

# THE TIDE MILL

## LIVING MUSEUM

Patrons of the Tide Mill: Lord & Lady Framlingham

### CROWDS

If you are reading this you are one in the crowd. Everyone who steps through the door here is one of the psychological crowd sharing their enjoyment of the Woodbridge Tide Mill. A psychological crowd is usually a good thing.

You may be here to enjoy the long history of the Tide Mill ownership, or of the people who have been working here over that history and kept it alive, or the people that still work and/or help here to keep it alive for you to enjoy, or maybe you enjoy the architecture and construction of the building, or the flour production and it's culinary results, or perhaps you just enjoy the gem-like setting on the River Deben. Or a mix of these.

Whatever you enjoy, you are helping to strengthen the crowd.

A physical crowd is rarely such a good thing - think of the Spring Sale Scrum. In a physical crowd every member is a competitor, i.e. hoping to get the best bargain before the other member does. Of course, in common with strangers worldwide, if they were to just sit down and have a chat over a cuppa they would soon realise that their differences were far outweighed by their similarities, and peace would reign. But that won't happen, because rivalries rule too strongly.

That's why you can dread a sales crowd but relish a rugby or football crowd. It's the fellow-feeling.

The psychological crowd at the Tide Mill is unlikely to be a physical crowd, even at the opening weekend at the end of March, when the entrance fee is reduced, so you can enjoy the fellow-feeling unjostled. And bring a friend, to reinforce the crowd.

(If you are not reading this, you can ignore it, but will never know what you are missing!)



### VIEW FROM THE BRIDGE

By John Carrington - Chair of Trustees

#### Why does the Mill need your help and what can you do?

There are over 9,000 adults in Woodbridge. We send this Newsletter to only 134 people; those who have expressed an interest in the Mill. We post it on the Mill's Facebook page for it's 348 followers. Last year 143 groups of visitors came and saw the Mill from Suffolk. So, in total the Mill impacted 625 people or around 7% of the people in Woodbridge. Less than 1 in 10. Of course everyone knows the Mill and it probably comes up in conversation about things to do in Woodbridge after restaurants, pubs, shops and sailing. It's a feature of the Regatta, Maritime Woodbridge and the Shuck Festival - recently acting as a backdrop for the Spirit of Beowulf Community Festival (again this year 3-6 May). We would like to draw more people's attention to it, explain it's funding and, if inclined, explain how they can help support it.

Naturally a 200 year old working Tide Mill won't be to everyone's taste and many locals will have already visited the Mill, but our research tells us most still have not. This is despite an all-round feeling of local pride in this surviving vestige of our town's past seafaring and shipbuilding success and current must-see status on the itineraries of visitors from further afield.

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### URGENT APPEAL

*FOR VARIOUS REASONS, SOME OF THEM QUITE BELIEVABLE, WE ARE SHORT OF FLOUR BAGGERS. ANY GUIDES OR WARDENS WHO ARE ANXIOUS TO GET GOING THIS SEASON WOULD BE MOST WELCOME TO MUCK-IN. AS WOULD ANYONE ELSE WHO FANCIES A GO AT IT. ON-THE-JOB TRAINING GIVEN. MUCH FUN GUARANTEED. USE THIS LINK TO: KEITH BOLTON*



## KEEPING FLOUR ALIVE AT SUFFOLK'S OLDEST MILL PAKENHAM WATER MILL

*[This month we visit our old friends at Pakenham, who were most helpful and supportive in the early days after Woodbridge Tide Mill's restoration, showing our volunteers the basics of milling and helping them source local supplies of grain. The quality of their teaching is evident in the quality of our flour! Ed.]*

The long history of Pakenham Water Mill goes back almost a thousand years, being included in a gift of land to Bury St Edmunds abbey in the reign of Edward the Confessor, before the Norman Conquest of 1066. It was already in existence then and may well be even older. Its long survival is largely due to the excellent water supply coming mainly from underground springs which has never been known to run dry. The mill has been enlarged and rebuilt several times over the centuries and the present building dates from about 1780. Not only is it the oldest mill in the county but it remained in commercial production until 1974, making it the last watermill still working in Suffolk. Today it is owned by the Suffolk Building Preservation Trust and run by a large team of volunteers.

One of the principles of its restoration by the Trust was to keep the mill working and to preserve as far as possible the appearance of a traditional flour mill. Thus the interior has not been modernised beyond making it safe for volunteers and visitors. We are members of the Traditional Corn Millers Guild and use only traditional methods and water-powered machinery. Pakenham produces flour from three different grains: a finely milled wholemeal wheat flour high in gluten, and organically grown rye and low-gluten spelt flours which are popular alternatives either on their own or combined with wheat to give a variety of textures and tastes. All our visitors are taken round by



buckets and a sliding hatch sluice which allows the miller to make instant adjustments to the speed and power of the wheel and avoid any waste of precious water (though the millpond is huge and holds many thousands of gallons). The only machine not driven by the waterwheel is a Tattersall 'Midget' roller mill for producing white flour. Although made in 1905 this was not brought to Pakenham until the 1940s when an equally old Blackstone oil engine was also installed to drive it. Both have been restored to running order but are only used for demonstrations. The



Tattersall is a particularly historic machine, believed to be the earliest surviving example anywhere and probably the only one of its kind in England.

Pakenham is unusual in having not only this ancient water mill but also the attached Miller's House, which allows visitors to get an idea of the domestic life of the miller and his family in the past. The main kitchen with its cast iron range has been displayed to show what it might have been like about a century ago, and beyond that is the much older back kitchen with its great open fire still complete with a brick bread oven, brewing vat and washing copper. On special event days we demonstrate baking in the bread oven, - though we are still looking for a volunteer to come and do the washing!

friendly and experienced guides. On Thursday mornings you can watch the millers at work. Our two working sets of millstones are driven by the great cast iron breastshot waterwheel, 16 feet high and 8 feet wide, installed in 1898 and still driving the mill today. It was a state-of-the-art design at that date with close fitting curved

The other big attraction in the Miller's House is the tearoom providing delicious refreshments for visitors including scones and cakes made with Pakenham flour. These can also be enjoyed outside in the garden beside the millpond, or you can take a stroll right around the pond, passing the recently planted orchard of fruit trees traditionally grown in Suffolk.



Find out more at [www.pakenhamwatermill.org.uk](http://www.pakenhamwatermill.org.uk)  
**David Eddershaw, Curator.**



**HERB & ONION BREAD**

600g (1lb 6oz) wholemeal flour  
 50g (2oz) fresh yeast  
 8-10g (1/2oz) salt  
 500ml (nearly a pint) of warm (36°C) water  
 Splash of olive or sunflower oil  
 1 large onion, finely sliced and chopped  
 1 tbs each of chopped fresh parsley, thyme, and sage  
 Oven: 220C/425F/200C Fan/Gas Mark 7  
 Mix the flour and salt in a bowl. Add the chopped onion, herbs and a splash of oil, and stir in well. Either add the yeast to the warm water and then add to the flour, or add the water to the flour and then add the



crumbled yeast. Knead the dough until smooth and elastic (about 8-12 minutes) and form a round shape and place in a bowl. Cover with cling film and place in a warm place for 20-30 minutes. Form into one large or two small rounds. Place on a baking tray lined with silicone paper or grease the tray. Cover with a clean tea towel and leave in a warm place for 15-30 minutes to rise. Bake in a pre-heated for 20-30 min. It will sound hollow when the underneath is tapped with your knuckles.

(Recipe reproduced from Tide Mill Cookbook)

PHOTO: KITCHEN CATHARTHIS

**CURATOR'S CORUSCATIONS**

by Fraser Hale

**Flagon Behind**

It is an enduring source of pleasure to me that even the humblest of objects, given a bit of research, can yield fascinating stories. The Tide Mill Collection includes a number of such humble, everyday objects that, nevertheless, hold history within them. The stone-dresser's tools that we have, for example, bear the marks of years of skilled use in the service of the mill's efficacy and efficiency. Who knows what fascinating stories might be unlocked if we can identify the hands that once wielded these tools?

Another example of an item which I suspect is often overlooked in the mill, sits near the Miller's sink on the ground floor. It is a

stoneware beer flagon. The flagon is from the Melton Brewery, and would have provided the miller with a couple of pints of 'small' beer with which to slake his dusty throat during a milling shift. Beer was first brewed in Melton at The Coach and Horses pub in 1844 by the landlord, Bilby Smith.

Brewing continued at the pub until 1902, when the Baronet Sir William Cuthbert Quilter built a new brewery next door to the old inn. Sir Cuthbert was an advocate for "Pure Beer" (see the logo on the flagon) and had introduced two bills to the House of



Commons in an effort to prevent the adulteration of ale. The good Baronet was an active sort; he was a stockbroker, an art collector and one of the founders of the National Telephone Company [*Maybe an affinity with our current Chairman? Ed.*]. He was commodore of the Royal Harwich Yacht Club and a member of the council of the Yacht Racing Association. Quilter built Bawdsey Manor in 1886, and established the steam powered Bawdsey chain ferry in 1894 to cross the River Deben and provide access to Felixstowe railway station. He also owned Hintlesham Hall.

Sadly the "Pure Beer" brewery closed in 1912, the year after Sir Cuthbert's death. This helps us to closely date our flagon, though, as it must date from between 1902-1912. I am sure the miller during this time, Alfred Runacres, was very grateful for the Baronet's pure and, I'm sure, refreshing libations.



**THE STUFF OF DAYDREAMS**



I DAYDREAMED THAT I WAS FALLING, AND JUST BEFORE I HIT THE GROUND, I FELL ASLEEP.



# WENDINGS by Wendy Reid

## Reunion at Boardwalk Cafe

[For those readers who do not know Wendy, she organises the volunteer Guides.

If you want to be a Guide and/or meet Wendy, you can contact her at [wendyjillreid@gmail.com](mailto:wendyjillreid@gmail.com) Ed.]

I have driven this road before. The eucalypts all looking the same - that was in 2006. Now 13 years on they all very different, ghost gum, ironbark, paperbark, candle bark, and the stripy bark of the red river gums - you get the picture. If I tell you the candle barks are orange, like flames, you will understand Australian nomenclature. What you see is what you get. Very much like the people. Ghost gum trunks are white. On this sunny morning the branches glowed allowing even for this novice to identify them.

I was on my way to Bendigo to meet my daughter, Fiona, with a car full of stuff she would need for her year in Adelaide. She was *en route* from Newcastle [Newy, Oz, not Newcastle, UK. Ed.] and I was driving up from my second home in Melbourne. We met at the Boardwalk Cafe overlooking Weeroona Lake. A cool breeze blew across the lake making a welcome change from the hot temperatures which had made the international news recently. Such a lovely morning



for our Bendigo reunion. It was here were she first came to be an ER doctor in 2005.

We chatted, we ate, we drank excellent coffee. Then set about redistributing her belongings. I thought her van was completely full of her stuff from Newcastle. However as I unpacked the car she unpacked a drum kit and paragliding wing from the van. Then we managed to squeeze every household item I had brought with into her van. It was now stuffed to the gills. Her apartment in Newy was fully furnished and equipped but the one she was heading for only contained furniture.

down the spare. It was filthy from being off road, this is a 4x4 vehicle. She called the RACV. I was pleased as her jack was disproportionately tiny, the size of a beer bottle.



We had just finished when I looked at the tyres - rear near side was completely flat. There may have been a few expletives exclaimed at this point. I asked if she had breakdown cover. She said, "Yes, but this is a flat." and gave me that look. The 'idiot parent' look that those of you with grown children will know. "But" I said undeterred "they will come even for a flat". By this time she had unpacked sufficient of the back to get at the mechanism to let

After a couple more coffees the mechanic arrived with a trolley jack and cordless drill/driver. Before long were we off to a tyre repair facility. She still had 9 hours to go and wasn't going to risk another flat tyre. She had fortunately booked a motel for the night halfway to Adelaide. We said goodbye at 2:30pm considerably later than intended. On my way to Bendigo I had spotted a sign for Eppalock Lake. (Continued on Page 5)

### WORD WHEEL

The Word Wheel in each issue can be done on a scrap of paper. 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.

6 =average;  
8 =good;  
10=v.good  
12=excellent  
Answers on last page.



This will be the last Word Wheel Puzzle. For now, at least. Let me know if you want it back. Ed.





## VIEW FROM THE BRIDGE

(Continued From Page 1)

The Mill is, surprisingly to some, a charity which survives on visitors' entry fees, flour and merchandise sales, the donations of Friends and others as well as a grant from the Town Council (which owns the Mill). It also relies on the toil of volunteers, many with hard-to-find skills. Engineers who can maintain such wooden machinery are thin on the ground.

The Heritage Lottery Fund grant in 2011 was used to conserve the Mill, saving it from dereliction and enabling it to continue to make flour; significantly increasing its attraction to visitors. The Mill costs about £5,000 a month to run and, in addition, needs to build up a reserve to pay for the inevitable rebuilding that a wooden structure next to salt water will need, regularly.

In conclusion Woodbridge Tide Mill has to pay its own way. Here are ten ways you can help: -

- Forward this Newsletter mailing to someone you know who would like to be kept in touch with our activities
- If you have children at school suggest to the appropriate teacher that we are open for entertaining and educational school visits. Ask them to contact [enquiries@woodbridgetidemill.org.uk](mailto:enquiries@woodbridgetidemill.org.uk) to discuss visiting the Mill
- Go to the Co-op or any of our distributors and buy our flour - without their support our fine product remains a secret
- Visit the Mill again or for the first time - you'll probably find the team has changed and maybe last time you missed a milling demonstration - and bring a friend
- When you welcome visitors yourselves bring them to the unique Tide Mill. It's virtually guaranteed they won't be able to repay the favour when you visit them!
- Consider Tide Mill mugs, aprons and other merchandise for use as gifts for friend's birthdays and other occasions
- Become a Friend of the Tide Mill - chipping in a little each month or annually can make a big difference. As well as staying in touch with the Mill, membership offers discounted flour and free entry for a year. It's easy [on our website](#)
- Volunteer and learn our history to show people around, or help at our shop or, if you have a practical bent, assist with maintenance
- If you or your business need a small, out of the ordinary venue for meetings contact [enquiries@woodbridgetidemill.org.uk](mailto:enquiries@woodbridgetidemill.org.uk) to discuss using the Mill
- Finally enjoy the Mill; photograph it, paint it or admire it from afar but be sure to leave a Facebook or Tripadvisor review if you have had a positive experience.

## **WENDINGS** by Wendy Reid

### Reunion at Boardwalk Cafe

(Continued From Page 4)

On my way to Bendigo I had spotted a sign for Eppalock Lake.

When I was last in this part of Victoria 13 years ago it was experiencing a seven year drought. There was no lake then, despite a vast expanse of blue on the map, but after driving on dirt tracks for several kms that time we found a puddle with abundant, exposed dead trees and stranded boats ramps.

Well, in the intervening years the drought ended so I was expecting the full blue as shown on the map. I was wrong - Google Maps lead me down a very long road which ended in the promising sounding Speedboat Way, another dirt track. I drove along this for 9 km, yes 9! On a dirt track 9 can seem like 30 on a sealed road. When google said "You have arrived." I was faced with only closed gates and a 'private keep out' sign through which I could glimpse a tantalising view of blue

water.

There was nothing for it but to turn around and head back, this time heading for a sighting of the lake that I had caught before turning off onto Speedboat Way. I saw the lake and parked. I was not only parked on a beach but on what looked like very recent dried up vegetation, I went no further, looked at the wheels to make sure they weren't sinking in and left the car for a walk along the edge of the water. Or as far as I could get before starting to sink into the lake bed. Pelicans with their ridiculous baggy beaks were fishing in complete and glorious isolation. They regarded me, but felt I was too far away to be a threat, so ignoring me they continued with their lives. I continued with mine, leaving this lovely, eyrie and strange location with its drowned trees and contracting edges to wonder at its continued function as a reservoir.



## ENGINEERING GAZETTE

by John Wood

Regular running of Tide Mill machinery throughout the winter period is very important to ensure that it stays in a good working condition.

This is done during both milling demonstrations and milling to produce flour for sales. Also, despite the cold conditions in the mill, the Engineers get together, wrap themselves up, and carry out the monthly maintenance.

This involves the inspecting, greasing and oiling of all parts of the mill and of course the hitting of every wooden wedge in the building to ensure that they are still tight.

Apart from the regular maintenance there are other jobs which require our attention.

One job which we will soon approach is the replacement of some of the oak teeth on the main Pit Wheel. Like all other gearing in the Tide Mill, they run against steel teeth, to reduce noise and, more importantly, the risk of sparking in the dusty environment, but this is not the cause of their degradation. It is the fact that they spend much of their life submerged in the river water, which is detrimental to their longevity.

Other work is also on the list to be carried out during the year and of course we never know when the wonderful old machinery will spring a surprise on us.

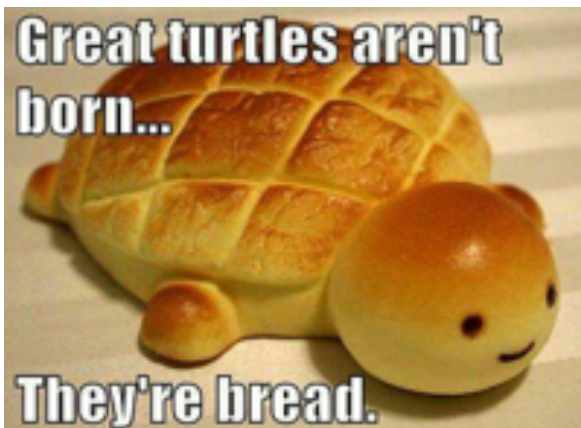


A view through the workings to the Wheelhouse, with the Wallower in the foreground.  
PHOTO: ED.

### BUSKER'S CORNER



The clock just struck six, it's time to start waking,  
The Sun is already on high,  
Today is a mix, I may do some baking,  
But then I might just wonder why,  
The very first reason is our lovely flour,  
Which always gives me so much pleasure,  
A man for all seasons, who's not often dour,  
I'll set to and postpone my leisure,  
At the end of the day, with the kitchen much cleaner,  
I've put away all of my doobries,  
I've done it my way, and although not much leaner,  
I wallow in undeserved hubris.



We now have a  
**'Donate'**

**Button on our Facebook page, to enable you to further show your appreciation following a successful visit to the Tide Mill, or after reading this newsletter.**

### SCHOOL REPORT

If you want to arrange a visit for your school, and perhaps feature in our newsletter, please contact our Education Officer, Heather Sheehan at [heathersheehan28@gmail.com](mailto:heathersheehan28@gmail.com) or go to [enquiries@woodbridgetidemill.org.uk](mailto:enquiries@woodbridgetidemill.org.uk)



## 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-Willis 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)

## LEAFLETERS NEEDED URGENTLY

*Perhaps not as urgently as the Flour Packers, but soon needed and this is within the skill set of anyone who can walk or drive.*

*New publicity leaflets are being printed and should be ready in early March.*

*Volunteers are needed to help with the distribution in Suffolk.*

*Please would Friends dispose of any 2018 leaflets they may have and obtain a new supply from the Tide Mill.*

*Contact John Wood ([johnwood4548@gmail.com](mailto:johnwood4548@gmail.com)) or Bob Spillett ([robert.e.spillett@btinternet.com](mailto:robert.e.spillett@btinternet.com)) if you are able to help.*

## THE MILLER'S CHRONICLE

by Dan Tarrant-Willis

This month the tide times have allowed us to do demos at good times on both Saturday and Sunday on all the weekends this month. I have just spent a pleasant Sunday morning with our small team milling.

I can't think of a better way to spend a cold and rainy Sunday morning than 'playing' with such an iconic machine that the mill is. We produced nearly three sacks of good quality flour out of the energy from the previous high tide that was left for us to use in the mill pond. I am now content to enjoy the rest of my Sunday knowing I've contributed to the heritage of milling in Woodbridge in a worthwhile way.

When I first got involved in the mill it was as a warden. I had learnt that side of things and would turn the wheel and show people around and sell flour, postcards, etc. I never thought about volunteering as a miller until one of the millers asked me if I would like to have a go.

I was surprised to be asked. Frankly it looked rather complicated and confusing yet I found myself saying yes because I couldn't think of a legitimate reason to say no. So I started coming along to the milling seasons. I would stand there and watch asking questions and being told things that

actually didn't occur to me to even ask. Over the weeks and then months it started to make sense and I started to get a feel for it. I've been doing it now for nearly 3 years and find that I continue to increase my understanding of the mill and the tidal environment of the Deben estuary.

I am grateful for the opportunity of being a miller as I find it meditative and calming in practice. I also enjoy the problem solving aspect when it's going wrong and a sense of achievement when it all goes to plan.

I would urge anyone interested in the mill to have a go with us. It may be that it's just to have a go or if it appeals to you, in the same way as it does to me, you could become a regular volunteer miller.

Please feel welcome to come along and have a go.

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

**This month's production of our super flour to date is 261.5 kg, making 526.5 kg so far this year.**

(1160<sup>3</sup>/<sub>4</sub>Pounds Ed.)

(About 90% of the total at this time last year)



Here's Dan proving that kids are entertained when they come to a milling demo.

PHOTO: SIMON BALLARD

### Writing Wrongs

Not exactly righting a wrong - well, maybe it is.

To paraphrase an old saw:

**"You can please some of the people most of the time, and you can please most of the people some of the time, but there are some people who cannot be pleased at any time."**

The flea in my ear tells me that, as your newsletter editor, I have exceeded my brief and have been including too much entertainment and stuff about other mills.

My editing priorities are:  
What does the reader need to know?  
What would the reader like to know?  
What would the reader enjoy?  
What would I enjoy?



I get very few comments from readers, apart from the occasional meeting in the street, when people mostly say nice things about the newsletter, perhaps because they are too polite to say what they really think. From time to time an adverse comment reaches me, usually by a second-hand route, but, thankfully, very infrequently.

May I suggest that if you want to get the newsletter that you want, and

want to stop getting the type of newsletter that you don't want, you let me know.

I will do what the reader wants, in preference to losing my job, which I hope does not happen, as I rather enjoy doing the newsletter, even if it does contain a bit of entertainment. Perhaps, especially as it does contain a bit of entertainment!

In the absence of a wave of complaint, you will continue to get articles about other mills, Glenn Miller will continue to disgrace the front page whilst he has something to say and the Busker will not take the hint, yet. But, to keep the flea quiet, I promise to not over-exert myself in the entertainment front in future newsletters.

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

#### Diary Dates for 2019

**Water Powered Milling Demonstrations** will take place in March at 2:30pm on the 5th, at 3:30pm on the 6th, at 8:30am in the 11th, at 4:00pm on the 19th, at 9:00am on the 25th and at 9:30am on the 26th.

#### 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 March please.**

#### Other Tide Mills Worth A. Visit

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. Use these links for more information:

[Eling Tide Mill](#), Hampshire

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

[Carew Castle tide mill](#), Pembrokeshire

[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)

Go to [Wikipedia](#) for more

**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](#)**

**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;p, 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.

#### WORDWHEEL ANSWERS

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