

THE TIDE MILL

LIVING MUSEUM



Patrons of the Tide Mill: Lord & Lady Framlingham

MARITIME WOODBRIDGE

Our Mill Manager, Dan, tells us it was a pleasant weekend. We had 1,280 visitors and did very well-attended milling demo's on both days. The average donation is always disappointing, but, at 54p it was up on previous free days that we have done in the past (1,280 X 54p = £691.20 total). Also the pattern of donations was different from those seen before: we had very few copper coins and visitors were regularly donating on their way out rather than on their way in, which is taken as a good sign. Our flour sales were very good and these flour sales accounted for a large proportion of our over-the-counter sales.

Plenty of volunteers came to help, particularly on Saturday, and Dan has asked me to thank you all again.

All in all Dan felt, from where he was, confined to the Mill, that it was well worth opening for free and particularly as he felt that the Mill was supporting 'Maritime Woodbridge'.

We have heard only good things about the rest of the event.

As for Shuck Festival, the Tide Mill was not directly involved this year, as it did not host the pop-up restaurant, but we had a good time, along with everybody else over the weekend. Here are a few mini pix from Simon Ballard, to prove it...



VIEW FROM THE BRIDGE

As the season ends we welcome two new members to the Tide Mill team.

Heather Sheehan joins us as Education Officer. Heather is a qualified teacher with a young family. She will be working to update our education outreach material, apply for grants to put our outreach to schools into practice and be responsible for working with the rest of the Tide Mill team to host visits by schools to the mill.

Pippa Moss joins us as the new Tide Mill Administrator as successor to Deborah Seabrook. Pippa is a qualified accounting practitioner and will be responsible for our day-to-day accounting alongside financial reporting and planning. She is also taking on the development of the Friends group.

I must thank Deborah Seabrook for her hard work over the past year and wish her well for the future.

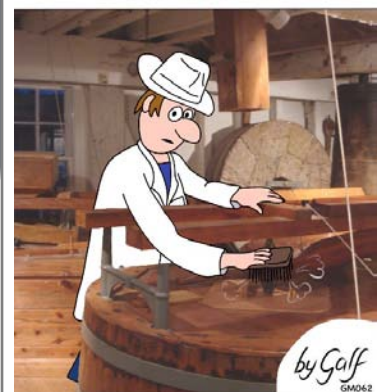
Finally, we are still looking for an Hon Treasurer. If anyone is interested in this important role please do contact me.

John Carrington.

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QUESTIONABLE



DON'T YOU JUST HATE IT WHEN SOMEONE ANSWERS THEIR OWN QUESTION? I DO.



Don't forget that in October TM is opening at weekends and half-term only
www.woodbridgetidemill.org.uk

NEW FACES AT THE MILL



Hello, my name is **Heather Sheehan**. I moved to Suffolk from London around 16 months ago with my husband, Paul, and two year old twins, Connie and Matilda and we haven't looked back since! We're now living in Ipswich and enjoy exploring all that Suffolk has to

offer. We're particularly fond of a mooch around Woodbridge or a dig on the beaches at Aldeburgh and Southwold, we also love a walk around Needham Lake. When the role of Education Officer came up at the Mill I jumped at the chance; it's a really exciting prospect and fits perfectly with my other career as a Primary Teacher of 12 years and of course works well with being a Mum!

I'm very excited to be joining the Tide Mill team and am hoping to bring my knowledge of education and child development to the role. I'm looking

forward to gaining another string to my bow and developing links with schools around Suffolk to ensure that children are being given the opportunity to explore this fantastic resource. I also look forward to meeting lots of you and getting to know the Mill and all its inner workings better very soon.

Hello, my name is **Pippa Moss** and I live in Melton. Originally from Princeton, New Jersey, I came to the UK as a university student and never went home! After studying Biology, I taught Environmental Science and Ecology at Suffolk College for many years. Redundancy loomed as the science department was phased out, so I retrained in bookkeeping and accountancy. I have since worked for a variety of small companies in the Ipswich area.

I am very interested in local history and wildlife and plant conservation, so working at the Tide Mill should suit me well. Photography is another interest, during our weekly walks in the countryside.

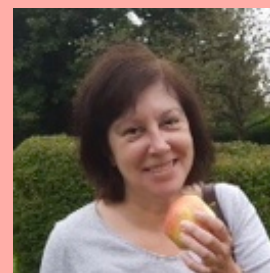
I have two grown children, with one grandchild and another on the way. The first grandchild, George, is in Tokyo, but the second will be nearer, in

Bury St Edmunds.

One of my main interests is quilting, especially quilt history; I collect Welsh and Durham quilts. I also make quilts, mostly large applique quilts known as Hawaiian quilts, which are very striking. I am a volunteer for the Quilters Guild.

My other main interest is bell-ringing. At my American University, Smith, there was an English bell tower. As I was going to Durham for a year, I decided to take up bell ringing. It was one of my better ideas and I had a great year at Durham with the university ringing society. I now ring at Pettistree, where we have a good band of ringers. Bell ringing has a rich history and, like quilting, a lovely community of people.

I hope that I get to meet everyone soon.



ARCHIVIST'S REVIEW

Through circumstances beyond our control, sometimes known by the name of 'The Real

World', Fraser Hale, our beloved Archivist, is unable to entertain us this month. But I have no doubt that he will take life by the throat and return to us next month.

AN INDEPENDENT ACCOLADE

I visited Woodbridge Tide Mill in June, during the Aldeburgh Festival, and bought some coarse and some fine flour. I'd had the coarse once before, on a previous visit to Aldeburgh and Woodbridge, and enjoyed it, but not really recorded much about the bread I made with it.

As I'm now a bit more of a bread-head, I took much more notice of how the flour behaved for me this time. I have to say the coarse flour is really outstanding for proper bread making. I cut it with 25% Carr's roller milled wholemeal wheat, which I have found just lightens proper stoneground wholemeal flours a little - in a good way. I baked at 75% hydration, i.e. 750 g water to 1000 g flour, and gave the dough a nice slow rise with about 8 g of fermipan yeast in total. I made a "quarter sponge" with 1/4 of the flour, 1/2 of the water and 3g of the yeast the night before, and added the rest on baking day. I also knocked the bread back twice because the oven wasn't



ready when the dough was. This made for a really first class batch of bread, and everyone who ate it thought the flavour and the texture were outstanding. Given that I am regularly baking with excellent stone ground flour from my local mill, Heron Corn Mill in Cumbria, this is high praise indeed!

Here are my Tide Mill babies on the right, with some white sourdough on the left, using stone ground and bolted white

flour from Worsbrough Mill near Sheffield -

It's not often that the sourdough is beaten in the flavour stakes, but the Tide Mill yeasted browns won the People's Vote hands down on this occasion.

Pete Taylor

--
Make tea not war

[See next page for a bit more about Pete Taylor. Ed.]

A Bit More About Pete Taylor

I visited on 17 June, which was an open day. I had a good chat with a couple of your volunteers on the day. I've been paying my £5 a year to be a "Friend of the Tide Mill" for some years now, since my first visit, when I had a good chat with Nigel about the flour. The [Heron Corn Mill](#) is my local mill, and I run one of the four bread groups there, which go under the name of [Bread of Heron](#). This has

been running for 3 and a half years now, 3 terms a year. We run the groups in this shepherd's hut which is by the river in the grounds of the mill. I do an occasional Sourdough Saturday as part of the Real Bread Campaign's Sourdough September - my 5th one will be happening next month. Apart from that, I like classical music, hence the Aldeburgh connection, which goes back to 1975. **Pete Taylor**



ENGINEERING GAZETTE

Our open season is disappearing fast and winter will soon be upon us. This however does not stop the milling and operation of all the machinery each week. Flour is required all year round. Machinery does not like being neglected, so our regular monthly maintenance continues. All parts are inspected, tested and lubricated when required, and all wooden wedges in the building are hammer tested to ensure they are still tight. Thanks to several people the water wheel is moved to a different position each day to prevent it becoming waterlogged and so out of balance. We will also use the out of season time to inspect and probably change some of the wooden teeth, especially on the Pit Wheel.

John Wood

BUSKER'S CORNER

Two miller lads were plotting, a scheme for time off sick,
 One explained his cunning plan, "But we'll have to do it quick."
 So when the boss came downstairs, presented to his sight,
 Was a miller hanging by his heels, and saying, "I'm a light!"
 "Right, off home you!" the boss said, "You're far too stressed to work."
 The plan had done it nicely, a day off is a perk.
 The other mill-lad grabbed his coat, the boss said, "What's your lark?"
 "I'm off home, too then, Boss." he said, "I can't work in the dark!"



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 - JOHN CARRINGTON'S SUCCESS

I grew up in East London, won a scholarship to the London School of Economics and joined the GPO as a graduate entrant in similar role to one Anthony Trollope had in the 1850s. Nothing much had changed in 100 years!

Over the next nine years I worked in operations, personnel and finance. In 1975 I became personal assistant to the Chairman of the Post Office. Long hours, seven days a week, but a great learning environment. I then moved into telecommunications and spent the next seven years on planes going round the world.

My big break came in 1983 when I became founding MD of Cellnet – now O2. More hard work with a great team led to Cellnet launching service in January 1985. I am proud that it was the first network in the world designed to serve the new handheld mobile phones.

I subsequently became CEO of all BT's mobile businesses. My most significant achievement over the next years was as a pioneer in the development of the cellular standard that would enable customers to use their phones across Europe and which later became the world's leading standard. I was one of three UK signatories to the groundbreaking 1987 agreement between France, Germany, Italy and the UK paving the way for cooperation to develop the new digital standard.

I left BT in 1989 to join Cable & Wireless as founding CEO of Mercury PCN. In 1993 I joined the management board of Cable & Wireless with responsibility for operations in 34 countries with

16,000 employees in the Caribbean, Atlantic islands, Africa and Pakistan.

On leaving C&W in 1995 I joined the very successful Mobile Systems International, a company that provided consultancy and software for the design of digital cellular radio networks. Company operations were worldwide so more time on planes. Since 1999 I have held many a non-executive board member roles in the software and services sectors.

I have been involved in voluntary activities for many years. In the past 30 years this has been focused on the City of London Livery Company: the Worshipful Company of Information Technologists. I was Master of the Company 2001-2002.

Since 2007 I have been a member of the Council of Gresham College that was founded in 1597. I have been closely involved with putting the College's lectures online; over 2000 are now available. In 2014 I had the honour to become Council Chairman.

I have also been a Trustee of the Seckford Foundation and Suffolk Historic Churches Trust.

I have been married to Lindi, a college lecturer, since 1973 and have one son, John Junior who also lives in Suffolk with his wife and daughter.

No flour and no milling in the fifty years covered but the opportunity to acquire some management experience to add to the vast amount of skill and enthusiasm among the volunteers in the Tide Mill family.

John Carrington



This photo was taken in November 1984 shortly before the commercial launch of Cellnet.

**IT'S A RESULT!
JOHN CARRINGTON'S
HERBY TIDE MILL CHICKEN**

This is a good main course dish to make in summer when fresh herbs - from the garden, or from supermarket pots - are at their most tasty.

- 4 tablespoons Tide Mill flour (fine);
- 4 Sutton Hoo chicken breast fillets;
- 70 gms butter;
- 6 tablespoons cooking oil;
- 1 tsp salt;
- Ground black pepper to taste;
- 1 large egg, mixed up in a shallow dish;
- 1 lemon – remove strips of peel with a zester
- A large handful of chopped fresh herbs (approx. 6 x long stems flat



parsley, 15 blades of chives, 6 x 5cm stems of rosemary, 4 sprigs thyme, 4 stems of tarragon, 2 sprigs of marjoram) Strip the herb leaves from their stems and chop into small pieces with kitchen scissors.

Season the flour and mix it on a plate with the chopped herbs. Cut the chicken fillets lengthways into 2 or 3 pieces. Dip the

chicken pieces into the egg and then coat all sides with the herby flour mix. Heat the oil and butter in a large frying pan. Fry chicken pieces briskly for 1 minute each side, then turn down to a gentle heat to fry for 10-15 minutes, (depending on thickness) turning occasionally. Any leftover flour mix can be sprinkled onto the chicken at this stage and hot oil spooned over it. Pierce one of the pieces with a knife to check that the meat is fully cooked right through.

To serve: cut the lemon into wedges and squeeze some over the chicken. Use the remainder as garnish. Buttery new potatoes (with chopped chives) and a green vegetable make excellent accompaniments. Leftovers can be served cold with salad.

WARDENS' DIGEST

Things are still busy they haven't really slowed down with the school term started. We find that at this time of year our visitor's tend to be older. The pace changes where we can spend longer trying to answer specific questions about the workings and history of the mill. We feel many of these

older visitors chose this time when the school term starts as the mill has a calmer and has a more more adult atmosphere. Its a nice way for the season to calmly come to an end especially as many of the visitors have relevant experience regarding mills and we can learn and exchange knowledge regarding mills etc.
Dan Tarrant-Willis

THE MILLER'S CHRONICLE

We buy six tons of grain a year. These deliveries are generally spaced 5 - 6 weeks apart during the season as we grind on average 700kgs a month. We leave longer between deliveries off season as we grind around 300kgs mainly for our wholesale customers. We like to organise the deliveries so that we have nearly depleted the last delivery in the system. In this way we are always keeping our hoppers stocked with the freshest

grain. We have a very good relationship with Jewers our supplier that has been maintained by feedback on quality, cooperation and a mutual respect of what we are trying to achieve ie we need the best grain possible to make the best flour possible.
Dan Tarrant-Willis

We have ground 650.90 kg this month, bringing our year to date to **4,382.40 kg.**

(695 stone Ed.)

DECORATION TIME

The Tide Mill is having a facelift. Not a full paint job but enough to keep her looking good and not suffer too much if we have another winter like the last. Painting started in the middle of September, hopefully early enough to still be in with a chance of good weather so we don't get too many interruptions but late enough to not interfere with too many visitors (though I have stopped the painters working on the day we have a group of 60 children visiting!).

The old girl needs lots of tender loving care and will need more as time goes by. A full makeover will be required again soon and I am in the process of organising a full repair schedule for the coming years. All this takes not only time preparing schedules, obtaining quotations and discussing contracts but also lots of money to pay for the work to be carried out. Exterior renovations is just one of the items on the list or works to be undertaken. We are very lucky to have a dedicated group of volunteers who work hard to keep the machinery in full working order and a Mill Manager who, by being available at what seems like any time and certainly any day has increased the number of times when we can show off the old girl actually working. We could not survive without the support of all friends and volunteers which is gratefully acknowledged and I hope we will see a number of you at our end of year gathering.

John R Leming WTM Trustee (PHOTOS: SIMON BALLARD)



IT'S NOT TOO LATE TO BOOK!

THE TIDE MILL LIVING MUSEUM QUIZ NIGHT

BRING A PICNIC
food & drink of your choice

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
Bring a picnic

BOOK BELOW

Keep a record of your entry - this is your ticket

Teams of 4-6

Team Name _____
 No of Team Members (4-6) _____ @ £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

Tide Mill Quiz Night 16/11/18 Booking

Team Name _____
 No of Team Members (4-6) _____ @ £5.00 per person
 Team Contact Name _____
 Team Contact Tel No _____
 Amount Paid £ _____ Date paid _____

Diary Dates for 2018

Don't forget that it's opening at weekends and half-term only in October.
Half term is 21st to 25th October

Wheel Turning and Milling Demonstrations

Milling will take place in October at various times, subject to the tide, of course, and can be found at the link below.

Milling demonstrations will take place in October at

Other Events

Helpers' Get Together:
26 October

Quiz night: 16 November

For full general mill working times use this link to the website: [Turning & Milling](#)

Correspondents: all copy for next month to be sent to WTMeditor@gmx.com by the middle of October 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 \(not-working order, restored\) \(May not have been a tide mill\)](#)

[Thorington Tide Mill, Thorington, 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



BREAD PIT

WORDWHEEL ANSWERS

Exercise, exercised, seceder, decres, seedier, decre, recede, de-icer, screed, scried, cease, reseed, seeder, desire, reside, sexter, creed, cedes, cider, cried, diced, riced, scres, rices, xeric, eider, drees, redes, dries, rides, sired, erie, sire, sexer, sixs, cred, cere, cire, rice, deer, dre, rede, reed, dire, ride, rids, erse, seer, ser, rise, sire

