TIDE MILL LIVING MUSEUN

Patrons of the Tide Mill: Lord & Lady Framlingham

GUIDE APPEAL

Suddenly it's all good. The trees are starting to soften their shapes and the colours of summer are approaching, plus we seem to have 'got away with' the opening weekend - despite the Easter Weekend being a washout for many events, ours turned out to be not too bad. Simply because our not too bad. Simply because our customers turned out in the rain. Good for them, and good for us.

They were greeted by the usual phalanx of willing Guides, which made the visitors' visits all the more interesting. But, the 'usual phalanx' says it all: we read fresh blood in the says of the Guides. ranks of the Guides. Some past Guides have dropped out and we need to replace them, otherwise those that still do it are being asked to do more, and the few stalwart standbys are having to turn out even more than that. It is probably wrong to say we could never have too many Guides, but it is true to say we never have enough.

It's fun being a Guide, and interesting, and educational, for the Guide and for the visitor, so please consider joining up as a Guide. If you are unsure about logging onto the Guides Rota, at Guides Rota 2018 then send a simple email to Wendy Reid wendyillreid@gmail.com and she will explain all the joys of Guiding to you.



VIEW FROM WAY BELOW THE BRIDGE

The River Deben (rhymes with 'Eden', for the doubters) is not a grand river, like parts of the Thames, and not a pretty river, like parts of the Wye, nor is it a long river, though it is twice as long as many realise, nor a threatening river - though all rivers have their dangers, the threats here are left to the sea, just a few miles away. But it is a lovely river, and it's our river, and it's good enough for us to be proud of it.

Few have seen the dawn here, with the sun rising over the millpond to the gentle tinkle of rigging on masts, with, perhaps, a soft morning mist hiding some of the many river birds: swans, mallards, gulls (mostly black-heads), terns, swallows, cormorants, oystercatchers, redshanks, godwits, the occasional shelduck, or little egret, or even avocet, with the odd squad of turnstones busy earning their living and their name. As the day progresses interest is quickened by boat movements, footfall on the west bank, the rare treat of seeing someone on the east bank, and wondering what they are up to. The builders at Whisstocks have finally left us. The doors open at the Tide Mill, offering visitors the multiple joys of milling history, Tide Mill flour and our special vantage point, from which to view the River Deben. Few have seen the dusk either, though a few more than dawn, with the sun setting over the river: gold, then pink, then dark.

We love these pleasures and want to share them with you. If you are not already a Friend of the Tide Mill, with free access as long as you remain one, and do not want to become a Friend, then come and Gift Aid your standard entrance fee and get free entry for you and your group for the remainder of the season. So, the sooner you visit, the more free access you get.

Why wait?

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MUCH, BUT, USUALLY, THE ONLY THING ON MY MIND IS MY HATI

ARCHIVIST'S REVIEW

Search Engine

Shortly after I started volunteering at the Tide Mill, I was asked to adopt the care and curation of the Mill's Archive. Without really understanding what the archive consisted of, I readily accepted. I soon discovered that the collection of artefacts that constituted the archive was as catholic as a monastery wine cellar. Literally thousands of Books, newspapers, photographs, paintings and pieces of correspondence, dispersed over several locations both within and without the mill.

Despite this impressive collection I discovered that the Mill did not have catalogued evidence to support much of its historical record. I decided, therefore, to attempt two things - firstly, create a comprehensive digital archive and accompanying catalogue for all the artefacts. Secondly, track down and add to the archive, as many evidentiary documents as possible, to ratify the mill's history. Gargantuan efforts had already been made by volunteers before me, and many hundreds of letters and photographs had been scanned and saved as digital files.

The first task, then, was to open each item and check the content, source, date etc. Each item is then assigned a unique filing code, and is saved to a secure location on the Cloud. The unique filing code is generated by a database built in Microsoft Access. Here I record all the information I can about each artefact. Access is fully searchable so, in future, should anyone want to look at an artefact, they can search the database first, by date, artefact type, keyword etc., rather than trying to sort through the scans one by one.



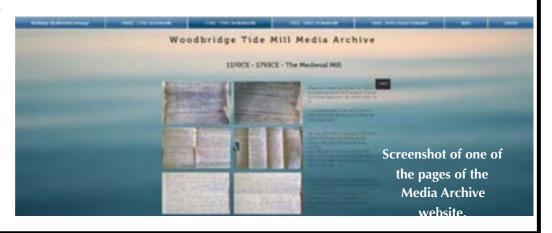
I then constructed a "Provenance Timeline" so that I could start to look for evidence to corroborate each of the key events in the Mill's past.

The search for this evidence took me to the Records Offices in Ipswich, Bury St Edmunds, Cambridge and Ely; the British Library, The National Archives and the National Newspaper Archive, as well as Public and private libraries all over East Anglia and beyond. Slowly but surely the list of documents and records that I was seeking began to dwindle, although frequently I'd learn of a new "key" event that then needed further verifying. As these artefacts were found and catalogued I began to build a curated media archive on a website built for the purpose. This website is not currently public, as there is still much to do to even approach completion, but eventually I hope that it will become an readily accessible resource for the Trustees and Friends of the Mill.

The work is time consuming but I am determined that it be thorough. I have so far catalogued less than 20% of the documents that need to be filed (bearing in mind that I've added over two hundred items to the existing list due to my research). I have had fantastic support from Friends, Volunteers and Trustees, both past and present in this endeavour, and I hope that, eventually, the Mill will have a comprehensive and accessible archive that will stand comparison with any Industrial Heritage centre. Finally, if anyone has any documents, photographs or other artefacts, or memories and anecdotes that they would like included in the archive, please contact me at your convenience at faitch2603@gmail.com.

Fraser Hale

All photos by Fraser Hale.
(They are small and cannot be used here, of course, but are intended as illustrations of what is to come. Ed.)





IT'S A RESULT!: WENDY REID'S MUESLI BUNS

200 g TM flour 150 g strong white flour

200 g luxury muesli, plus extra for sprinkling

1 tsp salt

7g fast action dried yeast or one packet

2 tablespoons oil

2 tablespoons runny honey

250 ml warm milk

ENGINEERING GAZETTE

During the closed season the Mill gets very cold and damp, therefore not the best place to be working in.

However it is essential that regular maintenance is carried out. This of course involves greasing, oiling, tightening of relevent parts and of course hitting every wooden wedge in the building to ensure that they are still tight. A loose wedge, especially in moving parts, can be disastrous so it really is an important job.

Also we always give everything a good looking at to make sure nothing is changing.

During the closed system the milling team regularily mill, using the waterdriven, stone which keeps all parts of the system in good running condition.

Now that the weather is warming up we may start to look at a few more jobs which are on our "to do" list

John Wood

You can put all the ingredients in a bread maker and use the dough setting then proceed as below, or mix and knead by hand in which case leave the covered dough in a warm place until it doubles in size.

Knead again and form into 8 rolls, place on a baking sheet.

Brush the tops with a little milk and sprinkle some extra muesli over the top. Cover the tray, I use a plastic bag. Leave to rise again, about 30 minutes.

Bake in a hot oven about 200°C fan, or gas mark 7, for about 18 minutes

Eat with butter and/or marmalade.

(Tip, I make them at Christmas too when I add some cinnamon and dried cranberries.)

Tales of Mills (and Millers)

We again have no room for a ToM(&M) article this month, but will continue to feature them when possible.

BUSKER'S CORNER

Deben gloom, waning moon,
Mist lies, wader cries,
Tide flows, movement shows,
Boats turn, moorings earn,
No surprises, river rises,
Pond fills, air chills,
Ebb starts, warms hearts,
Miller preps, takes steps,
Sluices lift, stones shift,
Flour fine, good line,
Miller beams, success, it seems.



WORD WHEEL

The Word Wheel in each issue (which can be done on a scrap of paper), uses a nine letter word from the Mill Guidebook.

Use a minimum of four letters for each word, one of which must be the hub letter. Give yourself ten minutes, and don't use proper nouns, plurals or foreign words.

15=average; 30=good; 40=v.good Answers on last page.



THE STORY BEHIND WENDY REID'S TOILET TRAINING

When I was eleven my father bought a boat. *Not* a houseboat. She was a west coast ketch and still plying her trade around Devon and Cornwall when he took possession. Her name was "Emily Barratt" a two master, a beamy thing with a nice bow. She was the last wooden trading coaster built in Britain.

Living aboard was quite a challenge as there were positively no home comforts. Toilet facilities dated from the Battle of Trafalgar. The first thing my father did was to build a little shed on the deck to contain a toilet bowl, no cistern however,



that was provided by the sea and a galvanised bucket on a rope. It discharged into the sea via a hole cut in the bulkhead. I thought it rather novel, having been brought up using an outside chemical toilet of the frightening variety.

He devised this arrangement having no time to install a proper sea toilet but it worked on the same principle. At that time no thought to the environment was given. This one though was much more visible, and therefore public, so woe betide any vessel berthing on our port side!

Emily Barratt sailing on the east coast some years later.

The little toilet shed can clearly be seen standing proud alongside the mizzen mast on the port side. No visible hole in the bulkhead so obviously sea toilets had been installed.

Soon we all set off to 'bring her round'. She said goodbye to the coast of her birth and began a new adventure in the waters, mud and silt of the east coast.

One time on this voyage I had used the loo but forgot about how to throw the bucket so that it was ahead of our direction of travel and quickly hauling it up as it got level with me. I dropped it straight in. As it filled with water it started dragging me astern with a force that threatened to pull me over the side. Panicking that I should lose such a precious thing I held on until my arms were numb and nearly wrenched from their sockets. I was pulled backwards into the side of very construction that was the source of my embarrassment, thus my sternward progress was halted with a jolt, which gave me the impetus for one last heave to clear the bucket of the sea and haul it up. Never was a bucket of water tipped down a toilet with such relief.

Wendy Reid



WARDENS' DIGEST

The season has started busier than last season with higher visitor footfall and improved counters sales.

We have introduced a Gift Aiding system which is proving successful. In the last three weeks around 40% of visitors have been Gift Aiding their admission fee in return for free re-entry to the mill during this coming season. This has increased the mills revenue and improved the visitor experience

as the visitor is offered the easy option to see a milling demo or the wheel turning if it isn't when they visit.

With these new systems including an up-grading of our Friends of the Tide Mill membership and the introduction of a payment card machine we wardens have had our hands full.

I can happily report that we have managed and all look forward to a successful season.

Dan Tarrant-Willis

THE MILLER'S CHROPICLE

With the recent pleasant change in weather we happily cast off our cold weather gear and are comfortably producing around the same amount as we did last year. Which is just enough to satisfy demand from our wholesale and over-the-counter sales.

It's often ground one day, bagged the next, delivered the day after and eaten the next making it one of the freshest and healthiest food products you can buy.

This year's production of our super flour to date is 1457.6kg.

 $(231\frac{1}{6} \text{ stone Ed.})$

I love to mill and would welcome others who want to give it a go; you wouldn't have to commit to it full time as we often have people who just want to experience the process. If you would like to try it, please let me know, either at the mill or by email to:

Dan Tarrant-Willis dantarrantwillis@yahoo.com

NEW FACES AT THE MILL



New Marketeer Alex Downing I've lived in Suffolk most of my life and have always loved being close to the River Deben and the beautiful Suffolk coast. For nearly 30 years I've been Marketing Director at Colchester Zoo and helped it grow into the leading conservation institution and visitor attraction that it is now. I continue to work in leisure marketing with the adventure holiday companies; Imaginative Traveller and Dragoman who organise overland truck tours across Asia, Africa and the Americas

To be able to combine my passions for marketing and the most iconic building in Suffolk in a voluntary role is a real pleasure. Since last year I have been providing consultative marketing advice to the wonderful Tide Mill team. In the last few months, working alongside Simon Ballard, we hope to have significantly increased funding for the Mill with the introduction of Gift Aid and have put a number of promotional channels in place including 40,000 leaflets being circulated throughout the region.



New Warden David Truzzi-Franconi I must be one of the few people to have run away from the Circus! My Family had permanent and tenting Circuses throughout Russia and Hippodromes and Circuses in Paris; the Russian ones becoming State Circuses.

I am a freelance Artist painting for many years, by hand in Oils; Pub Signs for Tolly Cobbold, Greene King and the Free Trade.

I specialise in Heraldic Art and

Calligraphy, working for the College of Arms, City Livery Companies and Local Authorities. One of my favourite pastimes is canoeing - over the years I have paddled the Norwegian Fjords, The Venetian Lagoon, French Riviera, Elba, Corsica and Sardinia,

I have also paddled across the English Channel and completed amongst other long distance races The Devizes to Westminster Canoe Race, held every Easter. Hence my connection with the Tide Mill: I paddle past it twice a week!

New Miller Rod Moore

I'm learning to be a Miller at the Tide Mill in the excellent hands of Dan and Leon, although I'm a bit old to be an apprentice I'm really enjoying

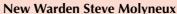
learning the new skills required.
I was brought up in Cambridge and moved to just outside Bury St Edmunds in 1979. In 1989 I trained as a Thatcher for three years with Martin

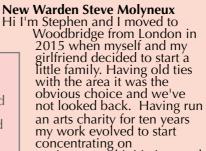
Edmonds of Winston, near Debenham and I spent a happy 25 years putting straw and water reed on roofs on properties roughly between Bury St Edmunds and Diss. My knees decided for me that it was time to stop and I bought a Dutch barge and moved it to Ferry Quay here in Woodbridge three years ago. I really enjoy being here, It's a great town and a great guay.

great town and a great quay.

I have a small motor cruiser and enjoy spending as much time as I can on the river and the local coastal waters.

As a hobby I sing in a choir as a tenor and love choral music. I have a fairly eclectic taste in music as I am fond of most jazz forms, Folk of any type, Blues and anything that came out of the late sixties and seventies. Naturally I don't remember much about the sixties, as they say, if you remember the sixties you weren't really there!





concentrating on environmental initiatives and up until recently I was heavily involved with the adoption of passive housing in the UK. Via studying and being involved in various Transition Towns initiatives I now run a little In various Transition Towns initiatives I now run a little blockchain consultancy company (a quite winding path) and divide my time between looking at charts and keeping abreast of the market and helping out at the Tidemill. For me the Tidemill is the beating heart of Woodbridge and I feel incredibly lucky to be involved. It's a shining example of rediscovering old systems for modern day problems. Most importantly it's bears testament to the power of our wonderful local community and what can be achieved when people get together and pitch in. I look forward to meeting all the old friends of the Tidemill



Woodbridge Tide Mill has been awarded Gold Level Suffolk Carbon Charter.

Following a further assessment of the Mill the Suffolk Carbon Charter panel has decided to renew its Gold level award of the Suffolk Carbon Charter. The award was first given to the Tide Mill in 2015 with a 2018 target of reducing electricity consumption by 15%. The Mill has comfortably beaten that target with a reduction of around 30%.

The Carbon Charter is awarded to companies that are monitoring and reducing their carbon emissions; it is intended to provide public recognition of those involved in making Suffolk the Greenest County. The Gold Charter is only awarded to those whose are "an exemplar of low carbon management", and demonstrating significant reductions in carbon emissions and championing the environmental agenda.

The Panel was very impressed with Woodbridge Tide Mill's creation of a 'Green attraction' in Suffolk. Its carbon footprint as a flour mill appears to be less than half the industry norm. The panel were also impressed with the Tide Mill's links with local bakers and farm shops to help create a local food economy, and their education of visitors on the value and history of tidal power.

Mill's links with local bakers and farm shops to help create a local food economy, and their education of visitors on the value and history of tidal power.

Nigel Barratt, Miller and Trustee of Woodbridge Tide Mill, said: "This is another feather in the Tide Mill's cap. It is a remarkable building that exists purely as a result of tidal power. The beautiful old Mill performs many a useful function in this community including milling flour, attracting visitors to Woodbridge and, of course, keeping us in touch with our heritage. We're very proud that Suffolk Carbon Charter has chosen to recognise the Mill for its environmental significance."

He went on to thank the East of England Co-operative Society, one of only two Pathfinder Partners of Suffolk Carbon Charter, who sponsored the Tide Mill for the award, some of whose local

stores stock Tide Mill flour.



Diary Dates for 2018

Wheel Turning and Milling Demonstrations

Milling will take place in May at 8:30 a.m. on the 2nd, 7th, 9th, 14th, 16th, 21st, 23rd, 28th and 30th.

Milling demonstrations will take place in May at 11 a.m. on the 6th and the 20th, at 4 p.m., on the 12th, 13th, 26th and 27th, and at 4:30 p.m. on the 28th.

Other Events Maritime Woodbridge: 8 & 9 September Beowulf: 4-7 May (Mill open free of charge) National Mills Weekend: 2nd weekend Shuck Festival: 29/30 September in May Bank Holiday: 28 May Halloween: 31 October Stall at Suffolk Show: 30/31 May Quiz night: 16 November Regatta: 17 June (Father's Day) Fireworks: 11 November (Possibly) (Mill open free of charge) Folk East Festival: 17-19 August Santa's Grotto: December (Possibly) Bank Holiday: 27 August

For full general mill working times use this link to the website: <u>Turning & Milling</u>

Correspondents: all copy for next month to be sent to <u>WTMeditor@gmx.com</u> by the middle of May please.

Other Tide Mills

Woodbridge was the last commercially operating Tide Mill and, out of an apogee in excess of over 200 in he UK, is now one of only two Tide Mills still producing flour for retail to the public, the other one being at Eling, on the edge of the New Forest in Hampshire.

But here are nine more surviving Tide Mills, all

But, here are nine more surviving Tide Mills, all in the UK, but most are not active.
Use these links for more information:

Eling Tide Mill, Hampshire

<u>Battlesbridge</u>Tide Mill, Battlesbridge, Essex (converted for business)

Carew Castle tide mill, Pembrokeshire

Fingringhoe Tide Mill, Fingringhoe, Essex (house converted) (No Website)

 $\frac{\text{Pembroke}}{\text{only}} \text{ tide mill, Pembrokeshire (mill ponds only)}$

<u>Place Mill</u>, Christchurch, Dorset (not-working order, restored)

Thorrington Tide Mill, Thorrington, Essex

<u>Three Mills</u> tide mill, Bromley-by-Bow, London(aka House Mill)

Tide Mills, Newhaven, East Sussex (sluice only)

Go to Wikipedia for more

WORDWHEEL ANSWERS

Expressed, speeder, reseeds, desexes, press, speeds, speeds, spreed, speeds, speeds, seeps, sexer, pressed, desex, sprees, spr