

eminent Of Bygone Era

er grain product, a hammer mill powered by a diesel engine is used to grind fine whole wheat flour, cornmeal, and rye flours.

Landis bags flour into five- to 100-pound bags for those interested in purchasing flour. White flour and other varieties such as rye, rolled oats, and brown sugar are purchased from other mills for resale.

A few local farmers bring corn in to be ground for their personal use. Landis delivers his product locally.

"This is better for me at my age," Landis said of the slower-paced activity at the mill. He opens at 7 a.m. Monday through Saturday. He

has no set day for grinding.

"I grind whenever it gets low," he said.

Old wooden gears and heavy belts sometimes break. Landis can patch most of it himself. As far as getting replacement parts, he said, "There are still machine shops around."

Ocasionally the water wheel becomes frozen in winter. Then the hammermill's diesel engine can be connected to run the waterwheel.

Memorabilia such as jute feed-bags, old tools, wire sieves, and old saws of bygone days hang on the walls.

The saws are from the era when the mill also sawed ice and stored it



This is the oldest of four homes on the property. It is believed to have been built in the late 1700s. It has deep window sills, fire places, and a winding stairway. The Landis family lived in it until recently when their son Jim, who farms the land, moved into it.



The white tower in front of the mill anchors cables running from mill to barn. At one time, these cables transported power from the waterwheel to the barn to thresh wheat, shred fodder, and hoist hay.



Ponds and the race on the property have ducks and swans swimming in them. Lush green grass grows and a tangle of evergreens and shrubbery grows along the river-banks.



The mill offers stoneground whole wheat and cornmeal in addition to a variety of bread and pastry flours. Esther stands at the display of rye, wheat germ, rolled oats, corn muffin mix, brown sugar, oat bran and wheat bran, which are also sold to customers who stop by.

in the nearby ice house, where sawdust was used to insulate the ice.

"It was cut and stored in the winter and kept for use until July or August," Esther said.

At one time, the waterwheel was hooked up to thresh wheat and shred corn fodder in the barns. It was even used to hoist hay into the barn.

The low level of the mill is stone and the upper levels are built of brick.

Wooden barrels, wooden wheels, pulleys, and boards of all sizes add interest to the inside brick walls of the mill.

Landis is 79 years old. When asked how long he plans to continue working in the mill, he answered, "The Lord says one shouldn't boast about tomorrow."

His wife said, "He'll stay until

he's able."

The farm has two large homes and two tenant homes on the property. Son James, who farms the land, lives in the white stone house that is believed to have been built in the late 1700s. Esther and her husband had lived in that house until they transferred the farm to their son James. The elder couple then moved into the brick house on the property.

Another son Clair and his family live on a dairy farm in Strasburg, which is also a century farm passed down through the generations. A daughter, Nancy, works at the Amish Farm, which belongs to Landis's family.

For more information on the mill and the flours sold, contact the Rohrs at 273 Rohrer Mill Road, Ronks, PA 17572 or call (717)

687-6400.

Here is a recipe that they hand out with bags of the stone ground cornmeal mixed with whole wheat flour.

CORN BREAD OR MUFFINS

1 cup yellow roasted cornmeal
1 cup stone ground whole wheat flour

Add:

½ cup brown sugar
½ teaspoon salt
3 teaspoons baking powder

Stir and add:

2 beaten eggs

¼ cup oil

1 cup milk

Mix together ingredients. Pour batter into a 8-inch pan or a 12-cup muffin tin. Bake at 375 degrees for 25 minutes.

Agronomic Field Clinic July 26

UNIVERSITY PARK (Centre Co.) — Penn State's 1994 Agronomic Field Diagnostic Clinic and Farmer Appreciation Day will take place Tuesday, July 26, from 9 a.m. to 4:30 p.m. at the Agronomy Research Farm at Penn State's Russell E. Larson Agricultural Research Center in Rockspring. The Russell E. Larson Agricultural Research Center is located nine miles southwest of State College on Route 45.

"The field day is designed to help farmers improve their agronomic management skills," said Dr. William Curran, assistant professor of weed science in Penn

State's College of Agricultural Sciences. "Penn State specialists will provide hands-on diagnostic training in crop production, soil fertility, and pest management. There will be plenty of opportunities for questions and discussions."

Topics will include corn growth and development; identification of off-types of corn; soybean varieties, populations, and row spacings; forage yields; and calculation of forage moisture content.

Also covered will be the effectiveness of row cleaners in high-residue fields and diagnosis of soil fertility problems. Pest-

management topics will include managing corn rootworm, diagnosing corn leaf diseases, understanding and choosing herbicides, and identifying weeds.

To register, call the Conferences and Short Courses Office, (814) 865-8301, or obtain a registration form from your local cooperative extension office. Mail completed forms to Field Diagnostic Clinic, Conferences and Short Courses, The Pennsylvania State University, 306 Agricultural Administration, University Park, PA 16802.