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Tide Mill
President:
Nigel Barratt

WOODBIDGE TIDE MILL MUSEUM®

Patrons of the
Tide Mill :
Lord & Lady
Framlingham

Celebrating 850 years



GRAND REOPENING MAY 17

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PHOTO: MIKE WHITBY



EDITORIAL

Here is the first of our new tripartite newsletter for 2021.

(Please note that 'tripartite' has to do with there being three editions – not that the newsletter is tripe, as some might suggest!)

You do not need me to tell you that things have been somewhat different at Woodbridge Tide Mill during 2020, resulting in there being little 'news' to impart to our Friends, and easier ways by which to impart what we did need to tell you.

But, at last, we have some real news to tell you, as you will see elsewhere herein.

All dates given are provisional, of course, as we await confirmation of the success of the restrictions imposed to prevent the spread of COVID19.

We are only safe when everyone is safe and when the disease has been contained, worldwide, so stay careful.

Ed.

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VIEW FROM THE BRIDGE

This issue of the Newsletter is focussed on looking forward to our reopening alongside profiling key players at the Tide Mill who have worked so hard during lockdown. We also welcome some new volunteers to our team.

Milling has continued in a strict Covid-compliant environment, as has bagging and flour distribution. A small team led by Ian Gray and Dan Tarrant-Willis have done an outstanding job since we were able to start milling again last May. Our online shop - available via the Tide Mill website - showcases our exclusive Tide Mill related gifts and, as well as receiving orders by post, they can be collected from the Tide Mill at specified times in a safe environment.

We plan for the Tide Mill to open to pre-booked, limited numbers on 17 May and to reopen fully on 21 June - these dates are in line with Government guidance, which may change of course.

We look forward to welcoming you to the Tide Mill soon.

John Carrington, Chair of Trustees

CONTACT US

During this period of re-establishment, the opportunities for you to help at Woodbridge Tide Mill are restricted, so we suggest that all contact, for the time being, is through the TM Manager, Dan Tarrant-Willis, by email, please. He will pass on your messages.

dantarrantwillis@yahoo.com



Message from Tide Mill Manager, Dan Tarrant-Willis

As we enter the new season which this year starts, with restricted access of prebooked groups of up to five, on the 17th of May. We are glad to be able to plan opening with all the uncertainty of the worldwide covid situation.

As a milling group we have been demarcated in to two groups and as such have not had person-to-person contact for sometime. I have been running the Monday milling and bagging session with Rod and Sue and Ian likewise the Wednesday session with Adam and Leon. The way it's looking this situation will most probably continue until the end of June on the 25th when we are planning to open and run the Tide Mill in our usual manner.

For the restricted opening from the 17th of May, Steve and myself will be wardening with Gerry, Ian and finally Peter, who has kindly offered to lend a hand, being added when we open hopefully normally on the 21st of June. The 21st will be a good date to put in your diaries as we will be having a Friends' event in the evening where we can all have a drink and freely mix in the mill, listening to Claudia Myatt playing her harp and Art and Clare from Artwork doing an acoustic psychedelic folk duo – what better way to celebrate a welcome return to normality and the 850 year anniversary of the mill?

This last year has, in many ways, been a steep learning curve. Yet I feel we as a team are stronger for it and this puts us in a very strong position to utilize future opportunities and easily shoulder a similar situation in the future.

Message From Ian Gray for Milling and Marketing

Milling in a pandemic, now there is a phrase I never thought I would write, but this is exactly what we have been doing during the last year.

But let me rewind a bit, and take you on a journey from the first lockdown to date. In early March last year, the Tide Mill saw strong demand for its flour, but even at that time the number of COVID cases were rising, and on 23 March 2020 the country entered its first lockdown. On that same date the Tide Mill closed down and ceased flour production. Overnight, the Tide Mill had lost both its visitor revenue and the revenue from flour sales.

The Tide Mill team was however already looking to the future and much time was spent on looking and planning on how we could make both the Tide Mill building itself and the staff and volunteers who needed to work in it safe and secure. Perspex screens, hand sanitizer dispensers, masks, and protocols to describe new ways of working e.g., social distancing etc were developed as part of our arsenal against the COVID threat. Working with our retailers we also developed a cashless payment system to avoid the need to collect and process cash.

By Mid-May 2020, we were ready and the easing of government restrictions meant that once again flour production could re-commence with a small team of two. Most of the nation was still looking for ways to fill time, and baking seemed to be in the top three ways to use this additional time. Supermarket shelves were devoid of flour,

and the impact was very strong demand for our products from our retailers who remained open as essential outlets.

During the summer we were able to be re-joined by two of our milling volunteers, Leon and Rod. This helped spread out the work and for many weeks we had multiple milling sessions each week to meet the demand. This demand was further fuelled by the welcome return of visitors to the Tide Mill albeit in small groups in July.

As summer turned into autumn, we were joined by two new milling and bagging volunteers, Sue and Adam. It was also becoming clear that COVID numbers were rising once again, and so after discussions, it was decided to split into two completely separate teams. This was done to ensure that should one team member become ill and as a result their milling and bagging team had to self-isolate, we would still have the second team which could carry on milling and bagging to meet our flour orders.

To help bolster income, the Tide Mill has also looked at other ways in which we can both help support our Friends who support us, and also give opportunities to those who were unable to visit the Tide Mill during this time. With this in mind we launched two online initiatives, the ability for Friends of the Tide Mill to order flour online in late August, and in Late October an online shop selling our traditional range of gifts such as postcards, mugs, tea towels many of which are produced by local artists and are unique to the Tide Mill. If you have not had a look yet, why not do that, tell your friends, and help support the Tide Mill.

Message from Ella for the Curation Team

Currently the curation team are regularly meeting and collaborating to bring you four exciting new exhibitions which will be displayed over the coming year. The first exhibition highlights the **Work of the Craftsmen** that built and maintained the Tide Mill. Fraser Hale our Curation team leader has been collecting and curating many interesting objects. We are also very excited about our **Jean Gardner/1968 Exhibition** running parallel with the Tide Mill's 850th Anniversary, this exhibit was created to recognise Jean's crucial and generous contribution to the preservation of this unique and iconic building, as well as highlight other significant moments during the year of 1968 to put into temporal

context. Our third exhibition **Weights and Measures** gives the visitor a chance to view a rare Half and full bushel, a French Platform Scales, the large Tide Mill balance scales and a newly acquired chondrometer. We hope this display will link the concept of density with mass and volume, introduce the simple machines that make up the mechanisms of the various scales and balances. Our last and final exhibition. **The Staff of Life** exhibit will highlight how flour as a raw material is used for the creation of bread and explain how people/families were reliant on its supply for a low-cost solution to survive. Heather our education officer and the rest of the team plan on creating a good medium of educational and interactive displays as well as formal informational content with family visitors in mind.

Message From Rick Chapman for Engineering

I have been on the team for about six years now, and in October 2020 John Wood asked me if I would take over the helm from him as Chief Engineer, which I was honoured and privileged to take on, and following on from that I am now a Trustee of the Tide Mill as well. I am glad to say John Wood is staying on in an advisory role.

Since I took over we have had a couple of the team leave due to ill health and other commitments but am pleased to say we have four new volunteer engineers.

During lockdown we managed to get a small team together consisting mainly of myself and Steve Smith to do the monthly maintenance, on days that would avoid other helpers, such as the millers, and to keep the Tide Mill running, which was so important as flour was in such short supply at the start of the pandemic. Dan would keep me up to date on any problems during this time and would turn the water wheel every couple of days to stop it getting waterlogged, which can result in it becoming out of balance. Now, coming out of restrictions, we can get the new team members together and plan the jobs to do at the Tide Mill as we move forward to opening to the public again.



Cara Follon

I'm a digital volunteer who helps with research as well as drafting and writing posts for The Mill's social media outlets. I really enjoy this role, as it allows me to find out more about the Tide Mill as well as getting some more experience.

I currently work as an LSA at a local junior school and particularly enjoy working closely with students seeing how they progress academically and personally.

I studied English at the University of Suffolk and have a passion for the arts and heritage. During university, I would regularly write articles for the student magazine - Student Life. I enjoy nature walks, reading, writing - which includes prose, scripts and articles.



Adam Collacott

I'm a professionally qualified, and now retired, mechanical engineer, currently living in Melton, with a longstanding interest in the origins of machines and how they work. I've been involved with the Grand Henham Steam Rally for many years, and am now their Safety Officer.

Milling of grain is, of course, one of the earliest forms of engineering in action, and following a visit to the Tide Mill last year, Dan offered me the opportunity to become a volunteer here, and a short while later he got in touch to say there was an opportunity to join one of the milling teams, which I jumped at! I now feel very privileged, to be learning the art of milling in the very capable hands of Ian and Leon, and getting hands-on with this wonderful 240 year old machinery!

I'm hoping that as I become more familiar with the process, and the history of the Tide Mill, that I will be able to also help out as a guide at the Tide Mill - interacting with people, which I also do for the National Trust, is something that gives me great pleasure! I am looking forward to meeting many more of the dedicated team that runs the Tide Mill, as Covid restrictions relax.



Ella Goodsell

I'm a Qualified Interior Architect with a master's in interior design originally from Wrentham, Suffolk. I have lived and worked all around the world including Australia, the Philippines and China. In the past I have worked for award winning exhibition design company MET Studio in London and hope to bring these skills to the curation team at the Tide Mill and

preserving its history. In my spare time I enjoy walking, gardening, and visiting heritage sites of architectural significance.



Shaun Lumis

I am a water engineer who was born and bred in Woodbridge. Although I have worked predominantly in the water and wastewater sector, I also spent many years managing medics with Medicines Sans Frontieres in troubled lands in Africa. There is a bit of a theme running through my life as I also live at Martlesham Creek on a houseboat that I have renovated

myself, am a member of the Deben rowing club and can often be found in either the Anchor or Old Mariner watering holes.



Sue Gray

I've lived in Woodbridge for over 10 years and have recently become a volunteer at the Tide Mill. I've done a variety of things over the years and now have a more 'portfolio' career to allow me more time to enjoy living in Woodbridge and being with my grandchildren who are home schooled. I work now as a psychotherapist using

a very practical approach to wellbeing called Human Givens Therapy and I also work as a wellbeing trainer for Suffolk Mind. Over the years like all of us I have loved seeing the TideTide Mill in all weathers as I walk along the river – then I got the opportunity to volunteer there – as a flour bagger – a new experience I have really enjoyed. The fact that flour has been milled here for 900 years is sobering – and very grounding. Dan makes a great master Miller. And it's great to see the flour I have helped bag and seen milled for sale all around Woodbridge. Being able to spend time in such a beautiful old building has been such a treat – even following the COVID regulations. And I'm looking forward to help organize a birthday party in the Tide Mill in July for my partner. Aren't we lucky to have the Tide Mill to enjoy and take care of?

Simon Ballard

I started at Courage's, marketing branded wine then St Ivel chilled products before I moved to the City to market investments for Oppenheimer Mutual Funds, Morgan Grenfell, Deutsche Bank and Singer & Friedlander. I moved to Melton twenty-one years ago from Colchester. I retired in 2002 but did 2 years marketing Woodbridge School, leaving to join my daughter's agency The Bridge Marketing. I volunteer at the Tide Mill and at Woodbridge Rugby Club, where, at both, I fiddle with the websites, social media, advertising and PR. Married to Jan for fifty-odd years and we have one daughter. I enjoy Rugby Union, wine, '70's rock music, walking the dog, correcting grammar and trying to be tolerant.



Steve Adcock

I moved to Suffolk in 2013 from Hertfordshire. My wife and I bought and converted a Humber Barge that is moored at Martlesham Creek. I've a lifelong love of the water and sailing and now very pleased to be able to help out at the Tide Mill .



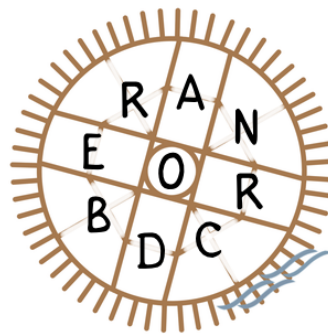
Thanks to Our Volunteers

During the period since Woodbridge Tide Mill Living Museum was last open normally – a period beset by various restrictions brought about by the coronavirus pandemic – a small team of young volunteers have been working to keep it alive (mostly young, though some only look young! Us others have been considered too vulnerable to CV19 to be let in). Details of some of the new volunteers are given elsewhere in this newsletter (no particular order), together with some of what they have been, and are, up to, but below is a list of all these dedicated few, who all deserve all our thanks.

When your Editor was a Warden at the Tide Mill there were over fifty volunteers working in a variety of roles, yet he only ever knew a handful of them. By the very nature of the work, volunteers did not work in large groups and different teams met on different days to do different tasks. During the pandemic restrictions this has been very much more the case, where even

WORD WATER WHEEL

Give your self a ten-minute break (okay, fifteen) from all the good news about Woodbridge Tide Mill to find the nine-letter word, together with all other four-letter, or more, words you can make containing the 'O'.



You can use letters only once and there are no plurals or proper names, but be warned, there are American spellings (computers, bah!)

- 80 words = Average
 - 100 words = Good
 - 130 words = Very Good
 - 165 words = Amazing!
- Answers on page 7

teams have been separated and segregated – and some have not yet even met their fellow workers.

As restrictions ease and visitors are allowed back, a few 'old' volunteer faces will start being allowed back in (even your Editor has been asked to be a Guide – you cannot say you were not warned!), but that will be a story for when we are back to normal.

Here are the current teams:

Flour Milling, Bagging & Distribution

Dan Tarrant-Willis
with Rod Moore and Sue Gray
Ian Gray
with Adam Collacott and Leon Politowicz

Merchandise Sales Online

Dan Tarrant-Willis and Ian Gray

Sales and Marketing

Simon Ballard
Ian Gray
Cara Follon
Dan Tarrant-Willis
Peter Turner

Maintenance

Rick Chapman
John Wood
Steve Smith
Joe Speer
Steve Adcock
Shaun Lummis

Curation

Fraser Hale
Ella Goodsell
Heather Sheehan

Education

Heather Sheehan

Friends and Volunteers

Margaret Millar plus heads of teams

Management & Finance

John Carrington
Fraser Hale
Dan Tarrant-Willis
Amanda de Margary
Pippa Moss
Rachel Macfarlane

Wardens-in-Waiting

Dan Tarrant-Willis
Steve Molyneux
Gerry Gallagher
Ian Hunt
Peter Turner

Guides Coordinator



