

The Free Community Magazine for Eglingham Parish North Charlton | South Charlton | Eglingham | & Everywhere Between

From the Editor

Merry Christmas everyone! (its not too early for that is it?...)

Just a quick note to say thanks for reading and contribution in 2019. Remember we're not back until February, even we take Christmas off!

Email: hearabouts@outlook.com

Address: The Croft 32 South Charlton Alnwick Northumberland NE66 2NA

Have a great Christmas and wishing you all a happy and prosperous New Year when it rolls around, from the whole of the Hear Abouts team.

Andy



Carols and Candles St. James' Church, South Charlton

Sunday, 22nd December at 4pm, to close our Festival of Christmas Trees. Sing Carols to 'pop up band', followed by Mulled Wine and Mince pies

www.eglingham.info

SUBMISSION GUIDELINES

Hear Abouts is all about you the reader within our Parish. It is written by yourselves (or by those just beyond our borders) and without those submissions there would be no Hear Abouts. Just a few things to note while submitting content to us which helps us out though.

Please **email** all content to the email address hearabouts@outlook.com and no other. There is less chance of it getting lost and forgotten about then. written content or content on paper will not be accepted. Please send content typed in an attached document file (eg Word). Please name the file with the article title, or be descriptive in it. It gets a little confusing when you have 4 files all called hear_abouts_artcle.docx. Pictures make things pretty! If you have an image to accompany the article great! Pictures tell a thousand words! A good size image helps us deliver a quality print. So ideally images should be around 2000 pixels on the longest edge. Please remember to own or have permission to use the picture you send. Even as a non-profit we are liable to claims of using copyrighted images, even within our small print run.

DISCLAIMER

Just a reminder for the easily offended or argumentative. Please note that the views expressed within are those of the named contributors not the Hear Abouts team. Thank you. Feel free to write in with a reply to anything to be published though!

Also please be aware that Hear Abouts is made available online digitally at www.eglingham.info and is searchable worldwide, so any information you provide will be published "beyond our borders".

100 Club Draw

November

1st - 13 Geoff Osmond - £25 2nd - 25 George Elliot - £15 3rd - 64 Ray & Sue Brown - £10

December

1st - 6 Gwen Bateman - £25 2nd - 47 Mary Elliot - £15 3rd - Angus Robson - £10

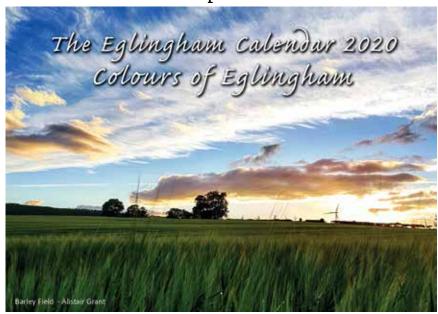
The 2020 Eglingham Calendar is still available!

The theme for this year's calendar is Colours of Eglingham and we would like to thank everyone who submitted photos. There was a tremendous response this year which made the selection process even more difficult than in the past!

As in previous years we are selling the calendars at the bargain price of just £5. The calendar is spiral bound and A4 size, making it ideal for posting to family and friends.

The Eglingham Calendar is always very popular and so be sure to buy yours while stocks last. Please note that we cannot reserve copies – payment with order please.

Calendars are available from:
Julian Tyley, Copper Beech, Eglingham
Tel 578460



Leek Club Dates

Quiz Night - January 15th More dates to be announced soon





We award grants through nearly 300 different funds at the Community Foundation set up by people and organisations who want to make a difference. We know that applying for funding can be difficult, so we're here to make it as straightforward as possible. Please take the time to read these pages carefully before starting an application and, if you have any questions, please get in touch. We can also suggest ways you can get help and support with applying.

Important notice

This December, the Community Foundation will be implementing a new IT system to manage our grants and back office.

We will <u>close</u> for <u>new</u> applications from Monday 2 December 2019. We will continue to work on applications received to that date.

We will then reopen for new applications on Monday 13 January 2020.

If you're planning on making an application to us in the coming months please be aware of this and adapt your plans accordingly especially as we do not accept applications for activities that have already taken place. For more information please see here - https://www.communityfoundation.org.uk/post/important-notice-about-future-grant-applications/

https://www.communityfoundation.org.uk/apply/

Thanks Pete

Pete Barrett Senior Programme Advisor Community Foundation Tyne & Wear and Northumberland Tel: 0191 222 0945







A Festival of Christmas Trees

In St. James' Church,
South Charlton.
NE66 2NA
Open every Sunday in December
2pm-4pm

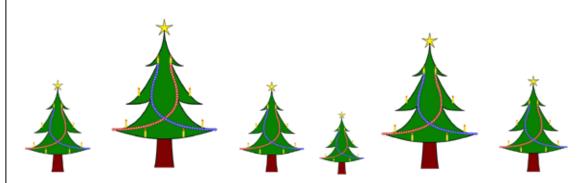
Refreshments, Christmas Bakes & a Christmas activity for the children.

Free entry, however donations will be gratefully received.

Christmas Church Services

ADVENT from 1st December at South Charlton each Advent Sunday view 2.00 – 4.00 p.m.

FESTIVAL OF CHRISTMAS TREES



Services at Local Churches:

Friday 20th December Carol Service 6.30 -7.30 p.m.

(9 Lessons & Carols) St Maurice's Eglingham:

Sunday **22**nd **December Candles & Carols** 4.00 p.m. St James' South Charlton

Tuesday **24**th **December Midnight Communion** 11.30p.m. St Maurice's Eglingham

Wednesday **25**th **December Christmas Day** 9.30 a.m. Holy Trinity Old Bewick

Wednesday **25**th **December Christmas Day** 11.00 a.m. St James' South Charlton

Sunday **29**th **December Group Service** 10.30a.m. Holy Cross Chatton

Eglingham Parish Council Meeting dates 2020

All meetings are on a Wednesday at 7.30 pm

January 15th (Eglingham Village Hall)

February 26th (South Charlton Village Hall)

April 8th (Eglingam Village Hall)

May 6th (South Charlton Village Hall)

June 24th (Eglingham Village Hall)

September 9th (South Charlton Village Hall)

October 21st (Eglingham Village Hall)

November 25th (South Charlton Village Hall)

All The Jingle Ladies

Well hello there, my name is Millie and I am very pleased to be celebrating the end of 2019. It has been a shocking year for me, quite the "anno accidentium" (it's not just Boris and the Queen who can lob in a bit of Latin you know). Firstly, I found myself homeless and no sooner had I got a bed here at Patterson's Cottage than they whisked me off to the vee eee tee to relieve me of my girly bits. Although it was traumatic I rather enjoyed the stylish little vests and jumpers I wore to protect my wound.

No sooner had I recovered from that when, having a victory chase around the paddock at the end of June, I got a little cut on my leg. The aforementioned vee eee tee stitched it up, I took it out, she stitched it up, I took it out.... anyway, after plaster casts, cones of shame, doughnut collars and a muzzle I am now signed off and fit to look for a new home. There's a largely female crowd of canines here at the moment (absolutely no Staffy's so if you were looking for one of those cuddle-crazy kids you are out of luck). We have little ladies – Lucy and Bailey who are both Jack Russell Terriers. medium ladies such as myself and Ruby the hairy lurcher, larger gals – Lexi, a boxer cross, Willow the Husky and Bella a pedigree standard Poodle. You can view these lovely Jingle Belles by visiting <u>www.alexasanimals.com</u>



January is an excellent time to bring a dog into your life – we can help with an exercise regime to shift those mince pies from your hips, widen friendship circles when people stop to admire your new companion and give you a reason to smile on the greyest of days. Please don't rush out and get a puppy though - we adult dogs have lots of advantages over an attention-seeking poop producer. We know about houses and are relaxed about boarding kennels, we know that not everywhere is a toilet, we are past chewing, our fertility issues have been addressed and all our vaccinations are up to date.

If you don't have room for a dog of your own then maybe your New Year's resolution could be to become a volunteer dog walker or fund raiser? I'm ever-hopeful. Felicem natalem Christi

County Councillor Report

wendy.pattison@northumberland.gov.uk

Tel. 07779 983072 and also on Facebook





EGLINGHAM PARISH

Warmest thoughts and Best Wishes for a wonderful Christmas and a very Happy New Year

Wendy

Snow Wardens Sought For New Scheme

Community volunteers are being sought to help clear snow and ice from Northumberland's pavements and paths this winter.

Following its success in other parts of the country, the council is introducing a Snow Warden Scheme where an individual or a group of community volunteers can sign up to help clear snow and ice from public footpaths in their local area during periods of severe winter weather.

While there are residents out there already who get involved and are keen to help in their communities the council want to grow this and introduce a more formal scheme where these important volunteers are supported.

For more information and to sign up to the scheme go to www.northumberland.gov.uk/snowwardens

The council will provide volunteers with a snow warden kit, which includes a snow shovel; salt, a thermal hat with head torch, a pair of thermal gloves and a hi-vis vest. Paul Jones, the council's Director of Local Services, explained: "As the weather starts to turn colder we've done a lot of planning to ensure we have the right resources in place when wintry conditions arrive.

"Our dedicated Winter Services programme, including scores of staff, a fleet of gritting vehicles and the latest technology, mean clear arrangements are in place to treat our road network and high priority footpaths in town centres during periods of snow and ice.

While we continue to provide this priority service it's simply not possible to do everything or be everywhere and that's why we're appealing to residents to play their part.

"We know from the past where we've had snow the great community spirit here in Northumberland, with people clearing their local paths and looking out for their neighbours.

"We want to build on that spirit and ensure people have the right kit to do the job when they're helping out.

"And while it's never too late to join up I'd encourage anyone who'd like to volunteer to get in touch as soon as possible."

Residents Invited To Information Event On Climate Change



Northumberland County Council is taking the next step in its climate change commitment and is asking the public to play their part.

This summer the council declared a 'climate emergency' - vowing to half its carbon footprint by 2025 and make Northumberland carbon neutral by 2030.

Since 2010 the council has reduced its carbon emissions by a third and the area is now ranked as one of the greenest in the country. However it's acknowledged it has a significant role to play in further reducing greenhouse gas emissions and cutting its carbon footprint.

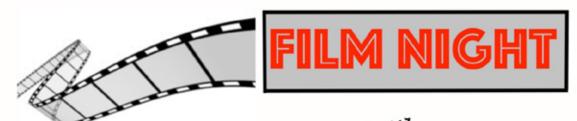
The council is now developing a draft action plan, focusing on five key themes, and has identified a number of projects where the council and others can make a real difference.

The council is already assessing a number of innovative new strands of work including micro hydro electricity generation, installation of solar car ports and using heat from mine water to provide a new, clean heat source.

On a more day-to-day level, the council is already looking at initiatives to expand its household waste recycling, including glass and more plastics, create more footpaths and cycling tracks, and increase the number of electric vehicle charging points in the county.



Eglingham Village Hall



with Nibbles

Fríday 17th January 7pm

Bring your own drinks

(glasses províded)



FREE ENTRY

Werca's Folk work their magic....

...their unaccompanied melodies resounding through the ancient stones of St Maurice's Church in Eglingham, on one crisp winter evening in late November. The frost was forming on our windscreens, and the air seasonally sharp, but the church was warm and those ladies from Warkworth brought us a wonderful concert of traditional songs. 'Werca' is the derivation of the name for the village of Warkworth. The choir sang out with vigour, and enthusiasm. It was a joy to be there. We listened to many folk tunes: songs of love and loss, songs from the sea, traditional songs from Northumberland, songs from childhood, one with words from the prophet Isaiah (!) and a soulful piece from an African activist. There was humour, and references to housework (?) and political songs, even one linked to Women's Suffrage.



The visual spectacle of those twenty lively ladies was memorable! They each wore variations on the theme of purple, with glitter and sparkle enhancing their individual style. The members were obviously happy to be there singing, they smiled and swayed and nodded to each other. Their enthusiasm was obvious. Individual styles maybe, but they sang 'as one'.

Sandra Kerr the Musical Director and founder of the group pitched the notes for each song with her squeeze box, and the choir just 'hit the ground running' immediately breaking into three or four part harmonies! There was no accompaniment, except for a couple of songs when Sandra played her instrument. There were no lyric sheets, everyone was word perfect. We were treated to a beautiful blend of voices, a veritable 'wall of sound', enhanced by the dulcet tones of those the lower voices, and the purity of the melody lines.

The audience were encouraged to participate in some of the songs, particularly the Christmas Carols which were introduced as a seasonal addition. The vivacious Sandra Kerr led the Choir and filled in the background to the songs. There was humour along with her introductions and an infectious energy and enthusiam. The choir have been singing for 25 years plus, and have won awards. They have a great reputation in Northumberland, and well deserved. Their website, which includes video clips is worth a look.

The interval was welcome for both the audience and the singers, and it was an opportunity to warm ourselves with a steaming cup of tea or coffee, also sweet and

savoury nibbles provided by the church members. There were Raffle prizes too, which help to supplement the much needed church funds.

The choir mingled with us and seemed just as friendly and outgoing as they had appeared on stage. Comments, queries and stories were being shared by our visitors, there was a real buzz of conversation, and much laughter. The good natured and upbeat approach of Sandra was certainly reflected in her choir members, on and off the stage! They brought warmth and song into the cold dark night, and many of us left with melodies ringing in our ears.

('Where have you been all the day Billy Boy, Billy Boy'....haunted me for days after!)



As well as the members of St Maurice's who helped, thanks to must go to Malcolm Angus who recommended, and booked the choir, and paid a fee for the hire of the church, and the toilet facilities parked in Church Lane. This is probably one of his last sponsorships of the Cultural events in our village, with a Grant distributed through the ECA. It will not be the last time we have a concert in the church though, there are plans for more choirs and recitals in the New Year. Please keep an eye on your local magazine, and the Village website.

Margaret Bell

From the Quarry Face...



Fantastic to see Edinburghs new Carlton Hotel Collection's £20m hotel built in Hazeldean Sandstone described as being 'of international significance' and occupying a prominent position within Edinburgh's World Heritage site, is the imposing new eight storey 98-bedroom Hotel which has made a dramatic debut on Market Street.

The hotel site is bedded into the hard urban edge of Edinburgh's Old Town. This 'edge' is comprised of a collective construct of the hundreds of stone buildings which run up the spine of castle hill to the great fortress itself.

Seen from the adjacent New Town and Princes Street, this 'wall' of stone rises above the parklands of Waverley valley to create the beautifully layered composition of stacked stone and slate, and the iconic skyline of spires and turrets that makes Edinburgh famous around the world.

Wearealsoextremely proud to be quarrying and supplying Hazeldean sandstone for a new office development on West Register Street, St Andrew's Square, Edinburgh, here we see a work in progress shot of the project sitting next to circa 1930's Darney at the Old Bank of Scotland building.

Hazeldean is considered an excellent match for the famous and no longer available Craigleith Sandstone.

We look forward to sharing more pictures with you once the project is finished.



Marcus Hutton Stone Ltd.

Eye on the Parish...

Remeber last month that we were working on some new features for when the timely, relevant content wasn't forthcoming? Well this month we introduce "Eye on the Parish" - yes I took 10 seconds to think of that!

Here we are asking you to submit your quirky pictorial view on the parish and the wider world, this could be a visual trick like below, a view of the Parish, some of your art work you'd like to share (there are many true artists in the Parish, and not just with paint brushes!), or maybe, dare I even invite it, your own take on a political cartoon! Send them in via the usual email address.

First up, thanks to Morrison Tate for sending in this "shed climbing" cow!





In 1745, one Charles Edward Stuart, the Italian grandson of a former king of England (James II), landed on Eriskay in the Outer Hebrides with the intention of overthrowing The German King of England George II.



Although there was no real tradition of tartan in Scotland at this point, the Bonny Prince was advised to dress in tartan to show some kind of kinship with his 'fellow' countrymen. He had the stunning coat shown in the picture made for him and 700 Highlanders were drawn to his banner at Glenfinnan.

As we know, they wreaked a little havoc until meeting their demise at Culloden. After this episode, the whole country was disgusted at what the Scot's had tried to do. Tartan was banned and absolutely no one bothered with Scotland. It was held in contempt.

For 69 years it stayed the same way. Then, in 1814 Walter Scott wrote the first Waverley novel romanticising the Jacobite rebellion and beginning to popularise all things Scottish. The Waverley Novels were the most popular novels in Europe for the rest of the Century, doing much to restore the reputation of Scotland, whilst glossing over it's largely brutal past. A big fan was King George IV, who in 1822 decided to visit Scotland. Scott stage managed the entire event, dressing the King in tartan as well as having many local dignitaries attired in a kind of ceremonial dress also made of tartan.

Records were kept by tailors of who bought what pattern. When a person went to a shop asking if they could buy their own tartan regalia, they were advised when looking at a pattern of who had already bought it. If they were of a similar name, they might choose the same pattern. If their name was different, they might create their own pattern. This carried on until most names were covered with a pattern attached to it.

And there we have it. Next time you are in Scotland, look out for a tartan in a similar name to yours that someone may have had their waistcoat made in for the visit of George IV in 1822.



Here's some recipes you can use for all the turkey left over from Christmas Day

Turkey Curry

Ingredients

1 tbsp olive oil

25g/1oz unsalted butter

- 1 large onion, peeled and finely chopped
- 4 garlic cloves, peeled and finely chopped
- 2.5cm/1in knob of fresh ginger, grated
- 1 red chilli, de-seeded and finely chopped
- 8 green cardamom pods, slightly crushed
- 1 tsp ground cumin
- 1 tbsp ground turmeric
- ½ tsp chilli powder
- 1 tsp garam masala
- 1 tsp ground coriander seeds
- 2 large potatoes, peeled and cut into cubes
- 1 butternut squash, peeled, seeds
- removed and cut into cubes
- 570ml/1pt chicken or turkey stock
- 125ml/4fl oz yoghurt
- 85ml/3fl oz double cream
- 1 tbsp lemon juice
- 6 large handfuls turkey, cooked & chopped
- 1 tbsp fresh coriander leaves, chopped

Method

- 1. Heat the oil and butter in a large nonstick casserole pot.
- 2. Add the onions and cook for 2-3 minutes, then add the garlic, ginger, chilli, cardamom, cumin, turmeric, garam masala and ground coriander. Cook over medium heat until the onion is soft, being careful not to burn the spices.
- 3. Add the potatoes and butternut squash and cook until the potato begins to stick to the bottom of the pan slightly.
- 4. Add stock and bring to boil. Season with salt and freshly ground black pepper.
- 5. Reduce the heat and simmer for 10-15 minutes, until the potatoes and butternut squash are tender.
- 6. Stir in yoghurt and cream, then add lemon juice.
- 7. Add the cooked turkey, fold in and simmer to heat through.
- 8. Sprinkle with coriander leaves and serve

Sweetcorn & turkey fritters



Ingredients

- 2 free-range eggs, beaten
- 2 tbsp cornflour
- 1 tsp dried chilli flakes
- 1 tsp Sichuan peppercorns
- cold sparking water
- 300ml/10½fl oz vegetable oil, for deepfrying
- 1 corn on the cob, cut into chunks
- ½ turkey escalope, cut into strips
- 1 tbsp chopped fresh chives
- 1 tbsp chopped fresh coriander leaves salt and freshly ground black pepper lime wedges, to garnish

Method

- 1. Mix together the beaten eggs, cornflour, chilli flakes and Sichuan peppercorns in a large bowl, then gradually whisk in cold sparkling water until the batter reaches the consistency of double cream.
- 2. Pour the vegetable oil into a large saucepan or deep-fat fryer and heat until a small cube of bread dropped in sizzles and turns golden in 30 seconds. (CAUTION: hot oil can be dangerous. Do not leave unattended.)
- 3. Dip the corn chunks and turkey slices into the batter and then gently drop each into the hot oil in small batches. Deep-fry for 3-4 minutes, or until crisp and golden-brown, and the turkey is cooked through. Remove with a slotted spoon and drain on kitchen paper.
- 4. Pile the sweetcorn and turkey fritters onto a serving plate and sprinkle over the chopped fresh chives and coriander leaves, season with salt and freshly ground black pepper and garnish with the lime wedges.

Useful Contacts

Local Councillor Wendy Pattison: 07779 983072

Clerk to the Parish Council Amy Smith: 01665 603755

Vicar - during Vacancy Contact either Ali Wrangham 01668 217329 or Brenda Robertson 01665 579337 for Eglingham and Old Bewick

South Charlton Village Hall (bookings) Andy Gray:

andrewsgraydesign@gmail.com

Eglingham Village Hall (bookings) Julian Tyley: 01665 578460

Oil Buying Group geoffosmond2@gmail.com

residents@ Email List Admin david@eglingham.org.uk

Have you found the Parish Website yet?

It has pages for all the local organisations, back issues of Hear Abouts, Parish Council meeting notes and much more. It now has a new feature "Upcoming Events" which lists, well, upcoming events.

The web address is: www.eglingham.info

Once there you use the menu 'hamburger' in the top right corner (depending on the size of screen) to select which page you want.



The website is now being updated with new content more frequently so why not bookmark it in your browser and keep in touch with all that is going on in the Parish.

Residents@EmailList

A resident of the Parish? Then if you haven't already... Sign up for our community email list!

Our very successful email list is open to any resident within our boundaries, just send an email to david@eglingham.org.uk and you will get added.

Next Issue:
Early February 2020
Content Must be submitted by 20th January