

### U3A “How it Works” Group

#### Visit to G. R. Wrights Flour Mill, Harlow – Tuesday 5<sup>th</sup> April 2022

Thirteen members of the group visited G.R. Wright & Sons Flour Mill, Harlow, where an exclusive tour was arranged on Tuesday 5<sup>th</sup> April. G. R. Wrights, family millers, have been milling since 1867 originally from their Enfield mill, which is still in fully operational to this day but on a smaller scale than Harlow. At the beginning of 2022 their state of the art mill was opened in Harlow and members were welcomed by the Managing Director, David Wright. During refreshments David explained the milling process and answered various questions on where our wheat comes from, additives etc. In order that everyone had a good opportunity to see and hear about the process from start to finish members were divided into 2 groups for the tour. David Wright headed one group whilst Julian Woodgate, Technical Director, took the second group. Mark Robinson, Operations Director, was also on hand to answer questions.

It was explained that the basic art of milling flour has remained the same for generations and despite the Harlow mill being high tech past generations of the Wright family would have understood the principles of the process taking place today. Most of the members were amazed at the size of the mill itself and the small amount of staff employed to run it, computers, of course, play a big part in what is happening at each stage of the process nowadays.

After viewing the mill, floor by floor, the tour ended in the vast warehouse where they could see the end product and how the large sacks of flour are filled by machine within seconds and packaged ready for distribution. Most were amazed at all the varieties of flour produced.

I think it is fair to say that everyone left having enjoyed the visit and knowing more about the milling process with the addition of a little goodie bag to test their baking skills when they returned home.

