

# The Inn at Evins Mill

The Inn at Evins Mill is a grand historic inn that offers a wonderful escape with plenty of grandeur, peace and comfort in an environment of old world stately ambiance. The history of the property likely dates back to 1824 when a Tennessee Land Grant recorded it as Lockhart Mill. Several families owned it over the years, including the Lockhart, Lawrence and Webb families. Probably the best known of previous owners was the honorable Edgar Evins from Smithville. Edgar Evins was a state senator and successful businessman in the banking, oil and various other retail businesses. He purchased this magnificent piece of property in 1937 and built the present mill in conjunction with another business he was involved in, down in Lebanon - *Martha White* flour. The Evins family built the main lodge using logs from older log homes from Tennessee and North Carolina. The poplar flooring is beautiful! The Evins family used the property as their summer retreat for many years. The location was ideal because it is situated next to the bluffs with cool streams flowing below - making this a much cooler spot before the days of air conditioning. Mrs. Evins passed the property to her son, Joe L. Evins (U.S. Congressman 1946-1976). He used it as a political retreat for some time. Several governors of Tennessee including Buford Ellington, Estes Kefauver, and Frank Clement visited the Congressman here, as did Evins' good friends Albert Gore Sr. and his son Albert Gore Jr. In the early 80's, Evins gave the property to Vanderbilt University and in 1991 to professional businessman Bill Cochran of *Northwestern Mutual Financial Network*. Mr. Cochran used it for several years as a private retreat for his family and business and called it "The Mill." In early 1994, he and son William Cochran formed the *Cochran Management Company* which acquired the property and today have developed it into one the best kept secrets in Tennessee. The Inn at Evins Mill offers an all inclusive getaway with comfortable bluff rooms. All have balconies that overlook the flowing creek. They are modern, but rustic. Superb. The Inn has been used as a corporate retreat and for small business meetings - excellent for combining both business and pleasure. There are several meeting rooms with audio visual equipment and they can accommodate any group. The forty acres offers ample opportunities for hiking, swimming, fishing or just relaxing on the sprawling areas next to the mill. The balconies at the main lodge or at the bluff view cabins all overlook the beautiful creek. There are some beautiful waterfalls and ravines that the guests can reach by the trails. The most notable is Carmack Falls which cascades 90 feet and is surrounded by some steep ravine walls. The beauty



of The Inn at Evins Mill is hard to describe, but the moment you drive into the limestone pillar entrance, your worries and stress melt away. Head Chef Tina Clark and charming Christopher Dotson greeted us with a warm smile and immediately made us feel welcome. The fragrant aromas of this lovely building put a smile on my face as it reminded me of my "Oma and Opa's" old farmhouse in Germany. The flowers left behind from the wedding the night before were beautiful. Weddings and receptions at The Inn at Evins Mill are spectacular. The setting is perfect for capturing those special moments on camera. They host about 20 or so weddings a year. The main lodge has a complementary library of books, videos, DVDs, games and CD's plus an awesome game room in the gristmill which is sure to keep all children and families happy and content. One of the most memorable moments of any vacation is the meals. The Inn at Evins Mill knows how to satisfy their guests. They are working to transition the menu to locally grown organic produce and hormone free foods making for better taste and quality. The evening meal was superb starting with our decadent appetizer, Benton's quesadilla, filled with roasted red peppers, spinach, scrumptious bacon and Colby jack cheese. The flavors harmonized so well. We topped it off with a very good Argentinean Malbec red wine. The main course was a filet topped with a creamy horseradish sauce and scalloped potatoes. The other choice was prawns served with a red pepper sauce, grits and creamy scalloped potatoes. Everything was perfect with candlelight and white linen tablecloths in a very intimate, cozy setting. The dessert was a key lime tart with fresh whipped cream. Mmmmmmm..... The beauty, splendor and the many special touches that The Inn at Evins Mill offers are too numerous to mention. This a perfect place for a special birthday (I celebrated my 49<sup>th</sup>), anniversary, couples getaway, corporate or business retreat, wedding, family reunion or a great day trip. William Cochran and his team are here to please with exceptional service, gourmet food and an amazing place to experience and enjoy. Part of their American Plan flagship package includes the overnight accommodation, a delicious breakfast with made-to-order omelets, a four course gourmet dinner plus hot and cold Hors d'oeuvres prior to dinner. The Inn at Evins Mill can also accommodate day trippers that would like to drive out and have lunch and/or dinner. Reservations are required, so please call ahead. Visit their website [www.EvinsMill.com](http://www.EvinsMill.com) or phone William and his team at 800-383-2349 for more information, prices and packages. Enjoy your stay at The Inn at Evins Mill and Happy Trails!

**The Inn at Evins Mill**  
A Mountain Experience. Minutes from Nashville.  
*Travel, Weddings, Meetings & Special Events*

website ~ [www.evinsmill.com](http://www.evinsmill.com)  
toll free ~ 800.383.2349  
location ~ smithville, tennessee

~ site visits, lodging & meals by reservation only ~