

## DATES FOR YOUR DIARY

### OCTOBER

*(in the hall unless otherwise stated)*

**Hawstead Community Council Meeting** - Monday 5th October at 7.30 pm

**Parish Council Meeting** - Thursday 19th November at 7.30 pm

**The Harvest Supper** - Saturday 10th October

**Computer Training** - dates to be arranged. Contact Rod 388605

**Craft Group** - Wednesday 30th September

### REGULAR EVENTS

**Breath Easy** - Weekly on Tuesdays 9.30 - 10.30am

**Carpet Bowls** - Weekly on Tuesdays 7.30 pm

**Body Synergy** - Weekly on Thursdays 7 pm

### LATER IN THE YEAR

**A Tudor Supper** - Saturday November 7th

**Village Christmas Lunch** - Thursday December 17th

**CHECK THE VILLAGE WEBSITES FOR MORE INFORMATION AND PHOTOS**

[www.hawsteadvillagehall.co.uk](http://www.hawsteadvillagehall.co.uk) <http://www.onesuffolk.co.uk/Hawstead>

### LOCAL FRUIT AND VEG

Next dates for local produce sales - Saturday 26th September and Saturday 10th October 11 am to 1 pm. It has been a good growing season for us and at these sales we expect to have potatoes, beetroot, carrots, spinach, onions, peppers and squashes. There may also be tomatoes, Bramley apples, blackberries and a selection of preserves.

Why not pay us a visit, get the freshest produce available and cut down your food miles?

Andy and Fran Evershed 01284 386701

Although October 10th will be the last sale of the season, we are happy to take orders.



Editor: Geraldine West



# Hawstead Journal

For the Village by the Village

September 2009

## Hawstead Community Council Village Fete and Flower Show - 2009

It was a lovely day, no wind and no rain. Just perfect. On behalf of the village we would like to thank everyone for all that they did to make it such a pleasant day. To have a lovely day on the green with lots of people enjoying the sun was the aim of the day. We hope that you enjoyed the music from Jaecan Bruce.

Has anyone ever beaten Doc Lacey with the pennies?

It was a delight to have so many tractors and cars lined up for a very impressive turn out. We have Pat Baker and Peter Smith to thank for that. They will be back next year with more!

Thank you everyone, for all the donations of cakes and produce. The ladies serving teas and washing up were kept busy all afternoon. The village sausages were delicious, barbequed by Steve Butt and Bruce Monk. Ethel and Nancy broke the record with their takings.

Did you manage to splat the rat with John West or win a coconut from Matthew Brown?



On behalf of the village a big thank to everyone for everything. Last but not least we thank Michael Harrison who took time off from the books to be our auctioneer extraordinaire. He was so good he may get the job next year!

We are indebted to Simon Miller and our three judges for the planning and judging of the produce. The produce was very good quality, our judge Peter Fisk was very impressed. Tony Hillman presented the trophies.

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## Hawstead Community Council - Contd

### Trophy Winners 2009

Fran Evershed won the following trophies -

The Sheriff cup for the most points gained in the veg section

The Newman cup for the exhibitor gaining the greatest number of points over all

Pewter Pot for the best onions in Hawstead

Joanne Abbot & Sonja Monk were joint winners of the Mortlock Shield for home produce

Ros Alexander won the Holdway Bowl for the best fruit

Joanne Abbot won the Flower Trophy for the best flower arrangement

Imogen and Reuben Carr won the Book Prize

Jill Cushing was awarded the Millennium Trophy for the best entry in the show

## Sonja Monk

### Chair Hawstead Community Council

#### Does your memory sometimes let you done?

We were generously given two theatre tickets by Norman Gibbs of Woodlands to auction at the fete. With all that was going on I forgot all about them.

#### So we offer them to the highest bidder

Penelope Keith in *Entertaining Angels* by Richard Everett

In Cambridge prior to the West End

As a clergy wife Grace has spent a lifetime on her best behavior. Now following the death of her husband, Bardolph, she is enjoying the new found freedom to do and say exactly as she pleases.

The Cambridge Arts Theatre

Thursday 15th October 14:30

Stalls row E seats 8 & 9

These tickets are worth £50:00. Bids please to Geraldine West (01284 388732 or email [geraldinewest@waitrose.com](mailto:geraldinewest@waitrose.com)) asap.

Date of closure October 10th at 10am.

Sonja Monk

## HAWSTEAD CRAFT GROUP

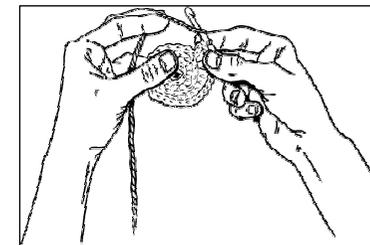
Now that Autumn is here, we are restarting the craft group. We meet on the last Wednesday of the month from 2-4pm. in the village hall.

This month's meeting will be on September 30th. We will be introducing Ragrugging. Come along and have a go. Here's a chance to recycle your old clothes, possibly make a gift for Christmas. We will have all the equipment you need.

Perhaps you practice a craft which you could show to others. Or is there something you have always wanted to learn.

Why don't you come along to the meeting and help us put together a programme for the next few months.

For any enquiries please contact  
Ruth Mackay on 01284 388 085





*You are invited to our*  
**Harvest Supper**  
On Saturday October 10th  
In Hawstead Village Hall  
7 for 7.30pm

**Good food, good company and some fun entertainment**  
Tickets £10 each to include a glass of wine  
from Lesley Carey 386132

**The results of our 'Talents Challenge' will be announced at  
this event**

## CHURCH SERVICES AT ALL SAINTS CHURCH HAWSTEAD

### OCTOBER

Monday	5th	2 pm Pinford End NH
Sunday	11th	8.30 am Said Eucharist
Monday	19th	2 pm room visits Pinford End
Sunday	25th	11am Parish Eucharist

Benefice Prayers every Wednesday at 5pm

All are welcome



Our thanks to the family of Margaret Andrews who have kindly provided a bench for the village green, in her memory.

### NOT QUITE 96!

Maude Cornwell, South View, Whepstead Road, sadly died suddenly at home at the near grand age of 96. Her funeral took place at All Saints Church, Hawstead on 30th July, where she was then laid to rest.

Her family would like to thank everyone for their kind flowers and generous donations, the monies of which will be shared between St Nicholas Hospice and the East Anglian Children's Hospice.

Malcolm Cornwell

### FROM THE ARCHIVE

In Early September, the village put on its annual flower show and as usual it was very enjoyable and well attended.

In 1983, the Fete was held on the 3<sup>rd</sup> of September, with details available from Major Carr or Mrs. Bailey. The Mayor and Mayoress of St. Edmundsbury presented the prizes. The Journal commented that as the village hall needs repainting and the roof repaired, "we need to raise a record sum of money". On 31<sup>st</sup> July 1983 (Sunday), the Community Council had hired a coach for a trip to Yarmouth, leaving at 10am and returning at 6.30pm. The cost was £2.50 per seat.

In 1987, the Fete was on the 6<sup>th</sup> September at 3pm, when villagers were invited to come and hurl sugar beet and make a dinosaur. "Mr Oliver Powell has kindly made a village hall sign, which has been erected outside the hall by his son Ben Powell". In the same issue of the Journal, we were told that a street light was installed opposite the telephone box at Bell's Lane/Bury Road. A silver birch and two English oaks were ordered from St. Edmundsbury Council.

In 1988, the Fete Sunday was the 4<sup>th</sup> September. Mrs. Woodman-Smith was re-elected as chairman of the Community Council. Money was still an issue since she wrote "Unfortunately we shall be increasing the charge for the hire of the village hall. It is due to the higher cost of insurance, water rates etc".

There are always plenty of entries for the fruit and vegetable competitions, showing that villagers enjoy growing produce. We must be thankful that we are free from the dangers such as reported in the Bury and Norwich Post of September 17<sup>th</sup> 1861.

"On Friday last, as a boy aged 12 years, named George Meeking of Lawshall, was assisting his father who was working with a threshing machine at Pipers Farm, Hawstead, when his right foot became entangled with the beaters and so much crushed that on his arrival at Bury Hospital it was found necessary to remove the limb below the knee the same evening." The Post commented laconically that "He is going on favourably."

Anna Glypta

### Village Lottery - AUGUST WINNERS

60 D&S DAWSON £8.10

2<sup>ND</sup> 113 J LEBON £2.16

3<sup>RD</sup> 61 D&S DAWSON £0.54

If you would like to take part in the lottery,

please contact Simon on 388841

## HAWSTEAD PARISH COUNCIL MEETING - 16th JULY 2009

The Chairman reported that the Halifax BS had finally changed the account to recognise that gross interest should be received by the parish council. Due to all the problems experienced, councillors agreed to close the account and open an account with Barclays Bank.

**Hawstead Journal** - A suitable printer has been hired through Ricoh UK Ltd with the funding shared between the Community Council and the Parish Council. (50% of the rental charges being paid by the Parish Council).

**Parking in Whepstead Road** - Inadequate underground pipework floods the top section of road during the winter months, causing residents to park their cars further down the hill resulting in congestion. SC. Cllr Clements agreed to investigate /resolve the problem. Discussion then covered whether there was any locality budget for extending car parking facilities.

**Notice Board** - A notice board is required for Pinford End.

**Connect Village Project** - The telephone line has been installed and awaiting SEBC to set up the router. The village hall was generously donated six IBM computers and monitors by a resident of the village.

**SC.Cllr Clements** gave brief updates regarding the school review to initiate a two tier system. He also mentioned the current state of roads in the area, acknowledging there were some ruts and holes in Horsecroft Road and the road had been patched. It may have to be redone but Highways were unable to undertake anything for the moment.

**Maintenance of Public Spaces** Hawstead Green - the contractor dealing with the rabbits has been twice and it is now intended to leave any further control until later in the year, with two more visits having been budgeted for. The mole contract is to be reviewed. Topping out the area opposite the village hall would be undertaken together with the Millennium field. Cllr Evershed advised that Risk Assessment has not yet been finalised on trees.

**Churchyard** - It was considered that it was looking very good.

**Millennium Field** - At a previous meeting it had been suggested the field could be turned into allotments however it was pointed out that this would only apply in the event of the parish council being required to comply with any requests from villagers for an allotment. The Clerk is to look out all relevant papers to possible usage of the field.

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## ST EDMUNDSBURY RURAL SOUTH SAFER NEIGHBOURHOOD TEAM SEPTEMBER 2009 NEWSLETTER

We thought that this month we would start with an explanation of how work is prioritised each month. We call these priorities 'taskings'. We are often asked why we are doing what we are doing! For example, why are we doing speed checks? The public perception sometimes implies that we could be doing something better! We hope that this explanation will clear up a lot of your questions. Firstly, we are of course, community officers and therefore do not (in general) deal with major crimes or emergencies as there are other officers allocated to deal with this. These are either C.I.D officers or Neighbourhood Response officers.

Tasking meetings are held on the first Wednesday of every month and are attended by the Police, local Councillors, representatives of Suffolk County Council, St Edmundsbury Council, Havebury Housing and other agencies. Problems and concerns from all these agencies, that they have received from the public, are brought to our attention, discussed and prioritised. Tasks are then allocated to the Police and partner agencies. Three of these are then agreed as the priorities for the month. Issues within your village can, of course, be brought to the attention of any of these agencies and ourselves at any time by calling the contact numbers listed below, emailing us or attending one of our community engagements.

The priority tasks for each month can be found on our website [www.one-suffolk.co.uk](http://www.one-suffolk.co.uk) and select St Edmundsbury Rural South Safer Neighbourhood Team.

### PC Ruth Horton 704

The Police non emergency is 01284 774100 or you can e-mail us at [stedsrural-south.snt@suffolk.pnn.police.uk](mailto:stedsrural-south.snt@suffolk.pnn.police.uk)

### What the Law says about Heavy Trucks damaging your driveway

The majority of households in Hawstead have private drives leading to them. If a visiting heavy truck damages your drive irrespective of whether or not you, the householder asked for the merchandise, then the law states that the truck owner must pay to repair the damage. Lawyers acting for a householder's insurance company, point out that the law requires the truck owner to ensure his vehicle is not likely to damage the driveway. If the vehicle causes damage, then the vehicle owner must pay up.

Older residents can remember when household merchandise was brought tin light vans or small lorries half the weight of the modern giants that regularly call at our village. When fleet-operators use huge vehicles to deliver household merchandise the responsibility is on them to avoid damage. Oil tankers can discharge from the public road using delivery pipes and shopkeepers should inquire about access to premises and send the appropriate size vehicle for the delivery. Householders have the right to paint "No Heavy Vehicles" at the entrance to their drive.

## **A Message from Richard - Landlord of the Metcalfe Arms**

Dear Residents of Hawstead

I would like to update you on events at the Metcalfe. There will be a number of new faces running the pub in the next week or two, including me!

The brewery has recently invested in the cellar and the beers are now keeping and serving in tip top condition.

We now have a 'happy hour' every evening between 5.30 and 6.30pm when all pints will be just £2.50!!!

There will be a 10% discount on all food on Thursday's (lunch and dinner) for local residents. (Since everything is freshly prepared, booking in advance, though not essential, would be helpful).

I and my team here are very keen for the Metcalfe Arms to once again be a hub for the villagers of Hawstead - a meeting place where you can relax and enjoy a drink or a meal with friends. So please do let me have your ideas and thoughts about the pub. I look forward to hearing from you and to seeing as many of you as possible in the Metcalfe in the coming weeks.

Best wishes

Richard Reed

**Andy Parrett has a**

**CAR FOR SALE !**

SEAT Ibiza, 2005 (54)  
1.2 'Reference' 3-door hatchback in blue  
41,000 miles; Full Service History

Tel. 386531

**£3,595**

It's in our driveway - next door to the Metcalfe Arms

**Planning** - An amended plan for discussion was received for Rose Cottage, Bull Lane, Pinford End.

**Bottle Bank** - Some parishioners had queried the location of the bottle bank and whether it was advantageous to the village when reviewing contractor charges. Councillors unanimously agreed to relocate the bottle bank to the corner of the car park and the matter of charges etc to be queried with SEBC.

**Village Hall** - Councillors signed the original Engrossment Lease and plans received from Greene & Greene

**Emergency Planning** - A draft framework for discussion has been drawn up, with a working party to progress.

A request had been received and agreed by councillors for a memorial bench to be located on the village green.

**Draft Bylaws** - A query was raised as to the current situation of the draft - Clerk to investigate for the next meeting.

The meeting closed at 10.02p.m

**Malcolm Cornwell**  
**Chair**  
**Hawstead Parish Council**

## **LOST AT THE FETE**

CAKE TIN LID left in the Hall after the auction

Sadly missed

Of great sentimental as well as practical value

6in. diameter, with apple design, part of a set

Award of a CAKE OF CHOICE offered by distraught owner

for any help leading to its recovery:

Please phone Jane at 760 634'

## APPLES, APPLES. APPLES & MORE APPLES!!!!!!!

Apples have been raining down on us this year, and everywhere you go you are asked would you like some apples. As it happens I like apples, so what do you do with so many? Make chutney for next year's village fete of course. I have tried various recipes these are favourites.



### SPICED APPLE AND PECAN CRUMBLE WITH MASCARPONE CREAM

Serves 6/8 you will need a baking dish 8x11 inches, 2 inches deep

1lb 8oz bramley apples	8oz coxs apples
1oz light muscovado sugar	1 slightly rounded tsp of cinnamon
$\frac{1}{2}$ tsp ground cloves	$\frac{1}{3}$ of a whole nutmeg
4oz of raisins	

#### For the crumble

4oz pecans	3oz of chilled butter diced
6oz of S.R. flour sifted	2 level tsp ground cinnamon
4oz of Demerara sugar	

#### For the mascarpone vanilla cream

250g mascarpone, at room temp.	1 tsp of vanilla extract
200ml fromage frais	1 rounded dsp golden caster sugar

You will need a baking dish 8x11 ins 2 ins deep (oven temperature 200 cent.) Toss sliced apples (you may leave the skin on the apples for more flavour) and raisins in the spices, arrange in the dish. Next the crumble, place the butter and flour, in the processor give it a whiz until it resembles crumbs, then stir in the cinnamon, sugar and pecans, process again but not too fast. Now sprinkle the crumble over the apples pressing it down, the more tightly it is packed the crispier it will be.

Bake in the centre of the oven for 35mins. Rest for 10/ 15 mins before serving.

For the vanilla cream mix all the ingredients together and chill.

The fish menu offered a smoked salmon starter and Dover sole and sea bass for the main course. I chose to start with the Cornish sardines, a dish that presented two wholesome grilled sardines on a bed of mixed leaves and charlotte potatoes.

My guest selected the rather humble but extravagant potted native lobster. The lobster really was fresh; we were told that it had been caught in the small hours of the morning and had been potted by lunchtime, ready to be served to us the same evening! The lobster was potted with a creamy butter and flavoured with herbs, then served on toasted brioche. The sardines were full of flavour, and were particularly enjoyable accompanied by a glass of chilled white wine.

Although it was fish night, my guest enjoyed a tender steak accompanied by large crispy hand cut chips and blistered tomatoes. As a fish lover, I chose the battered cod. A large, thick piece of cod was battered in Metcalfe ale served with home made coleslaw and hand cut chunky chips.

We had been the first people to eat in the restaurant that evening, but by the time our main courses arrived, most tables were occupied. I noticed the mouth-watering looks from other diners as my huge piece of battered cod arrived. For dessert, my guest and I chose to share a wonderful homemade lemon and stem ginger cheesecake served with blueberry stuffed raspberries. It looked and tasted fabulous.

We chose to finish the evening with yet another glass of chilled glass of wine and an Aspull's Suffolk cider, whilst chatting to the owner Richard about his plans for the future. As Richard is from a marketing background, he's aware that to appeal to a far-reaching audience, the pub must provide something different, something that makes people want to travel ten miles or more. With this idea in mind, plans are in place to landscape the five acres of garden to the rear of the property, and turn it in to an alfresco dining area. "There will be spit roasts and an open air pizza oven. The beautiful lake is currently being landscaped, so it will look wonderful by next spring. We aspire to be the next River Cottage, and plan to become self-sufficient with a small-holding growing our own vegetables and maybe even rearing pigs. You can do a lot with five acres," says Richard.

*This is an edited version of an article which appeared in the NKTbe magazine this month.*

THE  
METCALFE ARMS  
HAWSTEAD

A country pub, great food and chilled wine  
what else do you need?

Until late Spring The Metcalfe Arms at Hawstead had been closed for over a year, and seemed destined to become yet another derelict quaint country pub. Until the new owner Richard Reed put the key into the door of this much-loved village pub, the Metcalfe Arms had a reputation for providing standard pub grub and ale.



Recognising that this is no longer enough, Richard embarked on a period of renovation so the premises would become not only the local village hub, but a destination location for people from Bury St Edmunds and even as far away as Newmarket. With a view to attracting the 'foodies', the Metcalfe Arms has a new menu to suit its more modern, light and airy interior. The menu is simple, not overly fussy, yet based around freshly prepared food using local ingredients. "The Metcalfe Arms competes on quality. Our food is all freshly prepared and you won't find a microwave in sight! We only use ingredients from the UK, and these are always local whenever possible," says Richard.



We were lucky enough to visit the Metcalfe Arms for our evening meal on a Wednesday, which is fish night! Seeing as it was the eve of what was predicted to be the warmest day of the year, a fresh fish dish seemed just apt for the occasion. The pub was very busy, especially as it was a mid-week evening, although admittedly the inside was emptier, with the locals making the most of the picturesque outside drinking and dining areas.

The regular menu includes classic dishes such as sausage and mash, using local Huntsman sausages and homemade roasted pepper and tomato soup.

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## APPLE AND TOMATO CHUTNEY

2lb apples, peeled, cored and sliced	2lb tomatoes, sliced
$\frac{3}{4}$ lb onions, skinned and chopped	one clove of garlic chopped
$\frac{1}{2}$ lb of dried fruit	$\frac{3}{4}$ lb of Demerara sugar
1tbls of mustard seed, tied in muslin	5 level tsp of curry powder
1level tsp of cayenne pepper	4 level tps of salt
$1\frac{1}{2}$ pints of malt vinegar	

Stew the apples in a very small quantity of water until tender. Put the apples, tomatoes, onions, and garlic with the dried fruit, sugar, spices, salt and vinegar, into a pan. Bring to the boil reduce the heat and simmer until the consistency is thick and there is no excess liquid. Remove the muslin bag, pot the chutney and cover. Makes about 5lb

Sonja Monk

## The Milkmaid Folk Arts Centre



The Milkmaid Folk Club meets on the first and third Friday of the month (with some exceptions) at The Constitutional Club in Guildhall Street, Bury. Doors open at 7.45pm, for a start at 8.00pm. Entrance is £10 - but if you join, this reduces to £8.

Performing at The Milkmaid this autumn are:

Sept. 25	Nathan & Quin
Oct. 2	Bram Taylor
Oct. 16	Monroes Revenge
Oct. 30	Sultans of Squeeze
Nov. 6	Boo Hewerdine
Nov. 20	Eddie Walker
Dec. 4	Adrian Nation
Dec. 18	Pete Morton, Chris Parkinson & Maggie Boyle

For more information about the club, and about performers, visit:

[www.milkmaidmusic.co.uk](http://www.milkmaidmusic.co.uk)

Andy Parrett



# The Village Fete and Flower Show

