

Pitcombe News



'Their name liveth for evermore'
Remembrance Sunday 9th November
St. Leonard's Church, Pitcombe 10.50am

November 2008

The PITCOMBE NEWS welcomes contributions from its
Readers

Articles for publication should be sent to the

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The DEADLINE for the December/January issue is

Friday 21 November

to sechamberlain@btinternet.com

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

I wasn't quite certain what I had taken on when I agreed to look after the production of the November edition of the Pitcombe News whilst Sue and Ken were travelling in Australia. I certainly do now! and we really do need to thank Sue for the work that she puts into the production of the 'News'-producing quality content each and every month.

My thanks also go to this month's contributors for the prompt delivery of their individual contributions, enabling the 'News' to go to the printers earlier than usual to accommodate the half term break at Sexey's.

By the time you read this British Summer Time will have ended and we will be well into one of my favourite seasons with our trees and hedges turning vibrant shades of reds, golds and russets. Evenings will be drawing in and perhaps the log fires burning. What a good time to sit down and enjoy the content we have on offer this month.

On page 8 Connie Earl tells us about the blue azure seas of her favourite place (the location of which reminded me so much of Rudyard Kipling's "Mandalay") and Camilla Carter on page 5 visits the gardens of Tuscany.

George Bunting relates a tale of another Somerset Diarist and we have a report from our food expert La Gourmande on another eating establishment.

There are several seasonal events advertised this month to note in your diary. Jean Constantine has organised a Christmas market in the Village Hall in aid of her son's charity Motivation. Home Farm Trust have their annual Christmas market in Wincanton and we have advance notice of our very own Christmas party.

David Jury

PITCOMBE PARISH COUNCIL

Planners at South Somerset District Council have set up a new advice service following changes to planning law. The new legislation came into effect on Wed 1 Oct and should give homeowners more freedom to make changes to their properties, such as a new extension or driveway, without the need for planning permission. SSDC is offering simple advice to clarify whether or not planning permission is needed for varying scales of development.

Simon Gales, head of development and building control of SSDC, said “As well as giving clear advice, we can help people to gain peace of mind that they either do, or do not, need to apply for planning permission. If you’re about to spend a large amount of money on an extension, for example, you may like to get legal assurance that it fits with the new legislation. Our new approach will enable householders to obtain a legal certificate for their development at only half the normal planning fee.

In addition, we will have a team on hand, 9 — 5, to give customers understandable advice that will then help them to go ahead with the work they want to do to their property with confidence and, as an added measure, anyone with an enquiry will be given a personal case handler who can personally walk them through step by step,”

The changes — which will cut the need for an estimated 80,000 planning permissions nationally every year — were made by the government in a bid to make home improvements easier and more viable to homeowners in the current financial climate.

South Somerset residents thinking of doing work to their homes can contact the district council’s development control team on 01935 462 462 or visit southsomerest.gov.uk/householder

A reminder on Verge and Boundary Maintenance—Hedges

The maintenance of a hedge is the responsibility of the land owner. If a hedge encroaches on a highway and causes a hazard or an obstruction the landowner is expected to cut the hedge back outside of the bird nesting season (1 March - 31 July). If a landowner fails in this duty and this inconveniences highway users the County Council can serve notice to ensure the hazard/obstruction is removed.

NEXT MEETING OF THE PCC is TUESDAY 11th NOVEMBER at 7.30pm in HADSPEN VILLAGE HALL

HADSPEN SHORT-MAT BOWLING CLUB FIFTH ANNUAL GENERAL MEETING – 2008

At the AGM held on 1st October, the Chairman welcomed the meeting and said how quickly the five years had passed since the Club's inception. This year had been very eventful. The Club moved 'Lock, Stock and Trolley' to North Barrow Village Hall on 6th October 2007 while the old Village Hall was demolished and a new one built. He expressed the thanks of the meeting to the Committee of North Barrow Village Hall for making their Hall available during this period. The Bowls equipment was moved into the new Hadspen Village Hall on Tuesday 6th May, with the invaluable assistance of Mike Taylor and his trailer, and had our first bowls evening on Wednesday 7th May 2008. It was fantastic to play on our new floor and to have the extra space all round.

The Chairman said that HSMBC members could feel proud of the contribution they had made to the success of the new Village Hall project, not only by providing an activity available to all members of the local community but also by their financial contributions. In the period from the formation of the Club to the erection of the new Village Hall, approximately £2,500 was paid to the Village Hall Trustees in rental. He reminded the meeting that the Club had given a donation of £1,000 towards the rebuilding of the Village Hall.

The Club has been running for 5 years now and the Chairman stated that he was pleased to report that the Club was in excellent condition both 'physically' and 'fiscally'! In 2007 we lost a few members but the majority stayed firm and their enthusiasm has ensured the survival of the Club. The Chairman then welcomed David Jury to the Club and mentioned that he was already making his mark. The meeting decided to have another 'drive' to increase the membership of the Club. The Club was in a position to afford a new Mat to replace the 2nd hand one which had been purchased from Templecombe Club five years ago when our Club first started.

The Chairman went on to say that the Club's performance in the Yeovil Winter League had been quite remarkable having risen from the bottom of the League to 4th place and thanked the Club Captain, Stephen Wheadon for leading us to this position.

The Club was able to re-commence the 'Singles Championship' and this was played on Saturday 9th August. Peter Wyatt organised the

`Knock-out' play schedule and Carole Wyatt and Jean Constantine organized a cooked lunch which was superb. Stephen and Nigel Wheadon who were the two finalists at the last competition two years ago, were the finalists again this year. A close fought match with Nigel coming out on top this time, again by just one point! So the `Cup', which had been donated to the Club two years ago by Charles Brook, went back again to the Wheadon household!

In closing, the Chairman thanked all the members of the Club for their unstinting support in ensuring the survival of the Club and providing an enjoyable pastime, and gave particular `thanks' to Carol Wyatt for her very efficient `Secretaryship' which kept the Club running smoothly
WGC October 2008



Lest we forget
In Flanders Fields



In Flanders fields the poppies blow
Between the crosses, row on row,
That mark our place; and in the sky
The larks, still bravely singing, fly
Scarce heard amid the guns below.

We are the Dead. Short days ago
We lived, felt dawn, saw sunset glow,

Loved and were loved, and now we lie
In Flanders fields.

Take up our quarrel with the foe:
To you from failing hands we throw
The torch; be yours to hold it high.
If ye break faith with us who die
We shall not sleep, though poppies grow
In Flanders fields

By John McCrae 1915

John McCrae, a Canadian Surgeon, wrote and discarded the poem at Ypres in 1915, It was found in the mud by a fellow soldier and is now renowned throughout the world. It was from this poem that the poppy became the lasting memorial for those that gave their lives in the first world war and all subsequent conflicts.

Tuscan Gardens

Somerset Gardens Trust makes a bi-annual visit abroad. This September it was to look at gardens in Tuscany. Desperate for sun, I rose at 3.30am to be at Bristol airport in plenty of time to meet the others at 5.30 for our 7.30am flight. On arrival, our bus was waiting to drive us to Villa Reale di Marlia and Villa Torrigiani both near Lucca. These gardens run to a pattern, huge lawns, rather brown at that moment and mature trees in the English manner, very tall hedges to give shady walkways, pools and fountains, statuary and lots of lemon trees in terracotta pots. At Villa Reale we discovered a Teatro di Verdura, a grass theatre with wings of clipped yew, footlights of box and terracotta figures taken from the *com-media dell'arte*.

The next day we spent in Florence and our first call was to Villa la Pietra made famous by Arthur and Hortense Acton. We were shown house and garden, which have both been beautifully restored by New York University, who were left the property by Harold Acton. The house is full of Italian Gothic and Renaissance art. The garden is stunning, a long straight drive flanked by tall cypress trees, wonderful views to the city down flights of steps, tall hedges and a Teatro di Verdura where Judi Dench has recently acted to an invited audience. Old photographs reveal that zinnias had been used as bedding, they can tolerate the Florentine summer heat and although many seed mixes had been tried none looked good. Until Nick Dakin-Elliot, who is in charge of the project, met a near neighbour Baroness Munchausen who has grown and saved those same zinnia seeds over many years. They are back flowering at Villa Pietra in coral and soft apricot. Further visits were made to Villa Maiano, whose olive groves were used in the filming of *A Room with a View*, and Villa Gamberaia whose atmosphere, peace and views always entrance visitors. There we explored the pools and grotto, the *Gabinetto rustico*, whose walls were patterned and decorated with white marble, volcanic rock and statuary and the *limonaria* which housed the many lemons in their pots during the cold Florentine winter. Thunder was rolling around the hills as we headed back to our hotel.

On our last day we set off for Castle Villa Celsa, near Siena. where vast ancient terracotta pots, each adorned with the family crest were filled with cherry laurel or lemons. We walked down a cypress avenue threaded with thyme, marjoram and mint smelling sweetly after that morning's rain. We visited Palazzo Cervini, built by Pope Marcello II and now lived in by his descendants Count and Countess Cervini. That evening we dined at

Palazzo Corsini, hosted by Georgeana Corsini, where in 1625 the garden architect had created an impression of greater length and breadth down the avenue by placing the C2nd Roman statues and their pedestals at heights gently sloping away. A fabulous meal ended our visit and although the rain had followed us to Tuscany we all had had a very enjoyable time.—*Camilla Carter*



COMING SOON

TO A VILLAGE HALL NEAR YOU
the PARISH of PITCOMBE
CHRISTMAS PARTY
WITH

FEASTING, FUN, FREE GLASS OF WINE,
festive singing of Christmas carols
AND LOTS MORE

SATURDAY 13 DECEMBER

Details next month in
the meantime

note the date & plan to be there



HADSPEN WINE CLUB

The topic for the September meeting was English wines, about which most of those present were unabashedly ignorant. Alan and Ann Whittaker set out to enlighten us.



The Romans introduced wine to England and it flourished during Henry VIII's time. It died out after World War II and it was not until 1955 that vines were again planted in this country. An astute and wealthy farmer noted that the soil in Hambledon, in Hampshire, had exactly the same chalk structure as the soil that ran through the champagne region of France and so he planted vines there and in effect restarted the English wine business.

English wines are still hard to find. Although there are 17 reasonably sized producers in the country, only a couple of them produce enough wine to enable them to sell through retail outlets making English wines somewhat hard to find. Most of the wine is sold to visitors at the vineyards which in some instances have become tourist attractions that help to subsidise the cost of wine production. Alan and Ann had a very jolly day out riding around in trains through the 265 acres of England's largest vineyard in Surrey.

Although red wines are produced they tend to be of a variable standard and so we tasted five whites and a rose. Two of the wines from the Three Choirs Winery in Gloucester were identical blends but produced in different years. It was very noticeable how weather conditions affected the taste. Weather is of course, the bug bear of the English wine industry, Denbies in Dorking, the largest of the wineries, producing around 400,000 bottles a year, can only produce their top of the range Vineyard Select Wines when weather conditions say that they can produce them. When they do, their Greenfields Cuvée Select sparkling wines is a medal winner.

For many of us, the only experience of English wine was that from the Cary vineyard and so it was not surprising that our expectations were not that high but we were agreeably pleased by the quality of the wines and thoroughly enjoyed tasting them. They were mostly light, of the easy summer drinking variety. With a variety of English cheeses to accompany them we had our usual convivial evening. sec

MY FAVOURITE PLACE

There is a little island in the Straits of Malacca, off the west coast of Malaysia, which can be reached from the small town of Lumut between Kuala Lumpur and Ipoh, by a small drive on ferry.



Years ago before the island became a popular tourist resort of expensive hotels, casinos and restaurants, it had but one small hotel, simply built Malay style with open verandahs and a thatched roof. It stood facing the sea at the edge of a bay fringed with palm trees. It was a blissfully, peaceful place for a holiday and in spite of its isolation, there was always plenty to keep everyone occupied.

There was swimming in the azure blue sea that was always warm, snorkelling over the coral reef at one end of the bay, exploring the rock pools at the other, collecting colourful tropical shells, playing beach games and building sand castles. There were fishing trips organised early in the morning, with fierce barracuda to be caught, and then prepared for supper by the hotel cook.

When in the heat of the afternoons, everyone sought the shade of the palm trees, the hotel waiters would appear with long cooling drinks and little spicy titbits to eat.

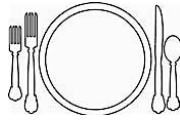
The evenings were magical too. The sun set very quickly, so there was no long twilight. Walking along the beach at the end of the day, the sky twinkling with myriads of stars, the sand was still warm underfoot, the waves glowed with phosphorescence as they broke on the shore, and the little land crabs scuttled away into the darkness. What enjoyment we had over such simple pleasures.

No wonder that the small island of Pangkor became my favourite place.

Constance Earl

“Where the flyin'-fishes play,
An' the dawn comes up like thunder outer China 'cross the Bay! “
Rudyard Kipling (Mandalay)

At the Chapel



I was lucky enough, recently, to be taken to dinner 'At the Chapel', in Bruton a fascinating new 'eatery' with very modern decor but still with a definite feel of the 20's and 30's! The table was well appointed and the chairs extremely comfortable which was something of a relief since we had a very long chatty meal. The food was very well presented and absolutely delicious. I had grilled sardines on Caesar salad as a starter; followed by corn stuffed baby chicken with a bowl of excellent green vegetables – perfectly cooked – and being really greedy had a dessert of Fig Clafoutis – with coulis and ice cream. Others in the party had chicken liver pate as a starter and 'melt in the mouth' steaks, equally cooked to perfection. Also on the menu are fish and vegetarian main courses. Desserts include Crème Brulee and an ice cream which was particularly good, thick (and almost chewy).

Prices vary, starters are between £4 - £6, main courses £14 - £16, and desserts around £4 - £5; there is a cheese board with local cheeses as an alternative. The menu is changed relatively regularly and particularly features local, seasonal produce. We found the young staff very pleasant and well trained.

There is a good wine shop on the premises which is well stocked and there is a very 'seasoned' sommelier to help you make your choice both in the shop and in the restaurant. 'At the Chapel' bake a delicious variety of breads daily which are sold in the shop at the entrance to the Chapel.

They are renovating the mezzanine floor where they plan to have a 'library' area for snacks, reading, and working on one's laptop. The whole place exudes 'panache', every detail seems to have been catered for and a 'buzz' is always present!!

It is advisable to phone and reserve a table for both lunch and dinner it always seems to be full. Otherwise you may want to experience the 'ambience' by popping in to have delicious coffee and a croissant or even afternoon tea and soak in the atmosphere.

Telephone 01749 814070

www.atthechapel.co.uk

Mon – Sat 9am – 11pm and Sunday 11am – 4pm *La Gourmande*

Hadspen Village Hall

I am very pleased to report that our first Harvest Supper in the new hall was a full house. As this was our first community event with all the equipment in use - we were delighted with the difference the extra space made - to be able to walk between the tables was a real bonus. The Catering Committee were very pleased with the kitchen, particularly the commercial dishwasher, new range cooker and hot cupboard and were very happy with the new crockery, typically all the new cutlery came into stock at the suppliers and arrived two days too late!

I should like to thank everyone for their generous support, not only by attending, but also for giving the harvest produce and for the spirited bidding at the auction. I am pleased to be able to tell you that £256.60 was raised at the auction to be shared between the Village Hall and the Church.

Photographs from the Harvest Supper can be seen on our website www.hadspenvillagehall.org.

Can I please remind you that the Annual General Meeting will be held on Friday, 14th November at 8.00pm followed by Cheese & Wine. Again if anyone is interested in joining the Management Committee and becoming a Trustee, please do get in touch.

Date for your diary

Saturday, 13th December - Christmas Party (Tickets are already being booked!)

Peter Wyatt - Chairman

CASTLE CARY BRIDGE CLUB

Meets to play on the second, third, fourth and fifth Thursdays of the month in the Methodist Church Hall, Castle Cary at 7.15 p.m.

We try to be a friendly club and do not issue master points. New members are very welcome.

Telephone: Michael Millican 01963 351689



COMPUTER BYTES

Remove unwanted formatting: If you have been messing about with text formatting and you are not happy with the results, you can restore a selected block of text to its original state simply by highlighting the paragraph and then holding down the Ctrl key and pressing the Space Bar.

Customise the Dictionary: As well as its standard dictionaries, Word keeps a separate one called Custom.dic, which stores all the words you have added to the dictionary during spellchecking. If you have inadvertently added incorrectly spelled words and want to remove them, open the TOOLS menu and click OPTIONS. On the Spelling and Grammar tab, click CUSTOM DICTIONARIES, then tick CUSTOM.dic and select MODIFY. As well as deleting words, you can enter new ones to build up a bank of specialist vocabulary. To do the same thing in Word 2007, click the Office button (top left), select WORD OPTIONS, then PROOFING, and then click the CUSTOM DICTIONARIES button.

Quickly rearrange paragraphs: Don't bother with tedious cutting and pasting, just position the CURSOR anywhere in the paragraph to be moved, then hold down the SHIFT and ALT keys and use the up or down arrow keys to move the paragraph into its new position. This also works a treat in Word 2007.

Useful Website: www.passionato.com – High quality formats at this fairly priced music website.

Maria Samuel (woodcott13@btinternet.com)

Sponsored Bike-Ride in aid of the
FRIENDS of SOMERSET CHURCHES and CHAPELS
Saturday 13th September 2008

The final total of donations towards the above event was £365.00
This has brought the total sum donated by Pitcombe parishioners over
the last ten years to a figure of £3,012.00.
Fifty per cent of this figure namely £1,506.00 has gone to St. Leonard's,
Pitcombe and the remainder to the FSCC main fund.
My grateful thanks for all your support - Willie the Bike!

St Leonards Church



Services for November

Date	Service/Time	Readings	Reader
2 Nov All Saints	Patronal Festival Evening Prayer 6.30pm	Corinthians 4:9-14 Luke 12:32-34	Andrew Drysdale Willie Constantine
9 Nov 3rd Sunday before Advent	Remembrance Sunday 10.50am	Micah 4:1-5 John 15:9-17	George Bunting Charles Du Cane
16 Nov 2nd Sunday before Advent	Rotating Sunday at LAMYATT 9.30am		
23 Nov Christ the King	Holy Communion 11.00am	Ephesians 1:15-23 Matthew 25:31-46	Agneta Hickley Clergy
30 Nov First Sunday of Advent	Evening Prayer 6.30pm	Isaiah 64:1-9 Mark13: 24-37	Merida Drysdale Philip Pidsley

CHURCHWARDEN'S NOTES

There was a good number in the congregation for Harvest, with an array of fruit and vegetables, notably many kinds of apples. This was followed by Harvest supper at the Village Hall on the Monday. The sale of the produce was split as usual between the Church funds and the Village Hall. This year the church had decided to send all the Harvest funds to charity – this included the collection for the day. We have managed to send £345.30 to the three farming charities – MANY THANKS for your gifts of produce and of money, well done!!

November is a busy month at St Leonard's, as we celebrate our Patronal Festival on Sunday November 2nd. This takes the form of Evensong at 6.30pm. We try to remember the life of St Leonard and all that he did for others, and hopefully to be inspired to try and follow his footsteps.

Then on 9th November, we come together for the remembrance of ALL soldiers, sailors and airmen and women who have valiantly given their lives in service of our country. The service starts at 10.50am and at 11.00 we observe the two minutes silence in remembrance. Any service personal – serving or retired – are most welcome and to please wear their medals with the honour that they were given.

16th November sees a 'Cluster' service at Lamyatt at 09.30.

23rd November will be Holy Communion at 11.00 at Pitcombe

30th November – Evensong at 6.30pm at Pitcombe – this is a 'Cluster' service.

We also begin to look forward to Advent and our annual Carol Service, but more of that next month.

'The Lord is the strength of His people' Psalm 28:8

David faced many challenges in his time, before and after he was made King; but through his Psalms, he shows that his refuge in times of need was to turn to God. Has this God changed? I think not. He is still there for us, no matter what we have done or not done. He is still there to guide us, if we will let Him into our hearts. The best way to do this is through prayer, which we can do anywhere; but is more effectual if a group of like-minded people get together. Hence the need to worship together and share in each other's company. See you soon!

God Bless, Wendy Crane, Churchwarden

Cranmer Awards Competition – Local Heats

Tuesday 18th November 6.00 pm
Sixth Form Centre, Sexey's School

Victoria Glendinning is this year's judge

Do come and enjoy hearing the young people recite their selected passages from the Book of Common Prayer
Wine and Nibbles served.



A FOURTH SOMERSET DIARIST.

Thomas Naish was another of those diarists who although not Somerset born kept a journal whilst rector of Corton Denham. He was born in 1669 when his father was Clerk to the Dean and Chapter of Salisbury. Thomas, after becoming BA at Pembroke, Oxford taught for a while at Amesbury and is said to have numbered Addison the writer amongst his pupils. He was ordained priest in 1691, proceeded to his MA three years later and then, after coming to the notice of the church authorities, secured a rectorship. A very ambitious man he at once began to seek further preferment. An advantageous marriage, from which he obtained substantial capital could only, he believed, further his career prospects. The story of his failure to achieve the longed-for prebend at Salisbury is told at length in the diary and the impression is gained on reading the entries that his approach to the authorities had alienated his superiors.

Not until 1708 did he receive the Somerset presentation to Corton and he settled there with his wife Sarah. On the 17th of March of that year he wrote, "I went to Bruton to wait on Archdeacon Hill for induction into Corton.". Samuel Hill was, at that time Headmaster of the Bruton Free School. During his first year at Corton Naish recorded little of interest concerning himself mainly with the trivia of daily routine but, in April of the year following he noted details of the great storm. "On the 17th of this month was a most terrible storm of haile 4 or 5 miles around Sherborne, and did much mischief in my parish of Corton. It raised a prodigious flood the like never seen or heard of." Naish was much bothered in 1710 by the agitation raised following the sermons of Dr. Henry Sacheverell who preached against the Government as enemies of the church. But, at the Doctor's trial and following much public turmoil he was given a lenient sentence. Naish wrote, "I wish this fermentation may be stopped but things look with no pleasing aspect."

Personal trouble was soon to come to Naish. On 14th. April 1711 his diary reads, "This day my dear wife died after a most tedious illness, and having lain there these 6 days past in most violent and tormenting pain and torture from the stone and malignant fever." Curiously he expressed the hope that his own end might be like hers, save for the extremity of pain.

By June of the same year, "I courted Mrs Sarah Ware of born but it came to nothing." In December came this entry "I was married to Mrs Joan Sweet of Blackford.". Their first child, "a large boy still born." came in

August of 1714, but, in the following year his wife was "brought to bed of a daughter, a large fine girl" Elizabeth she was called and joined soon by a brother, John. Both children suffered a distemper like the smallpox but recovered. A second daughter, Mary was born in 1718 and it was about then that Naish wrote, "My son John very backward in his speech he is near 3 and one third years old yet cannot speak one word plain." Two more children were born to Naish and his wife the latest in 1723. Naish's diary is nearing its end.

In 1726 he decided to move with his family back to Salisbury and let his parsonage at Corton to a William King. He ceased diary keeping then although surviving until 1755. According to an obituary notice he had not lost a tooth, he never wore spectacles and had 6 children after the age of 60. *George Bunting*

HOME FARM TRUST

The Annual Christmas Fair
will be held on

Saturday 29th November from 10AM to 1.30PM.
at Wincanton Memorial Hall

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

To order a Home made Christmas Pudding, made to the
size you require, telephone Gillian Harben on 01963 351
344

before 15 November.

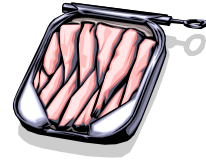
Tombola & Refreshments

If you have anything for the Bric-a-Brac stall, or unwanted gifts (ex electrical items) please contact Tina Harley, 01749 813262, or leave contributions at the back door of The Manor House, Cole.

The Home Farm Trust (a Registered Charity) provides residential homes, work and care for people with learning disabilities. For information visit:



LAYERED SARDINE LOAF



125gr butter (plus extra for greasing)
500gr cream cheese (at room temperature)
3 x 125gr can of sardines – drained
Juice of half lemon/good handful of finely chopped parsley
2-3 garlic cloves/salt, black pepper (or to taste)
About 1 small loaf of wholemeal bread

Butter a loaf tin, about 23 x 13cm (9" x 5") in size. Melt 75gr butter and leave it to cool a bit. Put the cream cheese in a mixing bowl and mash the sardines into it with a wooden spoon. Stir in the lemon juice; crush the garlic and add it with the melted butter, gradually. Add salt and plenty of black pepper. Mix all together thoroughly. Melt the remaining 25gr butter and stir the chopped parsley into it. Spread this parsley mixture on the bottom of the loaf tin. Slice the bread thinly, cut off the crusts and then cut the slices to shape in order to make a layer of bread on top of the parsley. Spread a rather thick layer of the cream cheese mixture over the bread; then add another layer of bread and so on, ending with a layer of bread. Cover with foil or cling film and chill overnight in the fridge.

To turn out, dip the tin briefly in hot water and slip the loaf on to a serving dish. If necessary, smooth the sides with a knife. Chill again until needed.

This dish freezes very well and I must add that it has an extremely impressive appearance! Serves 8 - 10

Maria Samuel

Recipe courtesy of Josceline Dimbleby (Christmas Book)

MOTIVATION CHRISTMAS MARKET
Hadspen Village Hall

Saturday, 22nd November 2008
10.00 am – 3.00 pm

Now that our wonderful new Village Hall is up and running, it is time to turn my attention to **MOTIVATION** which, as most of you know, is a charity run by our son, David Constantine. The purpose of Motivation is to provide wheelchairs and support for the disabled in developing countries.

Please come and enjoy a sociable morning with coffee and light refreshments and start your Christmas shopping from local producers. **Kimber's Meats, Dorset Down Mushrooms Taylor's Breads, Alweston Jam & Chutney Empire, Fairtrade Coffee, Dorset Blue Vinney Cheese and Soups** will be among the dozen or so stalls selling everything from food to presents. **Motivation** Christmas cards will be on sale along with '**Allegrias**' fashion items and jewellery, crafts and plenty of goodies to tempt you.
Jean Constantine 01749 813 103

KING'S, SCHOOL, BRUTON
FITZJAMES THEATRE

7.30PM THURS 13 NOV 2008

The Theatre of the Absurd strikes Bruton with a short play performed in the original French by six Francophile Latinists. Hopefully, a lecture will also be given on the night to explain **what it's all about. Maybe. Clue: two couples in 30's London and Love in the air.**



WELCOME TO THE 2008-2009 SEASON
& OUR TENTH ANNI VERSARY

Jubilee Hall, Batcombe

Doors open 7.15pm - Screening 7.45pm

Friday 14th November

THE DIVING BELL AND THE BUTTERFLY

(dir. Julian Schnabel)

2007 / 112 mins / 12A

This is the extraordinary, true story of Jean-Dominique Bauby, editor-in-chief of French Elle, who after suffering a stroke at 43 became almost totally paralysed. The film opens with him waking in hospital and the shocking realisation that he can only move one eye and the other infected one will have to be sewn up. Having been taught to communicate by blinking, Bauby (superbly played by Mathieu Amalric) manages to dictate a memoir. Through this, his thoughts, memories and fantasies, we share his experience of coming to terms with his situation and the altered relationships with his family and friends. At times funny and not overtly sentimental, this is a very moving, affecting film. (French with subtitles)

Licensed bar - Soft refreshments

Free parking - Wheelchair access - Hearing loop

For more on our films/special events: **ELIZABETH HUNT**

01749 850 304 or ehunt@mbzonline.net

For membership enquiries: **ROB SAGE**

01749 850 934 or robsage@uwclub.co.uk