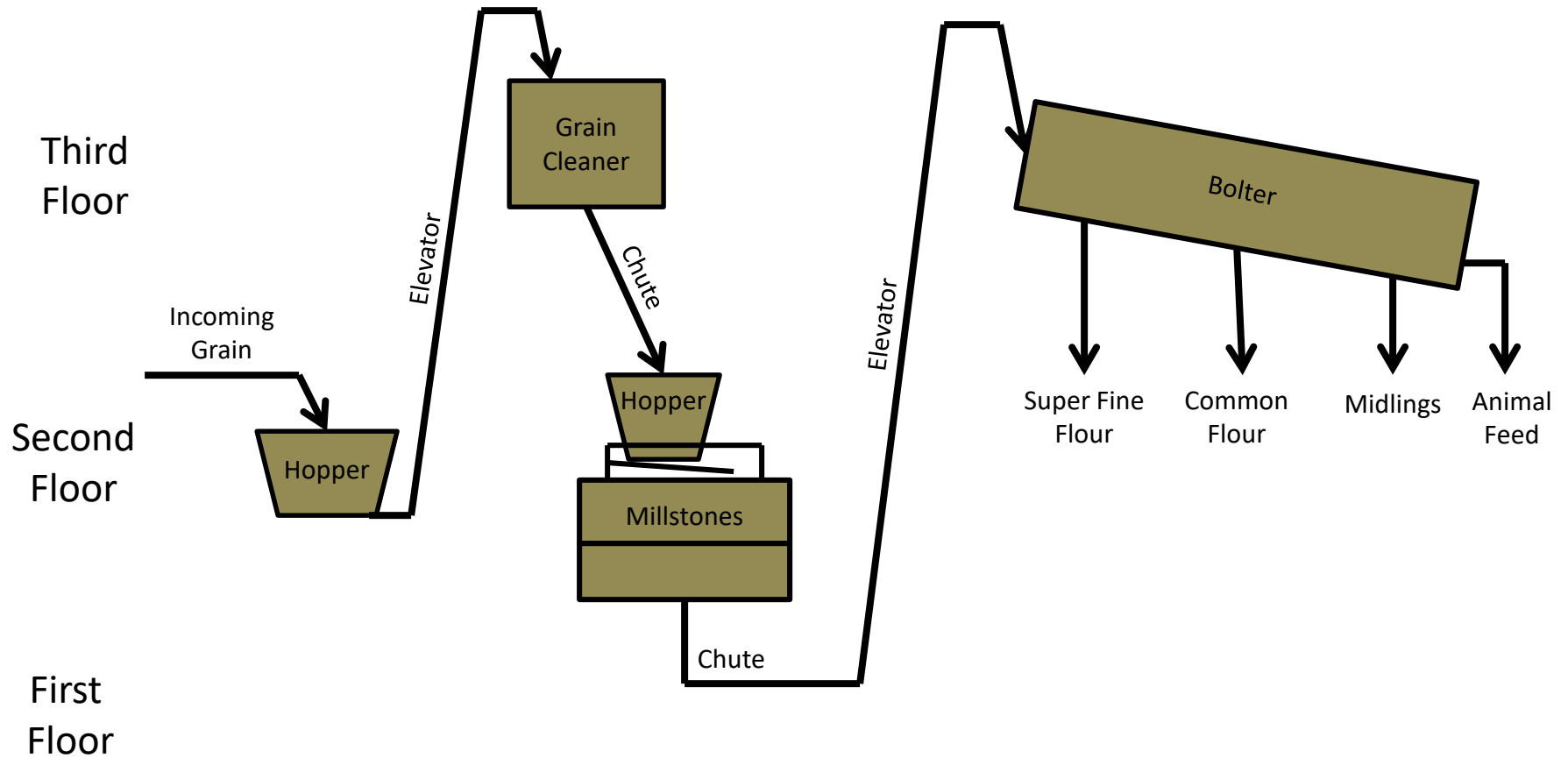
Technology Changes

The Oliver Evans technology was installed in the mid 1820's. This significantly changed the milling process from a very labor intensive colonial era process to an automated process well suited to commercial flour production.

Faced with a decline in the feed milling business, Mr. Collins repurposed our mill from a water powered grist mill to a water powered machine shop.

These changes were implemented without changing the existing mill machinery or the existing mill structure. These changes can be thought of as “added layers of technology”.

Oliver Evans System



Our Mill Products

We are licensed by the State of PA, Department of Agriculture, to produce and sell our flour products. These products include pastry flour, bread flour, roasted corn meal, as well as dry mixes and other flour products.

Pastry Flour

- We use soft red winter wheat, grown in the mid-Atlantic states, for our pastry flour.
- Winter wheat is grown in the fall, lies dormant over the winter, resumes growth in the spring, and is harvested in the early summer.
- Soft wheat has less protein (9 per cent) and more starch for better pastry baking qualities.

Bread Flour

- We use hard red spring wheat, grown in Minnesota, for our bread flour.
- Spring wheat is grown in the spring, and harvested in the fall.
- Hard wheat has more protein (13 per cent) which is better for bread. When mixed with water, the protein forms gluten. The higher the protein, the more gluten can be formed.

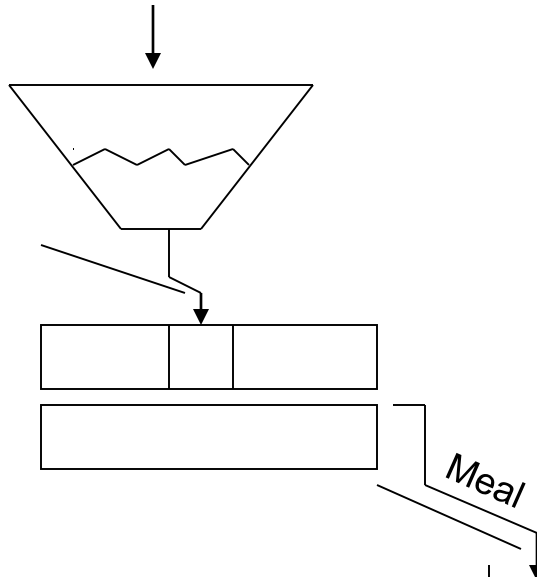
All-Purpose Flour

- By mixing pastry flour (9 per cent) and bread flour(13 per cent) in equal proportions, the result is an all-purpose flour (11 per cent).

Whole Wheat Flour

- Whole wheat flour can be made by mixing 1 ½ cups of fine bran with 1 pound of flour.

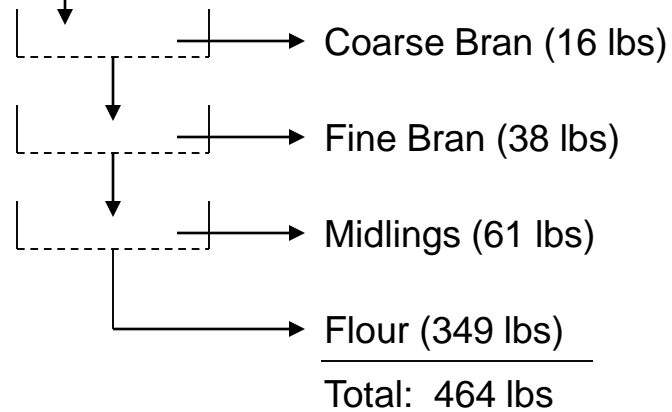
Wheat Berries (500 lbs)



Our Milling and Bolting Processes

A Good Day: $349/500 = 70\%$ Yield

A Not So Good Day: $250/500 = 50\%$ Yield



Recent History: 1972 to the Present

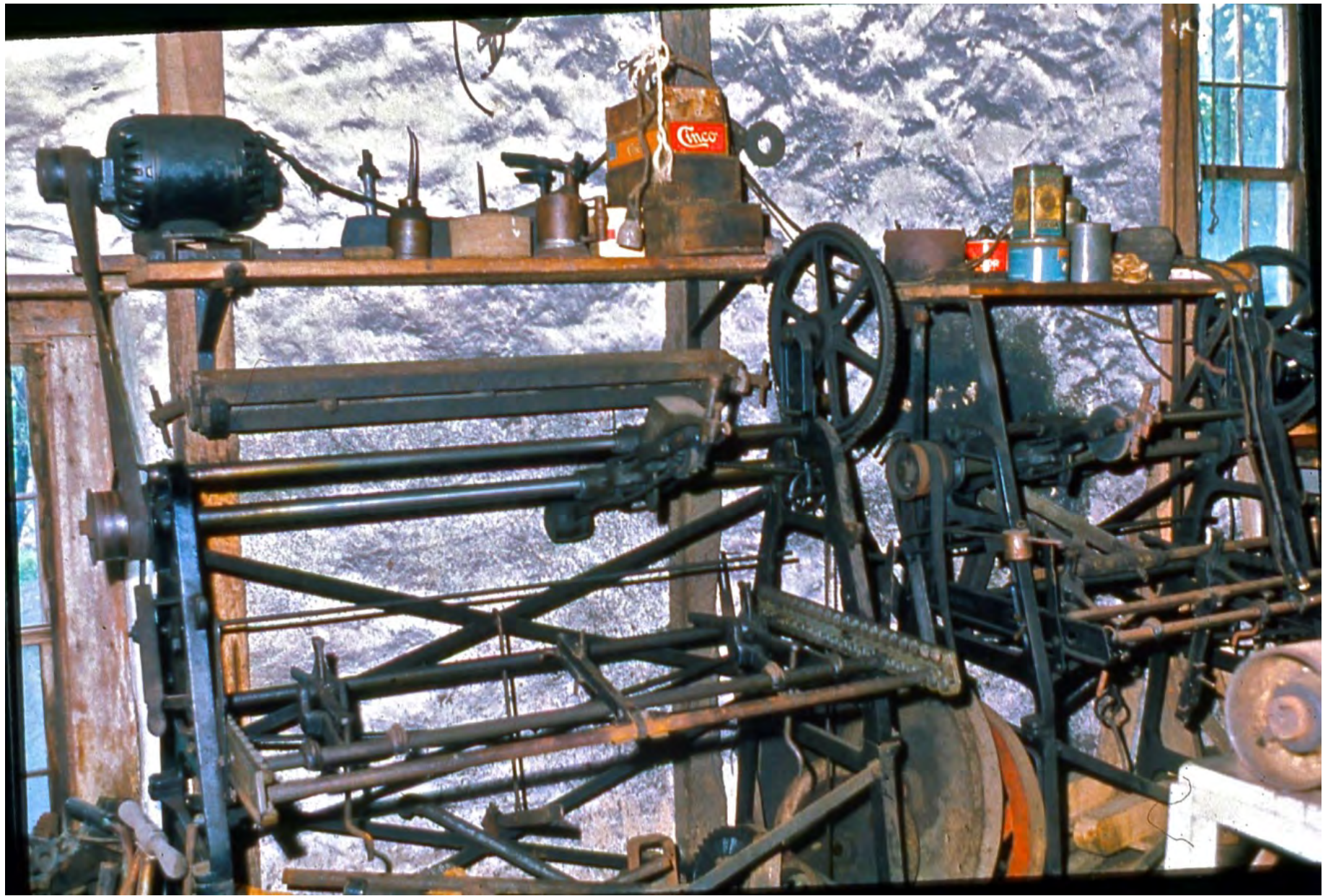
- Recognizing the historical significance of our mill, curators and scholars from the Hagley Museum photo-documented our mill in 1972.
- After Oliver Collins' death in 1982, Samuel and Eleanor Morris and the French and Pickering Creaks Conservation Trust purchased the mill property to preserve The Mill at Anselma for future generations.
- The Mill at Anselma Preservation and Educational Trust was formed in 1998 to continue restoration efforts and govern the mill property as a public site. The first Executive Director was hired in 2002. Restoration complete in 2005.

Our Organization

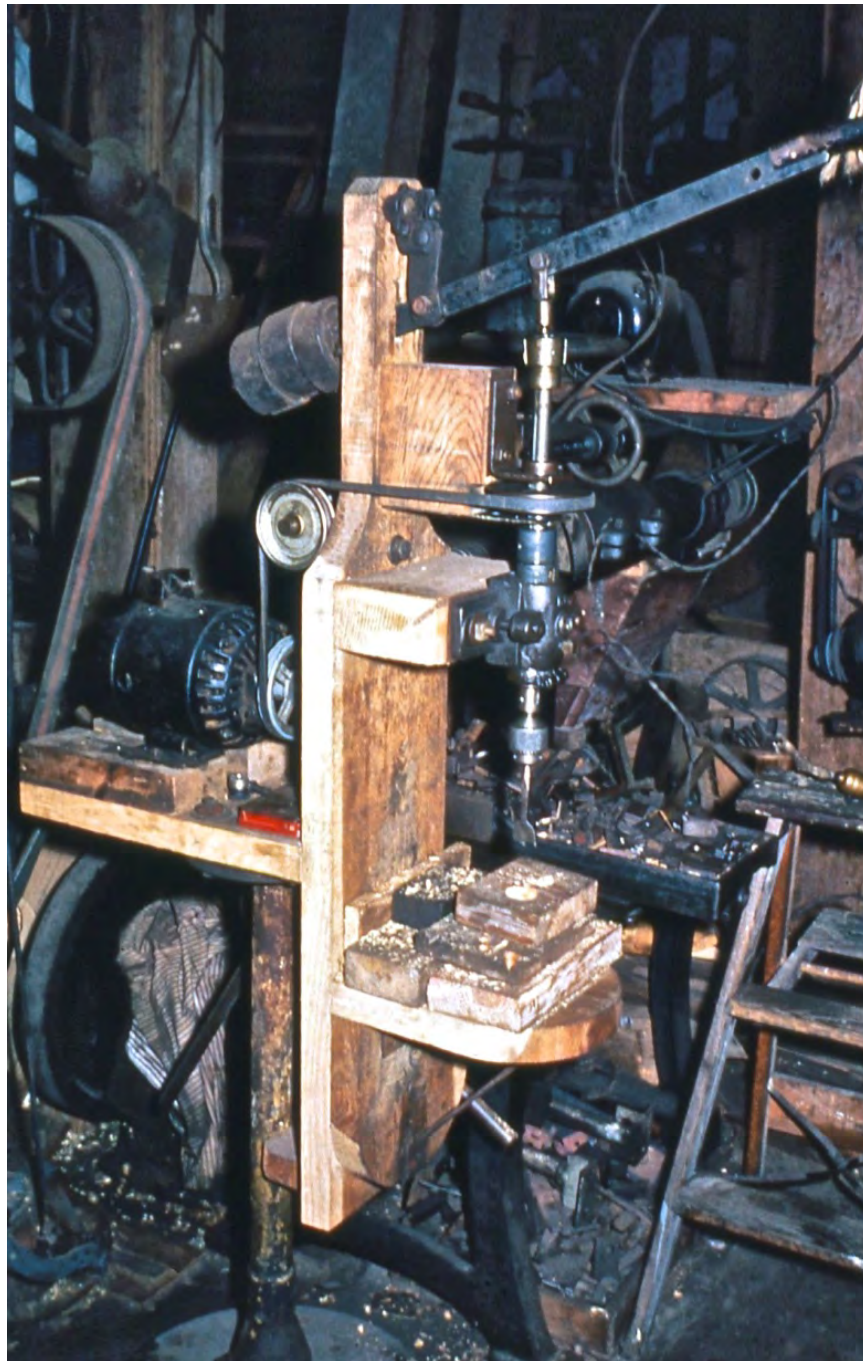
- Privately owned, non-profit
- The Mill at Anselma Preservation and Educational Trust (MAAPET)
- Board of Trustees
 - Maximum 18 board members, typically 14
 - Executive Council: Chair, Vice-Chair, Secretary, Treasurer
 - Standing Committees: Events, Marketing/Communications, Strategy
- 40 volunteers

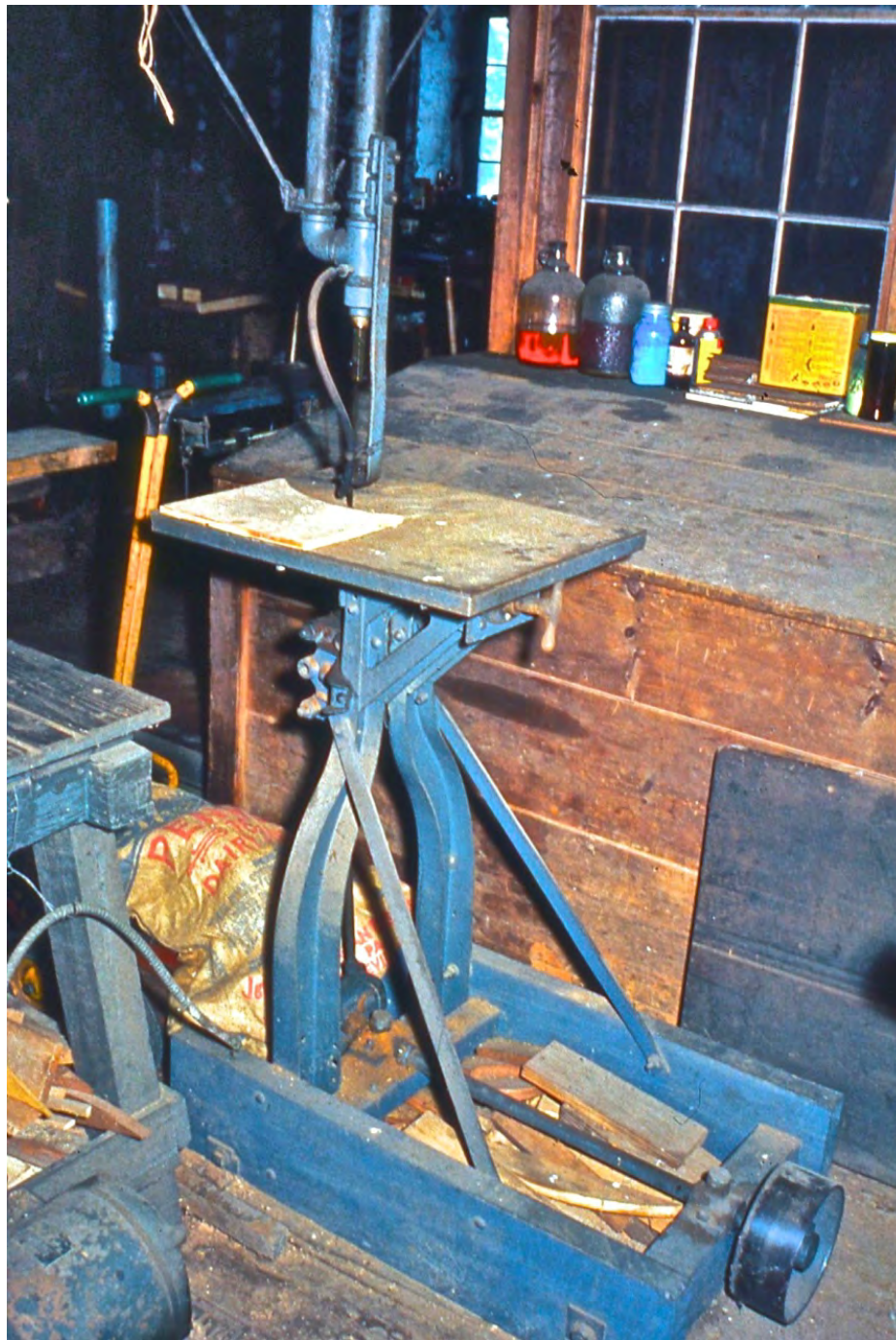
Mr. Collins and His Machines

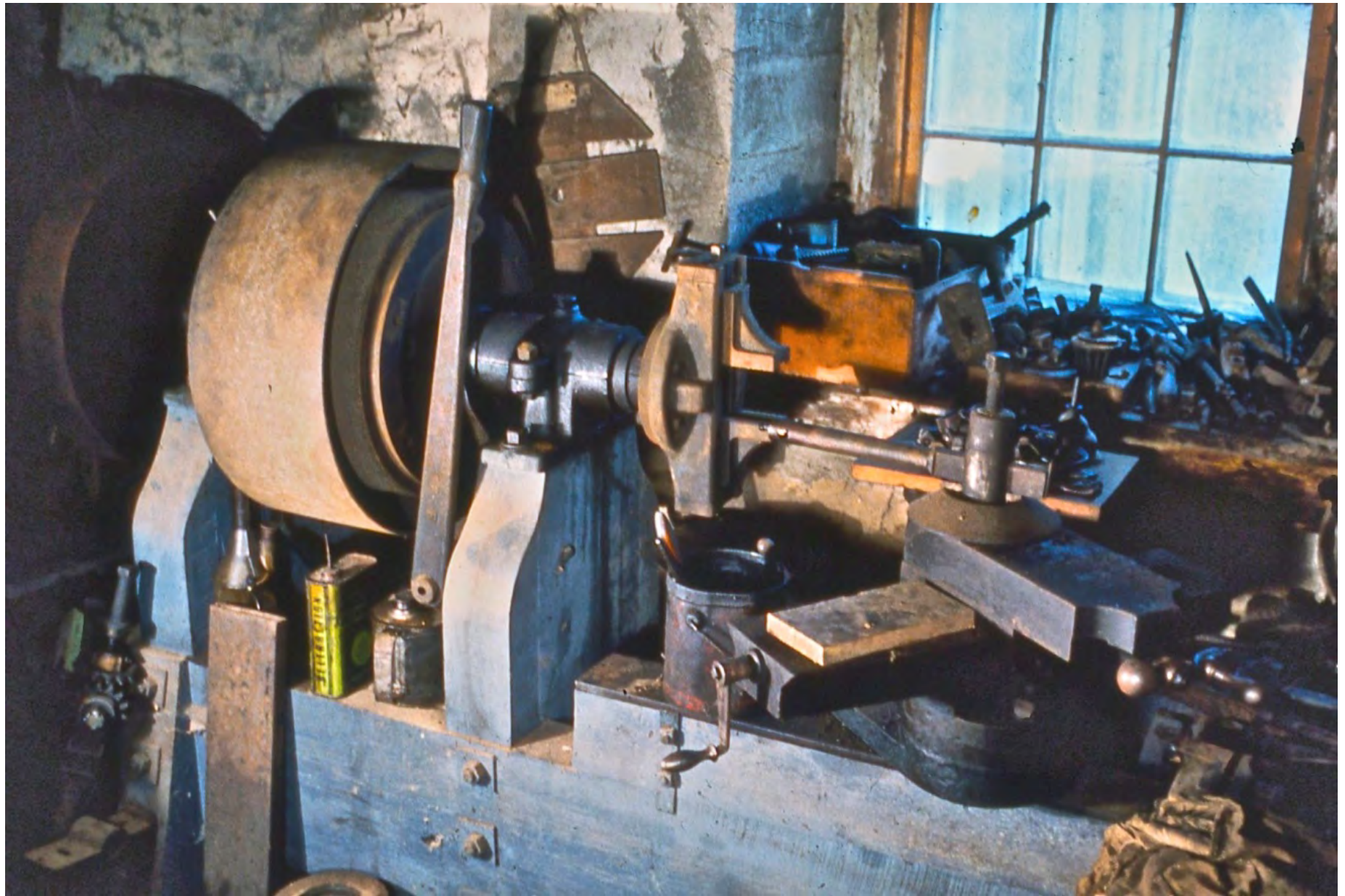












Conclusion

The Mill at Anselma is a remarkable example of a colonial era grist mill with its machinery still operational in its original form. Changes in technology were implemented without changing the original machinery or the mill structure.