
HAWSTEAD JOURNAL

Editors: Judy & Dave Carter



CHRISTMAS PANTOMIME

January 4th

LAST ORDERS NOW BEING TAKEN –

Don't miss out...

I will be finalising numbers for Hawstead's annual outing to the Panto in the next few days.
There are still a few places left so if you would like to come along, please let me know

ASAP.



To remind you, it is on Friday 4th January at 2pm.

Children will be paid for by the Community Council, tickets for adults are **£20**.

Rapunzel and the Rascal Prince.

Call me on 388732, email me at geraldinewest@waitrose.com or
drop a note through the door at Kellycroft.

We do hope you will come along.

Geraldine West
For Hawstead Community Council

CHURCH SERVICES

DECEMBER

Sunday 9th
08.30 Said Eucharist in Hawstead Church

Sunday 16th
18.00 Nine Lessons & Carols Joint Service with Nowton at Hawstead Church

Sunday 23rd
11.00 Parish Eucharist in Hawstead Church

Monday 24th
21.30 Christmas Eucharist Joint Service with Nowton at Nowton Church

JANUARY

Sunday 13th
08.30 Said Eucharist in Hawstead Church

Sunday 27th
11.00 Parish Eucharist in Hawstead Church

HAWSTEAD COMMUNITY COUNCIL



Final call for **The Village Christmas Lunch** to be held in the Hall on the 20th of December 12.30 for 1.00pm tel: Sonja 386876 if you would like to attend.

Just to remind you that for next year *Emma Hatton* will be dealing with the Hall bookings. Emma and I will work together until April. Emma's details are overleaf and on www.hawsteadvillagehall.com

We have raised the cost of the Hall hire as of January next year (see overleaf). The village rate will remain the same.

We have had quite a success in fund raising for St Nicolas Hospice, the NSPCC, Macmillan cancer care and just lately for the FOP association.

FOP is a very rare condition recently highlighted by a young girl who lives in Fraserburgh, who bravely took part in a Channel 4 programme named the "Human mannequin" not a pleasant way to describe FOP. My Lily has this condition; she has always wanted to do something to help keep the centre in Oxford open. We made wreaths and cakes for the **Christmas Fayre**. After paying for the hall we have £300 to add to the amazing total. Lisa is accruing in Fraserburgh to be sent off to Oxford. More information can be found online from the FOP association.

We had a good array of stalls at the Fayre, thank you every one.

I always say Hawstead has talent!! I especially loved Lucy's photographs and Nic's glass work. My wreaths were pretty good as well! Have a lovely Christmas Holiday. The next meetings of the HCC 10th of December and 7th January.

The trees will be in place soon. Looking forward to the Christmas lunch on the 20th

Sonja Monk

HAWSTEAD COMMUNITY COUNCIL

Hawstead Village Hall Hire Charges:

January/December 2013

	Per Hour	Per Day
Village Hall Whole:		
Residents & Concessions	£ 15	£ 225
Non Residents	£ 28	£ 420
Commercial	£ 35	£ 525
Main Hall:		
Residents & Concessions	£ 10	
Non Residents	£ 15	
Commercial	£ 25	
Meeting Room:		
Residents & Concessions	£ 5	
Non Residents	£10	
Commercial	£12	

An extra charge may be made for the kitchen depending on usage
Winter Fuel Supplement: An extra £2 per hour

See: www.hawsteadvillagehall.co.uk for availability, terms & conditions

Bookings: Emma Hatton 386515 e.hatton924@btinternet.com

A WORK OF ART

Those of you who pass through The Pound along the Bury Road may have noticed a thatcher at work on April Cottage. He has been combing the surface of the existing thatch, which is in reasonable condition but covered in moss and then laying a new ridge capping which had deteriorated.

Some of you may have seen the TV programme where people who thought they would like to become thatchers were shown the tools and the procedures required to thatch a building, not an easy task.

The process, even for the ridge, has produced large quantities of waste straw. The straw has to be grown especially for thatching as the short stem wheat produced these days to reduce wind damage to crops is unsuitable.

On a recent visit to Norfolk we were surprised to see old fashioned stooks of wheat in a field obviously produced for this special purpose.

The ridge is held in position with, what I believe are willow strips, in a diamond banding pattern and then sheathed in galvanised chicken wire. This prevents wind damage.

By the way the pheasant on the ridge is not real but beautiful example of the thatcher's art.

Bill Crockford



SUNDAY NEWSPAPERS ANYONE!



If you would like the Sunday papers delivered to your door in time for breakfast, contact Shirley on 0794 8415979

WINTER RECIPES

Plum-glazed ham

This recipe is from my favourite Australian-born chef, Bill Granger. It turns this classic Christmas dish into something a bit special.

Serves 10 with leftovers
3-4kg ham (pre-cooked)
8-10 pieces star anise
125ml hoisin sauce
125ml plum sauce
3 tbs soy sauce
3 tbs light brown soft sugar
1 tsp Chinese five-spice powder, optional

Preheat the oven to 180°C/Gas 4.

Use a small sharp knife to cut through the rind around the shank of the ham. Carefully lift the rind from the fat: run your fingers through where the rind and fat join to help separate them. Score the white fat in a diamond pattern and press star anise into the centre of every couple of diamonds.

Put the ham on a rack over a roasting tin and pour a small amount of water into the tin to prevent the glaze catching on the bottom.

Put the hoisin sauce, plum sauce, soy sauce, sugar and five-spice (if using) in a saucepan over a low heat and stir until the sugar has dissolved and everything is combined. Pour and brush half the glaze over the ham, making sure that all the white fat is covered.

Bake the ham for 30-40 minutes until golden, basting frequently and brushing with the rest of the glaze. Remove from the oven and put the ham on a platter.

Rosie Greengrass



WINTER RECIPES

A delicious and simple recipe that requires no cooking! Please make sure that no-one you are making this for has a nut allergy though.

NUTTY CHOCOLATE CRUNCH

Ingredients

250g assorted biscuits, roughly chopped
250g assorted nuts, or a mix of nuts and dried fruit
300g milk or plain chocolate, or a mixture of both, chopped
100g butter, chopped
140g golden syrup

Butter and line a 20cm square tin with non-stick baking parchment. In a large bowl combine the biscuits and nuts, halving any larger nuts. Melt the chocolate, butter and golden syrup in a bowl set over a pan of simmering water, stirring occasionally until smooth and glossy, then pour this over the biscuit and nut mixture.

Tip the mixture into the tin, then flatten lightly – it doesn't need to be completely smooth. Chill for at least 2 hrs or overnight before cutting into squares.

Victoria Carper

A CHRISTMAS MESSAGE

Margaret & Bill have decided not to send local cards this year so may we wish anyone that we do not see over the Christmas period - A Happy Christmas and A Peaceful New Year.

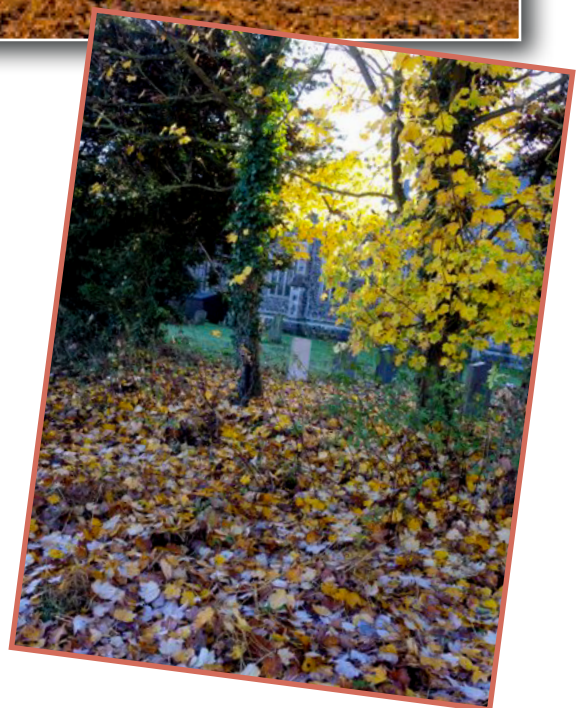
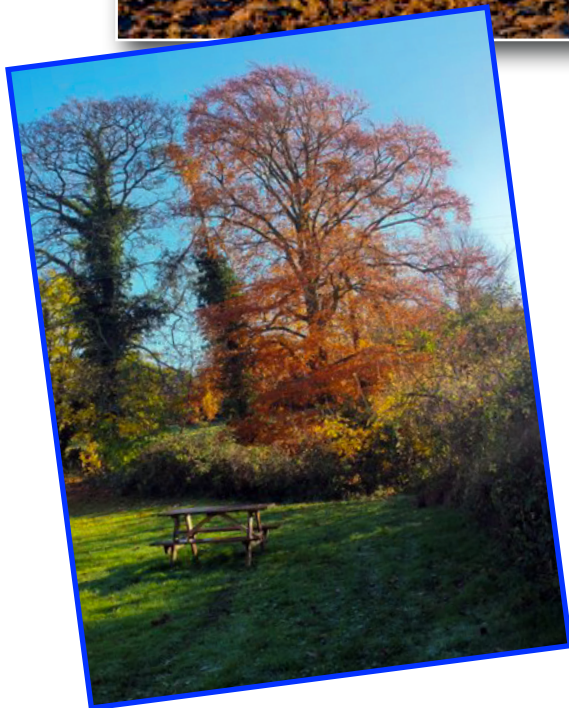
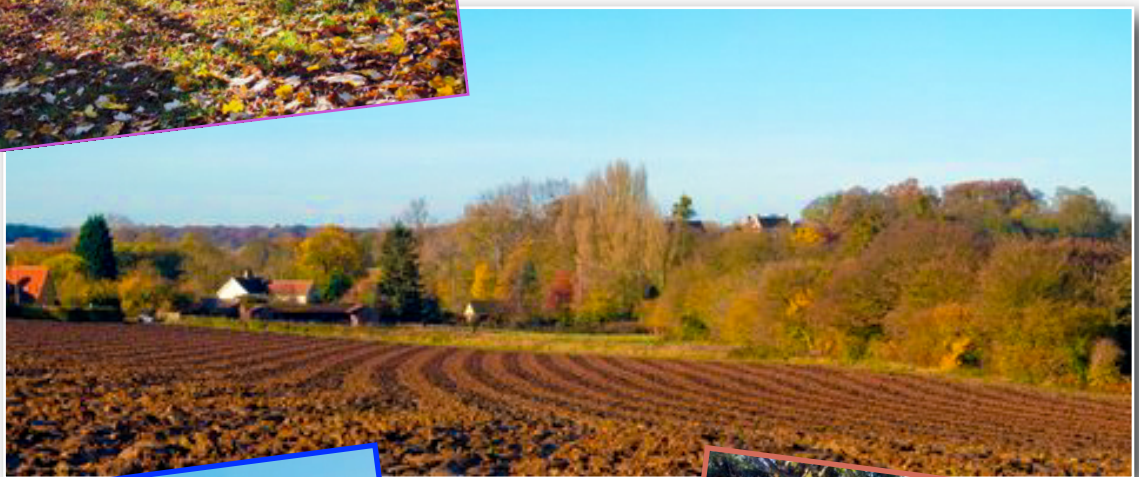
THE BOTTLE BANK



**And
hidden
round
the
back!**

Maybe we have some non English speaking drinkers locally?

AUTUMN IMAGES OF HAWSTEAD - GERALDINE WEST



HAWSTEAD'S 'CRAFTY' TALENT SHOW



ANOTHER NEW ARRIVAL IN PINFORD

Millie



The Hawstead Journal was kindly sponsored this month by
Andy & Angela Parrett of 'Meadow View'.

SURPLUS COMPUTER STUFF?

Do you have any computer-related 'stuff' that is obsolete or surplus to requirements?

If so, please consider taking it to:

AID TO HOSPITALS WORLDWIDE

c/o Suffolk NHS Transport Dept

Hospital Road

Bury St Edmunds

<http://www.a2hw.org.uk>

01284 754900

Opening times - Monday to Thursday 9am to 5pm



Thank you for your contributions this month. Our next Journal will be a combined January / February 2013. Please forward anything you have by 15th January 2013.

Judy Carter - Oakhill House, Pinford End,

Tel: 01284 386512 or judy@mmgd.co.uk

SOME EXCELLENT ADVICE FROM SUFFOLK POLICE

Now is the time to purchase lights and reflectors and other equipment to ensure that other road users see you.

We have negotiated deals with many cycle retailers in the county to help you make significant savings. Go to the website www.suffolkroadsafe.net and you will find the latest offers.

This campaign has been developed by Suffolk RoadSafe: a partnership between Suffolk County Council, Suffolk Fire and Rescue Service, Suffolk Constabulary, the Highways Agency and the East of England Ambulance Service.

These agencies work together to provide the best possible use of resources and road safety expertise from different disciplines.

Cycle shops are offering discounts for cycling accessories- look at www.suffolkroadsafe.net for details of a shop near YOU!

WHEN CYCLING:

Enjoy your journey.

Ride positively, decisively and well clear of the kerb and signal to show drivers what you plan to do and make you know drivers have seen you.

Avoid riding up the inside of large vehicles, as you might not be seen.

Always use lights after dark or when visibility is poor.

Wearing light coloured or reflective clothing during the day and reflective clothing and/or accessories in the dark increases your visibility.

Follow the Highway Code including observing 'stop' and 'give way' signs and traffic lights.

THINK! recommends wearing a correctly fitted cycle helmet, which is securely fastened and conforms to current regulations

AND FOR DRIVERS:

Enjoy your journey.

Look out for cyclists, especially when possible so they know you have seen them.

Use your indicators - signal your intentions soon.

Give cyclists space – If there isn't sufficient space to pass, hold back. Remember that cyclists may need to manoeuvre suddenly if the road is poor, it is windy or if a car door is opened.

Always check for cyclists when you open your car door.

Avoid driving over advanced stop lines – these can allow cyclists to get to the front and increase their visibility.

Follow the Highway Code including 'stop' and 'give way' signs and traffic lights.

REMEMBER:

When walking it is important to be seen. If you are walking your dog when it is dark, wear reflective clothing, attach a light to your dog's collar and take a torch with you.

HATS Meeting, 29 November

Earlier this year Angela and I had a holiday on Lanzarote, one of the islands in the Spanish Canary Islands. This was planned as a walking holiday, clambering up as many ancient cones on this amazingly (and previously) volcanic island. During our travels we also came across areas where the grey lava hillsides were covered with hundreds of horseshoe-shaped shallow pits delineated by low stone walls; inside each of these was a vine poking out of the volcanic 'gravel'.



It seemed impossible, but here they were growing grapes: elsewhere on the island, vines could be seen growing in somewhat more conventional situations and we later understood that the gravel – or 'picon' is there to help conserve underground water in what is a very dry region. Here and there, buildings and signposting indicated that the purpose of growing grapes was to produce wine. We tried some and an idea grew.

We brought a couple of bottles of Lanzarote wine back with us – one red, one white, from two wineries whose wine we hadn't previously tasted. The plan was

to collect more bottles of wine from European islands and put together a tasting evening for HATS: this duly took place in the Village Hall on Thursday 29th November when 15 of us gathered for our regular monthly meeting.

Having surveyed the possibilities (and having, for the purposes of this exercise, excluded Great Britain as an island) we decided to get wines from Sicily, Corsica and Cyprus to complement the Lanzarote wines. This gave us an unexpected problem: where to source the wines?! I had naively thought that any of the main supermarkets and the likes of Majestic and Peatlings would have a range that stretched to all these islands – but no: in fact of the three, only Sicily was locally represented, and with only one or two choices at that. I bought a white one in Waitrose.

What did we do before the Internet? Strangely though, when searching for suppliers of wine from Corsica or Cyprus the pickings were remarkably slim. To cut the story short, I located an importer of Cypriot wine with a retail shop in North London and a shipper specialising in 'French regional wine' which included Corsica, in Wiltshire (Yapp Brothers) with whom I was able to order online.

The shop in North London is Aspris & Co. and I discovered that their shop is only a couple of hundred yards from Turnpike Lane tube station on the Piccadilly Line. Luckily I had business in London which enabled me to go there in the morning before the meeting I was attending. Guess what? At 9.30am the shop was shut! Thinking that in an area of London with a significant Cypriot community I would be able to find their wine in other nearby supermarkets and shops, I set off. I found no Cypriot wine, but I did chance on an unusual bottle of red Sicilian (organic, recycled paper labels, recycled glass, vegetable ink) which I duly purchased. Luckily when I walked back to Aspris – now after 10 am, they were open and I got what I came for!



cont...

HAWSTEAD WINE CLUB

The normal pattern for a HATS tasting evening involves tasting four white and four red wines in turn, commenting on them, marking them out of 20 for colour, nose and taste, and guessing the price. For our eight wines we covered the bottles in foil so the tasting would be 'blind' and to add a bit of fun only said that they represented French, Italian and Spanish islands, plus one in the Eastern Mediterranean. Of course, all was revealed in the end: and based on the points given to each wine, the most popular was the Corsican white (grape variety "Vermentino"), followed by the Sicilian red (grape variety "Nero d'Avola") with the Cypriot white "Aphrodite" a close third.



Most of the wines represented were single variety ones from a specific year: well-known varieties like Chardonnay or Merlot were absent as these more 'local' products tended to be made from local grape varieties. They ranged in price from £4.35 up to £13.75 and the price of each wine was not revealed till after points had been awarded. As it turned out the most popular wine, the white "Domaine Saporale" Corsican was the most expensive. It doesn't always turn out that way!

New HATS members are always welcome: please contact Judy or Dave Carter: 386512

Andy Parrett

HAWSTEAD READING GROUP

November's meeting was at Jacquie's where we again had a fun evening. The book discussed was "Perfect People" by Peter James which is a very thought provoking book as it deals with "designer babies". A young couple are mourning the death of their 4 year old son who has died of a rare genetic disorder. They desperately want another child but realise the odds of their next child contracting the same disease are high. Geneticist Dr. Leo Dettore seems to be the ideal solution but at his clinic the nightmare begins.

They should have realised something was wrong when they had a choice of eye colour, hair, sporting abilities etc. etc. They can literally design their own child but now it's too late to turn back as Naomi is already pregnant and realises something is badly wrong! This book is a departure from James's current series of books, based around the Brighton detective Roy Grace, but along with his other stand alone books is a fascinating read.

The December meeting will be a more festive occasion kindly hosted by Jane Holliday at 7.30 p.m. on Wednesday 12th December where we shall be discussing "Started Early Took My Dog" by Kate Atkinson and also choosing our favourite book of the year.

For further information about the Reading Group contact:

Ann Gibbs on 01284 765332

QUESTIONS & ANSWERS

Following on from last months suggestion:

Does anyone know about the history of the cottage in Bull Lane called "The Rabbit Hutch"?

Please contact the editor if you have an answer. We look forward to hearing from you...

REGULAR EVENTS

Breathe Easy	Weekly on Tuesdays 9.15 - 10.15 am
Carpet Bowls	Weekly on Tuesdays 7.30 pm
Reading Group	1st Wednesday of the month 7.30 pm held in members' homes
HATS (Wine Club)	Last Thursday of the month 8.00 pm

HAWSTEAD PARISH COUNCIL MEETING DATES

*Meetings held at the Village Hall unless otherwise stated
Everyone is very welcome to come along.*

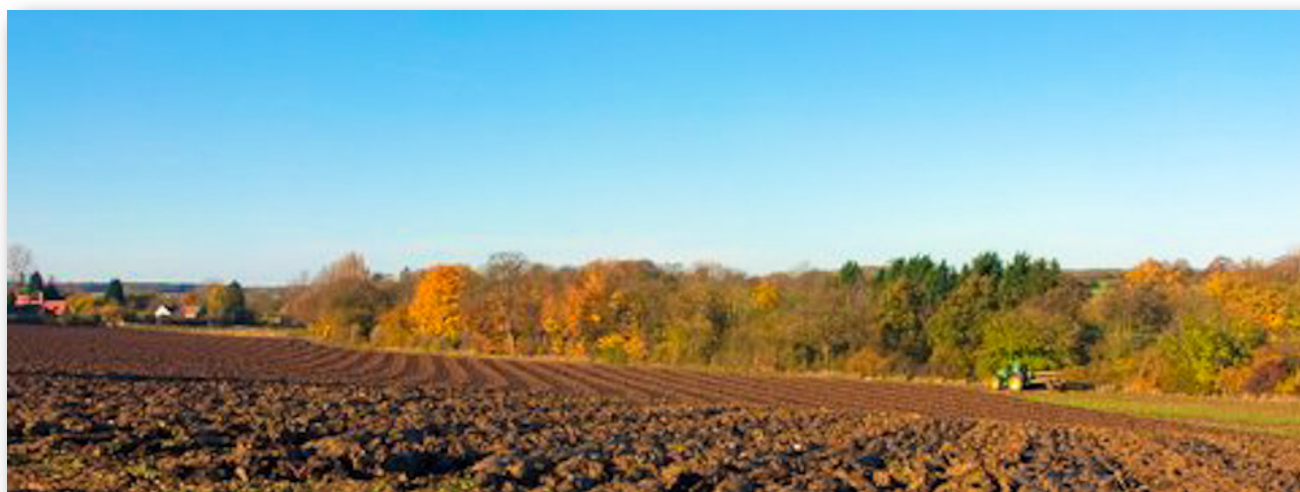
Meetings held bi-monthly on the third Thursday of the month at 7.30pm.
Dates arranged are:

15th December

FORTHCOMING DATES FOR YOUR DIARY

In the Village Hall unless otherwise stated.

Community Council	10th December 7.30pm
Benefice Singles Christmas Lunch	11th December
Parish Council Meeting	15th December (meeting room) 7.30pm
Hawstead Christmas Lunch	20th December 12.30pm for 1.00pm
Community Council	7th January 2013 7.30pm



A Hawstead Landscape in Autumn