FLOUR POWER

The rustic charm of Bonneyville Mill, Indiana’s oldest continuously operating gristmill, is equally appreciated by history buffs, photographers and bakers. Built by Edward Bonney in the mid-1830’s, the mill remains a captivating example of a working antiquity. Giant horizontal millstones thunder underfoot grinding local wheat, corn, buckwheat and rye into flour. Some of the original millstones are still in use.

While many bakers rely on the local grocery store for flour, those in the know rely on Bonneyville Mill’s flour to bake their breads, cookies and rolls. Miller John Jenney says that the mill grinds three kinds of wheat—two hard and one soft—plus two kinds of corn—yellow and white. Then add buckwheat and rye to the list. He also notes that some folks travel as far as 100 miles to buy flour and cornmeal to stock up for the season. Some say the cornmeal is the best in the Midwest. “You have to keep it refrigerated,” he warns.

While powered mills have been the method of producing stone-ground flour since the time of the Romans, each year, from May through October, Bonneyville Mill grinds on giving visitors a taste of Indiana history and plenty of flour power.

Bonneyville Mill
53373 CR 131
Bristol, IN 46507

Contact: John Jenney
p: 574.825.9324
john@elkhartcountyparks.org | elkhartcountyparks.org/properties_locations/bonneyville_mill.htm