

HECKINGTON WINDMILL SETS SAIL - KEY EVENT

Join us for an open evening event in the village hall to launch the Windmill Regeneration Project. We will have displays and updates on the project, information about the sails replacement, visual arts displays, meet the brewer, baking demonstrations and a chance to sample homemade cakes made from our own flour.

Friday 4th April at 7:30pm. Book your free place with Sheila Channing 01529-461304 or email membership@heckingtonwindmill.org.uk

CONTRIBUTIONS WELCOME

To contribute an article for the next newsletter, please e-mail kevin.teasdale@gmail.com or post articles or photos to Albion House, 15 Church Street, Heckington, Lincolnshire, NG34 9RF.

SUBSCRIPTIONS DUE

Subscriptions are due at the end of March and a renewal form has been enclosed with this Newsletter. We hope that you will continue to support the regeneration of Heckington Windmill during this exciting new year for the project.



Heckington Windmill Trust Newsletter Winter 2014



Join us at www.heckingtonwindmill.org.uk



Heckington Windmill

MILL NEWS

Great news—we have now exchanged contracts for buying the Mill House, mill buildings and a portion of the mill yard.

On the back page of this newsletter is an invitation to an event on 4th April at the Village Hall to explain how we are intending to regenerate the windmill and its surrounding area.



The sails will be replaced this summer and works on the ground will begin in preparation for the regeneration of the buildings to create a complete visitor complex in 2015. The photo below was taken during an earlier re-fit of the sails in 1986 and shows many of the buildings which the Heckington Windmill Trust will own and now regenerate.

This project is a really important part of the history of the mill, arguably comparable in significance to the installation of the eight sails back in 1892.

We believe that the range of information that has survived about the mill and the fascinating people who have contributed to its history will enable us to create something unique to attract visitors from all over the country and further afield.

DATES FOR YOUR DIARY

Discover Lincolnshire Weekend

22nd and 23rd March
Open 12:00—16:00

Baking demonstrations and Mill Tours.

Visit to Belgium

27th April—1st May

Visit mills in Bruges and Ghent, plus Ypres and the Menin Gate. £475 per person for a double room. To book contact David Nickols 07947-712327 or dnickols@hotmail.co.uk

Regis Classic Car Tour

5th April—in the afternoon.

A wide range of classic cars will be visiting the Mill and the Station in the afternoon. They are raising money for breast cancer charities.

Art at the Mill

Mothers' Day 30th March

Free arts-based activities for all ages, from 11am to 4pm.

Heckington Windmill Sets Sail

Friday 4th April, 7:30pm at the Village Hall. See next page for details.

Easter Weekend

17th—21st April
Open 12:00—17:00.

With special events and the start of full weekend opening.

Mill Sails

Spring/Summer

Once we have a definite date we will be celebrating the arrival of the sails and then their installation this year. Keep an eye on the website for updates.

WINDMILL OUTING

Rose Bakker writes that the annual coach outing for members took place in September, visiting Moulton Tower Mill, Great Gransden postmill, Lode Watermill and Wicken Corn Mill.

Great Gransden mill was particularly charming. It is an old post mill partly restored in the 1980s. The mill is not open to the general public because of its condition. Usually only 6 people are allowed in at a time, but our intrepid group somehow all managed to squeeze in.



Many thanks to Martin Hanson and David Nicholls who put in so much time to arrange our Grand Tour.



A LINK WITH MILL HISTORY

Ron Pocklington is the grandson of John Pocklington who famously brought the eight sails to Heckington and played a key part in village life in the early 20th Century.

Jim Bailey recently interviewed Ron and the fascinating audiotapes of his memories of his grandfather are now in the mill archives.

Ron recounted that John Pocklington was a famously strict teetotaler. Someone once offered him a glass of whisky and a half sovereign beside it, which he could have if he drank the whisky. John absolutely refused to touch the drink.

John was a leading light in the Heckington branch of the Temperance League before the First World War. He is right at the front of the League in this photo on the Village Green taken on 9th February 1910.



Above Ron Pocklington in the Mill in 1985.



CHRISTMAS AT THE MILL

It was a merry Christmas at the mill with the ever-popular arrival of Santa Claus.

A month earlier we had a successful evening visit from Harmston Young Farmers who had a tour of the mill and then got into the spirit of Christmas with a visit to the 8 Sail Brewery.

There were over 5,000 visitors to the mill in 2013 and feedback shows they have been consistently impressed by the hard work of all our volunteers.



Sales of porridge and flour have risen once again, with Fay Knight's baking demonstrations creating a buzz of excitement on visiting days.

BOOKS AND DVDS ONLINE

If you want to know more about the history of the mill or to improve your cookery skills then take a look at our website where you can buy directly online.

The website is also a great place for keeping up to date with our developments.

Jo Lewin does an amazing job in putting all the latest news on a really easy to use site.

Go to: www.heckingtonwindmill.org.uk

FEATHER PANCAKES

With pancake day in mind (4th March), here is a versatile, light and feathery recipe from Fay Knight.

Gather all the dry ingredients into a mixing bowl. Whisk the wet ingredients together then add to the dry mix.

Whisk the mixture until a thick batter is formed and leave for a while..

Cook in a thick pan, using a light oil. Measure 2 tbsps of batter for each pancake. Wait until the bubbles appear on top and then use a spatula to turn. They should rise up and be very puffy with a pale brown colour.

1 cup of Heckington Plain Flour.

2 tbsps Baking Powder

1/2 tsp Salt

1 Egg

1 cup of Milk

2 tbsps Cooking Oil

1 tbspn Vinegar

This is for savoury pancakes, but if you want to make them sweet just add 1 tbsp sugar. Use the same cup for all measures.

For variety, the pancakes can also be made with chicken and sweetcorn as an alternative to Yorkshire Pudding.

