

THE TIDE MILL

LIVING MUSEUM

Patrons of the Tide Mill: Lord & Lady Framlingham

Features This Month:
Letheringsett Mill, Norfolk p3
Wendy is back p4
School Report p6
Even Better Governed p6
Bonus Pages pp9&10

SEE NOTE ON PAGE 8



EDITORIAL

Governors are flavour of the month, again, as you will find out from Nigel on page 6. But before that we are off to visit our neighbouring county, to see flour being kept alive at the last productive watermill in Norfolk, on Page 3.

Wendy is back, too, and Fraser has found an anomaly in the roof, not to mention stone cleaning from John, the School Report from Heather and all Dan's stuff. So, yet another exciting edition of the Woodbridge Tide Mill Newsletter.

But, here's the thing: YOU can make it even more exciting in the future. Read the note on page 4 and then respond to it, and you'll become even more a part of the story than you are already.

Just to get personal for a brief moment, your editor has recently found himself to have been appointed as editor of a very different publication: the biannual newsletter of The 1805 Club, of which he is a member. He will continue with this job, too, and the only reason for this personalisation is to say it has made him realise how much he enjoys the freedom given to him in editing the WTM newsletter and the advantage of it's being monthly, which allows subject 'threads' to develop; no such thing can occur in a drier, six-monthly publication. So, please help to keep this one personal and 'clubby' - send me any short articles that you consider relevant, perhaps about a visit you made, or some history you have found, or anything.

It's your newsletter.

Ed.

WTMeditor@gmx.com

THE VIEW FROM THE BRIDGE

by John Carrington

It's a time of farewells and hellos at the Tide Mill.

John Leming has decided to step down as Vice Chair and Trustee. The Trust is very grateful to John for all his efforts for the Mill over the years and is pleased that he will continue to help with the planned major external redecoration next year.

I am delighted that our Curator, Fraser Hale, has been elected a Trustee in John's place and that he will take over as Vice Chair.

Peter Heath is stepping down as our Treasurer and Stephen Attwell will be assuming this role. I must thank Peter for all his very helpful advice over my first two years with the Trust and wish Stephen a warm welcome.

We have three new Town Council nominated Trustees: the Mayor, Cllr Eamon O'Nolan, Cllr Sarah Thompson and Cllr Aidan Semmens. We look forward to working with them.



Dan, doing it for Sandlings Primary School. See page 6

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 put something in the newsletter (or comment on it):

Ed.

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: John W

If you want to be an Leafleteer: Bob or John W

If you want to help with Marketing: Simon

If you want to help with something we have not thought of: Bob

If you would like to contribute to our Collection or Archive: Fraser

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

If you want to be a Friend of Woodbridge Tide Mill: Be A Friend

ACUITY AT WORK



DOING THINGS ONE IS NOT SUPPOSED TO DO AT WORK GREATLY IMPROVES ONES VISION, HEARING AND ALERTNESS.





Letheringsett Watermill is the last remaining watermill in Norfolk to produce flour.

Mike and Marion Thurlow took over the disused mill on the River Glaven in 1987 and restored the mill to working order. Following Mike's sudden death in 2013, shortly followed by Marion's death in 2015, Michelle (Mike and Marions daughter) continues to sucessfully run the mill.

The structure that stands today was built in 1802, it is made with red brick with a black pan tiled roof. There were other mills on the site, all of which burnt down. In fact, at the time of the Domesday Book there were 480 watermills in Norfolk - this is the last one working. Richard Rouse built the mill that stands today; he made the mill so that it was twice the size of any of the former mills in order for it to house four sets of grind stones.

In 1987 Michael Thurlow leased the mill with the plan to restore the mill back to its full glory and to sell the flour to its full potential. Restoration started with 10,500 feet of flooring, compliments of



the 1987 gales. Michael had no milling experience when he took on the lease as he had spent twenty years of his life in the Royal Navy, as a radar operator and world traveller. He gained all his knowledge from milling books and from visiting existing running watermills. The

mill now is recognized as one of the great Norfolk mills and their flour and bread is sought after all over the country.

The workings of the mill also had to be restored, the water wheel had to be realigned and then its buckets rebuilt (it runs both breast and undershot, due to the ever changing water levels of the river Glaven).

The mill now houses two sets of grind stones, the other two of which are still being searched for. In common with Woodbridge Tide Mill, the stones are made up of a static bed stone and a runner stone which rotates on a shaft; a pattern is chiseled in to the face of each grind stone [Also see "What Is This?" on Page 5 and Engineer's Gazette on Page 7. Ed.] so that the stones cut the wheat into smaller and smaller pieces instead of rolling (crushing the wheat) as most modern day mills do today, the closer the stones are put together [*the tentering*] the finer the flour produced. The way the flour is made is milled is exactly the same way as we do it at Woodbridge.

Letheringsett watermill hopes that one day the mill can house the four sets of grindstones as originally intended. The stones themselves are unlike our stones at Woodbridge, which are French burr stone. Letheringsett have French burr stones, but they are not in use, the milling being done with Derbyshire grit and Dutch emery stones, which are are bit less efficient, but more easily available.

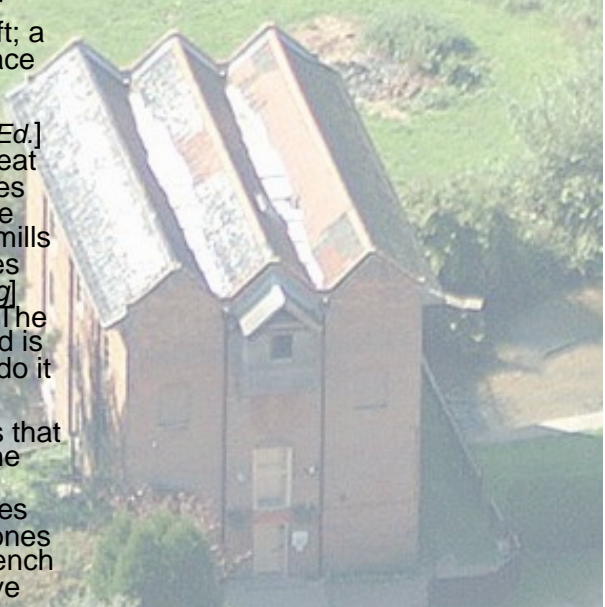
Now that the mill is virtually fully restored the mill turns over an



Mike & Marion Thurlow

average of a half ton of flour a week. The mill grinds three types of flour, Stoneground (Skyfall, 13% protein), Dark Rye and their speciality Spelt flour (14.3% protein). Originally introduced to Britain by the Romans, Spelt is higher in vitamin B and protein and other wheat, and many wheat sensitive people can tolerate Spelt flour in their diet. They will soon have a separator and a oat roller, so will be producing their own white flour and rolled oats.

All flours are from English wheat, and the mill sells its flour to customers far and, even, world-wide.



Our recipe this month is a straight blag from Marion Thurlow's cookbook from Letheringsett Mill.



Recipes from the Miller's Wife



A LITTLE ABOUT OUR FLOUR

Our Flour is produced from Norfolk wheat and is produced using water power and traditional stones. This combination produces a flour that is very different in taste, texture and handling to anything you can buy. If you are used to using a stoneground flour you will find using this product almost the same. If you are used to using white flour I would suggest that you start by blending 1/2 stoneground to 1/2 white until your palate adjusts to it. You can then start cutting down on the amount of white flour used. I am convinced that this avoids the disappointment many people feel when first changing from white to stoneground flour. I have put some of my favourite recipes together to give you some ideas.

Marion

Marion (Miller's Wife)

P.S. It took me several months to get used to our product!!

BREAD

This is my favourite recipe. It includes honey which helps moisten the loaf. Being a busy housewife I use quick acting dry yeast which most supermarkets stock.

- 3lb Stoneground flour
- 2 Tablespoons honey
- 1 Tablespoon oil
- 1 1/2 Pints warm water
- 2 Sachets quick acting yeast

Mix together flour and sachets of yeast. Make a well in the centre of this mixture and add the honey, oil and warm water. Mix together with your hand and knead until the mixture leaves the bowl clean. Slide the bowl into a plastic bag and tuck

in ends, leaving in a draught-free place. (If you have a warm place use this but your dough will rise anywhere as long as the temperature is even and it is draught-free). When the dough is doubled in size knead again, shape into 3 loaves and prove again until double in size. (The yeast packets say one proving but I have found this better for stoneground flour.) Preheat oven to gas mark 7, 220°C. When dough has risen place loaves in oven and cook for approximately 20 minutes. Remove from oven if cooked. A cooked loaf should sound hollow when tapped on the bottom. If not cooked, return to oven and cook for another 10 minutes.

WARDENS' DIGEST

By Steve Molyneux

This is my second season as a warden at the mill. Being involved has been fulfilling and is a worthwhile experience. I am grateful for my time here both in what I've learnt about the tides, milling and the historical nature of the mill. I am also grateful for the opportunity of being able to help maintain this wonderful building as a visitor centre and continuing its successful heritage. I feel the mills unique aspect is it's clever use of interplanetary gravity in conjunction with the earths rotation as a system of producing power. I feel, that it is essential that this aspect be kept alive and working as an example for future generations.

If you are a reader who enjoys Wendy's stories and is reminded of incidents in your own life, your editor and other readers would be pleased to hear them.

Please send in your tale, in between 200 and 500 words, preferably with a picture of two, as your editor is hoping to stockpile stories from which he can choose each month.

We are a band of siblings, who need to know about each other, and we all have stories, so it's just chattering, not bragging. And, don't be shy!

WENDINGS by Wendy Reid

Parozone Corner

I was cleaning the toilet this morning (it has to happen sometimes), using up the last of the plastic bottle of toilet cleaner and I got to thinking: What did these products come in before plastic was used for everything? And, I mean used for simply everything.

The answer, of course, is that they came in glass bottles. Glass, though, is heavy to transport to shops; heavy to carry home and breaks easily so I understand why plastic became the easy option.

But this story is not about plastic.

I have written about my father before. He was a real character who survived many near death experiences in his life before I knew him, and then continued with a cavalier attitude to safety afterwards. He never took a driving test. He was oblivious to other cars and tended to favour the middle of the road, 'get-out-of-my-way' approach. He was unaware of weather conditions, never slowing down for rain, ice or snow. He held a firm belief that all roads were straight. This meant that we frequently ended up in a field, as he had taken no notice of the upcoming bend. We travelled backwards down icy roads using conveniently parked cars to slow our progress. He missed the bridge at Battlesbridge - it is named for the bridge for heaven's sake! - that time in a motorbike and sidecar. A sidecar containing my two sisters. They landed in the river under the bridge. The list continues, but let's get back to this story.

The occasion of Parozone Corner started with a Saturday morning shopping expedition to Southend-on-Sea. I would have been about seven years old. My father and my mother sat in the front of the car, with me in the back. The shopping had been successfully bought without incident and it included several bottles of Parozone piled into the boot of the car. Parozone

being a popular brand of bleach at the time. As one drives along Leigh Broadway there is a sharp bend as the road climbs up the hill from the sea-front. Yes, there are hills in Essex. Can you guess what happened next?

His trouble with anything but a completely straight road led him to take the bend too fast and in the one gear he always used, third. The bottles shot across the car smashing every single one of them. My mother was not amused. We didn't go back to buy more so I guess no cleaning was done that week.

We continued home with my father constantly apologising and my mother constantly and relentlessly scolding him. My mother never forgot a wrong-doing, in fact her love of repeating all our faux pas was a cross we all had to bear.

And forever after that corner was named Parozone Corner and my father was never allowed to forget it.



The guests will arrive at any moment . . . and as the hostess puts the finishing touches to the glittering dinner table, she is reminded of Parozone's help in bringing brightness to the scene — snow-white table linens providing a brilliant background to sparkling crystal and glassware.

At this season, as in all the year round, Parozone works wonders in the home.



AFTER THE PARTY

Parozone is invaluable for removing tea, coffee, wine or fruit stains from all tablecloths, napkins, etc.

A household name for over 60 years



DOES MORE THAN BLEACH

Glasgow; and at London, Nottingham and Woking



CURATOR'S CORUSCATIONS
By Fraser Hale

Pause for Paperwork

I thought I'd take a break, this month, from focusing on individual objects in the Tide Mill's Collections. Instead, I'd like to bring you up to date with our progress towards Accreditation – though we're still going to stick close to the topic of Objects and Collections.

The Tide Mill Museum now has an official Collections Development Policy! This document sets out how the museum will go about developing and protecting its Collections, and how it will interpret them and make them accessible to everyone. This is a core policy document in the Accreditation framework, as it goes a long way to defining our purpose and intent as a museum. The policy was produced in consultation with museum trustees, our Accreditation Mentor, and other local and national museums

and heritage associations and it is available to view here:

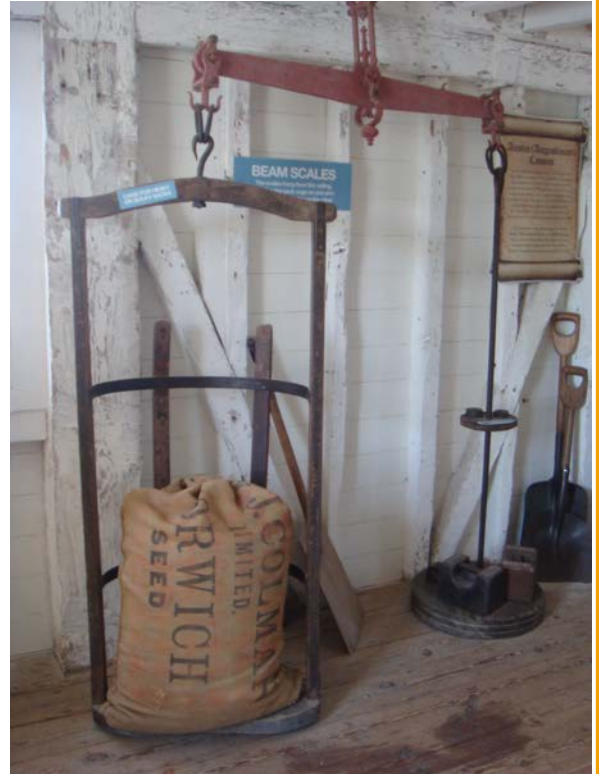
<https://www.dropbox.com/s/bnc81vz6a9iy95g/WTMM%20Collection%20Development%20Policy%202018.pdf?dl=0>

The Collections Development Policy drives many secondary policies and procedures that help the museum to perform responsibly and professionally. Many of these have yet to be produced but a few are already in place; our Emergency Plan sets out how we will respond to, um, emergencies. The plan helps museum staff and volunteers, and emergency services, to limit harm to people and objects in the event of fire, flood, theft etc. The Emergency Plan is held at the Tide Mill and can be viewed upon request of the duty warden.

Another important control procedure that has been completed is "Object Entry". This sets out a process by which objects that are offered to the museum are properly recorded, and ownership legally transferred from donor to museum. Again, these protocols help us to demonstrate to our audience, and other museums, that we are developing and caring for our

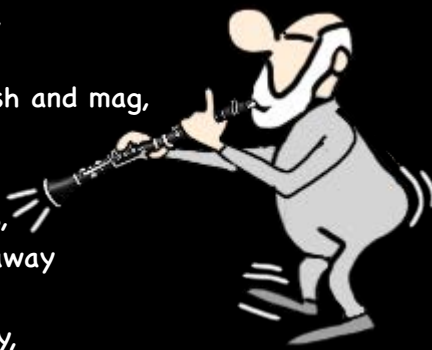
Collections responsibly and appropriately.

While paperwork and procedures are not exactly sexy, the work described above is the result of much collaborative work by museum staff, volunteers and trustees. Ultimately it will help to raise the profile and enhance the reputation of Woodbridge's Premier Tide Mill Museum.



BUSKER'S CORNER

The pastel dawn creeps eagerly up on the wheelhouse,
Determined, yet usually unseen,
The millers, not at mill, have yet to rouse,
But soon come, vital to the scene,
The grist soon flows and gear wheels mesh and mag,
Machinery, alive now, starts to hum,
And flour gently fills the waiting bags,
Through millers' constant questing thumbs,
The sack hoist earns its name and takes away
The bulging sacks for storage up aloft,
The merry crew of packers have their day,
And flour bags take shape, and none are soft,
They soon emerge upon the retail shelves,
And now the dusk in turn creeps into view,
The millers all congratulate themselves,
And leave for home, tomorrow will start anew.



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



SCHOOL REPORT

By Heather Sheehan

We love welcoming school parties to the Mill and this month it was the turn of Sandlings Primary School to pay us a visit. They were a delight to guide around and really impressed us with their prior knowledge of the mill. They loved watching the machinery work and feeling the flour as it came down the chute. Next week we will welcome Gorseland Primary. As well as touring the mill, they are hoping to do some sketching on the quay so fingers crossed that the sunshine doesn't desert us!

With only a few weeks of the school year left we begin to think about the summer holidays and how to ensure we continue to attract younger visitors and families to the mill. Planning is currently underway for 'Crafty mornings at the Mill' which will take place on Tuesday 13th and Wednesday 28th August. Families with young children are invited to join us for a craft activity and to take part in the mouse hunt to win a prize. Craft activities will be free with museum entry.

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 or go to enquiries@woodbridgetidemill.org.uk



Sutherland Mill Fly Ball Governor

The sculpture is located on the grounds of the Sutherland Mill, on St Sebastian Rd., Augusta, Georgia.

It is an oversized representation of a Fly Ball governor. Small Fly Ball governors were used to control the speed of machinery at mills.

Materials: steel, cast iron, stainless steel, concrete
Size: 27' high, 10 feet wide



THE GOVERNOR, again

We thought we were well informed about the governor in last month's issue - and we were not wrong - but now Nigel Barratt has made us even more so, by sending this in:

Martin Watts, who really is one of the true SPAB royalty, was a great help in the early days. He knew the mill of old, but hadn't visited for quite a while. When he first came along having agreed to help, the first thing he looked for was the governor. It was sitting on the ground floor under a large glazed display case (long gone), not touched in decades, covered in rust and dust and in a parlous state. "Thank goodness", he cried, "I was always scared it'd disappear". He reckoned that it is unique in milling history for a tide mill to have a governor. He's regarded as the foremost water mill expert in the UK, so he should know what he's talking about, and reckoned that he does not know of any other tide mill that had one. Another first for Woodbridge ?

The original use of the governor was to regulate the gap between the millstones in windmills. It's reckoned that it was first developed in the 17th century (and adapted later for the steam engine by James Watt). So another example of the millwright being a forerunner of today's engineers. The reason was probably twofold. To achieve a good and consistent grind, there needs to be a consistency connecting the gap between the stones and their speed. But wind is

notoriously fickle so in the early days of milling the end result would have been pretty cr**y. What the governor did was to raise or lower the runner stone as the speed changed with wind velocity to compensate. Never on an exact basis as there would have been a time lag, but would have given a better grind than before.

But also to prevent scorching the flour if the wind got too strong and the stones spun too fast, while tentered down. It wasn't easy for the wind miller to close down operations instantly if things got too hairy. Not as easy as just dropping a sluice gate. Bob [Spillett] will remember when we were getting the hang of the electric motor in the milling, and smelt scorched toast! The flour was a delicate shade of beige.

As governors became more refined the advantages to the water miller of not having to manually adjust the tentering as the water power reduced over his hours of milling meant that some water mills, particularly those on smaller rivers with small ponds, had governors introduced.

But Martin made the point that tide mills tended to have a more constant flow, partly because of the greater size of the ponds, which is why he reckons that no tide mill (other than Woodbridge) ever had, or needed, one.

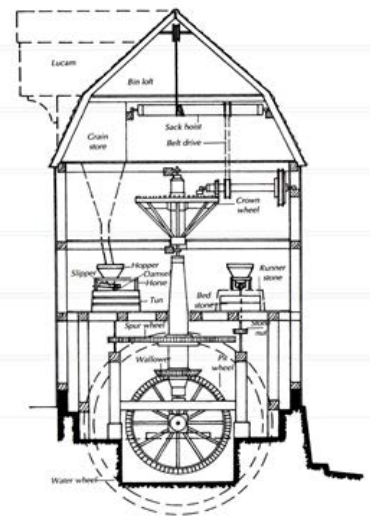
He has no idea why one was introduced at Woodbridge, but my pet theory is that a snake oil salesman convinced an ignorant miller of this fantastic new labour saving device !

Having heard this from Martin, it was obvious that the governor should be re-connected and, if not actually brought back into use as designed, at least be allowed to demonstrate how it worked.

Many thanks to John Smith, John Wood, and Richard Bull for indulging me.

Incidentally, Martin lays claim to the cut-away drawing of the mill and its machinery that you may be familiar with (below), but I'm not sure.

Nigel Barratt



Cross section of the Tide Mill



ENGINEERING GAZETTE
By John Wood

Stone Cleaning

The time had come last month to open up one of the stones and give it a good clean. This is necessary to remove any deposits of old flour which have collected inside the Tun (the large wooden cover). Firstly the hopper and shoe and other bits of the system on top of the tun have to be removed. The Tun is then carefully lifted and landed on its side away from the stone. This reveals the stone and surrounding area which are covered in flour.



John S, Dan, Fraser & Peter, seeking motivation

stone is tentored (raised) up so that we can look between the stones at the milling faces. When all work is completed the machinery is reassembled to allow milling again. This time the leather patch on the inside of the shoe which protects the wood of the shoe from the metal of the Damsel was replaced.



PHOTOS: FRASER HALE & JOHN WOOD



After donning dust-suits, the whole area, including the flour shute down to the ground floor, are thoroughly cleaned. It seems a bit wasteful but all the collected flour is disposed off. Once clean, the top

THE MILLER'S CHRONICLE

By Dan Tarrant-Willis

dantarrantwillis@yahoo.com

Last month we were running completely out of grain with only a promise of the new much discussed stock being available for delivery. I am happy to say that this situation has been resolved. Our grain suppliers Jewer's have done a marvellous job in locating and delivering the same 'Infinity' variety with the all important high (16% by volume) protein level. As millers, we are finding the new stock of grain even better than the original that we had been using for a few years. Also with this new stock Jewer's have specifically let us know where the grain was grown our new grain is from Halesworth. This knowledge is useful as every second visitor will invariably ask one of us where the grain that makes

up the flour comes from. This change in supply was complicated as for various reasons relating to wholesale commerce we are obliged to use the same grain as Pakenham mill. This in it's self has many advantages. One of which being that I could borrow 50 kilos from the head miller to see us over until our delivery arrived. A good example of strengthening local connections with a healthy sense of interdependence.

This year's production of our super flour to date is 3004.76kg.

(6,624 1/3 lb Ed.)



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 [tripadvisor](https://www.tripadvisor.com)



NOTICE

The photograph used on Page 1 has not been attributed, for the simple and inexcusable reason that I cannot remember where I found it, and cannot find it again.

If anyone recognises it, please let me know and I will square things up. Ed.

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 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.)

Diary Dates for 2019

Wheel Turning and Milling Demonstrations

Water Powered Milling Demonstrations will take place in.

Water powered wheel turning will **NOT** take place on the , because a tide mill has to work with the low tide, not with the time, and on these days low tide is not during our opening times.

Check this link for times on all other May days: [Turning & Milling](#)

Other Events

Holiday Craft Sessions on the 13th and 28th August

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.

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 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

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

[Carew](#) Castle tide mill, Pembrokeshire

[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)

Go to [Wikipedia](#) for more

WHAT IS IT? ANSWER



This is the bottom fixed stone of a milling set of stone.

You can see the radial grooves which have been cut into the stone.

The point in the middle of the stone is the top of the drive shaft on which the top stone sits and rotates.

(Also, See Page 7)

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.

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.



BONUS PICTURE PAGE, FROM WOODBRIDGE REGATTA ON 23 JUNE 2019



PHOTOS THANKS TO
SIMON BALLARD
AND WENDY REID

HERE'S AN EXTRACT FROM THE MENU AT THE EAST COAST DINER, SHOWING THEIR/OUR EXCITING NEW PROMOTION

East Coast Diner can be found at 2 Church Street, Woodbridge (The Cross), or at this link: <http://www.eastcoastdiner.co.uk/>

Our pizza story

The Tide Mill mills grain grown in East Anglia, reducing food miles and is a welcome addition to our list of local suppliers. The grain is a specially selected red wheat grain which provides an excellent bake, capable of producing great tasty pizzas or a lighter loaf.

LOCALLY PRODUCED



It is slow milled on traditional French burr stones to ensure the best quality and it's just the whole wheat grain, **NOTHING ADDED, AND NOTHING TAKEN OUT**, preserving the natural bran and characteristics of the whole grain with a strong, slightly nutty flavour to the flour.



Head Miller Dan Tarrant-Willis and his team use the tides on our River Deben to turn Woodbridge Tide Mill's huge water wheel and machinery to mill flour for your East Coast Diner pizza. Being one of only two working tide mills in the country makes this a virtually unique experience - so go and visit (see below).



Buy the flour here! 1.5Kg £3

Naturally milled, local Tide Mill flour gives our pizzas a genuine 'taste of Woodbridge'. Our freshly-made dough is proved twice to add extra lightness before we roll it out extra-large and bake at 350 degrees. An authentic Romano-Woodbridgian style thin & crispy pizza!

THE TIDE MILL LIVING MUSEUM
KIDS GO FREE MEAL DEAL

Any child (5-15) that has a Children's Meal in the Woodbridge East Coast Diner need only show their meal receipt to gain free entry to the Woodbridge Tide Mill Living Museum

Any child (5-15) that visits the Woodbridge Tide Mill Living Museum need only show their entry receipt to get a free Children's Meal in the Woodbridge East Coast Diner

Artisan **Pizza**

With wholemeal flour, locally milled at the historic Tide Mill in Woodbridge.

Margherita deluxe

San Marzano tomato base, grated mozzarella, fresh basil. £10.25 V



Mushroom

San Marzano tomato base, grated mozzarella, Portobello mushroom & black olives. £11.50 V

Mediterranean

San Marzano tomato base, grated mozzarella, olives, peppers & red onion. £11.50 V

Vegan Margherita pizza
Vegan olive & mushroom
Vegan mediterranean

We use the same, freshly made dough & we still roll them thin & crispy but with dairy free 'mozzarella' style cheese to make these tasty versions. £11.50

Help the mill with just 50p

It's easy to help the historic Tide Mill because we'll donate .50p from every pizza you purchase to The Tide Mill Living Museum- bon appetit!

Buy the flour

Woodbridge Tide Mill Fine flour is finely ground and suitable for pizzas and most baking purposes - bread, pastry, pasta, cakes, and biscuits. 1.5Kg bags are available to purchase here for £3

WOODBRIDGE TIDE MILL

