

# Wessex Mill Price List / Mail Order

	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>Brown Bread Flour</b>	85% wholewheat	1.5Kg	£1.70	
		16Kg	£15.50	
<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>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	£2.30	
<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>Soft Grain Bread Flour</b>	Kibbled Wheat And Rye	1.5Kg	£2.30	
		16Kg	£20.85	
<b>Sour Rye</b>	A blend of rye and wheat flour with lactic acid added for a sour flavour	1.5Kg	£2.30	
<b>Strong White Bread Flour</b>	We collect wheat from local farms. Mill it slowly 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>	Malting 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>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>Sundries</b>				
<b>Instant Dried Yeast</b>	Will keep in a sealed container for 4 months	125gm	£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	
		Security code on back of card	
Special Delivery Instructions	Mail Order - Phone 01235 768991 or Fax this Form on 01235 768993 www.wessexmill.co.uk Please make Cheques payable to Clarks (Wantage) Ltd Wessex Mill, Mill Street, Wantage, OX12 9AB		

**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?

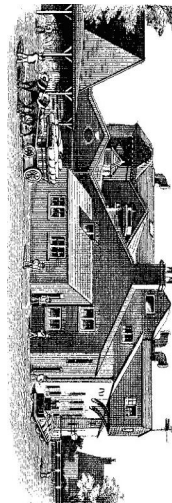
**Conversion**  
 Dried Yeast 7grams = 2 1/2 Teaspoons  
 Flour 500gms = 3 1/2 - 4 cups  
 Butter 10 grams = 1 1/2 Teaspoons

**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>o</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.

Three good websites - <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	Bread sides	Bread	Collapsed	Bread	Top of	Under	Browned	Sides	Streaks
		Toast	collapse and	Rises to	after over-	doesn't rise	bread	browned	and floured	brown	of flour
		Smell	bottom damp	much	rising	enough	floured	and sticky	sides,	but flour	and raw
									centre	coated	dough
									sticky and	bottom	through
									raw	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										
	Yeast Too much										
	Yeast No Yeast										
	Water Not enough										
	Water Too much										
	No sugar										
Flour	Wrong type of flour										
Yeast	Yeast not put in the pan first										
	Old yeast										
	Wrong type of yeast										
Temperature was either too hot or too cold.											
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											



**Wessex Mill**