

# THE TIDE MILL LIVING MUSEUM



Patrons of the Tide Mill: Lord & Lady Framlingham

## STRINE

The perspicacious newsletter reader will know that 'A issue' (pardon the bad grammar) is an anagram of 'Aussie'.

Consequently, the Busker has been spending his free time trying to learn the difficult, to some people, incomprehensible, spoken language of Australia, called Strine; partly to better himself, partly to entertain his long-suffering audience, but mostly just for fun.

Some academic studies claim that Strine is a form of English; after all, many Australians read and write in English, although admittedly few speak it.

(See *Let Stalk Strine* and *Nose Tone Unturned* by Professor Afferbeck Lauder)

The Busker has not yet mastered this language, as you will see in Busker's Corner, but has leapt at the opportunity to practice upon you, the newsletter reader.

The reader that struggles with the Busker's efforts may find it helps to read the piece out LOUD!

The reader that even then cannot get it clear may look to the last page, for a rough translation.

If you are a reader who is bored with the whole thing and could not care less about any of it, you are among many like-minded friends, so don't let it bother you.



## VIEW FROM UNDER THE BRIDGE

February never seems to have much going for it. It takes forever to get here, and, when it arrives, it usually gives us poor weather. It does have one redeeming factor, though: it is short, so pay day comes sooner (for some) and March soon arrives, when we can realistically start thinking springlike thoughts.

There is not much going on at the Tide Mill, though the flour producers, packers and distributors do not get any time off, and the engineers often use the closed season to do major works, so our Living Museum never completely stops living.

If you are looking for a new, more realistic, or realisable, New Year Resolution, having failed at your first attempts, why not check out page 7, or, better still, resolve to join us this year as a voluntary helper?

The easiest way is probably to just come along to one of our milling demonstrations and talk to Dan, our Tide Mill Manager, or contact him at [dantarrantwillis@yahoo.com](mailto:dantarrantwillis@yahoo.com) or, if you are shy of dealing with top brass, just let me, your lowly but very approachable editor, know at [WTMeditor@gmx.com](mailto:WTMeditor@gmx.com)

Remember, your Tide Mill needs you, but if you join us you will soon find that you need your Tide Mill, too.

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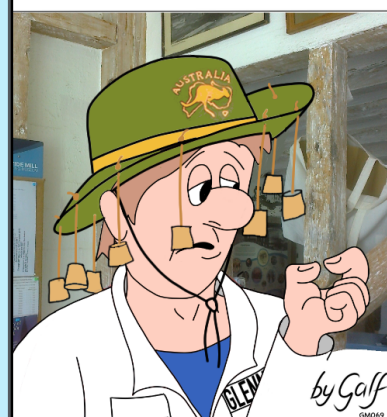
Diary Dates

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Word Wheel Answers

Small Print

## OMNISCIENT, OR WHAT?



PEOPLE WHO THINK THEY KNOW EVERYTHING  
UPSET THOSE OF US THAT DO!



[www.woodbridgetidemill.org.uk](http://www.woodbridgetidemill.org.uk)

## KEEPING FLOUR ALIVE AT CALLINGTON MILL, TASMANIA



At the far side of the world, Callington Mill, located in Oatlands, Tasmania, is the only fully restored and working 'Lincolnshire' wind-driven flour mill in the Southern Hemisphere. Well worth a visit, next time you are down that way.

Callington Mill was built in 1837 by John Vincent, who was born in 1779 in Cornwall, England. In London, in 1803, he married Susannah Rivers who was the same age. Over the next twenty years the couple had seven children while they were living in England. In 1823 at the age of 44, they decided to move to Tasmania; they emigrated with their children on the ship Elizabeth which arrived in Hobart in 1823 and after they arrived in Tasmania they had two more children.

Over the next decade John became the proprietor of two licenced hotels and his eldest son John Jubilee Vincent was also an innkeeper and ran the Lake Frederick Inn (later Lake Dulverton Inn) at Oatlands that still stands today.

In about 1836, at the age of 57, John decided to build the flour windmill at Oatlands, but his interest in the mill was short-lived and the following year he tried to rent it. He advertised it in the local newspaper where the description included:

*"The Callington Mill, in the township of Oatlands, considered one of the first rate windmills in the country, and surpassed by none in its situation for business. Fitted up with two pair of good stones, (French burrs,) dressing and smut machines; together with a very respectable dwelling house..."*



Local farmers grow wheat, spelt and rye, which is harvested in January and February each year and is used to produce and supply artisan

flours to bakeries, restaurants and the general public to create products with a unique provenance. Grain is quality tested before it is milled. Protein and falling

number are particularly important indicators for bread bakers.

Bread Making Wheat has the following properties:

- WATXXX
- Protein – 14.2% (12.7% @ 11%Mb)
- Falling Number – 483

Spelt - Strong flour suitable for bread making - has High Protein content.

Plain flour is milled from soft grain, is low in protein (gluten) with no added raising agent. It smells sweet and malty, perfect for cakes, biscuits and pastry. Light sifted wheat flour, light sifted spelt flour, wholegrain wheat flour and wholegrain spelt flour are produced.



Bread flour is milled from hard grain, is high in protein (gluten) with no added raising agent. It has a nutty smell and will develop a sweet taste if baked long and slow. Tasmanian hard grain makes wonderful bread flour. Just like the mainland, we depend on a dry finish to the growing season. Light sifted wheat bread flour and wholegrain wheat bread flour are produced.

Fir sifted flour, freshly ground wholemeal flour is run through mesh with different size openings. Light sifted flour is the finest flour available. It has had approximately 20% of the original (larger parts) of the flour removed.

Other products processed at Callington Mill are:

Rolled oats – Not chemically stabilised or heat treated. Locally grown.

Semolina – Add semolina to a mixture of light & wholewheat flour. Adds texture to puddings. Chemical free.

Bran – bran is a great source of dietary fibre and retains moisture and texture in muffins and other cakes.

For more information visit:

<https://www.callingtonmill.com.au>



## Damper (Strine Soda Brid)

2¾ cups Callington bread flour  
4½ teaspoons baking powder  
1 teaspoon salt  
5½ tablespoons unsalted butter,  
chilled  
¾ cup water

Golden syrup for serving

In a large bowl, combine the flour, baking powder, and salt. Cut the chilled butter into cubes and mix into the flour using a dough blender, forks, or your fingers. Once the mixture has a coarse texture with no pieces larger than a pea, stir in the water to bring the dough together. If too crumbly, add a little more water. If too sticky, add a little more flour. Knead just until smooth, being careful not to overwork.

Preheat oven to 390 °F (200 °C). Line

***Damper** is an Australian soda bread traditionally made in the wilderness using the coals/ashes of a campfire or greased camp oven. Originally, it was **unleavened** and formed with only flour, salt, and water (the only supplies available).*



a baking sheet with parchment paper or lightly grease.

On a lightly floured surface, form the dough into a circle about 7 inches (18 cm) wide. Transfer to prepared baking sheet.

Dust a sharp knife with flour with flour and cut 8 wedges about 1¼-1½ inches (1cm) thick into the top of the dough. Dust the top of the damper with flour.

Bake in preheated oven until hollow when tapped and lightly golden, 30-40 minutes. Allow to cool on a wire rack for about 5 minutes before serving. Best the day it is made warm or at room temperature with golden syrup. Good tucker, mate!

*Adapted from*

*Tara's multicultural table*

## CURATOR'S CORUSCATIONS

By Fraser Hale  
Museum á la MODES

Thanks to financial assistance, in the form of a grant from the Association for Suffolk Museums, the Tide Mill Museum now has grown-up Collection Management software!

MODES is a purpose built multi-layer database programme that allows museums to catalogue and manage their Collections. MODES is widely used in the museum and heritage sector, and the database structure is linked to the industry standard collection management system - "SPECTRUM".

MODES will allow us to gather together all available information about each of our objects. This, in turn, helps to make objects more meaningful, more accessible, and more secure. Cataloguing is at the heart of what makes a museum a museum, rather than just a lot of old

stuff, and is key to our plan to become accredited.

The process of cataloguing is an ongoing one – there is always something more to learn about an object – but we hope to have at least basic data for all of the one hundred or so objects currently in the museum's collection on the system by the end of the summer.

Information about an object can range from the material it is made from, to the name of the last person who used it; from the date it was made, to the role it played in a process or system. Every bit of data, no matter how small, can add context and richness to visitor's experiences of our objects.

If you have any information about any of the objects on display in the Mill – if you were the donor, if you know where it came from, when it was made, how it was made, etc. etc. – I'd love to hear from you. I can be contacted at [faitch2603@gmail.com](mailto:faitch2603@gmail.com). Thank you.

Modes Compact - [Application: Object records. File: Example object records]		
File Edit Select Navigate View Grid Output Window Options Help		
Index Identity number Key BCRTM:1932.113		
Grid Browser PDF Multimedia		
Grid layout Standard grid Options Row height 75		
Record number	Object simple name	Brief Description
✓		
BCRTM:1932.113	watch	Pocket watch, silver case, made by Andrew Dickie, Edinburgh, Lothian, about 1866.
BCRTM:1935.2.1	jigsaw puzzle	Jigsaw puzzle, wood, Cotter's Saturday Night, illustration of Robert Burns' poem, published by William Spooner, 379 Strand, London, about 1840s-50s.
BCRTM:1935.2.3	tile	Tile, delftware, man carrying a bundle in a landscape, made in Netherlands, once United Provinces, 1720s-40s.



**BUSKER'S CORNER****The Strine Mill Guide**

Skew smee, sports, fivers youide cmove ear so yucaneer.

G'dye, laze n gem; glatter meecheer yer welcker mere. Fra garbler mince jar slemmy poodger inner pidger an give yara rah fidea of howowm ill works. Ah reckon yule sates in a resting.

Fast I'll say smill spar toff air Gloria Sarah Titch anwas fustere in lever-naity, but thisuns thirth herd, built in sever-tin-inetifry. So, sold an summon scotter look calf trit. Swhy wearier, volantrin.

Yask, "Howzit go?" Whenya put grine inner topanner wawill goesit maikser estwork an we git flare airt inter sex, sif by mare chick. Asset!

Now, cheque etcher flare yet? Doan ask "Emma Chizzit?", cos we knead the Oscar!

Ware yeggowan nex - whinecha gota Sut Noo?

Saul. Seer lighter. Theng Q n bubbye, mites!

(So, mebbe this 'pome' doan scanor ryemuch; it mussen, cossis mon)

**THE MILLER'S CHRONICLE**

by Dan Tarrant-Willis

[dantarrantwillis@yahoo.com](mailto:dantarrantwillis@yahoo.com)

On the 8th of January we very nearly had a flood. We were half an inch away from the water coming over the door sill and up through the floor boards.

What governs tidal height is a complex subject with many variables. The height of the tide can be affected by one or a combination of the effect size of these variables. One of these that affects tidal height is atmospheric pressure.

Simply when we have low air pressure we will have higher tides. Conversely, when the air pressure is high the tides will tend to be lower. The affect of this variable is more profound than most of us think. A predicted high tide in the tide tables of 3.8m would actually be closer to 3.6m with high air pressure and nearer 4.00m with low. On the 8th of Jan the air pressure was 1024 millibars, which is higher than the assumed standard and average expected for tidal height prediction of 1013mbs.

**This year's production of our super flour to date is 265kg.**

(584¼lb. Ed.)

You may recall, the total for last year finally came to 5689.80kg.

A change of 1 millibar equals 10mm (3/8in.) of height difference. To make things worse, on that day we also had a strong north wind pushing the tide down the North Sea.

In practical terms for us, if the air pressure was the assumed standard of 1013mbs the tide on the 8th would have been just over 10cm (4in.) above the floor boards. The standard assumed pressure is a mean average for the year and we expect to see lower levels of air pressure during the winter months. On the 8th we were simply lucky. Also luck was with us during the night as night-time tides tend to be higher: the air pressure actually increased during the day into the night, ensuring we didn't flood in the early morning of the 9th!

I love working with the tide and I feel that this near flood is a reminder that we are at the mercy of our natural environment. It's a sobering thought that the only variable involved with tidal height that we as humans have an effect on is the actual level of the sea. Sadly, via a process global warming, this will have an enormous negative effect on size.

**EDITORIAL APPEAL**

**Did anyone attempt any of the puzzles in the December and January issues of this newsletter?**

They are quite fun to prepare but not effortless, so I need to know someone actually enjoys them. Unless I hear a positive response from someone, Puzzle Pages will trouble neither you nor me again in future issues.

Ed.  
[WTMeditor@gmx.com](mailto:WTMeditor@gmx.com)

**WORD WHEEL**

The Word Wheel in each issue (which can be done on a scrap of paper), uses a nine letter word from Strilia. 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;  
40=v.good  
50=excellent  
Answers on last page.





*[This month Wendy has ventured further afield, in keeping with the Antipodean flavour of the month, and has extended her tale, so before you start reading it you should get yourself a cuppa and a wedge of cake and settle down to relax for a bit. And reflect on the fact that we love to hear your stories - you all have interesting stuff to tell us, even if you don't realise it - so send them in to me, please.]*

*Now, are you sitting comfortably?  
Then we'll begin... Ed.*

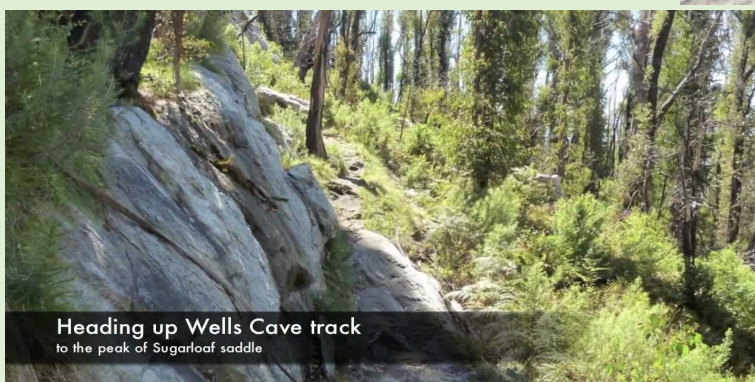
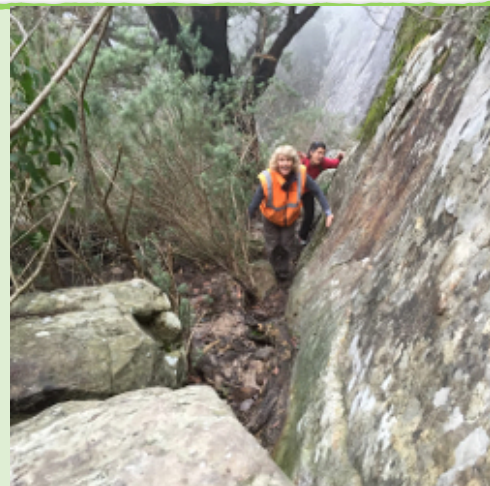
## **WENDINGS by Wendy Reid** **Five Venture Forth or My life of Climb**

Cathedral Ranges in Victoria, Australia is a great place for a hike. The five of us were to walk along Sugarloaf saddle and then descend to the car park where a friend would meet us with our picnic lunch. In order to get up to the ridge two climbs were on offer. Wells Cave or Canyon Track. Somebody said 'Let's see the cave.' so off we went. It was 10:30, cold and drizzly.

It wasn't long before walking became a thing of the past, as at first we scrambled over rocks and boulders and then had to climb. Those very few Monday evenings I had spent at the climbing wall 15 years ago proved their worth now. Finding foot and hand holds, using the hand hold below to push oneself up. A teeth gritting determination to hoist body weight upwards and to straighten a hugely

angled knee, when one foot is precariously poised on a two inch ledge, became the norm. Literally it was upwards and onwards; there was no going back now.

Just before we reached the cave we met three women coming in the opposite direction, i.e. heading down. There was hardly room to pass so that in itself necessitated some conversation. It turned out that they had got nearly to the top; they could see it, but were completely flummoxed as to how to proceed up a sheer rock face with what looked like no holds. We



Heading up Wells Cave track  
to the peak of Sugarloaf saddle

were quite concerned that they would attempt to go down so we offered them the chance to climb with us. They looked up and saw little Rubin, aged 8, completely unphased by the whole thing and decided to join us.

Next up was Wells cave itself. It started alright, we had to turn sideways having removed backpacks and inch along the

narrow base. Then that disappeared and we had to climb as well, now the light had almost gone and just a small glow ahead indicated the way.

We wanted our head torches very much and those of us who hated enclosed spaces, more than high open spaces, began to feel hot and bothered. With relief we were through to daylight. Leaving Wells Cave behind we continued upwards

thinking that we had done the hard part, but a glance up revealed a sheer wall of the rock above us. We were helped to concentrate by constantly having to search for handholds and the realisation that we were going to be very late - we didn't stop.

And then we saw this ....

*[Continued on next page]*

## **ENGINEERING GAZETTE by John Wood**

Nothing to report this month, but will try harder next month.

## **HAVING A PRIVATE DO?**

Did you know you can book **Woodbridge Tide Mill** for your own private evening function, for as little as **£110.00** (see below), subject to availability in the mill's Events and Appointments Diary.

Contact Dan Tarrant-Lewis at [enquiries@woodbridgetidemill.org.uk](mailto:enquiries@woodbridgetidemill.org.uk)  
(Friends of Woodbridge Tide Mill are charged £100.00 plus £10.00 for clearing and reinstating the counter area.

The general public are charged £125.00 + £10.00.

There are three optional extras, such as wheel turning, milling demonstration and guided tour, that total £35.00 if all are possible and included.)

(All hire charges under review during closed season)

**DON'T FORGET THAT THE  
BEST WAY TO ENSURE THAT  
YOU CONTINUE TO RECEIVE  
THIS NEWSLETTER  
(REGARDLESS OF ALL THE  
OTHER BENEFITS) IS TO  
KEEP UP YOUR MEMBERSHIP  
OF  
THE FRIENDS OF  
WOODBRIDGE TIDE  
MILL.**

**IF YOU ARE NOT ALREADY A  
MEMBER, BUT WOULD LIKE  
TO BE ONE, USE THIS LINK:**

**[BE A FRIEND](#)**





[Continued From Page 5]

And then we saw this ....

**WENDINGS** by Wendy Reid  
**Five Venture Forth or My  
 life of Climb**  
**- Part Two**



I had to commit to standing on this ledge and swing the other foot onto the rock wall facing. Wedged in this crack I got up using just feet. The lack of holds made it so challenging, although the split rock made the fear of falling less acute. We all got up this way although I have no idea how the last person made with no one to hold her foot in place. A little more scrambling and we were there. High fives all round and quickly on to the Razorback trail.

Eventually we reached Saddleback Summit, a quick pic and on with the trail. We were now more than two hours behind schedule.

Having achieved the summit there was a massive sense of relief mixed with the desire not to waste time. Whatever it was, I carelessly placed a foot and fell over backwards. I landed on a flat rock apart from one protrusion. This hurt both my dignity and my bottom.

We continued, although the scrambling hurt, it had to be borne. The rocks ended and I hoped this meant an easy walk to the car park. However, Cathedral Ranges hadn't finished with us yet. A giant staircase led down and then up to Jawbone car park. Tired and hungry and in pain we arrived for our picnic.

Ruben hadn't complained once or said he was hungry although it had taken 5 hrs.

Here are the rules that we broke. Do not take children, backpacks or people without climbing experience on this trail. Do not climb in wet conditions.

Despite my sore bottom I regained my love of climb this day and as some of you will know, am back at it, on a climbing wall now with a rope and harness.

My heart sank as I realised this was the spot where the three women had given up and I could very well see why. Flynn and my daughter were first up hauling Ruben between them. Flynn found him a spot to sit and wait high above us. Like a prince on his throne he looked down on my attempts to follow. There were no handholds, One foot went on a very small ledge and was held in place by people below me.



Flinn, me, Anna, Fiona and Ruben



Fiona my daughter, her sister in law Anna, and Flinn

## LATE NEW YEAR'S RESOLUTIONS

This list should ideally have been in last month's issue of the newsletter, but we don't live in an ideal world and last month the newsletter was crammed too full of other junk to allow this in, so now is the time to include it.

Now that all your usual New Year's Resolutions have probably been abandoned as being silly, too ambitious or just too hard, here are a few suggestions for a much more doable list:

- Become a Friend of Woodbridge Tide Mill (See Pages 5)
- Take a friend to visit Woodbridge Tide Mill

- Come to one of the free off-season Milling Demonstrations (See Page 6)
- Book Woodbridge Tide Mill for a private function (See Page 6)
- If you are a school teacher, arrange for a School Group Visit (See Pages 5)
- Leave a positive review of Woodbridge Tide Mill on [Trip Advisor](#)
- Follow Woodbridge Tide Mill on social media
- Always check and make note of the Diary Dates column (See Page 6)

You will not lose weight or stop smoking if you use this list, but you will not regret it, either.

## The Strine Mill Guide - Translation

Excuse me, friends, if I were you I would come over here, in order that you can hear.

Good day, ladies and gentlemen; glad to meet you, you are welcome here. For a couple of minutes just let me put you in the picture and give you a rough idea of how our mill works. I think you will say it is interesting.

First I will say this mill is part of our glorious heritage and was first here in 1180, but this one is the third, built in 1793. So, it is old and someone has to look after it. That is why we are here, volunteering.

You ask, "How does it work?" When you put grain in the top and the waterwheel turns it makes the rest [of the machinery] work and we get flour out into sacks, as if by magic. That's it! [The reader may wonder at the brevity of this elucidation - the Strine Mill Guide did not last long in the job!]

Now, did you get your flour yet? Don't ask "How much is it?", because we need the money!

Where are you going next - why don't you visit Sutton Hoo?

That's all. See you later. Thank you and bye-bye, friends!

(So, maybe this 'poem' does not scan or rhyme much; it must not, because it is modern)

### Diary Dates for 2019

#### Wheel Turning and Milling Demonstrations

**Water Powered Milling Demonstrations** will take place in February as follows:

On the 2nd at 15:30, 3rd at 15:30, 9th at 09:30, 10th at 10:00, 16th at 15:00, 17th at 15:00, 23rd at 09:30 and 24th at 10:00

#### Other Events

**2019 Open Season Starts with £1.00 admission fee on 29, 30 & 31 March**

National Mills Weekend 2019 will be held on 11 and 12 May.

Woodbridge Regatta is to be held on 23 June

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](mailto:WTMeditor@gmx.com) by the middle of February please.**

**PURPOSE:** The purpose of this newsletter is to support and advance the objectives of the Trustees of Woodbridge Tide Mill. The newsletter provides all supporters a forum of their own, together with information about current and future events and it is hoped it will foster a sense of common interest and shared identity; encourage increased participation and entertain.

**EDITORIAL POLICY:** The editor has full editorial responsibility for the newsletter. Articles that appear and views expressed are not the official position of the Trustees on any subject, unless specifically noted as such. Items submitted for inclusion may be edited for grammar, style and/or space requirements and contributors wishing to be alerted of any changes prior to publication must notify the editor at the time of submission.

**DISCLAIMER:** The Glenn Miller gag cartoon does not make a comment about any real helpers at WTM, nor about Australians.

### 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

Billabong, balling, lobbong, balling, global, albino, albion, ballon, gallon, goblin, billion, biala, blain, gillal, align, linga, logia, algo, along, anglo, nogal, llano, biblo, bling, lingo, login, blab, blag, ball, ball, gila, gall, gaog, goal, lain, loan, blob, gib, bog, lob, bll, blin, boil, boll, gill, ling, lino, lio, llin, lon, loin, lion

