

Back Page News

The HJ readers would like to wish **Arthur Bailey**, a speedy recovery from his recent surgery on his hip.

Congratulations

To
Angela and Paul Revens
on the birth of their daughter
Amy Rose on the 29th January

All the Grand parents
Margaret & Malcolm Cornwell
and Ann & Tony Revens
are very pleased
with the news.



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Articles for inclusion to the Editor please - BEFORE 25th of February
Tel. 01284 388142 or e-mail malcolmcornwell@tiscali.co.uk

Editor: Malcolm Cornwell

Hawstead Journal

For the Village by the Village

February 2008

Parish Council

Councillors

Ros Alexander, Christabel Carr, Karen Caudwell,
Malcolm Cornwell (Chairman) Andy Evershed (Vice Chairman)
and Sarah Lawson

Among items discussed at the last Parish Council meeting was the matter of mole hills which are presently giving concern on and around the village green and a review on the re-siting of the bank bottle. Todate this has been sited in the car park of the Metcalfe Arms public house with their kind permission.

From advice sought by the council appertaining to the mole hills, they were informed that some methods of controlling moles can be fairly unfriendly, but by virtue of them being there it is a sign that the soil is good and rich with invertebrates that have been undisturbed by ploughing and are very much part of having a herb-rich grassland. Although moles would not harm the flora, indeed it could provide seeding opportunities, the controlling of them is unlikely to be effective over such a large area as more moles would only just move in afterwards.

However, molehills can make hay cutting very difficult due to the uneven surface etc as well as making walking on the green uncomfortable. Therefore, it is planned to level as many as practical, by using either a chain harrow or roller, in accordance with our Environmental Stewardship agreement.

Before a final decision is made to a new siting of the existing bottle bank, the parish council would like to hear from all villagers to their preference for its relocation. To ensure that, it would be appreciate if each household could kindly complete the questionnaire inserted with this journal and give it to a councillor or the parish clerk in a sealed envelope. In addition, as both the Borough and County Council are encouraging villages to increase their own waste material recycling, other suitable and alternative types of "banks" will be investigated for possible inclusion within the new site.

HAWSTEAD COMMUNITY COUNCIL NEWS



New Village Hall Update – We're almost there!

You will have seen that the site has now been tidied up by the builders. There is still some landscaping to do and we will arrange a working party of volunteers in the Spring to prepare the area so we can spread grass seed. The oil tank has been installed and is protected by a steel cage and the central heating is working. The electricians have almost finished and we have lighting. You'll have noticed the glow from the fire exit lights after dark.

We have also had a sophisticated security system put in by Anglia Burglar Alarms. We are still waiting for the concrete floor screed to fully dry out and then the flooring can be put down by Glasswells Contract Division.

The kitchen will then be fitted by Nimbus Kitchens. The toilets will be installed soon. Finally there will be a number of snagging jobs to be put right and then we will almost be finished!

Several people have asked about our funding so I thought you would be interested to see the list of grants awarded to your Community Council.

St Edmundsbury C	£25,000
Suffolk CC	2,000
Charles Hayward Foundation	10,000
Suffolk CC	10,000
Hawstead PCC	100,000
Hawstead PC	1,000
Suffolk Environmental Trust	20,000
Garfield Weston	10,000
Suffolk Rural Services	10,000
Lund Trust	1,700
Havebury	6,364
St Edmundsbury C	10,000
Suffolk CC	1,500

Total grants to date £207,564

When we eventually finish the hall it will have cost approximately £290,000.

The extra money needed has been raised from our insurance settlement for the old hall and most importantly from village fundraising over the last few years.

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Owls we have also seen barn owls in the area; in flight at dusk on the Horsecroft Road near to Home Farm.

Would you please make the villagers aware of the following from Mick Wright of Suffolk Wildlife Trust, who is collecting data on owls

" Starting in 2007 I will be organising (for the BTO) in Suffolk the winter and summer Atlases (4 years of field work) so if these birds winter with you in 2007 and breed again in 2008 please email me".

Mick Wright
 Email: mickwright@btinternet.com
 Tel: [01473] 710032
 Field Officer Suffolk Wildlife Trust
 BTO Regional Representative for Suffolk
 SOG Projects Officer

It would be nice to think that as a community we could make a contribution to Mick's work.

Regards "Rosie"

The Metcalfe Arms

Anne and Nigel will be hosting the following events *through* February and into March and we hope that you may find something of interest and pay us a visit.

February

Friday 1st	Wine tasting with a cheese and wine supper.
Tuesday 5th	Pancakes !!
Thursday 14th	Valentines day , special menu.
Sunday 17th	TVR car club return (lunch time)
Friday 29th	Jazz Night - `Don't Ask ` return for second visit.

March

Sunday 2nd	Mothers Day
Friday 14th	Quiz Night

Clean dogs

Spring encourages people out into the countryside, to join the dog walkers who have been out all year. In St Edmundsbury dog walkers must clear up after their dogs have fouled land that is 'open to the air' and to which the public have access. Some areas of land are exempt, (for example agricultural land) but dog walkers not clearing up could receive a fixed penalty notice of £50.

Suffolk County Council.

Winners of the January Village Draw

1st	053	Jane Powell	£23.70
2nd	034	Bill Crockford	£ 8.32
3rd	103	Caroline Miller	£ 1.58

Come and join the Draw, win prizes and contribute towards the Village Hall Fund

Contact Sylvia Miller 388841

The Village Lottery

You may have noticed last months announcement that the number of tickets in the draw had increased considerably, consequently the value of the prizes had increased. It also follows that the chance of any one ticket number winning will have reduced but compared with the National Lottery or "Ernie" your chance of winning is very good. To calculate your odds of winning you will need to know how many tickets in the draw each month, which will change as new people join or some leave. If you look at the published value of the third prize, its value in pence equals the number of tickets in that months draw. There are in reality three draws each month as every paid-up ticket has an equal chance of winning first, second and third prizes and it is possible for the same number to win more than once in the same month.

The first draw was on the 31st July 2006 and by the 30th June 2007 the draw had raised, after the payment of prizes, £1095.20 for the Village Hall Fund. Half way through this accounting year, 2007/2008, it has raised £638.40.

So what are you going to do with your winnings? You could buy yourself a drink at The Metcalf Arms, which sounds good. Maybe you could share your good fortune with some friends and buy a round of drinks at The Metcalf Arms, which sounds good too. You might like to consider donating your winnings to a "good cause", not that you and Nigel and Ann at the pub aren't. You could of course consider donating all or part of your winnings to the Village Hall Fund the value of which could be increased even further by using the Gift Aid Scheme. Alternatively you could buy an extra draw ticket or tickets and improve your chances of winning again.

The decision is yours, good luck.

Of course you will need to have purchased at least one ticket for £1, £12 per year or £6 for the rest of the year to have any chance at all!

Contact the promoter, Sylvia Miller on 01284 388841

Many villagers have been extremely generous with donations, large and small and we are very grateful for this. The village draw has also proved to be an on-going success as well as providing a bit of fun each month. No one is likely to undergo a life changing experience when they win a prize but the proceeds of the draw are an important source of regular income for us.

Vitality, we have not had to borrow a penny for our project which means we are in a strong position for the future. Our finances are in line with our budget and still have money available to pay for the flooring, kitchen and new tables and chairs.

Sonja and her team are carefully choosing the furnishings at the moment. However we have many other items that we would eventually like to purchase and the list is a long one.

Any further donations from within the village would be welcome to enable us to fit out the hall to the high standard it deserves.

We are determined to ensure the hall is well appointed so we can all enjoy it.

We plan to have the building completed by April.

Everyone from Hawstead will be invited to a special opening ceremony celebration. Looking forward to seeing you when we open those doors at last!

Please pencil in the evening of Saturday the 19th of April and keep your fingers crossed!

As part of the Annual Tour of Village Halls the Theatre Royal will be bringing us "Art" a comedy on the 26th of April.

To advertise and aid the booking of our hall there will be a website online by the end of the month.

The smoke / fire alarms have now been activated.

Any smoking in the building as of now will set off the alarm, which is a very shrill sound and will be heard all over the village, if it ever goes off.

John West

Required

A Caretaker and Cleaner will be required for the hall once it is up and running, which will most likely begin in April.

If you would be interested, please contact Sonja Monk, Spinney Cottage, The Pound. Telephone 386876 to discuss.

A recipe for a cake which is great on winter Sunday afternoons in front of a roaring fire or, equally enjoyable on a hot summer Sunday afternoon lazing in the garden!

I have tried the recipes using honey and they were both great. One question though concerning our local beekeepers; what are their contact details? Please would you print their details in the next HJ so that we can all swarm them with phone calls/visits for their honey!!

Simon Miller 388841 and Joan Cook 386711

Anything to help the Bee's! Editor

I would like to extend a warm welcome to the new people who have moved into the house where Brian Kew lived. I don't know your names but welcome to the village!

Now that seems like a nice introduction to one's new neighbours Editor

Are there no grumpy old men and women out there? Am I the only one? You don't have to be old to find something to moan about these days! What about you children? Haven't you got anything to moan about, even if it is only your pocket money (or lack of it!). What did you get up to over Christmas and the New Year. Oh, yes. The New Year and all those resolutions. Are you still keeping them or are they broken already? Come on let's hear those moan, groans and stories from you.

In our house, our New Year's resolution was to give up sweets, chocolate, cake and biscuits. You know, all the sweet stuff that we shouldn't eat too much of. I don't think it does me any good at all, especially when I get on the scales and they groan under the weight! Goodness knows that we must all have far too much available over the festive period. The in-laws don't just buy a box, they buy a damn tin of the stuff. We weren't going to open the tin of Quality Street that they bought for us but we did. And, yes. You have guessed it - we were only going to have one or two each.

Six each later, we both felt sick! I blamed my husband for kindly picking out the ones I like for me. He had no excuse. We decided to empty the tin on the kitchen table and sort out our favourites. Mistake. Huge mistake. Half an hour, and another four sweets, later we were left with five piles of sweets. The ones I like, the ones my husband likes, the ones we both like, the ones we could eat at a push and the ones we definitely would not eat. Surprisingly, the latter pile not being as big as one would have expected!

TO MAKE THE ICING, melt the chocolate as above, add the butter and the rum and beat until glossy. Leave to cool slightly, before pouring over the top of the cake. Leave to set.

TIP: Remember, always be careful not to overheat chocolate or it will seize and become unmanageable. It will melt quickly using the method above. Rosie

Hawstead Buzzards



Nice to hear, over the last few weeks, the calls of buzzards in the village. We had several sights of a lone bird last year, once sitting in our hedge and a couple of times flying west towards Whepstead. I was surprised at first at seeing them in Suffolk having only previously come across them in the west and north of the country, but have since spotted one near Cambridge, another at Lakenheath, one over the A14 near Sainsburys and a pair at Icklingham. I am told that they are now breeding in every English county, having spread gradually eastwards over England in the last fifteen years or so.

The buzzard (*Buteo buteo*) was hunted to extinction over most of the country over the last two centuries, as were many raptors, blamed for threatening game birds. In fact

they appear to mainly eat rabbits, and some carrion, so they will tidy up 'mixie' rabbits and 'road kill' in the main.

It has taken them a long time to re-establish themselves, and I never thought we would hear or see them here except as the odd vagrant. I have seen several in the last couple of months, two just before Christmas over Cullum Cottage and two again on New Year's Day followed last week by a group of three which followed the line of Bells Lane from east to west calling all the time. Keep your eyes open for them, crow sized, brown plumage, lighter under the wings, often soaring in circles with the 'fingers' of the wingtips spread out. The call is a mewing scream, usually in flight. All our birds of prey are now protected by law so hopefully they will now be resident in this area (misguided individuals like those who recently shot the harriers at Sandringham permitting). Andy Evershed



SUNDAY CHOCOLATE CAKE

THIS RECIPE is one of the most satisfying of all chocolate cakes – perfect for lazy Sunday afternoons - **Serves 6**

- CAKE** 200g/7oz plain flour, plus extra for dusting
4 tablespoons cocoa powder
2 teaspoons baking powder
1 teaspoon bicarbonate of soda
1 teaspoon lemon juice
200ml/7fl oz milk
100g/3oz unsalted butter, softened, plus extra for greasing
175g/6oz caster sugar
2 large eggs, beaten
1 teaspoon vanilla extract
- SYRUP** 4 tablespoons apricot jam
2 tablespoons lemon juice
1 tablespoon kirsch
- BUTTERCREAM**
100g/3oz dark chocolate (min 60%)
50g/2oz unsalted butter
100g/3oz icing sugar
1 large egg yolk
- ICING** 50g/2oz dark chocolate (min60%)
25g/1oz unsalted butter
1 tablespoon rum

PREHEAT oven to 190C/375F/gas mark 5. Butter & flour 2 x 20cm/8in cake tins.

SIFT the flour, cocoa powder, baking powder & bicarbonate of soda together three times.

STIR the lemon juice into the milk to curdle it.

IN A LARGE BOWL cream together the butter and sugar until fluffy. Beat in some of the egg, followed by some of the flour mixture and then some of the milk and lemon juice. Continue in this way, beating vigorously between each addition, until you have a fairly stiff batter (don't add all the milk if it seems to be getting too liquid). Finally, add the vanilla extract. Divide the batter between the tins and bake for 20-25 minutes until springy to the touch. Leave the cakes in their tins for a few minutes and then turn them out onto a wire rack, bases uppermost, to cool. Prick the bases gently all over.

TO MAKE THE SYRUP, simmer the jam, lemon juice and kirsch in a pan and pour evenly over the cakes.

FOR THE BUTTERCREAM, melt the chocolate in a heatproof bowl set over a saucepan of barely simmering water, then leave to cool until warm to the touch. Cream together the butter and icing sugar. Beat the egg yolks into the butter mixture, then stir in the melted chocolate. Spread it on the bases of the cakes and sandwich them together.

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Then we had visitors. "Don't clear the table" they said, "we have only popped in for a quick coffee and hello as we were passing the door".

Coffee over and visitors, who had helped us to reduce the amount of sweets on the table, gone we settled down in front of the fire.

"I fancy another coffee, don't you" said hubby. "Must be all that talking". I made the coffee, grabbing another sweet as I passed the tin. That's the trouble with sweets and chocolate isn't it? They just shout out *take me, take me*, as you walk past; they are like a romantic love affair. (I should be so lucky!

The only one who is going to "take me" now is the undertaker and that will be to the church!!)

"Do you want anything while I'm up?"

"Not sure", hubby replied. "I might just have a piece of that Christmas cake to get rid of it".

So, coffee and cake in hand we settled back in front of the fire and the boring telly.

"What do you fancy for dinner tonight?" I asked.

"I'm really full up" said hubby. "I think I will just have cheese and biscuits. What about you?"

"I'll have the same" I said.

"We will have to start our New Year's resolution tomorrow now.

Throw the rest of those sweets in the bin and put the cake out for the birds!!"

Rosie Greengrass

All Saints Church, Hawstead

February 2008

Benefice Prayers each Wednesday, 5 – 5.30pm

Sunday 10th 8.30am Said Eucharist (BCP)

Sunday 24th 11.00am Parish Eucharist



Your very own Hawstead weather report

A 2007 Weather summary

The reader will find it useful to refer to the temperature graph and the rainfall bar chart included within this article.

Temperatures were above the mean average for the first six months, exceptionally so in January and April. Both these months exceeded previous records and were close to 3°C (5.8°F) above the mean average.

The period April 2006 to June 2007 measured mean average temperatures above normal. With the exception of August 2006, this was the longest "warm period since records began at this station.

The average annual temperature for 2007 at 10.7°C (51.2°F) was some 0.9°C (1.6°F) above the long term (1960-99) mean figure. It was the sixth warmest year on record, which may seem surprising considering the relatively poor summer.

This time last year, I alluded to the trend towards warmer years and the following table illustrates this fact.

No of years exceeding 10°C (50°F) - mean average Temperature	
1960 - 69	1
1970 - 79	1
1980 - 89	3
1990 - 99	7
2000 - 08	8

Looking at the recordings from another point of view: since 1988 (20 years) only 3 years have recorded mean annual temperatures below 10°C (50°F), the last such year being 1996.

The table illustrates not only the trend towards warmer years but that the pace of warming is increasing.

The Rainfall bar chart shows (a) the average rainfall with a "dashed line" revealing a weakly defined autumn maximum, (b) the rainfall for 2007.

The pattern repeats the erratic rainfall of 2006 with an exceptionally wet May and above average measurements through to July. Thereafter, late the summer and autumn of 2007 were rather dry but adequately moist.

This season together with the exceptionally dry April, insured that the total rainfall for the year: 658mm (25.9") was only 50mm (2") above normal.

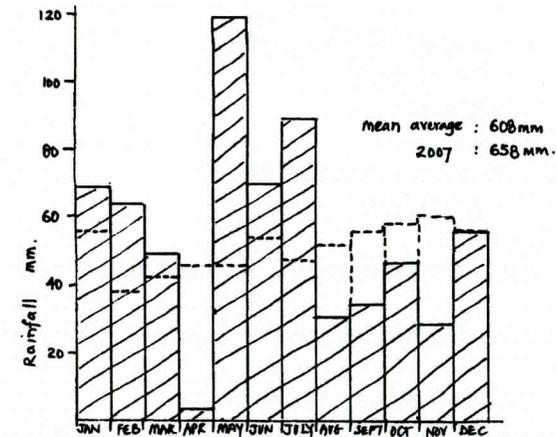
At a glance, the Rainfall bar chart for 2007 would seem to confirm that the "continental" nature of East Anglia's climate - that is rather colder winters, warmer summers with a tendency towards a summer maximum of rainfall than the rest of the British Isles. However, the accompanying bar chart indicates a primary maximum rainfall Autumn through to January - the common feature of the British climate.



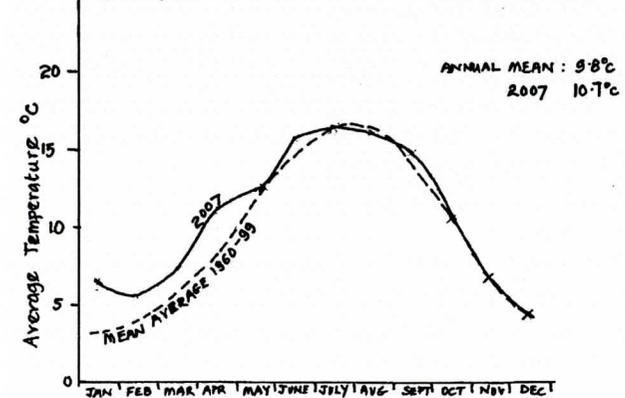
It can be seen that a weak secondary maximum occurs in June - early summer. A rather different pattern emerges when one compares winter period rainfall with the summer period rainfall of the following year. (winter: October - March and summer: April - September). Over 47 seasons, 19 were wettest, 20 summers were wettest with 8 years "to close to call". These two sets of measurements in no way confirm textbook assertion of a tendency towards a summer maximum.

Part of the received wisdom may be done to the nature of summer rainfall: conventional thunderstorms which do indeed give rise to high rainfall amounts within a 24 hour period. Records exist for 42 years. In 26 years the wettest 24 hour period occurred in summer (April - Sept) compared with 12 years for winter (Oct - March). Interestingly, September has rerecorded the wettest day of the year on 9 occasions - There is no end to the statistics!

To return to 2007, the most marked feature was sunshine for which I have no figures. But, both spring and autumn were unusually sunny whilst the summer was somewhat dull.



COMPARISON: 2007 and MEAN FIGURES



Glyn Hammond