



Mill Memories

The Magazine of the Mills Archive Trust

Issue 35



Feeding the world

7

Food and Energy
Sustainability

12

The Staff of Life

18

The Millers' Mutual
Association
Collection

26

Conserving and
Cultivating a Craft

Feeding the World

Elizabeth Bartram

The UN predicts that in 2030 over 600 million people will face hunger without a serious reform of our global food systems. The issues highlighted interconnect to impact food security across the world, and include inflated food prices, high levels of food waste, and existing food sources lacking adequate nutrition (resulting in malnutrition in adults and children). These issues will only be compounded by climate change, when shifts in our weather patterns and climate disasters become a more regular occurrence.

Solutions are out there. From the seeds we plant and the way we process the resulting crops locally, to the global issues of food sustainability, nutrition, and food security, the role of milling is essential. Milling has been a long-standing way of processing various key grains across cultures. Beginning with the milling of wild wheat and barley in the eastern Mediterranean region with the help of a saddle quern, mills and milling have transformed over the years into today's technological powerhouses.

The milling industry has always been well-placed to develop solutions for our hungry world. There is now plenty of good food being produced, but waste and unequal distribution mean that many are left starving.

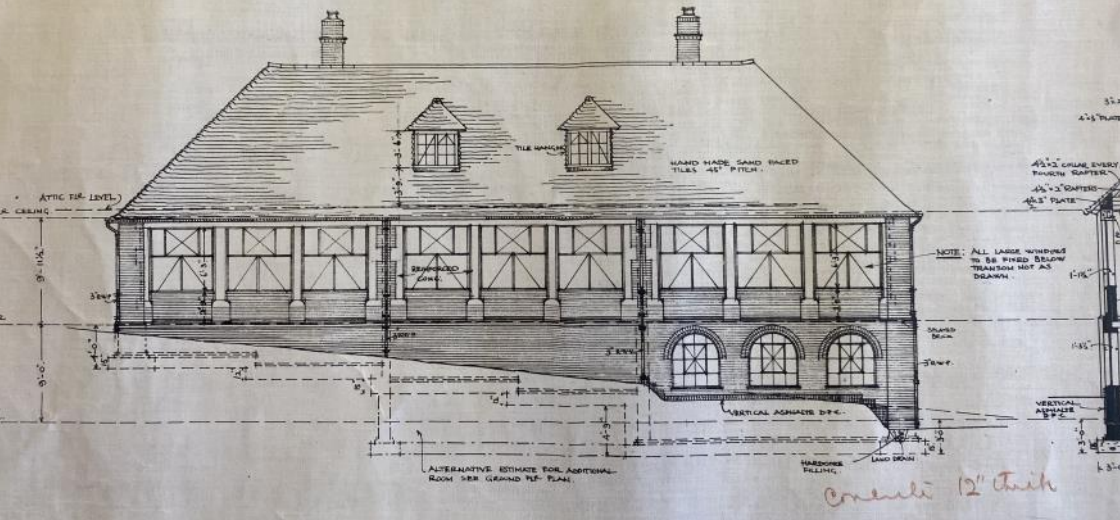
At the Mills Archive Trust, it is our role to protect and share the vital historical and enduring contributions of mills, milling and millers to these issues, learning about the past to offer understanding and hope for the future.

We hope you enjoy reading this issue of Mill Memories and encourage you to get in touch via friends@millsarchive.org if you have any comments or questions.



Map showing worldwide trade of the Co-operative Wholesale Society, 1951.

PROPOSED RESEARCH STATION - OLD LONDON ROAD FOR THE RESEARCH ASSOCIATION OF BRITISH FLOUR



The Research Association of British Flour Millers

Nathanael Hodge

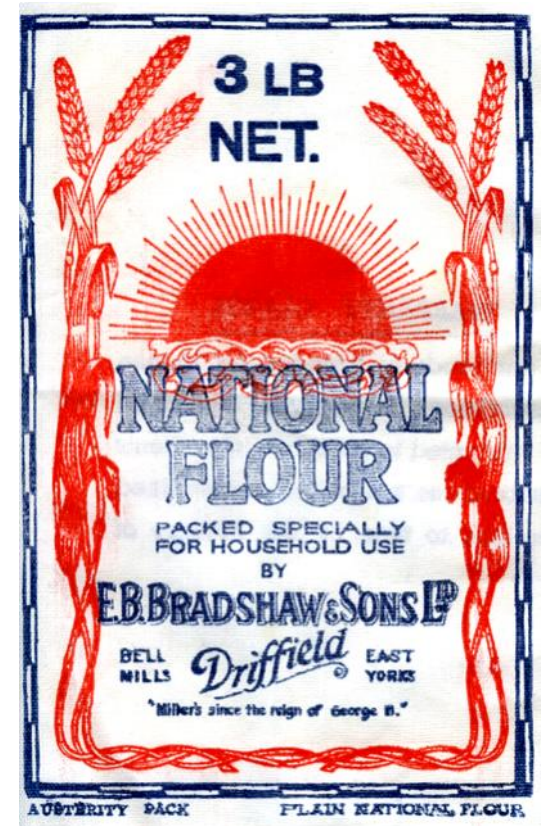
The Research Association of British Flour Millers was founded in 1923 to carry out scientific research that would benefit the UK flour milling industry. The Association was based at the Cereals Research Station on Old London Road, St Albans; in the Millers' Mutual Collection at the Mills Archive (see p. 18) we hold plans for the 1925 construction of the station, along with those made for an extension of the premises in 1958. Initially, the Association was also connected to a small 'demonstration' flour mill, New Barnes Mill, Sopwell, St Albans, but the mill was sold in 1936 and, thereafter, research was tested in the members' own mills.

Prior to the Second World War, the Association was primarily concerned with problems involved in the enrichment of white flour, but during the War, white bread became unavailable and the wholemeal 'National Loaf' was the only form of bread which could legally be sold. The Association,

now under government control, concentrated its efforts on the problems raised by the milling, storage and vitamin content of 'National Flour,' along with the tricky question of how much barley, maize or potato could be included whilst still producing a result that looked like bread (however unappetising).

After the War, the public were eager to enjoy white bread again. This resulted in a controversy over the health benefits of brown vs white bread; the Association presented the case for white flour, enriched with vitamins and iron, as an equally healthy alternative to wholemeal.

In 1967, the Association merged with its equivalent in the baking industry, forming the Flour Milling and Baking Research Association (FMBRA). The baking research association had been established in 1949 at Chorleywood Lodge,



Bag of National Flour from Bell Mills, Driffield.



Experiment into methods of stacking corn, Portobello, Edinburgh, 1953.

Hertfordshire, and this was extended to accommodate the new, larger, combined association. It was here that the Chorleywood Bread Process was developed in the 1960s, a new method of high-speed dough production which transformed the baking industry. The original laboratories in St Albans were closed and eventually demolished in 1988 to make way for housing.

In 1995, the FMBRA merged with the Campden Food and Drink Research Association. The organisation, now called Campden BRI, is based at Chipping Campden on the site of an old mill, and carries out a wide variety of research for the food and drink industry. On a recent visit, I was privileged to participate in a tour around the various laboratories, and to see the many types of (extremely expensive) scientific equipment that are used to carry out tests on food. It was amazing to discover just how much research goes into precisely determining the most desirable qualities – size, flavour, thickness, crumbliness, etc. – of the products that we all buy week by week at the supermarket.



Images from the 'British Baker' journal, recently transferred to the Mills Archive from the Campden BRI library.



Food and Energy Sustainability

Rachel Riddell

In recent months, we've had the pleasure of hosting four interns from the University of Reading at the Trust, each focusing on different topics. Poppy and Katie delved into our strategic theme of "Feeding the World," selecting various areas of interest and using our archival resources for research and writing.

Sofia, an art-psychology student, looked at the three strategic themes of the Archive and helped bring them together into a cohesive programme.

Abdul, a chemistry student, first wrote on a large number of topics to do with "Feeding the World", then switched to renewable energy, helping us put together material on its history and development.

On the following pages two of our interns, Poppy and Katie, reflect on their time here.

Poppy Duff

During my time at the Mills Archive as a Food and Energy Sustainability Intern, I have worked on a range of different projects and had the freedom to decide which topics I would most like to independently research, and choose how to creatively display my findings.

The first project I worked on was researching the controversies surrounding genetically modified organisms in human food production, during which I became really invested in the arguments both for and against their introduction. It was interesting for me to learn about the potential genetic modification has to provide food security on a global scale, but also to consider the risks associated with the widespread use of GM crops, as well as look into the myth-spreading and politically charged campaigns against their introduction. I compiled my research into an argument-style essay, which I then turned into a video essay which was a more creative format that I hadn't previously had much experience with.

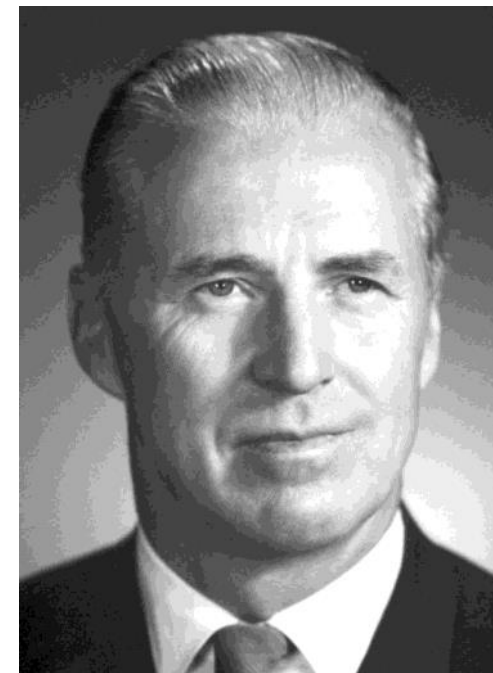
Following on from my research on genetic modification, I became particularly interested in the work of agronomist Norman Borlaug who dedicated his life to plant breeding in his attempt to create crops with higher yields and provide food for those who needed it. I wrote a short biography about Borlaug's life and work, and found I was inspired by his dedication to the mission of reducing food insecurity on a global scale, which provided me with hope that there are many more like Borlaug who are working constantly on both new and old ways of providing food for those in need. As an environmental management student, I am well aware of the possible implications of a changing climate, particularly on agriculture and food security, therefore I find it somewhat reassuring that there is the possibility for us to adapt our crops and food systems to suit new environmental conditions, like those who have done so in the past.

My next project was exploring the reasons behind household bread waste, as bread is the most common use for flour in the UK. Along with Katie



Poppy's video essay can be viewed at <https://www.youtube.com/watch?v=uNVEA75Uwx8>

Dawson, I created a public survey about people's perceptions of how much bread waste they produced (see Katie's reflection, p. 10). After this, I decided to research flour waste during the milling process, at the production level rather than the consumer which the survey covered. I created a poster about how different parts of the wheat kernel are used, and was pleasantly surprised to discover that flour milling is essentially a zero-waste process!



Norman Borlaug.



Katie Dawson

Over the past two months, I've been working as a Food and Energy

Sustainability Intern, focusing on research and creating content for the Mills Archive's 'Feeding the World' project. My role involved not only producing informative pieces but also creating educational and engaging content that explored various alleys of sustainability.

One of the most rewarding projects I worked on was a survey on bread consumption and waste, which I worked together on with Poppy. As food sustainability interns, we were interested by the fact that bread, the UK's staple food and a primary product of mills, is also one of the most discarded food items in the country. Our survey received 405 responses (thank you if you participated!), revealing that people reported wasting fewer slices than the UK average. We summarised the results in a poster offering tips on reducing bread waste and produced a detailed report that

delves into the psychology behind food waste, which can be found on the Mills Archive website. It was gratifying to engage with the public, gain ideas from others on how to reduce bread waste, and contribute to raising awareness about food sustainability.

Interested in linking milling and feeding the world, I researched small milling businesses in the UK, U.S., and Southern Africa. Initially, I aimed to highlight economist E. F. Schumacher's 'small is beautiful' ideology, showcasing it through examples of small-scale milling successes. However, my research revealed that while these businesses illustrate mainly sustainable practices benefitting the surrounding community, their prosperity was often influenced by location and economic factors. Additionally, I created a timeline of key milestones in feeding the world, examining significant developments and innovations, such as synthetic fertilisers and high-yielding wheat, which played crucial roles in boosting food production and consequently saving millions of lives. My interest in food systems led me to compile a list of UK organisations working to make food more nutritious and accessible, for example the 'Real Bread Campaign', who aim to make bread more nutritious for the nation, and 'The Food Foundation', whose goal is to create sustainable food systems that benefit everyone in the UK.

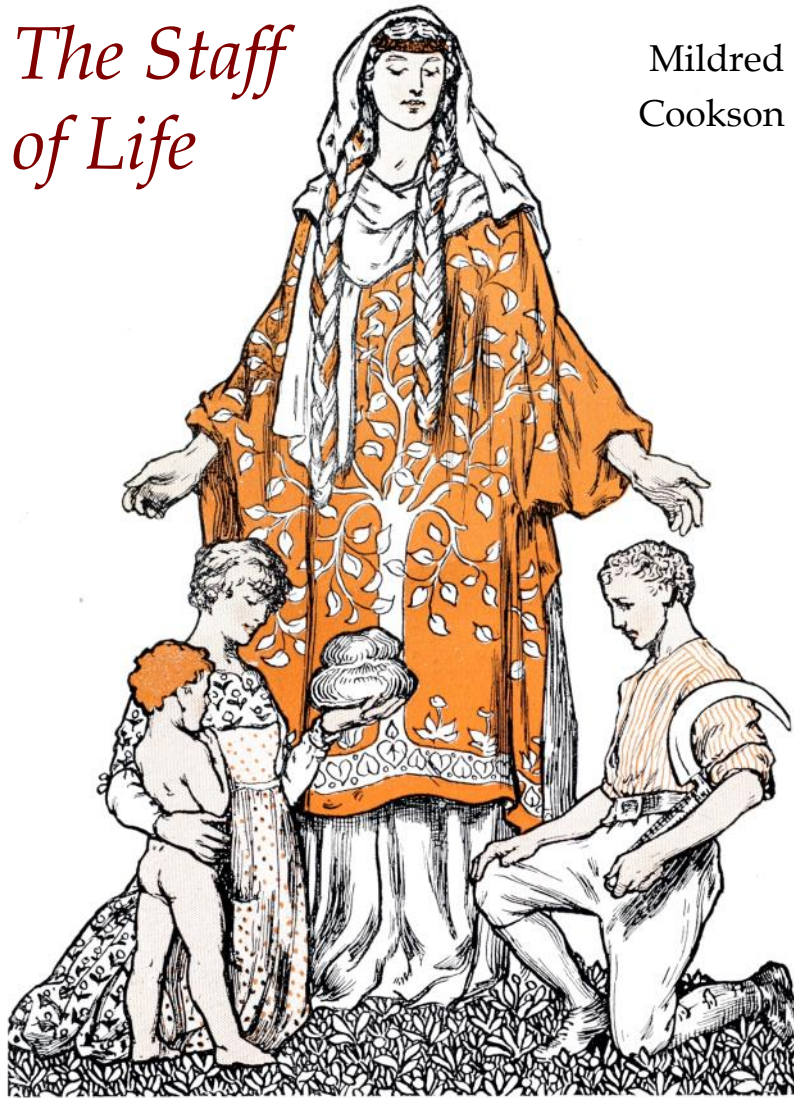
As a history graduate, approaching research from a data-driven perspective was challenging but incredibly rewarding. Working in a beautiful setting with kind and thought-provoking colleagues has been an unforgettable experience. I'm proud to have contributed to this important project and leave with an increased commitment to sustainability, eager to continue making a difference.



Use the QR code to view more of Katie and Poppy's work.

The Staff of Life

Mildred Cookson



GOOD MOTHER EARTH

Painting by E. F. Brickdale



"If thou tastest a crust of bread, thou tastest all the stars and all the heavens. Bread is the king of the table and all else is merely the court that surrounds the king."

Robert Browning

"With bread all sorrows are less."

Sancho Panza speaking to Dapple, his ass in *Don Quixote*

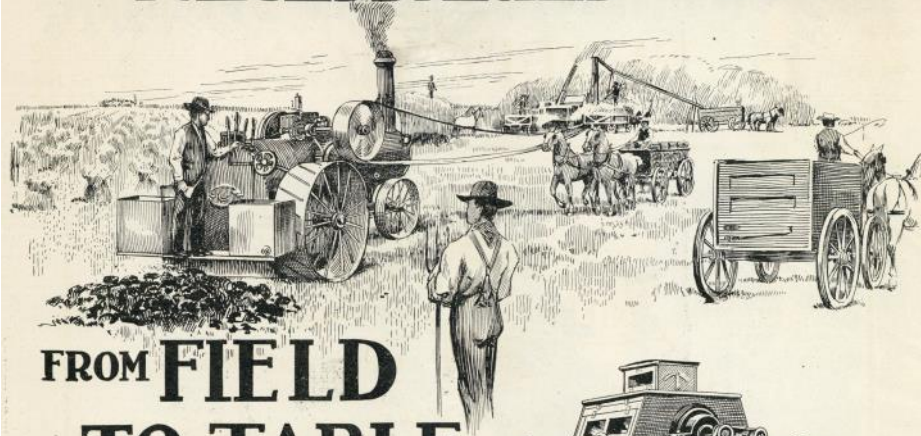
Archaeology has revealed to us that the earliest skull found possesses teeth exactly the same as ours today with many having been worn down as a result of eating hard grains. Barley and wheat were the most common in early times followed on by oats, millet and rye. The means of crushing the grain in prehistoric times was the quern stone, as illustrated here, and which is still in use to this day.

The bread or cake made from these early crushed grains was about an inch to an inch-and-a-half thick and four or five inches in diameter. The underside of these was sometimes flat, sometimes concave, and it appears that the mass of dough was baked by being laid on hot stones and covered over with glowing ashes.

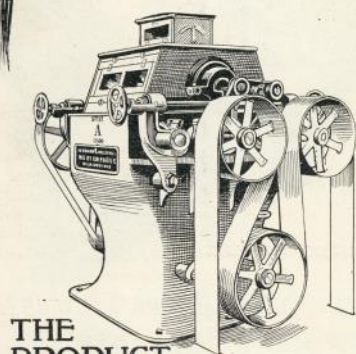
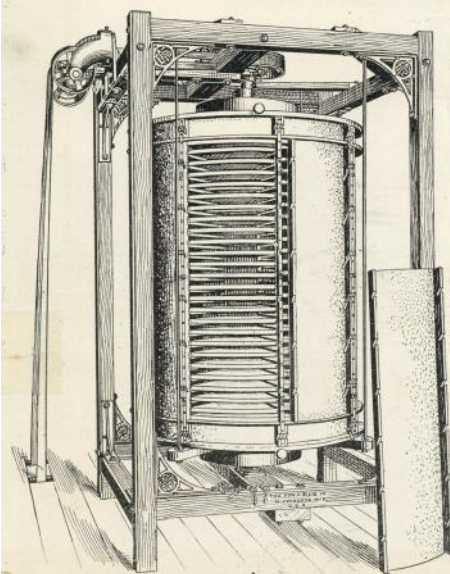
In the milling system of medieval times, people living on the landowner's property had to have their grain ground at the Lord of the Manor's mill; if they chose not to, or used a hand quern, they would be fined. In Paris, at



THE NECESSARIES OF LIFE



FROM FIELD
TO TABLE



THE
PRODUCT
OF OUR **ROLLER MILL**

WHEN BOLTED ON A
UNIVERSAL BOLTER
MAKES



PERFECT BREAD



one time monks controlled the bakeries and had the monopoly of the public ovens where housewives brought their dough to be baked. No baking or milling was allowed on Sundays and special days. The qualification for a master baker to graduate was five years as an apprentice and four more as a journeyman.

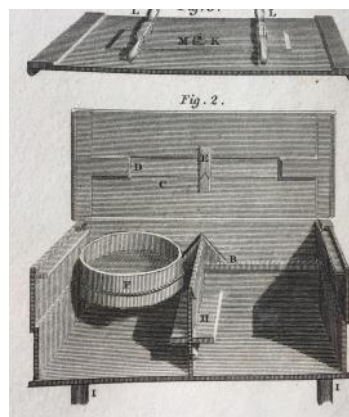
Grain was sown, reaped, threshed, and then winnowed by hand. Many traditional mills today have a winnower, either for use or just for display; this could be operated by hand or by other means. Some bakers in the past also had a bolting machine on their premises to

separate the flour (see image below), or even a separate bolting shop. Wind and watermills also installed a small grain cleaner which worked off the mill machinery, and some post mills had an extension either at the back or side of the mill, sometimes referred to as panniers.

Some tower mills had a bread oven in the ground floor wall, e.g. Marsh Mill, Lancashire, and at Ullesthorpe windmill in Leicestershire there is still an old bakehouse. Today, some traditional mills have their own bakery alongside the mill for baking bread from their flour; these include Redbournbury in Herts (shown below), Otterton in Devon, Talgarth Mill in the Brecon Beacons and Blair Atholl in Scotland.

“Good bread is the most fundamentally satisfying of all foods.”

James Beard

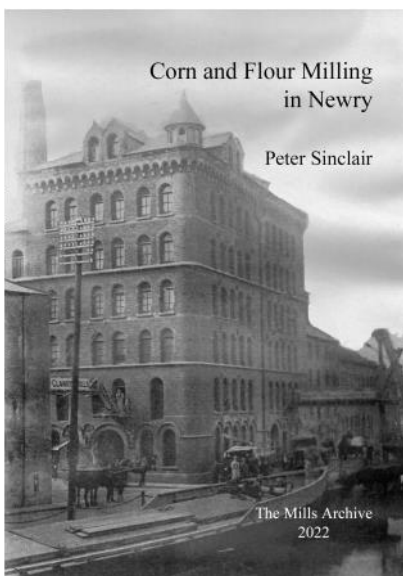


Partners in Research and Education

Ron Cookson

Eleven years ago, we were introduced by Rob Shorland-Ball to Roger Gilbert, the journalist and publisher who had rescued the veteran milling journal *Milling* (see p. 22 for its early history). It had been staggering towards the end of the 20th century under various titles and owners until Roger and his firm Perendale Publishers Ltd took it over.

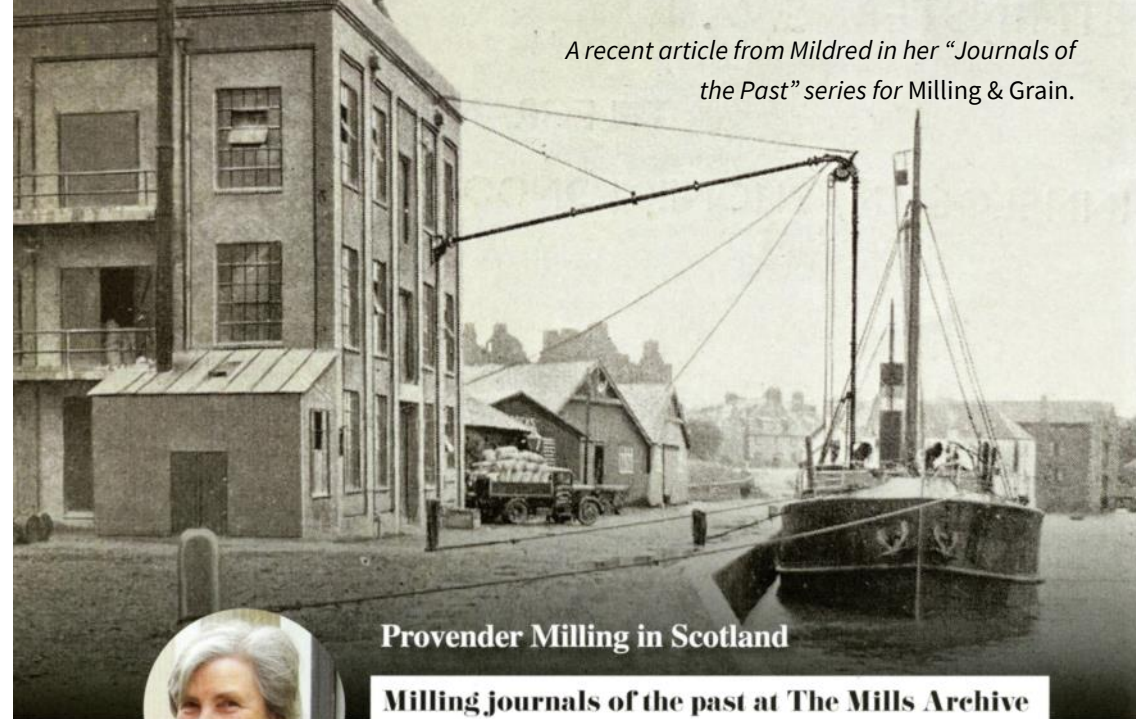
We discovered that both Perendale and the Mills Archive Trust shared the same vision: the global importance of milling in feeding the world, and the value of our milling heritage in telling powerful stories. Our joint aim was to reach as many people as possible: the public, academics, mill people and all those concerned with flour, baking and bread.



Our 14th Research Publication, the second on the birth of the modern milling industry.

Perendale became an Archive Patron, and we are grateful for their continuing commitment. Their unwavering support has funded our Research and Education Fund and enabled us to publish the Mills Archive Research Publications. Since our 2014 meeting we have published 20 books in the series, including *Corn and Flour Milling in Newry* and, earlier this year, *Nottinghamshire Windmills* and *The Windmills of Bristol and Gloucestershire* (you can purchase them at millsarchive.org/books).

Shortly after our meeting, Perendale introduced *Milling and Grain* as a



A recent article from Mildred in her “Journals of the Past” series for *Milling & Grain*.

Provender Milling in Scotland

Milling journals of the past at The Mills Archive

by Mildred Cookson, Mills Archive Trust, UK

successor to *Milling* (established 1891) with a global circulation in English, Chinese, French, Turkish, Spanish and Arabic editions. Mildred agreed to write monthly articles for the journal, on the theme “Milling Journals of the Past”. Mildred is well past 100 such features highlighting our holdings, and these are now supplemented by a series of articles from Nathanael on Gems from the Archive. An earlier series outlined details from the Rex Wailes Collection, partly to recognise Perendale’s substantial donation to our Rex Wailes sorting and cataloguing project.

There is a great deal of mutual respect on both sides of this partnership and both organisations continue to benefit, developing new ideas and spreading the word.

Perendale
Publishers Ltd



Archive
Patron
Mills Archive Trust

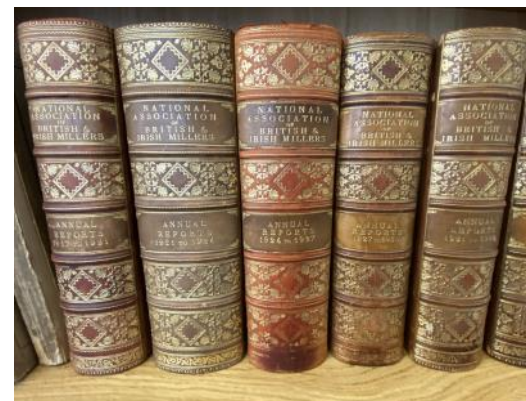


The Millers' Mutual Association Collection

Nathanael Hodge

The Millers' Mutual Association Collection is one of the most important additions to our archives in recent years. As a national repository dedicated to preserving the history of milling, our collections reflect the whole span of milling history in Great Britain and further afield, from ancient quern stones, through the story of wind and waterpower to the rise of the modern industry. In the latter part of that story, the Millers' Mutual Association (MMA), along with the National Association of British and Irish Flour Mills (NABIM – now UK Flour Millers), played a crucial role.

As milling technology developed and mills grew larger and more efficient in the early part of the twentieth century, milling businesses faced intense competition and the threat of bankruptcy. Government control of the



Annual reports and minute books from the National Association of British and Irish Millers and the Millers' Mutual Association.

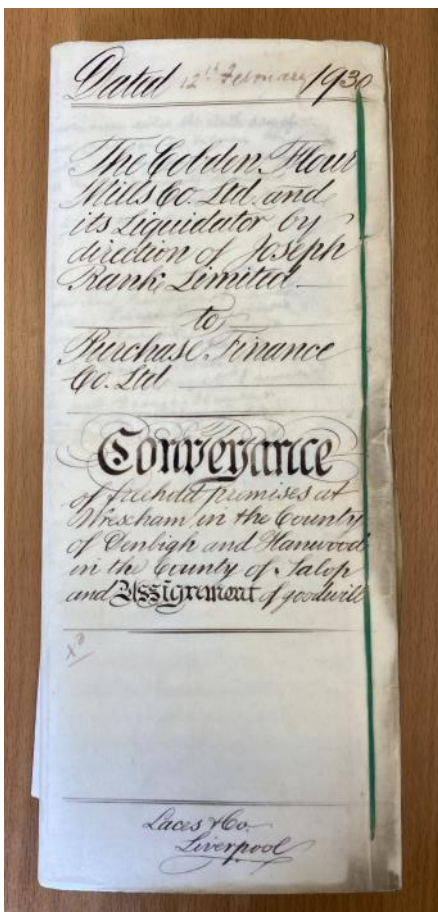
industry during the First World War put a check on this for a time, but when the industry was de-controlled after the War, the problem reemerged. Eventually a solution was proposed: the establishment of an association to regulate milling throughout the country.

On becoming members of the association, mills submitted details of their output over the last three years, and this became the basis of their assigned quota for the amount of flour they were expected to make in a year. Mills making more than their quota were fined; those making less could receive financial compensation. Mills could buy and sell quota from one another, and any mill business wishing to close would sell back its quota to the association. This way the overall flour production of the nation could be limited, preventing cut-throat competition, and firms which wanted out could receive some compensation for the closure of their business.

The archive of the Association contains the records documenting the implementation of this scheme. Of great interest are the original forms submitted by all the milling firms joining the association at its foundation in 1929, with the details of their flour production over the preceding three



years. Taken together these give a detailed snapshot of the state of the milling industry throughout the nation in the 1920s. Sadly, at some point the files were damaged by a fire and the paper is now extremely brittle and liable to crumble to pieces at the touch of a finger. With sufficient funding, we hope to have the files conserved so that they can be made available to researchers.



In a much better condition are a long series of deeds and agreements running from 1929 to 1983. These show the process outlined above in action, recording the various sales of mills, milling quota and the goodwill of milling businesses to other firms, or to the association. The earlier examples can be very attractive calligraphic vellum documents, often with hand-drawn maps. Many also contain detailed lists of the machinery and plant at the mills. The records paint a picture of the gradual closure of smaller firms as a handful of large milling businesses came to dominate the industry over the course of the twentieth century.

Left: Sale of Cobden Mills, Wrexham.

Alongside these records the collection contains extensive minutes from the MMA, NABIM and other bodies, together with patents, photographs and artworks. A large donation of books has made a significant addition to our library, including rare items such as publicity materials and staff magazines from historic milling firms.



The collection includes a painting by artist John Lavery of James Voase Rank (top left), managing director of Joseph Rank Ltd and president of NABIM 1928-9. He and his wife Patsy (top right) bred Irish wolfhounds – the bottom picture shows what seems to be the ghostly image of one of James Rank's dogs, photobombing the NABIM 1929 convention group photograph!

The 'Milling' Journal and the Challenges of Feeding the World

Elizabeth Bartram

The trials and tribulations of providing sufficient, nutritious and affordable food are played out in captivating detail within our collection of *Milling* journals. *Milling*, which began in 1891, provided national and international updates for the milling industry, covering all related aspects of food production.



A comparison of early issues with later ones reveals gradual changes in technology as adverts for millstones and millwrights give way to roller mills and specialised engineers. Eternal debates such as the value of white bread vs brown bread, how to balance the opportunities of free trade with the threats of cheaper imports from abroad, and the increasing professionalisation of the industry while grappling with employment issues, ripple through the pages and across the decades.

The milling industry and the people involved faced unprecedented challenges during the world wars. The 1940s issues reveal glimpses of these challenges in articles such as 'Food Supplies for Liberated Countries' (14th April 1945). Photographs show men labouring to unload





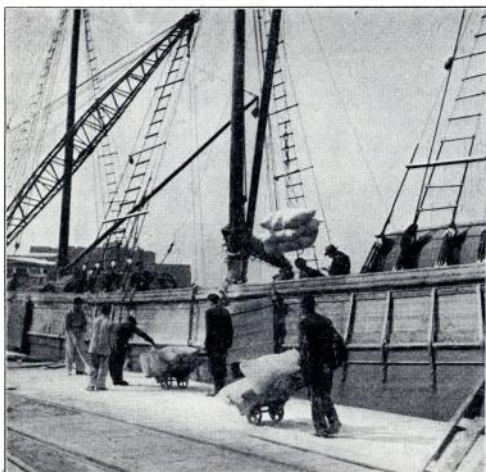
Food Supplies for Liberated Countries

As soon as an Allied country becomes partly liberated, A.M.L. (Allied Military Liaison) start the work of supplying such help as food and medical supplies to the needy areas. They work later in conjunction with U.N.R.R.A., who take over when the country's own Government begins to operate. Already a regular supply of necessities is being shipped to Yugoslavia, such as flour, petrol and oil. The Liberty ships which operate the service also carry dock gear to be erected at Cruz harbour and vehicles which will be used for distributing the supplies.

The accompanying illustrations are British official photographs (Crown copyright reserved). That on the top left hand

shows the Liberty ship "Sam Leven" taking on board trucks and food for Yugoslavia. The trucks were used to distribute supplies and medical equipment. The picture on the top right hand shows part of 500 tons of foodstuffs, mainly flour, being loaded on the "Sam Leven." Below (left) is an illustration of two Italian schooners receiving flour; and (right) sacks of flour being taken from the store on the dockside to be loaded into a ship.

In spite of the criticisms we hear, the authorities are acting energetically in shipping supplies of food to liberated countries. It is, however, a colossal task.



sacks of flour from ships, and we are told that the Allied Military Liaison began work to provide food and medical supplies as soon as an Allied country became partly liberated. It is described as a 'colossal task', not without criticism. Photographs of industrial devastation in Germany abound in the 17th November and 1st December 1945 issues.

The tone changes in the 15th December 1945 issue, as 'For the first time in six years we shall celebrate Christmas in a world at peace'. The following message came from the President of the National Association of British and Irish Millers (now UK Flour Millers), C. A. Loombe:

'I welcome this opportunity of sending Christmas and New Year wishes to all millers, wherever they may be. I hope that in this first Festival of Peace after the long years of war, millers will have a happy and enjoyable time and that 1946 will be in every way a prosperous and successful year for everyone connected with the industry.'

The future may be obscure, but the milling trade throughout the history of these Islands has always played its part and met changing circumstances with resolution and enterprise and in the spirit of service to the community. I am confident that whatever difficulties may be ahead, the millers of this country will meet them with the same courage and determination which they have always shown.'

The journal was later renamed and now exists as *Milling & Grain*, the monthly magazine published for the global milling industry by our Archive Patron, Perendale Publishers (see p. 16).

In the fullness of time, we at the Mills Archive Trust are determined to catalogue and digitise our *Milling* journals. This will require significant funding and resources, but as far as we can tell, it has not been done anywhere else. These are a vital national and global record of the turbulent journey of food production, echoing the challenges and opportunities of ongoing food needs.

Conserving and Cultivating a Craft

Nathan Trill



Jesse Wightman dressing a millstone, an endangered millwrighting skill.

This year, we have discussed with millwrights what can be done to stop and perhaps even reverse the decline of their craft. What makes the craft unique provides one of its greatest challenges. Once the preserve of carpenters and timbers, innovations were already taking hold in medieval mills. More intricate gearing and camshafts produced reciprocal motion, driving the hammers of forges, saws and the fulling of cloth. Over the centuries, stone and brick became more prominent to resist the elements. Eighteenth-century engineering advances included the governor, for adjusting the tentering of millstones, and fantails to move mills to the wind. Maintaining these layers of intricacy required not just the carpenter, but the mason, the bricklayer, the blacksmith, the engineer and more.

A prospective millwright must be multitasking or ready to learn. In the census of 1851, there were 10,000 millwrights to pass on this knowledge. However, the greater output of the roller mill by the later nineteenth century eclipsed the traditional miller and millwright. Now there are only 13 millwrights on the Society for the Protection of Ancient Buildings Millwright Directory.

While classified as endangered on the Heritage Craft Association (HCA) RED list, the picture for millwrighting could have been much worse. Millwrights and mill experts, such as the engineer Rex Wailes, campaigned to restore the mills. He was one of the founders of the SPAB Windmill Section, which added watermills to become the combined Mills Section in 1946. Having funded mill repairs through appeals, SPAB Millwrighting Fellowships provide further support to trainee millwrights. At the same time, the Mills Archive protects the knowledge held in the records of former millwrights, to preserve the trade.

We must combine the theory in our archive with the practice. In September, we introduced the Archive to the SPAB millwrighting fellow, James. He viewed the plans in our millwrighting collections and we provided him with books from our library—invaluable tools to continue



Rex Wailes measuring up the head wheel, Tower mill, Norton Subcourse.



Millwrighting fellow, James and SPAB representative Chi-Wei looking at our collections.

the craft. We also discussed how to consolidate efforts to preserve the craft with current practitioners. Dave Pearce of Wicken Windmill, Cambridgeshire and Tim Whiting of Suffolk Millwright raised important points that will shape our work going forward.

Firstly, we must provide resources and knowledge to volunteer mill groups who are able to perform repairs. Wicken Windmill Partnership is the perfect example. Having bought the derelict site in 1987, they have restored it to full working order. Search *The Restoration of Wicken* at millsarchive.org/books to find our research publication on the project.

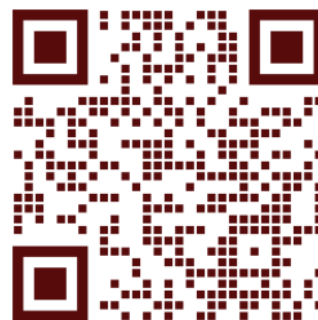
Secondly, we must capture the knowledge of recent millwrights. Tim Whiting himself was trained by one of the most renowned millwrights of the twentieth century, Vincent Pargeter. Fortunately, we have Vincent's collection along with many others, like the records of the historic building specialists, Owlsworth IJP—a Heritage Partner who support the Archive. To save the craft we must record the knowledge of current millwrights in logbooks, guides, research publications, videos and more.



Wicken Windmill, Cambridgeshire.
Photo Jacqui Ward.

Thirdly, we must centralise links to resources outside the Archive. Millwrighting records are scattered across the country in regional archives, such as the Hunt family millwrighting records in Cambridgeshire. The locations of all these invaluable repositories must be made available if we are to preserve the regional designs of mills.

From our discussions, we see that we are ideally placed to provide a hub of millwrighting knowledge—one that can provide resources to aspiring and professional craftsmen. It will also serve to better promote the efforts



of millwrights and mill groups in preserving the trade that has shaped the modern world. If you would like to learn more about these efforts and the history of milling, you can join our e-newsletter at millsarchive.org/newsletter or use the QR code. If you have any questions or have knowledge to share, contact us at friends@millsarchive.org.

The Making of a Molinologist

Guy Blythman

Many years ago, I conceived the ambition of completing the chronicling of the country's windmills, through county-by-county surveys, that was begun in the 1930s under the aegis of the Wind and Watermill Section of the Society for the Protection of Ancient Buildings. This process has taken a long time and is still by no means complete. The Section's initiative failed to really get off the ground, and what books were published, though not without value, were rather sketchy in their coverage.



Orston Tower Mill, featured in *Nottinghamshire Windmills*.

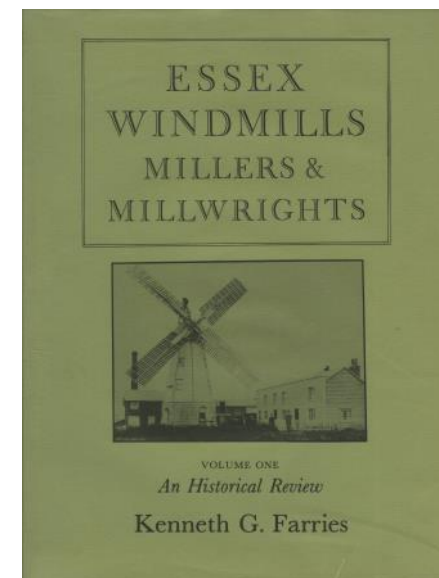
I wanted to fill the many tantalising gaps that were yawning open, and to make each survey as comprehensive as possible, aiming if possible to meet the standard set by Kenneth Farries in his books on Surrey and Essex, or Walter Minchinton or Martin Watts.

As a writer, on other subjects besides windmills, I believe mills should be written about well. What I prefer most is amusing anecdotes about millers doing something eccentric or dodgy or falling out with their customers, plus millwrights' accounts of

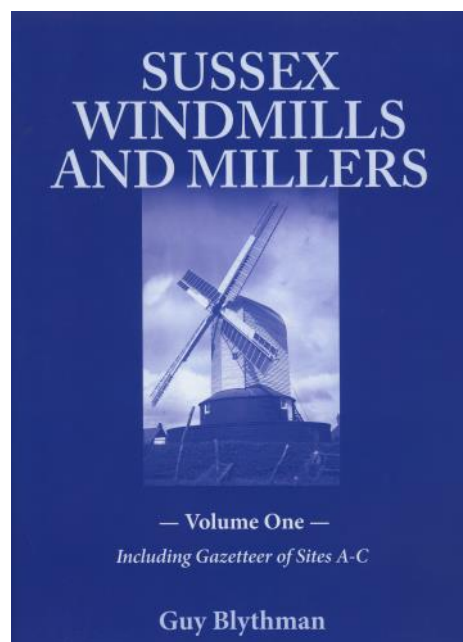
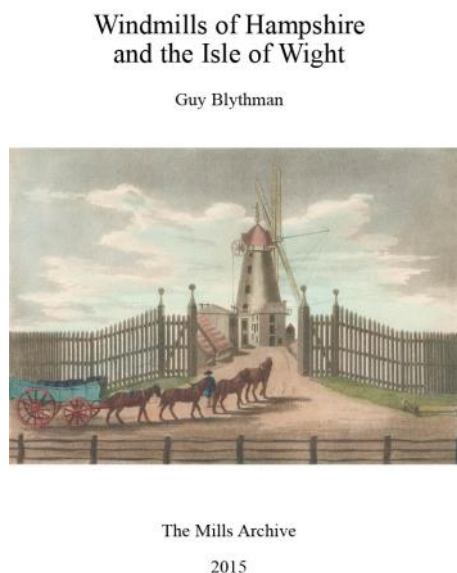
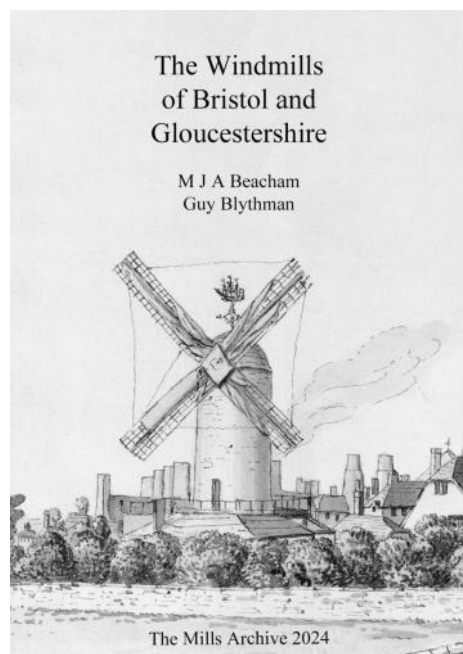
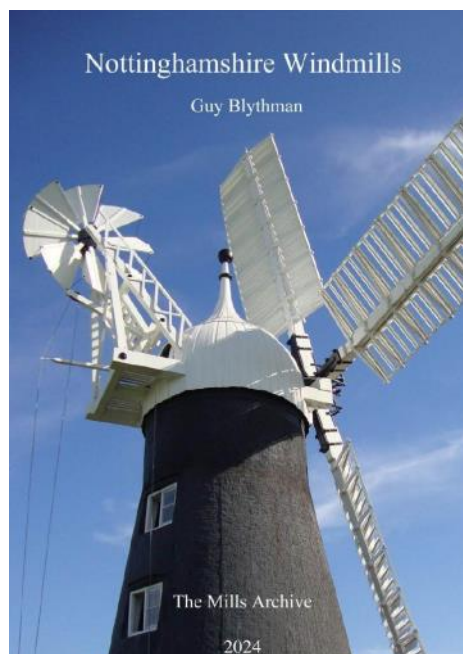
repairs etc. (sadly too few of the latter have survived). I tend to go for fairly detailed technical descriptions because what people want to read about most of all is the mills themselves, and here they come alive. Not everyone would give the technical side so much attention, and there are also those who disagree with amalgamating the names of successive millers with the text, feeling it results in what the late Ken Major called an "Old Testament" mill book. I see their point of view but you do want to include the people who worked the mills as well and so their story is inseparable from the rest of the account.

Gathering as much information as is needed to make what I hope is an interesting read, through Record Offices, the British Newspaper Archive and other sources has been fairly easy. The real problem, and it is a very frustrating one, is the illustrations: reproducing them and obtaining copyright permission for doing so can be expensive and bothersome, and some images which I saw and made a note of 20–30 years ago intending to use them in a future publication have vanished or been lost!

I started with *Watermills and Windmills of Middlesex* in 1996. Unfortunately, the original version was marred by my publisher using an uncorrected proof copy and forbidding the use of footnotes! These deficiencies are corrected in the second edition which is now out. In 1994 came *Berkshire Windmills*, now revised and amalgamated with *Windmills in Berkshire and*



Kenneth G. Farries' *Essex Windmills, Miller & Millwrights*, available in our store at millsarchive.org/books.



Oxfordshire (2020). Then *Windmills of Hampshire and the Isle of Wight* (2014, using the research of Ken Kirsopp), *Sussex Windmills and Millers Volume One* (2022), *Nottinghamshire Windmills* (2024) and *Windmills of Bristol and Gloucestershire* (2024, with Michael Beacham). The Sussex books are self-published, as was my 2008 revision of C F Lindsey's 1974 bibliography of British windmills.

I'm currently working on *The Windmills of Warwickshire* (co-authored with the late Wilfred Seaby, as part of an unwritten "gentleman's agreement" with him) and the second and third volumes of the Sussex book. After that, there won't be much else to do as the territory has already been staked out by others. I will be self-publishing a short booklet giving a new overview of British windmills, their history and technology and the difficulties faced in conserving/restoring them; I thought one was needed.

In some cases, I have been able to put the finishing touches to a project which was started by someone else but which for one reason or other they did not see their way to completing. I feel they have been overgenerous in insisting that I be billed as sole author! Their contribution is of course acknowledged. I also edited Stanley Freese and James Venn's book on Buckinghamshire Windmills, enabling it to see the light of day after over 80 years! As hinted, I am not the only molinologist interested in doing books like these and hope that my own initiatives will stimulate other writers to proceed with their own projects.

To view our publications, including Guy's, visit our bookstore at millsarchive.org/books. If you would like to be updated about Guy's upcoming publications, including *The Windmills of Warwickshire* and volumes two and three of *Sussex Windmills and Millers*, register your interest at millsarchive.org/get-in-touch/ or email friends@millsarchive.org.



Help us reveal the roots of the modern world

With the support of people like you, we have made milling history available to everyone in our online catalogue and archive. We need your help to inspire the next generation to care for the history that is yet to be written.

We want you to join us on this mission and become a Friend of the Mills Archive Trust. Since our inception, we have trained over 100 volunteers and interns to safeguard history. As modern millwrights and millers press forward into the future, the Friends have allowed us to capture their knowledge for the next generation.

If you would like to preserve the past and allow everyone to understand how it has shaped the modern world, consider joining the Friends at millsarchive.org/friends, or contact us at friends@millsarchive.org. You can also join our newsletter at millsarchive.org/newsletter or scan the QR code for fascinating articles and updates about our mission.



Charity No: 1155828



Mill expert Syd Simmons cycling in his native Sussex.

Send us your mill memories

Many mill experts and millwrights were inspired from an early age. Life-long passions originated in rambles and cycles in the countryside amongst these marvellous machines. If you would like to share your memories of mills, we would love to hear them. Send them to us at friends@millsarchive.org and we will feature them in our newsletter.

Feature your organisation in the next issue

Are you a part of a mill group or heritage institution? Do you work in the modern industry, baking or the renewable energy sector? The impact of milling ties its history to organisations and businesses across the UK and the world. If you are ready to spread the word about your organisation's work or upcoming events, there is now the opportunity to feature in the next edition of *Mill Memories* or our weekly e-newsletter. To find out how you can reach our growing audience, contact us at friends@millsarchive.org and we will provide you with more information. We look forward to hearing from you.



Mills
Archive
Trust



*Cover: Women winnowing
buckwheat in the Tsum
valley, Nepal, photos by
Keith Eyles.*

Mill Memories is edited by
M Cookson and N Hodge
Copyright The Mills Archive Trust
Registered charity number 1155828