

“ANTICO MULINO (ANTIQUE MILL) AD ACQUA LICHERI”

Inside the museum, there are 11 show rooms. The building structure of the museum which you can visit was once an antique water mill of the 1700's known by the name “Mulino Licheri”. The original construction dates back several decades after the founding of the actual residential town centre in 1704 . Once these founding fathers had settled into their new residence, they had the foresight of building hydraulic mills, taking advantage of the vast local water resources that the territory had to offer. These water mills soon replaced the mule turned millstones, which were certainly less economic but more productive. So began the construction of several hydraulic mills so that by 1860, there were at least 21 of them. Once across the recently built and charming wooden bridge, the museum offers a wonderful view of the surroundings. And, the visit inside the museum will give you a closer insight of the economic, social, and cultural histories of Fluminimaggiore.

The visit begins in the outside courtyard where which are exhibited several artefacts that were tools of the trade such as the millstone (Sa Moba a Mobenti) that grinded the cereal with the assistance of the mule. Underneath the structure, there is the arrangement of the two wheels connected to beams positioned horizontally that put in motion the hydraulic mill. The force of the flowing water of the river acted as the motor. The water would cross a type of levee construction (Nassa) that allowed the water to flow into a canal (Gora) which would then turn the wheels and beams located under the structure while at the same time turn the attached rotary of the millstone situated inside the mill house.

The first room “FROM VINE TO WINE”

contains equipment relative to vineyard work. The grinders (Caccigheras) used to grind the grapes are soon evident, those which used levers or even the more ancient method requiring the use of foot stomping. In the corner, stands an antique wine press (1833) used to press the grapes into must or new wine; nearby there is also another antique wine press still in use. Then, there are various types of containers such as barrels (Carrarasa) and flasks (Fracusu) for the wine and clean and saturated “drunk” squash used to maintain the flavour of the must. In addition, there are tools and objects from antique oil mills used for the production of oil (Fiscoli).

The second room “FABER...THE BLACKSMITH”

In this room there are antique tools used by the blacksmith such as a bellows used to intensify the fire of the mould (Sa Forgia). Of the various iron objects, there is also an unusual one called “Filiara” used to thread iron tubes. Among the other interesting objects is a large drill, several pick-axes of various dimensions. Upon the left wall, there are numerous antique locks and keys on display as well as several iron rings used to hold in place the wheel axle of a carriage. Also on display are a series of hooks used to recover objects from wells and also a few antique door handles. Among the objects on exhibit that most certainly attract attention, there are also antique traps used to catch wild animals and mice that often found their way into peoples homes.

The third room “THE HISTORY OF MILLING”

the two millstones that characterize and distinguish the museum are situated. This rooms offers a series of millstones of diverse types some of which are very antique dating back from the pre-historic (nuragico) to the roman period. The metal grinders where instead used to grind broad beans (fava beans) for cattle feed. The very large machinery in the corner of the room stands the first electric grinder introduced to the area, which however did not have much success due to the continued use of the hydraulic millstone.

The fourth room “THE WATER-MILL”

The mill had a very simple motor apparatus. From the outside, it is apparent how the force of the water flow activated the hydraulic wheel, which turned the rotary mechanism of the millstones all without the use of a gear system. Grain and other cereals were placed inside the hopper receptacle (maiolu) from which they would then gradually flow down into the centre of the two millstones; the upper mobile one (Tunica) turned upon the fixed one below (Cuore). The friction between the two stones performed the grinding and mincing of the cereal. The ground cereal then fell into a large wooden container (Carasciu) and then placed in sacs. One of the tools of this trade was a specialized, small hammer displayed on the wall. Also present are the containers that were used for subsequent processing of the grain that had already been ground and made integral in the mill were then sifted to separate the flower of the meal (actual meal 00) from the bran, and the fine grain from the chaff.

The fifth room "WEIGHTS AND SCALES"

We immediately see various types of weights and scales (bascula, ergo metro). It should be noted that the unit of measure before the introduction of the metric system (1884) was quite different. This created much confusion among those who measured weight. The previous units of measure used in Fluminimaggiore were: Sa Quarra, Su Moi, and S'Imbudu, which were also employed for land measurement as well as for cereal weight. The large machinery against the wall is the internal apparatus of the church steeple clock (1921). Also, there is an antique granulator or mixer as well as a series of sound instruments (Scrocciarrà, Tretabbeddas, Mattraccas, etc.) used during the period of Lent to announce Mass during the days between Good Friday and Easter when the use of the church bell was prohibited in honour of the death of Jesus.

The sixth room "BEDROOM"

the entrance is by way of a small wooden staircase, which leads to what had been a bedroom not always found in the farmhouses of the poorest families in which the room would have been used to store grain. Here we have a beautiful bed made of wrought iron, a small wooden crib (Brazzola) as well as a baby walker (Scappa pei) also made of wood. Moreover, there is a chest and clotheshorse used for to place articles of clothing as well as a wash basin for personal hygiene and an interesting looking chair that resembles a faldstool or prayer desk used to kneel upon, a furniture piece that remained from the old countryside church.

The seventh room "THE SHEPHERD"

is a small and cosy room with a stone (Tellazzas) floor that was once used as a shelter for oxen. Subsequently, an oven had been added, a fundamental element for every farmhouse. Under the small stairway, stands the old dough mixer made of wood used to ease the work of the housekeeper in the preparation of making bread. Hanging on the wall above the oven various forms of shovels (Pintaderas) as well as cooking plates, tripods, grills, and skewers of antique prehistoric (nuragico) derivations. Here, we find all of the utensils used for production of milk and its derivatives (cheese, ricotta, etc.). Under the window, there is an interesting tool called la zangola used for making butter. Further on in the room there is a cot (sa stuoia) made of marsh grass which substituted a bed.

The eighth room "WEAVING"

contains the seamstress, and those used for weaving, panels exhibit the tools used for spinning and combing wool. The room contains tools once used by the shoemaker, along with several heavy irons used for clothes pressing. The first set of wooden panels on the walls exhibit the shoemaker's tools and the production of the sole of a shoe. Often the sole of a shoe had nails hammered into them so they would resist for a longer duration similar to nailing horseshoes into the animal's hooves.

The ninth room "THE KITCHEN"

is a small room of transit that offers a few but effective furnishings and tools used in the kitchen such as a dish and glass cabinet (parestaggiu), and an old wooden frame (foxibi) used for storing pots and pans, a cloak for those who used the economic kitchen using fire. Under the window, there is a small barrel for water, jugs made of terracotta ceramic (marigasa), flasks, and other containers for water, oil, and wine. Hanging on the wall are the eating utensils and small gadgets for decorating pasta and bread.

The tenth room "THE FARMER AND THE CARPENTER"

will reluctantly take you back through the trek taken to this point from those things offered such as machinery and tools used for work in the fields. The element most representative is the ox pulled carriage. Here we find two of them that are quite large and a smaller cart for strolling. At the entrance of the room on the wall hangs an antique wooden plough, an iron plough, as well as a modern one (voltaoreocchio). No doubt, another curiosity is the blood stained tools used to castrate animals insuring a clean cut or those used to grind the genitalia of the animal. On the right there are two large machines used to select the cereal according to the grain size (svecciatoì). In the corner, instead, we find a series of equipment used for carpentry, planers, compasses, saws, drills, and, above all, an antique lathe that worked by pressing a pedal. Upon the frontal wall hang the antique Sardinian saddles (seddazzu) that complete the various other harnessing equipment for horses, donkeys, and oxen that are displayed on the other walls.