

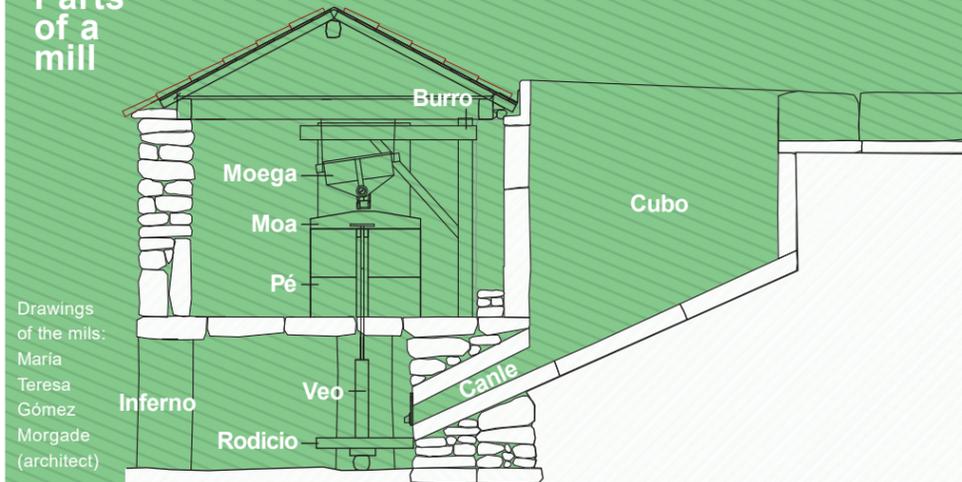
# The mills of Bermés



The mills, together with the threshing floors, ovens and wine presses, are constructions for the transformation of cereals typical of the traditional economy of rural Galicia. The construction of these mills was the result of a self-consumption economy based on small production units - the farming families - which were equipped with all the architectural goods necessary to produce, process and preserve their food. The most essential of these was bread. To produce it, the farmers were in charge of the whole process: beating the cereal on the threshing floor to separate the grain, grinding it in the mill to obtain flour and, finally, baking the dough in the oven.

The "hórreo", a building dedicated to the storage of grain, also played an important role in the bread cycle.

## Parts of a mill



Drawings of the mills:  
María  
Teresa  
Gómez  
Morgade  
(architect)

The Bermés mills had a scarce flow of water, which is why they milled only during the winter and spring, that is, between four and six months a year.

During the 18th century they were owned by a single person, the promoter of their construction. The neighbours who wanted to use them for milling had to pay the owner a part of the flour they obtained; this is what is known as the "maquía".

With the passing of time, the mills ended up having a system of multi-property, what we call "muíños de herdeiros", that is, owned by several neighbours who have the duty to contribute to their conservation and the right to grind a certain number of hours or days depending on their contribution to the mill's upkeep.



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Localización del patrimonio natural y cultural de la parroquia



Location of natural and cultural resources of Bermés

PROJECT PROMOTED AND CO-FINANCED BY THE COMUNIDADE DE MONTES

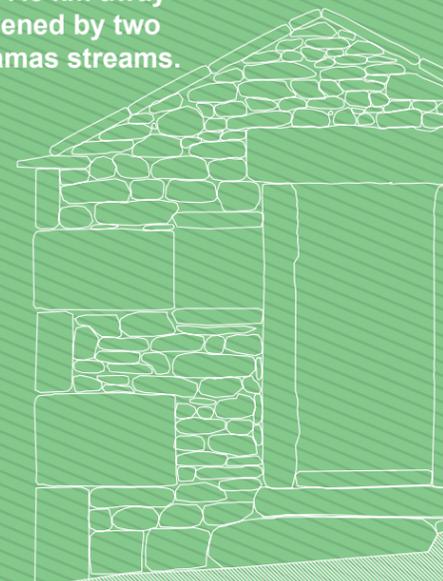


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# THE MILLS OF BERMÉS

Bermés is one of the 52 parishes in the municipality of Lalín, the capital of the Deza region. Formed by 11 places or population centres, it is 7.5 km away from the town of Lalín, and it is enlivened by two watercourses: the Os Muíños and Lamas streams.

During the Modern Age (15th-18th century), several mills were built next to these streams to grind cereal (wheat, corn and rye). At present, Bermés conserves a total of 7 examples, 4 of which, located in the Rego de Lamas, have just been restored.



## A mill of the monastery of Aciveiro

For four centuries, Bermés was a rounded preserve of the Mosteiro de Santa María de Aciveiro (12th-19th century). This means that, throughout the Modern Age, the whole of our parish belonged to the lordship of this abbey house of Terra de Montes, which allowed it to be the owner of numerous assets, among them, the mill of Riádigos or Campo, of which we have news since the end of the 16th century:

"Year of 1580 a forum was made to Pedro de Campo and his wife of the mill of Riádigos for the rent of half a bushel of rye placed in Bermés. The voices are named with a hen. Tenth. Book 1, fol. 287.

Year 1639, 1st voice Bastian del Campo son of (...) is inserted in the appointment he made of the place of Campo and of the (?) of Bermés Queimado, and mentions this mill (...) of the Monastery. Book 11 of forums, fol. 27 and 28. Before Gregorio Gil. Year 54 (?) Juan de Campo was named in 3rd before Gregorio G. Foral 11 fol. 366.

He made forum of this mill year 1715 to Andrés de Madriñán and Pedro de Montouto and consorts for rent of 4 ferrados of rye put in the "tulla", for the life of three kings first Felipe V. It passed before Simón de Rozados. Foral 15, folio 82. (See fol. 419, T.G.)."

## The mills in 1752

The Cadastre of the Marquis of Ensenada is a comprehensive document drawn up by King Ferdinand IV's Minister of Finance, which sought to ascertain and record the assets, income and charges owned by the residents of all the places and parishes in the Kingdom of Galicia and the Crown of Spain. To this end, a series of experts were appointed to inform the King of, among other things, the mills in the parish of Bermés. This is what they stated:

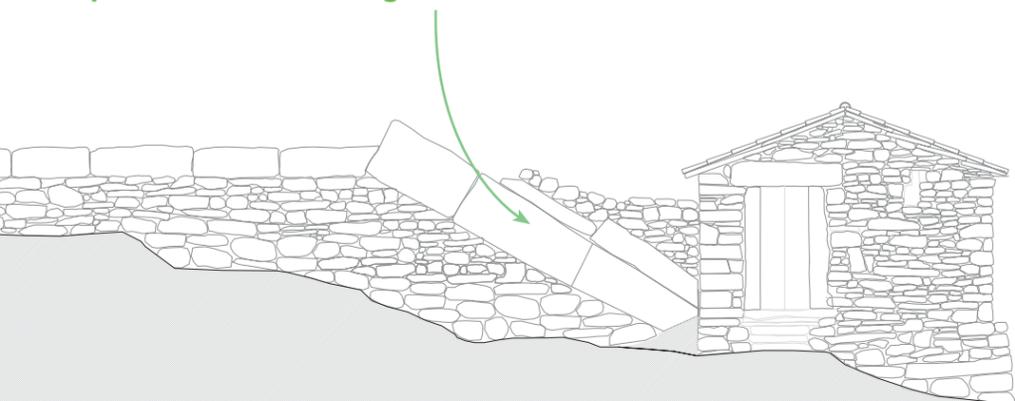
"They said that in this parish there are thirteen flour mills of a Rueda. Another on the site of Lamela belonging to Francisco Tavoada mills ten months a year and its production is estimated at thirty reales de vellón; another belonging to Lorenzo Laxosa mills six months and is regulated at thirty-four Reales. Another on the site of Ramalliño belongs to Andrés Galego, who mills for six months, and his produce is estimated at twenty-four reales. Another at the site of Chousa belongs to Alonso Chares and mills four months; its product is regulated at sixteen Reales; another at the site of Riadegos belongs to Bernardo Gutierrez, mills four months and is regulated at another ten and four Reales.

And is regulated at another sixteen reales; another at the site of Chousa belongs to Juan Chares, grinds for another four months and is regulated at another sixteen reales de vellón...".



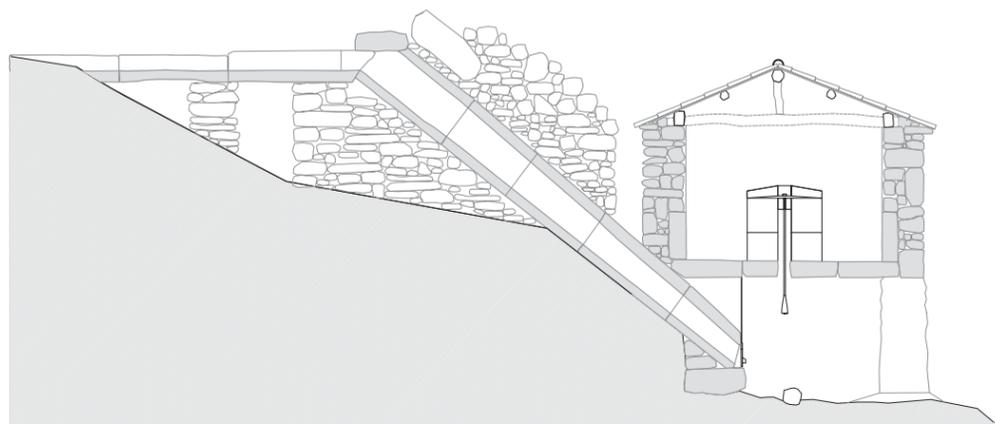
## Muíño da Lamela

Located near the village of the same name, it served the neighbourhood of A Lamela. This mill, with a single wheel or grindstone, belongs to the “canle typology”, a system in which the water from the *levada* goes directly into the canal, which is the mill's characteristic feature. **This has an inclined truncated pyramid shape, and it narrows as it arrives at the “rodicio” so that the water increases its speed before hitting it.**



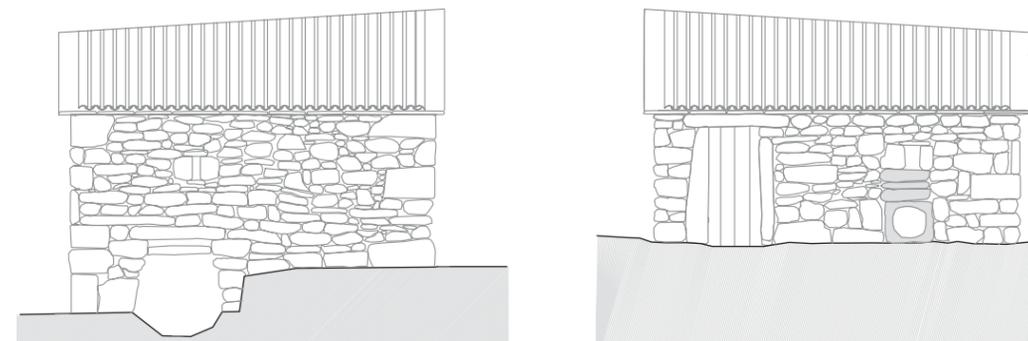
## Muíño de Sánchez

Located next to the Nabal de Sánchez, it has only one millstone, as it can only manage a small flow of water. Like the Muíño de Campo, it is notable for the use of large pieces of stonework in the corners of the building, as well as in the access door and in the oblique part of the channel. Another of the characteristics of this mill is the construction of a stone *quenlla* or *canle* that diverts the surplus water from the mill's canal underground in front of its penal elevation.



## Muíño de Castro

It is located in the area of A Chousa, near the village of Orxás, so it is possibly one of the mills that, in the 18th century, were owned by Juan or Alonso Chares. Both mills grinded during four of the twelve months of the year, which meant that they had very little water flow. This mill also belongs to the “canle type”. However, the oblique channel of the mill is made up of large monolithic pieces of cylindrical section which, in the past, belonged to the Muíño de Campo.



## Muíño de Campo

According to Armando Vázquez (2017), its name is due to the fact that it was always owned by local residents, despite being close to the Riádigos mill. The mill stands out for its architecture, unequalled in the whole parish for the quality of its stonework, as well as for its cube type, typical of mills that make use of a small flow of water. **Cube mills are characterised by a large water tank that is built into the building's rear façade, allowing it to be used as required.**

