

<b>Wessex Mill Price List / Mail Order</b>		Size	Price	Quantity	Total
<b>Bread Flours</b>					
<b>Apple &amp; Cinnamon Bread Flour</b>	Pieces of Apple, Apple Powder & Cinnamon	1.5kg	£2.60		
<b>French Bread Flour</b>	Milled in France makes a lighter, crisper crust.	1.5kg	£2.10		
		25kg	£27.40		
<b>Gluten Free Bread Flour</b>	Suitable for machines follow the recipe on the bag	1.5kg	£3.90		
<b>Half and Half Bread Flour</b>	Half wholemeal and half white flour	1.5kg	£1.70		
<b>Honey and Seed Bread Flour</b>	Seeds with a background flavour of honey	1.5kg	£2.60		
<b>Malt Loaf Bread Flour</b>	Add dried fruit for a delicious malt bread	1.5kg	£2.60		
<b>Mixed Grain Bread Flour</b>	Wheat, Rye, Sesame and Poppy	1.5kg	£2.30		
		16kg	£20.85		
<b>Mixed Pepper &amp; Basil Bread Flour</b>	Pieces of Mixed Pepper And Basil.	1.5kg	£2.90		
		16kg	£26.85		
<b>Oats "n" Bran Bread Flour</b>	Added oats and bran	1.5kg	£2.60		
<b>Onion Bread Flour</b>	Kibbled onion and onion pieces.	1.5kg	£2.60		
		16kg	£23.85		
<b>Pumpernickel Bread Flour</b>	Rye Flour, Wheat Flour, Kibbled Rye and Caraway Seed	1.5kg	£2.30		
		16kg	£20.85		
<b>Six Seed Bread Flour</b>	Linseeds, poppy seeds, sesame seeds, millet, sunflower seeds, and kibbled wheat.	1.5kg	£2.30		
		10kg	£13.80		
		16kg	£20.85		
<b>Sour Rye Bread Flour</b>	A blend of rye and wheat flour with latic acid to give a sour flavour	1.5kg	£2.30		
		16kg	£20.85		
<b>Soft Grain Bread Flour</b>	Kibbled Wheat And Rye	1.5kg	£2.30		
		16kg	£20.85		
<b>Strong White Bread Flour</b>	We collect wheat from local farms mill slowly to give traditional white flour milled and gently on our 1935 roller mills.	1.5kg	£1.70		
		10kg	£10.00		
		16kg	£15.50		
<b>Sunflower Bread Flour</b>	Sunflower seeds and bran.	1.5kg	£2.30		
		16kg	£20.85		
<b>Tomato &amp; Garlic Bread Flour</b>	Pieces of garlic and sun dried tomato.	1.5kg	£2.60		
		16kg	£23.85		
<b>Wessex Cobber Bread Flour</b>	Malted wheat flour, delicately flavoured, soft eating malt flakes.	1.5kg	£2.10		
		10kg	£12.30		
		16kg	£19.00		
<b>Wholegrain Bread Flour</b>	Wholewheat, wholerye, wholeoats with sesame and millet	1.5kg	£2.30		
<b>Wholemeal Bread Flour</b>	100% wholewheat	1.5kg	£1.70		
		10kg	£10.00		
		16kg	£15.50		
<b>Other Flours</b>					
<b>Plain</b>		1.5kg	£1.60		
<b>Pizza and Pasta Flour</b>	This extra strong flour is ideal for making pasta and pizzas. It is a blend of high protein local flours and durum semolina.	1.5kg	£2.60		
<b>Self Raising</b>		1.5kg	£1.60		
<b>Wholemeal Plain</b>		1.5kg	£1.60		
<b>Wholemeal Self Raising</b>		1.5kg	£1.60		
<b>Scone Mix</b>	Just add water for a quality butter flavour scone (makes 36)	1.5kg	£3.65		
<b>Rye Flour</b>	A 100 % wholemeal flour, it is only suitable for breadmachines if you combine it with strong bread flour	1.5kg	£2.30		
<b>Wholemeal Spelt Flour</b>	Ancient grain with low gluten content	1.5kg	£3.50		
<b>White Spelt Flour</b>		1.5kg	£4.10		
<b>Sundries</b>					
<b>Instant Dried Yeast</b>	Will keep in a sealed container for 4 months	125grm	£1.15		
<b>Bread Improver</b>	Will give you more lift and a finer crumb	250g	£1.75		
<b>Museli Mix Breakfast Cereal</b>	Raisins, Sultanas, Apricots, Oats, Barley, Bran, Sunflower Seeds.	1kg	£2.45		
<b>Delivery Under 25 Kgs Inc VAT</b>			£6.35		
<b>Delivery 25 Kgs to 30Kgs Inc VAT (max 30 kgs per parcel)</b>			£3.00		
<b>Delivered UK mainland, Southern &amp; East Coast Scotland Delivery usually within 3 Days</b>			Total		

Name	Card Type
Address	Card Holder Name
	Card Number
Postcode	Expiry date
Phone Number	Issue No. Start Date
Special Delivery Instructions	Mail Order - Phone 01235 768991 or Fax this Form on 01235 768993 Web Site and Shop-wessexmill.co.uk Please make Cheques payable to Clarks (Wantage) Ltd

### WESSEX MILL

A family-owned mill run by Bill and Paul Munsey. Supplying & supporting High Street craft bakers and the Home Baker. Bill's Grandfather started milling at the beginning of the last Century in Oxford. He eventually bought the mill from Christchurch College and called it W. H. Munsey Ltd. The mill burnt down in 1945 and the family stopped milling for two years. The Munsey family then bought Mr Clarks mill at Wantage, keeping the trading name. The Clark family started at the Mill at Wantage in the 1870's.

#### Suggested recipe for all bread flours used in breadmakers

- 7grams of dried fast acting yeast
- 500gms of flour
- 10gms of butter
- 1 1/2 teaspoons of salt
- 300-320 mls of water

NB \* You do not have to add sugar to the recipe it will work without.  
 \*Always use white bread program with our flour on normal time not rapid.  
 \* Flour will keep for at least 6 months in a cool dry place.

### Questions

**Does the mill have a shop?**

Yes with parking outside and it is open Mon-Fri 8-5

**Why do we suggest using the white bread program for all our flours?**

We have found that our flour is best suited to the white bread program as opposed to the long bread program that is used for wholemeal. The rapid program will produce a smaller loaf.

**My recipe says I need to add Vitamin C tablet to my mix, is this necessary?**

No it is not. We already add Vit C to the flour and Activated Yeast already has it in.

**Is it o.k. to use oil instead of butter?**

Yes

**My finished loaf appears to sink after baking?**

You may have added too much water or not enough yeast?

#### INTERESTING FACTS TO AID YOU WITH YOUR BREAD MAKER

**1. WATER/LIQUID**

water is normally used, but beer, cold tea milk or buttermilk can be used **but make sure** water is at the correct temperature.

WATER TOO COLD INHIBITS THE YEAST

WATER TOO HOT WILL KILL THE YEAST

WATER SHOULD BE AT ABOUT BODY TEMP 27<sup>0</sup>/C TEPID

**2. SALT**

Salt is needed because it helps regulate the yeast and strengthen the gluten found in the flour and also helps the flavour of the finished loaf.

**3. SUGAR**

Is not absolutely necessary and can be left out if you want to .We have done trials here and our flour works without.

**4. FATS AND OILS**

Fats and Oils are used in bread making but don't use low fat spreads.








































#### Conversion

Dried Yeast 7grams = 2 1/2 Teaspoons

Flour 500gms = 3 1/2 - 4 cups

Butter 10 grams = 1 1/2 Teaspoons

**Three good websites - [www.wheatintolerance.co.uk](http://www.wheatintolerance.co.uk) [www.fabflour.co.uk](http://www.fabflour.co.uk) [www.flourandgrain.com](http://www.flourandgrain.com)**

Breadmaker Fault Finder		Burning Toast Smell	Bread sides collapse and bottom damp	Bread Rises to much	Collapsed after over-rising	Bread doesn't rise enough	Top of bread floured	Under browned and sticky	Browned and floured sides, centre sticky and raw	Sides brown but flour coated bottom	Streaks of flour and raw dough through loaf
											
Flour on heating element											
Bread left in pan to long after baking											
Water added after kneading flour											
Kneading blade not installed properly											
Measurement Errors	Flour	Too much									
	Yeast	Not enough									
		Too much									
		No Yeast									
	Water	Not enough									
		Too much									
	No sugar										
Flour	Wrong type of flour										
Yeast	Yeast not put in the pan first										
	Yeast not put in the pan first										
	Old yeast										
	Wrong type of yeast										
Temperature was either too hot or too cold. 20 +/- 5C											
Teflon coating to non-stick for dough to form and kneed properly											
Contamination from not cleaning the pan between loafs											
Blade not mixing faulty machine										