

# THE TIDE MILL LIVING MUSEUM

Patrons of the Tide Mill: Lord & Lady Framlingham



*Features This Month:*  
 Sibsey Trader Mill p3  
 Electric Motor Cycles p5  
 Wendings Is Back p6  
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PHOTO: FRASER, PETER & RICHARD  
 CAUGHT PRETENDING TO WORK,  
 BY JOHN WOOD



## EDITORIAL

One of the duties required of an editor is the writing of the Editorial column, as one would expect.

This is always a little dilemma between whether or not to go into some detail about an article in the publication, but that may be a 'spoiler', or to list the various articles in this edition, but in an eight page newsletter that can feel a bit desperate, or perhaps to discuss some aspect of the newsletter's *raison d'être* (in this case, our Tide Mill, in case you had drifted off), or whether to pick some unrelated subject and burble on about that for a while, but that's not what a newsletter is for.

But, any port in a storm, to coin a phrase, so this month we will consider the forthcoming sixth mass extinction that will occur since planet Earth was formed. Scientists have reviewed 15,000 scientific papers and government reports and, in May, issued the Global Biodiversity Assessment which states that no fewer than one million animal and plant species are threatened with extinction - within some of your lifetimes (I'm okay, I'm old!). And that million includes mankind, of course, not to be too humancentric.

So, we all need to do something about it, and one of the things we all can do is consider the 'greenness' of anything we eat, such as, for example, flour. You could not buy a greener flour than those produced at Woodbridge Tide Mill, and you, as a friend, should never buy any other.

And enjoy it!  
Ed.

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

## VIEW FROM THE BRIDGE

by John Carrington

As I have said before in my column, the Friends group are a vital part of the Tide Mill community. They provide much needed funds and other support. This year we have had two Friends' evenings at the Mill to show our appreciation and share what we are up to.

We would like to develop the Friends further but we are resource limited. If there are one or two supporters who would be willing to take on the organisation of the Friends this would help us a lot. We are not seeking to create a big organisation but simply to be able to keep people in touch and organise a couple of appropriate events each year to meet Friends and share our progress and challenges.

If you would like to discuss this do contact me at [jcc@carringtoncom.com](mailto:jcc@carringtoncom.com) and we can arrange to speak.

Thank you.



## 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 Leafleter:  
**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**

### PREVIOUS EMPLOYMENT



I USED TO WORK IN A PETSHOP, UNTIL PEOPLE STARTED ASKING HOW BIG I WOULD GROW.







[This month we have a slight departure from our 'Keeping Flour Alive' series, by bringing you this windmill that is currently out of action following storm damage, but is fully open to the public and under restoration by English Heritage]

Sibsey Trader Windmill is one of the few six-sailed mills remaining in England. The tower mill was built in 1877 by local millwrights Saundersons of Louth (a firm of millwrights notable for their fine six sailed mills), in a typical Lincolnshire style, to replace a small post mill.

After the First World War, the mill was taken over by Tommy Ward, who ran the mill until his death in 1953. For most of his tenure at the mill, Tommy concentrated on producing animal feed as there was no profit in producing flour. An attempt to keep the business going failed two years later and the mill ceased to work. By then it had only four sails.

In the 1960's it was earmarked by the then Ministry of Works as one of twelve windmills of national importance. In the early seventies, it and two other mills on the list were taken into the care of the Department of the Environment (successor to the Ministry of Works) and later that decade the restoration began.

It is not exceptionally tall, containing only six floors above ground, and the height to the top of the cap is 74 feet 3 inches (22.63metres). The slenderness of the tower, and

the flat landscape in which it stands, together create the impression



that it is bigger than it actually is, and make the sails, already admittedly large, look enormous.

You enter the mill where the shop is on the Base Floor. The base floor is where the sacks of grain were received and where the meal was bagged for dispatch. Incoming sacks were hooked to the sack hoist, which lifted them through the trapdoors to the grain bins above on the third and fourth floors. The meal, which is ground on the second floor (stones floor), then goes down a chute and into a sack on the first floor (meal floor), which is then lowered on the sack hoist to the base floor.

One mounts a wooden ladder to the meal floor. Here is the device called the governor which controls the gaps between the rotating stones. The gaps tend to expand as the speed of the sails increases, and this expansion is offset by the action of the governor. It does this via bob-weights linked to sliding collars on the vertical spindle, which lift up as the speed increases, so setting in motion a compensating action which lowers the upper stones.

Here too are the tensioners. These are handles linked by ropes to the hoppers above, which control the rate at which the grain is fed into the stones. The meal then falls from the stones on the floor above, down the chutes and into the waiting sacks below.

The next floor up is the stones floor. Here there are three pairs of stones in round wooden casings, two of which were originally used for cattle feed

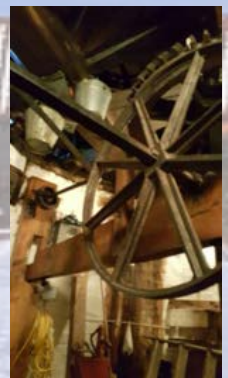


(oats, barley or beans), and the third for flour. In each case, the upper runner stone is rotated by the gearing from the great spur wheel on the central driving shaft. The gaps between the stones are set according to the speed of the mill, the grain to be ground, and the degree of fineness of the meal required. The grain was fed to the centre of the stones from the hopper through inclined troughs which were shaken by a wooden spring as the stones turned. It was ground into meal as it travelled to the outer edge of the stone and then down the chute to the floor below. The speed of the mill can also be controlled by the miller at this level from the balcony outside.

One note about the windmill that many people will not realise is the drive of the runners stones is from above and not from below as in most mills. This makes cleaning and dressing of stones more difficult than in any water- or tidemill.

The third and fourth floors are largely taken up with storage bins. The grain is raised to these levels by the sack-hoist.

The fifth floor is called the dust floor; directly beneath the cap, which rotates on a cast iron kerb on top of the brickwork. It is driven by gearing from the fantail at the back of the cap. Inside the cap is the windshaft which carries the sails, and drives both the upright shaft, turning the milling stones below, and the sack hoist. Through the centre of the windshaft passes the striking rod. This controls the shutters on the sails and hence the speed of the sails. The speed is regulated automatically during milling through the addition of a weight on the control chain, which reaches down to the





Many of our readers [just flattering myself with the thought that there may be 'many' readers. Ed.] are probably wondering why we have featured an article about a windmill that is not milling at this time.

There are many excuses for doing so: firstly, Sibsey Trader Mill remains open to the public during the 'downtime'; secondly, this is a very fine example of a six-sailed tower mill that is just up the road, so to speak, and would make an interesting day-trip from Woodbridge and thirdly, they sell a vast range of milled and milling products - enough to make any flour-head's eyes water, let alone their mouth.

On a quick count from the Sibsey Trader Mill website the count was sixty-two different types of flour (yes 62!), twenty-eight different types of grains and seeds and thirteen different types of muesli, not to mention twenty sundry related products (such as yeast, nuts, etc.

If you wish to verify this almost unbelievable range, or want to find out more about Sibsey Trader Mill, or keep up-to-date with the progress of their repairs, please go to their main website given below.

<https://www.sibseytraderwindmill.co.uk>

## How to Bake a Cake

- Preheat oven, get out utensils and ingredients.
- Remove blocks and toy cars from table.
- Grease pan, crack nuts.
- Measure two cups flour;
- Remove baby's hands from flour, wash flour off baby.
- Remeasure flour.
- Put flour, baking powder, salt in sifter.
- Get dustpan and brush up pieces of bowl baby knocked on floor.
- Get another bowl.
- Answer doorbell.
- Return to kitchen.
- Remove baby's hands from bowl.
- Wash baby.
- Answer telephone.
- Return.
- Remove ¼ inch salt from greased pan.
- Look for baby.
- Grease another pan.
- Answer telephone again.
- Return to kitchen and find baby.
- Remove baby's hands from bowl.
- Take up greased pan, find layer of nutshells in it.
- Head for baby, who flees, knocking bowl off table.
- Wash kitchen floor, table, wall, dishes, baby.
- Call baker.
- Lie down.

(With thanks to [JokeBuddha.com](http://JokeBuddha.com))

## 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](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.)





# CURATOR'S CORUSCATIONS

(Usually) By Fraser Hale

Curator's Coruscations is taking a well-earned and well-deserved rest this month whilst our Curator carries out

much more important activities concerning his 'real' life. But he will not be permitted to make a habit of it! Ed.

## WARDENS' DIGEST

By Steve Molyneux

Being a warden at the Tide Mill invariably leads to great discussions about all areas of life, not least, our environment.

The mill, powered as it is by the tides and gravity's pull from afar, often prompts remarks such as 'there you go, totally renewable, reliable and clean energy' and who can disagree with that?

That's why when we had a chance visit from two bikers I felt compelled to take a photo of them in front of the mill. Why? Well our head Miller Dan noticed that the bikes looked unusual and struck up a conversation with the owners about them.

It turned out that their unusual futuristic appearance was down to the fact that they were 100% electrically powered.

Manufactured in America and sold by a local distributor the bikes were able to modulate and ride as though they were mopeds or high powered sports bikes able to reach 60mph in 3.5 seconds.

The photo that I managed to capture was as our visitors were about to roll uncannily silently away from the mill and off into the sunset. The presence of the future of clean electrified transportation against the backdrop of the clean energy harnessed by the Tide Mill, for me, was an interesting moment of past, present and future meeting in one moment [A tense moment? Ed.].

A moment where our focus is set beyond a dependency on combusting fossil fuels moving towards and cleaner more sustainable future.

(Steps off pulpit)



## BUSKER'S CORNER

How lucky to be able to enjoy a wren in my garden,  
 How lucky to have a garden,  
 How lucky to be able to enjoy it,  
 How lucky to still be aware and to still care.  
 How lucky to have worked at Woodbridge Tide Mill,  
 How lucky to have Woodbridge Tide Mill,  
 How lucky to be able to enjoy it,  
 How lucky to still be aware and to still care.  
 We lucky few, we Band of Siblings.



## WHAT IS THIS, AND WHAT DOES IT DO?

Answer on last page



# WENDINGS

by Wendy Reid

## The Adventures of Emily Barratt part 3

When I was eleven, my father bought a boat....episode the third.

I slept in the forecandle, up the sharp end with my sister and mother. They cooked for the crew in a makeshift galley consisting of camping stove, water containers, plastic bowls and buckets and huge pots and pans. Every meal was delicious and appreciated, as it well deserved to be, if the boat was tied up in a safe harbour.

The cargo hold was only accessible from the deck by removing some canvass and boards and erecting a ladder. It was dark and dismal down there, that's where the volunteer crew slept when they weren't hanging over the side being sea sick. Where did my father sleep? I don't think he did.

We had a little cruise along the way as inducement for the crew. We called at Penzance. This I remember well, the crew, instantly recovered, decided to go swimming off the rocks. They took me even though I couldn't swim and managed not to let me drown. I had never seen water so blue and so clear, the sun so bright or rocky coastline so stunningly beautiful before.

At sea again on our way to Littlehampton. We got given a bucket of mackerel by a

passing boat who mistook us for the *Result*, a similar sailing ketch, although as my father pointed out, disapprovingly, built not of wood like us but of iron. My mother and sister fried the mackerel, yummy, lovely fresh fish, straight from the sea, nothing compares, probably

the best fish dinner I have ever eaten.

Next we headed across the chanel. This started well. We had a fair wind so didn't need the engine. Falling asleep to the sound of the wind in the rigging and the rocking and rolling of this little ship was wonderfully quiet and peaceful.

Boulogne was a busy port and the French enjoy messing about in boats just as much as we do. Yay, we have something in common after all [*Really!? Ed.*]. Being a lovely, sunny, summer's day they were out in force making full use of the harbour as they darted around each other. As we approached the entrance many of these little boats came to say 'Hello!' They buzzed around us taking a long hard look at this oddity from across the sea. They waved and called out to us in their strange musical language. We waved and shouted back in colourful Anglo Saxon epithets. However, nothing we did seem to deter them from sailing across our bow again and again. A game of chicken or should I say *poulet* which we all felt sure they would lose. Somehow, though they avoided a direct hit and didn't actually disappear in a tangle of splinters and little white sails.

We tied up safely in Boulogne ...my first foreign soil.



Boulogne-Sur-Mer Harbour Lighthouse  
or  
*Phare de la Digue Carnot*



### 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)

**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](#)**





**ENGINEERING GAZETTE**

By John Wood



Firstly we strip down the water stone and clean all parts. Then with great care we have to dis-assemble the stone crane and move it to its new position and then reassemble it. The crane arms are then attached to the stone and the lifting

On the 14/15 of August we opened up the water stone to carry out a standard cleaning to ensure that no stale flour remains in the system.

However, on this occasion we went further and actually lifted the top stone and turned it over so that we could inspect the milling surfaces of the stone.

As the stone weighs approximately 700kg it is never a simple operation.

process can begin. Once the stone is high enough it can be swung to one side and tipped over. The faces were all inspected and found to be in order and given a good clean and then replaced and put back into service.

The stone crane is a rather old, and so for safety reasons we back up the lifting process with chain blocks.

Most importantly, thanks to all the Volunteer Engineers who helped with this operation.

**THE MILLER'S CHRONICLE**

By Dan Tarrant-Willis

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

The summer season has rushed by. I'm happy to say we have kept the flour flowing. Mary and I have been doing the majority of the demon-strations with Leon, Rod and Ian producing the bulk of our stock. The demos are proving to be even more popular. Even the early morning one's that last year were sparsely attended, to the point where, we were considering only doing them within our regular opening times. We have also noticed that many parents are

**This year's production of our super flour to date is 4,540.46kg.**

(10,010lb Ed.)

telling us that they were motivated to attend demos by being prompted by their children. This is all good and bodes well for the winter season.

Sales from the mill shop have been stronger than previous years. Our ethos of supporting local artist's is paying dividends with both Claudia Myatt and Rebecca Pymar producing exclusive items for the mill. These are selling very well and compliment both of their existing product ranges. It's pleasant for us to be selling unique products that can't be bought else-where and increasing our unique mill's revenue at the same time. Visitor numbers are healthy with the demos seeming more important to the visitors' experience of the mill than in previous years.



# What Kind of Stuff is Dough?

Is dough, in chemical terms, a mixture, a colloid, a solution, or a gel? Once you have added the liquid ingredients to the dry and stirred the mixture sufficiently to make it homogeneous, it is no longer a mixture because there is no mechanical process that can separate the flour, salt, water, and other ingredients back into their starting states. A colloid, also known as a colloidal suspension, consists of chemically distinct particles dispersed evenly throughout a liquid medium. A well-blended vinaigrette, for example, is a colloid; so is mayonnaise. Dough is not because the substances in it don't aggregate into particles (some gluten-free doughs are exceptions).



## 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](#)

[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

## Diary Dates for 2019

### Wheel Turning and Milling Demonstrations

**Water Powered Milling Demonstrations** will take place in September at 12:30 on the 7th, at 14:00 on the 8th, at 11:00 on the 21st & 22nd and at 17:00 on the 28th & 29th.

Water powered wheel turning will **NOT** take place on the 1st, 2nd, 4th and 13th to 18th September, 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](#)

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.**

## WHAT IS IT? ANSWER



This is the Tentering Up handle of the water-driven stones, one of the two "tentering" handles which are used to alter the height of the beam which lifts or lowers the top milling stone. This action changes the grade of flour being produced.

**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.

**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.

