

NORWOOD GREEN NEWS

Newsletter of the Norwood Green Residents'
Association & The Norwood Green Village Hall
Charitable Trust
June 2013 Edition 107



Chairperson's Report

Hi everyone, everything is in bloom again and doesn't our village look nice.

One thing I would like to mention here is that I was walking down Village Street and I observed a young woman trying to manoeuvre a pram, young toddler and a dog into the road because someone had parked vehicles on the pavement. Do please ensure that you are considerate to pedestrians and do not allow people visiting your property to park on the pavements.

There have been a few thefts of vehicles in the village along with petrol being stolen from cars - please ensure you lock up your vehicles.

Residents' meetings are on the 2nd Tuesday in the month starting 7.30pm in the village hall and last for about an hour. Please join us.

Wendy Ramsden

Curry Night

Village Hall Saturday September 14th - 6:30 onwards

Further to the ever popular Sunday lunches which have taken place, we are expanding our talents (Or lack of them!). Amateur chefs from the village such as myself and whoever else I can rope in for the job, will be serving a taste of Asia. Spaces will be limited to around 30, costs are yet to be finalised; it is expected to be around the £10 head mark. As with previous events, you are welcome to bring your own alcoholic refreshments. If you would like to attend could you please contact one of the below and we will pencil you in for an evening of tantalising Eastern charms.

Jonathan Dent 07803 266757 jd191107@yahoo.co.uk
Linda Webster 602830 norwoodgreennews@yahoo.co.uk

Regular Meetings In The Village Hall

If you would like further information about any of the classes
please enquire on the hall phone number, **07938 97525**

Monday

9.30 am to 10.30 am Pilates, class teacher Wendy
11.30 am to 12.30 pm Tai Chi, with Angela Lewis
2.00 pm to 3.30pm Coffee Afternoon
7.30 pm to 8.30 pm **Gentle keep fit
Every 3rd Monday 7.30 pm to 9.30 pm Art Circle
(September to April only)

Tuesday

Every 2nd Tuesday 7.30 pm Residents Association Meeting

Wednesday

9.30 am to 11.15 am Yoga, class teacher Vivienne Stott
11.15 to 12.15 am Tai Chi, with Angela Lewis
5.15 to 6.15 pm Pilates, with Mark Anthony

Thursday

7.30 to 9.00 pm Table Tennis, Open to all

Fridays/weekends

The hall is usually left free of regular events but it is available to book for parties, meetings etc. Priority will be given to village residents.

**Please note during the summer months the Monday keep fit group will meet at the same time at the hall to go walking, weather permitting.

Front cover: Magpie in the Hedgerows

Jubilee Fete Funds

The Jubilee Funds

At the April Residents Association meeting proposals for the use of the surplus funds raised from last year's Queens Jubilee day were put forward.

All suggestions were whittled down and the following were put to the vote:

- New village Notice board to be located on Village Street opposite the end of the top of Rookes Lane, somewhere along from the BT box.
The cost for this, which replicates the existing one close to the village hall, is £650.00.
- New beech hedges to be purchased and planted around the children's play area.
This will be carried out by Calderdale Council towards the end of what is known as summer and the approximate cost will be £350.00
- The letter from Buckingham Palace with some history on the clock tower to be framed and displayed in the village hall.
The approximate cost will be £90.00
- Any residual money...approximately £30.00 to be spent on bulbs or seeds to be planted in the greens area at the top of the village.

The vote was 100% in favour with no abstentions or objections.

Progress:

The new village Notice board should be completed by end of week commencing 20th May and installed shortly afterwards.

The beech hedges are planned to be installed during the autumn period.

The framed letter and photos should be completed in week commencing 27th May and will be on display by the next residents' association meeting.

Andrew Parker

Norwood Green Art Circle

The monthly demonstrations of the Art Circle ended on 15 April for the summer recess - the next one will be on 16 September (always the third Monday of the month).

During the summer, a few members usually visit Holmfirth Art Exhibition and the Ilkley Art Festival - other events may be organised on an ad hoc basis.

The last demonstration on the 15 April was given by Derek Stansfield who produced two landscapes in sepia tones by using old coffee grains and a paste mix of instant coffee - a very interesting technique!!!

Guests at our demos are always welcome and membership is open to anyone with an interest in art (only £12 per annum). I hope to see our current and hopefully potential new members on the 16 September - demos start at 7.30 p.m. prompt. Let's hope the sun shines this summer. Regards to all, Walter

A painting of bluebell woods by one of our residents. (In colour on the website).



Commons and Greens

The Planning Inspectorate have approved the section 38 application for work on the greens. The conclusion of the report states- "I am satisfied that the proposed works will not Materially harm any of the interests set out in paragraph Six. Indeed they will benefit the local community and enhance the appearance of the area. I therefore conclude that consent should be granted for the works." Mr Philip Schofield is planning to attend the next residents meeting on 11th June to give fuller details.

The planned work on Hill Top Green was completed in late February/early March, i.e.' clearing the brambles, undergrowth and saplings, which has resulted in a much improved appearance and tidiness to the hill top. Further work may be carried out subject to discussion with the council and residents. The hedging for the children's play area is scheduled in for the autumn.

The Hawthorn Tree

By now most of the hawthorn trees around the village will have started to display their splendid cascades of white blossom. The following is a collection of snippets of lore and information regarding this ancient tree. Hawthorn trees can become as old as 400 years. There are many names for hawthorn, including: may, whitethorn, haghorn, aglet, heg-peg, hipperty haw, quickthorn, ladies' meat; haws are also called chucky cheese, cuckoo's beads and pixie pears.



Sketch of a local hawthorn hedgerow

Household uses

Another nickname for hawthorn is the bread and cheese tree, because the leaves are good as a tasty spring snack.

Make wine from hawthorn flowers. It eases insomnia and supposedly cures acne.

Haws are good for wine, jelly, chutney. They are good for sore throats and upset stomachs.

Hawthorn leaves were a tea substitute

Hawthorn wood is used for small, lucky knife handles. Its roots were used for combs and delicate ornaments. The wood burns green and makes good charcoal and fuel wood, though it is bad luck to burn it.

Luck

There are many hawthorn spells for good luck, e.g. plait a crown of thorn and leave it out for the fairies, who will bring blessings.

On May morning, gather hawthorn to make garlands to decorate houses and byres for good luck.

The fair maid who the first of May / Goes to the field at break of day / And washes in dew from the hawthorn tree / Will ever after handsome be.

Destroying a hawthorn brings misfortune. If you fell a hawthorn, you'll lose all your cattle, your children or your money.

Bawming the thorn was an old ritual of dressing a hawthorn with ribbons at midsummer, for luck.

Hawthorn can symbolise satire or the backlash of a magical spell or wish.

Legend and History

Hawthorn was the badge of the house of Tudor, because Henry VII lost his crown and it was found in a thorn bush.

King Arthur overpowered the Hawthorn Giant, Yspaddaden, so that his daughter Olwen, the hawthorn goddess, could marry Arthur's nephew Culhwych

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We don't have a great deal of news for this issue but we have been given some lovely recipes which hopefully you may enjoy. Thanks to those who have sent these in.

Cheese Biscuits

3oz butter
3oz plain flour
2oz grated cheddar cheese
1oz grated parmesan
1 egg yolk
2 teasp cold water
Shake of cayenne pepper

Mix flour and butter in food processor.
Add cheeses and cayenne and whiz.
Add egg yolk and water, whizz until forms a ball.
Roll out to $\frac{1}{4}$ to $\frac{1}{2}$ inch and cut into strips and then diamond shapes.
Bake for 15 mins at gas mark 7 or 210'C.
Enjoy with a large gin and tonic!

The White Beare Ball will be on Saturday the 27th July in the marquee, from 7.00 pm. There may still be tickets (£50 each) available. Please contact any member of staff if you are interested.



MRS ODDY'S SCONES: to go with strawberries

The late Winnie Oddy and her brother Eric Slicer were much admired for their creative talents. They were both regular attenders at the Norwood Green Art Circle. Winnie always made a grand entrance and she brought with her a tin of buttered scones. Here is the recipe in her own words.

Ingredients for making three rounds of four scones.

10 ozs Self raising flour

4ozs sugar

4 ozs Stork margarine

A handful of sultanas

A pinch of salt

1 egg

Milk ... about as much in quantity as the egg. There should be about 4/5ths of a teacup when they are well beaten together.

Rub the fat into the flour, sugar & salt (or give it a few burst in a processor). Add the currants . Mix to a dough with most of the egg & milk mixture. Do not use it all straight away, as if it is a big egg, it may make it a bit sticky and soft.

Divide the dough into 3 roughly equal balls, place on a baking tray and wash the tops with the rest of the egg & milk (or just milk if you have used it all). Flatten slightly and make a cross on the top, not too deep, with a knife.

* Leave them in a warmish place for ten minutes or so before baking.

Bake at 185° C. They take about 10 to 15 minutes, but need watching towards the end. Remove from the baking tray (I use a fish slice) and cool on a wire tray.

I like them best the same day, with plenty of butter but they are very good toasted, for quite a few days.

* I used to put them straight into the oven, but once when I broke off at this point to have a long chat on the phone, I found that they had already started to rise and they were lighter and better than ever.

First published in NG News Dec.1997 submitted by C. Wells

Banana Cake

This cake is a favourite of my son Oliver and his friends. When I recently visited Oliver in Australia where he now lives, he had been saving all his over ripe bananas in the freezer ready for me to bake lots of cakes when I arrived! We all like lots of prunes and walnuts in the cake but they are not essential if you don't like them or have a nut allergy. Frozen bananas are good for this cake but I like to mix them with a couple of firmer bananas, as the frozen ones tend to be rather liquid when thawed.

INGREDIENTS

1lb over ripe bananas
2-3 eggs beaten
3oz butter
6oz granulated sugar
7oz self raising flour
½ teaspoon salt
¼ teaspoon bicarbonate of soda
Chopped walnuts, as many as you like
Chopped stoned prunes, as many as you like
Pecan nuts for top of cake

METHOD

Pre-heat oven to 180 C, 350 F, GAS 4
Mash bananas and set aside
Cream together butter and sugar until pale and fluffy
Add eggs and bananas and beat until smooth(ish)
Fold in flour, salt and bicarbonate and mix thoroughly
Mix in walnuts and prunes, I find the mixture appears to be rather sloppy at this point, but don't worry, it generally turns out ok!
I usually bake this in a 2lb loaf tin and put plenty of pecans on the top
The cake usually takes between 45-60 minutes to bake, but like most things it's pretty variable
It's fabulous when eaten still warm, but will keep for a good week, although it doesn't usually last for so long.

Norma Collins

Walks, Rambles and Bridleways

Calderdale council were contacted recently to enquire about a new item for our village website. As many of us enjoy both short walks and longer rambles in our lovely local area as well as further afield maybe the following would be of interest. Not everyone will have a paid membership of Ordnance Survey but a free viewing service is available. The Map Review Officer of the Highways Dept kindly provided the following information.

Examples are given of local areas but the OS open space system can be used for the whole of the U.K. You will find lots of options e.g. view free online maps, devise your own walks and print off the route following recognised footpaths, plan your whole journey with an estimate of time taken etc.

Regarding your enquiry about putting a map showing local public bridleways and footpaths on the Norwood Green website: I can suggest a few options. Firstly, you could link to Calderdale Maps Online, http://map.calderdale.gov.uk/connect/?mapcfg=Transport_Network which shows the street network, public rights of way etc. Users can also print off extracts, and turn on and off the various layers. The map opens showing the whole of Calderdale, but there is a search box.

Alternatively you could create a map using the free OS Openspace web map API– the 1-50K ‘Landranger’ mapping is available, which shows footpaths and bridleways, although not the larger scale 25K mapping, which is only available in the Pro version. <http://www.ordnancesurvey.co.uk/oswebsite/web-services/os-openspace/api/index.html>

You might also find the Where’s the Path? app handy, which shows OS mapping alongside aerial photos from Google – <http://wtp2.appspot.com/wheresthepath.htm?lat=53.73958820445171&lon=-1.790221987187561&qz=14&oz=8>=1>

Hope this helps.

With thanks to Sue Watson from our website team

Sponsorship for this edition:

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Adverts may be placed in the Newsletter subject to space, charge- £20 per issue

Notices regarding village events may be placed in the Residents Association Village Notice Board free of charge at the discretion of the association

Contact: The editors, as below

**Hall Reservations and enquiries:
Contact number : 07938 975258**

Chairman of the Residents' Association: Wendy Ramsden

Hon. Secretary: Norma Collins

Hon Treasurer: David Sugden

Chairman of NGVH Charitable Trust: Maggie Heald

Village Website: www.norwoodgreen.org

Most of the Newsletter photos are in colour on the website

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