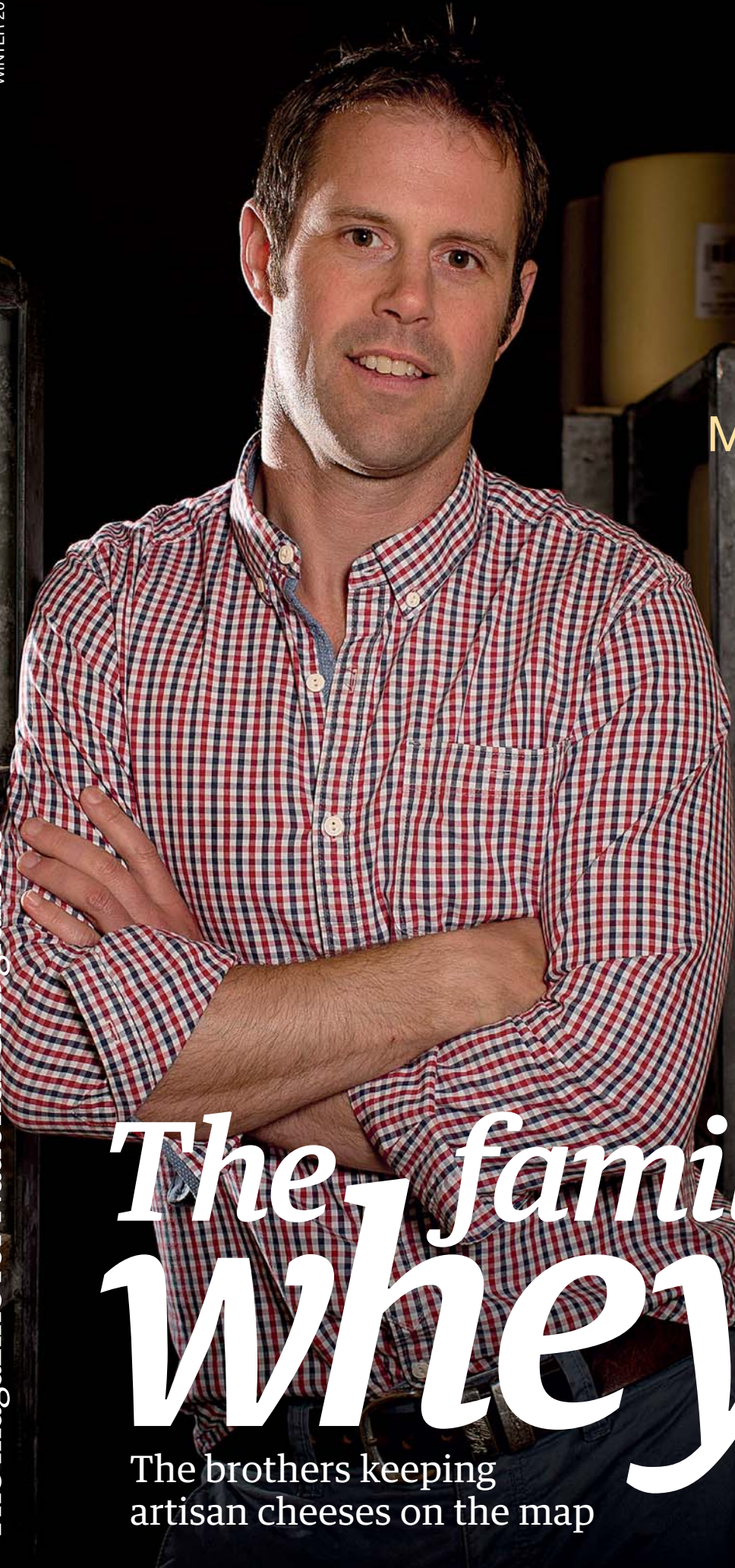


The award-winning magazine

GRIDLINE

The magazine for National Grid grantors

WINTER 2013



nationalgrid

Cool hand city slicker

Making dreams come true in the country

MILLER'S TALE

The ultimate renewable energy project

The family whey

The brothers keeping
artisan cheeses on the map

PLUS: A bridge too far? • One man's folly • Community matters • Selling direct helped my business boom • Win a tablet

WELCOME TO GRIDLINE

We've just **won a national award**, so thanks to you for sharing **your wonderful stories**

It's been just over a year since Gridline had a bit of a facelift to give it a fresh new look that reflected the forward-thinking attitude of its grantor audience.

In that time, we've shared stories about unusual grantors, brave diversification that's worked and celebrated some of the wonderful traditions that you are helping to keep alive.

We've tried to surprise and always make it an interesting read, with tales of grantors who fly, speed around bike tracks and race through mud-soaked ditches... all making a living from it.

So I'm absolutely delighted that our celebration of your entrepreneurial spirit and sharing of best practice has helped earn Gridline a prestigious Best Membership Publication Class Winner award at the Institute of Internal Communication national awards.

Much of that is down to you, the grantors, who have come forward asking us to feature your business in the magazine, so please make sure you get in touch if you haven't already.

This time, we've been to visit an award-winning cheesemaker and taken



aim at a gun company with a difference.

In this issue we've been taking a quick look at ourselves, in particular the work National Grid does in the community and why it's critical to what we do.

For this Winter edition, I tried to find a grantor who races huskies on their land, but in vain. I'd love to hear from you if you can help.

Meanwhile, may I wish you all a very peaceful Christmas and a prosperous New Year.

Dawn McCarroll
Editor, Gridline

WHAT'S YOUR STORY?

Please contact Gridline if you have any news or stories that you think would be of interest to other grantors.

Tel: 01926 656 325

Email: gridline@uk.ngrid.com

Write to: Gridline,
Summersault Communications,
23-25 Waterloo Place, Warwick Street,
Leamington Spa, Warwickshire CV32 5LA.

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National Grid's Land and Development Group

The Land and Development Group is responsible for acquiring all rights and permissions from statutory authorities and landowners needed to install, operate and maintain National Grid's electricity and gas transmission networks. The Group acts as the main interface for landowners who have gas and electricity equipment installed on their land. Your local contacts are listed below.

ELECTRICITY AND GAS

- North-west and Scotland 0161 776 0706
- South-east 01268 642 091
- South-west 01452 316 059
- East 0113 290 8235

WAYLEAVE PAYMENTS

- For information on wayleave payments, telephone the payments helpline on 0800 389 5113

CHANGE OF DETAILS

- To inform National Grid of changes in ownership or contact details, telephone 0800 389 5113 for electric and 01926 654 844 for gas, or email grantorservices@nationalgrid.com

ELECTRICITY EMERGENCY

- Emergency calls to report pylon damage to National Grid can be made on 0800 404 090. Note the tower's number – found just below the property plate – to help crews locate it

ELECTRIC AND MAGNETIC FIELDS

- For information on electric and magnetic fields, call the EMF information line on 08457 023 270 (local call rate). Website: www.emfs.info

GAS EMERGENCY

- 0800 111 999

DIAL BEFORE YOU DIG

- Before carrying out any work in the vicinity of gas pipelines, overhead power lines or underground electric cables, you should contact Plant Protection on 0800 688 588 so that searches can be made to determine the exact position of any National Grid assets

CUSTOMER COMMENTS

- Write to Land & Development, National Grid House, Warwick Technology Park, Gallows Hill, Warwick, Warwickshire CV34 6DA. Or email ld.customercomments@uk.ngrid.com

Gridline is produced by Summersault Communications
23-25 Waterloo Place
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Leamington Spa
Warwickshire, CV32 5LA

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Web win

Elizabeth Tailby-Faulkes from Aylesbury in Buckinghamshire won £150 of M&S vouchers with this spider shot. Turn to page 20 for your turn.

Competition winner

Congratulations to James Bakewell, an arable farmer and duck breeder from Kidderminster in Worcestershire, who won a two-night luxury getaway for two. He said: "I often enter the Gridline competition, but have never won before, so this is a wonderful surprise. We'll have a lovely time."

Regulars

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- 18 Pure folly or genius? The grantor with the ultimate garden ornament



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Felix Dennis (left) and Hugh Johnson OBE plant the millionth tree

The impossible dream comes a step closer

THE HEART OF ENGLAND Forest Project has celebrated the planting of its millionth tree at a special event in Warwickshire.

The landmark represents the first 10% of the project's ambitious vision to plant 25,000 acres of native British broadleaf trees in the heart of England.

Publisher and poet Felix Dennis, the main sponsor of the project, asked his friend Hugh Johnson OBE, author of books on wine and trees, to help him plant the milestone tree.

Public access

Only 1.5% of the UK currently has tree cover. To date, 2,500 acres of native broadleaf saplings have been planted by the project in an area seven times as big as Hyde Park.

National Grid is backing the project by sponsoring Haydon Way Wood, a pocket of land that



will become a wildflower meadow with 1,000 trees. The aim is not only to plant the largest native broadleaf forest in Britain for wildlife, but also to provide public access facilities such as tree-top walkways, campsites, and an education and arts centre.

For more information...



... go to www.heartofenglandforest.com

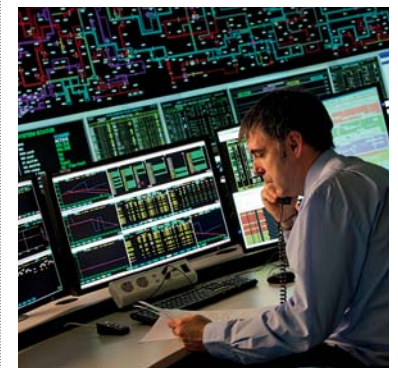
No frights for National Grid

MUCH OF THE COUNTRY FELL into eerie darkness as people tricked or treated at Halloween, with an 800MW reduction in power demand on the night, equivalent to 20 million 40-watt light bulbs being switched off.

But the fall in demand wasn't in the least bit scary for National Grid, which anticipated the dip well in advance.

Electricity cannot be stored in large quantities, so National Grid has to ensure the networks are balanced in real time - with drops in demand forecast and managed.

Jeremy Caplin, energy forecasting manager, said: "We know from experience that events like this will affect demand, so we forecast in advance."





Huw with one of his favourite steers, a black ox called Pint Pot - a Red Poll and Friesian cross

Steer crazy

NATIONAL GRID GRANTOR and farmer Huw Rowlands is celebrating after winning the northern area Steer of the Year award by the Red Poll Cattle Society.

"It's a bit like Rear of the Year, only much better and much less sexist," said Huw, of The Grange Farm in Mickle Trafford, near Chester.

No specific animal won, but Huw's steers (castrated males) were chosen because the whole herd was judged the most impressive.

Farm gate selling

Originating from East Anglia, the rare breed Red Poll cattle are well suited to the low-lying, damp conditions on Huw's farm in the River Goway Valley. The cattle graze on grass for most of the year, before overwintering indoors on silage.

The Red Poll meat is sold at the farm gate as well as at numerous farm shops locally. The beef is low in fat, free from artificial additives and packed with Omega 3.

For more information...



... on the Red Poll Cattle Society, visit www.redpoll.org



Two coats needed up here... one of the workmen braves the elements

A career high for painters

A CRACK TEAM OF PAINTERS with a head for heights have completed a 10-week project working on two National Grid pylons that carry 275kV cables across the Severn Estuary.

Workmen from service contractors Fountains underwent two weeks of training to learn the climbing skills, emergency first aid and rescue techniques needed to work at such a height.

At 514ft, the pylons are the

second tallest in the UK. The men had to work near live 275kV cables and overcome access problems associated with one pylon being on a concrete pier.

The work area was not without its challenges, being near a military base, protected wetlands, a marine protection area and archaeological monuments.

Brushes made from Chinese pig hair were used to apply the five tonnes of paint needed to

cover and protect each tower. The natural split hairs on the bristles hold the paint particularly well, enabling a good, even spread of paint.

Donovan Goshier, regional operations manager at Fountains, said: "A specialist vinyl-based paint was used to give a rough texture to the finish, which will enable it to withstand corrosion from the wind and sea pollution far better."



Eoin's oar-some challenge

TEENAGER EOIN HARTWRIGHT aims to get into the Guinness World Records book by becoming the youngest person to row across the Atlantic Ocean.

The 16-year-old set off on the 3,000-mile trip from La Gomera in the Canaries to Antigua in the Caribbean on 2 December.

Eoin, who spends most weekends working on his National Grid grantor grandfather's farm in Abingdon,

Oxfordshire, has taken a year out to complete the 60-day challenge before he enrolls at agricultural college.

He and two Team Atlantic Trio teammates in the Talisker Whisky Challenge are raising money for Helen and Douglas House, a children's hospice, and Cool Earth, an organisation that works to preserve endangered rainforests. To make a donation visit www.atlantictrio.co.uk



Chief executive Steve Holliday (left) with two of the apprentices



One-minute interview



Jackie Wilkie, grantor relations officer (payments)

BACKGROUND: I joined Land & Development in 2003, moving on to the Payments team in 2007.

CURRENT FOCUS: I'm the point of contact for all enquiries about electricity wayleave payments and also oversee the electricity grantors' database.

LEISURE INTERESTS: Holidays, time with family, gardening, trying to keep fit.

NOT MANY PEOPLE KNOW: One of my ears has been pierced six times – something I obviously thought fashionable at 14!

MOST LIKELY TO SAY: Bless!

UNFULFILLED AMBITION: To travel the world.

THE TEMPTATION YOU CAN'T RESIST: Predictable, but it has to be chocolate.

DREAM JOB: Working with orphaned elephants in Kenya. I love elephants.

IDEAL DINNER GUEST: Alan Carr – he makes me laugh.

WHO WOULD PLAY YOU IN THE FILM OF YOUR LIFE? Renée Zellweger, Bridget Jones, for many reasons!

IF YOU COULD GO BACK IN TIME, WHERE WOULD YOU GO? The Swinging Sixties.

FAVOURITE HOLIDAY DESTINATION: New York, I love everything about it.

Career boost at pioneering £6-million training centre

NATIONAL GRID HAS OPENED a state-of-the-art £6-million gas training facility - the first of its type in Europe - at its National Grid Academy learning centre in Eakring, Nottinghamshire.

The facility is a working replica of an above ground installation (AGI) - a critical complex of equipment on the high-pressure

gas network that helps deliver gas safely and reliably to homes and businesses.

Commitment

Using pressurised air instead of gas, it will allow generations of budding gas engineers to gain hands-on experience of maintaining and operating these

facilities in a safe environment.

National Grid chief executive Steve Holliday said the world-class facility demonstrated the company's commitment to skills training.

He said: "It will also hopefully signal to more boys and girls that engineering is a career they should be considering."

Gridline nets top spot

GRIDLINE, NATIONAL GRID'S magazine for its 35,000 grantors around the UK, has been named Class Winner at the Institute of Internal Communication national awards.

The title headed off strong competition from four other

nominees to clinch the Best Membership Publication award just a year after its relaunch.

Editor Dawn McCarroll (pictured, far right) said: "Much of Gridline's success is down to the excellent feedback we have from our grantors who want to be in it."



(l to r) Account manager Julia Fulford, IoIC president Suzanne Peck and editor Dawn McCarroll



Alastair Dick-Cleland, who managed the £2.3-million Landmark Trust project at the grantor-owned property

'Inside-out' building's top award

A FORTIFIED, 12TH-CENTURY, upside-down manor house, once the home of the future wife of Edward IV, has won the Royal Institute of British Architects' top accolade, the Stirling Prize.

Astley Castle, near Nuneaton in Warwickshire, is owned by the Arbury Estate and let to the Landmark Trust, a building preservation charity that rescues historic buildings at risk and runs them as holiday homes.

Once inhabited by Elizabeth Woodville, the property was

destroyed by fire in 1978, but a £2.3-million Trust project has created an imaginative, contemporary setting woven into the fabric of the ruined structure.

With its four bedrooms on the ground floor and open-plan lounge above, the design makes the most of the views both into and out of the site.

"The house is a modernist house in an ancient shell: an upside-down, inside-out patio house, filled with light," said Stephen Witherford of Witherford Watson Mann Architects, who brought the building up to date.

For more information...



... pictures and details of the Trust's work, go to www.landmarktrust.org.uk



At the launch ceremony (l to r): Galton Blackiston, owner of Morston Hall restaurant (supplied by Elveden Farms), Jim Rudderham, conservation and wood manager at Elveden, and special guest The Earl of Iveagh

The living classroom

National Grid grantor Elveden Farms has joined the nationwide network of 40 LEAF Demonstration Farms to show the best in sustainable farming.

A variety of vegetables and cereals are grown on the 9,000-hectare estate in East Anglia, which devotes a third of its land to conservation activities.

In its demonstration farm role, the Suffolk estate will act as a 'live classroom', where visiting

farmers, local schools, community groups and conservation organisations can observe how food is produced in harmony with caring for the environment.

LEAF also organises Open Farm Sunday, which takes place on 8 June 2014.

For more information...



... and to register, go to www.farmsunday.org





DOUG'S DREAM

COMES TRUE

Doug Florent questioned his own sanity when he **upped roots from London** with a vision of taking shooting to a wider audience... 25 years later, he's glad he **followed his dream**



Doug Florent's journey from the streets of suburban London to the grounds of some of Britain's finest stately homes has been a surprise even to him.

As a teenager, he worked briefly and unenthusiastically in the kitchens at London's Savoy Hotel while he was looking around for a career.

He'd always had an entrepreneurial spirit and, with then girlfriend Shirley, bought a property, renovated it and sold it at a healthy profit.

"Then we did what most self-respecting people would do - bought a sports car each," he joked. "But there were other things I wanted to do, like learn to fly a helicopter and try shooting, so on my way home I stopped at a shooting range near Northolt Airport and told them I wanted to try it."

A spontaneous personality and desire to have a play sparked a love affair that would see him devote the next half-century to shooting.

"After that first lesson, Shirley and I got the bug and competed all over the world, before settling down together and starting our own gun shop in west London," he said.

Accessible

Perhaps influenced by his down-to-earth roots, he's sought to brush away the clay pigeon and game shooting sports' reputation as the sole preserve of the wealthy.

Around 25 years ago, jolted by the news that their two children had asthma, he and Shirley quit London and bought 250 acres of farmland just south of Bicester by the noise-dampening M40.

"When I first arrived I thought 'What the hell am I doing here?'. I was a bloke from London in the middle of nowhere, but I did have this vision and that's what drove me on," he said.

His desire to make shooting accessible to the widest audience saw him plant 25,000 trees, with help from the Woodland Grant Scheme, before creating 18 weatherproof shooting bays - stands - and clay pigeon towers.

He kept up the London business, as the fields were landscaped, finally moving lock and stock to the now

Ladies that shoot

Increasing numbers of women are taking up shooting because it's a sport where they can compete on an even playing field with the men.

Marilyn Kingsnorth has been shooting for 10 years after her husband bought her a lesson for a present.

"You either love it or hate it, but I loved it so much I went on to compete in tournaments. It's utterly addictive," she said.

Nik Doyle (right) said: "It's not as difficult as you might think and is extremely satisfying from the first shot. It's one of those sports where you can always improve, so you always



want to have one more go."

Friend Sarah MacMahon agreed: "My husband got me into it. Now I'm obsessed by it, I think he may be regretting that."

thriving Oxford Gun Company, which is among the most highly regarded shooting schools in the south, attracting people from the Midlands and London.

The aficionados flock here - 2012 double trap gold medallist Peter Wilson is a regular and Commonwealth double clay gold winner Steve Walton lives on site - but it's the next generation of shooters that excites Doug the most.

The next level

With son David they've launched a series of events, from Have a Go days to the Schools Challenge, initiatives that have introduced 25,000 new shooters to the sport over the years.

He said: "The Schools Challenge lets children from all backgrounds try shooting. If they like it, they can apply to join the Academy where we take them to the next level, with training from sports psychologists and physios. It's rewarding to see them grow."

Children between 12 and 18 can also experience the thrill of a Young Shots Game Day off-site on nearby grand country estates, whether it's shooting, beating pheasants into the air from half a mile away, or picking up.

"One lad aged 13 shot a woodcock with one of his first shots. I know seasoned shooters who have struggled to hit one because they are so quick and flighty," laughed Doug.

"When the children leave our school their parents often say they're more mature, more responsible and disciplined."

Doug waves away suggestions that it's a rich man's sport. Have a Go sessions are £20 and full days a tad over £100, for which inexperienced recruits will be put through their paces on one of the variously paced clay shoots.

Doug, who also hosts corporate days, and stag and hen dos, added: "We have stands where we can simulate the flight and movement of pheasants, teal and rabbits, to name a few. The thrill on people's faces as they try it for the first time is indescribable. Once they've got the bug they're hooked and my job in opening up the sport to an even greater audience is that bit more complete."

Racks of rifles in the shop (below left); Sarah MacMahon is urged to relax before pulling the trigger (middle and right)



TRUCKLE BROTHERS

Richard and Nick Kenyon are **custodians of a family secret** dating back almost 60 years, and it's a **time-honoured tradition** that's safe in their hands

Hidden away under lock and key, and stored in liquid nitrogen at two secret locations in the north of England lies the secret to a decades-old tradition.

Wave away the magical, icy mist swirling around the cryogenically frozen test containers and you will discover the 'crown jewels' of Nick and Richard Kenyon's empire. The brothers are the custodians of the Dewlay Cheese name, started three generations ago in the heart of Lancashire by their grandad George.

Back in 1957, he created the unique culture used to give their regional award-winning cheeses their characteristic flavour - and that same natural yogurt-like melting pot of bacteria has been passed on each day ever since.

"We tweak the recipe, but the base, or starter culture, is what makes our cheeses unique. We keep some of the culture back every day and have done that for almost 60 years, so we always have it," explained Nick (main pic).

"It's this that sours the milk and begins the process, so we make sure we have samples stored in liquid nitrogen at separate locations off-site in case of an emergency. Normally, the bacteria will die off and change the taste, but because we inoculate it ourselves, we have a supply forever."

Distinctive

The culture is the key ingredient that gives Dewlay's mainstays of Lancashire Creamy, Crumbly and Tasty their distinctive taste and texture.

The names of the cheeses are just as no-nonsense

as the name of the business. Dewlay, jokes Nick, was his grandad's Lancastrian take on the French 'du lait' or 'of the milk'.

Once that milk comes in from around a dozen dairies near the factory - purpose-built in Garstang, just south of Morecambe Bay, by the brothers' dad Neil in 1997 - it sits in three giant vats.

That's when the secret ingredient is added, before the three main brands, along with Double Gloucester, Garstang Blue and Red Leicester, are all lovingly created in the time-honoured way.

Pioneering

Nick bemoans the rise and rise of the mass-produced and wholly mechanised Cheddar market as nibbling away at the traditional cheesemakers that have made Britain great.

"Don't get me wrong, there's a place for them, but the product tastes nothing like the cheese we produce here. If you go to their factories you will not see any people, just a chap watching a bank of computer screens," he said.

"Here, we have equipment to speed up the packaging, but the main part of the process is still done by hand under the watch of three experienced cheesemakers."

Beneath a public viewing gallery - another pioneering idea of dad Neil, who passed away in 2009 - the team work at separating the curds and whey on drying tables, before repeatedly 'cutting' the soft white cheese by hand.

From milk to mould, the process takes around six hours and is then left overnight to turn from ➔➔



More cheese please

- A 20kg truckle of Lancashire cheese retails for £500 at London's foodie Borough Market.
- Celebrity chef Jamie Oliver once championed Dewlay's Garstang Blue cheese in a TV ad for Sainsbury's.
- Between 15 and 20 tonnes of cheese are produced at the 18-acre site every week.



Nick (left) and Richard sample a fresh batch

The traditional copper milk clusters (right) contrast with the stylish new dairy shop (below)



a warm block into the speciality cheese that has earned Dewlay the Best Territorial title for its Lancashire waxed truckles.

"A lot of attention to detail goes into our cheeses. Our cheesemakers and an independent grader are constantly assessing them for the slightest change.

"We invest a lot of time, passion and love in our products because we are proud to be upholding a long tradition," said Nick.

That approach has ensured the family name guarantees quality, but Nick insists the pressure is always on to compete with the big-name manufacturers, even if not in scale.

The firm employs just 70 people and its fridge warehouse, while nicely stocked with mature (Creamy - stored for six to eight months), extra

mature (Tasty - 12 months) and Crumbly (two weeks), is not bulging with line upon impersonal line of the 20kg blocks.

He added: "Lancashire cheese accounts for 1% of the UK market, so we have excellent relationships with some of the big supermarkets like Morrisons, Waitrose and the small local chain Booths, who value our traditional approach and attention to detail. We try to stay ahead of the field by offering tours and last year we opened a shop to sell our cheese and other produce from local suppliers."

A glance in the visitors' book shows the approach is working, with people from Singapore, Australia and Atlanta all taking a taste of Lancashire - and that special culture - home with them.

For more information...



... about the brothers' commitment to traditional cheesemaking, visit www.dewlay.com

Build it... and they will come

When pioneering Neil Kenyon decided he wanted to place a 126-metre-tall wind turbine in the middle of Lancashire's rolling countryside, the neighbours were not amused.

"He was a tight Lancastrian, who wanted to save money, and he had a vision," said son Nick.

In an energy-intensive business, where milk has to be constantly cooled, Neil could see that the turbine was capable of offsetting much of the costs. A long and sometimes controversial four-year process ended in 2010, sadly, too late for Neil to see the fruit of his vision.

The £2.2-million tower took two days to erect, is visible from Morecambe Bay and makes Dewlay the first UK cheesemaker to be supplied by green energy.

Nick said: "The neighbours like it now and as far as the costs are concerned, it is worth looking into. It's lovely because every time I see it, I think of my dad and smile."



The man with the vision (above) - Neil Kenyon, Nick and Richard's father





MORE THAN JUST ENERGY

As well as **powering the nation**, National Grid plays a pivotal role in **supporting communities** near you

Most of the time we get on with bringing energy to the nation without a murmur - 99.9 per cent of the time you don't need to give us a second thought.

But National Grid is far more closely connected to the communities you live and work in than you might think. It's all part of our corporate responsibility, community and sponsorships activity.

The latest big partnership we've signed up to is a three-year extension to our volunteering partnership with Special Olympics Great Britain.

We have pledged to continue as premier partner to the organisation by supporting events around the UK through volunteers and skills-based support, as we have since 2007.

It means everything to one National Grid employee, Steve Wilson, and his son Sam, who has autism, and

Everyone was a winner at the recent Special Olympics in Bath

to thousands of other athletes with learning disabilities.

Caroline Hooley, National Grid's Corporate Responsibility and Sponsorships Manager, said: "We want to get involved with the things that matter to us and to society, so energy can continue to play its critical role in all our lives. We want to inspire the next generation to contribute to society and make the most of their lives. With Special Olympics Great Britain, we can do this through sport.

"Anyone who says social investment is just a 'nice to have' is not paying attention to our world. Our work means solving social problems, so we must be active in that area."

National Grid's strategy is based around three strands the company is passionate about, which are important to the business: inspiring for the future, designing for the future and preserving for the future. Caroline said: "We have a pivotal role to play in local communities, which also puts us at the heart of one of the greatest challenges facing our society - creating a new, low-carbon, sustainable energy system that preserves our environment for future generations and provides the security of energy supply that we all expect and rely on."

For more information...



... visit www2.nationalgrid.com/responsibility/

Cancer patients are set to benefit after National Grid employees voted for Macmillan Cancer Support as their new Employee Chosen Charity. The national charity, which gives practical, medical and financial support to people with cancer and their families, will be the target of our fundraising events until 1 January 2016.



FLOUR POWER

Miller **Mike Lovatt** harnesses the power of water to wake a **slumbering giant** and bring **history back to life**



The current fashion for artisan bread and a passion to protect the nation's heritage are ensuring a piece of history is alive and well in the heart of the Cotswolds, with engineer turned miller Mike Lovatt at the helm.

When the Prince of Wales reopened the watermill on the Stanway Estate, near Cheltenham, in 2009, it marked the end of a nine-year project to revive an ancient tradition for generations to come.

The ultimate in carbon neutral, renewable energy, the sudden sound of a torrent of water emptying from the millpond on to the top of the massive waterwheel signals the waking of a slumbering giant. Soon the rhythmic heartbeat of the wheel can be heard, accompanied by



"We are tapping into an unlimited source of renewable energy to turn our locally grown wheat into a product that has virtually no food miles. What could be better than that?"



The Stanway Estate mill dates back to 1291 and, after half a century of neglect, is now back in action, under the watchful eye of miller Mike Lovatt (above right)

After its first spell of activity and the demise of the cloth industry in the 17th century, it became a corn mill and then a sawmill. Later, the mill drove a generator that supplied the local village and estate with power, but the advent of mains electricity hastened its decline, and in more recent years it has hosted craft workshops.

Restoration

The three-storey structure in Cotswold stone is built into the side of a hill, its millpond fed by a stream diverted hundreds of years ago from the valley floor. A leat or channel was cut into the side of the hill to gain sufficient height.

"In dry periods the pool can empty in about four hours, but as an estate mill it was never designed for continuous operation," said Mike, the miller at Stanway and a former mechanical engineer, who worked on the original restoration project as a volunteer.

The giant cast-iron waterwheel, manufactured by James Savory of Tewkesbury, was installed in 1850 to drive a circular wood saw. With a diameter of 24ft, it is the eighth largest wheel in the UK.

"People are always staggered by its size and power," said Mike. "Larger wheels provide more momentum, and the gravity-fed overshot design is particularly efficient because it uses the weight of water in the buckets, as well as the force of water, to provide rotation."

A shaft from the waterwheel transfers all this energy through a set of wheels and bevel gears, which raise the speed from 6 revs per minute (rpm) to the 80rpm needed at the millstones to grind flour.

The Solstice milling grain is grown on the estate by Philip Mann, a tenant farmer, who delivers it to the upper floor, where it is stored in bins before being delivered through a chute straight on to the millstones a floor below.

The French burr millstones are considered the ➔

the steady rumble of huge rotating gears and cogs, the floorboards throbbing as the building comes alive.

The building - there is evidence of a watermill used for fulling (cleaning wool) at Stanway from 1291 - has been lovingly restored by the Earl of Wemyss, primarily to produce his own flour, but also to teach schoolchildren and others how real bread should be made.

Challenges

The restoration project, which started in 2002, faced formidable challenges. All internal machinery, save the waterwheel, had been ripped out and sold for scrap in the 1950s, and the millpond was silted and full of rubbish.



In numbers

£150

the cost of the French burr millstones in the 1750s (£150,000 in today's money)

20,000

the number of working watermills at the start of the 19th century



Rolls-Royce of stones because they are made from an exceptionally hard-wearing kind of quartz found only in one area, near Paris. Each stone has a 4ft diameter and weighs more than a tonne. As the upper 'runner' stone moves against the stationary bedstone, the configuration of grooves in the surface grinds the corn in a scissor action, moving the flour to the edge for collection.

The flour then falls down a chute into a bag as wholemeal flour, or it can be diverted via a belt-driven elevator back to the top floor, where it descends again through a grader. Here it is separated into three grades of white flour (fine, medium or coarse) before the remaining bran is used as horse or pig feed.

Sounds of the mill

From his position on the ground floor, Mike can control the flow of water entering the waterwheel, as well as how much grain falls on to the millstones, and the gap between the millstones.

"There's a contraption in the grain feeder (called the shoe) that rings a bell when the amount of grain between the stones is insufficient," said Mike. "Flour dust is highly explosive and if the stones are allowed to grind together they could spark - and turn us into a convertible!"

"After a while your hearing becomes attuned to the sounds of the mill and you know immediately if anything

sounds abnormal."

The flour is sold in 1.5 kilo bags in farm shops and local delicatessens within a 30-mile radius. It is also available from the mill on a Thursday morning when milling takes place.

"Our flour is an entirely natural product, with none of the artificial additives, preservatives or improvers that modern bakeries add to enhance the appearance and usability of their products," said Mike, with some pride.

"Moreover, we are tapping into an unlimited source of renewable energy to turn our locally grown wheat into a product that has virtually no food miles. What could be better than that?"



Miller Mike Lovatt (main picture) and Chris Wallis (above left), one of two professional millwrights who led the project, but he didn't live to see its completion. He was the son of Barnes Wallis, inventor of the Bouncing Bomb

For more information...



... about Stanway watermill, visit www.stanwaymill.co.uk



Award-winning farmer Robert Newborough (above) with his bison; (below) the new farm shop, opened by Prince Charles; and (bottom) just a few of the Rhug Estate team

Just over a decade ago, Robert Newborough was selling organic meat burgers from a roadside takeaway to lorry drivers, bikers and tourists.

He'd inherited a 12,500-acre estate just four years earlier and soon took the decision to embark on an ambitious diversification strategy.

From that humble grab-and-go beginning, the business now has an annual turnover of £5.5 million and employs 85 people.

Word of mouth, once limited to those passing through Corwen in north Wales, has spread too. Robert's organic meat is sold wholesale and direct to delis, babyfood companies, airlines and train companies, as well as to top restaurants and hotels in London and the Far East.

To cap it all, Robert, the creator of the award-winning Rhug Organic brand, has just been named Farmers Weekly Farmer of the Year 2013.

Team effort

One of the most successful organic farming enterprises in the UK, Rhug Organic sells beef, wild bison and salt-marsh lamb, all processed through a family-run abattoir two miles away.

Robert, who also won the



Diversification Farmer of the Year category, said: "The news came out of the blue. It's a great honour and a tribute to the commitment of the fantastic team here."

His business strategy was based on selling directly to consumers: "It started in 2002, when we sold organic meat burgers from the side of the road. The various vans that made up the old farm shop and burger outlet began to look like a shanty town on the outskirts of Mumbai, but it created a grab-and-go food culture, which attracted people on their way along the A5."

That side of the business grew so strongly that he invested in a new farm shop - now offering more than 2,000 products, many local or organic - and a bistro restaurant and takeaway in 2011. He also still sells produce from a stall at London's Borough Market.

The secret of Robert's success is partly down to his determination to 'sweat' every asset, big or small, to help make the estate sustainable. He now champions green waste composting, farm tours, gorge walking, rally-car driving and canoeing. Robert's vision and investment in renewable energy - including solar and hydro schemes - also helps meet a proportion of the estate's power needs and generates additional income.

For more information...



... about the Rhug Estate go to www.rhug.co.uk

ROOM WITH A VIEW

By definition, the **giant folly** on the Rushmore Estate may not have a purpose, **but try telling that** to its owner

William Gronow Davis, owner of the 7,000-acre Rushmore Estate, on the border between Wiltshire and Dorset, does nothing by halves. Since inheriting the estate near Salisbury from Michael Pitt Rivers in 1999, he has thrown himself into restoring its ancient woodlands, developing existing visitor attractions and diversifying into new ventures.

So when it came to completing the view from the drawing room of his home in the village of Tollard Royal, his immediate inclination was to think big – very big as it turned out. At 65ft high, the massive four-sided gate completed in 2009 is thought to be the tallest folly to have been built in Britain for more than 100 years. The result is a spectacular vista from his 13th century home – a former royal hunting lodge frequented by King John. The eye is drawn down a tree-lined avenue, on past an ornamental garden canal and fountains to the folly nearly a mile away,

Conversation piece

“It’s a wonderful sight and finishes off my garden,” said William. “It’s also quite a conversation piece when there are guests, particularly at night when it can be illuminated at the flick of a switch.”

The folly can be seen from a public footpath and is a popular landmark on the estate at the heart of Cranborne Chase, an ancient royal hunting ground and Area of Outstanding Natural Beauty. So large is the structure that it is used as a direction marker by aircraft landing at nearby Middle Wallop airport.

“Most people say they like it, and I was gratified

to hear that Natural England said it enhanced the natural landscape,” said William. Despite being in a protected landscape and close to a Grade II* listed house and gardens, the structure was given planning permission because originally it was to have incorporated five mobile phone masts.

Artistic talents

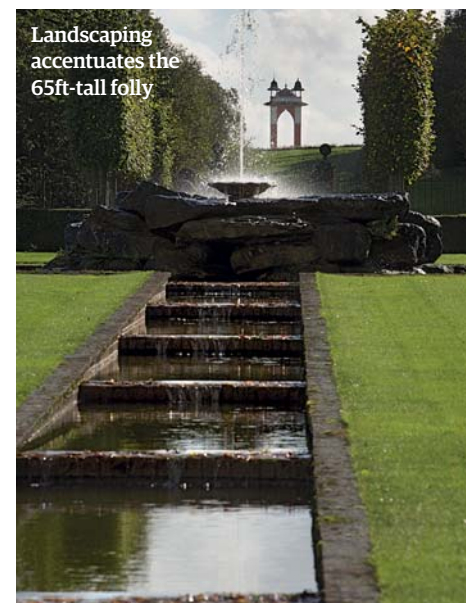
The base of the folly is formed from Turkish limestone and has the Gronow Davis family crest on it, along with the four compass points. The four pillars, topped by five copper domes, are made from lime-rendered concrete and washed in red ochre to match the house. William designed the folly himself, drawing on the artistic talents that made him an acclaimed landscape painter before taking over the estate.

He chose the Indian Moghul style partly because he was born and raised in India until the age of four. The design of the folly also echoes the Nepalese and South Indian-inspired pavilions of the estate’s Larmer Tree Gardens, just a few hundred yards away. They were planted in 1880 by General Augustus Pitt Rivers, Michael’s great-grandfather.

The first private gardens to be opened for the ‘enlightenment and entertainment’ of the public, they featured a water garden, open-air theatre and a series of Indian-inspired ‘quarters’, with bungalows and lawned picnic areas. After the General’s death in 1900, the buildings fell into disrepair and the gardens became overgrown, but the site was restored and reopened by Michael in 1995. Today, the gardens host two annual music and arts concerts and are popular

These foolish things

- According to the dictionary, a folly is a “costly structure considered to have shown folly in the builder” but, in essence, follies are better described as buildings erected for the sheer fun of it.
- The height of their popularity was in the 18th and 19th centuries.
- They come in all shapes and sizes, from obelisks and pyramids to sham castles, towers, temples, pavilions and pagodas.
- Far from being pointless, many of the people who built them had their own very good reasons – to create a thing of beauty on a large estate, for example, or to commemorate a person or event.
- Others were born out of vanity or ego, or simply created on a whim. “The great point of this tower is that it will be entirely useless,” retorted Lord Berners in 1935, when a planning subcommittee asked him why he wanted to build a 104ft tower on his land at Faringdon, Oxford.





William enjoys his room with a view

for weddings. Recently, building work has begun on a new pavilion offering expanded catering facilities.

William has been involved in the management of the Rushmore Estate for more than 50 years: "When Michael Pitt Rivers took over in the 1960s, he soon realised there was a need for a major overhaul." Rushmore House was sold for use as a school, an 18-hole golf course was established in the deer park, and parcels of land sold to fund much-needed renovations to estate farms and cottages.

The estate has one of the largest blocks of ancient broadleaved woods in southern England. A major replanting scheme began after the Great Storm of 1987 and today the woods are recognised as a wildlife site of national importance. Over recent years, species-rich chalk grassland has been reintroduced, as well as miles of new beech tree avenues and fencing.

The Rushmore Estate also takes its responsibilities to the community seriously, with the Larmer Tree Gardens and Rushmore Golf Course regularly holding fundraising events for good causes. William is patron of many local charities, as well as sports and cultural bodies, including Dorset Opera and Dorset Search and Rescue, a voluntary organisation that works with the emergency services to locate missing persons.

Meanwhile, he is planning a new folly in the shape of another grand gateway, this time providing an entrance to a horse trials venue. "It will be larger than life and suitably over the top," he promised.

For more information...



... about the Rushmore Estate, go to www.rushmore-estate.co.uk

In numbers

1,800

the number of follies in England alone

Three of a kind

HADLOW TOWER



At 185ft, Hadlow Tower, the tallest habitable folly in the UK, was built by 18th-century industrialist Walter Barton May, who added an extra 50ft so that, according to local legend, he could spy on his wife whom he suspected of having an affair with a neighbour.

THE DUNMORE PINEAPPLE



Among the more eccentric follies is the gigantic pineapple built in 1761 at Dunmore Park, near Falkirk, by John Murray, Earl of Dunmore. Its purpose? To boast that pineapples – then extremely rare – were being grown on his estate.

PETERSON'S TOWER



The 218ft folly in the New Forest, completed in 1885, is said to be the world's tallest non-reinforced concrete structure. It was built by Andrew Peterson, who made his fortune in India, and with 13 storeys and 400 steps to the top, the tower offers superb views across the Solent.

Lastword

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WIN! A NOOK HD+ tablet

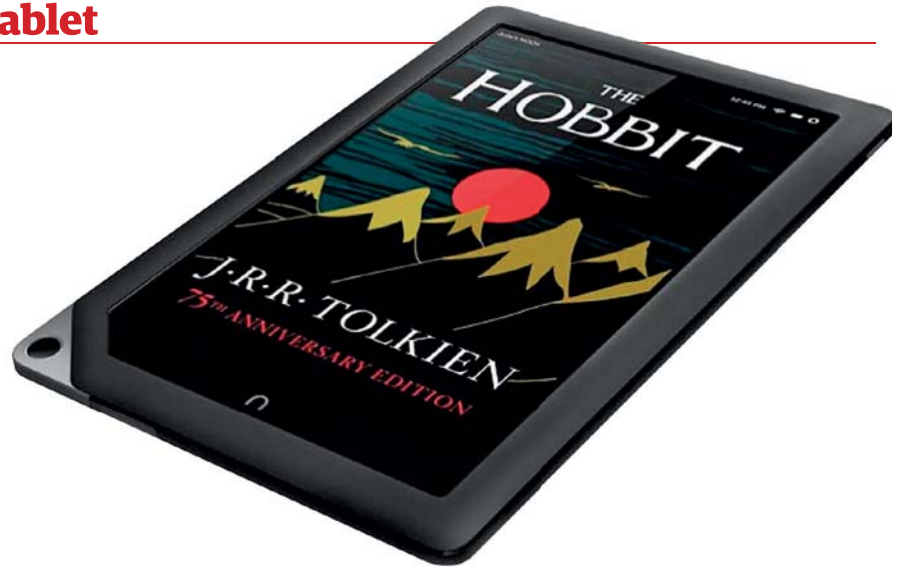
WATCH FILMS ON THE GO, settle down with a good book, play a game with the children, or do all three with the new NOOK HD+ tablet, Gridline's competition prize.

The 9-inch full HD screen, super-fast processor and 32GB memory means you can keep your selection of the 2.5 million ebooks and 700,000 games and apps in the Google Play library forever.

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As if that wasn't enough, the android device offers instant access to a library of music to suit all tastes, from Sinatra to the Stones.

So for your chance to win, answer this simple question.



Q How did Dewlay, the Lancashire cheese firm run by Nick and Richard Kenyon, get its name?

Send your answer, name and contact details to Gridline NOOK HD+ Competition, 23-25 Waterloo Place, Warwick Street,

Leamington Spa, Warwickshire CV32 5LA or email them to gridline@summersault.co.uk **Closing date is 24 January 2014.**



Photo competition

Elizabeth Tailby-Faulkes won with this 'season of mists and mellow fruitfulness' shot and said: "I'd only gone out to pick damsons for gin when I spotted the web."



A £150 NEW-YEAR SPREE

Fancy kicking the new year off in style with £150 to spend in M&S? Well get rid of the winter blues by entering Gridline's photo competition and sending us a shot with the theme 'new year, new start'.

Send in your photo to Gridline Photo Competition, 23-25 Waterloo Place, Warwick Street, Leamington Spa CV32 5LA, or email to gridline@summersault.co.uk including your name, address and phone number. The closing date for entries is 24 January 2014.

COMPETITION TERMS AND CONDITIONS

NOOK HD+: The winner will be the first entrant selected at random who correctly identifies the answer (to be featured in the next edition) and who is a National Grid grantor at the time of the draw. The editor's decision is final and no correspondence will be entered into. Gridline reserves the right to change the prize without prior notice. The prize is not transferable and cannot be exchanged for cash. The closing date is 24 January 2014.

PHOTO: The winning image will be the one judged to be the most visually appealing, original and relevant to the theme and will feature in the next edition. The winner must be a National Grid grantor. The editor's decision is final and no correspondence will be entered into. Gridline reserves the right to change the prize without prior notice. The prize is not transferable and cannot be exchanged for cash. The closing date is 24 January 2014. Prints cannot be returned.

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