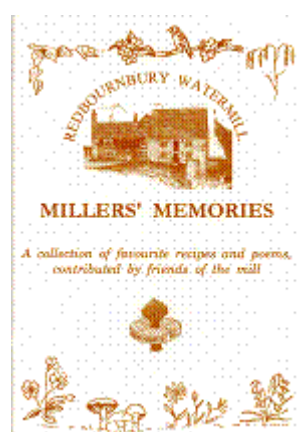
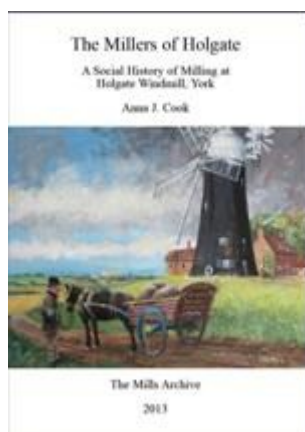
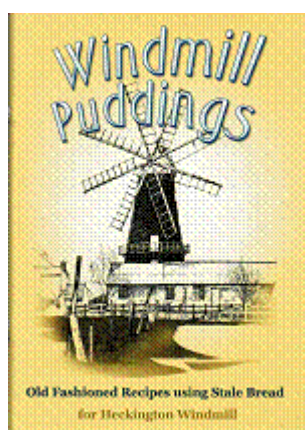


## Reading Matters Reading Matters Reading Matters Reading Matters

Allow me to introduce three books: the first is a recipe book for re-cyclers and another recipe book is for baking readers. Apart from being produced for two different types of mills, each of the recipe books has a different way of capturing the literary attentive cook - but both are good reads whilst you bake or eat! The third is a Mills Archive publication of the award winning research carried out by Anna J. Cook on Holgate Windmill's millers and their families, charting through the mill's history.

David Plunkett visited the legendary eight-sailed Heckington Windmill in December and obtained the delightfully entitled **Windmill Puddings** there. The compiler, Rose Bakker, follows good old-fashioned sense with a few Dutch homilies and uses for left-over bread. Having inherited my own mother's wartime sense of food thrift - mum seldom threw anything away that couldn't be rehashed into another tasty meal - it's enjoyable to feel someone else shares my hate of waste as I go through the book and see what Rose has taken from her mother's home baking and sayings. All sales proceeds of this book are donated to the mill. **Windmill Puddings: Old Fashioned Recipes Using Stale Bread by Rose Bakker** costs £5 incl p&p. Order on line from: [www.heckingtonwindmill.org.uk](http://www.heckingtonwindmill.org.uk). It has a sensible wipe clean cover but as yet I have not tried out any of the recipes of either Rose's book or **Millers' Memories** which I bought on a visit to **Redbournbury Watermill** on 1st January. Containing contributions of recipes, sayings and poems from the mill's volunteers and many friends, it can make an interesting read whilst baking is in progress. Obtainable by post from emailing: [Redbrymill@aol.com](mailto:Redbrymill@aol.com). Better still, pop in to the mills when you are up in Lincolnshire or over in Hertfordshire. In addition to producing flour, each mill has its own bakery and shop plus oodles of history. Indeed, contribute to each mill's history by using their flour and following recipes in their home-grown recipe books.



Just £5.00 will buy you a thoroughly researched and well presented Social History of Milling at Holgate Windmill, York, in **The Millers of Holgate**. Anna Cook won top prize in the first ever Mills Archive Research Award Scheme and, as promised, her submission was selected as the Archive's No. 1 venture into publishing. Printed in A4 format with 27 illustrations and maps within its 40 pages, this study concentrates on the men and women who owned and operated this tower mill at Holgate. Dating from the 18th century, it is a lone survivor of the once many windmills of York. Anna's research enables her to follow the history of the Waud family, who

worked the mill for the first 80 years, and their successors; how they coped with changing technology and the progress and success which followed, before failure. The many challenges Holgate mill faced were typical of the national milling scene. The rigours of a harsh business world governed by market prices along with industrial accidents and work related diseases are well documented. Anecdotal evidence citing cheating millers for instance are interlaced with descriptions of a plethora of social asides.

A book to educate and entertain, it is available online at [www.millsarchive.com](http://www.millsarchive.com).