Lindsey Newsletter



WELCOME TO LINDSEY

A very warm welcome to Lindsey to Lawrence Pybus, Lu Salway's partner, who has moved into Old Forge Cottage.

If you have recently moved to Lindsey, please contact Jacqui on jacquidelhaye@yahoo.com or 01787 212273 and introduce yourselves. We can then formally welcome you to the village

CONTRIBUTIONS AND ARTICLES

Peter Probert, Frank Taylor, Harriet Terndrup, Oliver Terndrup, Sarah Terndrup, Kersey School, Michael Moore, Frances Moore, Liz Potter, Anita Mills, Katie Richardson, Clive Arthey and Jacqui Delhaye.

The Committee have done their best to ensure that information is correct when the Newsletter is printed.

Thanks to Lynne Walters for preparing the Newsletter for printing.

For any readers who would prefer the Lindsey Newsletter to be sent to them via email, please inform Jacqui on jacquidelhaye@yahoo.com

SUMMER 2018

voluntary Position Vacant - we are actively looking for a new Booking Secretary/Treasurer for the Village Hall. Do you have approximately 1 hour per week to spare? We are looking for a well-organised person with excellent communication skills. Full training will be given. Please contact Liz Potter, in the first instance, emartlindsey@btinternet.com or 07967 619917.

Committee membership is optional

NEW COMMITTEE MEMBERS ALWAYS
WELCOME - please contact Liz Potter for
further information.

VILLAGE HALL UPDATE

March 2018

THANK YOU – to all those who attended the Village Supper, a great night was had by all, the raffle raised £210.00 towards Village Hall funds



Strawberries and Fizz Evening at the Village Hall
Friday 13th July.
Further details to follow

QUIZ REPORT



The 2018 Village Hall quiz was postponed because of bad weather and snow in early March, but went ahead successfully on 28th April. We had a full house with ten teams, and a close score-line throughout. There were a few light hearted challenges to the answers from some expert team members who, thankfully, accepted the answers from our question-and markers, Ivan and Vanessa Whymark.

Thanks also to Lisa and Ron for their efforts setting up, organising and clearing away. The evening's first aim is to get villagers together and have some fun, but it also raised £420 for the village kitty. The problems with background noise have encouraged the committee to consider noise attenuation / absorption solutions for the hall.

Clive Arthey

THE EDINBURGH FRINGE COMES TO LINDSEY . . .



It's not the end of the world!

Loquitur Theatre in association with TALQ present

FALLOUT

"The end of the world needn't be the end of the world!" Join the last survivors of the global nuclear catastrophe in Lotta Quizeen's boutique bunker. She's got recipe tips for tinned goods and dating strategies to repopulate the planet. There's no pressure, Lotta is in control. Or is she? She's been under a lot of strain lately and perhaps being locked in an underground stronghold may not be the sanest idea...

Inspired by current global issues; geopolitical and social (#metoo), Fallout explores what happens when a loving mother, used to taking control, realises that she's failed to protect the people who need her most.

Writer Serena Haywood and Producer/Performer Catherine (Katie) Richardson got together earlier this year to talk politics, social injustice and how Lotta Quizeen reacted to her narrow defeat by Justine Greening in the 2017 General Election (link to photo essay in The Guardian online). By the end of the meeting, Serena saw Lotta holed up in a nuclear bunker, still desperately trying to put best foot forward while taking refuge. But from the problems of a DysTrumpian world, or her own? In an unforeseen progression from Lotta's launching of The Revolution (2015)in Pull Kindness Your Socks Up Britain, Fallout explores abuses of the patriarchy in everyday life. Speaking of the creation of the show, playwright Serena Haywood says, 'Love blinds us to the most abhorrent things.

Inspired by the paranoid survivalist 'prepper' websites I wanted to push the lovely Lotta to the utter limit. And then I made her do the worst thing I could think of. Some people run. Some people hide. Some people hoard chia seeds. Can Lotta wake up in time?'.

Lotta Quizeen's first outing was at the Brighton Fringe in 2012 as a 20 minute sketch for Katie's Masters in Performance inspired by Fanny Cradock and an interest in domesticity, femininity and feminism. Katie's self-penned Shelf Life followed in 2013, then a collaboration with The Thelmas and Serena Haywood for *Pull Your Socks Up, Britain in 2015*. TALQ (Team Around Lotta Quizeen) was formed in 2015 to help with production. Loquitur Theatre's Lou-Lou Mason joined the team as director on Fallout in 2018.

"...sometimes-hilarious, sometimes-heartbreaking, but always-rewarding show....' FringeGuru, Brighton Fringe 2015

"I found myself having to take a step back behind the fourth wall and remind myself that I was actually watching a show and a character one that says far more about modern British life than I ever expected" **Theatre in the Cheap Seats**, **Canal Café Theatre 2015**

"Lotta has embodied all of this into her completely flawless show... It is the perfect British comedy." A Younger Theatre, Camden Fringe 2015

Katie Richardson

Visit to the Energy Waste site at Great Blakenham



On the 5th January, my class mates and I visited the EfW site at Great Blakenham. The plant manager (Paul) showed us around the site and we saw the rubbish being tipped by the bin lorries. It was very interesting and surprising how much rubbish came out of one lorry. After that the claws picked up the rubbish and put it into the furnace and we played a game where we had to spot the claw! We looked inside the furnace to see the rubbish burning. After this, we saw the ash being filtered and sorted on a conveyor belt. It was such a stinky area and we were shocked that the workers could sort ash in such a stinky place! There were different piles of ash, some of which had old rusty bicycles and the inside of a mattress. Everything is either used or reused at the site and the steam coming from the furnaces produces electricity. The turbines are turning all the time, even at Christmas! The ash is used for making roads and the scrap metal and rubble is sold on to be reused or melted down. We went to the visitor centre and had some challenges to do. It was a fabulously fun factual day!

Harriet Terndrup

In 2012 a random encounter with a fellow commuter on a train to London set in place the following series of events. Catherine Mills from Monks, was casually chatting to her fellow traveller about where she lived. It was a huge shock to discover this lady's father had been evacuated to Lindsey in the 2nd world war. Even more astonishing was her father had been evacuated to one of the 4 cottages which is now incorporated in Monks! Shortly after this Mr Munday along with another one of his children arrived at Monks for a tour of the house and surrounding area. It was quite obvious from his demeanour that his time in Lindsey had been especially happy. He spoke about a chap he remembered very well one 'Rex Morley' we were pleased to report Rex was still living in Lindsey, next door in Fair View. He spent some time with Rex discussing his time in Lindsey, Rex having an incredible memory remembered him by name and other evacuees.

Recently we learnt that Mr Munday had sadly passed away and his final request was that his ashes be scattered in Lindsey. His family too wanted to plant a tribute to him in the shape of an oak tree. The tree was planted in Monks garden adjacent to the village hall and his ashes were scattered around the tree, a number of his family attended where fond farewells were said.



How wonderful that our little village was so loved by a young lad all those years ago that he wanted to be laid to rest here.





As part of his volunteering element of the Duke of Edinburgh award, Oliver Terndrup spent three months cleaning our church each week. This involved high level cleaning as well as keeping the pews and polished ready for the autumn and winter services. Thank you Oliver, we appreciate your efforts and hope you will be back helping out whilst you undertake your silver award!

Hot, Dry, Merciless Heat...

Most of us have one: a "flower bed" where nothing but weeds seem to thrive. Often dry shade is the nuisance but even more common is a bed that gets too much sun: nothing can properly establish itself because the ground gets hot and bakes the roots; any water you provide disappears in seconds; and even plants that do survive end up scorched and withered.



But I have good news. There are some beautiful and glorious plants that love a hot, dry, sunny position and will positively thrive there. Let's begin...

ArmeriaMaritima or Sea Thrift

These gorgeous, hardy little plants form low hummocks of dark green leaves followed by glorious white or pink pompoms depending on the variety. If you dead-head, they will flower all summer long.

Nepeta or Catmint

Half metre mounds of fragrant loose grey foliage with masses of elegant spikes of lavender blue flowers. And because it is sterile, this stunning perennial never stops flowering and will bloom right through to autumn (although it's always worth cutting it back after the first main flowering for a really good second show).

Daphne "Eternal Fragrance"

This is the daphne we were all waiting for. It took 30 years to breed but it was worth the wait. Beautiful rich evergreen leaved shrub - about half a metre in height and diameter - with the sweetest scented flowers. It starts flowering in April and it doesn't stop until the autumn. The endless profusion of flowers are white with a pale pink blush at the base - or there's a pink variety called "Pink Fragrance" that is a tad more candy coloured but not garish. Either way, this daphne is an absolute must.

Lithodora

This little plant from the borage family certainly deserves to be better known. The variety "Heavenly Blue" unsurprisingly produces a carpet of the most divine royal blue starsand flowers for months on end in the harshest conditions.

Irises

Some people are put off by what they believe to be a short flowering period. But this is what you need to know: The older the rhizome, the more plants it produces; the older the plant, the more stems it produces - and, importantly, the more buds per stem. What this means is that, after 5 or 6 years, a flowering period of just 3 weeks producing 9 - 12 blooms can easily become a flowering period of 6 - 8 weeks producing 50 - 60 or more blooms. But even if all you ever got was just one solitary bloom, if you grow a scented variety it is worth it for that one heavenly bloom alone. There are even repeat flowering irises. Varieties like "Victoria Falls" flower all summer long. Oh yes.

Gaura or Whirling butterflies

Perhaps my absolute favourite: a large, upright, bushy perennial with long slender stems bearing an endless profusion of light airy flowers that dance in the lightest breeze. It is an utter delight. It comes in every shade of white and pink but I prefer the plain white - the buds start pink but open to white. Glorious!

Figs

Beautifully scented leaves, delicious fruits, what else do you need to know? Brown Turkey and Brunswick are Britain's most popular varieties but we also grow two exotic French varieties which are thriving in our Suffolk garden whose labels have been lost...

Do I really need to mention Rosemary, Lavender or Escallonia... Or any of the wonderful varieties of geranium (special mention for Rozanne, the perpetual flowering sterile variety that flowers right through to the first frosts)... Or Hollyhocks (which I have seen growing out of cracks in paving), or alchemilla mollis... Or agapanthus...

So there you have it. Some fabulous plants for you to enjoy in your mercilessly hot dry border...

Peter Probert

SUMMER RISOTTO

SERVES 6 COOKS IN 45 MINUTES



Ingredients

1.1 litres vegetable stock

2 cloves of garlic

3 cups of (frozen) garden peas

Zest of one lemon

2 tablespoons olive oil

400 g risotto rice

1 large onion

Bunch of asparagus 100g Feta cheese

60 g Parmesan cheese

(Unsalted) butter

2 wine glasses of dry white wine

A handful of herbs - flat leaf parsley, mint and thyme

Preparation

- 1. Heat the stock. Peel and finely chop the onion and garlic, trim and chop the asparagus into small pieces.
- 2. Grate the peel of the lemon, chop up the herbs and cut the feta cheese into small blocks.
- 3. Finely grate the Parmesan.

Cooking

4. In a separate pan, heat the oil and 1 small knob of butter over a low heat, add the onions and garlic and fry gently for about 15 minutes, or until softened but not coloured.

6. Once the wine has cooked into the rice, add the first ladle of hot stock and a good pinch of sea salt. Turn the heat down to a simmer so the rice doesn't cook too quickly on the outside.

7. Add the asparagus pieces then keep adding ladlefuls of stock, stirring, allowing each ladleful to be absorbed before adding the next. This will take around 15 minutes. Taste the rice, is it cooked? If not, carry on adding stock until the rice is soft but with a slight bite. If you run out of stock before the rice is cooked, add some boiling water (or wine).

8. At the same time, cook the peas in boiling water.

9. Once the rice is cooked, add the peas, lemon zest, herbs and Feta cheese, then stir well.

10. Serve adding some Parmesan cheese to each helping.

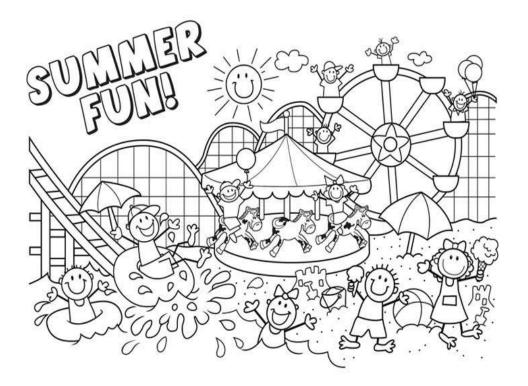
As an alternative to asparagus, you can substitute a half head of celery or a fennel bulb. These should be chopped finely and cooked with the onion and garlic.

Frank Taylor



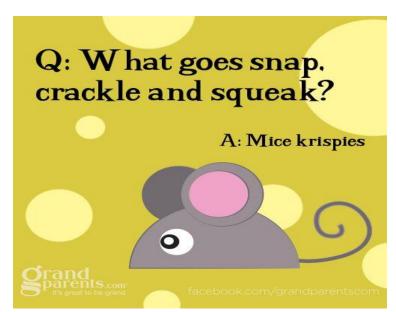
Don't be shy Let's celebrate talent and creativity in Lindsey!

Please email Sarah - <u>SMTerndrup@aol.com</u>



Joke Corner!

- Q. Why do bananas use sunscreen?
- A. Because they peel.
- Q. Why are gulls named seagulls?
- A. If they were by the bay, they'd be bagels.
- Q. Why don't oysters share their pearls?
- A. Because they're shellfish.
- Q. What do you call a snowman in July?
- A. A puddle.



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KERSEY CEVCP SCHOOL REPORT FROM HEAD TEACHER APRIL 2018

We are a well-supported and over-subscribed Primary School. We are a friendly, inclusive school, committed to the wellbeing of every child and enabling them to achieve their full potential. All our staff, governors and parents work closely, resulting in a supportive, successful effort to ensure all the children excel in their own way.

The values of the school are We Care, We Believe, We Strive and We Achieve. This echoes the ethos of a caring and Christian community and this is even more visible with the introduction of 'Open the Book' where Bible stories are read and acted by the children. As a Church school we have close links with our local Church, holding whole school assemblies at the Church three times per week.

Our school facilities are well utilised and have been developed in the last year to ensure the use of the outside area is engaging for all and that learning opportunities are maximised. The school accommodation does not include a school hall or canteen but the four class bases are well used by 76 children and four teachers along with all the other staff. We lease the village hall for certain indoor sporting activities and an annual performance. Other sports are conducted outside in the playground or on the Village Glebe, which is also used at lunch times for games.

Children are constantly involved in exciting curriculum activities such as museum visits, sports tournaments, residential trips, music festivals, arts and other educational visits to support a broad, balanced and creative curriculum for every child. We offer a range of 'out of hours' school clubs ranging from a variety of sports to piano, guitar, French and drama.

This year has been additionally exciting as we have entered a partnership with Hintlesham C of E Primary School, sharing a Head Teacher in order to

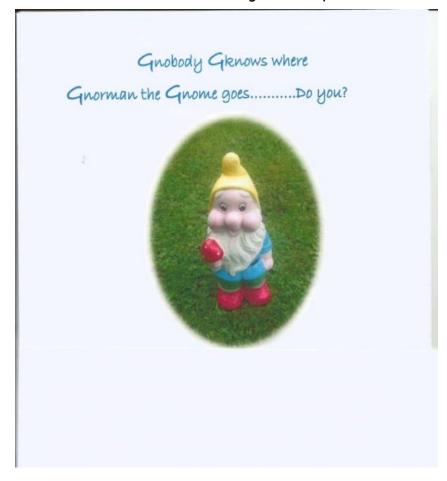
strengthen the future of both schools as we move into the future. We are most definitely a very busy little school.

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GNORMAN THE GNOME

Congratulations to Michael Moore of Folly Farm for finding Gnorman.

Gnorman will be hidden again shortly.



Keep your eyes peeled and

if you're the first to find Gnorman, please contact Jacqui on jacquidelhaye@yahoo.com to collect your prize

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St Peter's is the parish church of the small village of Lindsey which has some 180 inhabitants. The church tower fell down in 1836 and was then replaced by a small wooden structure. Despite this, Nicholas Pevsner considered St Peter's to be one of the fifty most beautiful parish churches in Suffolk. The reason is that its thirteenth and fourteenth century architecture is unusually light and at all times the church has a calm and peaceful atmosphere.

The number of regular worshippers is small so we concentrate on holding between four and six services a year to which a congregation of some thirty or forty can be attracted. In view of this situation it is intended that St Peter's shall become a Festival Church once the necessary measures have passed through the General Synod.

Financially speaking our heads are just above water. The dangerous electrical wiring has been replaced and the ancient lime trees around the churchyard have received the quinquennial trimming in order to reduce the risk of a tree falling on to the church or a neighbouring house. The total net cost of these

works is some £8,000 which has generously been met by the Friends of St Peter's. Contacts with appropriate bodies for obtaining grants to offset these costs are in progress.

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The Friends are an independent body founded in the year 2000 to raise funds for the upkeep of the church fabric. Without the Friends it is unlikely St Peter's could survive.

Statistics

2015 1 Funeral2016 1 Baptism2017 1 Marriage

Michael Moore Churchwarden 12 March 2018

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REPORT FOR THE ANNUAL PARISH MEETING, LINDSEY 2018 from THE FRIENDS OF ST PETER'S CHURCH LINDSEY

The Friends Committee: Chair Frances Moore, Treasurer David Ross, Members Lu Salway, Sarah Terndrup and Jacqui Delhaye. Jean Taylor joined the Friends Committee in December.

The Friends held two fundraising events during the last year: the Wreath Making activity in the Village Hall in December and the Annual Soup and Cheese Lunch at Folly Farm in March.

The Harvest Supper, which had previously been an event organised by the Friends, was held in October 2017 at the Red Rose Pub and much enjoyed by 21 participants. The Red Rose generously donated £4 from each ticket sold to the Friends. It is planned to repeat this arrangement in October 2018.

The Friends were called upon by the Parochial Church Council to assist them in meeting the cost of two essential expenses during the year: firstly, the electrical rewiring in the Church, and secondly the cost of ensuring that the lime trees were of no threat to the Church or houses nearby. Both of these costs were met by reserves accumulated for Church fabric expenses.

Frances Moore
Chair of the Friends

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Funding for first time central heating systems

Up to 100% funding is available to install first time central heating systems in Suffolk residents' homes. This funding from National Grid's Warm Homes Fund has been secured by Suffolk County Council and the district and borough councils to help more than 500 fuel poor households in Suffolk over the next three years.

In Suffolk there are still a large number of houses that do not have a central heating system with a boiler and radiators. Cold homes are not just uncomfortable to live in, they can also have a negative effect on health.

Residents must own their property or be privately renting (i.e. not a council house or housing association property) and <u>must not</u> have an existing central heating system (a boiler and radiators). Eligibility criteria apply and may be linked to income. For more information see www.greensuffolk.org/whf

Anyone who would like to know more about the scheme can contact us by:

- Completing the online enquiry form at www.greensuffolk.org/seaenquiry
- Calling the Suffolk Warm Homes Healthy People service on 03456 037 686 (local)

E-mailing sea@eastsuffolk.gov.uk quoting the "Warm Homes Fund."



This is a new service we will be including in every issue of the Newsletter.

If any Lindsey residents have articles which they would either like to sell or give away they will be able to include a free

advertisement and photograph in the Newsletter.

Copy should be sent to Lynne Walters on lwnw6.lwegmail.com before 16th August 2018. Please ensure you include your contact details in your advert.

Width: 7ft 3". Depth: 3ft 3". Height: 2ft 1"
Offers in the region of £375. Call Jacqui on 01787 212273



Both sofas in very good condition.

25

FOR SALF

2 Seater Sofa upholstered in washable Ultra Suede.
Width: 6ft. Depth: 3ft. Height 2ft
Offers in the region of £220. Call Jacqui on 01787 212273



3 Seater Sofa upholstered in washable Ultra Suede.



8 Lower Brook Street, Ipswich IP4 1AL t:01473 226226 f1: 01473 230052



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BACKS FOR THE FUTURE

Lucinda A Salway DO, Registered Osteopath Now at Kersey Mill

info@backsforthefuture.co.uk

Mob: 07818 420029 / Tel: 01449 74072

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Lindsey Village Helpful Hints

CHURCH: St Peter's Lindsey

Church Warden: Michael Moore 01787 210373

DOCTORS: Bildeston Health Centre: 01449 740254

Hadleigh Health Centre: 01473 822961

FARM SHOP: Hollow Trees: 01449 741247 GARDENING WORK: Lister Countryside Services

Chris: 01473 805792 / 07919 287656

CARPENTERY/JOINERY: Bryn Hurren:01787 210854 / 07771 508348

HOUSEHOLD RUBBISH: Bins collected on Friday. Black bin one week. Blue

and Brown following week. Recycling centre in Hadleigh.

Bottle bank at the Lindsey Rose

MILK DELIVERIES: H. Byham & Sons Ltd. 01787 372526

NEWSPAPERS: Delivered news 01622 719446

POST: Boxes at Lindsey Rose & White Rose House.

VET: Highcliff Veterinary Practice

VILLAGE HALL: Contact Vanessa Whymark: 01473 822439 /

07817 852328

TABLE TENNIS: Contact Simon Frost: 07768 828362 YOGA: Wendy Woo-Lake: 07939 111693

JAZZ BAND: Rehearsing in the Hall alternate Wednesdays.

THE LINDSEY ROSE: Tel: 01449 741424

NEWSLETTER: jacquidelhaye@yahoo.com/

lindseynewsletter@gmail.com

PARISH COUNCIL: Chair: Clive Arthey

Parish Clerk & Responsible Financial Officer: Vicky

Waples, Tel: 01284 787178 Email: lindseypc@outlook.com