

Yates Cider Mill

1895



In 1863, William Yates from New York, purchased an 84-acre tract of land and built the original Yates Mill beside the rapidly flowing waters of the Clinton-Kalamazoo Canal in the beautiful countryside of Rochester, Michigan. Begun as a saw mill, the facility was soon expanded to grind grain and flour, and around the year 1876 began to produce cider. In 1894, a larger mill was built over the original foundation, and this is the facility that houses Yates Cider Mill today. The turbine that was installed with this construction still provides the mill its pressing power. The press that is used today was installed in 1924.

1940



When the mill's founder died, its operation was taken over by a son, Frank. The third Yates generation, Franks' son Harry, began running the mill in 1935. About this time, Harry also began a minnow-dealing venture, which continued until the end of WWII.

It was 1939 when Charles and Ruth Posey moved into the Dequindre-Avon house next to the mill property and struck up both a friendship and a working relationship with Harry Yates and his wife Vera. Soon after, Charles built the Posey's Isle Snack Shop across Dequindre from the Yates Mill.

By 1949, in addition to cider, fresh donuts were sold at Yates. Charles and Ruth Posey would make the donuts at their next door snack shop and cart them down Avon to sell in front of the mill.



1940

In 1959, Harry Yates was ready to retire and sold the mill to Charles and Ruth. Charles son Les took over ownership of the mill in 1975. His first major project came that same year when the Clinton River mill dam failed and needed to be rebuilt. In the fall of 1975, Frankenmuth Fudge set up a fudge shop in Harry's old "minnow house" and 36 years later in 2011, delicious sweets are still provided in that location every fall season.

Les' daughter Kate and her husband Mike Titus took over the mill operations in 2006 and are very proud to continue the unique and historic heritage that is Yates Cider Mill. Yates is known for making a premium cider. During the fall, as many as six different varieties of apples are blended to produce delicious, 100% natural Yates cider. Yates takes pride in selecting the right balance of apples to give you the very best cider flavor you can find anywhere.

1959



Today, visitors to the mill are able to watch cider being made from start to finish and then purchase the freshest cider and snacks possible!

2011

