

Tail Race ~~~~~

Bread baking giant, **Hovis**, has announced that it will be using 100% British flour instead of importing Canadian wheat flour, according to a press release. One only has to hope they cease using the vast percentages of soya flour with which, in common with all the commercial bread bakeries, they substitute wheat flour in their recipes. The resultant soft, floppy item masquerading as white, wholewheat or brown bread is misleading and an insult to wheat and traditional bread production. *The National Farmers' Union says "The company's decision to use only home-grown flour across its range follows a five-year project to establish a group of 600 domestic farmers growing its preferred red wheat variety, which has historically been produced mostly in Canada."*

Watermills have featured significantly on property programmes such as "Escape to the Country" over the last six months. An astonishing one seen on "To Build or Not to Build" recently was **Pottens Mill** near Heathfield. The owner, John Mew, built himself a small castle on the site complete with a drawbridge over a moat which itself is extended into a large lake providing a nature reserve. It's not clear whether the mill was totally demolished or absorbed into the medieval mix of house and castle turret. An orthodontist and former Formula 1 racing driver, Mr. Mew makes for fascinating reading in the June 2008 edition of Homebuilding and Renovating Magazine on the internet. Just search John Mew rather than Pottens Mill.

Bretherton Windmill in Lancashire was converted to residential use on another home-build programme.

If you fancy visiting a Hampshire Mill over the Christmas period beware - not all are open. **Eling Tide Mill will be closed from December 13th until mid January. City Mill Winchester will be open. Hockley Mill** at Twyford **will open** on **New Year's Day** and you will be able to take advantage of a free **King Alfred Bus** ride there.

