Heckington Windmill

Heckington Windmill Milling Experience Day

A unique full day experience making flour with our millers and baking

Make your own traditional stone ground flour in our unique 8 sailed windmill, and use it to bake in the afternoon. Built in 1830, this Grade I listed windmill has stood the test of time and is still producing flour for our onsite bakehouse for visitors to enjoy in the Miller's House Tea Rooms. Whilst the windmill is not currently operational, we still mill a wide range of flour using traditional stones, powered by either oil engine or electric (which are often powered by the power of the sun!)

What you'll do

We'll split the day into two activities – milling and baking. You'll do one session in the morning and one in the afternoon with a break for a buffet lunch. Groups for each session will be small with a maximum of 6 participants per group.

Milling session

We'll take a tour of the windmill, where you will explore the windmill and then have a go a milling wholemeal flour on our hurst frame stones driven by a Ruston oil engine, and then white flour on our electric Austrian stones. You'll be guided through the milling process with our lead miller, learning the techniques we use to ensure our flour is of the best quality.

Self Raising Flour Mixing & Bagging

We will teach you the basics for mixing self-raising flour and then bagging up your own flour!

Baking session Using your own stone ground flour you'll bake your own hand crafted goodies to share with friends and family.

Duration This is a full day workshop including lunch. The day runs 9.00am to 3.30pm with a lunch break.

What's included Miller's overalls and PPE. All ingredients, equipment and lunch. A bag of Heckington Windmill flour and your own baked goodies to take home

Please note This workshop is for participants aged 16+. As a former industrial building, Heckington Windmill has potential dangers, including steep ladders, low beams and heavy machinery. Attendees must be able to climb the stairs unaided. Please don't wear sandals or open toe shoes. The windmill is a dusty environment, and not suitable for those with allergies that may be affected.

Milling Experience Day

Programme for the Day

9.00 – 9.15	Arrive - Introductions & Tea/Coffee
9.30	Tour of the windmill tower
10.15	Milling on both Hurst Frame & Austrian Mill
	Split into groups and milling on both mills
	Self Raising Flour Mixing
12.00	Lunch – sandwiches, cakes, tea coffee & cold drinks
1.00	Bagging of flour & Cleaning down mills
1.30	Into the Bakehouse for bread making
	Explore variety of grains & bread tasting
3.30	Finish & go home with goody bag