

Recommended for KS2/KS3
Curriculum links:
Design Technology, Science,
English and Maths



If you've watched our video about 'Growing the Grains' you'll now know a thing or two about how the grains are farmed. If you haven't seen it you can find it here... <https://woodbridgetidemill.org.uk/learning-resources/>

Once the seeds are separated from the stalks those grains are sent to the Mill. In the olden days it would take 6 men a day and a half to unload all the grain from the barge it arrived in, I used to sit and watch em' huff and puff while they did it!! Nowadays it gets delivered in sacks on a lorry, these sacks are then stored at the top of the Mill ready to be sent down the chutes and turned into flour.

Over the next few pages are some activities that will help you discover more about the milling process and how grain is turned into flour!

Activities

The Tide Mill is like one big machine with lots of parts working together. To create flour all three floors have to work at the same time and the grain makes its way from top to bottom. Can you show the journey of the grain in the flow diagram on the next page? You can use the Word Bank below to help, though the words and phrases are not in order so think carefully!



Word Bank

Water Wheel turns

Millstones

Checking

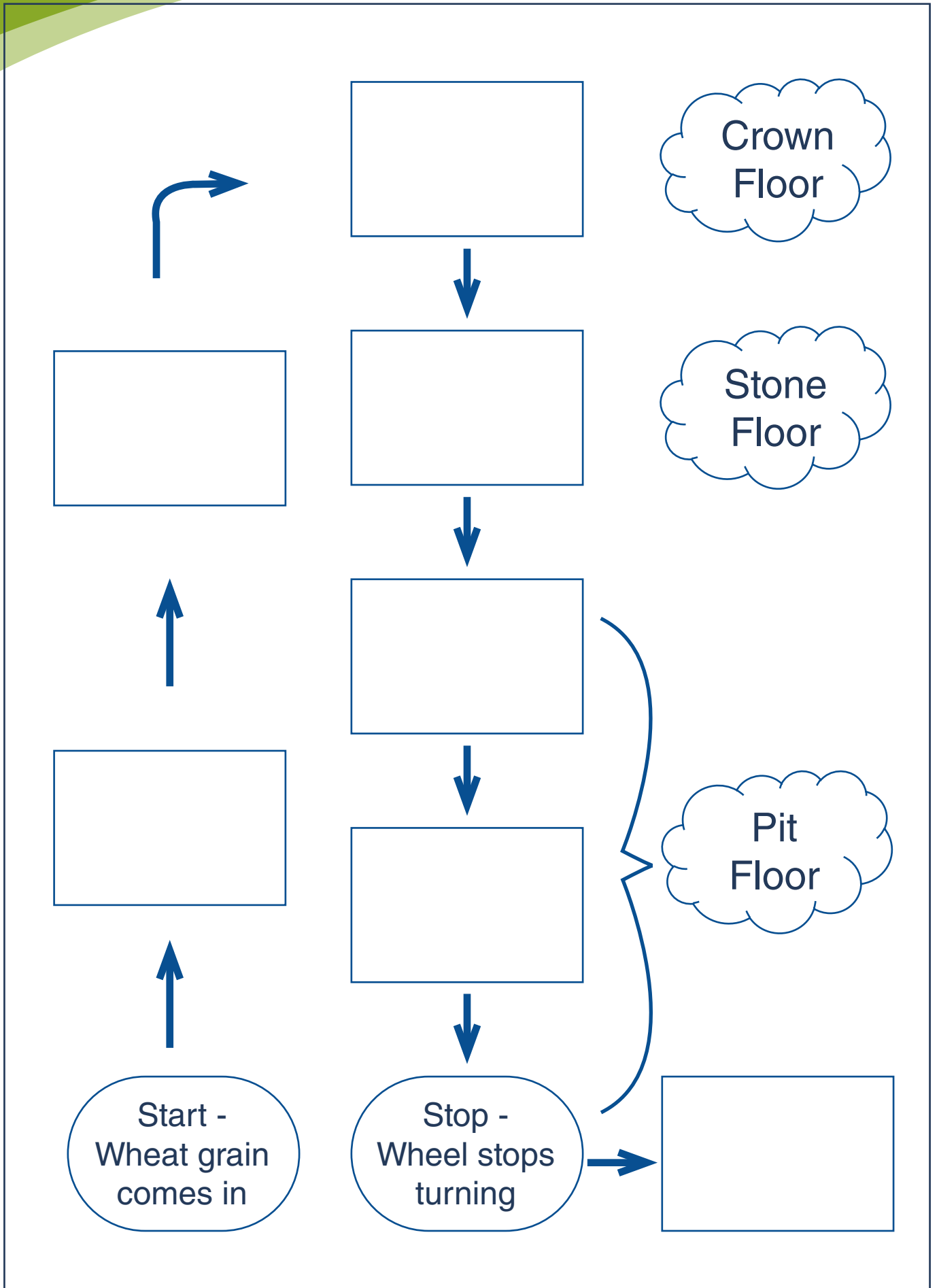
Grinding

Grain in Hopper

Flour

Sack Hoist

Down the Chutes





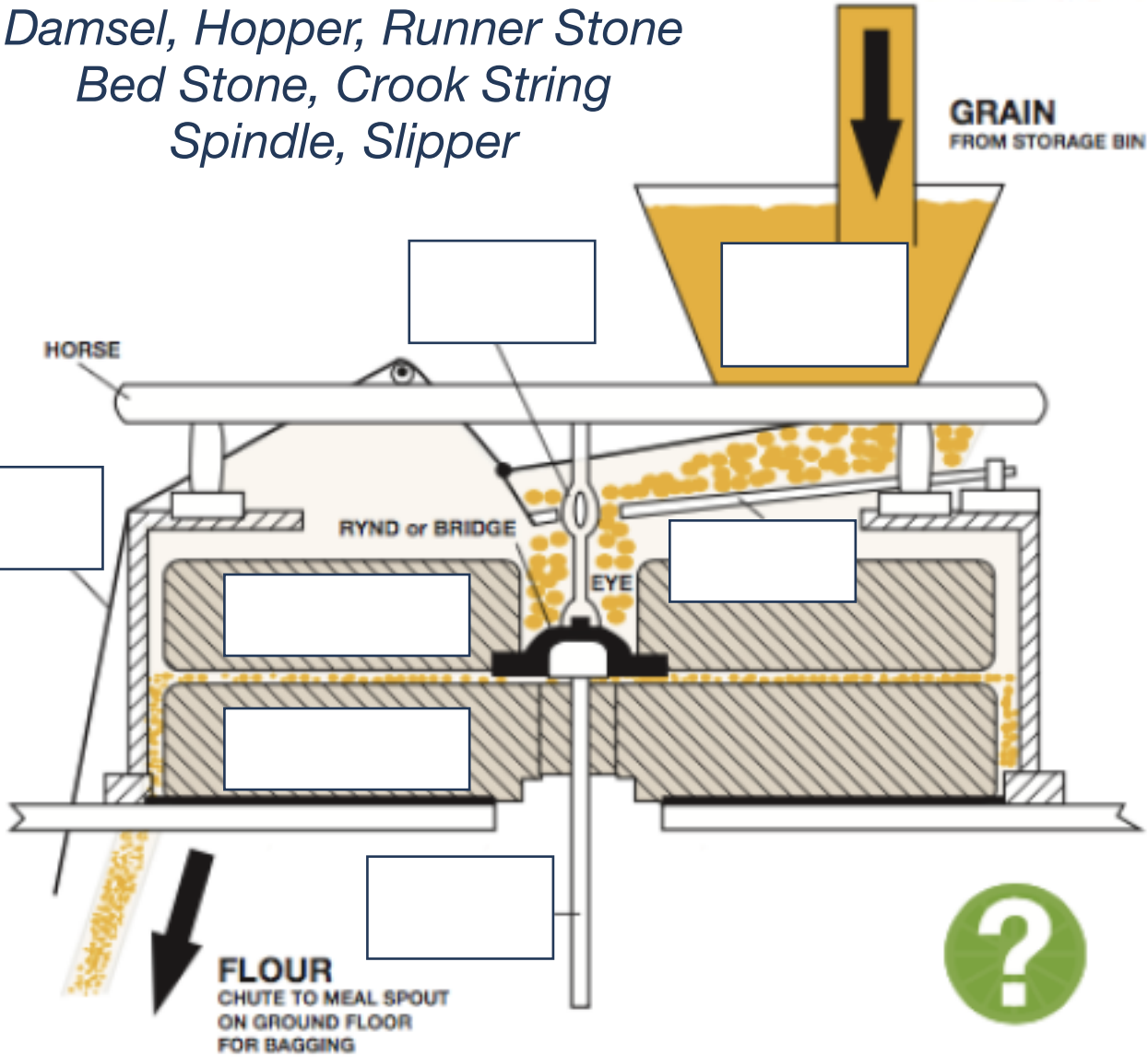
Millstones work in pairs, there is a fixed lower, or Bed Stone, and a top Runner Stone, that turns above it, creating the grinding action.

It is this grinding action which makes the flour. But what do the other parts do? Can you label this diagram?



Word Bank

*Damsel, Hopper, Runner Stone
Bed Stone, Crook String
Spindle, Slipper*



Why did the Miller use a bell?



The flour we make gets turned into delicious cakes and bread but did you know you can use flour for other things too?

Take a look at these instructions for turning flour into salt dough. What creations can you make? Share your snaps with us when you've finished.



You will need:

- Plain Flour - 250 grams
- Salt – 125 grams
- Water – 125 ml
- Mixing bowl
- Wooden spoon
- Baking parchment
- Baking Tray



1. Preheat your oven to its lowest temperature. Now pour the flour and salt into a large bowl.



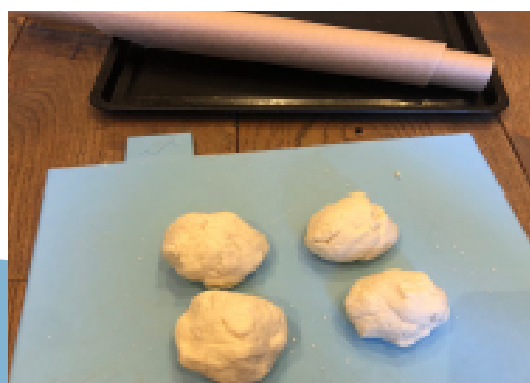
2. Add the water and stir well.

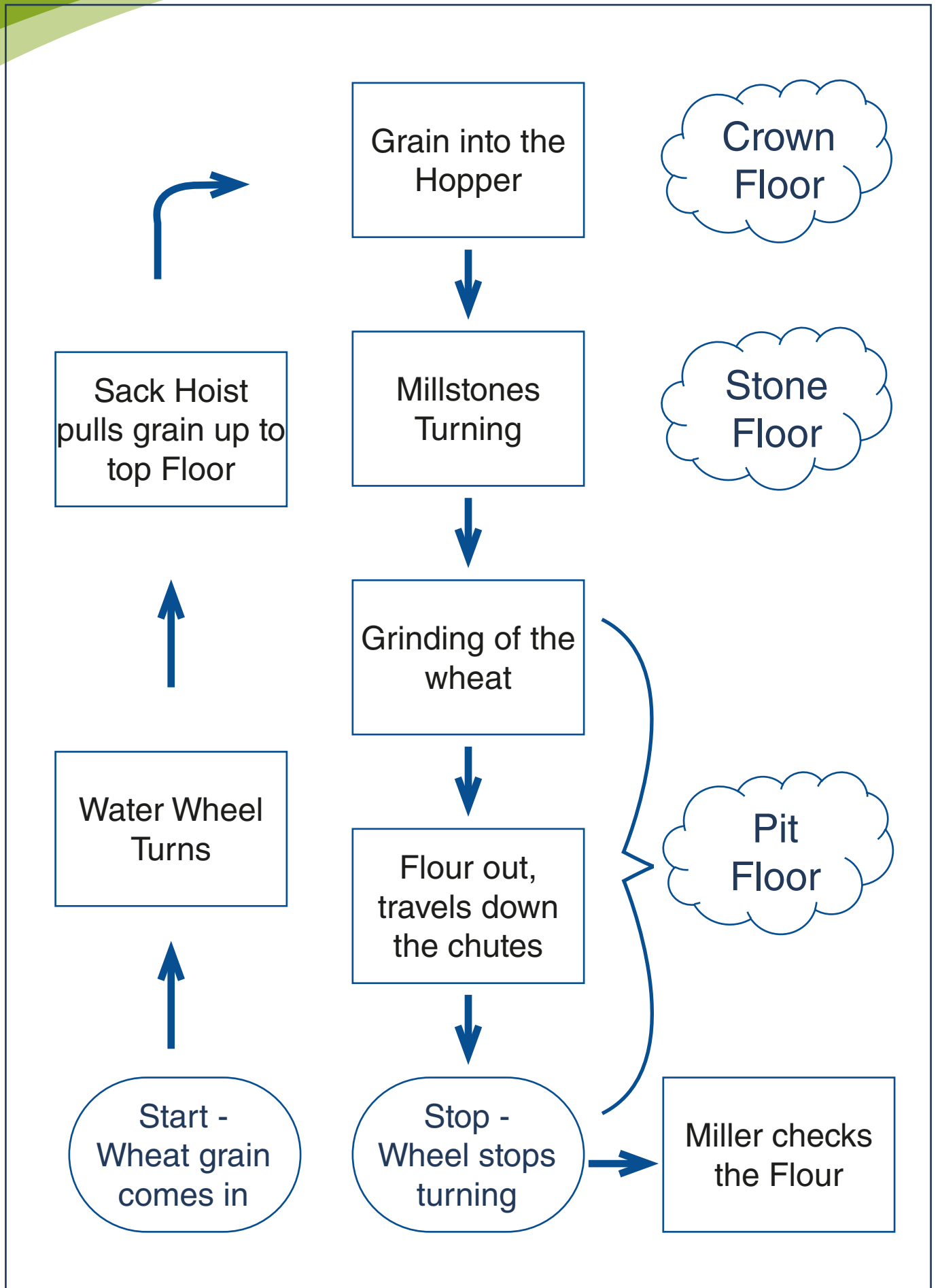


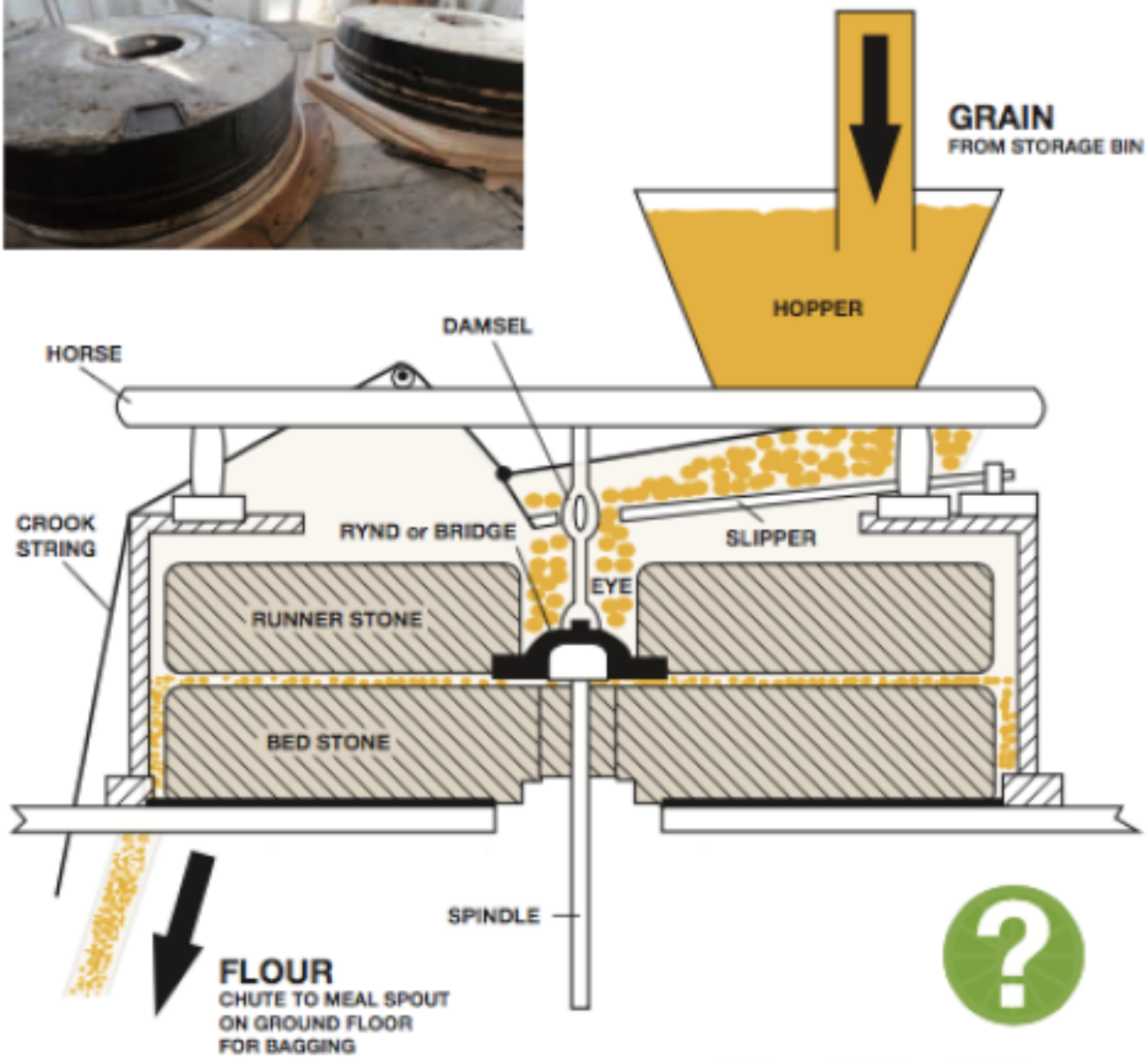
3. Keep stirring until it starts to come together then use your hands to shape it into a ball.



4. Transfer your dough to a floured surface and shape as you desire (cookie cutters can be used). Put the shapes onto a lined baking tray and bake in the oven on its lowest setting for around three hours or until hard!







Why did the Miller use a bell?

