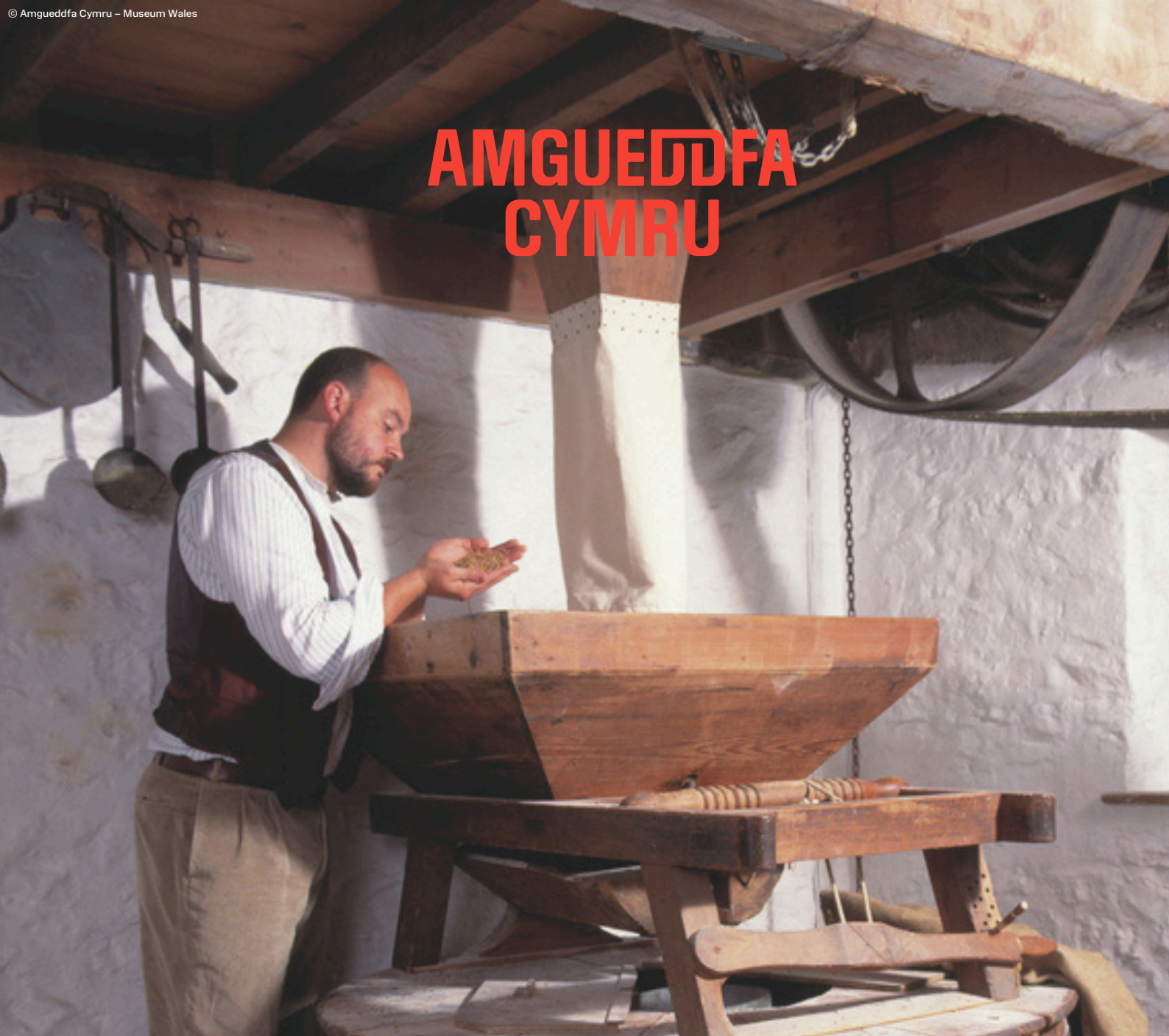


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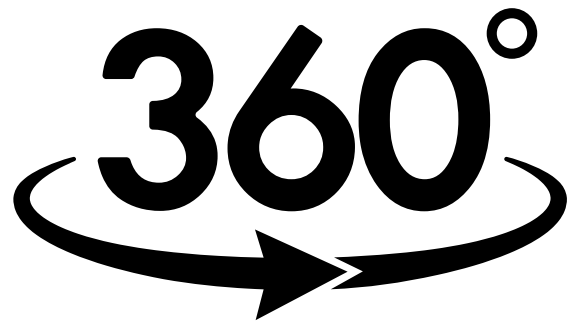


## Level 1 (intermediate) Melin Bompren | The Corn Mill

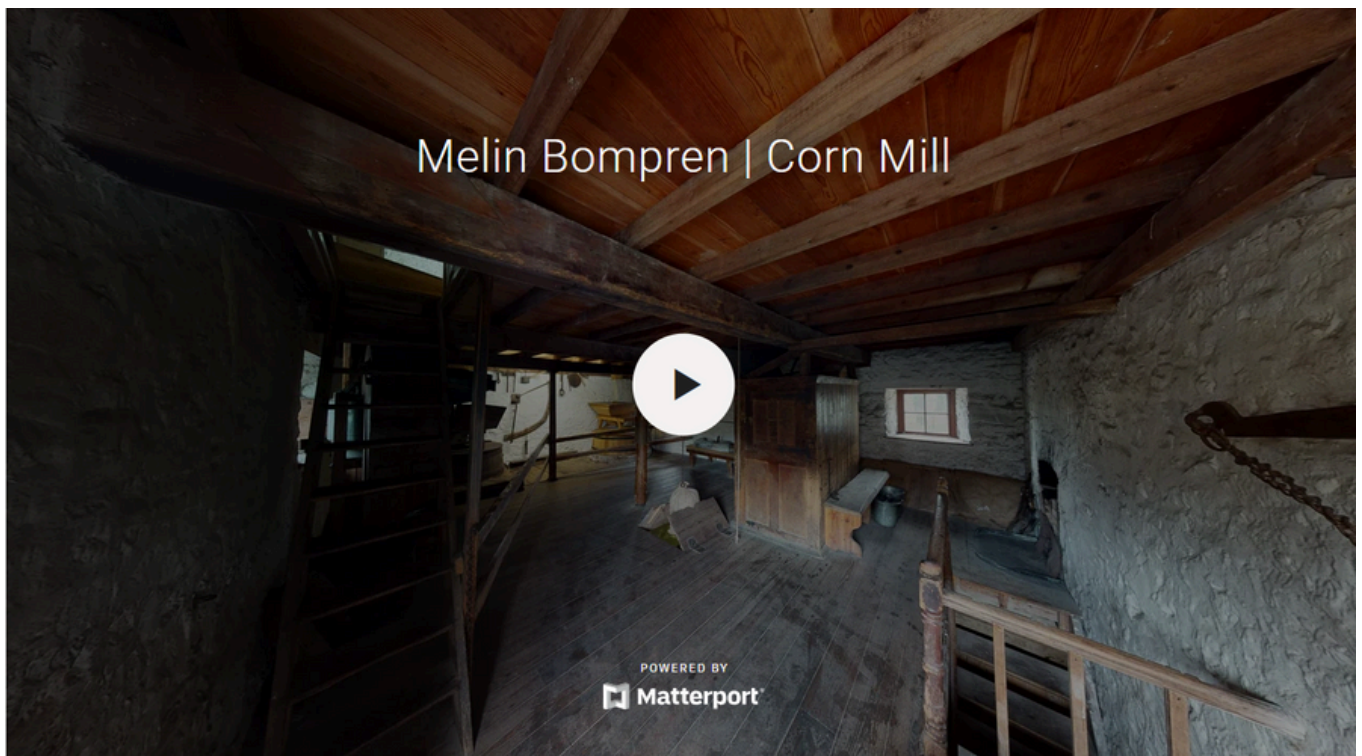


St Fagans National  
Museum of History

*Teacher's notes on page 28*



If you cannot make a physical visit to Melin Bompren then you can use our 360 interactive tour instead.



***CLICK HERE TO ACCESS***



Our resources can help you enjoy your visit while practicing your English. Teacher's notes and guidance can be found at the end of the worksheet. You can click below to go directly to them.

These worksheets are for Level 1 (intermediate) ESOL students. They are split into three sections.

- ***Section one is an introduction to the Corn Mill and should be completed prior to a visit to the museum.***
- ***Section two contains activities which can be completed during a visit.***
- ***Section three comprises of feedback activities to be completed after the visit.***

**CLICK HERE FOR TEACHER'S NOTES**  
**Level 1 (intermediate)**  
**Melin Bompren | Teacher's Notes**





**Before your visit...**

Read the following information about Melin Bompren. Then complete tasks 1 to 2.



## About 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

## About Melin Bompren |

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.



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**Before your visit...**

**Task 1 | Below are words from the 'About Melin Bompren' text. Match the words to their correct meaning on the following pages.**

*Canvas    an account book    to grind  
staple diet    three-storeyed    sifting  
water wheel    kiln*



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**Before your visit...**

## **Task 1 | Match the words to their correct meaning.**

*A building with three levels.*

-----

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

-----

*The food that a person normally  
eats.*

-----

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

-----



**Before your visit...**

## **Task 1 | Match the words to their correct meaning.**

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

-----

*A record of customer orders and payments.*

-----

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

-----

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

-----

**Before your visit...**

## **Task 2 | Questions about Melin Bompren.**

*Who were Benjamin Jones and Hettie Jones?*

-----

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

-----

*Why did people in Wales eat more oatmeal than wheat?*

-----

*What happens on each floor of the mill?*

**Top:** -----

**Middle:** -----

**Bottom:** -----



**Before your visit...**

## **Task 2 | Questions about Melin Bompren.**

*What are the machines in the mill used for?*

-----

*What is the purpose of the water wheel?*

-----

*What does the kiln do?*

-----

*Which type of flour does the mill produce today?*

-----

*Where can you buy the flour?*

-----

## On your visit...

Explore Melin Bompren. Complete tasks 1 to 4 while visiting the corn mill. Ask staff working at the mill to help. Take pictures of interesting objects.





# On your visit...

**Task 1 | Search for the information to answer the following questions.**

*Can you find a picture of this lady?*

*Who is she?*

-----



*What other information can you find out about her?*

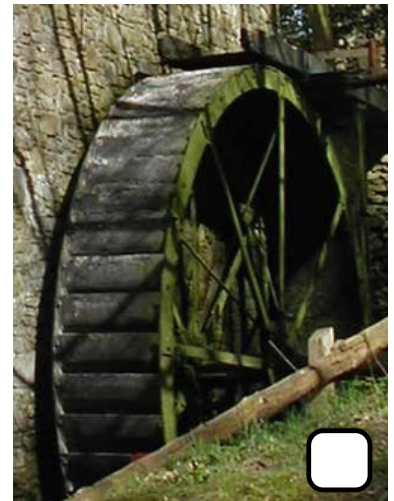
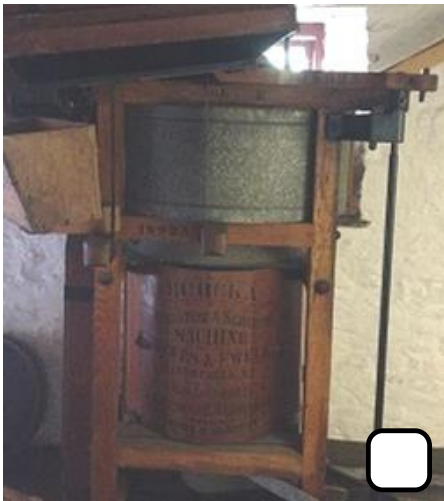
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# On your visit...

## Task 2 | Search for objects.

*Can you find these objects?*





# On your visit...

## Task 3 | Name the objects you have found.

*Separator/Smutter    Quern stones    Trap door*

*Barley and oat millstones in wooden casing*

*Wire machine bolter    Water wheel*



-----

-----



-----

# On your visit...

## Task 3 | Name the objects you have found.

*From the words below name each of the objects.*

*Separator/Smutter    Quern stones    Trap door*  
*Barley and oat millstones in wooden casing*  
*Wire machine bolter    Water wheel*



-----

-----



# On your visit...

**Task 4 | Read the descriptions. Write which object name matches the description.**

*Separator/Smutter      Quern stones      Trap door*

*Barley and oat millstones in wooden casing*

*Wire machine bolter      Water wheel*

*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 \_\_\_\_\_.*

*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. \_\_\_\_\_.*

*These items were used for grinding grain into flour. There are larger pairs inside the wooden covers on the middle floor. They are called \_\_\_\_\_.*

# On your visit...

**Task 4 | Read the descriptions. Write which object name matches the description.**

*Separator/Smutter      Quern stones      Trap door*

*Barley and oat millstones in wooden casing*

*Wire machine bolter      Water wheel*

*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 \_\_\_\_\_.*

*This item provides the power to the mill. It is driven by the water from the river. It is called a \_\_\_\_\_.*

*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 \_\_\_\_\_.*



# After your visit...

After your visit return to the following tasks. Complete tasks 1 to 3.



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# After your visit...

**Task 1 | Read the Welsh Cake recipe. Place the below verbs in the correct places.**

*cut   add   scatter   press down   smear*  
*place   flip*

## **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 ground nutmeg*

*1 tsp ground cinnamon*

## **Method |**

*---- the butter into small lumps into a large mixing bowl.*

*---- flour into the bowl together with the sugar. Use your fingers to mix these together with the butter.*



## After your visit...

*cut   add   scatter   press down   smear  
place   flip*

### **Method |**

*Put the milk with one broken egg in a cup.*

*Beat these together with a fork.*

*Add the sultanas, mixed peel, nutmeg and cinnamon into the bowl. Mix throughout with your fingers.*

*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.*

*----- flour onto a clean hard surface.*

*Take about half of the dough out of the bowl and place onto the flour covered surface.*

## After your visit...

*cut   add   scatter   press down   smear  
place   flip*

### **Method |**

*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.*

*Take a cutter or a round glass cup and -----  
----- to cut the dough into circles.*

*Take griddle (a thick flat piece of iron used for cooking) or a thick bottomed frying pan.  
----- cooking oil or butter onto the surface.*

*Place the frying pan or griddle on a hot surface. Bring the frying pan griddle up to an appropriate temperature.*

## After your visit...

*cut   add   scatter   press down   smear  
place   flip*

### **Method |**

*----- around 6 cakes onto the cooking surface.*

*Using a spatula test the cakes to see if the bottom has cooked to a golden brown colour. When the cakes are ready, ---- each cake and leave to brown.*

*After the cakes have cooled, places 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.*

*Eat them and enjoy a lovely Welsh cake.*



# After your visit...

**Task 2 | Place the below verbs with to the correct description.**

*cut   add   scatter   press down   smear*  
*place   flip*

*To put something with something else to increase the amount.*

-----

*To break the surface of something, or to divide or make something smaller, using a sharp tool, especially a knife.*

-----

*To cover a surface with things that are far apart and in no particular pattern.*

-----

# After your visit...

**Task 2 | Place the below verbs next to the correct meaning.**

*cut   add   scatter   press down   smear*  
*place   flip*

*To put something in a particular position.*

-----

*To cook something by turning it over and heating it on both sides.*

-----

*To spread a liquid or a thick substance thinly over a surface.*

-----

*To push something firmly downwards.*

-----

# After your visit...

## Task 3 | Speaking to each other.

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



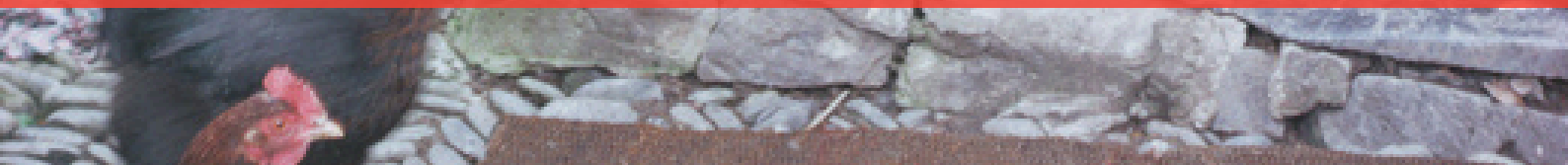
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## Level 1 (intermediate) Melin Bompren | The Corn Mill



St Fagans National  
Museum of History

These worksheets are aimed at Level 1 (intermediate) ESOL students. They are split into three sections.

- ***Section one is an introduction to Melin Bompren and should be completed prior to a visit to the museum.***
- ***Section two contains activities which can be completed during a visit.***
- ***Section three comprises of feedback activities to be completed after the visit.***

### Section one | Before your visit

Warmer Task: Look at the picture of the Corn Mill and elicit learners' knowledge of St Fagans Museum and the mill.

Read the 'About' section fully. Ask the learners to read the text in pairs, reading alternate paragraphs. Ask them to underline any unfamiliar vocabulary. Nominate confident readers to read the text aloud. Write any unfamiliar words on the board and explain the meaning.

## Level 1 (intermediate) Melin Bompren | The Corn Mill

### **Task 1 | Match the word to the description**

Learners work in pairs to match the words to their descriptions.

### **Task 2 | Questions about the 'About' section**

Learners work individually to answer the questions. Once completed, they work in pairs to ask and answer the questions. Feedback to class by nominating learners to answer the questions.

### **Section two | On your visit**

Ensure learners have physical or digital worksheets and explain that they need to answer these questions during the visit. Explain that they will find the answers to the questions by looking inside and outside the building and also by asking the Museum staff. If necessary practice asking questions.

Encourage learners to take pictures to share with the class.

### **Task 1 | Search for photograph**

Search for the photograph shown on the page and find out the information needed. .



## Level 1 (intermediate) Melin Bompren | The Corn Mill

### **Task 2 | Find the objects**

Using the photos provided search for 6 objects and tick the picture when you have found the object.

### **Task 3 | Name the objects**

Use the object names provided to identify the objects.

### **Task 4 | Match the objects with descriptions**

Using the object names read through the descriptive information and write what object matches the description.

## **Section three | After your visit**

Warmer: After the visit, ask the learners to share any interesting information they found out about objects in the Corn Mill. Ask them to work in small groups and share any pictures taken during the visit and talk about the objects in their pictures and their purpose. Look at the picture of Welsh cakes. Elicit learners' knowledge. Explain that the main ingredient of Welsh cakes is flour. Tell them that often families in Wales pass down a family recipe from generation to generation and that this is the family recipe from someone who works at St Fagans Museum.

Level 1 (intermediate)  
**Melin Bompren | The Corn Mill**

**Section three | After your visit**

**Task 1 | Complete the Welsh Cake recipe**

The Welsh Cake recipe provided has words left out. While reading the text place the missing words in the correct places.

**Task 2 | Place the verbs**

Read the descriptions provided and place the verbs in the correct places.

**Task 3 | Speaking Activity**

Focusing on using the imperative, ask students to think of a meal or dish they like to make. Working in groups, students use the imperative to explain how to make their dish.

**Level 1 (intermediate)**  
**Melin Bompren | The Corn Mill**

**Answers | Before your visit**

**Task 1 | Match the word to the description**

*A building with three levels.* **three-storeyed**  
-----

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

*The food that a person normally eats.*  
**staple diet**  
-----

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

*To make something into small pieces or a  
powder by pressing between hard surfaces.*  
**to grind**  
-----

*A record of customer orders and payments.*  
**an account book**  
-----

**Level 1 (intermediate)**  
**Melin Bompren | The Corn Mill**

**Answers | Before your visit**

**Task 1 | Match the word to the description**

*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.*

**water wheel**

**Answers | Before your visit**

**Task 2 | Questions about the 'About' section**

*Who were Benjamin Jones and Hettie Jones?*

**They were millers.**

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

**Customers paid the miller to grind mainly oats and barley.**



**Level 1 (intermediate)**  
**Melin Bompren | The Corn Mill**

**Answers | Before your visit**

**Task 2 | Questions about the 'About' section**

*Why did people in Wales eat more oatmeal than wheat?*

**Because it was difficult to grow wheat in Wales.**

-----

*What happens on each floor of the mill?*

**Top: Stores grain**

-----

**Middle: Grain is ground into flour**

-----

**Bottom: Flour is put in bags**

-----

*What are the machines in the mill used for?*

**Sorting, grinding and sifting the flour.**

-----

*What is the purpose of the water wheel?*

**It powers the machinery.**

-----

**Level 1 (intermediate)**  
**Melin Bompren | The Corn Mill**

**Answers | Before your visit**

**Task 2 | Questions about the 'About' section**

*What does the kiln do?*

**It heats the drying room.**

-----

*Which type of flour does the mill produce today?*

**Wholemeal flour.**

-----

*Where can you buy the flour?*

**In the museum shop.**

-----

**Answers | On your visit**

**Task 1 | Search for photograph**

*This lady is Hettie Jones. This photo and further information about Hettie can be found on the information board outside the Corn Mill.*

**Level 1 (intermediate)**  
**Melin Bompren | The Corn Mill**

**Answers | On your visit**  
**Task 3 | Name the objects**



Level 1 (intermediate)  
Melin Bompren | The Corn Mill

**Answers | On your visit**

**Task 4 | Match the objects with descriptions**

*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 **Wire machine bolter***

*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. **Millstones***

*These items were used for grinding grain into flour. There are larger pairs inside the wooden covers on the middle floor. They are called **Quern stones***

*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 a **Trap Door***

*This item provides the power to the mill. It is driven by the water from the river. It is called a **Water wheel***

*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 **separator/smutter***



Level 1 (intermediate)  
Melin Bompren | The Corn Mill

Answers | After your visit

Task 1 | Complete the Welsh Cake recipe

*Method |*

Cut the butter into small lumps into a large mixing bowl.

Add flour into the bowl together with the sugar. Use your fingers to mix these together with the butter.

Scatter flour onto a clean hard surface. Take about half of the dough out of the bowl and place onto the flour covered surface.

Take a cutter or a round glass cup and press down to cut the dough into circles.

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.

Level 1 (intermediate)  
Melin Bompren | The Corn Mill

Answers | After your visit

Task 1 | Complete the Welsh Cake recipe

*Method |*

**Place** *around 6 cakes onto the cooking surface.*  
\_\_\_\_\_

*Using a spatula 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.*  
\_\_\_\_\_

Answers | After your visit

Task 2 | Place the verbs

*To put something with something else to increase the amount.*

**Add**  
\_\_\_\_\_

*To break the surface of something, or to divide or make something smaller, using a sharp tool, especially a knife.*

**Cut**  
\_\_\_\_\_

**Level 1 (intermediate)**  
**Melin Bompren | The Corn Mill**

**Answers | After your visit**  
**Task 2 | Place the verbs**

*To cover a surface with things that are far apart and in no particular pattern.*

**Scatter**

-----

*To put something in a particular position.*

**Place**

-----

*To cook something by turning it over and heating it on both sides.*

**Flip**

-----

*To spread a liquid or a thick substance thinly over a surface.*

**Smear**

-----

*To push something firmly downwards.*

**Press down**

-----