

WHEATLEY WINDMILL PRESERVATION SOCIETY

(Registered Charity No. 1079601)

March 2013

To the Friends of Wheatley Windmill

It has been an exciting year. In June 2012 flour was milled for the first time since 1914, and was available for visitors to Open Days. This was rye flour, which needed to be mixed with commercial wheat flour to make a satisfactory loaf. In September we bought wheat from a farm in Garsington and hoped to mill again, but whenever our volunteer millers were available there was insufficient wind to turn the sails. We hope for better luck this year!

The website has had a major overhaul and includes a lot of information, photos, and videos. Do please look at it: www.wheatleymill.co.uk . Heather Palmer, one of our new committee members, is the webmaster and has worked tirelessly to bring the website up to date.

The maintenance team have been hard at work: jobs have included continuing repainting the sail frames, treating the doors with wood preservative, and regular greasing of the machinery. This year they will start applying water proofing to the stonework.

We are planning to produce a DVD about the history and workings of the mill, to be shown at Open Days when it will also be on sale. Work on this is at an early stage, but we hope it will be completed before the end of the season.

The AGM will be held on **Wednesday 3 April at 7.30 pm in the Merry Bells Coffee Room, High Street, Wheatley**, and we hope to see you there. Events for 2013 are listed at the end of this letter.

We would very much like to have more volunteers involved. There is always work to do at the mill; from painting and repairing the timbers, raising the sailcloths and milling the flour, to stewarding and making tea on the Open Days. There is a job for everyone! If you would like to be more involved with the running of the mill, please contact me (email secretary@wheatleymill.co.uk).

Janet Redfern

Secretary

Programme for 2013

Date and Time	Event
	Any alterations or additional events will be advertised on our website
Wednesday 3 April, 7.30 pm	Annual General Meeting: Coffee Room, Merry Bells, Wheatley
Sunday 12 May, 11 am to 6 pm	Mill open - National Mills weekend
Sunday 9 June, 2 pm to 6 pm	Mill Open Day
Sunday 23 June, 2 pm to 6 pm	Teas at Wheatley Manor House Open Gardens
Sunday 14 July, 2 pm to 6 pm	Mill Open Day
Sunday 11 August, 2 pm to 6 pm	Mill Open Day
Sunday 8 September, 2 pm to 6 pm	Mill Open Day
Sunday 13 October, 2 pm to 5 pm	Mill Open Day

Baking with Wheatley Windmill Flour - Recipes supplied by James Dalton

First put on your baker's hat.

Next, remember to sieve all the Windmill flour you use, because it may contain tiny bits of grit from the millstones.

Every recipe uses 450 grams of flour and 270 grams (270 ml or 270 cc) of liquid.

1. Wholemeal bread.

Measure the ingredients: 50% white flour, 50% wholemeal (Windmill) flour, water and yeast. Add one teaspoon of salt and use either live yeast or dried granules, not fast-acting yeast. The yeast will take some time to dissolve, about 15 minutes if the water is comfortably warm. Everything is now mixed to agreeable dough, which is kneaded for some minutes, then covered and left for an hour to rise. At this stage, break down the dough, add a teaspoonful of oil or butter (optional) knead again and shape the loaf, either free-standing on the baking sheet or in a baking tin. After a further hour, the risen dough can be baked for forty minutes at gas mark 7 (420° F, 215° C).

2. Robert May's French bread (1660)

The ingredients are as in recipe 1, with the liquid now half milk, half water and two egg whites whisked and added to the mixture. The first kneading and rising are as before but following the second kneading, the dough should be divided into two pieces and put into two small wooden bowls, which have been floured. After about forty minutes, turn the bowls upside down onto a baking sheet and place the sheet on the middle shelf. The oven should be hot, gas mark 8 (440° F, 225° C), and the dough should be baked first for 15 minutes without the bowls, then covered with the bowls and baked for a further 15 minutes. (Over time, the wooden bowls will become dark brown but they will not catch fire with this amount of exposure to heat.)

This recipe comes from Elizabeth David's book on "*Bread and Breadmaking*".

Happy baking !