

NORWOOD GREEN NEWS

Newsletter of the Norwood Green
Residents' Association & The Norwood Green
Village Hall Charitable Trust
EDITION 119 MARCH 2016



CHAIRMAN'S REPORT

Hello everyone. Over the last few weeks there has been a woman aged around 30years knocking on peoples doors and saying that she would like to borrow money for a taxi to hospital to collect her son. This happened to my neighbour and she also came to my house with a story that she had arranged to meet my neighbour and as it was wet and cold could she come in and wait, I stupidly let her in and she stole money from my wallet. The police now have her in custody and awaiting sentencing. The moral here is don't believe anyone with a story like this.

Also, there has been a burglary in the village, kitchen window jemmied open, car keys stolen along with the car, mobile phone and house keys. Moral here is, don't leave your keys visible.

I am interested to know. Are there residents in the village who would like to know more about the ins and outs of the European Union: should we go or should we stay? If there is enough interest I could arrange a discussion group and invite a couple of people along who have information. Ring me and let me know if you are interested – 01274 602679.

A suggestion was made at the last meeting to have a mirror for motorists placed near the top of Norwood Green Hill. Comments please and where shall we put it if acceptable.

Last, we are to have a Norwood Green Village Fete on the 11th June further details in this newsletter.

Wendy P Ramsden
Chairman, Norwood Green Residents' Association

Front cover: Christine looking after the busy cake stall at the Christmas fair

Coffee Afternoon

Every Monday in the hall 2.00 till 3.30.

Tea or coffee and biscuits only £1

Open to everyone



The coffee afternoon is still going strong and very well supported. Please feel free to drop in any Monday for a drink and a chat, everyone will be made most welcome. Volunteers to help with the tea rota are always welcome, too.

The group held its usual Christmas party which again was very well attended, and John from Coley church also joined everyone for the afternoon; it was good to see Beattie make the lengthy journey to see everyone too.

A collection was held for the party and donations also given to help with the fund for the victims of the floods in Calderdale. A very impressive sum of £100 was sent to the flood relief fund,

Christmas Fair

The weather was dreadful but the fair was really busy nonetheless. It was lovely to see so many people calling in for a chat and supporting the Christmas stalls. The cake stall was busy, the tombola sold out and the mulled wine seemed to go down pretty well! A total of approx £590 was raised, a great amount for a small village.

At the residents meeting in January it was agreed that the funds raised at the Village Hall Christmas Fair would be donated to the Calderdale Flood Relief Appeal, and a cheque has now been issued to the fund.

Well done to everyone in the village for raising a great total of £690 for the flood relief fund

NORWOOD GREEN ART CIRCLE

Following the Art Circle Christmas Party which was well attended and enjoyed by all, judging by the amount of wine consumed! The Art Circle welcomed local resident Jane Gamble in January who gave a demonstration entitled "Paint it like Turner", Jane's knowledge and enthusiasm for her subject made for a very pleasant and informative evening.

During the evening, members were asked if they would be interested in Jane conducting some practical workshops which could be arranged if there is sufficient support.

The February demonstration (Mon 15th Feb) brings a welcome return of JEREMY TAYLOR a very popular artist and teacher. As always stated guests are very welcome at our meetings on the 3rd Monday of each month, starting at 7-30 pm.

Walter Smith

Monday Keep Fit Village hall 7.30 to 8.30

This is an informal keep fit group which runs its own exercises, and the cost of the hall hire is shared amongst the group. There is space for more people if anyone would like to join in, so please just turn up if you would like to have a bit of gentle exercise. In summer the group may go for walks instead if the weather is being kind.

Other Events

There is to be another of the popular foodie events at the hall in early March, when Jonathan Dent and Claire Webb are organising an Italian evening. Magnifico! Tickets have all sold at present, but no doubt further events will follow over the year.

Please watch the notice boards or newsletter (depending on the timing) for further info.



A couple of photos from the past, sorry I cant remember which year they are from, but they are on hill top for some kind of celebration (Coronation 1902?)



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The Queens 90th Birthday Celebrations

Saturday 11 June 2016
On the village green

Approx 2.00 PM onwards

Plans are being made to hold a party/fete on the 11 June to coincide with the weekend of London events marking the Queen's official 90th birthday. It is difficult to organise anything for the May14-15th weekend as some committee members, friends and helpers are not available those dates. Hopefully we may be luckier with the weather in June, too.

Arrangements are currently being drawn up and it is hoped that the final event will include some of the popular activities/entertainments we have had in the past for the Summer Galas and picnic days, to make a really pleasant, informal day .

These are some of the initial ideas, but please contact any committee member* if you have any ideas/suggestions/offers of help etc

- Food– there may be a mix of bring your own picnic and/or
- a few stalls: Burgers/barbecue etc
- GAMES/ROUNDERS ETC
- Possibly an outside bar and a marquee
- Tables can be provided but please bring your own chairs.
- Egg and spoon race

* or Tel Wendy 01274 602679



Please check regularly on the hall and village notice boards for updates and further information or requests for help
 Final details will be given in the June newsletter delivered on approx 27 May weekend.

Village Cenotaph Memorial

You may remember that in 2014 we were kindly given some interesting information about all the people named on the village Cenotaph. It was carried out by Mandii Rayner–Hey who has been a frequent visitor to the village where her relatives have lived; it was Mandii's great, great grandfather, Joseph Lumb Brook who was a trustee of the village school, publican of "T'Wheel Hoile" then of "The Olde White Beare'.

Her results are quite extensive and Mandii has put together some files as a result of her research. She has given a copy of these to the village and they are now stored in the village hall, at present in a large box in the store cupboard with a label on.

Please feel free to peruse these at any time and if you have any information for Mandii please do let her know. She would love to hear from you and welcome any help to see her research through so she can continue to build up her picture of the village.

Contact details for Mandii are given inside the box.

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Many thanks to Steve for sending another of his photo collection in. This is postmarked 1910 - I suspect it was taken the same day as the one of Coley Mill and there are probably more - do any readers have them?

Good Friday and Hot Cross Buns

A bit of history

As with many things we might call “traditional” the history of these small cakes eaten at Easter time is difficult to trace exactly. We have certainly had some type of cake to celebrate Easter for hundreds of years, at least since the Anglo Saxons celebrated the goddess Eostre. The Greeks and Romans also had some kind of festive spring cake, similar to our own hot cross buns. Their round cakes were a symbol of the sun, which was then divided into four by the cross mark, to represent the four seasons. Bread is frequently marked with a cross, to help the dough rise, but this was frowned on by the church after the Reformation except for special holy cakes.

There is a recipe overleaf which is based on the spiced buns sold in Tudor times. Even until 1784 bakers were allowed to sell spiced buns on special occasions only, incurring punishments if the rule was broken.

There is still a pub in London’s docklands called The Widows Son, where a hot cross bun is hung every Good Friday in a large net suspended from the ceiling, a practice dating from the early 19th century. All the old ones are still on the premises apparently despite their condition. It is in honour of a poor widow who used to live on the site now occupied by the pub. Every Good Friday she baked a bun for her sailor son expecting him home for Easter, but sadly he did not return. When the pub was built the lease stipulated from the outset that a sailor should hang a hot cross bun each year in memory of the widow.

Hot Cross Bun Recipe

These sound yummy if you want to try them, a bit time consuming but very therapeutic to make. If it's raining -again! maybe you could have a go, home made always tastes best ('cos you've made them!) If you use really fresh spices and grind them yourself they will be even tastier.

1 oz fresh yeast or 1 tablesp dried	2 oz soft brown sugar
1/4 pint lukewarm milk	4 tablesp lukewarm water
1 lb plain flour	1 teaspoon salt
1 teasp ground mixed spice	1/2 teasp ground cinnamon
4 oz currants	2oz crystallized peel
2 oz butter, softened	1 egg, beaten
2 oz granulated sugar	3 tablespoons milk

Makes 12 Buns

1. Mix fresh yeast with 1 teasp sugar until liquid, then blend in the milk and water plus 2 tablesps of the flour. Mix well and leave in a warm place till frothy. (Follow packet instructions for dried yeast)
2. Sift the rest of the flour, salt and spices into a bowl, add brown sugar, currants and the peel. Add to the yeast mixture and beat in the butter and beaten egg. Mix to a soft but not sticky dough that leaves the bowl clean.
3. Cover with a clean tea towel and leave until doubled in size. Turn the dough onto a floured board, knead lightly then divide into 12 portions. Shape each into a round and place on a greased and floured tray. Cover again and leave to rise for 30 mins or until the dough feels springy
4. Cut a deep cross into each bun and bake in the centre of the oven for 20-25 mins. at 220C/425F/ Gas7. Transfer to a wire rack. Dissolve the 2oz granulated sugar in the 3 tablespoons of milk and boil for 2 mins. Use to glaze the buns twice while still warm.

Sponsorship for this Edition

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Jonathan and Rebecca Dent	Richard and Angie Barwick
Chris Bowers	Brian and Marlene Holmes
Martin and Susan Vesely	

Hall Reservations and enquiries:

Contact number : 07938 975258

Business Adverts in the Newsletter:

£20 per issue subject to space

Contact: The editors: John and Linda Webster
3 Mayfield.HX38QT 01274 602830
or email norwoodgreennews@yahoo.co.uk

Notices only

These may be displayed on the Residents Association Village Notice Board for free, enquiries to:

Contact: Christine Ferneyhough...01274 678106

Chairman of the Residents' Association: Wendy Ramsden

Hon. Secretary: Norma Collins

Hon Treasurer: David Sugden

Chairman of NGVH Charitable Trust: Carole Dent 01274 602282

Village Website: www.norwoodgreen.org

Most of the Newsletter photos are in colour on the website

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