# Newsletter 72 HTDE MILL IVING MUSEUM

Patrons of the Tide Mill: Lord & Lady Framlingham

*Features This Month:* De Immigrant Windmill p3 "Blue Ribbon" Banana Bread Recipe p4 Which Wood? p6

PHOTO: SIMON BALLARD





# **EDITORIAL**

#### I WAS THERE!

On Friday 29 March we experienced an OD at the Tide Mill - Opening Day and I was there (albeit briefly), thus enabling this horse's mouth can tell you directly that many visitors enjoyed the reduced entry fee of £1.00, over the opening weekend. Unfortunately, many of the visitors who enjoyed the reduced entry fee of £1.00 were also surprised by it, from which we can infer that many more visitors could have enjoyed it, if we had got our publicity more widely spread. This is not a criticism, just hindsight, much the best way to judge these things. Changing the subject, you will all realise that in any 226-year-old timber building some of those

timbers are getting old and creaky and sometimes need replacing. Unfortunately, the same can be said for our Tide Mill **Engineering Maintenance** Team. We urgently need to refresh the gene pool of engineers, so, on Page 7 you will find an opportunity for anyone who likes to don overalls and boots, and sometimes get mucky, to join us. You need not commit to a heavy commitment, but the more time you spend on it the sooner you will become a proper millwright. And money cannot buy you that expérience nor can it get you the new mates you will make friends with.

## Trust me, I'm an editor!

Finally, if you want to be a **Rapid Responder**, see just how quickly you can go to Page 6. Ed. <u>WTMeditor@gmx.com</u>

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# VIEW FROM THE BRIDGE



We are delighted to see both the Woodbridge Haven Museum and Longshed opening. Together with them we provide what the Town Guide calls the Woodbridge Heritage Hub.

We have been in discussion with both to examine ways where working together we can each be stronger. As part of the Tide Mill's new educational initiatives, for example, we plan to work with the Museum and Longshed to add value to students' visits.

Welcome to our new neighbours. We wish them every success. It's an exciting time.

# John Carrington

## Chair, Woodbridge tide Mill Trustees.

(PHOTO: WOODBRIDGE RIVERSIDE TRUST)

# **CONTACT US**

Here are live links to send emails to the contacts needed for those readers who want to contribute to the life of Woodbridge Tide Mill by volunteering for one or more of the various interesting, and fun, jobs that need doing ... If you want to be a Guide: Wendy If you want to be a Miller: Dan If you want to be a Flour Bagger: Bob If you want to be a Warden: Dan If you want to be an **Engineer:** <u>John W</u> If you want to be an Leafleteer: Bob or John W If you want to help with Marketing: <u>Simon</u> If you want to help with something else: Bob If you would like to join the Emergency Response Team: Fraser If you would like to contribute to our Collection or Archive: **Fraser** If you want to contact our

If you want to contact our Chair of Trustees: John C

If you want to be a Friend of Woodbridge Tide Mill: <u>Be A Friend</u>

#### ONLY THE PARANOID SURVIVE



I AM A KIND OF PARANOIAC IN REVERSE. I IMAGINE PEOPLE ARE PLOTTING TO MAKE ME HAPPY.



## Newsletter 72 KEEPING FLOUR ALIVE AT DE IMMIGRANT WINDMILL, FULTON, ILLINOIS

May 2019



We're back on our 'virtual' travels again this month, with a trip to Illinois, USA. Some readers may remember that a couple of years back we entertained a group of lovely visitors from America. Well, this is their story...

Although not founded by Dutch immigrants, Fulton, Illinois, has come to be known for its Dutch heritage. The first Dutch settlers came to Fulton in the 1850's; no-one has been able to determine the reason Thomas Smith (Tomas Smit) decided on that small town on the banks of the Mississippi River to begin his life in America. Eventually, through individual and family immigration, the Dutch made up about 60% of the town's population.

Along with a yearly Dutch festival, the town erected a Dutch windmill to celebrate its heritage. The 9-story *De Immigrant* windmill was dedicated at the Dutch Days festival in May of 2000. The windmill was constructed by Molema V.O.F. millwright company in Heiligerlee, Groningen. Millwrights and brick masons from the Netherlands



shipped the pieces of the windmill to Fulton and then traveled to the United States to rebuild the structure onsite. The entire machine was built specifically for Fulton, and Starvaged normal site in the Netherlands and shipped to Fulton. For its first year, the windmill did not have millstones or sailcloth. A financial campaign was completed in one year, and Molema millwrights returned to Fulton in 2001 to install the machinery necessary to make the windmill a fully

working machine. The millstones are 54" (1,372 mm) blue basalt stones from Germany and the sailcloth was assembled in the Netherlands. When all was complete we were able to start producing and selling, at the windmill, wheat, rye, corn, buckwheat, and flax seed flours.

Training millers to work at the windmill began in 2000 when a Master Miller from the Netherlands moved to Fulton for a month to train six volunteers in the workings of the windmill. Derk Jan Tinga, Master Miller and graphic artist, translated a Dutch miller manual for the trainees and tested them on the operation and safety aspects of the mill. The following year twelve volunteers spent ten days in the province of Groningen, in the Netherlands, training with millers at two separate mills, on milling and working with canvas.

It has been a priority with the volunteers at Fulton's windmill that training and international connections are essential to maintaining a viable attraction. Our volunteers have traveled to and studied with mill enthusiasts in the Netherlands, Ireland, and England. We also have hosted millers from the Netherlands and have



new construction materials were used - the only part of the windmill that is old are the 150 years old bricks, which were salvaged from a site in the Netherlands and shipped to Fulton.



organized mill conferences to interact with other mill workers in the United States.

In 2010, the Windmill Cultural Center was completed across the street from the windmill. This Dutch-style building houses 25 model windmills, a gift shop, a cafe/kitchen, and an "education area." Our volunteer group sees one thousand school children each year, and the miller and education volunteers host dozens of all-age educational programs each year. Most events are free and open to the public.

Several years ago, we started a bakeoff competition. Local, home bakers compete using our mill flour. After studying with the volunteers at Woodbridge, we added a second annual baking competition. Children are given a recipe and some flour and must make the same basic recipe; they may enhance the recipe as they wish in order to give their own flair to the dessert.

Fulton's windmill is open on weekends in May and every day from Memorial Day weekend [*Memorial Day is a* federal holiday in the USA that is observed on the last Monday of May. Ed.] through October. The windmill and the cultural center are owned by the City of Fulton but are run by volunteers and with donations. For more information about Fulton's windmill area, visit the city's website at www.cityoffulton.us or on Facebook at https://www.facebook.com/Windmill-Cultural-Center-de-Immigrant-Windmill-116642225034855/.



#### **Newsletter 72**

#### De Immigrant "Blue Ribbon" Banana Bread Recipe



1/4 cup (50g) vegetable shortening (see below) 1<sup>1</sup>/<sub>2</sub> (300g) cup unsifted wheat flour 1 cup (200g) sugar 1 tsp. salt 1 egg 1 tsp. soda 3 ripe bananas (mashed) 1/2 cup (100g) chopped walnuts (optional) 1/2 cup (100g) raisins 1/2 cup (100g) cranberries

Mix shortening, egg, and sugar well. Add mashed bananas, flour, and mix well. Stir in raisins and

#### cranberries.

If using nuts, add them last and stir in. Bake in well greased and floured loaf pan at 350°F (180°C) for 1 hour, or until a toothpick comes out clean.

Shortening is any fat that is a solid at room temperature and used to make crumbly pastry and other food products. Although butter is solid at room temperature and is frequently used in making pastry, the term "shortening" seldom refers to butter, but is more closely related to margarine. Wikipedia

#### **Miller Alfred Runacres**

We do not know much about the long line of millers who toiled in the Tide Mill over the centuries. The story of Bacon's sticky end in the grain bin is part of our tradition. Frazer Hale's article in the March newsletter mentions Alfred Runacres as being the miller from 1902 to 1912. Coming across his name on a war memorial in the Woodbridge Methodist church I made further

enquiries. Alfred lived with his wife Sarah at 2 Quay Terrace, Woodbridge. During the Great War he served in France as private in the Royal Fusiliers, was wounded in 1917 and finally died of his wounds at Leiston in 1921, aged 29. He was buried there in St Margaret's churchyard. A sad reminder, you may well think, that the agony of that war did not end in November 1918.

Peter Luxmoore



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National Mills Weekend takes place across the UK every May, with more than 300 windmills and watermills opening their doors to the public. This annual festival of our milling heritage is the chance for everyone to explore their local mills, including our Tide Mill.

Participating mills include many not normally open to the public, with a range of special events and family-friendly activities. National Mills Weekend 2019 will be held on 11 and 12 May.

# **Spirit of Beowulf Festival 2019**

www.BeowulfFestival.co.uk

Woodbridge May 3-6 2019

# **Beowulf** - Journeys

Come and be part of the second year celebrating The Spirit of Beowulf and our link to Britain's oldest poem. Four days of magic, music and mystery on the banks of the beautiful Rive Deben.

Weave through the historical town of Woodbridge with it's vibrant shops, cafes, galleries, pubs and restaurants. Something for everyone! The journey begins ... Early Spring Bank Holiday weekend May 3-6 2019,

Woodbridge - May 3-6 2019 www.BeowulfFestival.co.uk **Celebrating the Spirit of Beowulf** 

## **Four Festive Days**

FRIDAY - History at the Shire Hall SATURDAY & SUNDAY - Two days of fun at Whisstocks and the Tide Mill Quay; Live Music on the Marie Boat Stage Spectacular Saturday Night Projections on the Tide Mill; Food ଓ Drink; Art ଝ Sculpture installations; Boat Building Market Stalls; Sae Wylfing & Anglo Saxon enactors; SeaFolk Arts; Rubaiyat of Omar Khayyam; StoryTelling; What would Beowulf eat: Songwriting & Poetry; Bewoulf in Old English; Crafts & Techno Brunch; Merlyn's Open Mic and much, much more! MONDAY - Beltane walk to Sutton Hoo

#### May 2019



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#### May 2019

# CURATOR'S CORUSCATIONS By Fraser Hale

The time has come the miller said, To speak of my endeavours, Of thrifts and bills and tracer bars, Of brigging, beds, and fe'vv'ers. (with apologies to Lewis Caroll)

It will not have escaped the notice of anyone who has visited the Tide Mill that we have, laying about the place, what appear to be examples of early man's nascent experiments with wheels. These giant discs of rock, of course, are our millstones. And fine French burr stones (ideal for milling wheat) they are. Good millstones were an important investment – in 1878 a pair of French stones would have cost between £20 and £30, equivalent to three to four months wages for the miller himself – and needed to be





cared for appropriately. The faces of the two stones that make up a grinding pair are 'dressed' with a repeating pattern of furrows and 'beds'. These patterns are essential to efficient grinding and need to be re-cut as the stones wear.

Dressing was traditionally performed using specially hardened iron chisels called bills. A bill was clamped into a wooden handle, called a thrift, and the stone dressed with a rapid pecking action. Each bill would only stay sharp for a few minutes of work, hence the need for the removable handle. There is a nice set of bills, and a pair of thrifts on display at the Tide Mill. Once the stones had been redressed, they had to be levelled. The bed stone was set using a long level called a proofing staff. Next, the spindle on which the runner stone would sit had to checked for true vertical - if this was not the case the top stone would always run closer to the bed stone on one side than the other. In place of the runner stone, a tracer bar, or trammel. was fastened to the end of the spindle - there is an example of a trammel fixed to the wall on the stone floor at the Tide Mill. The square socket fitted over the spindle and the trammel made level using the thumbscrew adjustment. At the other end of the trammel is a small hole into which was set a quill (often a chicken's tail feather). As the spindle was slowly rotated by the stone-dresser's mate, the craftsman watched the feather's progress closely on its journey round the stone. If the tip lifted or dipped on its way round, the spindle needed to be adjusted at the bearing below the stones - a process called "brigging". Once the spindle was true, the runner stone could be replaced, and milling could shortly be resumed, as effectively and efficiently as ever.



# **BUSKER'S CORNER**

The brave Warden's day can seem lonely and wrong, When the weather is grey and no sight of the throng, But he knows it will not last long, For the weather will rally, the host will arrive, As historically the footfall revives, And he'll see folk enhancing their lives, So after the day's stint he's no longer tired, His eye has a rich glint, he's feeling inspired, You'd think that he must be gas-fired, And glad he was hired.



WHAT IS THIS, AND WHAT DOES IT DO? Answer on last page



PHOTO: SIMON BALLARD

#### May 2019





Grampians again before she comes back to Blighty late in April. Ed.



**EMERGENCY RESPONSE TEAM** 

As the Tide Mill moves towards Accredited Museum status, one of the things that we need to build is an Emergency Plan for the Museum. As part of the Plan we need two or three volunteers who would be willing to turn out at short notice, day or night, fair or foul, to help us to save/salvage the Mill and its contents in the event of an emergency, such as a flood or a fire. If you'd like to offer your services for this important role, please contact Fraser at curator@woodbridgetidemill.online. Thank you.

#### WHICH WOOD? by Nigel Barratt

I might not be much down at the Mill these days, but the Newsletter keeps me in touch. The Editor sent out a challenge following Fraser's piece in April, asking for a definitive answer to "which woods in mills". I'll always rise to a challenge (in 2010 the Tide Mill was definitely that!) so here we go.

Fraser is right that wooden teeth should only mesh with iron teeth, but the reason was simple practicality. The timber cog was sacrificial and easily replaced, even by the miller himself. If metal engaged with metal, both teeth would wear equally, and both cogwheels would need replacing. When these are large solid pieces of cast iron you wouldn't want to re-cast them!! Think of the wallower and the pitwheel – an impossible task. In a watermill, timber in the mill race and the pit must be water resistant. The choice would again be practical - the longer it lasts the better! Seasoned oak has definitely the best rot resistance and would have always been preferred. Think of the Mary Rose! Elm was cheaper than oak and, if constantly immersed, is remarkably waterproof - but if wet then dry, it will quickly rot. Look at the two examples on the ground floor - the elm paddle was installed in the 1970's and the oak shaft in the 1850's. One lasted barely 40 years and the other 100 years.

Timber on internal machinery would also have been hardwoods. Elm, beech, or hornbeam were cheaper substitutes to oak. Fruit woods (apple and pear) were frequently used, dense and fine grained and more readily available in small sizes. Holgate Windmill in Yorkshire describes its stone nut (the one that engages with the spur wheel to drive the runner stone) as having 28 cherry wood cogs. Which made me think of Fraser's mention of George Washington there may have been more of a connection than he thought. George's father built a mill in the 1730's around the time George chopped down the cherry tree. Perhaps George really did have a good reason!!"

[Nigel also told me he had found a reference in a history of the Tudor navy, to a ton of seasoned oak costing 1s 8d and beech at 6d. So beech was at one third of the price of oak. But seasoned and dressed oak was 3s 4d. On one measure, that equates to around £1,300 today, much the same as today. Ed.]



# ENGINEERING GAZETTE

#### By John Wood (Usually)

Having all worked their fingers to the bone, preparing the Tide Mill so well that it has smoothly gone from Off Season to full-blown Open Season without any hitches, thus thoroughly impressing the many visitors we have had already this year, the Engineering Maintenance Team are now loafing around with their feet up and with steaming great mugs of recuperative tea and enormous great wodges of cake, whilst slapping each other's backs. And very deservedly so.

Consequently, they have no engineering 'adventures' to report this month and are disinclined to report on their relaxation practices, so there will be no Engineering Gazette in this issue of our newsletter.

They will be encouraged to do something worthwhile, and report on it, in time for the next issue.

Incidentally, if tea, cakes and back-slapping, or engineering 'adventures' are your thing, then cast your eyes over there. Ed.

#### THE MILLER'S CHRONICLE **By Dan Tarrant-Willis** dantarrantwillis@yahoo.com

There is more to milling grain than meets the eye, in fact the our super flour actual milling is really only half the story. The machinery has to be repaired and maintained. The flour that is produced has to be bagged and delivered to our wholesale customers. Simply there is a lot going on behind the scenes that has to be organised and done.

Recently we had a problem with the supply of the actual grain itself and this has taken some focussed diplomacy to resolve. As we only grind 6 tonnes per annum we buy our grain in conjunction with Pakenham Mill. Pakenham Mill use slightly more than us and together we are a better prospect to a grain wholesaler, so we use the same grain. Consequently, we have to work together to arrive at a suitable grain that caters to both our requirements and tastes. Basically milling is a very much more muti-faceted than meets the eye. Requiring people skills as well as milling skills.

## ENGINEERING **MAINTENANCE TEAM**

Might you, or somebody you know, be interested in joining the Tide Mill Engineering Maintenance Team? It is essential that the Mill machinery is kept running satisfactorily and that flour milling can continue unhindered. To do this we have a team of volunteers from varied backgrounds who get together to carry out regular monthly maintenance and any repair work which crops up.

The old machinery is very unique and interesting to work on and becomes quite addictive. If you think you may be interested in joining the team, or would like to find out more, please

# contact John Wood on 01473 611035

Or by email to johnwood4548@googlemail.com

#### WARDENS' DIGEST

#### By Dan Tarrant-Willis

Every year at the beginning of the season we wonder how the season will be. The last two seasons started off very slowly. Last year the season picked up and became one of our best. I am happy to report that the start of this season is about 20% up on the last two; we hope that this is a good sign and that the current season will be better than last year. We feel this is possible when it's considered that Whissocks is now up and running with Coffee Link, Woodbridge Museum and the Long Shed being open as a community of attractions, or as it is currently being referred to as a Heritage Hub. This will inherently attract visitors to the riverside in general. We also, and importantly, have a much larger presence on social media which has become essential for any Museum or attraction in our modern age.

#### Tripadvisor UNITED KINGDOM **Did You Have A Good Visit?**

If you enjoyed your visit to Woodbridge Tide Mill recently, or in the past, please let everyone know so that they can share experience your enjoyment by posting a message on <u>tripadvisor</u>

# **CORRECTION!**

This year's production of

to date is

1,566.4 kg.

(3,453<sup>1</sup>/<sub>3</sub>lb.)

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The 'planned' future monthly feature from The Cake Shop was really only a pie-in-the-sky idea by your over-enthusiastic editor. It ain't gonna happen, as they say - not yet, anyway. Partly because they are busy on their exciting new plans for their premises in Woodbridge Thoroughfare.

But, they are still our good friends and supporters.





#### **Newsletter 72**

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 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 at enquiries@woodbridgetidemill.org.uk (Friends of Woodbridge Tide Mill are charged £100.00 plus £10.00 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) Essex Diary Dates for 2019 Wheel Turning and Milling Demonstrations Water Powered Milling Demonstrations will take place in May on the 4th at 5:30, on the 11th and 12th at noon, in the 6th at 4:0, on the 18th At 4:30 and on the 25th At 11:00. Go to Wikipedia for more Water powered wheel turning will NOT take place on the 6th, 7th, 8th, 9th, 29th, 21th or 22th. Check this link for turning times on all other May days: Turning & Milling **Other Events Beowulf Festival 2019** National Mills Weekend 2019 will be held on 3 to 6 May. 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

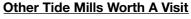
Correspondents: all copy for next month to be sent to WTMeditor@gmx.com by the middle of March please.

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;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 requirements and contributors wishing to be alerted of any changes prior to publication must notify the editor at the time of submission.

IMAGES: Unattributed images are by the article author or Ed.

DISCLAIMER: The Glenn Miller gag cartoon does not make a comment about any real helpers at WTM.



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

Use these links for more information:

Eling Tide Mill, Hampshire

BattlesbridgeTide Mill, Battlesbridge, Essex (converted for business)

Carew Castle tide mill, Pembrokeshire

Thorrington Tide Mill, Thorrington,

Three Mills tide mill, Bromley-by-Bow, London (aka House Mill)

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

## WHAT IS IT? ANSWER



The small verticle drive shaft for the electrically driven stone, which can be seen through the pit glass window, sits on top of a movable beam. On the top of the shaft sits the top milling stone. This set of original stones are driven by an electric motor. To control the grade of flour being produced the top stone can be raised or lowered to alter the distance between the stones by lifting or lowering the beam at the bottom.

Called "Tentering up or down".

WORDS: JOHN WOOD

