



Grain mill “DE HOOP” in Sumar (The Hope)

The mill and its millers

Our mill is an octagonal smock mill on brick base with a platform. It contains two sets of millstones. In early days there used to be one or more sets of peeling stones that peeled the barley into grits. One can see this from certain notches in the binders and the braces. The small stairs leading to the platform also indicate in that direction. More details are to be found in a (Dutch) booklet about the mill that is for sale in the mill.

Every Saturday from November 1993 onwards the millers have been very occupied to get the mill back in working order, so that they could operate the millstones again. After years hard work, the millers were able to produce and sell wholemeal of good quality. And we still sell today.

Now they've reached the point that the mill is in production again, they're trying to improve other bits and pieces. After grinding wheat for a long time the millstones grow blunt. The over runner stone has to be lifted and turned upside down to be dressed. While the upper stone is turned away, the bedstone (lower stone, ligger) can be inspected too and, if needed, also be dressed. To make this tedious task a bit easier we made a set of stone derricks. They were completed in 1997.

In short, there is always something to do in a mill.

The millers are members of the Guild of Voluntary Millers. In addition to the selling of cereals, they grind grain into wholemeal, they provide training aspirant millers, they take care of the smaller maintenance of the mill and they show the mill to their visitors.

What can be seen in the mill?

On the **first floor** we have made a small exhibition about the growing of wheat in former times and in the modern time. It also includes a couple of photos about the processing of wheat to bread. Finally you can find pictures of the last restoration of the mill in 1992 and 1993.

On the **second floor** is our workshop where new parts are made and where old parts are restored if possible.

The **third floor** (the meal or grinding floor) gives access to the platform, from which you have a great view over the surroundings of Sumar. You also find there a flour sifter and a concrete mixer, which is adapted for mixing of flours. We use it especially for our well know pancake flours.

On the **platform** the miller can handle the brake chain. The brake blocks you will find in the cap of the mill. Also on the platform, with hand or electric winding, the miller(s) can turn the heavy cap with the sail cross to the wind. And of course we can mount the canvas on the four sails.

On the **fourth floor** (the stone floor) you will find two sets of millstones, still in use for traditional milling. Between the bed stone and the runner stone the grains (wheat and rye) are grinded into wholemeal. Here you can also see the various wheels with wooden cogs.

The **fifth floor**, where you can only go in the company of a miller, is the top floor. Here the power of the wind on the sails is geared to the rest of the machinery.

History

On the site where our mill is built, a mill was built around 1600. This mill was a horse-driven mill. When this mill was broken down, no other mill was built until 1867 on this spot, but ever since that site has been called “great mill site”. Then a new windmill was built again. Around 1882 it burned down. The brick substructure was sold and the new owner ordered another mill to be built.

The mill has had different private owners. In 1947 the last professional miller stopped working on daily base. The last owner sold the mill to the local authority in 1964.

The mill has seen several restorations; the last one was in the period 1992/1993. They had to pay over € 100.000,- for that restoration.

Since the last restoration the mill is lend to a foundation, which looks after the mill. And we, the millers rent the mill from this foundation (€1,- yearly), to keep it working as cultural and industrial heritage for next generations.

If you like, also check out: www.dehoopsumar.nl

