

Pitcombe News



Remembrance Sunday 11 November
St. Leonard's Church, Pitcombe 10.50am

November 2007

The PITCOMBE NEWS welcomes contributions from its readers.



Articles for publication should be sent to the
EDITOR: SUSAN CHAMBERLAIN 01963- 350 616
sechamberlain@btinternet.com

with a copy to
CONSTANCE EARL 01749 - 813894
conearl@btinternet.com

**The DEADLINE for the December/January issue is
Friday 16 November**

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

One of the best things about winter is being able to don thick sweaters and boots and go for long walks, but perhaps, even better is being able to curl up in front of the fire, or in bed with a hot water bottle, and read without feeling guilty.

And to get you started there is a list on the back page of books that people in the parish are reading now. It's a wonderful list, I ran it by a friend who reads more, a lot more, than most and she had not read any of them. For once, I felt superior, I at least, had read one of them and one other is in waiting.

After a much travelled early life the Richmond Oak will be planted in the parish this month. Amanda Cunningham tells its life story... so far... Who knows maybe generations to come will be searching the archives to find out why the tree is so named.

Connie Earl was rather sorry she had asked someone to stay, she did not quite know how she would cope. But, cope she did and well read the rest of it.

Merida Drysdale was in Ely Cathedral earlier this year and came across a rather interesting tombstone which relates to Pitcombe in a way. It is strangely moving.

The next Village Hall event, so to speak, will be at Shepton Montague. The details are on page 6, so make a note now. It will be a Gourmet Raffle which sounds like a lot of fun AND a shopping opportunity. What more can one hope for?

And finally, as this magazine never seems to be complete without something about food, a restaurant for the next time you happen to be in Salisbury and a recipe for the Valley's favourite meat, roast lamb.

Enjoy, on all counts!
Susan Chamberlain

PARISH COUNCIL

Pitcombe Parish Council met on Tuesday 9 October for the first of the meetings that will be held at Bruton School for Girls. I would like to thank the Headmaster, John Burrough, and his staff for the warm welcome they gave us and for setting out the room perfectly for our meeting.

The monthly council meetings will take place, until the new Hadspen Village Hall is built and commissioned, in **The Centenary Room** at the school. You are very welcome to attend and the venue is to be found by following signs to **Reception** where further signs direct you to the meeting.

The next Parish Council Meeting Tuesday 13 November at 7.30pm

It has finally happened! As we see the Hadspen Village Hall crumble before our eyes (even more than usual), on behalf of my fellow councillors and parishioners, I would like to congratulate everyone involved in the fund raising and organisation of the project - Past & Present!.

Particular thanks must be given to three people who have been involved in all of the grant applications, some of which have involve attending workshops and training, all of which have involved pages and pages of financial details, project management details and plain old begging!

Peter Wyatt, Carole Wyatt & Willie Constantine have worked tirelessly and have brought the dream to reality. Thank You!

I'm sorry to report that the council is still without a Clerk so if anyone feels they could take the post please let me know.

Councillor Mike Taylor



MOTIVATION CHRISTMAS CARDS

Good quality Christmas cards for 2007
and 2006 (reduced to £2.50 for pack of 10) are now available
from Jean Constantine (01749 813103)
1, Old Staton Lane, Cole.

HADSPEN VILLAGE HALL

The old village hall is gone, reduced to a pile of rubble in the old car park.

Fittingly the harvest supper was the last event to be held there, a good evening was complemented by spirited bidding for the produce which had been moved from the church following the Harvest Thanksgiving Service the previous day. Over £400 was raised at the auction – a record for the event – our very grateful thanks to all those who contributed such wonderful produce and to those who bid so generously.

The morning following the harvest supper saw a flurry of activity as the old hall was stripped of all the equipment that could be re-used in the new building. This is now in storage until the spring. The short mat bowls equipment was shipped over to North Barrow hall where the club is meeting in the interim, leaving only the shell for the builders.

On the 10 October, 2 days later than planned, the builders moved onto the site to start the demolition of the 70-year old hall and to build the new one on the footprint of the old hall. The oak tree has been felled and will soon be cleared away – the trunk being retained for seasoning and then hopefully made into a useful bench or table for the new hall.

Funding is almost there with £195,000 secure out of the £210,000 we will need for both phases. Applications for further grants have been submitted and we were very fortunate to receive £1,500 from the Hall & Woodhouse Community Chest where only 33 of the 300 who applied for grants were successful.

Dates for your Diary - the Village Hall Annual General Meeting will take place on **Thursday, 22 November at 8.00pm** at Bruton School for Girls in the **Hobhouse Studio Theatre** which is close to the car park.

We will be continuing our fund raising at **Shepton Montague Village Hall on Saturday, 8 December from 10.30 am to 12.30 pm** with a **Gourmet Raffle**. For more details see page 6.

Peter Wyatt

GOURMET RAFFLE

Saturday, 8 December
10.30 am — 12.30 pm
Shepton Montague Village Hall

Several people have enquired how a Gourmet raffle works and I will endeavour to give a simple explanation. Firstly it works better with generous input from those attending, but that said, it is not obligatory and everyone is welcome with or without donations of produce, food (home made or otherwise) or drink.

All the donated items are displayed on a long table and beside each item is a small empty receptacle. On arrival you will find raffle tickets being sold. On purchasing your raffle tickets you will also be given the stubs. You then choose an item you would like to win, put your raffle ticket in the receptacle next to that item, and this is the most important bit — retain the stub! You can have as many tickets as you wish.

After about an hour the raffle is closed and the fun begins! Each item is drawn separately and the winner claims his or her prize. You can only win items of your choice and the whole procedure is over in under two hours.

Items for inclusion should be of a culinary nature and can range from a Christmas cake, mince pies, cooked/frozen dishes (preferably in a tin foil container), preserves, to recipe books or even a brace of pheasants – nothing will be turned away. Wines, whisky, chocolates would add Christmas cheer – in fact any festive fare is most welcome.

Anyone wanting advice can ring
Jean Constantine (01749 813103)
or Carole Wyatt (01963 350222).

There is no entry fee and refreshments will be available. Do come along with or without a 'gourmet' donation, and enjoy a sociable morning.

In Aid of Hadspen Village Hall Car Park Fund

HADSPEN VILLAGE HALL
ANNUAL GENERAL MEETING

THURSDAY 22 NOVEMBER 2007
at 8.00pm

IN THE HOBHOUSE STUDIO THEATRE
BRUTON SCHOOL FOR GIRLS

ALL WELCOME

REMEMBER, REMEMBER

Remember, remember the fifth of November,
The gunpowder, treason and plot,
I know of no reason why the gunpowder treason
Should ever be forgot.

And If you have forgotten the gory details, then mes I The King's Book — A True and Perfect ation of the Whole Proceedings Against the Late Most Barbarous Traitors" published in 1606 by Robert. Barker, Printer to the King's Most Excellent Majesty, is for you.

Although a government account, it is generally considered accurate and is in the British Museum.



HADSPEN WINE CLUB

At the September meeting, the last event in what must now be called the Old Village Hall, we revisited the wines of Australia with Ken Chamberlain. Firstly, he described the stages of growth of the wine industry in Australia and how its success had led to it becoming a model for other countries. In 1990 Australian wine exports to the UK totalled A\$10 million. By 2005/6 it was A\$2.8 billion (gulp, gulp and gulp).

He focussed on three premium wine growing areas, each of which thinks it produces the best wines in OZ.

We started with two white wines from the Bordeaux influenced Margaret River region in WA where the first vines were only planted in 1967. A Chardonnay bottled for Marks and Spencer, (£7.99) was particularly pleasant and a Semillon Sauvignon from Cape Mentelle founded in 1970 by David Hohnen who went on to New Zealand to found Cloudy Bay. A man with a Midas touch obviously.

We then moved on to the McLaren Vale just south of Adelaide where vines were first planted in 1841 and which has a strong Rhone influence. We tasted two wines from d'Arenburg, probably the best known and most respected producer in the region and certainly one with the most original names for its wines. Firstly, Hermit Crab Viognier Marsanne 2005 and then Footbolt Shiraz 2004, both made from grapes that are hand crafted and basket pressed. The latter, at £8.99 a bottle got a stellar rating from us. You'll have to buy the wines to discover the reason for the names.

Finally, the smallest of the regions, just 7k long and anywhere from 200m to 1.5k wide, the Coonawarra in South Australia. It is the home of the famous Terra Rossa soil which, in turn, is the spiritual home of Australian Cabernet. So we tasted three. An award winning 2004 from Marks and Spencer (£7.99), a Riddoch 2004 (£7.99) from the Katnook Estate and a very smooth drinking 2001 vintage from the famous Wynn's Coonawarra Estate (£10.99).

As is our custom we nibbled away on bread and cheese in between tastings. Another convivial and educational evening.

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ROAST LEG OF LAMB
WITH ANCHOVY, GARLIC AND ROSEMARY
From Simon Hopkinson's, Roast chicken and other stories.

“Lamb and anchovy, odd though it may seem, were made for each other. I think I am right in saying that this is a continental classic

1.8 kg (4 lbs) leg of lamb
2 x 50 g tins anchovies, small bunch of rosemary
4 large garlic cloves, sliced lengthways into 3
75 g (3 oz) softened butter, black pepper, juice of 1 lemon
½ bottle white wine

Preheat over 220C/Mark 7. Make about 12 incisions 2” deep in the meat, insert a piece of garlic, ½ anchovy and a small sprig of rosemary in each using your little finger. Cream the butter with the remaining anchovies and smear all over the surface of the meat. Grind over plenty of black pepper. Place in the tin, pour the wine around, add the lemon juice and the rest of rosemary. Roast for 15 mins. Turn oven down to 180C/Mark 4 and roast for a further hour or slightly more, depending on how well done you like your meat. Baste from time to time with the juices. When cooked to your liking, rest for 15 mins.

Meanwhile taste the juices and adjust the taste if is necc. During the roasting process the wine should have reduced somewhat and mingled with the anchovy butter to make a delicious gravy. When it comes to good food smells, this is one of the best, because as you carve, the waft of garlic, rosemary and anchovy hits you head on.”

** Taster's notes

1. I haven't had the courage to use 2 tins of anchovies, but he's a famous chef and I'm not, so go with it.
2. I add the wine after the first 15 mins I find it evaporates too quickly otherwise, which means adding more!
- 3 I add a slice of onion to the tin (because my mother always did, 'it helps colour the gravy, dear').
4. I thicken the gravy with a teaspoon or so of flour and add some stock (because my mo.....)

A MUCH-TRAVELLED OAK TREE

Readers might be interested to know the story of the oak tree which will be planted in the field, near the stile at the bend in Mill Lane leading down to Pitcombe Village.

In 1999, we bought No.1, Laburnum Cottages and have been renovating it and sorting out the garden ever since. About five years ago, we brought, from London, a small oak tree that we had nurtured since its unexpected germination, in a pot on the almost sunless back window-ledge of our mansion flat. My husband, Derek had picked up the acorn on a walk in Richmond Park. The sapling was already six years old when it arrived in Somerset and had survived being on a neighbour's balcony, then boarded out in my mother's Dulwich garden after it became too big to sit safely on our windowsill.

Acquiring our own garden at last, we cherished the thought of planting it out, but rather than making a snap decision, kept it in a large pot for another two years as we laid a lawn and made steps to a new patio at the back of the cottage. Eventually, we planted it near the boundary fence, where we had uprooted sections of the old overgrown hawthorn hedge to allow the westering sun on to the new patio and reveal stunning views of the field and trees by the river, with Big Ridge beyond – a sight we never tire of.

Almost immediately, I doubted whether this was the right location but options were few in the small hedge-bound garden. However, the tree was happy and by year two it was six feet high and enjoying its freedom. Now, we knew this would not be right for the long-term future – it was, after all, only about 8 ft. from the corner of the house! The right place would be in the middle of the landscape, we thought romantically, where it would become a great tree like those we all admire in classic views of the English countryside.

Who better to mention this to than Martin Jennings, who had last year helped improve our garden by reducing our field-side hedge by half its height. He said that he had observed that there were frequently some fine trees at points of importance on roads. We agreed that to plant the oak just inside the field at the bend would both mark a place that had become significant to us and also, observably, to others who stop to chat, admire the view or climb the stile.

So, this November the Richmond Oak will finally take up residence in the landscape I have fallen in love with and also returned to, as generations of my family lived in Somerset long ago, but that's another story.

Amanda Cunningham



**FREE PEARL PENDANT FOR A LUCKY VISITOR
TO HOME TRUST CHRISTMAS FAIR
WINCANTON MEMORIAL HALL
SATURDAY 24 NOVEMBER 10.00am - 1.30pm**

A lucky visitor to the HFT Christmas Fair will be given a pearl pendant., donated by the Countess de Salis, inaugurator of the Fair.

The 2007 Fair will be the 30th, and a Pearl Celebration

Everyone attending will receive a free draw ticket on entry.

The fortunate winning ticket will be drawn at the end of the Fair.

Stalls will include Christmas Gifts, Books, Delicatessen, Children's clothes and toys, Cakes, Bric-a-Brac, Plants, Haberdashery, Art Studio and Tombola.

Refreshments will be available.

Home-made Christmas puddings, the size you require, may be ordered from Gillian Harben on 01963 351344 before 10 November.

East Somerset Friends of HFT was formed in 1978 to raise funds for The Home Farm Trust (a registered charity) which provides residential homes, work and care for people with learning disabilities.



Trash and Treasure Stall

Have you anything suitable for this stall? Unwanted gifts, costume jewellery, videos, CDs, DVDs, crockery, ornaments anything but electrical goods.

If you are coming this way leave contributions at the back of our garage or let me know.

Tina Harley, The Manor House, Cole. 01749 813262

COMPUTER BYTES

Direct to Desktop:

If you ever find yourself with multiple windows open in Windows XP or Vista and need to access a file or folder on the Windows Desktop, there is a quick and easy way to do so. Rather than clicking on the all-windows-minimise button, simply hold down the Windows key on your keyboard (usually bottom left, to the right of Ctrl) and tap D. This minimises all open windows to the Taskbar and displays the Desktop.

Zombies:

It might not be as gruesome as the name suggests, but if you fail to protect your computer from hackers, you run the risk of spammers hijacking it to send out junk mail, entirely without your knowledge. In fact, a large proportion of spam comes from so-called Zombie computers. With 'always-on' broadband connections becoming ever popular, infections have become all the more common. To stay safe, equip your PC with a FIREWALL and ensure it is regularly updated with the latest software definitions. If you are using an older computer, check it's firewall is up to date – the more protection you can give it, the better the chance of it staying uncontaminated and your internet connection running at full speed.

Useful Websites:

www.itsmypost.com - stop unwanted junk mail

www.hellsgeriatrics.co.uk - an irreverent look at how to have a rollercoaster older age – with some serious links thrown in too!

www.multimap.com - probably the best place to start for general map reference – both national and international

www.tfl.gov.uk/tube/maps - check out this site for useful London Underground Tube map resources and some interesting context – don't miss 'The Real Underground' link

www.buy.co.uk - tracks and ranks utility prices and finance rates across every UK market. Also links to hundreds of banking sites and investment products. For more rates try: www.moneygator.com and

www.moneynet.co.uk

Maria Samuel (woodcott13@btinternet.com)

GENERATION GAP

I was just a little apprehensive. I had promised to look after a teenager for a few days during the summer holidays. I was feeling anxious as I thought about it. What was I to do with her? How was I going to manage to keep her happily occupied? I was always content to look after five or six year olds. They were easy; a colouring book a simple jigsaw puzzle, cutting and pasting pictures in a scrap book; the possibilities were endless. What does one do with a teenager? The stories one hears, the television enactments of teenage angst, the cry of "I'm bored" filled me with some dread as the day of her arrival approached.

Then she arrived. Taller than me, slim and yet shapely, dressed in the present day, laid back, layered look and oh horrors! a diamante stud in her nose. I felt at that moment that my fears were justified. Greetings over, I showed her to her room and left her to unpack. Supper followed and she helped clear away. Good film on the TV and then bed. It all seemed too easy.

A very late breakfast and then a shopping trip. We talked easily about all sorts of things. Her life, her school, her aspirations and ambitions, her family and the holidays she had had during the year. She liked reading, which was good and often buried herself in a book, she liked day time television which wasn't so good, as it consisted of those asinine American 'Soaps'

She helped me with a luncheon party that I was involved in and later went off to visit a friend she knew, who lived nearby. We looked at the old photographs that I had been sorting out recently and chose to keep some faded views of Honkong that she found interesting,

The time went by so quickly that all too soon the morning of her departure arrived. I was sorry that she was leaving. Apart from the fact that she was so untidy; books and papers left lying about, most of her clothes filed on the floor of her bedroom, she was certainly not the problem that I had anticipated.

Her transport to the airport arrived. She hugged me and said how much she had enjoyed her stay. I thought that perhaps she was just being polite, but there were tears in her eyes. She left, and the house that had been filled with her voice and her laughter was quiet and still again. I was sad that she had gone. How wrong I had been. She had been such a delightful companion, and she was after all my beautiful sixteen year old grand daughter.

Constance Earl

St Leonard's Church

Services for November 2007

Date	Service/Time	Readings	Readers
Nov 04	Patronal Evensong 6.30pm	Daniel 7:1-3 & 15-18 Luke 6:20-31	Wendy Crane Merida or Andrew Drysdale
Nov11	All Saints Remembrance Sunday 10.50am	Micah 4:1-5 John 15:9-17	Charles Du Cane George Bunting
Nov 18	Morning Prayer 9.30am 2nd Sunday before Advent	Malachi 4:1-2 Luke 21:5-19	Philip Pidsley Willie Constantine
Nov 25	Holy Communion 11.00am Christ the King	Colossians 1:11-20 Luke 23:33-43	Agneta Hickley Clergy

HARVEST

May I just thank all the parishioners who, once again, turned up trumps with large gifts of produce for the Harvest which I believe made over £400 at the auction. The Church looked magnificent and it was also good to see a large congregation for the service. It was particularly nice to have almost all the farming community of the parish present - I think I must worry too much about these country festivals falling by the wayside.

Ken Elliott, Vice Chairman PCC

CHURCHWARDEN'S NOTES

November promises to be a busy month at St Leonard's. We hope that the quarry in Wales is going to be able to deliver the 6800 slates we need to start re-roofing the church; the scaffolding will be erected as soon as we have confirmation of the delivery date.

Meanwhile, we shall have a special Choral Evensong on **4 November at 6.30 p.m.** to celebrate the life and work of St Leonard, the patron saint of our church and of prisoners.

Mr Mills and the choir of St Mary's Bruton will be our guests and are practising, *inter alia*, the Magnificat and Nunc Dimittis in settings by C V Stanford.

Refreshments will be served after the service.

On **Sunday 11 November**, our service for Remembrance Sunday will start at 10.50 a.m. This year, in addition to the usual wreath laying and Laurence Binyon's Poem for the Fallen, we shall have Geoffrey Stanford from The Old Byre at Grove Farm playing the Last Post and Reveille. I do not know whether Geoffrey is related to C V Stanford (see above) but his credentials as a brass player are impressive.

We hope that there will be large congregations for both these special events and don't forget that the Carol Service will be held at 6.30 p.m. on **Friday 22 December**.

Charles Brook



THE POPPY

The poppy represents the end of the war.
We remember the blood and the horror you saw.
We pay our debt to those who fell,
Battling through what seemed like hell.
So when you see a poppy red
Remember those families with an empty bed.
Ben Cooper (13 years)



BOOK REVIEW

Lynn Johnson at Bailey Hill Bookshop recommends the following book. The review is by one of her younger customers.

'The Pig Scrolls' by Paul Shipton

This book is set in Ancient Greece where Gryllis find himself mixing with the gods, mortals and heroes in an epic adventure of greek myths.

This all sounds like a normal book until you realise that the hero is a pig, well not strictly speaking a pig, he's a man who got turned into a pig. So he's a pig who can talk which, as you can imagine causes a bit of a stir in ancient Greece.

The book is packed with laugh-out-loud moments and full of hilarious comments. I loved every second of it and would recommend it to anyone eight and up! I think even an adult could have a giggle at this comical book.

Verity Brooker, age 12

If you are tempted to read the book (and you are tempted, aren't you?) before giving it to your grandchild do try not to spill your night time cup of cocoa over the pages.

Ed

WHY?

Why is it that whenever you attempt to catch something that's falling off the table you always manage to knock something else over?

In winter why do we try to keep the house as warm as it was in summer when we complained about the heat?

Why doesn't glue stick to the bottle?

THE LEMON TREE, SALISBURY

There are some great pubs in the villages surrounding Salisbury sadly, the centre of the city is something of a gastronomic desert.

But I have had lunch a few times at a place called the Lemon Tree at 92, Crane Street, an easy walk along the river path from the Central car park. It is well located for sightseeing and with the cathedral, Mompesson House and the Medieval Hall making a full day's worth, a lunch break is more than needed. Just off the pedestrian centre, it is well placed for shopping and the theatre.

Three of us ate there recently. It was a bit chilly so the very pleasant garden with umbrellas over the tables was closed but the conservatory which has the best tables was cosy and full.

We ate battered hake with some very good home made chips and salad; penne pasta with shrimps, broccoli and mushrooms with salad on the side; salad niçoise with fresh tuna. Our only criticisms, and are you ready for this, portions were somewhat on the generous side (for ladies anyway) and the tuna which they promised to sear, while not overcooked was not quite as stated on the menu.

In spite of large portions, desserts were in order, delicious apple and almond crumble with ice cream, a very attractively served lemon cheesecake but wouldn't you know the person who had the salad opted out and had coffee instead.

To drink we had an elderflower cordial, a glass of sauvignon blanc and a spritzer.

The bill, including a tip for some very prompt service came to £46. The menu ranges from a bowl of soup to grilled sea bass with a blackboard listing the day's specials. It can be viewed on www.thelemonreesalisbury.co.uk

The Lemon Tree is open from 10 'til 10,
Monday 'til Saturday.
Tel 01722 333471

La Gourmande



Jubilee Hall, Batcombe
Doors open 7.15pm – Screening 7.45pm

Friday 9th November 2007

THE LIVES OF OTHERS

(dir. Florian Henckel von Donnersmarck)

2007 / 138 mins / 15

Winner of this year's Oscar for Best Foreign Language Film, *The Lives of Others* is a powerful, tense and gripping drama set in Communist East Germany during the 1980's. There are three central characters, Gerd Wiesler, a captain in the Stasi, celebrated playwright Georg Dreyman and his actress girlfriend Christa-Maria Sieland. Wiesler is ordered to put the couple under 24-hour surveillance and the film captures the paranoid and bleak outlook on life under the secret police (apparently 2% of the civilian population were on its payroll). His gradual transition from cold, detached voyeur to an emotionally involved person is at the heart of the story and is both satisfying and convincing.

(German with subtitles)

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

Ten people in the parish are reading

1. A House Unlocked by Penelope Lively AND
All of Us There by Polly Devlin.
Barbara Bates
2. Salmon Fishing in the Yemen by Paul Torday.
Cathy Brook
3. Sahib —The British Soldier in India from 1750 - 1914 by
Richard Holmes.
George Bunting
3. We need to talk about Kevin by Lionel Shriver.
Maud Craigie
5. Harry Potter and the Chamber of Secrets by J K Rowling.
Myfanwy Craigie (aged 10)
6. An Uncommon Reader by Alan Bennett.
Ursula Collins
7. Nancy Cunard: Heiress, Muse, Political Idealist by Lois
Gordon.
Derek Cunningham
8. Treason's Harbour by Patrick O'Brian AND on and off, but
more off than on The Reformation - Europe's House
Divided 1490 - 1700 by Diarmaid MacCulloch.
Andrew Drysdale
9. The Summer Book by Tove Jansson AND
The Decline of the Big House in Ireland by Terrence Dooley
AND The Death of Jean Moulin by Patrick Marnham.
Jeannie Hobhouse
10. The Dangerous Book for Boys by Conn Iggulden,
Hal Iggulden.
Jim Linden

WHAT ARE YOU READING??