

THE STOURTON CAUNDLER

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Harvest Supper Dance

THE STOURTON CAUNDLER team

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Please present all contributions for the next issue to the Editor by 12 noon on 18 Oct. 2011 by e-mail if possible. E-mail address : thecaundler@hotmail.co.uk. Please use only "Word" document format (.doc) when sending contributions.

Carol singing 2011

Here's an advance note for your diary. 6.30pm, Tuesday, 20 December is the date, The Trooper is the venue. Come and join us round the Christmas tree and afterwards, there's mulled wine and mince pies and a warm welcome. And just in case you forget, there'll be another reminder in the December issue of the magazine.

Annie and the two Margarets.

The somewhat disappointing weather of the summer has given way to a wonderful autumn; all around us the trees and hedgerows have been covered in berries and fruits of various kinds, with many being turned into preserves and drinks of a myriad kind. What better way to celebrate this lovely season than with the.....

Harvest Supper and Festival

Chris Holdstock is a woman with nerves of steel and a very big heart. When I asked her if there was any possibility that the village Harvest Supper on 8 October could possibly accommodate an extra 36 guests – almost the entire Christening party of the two Kwiatkowski offspring baptized at St Peter's on the same day – she said she would see what she could do. Calculations were made and troops rallied and she came back with an affirmative.

What a party it was! A Spanish family of five, Italian, French, Dutch, and Thai guests, and many pale and worn Londoners – totally bemused at what this was all about –gathered with us in the Village Hall, to marvel at the beautifully decorated tables, the friendliness of the natives, the toe tapping band and the sense of community. Sausages and mash rolled out of the kitchen, and gallons of onion gravy, and their eyes widened further. Shock and awe greeted the news that Win Gillard had made gravy for 150. Surely there is some national recognition for this sort of gallantry? Mashed potatoes for 50 had been produced in kitchens all round the village, and the puddings were spread the length of many tables, each one a tempting and delicious delight.

And then the dancing. Very small dancers twirled with the likes of Harry Dike, Jose from Spain pranced like a bull fighter, sophisticated Irene from Rome said she had never had more fun in her life. Jan Kwiatkowski went in the wrong direction at every opportunity, deaf to the caller's instruction, and Olivia Bastable and other onlookers laughed till they cried.

It was the most wonderful and entertaining evening and all our guests went away with the impression that this is a very special village. How right they are. Heartfelt thanks to Chris and her indomitable helpers, and to William for reminding us of what we were celebrating.

We gathered again in St Peter's church on Sunday morning for the Harvest Thanksgiving service. Our little church glowed with the colours of late summer and autumn. How beautifully each window sill and nook and cranny had been decorated, quite apart from the magnificent larger displays of flowers and fruit and berries. The East window was particularly eye-catching as its usually plain glass had been wonderfully decorated by the children of Bishop's Caundle School. As tractors trundled past outside, William led us in rousing Harvest hymns and thoughtful prayers and readings. Bryony and Richard Miles provided the comedy turn – with a lesson to be learned about bees and their tireless work on behalf of our planet.

Afterwards there was coffee and biscuits for everyone followed by an auction of the Harvest offerings in aid of Julia's House Children's Hospice. The bidding was ably conducted by Clive Jones.

For us it was a week-end of the happiest celebrations and our thanks go to you all who included our friends and family in the Stourton Caundle festival.

Sarah Kwiatkowski

The October Draw took place on 20 October at The Trooper. The winners were:

First Prize: £16.00 No.48 Susie & Patrick Ievers

Second Prize: £12.00 No.103 Colin & Sue Harris

Third Prize: £10.00 No.113 Dave & Sue Cook

Bonus Prize: £25.00 No.190 Lizzie Fenwick

The next monthly Draw will take place on Wednesday 16 November at The Trooper at about 9 pm.

The half-yearly collection is now complete, thanks to sterling work by Delia and Fleur. I am most grateful to them both. Many thanks indeed to all those of you who generously continue to buy tickets in the 100 Club which helps with the upkeep of our Village Hall.

Anna Oliver

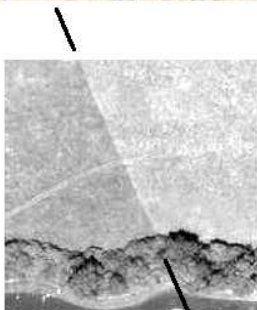
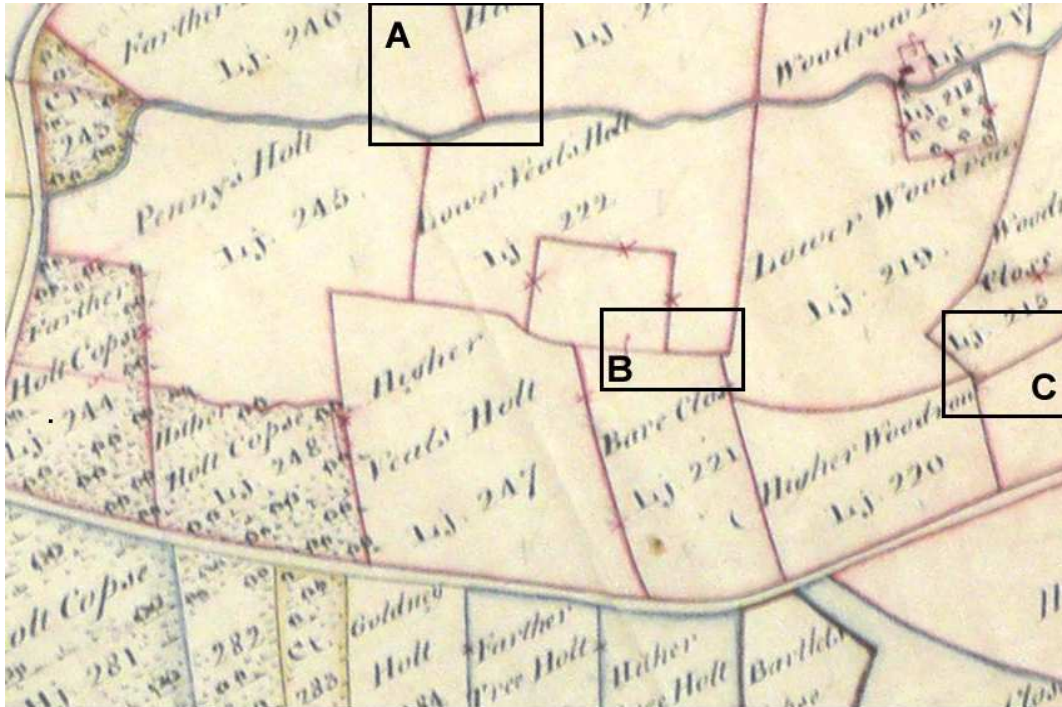
Advent windows 2011

When the Advent Window scheme came to an end last year, a number of people asked whether we would be repeating the idea in 2011. The answer is yes, so one or other of us may call on you during the next few weeks to invite you to take part. Several suggested that they might reach even greater heights of excellence this year! We await with interest and hope that the weather may allow more of us to view the entire Advent Calendar than was possible last December.

Julian Shardlow

Bygones of Stourton Caundle: A view from space

Last month's front cover picture of the area around Holt Lane and Holt Woods was taken by a satellite orbiting the earth hundreds of miles up and shows the tramlines in the crop as it appeared a few years ago. The patterns of the woods and fields are reminiscent of the earliest detailed map of our parish made in 1798 and currently residing at the Wiltshire and Swindon Archives in Chippenham. The map was drawn for the Stourton Estate and was produced along with a leather-bound book detailing all the various parcels of land around the parish. The original was drawn in inks of various colours and it appears that a key purpose for the map was to give detailed instructions for a major reorganisation of field boundaries, more than half of which were to be removed. Those hedges, orchards and small copses marked with a red cross were to be grubbed out – and indeed if you compare the map with a modern day Ordnance Survey one, you can see that they were indeed eliminated at the time since nothing remains of most of them: nothing that is apart from a shadow of their former selves in a few cases.



A



B **C**
1798 map and satellite images showing traces of old boundaries long gone

Take a look at this extract of the 1798 map which has been tilted to correspond to the orientation of the satellite image from last month's frontcover picture. I've highlighted three areas (A, B and C) for which the insets show the modern-day appearance as seen by the satellite. In 'A' you can clearly see the remains of the boundary. In 'B' and 'C' where the crop has been sown you can still see traces of the boundaries as a shadow in the crop. It was rather a surprise when I first spotted it!

I should add that back in 1798 they also added a few new boundaries such as the one at the rear of The Old Forge, since before the house was built, the 1709 map shows this to be an open entrance from the lane to the field known as "Townsend".

Richard Miles

Screen Bites

Another great evening of the Screen Bites food film festival started with wine and lots of delicious tastings from local producers.

The first film was the premier of "Dottie's Thanksgiving Pickle" and this was followed by a short interval and traditional ice cream.

After the interval we saw "Toast - The Story of A Boy's Hunger"; a moving and award-winning autobiography focused on Nigel Slater's love of food, his childhood, his family relationships and his burgeoning sexuality.

More than 80 people attended the evening and together with the raffle and wine bar takings, we made £187 for village hall funds.

Vinny Taylor

Parish Council

At the well-attended meeting on 3 October a planning application for a replacement dwelling, garage and fuel store at The Butts, Rowden Mill Lane, was considered. The plans were confusing enough to invalidate the application and the latest proposals did not appear to address any of the reasons for refusal of the previous application which had also been dismissed by an appeal.

The Parish Council objected to the application because of its size and impact on the site, its surroundings, its relationship with and impact upon surrounding dwellings and the visual effect on the Conservation and Landscape Character Area. There was also an objection to the proposed access and the siting of the garage which breached the settlement boundary, introducing the principle of development within the garden area. The proposed service road to the garage would be along the southern boundary of the site, increasing noise and fumes to the neighbouring dwelling.

An application for a garage and carport with a store above at The Willows was recommended for approval. The applicant confirmed that a well would not be affected; it is 8m away from the proposed garage and will be restored.

Tree planting for the Queen's Diamond Jubilee was discussed further. Tim Villiers is liaising with landowners to identify suitable sites.

Sue Harris, Clerk

The Queen's Diamond Jubilee – 2012

To mark 60 years of the Queen's reign the Diamond Jubilee will take place in 2012. The celebrations will centre around an extended weekend on 2,3,4 and 5 June. The 2012 late May bank holiday will be moved to Monday 4 June and an additional Jubilee bank holiday will be on Tuesday 5 June. There will be many special events held across the country. The present proposals are that Stourton Caundle will mark the occasion by:

1. Holding a Big Jubilee Lunch on Sunday 3 June, to coincide with the national Big Lunch. Jane Colville has kindly offered to organise this.

2. Applying for a free pack of native hardwood trees from the Woodland Trust and planting 420 trees on land in and around the village, The Parish Council has asked Tim Villiers to discuss possible sites with landowners. If our application is successful, trees are likely to be available for planting in February 2012; planting them will be a community project for which volunteers will be sought.

3. The Parochial Church Council is looking into re-providing a weather vane at the top of the church tower, to replace the one that used to be there but has been worn away by the elements over the years.

Other ideas for additional activities would be most welcome.

Tim Villiers

Short mat bowls arrives in Stourton Caundle

With great anticipation, members and potential members of the Sports Club gathered for the official opening of the short mat bowls in the village hall on 23 September. Also present were Margaret and John Hall from Dorset Short Mat Bowls Association, to provide some guidance with the rules and finer points of the game. So after handshakes all round and everyone holding their bowls, off we went.

Needless to say it was not long before the Village Hall resembled a Second World War battleground. Just imagine for one minute what it was like to be hit on the ankle by something resembling a small cannonball whilst bowls on the next mat were doing their best to show everybody how the bouncing bomb invented by Barnes Wallis operated.

As with every sport it was easy to lose concentration with all the cries of anguish going on around you. 'Mine won't bend' Ben was heard to mutter, 'I need to polish my balls' cried Helen, 'Give me a long one' said Ron, 'I needed another six inches' wailed Olivia, 'Can you squeeze one in here please' came the plea from Linda, Enough ! Enough ! Time for tea and biscuits.

Because of the composition of the mats it was necessary to make sure that everyone understood that it was important that the correct footwear was worn, however, we did not know that Alan would wear the overshoes that he last wore when he appeared in Aladdin some years ago. Ron not having any flat shoes decided to wear his bedroom slippers and the way he was playing perhaps he should have been wearing his dressing gown as well !

At the end of the day a good time was had by all, and bearing in mind that Sir Francis Drake played bowls before defeating the Spanish Armada I feel sure that time will show that the formation of the Stourton Caundle Short Mat Bowls Club will also go down as one of the defining moments in the history of this great country of ours.

Colin McKay



Naturally thinking

On the first of October our daughter watched as a large flock of around 200-300 house martins swirled around the sky above her house in Hazlebury Bryan before settling on her neighbour's roof. They rested there for a while before taking off once more and vanishing to the south. These weren't quite the last. Three days later four stragglers were seen over our own village. Were these the very last of the last ones? The late fledglings gathered in by anxious parents and relatives before their long flight to South Africa? I do hope so.

In our back garden, threads of silvery cobweb, sparkling with dew, connect the late flowers of summer – Cosmos, Dahlia and Penstemon - with a handsome white Lupin spike which seems blissfully unaware of the fact that it shouldn't be out at this time of the year, whilst cowering beneath the falling foliage of shrubs in the front, Primroses are blooming. Odd, but it's been that sort of year.

There is a small nature reserve between the town bridge and The Bull just outside Sturminster Newton. Any time now autumn and winter rains will flood its fields which are being carefully managed to produce more wetland species. I've visited this reserve once or twice in the hope of seeing otters which have been spotted here. I am also ever hopeful that one day I shall see Snipe or Reed Warblers but no luck yet. I have, however, seen another bird that is resident there – the Kingfisher. It darts along the banks with its sudden 'peep' and flash of electric blue: a real dazzler.

Harvest Mice are the tiniest of our mice, being a mere two and a half inches in length. They're chestnut in colour except for a white belly, have blunt little noses and ears that lie flat to their heads. We have one that lives beneath the hedge and now and then it scurries out into the open to pick up minute bits that fall from the bird feeders hanging on a pot-grown tree. Its movements are so fast, barely stopping long enough to search for a meal before it scampers away for cover beneath a nearby low shrub. It all happens just outside the french windows but it's so quick that often I only see such a slight flicker of movement that I'm never sure whether it's mouse or shadow.

The roadside hedges around the village are once more smothered with wild Clematis. I was slightly surprised to read that this is a member of the buttercup family – one day I hope to find someone who will explain to me exactly how plant families are connected. Travellers' Joy is the country name for it and it's most common on chalk land or limestone hills but is rare elsewhere. By now the seeds of the green-white flowers have ripened, each one bearing shaggy hairs that are borne away on the wind. Is it my imagination or has this year been a particularly prolific one for this plant? There is hardly a hedge around that doesn't look as though someone is airing pale grey blankets.

The festoons of sealing-wax red berries of the Black Bryony will remain the most colourful plant on hedges for most of the winter. Birds and mammals avoid them as they contain a powerful poison. Most berries are attractive to animals to help with seed dispersal. Not so the Black Bryony. Apparently the function of this berry is to protect the seed which will only germinate after a long period of wet weather.

The Woodpeckers stopped calling at our feeding stations some time ago, but we have had the occasional visit from a pair of Chiff Chaffs. The Goldfinches are back in force, squabbling noisily as they sort out their pecking orders. I have nothing to report on Mr Bocelli because he hasn't been seen for several weeks. I refuse to write him off just yet – I've almost done this a couple of times before and almost as soon as I send off my article he's back again. Fingers crossed for him.

Margaret Waddingham

Cash-in-the-attic

A torch from the 1948 Olympic Games was among the items from Stourton Caundle sold at a village auction two years ago. It was recently re-sold at Dukes Auctions in Dorchester in aid of the Weldmar Hospice Trust and exceeded all expectations by reaching the amazing sum of £5,400. Larry Skeats had found it in a box of bric-a-brac sent to one of his sales, purchased it at the time and had expected it to fetch £1,000-£2,000 as part of his fund raising for the hospice. Both Larry and the original owner are delighted with the result, as is the Weldmar Hospice – well done, Larry for realising the torch's potential value as London 2012 approaches and for donating it to such a worthy cause.

Many villagers will have attended Larry and Sue Skeats "Call my Bluff" quizzes which they run as hospice fund-raising events. I understand that the total raised from these quizzes and the auction is now over £11,000. What a magnificent achievement.

Tim Villiers

Weather report for September					
Rainfall	2011		2010		18-year average
September	45 mm /1.77 in		32 mm /1.26 in		62.2 mm / 2.66in
Temperature (°C)	Maximum		Minimum		Average
	High	Low	High	Low	
September 2011	23.4 (29 th)	17.2 (4 days)	16.2 (10 th)	5.4 (15 th)	15.5
September 2010	21.8 (11 th)	12.5 (25 th)	14.7 (10 th)	2.8 (26 th)	14.3

Anthony Molesworth / Richard Miles

A day in the life of an expatriate engineer

My first attempt at the wonderful and mysterious dish of Chilli Crab provided one of my fondest memories of life in Hong Kong. I was due for a rare Saturday off from building railways and my family had decreed that in order to atone for sins past I should volunteer to cook lunch. I therefore decided to make a spectacular job of it and introduce a dish which had never been attempted in the household before: chilli crabs would be ideal. Thus resolved, I set out on the next phase of my action plan, to acquire the ingredients.

Fresh crabs are always available at Aberdeen Harbour on Hong Kong Island. This is the original point of landing of the colonialists and gave its real name to Hong Kong itself which translates as 'Fragrant Harbour'. A harbour? Certainly. Fragrant? Hardly! The place is jam-packed with fishing junks, sampans and floating restaurants much frequented by tourists determined to acquire the local version of Delhi belly and thereby keep the hotel doctors in business. The water is the colour of the Channelsea Creek at low tide topped with a scum which has the highest bacteria count known to man. And the smell, well!

I rather surprisingly found a parking spot and set out for the street market. Here ladies can be found squatting on the pavement by the side of plastic bowls containing crabs with their claws neatly tied with plastic string. At this point my working knowledge of the Cantonese tongue could be brought into full play. "Esteemed Grandmother" I intoned to the nearest crone "of undoubted high birth, long life and happiness, how much for a cattie of those scungy-looking crabs?" "My usual price is \$20" she replied, "but for a Hairy Barbarian who dares to set foot on this corner of the Inner Kingdom I will charge a special price of \$80".

A bargain was duly struck and armed with my plastic bag full of crabs I returned to the car. Now Hong Kong is a place which gives little quarter and parking spaces usually have to be fought for. There had to be a reason why I had found a space so easily and that reason was now becoming clear. The proprietor of an adjacent cooked food stall, specialising in dishes comprising various parts of pigs' entrails and soup made from ducks' feet, regarded innocently parked cars as a convenient disposal point for noxious fluids and left-overs. As a result the car had undergone a radical metamorphosis.

However, your culinary correspondent was not to be deflected from his mission and the much adorned car was soon heading in the direction of Happy Valley, home not only of the eponymous Race Course but more importantly of the Indian Provision Store where I was confident the remaining ingredients could be obtained. This being a Saturday, and therefore a race day, my destination was shared by 5,000,000 Chinese punters. The resulting traffic jam makes the M25 on a Friday night seem a trivial experience but at least I had a reserved parking spot at the Football Club, where I headed.

From the Football Club the Indian Provision Store is but a short walk and it is quite easy to find if you know where to look. It lies between an aluminium can recycling joint and a place that sells dead chickens. They are live when you choose 'em but dead when you get 'em! Outside on the pavement is a barber's shop and various hawkers of all kinds of junk from ex-factory designer clothes to grasshoppers. Inside there is an inviting mound of stickiness specially imported from the Punjab, complete with 10,000,000 flies. My required ingredients were readily available and business was soon concluded.

All this had been thirsty work and it seemed a good idea to detour via the Football Club bar en route for home. It wasn't my fault that the place was full of folk with pressing ideas on such matters as the price of gold, Bach's Fugue in D and the forthcoming rugby football fixtures. In no time it had become dark outside and your intrepid chef decided that a taxi home was advisable rather than the risk of imprisonment.

The frosty reception at home hardly registered as the interesting task of crab cooking began. This involved the use of every pot and pan and all the working space in the kitchen. The hard work in hand was compensated by the proximity of an ample supply of cold lagers in the fridge.

Removal of the dead men's fingers (the spongy grey portions) was a triumph of dexterity under the prevailing circumstances and forward progress was maintained. At last, at 11.05 pm precisely, lunch was served with considerable panache.

The next day it was decided by the family that in the event of a further free Saturday the maid would assume responsibility for lunch. *Quid pro quo.*

Patrick Broxham

Chilli crab

Ingredients - serves two as a main course

2 medium raw crabs	2 teaspoons tomato paste
3 teaspoons tamarind	3 teaspoons sugar, or to taste
¾ cup boiling water	2 teaspoons cornflour
3 tablespoons oil	Fresh red and green chillies, sliced
2 medium onions, minced	Spring onions, chopped
5cm (2 inch) piece fresh ginger, minced	
4 fresh red chillies, finely chopped	
1-2 teaspoons chilli powder	

Method

Drop the crabs into boiling, slightly salted water and cook rapidly for 4 minutes. Remove, drain and leave to cool. Soak tamarind in boiling water. Chop crabs into large pieces, if possible leaving the legs attached to the body pieces. Remove the spongy grey portion (the dead men's fingers) and discard as it is poisonous.

Heat oil in a wok or very large pan and sauté onion, ginger and chopped chillies for 2 minutes. Add crab pieces and sprinkle on chilli powder, then pour in strained tamarind water. Lower heat and simmer for 4 minutes. Remove crab to a serving plate. Add tomato paste and sugar to the sauce. Thicken with cornflour mixed with a little cold water and cook until sauce thickens and clears slightly. Pour over crab.

Garnish with sliced chilli and spring onion.

Sky at night

What a shame about the weather on the evening of Saturday, 8 October when we were due to witness a rare shower of Draconid meteors. Cloud and occasional specks of rain dogged attempts to see these special visitors from Comet Giacobini-Zinner. It turns out that between 8.30-9.30 pm on that evening the meteors peaked at about 300 per hour: that's about 3x the rate of the best annual meteor showers, the Perseids and Geminids. There are no more unusual 'one-off' meteor showers expected for some years now.

Watch out for the planet Jupiter this month, especially during the last few days of October and the first few of November as it will then attain its greatest brilliance, magnitude -2.9. Jupiter's orbit is slightly elliptical and it takes almost 12 years to go around the sun once. Once per orbit it is closest to the sun – that's when it is at 'perihelion'. We pass close to Jupiter about once per year when the planet is seen at 'opposition' to the sun. This year opposition happens to occur when Jupiter is also near perihelion and so we are seeing it nearly at its biggest and brightest it ever reaches. Even through a small telescope you'll see markings on its disk including the Great Red Spot. There are also four bright satellites, called the Galilean satellites named after their discoverer, Galileo. These weave back and forward either side of the planet so sometimes you'll see two on one side and two on the other, and occasionally one will go in front of, or behind the planet's disk so will seem to disappear from view. Have a look on the evening of Monday 21st when you can see all four satellites strung out in a line to one side of the planet.



Richard Miles

THE STOURTON CAUNDLER - Christmas issue

1. Front Cover

We believe that everyone in the village should be able to contribute to our magazine and we therefore **invite the younger generation to submit drawings for the front cover of the December/January edition. A prize will be awarded to the selected entry.** Contributions should be sent to the Editor (The Old Vicarage, Drove Road) by 12 noon on 18 November.

2. Christmas Tree Greetings.

We would like to invite any villagers to participate in our Christmas Tree. If you would like to send a message to people who read this magazine instead of sending a number of Christmas cards to them, we are offering a bauble on a Christmas tree for £5.00 for the December issue only. The proceeds will be donated to a Christmas charity.

Example of a message could be

'Happy Christmas to all our friends from Colin & Margaret McKay'

Requests by hand to Margaret McKay (Barton Gate) by 18 November, (Space may be limited so first come first served).

New arrivals

We welcome to the village: Tom Eden in Sunray Cottage

We also extend a very warm welcome to Mrs Anne Crumpler, the new Headteacher of All Saints' Church of England Primary School, Bishop's Candle. Mrs Crumpler previously taught at Sherborne Primary School. We wish her every success and happiness in her new post.

Garden Club visit and meetings – Autumn 2011

On 29 September some 20 members of the Garden Club visited the gardens of Wayford Manor, near Crewkerne. The weather was perfect, allowing all to enjoy the best of the late-summer countryside. Arriving at the house we were given a brief introduction to the property by the owners, Mr and Mrs Goffe, then allowed to wander as we wished through the extensive grounds. The bulk of the house itself was built in about 1600, but the gardens were largely created by the famous landscape architect Harold Peto in the early 1900s. Formal terraces lead from the house down the south-facing slope to a woodland garden of informal lakes, shrubs and trees underplanted in many places with cyclamen. Water buffalo grazing the fields in the valley bottom completed the 'picture postcard' feel. Members of the committee had organised cakes and tea, allowing us to finish the afternoon sitting on the terraces and soaking up the sun and the atmosphere.

On Wednesday, 12 October the Garden Club held its first lecture meeting of the season, and a large crowd, including several new members, took their seats to hear Adam Martin from Queen Thorne Landscapes talk about the trials and pleasures of his working life. His description of some of the practical problems faced led to a lively, and extended, discussion about the mechanics of landscaping, with a particular emphasis on larger projects. Amongst other things, members learnt where most of the nurseryman's stock is raised, and heard about the difficulties of planting mature trees in thick clay. We were left in no doubt that the business of landscape construction is not for the faint-hearted, but that a generous application of mushroom compost is the answer to many gardening problems!

The Club AGM will be held on Wednesday, 9 November, when wine and canapés will be served, and after the formal business is completed Alan Woodward will give an illustrated talk about his recent journey from Moscow to St Petersburg by boat. All existing, and any new, members are very welcome to attend.

Broken Nails

Relational Portraiture

The Organiser

As some will know, I have been studying for a Masters degree in Fine Art at Wimbledon College of Art, University of Arts London for the past couple of years.

As part of the degree a project called 'A Survey of Stourton Caundle Women' formed the basis of my research; this then developed, into Relational Portraiture, to create individual self-portraits through relating to one another and our lives around us. Of the 57 women who responded to the original survey, 18 expressed a wish to become more involved.

When I began the project I could not have foreseen quite how rewarding it would become. Meetings held in the Skittle Alley were entertaining and engaging, while the work produced by the participants was fantastic. This was evident to the 250 people who saw the exhibition, in the Skittle Alley over the week-end of 19 August and to another 2000 at WCA in London for the duration of the MA Show there. Thank you to all those involved; it has been a privilege to work with the participants and to get to know them better, The Trooper Inn for the loan of the Skittle Alley and everyone who has supported us through the process, including Ben Bennett who helped with documentary filming.

If you would like to revisit any of the pieces shown, missed the exhibition, or are interested in the research that surrounds the project, then please visit the blog at:

<http://deannetremlett.wordpress.com/portraiture/home/>

Deanne Tremlett

The Participant

I am glad I decided to take part in Deanne's art exhibition as I loved being involved in it. What an inspiring experience it has been as not only have I learnt many things about art from her and everybody else, I have also enjoyed the project.

At our meetings leading up to the exhibition we pored over art books which was an education in itself. We did portraits of each other in pairs; this was a really good workshop. I came home from the meetings feeling I had achieved something.

It was fascinating how Deanne encouraged us to choose subjects for our own portraits because they were all so varied and it was wonderful to watch as the exhibition all came together as we worked through the process. Deanne also visited us in our homes to develop our themes.

Our individual Portraits were:

Portrait showing Zena's passion for her shoes; Michele's painting of herself using a photograph; Win's oil painting which she did with Deanne in 'ten minute turnarounds'; Helen's 'Life Balance' shown by her whole family, as if it was her diary, by each doing a tactile clay model, which were then placed on weighing scales; my framed floor plan of our big room with a colour-coded, traced map, showing some of my memories and the different ways in which we use the room; Sarah's self portrait with her beloved dog and a hen; Claire's pretty dress, hat and bag; Caroline's portrait had an interesting write up with it; Holly's recording of her reading from seven of her favourite films; Carole presented a lovely Warhol-type square frame with two photos of herself, showing each photo twice; Rachel did a project on fashion including 'Killer Heels' filled with broken glass and barbed wire! Norma showed a collage she had done in fabric; Vinny's 'Game' showed various strands of her life; Fiona displayed a photo with skeleton leaves round it on the mount; Marjo's Grandfather's toadstool that he made for her when she was a little girl and her write-up were evocative; Mandy's 'Belly Dancing' costume is amazing and intricate; Stella's song was moving; Jane's 'Personal Treasures' portrait is very pleasing and I think she had great fun doing it.

Thank you all for such an uplifting experience.

Suzie Ievers

Dorset Historic Churches Trust

Annual 'Ride and Stride' – Saturday, 10 September 2011

Congratulations to Richard Miles who left Stourton Caundle at 10am on the day and returned at 5.37pm. Richard managed to cycle to 31 churches in total including Dorchester and such villages as Godmanstone, Charminster, Moreton and Affpuddle. A brilliant effort. Many thanks must go to all of Richard's sponsors; he raised the grand total of £519.00, half of which will be returned to St Peter's, Stourton Caundle.

If any villagers would like to take part in next year's event please keep an eye out for posters during the summer months.

Olivia Bastable

Garden tip

Protect large plant containers from frost damage by wrapping bubble wrap around them and covering the tops with dried bracken. Don't forget to protect your outside taps.

Welcome Club

Thirty-one members attended the Annual General Meeting of the Welcome Club, held on Wednesday 19 October.

Members agreed to accept a committee recommendation that the responsibility for the organising of outings should be combined with the role of the Assistant Secretary, and renamed Outings Co-ordinator. This person would work in partnership with the Treasurer for the arrangement of outings, with the Secretary being responsible for the agendas, minutes, booking of speakers for the monthly meetings, preparation, and distribution of the meetings / outings calendar and arrangement of fund raising events.

The following Officers were elected: Paul Lane (Chairman) Phil Knott (Secretary) Margaret McKay (Treasurer), Colin McKay (Outings Coordinator).

Margaret presented the Balance Sheet, for the year ending 30 September 2011 to the meeting. Members agreed to accept a committee recommendation that the annual membership fees should be increased. The member's contribution towards the cost of refreshments at monthly meetings remains at 50 pence, with the shortfall being covered by the profit from the draw. The increased income, together with the surplus accrued over the last two years, will be used to increase the members' subsidy for outings and the Christmas lunch, and to increase the budget available for speakers / entertainment for monthly meetings.

Committee members Delia Lane, Colin McKay and Olive Graham were re-elected en bloc, with Joan Cochrane filling the one vacancy on the committee, due to the retirement of Helen Bennett, the Secretary. The Chairman presented Helen with a £25.00 art voucher and thanked her for all her work, during her 6 years in office.

Fund raising events held during the last year included a pre-Christmas dance, Christmas bazaar, and a jumble sale. The three outings were well supported and self-financing.

Members were invited to suggest locations for next year's outings and for speakers / entertainment for the monthly meetings. A number of ideas were put forward; these will be considered at the next committee meeting.

The Christmas lunch has been arranged for Wednesday 21 December at the White Hart, Bishop's Caundle. The Christmas Fayre will be held on Saturday 19 November, starting at 2pm. Craft items, toys and any other items, will be most welcome. The pre-Christmas dance, including a ploughman's supper, will take place on Saturday 26 November; tickets from Helen Bennett, Paul & Delia Lane or The Trooper Inn.

Following the formal part of the meeting, members enjoyed a slide show of pictures taken by Helen, during club outings over the past 6 years.

The next meeting will be on Wednesday 16 November, when there will be a presentation by Dorset Fire and Rescue Service. New members welcome.

Phil Knott

Highland pheasant casserole with apples

Ingredients (serves six).

25g (1oz) butter	25g (1oz) plain flour
2 tablespoons sunflower oil	150ml (1/4 pint) apple juice
Salt and freshly ground black pepper	300ml (1/2 pint) game or chicken stock
6 pheasants breasts, skinned	2 dessert apples, peeled and cut
2 onions, thinly sliced	

Method

Heat half butter and all oil until very hot.

Season pheasant breasts and brown them in hot frying pan over high heat until brown (about 1-2 mins on each side). Set aside.

Heat remaining butter, add onions and fry until tender and wetness evaporated, about 10-15 mins. Sprinkle in flour and gradually blend in apple juice and stock. Bring to boil, stirring and add apples and pheasant breasts,

Season with salt and pepper, cover and simmer over low heat for about 12 mins or until pheasant breasts are just cooked through. Do not overcook.

Stir in double cream and lemon juice and serve hot.

Note. Can cook a day ahead, slightly undercooking, then reheat gently until hot.

Sue Simon

The Trooper– Christmas menu

Copies of The Trooper's Christmas menu are now available at the pub and also on the village web-site: www.stourtoncaundle.org.uk. The menu will be served at lunch time and in the evenings from 5 December. Booking, ten days in advance, is required (Tel: 01963 362405).

Zena Clough

