

# BRETtenham MAGAZINE

OCTOBER 2021  
No. 405



## Welcome...

...to this edition of the Brettenham magazine. Exciting food news for the Friday Village Inn—see more on page 5, make sure you don't miss out on your pizza! There are also articles of interest on memorabilia from Brettenham Park, latest books on sale at St Mary's, and details of Peppertree Christmas Wreath workshops 2021. Our regular series are also featured, including Motoring Memories, Getting to Know You, Nature Notes, Challenges Facing Gardeners, seasonal recipes, poetry and much more. Enjoy the read, and please keep your photos, jokes, material, reviews and ideas coming into [brettenhammagazine@outlook.com](mailto:brettenhammagazine@outlook.com).

## Dates For Your Diary

- Friday 1<sup>st</sup> October Village Inn 7.00pm
- Monday 4<sup>th</sup> October BVA meeting 7.30pm
- Sunday 17<sup>th</sup> October Village Inn 12.30pm
- Thursday 11th November - Parish Council meeting 7.30pm
- Saturday 27<sup>th</sup> November - Charity Fun Quiz
- Friday 24<sup>th</sup> December - Christmas Drinks
- Friday 31<sup>st</sup> December - New Years' Eve Party

## Magazine Deliverer Required

Each month a small team of residents give up their time to deliver the magazines directly to your door. Ali Spalding has been one of those deliverers over the last few years, but now her and Steve are moving on.

So we are looking for a volunteer to deliver magazines from Mill Corner to Hall Lodge and Park Lane on a monthly basis please. Thank you to Ali for delivering the magazines over this time. Ali has said that it was a great way to meet neighbours in the wider vicinity and an opportunity to welcome new people to the village.

If you are interested please let us know at [brettenhammagazine@outlook.com](mailto:brettenhammagazine@outlook.com)

Cover photo by Rachel Coomber

  
**November Mag  
Deadline:**  
15th October

## Village Noticeboard

### Village Hall

For village hall bookings contact  
Katrina Kearns 737987 or  
[katrinakearns2@gmail.com](mailto:katrinakearns2@gmail.com)

To request a licenced bar  
contact Peter Truin 07799  
640326 or [petertruin@aol.com](mailto:petertruin@aol.com)

### Village Website

[www.brettenham.onesuffolk.net](http://www.brettenham.onesuffolk.net)

If you would like to see  
something new on the website  
please contact Beth Clarke  
[clarkeeac3@gmail.com](mailto:clarkeeac3@gmail.com)

facebook 

### Where to get Village News?

Check out the latest village news on the  
**BVA Facebook** page

[Facebook.com/pg/BrettenhamVillage/posts](https://www.facebook.com/pg/BrettenhamVillage/posts)

If you would like anything added to  
the page contact Greg Potter at  
[greg.potter66@me.com](mailto:greg.potter66@me.com)

If you would like to receive regular village  
**email updates** please contact  
[peterkt@live.co.uk](mailto:peterkt@live.co.uk)



### Suffolk Mermaid Fish & Chips

Every Thursday, from  
6.40pm to 7.10pm  
outside the church



### Bigger Ernie Monthly Winners

1<sup>st</sup> Steve Gordon  
2<sup>nd</sup> Mal Davey  
3<sup>rd</sup> Michael Buckmaster

*Brettenham magazine is published and edited by Emily Woods (07738 127204), [brettenhammagazine@outlook.com](mailto:brettenhammagazine@outlook.com)) and Carrie Dye on behalf of Brettenham Parish Council. The views expressed by the contributors to the magazine are not necessarily those of Brettenham Parish Council. As well as the printed copy, the magazine is available online, in full, via the village website: [www.brettenham.onesuffolk.net](http://www.brettenham.onesuffolk.net)*

## Brettenham Village Association (BVA)

Hi all,

A short update from me this month, mainly to allow plenty of space to promote forthcoming BVA events 😊

It's been good to have re-commenced our regular Village Inn cycle, with both the Friday and Sunday iterations. The Sunday VI in September formed part of the Gardening Club's Apple Day event, and I look forward to a full review of all things apple-y in next month's magazine.

For the next Friday Village Inn on 1<sup>st</sup> October, we are going to have a mobile pizza van on site, as we know how much people have missed having food available at the Friday Village Inns. Please see the advert opposite for more details. Clint from the Mobile Pizza Co will be in situ from 7.15-9.00pm and there is no need to book, just turn up on the night. I'm extremely grateful to Julie & Ozzie for brokering the deal for this, and I believe they have already undertaken some quality assurance testing on our collective behalf! This is very much a trial to see how popular this kind of approach might be - if it's a success, then we might consider looking at other food options for future Friday Village Inns. If not, then we won't. So this is very much in your hands, good people of Brettenham.

Martin Schofield and I are also starting to gear-up for the Annual Quiz, which is happening on Saturday 27<sup>th</sup> November from 7.30pm. Please see the advert on the back page. Make sure you register your team early as this helps Martin and I with the planning. If you would like to take part but can't raise a team yourself, please do let me know and I will endeavour to hook you up with a team. There will also be a raffle, so if you would like to donate something for this, please do contact me. All profits from the evening will go to a very worthwhile cause – [www.youngminds.org.uk](http://www.youngminds.org.uk) – who provide valuable and much-needed mental health support for young people and their parents.

Finally, the next meeting of the BVA will take place on Monday 4<sup>th</sup> October at 7.30pm in the village hall. In addition to the usual BVA Officer reports, we'll be reviewing recent village events, finalising plans for the remainder of this year, and suggesting ideas for events for 2022. So please attend if you can.

**Pete**

[peterkt@live.co.uk](mailto:peterkt@live.co.uk)

07752 222 866

**Friday Village Inn**  
**Friday 1<sup>st</sup> October, from 7.00pm**  
**Brettenham Village Hall**

**With food provided by the Mobile Pizza Co.**  
**7.15-9.00pm (no pre-booking needed)**

**WOOD FIRED PIZZA**  
**HIGH STREET FAVOURITES**  
**07982 427 483**  
ENQUIRIES@THEMOBILEPIZZACO.CO.UK WWW.THEMOBILEPIZZACO.CO.UK

Our high street favourite pizzas come with a rich tomato or smokey bbq base, topped with grated mozzarella.

**MARGHERITA**  
 Cheese and tomato... A true classic

**VEGETARIAN**  
 Pepper, mushrooms, sweetcorn, olives & onions

**PEPPERONI**  
 Authentic Italian pepperoni

**HAM AND PINEAPPLE**  
 Quality ham and chunks of pineapples

**BBQ CHICKEN**  
 Chicken, pepper and red onion

**MEAT FEAST**  
 Chicken, pepperoni and ham (spice it up if you wish!)

**STARTERS AND SIDES**  
 Any 3 Dips £1.50 (various flavours)  
 Garlic Bread £5 (add cheese £1)  
 Six Doughballs with Garlic and Cheese £6  
 Rocket with a Balsamic Glaze £4

Our favourite pizzas are all made with our 24hr fermented sourdough, with san marzano passata & the creamiest fior di latte mozzarella

**NEOPOLITAN**  
 Naples style pizza, the way it's meant to be!

**CALABRIAN**  
 Nduja, sun-dried tomatoes & rocket

**CARNE BLUE**  
 Local rib, blue cheese & balsamic onion marmalade

**GENOE POLLO**  
 Chicken, courgette, toasted pine nuts & pesto sauce

**VEGAN FLATBREAD**  
 Hummus base, roasted aubergine, courgette & sweet peppers

**FOLDED FUNGI**  
 Traditional calzone with local ham & garlic mushrooms

\* Vegan & gluten free if required

OUR NEXT POP UP IS  
 TO PLACE YOUR ORDER PLEASE MSG US WITH THE FOLLOWING DETAILS.....

1 PIZZA TYPE QUANTITY 3 LOCATION / TOWN  
 2 PIZZA SIZE 4 PREFERRED COLLECTION TIME

\* Extra toppings / changes to set menu + £1.00

**SMALL £5 MEDIUM £8 LARGE £12**  
 7 INCH 9 INCH 12 INCH

**ASK FOR WEEKLY SPECIALS!!**

[themobilepizzaco.co.uk](http://themobilepizzaco.co.uk)

**Sunday Village Inn**  
**Sunday 17<sup>th</sup> October, from 12.00pm**  
**Brettenham Village Hall**  
**DRINKS ONLY**

**Brettenham Village Association (BVA) Meeting**  
**Monday 4<sup>th</sup> October, from 7.30pm**  
**Brettenham Village Hall**  
***All Brettenham residents are welcome to attend***

## Church Contacts

Rev'd Tiffer Robinson Tel: 737197 or 07789 772024  
 Email: [tifferrobinson@gmail.com](mailto:tifferrobinson@gmail.com)  
 Church Warden Annie Tavener Tel: 736412  
 Email: [annie\\_tav@hotmail.com](mailto:annie_tav@hotmail.com)



## St Mary's Church Brettenham

### October Programme of Services in the Benefice

#### 3rd The Eighteenth Sunday after Trinity

Rattlesden	09.45	Harvest Communion (streamed online)
Thorpe Morieux	10:00	Morning Prayer
Brettenham	11:15	Harvest Family Communion
Hitcham	15:00	Harvest Service
Rattlesden Pavillion	18:00	Praise and Donuts

#### 10th The Nineteenth Sunday after Trinity

Brettenham	08:30	BCP Communion
Rattlesden	09.45	Morning Prayer (streamed online)
Thorpe Morieux	10:00	Harvest Family Communion
Hitcham	11:00	Holy Communion

#### 17th The Twentieth Sunday after Trinity

Rattlesden	09:45	Holy Communion (streamed online)
Thorpe Morieux	10:00	Morning Prayer
Hitcham	11:00	Family Service

#### 24th Last Sunday after Trinity

Brettenham	08:30	BCP Communion
Rattlesden	09.45	Family Service (streamed online)
Hitcham	11:00	Holy Communion
Thorpe Morieux	18:00	Evensong

#### 31st All Saints Sunday

Rattlesden	10:30	Benefice Memorial Eucharist
------------	-------	-----------------------------



When I came to rural Suffolk 12 years ago I was quite the townie: harvest to me was all about giving tinned goods to charity, and I couldn't tell a sugar beet from a celeriac. In fact, I didn't know we grew sugar in the ground at all!

You pick stuff up over time, and here in the benefice I know most of the local farmers well, many of whom are also very involved in our churches. One of the most interesting ways I can keep in touch with the younger generation of local farmers is on Twitter, where they regularly post updates about their work, and have discussions between themselves about the best time to do this or that. I'm still a little lost, but I can start to see what issues particularly affect their day to day lives, and how small the margins are between a good return and a hulking great deficit. One local farmer recommended I watch Jeremy Clarkson's Farm on the tellybox, and though he seems to spend more of his time paying other people to do his farming for him, the challenges and the blows that seem to come at him from all directions are indicative of what it's really like.

There's a well known quote that goes: "Despite all our accomplishments, we owe our existence to a six-inch layer of topsoil and the fact it rains." Of course this summer the issue has often been that it's been raining too much, but the point is well made: life is more precarious than we realise, no matter how much we insulate ourselves here in the west. For many in purely agrarian economies the success of the harvest is life and death for the local population, and for those on the breadline even in our own country the price of basic food is of paramount importance. This is why we give our harvest collections to the Stowmarket Foodbank, which serves so many in need in our area, including neighbours of yours you might not even know are struggling.

In Genesis, when Adam and Eve turned their back on God, part of the consequence of that rebellion was that the soil itself would be cursed, and our subsistence would rely on painful toil in the land. Not quite the image of rolling hills and beautiful countryside the Suffolk Tourism board might like, but it is the reality: farming is hard work, no matter how many Lamborghini tractors or smart new combines we might employ, and our farmers need to be congratulated for their service, and their attentiveness to their work, which is often underpaid and undervalued.

They can take solace from the fact that, because of Jesus, the curse is being reversed, and in the new creation their work will be easy and their burden light.

### **Benefice Memorial Eucharist - 31st October**

We are holding a special Benefice service on this day at St Nicholas Church to remember loved ones who have died, to reflect on the many who have died during the pandemic, and to be comforted by the news of the person who has defeated death for ever.

You are invited to come to St. Nicholas Church to light a candle to remember your loved ones who have died and to name them on a star placed on a prayer tree. This invitation is for everyone, not just regular churchgoers. The service will start at 10.30. If you prefer, feel free to come after the service, between 11.30 and 12.00. Someone will be there to advise you or help with prayer. The prayer tree will then be placed in the Lady Chapel until Remembrance Sunday and may be visited any time; the church is normally open during daylight hours.

### **In person church services**

Now that we are in step 4, most restrictions on worship have now been removed, and we will be able to sing in church again! Masks are still advised, but no longer mandatory, and we'd ask that we respect one another's space during social times.

We want to ensure that everyone feels able to worship with us, so as well as engaging online (details below) we are having an area at the back of church where restrictions are still in place, so that anyone who is particularly vulnerable can know they are able to come and worship in person.

### **Rev'd Tiffer Robinson**

For more information about online church services, the weekly Wednesday coffee mornings and monthly quiz nights, contact Tiffer:

Tel: 737197 Mob: 07789 772024 Email: [tifferrobinson@gmail.com](mailto:tifferrobinson@gmail.com)

### **Books and Cards in St. Mary's Church**

Thanks to Martin Dye the books have now been sorted and the old, rather tired ones have been sent to The Red Cross. There are many up to date ones. We now are also selling greeting cards in the church. There is a card for every occasion and they are very reasonable. £1 a card or 6 for £5.

Please buy from St. Mary's Stall and if you have anything you would like to donate, send me an email and I can collect and price for you or you can drop them off with me.

**Viv Bourne** [vivbourne@gmail.com](mailto:vivbourne@gmail.com)





## Brettenham Gardening Club

### Apple Day

At the time of writing the final arrangements are being made for the 2021 Apple Day, which is being held in conjunction with the BVA at the end of September. We are hoping that this is a success this year after the 2020 event was cancelled, albeit with the support of Mark and Shirley Baker, we did manage to get Apples pressed last year. Many thanks to all the volunteers who have agreed to help with the Apple Pressing, BBQ and setting up, we really appreciate the support people give us. Let's hope the weather stays good for us.

### Village Green

The planting this summer has looked amazing and lasted well into the Autumn. Plans are now being made for the Winter planting, so you will see some activity on the Village Green in October, as the Winter and Spring Scheme is planted out.

### Gardening Club Meeting

At last, we have arranged a Gardening Club meeting in the village hall on Monday 18th October at 7.30pm. As a club, we have not met for nearly two years now, so it will be great if as many members as possible can join us to discuss what events you would like planned for 2022. An agenda will be sent out to all members ahead of the meeting.

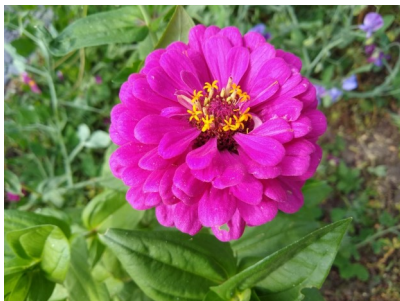
If you would like to be a member of the Gardening Club, membership is just £5 a year and we have a calendar of events, which involve the whole village. We share tips and advice on plants and meet as regularly as we can.

If anyone would like further information about the club or would like to join please contact either Jane's.

Jane Moulding 01449736178 [grahame.moulding@btopenworld.com](mailto:grahame.moulding@btopenworld.com)

Or Jane McDonald 01449736957 [felicityjmcDonald@hotmail.co.uk](mailto:felicityjmcDonald@hotmail.co.uk)

Thanks to Rachel  
Coomber for this flower  
from her garden



## Nature Notes

Bats will soon be entering their hibernation period and will not emerge again until around next May. During the winter months they lower their body temperature and their metabolic rate so they use less energy and can survive on the fat they've stored up. Most UK bats hibernate in trees, looking for any small holes and gaps they can find. Those that can't will readily roost in nooks and crannies in an old brick wall, barns or abandoned buildings and the roofs of our houses. Our most common bat is the Pipistrelle. They weigh between 5-8g and are only about 5cms in length. An easy way to identify them is their erratic flight where they twist and turn in the air. Like many of our animal species, bat numbers are under threat. A loss of old buildings, woodland and ancient trees has increased the problem.

They rely on hedgerows and woodlands to navigate, and as a result, they become disorientated when landscapes are flattened for development.

Here are some tips to encourage bats into your garden next year;

- ~ grow plants that flower early and late in the season to support as many insects as possible

- ~ put up a bat box on a mature tree

- ~ create a pond, however small, to increase insect biodiversity for species such as hoverflies, mosquitoes and midges

- ~ plant a native tree or two - they have the potential to develop a roost in the coming years as bark cracks, cavities are developed and ivy grows up it

- ~ plant evening scented flowers such as honeysuckle to attract night flying insects such as moths - a favourite food of bats.

### David Golding



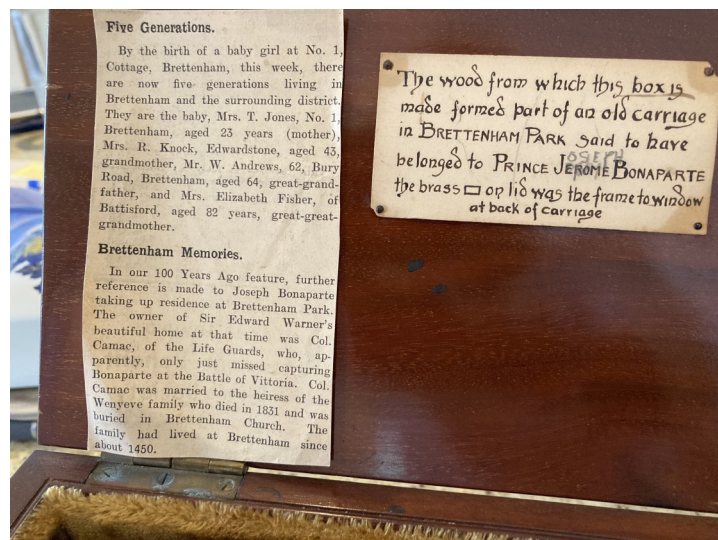
## Joseph Bonaparte's stay at Brettenham Park

Richard Warner, who was brought up at Old Buckenham, showed us this box, which I thought might be of interest to people.

The following is an extract from Malcolm Marjoram's History of Brettenham:

"The Wenyeve family were to stay in possession of the Estate until 1847 when, after a long legal battle over the property (OBH), the Executors of Col. John Camac (husband of the last of the Wenyeves) was ordered by the Court of Chancery to dispose of the property. Prior to this in an attempt to make the estate viable, Col. Camac had let the Hall, the most notable tenant being Joseph Bonaparte, ex-King of Spain and Naples and brother to Napoleon."

**Geoffrey & Viv Bourne**



## The Challenges Facing Gardeners Now and In The Future Part 4

It would appear that as a country we love a cookery programme on TV or to be able to flick through a recipe book by Nigella, or the latest "celebrity". We are encouraged to buy the latest superfood or exotic, and often expensive, food stuffs such as a achiote paste, truffles, black garlic, and camel burgers under the title "Four things you must cook with/eat this weekend." As we know, peasant gardeners grew fruit and veg that suited the British climate as it was then. Over the last 60 years or so we've been able to take foreign holidays and with it the chance to taste a wider range of food. This has lead to a greater demand for these exotic food stuffs to be imported and sold to us in our supermarkets, resulting in a huge leap in our air miles and thus increasing our carbon footprint.

Consequently we can buy fruit and veg all year round, irrespective of whether or not they are in season in the UK or not. So in the winter we can purchase apples from the US, lettuce and strawberries from Spain and tomatoes from the Middle East. Air transport is used for perishable and high value food stuffs but still accounts for 11% of UK food transport emissions. Defra estimates that moving food around the UK is responsible for 25% of all miles travelled by heavy goods traffic in the UK and it produces about 19 million tonnes of CO2 annually, equivalent to around 5.5m typical cars. If we want to reduce our carbon footprint as individuals and a country there are several things we can do; buy local, shop at farmers markets, eat seasonally, grow our own and shop less frequently are just a few examples.

If you have the space, buy a greenhouse. Even an unheated one extends the growing season of tomatoes, peppers and aubergines by a few months. Speaking personally, I have never been impressed with the taste of tomatoes flown in from abroad in the winter. There is nothing more satisfying than picking fruit and veg, grown by yourself, and cooking/eating it within an hour or two. Plant a fruit tree. Our annual Apple Day allows us to make use of our homegrown apples to produce fresh apple juice. If you are someone who does not yet grow your own why don't you give it a go? Just set aside a small area of your garden next year and grow something you can eat. There are lots of experienced gardeners in the village and in the Brettenham Garden Club who would be more than happy to give advice



and offer support.

This year the Gardening Club has set up a WhatsApp page where we exchange spare plants and seeds, so it can be super cheap. Not only is fruit and veg growing good for our health and wellbeing, it saves us money too.

**David Golding**

## **SAVE THE DATE - 18th March 2022 - Church Fundraiser**

Chris Garibaldi will be presenting his popular, fully illustrated lecture 'Treasures of the Turf' at the village hall on Friday 18th March 2022. 'Treasures of the Turf' looks at the history of horse racing from the late 17th century to the modern period, through the fine and decorative arts.

Chris was Director of the National Horseracing Museum in Newmarket, Senior Curator at Norwich Castle Museum, and is a highly acclaimed Arts Society Lecturer. We are extremely lucky that he has agreed to present this lecture and know that it will be a very interesting and entertaining evening. More details to follow and tickets will be on sale in the New Year, but put this not-to-be-missed evening in your diaries now. All proceeds in aid of church funds.

**Annie Tavener**

## **The Brettenham Flyers**

If you're considering a new challenge, or just fancy joining us on a morning jog / walk around the village for a little exercise (approx. 5.7K), come and join the Brettenham Flyers for a Sunday morning lift.



**Every Sunday at the Village Hall**

**Walkers / Dogs – 0850**

**Runners / Cyclists – 0900**

**All ages, abilities & animals welcome.**

**For more info contact Ozzie:**

**[oilyturk67@hotmail.com](mailto:oilyturk67@hotmail.com)**

**.....Jog on, jog on....**

## **Spiced Apple & Flapjack Crumble**

Following on from the September seasonal recipe, this month is an apple recipe to celebrate National Apple Day on 21st October. Apple crumble is a feel good, classic dessert for me, and I liked the sound of this one with the spices and maple syrup for a change. Enjoy! **Em**

Preparation time: 20 minutes

Cooking time: 30-35 minutes

Serves: 6

### **Ingredients**

1kg Bramley cooking apples, peeled, cored and chopped into small pieces

50g light muscovado sugar

2 tsp ground cinnamon

1/2 tsp ground nutmeg

### **For the crumble**

125g white spelt flour

175g light muscovado sugar

175g unsalted butter, diced and chilled plus extra for greasing

225g porridge oats

1 tsp ground cinnamon

50g maple syrup

### **Method**

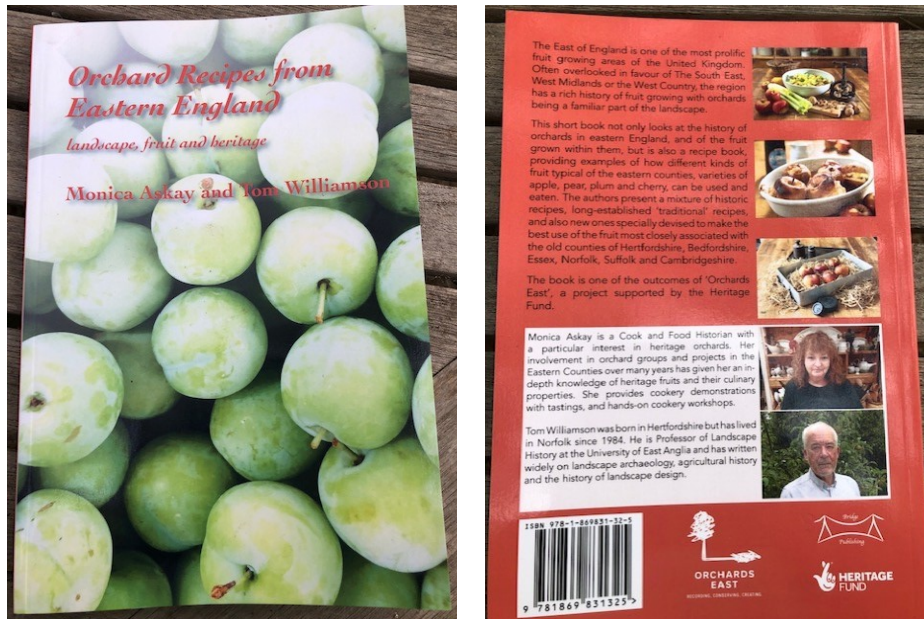
1. Preheat the oven to 200 degrees celsius, gas mark 6 and grease a 30x25cm ovenproof making dish. Mix the apples with the sugar, cinnamon and nutmeg, then spoon into the dish.

2. To make the crumble, put the flour in a large bowl and stir through the sugar. Add the diced butter and use your fingertips to rub it into the flour and sugar, until you have a coarse breadcrumb-like mixture. Add the porridge oats, cinnamon and maple syrup and mix through with a table knife. Alternatively, add everything to a blender and pulse until roughly mixed - just don't overblend it or it will end up as one big lump.

3. Scatter the crumble mixture evenly over the apples and bake for 30-35 minutes, until pipping hot throughout and golden on top. Serve with custard or ice cream if you are so inclined.



Still on the apple theme, Wendy has kindly recommended the following book (she promises that she has no connection to it) it just includes some great ideas on what to do with apples!



## Hops

I am harvesting my hops today and have taken a photo of my first season hop plants. I grew six varieties from Rhizomes earlier this year. The hop in the photo is Gallena. I shall pick them and dry them in my fan oven at a low temperature, bag them up and store them in the freezer and then use them in my all-grain ales.

I am looking forward to tasting the flavour of my homegrown hops in a month's time!

**Tim Schofield**



## Seasonal Photos from around the Village



Who doesn't love blackberries?! Thanks to Carrie Dye for these glorious photos and Old Man's Beard



Thanks to Vera Philpot for this photo of her pear tree. Last year they had 50 pears, this year there's just 2!



Thanks to Carrie Dye and  
Ray Latimer for these  
agricultural images



Thanks to Pete Knight for these  
dramatic skies

Write on....



I selected this poem to celebrate national Apple Day on 21<sup>st</sup> October. It is  
by the Canadian poet, Sir Charles D G Roberts who lived from 1860 – 1943.

### Apple Song by Sir Charles D G Roberts

O the sun has kissed the apples,  
Kissed the apples;  
And the apples, hanging mellow,  
Red and yellow,  
All down the orchard seen  
Make a glory in the green.

The sun has kissed the apples,  
Kissed the apples;  
And the hollow barrels wait  
By the gate.  
The cider-presses drip  
With nectar for the lip.

The sun has kissed the apples,  
Kissed the apples;  
And the yellow miles of grain  
Forget the rain.  
The happy gardens yet the winter's blight forget.

The sun has kissed the apples,  
Kissed the apples;  
O'er the marsh the cattle spread,  
White and red.  
The sky is all as blue  
As a gentian in the dew.

The sun has kissed the apples,  
Kissed the apples;

And the maples are ablaze  
Through the haze.  
The crickets in their mirth  
Fife the fruiting song of earth.

The sun has kissed the apples,  
Kissed the apples;  
Now with flocking call and stir  
Birds confer,  
As if their hearts were crossed  
By a fear of coming frost.

O the sun has kissed the apples,  
Kissed the apples;  
And the harvest air is sweet  
On the wheat.  
Delight is not for long, -  
Give us laughter, give us song.



Photo by Vera Philpot

If you would like to suggest a poem, piece of prose, book, film or play for this page please let us know at [brettenhammagazine@outlook.com](mailto:brettenhammagazine@outlook.com)

## Getting to Know...Stephen Chalk

Full Name:	Stephen Chalk
Birthplace:	Billericay Hospital, now flats and apartments
How long have you lived in Brettenham?	9 months and a few days (Beales Drive)
Current/Last Job:	Part time delivery driver, and the complete opposite IT Network Management
Do you have any pets?	An old sleepy cat and a small dog that has escaped from our garden a few times... you may have seen the emails Pete send out!
What is your biggest fear?	We're ruined the Earth and we've not doing enough
What makes you laugh the most?	Fan of Mock the Week, The Last Leg Romesh Ranganathan and the old Top Gear
What would you change about yourself if you could?	Inability to chill out for more than a short time
What is the favourite place you have visited?	Venice
What really makes you angry?	Self-serving politicians
What is your favourite book/film/play/show?	Recent Pretty woman show was special after such a long time without live entertainment
What has been the proudest moment of your life?	Managing to raise funds for a charity ride in India and South Africa
What did you want to be when you were growing up?	A pilot
If you could choose to do anything for a day, what would it be?	Would love to have access to a F1 car and some expert guidance on how to drive it!
What is your favourite game/sport?	Tennis to play and F1/MotoGP to watch



If you could only eat one meal for the rest of your life, what would it be?	Apple crumble with custard and anything with rum in it
Have you ever had a nickname? What is it?	Chalky at school
Who would you want to be stranded with on a deserted island and why?	My wife and a cleaner to keep her happy!
What would you do if you had a significant win in the lottery?	I could probably afford to buy an electric car
If you could go back in time, what year would you travel to and why?	To watch live Senna at the 1990 Monaco Grand Prix
What's your best claim to fame?	Fastest 100m sprinter at Junior School
What skill would you like to master?	Fluent in another language

## Performances of Fauré's Requiem and Handel's Messiah by Stowmarket Chorale

As a choir we are very much looking forward to singing in front of an audience again. The works which we will be performing are the Fauré Requiem and John Ireland's Greater Love Hath No Man, on Saturday 6<sup>th</sup> November and Handel's Messiah on Saturday 27<sup>th</sup> November, both at 7.30pm. The cost of the tickets will be £15 per concert (students and children under 16 may attend for free). If you would like to attend both concerts, there will be a £5 reduction overall, i.e. a cost of £25.

We are returning to weekly evening, live rehearsals at Stowmarket United Reform Church, Stowmarket from September. It would be lovely if readers were interested in attending either or both of our concerts. Parking at the URC is limited and restricted to people with disabilities. However, there are several car parks nearby.

For more information visit [www.stowmarketchorale.org.uk](http://www.stowmarketchorale.org.uk) or FaceBook. Concert reservations can be made by contacting Aileen on 07972 668180 or by emailing [info@stowmarketchorale.org.uk](mailto:info@stowmarketchorale.org.uk). where you will be given details of how to pay (bank payment, cheque or on the door).

## Motoring Memories, Part VI

**Stuart's motoring memories are based on his childhood in the 1960s and 70s growing up in Brettenham where his Father ran a village shop and filling station.**

**Last month, Stuart told us about some of the worst cars he has owned. This month he tells us about his time that he worked at the Troston Bull.**

I worked at Troston Bull as barman and would often be driving home very late at night as the landlord did not close until all of the customers decided to go home. The pub was close to RAF Honington and was a busy pub. One night (early morning about 2am) I had a puncture on the way home. I did not have tools with me to change the wheel so walked back to the pub where Frank the Landlord found tools and took me back. On approaching the car there were flashing blue lights. Frank stopped dead! He pushed me out of the car with the tools did a quick turn and left. I ambled up to the car where the police asked what was happening. They then assisted me to change the wheel and encouraged me on my way. The next day at work Frank had expected the police would breathalyse me when I got to the car, hence his speedy exit as of course he was driving.

Troston Bull was situated next to a garage owned by the late Skid Parish. He was well known in Suffolk for his involvement in stock cars and scrambling. He was one of the managers of the Mildenhall Stadium the home of the Fen Tigers speedway team. Most of the cars for sale at his garage were the big American saloons with equally huge engines. He also dealt in motorcycles and had quite a selection including some Harley Davidsons. Although not a biker I enjoy the sound of the Harleys which is so distinctive and many of the machines are really works of art.

Many years after I worked at the pub I used to return to view the classic cars which were at a small classic car gathering. One of these was a beautifully restored Rolls Royce which was owned by David Croft. He was famed for writing some classic British TV comedies including "Dad's Army", "Hi-De-Hi", "Are You Being Served" and "'Allo, 'Allo". As well as presenting television programmes, his wife Ann Croft ran a theatrical agency called Ann Callender Associates. Some of the big names on her books included David Jason, Ian Lavender and Shirley Ann Field. She also ran a booking agency, booking acts to appear on Ready, Steady Go, a popular music television programme at that time. These included The Beatles, The Rolling

Stones and Dusty Springfield.

All of these stars and many more were chauffeured around London in the back of the Silver Wraith. The car, which was displayed at the London Motor Show in 1954, was originally dark blue, but at some point in the 1960s it was sent back to the Rolls-Royce factory at Crewe to be resprayed in its current cream colour.

The car cost £10,500 new in 1954, when the average British house cost £1,970. Mrs Croft purchased the car for £1700 in the 1960s and the car was expected to be sold for around £50,000 in 2013 following the death of David Croft.

**Stuart Earle**



## **Peppertree Christmas Wreath Workshops 2021**



A big heartfelt hello to you,

What a time it's been and it's hard to think about just how much we have all been through over the last 19 or so months. So many dreadful experiences and much sadness and isolation but also stories of support and communities coming together and us all just getting through this pandemic a day at a time.

Having had to cancel last year's workshops due to safety concerns, Covid and what was best for us all, it gives me great pleasure to say that, all being well the Peppertree Christmas Wreath Workshops are back on for 2021. They will be full of lots more gorgeousness, fabulous Scandinavian, and individual specially, sourced pieces to give you that personalised one off wreath creation to adorn your homes.

The workshops will take the same format as previous years, being held in the Lodge but with a few Covid precautions and suggested guidance in place, depending on the current government and medical advice at that time. I will send through full Covid guidance being followed nearer the time but can assure you all precautions will be in place to ensure everyone's safety, as relevant at the time of holding the workshops. This will include daily testing on myself, strict, regular cleaning of all high usage points and areas, hand sanitisers to be used on entry and encouraged throughout the

workshop. Mask wearing will be voluntary depending on guidance received later on in the year, as appreciate and support personal choice.

Classes will be well spaced out and more limited movement around the room will be encouraged to ensure recommended space between us all. This may result in classes taking slightly longer for which I apologise but more time to chat and be creative I am hoping.

All of that said the main priority will be to have a fun, relaxed time creating gorgeous wreaths for your homes. All materials will be provided, including fresh Spruce from Scandinavia and all your embellishments and ribbons , plus a selection of beverages, and a table of yummy cakes and continental treats being served during the class to enjoy.

Cost is £45.00 per person and includes everything as provided for you.

If you would like to book your place on this years workshops then please email to confirm your attendance and your required date. Please be aware that payments will be via BACS this year to reduce contact and once you have confirmed your place and date with me I will send across my banking details for payment to be made.

This years dates are:

- ⇒ Tuesday 30th November - 9.30 till 12.30
- ⇒ Tuesday 30th November evening - 7 o'clock
- ⇒ Wednesday 1st December - 9.30 till 12.30
- ⇒ Thursday 2nd December - 9.30 till 12.30
- ⇒ Friday 3rd December - 9.30 till 12.30

Thank you for your continued support and I am very much looking forward to welcoming you all back to Peppertree this year or if you have not been before then I would love to share my love for all things Christmas and wreath creating!

Victoria x

Victoria Savidge - Peppertree Emporium - [www.peppertree-emporium.co.uk](http://www.peppertree-emporium.co.uk)



# For a quick response to all your pest problems call... **COMMAND**

- ★ Commercial, agricultural and domestic
- ★ Rodents, insects and bird proofing
- ★ Fly screens and insectocutors
- ★ Timber treatment / damp proofing
- ★ Very competitive rates



Established 1986  
Member of the BPCA

**Telephone 01787 248049**

**Fax 01787 247113**

**E Mail: [info@commandpestcontrol.co.uk](mailto:info@commandpestcontrol.co.uk)**

**Web: [www.commandpestcontrol.co.uk](http://www.commandpestcontrol.co.uk)**

**Command Pest Control Ltd,  
Command House, College Farm, Church Lane,  
Preston St Mary, Sudbury, Suffolk CO10 9NQ**

**'We cover East Anglia and beyond'**

If you or someone  
close to you is  
dying, you can  
talk to us

We know that facing the end of life  
can leave you feeling isolated and alone.  
The Anne Robson Trust helpline volunteers  
are here to listen and support you.

Call us on  
**0808 801 0688**

We're here for you, if you or a loved  
one are facing the end of life at home,  
in a hospital, care home or hospice.

To find out more, please visit  
[www.annerobsontrust.org.uk](http://www.annerobsontrust.org.uk)

AnneRobson  
Trust

*Michelle*  
**BROWN**  
SEWING, UPHOLSTERY & ALTERATIONS

**07902 141140 01449 737307**

**[hello@michellebrownsewing.co.uk](mailto:hello@michellebrownsewing.co.uk)**

**[www.michellebrownsewing.co.uk](http://www.michellebrownsewing.co.uk)**

**From small repairs to clothing, made to measure blinds or full  
upholstery of your special chair.**

**Please visit website for services and price guide**

 **s.a.v.e**  
Suffolk Audio Visual Electrical

**Dan Brown**

**[www.saveelectrical.co.uk](http://www.saveelectrical.co.uk)**

**07731 67 27 57    [dan@saveelectrical.co.uk](mailto:dan@saveelectrical.co.uk)**

Over 18 years of experience to provide you with a friendly, professional and  
competitive service. Based in Brettenham.

All Aspects of Electrical Work Undertaken, including: Installation, Repair and  
Maintenance, Test and Inspect, Home Theatres, Smart Technology, Security

**NIC Approved Installer, 18th Edition, Part P Qualified and Insured**



For all types of fencing requirements including; closeboard, decorative iron work, post and rail, stock fencing, etc. Free quotations provided, fast and efficient local service.

Call Tim on 07851 254137 or email [timsimonds@btinternet.com](mailto:timsimonds@btinternet.com)



### STANSTEAD HALL B & B

Hitcham IP7 7NY

Moated Farmhouse surrounded by open countryside, quiet location away from the road. 2 Large Double rooms with adjoining showers

Full Traditional English Breakfast with local produce

ALSO Adults only CARAVAN CLUB CL Site on Farm

Reservations: 01449 740270 or [Stanstead@btinternet.com](mailto:Stanstead@btinternet.com)

[www.Stansteadcamping.co.uk](http://www.Stansteadcamping.co.uk)

## BatesWells & Braithwaite

### Solicitors advising on:

- Accident Claims/Personal Injury
- Agriculture and Rural Business
- Children
- Commercial and Company Law
- Commercial/Business Disputes
- Debt Recovery
- Employment
- Estates, Trusts and Wills
- Family
- Litigation/Dispute Resolution
- Residential Property
- Matrimonial

Bates Wells & Braithwaite Limited  
27 Friars Street Sudbury Suffolk CO10 2AD T: 01787 880440 F: 01787 880488  
[www.bwblegal.com](http://www.bwblegal.com) [solicitors@bwblegal.com](mailto:solicitors@bwblegal.com)



## Country Maids Ltd.

### DOMESTIC CLEANING TEAM

We are a local domestic cleaning company

Our team of 3 can tailor cleans to your exact requirements.

Contact us today

email: [butchertaz04@btinternet.com](mailto:butchertaz04@btinternet.com)

Telephone. 01449 741108

## Keith Purvis Electrical

All domestic electrical work undertaken from a single socket to a complete rewire

**ELECSA** Mobile 07788 633276  
Part of the E2 Group Home 01787 249795  
Approved Contractor Email [kpelec@hotmail.co.uk](mailto:kpelec@hotmail.co.uk)  
[www.elecsa.co.uk](http://www.elecsa.co.uk)

## W.A. Deacon

### FUNERAL SERVICES

24 HOUR TELEPHONE SERVICE

Call: 01787 248282 & 01787 248147

3 Norman Way, High Street, Lavenham, Sudbury, Suffolk CO10 9PY

*Golden Charter pre-paid funeral plans*



ESTABLISHED 1952

INDEPENDENT FAMILY COMPANY

### Andrew Bingham

INDEPENDENT FUNERAL SERVICE

### LOCAL INDEPENDENT FAMILY FUNERAL SERVICE

24 Hour Personal Service

**01449 771666**

The Nutshell, Milton Road South, Stowmarket, IP14 1EZ

[www.andrewbingham.co.uk](http://www.andrewbingham.co.uk)



Golden Charter  
Funeral Plans





## Rattlesden and District Community Shop and Post Office

We are **your** local community shop, run entirely by volunteers.  
We aim to stock local produce and we have recently introduced cooked and frozen meat from Thurston Butchers.

We stock daily and Sunday papers and are open on Sunday morning for papers and all other goods. Orders can be taken for papers and magazines. We take credit and debit cards and have introduced a loyalty card for customers. £5 purchase gets a stamp and a book of 10 stamps entitles you to £2 off your next purchases.

Post Office services include cash/foreign currency, home shopping returns, dry cleaning, shoe repairs and flower deliveries.

Open daily 9am to 5pm: Saturdays 9am to 1pm and Sundays 9am to 11am. 01449 736199

The Post Office opens 9am to 1pm (12.30 Sat) 01449 736197

## TOMLINSON GROUND CARE

### Horticultural & Garden Machinery Suppliers

#### Sales Service Parts Repairs Toys

John Deere ride on mowers from £1599 Inc vat  
Walk behind petrol & battery mowers from £199 Inc vat  
Strimmers, hedge cutters, blowers, chainsaws etc.  
Garden tools, paddock & turf machinery  
Service & repair of all makes



**Set in over 20 acres – Try before you buy**

**Established in Buxhall since 1991 – We hope to see you soon**

Brettenham Road, Buxhall, Stowmarket IP14 3DL

01449 736060 [www.tomlinsongroundcare.co.uk](http://www.tomlinsongroundcare.co.uk)

**AL-KO**

**EGO**

**ECHO**

**WEIBANG**

 <p><b>GRD</b> PLUMBING &amp; HEATING</p> <p>Complete Gas, Oil &amp; LpG Installations.</p> <p>T: 01787 247540 E: <a href="mailto:info@grdplumbingandheating.co.uk">info@grdplumbingandheating.co.uk</a></p> <p> </p>	 <p>Maintenance, Repair and Servicing for Oil Fired Boilers and AGA Cookers.</p> <p><b>Oftec Registered Engineers, Local, Reliable, Professional.</b></p> <p>T: 01787 247540 E: <a href="mailto:info@burnerserve.co.uk">info@burnerserve.co.uk</a> W: <a href="http://www.burnerserve.co.uk">www.burnerserve.co.uk</a></p> <p></p> <p>Unit 5 Norman Way, Lavenham, Suffolk CO10 9PY</p>
--	---

Best value independent **BMW** servicing in East Anglia

### John Gagen Vehicle Services

- Over 25 years BMW experience • Full Diagnostic Facilities •
- MOT testing • Sympathetic to all older vehicles •
- Collection and delivery available •

**Unit 2 Peppers Hall, Cross Green, Cockfield, IP30 0LH**

**Tel 01284 827404 (daytime) Mobile 07969 367640**



## Rattlesden MOT Centre



Unit B Corern Farm  
Woolpit Road  
Rattlesden  
Bury St Edmunds  
IP30 0RZ

Contact: Tony 07908 464003 or Richard 07767616188

Email: [info@rattlesdenmotcentre.com](mailto:info@rattlesdenmotcentre.com)

Class 4 & 7 MOT - Cars - Vans - Motorhomes



**Hitcham Post Office and Stores**

The Causeway Hitcham IP7 7NE  
Tel 01449 740224

*Back in business – try us and see!*

Groceries, vegetables, frozen food, homeware and sundries  
Wines, beer and cigarettes  
*Hot freshly baked pies and sausage rolls.*

Home baked cakes and special puddings (*frozen or to order*)  
*Local meat and bread (Palmer's Bakery):*  
*In shop or order in advance*  
*(Place orders before midday for next day delivery)*  
*Dingley Dell ham*  
*Coal, wood and calor gas*

Special deals on wines and spirits; crates of beer  
– enquire in the shop for details

**POST OFFICE OPENING TIMES:**  
*Monday – Saturday 7.30am – 7.00pm.*  
*Monday- Friday 9.00am - 5.30pm (Wed 9.00am - 5.00pm)*  
*Saturday 9.00am-12.30pm*  
*Community corner*

*Why not Stop for a Hot Drink?*








**Brettenham Village Association**

proudly presents



# Charity Fun Quiz Night

**Saturday 27<sup>th</sup> November 2021, 7.30pm**

at Brettenham Village Hall

Your Quiz "Masters" for the evening:  
**Pete Knight & Martin Schofield**

Teams of up to 6 people, Tickets £5 per person

**Bar!  
Nibbles!  
Prize Raffle!**

All proceeds from the evening donated to  
[www.youngminds.org.uk](http://www.youngminds.org.uk) (young people's mental health charity)

To register a team contact Pete  
07752 222 866 or [peterkt@live.co.uk](mailto:peterkt@live.co.uk)



**Punchards Farm**

High Town Green, Rattlesden

Grass fed

**Aberdeen Angus Beef**

**Rosé Veal**

We supply a range of steaks, joints, mince etc. vacuum packed, labelled and ready for collection. All our animals are bred and reared here on our farm and visitors' are always very welcome to come and see them ....anytime.

**01449 736395**

[jerseys@punchardsfarm.co.uk](mailto:jerseys@punchardsfarm.co.uk)

[www.punchardsfarm.co.uk](http://www.punchardsfarm.co.uk)

**Photo worth a caption?**

Thanks to Viv Bourne for sharing this quite amazing vegetable!

