

Melin Bompren

The Corn Mill



Level1 /Intermediate

Read this text about the Corn Mill in the Museum.

Melin Bompren

Melin Bompren flour mill served a small community for over 105 years. Many millers worked the mill; the first was Benjamin Jones in 1852, and the last was Hettie Jones in 1957. Today it's still a working mill.

An account book for Melin Bompren dating from the 1890s lists about fifty customers who paid the miller **to grind** mainly oats and barley. During that time, oatmeal was the **staple diet** in Wales as the wet climate and poor soil made it difficult to grow wheat in upland and mountain areas. There were at least two other mills within a mile of Melin Bompren on the river Soden.

The mill is **three-storeyed**: the top floor stores the grain, on the middle floor the grain is ground into flour, and the lowest floor is where the flour is bagged. As you go through the front door notice the machines : one for **sifting** out dust and dirt from the wheat, two for grinding and another for sifting the flour. All this machinery is powered by a **water wheel**. Walk down the **slope**, passing the grain drying room on your left, to see the wheel. The drying room itself is heated by the **kiln** underneath.

On the lowest floor you can see four **canvas** sleeves hanging underneath the flour sifter. The flour used to be sifted to four different grades to produce white flour, semolina flour, wheatgerm and bran. Wholemeal flour is still produced here and can be bought at the Museum shop.



Task 1: Match the word to its meaning.

canvas

A building with three levels.

an account book

Putting flour or sugar etc. through a sieve (a wire net) to separate large pieces.

to grind

The food that a person normally eats.

staple diet

Strong, rough cloth used for making tents, sails, bags, strong clothes, etc.

three-storeyed

To make something into small pieces or a powder by pressing between hard surfaces.

sifting

A record of customer orders and payments.

water wheel

A type of large oven used for making bricks or drying clay.

kiln

A large wheel that is turned by flowing water and used to provide the power for machinery.

Task 2: Answer these questions about the text.

1. Who were Benjamin Jones and Hettie Jones?

2. What services did customers in the 1890s buy from the mill?

3. Why did people in Wales eat more oatmeal than wheat?

4. What happens on each floor of the mill?

Top: _____

Bottom: _____

Middle: _____

5. What are the machines in the mill used for?

6. What is the purpose of the water wheel?

7. What does the kiln do?

8. Which type of flour does the mill produce today?

9. Where can you buy the flour?

On your visit...

Find this information. Ask the museum staff to help you.

Task 1: Can you find a picture of this lady? Who is she?

What other information can you find out about her?



Task 2: Can you find these objects?

a)

b)

c)



d)

e)

f)



Write the letter of the picture next to its name.

1. A separator/ smutter ____
2. Quern stones (these are small versions of millstones turned by hands) ____
3. Barley and oat-millstones in wooden casing ____
4. Trap door ____
5. Wire machine bolter ____
6. Water wheel ____

Task 2: Write the name of the object on the previous page next to its description.

1. This object is used for sifting the flour into different grades. The best flour was used to make good quality bread while the lowest grade was used to feed animals. It is called a _____.
2. These were used for grinding barley and oats into flour. Their cover is made from wood. Above them you can see a long funnel. The barley and oats were poured into this to be ground. _____.
3. These items were used for grinding grain into flour. There are larger pairs inside the wooden covers on the middle floor. They are called _____.
4. This item is in the floor. It was opened up so that bags of grain and flour could be lifted to the next level. It is called _____.
5. This item provides the power to the mill. It is driven by the water from the river. It is called a _____.
6. This machine is used to clean the grain before it is made into flour. It separates the dust and dirt from the wheat. It is called a _____.

Take a picture of an interesting object in the mill. Find out what it is called and what it is used for. Write some notes about the object so that you can tell your class about it.

After your visit...



Flour from the mill is an important ingredient in making traditional Welsh cakes. Often recipes are passed down through the family from generation to generation. Read the family recipe for Welsh cakes on the next page.

Task 1: Find these verbs in the text.

cut add scatter press down smear place flip

Task 2: Which verb means:

1. To put something with something else to increase the amount. _____
2. To break the surface of something, or to divide or make something smaller, using a sharp tool, especially a knife. _____
3. To put something in a particular position. _____
4. To cover a surface with things that are far apart and in no particular pattern.

5. To cook something by turning it over and heating it on both sides. _____
6. To spread a liquid or a thick substance thinly over a surface. _____
7. To push something firmly downwards. _____

Task 3: Grammar

When we give instructions in English we use the imperative. Find five examples of the imperative in the recipe for Welsh cakes.

Task 4: Speaking

Think of a meal that you like to make. Explain to your partner how to make the meal. Use the imperative.

Ivy Lewis - Welsh Cake Recipe (Welsh Cakes for Dummies)

Ingredients

75g (3 Oz) Butter
150g (6 Oz) Flour
75 - 100g (3 - 4 Oz) Sultanas
75g (3 Oz) Sugar
75g (3 Oz) Mixed peel
1 Egg
1 tablespoon Milk
1 tsp (teaspoon) ground nutmeg
1 tsp Ground cinnamon

Method

1. **Cut** the butter into small lumps into a large mixing bowl
2. **Add** flour into the bowl together with the sugar. Use your fingers to mix these together with the butter.
3. Put the milk with one broken egg in a cup. Beat these together with a fork.
4. Add the sultanas, mixed peel, nutmeg and cinnamon into the bowl. Mix throughout with your fingers.
5. Add the beaten egg and milk mixture slowly, mixing together with your fingers or a fork. The end result should be a dryish ball of dough.
N.B (Please note) You may not need all of the milk and egg mix.
6. **Scatter** flour onto a clean hard surface. Take about half of the dough out of the bowl and place onto the flour covered surface.
7. Rub flour onto the surface of a rolling pin. Roll out the mixture gently until the dough is about 2cm (3/4 inch) thick across the surface.
8. Take a cutter or a round glass cup and **press down** to cut the dough into circles.
9. Take griddle (a thick flat piece of iron used for cooking) or a thick bottomed frying pan. **Smear** cooking oil or butter onto the surface.
10. Place the frying pan or griddle on a hot surface. Bring the frying pan griddle up to an appropriate temperature. Remember, it must be hot enough to cook the surface and middle of the cake. You may need to adjust the temperature of the heat source to get the best result.
11. **Place** around 6 cakes onto the cooking surface. This can be done with a flat cooking tool such as a spatula or a pallet knife. If you wish you may also be able to use the palm of your hand.
12. Using a flat utensil (cooking tool) such as a spatula or pallet knife, test the cakes to see if the bottom has cooked to a golden brown colour. When the cakes are ready, **flip** each cake and leave to brown.
13. Remove the cakes from the pan using a flat utensil. Place cakes onto a wire cooling rack (a surface that allows the air to reach both sides). Remember to take care not to burn yourself or break the cake. Do not use your hand to remove the cakes from the pan as you may burn yourself. If you have any more dough to cook repeat steps: 7,8,10-12.
14. After the cakes have cooled, place them on a plate. If you would like, you can scatter sugar on to each side. The amount of sugar can be done to your taste.
15. Eat them and enjoy a lovely Welsh cake.