

# *Pitcombe News*



*April 2008*

The PITCOMBE NEWS welcomes contributions  
from its readers

Articles for publication should be sent to the  
EDITOR: SUSAN CHAMBERLAIN  
Orchard Stables  
Higher Hadspen  
Castle Cary BA 7 7LX  
01963 350 616  
[sechamberlain@btinternet.com](mailto:sechamberlain@btinternet.com)

[www.pitcombepc.org.uk/news](http://www.pitcombepc.org.uk/news)

**The DEADLINE for the MAY issue is  
SATURDAY 19 APRIL**

The PITCOMBE NEWS regrets any errors or omissions that may occur, we do our best to avoid them. The information contained within this publication is published in good faith. The views expressed are those of the contributors and are not necessarily endorsed by the PITCOMBE NEWS.

# *PITCOMBE NEWS*

It's spring and it is still woolly hat weather, but worse, THEY are forecasting snow for Easter and they could well be right. Not safe to go out into the garden yet then. Best stay inside and hunt around for that last piece of chocolate egg.

It might be a good time to make the lasagne recipe that Maria Samuel has found, not to mention a good time to eat it. Although the list of ingredients may seem a little long, a lot of them are probably already in the store cupboard waiting to be used. And this could not be a better way of using them. Smoked haddock, cheese and pasta, how good does that sound. The recipe is on page 8.

Still on food, Sue Smith, in her own inimitable way, bangs the drum for goats. I am not absolutely sure, that I am quite ready for goat meat yet, but the cheese is another thing altogether AND lower in cholesterol. There are several simply delicious ones produced locally which could well become as famous as our world beating Cheddars. Cheer yourself up on page 7.

We were all saddened when Philip Mellor, he of the outstanding war record and wonderful white hair, died. At the memorial service held at St. Leonard's, three of his grandchildren remembered him with much love and affection. One of them, Jake Tupman wrote a poem which is reprinted on page 10.

George Bunting writes of a 18th Century diarist from Wanstrow complete with 18th century spelling on page 4. Not easy to make deliberate spelling and grammatical mistakes as you type, spell-check keeps getting in the way, just when it is not needed for once.

As getting out into the garden is not an entirely pleasant proposition at present, it would be good time to sit down with the books and catalogues and plan for summer. Don't you dare buy anything yet though! Just decide what it is you need and come to the plant sale on Saturday May 10. We hope to have the same excellent selection

of plants and vegetables that we had last year. And, of course, we will have some of our well known local gardeners dispensing advice along with tea, coffee cakes and bacon butties dispensed by the Catering Committee who have been out of work for the last year. They are raring to go.

The plant sale may well be the first event at the New Village Hall. It's getting on famously and scheduled to be finished at the end of the month.

Even in its unfinished state, on what is essentially still a building site, it does look rather more elegant than the previous hall and certainly rather more attractive than some we can name. It will be quite a landmark.

*Susan Chamberlain*

**NEXT PITCOMBE PARISH COUNCIL MEETING**

**WILL BE HELD AT**

**7.30 PM TUESDAY 8 APRIL**

**IN THE**

**CENTENARY ROOM**

**BRUTON SCHOOL FOR GIRLS**

**The minutes of meetings may be read on Parish**

**notice boards and on**

**[www.pitcombepc.org.uk](http://www.pitcombepc.org.uk)**

## HADSPEN VILLAGE HALL

Even though the new village hall building is moving apace, we are in fact three weeks behind schedule; mainly due to the very wet weather at the end of last year. Therefore the expected completion date is now the end of April.

The first fixing of the electrical and plumbing work is complete and the plastering and floor tiling almost finished. Work is also well under way on the new access and car park and the old entrance to the hall from Nettlecombe Lane has been fenced off to vehicles.

The kitchen equipment has been chosen and is being ordered. Along with many other things serving hatch doors and curtains are being chosen - we are now at the stage where important decisions are again having to be made by the Committee.

On financial matters I am very pleased to report that the Big Lottery Awards for All scheme have awarded a grant of £8,716.00 towards Phase 2, the new entrance and car park. We have also received £1000 from our local District Councillor, Maili Fenton, through the Frontline Councillors grant scheme and £175 from our County Councillor, Justin Robinson, to enable us to install a hearing loop. We are most grateful to both our Councillors.

In order to thank everyone for their support and to introduce you to the new facilities, an Open Evening with Cheese & Wine will be held for all residents and supporters, hopefully early in May, before the hall comes into general use. As soon as we are in a position to arrange a definite date it will be publicised.

The Official Opening of the Hall by Lady Gass, Lord Lieutenant of Somerset, will take place at 12 noon, Friday, 20<sup>th</sup> June. All the grant giving organisations, donors and local authority officials who have been involved with the new hall will be sent invitations.

On a sad note I would like to pay tribute to Philip Mellor who recently died. He served on the Hall Committee for six years until the end of 2004 and continued to be a great supporter and a good friend to the Hall. We will miss his help, support and cheerful countenance.

*Peter Wyatt, Chairman*

## A SOMERSET DIARIST



John Yeoman was born in Wanstrow in 1748. Like his father before him he was both small farmer and craftsman in that he made a type of local pottery. What moved John to diary keeping was an invitation to visit an aunt living in London and it seems that his sweetheart Mary urged him to it so that she could follow his adventures in what was, to her, the remote world of a big city.

From his diary it is apparent that John made the most of what schooling he had. His writing is lively, neat and legible. His spelling was creative, sometimes phonetic and it is not unlikely that some of it was due to local dialect and pronunciation. There is little attempt at punctuation and his grammar would hardly satisfy a Fowler.

John lodged with his aunt Betsy at her house in Brentford and began at once to record his activities for his Mary. For all the world like a modern tourist Yeoman devoted himself to sightseeing and entertainment and found his experiences overwhelming. He was keenly observant, he saw and delighted in such things as coal holes in pavements and the luxury of piped water, the convenience of some street lighting. Just occasionally he "Made too free with the Duce of the Vine." A typical daily entry will indicate the flavour and style of his writing. "To Westminster Hall which is so high I could but Just thro a ball to the top of the inside." He then "went to Monmouth St and bought some breeches, there is not one house in the whole of St but what sells second hand cloathes and if you go there, Master dont you wnat some cloaths, Ill suite you."

On Friday 6th May 1774 Yeoman returned to Somerset, "which is a most Dismal Morning to me, the Thought of Leaving this fine country is Dreadful to me. I finish this Memoir with Saying my heart is very Sorrowful, to much to bear". Back in Somerset John married Mary and six children were born to them in their 20 years of married life.

At 56 years of age John married again and in a letter to his daughter proudly announced the birth of triplets. He survived until 1824 and was buried in the churchyard of his own village.

*George Bunting*



**4th annual  
hadspen  
plant sale  
saturday 10th may  
10 am – 1 pm**

**with FREE ADVICE FROM OUR  
LOCAL GARDENING EXPERTS**

**HADSPEN VILLAGE HALL**

**ADMISSION 50P**

**TEA/COFFEE/CAKES**

**IN AID OF THE VILLAGE HALL CAR PARK FUND**

## COMPUTER BYTES



**Keeping Attachments:** If you would like to keep attachments (without the rest of the message), there is a simple way to do this in Outlook Express and Windows Mail. If you view messages in the preview pane, just click on the paperclip icon at the top right and select 'Save Attachments'. A dialogue box will appear with all the attachments selected for saving. You can deselect any that you don't want, then select a folder if necessary, by clicking on the BROWSE button, then on SAVE. If you view messages by double-clicking on them, right click on the attachment's icon, and select SAVE AS.

**Safer Saving:** In Microsoft Word, it is possible to make the program save a backup copy of a document every time it is saved. This means that if one accidentally saves a change that you didn't want, an earlier version can be recovered from a file that is saved alongside your current file. To do this, open the FILE menu and select SAVE AS. In the dialogue that comes up, click on the TOOLS button and, depending on your version of WORD, select either GENERAL OPTIONS or SAVE OPTIONS from the list. When the SAVE dialogue box opens, tick the checkbox labelled 'ALWAYS CREATE BACKUP COPY' and press OK.

Useful Websites:

[www.recycle-more.co.uk](http://www.recycle-more.co.uk) This site has a postcode search facility, which enables users to find out where their local collection points are, and what type of waste will be accepted.

[www.computeraid.org](http://www.computeraid.org): Computer Aid accepts old computer hardware from businesses and individuals, which is then refurbished and sent to projects in developing countries.

[www.donateapc.org.uk](http://www.donateapc.org.uk): Log on here to find a home for your unwanted computer. The site aims to match donors with organisations in the UK.

[www.fonesforsafety.org.uk](http://www.fonesforsafety.org.uk): Give your old mobile to Fones for Safety and it will be reconfigured to dial 999 only and donated to victims of domestic violence. *Maria Samuel* ([woodcott13@btinternet.com](mailto:woodcott13@btinternet.com))

## CHANGE YOUR HABITS!

Farming seems to be changing so much that you now have to have a degree in science, biology, food hygiene, health and safety, first aid, map reading, certificates of competence to put an animal in a trailer, accountancy, DEFRA speak, trading standards speak, double ear tagging speak.....oh, and a knowledge of the animal you are meant to be looking after would be helpful!

Viruses abound, feed prices are through the roof, abattoir charges have gone up, piglets are being shot because they are uneconomic to rear, farmers have the longest working hours, the lowest paid working hours and are top of the suicide list, and to add insult to injury, people are still eating Danish bacon and buying foreign meat imports! If we don't change our habits, future generations of children will NEVER eat a piece of British meat – a sobering thought.

HOWEVER, one part of the agricultural industry is on the UP! Goats. Milk and meat demand is far outstripping the supply here in the UK. All of that demand is because their products are now proven to be healthier than many of their counterparts. So with no apology whatsoever, I now give you GOAT MEAT – no, not the old tough stuff you may have eaten in a curry when you are abroad, but lean, healthy, flavoursome meat, reared to the same age as lamb.

I am sure that the influx of people from outside the UK has also added to the demand for goat meat, as believe it or not approximately 63% of all red meat eaten in the world is goat meat. If you don't believe me, the following chart may help.

<u>Meat</u>	<u>Calories</u>	<u>Fat</u>	<u>Saturated Fat</u>	<u>Protein</u>
Goat	122	2.58	0.8	23
Beef	245	16.0	6.8	23
Pork	310	4.0	8.7	21
Lamb	235	16.0	7.3	22
Chicken	120	3.5	1.1	1

I rest my case! Most importantly, if you'd like to try some let me know as we have suppliers local to us. Enjoy.

*Sue Smith*



## Smoked Haddock and Mushroom

### Lasagne with Crunchy Almond Top

This is one of Josceline Dimbleby's recipes. A great, make ahead dish, and ideal for a family gathering.

250gr (8ozs) lasagne sheets  
50gr (2ozs) butter  
2 large garlic cloves (chopped finely)  
½ nutmeg, grated  
250gr (8ozs) lasagne sheets  
500gr (1lb) skinned smoked haddock fillets or other smoked white fish (ordinary salmon also works well)  
50gr (2ozs) plain flour  
900mls (1½ pints)milk  
300mls (½ pint) natural yoghurt  
250gr (8oz) grated cheese  
10-12 sun dried tomatoes, sliced thinly  
Generous handful of parsley, chopped roughly  
75gr (3ozs) flaked almonds  
Salt and black pepper  
175gr (6ozs) chestnut mushrooms, sliced thinly  
Grated Parmesan, for sprinkling

Melt butter in a fairly large saucepan over a medium heat. Add garlic and grated nutmeg and stir for 30 seconds. Remove saucepan from heat and stir in flour until smooth. Then stir in the yoghurt. Return pan to heat and stir in one direction only until the mixture starts to bubble. Add milk gradually, stirring all the time and increase the heat until the mixture comes to the boil.

Simmer mixture, still stirring, for 2 – 3 minutes until it is slightly thickened. Then add the grated cheese and stir until the cheese has melted. Remove from heat and season to taste, but do not add more salt if your fish is already salty.

Preheat oven to 180c (Gas Mark 4).

Pour a little more than 300mls (1/2 pint) of the cheese sauce into a measuring jug and reserve for the top. Flake the fish into the re-

maining sauce in the pan and stir in the sun-dried tomatoes, mushrooms and parsley. Generously butter a large ovenproof 'gratin' dish and arrange a layer of lasagne sheets on the bottom. Cover these with a layer of the sauce, and then cover with another layer of the lasagne. Repeat this process, ending with a layer of lasagne.

Spread over the reserved cheese sauce and scatter the flaked almonds evenly on top. Finally sprinkle the top liberally with grated Parmesan cheese.

When you are ready to cook, bake the lasagne on the centre shelf of the oven for 35 – 40 minutes or until the top is a rich golden brown.

*TO SERVE:* This is best served with a simple salad or just as it is with some ciabatta.



## GARDEN VISITS

Gardens are beginning to open for visitors again, and this is the season when tulips, azaleas, rhododendrons, camellias begin to come into their own.

So take your woolly caps and your sunhats and sally forth to some of the gardens which are particularly beautiful now and over the next couple of months.

Close at hand there is Stourhead, where the 'rhodies' are already beginning to show colour; Sherborne Castle for fabulous spring bulbs; Minterne Gardens, south of Sherborne for some rare rhododendrons, azaleas, magnolias, too in a Capability Brown landscape; Chiff Chaffs, in Bourton, has a lovely rhododendron walk, and further afield, for the ultimate in azaleas, camellias and rhododendrons already in bloom, Exbury Gardens in the New Forest. [www.exburygardens.co.uk](http://www.exburygardens.co.uk) for up to the minute information.

## **Ode to my Grandfather**

In the year 1921 Aldous Huxley's 'Chrome Yellow' became his first publication,  
And Burnley won the old division one,  
David Lloyd George's Liberal government had been formed,  
And on August 19 Philip Ernest Mellor was born.

Now here we are 86 years after,  
To celebrate the life of my Grandfather,

And what a life he has lead,  
A thespian born and bred,  
A war hero with many stories,  
Of comrades, battles, medals and glories,

Philip, I'll never forget that time you took me to the pub,  
How we sat down and tucked into our grub,  
And how much I was inspired,  
As you told me how you won your medals,  
Building bridges under heavy fire.

Or of my many childhood days,  
Spent in Harrow,  
You were Poohkins,  
Jen was Marrow.

And in 96, amongst other things,  
You gave me that first edition of 'King Solomon's Ring'

You were the fixer of things,  
The Gardening man,  
Those delicious buns,  
Spread with your finest homemade jam.

And all those things you must have seen,  
Like the coronation of the queen,  
Hitler's rise and fall from grace  
When man first ventured into space,  
The assassination of JFK,  
When England won the World Cup on that glorious day,

Beloved husband, brother, father, grandfather, great grandfather and friend,

There will always be an empty seat at Christmas time,  
An empty glass devoid of wine,  
Those presents you opened with customary care,  
Those wispy locks of bright white hair,

On March 7 2008, your life was lost,  
Philip Ernest Mellor,  
Gone but not forgot.  
*Jake Tupman*

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It is with profound sadness we record the death on 5 March of Rory David Hugh Watson, aged 19, the only son of of Stuart and Melinda Watson and brother of Aimée formerly of Hadspen and grandson of Mrs Elizabeth Coghill-Smith, in a tragic road accident in Goa, India. We offer our sincere condolences to them all.

# St. Leonard's Church



## Services for April 2008

Date	Service/Time	Readings	Readers
06 April	<b>NO SERVICE</b>		
13 April	<b>Holy Communion 9.30 am 4th Sunday of Easter</b>	Acts 2: 42 - end  John 10: 1 - 10	Peter Wyatt  Clergy
20 April	<b>Morning Prayer 9.30 am 5th Sunday of Easter</b>	Acts 7: 55 - end  John 14: 1-4	Charles Brook  Carole Wyatt
27 April	<b>Holy Communion 11.00 am Rogation Sunday</b>	Acts 17: 22 - 31  John 14: 15 - 21	Ken Elliott  Clergy

## CHURCHWARDEN'S NOTES

Bishop Peter of Wells calls for celebration of Changing Lives. Changing Churches for Changing Communities has become an essential part of our developing life together. We live in times of change, but some things are changeless; God's love, the assurance of forgiveness, the promise by God to reconcile people to Himself, to each other, and to the world He made and loves. The Bishop spoke of our need as a church to become a Jesus society.

### THE JESUS SOCIETY

Jesus says in his society there is a new way for people to live;  
You show wisdom, by trusting people;  
You handle leadership, by serving;  
You handle offenders, by forgiving;  
You handle money; by sharing;  
You handle enemies, by loving;  
You handle violence, by suffering.

In fact you have a new attitude towards everything, towards everybody. Towards nature, towards the state, towards all and towards every single thing.

Because this is a Jesus society and you repent, not by feeling bad, but by thinking different.

Adapted from Rudy Wiebe

Dates for your diary:

**7.00 pm Monday 14<sup>th</sup> April at St. Leonard's**

Annual General Meeting of the PCC and Vestry meeting

**10.00 am onwards Saturday 19<sup>th</sup> April**

CHURCHYARD CLEAN-UP

PLEASE BRING YOUR OWN APPROPRIATE TOOLS.

YOU ARE A UNIQUE PERSON – JUST LIKE EVERYBODY ELSE

*Wendy Crane*

*Churchwarden*

## HADSPEN SHORT - MAT BOWLING CLUB

We are looking forward to playing our first Bowls game in the new Village Hall in early May. Presently we are storing all our equipment at North Barrow Village Hall where we play all our 'HOME' Yeovil League matches.

The Club is about two thirds of the way through its matches and is currently lying in equal 4<sup>th</sup> place with East Coker. This is much more encouraging than the start of the season when we were bottom of the League of eight teams.

Having donated £1,000 to the Village Hall Building Fund, specifically towards the cost of the new floor, we will soon find out whether the floor is consistently level. Most Village Hall floors seem to slope, but the one in the old Village Hall seemed to be worse than most!

We also hope to attract some new members to the Club when we resume playing in the new Hall. Think seriously about it!

*Willie Constantine, Chairman,  
Hadspen Short Mat Bowls Club*

### **BRUTON & DISTRICT HORTICULTURAL CLUB**

**5.0 pm MONDAY 7 APRIL**

**FARM VISIT, TALK AND TOUR:**

**Charles Dowding, Lower Farm, Shepton Montague**

Author of gardening books, and journalist in many national publications – this is a great opportunity to see how he grows his vegetables and salads. *Directions:* from the middle of Bruton follow the A359 towards Yeovil for 1½m. Fork L where signed to Shepton Montague. Along road ¼ m. At little crossroads before Montague Inn, turn L. Follow on ¾m past church. Lower Farm is on RHS.

Limited parking. Space for 5 cars in yard and 2/3 in front of the house. Village hall car park is 150 yds before the house at the church.

## IT'S A MAN'S LIFE

God created the donkey and said to him: You will work unceasingly from sunrise to sunset carrying burdens on your back. You will eat grass, you will have no intelligence and you will live 50 years. You will be a donkey. The donkey answered: I will be a donkey but to live 50 years is too much. Give me only 20 years. God granted his wish.

God created the dog and said to him: "You will be a dog. You will guard the house of man. You will be his best friend. You will eat the scraps that he gives you and you will live 25 years. You will be a dog." The dog answered: Master, to live 25 years is too much, you will give me only 10 years. God granted his wish.

God created the Monkey and said to him: You will be a monkey. You will swing from branch to branch doing tricks. You will be amusing and you will live 20 years. You will be a monkey. The monkey answered: Master, to live 20 years is too much, you will give me only 10 years. God granted his wish.

Finally, God created the man and said to him: You will be a man, the only rational creature on earth. You will use your intelligence to become master over all animals. You will dominate the world and you will live 20 years.

Man responded: "I will be a man but to live only 20 years is very little, so give me the 30 years that the donkey refused, the 15 years that the dog did not want and the 10 years the monkey refused". God granted his wish.

And since then, man lives 20 years as a man, he marries and spends 30 years like a donkey, working and carrying all the burdens on his back. Then when his children are gone, he lives 15 years like a dog, taking care of the house and eating whatever is given to him, so that when he is old, he can retire and live 10 years like a monkey, going from house to house, from one son or daughter to another, doing tricks to amuse his grandchildren.

## THANK YOU

Our thanks to the following readers who have made donations to the PITCOMBE NEWS recently.

Batcombe Film Society  
Gordon Fry  
Mary Harcourt Smith  
Mrs Lawry  
Colin Poffley  
Frank Trevett

Weston Broadway  
John Griffin  
Leonard Jennings  
Harriet Reid  
Sue Smith  
Ann Whittaker

We rely entirely on readers making donations. They can be sent to me at Orchard Stables, Higher Hadspen, Castle Cary, BA7 7LX or left in the mail box at the front door next time you are passing. Please make any cheques payable to the PITCOMBE NEWS. Thank you.

*Susan Chamberlain*



Texans have a quaint way with words as we hear from time to time. Some examples from some other "good ol' boys".

He'd fight a rattlesnake and give it two bites to start.  
Fearless.

I've seen cows hurt worse than this and get well.  
A reference to a poorly cooked or too rare steak.

She can't drive nails in the snow.  
Inept.

As regular as a goose goes barefoot.  
Consistent in nature.



Jubilee Hall, Batcombe

Doors open 7.15pm – Screening 7.45pm

Friday 11<sup>th</sup> April 2008

***AMAZING GRACE***

(dir. Michael Apted)

2007 / 109 mins / PG

We finish the season with a dramatisation of William Wilberforce's contribution over two decades to the campaign for the abolition of slavery. This is an entertaining, beautifully photographed historical biopic and features electrifying performances from a stellar cast of British actors including Michael Gambon, Benedict Cumberbatch, Albert Finney, Rufus Sewell and as Wilberforce himself, a charismatic Ioan Gruffudd.

Licensed bar – Soft refreshments

Free parking – Wheelchair access – Hearing loop

For more on our films: ELIZABETH HUNT 01749 850 304

For membership enquiries: ROB SAGE 01749 850 934

***EVERYONE IS WELCOME TO OUR  
ANNUAL GENERAL MEETING  
MONDAY 21<sup>ST</sup> JULY 7.30 PM IN THE OLD SCHOOL***

## TO SPRING CLEAN OR NOT TO SPRING CLEAN THAT IS THE QUESTION

1. Think — what does all that vacuuming, washing and cleaning do to your carbon footprint?
2. Anyway, you are still wearing last year's T shirts, vests, etc.
3. Your children are studying the life cycle of spiders.
4. You have mislaid a **vital** piece of paper and until it is found, no one but no one moves a thing.
5. Who is going to notice anyway? Your mother isn't coming for at least another month.
6. You did it last year ... didn't you?
7. I t will only need doing again.
8. Why start now?
9. Who said it's spring??
10. Do you really need any more reasons?

NO CONTEST REALLY WHEN YOU THINK ABOUT IT