

DISTINCTLY WINKLEIGH



Working for Winkleigh



Edition 35

Autumn 2010

Cover sponsored by
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The Journal of the Winkleigh Society

Clotworthy House

Family or friends coming to visit?

Clotworthy, a period Georgian house close to the village centre, has recently been renovated to a high standard now offering luxury character guest house accommodation. With well proportioned rooms giving an air of grandeur and well appointed en suites it's a friendly and welcoming place to stay.

Clotworthy House Bed & Breakfast

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WINKLEIGH COMMUNITY CENTRE

In late July the management committee of the Community Centre (WCC) hosted a public meeting regarding the future of WCC and the potential 'landscape' we would need to negotiate in order to succeed as a business. Although the meeting was not as well attended as anticipated, it provided a considerable forum on which future decisions could be reasonably made.

WCC has become a limited company and its management system and methods are now subject to scrutiny by the Financial Services Authority (FSA). We are a 'not for profit' organisation, in general terms anything we provide in the way of services and their management must be beneficial to the community.

The freehold transfer of the building to us from Devon County Council (DCC) has now entered the draft transfer agreement stage where both our and DCC's solicitors haggle over the final form of words in the accompanying clauses which support the transfer document and ownership transfer.

The terms in relation to the actual building are reasonably acceptable. However DCC have decided to retain the car park under their ownership to ensure access to the pre-school site (when vacant) for development and possible further development in the car park itself. They have offered use of the car park to us under a licence with a 6 months' notice. They will not consider a lease or some form of a less onerous, longer term licence! The retention extent of the car park is total and is right up to our walls!

The loss of curtilage would make access even on foot to our own building on the east side impossible if the licence was revoked. The only other entry (SW) is a fire exit and is not in use from the outside.

This state of affairs is not acceptable and given the poor state of the building and the future restoration requirement of the centre, within a difficult financial climate and diminishing fund raising opportunities the future looks somewhat bleak.

I appreciate that this report offers little succour and I am aware that the great majority of those who attended the public meeting are keen to retain the building and continue to use it to our mutual benefit. I shall continue to battle but I feel strongly that readers should be fully aware of the difficulties we face.

RJS

I sometimes have to give directions to the Vicarage and quite often the person on the 'phone says 'Oh, I know where it is, you sell eggs don 't you.'" Sometimes it turns out that they have actually been here to buy eggs but hadn't noticed the name of the house!

I don't suppose that there are many Vicarages selling eggs at the gate though I know quite a few other clergy who keep chickens, one who keeps turkeys and another who has goats.

As well as eggs we also sell some surplus fruit and vegetables. Why do we do it? Well, we do enjoy keeping chickens and growing vegetables but we also enjoy the opportunity to supply local produce to our local community. There is much talk these days of air miles and where our food comes from and how to help the environment - local food, locally produced is one way to help. This is all part of our care for God's Creation of which we are stewards and custodians - we care for it in order to hand it on to future generations. (I have written more on this subject in the August and September edition of our Parish Bulletin which is available free of charge in Church or from the Post Office).

Of course, not everyone has the space, skills, time or energy to produce their own food so those of us who can, can work together as part of this move to feed ourselves at a local level and encourage a more sustainable way of life. There's no room for jealous rivalry in this work for a better future which I believe God is calling us towards.

At our Harvest Festival in October there will be lots of locally grown food to be bought by auction by those who attend the Harvest Supper. The money from this will go as usual to Water Aid. Our Harvest celebrations begin with the Sunday Eucharist at 9.30 a.m. on October 3rd and continue in the afternoon of Monday 4th when the school has its Harvest celebration in Church and ends with Songs of Praise at 7.00 p.m. followed by supper in the Village Hall and of course the auction of produce. We look forward to seeing you there as together we give thanks to God for the food we enjoy and pray for a more sustainable future as well as helping those who do not even have access to clean water.

Finally, a big thank you to all those of you who came and supported our Church Fete back in July and all those who kindly bought tickets for the Grand Draw. It was good to see so many people on the day. It is your support that helps us to keep the Church open in this village.

“GATEWAY TO WINKLEIGH”

2 The Follies, Torrington Road

by Dr Geoffrey Parnell

Phase 2. The Smithy becomes a House

At some stage during the middle of the nineteenth-century the smithy was converted into a residential house. The main entrance onto Barnstaple Street together with the loading door above and the opening to the left were all blocked with brick. On the south of the house the back entrance and the window above were also blocked and in its place a large fireplace, with a side oven, was constructed. The side oven occupies the whole of the south-west corner of the room and the site of the former smithy's forge. Opposite, in the north wall, the existing doorway, oak framed and pegged and 2ft 6ins wide, was installed in the eastern half of existing large opening, the remainder was infilled.

The ground floor of the building was partitioned into one large room, which contained the new fireplace, and a smaller room to the east, which now forms the kitchen, the lath and plaster ceilings also probably date from the time. The partition, a simple, attractive, feature was concealed beneath relatively modern boarding and other accretions and I have cleared and repaired it. The wall comprising a series of overlapping 8in pine boards that are held with iron nails to a cross rail and the ceiling structure above. The door that provides access through the partition is a similar simple affair composed of some re-used panelling with beaded mouldings and braced with rails made of branches that still carry some bark! The strap hinges and the pintles on which the door is hanged have all been salvaged from different sources and provided that splendid job lot appearance.

At ground floor level the internal walls seem to have been given a thin coat of mortar and plaster and then limewashed, though this was probably done at a slightly later date for the brick blocking of the former entrance into Barnstaple Street was clearly limewashed before the mortar skin was applied. Outside the blocking of the former main entrance together with the other infills are also whitewashed and there is no evidence for the outside of the buildings having rendered for some time to come.

Phase 3. Later Improvements.

The alterations and improvements that gave the house its present form and appearance took place in the final decades of the nineteenth century and although they represent a single phase of work the date is difficult to determine. A series of large timbers, looking like tie beams, but noticeably not secured to the existing A-frames, were laid across the tops of the cob walls in the roof space. Beneath them lath and plaster ceilings were introduced. There is no evidence that these ceilings replaced any earlier arrangement and it may be assumed, therefore, that the upper floor had previously been open to the roof. The ceilings were introduced with a new partition wall that divided the upper floor. This, in turn, rests on another new partition wall of similar construction that was introduced to divide the large room on the ground floor. In the space created the existing stair well was enlarged and an enclosed staircase installed.

A less than spacious hall measuring 4ft 6in x 4ft was created at the foot of the stairs and accessed directly from the front door. A short partition wall with a panelled door was erected to the left of the stairs creating a small room (now the bathroom) that was boarded horizontally with a random collection of off-cuts and so badly eaten by woodworm that I had to replace the lot.

Accompanying these alterations was a complete refenestration of the house. The four window openings in the front elevation were all enlarged and fitted with new window frames. Those on the ground floor were nine light in composition, those in the upper floor were six light. A new window opening housing a six light frame was installed in the south wall to provide light to the area at the head of the stairs and a much smaller opening formed directly below to help light the small room that had been created partly under the stairs. All the windows frames were made of oak and they all had central opening casements. This is an unusual design that I have not really come across elsewhere, though they seem to have been common in this area and examples can be seen, e.g. the King's Arms. After agonising over the very poor condition of all the window frames, which in places were so rotten and decayed as to defy repair, I took the difficult decision to replace them all. Robeda, the joinery company based at Bideford, however, successfully produced new frames to the original design so that the appearance and workings of the windows appears unchanged.

All the new partitions, upstairs ceilings and window openings were lined with a thick brown cementitious free mortar that was then skimmed with a thin lime putty plaster. This layer was continued over the all the internal wall surfaces and is also found all over the external walls. Both within and without the surfaces were all limewashed white and as far as could see the window frames were treated in white oil paint. Clearly the whole building had been subjected to a thorough renovation, but when did it happen? In the smaller of the two bedrooms I found a commemorative token of the International Exhibition held at Crystal Palace in 1862 resting on the lathing of the underlying ceiling. The token was rather battered and was clearly not new when it presumably slipped between the floorboards. The date of the token provides what archaeologists call a *terminus post quem* means the ceiling could not have been in place until after the token had been minted. Given the condition of the medal it seems likely that the token was lost some years after it was manufactured and perhaps, therefore, a date in 1870s or 80s may be suggested for the renovation.

The panelled door leading to the stairs appears to have been made with clean tongue and groove boards with small beaded mouldings while the remains of the wrought iron hinges and door catch are characteristically late mid or late nineteenth century in date. The last addition to the house was the provision of a partition around the stairwell which gave the larger bedroom privacy and created a small landing at the head of the stairs. At the same time a cupboard was created over the stairs. The panelling is the thinner, beaded, tongue and groove boarding that became widely used in the early twentieth century.

In conclusion, I hope these observations will help (and perhaps inspire!) other residents of Winkleigh who live in older houses to keep an eye out for the sort of architectural details I have come across during the course of often routine building

works and repairs. Over time this information will help us gain a better understanding of the origins and development of Winkleigh and the society that lived and died here.

Who would have thought that a small building like 2 The Follies with only 180 years of existence would embrace such a lively ancestry? That fact that it was designed and built as a smithy on the edge of the village seems significant. Its status seems to have been enhanced by its size and the liberal and complex arrangements for access and storage. It is worth pointing out that many county located smithies were simple structures occupying little more than sheds.

When studying old buildings the garden too can hold secrets. I have already alluded to the preparatory works that were carried before the construction of my house began. On another occasion while digging a trench near the front door a found a hard gravelled (what archaeologists term 'metalled') surface at a depth of some 12ins which was clearly a former path and on which lay a 1862 farthing in almost mint condition. Behind the house, while I was cutting back the ground level for the introduction of the retaining wall, I came across a large Victorian rubbish pit. This contained relish, paste and mineral bottles, that suggest to me that the occupants of my house in the 1880s were not exactly poor, but on the way to becoming middle class.

WINKLEIGH VILLAGE HALL – FASHION SHOW

ON OCTOBER 1ST AT 7.30PM

**A FASHION SHOW FEATURING THE LATEST AUTUMN LADIES
FASHIONS FROM TEAZLES AND GENTLEMAN'S STYLES FROM
DONALDS OF OKEHAMPTON**

WITH ALL LOCAL MODELS

**LUCKY NUMBER TICKET £5.00 TO INCLUDE A SOFT DRINK, TEA
AND BISCUITS**

THERE WILL ALSO BE A RAFFLE

**TICKETS AVAILABLE FROM 83484 AND 83734 AND FROM
COMMITTEE MEMBERS**

IN AID OF HALL FUNDS

WINKLEIGH SINGERS

NEW EDUCATION PROJECT

"The exercise of singing is delightful to nature and good to preserve the health of man" *William Byrd, 1588*

"A sense of happiness, positive mood, joy and 'feeling high'" *Choral singing and psychological well-being by Clift, Hancox, Morrison, Hess, Kreutz and Stewart*
...and it's FUN!

Over the past few months the Winkleigh Singers have been working hard on a brand new educational programme. A working relationship has been established with the music department of Ilfracombe Arts College to pilot, over the next three months, what is planned to be an on-going opportunity for young people to work alongside adults in the preparation of sung music for performance. We start in November (watch out for the date) with workshops for adults and young people learning a modern and very approachable Christmas work by Alan Bullard, *A Feast for Christmas*. These workshops will be open to adults and young people aged 11-18 and will be tutored by Abby Constant and Jo Peacock of Ilfracombe Arts College, Roland Smith of The Winkleigh Singers, with voice training by the mezzo soprano Bonnie Bradley Bailey. This promises to be an excellent day for anyone wishing to try out or brush up on their singing or wanting to learn something new – there will be plenty of support, not only from the tutors but also from the more experienced singers taking part.

Final performances will be at Ilfracombe Arts College's Christmas Concert at St Peter and St James Church, Ilfracombe on Wednesday 15 December and at the ever-popular Traditional Christmas Concert at Winkleigh Parish Church on Saturday 18th December. Tickets for the Winkleigh Concert will be available from mid-November and advance booking is advised as we are expecting a larger than usual audience. As always, further information is to be found on the website www.winkleighsingers.org.uk where you can book for the workshop and obtain concert tickets.

W.D. CARNE

WINKLEIGH

Established over 50 years

FUNERALS and CREMATIONS

Personal Attention Day and Night

Tel: (01837) 83387

WINKLEIGH SOCIETY BIODIVERSITY GROUP

UPDATE ON OUR POND SURVEYS

So far the group has had a very enjoyable time visiting several large ponds just outside Winkleigh and a few small garden ponds in the village. It's been great



discovering a wide range of pond creatures and we have also been treated to the sight of a beautiful barn owl gliding silently past, a heron and a very low-flying RAF plane!

Findings so far suggest that the presence of fish in a pond seems to have an important bearing on the variety of creatures found, with far fewer creatures in that type of pond. Also, as we have found

many dragonfly and damselfly larvae, (who like good water quality), we know that several of our ponds are in a good state as far as wildlife is concerned.



The group intends to survey as many ponds as possible over the next few months and data will be put onto the village website, <http://www.winkleighonline.com>.

If you would like to join us for a pond dip, then please email me and I shall add you to my list of contacts. Children are very welcome, but they must be well supervised at all times. If you would like us to survey your pond,

then please contact me. The more ponds we are able to study, the more information we will hold about this important aspect of our local environment.

Philippa Lausen

01837 83209 dlausen@toucansurf.com

WINKLEIGH METHODIST CHURCH

On behalf of Winkleigh Methodist Church, may I take this opportunity to thank everyone who came and enjoyed the Roger Jones' musical "ROCK" during Winkleigh Fair Week (July 12th). As a result of everyone's generosity we were able to send £350 to National Children's Homes. It is hoped that we will be able to follow this with Roger's latest musical "Two sisters and a funeral" during next year's Fair Week.

Coming up over the next few months, are the following happenings which you are very welcome to join us.

Our next **Messy Church** will be on **Tuesday 7th September at 5pm**. Meeting at the Community Centre, this fun-packed family service also includes a two course meal. There is no entrance fee, but contributions to cover expenses are appreciated. The theme for the September Messy Church will be "Moses in the Bulrushes".

Our **Harvest Festival** weekend will be the second weekend in September. This will include our Harvest Festival Service on Sunday 12th September at 11.00am, and a **Harvest BBQ and Songs of Praise** (Harvest sing-along). Thanks to the generosity of John and Tilly Kimber this will take place on The Mount on **Monday 13th September at 6pm**. All profits from this evening will be for the work of "Little John's House" in Rumania.

In October 1970, John Lennon penned his brilliant song, "Imagine" in which he inferred that society would be a better place if there was no religion. To mark this anniversary, we are holding our next **Hot Chocolate Night [7.30pm, October 22nd** in our Oasis Room] to discuss the question, "Was Lennon right about religion?" Hope to see you there.

Our **Oasis Coffee Shop** continues to open from 9am through to 1.30pm every Monday (except Bank Holidays), offering a wide range of snacks and light lunches. We continue to widen our menu range with cakes, tray-bakes, toasted sandwiches, savouries, paninis, etc. etc. etc – as well as our popular mid-day light lunches. Also, we meet for worship **every Sunday** morning in the Chapel (11am), other than the first Sunday in the month, when we meet at 5.30pm for a Tea Service in the Oasis Room. Please feel free to come and join us for worship at any of these times. Details of other events are to be found on our website: www.winkleighchapel.co.uk

Rev. Graham Warmington
warmington49@btinternet.com

JOIN A GLOBAL WORK PARTY!

Are there people like me who want to make a difference?

10:10 is an ambitious project to unite every sector of society behind one simple idea: cutting our emissions by 10% in 2010. More than 85,000 individuals have signed up, alongside our local organisations, such as Wallingbrook Health Centre and Torr ridge District Council.

On Sunday 10th October 2010 (10:10:10) there is to be a day of positive action - involving people from all over the world - a Global Work Party. Ideas range from digging a vegetable plot, to picking up litter and recycling it, to setting up a swap-shop to encourage re-use of items and many, many more.

Why don't you have a look at the website www.1010uk.org and join in? Do you have any ideas for a project? I would be glad to hear from anyone in the Winkleigh area who would like to join me in planning a local work party for 10:10:10 on Sunday 10th October.

Kim Melhuish email: kjmweb@ssmail.co.uk or phone on 01769 520595.

CHURCH FETE DRAW

The Church Council would like to thank Winkleigh Timber, Rangemoors, Kings Arms, Lymington Arms, Ian Kingsbury, Changes, the fishmonger, Londis, the Old Tea Shop, Winkleigh Cider, the vets, D&S, Zukis, Barry the Butcher, Andrew Ware and Simon and Sonia Hodgson as well as all the individuals who so generously gave prizes for the Church Fete Draw in July. Sincere apologies to anyone we have left off this list.

A list of winners will be on the Church noticeboard soon. It costs us nearly £500 a week to keep the Church open and available for regular worship, Christenings, weddings and funerals, so we are very grateful for all the support we have had.

Winkleigh Parochial Church Council

Wallingbrook Health Group



Flu Season 2010/11

The Department of Health recommends vaccination against flu for everyone over the age of 65 and also for those under 65 who are suffering from chronic diseases such as asthma, diabetes, heart disease, renal failure and those patients who work with poultry.

VACCINATIONS WILL BE GIVEN BY
APPOINTMENT ONLY
AT THE DESIGNATED CLINICS

To arrange your appointment for your vaccination please phone us **after 11.00am** on 01769 580269

Flu clinics will be based at Wallingbrook Health Centre, Winkleigh Community Centre and Lapford Village Hall

Winkleigh & District Garden Club

We are well into our 2010 programme with monthly club meetings, visits, and our August Summer Social took place in reasonable weather!

September 21st sees our annual Gardeners' Market Evening which is only open to members, their guests, and by special invitation.

The speakers at our October 19th Club meeting are Tom & Jo Hynes on the subject of "Gardening in the Biosphere".

The Club AGM, along with combined seed order, will take place at the Club meeting on the 16th November and the year ends at our December 21st meeting at which we propose a review of the year and club speakers. We have planned a talk & demonstration on Grafting and the selection and maintenance of garden tools.

Our Club meetings are now being held in the main hall in the Winkleigh Village Hall and start at 7:15pm PROMPT. There is time for socialising whilst refreshments, (and biscuits), are consumed and there is a raffle at most meetings.

New members and visitors are always welcome to our meetings; a nominal charge of £1 is made towards club costs and includes refreshments.

For further information please contact our Chairman Mr Ed Porter on 01805 – 804838

Winkleigh Family History Group

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The group holds monthly meetings, on the morning of the second Tuesday of each month, between 10:30 and 12:30. Topics for discussion at future meetings are agreed by members thus ensuring maximum benefit to the majority of the group. We have also introduced time to address specific problems which are being encountered by members of the group where group members can give advice, and in some cases we can go on-line in an attempt to resolve the problem, or find the information required.

The September meeting is a visit to the Exeter Records Office where we will be shown what records are available at a typical records office and specifically those covering Devon.

Military & Medals is the subject for October and Non-Conformist records is the topic for November. December will feature Parish Records with members giving their experiences of what they have found and how it was researched. Following our December meeting we propose to adjourn to the Kings Arms for lunch and a drink!

Anyone interested in finding out about family history and researching their family tree would be most welcome at our meetings. For further information please contact Martin on 01837-682990 or email martin.hindry@hotmail.com (preferred)

COMMUNITY CENTRE LUNCH CLUB

The Lunch Club will resume on September 14th. Please book as early as possible as the number of places available is limited.

Tickets can be obtained from either Margery on 01837 683022 or from Marie-Claude on 01837 680145.

WINKLEIGH WOMEN'S INSTITUTE

There is something very gratifying about belonging to organisations that have survived for almost a century, especially when there is still a relevance to the present day. The Devon Federation of the WI celebrates its 90th birthday this year and there have been numerous special events throughout the county to mark this date.

Here in Winkleigh members joined with those from Ashreigney, Chawleigh and Chulmleigh to hold a Garden party at the home of our President, Claire Tricker. The day was a great success, helped enormously by perfect Summer weather and the very attractive garden to amble through. The dress code included hats, and the whole scene was delightful with a marquee for the great variety of food and champagne for the toast.

Other events have included the Spring Group meeting hosted by Winkleigh, and a variety of Speakers giving us insight into local, regional and world wide issues. The National Resolution this year is to lobby the government to ensure that food labelling shows the actual country of origin of the product rather than the practice of labelling where the food was finally processed and packed, a very important distinction.

Already the programme for next year is in place and again there is something for everyone. Why not come along for a 'taster' and see what is happening. We meet in the Back Room of the Village Hall, usually on the first Wednesday of the month at 7.30pm. However, very occasionally, there are changes to this but the noticeboard between Londis and the Estate Agent in the Square will provide details. **Our next meeting is on Wednesday 8th September at 7.30pm.**

WEDDING DAY THANKS

Claire Kercher and Andrew Tucker would like to thank everyone for making our wedding day a very happy one.

Thank you for the generous charity donations which totalled £1346.50 and which were split between NSPCC, Cancer Research UK, and Paediatrics Oncology Fund at RDE.



BACK LANE, CHULMLEIGH

RECEPTION/ DISPENSARY OPENING TIMES:

MONDAY TO FRIDAY 8.30AM - 6.00PM

GP SURGERIES:

MONDAY TO FRIDAY: 8.30am — 11.00am
2.30pm — 5.30pm

**Evening surgeries twice weekly: 6.30pm — 7.30pm

**Every 3rd Saturday of month: 9.30am — 12.00pm

TELEPHONE NUMBERS:

APPOINTMENTS/QUERIES:	01769 580269
REPEAT PRESCRIPTION ORDER LINE:	01769 581065
DISPENSARY:	01769 581131
OUT OF HOURS:	0845 6710270
NHS DIRECT:	0845 4647

WINKLEIGH BRANCH SURGERY. 15 Southernhay, Winkleigh. EX19 8JH

GP Surgery every morning with support from either a Nurse or Health Care Assistant. Nurse and Health Care Assistant on a Monday afternoon.
Contact Reception at Chulmleigh for more details

2010 Winkleigh Fair Winners

Winkleigh in Bloom

Window Box & Hanging Basket Cup
 Perpetual Challenge Cup Small Garden
 Perpetual Challenge Cup Large Garden
 Best Street/Area Cup

Judith Hayden
 Jean & Edgar Sanders
 George Stapleton
 Clotworthy

Dog Show Cup Winners

Best in Show Cup
 Best Veteran Cup
 Best Puppy Cup

Bob Hague
 Nicole Daley
 Mrs Brooks

Fair Saturday Cup Winners

Fancy Dress Cup (best overall)

Philippa and Isabella Gale

Fancy Dress Cup (best homemade)

Cara and Jasmine Garnsworth

The winner of the competition to design next year's Winkleigh Fair programme cover is Lorian Salmon

Thank you to everyone who took part in all the competitions during Fair Week.

The Winkleigh Fair Committee would like to thank the Fair Queen Lucy Cox and the Fair King Chris Skinner for everything they did during Fair Week. They did a great job and we really appreciated all their help.

2010 Produce Show – 1st Prizes

Vegetables	
3 Beetroot	Mike Bridgman
Lettuce	Colin Thorne
5 French beans	Fiona Marshall
5 Carrots	Dougie
5 Runner Beans	George Stapleton
3 Courgettes	Fiona Marshall
5 Pods of peas	Colin Thorne
5 Radishes	Phillipa Lausen
5 White potatoes	Colin Thorne
3 Tomatoes with Calyx	Fiona Marshall

Fruit	
5 Strawberries	No entries
3 Sticks of rhubarb	Fiona Marshall
5 Gooseberries	Dougie
10 Raspberries	Colin Thorne
A collection of soft fruit	Phillipa Lausen
Flowers	
7 Sweet peas	Della Scarlett
A single rose	Edgar Sanders
A fern in a pot	Edgar Sanders
A collection of garden flowers	Sue Holden
Cookery	
Shortbread	Adam Duffin
Jam	Margaret Bridgman
Marmalade	Margaret Bridgman
Chutney	Shirley Cowling

Children's Section	
Aged 6 and under	
Play dough or clay model	Tom Evans
3 Shaped biscuits	Tom Evans
Aged 7-11	
A handmade greetings card	Jasmine Garnsworthy
3 Decorated cup cakes	Isobel Harris
All Ages	
Miniature garden	Caitlin Jordan
Decorate & paint a pebble	Isobel Harris

2010 Culture Show

	Under 11s	11-18s	Adults
Photograph	Maya Leahy	Sam German	Adrian Magor
Painting	Theo Duffin	No entries	Mrs Halsey
Poem	Carl Jewell	Sam German	Margaret Clarke
Programme cover	Lorien Salmon		

WINKLEIGH COMMUNITY CENTRE

ART EXHIBITION



The response to the first of the Community Centre Art and Craft Exhibitions was tremendous, with 118 works of art exhibited. Eighteen people entered items for display, some which were not for sale, others which were very reasonably priced.

The Small Room in the Centre looked most impressive with the work displayed on good quality boards that have been acquired through grant funding, and many of the numerous visitors commented on the high standard of the work. This included paintings, prints, photographs, some of which were framed or mounted, as well as embroidery, woollen hangings, and quilts. 10% commission on any items sold was

given to the Community Centre's Fundraising appeal and teas served in the Main Room throughout the opening times made £117 for the appeal.



Some visitors expressed an interest in showing their work at the next exhibition and we would welcome any others who may be interested. This will be held in November (in plenty of time to buy some very individual Christmas presents!) and posters with details will be displayed around the village nearer the time.

The Fundraising Committee is very grateful to all those who supported the event, those who exhibited and those who came along to look, and look forward an even greater success next time.

WINKLEIGH YOUTH CLUB - SUMMER 2010

The big news for this report concerns our garden project, which got some coverage in the spring report. Little did I know at the time of starting this venture that this kind of project is the “in” thing at the moment - yes, thanks to the “Devon Playing Field” magazine I became aware of the existence of “HogCo” (Home Grown Community Owned) which is a Community Council of Devon enterprise. Upon making enquiries I found out that there are in fact, in Devon, a number of similar ventures aimed at making better use of “spare” tracts of land. After meeting Sophia Elek, their representative, on site we quickly became a fully signed up contributor to the scheme which will mean expert advice and, in some cases, contributions of suitable plants and tree stocks as we develop. Many of you will by now have seen the early efforts with the appearance of sunflowers, sweet peas, fruit bushes and an assortment of vegetables, - many donated by allotment holders and home gardeners - and I have had a number of complimentary remarks as we have progressed. At the time of writing plans are afoot for the remaining root systems to be grubbed up from those areas which will be tackled in the next phase, for this I wish to thank Andrew of Airfield Plant Hire Ltd. who is making a very valuable contribution to the community by bringing in a machine to carry out this task. You all know where to go now for your plant hire requirements! We are of course in the very early stages but we have already been able to sample the fruits of our endeavours as Chanelle has busied herself in the kitchen and, on a weekly basis, is producing some mouthwatering recipes which are finding favour with all at the Saturday Club - old and young - who said young people won't eat greens?

On Wednesday nights in recent weeks we have seen the re-appearance of our friends from Hatherleigh “Seize The Moment”, some of us remember well their “Live and Loud” performance at the Centre some years ago, and this time they will be having input on a regular basis for the foreseeable future providing music based arts and “DJ” instruction. They have also been allocated a Friday evening slot during school holiday periods for a number of weeks. There will be more information on this as it progresses, so watch out for the posters. On the subject of arts, the youth club along with Bluecoat Childrens Centre were able to make contributions to the first of a series of art and photography exhibitions at the Community Centre. Reports received suggest this was a highly successful event and we look forward expectantly to the next one.

As usual I will finish by inviting anyone interested in our activities or wanting more information, please don't hesitate to get in touch (and do keep an eye on happenings with the HogCo enterprise)

Brian Holland 01837 83521

Learn to cook and sew and so much more!

Following our successful bid for Lottery Funding, Winkleigh Community Centre are pleased to announce that we will be running **Sustainable Living Skills** sessions twice a week, during term time, from Sept 2010 to April 2011.

The purpose of these sessions is to help young parents/families to learn and develop their home-based skills. Each week there will be 2 x 2 hour session one on aspects of cooking and one on aspects of sewing and needlecraft. The idea is that the sessions would build on information and skills week on week, so people are encouraged to come to both sessions each week, every week to really gain the full benefit from the course.

Session will run for 9.30 to 11.30am Tuesdays and Fridays in the back room at the Community Centre – to coincide with the Pre-School sessions. Starting on Tuesday 21st September.

Sessions will be run by qualified and experienced tutors, but the style of sessions will be informal and relaxed

Cooking Sessions will include:

Stocking a larder

Soups and stocks

Making the most of leftovers

A million ways with spuds

Eggs, the cook's ideal ingredient

Sewing & Needlework

Sessions will include:

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CREATE SOMETHING USEFUL --DEVELOP THOSE SKILLS --- TELL
YOUR FRIENDS!**

For more information or to book your place contact Rozz Algar, on 01805 804756

Sports Centre Report –Summer 2010

There's a “buzz” in the air

Yes, I had to find another netball focussed headline for this report and this time it is the newly formed “Honeybees” who are attracting the attention. Having had a brief mention in the last report they have given themselves a name and pressed ahead to gain league status in quick time. The Honeybees have given themselves a flying start with sponsorship from South West Highways and would also like to thank Denis and the Seven Stars for their donations. Hopefully the next report will tell of early successes! The “Warriors”, meanwhile, have now finished their first full league campaign and done themselves proud by ending, in the top half of the table, fourth out of nine to be exact. Considering the timescale it looks as though Winkleigh is on the way to becoming a considerable force on the netball court.

The sports centre activities have been in full flow during the summer period, particularly of course at the time of “Fair Week”, with the centre hosting the traditional cricket match between The Kings Arms and The Seven Stars and, on the Tuesday evening, the ever popular dog show. Both events were great successes with the weather co-operating reasonably well at least. The Keenor cup took place during the week on the bowling green and there were open sessions for those wanting to try out the tennis court, with the new surfacing making the game so much more pleasurable. The tennis club has in recent weeks embarked on a new youth coaching programme on Saturday mornings-anyone interested should contact Jannine or any club member for more information-sessions do seem to have been going particularly well and attracting good turnouts. The snooker tournament saw last years` champion James unable to hold off a resurgent Steve who regained his title in a hard fought match. The news hot off the press is that the club are considering entry to the Okehampton league.

At the time of writing the main hall area is looking great following a repaint carried out by the bowlers over three days. On behalf of all users I would like to thank them for this effort. Whilst on the subject of thanks I would like to say how much we should appreciate the input from Peter Johnson in taking on the play area grasscutting. Things really are starting to look better all round!

To finish I would like to make the usual request for anyone wanting to be involved, or just to know about happenings at the sports centre. Please do get in touch with me or any of the clubs or committee.

Brian Holland 01837 83521



WINKLEIGH TENNIS CLUB

**The Winkleigh Tennis Club invites you to their
Annual Summer Tournament!**

Sunday 12th of September from 12pm to 4pm at the Sports centre.

Mixed Doubles. Teams to be drawn out of a hat.
Come and join us for a fun and unpredictable day and bring your family and
friends!

All levels welcome.

BBQ, Drinks and Prizes!

All entries by Friday 10th of September.

£ 1.00 per entry.

We hope to see you there!

For more information and to enter please contact
Doe Fitzsimmons. Tel: 01769 520 769 email: doe@taichidevon.co.uk

Youth Saturday Morning Tennis Coaching

After a series of successful summer taster sessions, the club is now ready to resume regular coaching sessions with the youngsters! We have seen some very good tennis and amazing progress in such a short period of time and hope that our budding tennis champions are ready for another season. All sessions are run by our professional coach Janine Hearn.

Starting Saturday 11th of September for 6 weeks at the Sports Centre's courts.
From 10am to 11am.

£12.00 Please book and pay in advance.

Contact Doe Fitzsimmons. Tel: 01769 520 769 email: doe@taichidevon.co.uk

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All you have to do is pick up the phone and give the Council a call.

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- Visit one of the Council Offices @ Bideford, Torrington or Holsworthy.

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Torrington office: Thursday 9.30am – 2.30pm & Friday 9.30am – 1.30pm

Holsworthy Office: Tuesday 9.30am – 1.30pm & Wednesday 9.30am – 2.30pm

Bideford Office Phone Lines are open Mon-Thur 8.45am – 17.15pm & Fri 8.45am – 16.45pm – **01237 428700**

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Winkleigh Growers Report for August 2010

When we last wrote of progress at the allotments the winter had been tough with the ground snow covered for quite a bit of the time and for the rest of the time far too hard to dig. The spring work had just begun with people clearing debris and feeding their plots ready for planting.. Seed catalogues were being scrutinized and nurseries visited to decide what to use, whether to grow from seed or buy young plants, should they be manured or composted or not.

How quickly things change, as we moved to late spring and early summer much of the donkey work was complete, everyone was at work dividing the ground for brassicas,beans,peas spuds salad vegetables and soft fruit. The planting was well under way and once complete it was weeding as needed as well as trying to protect the young plants from insects and birds, mostly pigeons so quite a number of us have built cages. In our case a bit late in the day as quite a few of the brassicas had already been attacked, so now it's cages over the top and slug pellets on the ground. A long dry spell throughout spring and early summer brought the watering cans out proving the value of John and Ray managing to bring water to the site late last year so we did not have to carry full containers from home.

Winkleigh Fair week saw a number of the allotmentees (yes, we know it's not in the Oxford English Dictionary) entering home grown vegetables for the produce show, some of which brought the satisfaction of winning certificates!

Now in late summer we all have the pleasure of harvesting vegetables, soft fruit and flowers. Jacqui and Lynn have both had a wonderful array of multi-coloured sweet peas grown for their respective daughters' weddings. As we approach autumn we will be assessing what we have done, both successes and failures we've had and where things might be improved next year. Personally we have decided to try to stagger our planting in 2011 in the hope that we don't have to deal with a glut of almost everything at the same time and be able to lengthen the growing season.

In July the Winkleigh Garden Club invited us to their monthly meeting to run a question and answer session on growing vegetables. Two of their members gave interesting pieces to start the evening, Jan talked of seed preparation and care and then Diana demonstrated stringing onions and garlic. Ivor chaired our session with Mike Bridgman and Nick Brock dealing with questions; it proved to be a lively half hour. Members of the Garden Club were invited to visit the allotment site to look round.

As always we ask for recipes which would use home grown produce, particularly anything where you might have a glut. So far we've had a less than enthusiastic response to this but we keep hoping. Please send your contributions

to Gillian and Ivor at gillyholman@onetel.com or ivorkoffler@googlemail.com
Here are a few to give you ideas.

Rhubarb and Ginger preserve

2 ½ pounds of rhubarb, washed and cut into 1” pieces.
¼ pound of crystallized ginger
2 pounds of granulated sugar
2 or 3 lemons, depending on size
2 oranges, optional
½ bottle of commercial pectin, optional.

Squeeze lemons (and oranges if desired) over the rhubarb, dice the lemon and orange peel and add. Stew this mixture gently until rhubarb and citrus peel is soft. Do not add any water. Remove from heat and add the ginger cut up into very small pieces. Stir in the sugar and when melted bring to the boil and boil vigorously for approx 20 minutes, stirring occasionally to prevent sticking. Test a teaspoonful of mixture by pouring onto a cool saucer and putting in fridge until cold. Remove from heat while testing set and replace on heat if more boiling is needed. Cool slightly and pour into warm sterile jars.

You won't get a firm set with this recipe and may add half a bottle of commercial pectin to obtain a firmer texture. (follow directions on bottle) If your taste is for a more gingery mixture then add a little powdered ginger just before testing for set.

I made this recipe when staying in the Orkneys where crystallized ginger was not available but rhubarb grew wild in the countryside. I substituted dry ginger powder and grated root ginger and it worked well.

Rhubarb Ice Cream

This is an inexpensive ice cream which has evolved from when I used to make vast quantities of it for my kids. It's really delicious.

1 large tin of unsweetened evaporated milk.	6 ozs of caster sugar
½ to 1 cup of cooked rhubarb well drained	1 egg

Place unopened tin of milk in large saucepan and cover with water. Bring to the boil and maintain at boiling point for at least 15 minutes (a cover on the saucepan might be a good idea). Remove tin from pan and cool, when cold place in fridge overnight until really cold. Whip the egg until it is pale and frothy, add the whole contents of the tin of milk to beaten egg and whip until it thickens and the whisk leaves swirls in it. Add the caster sugar and rhubarb and fold in gently. Freeze for 24 hours. Sometimes if the rhubarb is too wet it will sink to the bottom, if in doubt then start freezing after adding only the sugar, when beginning to freeze gently add cooked, strained fruit.

Strawberry Ice Cream

Strawberries do not freeze well but in this recipe that's an asset.

1 large tin of evaporated milk

5 or 6 ozs of caster sugar

1 egg

About ½ pound of chopped frozen strawberries. I tend to chop and freeze them in advance to use whenever I want to make this.

½ bottle of commercial strawberry sauce - optional

Whip egg and milk as for rhubarb ice cream, if using sauce swirl in now very gently and fold in sugar and frozen strawberries. Freeze overnight.

Quick Potato and Onion Gratin

2 large onions

Gruyere cheese, grated.

Seasoning

2lbs potatoes

Parmesan cheese, grated

Cream

Boil potatoes till tender, drain. Slice onions finely and fry until caramelized and tender. Smash potatoes roughly, add cream and sprinkle of parmesan (and chopped herbs if wanted) Place in ovenproof dish, top with the fried onion and sprinkle with grated cheese. Either bake or grill till cheese is melted and bubbling.

Quick Red Onion Jam

2 -3 large red onions

1 tablespoon balsamic vinegar

Seasoning to taste.

1 tablespoon of sugar

1 teaspoon of olive oil

Peel and roughly chop onions. Fry in olive oil until just translucent, add balsamic and sugar, cook very gently until they form a sticky jam in the pan. (Orange zest and herbs may be added if wanted) Once the jam is sticky and not runny, spoon into clean sterile jars or serve immediately. Can be served hot or cold and is excellent with a plate of cold meat and/or cheeses.

Runner Bean and Courgette Soup

This year we've had too many of both vegetables all at once, this is the result. I made a huge pot, decanted it into small containers and it is now in the freezer to be used later in the year.

Equal quantities (weight) of sliced runner beans and courgettes – say

2lb runners
2 large white onions
Salt, Pepper, Nutmeg
2 – 3 pints of stock, vegetable or chicken (I used less stock in order to reduce space used in freezer on the basis that more can be added when soup is needed)

2lb courgettes
3 or 4 cloves of garlic, depending on size and taste
Mixed herbs, sage and basil are my choice

Chop all vegetables and garlic, fry off onion and garlic for a couple of minutes, add other vegetables and stock, bring to boil, cover and simmer until all is cooked really thoroughly.

Remove from heat, drain off most of the stock and reserve. Blitz the vegetables in a food processor until pureed. Return puree to stock and add chopped herbs, salt and pepper. Reheat until herbs have released their flavour. If using immediately add more stock to obtain the required consistency; grate a sprinkling of nutmeg into soup and serve or chill and freeze.

Vegetarian Pasta Sauce

One large onion
Garlic (to taste)
Three large courgettes
Hand full of fresh basil leaves and/or oregano/marjoram

5-6 large tomatoes or one large tin of chopped tomatoes
Tomato puree (optional)
One green and one red pepper

Rough chop the onion and crush the garlic. Fry gently in olive or sunflower oil. While that is cooking dice the courgettes, tomatoes and peppers as small as possible, or as small as you have time for. Add to saucepan and stir in with onion/garlic, add salt and ground black pepper. Cook over gentle heat stirring occasionally until all vegetables are soft and have made their own juice. Test for taste and add tomato puree if required. At the last minute chop herb leaves and stir in.

This can be used as a ‘pour over ‘ sauce for spaghetti or for things like lasagne and cannelloni. Where courgettes don’t freeze well on their own this sauce will freeze so can be made in bulk and frozen for future use.

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District Councillor's Report

The change of government has led to a number of interesting discussions about “cuts” and what it might mean locally, jobs (particularly prospects for young people), “can you trust any politician?” etc.

Virtually everyone I have spoken to believes that cuts are inevitable, as Britain has for too long been living beyond its means. I am concerned, though, that, by asking all departments (except the ring-fenced NHS and overseas aid) to look at cutbacks between 25% and 40%, we are likely to see too many projects axed while the fundamental problems of too much bureaucracy remain. And how is the “Big Society” going to happen? My problem is not the intent, but the likely execution. Little platoons need rations too. Willing the ends but skimping the means is a recipe for failure. The Future Jobs Fund has been the biggest example of the Big Society in action – until they cut it. Scrapping 40,000 jobs where young people worked for charities while continuing to pay the inflated salaries of central bureaucrats really seems a nonsense.

Here in rural Devon we are likely to see little real difference on the ground, as we receive little more than basic services at the moment. Rubbish collection and recycling is not likely to be affected and the condition of our roads (with potholes that make us feel we are in a third world country) surely cannot get any worse? One coalition policy, though, could have an impact. “Homes on the Farm”, which aims to get disused and redundant buildings on farms converted for affordable housing is an excellent policy, which I hope will soon be adopted by planners.

I believe that we need to encourage more jobs in the countryside and one way of achieving this is for a far more flexible approach by planners to live / work units. In the present economic climate, it is highly unlikely that any relatively major scheme for positive job creation will happen on Winkleigh Airfield in the short term. However, the Site Development Brief, that has nearly been completed, is a reasonable compromise between encouraging existing business while discouraging operations that want to use the airfield as a “dump”.

As I have often argued in the past the biggest hurdle is for politicians to re-establish trust with communities. While there has been some attempts at more transparency, I fear that we will not have a genuine constructive debate about the long term challenges and that the bankers and hedgefunds – that have caused so much damage to our society – will continue basically as they have been. I hope I am wrong.

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And finally

The “Traditional British Summer” has returned - after mocking us with such a promising start to July. We should’ve known it wouldn’t last!

Barbecues will continue to get rustier as the dependability of sunny summers recedes. It seems such a long time ago that good weather was automatically associated with July and August.

We hope we have covered most of Winkleigh’s events in the last 3 months. If there is something we have missed, maybe it’s because nobody let us know . . .??

The absolute closing date for articles or adverts for the Winter Issue will be Thursday, 18th November, although it would be preferred if they were submitted before this time. It’s the laying out of the articles within the format of Distinctly Winkleigh that takes a lot of time – as does the final checking that there are no glaring errors. Speaking of which, please let us know if we have made any.

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Treasurer	Alan Mulcahy	01837 680145
Secretary	Wendy Mondy	01837 680022
	Janet Daynes	01769 520326
	Graham Warmington	01837 83574

The Society now has over 100 members. Membership costs £4 per person . This entitles you to vote at the Society meetings . If you would like more details, please contact Alan Mulcahy, our Membership Secretary, on 01837 680145.

Further information about the Society and what is going on in Winkleigh can be accessed online at: <http://www.winkleighonline.com>

NEWSLETTER TEAM

Peter Monkcom	01837 83452
Tim Rhodes	01837 83229
Alan Mulcahy	01837 680145

Contributions to the newsletter can be received as follows:
Articles are fine in printed form, but we can also accept PC disks or CDs in WORD format, or e-mail submissions .

Newsletter team e-mail: articles@distinctlywinkleigh.org.uk
Postal submissions: 8 Old Barn Close, Winkleigh, EX19 8JX
or Smythen Hill Cottage, Hollocombe, EX18 7QD

The Newsletter team is always looking for new members, please come forward if you would like to help in any way.

All information correct at the time of going to press . The views expressed in submitted articles and letters are not necessarily the view of the production team or the Winkleigh Society

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