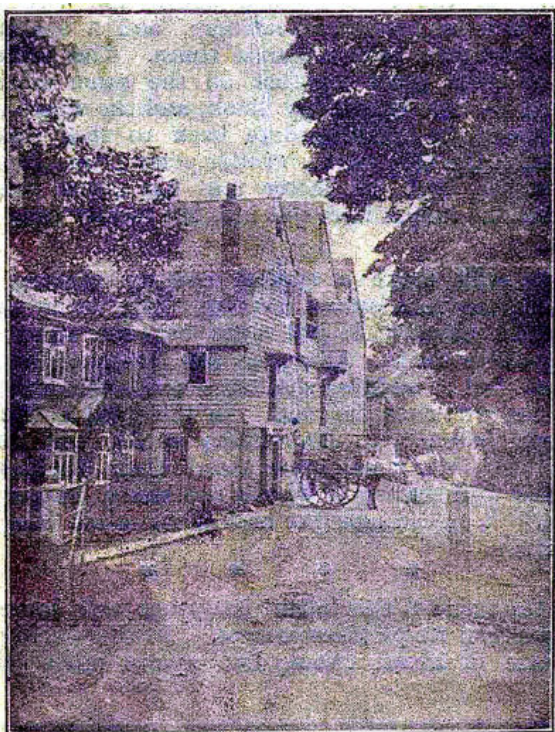


The Old-fashioned loaf.

"And what a much better article is the old-fashioned loaf made from stone-crushed flour."—The *Lancet*.

THE STAN-MYLN FLOUR CO., EWELL, SURREY.



The Upper Mill, Ewell.

A HISTORIC BRITISH MILL AT WORK.

EXTRACT FROM ARTICLE BY
PERCY W. D. IZZARD,
PUBLISHED IN THE "DAILY
MAIL."

"I have spent a day at Ewell with a Surrey miller, seeing the making of the old-fashioned flour. For two hundred years one firm has ground wheat here, and a succession of millers before, them back to Saxon times. The mills (there are two of them close together on the same stream) are mentioned in the Domesday Book, and the wheel-falls and foundations of the buildings date back to that time. One mill contains the most modern roller plant; the other, seven pairs of stones, and the latter mill has never been quite silent since the rollers were put into the former back in the 'eighties.

"These mills make a typical country picture. Grey, gabled buildings in a sylvan setting, they stand over the water, which moves wide and clear between them, dotted with lily-white ducks. Along one side stretches the miller's old garden, full of budding rose trees and springing bulbs; on the other side runs the road. In the yard a flour-dusty wain stands laden with flour-dusky sacks, and the grey figures of the miller's men move about their business amid the familiar dull roaring of wheels and sharp clatter of the "damsel." You can hear the mill at its work long before you see it

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"But the scene of this labour has other and more stable advantages than its picturesqueness. At this Surrey village a chalk area of about twenty-five square miles joins the London clay, and so the miller has a selection of English wheats grown at his very door. This geological aspect of the neighbourhood is also the source of the power which drives the mills, for here the water held by the chalk comes to the

surface in a strong and regular spring. But the volume of the water varies and so the miller, who is also something of a meteorologist, keeps his own rain gauge, and is thus able to forecast fairly accurately what power he will have months ahead, because these south of England chalk streams are principally supplied by the heavier rains which fall between the end of October and the middle of February and percolate into the chalk fissures.

"The miller relies wholly on water power at the mill where the stones are; but at the roller mill he has steam to assist the water-wheel. At the former mill, which is now working harder than for the past twenty-five years, the power available is not so great as is desirable in the present rush of work owing to the water being rather lower than is usual at this time of year. At the fall here the wheel is "breast shot"—that is, the water strikes the huge 24ft. wheel in the middle and runs under it. At the roller mill the wheel is "over-shot," the water tumbling over the top of it with a great foamy splashing, to eddy away on its course through the fields.

"Here I saw the upper and nether stones, each of 15cwt. to a ton in weight, crushing up the cleaned wheat in a "straight run" from grain to flour. Then I was shown the process of passing the flour through the sieves to eliminate the bran. But the manufacture of the old-fashioned flour is not so simple as this would imply.

"The mill has four floors, and the wheat is first hauled from the van to the top of the building, after which it passes to the blending bins on to the floor below. Then it goes through the cleaning machinery on the second floor, from which it is elevated again, ready for grinding, to the clean wheat bins at the top of the mill. When it is to be ground the wheat passes through a spout to the second floor once more and falls into a large, funnel-like "hopper," at the narrow bottom of which it finds its way out into the wooden trough-like "shoe," and thence through an open end into the "eye" of the stone.

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"The characteristic regular clatter of a stone mill arises from the passage of the wheat into the stones. The grain would not move freely from the "hopper" and along the "shoe" if the latter were not constantly shaken laterally by the revolving iron "damsel" situated over the "eye" of the

stone. The stones themselves, built up of sections of hard Normandy flint, have a furrowed surface, so cut that the central part of the stones crushes up the wheat, which, as the stones revolve, is worked along the furrows to the outer part, where it receives the finishing touch of fine grinding, and then falls out from between the stones in the form of meal.

"After grinding, the meal is re-elevated to the third floor, where the process of removing the bran is effected. Then once again it goes to the top floor, to be passed through sifters before being dropped into the sack as a finished article.

"From the stone mill I went to see the rollers at work, and the machinery there seemed almost uncanny in its handling of wheat through a score or more of different processes of cleaning, grinding, separating into parts, and turning out different flour and offals or by-products. One thing the roller mill cannot do is to grind flour and leave the germ in it. I saw the germ, in the form of tiny golden discs, very sweet and good to eat, pouring out of a slot as the flour passed on to one of the many and various processes to which it is subjected. It is wonderful machinery but it cannot make the same sort of flour as the stones produce. The germ must be put back again before any roller can conform with the standard advocated recently by many eminent doctors.

"Another look at the old mill and its wet, roaring wheel, and I left, well satisfied, for all that its trade mark made dapple grey of my clothing. And I carried the clattering of the "damsel" on the "shoe" in my ears for hours after — an insistent voice telling me how eager the country wind and water and great flint stones are to see the people look to them for their daily bread."

The Old-Fashioned Loaf made from StanMyIn Flour is Sweet, Wholesome, and Digestible.

It is divulging no secret to state that the late Queen Victoria and the Royal Family have for many years eaten bread made from flour manufactured in this Surrey Mill. - (See Macmillan's Magazine, April, 1906.)