1. **Main Museum Building**: Purchase tickets, visit the gift shop, see the “Dreams of America” exhibit, and enter through to the mill.

2. **Smoky Valley Roller Mill**: Built in 1898, the roller mill continued commercial operation through 1955. Full restoration was completed in 1981. It now operates the first Saturday in May as part of Millfest celebrations.

3. **Powerhouse**: Holds the electric motors powering the mill. (Not open to public.)

4. **Homestead Log Cabin**: Built in 1869, this early home was originally southwest of Lindsborg.

5. **West Kentuck School**: Used 1903 - 1952, the one-room schoolhouse was southeast of town.

6. **Heritage Center**: Exhibits include a livery stable, farm machinery, and store re-creations.

7. **Chapel**: St. Paul’s Lutheran Church was located near Mentor. Following being hit by a 1969 tornado, its interior was moved here to museum grounds.

8. **1904 World’s Fair Swedish Pavilion**: Designed by premier architect Ferdinand Boberg and prefabricated in Sweden for the fair in St. Louis, this original pavilion was presented to Bethany College as an art and music classroom after the fair. It was moved to museum grounds in 1969.

9. **Music Room**: Exhibition of musical instruments and machines from the early 20th century, including phonographs, band instruments, and organs.

10. **Academy Building**: This first local public school building was built in 1879 and was later used at a Bethany College classroom. (Not open to public.)

11. **Lindsborg Union Pacific Depot**: Completed under Kansas Pacific in 1879, this depot served the area for nearly 100 years until 1972. It was moved to museum grounds in 1974.

12. **Santa Fe Steam Engine #735**: Rebuilt in 1900, #735 is one of 46 Santa Fe has on display in the United States. It was given to City of Hutchinson in 1950, then to Lindsborg in 1975.

13. **Blacksmith Shop**: The “Björndyke” was a small gold mining shack originally near Coronado Heights, northwest of Lindsborg. It now displays multiple traditional blacksmithing tools.

14. **Erickson Brothers Workshop**: This shop is where the brothers invented the first practical telephone dial, when it was located on the Erickson farm, northeast of Lindsborg.

15. **Sweadal**: Originally built southwest of Lindsborg in 1869, this was the first above-ground framed building in the area and served as the first courthouse in McPherson County.

16. **Picnic Area**: Public area for picnicking, with a beautiful view of the river and Old Mill.

17. **Old Mill Campground**: For RVs and tent camping, this cozy park area has 24 30-amp electrical hookups for $15 per night (or $12 without hookup). More information available at www.oldmillmuseum.org/campgrounds, plus NEW online pay by PayPal or Venmo.
Mill Facts & History

The Smoky Valley Roller Mill was built in 1898. Unlike a grist mill, which uses stones, a roller mill uses a series of corrugated steel rollers to grind grain into flour. Known as the “granddaddy of the modern mill,” roller mills became important in the Smoky Valley area with the increased prevalence of hard winter wheat in the 1870s.

The mill remained an active business until 1955, providing flour and specialty products - such as pancake flour - around the region and the globe.

Originally the mill was powered by water turbines (not a wheel), which turned on a vertical axle. While the dam washed out in 1940, the mill owners had already converted it to more reliable electric power. (The housing for the turbines and the remains of the dam can still be seen beside the river behind the mill. Two of the turbines are in the mill courtyard.)

Four to six people operated the mill to process 30-35 bushels of wheat per hour, yielding between 1,260-1,470 pounds of flour.

Efforts to restore the mill to operating condition began in the 1960s and were completed in 1981.

Numbered signs on each machine in the mill correspond to the numbers below in this guide.

1. Auger: The auger “screw” delivers wheat to the fifth elevator leg.
2. Fifth Elevator Leg: Special belts move wheat to the top, third floor.
3. Separator: (Farthest corner from third floor stairs.) Screens out large debris such as hay, nails and rocks.
4. Magnet: Removes any metal that made it through the separator.
5. Scourer: Filters any remaining impurities and scrapes the wheat bran to prepare it for tempering.
6. Tempering Bins: Here a small amount of water is added to the wheat to loosen the bran and soften the center of the wheat.
7. Roller Stands: Each stand has two pairs of corrugated rollers inside which break the whole wheat down into flour. Elevators bring broken grain to sifters on third floor.
8. Sifters: Each sifter shakes in the horizontal, which separates product by size through 20 internal screens in each one. Product broken small enough is directed to a finer roller stand on the first floor. Product not yet small enough is directed back to the same roller stand for further breaking. The product will continue traveling between sifters and roller stands until a fine enough flour is achieved.
9. Bran Duster: (Look to left going up stairs to third floor.) This machine separates bran (the husk of the wheat kernel) from the flour. Removed bran travels to the bran packers for use as livestock feed.
10. Purifiers: These remove any fluffy, fibrous material from the flour. After entering the purifier, the product travels across a slanted, vibrating screen with several sizes of mesh. A fan in the top of the machine creates suction, drawing off the lightest material to the dust collector.
11. Flour Dresser: The final step in the process, the flour dresser thoroughly mixes and aerates the flour while also removing any coarse granules or lint remaining.
12. Holding Bins: These four bins hold the product as it waits for various stages of the milling process.
13. Packers: Here final product is packed and sent out to be sold.