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THE NEWSLETTER OF THE CHIGNALS WITH MASHBURY

Chignal News

Editorial

This edition as promised goes out before my trip to Rome so some of you were too late to get your articles published this time.

At the last garden club meeting Moira brought along some quinces; so for those of you - like myself who have never cooked with quinces, I have included some recipes from Moira, and Kate & Steve.

If anyone else has seasonal recipes to take advantage of the foods in our gardens and countryside please send them in.

The last month have seen the departure of Martin and Lynda Matthews from Mashbury Hall - Best wishes to them in the new home.

Welcome goes to Ken & Hazel Mead, who have just moved into Hawthorn Cottage.

The next edition will be published at the end of November so please get any articles to me by the 20th of November

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St Nicholas Services

October 12th
October 19th
October 26th

November 2nd
November 9th

**All Services start at 11 am
shown otherwise.**

Wine Discovery

After the long summer break (the group does not meet in August) September heralded the fourth anniversary of the Chignal Saint James Wine Discovery Group! Unfortunately that also meant that the evening began with the formalities of an AGM. A big thank you was extended to Matt who stepped down as chairman due to work commitments, and also congratulations on his promotion to manager of the Majestic Wine Store (hopefully we may see the odd discount?). Enough of Matt, hail the new leader Norman who was volunteered as chairman (that will teach you to miss the AGM!!). Thanks were also expressed to Mike for doing an excellent job keeping the books and I was most surprised that I was also thanked for my contributions to the village hall newsletter. The club is financially healthy and it was agreed that we should exploit this by purchasing more expensive wines for the tastings – hurrah.

The formalities of the AGM were soon over and it was a pleasure to welcome Colin (the instigator of the group four years ago) who gave a tasting entitled “The A-Z of wines”. I was most intrigued by this as we would normally taste 6 wines but soon discovered that we were to start with an *Aligote* and end with a *Zinfandel*, in fact we finished with 3 reds which were all *Zinfandel*, one of Colin’s favourites. The whites were acceptable but



most were very disappointed with the sauvignon blanc which did not live up to its £15 price tag and I was apprehensive about the *Zinfandels* which have never been a favourite grape variety of mine. However, on this occasion I was impressed and found them to be very well balanced wines that were a pleasure to drink...perhaps I need to raise my mortgage to enjoy *Zinfandel* as the cheapest one we tasted that night was £18 a bottle. We finished the evening in good time and everyone enjoyed the opportunity to catch up with the summer’s activities while enjoying the cheese and wine. Many thanks to Colin for presenting an interesting evening.

The wine tastings are held in the village hall on the second Friday of each month and are very sociable and informative occasions with time to meet new people, chat with friends during the tasting and also after the formal tasting when any remaining wine is enjoyed with cheese and biscuits. Fees are very modest with annual membership costing £10

(covering fixed costs such as hiring the hall) and a charge of £7.50 to cover the cost of the wines on each evening that is attended. If you would like to try the club before joining then you would only pay the £7.50 due for that evening.

If anyone would like to know more about the group then please call Dave (442474) for more information.

Village Hall

Since the last report the main event has been the Barn Dance on Saturday 20th September. This was greatly enjoyed with much fun being had in trying to follow the instructions for the various dances. A welcome break came halfway through when we all sat down to a tasty BBQ followed by some delicious deserts. A big thank you goes to the caller (who kept everyone in order) and to those committee members who attended, for

making the evening a success with £82 going to the Funds.

Next events for your diaries:

21st November Whist Drive

6th December Coffee Morning with Mince Pies.

Watch for the Posters.

Gordon Hillyear 231406

Gardening Club

The first talk of the Autumn programme was on Wednesday 17th September by Patrick Hughes who gave a very informative talk on how and why we should all save seeds from our garden plants. The next talk is on Wednesday 15th October by Mick Lavelle, the well known lecturer from Writtle College, who will talk on Organic Gardening.

Please put the dates for the The Winter Schedule in your diary

Wednesday 19th November

Robin Carsberg will talk on Tropical Tresco.

Wednesday 10th December - Deb Hart will get us working on making Christmas Decorations.

All meetings in the Village Hall starting at 7.30p.m.

Chignal Cricket Club

Although we didn't have much of a summer this year the cricket club did manage to play the majority of their games. The good news this season is that the 1st X1 in their first season in Division 1 finished a credible 5th, the bad news though was that the 2nd X1 were unfortunately relegated from Division 8 to 9, hopefully we can rally round and get the 2nd X1 promoted next year. If anyone is interested in how the cricket club are doing, please visit our website chignal.play-cricket.com.

The Cricket club AGM will be held on Wednesday 12th November in the village hall.

We are also having a race night on Saturday 15th November at 8pm, if anyone is interested please come along, it is £5 per person payable on the door which will include food but please bring your own drinks. This is one of our major fund raising events and helps to keep the cricket club going. If anyone would like to purchase a horse to run in one of the races at a cost of £5 each please contact Linda Bird on 01245 263279 as soon as possible as you will need name your horse and I need to have the programmes printed.

Tribute

Gwenyth Marriage 1921 – 2008
(affectionately known as Gwen)

President of Chignals & Mashbury W.I. 1972 –76

Gwen spent her childhood on the Sussex Downs along with her parents and younger brother Frank. She loved the open countryside of the Downs and the sea-shore, developing a love for poetry and the beauty of the outdoors, walking, climbing and swimming. She was born to Quaker parents, something she respected for her entire life. On leaving school she attended Brighton College to study fashion design and dress making. Gwen enjoyed this and was good at it, but, with the outbreak of war, opportunities in the fashion trade ceased and she went on to work at a local horticultural nursery. Following the war she embarked on a course in catering. In this she excelled and began work as a cook at Holiday Fellowship Centres, mainly in the Lake District where her love for the mountains developed. Later she came to flat Essex and took up a catering position at Writtle College. Whilst at Writtle College she met Stephen, later to be her husband. Following their marriage they lived at Mill House, Broomfield. Very shortly afterwards, during 1952, they moved to their newly built home, Beaumont Otes. Gwen very quickly became involved in the W.I., something that played a major part of her life. She was a keen member, entering many competitions and demonstrating her needlework and cooking skills. She made a red dragon toy which was quite outstanding for a Welsh-themed W.I. exhibition at the Essex Show. Gwen had researched the history of button manufacture and gave the local W.I. an

excellent talk about this subject. She became president in 1972. The finances of the W.I. were healthy and remained so throughout her term of office, funds increasing by £50 in one year, a lot of money in those days. She held coffee mornings at Beaumont Otes, on one occasion raising £7.10p which was used to purchase a lime tree. This tree was planted in St. James' Churchyard in 1973, the 'Year of the Tree'. She headed up the W.I. tea team for the Chignal Fetes, her efforts were much appreciated and rewarded with gifts of money from the fete committee for W.I. funds. She encouraged W.I. members to be actively involved with village politics, protesting against the proposed Asphalt plant and Cawoods gravel extension. Letters were sent to the Rural District Council about gravel greed. Life hasn't changed in the Chignals! She took a keen interest in W.I. events traveling wider afield to judge various competitions. During her time as President the W.I. became very resourceful, paper was recycled for funds and jumble sales became quite an event. Members were brought to the meetings by bus, later by taxi and when all this became too costly a few members such as Gwen provided a car ferry service.

Gwen remained a member of the Chignals and Mashbury W.I. until her death. She gave the organization her skills and time and most importantly friendship to fellow members. She will be sadly missed, she will be remembered for her frank, honest personality.

May Gwen and all who encompassed her life, especially Stephen, Susan and Richard, be at peace

Recipes

Quince Jelly

1.75 Kg (4 lb) ripe quinces, cut up
6 allspice berries, bruised
1 pint water
Lemon juice
Sugar

Put quinces, water and allspice berries into a large pan. Bring to boil and simmer for 40 -50 mins, until the fruit is tender. Pour the pulp into a jelly bag and allow to drain for at least 12 hours, then discard the pulp.

Measure the juice and return to the rinsed pan. Add 1 tbl spn of lemon juice and 400g (14 oz) of sugar to every 600ml (1 pint) of liquid. Place over a low heat and stir until sugar is dissolved. Bring to the boil and boil briskly without stirring until setting point is reached. Skim the foam off the surface and ladle into warmed jars. Yield is about 2½ lb.

Spiced Quinces

Peel and core quinces and cut each into about 8 pieces. Cover them with cold water and add a small handful of coarse salt. Boil quickly for 10 mins and strain. To each 600ml (1 pint) of this juice, add 500g (1 lb) of white sugar, 150ml (¼ pint) of wine vinegar and a teaspoon of whole coriander seeds. Bring to the boil, put in the fruit and simmer until the fruit is tender.

Next day, drain off the syrup, bring it to the boil, pour it back over the quinces and coriander packed into preserving jars and put on covers while still warm.

(These spiced quinces are excellent to eat with boiled bacon, cold or hot, with pork, with mutton and with cold turkey - quote from Elizabeth David)

Quince Cheese (or Membrillo, as it is called in Mediterranean countries where it is eaten with strong cheese)

1 kg white or preserving sugar
1 Kg quince, peeled, cored and grated
Place the sugar and 700ml water in a saucepan over gentle heat. Add the grated quince and bring to the boil, then turn down to a simmer and cook, uncovered, for 2 hours, stirring occasionally until the liquid has thickened and comes away from the side of the pan when stirred.

Recipes provided by Moira Tarrant

Quince Jelly with Rose

Makes 1.5K/3lb 3 large jars

1Kg/2 1/4Lb/2 large Quinces
2 Whole cloves
900ml/1 1/2pts/3 3/4cupsboiling water
1.25Kg/2 1/2lb/5 cups jam sugar
15ml/1tbsp lemon juice

- 1) Thinly peel the quinces and put the peelings into a piece of muslin (Cheesecloth) or other strong cloth. Thinly slice the quinces. Add the cores to the peelings with the cloves. Tie up securely to make a bag.
- 2) Place the fruit, bag of peelings, lemon juice and boiling water in a 4 litre/7pt/17 1/2cup capacity bowl, cover and cook on Low or simmer (450W) for 45minutes. Allow to rest for 10 minutes, then uncover and continue to cook on Full (750/800W) for 15-20 minutes until tender.
- 3) Pulp the fruit with a potato masher and leave until cold
- 4) Tip the fruit and liquid carefully into a large jelly bag or fine nylon sieve (strainer) suspended over a large mixing bowl and leave to drip for 12-14 hours. You can help it on its way initially by stirring the contents gently round in the bag a few times and even giving the bag an occasional light squeeze to release the juice. Do not exert too much pressure as small fragments of pulp may get through the bag and cloud the jelly.
- 5) Pour the juices into a measuring jug and make up to 1.2ltr/2pts/5 cups with cold water. Transfer to bowl and cook uncovered on Full (750-800W) for 10 minutes.
- 6) Stir in the sugar and lemon juice and cook on full for a further 10 minutes until the sugar has dissolved, stirring twice with a wooden spoon.
- 7) Reduce the power to Medium (550W) and continue to cook for 30-35 minutes until setting point is reached, stirring three or four times.
- 8) Mix in the rose water, then allow to cool to luke-warm, then ladle into warmed jars, top with paper discs and leave until cold. Cover with lids or cellophane and label the jars.

Recipe provided by Kate & Steve Middleditch

Chignal Parish Council

REPORT OF THE MEETING OF CHIGNAL PARISH COUNCIL HELD ON MONDAY 8th SEPTEMBER 2008 IN THE VILLAGE HALL

PUBLIC QUESTION TIME

- a) Thanks were expressed to Mr. Jeffers for cleaning the telephone kiosk near the Green.
- b) Footpaths – Dyers Hall - it was confirmed that the footpath between Dyers Hall and the pond will be reinstated.
- c) A parishioner expressed concern that the meadowland near the cricket pitch has been ploughed up but it was explained that the land will not be reinstated to grass.
- d) Concern was expressed about the damage being caused by farm vehicles to the triangle at the junction of Chignal Hall Lane and Mashbury Road and it was questioned who would be responsible for the cost of any repairs.
- e) Grant for additional trees – it was suggested that additional trees could be planted on the Green and behind the Village Hall but a final decision on sites is to be agreed.
- f) A parishioner complained about the damage being done by large farm vehicles on roads throughout the Parish and also pointed out the danger of having such large vehicles on roads with poor visibility round sharp bends. Parishioners were reassured that this will only be a temporary problem as a new road is being constructed to take vehicles off the roads causing concern.

SUB COMMITTEES

PLAYING FIELDS – It has been agreed that the field be used as an overspill car park for a meeting of a caravan club.

VILLAGE HALL LIAISON – an application is to be submitted for a further grant for improvements to the car park.

A Barn Dance will take place on Saturday 20th September 2008.

NEWSLETTER incl. WEBSITE – the editor reported that articles for inclusion are now being received on time so should make the distribution date earlier. Investigations on producing the Newsletter in colour have found that this is not a viable option because of the prohibitive costs involved.

GRAVEL LIAISON – the latest liaison meeting took place on 2nd September when the following items were discussed:

- a) Writtle Reservoir – the planning permission expires at the end of September and the reservoir is a present half full of water so an extension may be necessary.
- b) Landfill Site Pengymill Lane – it has not yet been determined if permission to carry out further works will need a full planning application or can be carried out under a variation order.
- c) Employment of local residents – it was confirmed that no local residents are employed on site.

HIGHWAYS – it was reported that some potholes have still not been repaired.

FOOTPATHS – the broken bridleway sign and arm missing from the road sign pointing to Great Waltham near the Pig and Whistle have been reported to the Highways Department and will be repaired as soon as possible.

VDS – it was reported that progress is being made and meetings are now held every two weeks to keep the momentum going.

TREE WARDEN – it was reported that a large branch on the bend between Langley's Corner and Chignal Smealey church has broken and could cause damage to overhead telephone lines. The damage will be investigated and any necessary work to alleviate the problem carried out.

COUNTY AND BOROUGH COUNCILLORS REPORTS

C.Cllr Aldridge explained that work is now being carried out as pilot schemes in Harlow and Braintree to repair kerbstones which are being paid for by the Environment Trust and if successful will be expanded to other areas of the County.

Cllr. Aldridge confirmed that the Village Hall Committee might also benefit from the Trust for future projects.

Cllr. Aldridge reported the inauguration of the Essex Rural Commission which will be backed by a number of nationally recognised experts to raise awareness and provide support for rural communities.

Cllr. Chambers explained that the Citizens Advice Bureau has now expanded to rural areas. It was reported that grants from Community Initiative Funds are available for small projects under £10,000.

Cllr. Chambers will hold a surgery in November, the date and time to be confirmed.

PLANNING

Broads Green – quarry restoration through importation of inert materials – the application has been refused.

Gravel extraction and formation of a reservoir opposite the Village Hall – the closing date for comments was 25th August 2008 and the Parish Council has submitted its observations on the proposals.

CORRESPONDENCE – An invitation has been received for Councillors to attend the Harvest Festival at St. Nicolas Church at 3 p.m. on Sunday 5th October 2008.

IMPROVEMENTS TO LOCAL HIGHWAYS

Discussions have taken place regarding the erection of speed cameras in Chignal Smealey and it has been agreed that the 'smiley face' signs are the most appropriate for the area.

The Clerk will contact E.C.C. regarding submitting a bid for funding for the cameras from the 'Bonanza Fund'.

DATE OF NEXT MEETING – the next meeting will be held in the Village Hall at 7.30 p.m. on Monday 10th November 2008.

St. Nicholas' Church

Greetings to you all, from the Church Warden and Congregation of St. Nicholas Church. The most striking thing about our local environment at this time of year is "change", our local farmers; despite one of the wettest Augusts since the early 1900s have managed to harvest their grain, fields are changing from golden yellows to shades of brown in preparation for the Autumn drilling of seed.

For some, change has come at a personal level. Children are starting or changing schools, young people leaving the "nest" and going to university or may be for others the challenge of a new job or retirement.



The Matthews family of the Mashbury Hall Estate have farmed and lived there, in the region of 100 years. Several generations of local families have been indebted to them for their livelihood and homes. We would like to thank Martin and his employees for their efforts in helping to maintain the consecrated burial area in Mashbury Church yard and their helpfulness in willingly providing car parking facilities, when needed, for special events at the church. We wish Lynda and Martin well as they embark on their retirement, the challenge it presents settling into their new home and way of life.

At St. Nicholas, we recently shared the happy event of the marriage of Daisy Gooday of Stevens Farm to Lee Alexander of Stoke-on-Trent. We wish them well as they commence married life and become part of a new community.

Some things have remained constant. We have had our annual visitors of sponsored cyclists for "Friends of Essex Churches" and we have continued to hold a Sunday morning service. A special thank you to Gerald Brackpool, who took a service during the holiday period.

Change can cause disruption, uncertainty, apprehension, fear, the list of emotions often expressed is endless, however if approached in a positive manner it brings exciting challenging opportunities and rewards.

As Christians one thing of which we have constant certainty is that we are sons and daughters of God, descendants of Abraham and Moses. Many of us whilst at school learnt the Lord's Prayer. It may be a long time since you have given it any thought. We invite you in the comfort and privacy of your home to quietly reflect on its unchanging meaningful words.

"Our farther, which art in heaven,
Hallowed be thy name, Thy
Kingdom come, Thy will be
done, in earth as it is in heaven.
Give us this day our daily bread
And forgive us our trespasses, As
We forgive them that trespass
Against us, And lead us not into
temptation. But deliver us from
evil. For thine is the kingdom,
The power, and the glory, For
Ever and ever" Amen.

(Ref: The order for Morning Prayer, Book of Common Prayer)

Telephone Nos:

Tony Towns Church Warden: 01245 440241

Myra Wilkins P.C.C. Secretary: 01245 440659

An Request from Australia

My 8th Great Grandfather Edward Loveday (a gardener, possibly at Dives Hall Manor) married Sarah Smith at St Nicholas Church on the 1st November, 1658 (Parish Records). I am searching for information or publications on Chignal Smealey in the 1650's, especially St.Nicholas Church, Dives Hall Manor and the then owners the Lucklyn family. Does Dives Hall with moat still exist? Are there

any surviving Manorial records for Dives Hall? Are there any other manors in the area?

Is there anyone interested in the history of Chignal Smealey or local family history?? I would love to hear from you via email. John Loveday, AUSTRALIA

Email: jloveday@tpg.com.au

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