



High Water Levels at Letheringsett Watermill

July 2007

The water level in the River Glaven rose alarmingly at Letheringsett during the recent heavy rain. This caused the water level at Letheringsett mill to suddenly rise to 7.5ft above the normal level.

Surprisingly, this quantity of water can have adverse effects even on a watermill. The waterwheel is unable to function effectively. This resulted in the mill being unable to work for a week, losing 5 days of flour production!

The control of the water course is vital to the functioning of the watermill. Water is stored in the mill pond to supply a constant supply of water to the water wheel to facilitate milling. Too much water rushing from the river above, risks flooding fields upstream or the mill buildings. Surplus water can be released by opening sluice gates, releasing the water downstream. Releasing too much can cause flooding downstream. The skill and endurance of the miller is tested. Water levels need to be checked regularly during prolonged heavy rain - every two hours day and night maybe for several days!



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At Long Last! Opening of the Top Two Mill Floors

Following a long lasting dispute between English Heritage and the Fire Service, fire safety precautions agreed by both parties have been installed allowing public access to the two upper floors of the mill. One floor displays photographic records of the mill and the other is to be developed over the next few months to encourage learning with models and hands-on activities aimed at the youngsters and the not so young. Topics focusing on milling, from grain to bread, local food production and agriculture and renewable energy sources are envisaged.

Mike & Marion Thurlow are pleased to announce the opening of the floors so come and join us on Saturday 6th October to celebrate. Everyone very welcome

Be among the first few to see the newly opened Bin and Grain floors !

'Official Opening'
Grain & Bin Floors
Saturday 6th October
11am - 5pm

Mill Tours & Demonstrations
Meet Mike & watch the Letheringsett millstones grind wheat into flour
Homemade Soup & Rolls
Coffee & Letheringsett Scones
Bottle Raffle
Second-hand Book Stall
Plus other attractions!
For more information telephone:
Anne Grand 01603 754623

Invitation to All Friends of Letheringsett Mill

We would love to meet you all at the mill !

Show your membership card (members joined before 30th Sep 07) at the Official Opening on 6th October and we will give you a free bowl of soup and a fresh roll to follow your guided mill tour.

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The Only Working Watermill in Norfolk*

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Website: www.letheringsettwatermill.co.uk*

Friends of Letheringsett Mill

Friends of Letheringsett Mill is a newly formed group of people of all ages interested in watermills, milling and particularly the last remaining working watermill in Norfolk, Letheringsett.

We aim to help Letheringsett mill by fund raising and also in practical ways to promote an awareness of milling, local food production and local milling history.

Encouraging children is especially important.

We Need Your Help!

Turning plans into reality needs time, skills, enthusiasm and money. We are looking for new members to join us to help achieve these goals,

Benefits of Membership.

As a member you will receive:

- ◆ Free admission to the mill during usual opening times which will include mill tours when available.
- ◆ Regular newsletters to keep you up to date with progress, events and activities.

As a member you will have the opportunity to:

- ◆ Contribute in many practical ways using your particular skills, interests or ideas to help to complete various practical projects.
- ◆ Join in with or even help to organise fundraising and social events, like walks, talks & barbeques

JOIN TODAY - send a cheque made payable to 'Friends of Letheringsett Mill'

to: Bridget Neville, Treasurer & Membership Secretary, Mossymere House, Mossymere, Ltheringham, Norwich NR11 7BD

Annual Membership rates.

Individual £10.

Joint £15.

Family (2 adults inc. 3 children) £20

Or for more details or an application form, please telephone 01263 587564

Did you Know?

Due to a world shortage the price of wheat has risen by £70 a ton in the past few weeks. Unfortunately, this is unlikely to be the last increase this year.



Mike Thurlow, who runs Letheringsett Watermill for the last 20 years, became UKTV Food's first ever Local Food Hero. Mike impressed celebrity chefs Gary Rhodes, Ollie Rowe and Rosemary Shrager with his delicious organic baked wholemeal bread and delicious Spelt flour scones, his use of organic spelt flour - one of the oldest grains, first used by the Romans and his dedication to restore the 200 year old mill and keeping the skill of milling by water power alive.

The standard of the competition was extremely high. Judges placed the finalists but the deciding vote was by the internet votes from the UK Food website visitors making Mike the overall winner. Gary Rhodes, praised Mike and awarded him the £40,000 cheque and trophy. This will help Mike to develop plans he's had for the mill for a while, including buying a third set of mill stones from Holland costing £15,000 to increase the production of flour by 50% , to do a lot of desperately needed repair work and to create a children's virtual reality centre, an educational facility to increase younger visitors knowledge about where food comes from and how it is produced.



*Mike Thurlow
UK TV Local Food
Hero 2006*

Mike said "Winning the regional finals would've been enough, but going onto win the nationals was just amazing."

Mike's success was due to producing good locally produced food but also by gaining lots of internet votes from satisfied customers. "Our campaign was very simple" says Mike, "we made a load of stickers that we stuck on our bags of flour - if customers were pleased with our product we asked them to go online and vote for us. Simple as that!"

FLM Members News

We warmly welcome you to Friends of Letheringsett Mill and our first newsletter.

The idea of Friends of Letheringsett Mill was conceived in the beginning of March as a result of Mike & Marion's inspiration at the Traditional Cornmillers Guild conference on the Isle of Wight. The inaugural meeting was held on March 19th 2007 at the Walpole Arms, with the website www.letheringsettmillfriends.co.uk being launched the following day!

On Tuesday 27th March, Mike Thurlow was invited to attend a royal visit to a local farmshop. Whilst there he personally recruited our first Honorary Member HRH Prince Charles. HRH Prince Charles said he would love to visit Letheringsett watermill and see it working for himself. This is still being arranged and we will inform all members as soon as details are known.

A detailed history of Letheringsett watermill with loads of photos can be found at www.norfolk Mills.co.uk This has been collated by Jonathan Neville who is one of the founder members of Friends of Letheringsett Mill.

We are still busy recruiting more members to join our ranks and are looking to be far more active in the near future. Any ideas welcomed!

We really would love to meet you at the mill on the 6th October for the official opening of the Bin and Grain floors. Free soup and roll for each existing FLM member!

Please tell all you family, friends about us and bring them along too!

If you feel you are able to spare any time on the 6th or offer any help in organising the event, please telephone Anne on 01603 754623, any offers of help will be much appreciated.

Anne