Commercial Specialist Mills

Shipton Mill

Long Newnton, Tetbury, Gloucestershire, GL8 8RP.
+44 (0) 1666 505050

Built on the site of an ancient water mill which is recorded on the Domesday Book, Shipton Mill has undergone many phases of rebuilding. The present mill is a modern powered industrial mill with the working stones based on old technology using French burr stones. The mill wheel still turns, but it is now just for demonstration purposes.



www.shipton-mill.com/

Shipton Mill produces a wide range of organic flours for specialist bakers. Their grain is sourced as locally as possible. They have an on-line shop and produce flour from ancient varieties of wheat. These crops are in some demand and they may be out of stock, prior to the next harvest. Mail order is an economical way of obtaining rare flour if you are at a distance from the mill.

The flour produced by Shipton Mill is a cool milled product which gives good quality flour for baking. I have always been pleased with the results of bread baked using this source of flour. I have also used their specialist ancient grains and they are as good as it can be in specialist baking.