

OPENING TIMES

Redbournbury Mill is open every Sunday afternoon throughout the year from 2.30-5pm (winter 4.30pm) except for the Sundays preceding and following Christmas day. The mill and bakery are also open every Saturday morning from 9am -1pm.

Bread is available fresh from the bakery every Saturday morning.

There are four floors of the mill museum to explore and comprehensive displays on how the mill works. On Sunday afternoon the millers usually have the machinery working producing flour and the mill shop sells our range of Organic flours in sizes from 1.5kg - 25kg.

Admission to the mill is FREE

(subject to change at any time)

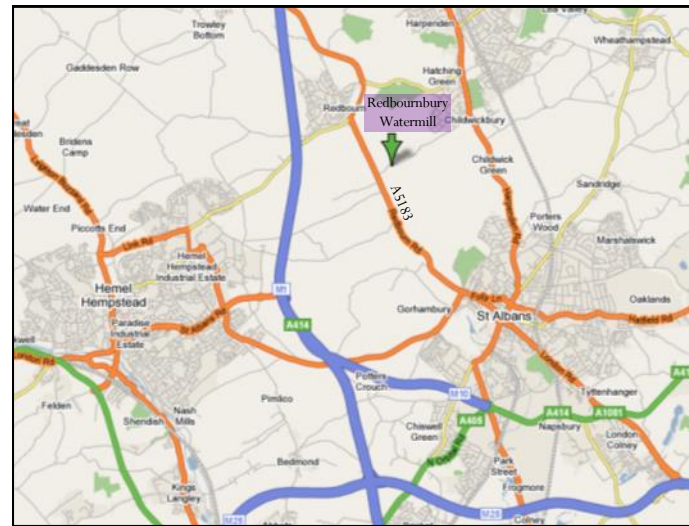
We also sell our flour and bread at several local farmers markets:

- St.Albans (monthly 2nd Sun.)
- Harpenden (monthly 4th Sun)
- Kings Langley (monthly 3rd Sat.)
- Hemel (monthly 1st Sun)

The mill's baker, Steven, runs regular baking classes for up to six people. For more information look on our website or e-mail admin@redbournburymill.co.uk



The mill leat



Redbournbury Lane is two miles north of St.Albans just off the A5183 St.Albans-Redbourn road.

The mill is situated amongst traditional farmland and water-meadows which are a haven for wildlife. Herons and kingfishers abound along the length of the river catching stickleback, miller's thumb and trout fry. A circular walk around the mill makes it an ideal place to spend a few hours - first walking and then visiting the mill.

The mill is available for private visits by interested groups and illustrated talks can be given on the restoration and working of the mill.

REDBOURNBURY WATERMILL & BAKERY


Redbournbury Lane,
Redbourn Road,
St. Albans,
Herts.
AL3 6RS



Mill: 01582 792874
Bakery: 01582 792173



E-mail: Enquiries@RedbournburyMill.co.uk
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 @redbournbury



REDBOURNBURY WATERMILL & BAKERY

MILLERS OF
STONEGROUND
ORGANIC FLOURS
ARTISAN BAKERS



“from crop to crust”

Tel:
01582 792874 (Mill)
01582 792173 (Bakery)

REDBOURNBURY WATERMILL

There has been a mill at Redbournbury for at least 500 years and possibly since before the Domesday book of 1087. Built beside the banks of the River Ver, the gently flowing waters have powered the waterwheel and millstones for centuries.



The tail-race and the waterwheel

Variously owned for much of its history by the Abbey of St. Albans, the Crown and the Gorhamby Estate, the mill was traditionally

operated by tenant millers. The last of these was Ivy Hawkins, "The last lady miller in England", whose family had run the mill since the middle of the nineteenth century. The mill was finally sold into private ownership in 1986.

The mill was badly damaged by fire in 1987 but, thanks to the dedication of the owners and a team of volunteers, over the course of twenty years it has been restored to its former glory. Today the slowly turning millstones again grind grain into flour.



The mill's mighty Crossley HD11 oil engine can provide power when water is low

ORGANIC FLOUR

Wherever possible, grain is sourced from local farms, and a close partnership with a neighbouring farm, Hammonds End in Harpenden, means that much of our grain is grown less than a mile from the mill.



The miller adjusting the millstones

The wheat flour produced by the millstones is 100% Wholewheat flour, containing all the particles of the wheat grain and makes a wonderfully tasty bread. Some of the wholemeal flour is sieved through a wire-machine or screener to produce white flour, brown flour, semolina and bran. Mixing the brown flour with whole malted wheat flakes gives another variety of flour.

In addition to wheat flours, the mill produces rye flour - a coarse, dark flour popular in European baking, and spelt flour. Spelt is an ancient variety of wheat which for centuries farmers have developed into today's high yield cereals. Spelt has more flavour than conventional wheat, and can be suitable for those with a wheat intolerance.



A wide range of flours in the mill shop



THE BAKERY

In 2006 one of the barns at the front of the mill was converted into a bakery. The barn was Ivy Hawkins' cow byre, and the character of this historic old building was carefully preserved whilst adapting the interior to meet the rigorous demands of modern environmental health requirements.



Delicious fresh bread!

The bakery, under the skilled hand of Steven, its Master Baker, is now able to produce a range of artisan loaves, all crafted and baked from the mill's own organic flours.

Breads use both yeasted and sourdough recipes and include: wholemeal, brown, white, spelt, rye, cheese & onion bread, date and walnut, sundried tomato and many more. The bakery also produces scones, Eccles cakes, chocolate brownies, granola slices, cakes and tea-breads.

The partnership with Hammonds End farm means that, in successful harvest years, the organic wheat is grown, milled and baked all within a half mile radius - giving the mill's bread the fewest "Food Miles" possible!

Bread is available from the bakery on Saturday mornings between 9am and 1pm. It is also sold from



the mill's stall at local farmers' markets. At other times please ring for availability or to place an order.