



NEWSLETTER

Early Summer 2015

When was the last time you went on A MILL TOUR?

Tour with one of our volunteer guides from 10:00 am to 3.00pm hourly. Self guided tours also available. Tours last approx 30-45 mins.

Entrance Fees Children £1.00, Adults £4.00, Family £9.00 (2 adults plus children)

We also offer 'Membership' which allows multiple visits. Please enquire.



There's something for everyone here – our garden is blossoming at the moment. Even if mills don't do it for you – come and see



our garden and mill stream! And enjoy a relaxing drink, cake, icecream or meal in The Bakers' Table overlooking the River, buy a plant from The Walled Garden Treberfydd 's selection , or beautifully handcrafted gifts from the Craft Shop and of course a bag of flour or a bread-kit.

Educational Visits –Talgarth Mill welcomes education visits of all kinds. Being a volunteer organisation, we are lucky to have a wealth of experience from people who've spent a lifetime in education and the others who are just born teachers! In the days when we are all getting further and further removed from the source of our daily bread, it's great to show people where it really comes from! We plan to make our education visits as hands on as possible, and we can vary the programme to suit what schools, colleges and groups want to get out of their visits. Over the past year, we have hosted an MBA course from Oxford Brookes University, a language school, through to numerous primary schools and a school for youngsters with learning difficulties. We are pleased to welcome them all!

So we can plan the right sort of programme for your group and enlist the volunteers we need, we ask you to give us at least a fortnight's notice please. Please note that it is your own organisation's responsibility to carry out any risk assessments required – you are welcome to make a pre - visit visit.

Group Visits We also welcome visits by organised groups. Whether you be W.I., History, celebrating a birthday or anniversary, or run a touring coach company etc. Please give us at least a fortnight's notice so that we can prepare for your visit – don't forget the Mill is run principally by volunteers!

When we host a large group (over 20 people) we suggest a split in the group, with one half visiting the café while the other half of the group tours the Mill – that reduces congestion in both the Mill and the café and makes the visit more pleasant for everyone. Rather than running a guided tour, we provide Room Stewards whilst you take yourselves round – they will provide our story and answer your questions, whilst those who prefer a good natter can wander round the garden and enjoy the riverside walk. We usually aim to have the Mill in action, making flour, when a large group visits – after all we are the only working flour mill in the Brecon Beacons National Park.

We offer a discounted rate for organised parties of over 15 in number – usually £3.50 per person but please contact us to check. For a visit where a café visit is envisaged, we will do an all-in price of £7.50 per person, including admission to the Mill, coffee and cake or tea and scones (depending on morning or afternoon visit). If more substantial meals are envisaged please contact the Bakers' Table for details. Whatever your group, we look forward to seeing you here and hope you will enjoy a rare and interesting experience!

2015 HAS SO FAR BEEN BUSY FOR THE MILL AND LOOKS SET TO CONTINUE !

Events and diary dates in 2015:

April 21st Birmingham NEC – Farm shop and Deli show - Gez our manager (pictured) and Sue his wife did the honours here, perhaps you met them!

May 1st – Visit by Italians from Pizzaferrato – Talgarth's twin town see photo on back Page- , in Italy – the Mayor of Pizzaferrato actually started the Mill for the day and we presented them with some of the flour that they saw being made – along with a variety of other flours to take back to the school back in Pizzoferrato. It was MOLTO BENE – apparently



there is a mill in their town – disused at the moment – but perhaps we can go out and fix it for them!!

May 2nd – Talgarth Walking Festival

The Mill was yet again the hub for the three day festival and the organisers have expressed their thanks for its use (free of charge). The Festival featured both the Mill to Mountains walk led by Gez and Sue – and the **Mill Race** with nearly double the number of entries this year – starting and finishing at the



Mill – and won by Wendy's (ex Bakers Table) husband!?

May 8-10th National Mills Weekend–

May 16th-17th – **Royal Welsh Spring Fair Builth Wells** – Mill has a stand – We also have the opportunity to help with the newly formed Welsh Grain Forum stand next-door .

May 24th-25th Cowbridge Food Festival –

June 4th – Coach trip – 45 – Herefordshire group 2pm

June 10th – Coach Trip 10.30 from Llandyssul – 10.30am 45 persons

June 27th – **Hay Food Festival** 10am – 4.30pm

July 4th – 5th – National Garden Scheme – open garden at the Mill, see details further on

August – 1st week – We've applied for a (free?) stand at the **National Eisteddfod** at Meifod in Powys.

September 15th – Chiltern Welsh Society – Coach trip 30 persons

October 3rd – **Brecon Beacons Food Festival (Brecon market) -10-4.30**

November 28th – **Hay Winter Food Festival – 10 -4.30pm**

December - Abergavenny Winter Food Festival – one day applied for.

A BIG THANK YOU TO ALL OUR WONDERFUL VOLUNTEERS

WE COULD NOT DO IT WITHOUT YOU

AND THERE IS BOUND TO BE PLENTY MORE COMING UP AS WE GO THROUGH THE YEAR SO AS YOU CAN IMAGINE THERE IS PLENTY FOR VOLUNTEERS TO BE A PART OF AND PLENTY OF VARIETY SO

IF YOU WOULD LIKE TO JOIN OUR TEAM PLEASE ENQUIRE

The Gardens have been created in what was a wasteland between the River Ennig and our mill leat and are maintained entirely by our mill volunteers who do a wonderful job keeping them looking lovely.

The most obvious feature is our restored Victorian water-wheel which powers the mill again after lying dormant for 65 years. It is 12 feet in diameter – its 42 oak buckets being fed from our newly restored mill leat which feeds water from the River Ellwye .

Following the lower path along the River Ellwye, you will see the little waterfall formed by the leat overflow. Further on there is a lovely willow fence created by Mary Zammit from Builth Wells and some interesting works of sculpture lurking amongst the plants. Do not miss the wonderful new Iron Rocking Horse. The lower path finishes at a viewing platform overlooking 'The Rocks', our local beauty spot, where the Rivers Ellwye and Ennig converge. The platform is a good spot for wildlife – there are often dippers and brown trout to be seen and more rarely kingfishers, white clawed crayfish and even an otter has been spotted. Please note the lovely iron-work created by blacksmith John Whitehead during the original renovation phase, much of which was paid for by the Talgarth Environment Group who contributed generously to the project.



Heading up from the viewing platform, a newly made flight of stone steps leads to our Upper Leat Garden which has been acquired recently for us by The Green Valleys Hydro – a community interest company which deals in renewable energy. The Upper Leat Garden is just bursting into its first year of growth with a wildlife area, a grain growing plot (do you know what spelt looks like?) and fruit, vegetable and herb plots from which we hope to supply the Bakers' Table café . You will notice the 'mini-roundabout created from a 200 year old French Burr millstone – similar to the stones we use for milling – and donated to our mill by Edmund at Great Cantal Farm near Llandrindod Wells.

Heading back towards the Mill along the leat-side path (suitable for wheel-chairs, access from lift), you'll pass our wonderful shelter – great if it's raining! Look a bit harder and you'll see its wildlife-friendly green roof created using sedum plants. The shelter houses a display on hydro power with a small pelton-wheel turbine – our project started as a hydro project before growing into a mill restoration!

OUR GARDEN IS OPEN TO THE PUBLIC ON JULY 4TH AND 5TH AS PART OF THE NATIONAL GARDEN SCHEME @ £5 G OES TO THE NGS CHARITY incl (FREE) ENTRY TO THE MILL



Heading further on brings you back to the Mill and our lift for people with disabilities. We hope you'll visit us and enjoy seeing the garden for real.

And while you're there look out for the plants from the Natural Buzz Grant which have been put in - to extend the season for pollinators-



In Talgarth Mill Craft Shop
You will always find surprises
Like these little folk found
Amongst the flowers one
Morning... and there is a
Huge selection of cards to
suit all tastes, this particular
Favourite of ours, because
It is true!! Is from Celtic
Spirit, their cards are all
Hand-painted.



Bread Baking Classes 2015 – There are still plenty to go - but early booking is recommended.

Half day 1-4pm £65. Full day 10am-4pm £125. Includes all ingredients, recipes, bread to take home and refreshments. Minimum 3 people, maximum 4 people. (Half day will involve less doughs.)

May 31st Breads for Spring and Summer Meals. Foccacia, fougasse, baguettes, flavoured batards, ciabatta.

June 28th Breads for Spring and Summer Meals. Foccacia, fougasse, baguettes, flavoured batards, ciabatta.

July 26th Sweet treats. Chelsea buns, cinnamon swirls and croissant dough to make a variety of Danish pastries.

August 30th Grain, Fruit and Seeds, Breads for Autumn. Make yeasted doughs and enriched doughs with wholemeal flour and white and rye flour to host a wide variety of flavours, fruit and seeds. Learn a variety of shaping techniques. Ideal for warming and cheering meals.

September 27th Bread for Beginners. Basic yeasted dough made with malted granary flour, wholemeal and white and rye loaves made with a pre-ferment to add flavour and structure.

October 25th Grain, Fruit and Seeds, Breads for Autumn. Make yeasted doughs and enriched doughs with wholemeal flour and white and rye flour to host a wide variety of flavours, fruit and seeds. Learn a variety of shaping techniques. Ideal for warming and cheering meals.

November 29th Bread for Christmas. Stollen, panettone, foccacia, grissini, bread shots, walnut and olive breads to serve with cold cuts and cheese.

For more information please email bakers.table@yahoo.co.uk or telephone us on 01874 71112501874 711125. We can take your payment by debit card over the phone.

MEETING ROOM

We have a lovely Meeting Room for hire at £30 per half day.

We can provide a projector should it be required and refreshments can be arranged.



Thought it was about time to remind you all of some of the things we offer—and now this is full up I realise I have not mentioned the MILLERS EXPERIENCE DAYS—2 options

A Milling Morning – just milling (and coffee and cake of course)

Milling and Baking – the full works – starting with a sack of wheat and finishing the day with a loaf of your very own home-made bread. And to sustain you while you learn we'll feed you with a Miller's Lunch'..... Please enquire!!!!

Why Not Hire The Bakers' Table for your own special private Event

The Café is available for private hire, subject to a minimum number of guests. Events we have catered for in this way include a 90th birthday party, a 60th birthday party, Christmas Party for a local business, Talk and exhibition for Brecon Mind, Opening Reception for Talgarth Walking Festival and recently Although we are unlicensed we are able to obtain a Temporary Events License to allow us to serve alcohol at this type of event. If you are interested in hiring the café for a party or other function please contact us. Recently we hosted the Talgarth Pizzoferrato Twinning Project reception for our Italian Guests, what a wonderful fun evening that turned out to be!



The Bakers' Table —13th June—Pizza and Performance — The Shakespeare Review—Pizza available prior to the performance —

21st June—Father's Day Tea with live Music 3 –5 pm please book in advance for these.

Coming To The Tabernacle in Talgarth 27th May A Play by Carmen Medway Stephens called Bara Bread – A story of a group of women who come together to save their community through baking . Carmen visited The Bakers' Table as part of her research for the play - Tickets can be bought in advance from the Café @ £7.50. There will be a bar and a raffle

