“Moore County Grit”
(North Carolina Millstone Company, located in Moore County, North Carolina)

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The article begins:

“The peculiar formation of this stone, and its remarkable adaptability to grinding corn meal, has, in a comparatively short time, been thoroughly brought to the attention of the milling world. In Moore County, North Carolina, located about in the center of the State, this conglomerate was discovered by the early settlers, and was known to exist in a well-defined vein for a distance of nearly two miles, and was first worked in several places by them for their own use in grinding corn meal, and as sought for in every section of the State, and hauled in wagons long distances….”

“About four years ago the entire vein was purchased by the North Carolina Millstone Company, and for the first time since its discovery, improved machinery and appliances were put to work in quarrying and developing this grit….”

This article, which begins on the next page, is presented on the Stone Quarries and Beyond web site.

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“MOORE COUNTY GRIT.”

The peculiar formation of this stone, and its remarkable adaptability to grinding corn meal, has, in a comparatively short time, been thoroughly brought to the attention of the milling world. In Moore County, North Carolina, located about in the center of the State, this conglomerate was discovered by the early settlers, and was known to exist in a well-defined vein for a distance of nearly two miles, and was first worked in several places by them for their own use in grinding corn meal, and was sought for in every section of the State, and hauled in wagons long distances. In many cases where it came into competition with other stones used for grinding corn meal, its superiority was so marked that parties paid large sums of money to secure the “Moore County Grit,” to enable them to hold their trade.

About four years ago the entire vein was purchased by the North Carolina Millstone Company, and for the first time since its discovery, improved machinery and appliances were put to work in quarrying and developing this grit. Starting in a small way, the company has gradually built up a large business and developed a little village around their works, solely upon the merits of this stone. Its claims of superiority over other millstones for grinding corn meal are: that it will not glaze, and will grind large quantities of corn without dressing; that it wears differently from other millstones, its tendency being to wear sharp and not smoothly on its face. It grinds meal into round particles, and will raise a bushel of corn when ground into meal 30 to 40 per
(photo caption) "Moore County Grit’ Portable Corn Mills."
cent, insuring light, superior table meal, which is not liable to be heavy when made into bread. In many sections of the country this particular feature is of the greatest importance, especially so in the Southern and Southwestern States, where corn bread is the staple article of food. It is claimed that, owing to the peculiar nature of this stone, and its natural sharpness, it does not require as much power as other millstones to grind a given number of bushels of corn, and in point of durability it has shown great superiority over other millstones.

Our illustration is a sectional view of a mill built by the North Carolina Millstone Company, and provided with 3 runs of their upper runner 36 inch portable corn mills, with silent feed, exhaust fan, sifter or bolter, and meal box. The capacity of this 3-run mill, when grinding fine table meal of superior quality, is 25 bushels per hour, or if used on chop or mixed grain, 50 bushels per hour. The engine running these mills is a 25 horse power cut-off engine with boiler. It is claimed that these mills, grinding at the above rate, are run with six feet of wood for ten hours, which is very little fuel for the amount of work performed.

The claim for these mills is not for the large amount of corn that can be forced through them, but for the quality of the meal. It is also claimed that if the quantity is increased to over eight bushels for a 36 inch mill and five bushels for a 30 inch mill, the same high character of meal cannot be produced by any stone of the same diameter.

We are informed that a railroad has been chartered recently, to extend from Fayetteville to High Point, N. C.,
and the prospects are that within the next eighteen months it will reach Parkewood, the little village that owes its existence to this grit. At present this village is sixteen miles from any point of railroad communication, and the new road will give it a very considerable impetus, and will enable the company to deliver their products with a diminished outlay.

For further particulars in regard to the "Moore County Grit" mills and millstones, address North Carolina Millstone Company, Carthage, N. C.