

GOODBYE AND THANKS

We have said goodbye to Molly Thompson and John Duckworth. After many years of loyal service they are stepping down from their active volunteering roles in the shop and the mill.

We wish them both the very best of luck and hope they enjoy their new-found spare time!

Thanks also to Sonia Pacey and her family. Sonia celebrated her 90th birthday with a family party held in the Mill House Tearooms. Instead of presents, her family made a very generous donation to the mill of £148 for which we are very grateful.

CONTRIBUTIONS WELCOME

The editor of the Newsletter is keen to involve members in writing short articles on mill-related topics for the Newsletter. The Newsletter is published about four times each year and can also include any photographs or other illustrations that Trust members may have.

To contribute, please e-mail kevin.teasdale@gmail.com or post articles or photos to him at Albion House, 15 Church Street, Heckington, NG34 9RF.

Heckington Windmill Trust Newsletter Autumn 2013



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Heckington Windmill

MILL NEWS

Mill Manager Jim Bailey reports that it has been busy at the mill since the last newsletter. National Mills Weekend was marked with baking demonstrations in May and this was followed by a visit from local MP Stephen Phillips. He visited the Mill House and Brewery before climbing the mill tower.



He was very interested in our plans for regeneration of the site and replacement of the sails. Before he left, Fay Knight presented him with a fresh-baked loaf of bread.

Our outreach programme is going well, including a stall at the Lincolnshire Heritage Day in Stamford. We had lots of interest in the mill, and sold all the flour we took with us. This has also resulted in more bookings, so we may be seeing more visitors from the south of the county.

Finally a word of thanks to Sibsey Trader Windmill. With the replacement of our sails taking longer than expected, Ian and Robert at Sibsey have milled all our grain for us, well over 4 tonnes by now, keeping our shelves full and flour sales doing very well.

DATES FOR YOUR DIARY

Coach Tour on Saturday 21st September 2013

Visit to Moulton Windmill in Lincolnshire and then in Cambridgeshire to Great Gransden, NT Anglesey Abbey, Gradens and Lode Watermill, Wicken Corn Windmill and possibly Wicken Fen.

All this for £20 for coach travel and all entrances except Moulton, where an optional tour is available for an additional fee. National Trust members should bring their membership cards and get a refund on the entrance fee at Anglesey Abbey.

Book now at the mill or ring 01529-461919 to reserve a place, with a deposit or full payment when booking please.

Further details of the places to be visited can be obtained from Liz Desmond (01526-833167) or Martin

Lincolnshire Heritage Open Days 14th and 15th September 2013

The mill will be open for this country-wide event championed by Heritage Lincolnshire in our county. We hope to have baking demonstrations on both days and the also to have the bolter working to demonstrate flour dressing for the visitors.

Threshing Weekend 28th—29th September

We hope to be able to organise another ever-popular Threshing Weekend when the wheat harvest is in.

THE TUXFORD CONNECTION

The eight sails of Heckington originally came from a mill in Boston owned in 1822 by William Wedd Tuxford.

Tuxford was a remarkable man who used his experience of machinery in the mill to diversify into steam engines.

These were not railway locomotives but instead used the power of steam to drive threshing machines, draining engines and powerful pile driving machinery.

The Tuxford firm were world leaders in the new technology of their day. They were major exporters and at least one of their engines is known to survive in Sweden.

Perhaps we should consider uniting one of their engines with the mill?

This 1820s painting shows Tuxford's 8 sail mill and ironworks in Boston, with an odd-looking Sluice Bridge in the foreground.



A LINK WITH MILL HISTORY



Above you can see a photo of Mrs Anne Winch with our millers. Anne visited us in July. Her maiden name is Tuxford and she is a relative of the same Tuxford family who built the eight-sailed Skirbeck Mill in Boston in around 1813. It was Skirbeck Mill that provided John Pocklington with the sails, cap and fantail he used to repair Heckington windmill after the great storm of 1890.

Anne has a wealth of knowledge about her family history and it was a pleasure to talk to her. We are thinking about setting up an oral history archive at the mill to record stories and reminiscences of people who have had an involvement with the mill. Anne's visit has also stimulated an interest in the impressive engines that Tuxfords made and exported across the globe.

HECKINGTON SHOW

It was a very busy weekend at the Show, with volunteers manning a stand on the Showground. The tent was boiling hot, especially on the Saturday, so many thanks to all the volunteers for keeping on smiling no matter what the temperature.

The Mill House, Brewery and the Mill itself were also open to visitors on Show weekend, with our baking demonstrations as popular as ever.



TROUBLE AT MILL?

In the last Newsletter we published an account from 1836 of a dispute between mill owners and newly-weds Anne and Sleightholme Nash.

Anne complained in a court document that she had been “cruelly beaten and ill-treated by her husband.”

Expert detective work at the Lincolnshire Archives shows that there is no record of the case coming to court after Anne’s initial complaint.

The couple went on to have at least one son together, so perhaps their story had a happy ending after all.

LINCOLNSHIRE PLUM BREAD

This traditional recipe for good old Lincolnshire plum bread for Autumn Harvest Supper has been supplied by Fay Knight.

The quantities shown will make four loaves to wrap and keep, but you can easily halve the amounts if preferred.

800g Strong Plain Flour
300g Sugar
200g Fat such as Lard and/or Margarine
2 Eggs
1 Pint Milk
7g Mixed Spice
5g Salt
200g Currants
200g Raisins
200g Sultanas
100g Peel
15g or 2 sachets of

Rub the fat into the flour. Add the sugar and other dry ingredients including the yeast and spice. Warm the milk and add it to the mix. Beat the eggs and add them. Allow the mix to rise for 3 hours. Put the mix into 4 greased tins. Allow it to rise again. Bake in a moderate oven at 180 degrees for 1 hour. Let the bread cool, then wrap and put in tins to keep.