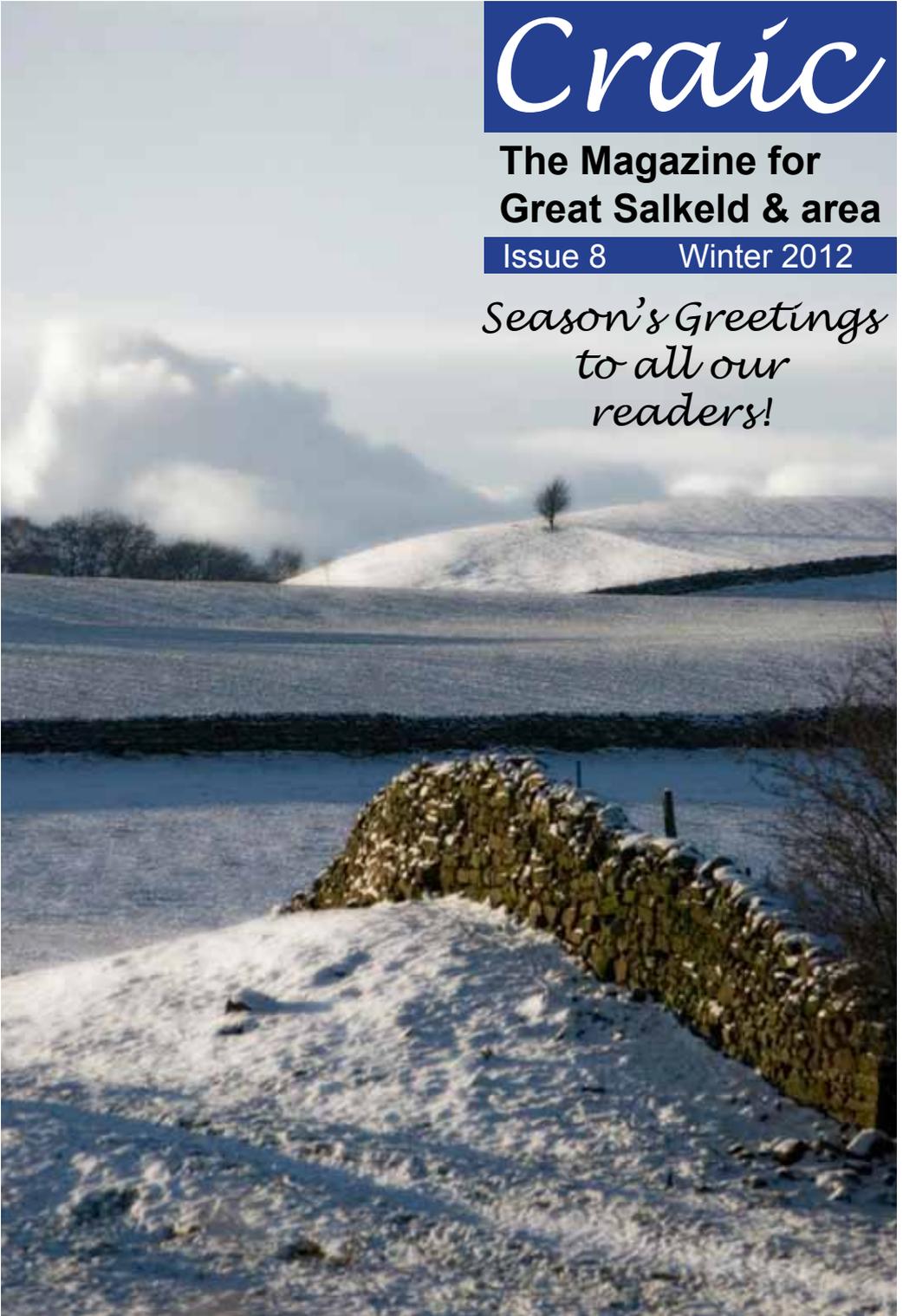


# *Craic*

**The Magazine for  
Great Salkeld & area**

**Issue 8      Winter 2012**

*Season's Greetings  
to all our  
readers!*



# CRAIC Christmas Crossword

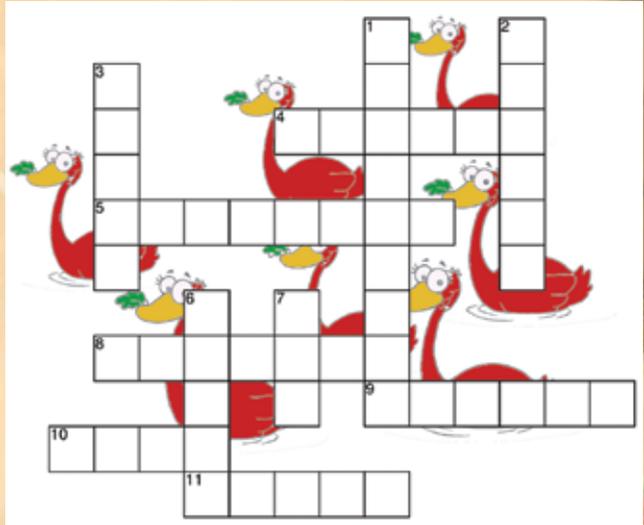
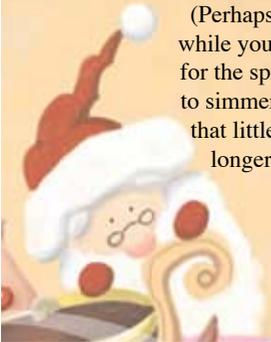
## Across

4. Two \_\_\_\_\_ doves      5. Twelve \_\_\_\_\_ drumming      8. Ten lords a-\_\_\_\_\_
9. \_\_\_\_\_ pipers piping      10. Five \_\_\_\_\_ rings      11. Seven \_\_\_\_\_ a-swimming

## Down

1. A \_\_\_\_\_ in a pear tree
2. Three \_\_\_\_\_ hens
3. Four calling \_\_\_\_\_
6. Eight \_\_\_\_\_ a-milking
7. \_\_\_\_\_ geese a-laying

(Perhaps for while you wait for the sprouts to simmer just that little bit longer!)



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Photos: Cover - snow covered fields near The Luham and Editorial page by Fiona Exon.

## To all our readers

## Editorial

It is sad that a few well-known residents of Great Salkeld village are leaving for pastures new. These residents will be remembered for their work in the village: Ian and Susan Atkinson for producing the original Village Calendar; Stewart Rainbow for being a valuable member of the team that produced the Parish Plan; and Olena Bird and Anne Rainbow for their help associated with St. Cuthbert's Church. We wish them well in their new homes and hope that they will keep in touch with the friends and neighbours who they will leave behind.

I hope that villagers are aware of the Eden Arts film pilot scheme, aimed at bringing "Remote Cinema" to villages in the Eden Valley. By the time this edition of Craic is published, we should have had our first showing in Great Salkeld Village Hall and, hopefully, we will continue with this scheme.

With Christmas approaching, we have included seasonal news as well as the final parts of some serialised articles. As always, we welcome written contributions from readers and "Letters to the Editor" for publication in future issues of the Craic magazine. Please contact me at: [fjhope1@gmail.com](mailto:fjhope1@gmail.com), T: 01768 898954, or write to me at: 3 Farleigh Court, North Dykes, Great Salkeld, Penrith, CA11 9ND. Seasonal greetings to you all!

*Frank Hope, Editor*

**CONTRIBUTIONS:** Please send your news to [copy@great-salkeld.net](mailto:copy@great-salkeld.net). We welcome Readers' Views on articles which are published and invite our readers to suggest topics for inclusion in future issues. News and Events are also included on the Village Website: [www.great-salkeld.net](http://www.great-salkeld.net) The website contains the Diary of Village Events, which is frequently updated. Email Linda Jervis on [diary@great-salkeld.net](mailto:diary@great-salkeld.net) for diary inclusion. We won't always have space to include every article or item in the current Craic; some items will be held over to subsequent issues, while some items will go onto the village website.

### ADVERTISE in CRAIC

Advert rates per issue are: ¼ page £15, ½ page £25, Full page £50. Single A5 flier inserts £20. Contact us: [copy@great-salkeld.net](mailto:copy@great-salkeld.net)

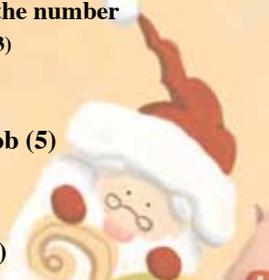
## A little extra CRAIC quiz - Christmas Anagrams

Can you rearrange the letters in the anagrams below to make festive phrases?

The numbers in brackets after each anagram indicate the number

of words in the festive phrase. (Answers on p. 13)

1. Travel and Dance (2)
2. Rich Star Meets (2)
3. Smashing tricks cost (2)
4. Wean again Mary (4)
5. Vicars Themes (2)
6. The magic swiftness heart-throb (5)
7. Spice in 'em (2)
8. Modestly switch after-shave (5)





all photographs by Fiona Exon

Whether we have a harsh winter or not, wild birds will benefit from our help. Our own garden in Great Salkeld is tiny but, by providing a range of foods that support the specific nutrition needs of a wide range of species, I have been able to regularly attract more than 20 species. The pleasure is in both seeing the birds and also knowing that the food is helping them survive.

The key to fully supporting wild birds by feeding is to always have food available for them. Both the RSPB and the British Trust for Ornithology (BTO) now approve feeding birds all year round. When feeding birds, the aim should be to provide a supplement to the birds' natural diet, rather than to offer a complete alternative.

Why not keep a log of the birds that visit your feeders? You will soon get to know them and their feeding habits.

## What foods should you provide?

**Leftovers** - Good leftovers with a high fat content are bacon rind and grated cheese. Cooked rice and pasta are rich in carbohydrates (mainly starch) with some protein, minerals and vitamins. Apples, pears and other fruits are good to put out. Soaked dried fruits, such as raisins, can be a good supplementary source of energy.

**Bird food you can buy** - Black sunflower seeds and sunflower hearts, seed mixes, peanuts, mealworms, and fresh coconut. Nyger (or Niger) seed, for which you need a special feeder as the seed is so tiny, attracts goldfinches, redpolls and other smaller finches.

**Water** - Fresh water is vital. Many birds die in freezing conditions due to dehydration. Put out fresh water every day and NEVER use any chemicals to de-ice your bird bath.

## Tips:

1. Avoid giving too much food. Allow for rapid turnover to reduce the chances of food becoming mouldy or contaminated.
2. Never put out salted nuts, desiccated coconut, highly spiced food or very dry bread.
3. Why not plant native shrubs or fruit trees? Let your plants go to seed and don't prune shrubs until late in winter.
4. Clean bird feeders, tables and baths regularly with boiling water and disinfectant. Rinse thoroughly.
5. Never put out any food for wild birds in mesh bags. These may trap birds' feet and some can become trapped by their beaks.
6. Use different feeder types - some birds prefer hanging feeders (these are safer from predatory cats) and some birds are ground feeders.
7. Online advice is abundant - you will find a lot of information. ■

In previous articles I have written about the local “Lucks” of both Edenhall and Burrell Green, but there are three other “Lucks” of import in Cumbria, all a bit further afield.

No doubt, the most significant of these would be the “Luck of Muncaster Castle”, because of its royal origins. Muncaster Castle, overlooking the River Esk, just east of Ravenglass on the West Cumbrian coast, has been the home of the Pennington family since the 13th century. The deposed King Henry VI was sheltered here by Sir John Pennington and his wife, after he had fled from defeat at the Battle of Hexham, on 15th May, 1464. Supposedly, shepherds found the King wandering the fells, broken and downcast, and took him to the castle, where he stayed for nine days. To thank the Penningtons, the King presented them with an old Venetian, 15th century green, glass bowl, decorated with gold and white enamel. It is still there to this day and, apparently, all Penningtons since that time have been christened from this “Luck”.

The “Luck of Nether Haresceugh” is closer to home, since it is kept at The College in Kirkoswald. However, it originated from Nether Haresceugh Farm, built in 1612 to the north of Kirkoswald. Since the farm has been let, the “Luck” has been removed to the College for safekeeping. It is a purple x cranberry-coloured glass, with a white rim. Perfectly rounded and with no stem, it is kept in a glass-fronted case.

So, to the last and most unusual “Luck” of them all, the “Luck of Levens Hall”. The Hall



*Photograph of the Luck of Muncaster Castle  
by Mike McKenzie*

is an Elizabethan house, built around an older Pele Tower of the late 1200’s, to the south of Kendal. The “Luck” has to do with a herd of fallow deer kept in the park. The birth of a white fawn heralds an event of importance in the family. Consequently, it is unlucky to kill any of the white deer. A previous owner, Lord Templeton, instructed his gamekeeper to shoot a white buck but the superstitious gamekeeper refused and the task was given to another employee. Levens Hall then changed ownership twice and the staff all lost their jobs. A curse was put on Levens, saying that strangers would always separate the owners from their lands and that no son would succeed his father until a white doe was born in the park and the water of the nearby River Kent stood still. The Estate continuously went from father to nephew, brother or cousin, or else through the female line. However, in 1896, Mrs Bagot bore a son, a deer in the herd gave birth to a white doe and the River Kent froze solid!

Now, do you believe your LUCK ?! ■

# Noisette of Venison with Chestnut Polenta, Parsnip Purée and Juniper and Rosemary Sauce

from  
Colin Akrigg:  
Head chef,  
Sharrow Bay  
Country House  
Hotel, Ullswater,  
Cumbria.

**Serves 4 – 4 noisettes of venison, cut from the saddle, or steaks/fillets**



## Chestnut Polenta

- ✓ 500ml/18fl.oz water
- ✓ 190g/7oz durum wheat flour
- ✓ 60g/2oz grated parmesan cheese
- ✓ 60 chopped, cooked chestnuts
- Bring the water to the boil, then whisk in all the other ingredients.
- Place in a tray and smooth out so that it is approx. 1.25cm (½") in depth and leave to cool for about 2 hours.
- Cut out into the desired shapes - either round, using a party cutter, or into squares with a sharp knife.
- Shallow fry in vegetable oil, over a medium heat, until golden brown both sides and then place into a medium oven for 10 minutes until heated through.
- Keep warm until ready to serve.

## Parsnip Purée

- Take 2 large parsnips, cut into chunks, roast with butter in a hot oven until browning and then add water to the pan, continuing to cook until soft.
- Drain off excess water, liquidise and pass through a sieve to form a smooth purée.
- Season with salt and pepper.

## Juniper & Rosemary Sauce

- ✓ 275ml/10fl.oz red wine
- ✓ 2 bay leaves
- ✓ 275ml/10fl.oz good venison or beef stock (use fresh or concentrate, not cubes)
- ✓ 2 rosemary sprigs, each approx 15cm long
- ✓ 2 tablespoons redcurrant jelly
- ✓ 150ml/5fl.oz port
- ✓ 6 juniper berries
- ✓ 2 tablespoons brandy
- ✓ 8 black peppercorns
- Add the red wine, stock, redcurrant jelly, juniper berries, peppercorns and bay leaves to a saucepan and bring to the boil. Reduce to a syrupy sauce (about 15 minutes).
- Add the rosemary sprigs and port, bring back to the boil, and simmer for about 10 minutes.
- Strain through a sieve, add the brandy and season to taste.
- Can be made in advance and heated when ready to serve.

### TO ASSEMBLE:

- Sauté the venison in a hot pan for a few minutes each side, as you would do for steaks, ideally keeping them pink in the middle.
- Place rounds/squares of chestnut polenta in the centre of warm plates, top with some parsnip purée and then the venison noisettes. Spoon over some juniper and rosemary sauce and serve the rest in a jug.
- Ideal accompaniments for this dish are braised red cabbage or savoury cabbage. ■

# Seasonal Wild Fruits

by Richard Wood

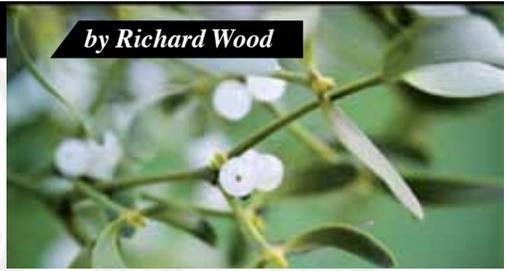
Now is the time that autumnal wild fruits come to the fore, and where would wintering birds or Christmas flower arrangers be without them?

But first, what is a fruit? A botanist would define a fruit as the seed-bearing structure of a flowering plant. Fruits are formed from the matured ovary/ovaries of the flowers. Several fruits, e.g. cucumbers, pumpkins, peas, beans, courgettes, marrows, etc., are commonly referred to as vegetables, but botanically they are fruits containing seeds. Fruits come in many shapes and sizes, including large coconuts, medium-sized pomes (apples & pears), and smaller berries and capsules.

It is probably simplest to tackle the subject of fruits by grouping them according to colour. Starting with those in the red spectrum, holly berries must be the favourite. But, of course, not all holly trees berry. There are male and female trees and you need a male to make a female berry! If picking holly berries for Christmas, get there quickly, as migrating fieldfares and redwings can strip a tree, just like that. Moreover, you often find a dominant fieldfare or mistle thrush will claim a holly tree as its own fiefdom and will drive off any competitors for the berries. Other plants with red fruits include the beautiful guelder rose – not a rose but a viburnum; the common hawthorn of hedgerows; the lovely trees of whitebeam and rowan (mountain ash); honeysuckle; woody nightshade (mature); and wild roses with their hips.

Coming closer to home, there are red-fruited shrubs found in many gardens, such as cotoneaster and pyracantha (firethorn). These shrubs are spread by birds feeding on the berries and have become naturalized in the wild. Of course, through modern plant breeding, many plants can also produce some lovely colour variations, such as orange, pink, yellow or white fruits, as found in species of pyracantha and rowan in particular.

Moving on to mauve or black fruits, the foremost must be the elderberry because of its multiple uses: homemade wine, jams, jellies and pies. There are also bird cherry, buckthorn, alder buckthorn, blackthorn sloes, and deadly nightshade and ivy



berries. The ivy is an important berry producer – the flowers are rich with nectar for insects and the berries beloved by birds, especially in a hard winter, when the ivy also acts as an important roosting site.

The pink fruits (capsules) of the spindle tree break open to expose four orange seeds, while the sea buckthorn produces bright orange berries.

Brown-coloured fruits include hazelnuts, beech nuts (mast), oak acorns, and winged ash keys.

But where would Christmas be without the all-important harbinger of love – the mistletoe berry? Producing one of the few white fruits, mistletoe is a fascinating plant. It is parasitic, living on its host, which can be one of several types of tree. It is often found in old orchards but poplars, cherries, birch and several other trees can be hosts. The mistletoe is spread from tree to tree by birds. When birds try to eat the amazingly sticky berries, they adhere to the bird's beak. The bird becomes aggravated by this sticky goo and then tries to wipe its beak against the branches of other trees, where the seeds become deposited. Within the sticky mass is a single green seed which will then, hopefully, germinate on its new host, put down roots which penetrate the bark, and eventually form a new mistletoe plant. Also, mistletoe seeds which a bird has eaten may pass out in its faeces and be transferred to a new host tree. Hence the aptly named mistle thrush! Try it yourself, using the berries from the sprig of mistletoe you buy at Christmas. Take a berry, find a suitable apple or pear tree, the older the better, find a good crevice on the underside of a branch, insert the berry and tape it onto the branch with a strong adhesive parcel tape. Then forget about it. In a few years you may well be selling your own mistletoe. **HAPPY CHRISTMAS! ■**

Photograph with Creative Commons License



*Ready to board the first train of the trip at Lazonby*



*Two days later...we stood with our three bikes and a heavily laden bike trailer full of camping equipment .... in Italy.*



Austrian border. It promised to be suitable for families, being mostly traffic-free and downhill or flat. Although the only guidebook was in German, Lewis was quickly able to find all of the ‘campsite’ and ‘refreshment’ symbols on the map. I was initially hesitant at their suggestion of camping because of the amount of equipment to tow, but the lure of swimming pools with water slides added such excitement to their pleas that I couldn’t resist!

After two days travelling by train, ferry and bike from our home in North Dykes, Great Salkeld, Cumbria, we stood with our three bikes and a heavily laden bike trailer full of camping equipment on the empty platform of Villabassa-Niederdorf train station in north-east Italy, just west of Dobbiaco.

The jagged peaks of the Dolomites provided a dramatic setting. Our route had been via Lazonby, Newcastle upon Tyne, Amsterdam,

# Biking with Mum

## All the way from Salkeld to Slovenia

*By Jane Yates*

Following recent cycle trips across Brittany and along the Baltic Coast, Maisy, aged 8 and Lewis, aged 6 begged me (yes really!) to do a longer cycle trip. The wonders of a Google Internet search found us the 366km Drau River route (Drava R. in Slovenia), which starts at Dobbiaco in north-east Italy, close to the

and Munich, then on to Villabassa. We were finally able to breathe a sigh of relief after having made all the travel connections.

“But where will we be camping tonight Mummy?” asked Maisy, on the first day of cycling. “It depends on how far we get!” I replied. I love the freedom of not knowing where we will end up. Previous trips have taught me that it’s good to have a flexible itinerary when travelling with children. This was certainly proved right. One night, Lewis developed severe toothache, so the next day (inconveniently a Sunday) we hitched to the nearest town to visit an emergency dentist, who promptly extracted his tooth! After an unplanned rest day we were back in the saddle, despite Lewis’s face being swollen for a few days. As we cycled east through Austria, following the ever widening River Drau, there was a price to pay for the dramatic scenery and perfect cycling gradient because the route was busy with day trippers and those on longer journeys, like us.

Quoting from the famous ‘Carlsberg’ advertisements I said to Lewis, after 50km of non-stop downhill, “If Carlsberg made family bike routes then this would be one



of them.” It took me a while to explain this phrase and it then became his catch phrase, but for ice creams, pizzas, playgrounds, campsites and water slides.

As we neared the border with Slovenia, the cyclists thinned out, but so did the campsites and we were forced to camp in the wild. In baking heat we criss- crossed the tops of dams that turned the River Drau into huge stunning lakes, some over 20km long. Just over the Slovenian border we took a train that meandered alongside the River Drau (Drava), avoiding a particularly hilly, off-road section.

After 11 days of cycling and a couple of rest days, we cycled into the beautiful city of Maribor. There wasn’t a distinctive end point, so we touched a big, old wooden door of a church in the main square to mark our own finish. Then we sloped off for a celebratory ice cream and prepared ourselves for the two-day train/ferry journey back to Lazonby and on to home in North Dykes, Cumbria. ■

All photographs from Jane Yates.

## Pennine Perambulations - Walk 8. By Colin Barnfield, Lazonby



**LENGTH:** 5.6km (3½ miles); Option: 2.5 km (1½ miles);

**GRADE:** Easy walking, some gradual inclines, no stiles;

**MAP:** OS Explorer Series, No. OL5 (NE Lakes);

**START:** Wan Fell, "Access Land" roadside noticeboard at the entrance to Brownrigg Quarry, on the B6413 Lazonby to Plumpton road, west of the junction to Great Salkeld, GR 5175 3740;

**PUBS:** Highland Drove (Great Salkeld); Midland Hotel (Lazonby); **TEAROOMS:** Calico Aquatics and The Pot Place (Plumpton); **SHOPS:** Lazonby Co-op; Plumpton village store;

**FOOTWEAR:** Good walking boots recommended.

**NOTE:** There are no fingerposts or markers on this walk. The directions below, IF FOLLOWED CAREFULLY, should be sufficient.

**1** From the "Access Land" noticeboard, go through the kissing gate and follow the track up the fellside for 200m (216yds) to where it turns sharp **RIGHT**, uphill.



**2** **OPTION:** Total distance 2.5km (1½ miles)

(a) Follow the track uphill for 106m (115yds) and take the left fork. Walk 217m (235yds) to a T-junction and turn left (northeast). After 46m (50yds) the track bears left, downhill, towards the corner of a stone wall.

(b) Continue downhill, along the stone wall for 185m (200yds) to the corner. Turn right for 18m (20yds) to a "gateway" in the stone wall. Through the "gateway" walk ahead to where the stone wall on the left has collapsed. Turn left, over the broken wall and immediately bear right, downhill, along a faint track for 194m (210yds) to a junction with another track.

(c) Turn left, for 120m (130yds), towards an old sandstone quarry. From the quarry walk along a narrow path with a wire fence on the right. After 166m (180yds) go through a field gate in a stone wall.

(d) Continue, uphill, parallel to the B6413 road below on the right. The path levels and widens, soon rejoining a track walked earlier. Retrace the track downhill to the start.

**OR:** (Continued from Step 1 above.)

Keep left, straight ahead, for 270m (290yds), parallel to the B6413 road below on the left. **IGNORE** any turnings to the right.

**3** The path descends to a field gate in a stone wall. Go through the gate and walk for 100m (108yds) to reach an old sandstone quarry on the right. Descend from the quarry to the corner of a stone wall. Continue ahead, along an open grassy track, for 125m (135yds) to a T-junction. Turn right (southeast), gradually climbing for 0.5km (¼+ mile) to a field gate in a stone wall.



**4** Go through the gate, downhill, for 75m (80yds) to where a path leaves the track on the left. IGNORE the main track, which bears right, uphill. Follow the path for 200m (216yds), past an old railway waggon on the left. At 55m (60yds) beyond the waggon, keep left, straight ahead, at the junction with a track.



**5** After another 37m (40yds) the track forks. Keep right for 250m (270yds) to reach a short, crumbling stone wall on the left. Keep following the track/path, uphill, with a stone wall and fields beyond on the left.

**6** After 250m (270yds) a stone wall, extending downhill on the left, separates the first and second fields. Continue uphill for 26m (28yds) to where the path forks. Take the right fork, uphill, for another 26m (28yds) and fork left, gradually rising with the stone wall below on the left.

**7** The path leads to the wall at an old sign, "Danger, Range Boundary". Turn right (west) at the range sign, uphill, along a faint track for 74m (80yds) to a stone wall. Bear right along the wall for 300m (325yds) to a section of barred wooden fence at the corner.

**8** Turn right, along the stone wall, for 100m (108yds) to join a track. Turn left and then go through a gap in a crumbling stone wall. Continue ahead, downhill, for 300m (325yds) to a small gate in a stone wall at the edge of a pine wood. A galvanized cattle trough is set in the wall on the left.



**9** From the gate follow the path downhill through the wood COUNTING THE TREE TRUNKS ON THE RIGHT THAT ARE WITHIN 2m (2¼ yds) OF THE PATH. At TREE 9 there are two trees together with another tree to the left of the path. Turn right (northeast), along a track through the pine wood.

**10** After 92m (100yds) the pine wood changes to a silver birch wood. Continue through the birch wood for 185m (200yds) and then follow the track out of the wood. Bear left along the track, downhill, for 200m (216yds) to a field gate in a stone wall.



**11** Through the gate follow the track ahead for 46m (50yds) to a fork. Take the right fork, through bracken, and gradually descend the fellside to a T-junction with a track walked earlier.

**12** Turn left for 0.4km (¼ mile) and then branch left on a track leading to the old sandstone quarry seen earlier. Retrace the route back to the start. ■

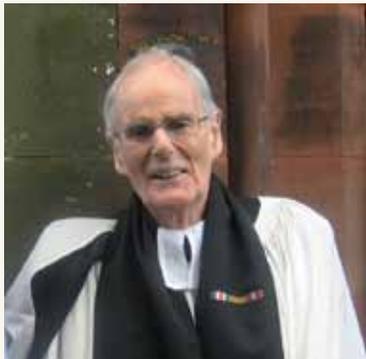


*Photographs by Colin Barnfield*

**Reminiscences of the  
Rev. Vernon Clarke**  
**PART III (1919 - 2009)**  
by Neil Wales

Some four or five years ago I spent several hours sitting with Vernon listening to him talk, particularly about his childhood and upbringing. Those of you who knew Vernon may be able to imagine him recollecting what follows.

(Family tree: see Part 1 in Craic 6, Summer 2012)



In 1904 my maternal grandparents, Louisa Bailey and John Sherburn, moved into a beautiful house called “The Thorpe”, in Brantingham, just west of Hull. The standard of living was extraordinary at “The Thorpe”. It was a large house and they had the “upstairs, downstairs” set up. There was a large servants’ hall presided over by the cook, who was a wiry little woman called Mrs. Shan. There was a footman and a butler in full livery and at least five maids in the house. My grandmother had her own personal maid. Over everyone was the housekeeper called Mrs. Thompson, who arranged all the menus. As a child I noticed that there was an incredible amount of wastage. An enormous stilton cheese would be brought in, wrapped in a cloth. Wine would be poured into the centre of the cheese and we would see it about three times. Then, when much of it was still left, it would be eaten “below stairs”. Below stairs ate very well !

There was a dear old man called John Gray, who was a villager in Brantingham and a widower. He came up to the house to have all his meals in the servant’s hall. He died in his late 90s, during the 1940s, and could

remember the time of Christopher Sykes and the visits of royalty. Outside the house there were four or five gardeners and a stable block with three or four beautifully groomed horses. The groom was Mr. Glew (servants were always called by their surname) and Glew had two stable boy assistants. There were two large glasshouses with, amongst other things, peaches growing in them. In 1929 the house was sold to the Reckitt family and was kept in good condition until after WWII. As it became increasingly difficult to maintain large houses, its condition deteriorated. The Reckitt’s left and it is a great sadness that it is now not cared for in the same way. When I went to visit four or five years ago (about 2001/2), the glasshouses were in ruin and the walled kitchen garden was full of weeds.

When I was about 4 or 5 years old, I remember my mother, Maud, taking me up to my grandparents. We used to sit at a big round table with various members of the family and have afternoon tea at half past four. Tea was brought in and grandfather would then appear from another room, where he had been sitting snoozing all afternoon. I was always told, before he arrived, “Don’t speak to him unless he speaks to you”. The family appeared to be overawed by him. I thought he was a dear old man but apparently, when he was younger, he was a man of some power and influence. He was brought up in Howden, a market town west of Hull, near Selby. The son of a farmer, he was well educated and became a surgeon at Hull Infirmary. In 1914 my mother (1884-1934) married my father, Douglas Clarke (1888-1950).

In the years following the sale of the Brantingham estate I became very friendly with George Young, who had been head

## Lazonby and District Community First Respondoers - A Success Story

I recently informed you that we had been shortlisted in a national competition run by the “Hand on Heart” organisation. We weren’t told how many other entrants there were but we did learn that there were many entries in each category. Well, we WON! We have a lovely crystal trophy engraved “Hand on Heart – UK Heart Safe Community Responder Scheme of the Year 2012 – Lazonby and District Community First Respondoers”. We are thrilled to have been chosen above every other group in the country. But this trophy is not just for us. It is for every person who has supported us financially or in other ways. A heartfelt thank-you to all of those involved. Another success story was our Caribbean Night, complete with steel band, outrageous shirts and Jack Sparrow (alias Peter Foster) on 29 September. We had so much fun and raised £400 into the bargain. You can’t have better than that!

Elaine Thomson Team Leader 01768 898576

<<<< Rev. Vernon Clarke continued.....

gardener at “The Thorpe”. He and his wife lived at the Lodge on the Elloughton-Brantingham road, a house that was sadly destroyed to make way for the by-pass. George and I had many interesting walks together, with our dogs always looking for something interesting. I still have pieces of Roman pottery we found on one of our expeditions in the neighbourhood. George was also a pioneer in radio reception. I learnt my life-long interest in radio from him. He had a “cat’s whisker” receiver and we used to listen to Hull 6KH, a predecessor of Radio Humberside. ■

*Photograph by Ian Atkinson*



Poetry corner

### The Lonely Horse

From the kitchen window  
I can see a field,  
And in it stands a solitary  
Horse,  
Head down low, feeding on  
grass, its only resource.

Neglected, back dipped, old  
and alone,  
He stands in the wet  
Until he hears my voice and  
looks ahead  
For my carrots and a slice of  
bread.

His proud head reaches over  
the grey stone wall,  
And we look at one another  
With an understanding of what  
can befall  
Two aged beings, a human and  
a horse,  
Living out our lives that have  
run their course.

But to be dismissed,  
As if we don’t exist,  
Is the hardest of all to bear,  
He and I know that true love is  
bound with ribbons of care.

*by Kate Mary Hope*

Christmas Anagram answers (from Page 3)  
1) Advent Calendar, 2) Christmas Tree, 3) Christmas  
Stockings, 4) Away in a manger, 5) Christmas Eve,  
6) 'Twas the night before Christmas, 7) Mince Pies,  
8) The Twelve Days of Christmas

# Simple home-made Christmas Garlands



by Jo Thompson

## MATERIALS YOU WILL NEED

- ✓ 1 or 2 rolls of medium gauge florist's wire (available from garden centres, florists, DIY stores, craft shops)
- ✓ Assorted fruits (fresh or dried) and/or sweets (as decorations)

## CRANBERRY GARLAND

**USING:** fresh cranberries, cloves, kumquats (tiny orange-like fruits, available in most supermarkets)

- ✓ Cut the wire to the desired length and make a small loop at one end. This prevents the fruits sliding off and can be used to hang the finished garland.
- ✓ Push some cloves into the kumquats to form a central ring, which adds a nice Christmas scent.
- ✓ Push the wire through the centre of the cranberries and every so often, e.g. after every 10, add a clove-decorated kumquat.
- ✓ At the desired length, loop the end of the wire back on itself and twist to secure it. The garland is ready for hanging.



## MARSHMALLOW GARLAND

**USING:** mini marshmallows, dried apricots, raisins, star anise fruits

- ✓ Cut the wire and loop the end as for the cranberry garland above.
- ✓ Thread the marshmallows and dried fruits on to the wire in any combination.
- ✓ Every so often, thread on a star anise fruit.
- ✓ At the desired length, loop the end of the wire back on itself and twist to secure it. The garland is ready for hanging.



## MORE IDEAS.....

These are only examples of what you can use. Dried orange slices and dried chillies work well, as does plain popcorn. You can also spray the chillies or star anise with gold or silver paint, which gives a festive look. ■

Five years after producing the Parish Plan we have now reached the point where most of what was deliverable has in fact been delivered. Along the way we have also added some additional projects and responsibilities!

We need to set a new agenda, and a new set of objectives. You are the electorate, you are the community, and we are here to represent you. So instead of guessing what we should be up to, the logical step is to ask you, and hence this article. We are also happy to receive feedback on what we have, or have not, done.

By way of background, and to understand what we do, essentially our responsibilities divide into two categories, specific projects and actions, or maintenance and monthly routines. This is best explained by examples. So the concluded projects comprise work to the Parish Hall, establishing the Sports Field and playground equipment, the Shelter, the Recycling Centre, Craic, website and Village Diary, salt gritter and sorting the Notice Boards. The maintenance and monthly routines include Craic/website/diary, managing and ensuring safety at the Sports field, Village Hall, commenting upon Planning Applications, grass cutting, highway issues (repairs, gritting, salt provision and grass cutting), the oil purchasing consortium, speed gun, litter, bridleway clearing, access to fishing, and clearing Himalayan Balsam. And then there are the Parties!

We have already held an open meeting in October at which suggestions were made about the seating on Green Lane and North Dykes, the need for a Welcome Pack, highways issues such as potholes and the faded road markings at the junction on Green Lane, and reinstating the Summer Boon Party.

The Parish Council is already looking at clearing out the Dub, which is overgrown and a threat to the habitat of the newts. It is actively

## Best Exotic Marigold Hotel

It was good to see so many people turn out for a gentle flavour of India at the first Great Salkeld Cinema Show in the Village Hall on November 3rd. “*A treasure of a film,*” said one moviegoer. The film was accompanied by tasty little Indian themed snacks and a bar laid on too. It is hoped to show more films in the Village Hall, where each will be made into a real occasion. ■



## Fun and Games at a Wine and Cheese Evening

Nunwick Cricket Club hosted a fund-raiser for their club with a Wine and Cheese event at the Village Hall on November 17th. Four whites, three reds and a port wine, all from the Wine House in Penrith, were tasted. Cheeses made by cheesemakers in Cumbria were supplied by the Brunswick Deli. All that, plus good company and some fun games made for an excellent evening enjoyed by ninety guests. It was a huge success raising £500 for the club, who would like to thank everyone for their continued support. ■

pursuing the issue of Housing with greater opportunities to influence decisions with the Government’s initiatives on community-led planning. In some areas of village life we are beginning to run short of volunteers and would welcome new faces coming forward to continue the wonderful work of maintaining our community life. So Please:

- ☞ Tell us what you want us to do.
- ☞ Tell us if there is any area where you would like to support us or to give up some of your time or skills for the village.

**Contact:** Mike Carrick, Chair:  
mike817@btinternet.com - 898147 or  
Nigel Robson, Vice Chair,  
robson.nigel@btinternet.com - 870027. ■

*Thank you*

## Don to Oz in 210 Days: LONDON TO SYDNEY Overland

In Part 3 (Craig 8) the final part of our journey with Don Grant MacLennan, we will follow him from Vietnam, back into Thailand and on to Malaysia and Indonesia, before arriving in Australia. You can follow in detail Don's trip on his own website here: <http://blog.travelpod.com/travel-blog-entries/dgm2oz/1/1301255355/tpod.html#ixzz1kmWnvRSW>

### Part 3 – VIETNAM to 'OZ' then HOME

On day 122 the travellers arrived in Ho Chi Minh City (formerly Saigon), Vietnam, where Don's first impression was how many motorbikes there were.

*"They were just everywhere.... It's not just one person per bike; you'll see three adults or two adults and three children, a man with a fat pig in a cage, and I even saw two men and a large fridgefreezer"*



They visited the Cu Chi Tunnels that are part of the underground network of tunnels built by

the Viet Cong during the war with America. Later, they went boating around the Mekong Delta. In the coastal town of Mui Ne, they stayed in a beach-front hotel and Don had his first chance to swim in the South China Sea.



During their stay in the coastal town of Hoi An, just south of Da Nang, the group enjoyed exploring, eating out and lazing on the beach. Cycling was a great way to see the area.



By day 130 they had reached Vang Vieng, in northern Laos, where they spent a day caving, kayaking and wandering through the beautiful countryside.



Heading back into Thailand there was a visit to Wat Phrathat Doi Suthep – a Buddhist Temple.  
*"It has rather a lot of gold leaf all over as you can see from the photo"*

The next destination was Malaysia. The highlights were the Botanical Gardens in George Town, Penang (Pinang) Island and the Penang National Park, where Don enjoyed a short walk through the rainforest.

In Kuala Lumpur, Malaysia's capital, their visit coincided with 'Malaysia Day', a public holiday which celebrates the establishment of the Malaysian Federation in 1963.

*"Kuala Lumpur is a delight... if you were to suggest that I live in Kuala Lumpur I would happily say yes..."*



A must-see was the KL Tower, which rises to a height of 421m (1,381ft). The visitor platform is at 276m (905ft) above the city. It was then on to the city's Petronas Twin Towers, 451.9m (1,483ft) high.

On day 168 the group arrived in Indonesia, where the character and architecture of the capital city of Jakarta, on the island of Java, left a lasting impression. In east Java,



Don admired the stunning views from a viewpoint on Mt Penanjakan, overlooking the active volcano of Mt Bromo.

Moving east from Java to Bali, the next island in the Indonesian archipelago, Don was able to rest an infected big toe during a 3-day stay in a nice hotel on Kuta beach, south Bali. It was soon time to start the final leg of the trip with a flight to Darwin, in northern Australia, where they arrived on day 183.

## LOCAL HISTORY ENQUIRY



This is a photo of a house which, I think, is the house in Great Salkeld in which my grandmother

(Mary Elizabeth Elliot, the small girl in the photo, again, I think) was born. Her mother was called Anna Mary Elliot, her father Thomas Scott Elliot and they lived in Great Salkeld from at least 1901-1909. By 1912 I think they had moved to Appleby. Does anyone know anything about the house or my family connections?

Of course, if the house is in Great Salkeld and it is of interest to your local history group, I am only too pleased to share the photograph!

Contact: *Rebecca Montague, Wiltshire.*

E: *rebeccamontague@btinternet.com*

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## DON to OZ - continued...

*"Darwin city was my first chance to take a look at Australia and what I saw impressed me."*



The travellers took a 1,600km- (1,000 mile-) trip south to Alice Springs. En route they visited several National

Parks. Kakadu National Park, the size of Wales, has caves showing aboriginal rock art 50,000 years old! Visiting Uluru (Ayers Rock), 320km (200 miles) SW of Alice Springs, at sunset, was a must-do experience.

It was soon time to head south-east to Sydney, state capital of New South Wales. They passed through the Australian town of Penrith, 50km (31 miles) west of Sydney. Of Sydney Don says,

*"It was enjoyable walking the city streets as they felt familiar; also there were so many tall people around, but like London, everybody seemed to be in a rush."*



Brisbane, state capital of Queensland, was the next stop. While in Sydney and Brisbane,

Don met up with old friends he had met during a trip in 1990, and others he had worked with before they emigrated. Staying with old friends in Brisbane gave Don a chance to relax.

*"I was able to sit comfortably and get some sense of normality back into my life".*

Don arrived back home in Great Salkeld, Cumbria, on November 6th, 2011, after a remarkable and unforgettable journey, which began way back on April 5th.

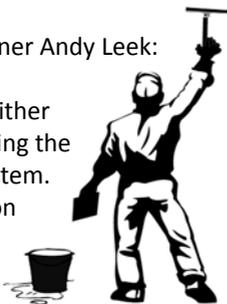
*"As for the journey - did I enjoy it? - YES. It was just like I hoped it would be."*

Thank you Don, for sharing your wonderful adventure with us. ■

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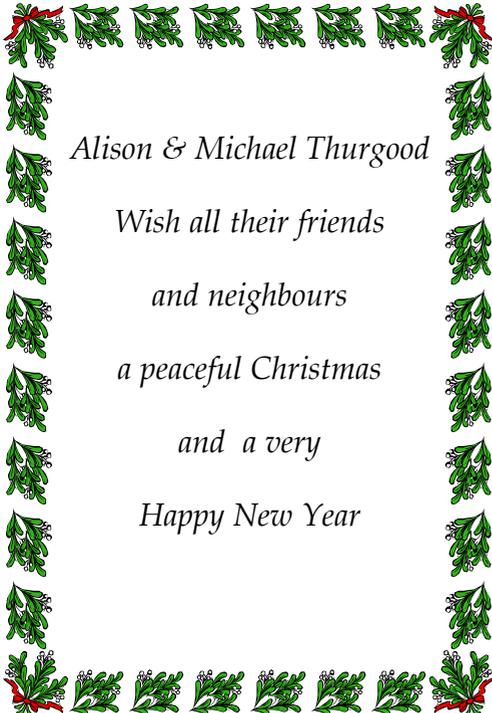
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*Alison & Michael Thurgood*

*Wish all their friends*

*and neighbours*

*a peaceful Christmas*

*and a very*

*Happy New Year*

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