

More Than 100 Years of Milling in Kansas



Q: What is the history of your company?

A: In 1882, Gustav Krug, the son of a German miller, immigrated to the United States and settled in Hudson, Kan. He found his love of milling outweighed his interest in farming and worked with his brother-in-law to build the Hudson Milling Company. In the beginning, they produced 75 barrels of flour per day, but through the years they dealt with financial issues and a fire, forcing reorganization as the Stafford County Flour Mills Company and the building of a new mill and storage facility. Over the years, the mill worked with area farmers to improve their wheat crops, and when the Krug family eventually didn't have anyone to take over the mill, several members of the community formed a holding company to purchase the mill and keep it running. Today, Hudson, with a population of 125, is home to one of the last independent flour mills remaining in the U.S. While the mill has changed from its inception, the purpose hasn't: produce the best quality flour possible at a fair price.

Q: How do you go from a wheat field to the delicious baked goods we eat?

A: Hudson Cream Flour is a premium all-purpose flour. Hudson Cream Flour is made exclusively of Kansas grown hard winter wheat. Stafford County Flour Mills didn't just want to produce flour, we wanted to produce a premium product compared to our competition. The milling process starts with picking the right varieties and quality of wheat. Then the milling process starts with roller mills. After each pass through the mill, the product is sifted to separate the various parts of the wheat berry. To get our finished product, the flour will go through the sifters an average of eight times. We sift our flour at least one more time than most mills. That last time is through a very fine mesh sieve. This creates a finished product that is lighter, softer and smoother textured. The lower-grade flour we sift out goes to an alternative market.

Q: Where can consumers find your flour?

A: We produce bleached, unbleached, self-rising, white whole wheat and bread flour, as well as white corn meal, biscuit mix, country gravy mix and cornbread mix under the Hudson Cream label. Our products can be found in stores throughout Kansas, including in every Dillons store. Independent grocery stores served by Associated Wholesale Grocers also have our products available to them. In the Kansas City market, Hudson Cream Flour can also be found at Price Chopper and Hen House stores. Beyond Kansas, Hudson Cream Flour has a significant market share in Tennessee, Ohio, West Virginia, Virginia, North Carolina, Texas, Oklahoma and Kentucky. In these markets we sell through independent stores, Kroger, Wal Mart, Food City and many other grocery store chains. We also offer online and phone sales if you can't find it at your grocery store.

Q: What do you want consumers to know about your product or business?

A: Stafford County Flour Mill is a small, privately-owned Kansas company located in the center of Kansas. We take great pride in our history, location, products and customers. We know the farmers who supply our wheat because they local and the quality is high because we sit in one of the finest areas for producing milling wheat. We also care about the environment and have invested in wind turbines capable of supplying 100% of the power needed to run the mill. It may seem odd that our brand includes a jersey cow, but in the late 1880's it was common knowledge that a jersey cow produced milk with the most cream. Similarly, our flour has a creamier texture than our average competitor and to this day, we still strive to produce the best quality flour possible at a fair price.