

## From the Chattering Damsel at the Editor's Desk

Your winter cornucopia contains not only mill news but an article too on an HMG member's triumph in bringing back to steaming life an 'old lady'; read about Mr Spender's splendour on [page 5](#) after you have caught up with all the HMG meeting and mill news. Tide mills are very much to the fore –we are possibly the only group newsletter to feature and spread news of them (and I suppose Hampshire has more existing than most counties); more and more remains/records of them are being discovered worldwide so, in my book, are very worthy of attention. A challenge to get you active in the kitchen in a different way is on [page 11](#) whilst the Winter Brainteasers should help you through a coffee break or an insomniac's sleepless night! Ros Plunkett will be settling into the Editor's Chair after Christmas to produce the Spring edition. *And Now Read On.....*

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Andy Phillips addressing MRG    An early flour delivery at Beaulieu Tide Mill



Eling Tide Mill Shop

Beaulieu Tide Mill: David Plunkett writes: *I was at Beaulieu Tide Mill on the last Sunday of September, as chairman and organiser of the Mills Research Group Conference of 2013. With fewer numbers than I was expecting, our band of molinologists from across England were treated to an excellent conducted tour with much explanation of the past years since the fire of 2006. Andy Phillips, as clerk of works for the Beaulieu Estate, was most knowledgeable and fended questions and queries with expert intent. The revised reuse of the mill and the additions is very sympathetic and the projected boat design company, as tenants, looks very promising. HMG members will have the opportunity to visit when final fitting out works are*

*complete in the coming months. Prepare to be surprised. We may even be allowed to hold a Hampshire Mills Group meeting here next year! See David's full MRG report on [page 9](#).*

Eling Tide Mill: Is recruiting for a new miller and will hope to be starting 2014 in better shape altogether. See a report on [page 6](#). ETM has many outlets to supply, including a recent addition of Gordleton Mill Restaurant at Sway which prides itself on using local produce. ETM's shop remains open for sales of flour and many other goodies too. I bought the wheatsheaf (pictured above) fashioned from salt dough there a few years ago and it still looks good on my Welsh dresser. The Eling Experience Manager, Helen Robinson, would love to receive any photographs for he archive she is compiling of Eling Tide Mill through the years and if you have any anecdotes too that you can relate, contact her at Totton & Eling Town Council by email: [Helen.robinson@totton-and-eling-tc.gov.uk](mailto:Helen.robinson@totton-and-eling-tc.gov.uk).