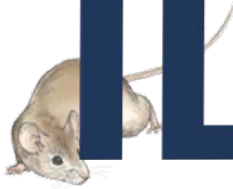


# THE TIDE MILL

## LIVING MUSEUM



### Patrons of the Tide Mill: Lord & Lady Framlingham

## LEARN FROM IRELAND

One of Ireland's most beautiful places is named after St Moling, a tiny hamlet on the banks of the Barrow. His name has been Anglicized as St. Mulling, and the local people of the area revere him. His mill race and the remains of the mill can still be seen. He really did exist and he was no mythical personage. His gospel book is one of the treasures of Dublin Trinity College Library.

An expression used by Irish mill folks (people who worked in mills) at wakes, when a woman would pour out the whiskey and might drown it with water, then one would say, "Easy, Mary, don't put out the miller's eye." This particular phrase has no reference to the actual eye of the miller, but to that part of the machinery of a mill called the "mill-eye." If by the inattention of the miller the grain flows too freely through the hole in the bottom of the hopper and down the slipper, and thus fills the eye or opening of the revolving runner millstone and brings the machinery to a standstill, the mill would stall. The eye of the millstone has become stopped up or "put out." So, learn the lesson: never let the grain flow too quickly into the eye, and never let the water flow too readily into the whiskey, or the whisky, whichever is your preference.



### VIEW FROM THE BRIDGE

The Tide Mill Charity is dependent on volunteer trustees. As Friends who attended the Annual General Meeting will know, we are changing the form of the charity to make it less onerous for Trustees. There will be a vacancy for one Trustee when the new charity comes into being. We are looking for someone with an accounting/finance background who could take on the rôle of Hon Treasurer. This would not involve bookkeeping, banking, payment of bills etc. as we have processes in place for this. The rôle would be, alongside helping us steer the Trust, oversight of our financial position both short and long term.

If you feel you might be interested in talking about this role please drop me an email at [jcc@carringtoncom.com](mailto:jcc@carringtoncom.com) and we can arrange a chat.

**John Carrington**

### ALSO IN THIS ISSUE

- Page 2**  
Archivist's Review  
Quiz Night Poster  
TS Lord Nelson
- Page 3**  
Engineering Gazette  
Busker's Corner  
Word Wheel
- Page 4**  
The Story Behind - WREB Pt2  
It's A Result! - WRSR
- Page 5**  
Miller's Chronicle  
Warden's Digest  
Maritime Woodbridge Reminder  
Tom (&M)
- Page 6**  
Quiz Night Booking Form  
Diary Dates  
Visit Other Tide Mills  
Word Wheel Answers

### MATHEMATICALS



IF I GOT 50p FOR EVERY MATHS EXAM  
I HAVE FAILED IN THE PAST,  
I'D HAVE £6.30 BY NOW.

by Gaff  
GMO160

## ARCHIVIST'S REVIEW

### Weed Better Be Careful

Over its long history it seems likely that a building as closely associated with the water as the Tide Mill, would have been witness to its fair share of incidents. When the river was busy with marine traffic, and the channel was deep and wide, the tidal current would have been something that you took lightly at your peril.

There has been at least one drowning associated with the Mill, however, that took place in the more tranquil surroundings of the Mill Pond. Each summer, even with the current much smaller pond, the millers have to cope with thick floating weed that builds up in the Mill Pond. The weed these days tends to do no more than clog the mill race – not so in former times.

On a summer's evening in 1806, mariner William Arnold spotted something odd floating in the Tide Mill Pond. On closer inspection he realised that it was the body of a child. William quickly commandeered a skiff from the coal yard on the Quay, and rowed out to the body, which turned out to be of a lad of around ten years. Once ashore the boy "appeared to be quite dead", though he "turned his stomach" as William held him in his arms.

With the help of another sailor, James Trott, the boy, later identified as Samuel Parish, was carried to the Boat Inn. Here, medical assistance was provided, though sadly in vain.

At the inquest the next day, the coroner found that poor Samuel had gone swimming alone in the

pond. Out of his depth he had "become entangled in the weeds, suffocated and drowned". The coroner's ruling was that Samuel's death "was an accident and not otherwise".

Samuel's parents, Thomas and Sarah, had Sam buried where he was baptised, at St Mary's church.

Fraser Hale

## THE TIDE MILL LIVING MUSEUM QUIZ NIGHT

In aid of the Tide Mill charity to raise funds for the maintenance of the Mill

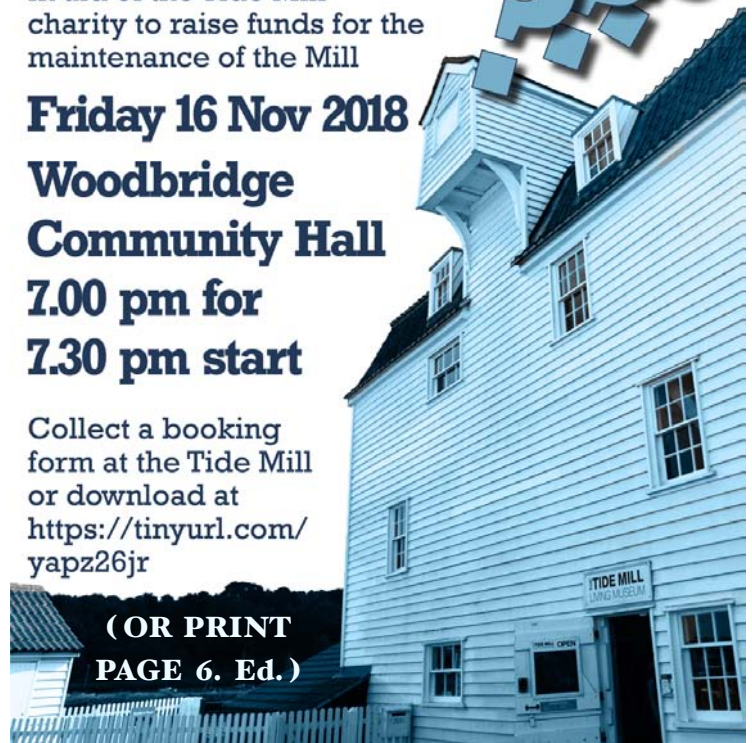
Friday 16 Nov 2018

Woodbridge Community Hall

7.00 pm for 7.30 pm start

Collect a booking form at the Tide Mill or download at <https://tinyurl.com/yapz26jr>

(OR PRINT PAGE 6. Ed.)



Check out our amazing new website! Everything you need to know, plus stuff you would not think of needing to know.

If you saw HMS Vale P155 aka TS Lord Nelson making her way through Woodbridge on 16 July to Melton Boatyard (pulled by Tam Grundy's sturdy tugs 'BenMichael' and 'Fury') you may be interested to know that she is to become a coffee shop/club house at the Boatyard.

For more info go to this link: [Saved From Scrapyard](#)



PHOTO: MARC BETTS, EDP

## ENGINEERING GAZETTE

It is important for the Tide Mill that all flour produced is always fresh and that there are no small pockets of stale flour in the system. To achieve this we need to open up the systems, twice a year, and clean it all out. To do this the hopper, shoe, damsel and all other bits are removed and then the Tun (the large round wooden cover) is lifted off and set aside. Cleaning in this modern age is much easier thanks to our Henry vacuum cleaner.

All loose flour is then removed from all parts of the equipment. The top stone is then tentered up (raised) as far as possible so that the space between the stones can be cleaned and inspected. The shute that carries the flour from the stones down to the ground floor is also brushed out.

Once all is clean and in good order it is rebuilt and returned to service and our lovely flour can flow again.

**John Wood**



View of outside of tun



View of uncleaned stones

PHOTOS:  
JOHN  
WOOD



Richard Bull

View of cleaned stones

## BUSKER'S CORNER

For the farmer to grow the right grain,  
He needs just the right sort of rain,  
For the grain to then get to the mill,  
The grain merchant's lorries must fill,  
For the grain to be turned into flour,  
The miller must toil by the hour,  
For the flour in bags to be sold,  
It's then packed before it's too old,  
For the circle to then not be fake,  
The farmer must have flour to bake.



## 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.

20=average;  
30=good;  
45=v.good  
Answers on last page.



**THE STORY BEHIND -  
THE FURTHER ADVENTURE OF  
EMILY BARRATT  
PART 2 - LEAVING BUDE**

Emily Barratt was berthed in Bude canal, she had no cargo apart from us very human beings. We left on a fine day to a great send off from the locals. Chugging along the smooth canal waters we didn't expect what was to come when we left that benign watercourse and entered the mighty swell of the Atlantic Ocean. Up and down we plied, tossed like a cork on the crest of each wave. How exciting for an 11 year old girl! I sat in the bows on the base of the bowsprit as Emily Barratt rose to reach the challenge of each wave then plunged deeply down into its piteous depths. Enjoying my Big Dipper ride hugely I watched in disbelief as others did not seem to be having the wonderful fun of the stimulating roller coaster ride that I was. There seemed to be a rush for the rail and an offering of breakfast to Neptune. Smugly I sat on until

forced below for some extra clothes as the coast disappeared from view and the sea breezes and spray chilled me. That's when it hit me, on going below and then returning to deck, a wave of nausea so profound that I was seriously taken aback. However I knew that we Bruce's were made of sterner stuff than to give in to this inconvenience. After all Nelson had always been seasick therefore, if he could cope, we would cope. I looked for my father, he called me to take the wheel. He disappeared

below where he was secretly sick. I looked at him and he at me and a silent pact passed between us. We would not tell on each other, we would stand strong, we would carry on, whilst all about us were losing their will to live. One by one, after throwing up, the crew laid on deck like so many corpses ready for burial at sea, proclaiming that they still lived only by their quiet groans and pitiful moans. That meant I was promoted to

Captain's mate and obeyed all orders immediately. I steered for long spells and when it was foggy stared into the mist until I could make out the shapes of imaginary ships bearing down on us. We had no radar, only the fog horn. I read the log, kept to the designated compass bearing, adjusted the engine speed, and generally made myself useful.

Eventually of course the crew rallied and got used to the conditions but this wasn't for some days. One poor chap never did get his sea legs and reluctantly he took the train home.

**Wendy Reid**



PHOTO:  
WENDY  
REID

My father on the right, and two crew members one feeling slightly more perky than the other.

**IT'S A RESULT!:  
WENDY REID'S SEEDED  
ROLLS**

- 300g Tide Mill flour
- 200g Strong White flour
- 300ml warm water
- 100g mixed seeds (such as pumpkin, sunflower, linseed, sesame, poppy) plus extra for topping
- 7g or one packet of easy bake yeast
- 1 tsp salt
- 1 tbs sugar
- 2 tbs oil



1] Put all of the above into a bread maker on dough setting until ready to take out then proceed to 3 below.

2] By hand mix all of the above together then knead on a floured board until the mixture is no longer sticky, about 10 minutes. Put back into the bowl, cover with a plastic bag, or damp tea towel and leave to rise until doubled in size about an hour.

3] Take the dough and form into 9 rolls, space out evenly on a baking tray, brush the tops with water and sprinkle more seeds on top, put the plastic bag or damp tea towel over them and leave to prove for another 30 mins.

4] Bake at 200 degrees for 18 minutes.

## THE MILLER'S CHRONICLE

Last month I reported that we had installed a dust extracting system in the mill. This month, after some empirical experimentation, I can report on its efficiency. I had initially estimated that it was running at around 90%, although after using it over the last few weeks we consensually agree that it is more efficient than 90%, and nearer 95%. We have worked out how much actual flour dust is being extracted by weighing the extracted amount after milling a measured quantity of grain. For instance, we ground 50 kilos of grain in one session and found that our system extracted 1 kilo of dust, giving us a percentage of

**This year's  
production of our  
super flour to date is  
3,731.5kg.**

(591 $\frac{4}{5}$  stone Ed.)

extracted dust of 2% of total production.

This 2% doesn't sound like much yet when you consider our annual production is six metric tons this 2% equates to 120kgs. This is equivalent to 80 bags of flour that was being expelled into the interior of the mill on a yearly basis. The improvement is desirable and the difference dramatically pleasant. The mill is cleaner and less dusty now than at any other time in its 800 year history.

[And so our millers are likely to have a much better life expectancy than any earlier millers! Ed.]

**Dan Tarrant-Willis**  
[dantarrantwillis@yahoo.com](mailto:dantarrantwillis@yahoo.com)

## WARDENS' DIGEST

We have been busy! Yesterday I was going to report that we had achieved, in terms of charitable revenue, our best ever day, only to have had an even better day today, and these great days have been made possible purely by large visitor numbers.

Today, the 16th of August, I have never seen so many visitors at a milling demonstration. Well done Gerry who was duty Warden for both of these days and Jane for Guiding in the morning, Veronica in the afternoon and for Leon's focussed and directional influence with the milling.

**Dan Tarrant-Willis**

## MARITIME WOODBRIDGE 2018 September 8-9

The Tide Mill will be open with free entry on both days. There will be a milling demonstration at 16.00 on the Saturday and open early at 10.00 on the Sunday.

An excellent programme of events is being organised by the Maritime Woodbridge Committee under the chairmanship of Paul Webster. These will span from the Tide Mill and Whisstocks Place along the seawall to the bandstand and model yacht pond field with many visiting boats moored along the river. For more information refer to [www.maritimewoodbridge.org](http://www.maritimewoodbridge.org).

We still need more people to help at the Mill on both days to shake a bucket in order to encourage visitors to make a donation. Also to talk to people about the Mill and work of the Trust. Contact Wendy Reid if you are able to help for an hour on either day. [wendyjillreid@gmail.com](mailto:wendyjillreid@gmail.com)

A reminder that there will not be any parking in Tide Mill Way or adjacent to the Mill.

**Bob Spillett**

## Tales of Mills (and Millers)

An engine is a machine that converts energy into mechanical force without the use of animal power. So the watermill is an engine. The first known example was built in Greece in the 3<sup>rd</sup> Century BC, making the mill the only engine man used for around 2,000 years before the steam engine.

The craftsmen who built and maintained the mills could rightly call themselves engineers. They were trained in mathematics, with the practical skills of carpentry and metal working; were skilled draughtsman, designing the mill buildings and machinery. Millwrights were certainly the forerunners of today's civil engineers.

When the Industrial Revolution took hold in the 1700's there was no engineering profession, and many of the men who took up the challenge were millwrights.

James Brindley trained as a millwright but found fame as a canal builder, working on many canals – the Trent & Mersey Canal was his. John Rennie worked as a millwright and went on to design the machinery for the steam powered Albion flour mill in London, moving on to canals, bridges and docks. Waterloo Bridge and the East and West India Docks in London were his.

There were many others, but visit the Tide Mill and look at the massive machinery designed and built by the first real engineers of the modern era, and appreciate this unique example of our industrial heritage.

(This is an extract from a piece first appearing in EADT in 2017)

# THE TIDE MILL LIVING MUSEUM QUIZ NIGHT

In aid of the Tide Mill charity to raise funds for the maintenance of the Mill

**Friday 16 November 2018**  
**Woodbridge Community Hall**  
**7.00 for 7.30 pm start**

**BOOK BELOW**

Keep a record of your entry - this is your ticket

Team Name \_\_\_\_\_  
 No of Team Members \_\_\_\_\_ @ £5.00 per person  
 Amount paid £ \_\_\_\_\_ Date paid \_\_\_\_\_  
 Complete and remove the part below and return it with your entry fee to the Tide Mill post box.  
 Any problems, contact [anne@barratt1.myzen.co.uk](mailto:anne@barratt1.myzen.co.uk)

**Tide Mill Quiz Night 16/11/18 Booking**

Team Name \_\_\_\_\_  
 No of Team Members \_\_\_\_\_ @ £5.00 per person  
 Team Contact Name \_\_\_\_\_  
 Team Contact Tel No \_\_\_\_\_  
 Amount Paid £ \_\_\_\_\_ Date paid \_\_\_\_\_

**Diary Dates for 2018**

**Wheel Turning and Milling Demonstrations**

**Wheel Turning** will take place on most days in September, at various times to suit the tides, of course, which you will find at this link [Turning & Milling](#).

**Milling demonstrations** will take place in September as follows:

- At 11 a.m. on the 1st, 2nd, 15th and the 16th
- At 4 p.m. on the 8th and 22nd and
- At 4:30 p.m. on the 23rd.

**Other Events**

**Maritime Woodbridge:** 8 & 9 September  
(Mill open free of charge)

**Shuck Festival:** 21/23 September  
(Note that the Shuck 'Pop-Up' restaurant will not be at the Tide Mill this year, but the Shuck Launch will be, on Friday the 21st, p.m.)

**Quiz night:** 16 November

**Fireworks:** 11 November (Possibly)

**Santa's Grotto:** December (Possibly)

**Correspondents: all copy for next month to be sent to [WTMeditor@gmx.com](mailto:WTMeditor@gmx.com) by the middle of September please.**

**Visit Other Tide Mills**

Woodbridge was the last commercially operating Tide Mill and, out of an apogee in excess of over 200 in the 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 in the UK, but most are not active.

Use these links for more information:

[Eling Tide Mill, Hampshire](#)

[Battlesbridge Tide Mill, Battlesbridge, Essex \(converted for business\)](#)

[Beaulieu Tide Mill, Beaulieu Estate, Hampshire \(Restored and converted to offices\)](#)

[Carew Castle tide mill, Pembrokeshire](#)

[Fingringhoe Tide Mill, Fingringhoe, Essex \(house converted\) \(No Website\)](#)

[Pembroke tide mill, Pembrokeshire \(mill ponds only\)](#)

[Place Mill, Christchurch, Dorset \(not-working order, restored\) \(May not have been a tide mill\)](#)

[Thorrington Tide Mill, Thorrington, Essex](#)

[Three Mills tide mill, Bromley-by-Bow, London \(aka House Mill\)](#)

[Clock Mill tide mill, Bromley-by-Bow, London \(aka part of Three Mills\)](#)

[Tide Mills, Newhaven, East Sussex \(sluice only\)](#)

Go to [Wikipedia](#) for more

**WORDWHEEL ANSWERS**

Structure, scutter, rustre, curser, recuts, cutter, rustre, usurer, turret, trust, suture, uterus, curet, recut, crest, cruse, cures, curse, sucre, cruet, recut, truce, crust, curst, suser, trues, utter, strut, trust, cert, cure, ecrus, curt, erst, rest, rets, rues, ruse, sner, sure, tret, true, rust, urs.

