

# TIDE MILL MUSEUM<sup>®</sup>

*Celebrating 850 years*

Patrons of the Tide Mill: Lord & Lady Framlingham

**Features This Month:**  
**A Walking Tour Of Woodbridge Begins p3**  
**Great Cream Tea Debate p5**  
**School Report p6**  
**Engineering & Milling Stuff p7**

PHOTO: BARRIE HAYTER



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



## EDITORIAL

No frivolity this month, from your editor, who, whilst writing this column, is in Australia, where frivolity seems inappropriate at this time, when the Aussies, human and other, are struggling from the ill effects of all the bushfires.

To be honest, the region through which I am touring, down the Gold Coast from Brisbane, has been affected far less than those areas around Melbourne, but it was bad enough and the whole nation is affected.

Many miles of burnt out bush forest has been observed, but it is true to say that new growth is seen everywhere. Almost everywhere - some forests have been completely destroyed, together with some houses, on my routes through Queensland and New South Wales.

It is nature's way of renewing the forests, by clearing away all the forest floor detritus, and under normal circumstances any animals in danger can escape to nearby safe areas. But this time the fires have been so extensive that nearby safe areas have not existed.

However, nature finds it hard to compete with the material needs and neglect of the human race, so what should be a cleansing turns into a disaster both for, and caused by, humans.

This disaster may seem a long way from Woodbridge Tide Mill, but although the planet is large, we are all in this survival business together and WTM's green example is one few would lose out by following.

Ed.

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

## VIEW FROM THE BRIDGE

by John Carrington

Chair, Woodbridge Tide Mill Charitable Trust.

We greatly value those who have joined our Friends group over the years. The enthusiastic support we receive is a tonic. We do, however, realise that we need to improve the administration of the group's affairs.

To that end I am delighted to announce that Margaret Millar has agreed to become the new Friends' Coordinator. Margaret will be supported by her husband Scott. Margaret and Scott are currently working with the Tide Mill team to ensure that our records are both up to date and compliant with the latest regulations.

Once this is done, which shouldn't be too long now, the Friends will be getting details of the Mill's programme of events for the year - some exclusively for them.

It is a great personal pleasure to welcome Margaret and Scott to our Team.

## 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:  
Brian

If you want to be a Warden:  
Dan

If you want to be an Engineer:  
John W

If you want to be a 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

### TEAM WORK



TEAM WORK IS IMPORTANT.  
IT IS ALWAYS GOOD TO HAVE  
SOMEONE ELSE TO BLAME!





Last month we completed a two and a half hour walking tour of Woodbridge, as devised and described by Mike Weaver in his 'A Short History and Guide to Woodbridge'. This month we are starting the walk. If this confuses our reader, we apologise, but we did it this way round because we are at the start of a significant year of celebration of a Tide Mill having existed on this site since, at least, 1170, so last month we started the walk at the end, where we encountered the Tide Mill.

The following is a two and a half hour tour of Woodbridge starting and ending at the railway station. Space will not permit mention of every building of interest but it is hoped that this walk will convey something of the variety and quality of the architecture of this small country town.



As you leave the station, Woodbridge Cinema stands on the right. It was opened in 1915 and known then as the Woodbridge Electric Theatre.



Before crossing to Quay Street notice ahead to the left an early 18th century terrace refaced and named Jubilee Terrace in 1887. On the corner stands the "Anchor", once the "Station Hotel". It's most pleasing aspect, a Tudor wing, stands in Quay Street.



Opposite is another 16th century structure, formerly the famous "Ship Inn", the first meeting place of the Independents in 1650. Beyond it stands Ferry House. From this angle the steep roof of the original 16th century structure can be seen. The facade was added in the Georgian period when there was a rejection of timbering and plastering techniques; similar re-facing can be seen in many houses in Woodbridge.

Cross into Quay Street, noticing on the right the Quay Reformed Church, the oldest chapel in Woodbridge, and continue to the traffic lights [Long gone. Ed.] on Cross Corner. Leading off to the



right is the Thoroughfare, the main shopping street, and ahead lays Church Street. The "Crown Inn", 17th century



but extensively restored, stands on the right. Once a bustling coaching inn, its modern entrance on the Thoroughfare was the original way through to the coach yard.

Turn left and walk along Cumberland Street. The Post Office on the left is a modern

building which incorporates some fine 16th century interior



architecture including a beautiful plaster ceiling, an ornate fireplace and a dated oak staircase.

A fine example of early Georgian elegance is Cumberland House. Notice its fascinating central window on the first floor.

Opposite stand two equally elegant structures, Marston House and Gordon House, both named after officers serving in the town during the Napoleonic War. The carved frieze and pediment of Gordon House is worth a close look.



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**CURATOR'S CORUSCATIONS**  
Usually By Fraser Hale

We are unable to bring you any Coruscations from Fraser Hale this month. Normal service will resume as soon as possible.





.../ (Continued from Page 3)

We pass on to a very different dwelling, Barton's Cottage. This, the home of Bernard Barton, the Quaker poet, is a quaint, narrow, 18th century timber-framed cottage, part weather-boarded and part plastered. Walk on, noticing some fine early buildings, to the junction with Kingston Road. Opposite stands one of Woodbridge's most beautiful houses, the Elizabethan Brook House. It was built before 1587



for a merchant but the left wing and many other additions date from 1674, the date on the weather-vane. On the same side, further along, is Red House, early 18th century with many additions, and the charming 17th century Clock House. Now retrace your steps to Cross Corner, pausing opposite the garage [*Long gone. Ed.*] to glance across to an unusual view of St. Mary's Parish Church and the Abbey.



At Cross Corner turn left into Church Street. This most attractive and evocative street, once Stone Street, includes architectural styles ranging from

the mid-16th to the late 19th century. On the corner is the "Cross Inn", built much earlier than the date above the doorway.

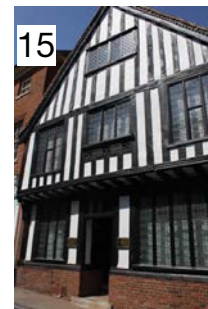
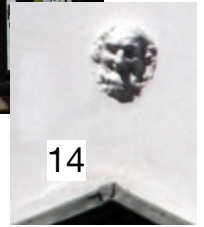


The late 19th century decorative yellow brick of Sorrells is typical of much Victorian building in Woodbridge. Further on, on the right, the antique shop is 17th century with much alteration; an enormous oak beam can be seen within. In contrast, no. 12 adjoining is a solid and elegant structure. A distinctive and colourful tile in the door pediment depicts the Virgin Mary.

Continue to Turn Lane. A two-minute detour will take you to the Friends Meeting House, a large detached building on the right. Recently restored as a private dwelling, it was built by the Quakers in 1678 to seat 300 people. Bernard Barton is buried in the graveyard here.



Back in Church Street, opposite Turn Lane, there are two fine early buildings; no. 20, a 17th century house with an amusing plaster head of an elderly gentleman above the door, and next door the



fascinating St. Withburga, now a tea-room [*Not any longer. Ed.*], dated 1553. It has some interior and exterior contemporary timbering, and though there has been much alteration and reproduction

enough remains to give a clear impression of the charm of Tudor architecture. Walking on to the top of Church Street you can admire many fine and interesting houses and shop fronts.

(Continued next month)

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2	Riverside Theatre	RIVERSIDE
3	The Anchor	TRIP ADVISOR
4	Cross Corner	EAST COAST DINER
5	The Crown Inn	THE CROWN
6	Cumberland House	HISTORIC ENGLAND
7	Marston House	ARCHITECTURE.COM
8	Gordon House	GEOGRAPH
9	Brook House	BRITISHLISTED BUILDINGS.COM
10	St Mary's Church	ST MARY'S
11	The Cross Inn	GOOGLE
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14	20 Church Street	GEOGRAPH
15	St Withburga	GEOGRAPH



The more astute reader may be able to discern that this time of year is not one rich with news stories for any tide mill newsletter, and as Woodbridge Tide Mill is one of only two still producing flour (and what an excellent flour it is!) in the UK, we are not an exception. So, your editor must sweep far and wide for newsworthy copy - even as far as Facebook, where this article, which should interest anyone who appreciates our flour, recently burst forth, apparently posted by The Great British Tea Party:

**'If you thought the whole cream tea debate began with Devon (cream first) or Cornish (jam first) style, it seems you got it wrong! According to food scientist Dr Farrimond, a cream tea should be constructed 4 cm in height, with a weight ratio of 4:3:3, which means that a 40g scone should be served with 30g of cream and 30g of jam, served at room temperature. He says "This is because the ratio achieves the 'hedonic breakpoint', the optimal sweetness for appreciating the flavours."**



(Source & Photo: Facebook/The Huffington Post UK By Natasha Hinde)

[For the more traditional reader, the numbers are approximately:  
1½in., 1½oz.:1oz.:1oz.]

### **BUSKER'S CORNER**

The buyer will buy it, the very best grain,  
The millers will mill it, they're good at their game,  
The baggers will bag it, they do a good job,  
And then it's delivered, to every last shop,

The shopper will buy it, then stow it and take it,  
And when they get home, they'll set to and bake it,  
And so, when we slice it, the loaf or the scone,  
We all must agree that it's second to none:

Woodbridge Tide Mill Stoneground Wholemeal Flour!



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





# SCHOOL REPORT

by Heather Sheehan

You may remember that in the last newsletter I told you that we were about to hold our Christmas Craft morning. Well we did, and what a fantastic success it was. Our theme this time around was upcycling. We encouraged parents and children to head down armed with leftover wrapping paper and we promised to turn their trash into a range of treasures. And they turned out in their droves! We had families from as far as Sheffield and many from around Suffolk who had travelled some distance purely to attend our family-friendly event. We set the children to work making fans and paper weavings whilst the parents enjoyed a tour and wheel turning demo. We even had hot chocolate and cake on the go!

We're thrilled at how well these new events are being received and it's always so nice to meet



people who have not previously set foot through our door. The New Year sees me planning a whole host of new events for the coming year. We're also continuing to strengthen our links with the Woodbridge Museum and The Longshed and are excited to be planning some joint ventures for the spring.





**ENGINEERING GAZETTE**

By John Wood

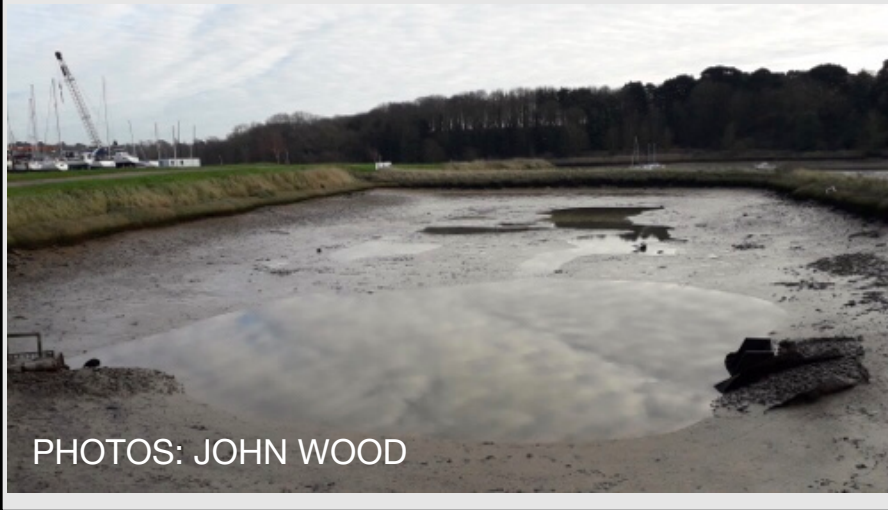
It is vital for the running of the mill that we can control the water coming out of the Mill Pond.

There is an original wooden sluice gate which is operated by the large grey hand wheel at the milling station, but due to its age and design it is not now very efficient. When the Mill was updated around 2011, a Penstock valve was fitted in the outside pit to control the water from the pond.

Parts of the large cast iron valve gradually wear, which cause an increasing leakage of the valve. We decided that it was time to inspect and adjust the valve. To do this we have to leave all water valves open overnight, so that the pond is empty at the



next low tide; we can then get down there and open and close the valve without getting washed away. Richard Bull drew the short straw and went down and fitted some new parts and made some adjustments. The valve is now leaking much less and so hopefully we will not need to work on it again for some considerable time.



PHOTOS: JOHN WOOD

If you enjoyed your visit to Woodbridge Tide Mill recently, or in the past, please let everyone know so that they can share experience and your enjoyment by posting a message on [tripadvisor](https://www.tripadvisor.com)

**Did You Have A Good Visit?**



**THE MILLER'S CHRONICLE**

By Dan Tarrant-Willis

The new year has started and it's great to be back and into our regular milling routine. We'd find it hard to define it as work or indeed play and would consensually agree that it would be best described as an artisan activity. Our newest miller Peter described it yesterday as a social club with free tea. However milling is described or defined millers have been doing it here, in the same spot, for at least 850 years and still, after all these years, the flour produced can be bought and eaten in this small backwater we know and love as Woodbridge.

Not only is Woodbridge unusual for having a Tide Mill. It's a town that values the produce ground by the Mill. This is made evident by the numerous shops that sell our flour. Also the restaurants that use our flour. Three notable examples are the East Coast Diner, The Cooks Shed and Honey & Harvey. The East Coast Diner people actually donate 50 pence back to the Mill on every Pizza they sell. So we locals and visitors to Woodbridge can support the Mill by eating their delicious pizzas. This type of community-based business initiative is something special and is to be commended.

Our milling team is growing in strength and proficiency. Ian has achieved the status of a Lead Miller and Peter is fast becoming ever more efficacious. As they say, there is always room at the top for another good one, so if you would like to join our happy team, or simply would like to have a go, please contact me at [dantarrantwillis@yahoo.com](mailto:dantarrantwillis@yahoo.com)

**This year's production of our super flour to date is 169.00 kg.**

(372<sup>3</sup>/<sub>5</sub>lb Ed.)



**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 **£130.00** (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 £130.00, excluding the optional extras.  
The general public are charged £150.00 ditto.  
There are three optional extras; wheel turning, milling demonstration and guided tour that total a maximum of £35.00 if all are possible and included.)



*EastCoast Diner*

+44 (0)1394 389076

2 Church Street,  
Woodbridge, IP12 1DH

Don't forget, each time you eat a pizza here they give **50p** to the Tide Mill, so that helps us while you're enjoying yourselves.

**Diary Dates for 2020**

**Wheel Turning and Milling Demonstrations**

**Water Powered Milling Demonstrations** will take place in February on the 1st at 11:00, the 8th at 16:00, the 15th and 16th at 11:00 and the 22nd at 16:00.

**Wheel Turning only Demonstrations** will take place in February on the 2nd at 12:00 and on the 9th at 16:00

Beowulf Festival 2020	1 to 4 May
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Regatta	24 May
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Lots more events currently being considered and a programme being prepared.

For full general Mill working times use this link to the website: [Turning & Milling](#)

**Correspondents: all copy for next month to be sent to [WTMeditor@gmx.com](mailto:WTMeditor@gmx.com) by the middle of February please.**

**WHAT IS IT? ANSWER**

**Sack Hoist System water-driven operating beam.**

A downward pull on the sack hoist system rope lifts the beam which is shown in the picture. Out of sight, above, is another horizontal shaft around which the hoisting chain is wrapped. One end of the top shaft sits on the beam. When the beam is lifted, the belt drive between the two shafts starts to drive the top shaft and starts to raise the hoist chain from the ground floor.



**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.

