

## Village Business

### Flour Power

Readers of The Wychwood will no doubt have seen the imposing brick FWP Matthews mill as they travel on the A361 Burford to Chipping Norton or if they have used Shipton under Wychwood railway station.

#### Unique History

We are an award winning, independent flourmill currently owned and managed by the great-grandsons of Frederick

William Powell Matthews. The mill was built by another long-standing local company, Alfred Groves of Milton, and completed in 1912, after the original Frederick Matthews had died. That

original mill is still in use today, but now houses newly upgraded plant which was installed last year and is capable of grinding four tonnes of wheat an hour. Some of the older machinery is unique and the last existing working example in the world. The mill can produce up to 600 tonnes of flour a week. With this increase in production there has also been a 20% increase in staff, and we are often recruiting for more people to join the team; please give us a call if you would like to know about current job vacancies.

#### New Car Park

Last year we put in a new car park. This is available for use both by the mill and

those wishing to park their vehicles while they travel on trains going in the Hereford direction. We have also put in a tarmac path making the walk from the car park to the platform easier and safer.

#### Local Sponsorship

As we employ many local people, we like to support the local community whenever possible, from buying wheat from local farmers, using local services,

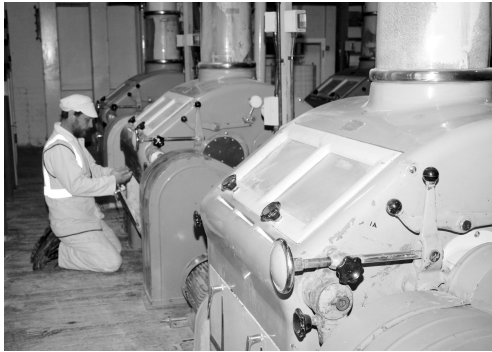
to sponsoring events and organisations. This year we are sponsoring Shipton under Wychwood Cricket Club, Milton under Wychwood under 10's Football Team and The Chipping Norton Theatre Art

Gallery. We also contribute to small events such as Ascott pre-school Halloween Party, the Wychwood School and the local NCT Christmas Fair.

#### Easy-Carry Flour Bag

In the spring we will be introducing a new size flour bag. The 7.5kg bag, with carrying handles, should be here at the beginning of April. This is ideal for those who regularly make bread either by hand or with a bread-making machine. If you would like to buy some flour direct from the mill, or would like any more information, please get in touch with me on: 01993 830342 or call in.

**Angela Francis**



Anthony McKellar, Rollerman