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Notices only

These may be displayed on the Village Notice Board for free
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Front cover: June roses

NORWOOD GREEN VILLAGE NEWS

Edition No: 148 June 2023



Chair Report from the NGVHCT

Hello everyone,

What a lovely Norwood Green Spring seems to have sprung and we are looking at our best.

The Trust was busy with the Easter Fair and Coronation Tea, which were both hugely successful and many thanks are due to the newly formed Events Team. They pulled out all the stops and are a credit to the Village. Although these events were more fun than fundraising, they did raise £550 in total which will be well spent on keeping the Hall in tip top condition.

There are plans afoot for the remainder of the year, details in this Newsletter and on our website and I hope there will be something for everybody – I look forward to seeing you all. As always, Village events do not just happen and our Events team can use willing helpers. If you can spare a bit of time, please do come to the meetings – we don't bite and even have a bit of fun. Many hands do in fact make light work!

On a domestic note, the new heating system seems to be working really well and costs going down. Also, Kevin Hobson, our new caretaker, has spruced up the exterior of the Hall and mended the Notice Boards as well as fine tuning our Health & Safety procedures and general issues indoors. Many thanks to him for his enthusiasm. My thanks to all the trustees, whether before or behind the scenes and, as always to John and Linda for continuing to produce this Newsletter.

I promise we will continue to run the Village Hall Charitable Trust to the best of our ability and wish you a happy and healthy Summer.

Carole Dent,
Chair, NGVHCT

Norwood Green Village Hall Regular Class Timetable

Monday Afternoon Tea & Coffee	14:00 to 15.30	Committee and Volunteers	07938 975258
Tuesday Morning Yoga Class	9:30 to 10:30	Estelle Mulcahy	07812 117457
Tuesday Evening Gentle Keep Fit Please note class only runs Oct to March.	18:30 to 19:30	Veronica Flint Williams	07785 248599
Wednesday Morning Yoga Class	09:30 to 11.00	Class teacher Vivienne Stott	07761 952925
Wednesday Evening Beginners Ballet	18:30 to 19:30	Kay Radcliffe	07970 212858
Wednesday Evening Ballet for Adults	19:30 to 20:30	Kay Radcliffe	07970 212858
Thursday Evening Table Tennis	18:30 to 20:00	Alan Condra	00747 004096
Saturday Morning Dru Yoga Class (Every third Saturday of the Month)	09:30- 11:30,	Leanne de Courcy	07949 238945
Saturday Morning Yoga Class (Every Saturday except 3rd Saturday in Month)	10:00- 11:00	Sue Dickie	07947 307845

BUS TIMETABLE

Our village bus service is still running regularly and if anyone would like the times here's a reminder.

Norwood Green Village to Halifax and Return

<u>NG to HX</u>	<u>Return from Halifax</u>
MON-FRI 9.30	11.50
12.10	14.20
SAT One bus only, to halifax at 9.30	

The Village Hall

There is now a book, hanging below the notice board, in which you can write details of any problems or issues with the building you find whilst using the hall. Many thanks to Kevin Hobson for setting this up. Kevin will check the book regularly and see to it that everything is dealt with.

New Yoga Class



Suitable for beginners and more experienced yogis

10.00 – 11.00 In NG village hall

Every 1st 2nd and 4th Saturday every month

JUNE 3rd 10th 24th
JULY 1st 8th 22nd

Drop in £8.50 6 week block £45.00

Booking essential: suedickie@hotmail.com

Report from the CIC

Dear Resident,

As Chair of the old Residents Association and now the Norwood Green Better Place (soon to be officially known as Norwood Green Village Association CIC), I have had the opportunity to work with some fantastic people who all have the local community at heart. The one thing I think we are missing, is more engagement with Residents to truly find out what issues concern you and what we, as a community can do to improve it.

We have made great strides since the CIC came into existence with projects completed that we are rightly proud of but there is more to be done. To do this we need more hands, currently we have 6 directors of the CIC but it cannot fall on them to put in all the work. It is vitally important we have others, who may not want to be directors and attend monthly meetings but can join in on the improvements you, as residents, want to see.

To that end we are holding an engagement meeting on Tuesday 27th June in the Village Hall at 7:15pm. This will be a totally informal affair with refreshments being on offer. We would like to see as many of you in attendance where you can air your views and, more importantly, offer your opinions and services on how best we can achieve our community goals.

We look forward to seeing you on the 27th June.

With very best wishes,

Jonathan Dent

Chair, Norwood Green Better Place CIC



Norwood Green Village Engagement Meeting

**Tuesday
27th
June**

An opportunity for all residents - new and old -
to meet and discuss all things village life,
projects or events you would like to see. Or
discuss opportunities to get involved.

Drinks and Nibbles Provided!!

Norwood Green
Village Hall 7.15pm



The hamlet is much the same today, being at the top of a valley with no through roads. Because people worked the land they did not move too far and as the family grew so the name became established. Census records show a great number of the family in the local area, continuing into the 19th and 20th centuries. Many of them were greengrocers, which is what my father was. I guess it's the genes makes me do all this jam and marmalade.

In the 14th century the family were clothiers and inherited Shibden Grange. Gilbert Saltonstall bought Lower Rookes Hall, around 1563, also Winteredge at Coley. His son, Sir Richard Saltonstall, born in Lower Saltonstall, became Lord mayor of London (1597) and his portrait, said to be painted by Rembrandt hangs in the Tate gallery. Sir Richard's first wife was Grace Kaye (a descendant of Edward III). I've no idea if I am descended from Edward 111, maybe if he made marmalade that could be a clue.

The family were involved with the early colonies on the east coast of North America, and Richard had interests in the East India Company. One of Richard's grandsons, Nathaniel, born 1629, was a judge residing in Massachusetts, who was appointed to the Salem witchcraft trials. However, he refused to serve, and returned to his plantation, by which I imagine he must of course have been a slave owner.

Many descendants live in the Boston area, one of them becoming a senator. It's a bit sketchy between 1700 and 1800 but after that several of the Yorkshire Sattenstalls seem to have found their livelihood in trading fruit and vegetables. One other ancestor makes an early appearance in the Halifax manorial court rolls being up in court around 1250 for brewing her own beer with her friends and selling it. Life can be so mean.

Linda Webster

Editor

The Cragg Vale Coiners and Other Tales

I hope everyone will bear with me if I take the opportunity to include a little about my own family history, as it relates closely to where we live. I am prompted by the latest offering from the cultural hub which Calderdale has currently become; if Halifax is not cited as a representative town on the news then it's another tv drama or film, showing the Piece Hall, local cobbled streets or moorlands. Fabulous to see our local district showcased so widely though and it looks great. I did not particularly like the book, *The Gallows Pole*, but watched it as I have been interested in the Cragg vale coiners for a long time. It won't spoil the story to say an ancestor of mine was haplessly drawn into some corn riots with a man called Thomas Spencer who was at one point approached by the Coiners to carry out illicit deeds. They were both imprisoned for the riots and became the last two people to be subjected to a public hanging on Beacon Hill.

I actually found the programme quite funny, once I got past the swearing and thought it was good to create strong characters in basically two small rooms. But the remoteness of the moorlands was the reason the coiners were so successful so I expect more outside shots will feature as the tale proceeds.

It was during a casual conversation with another village resident that I also found a connection to Thomas Spencer, who has descendants living in Calderdale. My distant ancestor was called Mark Sattonstall. He was born in Halifax in 1764 and joined the army aged 17, but was then discharged aged 19 when they reduced its numbers. Sadly he became mixed up in the riots and that was that. He and Spencer are both buried in Heptonstall churchyard.

The name Sattonstall is quite interesting (also recorded as Saltonstall and Sattenstall –my name). It doesn't come from a trade like many names such as Lister, Dyer, Milner etc. but from the area of Saltonstall, a tiny cut off hamlet near Wainstalls (by the Cat l'the Well pub). The name was first recorded in 1196.

Fig & Serrano Ham Picnic Bread

500 gm ciabatta bread mix	4-5 fresh figs, thickly sliced
15 sage leaves	½ an onion thinly sliced
4 tbsp good-quality olive oil	100 gm serrano ham slices
2 garlic cloves, crushed	flaky sea salt for sprinkling
plain flour, for dusting	



Method

Make up the bread dough according to packet instructions. Once risen, knock out the air then divide into 8 portions. Roll each to a flattish bap shape on a lightly floured surface and arrange in a roughly 20 x 30cm roasting tin. Toss the sage leaves, figs, onion and ham with 1 tbsp of the oil, then scatter these over the top. Press the toppings into the bread a little, and spread the bread to fill any gaps. Cover loosely with oiled cling film and leave to rise for 20 mins until it has puffed up. Heat oven to 180C/160C fan/gas 4. Drizzle over the remaining oil, sprinkle with sea salt and black pepper, and bake for 30 mins until risen, golden and crisp on top. Leave to cool in the tin for 15 mins, then transfer to a wire rack to cool completely. Transport in the tin.

Watermelon Salad

In a small mixing bowl, whisk together olive oil, lemon juice, red vinegar, lime juice, cayenne, honey, your favourite hot sauce (optional), salt, and pepper. In a large bowl, combine watermelon, cucumber, feta, onion, and chopped mint in whatever quantities you like. Toss with the dressing and garnish with mint. Refrigerate until ready to serve. It will keep overnight.



Coronation Tea

Well, what a delightful afternoon, a lovely atmosphere, delicious homemade food and you could even wear a paper crown. Fantastically well done to all the helpers who organised the day. Beautiful plates of sandwiches, full cake stands, jam and clotted cream looked delicious, and all washed down with tea and coffee in vintage teapots or drinks of Pimms, homemade Strawberry Gin or Prosecco. The hall was transformed with exotic plants, fresh flowers, balloons and trimmings, creating the look of a modern tea room with a vintage feel. The new plants in the garden pots outside made a lovely welcome too. The vintage crockery completed the nostalgic touch; many thanks to all those who loaned items for the day. A TV was arranged too showing the live Royal proceedings, and an impromptu quiz on a Coronation theme rounded off the event. It was a well organised afternoon, all really enjoyable and fun.



Easter Fayre Weekend

The kids all had a lovely time over the Easter weekend, and many thanks to all those who organised such a fab event for the children.

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Village Defibrillator

The St. John's Ambulance course held in March was very well attended and excellent; very informative and interesting. As they pointed out the more people who become aware of how and when to use defibrillators the better, though of course we hope it will not be necessary.