

Hill Farm Barn

What is it?

A barn for threshing (separating crops such as wheat into different parts called grain, chaff and straw). Grain is used to make flour, and chaff and straw make good animal feed and bedding. It is now used to store straw and big farm equipment.

How old is it?

It's Victorian, but detective work is needed to discover the exact date. The barn is painted with tar, a black sticky liquid, to keep the water out. Farmers bought tar locally, and the nearest tar works in Rickmansworth didn't open until 1854. The barn must have been built after this.

Where did it come from?

Hill Farm in Chalfont St Peter, Buckinghamshire.

What is it built from?

It's mostly wood, on a low wall made of bricks and flint. Flint is a really hard rock that you can find all over the Chilterns, so it was often used as a building material.

Why is it here at the museum?

Hill Farm was surrounded by houses and the barn was going to be knocked down so they could build some more. Hill Farm Barn is now used to store straw for thatching around the Museum, but now also contains a display of large farm artefacts.



Home Learning

Research

The way that we grow food is changing. Can you think about what you want the future of farming to look like? Find out more about how we can feed everyone in a fair and sustainable way by following the link <https://www.oxfam.org.uk/education/resources/global-food-challenge-711>. Other issues you may wish to research includes the rise of organic farming. Fancy growing your own grub too? Find out more here <http://www.bbc.co.uk/gardening/digin/>

Create

The grain from Hill Farm would have been sent to the mill to make flour. Some of the flour would then have been used to make bread, as it was a staple of the Victorian diet. Find out more here about the grain chain today <https://s3-eu-west-1.amazonaws.com/grainchain/games/follow-the-grain-chain/index.html>

Can you find a bread recipe online and make your own loaf? Here is our favourite: <https://www.jamieoliver.com/recipes/bread-recipes/easy-homemade-bread/>. If you want a challenge, why not cut up the recipe and try to put it back in the right order before beginning! If you are a budding star why not film it on your phone and make your very own cookery show? How about filming a Great Family Bake Off?

Experiment

Did you know whole grains can help to keep your digestive system healthy? Find out more about healthy eating and your digestive system here <https://www.bbc.co.uk/bitesize/topics/z27kng8>. Then try this gross experiment! <https://www.stem.org.uk/resources/elibrary/resource/35396/digestive-system-experiment>

