

BREAD: FROM FIELD TO TABLE

HASS, Technologies

How is bread made and how was the wheat industry important in Toodyay?

Students will:

- Appreciate the importance of bread as a food source, both now and in the past.
- Explore the process of making bread, from planting seed to baking.
- Make their own bread product by hand to develop empathy with people in the past.

ENGAGE

- What have you got in your lunchbox today?
- How many people in the class have bread, buns, or crackers?

You can show students this [A-Z of breads around the world](#) video and ask who has tried some of the different types of bread shown.

EXPLORE

Watch an ABC Education video '[Where does bread come from](#)', up to about the 4:30 mark.

Show students a photo of Toodyay's wheat farmers from the past, and discuss:

- What crop are these farmers producing?
- What are they doing in the photo? / Which part of wheat growing does this photo relate to (ie. planting, harvesting, transporting)?
- How is the technology different to what you saw in the video?
- What other interesting things can you see in the foreground / middle ground / background, and what does this tell you about the past?



EXPLAIN

- Every society has a form of traditional bread. It varies in ingredients and how it is made. Eg. [Aboriginal people collected seeds from plants such as the wattle](#) and [ground those to make damper](#). Show students a Noongar grinding stone.
- When European people came to WA, they longed for the bread from home, so growing cereals like wheat became a priority. One of the reasons the first European farmers settled in the Swan Valley was because it was considered a suitable area for growing wheat.
- Some of the challenges these early farmers had to overcome included developing a new calendar for the best time to plough, sow and reap the wheat, adapting to a different type of soil, and dealing with plant diseases.
- Earliest farming machines were powered by people or horses and later by steam. At first, only the wealthiest landowners in the district could afford farming machines, and these were rented out to others. Part of the problem was getting the machines to Toodyay, before the rail lines were built.
- The wheat produced was initially ground by hand (show students an example of a hand mill). Eventually, several mills were established in Toodyay:



<ul style="list-style-type: none"> ○ Connor's Mill ○ Drummond's Mill ○ Monger's Mill ○ Union Steam Flour Mill ● The closest flour mill to Toodyay today is in Northam. ● Show students the rest of the 'Where does bread come from' video. Explain that Connor's Mill is now a museum, and it contains working flour processing machines from the past – as well as other old wheat farming equipment. 	
<p>EXTEND</p> <p>Watch a video about how bread is made in a factory, and then have a go at making damper, kneading dough to make pizza or bread, or a 'no knead' bread recipe. There are plenty of recipes online. Discuss how time consuming it may have been for people (mostly women) to make bread at home, before any bakeries were established in Toodyay.</p> <p>Optionally, complete the attached worksheet and match the different steps of the flour milling process to an explanation of what it entails.</p>	
<p>EVALUATE AND REFLECT</p> <ul style="list-style-type: none"> ● How many steps can you list in the process of making bread, from the time a seed is planted to when you take a loaf of bread from the oven? ● In what way is farming wheat and baking bread easier today compared to in the past? ● Why do you think it is important to preserve old buildings such as Connor's Mill? 	

WANT TO DO MORE?

- Have a go at [growing your own wheat](#).
- Create an advertisement or packaging for the bread product you make.

USEFUL RESOURCES

- This is a student-friendly website about wheat: <http://www.kidcyber.com.au/wheat> .



Harvesting grain.

Shire of Toodyay local history collection 2001.987



Aboriginal grinding stone, from the South West of WA.
Shire of Toodyay local history collection 2001.748

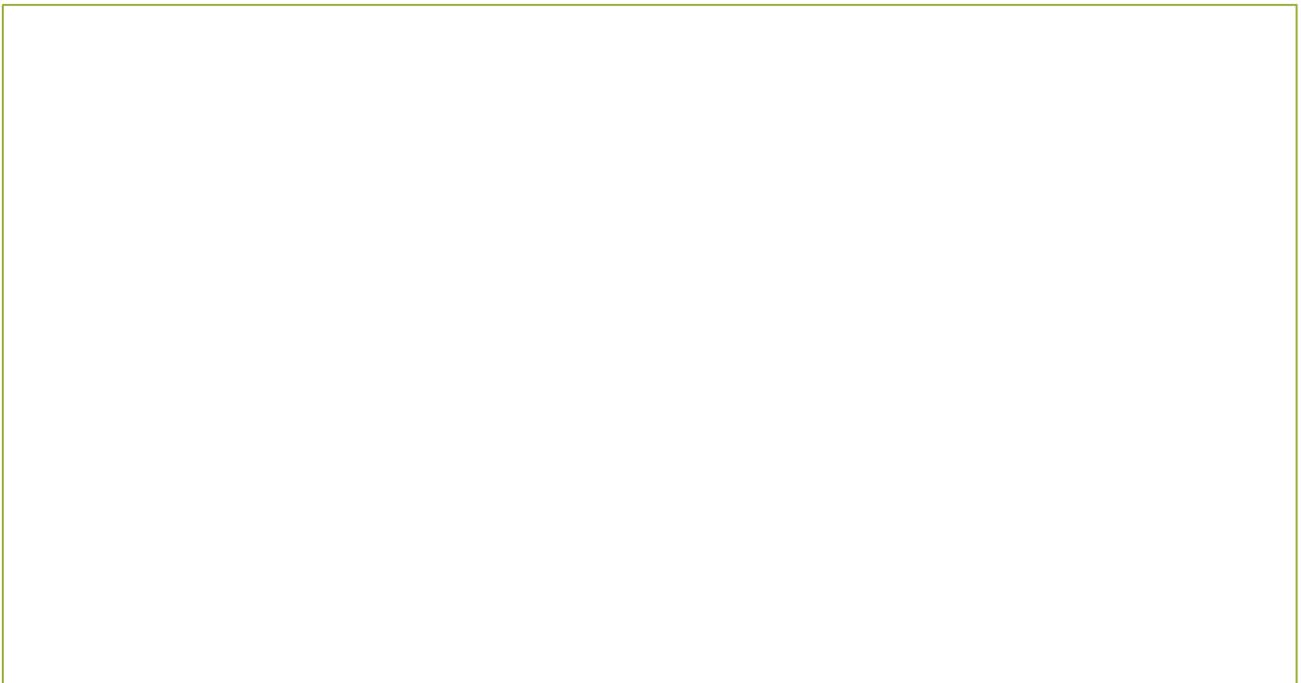


Hand operated mill.
Shire of Toodyay local history collection



Union Steam Flour Mill. This mill was built next to the Newcastle Gaol, and burned down before 1900. It was built by Charles Marris

Shire of Toodyay local history collection 2001-1483



Newcastle Hotel in around 1911, which incorporates part of Monger's Mill, which closed in 1908. In more recent years the hotel became known as the Toodyay Tavern and is now a private residence.

Shire of Toodyay local history collection 2001.967



Old Drummond's Mill in Toodyay c.1857 – 1889

There are no remains of Drummonds Mill today. It was demolished in 1924 and the materials sold for scrap

[Shire of Toodyay local history collection 2001.1289](#)



Connor's Mill, 1920

Shire of Toodyay local history collection 2012.30



Connor's Mill today

Margie Eberle

TURNING WHEAT INTO FLOUR AT CONNOR'S MILL

Can you match each step of the milling process to its explanation?

CLEANING

A. Squashes and grinds the grains to turn them into flour.

SCOURING

B. Moves the flour through a chute (funnel) into bags so that it can be easily moved and stored.

BRUSHING

C. Adds water to the grains to make them easier to crush.

HUMIDIFYING

D. Polishes the wheat to remove any dust.

ROLLING

E. Shakes the flour to remove bran and pollard (rougher, outside of the grain), leaving fine flour behind.

SIEVING

F. Removes dirt from the grain after it is harvested.

BAGGING

G. Removes husks (outer skin) from the grain.

TURNING WHEAT INTO FLOUR AT CONNOR'S MILL

ANSWERS

- CLEANING: (F) Removes dirt from the grain after it is harvested.
- SCOURING: (G) Removes husks (outer skin) from the grain.
- BRUSHING: (D) Polishes the wheat to remove any dust.
- HUMIDIFYING: (C) Adds water to the grains to make them easier to crush.
- ROLLING: (A) Squashes and grinds the grains to turn them into flour.
- SIEVING: (E) Shakes the flour to remove bran and pollard (rougher, outside of the grain), leaving fine flour behind.
- BAGGING: (B) Moves the flour through a chute (funnel) into bags so that it can be easily moved and stored.