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Digital Radio now heard in Local Villages !

The long-awaited broadcasting of Digital radio in the Bury St Edmunds area has **now** arrived.

You can get crystal-clear programmes on all four BBC national channels, together with BBC Radio Essex and Classical FM in villages South of Bury. However, BBC Radio Suffolk is NOT yet available digitally and unfortunately the commencement date of the new transmitters which will serve this station, is not yet known.

Digital radios have the advantage of displaying messages on a small screen in the front of the radio and in emergencies like flooding or power failures, it would be possible keep listeners informed of the current situation.

Richard Blackwell

We're back on the village green - **LOCAL PRODUCE**

We will be back 2nd and 4th Saturday in the month from 9th June, 10.30am – 12.30pm (note new time)

Early season produce will include eggs, spinach, lettuce, strawberries, mange tout, and potatoes and the variety will increase as the season progresses. If you want to enjoy local vegetables and fruit, and want to reduce 'food miles', come and see what we have to offer.

We would welcome other Hawstead folk who are interested in selling their own local produce, either regularly or occasionally.

For more information contact Andy and Fran Evershed on 386501

'Food miles' is the distance your food travels from producer to your plate. Agriculture and food now account for 30% of the goods transported around the country. This adds significantly to carbon dioxide emissions which are contributing to climate change. It defies common sense that food should be grown in one place, sent to somewhere many miles away to be packaged, then sent back to the same area it came from to be sold. We can all do our bit to reduce food miles and the most effective way is to shop locally and buy local produce when ever possible.

N.B. As an indication of the interest in Food Miles, a Google search brought up 2,880,000 entries!

Next month's Editor is **Geraldine West 388732**

If you are a reader of our Journal, please contribute an article for others to enjoy and contact the Editor above, before the 25th May.

If you wish to be an **editor for a month** contact Brian Kew 386248

Our thanks to Malcolm for compiling this edition.

Editor: Ruth Mackay



Hawstead Journal

For the Village by the Village

May 2007

Parish Council

Calling all Villagers

The local elections on the 3rd of May have not attracted enough candidates for there to be an election in the village.

Only five people have put themselves forward for election to the Parish Council, therefore being elected by right, which leaves a deficit of two seats on the council. The new Parish Council will have to co-opt two villagers to fill the vacant seats in order to fulfil the requirement for seven councillors to represent Hawstead.

If there is anyone who would like to be considered for co-option to the council, please contact either myself on 386248 or the clerk, Joan Cook 386711.

Four councillors have decided to stand down, they are:

Katie Fairbairn, James Carr, Dave Dawson and Phil Shaw.

I would like to thank them on behalf of the village for all their time, hard work, loyalty and fairness in the manner they have served the village. Occasionally, having to take and make decisions that sometimes may appear to discriminate but are ultimately for the good of the village and its residents.

I would like to especially mention Katie, who has served for 20 years and from whom I took over the chairmanship. She was always willing to give me help and advice when it was needed in a completely unbiased and friendly way.

The outgoing Parish Council managed, on a majority vote, to finally sign the lease for the new village hall so it is all systems go and it is hoped the hall will be ready for the village fete in September. Anyone wishing to keep up with its progress can contact either Dave Dawson or Bill Crockford who will be only too pleased to keep you informed.

Brian Kew 386248

Chairman, Hawstead Parish Council

HAWSTEAD COMMUNITY COUNCIL NEWS

It is an exciting time for our Hall project, whilst we are waiting for the final legalities to be signed up between the Diocese, the Parochial Church Council and the Community Council.

The signing of the lease of land between the Parish Council and the Community Council has taken place and by the middle of May we should be nearer our goal.

The building position has been marked on the green and we have taken the first two bookings for the autumn!!!

THE COMMUNITY COUNCIL AGM 31st May 7pm in the church

The Community Council is the whole village. The executive Council at present consists of nine members, two co-opted members and three trustees.

The present members have served for some time and while we wish some continuity after the hall is built, it would be wise to have some new members for the future. This year three members will not stand for re election.

When we have our new hall, things will so much easier, where we hope to have a bit more fun.

IF YOU ARE INTERESTED IN FINDING OUT MORE,
GET IN TOUCH WITH US by ringing 386876

BINGO

Our next bingo meeting will be in the Autumn in the NEW Hall, where we can be cosy in the meeting room, unless that is, hoards turn up then we will be forced to use the main hall. At least then, we shall be spoilt for choice!.

THE HAWSTEAD ANNUAL PLANT SALE

The Annual Plant sale May 26th in the Millennium Field from 11am

Jo Butt has some wonderful plants for you again this year, where among the regulars, are some exotic sunflowers. One variety that is truly amazing is KONG, so be careful where you plant it.

Jo would also like to pass on her thanks to Leslie Carey for the seeds from Fothergill's and for all the practical help from around the village.

Mobile Library times and locations (route 10) from JULY

Stop	LOCATION	TIMES
G	Pinford End, Bull Lane	12.45 - 13.00
H	Hawstead (Whepstead Road- lay by)	13.10 - 13.30
I	Nowton Village Hall	14.40 - 14.55

CLIMATE CHALLENGE NOW! Six questions for West Suffolk

*Climate change is a global issue: surely we can make no difference locally?
What if everybody thought this?*

Our climate is changing, but what does this mean? What does it mean for West Suffolk? Can we do anything about it? Here in East Anglia, seasonal weather patterns are likely to change with wetter, warmer winters and drier hotter summers.

With more storms predicted coastal and inland flooding is likely to become more frequent and severe. But what can be done?

Come to a fun, interactive workshop where Peter Martin of CarbonSense and Dave Hampton - The Carbon Coach will lead you through the challenges surrounding climate change and help you decide what to do.

- Is the climate changing?
- Does it matter?
- What's the problem?
- What's the solution?
- What can I do?
- Our future?

The workshops are free and last for two hours. All we ask is that you attend with an inquisitive and open mind.

After all - if global warming is half as big an issue as many now believe, it's better to be doing something about it rather than just talking about the weather!

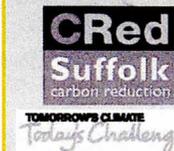
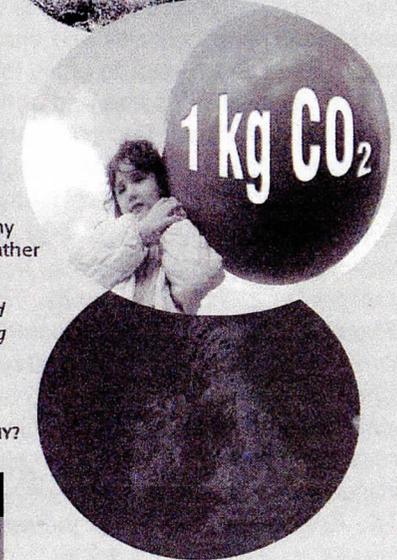
Never doubt that a small group of thoughtful, committed citizens can change the world. Indeed, it is the only thing that ever has.

Margaret Mead US anthropologist & popularizer of anthropology (1901 - 1978)

CAN WEST SUFFOLK TAKE THE LEAD IN A LOW CARBON ECONOMY?

If you wish to attend, please contact Joan Cook (Parish Clerk) either at the Parish Council AGM 24th May or telephone her before on 01284 386711

Unfortunately, Hawstead has only been reserved 15 seating places - so book early.



carbonsense

ELDERFLOWERS

I have a love/hate relationship with the elder tree. Most of the year I cut back and try unsuccessfully to dig them out. They respond by sprouting out healthy new growth in all directions. I have murderous thoughts ! Then come May/June they are transformed by sprays of sweet-smelling, lacey looking flowers which, if caught quick enough, can be used in lots of ways.

Richard Mabey ("Food for Free") eats them straight from the bush or makes a tea with them. He also recommends adding them to gooseberry jam.

Best of all are the elderflower fritters, where the batter wraps around each flower producing little bobbles of light, frothy fritter with a lovely fragrance.

And of course there is elderflower cordial.

Jane Grigson ("English Food") adds them in a muslin bag when cooking gooseberries.

The berries can be used to make a red wine.

The elder also has many medicinal uses- too numerous to mention here but here are a few recipes for elderflowers:

ELDERFLOWER FRITTERS

Make a thin batter with 4 tablespoons of flour, one egg and 1 1/2 cups of water . Hold the flower heads by the stalks and dip them in the batter, strain off the excess then deep fry in hot oil. Serve with sugar.

WILTSHIRE WHITSUN CAKE

3/4 lb tart green gooseberries
5 elderflower heads
1/2 lb plain wholemeal flour
2 teaspoons baking powder
2 large eggs
6oz butter
6oz pale muscovado sugar
Demerara sugar

Top and tail the gooseberries, in a mixing bowl, mix with the elderflowers, which have been stripped from their stalks.

In another bowl, rub the butter into the flour and baking powder; stir in the muscovado sugar, and the lightly beaten eggs.

Finally add the gooseberry and elderflower mixture.

Pour into an 8-inch greased and lined spring-clip cake tin and bake at 180c(gas mark 4) for about 1 1/2 hours.

This cake will not come away at the sides like most cakes when ready.

Cool for a few minutes before taking out of the tin.

Sprinkle with the Demerara sugar.

Serve warm with cream.

Village Hall Draw Winners

May	1st	118	R Carr	£18.27
	2nd	008	D & J Dainty	4.87
	3rd	031	B Crockford	1.22

Draw made on 30/4/07 witnessed by Tony Hillman

It could have been you ! !

new village residents, you may not know last year we started a Village Draw, to raise money for our NEW HALL

each month, **we have** 116 pound tickets in the draw, **20%** of which goes in prizes and is raising **over £1000** per year towards our Hall

We need more people to join in the fun and then we can raise the prizes plus the funds for the Hall

(If you do not wish to have your name published, please kindly let me know)

Promoter: Sylvia Miller 388841



New Village Hall position being discussed on the green

The last Bingo Night until the New Village Hall



please join in

All Saints Church – Hawstead SERVICES

MAY

Sunday 13th	8.30am	Said Eucharist
Sunday 27th	10.30am	Benefice Eucharist

Evening Prayer

An opportunity for silent/ contemplative prayer and to pray for the parish and benefice is held every **Wednesday** in the church at **5- 5.30pm**

All are welcome.

The church is open every day from 9am to 5pm

For all other Services in the Benefice please see Church Notice board

Emma and Chris Topham Smith of Fyletts Manor, have a new baby, a son. Congratulations to them.

The Philip Metcalfe Almshouses Trust - Hawstead

A vacancy has occurred at the above for a suitable single person or married couple to become a resident of the Almshouses.

For further detailed information, please contact:

Mrs Joan Cook, Clerk to the Trustees 01284 386711

Update on our Local

We have put together a brief summary of the current progress at the pub but are still unable to give a definite opening date as there are still numerous unknowns!.

However, work on the refurbishment is progressing slowly but surely and the builders are on site and circumstances permitting, hope to finish within the next four weeks. Meanwhile, we are making the most of the lovely weather and currently landscaping and fencing the beer garden ready, for a long hot summer (we hope !!).

When the building works are completed, we will put our finishing touches in place ready to welcome you all.

We plan to have a pre-opening evening for the Hawstead residents only, to introduce ourselves properly and give you a chance to view the changes we have made. Further details to follow.

Best wishes

Anne, Nigel & Matthew

What, in the morning, a Traditional May Day Celebration on Hawstead Green at 4.30am ?

Had you turned on your alarm clock for 4.00am for an early morning awakening, yes 4.00am, instead of turning over for that last little nap, you would have been treated to something very special (just as the blackbirds were just stirring ready for their first sing song of the day). That something, were the Green Dragon Morris (named after the Green Dragon pub in Bury, now long gone) entertaining a slightly blurry eyed gathering of locals, to Morris Dancing or otherwise known in the trade as " Border Style Morris" Dancing, to celebrate the coming of Spring.

SUN RISE IN HAWSTEAD at 5.36am



The Green Dragon Morris, hailing from Brandon and Islam area, gave displays to its Hawstead audience, with various dances of boundless enthusiasm, some of which appeared to be very energetic, (especially for that time of the morning) that a few were left puffing slightly, after exerting all their gusto. At the end of the very fine display, "volunteers" were recruited and given a brief crash course in a simple dance routine. Which of course was OK, providing you could skip in time with the beat, which some might have said, proved to be slightly otherwise. After which, those of us who were still awake and had not "nodded off" to sleep on the

green, were rewarded to a very delightful early morning breakfast brunch at about 6.00am, all of which was kindly provided and cooked by Andy and Fran Evershed. That was, as long as you were careful enough to bite into a nice freshly cooked egg and for the yolk not to spread itself over your coat and boots! **Now**, if for some reason your alarm clock failed to ring on the appointed hour, don't worry there is next year's celebration to look forward to.



But some people just could not wait for breakfast later!

The next morning found them a little more active as the feeder had been knocked over and all the corn was on the floor but they did not recognise it as food. However, they had found the nesting box and laid 2 more eggs.

They had to be lifted out of the house into the run, where fortunately, they recognised a dish of mash as food and tucked in and also started pecking at the grass, with the water fountain being quite a hit too.

Three of them were quite well feathered, just a few bald patches around their necks. The fourth was a very sorry looking sight, a large bald patch on her back and naked underneath and around the vent and with just spines for wing and tail feathers, whilst the fifth was almost completely naked looking like a very well used shuttle cock, which became her name.

At the end of the day, they had to be lifted back into their house and placed on the perch as they could not manage the ramp or even knew how to perch for themselves.

Next day they produced 4 eggs and if they were to keep up this pattern of laying, doubling the count each day, we would have a "million" eggs in 3 weeks.

They still had a lot to learn about being hens and only me to teach them! Teaching them to scratch for worms and bugs was quite amusing, I took them into the vegetable garden and began digging, pointing out worms to them. They learned very fast and I soon had a hen on the fork before I could turn each sod over and a head trapped under the fork, as I levered it back.

Next came the rotivator, they have no fear of the motor or the rotating blades so to save cutting off their heads, that they had to be put away until a patch was done when they were allowed back, a quick demonstration of how to scratch the loose soil and they were off, turning a very uneven area into a level seed bed in a few hours.

Shuttle Cock is going through a transformation, first black spines began growing over her back, is she turning into a hedgehog? Now light brown tufts are appearing at the end of each spine, just like tiny paint brushes.

In the month since the girls joined the family, we have had 8 dozen extra large eggs, I never knew what a difference really fresh eggs made. However you cook them, they look and taste so much better and cakes rise like never before.

When it comes to the produce show in September just look out all you cake makers! Those of you who have entered eggs before, remember my girls were PROFESSIONALS, although now retired; there is nothing you can teach them about laying eggs!

Simon Miller

As many of you will know I retired as Churchwarden at All Saints at the end of March, after 15 very enjoyable and rewarding years, where in September 1992 I succeeded the late Maurice Wright. He had been Churchwarden for 50 years and it was with some trepidation that I agreed to take on a role which he had undertaken so successfully and for so long. During my term of office I have shared duties with Karl Huck, Michael McGovern, Rita Haggard, my wife Gill and Lesley Carey all of whom I thank for their help and support. I am also grateful to the two Incumbents with whom I have served, Revd Keith Finnimore from 1992 to 2000 and Revd Martin Throver from 2003 to the present. I have also been lucky in having a very active and supportive PCC and was kept in check for many years by a truly dedicated secretary, the unforgettable Elsa Kilpatrick.

The role of a churchwarden is wide and varied. Our main function is to manage and look after the fabric of the church. We have a duty to ensure that there is an incumbent in place to take services as and when required. We are also expected to keep order in the church and can expel any unruly members of the congregation (or even the priest if he gets out of hand!). I have considered my time as churchwarden a great honour and privilege and together with my duties as a lay elder it has been a wonderful, albeit very small, way of serving God. We are very lucky to have such a lovely church at Hawstead. For me it has a very special spiritual presence and is steeped in a fascinating history. I think that in recent years we have been able to update some of its features without spoiling any of the general fabric.

Work that has been undertaken during the last 15 years includes the refurbishment and re-laying of tiles in the nave and tower (plus burying a time capsule alongside the Font); new flooring under the pews in the nave and chancel; installation of additional heating including six quartz wall or freestanding units; installation of a sound system; lighting has been much improved; the organ refurbished and grills installed on most of the windows. Much of this work has been possible because we have received a number of generous legacies for which we are enormously grateful. Without this sort of help it would be exceedingly difficult to keep the church in such good order.

At the Annual General Meeting of the PCC in addition to the presentation of a generous gift, I was appointed Churchwarden Emeritus, which I consider a very great honour. Although we have moved "down the road" to Bury, we still consider All Saints in Hawstead our local church and hope to continue supporting events in the Parish.

I wish Simon Miller, who has taken over from me, every success and hope that he will enjoy the role as much as I have done.

Tony Hillman



RAGRUGS

Rugs made of strips of fabric or wool hooked through a hessian base were made by the Vikings. They are thought to have brought the craft over to the Scottish Islands. Rugs were considered an essential part of a bride's dowry there, right up until the early twentieth century.

Although people all over Britain, who could not afford carpets made ragrugs, the North East of England were the best known for them. The whole family would be involved. The men made the tools- hooks for hooking long strips of cloth making a series of loops and prodders for pushing short lengths of cloth through the hessian. They also made the large frames to stretch the hessian sacking over so that several women could work on the rug at once. A design would be drawn out using a charred stick from the fire. The children had to cut up the clothes saved all year into strips.

The latest rug would take pride of place in front of the parlour fire, while last year's rug would be relegated to the kitchen, and next year to the back door, before being finally thrown away. Beamish Open Air Museum in County Durham has a display of Ragrugs and their making.

English settlers in the early nineteenth century took the craft to North America and Canada. As there were no carpet manufacturers at first, people opened out food sacks to use as a base. Sometimes fabric was dyed using natural dyes from plants. Designs were based on objects around them- animals, flowers, houses etc. As they became more sophisticated, hessian was sold with ready printed designs on them, sometimes based on traditional carpet designs. The American Museum at Claverton Manor, Bath has a collection of early rugs, some shown in the rooms as they would have been furnished. Well worth a visit. More local is an exhibition of modern Ragrugs at Wickham Fen from May 3rd to May 7th.

Eventually, as carpets became more easily available, Ragrugs were made more for pleasure and to keep the craft alive, whilst today, the recycling aspect is considered important in this country. Artists incorporate all sorts of materials such as plastic carrier bags and silver paper. Ben Hall has hooked a picture of gardening tools entirely in strips of denim jeans. Ragrug hooking is not just used for rugs but for cushions, bags, hats, mirror frames and much more; all in exciting, vibrant colours.

Why not try your hand at using some of your cast off clothing to make a rug. Come along to Hawstead's group. We usually meet once a month. Next meeting is on Wednesday May 23rd at 2pm.

For more details ring Ruth Mackay 388085

Chickens, eggs or pet food

It is said that there are more chickens in the world than people, how this conclusion came about I do not know but I am prepared to believe it. As for the UK I expect the figures could be obtained but I believe here again, that chickens outnumber people.

What about Hawstead, does it follow the same trend? I consulted the Hawstead 2001 book for the answer but there is no mention of chickens. Until avian flu was declared to be a possible starting point for the next worldwide pandemic, chickens didn't figure very highly in most peoples thoughts and that's a shame. Just think how the humble chicken contributes to our way of life, a major source of protein in our diet as eggs and meat, also for our cats and dogs, compost for the garden and even fuel for a power station!

Where is this heading? Well, I have decided to increase the population of hens in Hawstead but I have until very recently been a city dweller so knew nothing about hens, therefore my first port of call was the library. As part of my studies, I came across an interesting source of stock, rescued battery hens! Just think about it, millions of hens are kept in wire cages for a year as egg laying machines, then "sent away on their holidays" rendered down etc.etc. A quick search on the internet found a local hen rescue group, a few e-mails and I was on a waiting list to give 5 birds a free-range retirement. The next step was to obtain a suitable hen house; I asked around but did not find a local supplier or manufacturer so back to the internet. The choice was quite bewildering but I finally chose one from a manufacturer in Derbyshire who quickly delivered and assembled it in the field by my bungalow. He told me that he had family connections in Great Welnetham, clearly visible from the "chicken's field", it's a small world!

The flu outbreak at Bernard Matthews caused a bit of concern but the restrictions were lifted just in time for the scheduled hen collection date. I borrowed 3 extra pet carriers, 5 in all, lined them with straw and set off for Norwich. The pick up point was the back garden of a private house in a residential area of the town. Corralled against the back of the house by the plastic crates they were transported in, were about 100 hens standing almost motionless and silent, many almost featherless, all very scruffy with claws almost as long as their toes. With claws clipped, they were popped into their luxury carriers, then packed into the car all in complete silence, all the way back to Hawstead with still not a sound.

Once in the hen house they just stood still but in one of the carriers was the first egg. I put a feeder of corn and water in with them and shut up the house.