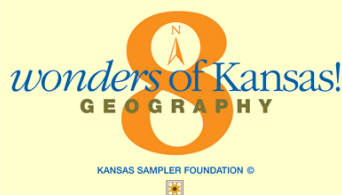


Vår Historia

SMOKY VALLEY HISTORICAL ASSOCIATION NEWSLETTER

"I SCREAM, YOU SCREAM, WE ALL SCREAM FOR ICE CREAM"



**PUBLISHED
BI-MONTHLY**



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Unless you grew up lactose intolerant, the two simple words "ice cream" were part of your childhood memories, and for me those memories aren't too far away. That creamy, decadent, and sweet frozen deliciousness that can be served in a bowl, cone, or whatever your imagination allows. It's no wonder that Lindsborg's only saloon it ever had was an ice cream saloon.

If you're looking for blame on having this obsession, look no further than 1843 when Mrs. Nancy Johnson invented the first ice cream artificial freezer, or what we call an ice cream maker. She sold her patent probably too soon and for too little, but her legacy still carries on.

Miss Jenkins offered space in her new millinery store for an ice cream saloon in 1880, over the course of a few years these "saloons" were re-named "parlors". Before long the Merchants Hotel built an addition just for an ice cream parlor, and in 1887 Berggren and Rydell opened a new bakery with ice cream parlor.

Through the 1880s and '90s several restaurants or confectionaries offered ice cream, as well as almost weekly community ice cream socials. Cream, vanilla, rock salt, and ice was all you need to churn up this delicacy, and in those early days many businesses had small ice houses in back.

In the early 1900s ice cream took a huge leap when factories started up, the first being Edward Hed in 1904.

**Lindsborg Short
Order House**

South Main Street Open day and night

Meals at all prices. Come and get just what you want to eat. Soft drinks, cigars and tobaccos.

ICE CREAM factory in connection. We will furnish ice cream in any quantities.

Your Patronage is Solicited

EDWARD HED, Proprietor

This venture didn't last long but on its heels were the Nordlund Bros. They were farmers and ran the Smoky Valley Dairy from their farm. By 1906 they had also got in to the ice business, supplying businesses throughout the valley. That same year the

brothers teamed up with a lad named Gibson and started an ice cream factory. They produced 40 to

Look Here!

1894

The Ice Cream Season is now open and there is something new and unexpected in Lindsborg.

Have you ever heard of Ice Cream reduced to 5 cents a dish before? Piano to your amusement. Private Ladies Parlor, and every possible Convenience.

I will also give you bread cheaper than you can buy the flour
My loss is your gain. Hurrah for lively times in Lindsborg!

Yours Respectfully.

H H Berggren

YOU SCREAM, I SCREAM, WE ALL SCREAM FOR ICE CREAM (CON'T.)

50 gallons per day and still couldn't keep up with orders. Salina nor McPherson had a factory so their territory was large. The brothers dissolved

The Smoky Valley Dairy

NORDLUND BROS., Proprietors

We shall be pleased to fill your orders for
Ice, and Ice Cream.

Should you at any time wish some
fresh Butter leave your orders.

Nordlund's Ice Cream is the best.

Telephone No. 55

working together but the factory carried on. In 1909 Mr. Nordlund contracted the Train Bros. to plumb their café. This was the first contract under the new city ordinance for plumbing regulations. Norlund then moved his ice cream factory to the new location.

1910 saw Lindsborg get an ice plant, built just south of the alfalfa mill, or east of 1st and Grant street intersection. It had a capacity of making 12 ton of ice per day, and with revisions could double that. This plant will be the home of another ice cream factory a decade later.

David Peter Bachman, born 1879 on a farm just outside Lindsborg, decided to sell his new farm located near the homestead after his wife, Ellen expressed her discontent living in the country. He took that opportunity and set out to open an ice cream parlor. Bachman partnered with the widow Mary Linderholm, born Mary Train, and in

THE "IDEAL"

Bakery
Ice Cream Parlor
and
Lunch Room

Bachman & Linderholm
Props.

March 1919 opened the Ideal Bakery and Ice Cream Parlor. It was located at 134 N. Main. Three months later Bachman bought out Mary to become sole owner. Linderholm went

on to open the Tea Cup Inn on South Main. That August David moved his family to their newly purchased home, the Prof. E.O. Deere estate on College St. (1st St). October 1919 Bachman sold the "Ideal" to Turnby and Nelson, after buying stock in the Ice Plant. Plans were made to add a concrete addition to the plant in order to relocate the ice cream factory, and by May 1920 the plant was back open for both ice and ice cream.

Having Bachman Ice Cream at this location allowed David to experiment with flavors. Ellen recalled in her 1985 interview given by Dr. Fredrickson that

David had 20 or more flavors offered at any time, and only the freshest fruits and ingredients were used. Besides the standards, he came up with titles like "Harvest Moon", "Scotch Nut", and "Sonny Boy". Of course other than bulk or by the dish, there were packaged bars, like the Eskimo Pie. His

wife, Ellen also stated that David never raised the price, a dish or bar stayed 5¢. During busy seasons the factory churned 100 gallons of ice cream daily.

Ellen didn't work much at the factory until WWII hit. It was hard to find help during those years.

Their son and daughter, Elliot and Maxine, worked part time while in school and shortly after. Elliot moved out west and got married in the 1930s, Maxine went to Bethany then became a nurse.

In 1951 David persuaded Elliot and his wife, Holly to move back to Lindsborg and take over the factory. Holly wanted to add a café type setting or snack bar so the 304 E. Lincoln location was added. Holly, being from Los Angeles, traveled back to visit on occasion. On one of her trips in 1957 she had a heart attack on her way back passing through Phoenix, and died while in the hospital.

Elliot carried on but as the years passed national ice cream competition and stricter factory criteria eventually put an end to Bachman's Ice Cream toward the 1960s. He did remarry, Helen from Salina, and eventually moved there.

Ellen Bachman outlived her husband and both children, and the Bachman Ice Cream legacy carries on in all that lived here's memories. It lasted almost 50 years.

Do YOU have any memories of that sweet, decadent ice cream?

Ice Cream

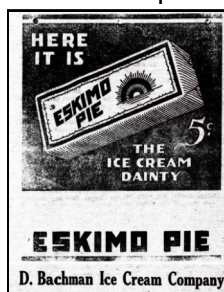
We are now prepared to fill orders for Standard Vanilla Ice Cream and on two days notice, all kinds of special flavored Ice Cream. Fruit Ices, Sherbets and Brick Ice Cream.

We pay the highest market price for Cream and a five cent premium on good fresh sweet cream. Our Ice Factory is now in running order again after several months of repair work.

Call phone 30 1-2 for Ice and Ice Cream. We are at your service and will do our best to please you.

Residence Phones: Blomgren 30 1-3, Bachman 137.


Lindsborg Ice & Cream Co.



Include
Bachman's Ice Cream
in your picnics and Sunday dinners

Our Week End Special
"Sonny Boy"

For sale at all dispensers



FACTORY OPEN SUNDAYS
HOME ICE CREAM CO.
Telephone 66
Lindsborg, Kansas

Unidentified ice cream / bakery in Lindsborg



MOTHERS!
Give that Boy and Girl of yours all
the Ice Cream they want



1 Quart of Ice Cream
is equal in energy food value to

1 2-3 lbs. of Beefsteak
3 3-4 lbs. of Chicken
4 1-3 lbs. of Beans
10 3-4 lbs. of Tomatoes
1 1-6 dozen of Eggs

**Give Your Boy or Girl
ICE CREAM**

Ice Cream is rich in "vitamine," that essential which makes the difference between a strong, healthy child and a sickly one.

Ice Cream Makes Health

It will save "piecing;" will aid vigor and growth, and at the same time will cut down the necessity for foods of less nutritive value and more expensive.

Ice Cream For Dessert

Ice Cream tops off the meal with a wholesome and delicious dish. Use it regularly. It lightens your labors. It gives high food value. It reduces your food costs.

Order Through Your Dealer

Pure, Rich Ice Cream
MADE BY

D. Bachman Ice Cream Factory

Ice Plant, Phone 66

**Fall 2020-Spring 2021 Programs will be announced in
next issue!**

All Tuesday programs start at 7:30 pm

Bethany Home Activity Center—321 N. Chestnut St.



Please cut along the dotted line

Smoky Valley Historical Association
P.O. Box 255
Lindsborg, KS. 67456

☐ \$25 ☐ \$50 ☐ \$100 ☐ Other \$ _____

Name: _____ Date: _____

Address: _____

City: _____

State: _____ Zip Code: _____

Phone: _____ Email: _____

Memberships are renewed in the first quarter of each year



Smoky Valley Historical Association is a non-profit organization and is registered under 501(c)3

All Membership Donations, Bequests, Trusts, and Legacy Donations are tax deductible.

Please mail to P.O. Box listed above.

Thank You!



SMOKY VALLEY HISTORICAL ASSOCIATION

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Interested?

We have two BOD positions open.

Meetings

We have bi-monthly meetings from September thru May and held on the 2nd Tuesday of the month at Bethany Home. All meetings are in the Activities Room. There are five meetings per academic year (Sept.-May). Program starts at 7:30 p.m. with topics of local historical interest. Come join us!



Funding

Membership contributions are the SVHA's major source of on-going funding. A free-will donation in any amount will secure your membership in the Association for the year. Memberships are renewed in the first quarter of each year.

Grants, such as those awarded by the Kansas Humanities Council, are also available from time-to-time to further the mission of the SVHA.

Smoky Valley Historical Mission

The purpose of this association shall be to collect, arrange and preserve historical data, books, pamphlets and manuscripts pertaining to the early history and settlement of our valley in general and the City of Lindsborg in particular; to preserve and beautify places of historical interest in our city, its vicinity, and properties entrusted to the association; and to promote the study of history of our settlement and its cultural growth by lectures and other available means.

Contact info:

e-mail us at:

info@lindsborghistory.org

or mail to:

Smoky Valley Historical
 Association, Inc.

PO Box 255

Lindsborg, KS 67456

Check our Facebook page for the most up-to-date information concerning the Smoky Valley Historical Association.

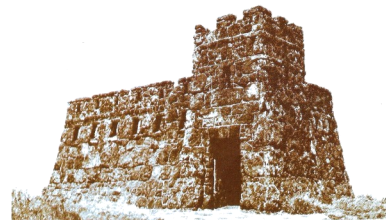


Thank you for your contributions, and supporting the historical preservation of Lindsborg and the Smoky Valley of Central Kansas.

Our pioneers left their legacy long after they were gone, so can you. Managing estates, bequests, and gifts through retirement plans can help keep our preservation ongoing and long-lasting.

Is a member of the	SMOKY VALLEY HISTORICAL ASSOCIATION, Inc.
which has headquarters in	Lindsborg, Kansas
Was born in a log cabin
Was born in Sweden
Great-grandparents came from Sweden
Forefathers were here before the Swedes
Great-grandparents homesteaded in the Valley
Attended one-room school
Attended Bethany
Has worked at The Old Mill in operation
Has sung in the Messiah Chorus

TACK SÅ MYCKET!



SMOKY VALLEY HISTORICAL ASSOCIATION
 LINDSBORG, KANSAS 67456