

Newsletter 83

Honorary
Tide Mill
President:
Nigel Barratt

WOODBIDGE TIDE MILL MUSEUM®

April 2020

Patrons of the
Tide Mill:
Lord & Lady
Framlingham

Celebrating 850 years



Features This Month:

Temporary Closure Announcement p2
Still Walking Round Woodbridge p3
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John Smith Engineer (Rtd) p8

PHOTO: NAT FOUNTAIN



www.woodbridgetidemill.org.uk



EDITORIAL

"Mea culpa"

When one is the Editor of an illustrious publication such as this, one is expected to be beyond reproach. Well, the reader can expect all he or she likes, but this Editor is able to demonstrate, time and again, that reproach is far from beyond him. Last month's edition proved it conclusively in a number of ways, for any that remained in doubt (unlikely as they are).

I have reasons for the multiple shortcomings, but I don't have any excuses. The first of my reasons is that, as some of you may recall, if you can be bothered, I have taken on the Editorship of another newsletter - that of The 1805 Club, a bunch of naval historians that have somehow allowed me to become a member (what was it Groucho Marks said about any club that would have him as a member?

Best forgotten here, I guess), which has required me to learn a new publishing software programme. I tried to learn on with this simpler newsletter - and failed miserably, thus needing to revert to my trusty iPad, as usual. In the rush I missed lots of anomalies.

It won't happen again (he recklessly promises).

Ed.

WTMeditor@gmx.com

VIEW FROM THE BRIDGE

The Covid 19 situation has moved very quickly in the past couple of days. The Tide Mill closed to the public last week but milling, bagging and flour distribution continued thanks to a superb effort by Dan Tarrant-Willis and Ian Gray.

We have reviewed the situation on a daily basis and now conclude that the risks, for Dan especially, outweigh the benefits.

The Tide Mill will therefore cease flour production today [24 March]. This has been a difficult decision but the safety of everyone must be our guiding principle.

Once we can see some light at the end of the tunnel we'll publish our plans on the website, in a future newsletter and via social media.

Stay well and we look forward to welcoming you to the Tide Mill later in the year.

**John Carrington
Chair of the Tide Mill Trust**

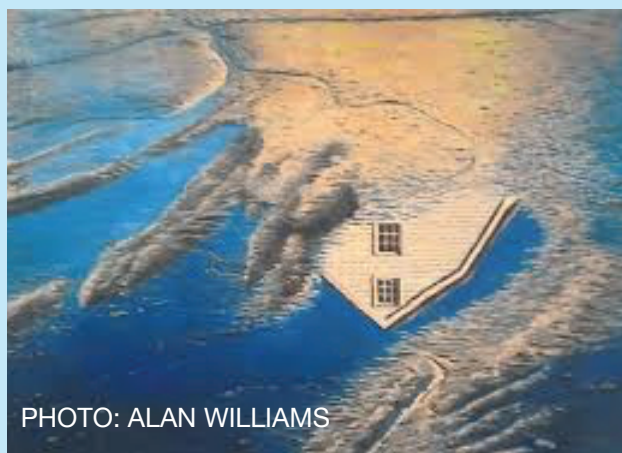


PHOTO: ALAN WILLIAMS

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 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

LUCKY MILLING



ONE MUST BELIEVE IN LUCK!
HOW ELSE CAN ONE EXPLAIN
THE SUCCESS OF THOSE ONE DISLIKES?

1



"Head" is a late Tudor house with a 19th century red brick front. Woodbridge School was housed here from 1662 to 1864 and from 1865 the building accommodated the old Sackford Library. The next building is the Sackford Dispensary (fig.1), built in 1886. Local people paid £1.0s.6d. per annum to nominate candidates for free treatment. Notice two solid early 18th century houses, Sackford Lodge and Priory Lodge, the latter having three original casements with leaded panes, and

opposite, from the same period, the unusual oval plaster garland of no. 30. Walk on to Fen Meadow (2), an open area used for festive occasions and leisure activities for hundreds of years and once the site of the annual horse fair. The house abutting the meadow is Holly Lodge occupied in the early



1800s by the writer, William Martin. Martin used the pseudonym Peter Parley and produced an extremely popular educational annual.

On the opposite side of the road is the impressive complex of buildings known as The Sackford Hospital (3), built between 1838 and 1869. The first building that you come to is The



Almshouses. They were constructed in 1869 at a cost of £1,300, to cater specifically for married couples and single women. In the late Victorian period the inmates received £20 per annum (£30 for the married couples) and in addition the Governors provided half a ton of coal for

each room at Christmas. At the western end of the Almshouses stands the porter's lodge; today, more correctly, the gardener's lodge. The roof is richly ornamented with a bell cupola and two decorative brick finials. The builder, George Thompson, had a liking for these and placed one on his garden wall in Doric Place. You will pass it later. Thompson also constructed the Hospital, the next building you see. Note the mason's mark over the window of the chapel in the centre; there is another on Doric Cottage, where he lived. The Hospital, completed in 1840, has accommodation for 31 persons and a number of resident staff. At the west end



there is a small cemetery, used in the 1800s, and there are extensive gardens for the residents. The magnificent terrace you can see is 560ft. long and the ornate iron gates are emblazoned with the arms of the founder and the Governors at the time of building.

Walk back and turn left into Queen's Head Lane (4), a narrow picturesque lane. It was originally called Pound Lane; the old town pound, an area used to enclose stray animals, stood on the left at the top of the lane. At the junction turn left and walk along Burkitt Road, passing an attractive thatched primary school (5), until you reach Buttrum's Mill (6). This is an early 19th century brick tower mill which was in operation until 1928. It is now privately owned but maintained by the local authority. Note the fantail, the device which kept cap and sails facing the wind automatically. The sail frames contained shutters which the miller opened or closed depending on wind strength. The 6-floor mill was built by the Wickham Market firm of Whitmore who built many mills in Suffolk in the last century. It is possible to look round the mill at reasonable hours, by arrangement with the owner at Mill House.

Cross the road and walk back towards the town. You are walking along the ridge of Bearman's Hill, where by tradition the 300 victims of the plague were buried in 1666. On your left is the 40-acre site of Woodbridge School (7). Through the trees you may be able to see the distinctive Dutch gables of Marryott House, built in 1864 when the school moved from Sackford Street. Then the boys were educated together in one school-room; today's 900 pupils enjoy an impressive range of facilities, including a purpose-built sixth form centre, modern theatre and a space-age sports dome. Woodbridge School was from 1920 a direct grant grammar school but opted for independence in 1975. It has a fine academic and sporting record.

The first building beyond the school grounds is the infamous House of Correction (8). It was built in 1804 and attracted visitors even then, for the gaoler was admonished not to ...

(Continued on next page)



5



6



7



8

9



Opposite is Mussidan Place (9), a sheltered housing scheme for the elderly opened in 1975. It is an attractive complex of modern flats which uses Tricker's Mill as a central common-room. Tricker's Mill is an early 19th century tower mill; its sails are lost but interior beaming and parts of the original machinery can still be seen within.

10



Continuing along Theatre Street, passing the [reserved] fire station on the right, and opposite a lovely 18th century house which until recently was the 'Royal William', we come to the auction rooms of Neal Sons and Fletcher [now Fenn Wright. Ed.] (10). The building originally housed the Woodbridge Theatre which opened 5 February 1814. The proprietor, Mr. David Fisher, was the head of the Norfolk and Suffolk Company of Comedians. It was a most valuable property, costing £2,000 to build and could seat an audience worth £70 or £80! The theatre sadly closed in 1860 and the building was then used as a school. Across the road is a 16th century structure with a distinctive carriageway; the residence of the Free Grammar School (11) set up by Thomas Annott in 1577. The school moved in 1607 and the house was later bequeathed "towards the relief of Woodbridge".

11



(12). Exactly why this area is so angelic is not known! The Angel has beautiful 16th century half-timbering overhanging Angel Lane, revealing intricate carving at first floor level and under the eaves.

12



(Continued from previous page) ... supplement his one pound per week salary by showing around guests, "for a fee or perquisite". It also served for many years as a police station and when the police moved, in 1931, it was converted to private dwellings.

Angel Lane (13) is one of Woodbridge's most picturesque streets and popular with local artists. It is winding and steep with mainly 17th and 18th century cottages in good preservation. At the bottom of the lane [stood] the "Waggon and Horses" pub,

built in the early 19th century and then called the "Oyster" [now private houses. Ed.]. Glancing up Bredfield Street beyond the attractive Dutch gables of no. 2, it may be difficult to believe that this was once a bustling highway with several inns and that the Naverne Brook was navigable to this point. In the 17th century the level of the street was raised above the doorways. Nos. 29 and 30, once the "Plough and Sail", a Tudor pink-washed cottage (14) with two massive chimney shafts, stands two feet lower than the road. Opposite the "Waggon and Horses", on Chapel Street is one of the town's loveliest houses, Burkitt House (15). Its earliest wing, timber-framed with leaded windows, was built in the reign of Queen Anne. The facade and beautiful doorway date from 1792 [as old as our current Tide Mill building! Ed.], as do the stable and garden walls with their distinctive brick and flint dressing. As you walk along Chapel Street there [was] a fine view of Ship Meadow [now developed with private houses. Ed.], through

which the Naverne, a tributary of the Deben, flowed. Several windmills stood on the hill behind, called Windmill Hill in 1790, and four working mills existed as late as 1825. The Gothic-style Beaumont Chapel (16) on the right was built with a bequest from John Beaumont in 1787, with later additions and alterations in 1792 and 1807. It was built as a Congregational Church but bought by the Baptist Union in 1900 [now a private dwelling. Ed.]. The Chapel and its minister featured in Peter Hall's film, "Akenfield".

Walk on and turn left into New Street, which is in fact over 450 years old, built to take pressure from narrow Church Street and give easier access to the quays from Market Hill. On the corner stands Lynchester House, a timber-framed building, originally the "Cock and Pye". The most remarkable feature of the street is The Bell and Steelyard. The Bell is probably as old as the street itself, a two-storied Tudor building but with 18th century casements. It seems that the Steelyard was added later, most probably in the 17th century. Sling chains were passed under a wagon and the steelyard was raised by tackle until the slings became taut.

(Continued on next page)

13



14



15



16



17



(Continued from previous page)

The 108lb. lead poise was pushed along the steelyard until the leverage lifted the wagon. On its return from the market the empty wagon was weighed and the weight of the load calculated by simple arithmetic. The notches on the steelyard have long since rusted away; it was last used in the 1880s. It was designed to lift up to two and a half tons. Further down New Street on the right you will see another Tudor half-timbered structure. It was purchased by the inhabitants in 1641 for use as a poor house and even served as a temporary gaol for Dutch prisoners captured after the Battle of Sole Bay. Beyond it and the entrance to

the County Primary School, the road narrows. The buildings on the right were for years empty and derelict, awaiting destruction as part of a road-widening scheme (You will observe that New Street brings out the racing driver in the mildest-

looking motorist!). Suffolk Coastal District Council undertook to renovate them, however, thus saving an interesting terrace with individual buildings dating from the early 17th to the early 19th century.

At the bottom of New Street we come to a particularly interesting area, built at a time of rapid expansion in the Victorian period and characterised by the generous use of Suffolk yellow brick. St. John's Hill was, of course, the scene of the Zeppelin raid of August 1915. The houses on the right still bear the shrapnel scars.



19

Walk up the hill to view St. John's Church. It was built by public subscription and consecrated in 1846. For over 120 years its elegant

spire was one of the principal landmarks of the town, visible from beyond Wilford Bridge. Extensive repair work to crumbling brick was carried out in 1945 but in 1975 the Diocesan Architect found serious defects in the structure and the spire was taken down [This spire was replaced in 2002 with a six ton 47 foot tall spire, thanks to the generosity of an anonymous donor, and the skill of architect Tim Buxbaum and his team. Ed.]

(Continued next month)

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3	Seckford Hospital	Wikipedia
4	Queen's Head Lane	Geograph
5	Burkitt Road Primary School	Geograph
6	Buttrum's Mill	Choose Woodbridge
7	Woodbridge School	Choose Woodbridge
8	House of Correction	Ipswich Letters
9	Mussidan Place	Geograph
10	Old Auction Rooms	EADT
11	Free Grammar School	Suffolk Cottage Holidays
12	The Angel PH	Geograph
13	Angel Lane	Pictures of England
14	29/30 Bredfield Street	Bedfords Estate Agents
15	Burkitt House	EADT
16	Beamont Chapel	Fine & Country
17	The Bell & Steelyard	BBC
18	93 New Street	Been There Done That
19	New Street Zeppelin Raid	Wordpress
20	St John Street	Alamy
21	St John's Church	Suffolk Churches

**CURATOR'S
CORUSCATIONS**
By Fraser Hale

In common with many other aspects of the Tide Mill, in particular because of the international Covid 19 situation, we are unable to bring you our Curator's Coruscations the month.





(PHOTOS: ED.)

ED'S BREAD

Not much going on at the Tide Mill at the moment, for unmentionable reasons, so your Editor has decided to give some advice to prospective Bread-heads who may be contemplating baking bread, but perhaps a little nervous about it not turning out the way 'they' say it should. Here's the advice:

IT DOESN'T HAVE TO!

That's it. To prove it, you can see from the pictures how my last ones turned out, and they are/were delicious. Okay, it's denser than some breads, and therefore a little heavier, but the good stuff is all in there - all that's missing are the air-bubbles. And little different from some of the so-called 'artisan bread' you can buy locally.

(The inset image is just to prove that the large photo was not of a fluke. Ed.)

BUSKER'S CORNER

I lie in my bed, my thoughts are quite deep,
I wonder again if I'll now get to sleep,
Sometimes I do, and sometimes I don't,
Sometimes I will, and sometimes I won't.
I feel pretty drowsy, maybe this is a good one,
To lie here for hours is never my best fun,
But now things are coming, my sleep ducts a-filling,
And so I drop off and start dreaming of milling.



WHAT IS THIS, AND WHAT DOES IT DO?

Answer on last page



Here's how I did it:

(Makes one big loaf and takes about 40 minutes of prep, plus proving, and about 45 minutes cooking)

1½ lb (700g) Tide Mill Fine Wholemeal Flour

(Don't contaminate it with other people's flour, you don't need to)(And use Fine, because whatever is left over can be used to make cakes, pastry, pasta, etc., etc.)(Oh, okay, use Traditional if you prefer to)

2 tsp salt (Optional, but it's nicer if you do opt.)

2½ tsp caster sugar (Ditto)(And caster sugar sounds a bit posher than granulated)

1 oz (25g) butter

1 7g sachet of Allinson's Easy Bake yeast

(You can use two, if you like it really yeasty)

¼ pint (150 ml) milk

Salted water (optional)

Mix all dry ingredients in together and rub in the butter.

Mix milk with a quarter of a pint of lukewarm water and mix with other ingredients until a firm dough leaves the bowl clean.

Turn out onto a clean floured surface and knead thoroughly for 10 minutes until the dough is smooth and no longer sticky (I always skimp on this, which maybe why my bread rises less than 'proper' bread, but I don't care).

Cover and leave to double in size (LOL).

Turn out onto the floured surface and knead well again.

Make a nice round heap in the middle of a well floured baking tray and brush the top with salted water if you want it a bit more crusty (It never works for me, so I don't bother, I just dust it with flour). Cover and leave it to rise again (Again! Ha!)

Bake at 230°C (210°C fan)(450°F) Mark 8 for about 45 minutes.

Cool loaf on a wire rack.

Eat! (You won't regret it, especially if you spread it with butter)



As you will have read in **The View From The Bridge**, the Tide Mill has ceased production of flour for the time being, until we can recommence safely. Tide Mill Wholemeal flour has a relatively long shelf-life (the bag in my cupboard says, 'Best Before 5 August', and that was bought at the end of February), and stocks are held in many local shops. Our principal commercial customers, either selling or using our flour, or both, include:

The Cake Shop;
Coop Woodbridge;
East Coast Diner, Woodbridge;
Friday Street Farm Shop;
Garnetts Garden Shop;
Grange Farm Shop, Hasketon;
Honey & Harvey, Melton and Woodbridge;
MV Lady Florence, Orford;

Melton Produce Limited [was Springside Store];
Middleton Farm Shop;
Suffolk Food Hall, Wherstead;
The Bakery, Felixstowe;
The Cooks Shed, Woodbridge;
Turk's Head, Hasketon;
Woody's Farm Shop, Woodbridge.

So you can either replenish your vital stock of Tide Mill flour (no panic buying or hoarding, please) by finding it at one of these outlets, or you can buy 'essential' foodstuff produced by them using our flour. Not always possible at the moment, of course, but please use them when you can.

In the meantime, in order to find interesting copy for the newsletter, we hope to run a series of short articles about each of them in future newsletters.

We live in strange times at the moment, needing strange actions, so I have included The Miller's Chronicle below just as it was written by Dan a week or so before publication, in order to bring home to you the dedication that Dan and Ian were prepared to make to keep production going.

Unfortunately it has proven impossible to allow such dedication to continue, putting them both at too high a risk.

THE MILLER'S CHRONICLE

By Dan Tarrant-Willis

dantarrantwillis@yahoo.com

The mill is locked down and obviously closed to the public and all volunteers except the two-man team working it during this difficult time. Nearly all of our volunteers who have the knowledge to work the mill are near or over 70 so this only leaves three of us, with the knowledge, young enough who, at the moment, aren't advised to home isolate. Ian, the head bagger, and myself are milling, bagging and delivering to keep our wholesale customers supplied. Fraser is back up should one of us become ill. We are looking for a 'young' volunteer to assist Fraser if this happens. As Ian and I are working together we may

inadvertently infect each other. Please be in touch if you have any suggestions for a suitable volunteer candidate.

Our restaurant customers are very quiet yet our wholesale customers are overwhelmed with people panic buying flour. In a strange way the mill has returned to it's original and intended function of simply supplying produce to the local community. We are expecting this increase in sales caused by panic buying to calm down over the next month and then settle in to a safe and manageable routine. Our aim is to keep the mill functioning during this pandemic. We are working to capacity and will most probably

**This year's
production of our super
flour to date is
1,337.5 kg.**

(2,948 $\frac{2}{3}$ lb. Ed.)

mill a thousand kilos in the next four weeks. We have secured our grain supply for this coming year so we are prepared and hope to safely ride out the storm.

The important thing in all this is to keep the mill running and the people running it safe, so they can do so safely and produce a safe product. By doing this the mill will be kept functioning and be maintained and ready for brighter times in the future.

JOHN SMITH

You may recall that John Smith stepped down as a long standing Trustee when the new Charity took over the running of the Tide Mill. John's role has been taken over by John Wood.

John Smith was for many years the leader of the Maintenance and Engineering team at the Tide Mill. His skill and leadership abilities led to the Tide Mill becoming largely self-sufficient in the maintenance and engineering areas and, as the team were all volunteers, saved us a lot of money.

The Trustees felt that we could not let John go without expressing our thanks and admiration for his work. We commissioned a glass bowl, inscribed to John and it was due to be presented at the team briefing for wardens and volunteers. That was cancelled because of the Covid 19 situation. John Carrington therefore decided to meet John at the Mill and present the bowl to him in the open air - good social distancing.



PHOTOS: LINDI CARRINGTON

Don't forget that the best way to ensure that you continue to receive this newsletter (regardless of all the other benefits) is to keep up your membership of The Friends of Woodbridge Tide Mill. If you are not already a member, but would like to be one, use this link: [Be A Friend](#)

PURPOSE: The purpose of this newsletter is to support and advance the objectives of the Trustees of Woodbridge Tide Mill. The newsletter provides all supporters a forum of their own, together with information about current and future events and it is hoped it will foster a sense of common interest and shared identity; 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.

Diary Dates for 2020

FOR THE TIME BEING, WHILST THE TIDE MILL REMAINS CLOSED, WE ARE SUSPENDING THIS TABLE OF EVENTS, PENDING CLEAR INSTRUCTIONS LEADING TO A SAFE STRATEGY, WITH REGARD TO THE CURRENT COVID 19 SCARE.

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

WHAT IS IT? ANSWER

This is the drive gearing for the button operated Flour Dresser, or sieving system on the 2nd floor. The Flour Dresser, although not used now, was installed to sieve out larger pieces of material which were not wanted in the final product.

