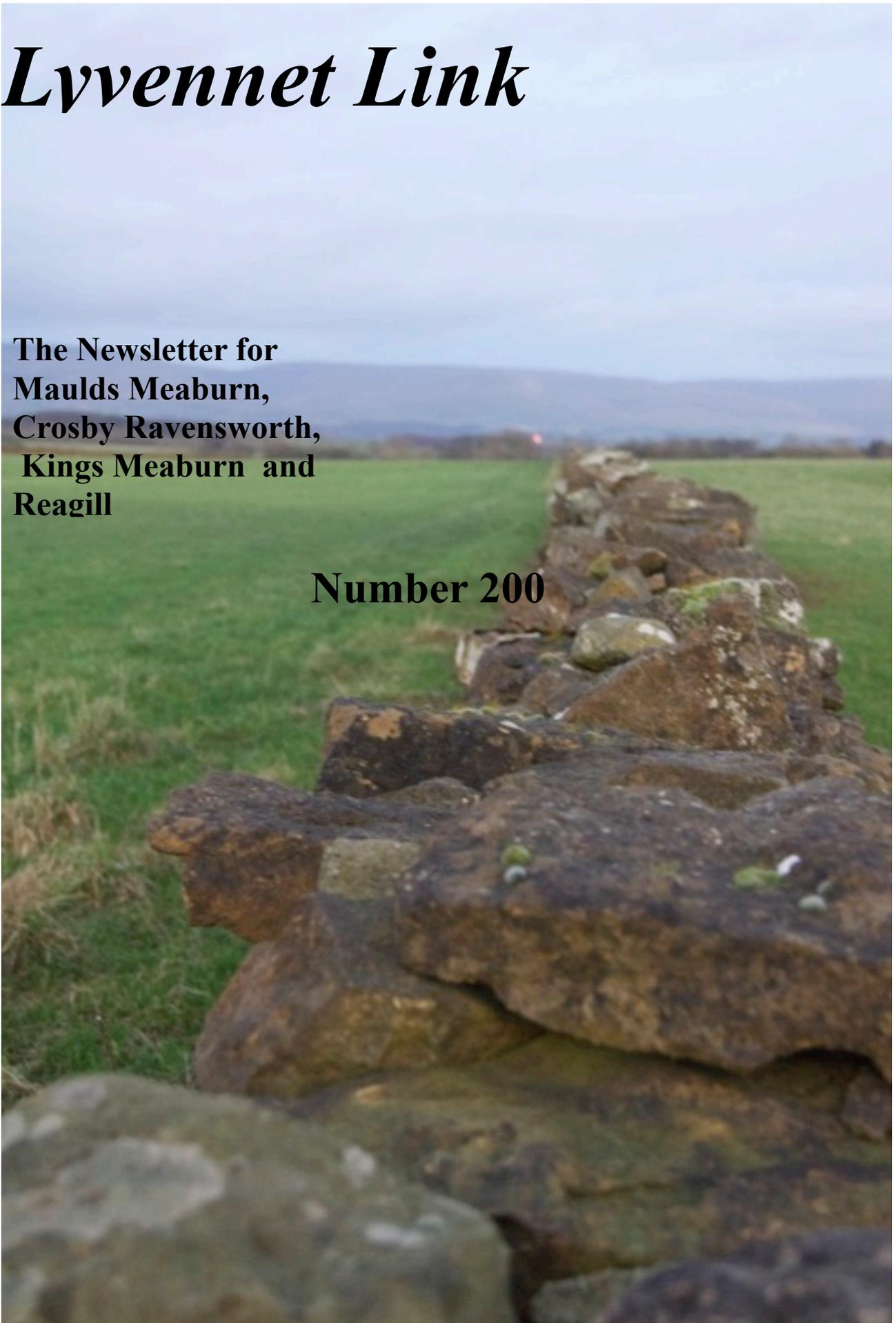


Lyvennet Link

**The Newsletter for
Maulds Meaburn,
Crosby Ravensworth,
Kings Meaburn and
Reagill**

Number 200



LYVENNET LINK

Next Issue - 1st July 2020 **Copy deadline 25th June 2020**

c/o Nick Thomas, Brackenslack Cottage, Maulds Meaburn. Tel. 01931 715 010

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The views expressed in this newsletter are not necessarily those of the editor, the Parish Council or MMVI. The right to edit any contributions is reserved and inclusion is subject to available space. Articles and contributions etc., would be appreciated preferably by e-mail nickthomas@macace.net. Please send items as either text in the body of the email or as a word document. (apple-mac files acceptable)
Please do not send Microsoft publisher documents as I am unable to open them.
Text as an image file (e.g. a scanned document or photographed page) is not acceptable.

This edition is being sent out as an email.

It has been kindly distributed by Darren and Sarah Rogers and Kitty Smith.

Their contact lists will not reach everybody, so please feel free to distribute this as you wish.

Welcome to the June edition of the Link.

The quality and variety of contributions continues with this issue and I would like to thank all of them as without contributions there would be no Link.

Particular thanks to the entire Rogers family as their output continues to amaze (they even managed to provide the winning entrant of the Fathers Day Card Competition organised by Kitty Smith)

And particular thanks to Kitty Smith who has organised most of the contributions including those for the Lyvennet Cookbook.

Vicky Welch suggests:

“it may be worth appealing for residents in the village to record their experiences either by photographs, videos or writing about their individual lives through these strange & challenging times.

For example, what do you miss, what don't you miss, what's new in your life, what's new in the village, how many people have you “met” that you've never spoken to before?

What's your daily routine & how significantly has it changed during the past weeks since the lockdown commenced? Have neighbours been helpful, kind or otherwise!?

If you are already keeping a record you may wish to share it with others at some stage. So, hang on to it & as & when we return to the new normal it might be worth a discussion on how best to show these to their advantage....over a tea tasting perhaps?! Or probably something a little stronger.... “

(You could even send them in to The Link.)

Please keep contributions flowing for the next issue.

Wishing all readers good health through these unusual times.

Nick Thomas.

NEWS FROM CROSBY RAVENSWORTH SCHOOL

Whilst our children continue to be homeschooled via resources on our website, they have had lots of fun too. Lucy from the Eden Valley Sports Partnership has been setting a PE 'challenge for the day' and there has been a 'Praise of the Day' in our church corner. Did you know that Albert Einstein didn't like to wear socks, and that a honeybee's true surface area is the size of a piece of toast.....they are just two facts of the days. Take a look at our school website for more great facts along with 'music of the day' and 'thought for the day'. In our hall of fame there are more photos of how our children have been keeping busy. They have been writing stories; enjoying bike rides; making videos; Danny has been looking after his new ducklings, and the children in class 1 have written some lovely letters to key workers thanking them for all their hard work. Lucy chose to thank Jon and Katie at the Butchers' Arms for staying open as she likes their chicken nuggets and chips and they are doing a great job. Best of all and a 'must watch' to go with a coffee/tea break is the video 'Crosby Super Heroes Save the Day....Crosby kids to the Rescue'. Just go to the school's website, click on the 'Parents' heading and then the 'Home Learning'. Until next month.....

Sarah Rogers

St Lawrence news

- There are streamed services [including a good one from last Sunday May 31st Pentecost] on the northwestmorlandchurches.org.uk website, which apparently appears via You tube
- Rev Stewart Fyfe came into St Lawrence to say Daily Office [which all clergy have to say, each day - normally in their church] on his own, in line with Government guidelines. It feels great that we are beginning to wake up from a two month long slumber
Sadly we will not be able to hold Open Gardens and Flower Festival as had been planned June 20/21

Alex Barbour

Sale of Plants on the church wall

Plant sales have been going really well and so far since March £208 has been raised for church funds. Thank you to everyone who has bought plants and to those who have donated plants to sell as well. If you have any surplus plants/seedlings you don't have a home for then bring them along, in pots and labelled, as there is always someone who can put them to good use. If you have any small plant pots going spare, you can drop them off on the church wall too.

Thanks again. Jill Winder

'THANK YOU'

Darren, Sarah and Katie Rogers would like to thank you for all of the lovely messages, kind words, cards, flowers and even a Shepherd's pie following Shona having been put to sleep on 13th May. Shona loved her walks both locally and further afield and was a familiar face in both Maulds Meaburn and Crosby Ravensworth. She had taken poorly and a trip to the vets and an xray showed that her lungs were full of tumours and so sadly too late for anything to be done for her. Shona was about 15 years of age and had lived with us for 4 ½ years after her original owner was unable to look after her through her own ill health. Shona soon became the fourth member of our family.

Shona never really understood FACEBOOK but our photo and video tribute to her, got 51 comments and lots of emojisnot bad for a four legged friend!

A GENTLE REMINDER

Due to COVID 19 the North Air Ambulance are NOT doing their usual collections from the bus shelters, and yet a large number of bags have been placed still in Maulds Meaburn shelter. I can appreciate that with more time at home having a 'clear out' has been a popular activity BUT the shelter is not waterproof and so were there to be a downpour the contents would get wet and be no good to anyone, which defeats the object of placing them there in the first place. So just a gentle reminder that if you are having a clear out of your cupboards please store any items at home ready for when the collections resume. As soon as I know when this will be, notices will be put up on the usual boards and on the local facebook pages.

THANK YOU –Sarah Rogers

Fathers' Day Card Competition.

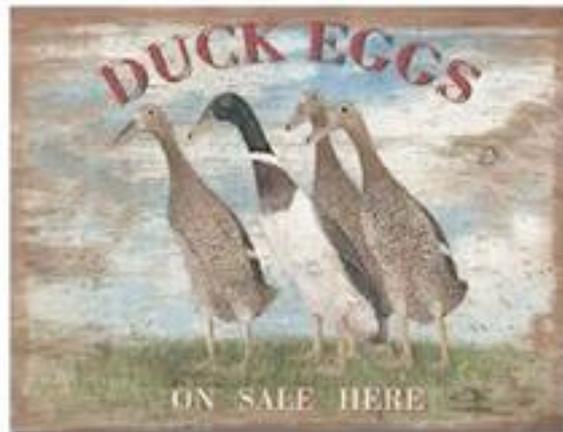


Katie Rogers.

Flowers delivered to your door

Laura Cooper on 07977594140

Also Alison info@yewbarrowflowerfarm.co.uk does deliveries
Jam Jar arrangements are very popular.
Telephone 07912353401



DID YOU KNOW.....?

You can now buy duck eggs in Maulds Meaburn.

**They are FOR SALE outside Hill House which is the white house,
on the left, two before MMVI, if coming from Crosby OR second
on the right after MMVI coming the other way.**

They are priced at £2.50 for six duck eggs.



FATHER'S DAY BRUNCH

21st JUNE 2020

10AM - 12PM

PRE - ORDER + COLLECTION ONLY

£7.50

Bacon
Sausage
Fried Egg
Grilled Tomato
Buttered Mushrooms
Black Pudding
Baked Beans
Hash Browns
Fried Bread

ALL PRE-ORDERS NEED TO BE WITH US
NO LATER THAN SUNDAY 14TH JUNE!

Our normal Sunday menu will also be running 2pm - 7pm

PLEASE RING US ON 01931 715500 TO
PLACE YOUR PRE-ORDER

Sorry its such a long pre-order, shopping is a nightmare at the
moment!



Takeaway Menu

Week Commencing Wednesday 3rd June 2020

Please place orders by ringing us on 01931 715500

OPENING HOURS

Monday/Tuesday	Closed
Wednesday/Thursday/Friday/Saturday	4pm - 7pm
Sunday - (roasts available)	2pm - 7pm

MENU

12" Pizza (gfr) - Margarita (v)	£10
- Veggie feast (v)	£10
- American Hot Meat Feast	£10
- Ham + Mushroom	£10
- Feta, Black Olive, Cherry Tomato	£10
- BBQ Chicken + Corn	£10
Cheddar, Mushroom, Onion + Pepper Quiche, New Potatoes, Salad + Slaw (v)	£10
Fish, Chips + Mushy Peas, Tartare (gfr)	£10
Chicken Satay Noodles, Sweet Soy, Pak Choi	£10
Fish Pie, Cream Mash, Peas, Bread + Butter	£10
Beef Madras, Fragrant Rice, Mango, Naan	£10
Pulled Pork Burger, Dry Slaw, Sweet Potato Fries (gfr)	£10
Vegetable Lasagne, Garlic Bread, Salad (v)	£10
Sweet + Sour Chicken, Fried Rice, Prawn Crackers (gfr)	£10
Greek Salad, Mint Yoghurt (v) (gfr)	£10
Beef Stroganoff + Rice, Soured Cream	£10
Scampi Tails, Dripping Chips, Peas, Tartare	£10

(gfr) - Gluten Free On Request (v) - Vegetarian



Sides - Skinny Fries / Dripping Chips / Slaw	£2
Garlic Bread Pizza	£4
Garlic Bread Pizza with Cheese	£5
Kids Pizza (choose from above)	£6
Chicken Nuggets, Chips + Peas	£6
Fish, chips + peas	£6
Cheeseburger + Fries	£6

**PLEASE ASK ABOUT OUR DESSERT SELECTION
+ TAKEAWAY DRINKS!**

How It Works

Ring us with your order on 01931 715500 from **3pm Wednesday - Saturday and 12pm Sunday.**

Select a collection time. We will limit to 10 minute time slots to make sure we comply with the advice. Please turn up to collect your order at the agreed time.

Please pay for your order over the phone with a debit/credit card. **I'm sorry we will not be accepting cash.**

We thank you for your custom at this worrying time and we very much look forward to resuming the normal personal service we usually offer.



HAVE YOU RUN OUT OF READING MATERIAL? IF SO MMVI CAN HELP.....

After weeks of staying at home, do you need some more books to read? If so there are shelves and shelves full of books, both adults and children's, on the shelves at MMVI. We have photographs of the shelves and lists of other available books which can be emailed to you, for you to then select which titles you would like. We can then arrange to drop them on your doorstep or leave them somewhere for you to collect. If interested please email sarrog@btinternet.com or ring Sarah on 715575, or m.jarvis746@btinternet.com, Margaret on 715441.

Monthly Weather Summary - April 2020

High pressure dominant - very warm, dry and sunny

In just a short space of time we have gone from flood to drought!

Whilst April may be (just) the driest in my records and the third driest of any month (since June 2007), locally it was far from being the driest.

The rainfall records for both Appleby and Newton Rigg are well over 100 years old and April 2020 was only the sixth and eight driest respectively.

But the combination of the sunniest April, the warmth and with dry, settled conditions, does set this April out as having been particularly fine.

April did have some quite warm days, two attaining 20c and the mean maximum temperature was well above average, but the same could not be said for the mean minimum which was only slightly above average.

Whilst the number of air frosts (2) was below average, the number of ground frosts (15) was above.

However, the dryness of the month was the main headline.

Whilst the rain that fell in the final few days did not prevent it from being a record breaker, rain still only fell on six days and how bizarre that just two months after the floods you could hear people stating that '*we need a drop of rain*'!

After a slightly mixed start to the month high pressure became dominant and ever present, only giving way to low pressure for the final few days, which apart from some occasional rain became quite cool.

MSLP of 1018.6 Mb was +4.9 Mb above the local average for the month and overall a mean minimum of 3.71c and a mean maximum of 14.40c saw the temperature 1.22c above the eleven year average for this site.

It was the warmest since 2014 and of the twelve now recorded, nine have been colder and two have been warmer - the highest maximum temperature recorded being 21.1c (10th), the lowest minimum -3.4c (14th).

Rainfall of 17.0 mm (Crosby Ravensworth School 16.5 mm - Castlehowe Scar 20.5 mm) was 30% of average for 2008-19 and made it the driest April (by 1.0 mm) in my record of thirteen years.

Northern parts of Cumbria saw rainfall percentages down as low as 7%.

During the month there was not a single '*day of*' snow, hail, fog, etc.

The mean wind speed at 8.77 mph was brisk but not exceptional - the maximum gust being 37 mph (2nd).

Tea Break Quiz

Brought to you in association with



Lyvennet Tea Club

- 1.) **What book starts with: *'This is a tale about a tail'*?**
- 2.) **Romeo and Juliet – what were their surnames?**
- 3.) **Gabriel Oak, Bathsheba Everdene and Sergeant Troy appeared in which Thomas Hardy novel?**
- 4.) ***'We shall go on to the end. We shall fight in France, we shall fight on the seas and oceans, we shall fight with growing confidence and growing strength in the air, we shall defend our island, whatever the cost may be. We shall fight on the beaches, we shall fight on the landing grounds...'* how does it end?**
- 5.) **Of Wainwright's 214 fells, which 2 start with the letter 'i'?**
- 6.) **Work out the amount of interest earned on £400 at 5% compound interest for 3 years.**

Answers are on page 23

A selection of genuine misprints found in Parish Magazines.

Miners Refuse to Work After Death

Red Tape Holds Up New Bridges

Kids Make Nutritious Snacks

A talk on drugs will be given at the next Mothers' Union meeting. This will be followed by a bring and buy sale.

Don't miss the Young Wives' Victorian Evening next month. It will be a fun night and some of the women will wear clothes.

We are delighted to announce that the youth group has raised almost £500 for drug abuse.

**Correction: The following typo appeared in our last bulletin:
'Lunch will be gin at 12:15.' Please correct to read '12 noon.'**

Any church member over 18 is welcome on our new lay ministry programme. It requires minimal training and time: just six weekly classes of about 200 hours each Tuesday night.

The Seniors group will have a picnic on Saturday. Each person is asked to bring a friend, a vegetable, and a sweet, all in a covered dish.

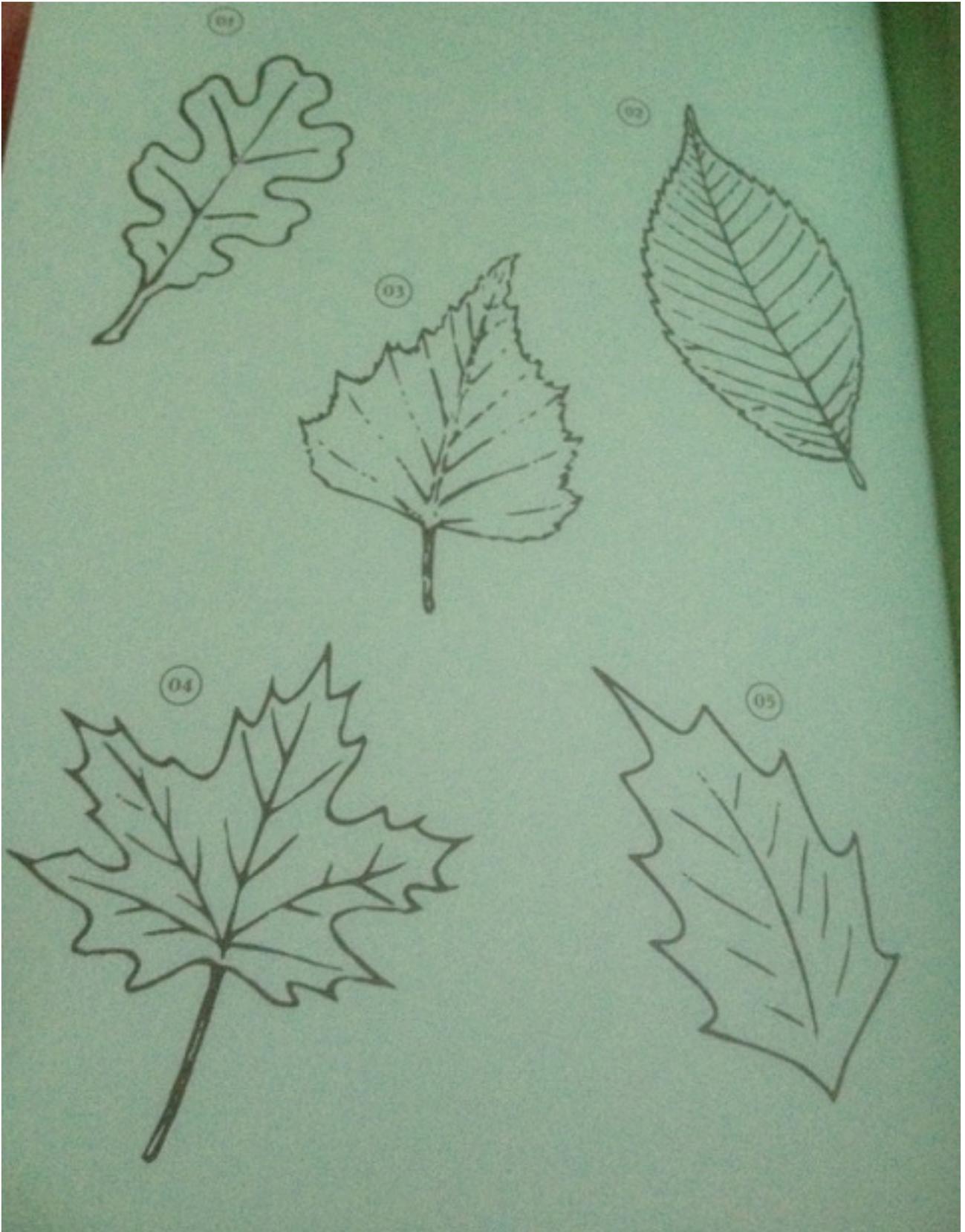
Remember the church jumble sale. We have a gents three-speed bicycle, also two ladies for sale, in good running order.

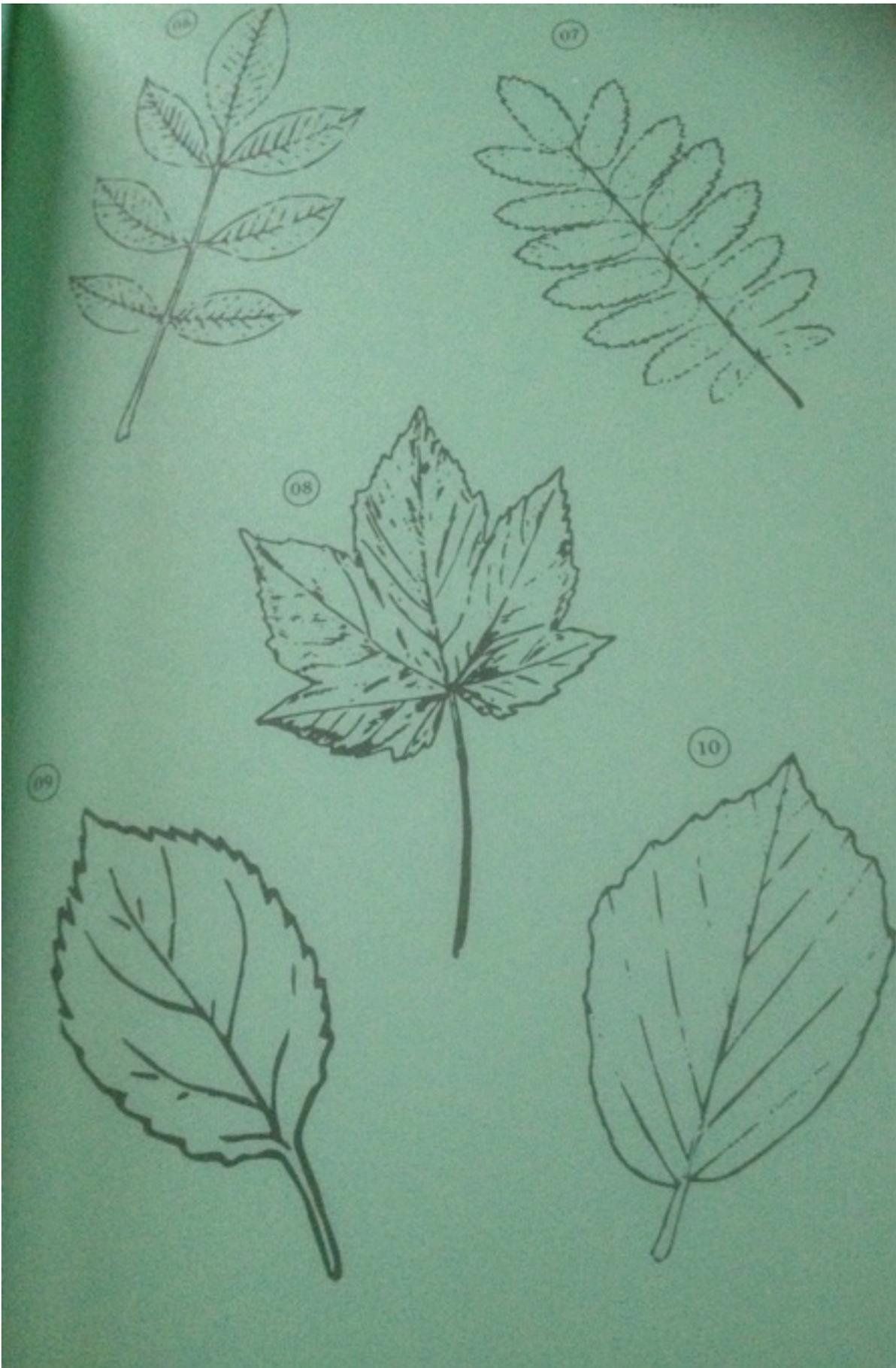
Bertha Belch, a missionary, will be speaking tonight at Calvary Memorial Church. Come and hear Bertha Belch all the way from Africa.

Next Sunday's preacher can be found hanging on the notice board in the porch

More next time - Darren Rogers

Guess the leaves....answers next time?





Vicky Welsh

Red Squirrels



Whilst we have had some good sightings of reds within the parish, at the time of writing (20th May) we have had our first sightings of greys.

This was on the 19th at the rear of Flass, but follows a grey having been dispatched the previous week at Sideway Bank near Kings Meaburn.

Slightly further away, there are plenty of reds in Crossriggs, but also some greys and these are being dispatched.

Gary, our local ranger, attended Flass on the 20th and the grey was seen again, but vanished before it could be dispatched – a new feeder with corn and one or two other measures are in place to sort it.

Gary had dispatched two greys that morning at Little Ormside before coming over to us and his total this year is 230 (includes 60 Nr. Kendal).

Unfortunately greys are about, possibly just the odd rogue one, but nonetheless still here.

If you do keep feeding be vigilant – greys have this canny knack of watching and following reds to see where they go – if you think that you might have a grey, stop feeding straight away and if you do see one ring Gary (07974 788 434).

PHOTO's – I'm getting some lovely ones sent to me and please keep them coming in – I forward them on to Jerry Moss (ranger at Centreparks) who is the administrator for the P&DRSG Facebook page and he will be adding them on.

If you want cute and also a laugh – check out the P&DRSG Facebook page and watch 'Dicky Dippinson' – get past the first 50 seconds and it is a great watch <http://www.penrithredsquirrels.org.uk/>

REPORT SIGHTINGS – as you know I am now doing our little report bi-monthly and it is only as good as the reports/photo's/sightings that you send me – I'll take them from anywhere in our catchment, but some more from MORLAND, REAGILL, KINGS MEABURN, BOLTON, NEWBY, SLEAGILL would be great.

If you are not on my distribution list ... why? E-mail me at darrog@btinternet.com and I will add you on



Photos by: Pennie Bennett (top)** - Sass Robertson (above)

**a 'Flass Red' I wonder if it went looking for food because I was late feeding it that morning?

Darren Rogers

LYVENNET COOKBOOK

Impossible Pie

Ingredients:

4 eggs

2oz Butter

3oz Self raising flour

3oz Coconut

7oz Sugar

1/4 Teaspoon of Salt

1/2 Teaspoon of Baking powder

2 cups (480ml) of milk

1 Teaspoon of Vanilla extract.

Nutmeg (optional)

Method:

Whisk all ingredients together in blender.

Pour into large greased pyrex dish. Sprinkle with grated nutmeg if using.

Bake in centre of a preheated oven 180°C

for about one hour.

While baking, the pie will separate into a crust at the bottom, custard in the middle and coconut on top.

I sometimes add some blueberries, sprinkled on top, before baking.

Can be eaten hot or cold. Serves 8

Jan Garnett, Crosby Ravensworth

Pasta with peas and bacon

Feeds 4. Takes 30 mins.

A few bacon rashers, some frozen peas and a packet of pasta — any sort — and you're very, very close to sitting down at the table with a bottle of red. If you like a creamy pasta sauce, add 125ml cream.

.....
1tbsp olive oil

.....
1tbsp butter

.....
1 onion, finely chopped

.....
3 rashers streaky bacon, chopped

.....
2 garlic cloves, crushed

.....
1 small red chilli, sliced

.....
100ml dry white wine

.....
400g canned tomatoes, chopped

.....
200g frozen peas

.....
Sea salt

.....
Freshly ground black pepper

.....
450g pasta, eg, spaghetti

.....
2tbsp grated parmesan
.....

Heat the olive oil and butter in a large frying pan, and cook the onion until soft. Add the bacon, garlic and chilli, and cook for five minutes until the bacon is soft. Add the white wine and allow to boil and bubble for one minute. Add the tomatoes, peas, salt and pepper and stir well. Simmer for ten minutes or until peas are cooked. Add the cream now if using, and simmer for two minutes but do not boil.

In the meantime, cook the pasta in plenty of simmering, salted water until al dente, which means tender but still firm to the bite. Drain well, reserving a ladleful of the pasta cooking water. Add a little pasta water to the sauce if need be and toss the pasta with the sauce. Divide between four warmed pasta bowls or main course plates and scatter with grated parmesan.

Kittv Smith

Apple Gravy

Ingredients

1 tablespoon plus 2 teaspoons butter, divided
1 large apple (Jonagold or Honeycrisp), peeled and chopped
1/4 cup apple brandy
1 cup beef broth
1/8 teaspoon salt
1/4 teaspoon coarsely ground pepper, optional

Directions :-

In a small saucepan, heat 1 tablespoon butter over medium heat. Add apple; saute until dark brown, adding 1 teaspoon butter to prevent scorching. Remove from heat; add brandy. Cook over medium-high heat, stirring to loosen browned bits from pan. [if !supportLists]· [endif]Add broth and salt. Reduce heat; simmer 15 minutes. Using a blender or an immersion blender, puree apple mixture. Return to saucepan; simmer until liquid is reduced to 1 cup. Remove from heat. Whisk in remaining butter. If desired, add pepper.

Debs Cooper. MM

TUNA & SWEETCORN LATTICE (quick and very easy)

1 onion
2 tins tuna
1 small tin of sweetcorn
1 tin condensed mushroom soup
500g pack of thawed frozen puff pastry

Dice the onion and fry in olive oil until soft
Stir in drained tuna/sweetcorn and condensed soup
Roll out pastry to a 35cm/14" square and cut edges of two sides so it will fold into a lattice, lift onto a non stick baking tray
Spoon the mixture onto the pastry, fold into a lattice, glaze with egg or milk
Bake at 200c gas mark 6 for 30 minutes until pastry rises and browns
Serves 4

Bon Appetite!

Liz McDermott, Haberwain Lane. CR



Spoilt For Choice

Or The Curious Case of the Ever Expanding Waistline!

When the lockdown was announced and we were asked to stay at home many people grasped the opportunity to make positive changes to their lives. For example, they were going to use the time to learn a new skill, sort out and spruce up their homes, exercise and eat healthily to come out of this, quite frankly bizarre situation, a slimmer, trimmer, more together version of themselves. Not a chance living bang smack in the middle of Crosby Ravensworth. I am more likely to 'roll' out of lockdown! Positioned where I am and being 'double fronted', I am in a prime spot to notice the comings and goings of the discerning 'foodies' of this parish.

The culinary temptations started in the first week, at the end of March, when Michelle Fisher of Midtown Farm opened the 'Box of Delights'! Previously used just to sell their fresh farm eggs, said eggs were now being used to create glorious cupcakes, scones, traybakes, etc. No sooner had Michelle announced the daily contents of the 'BOD' on the Crosby Ravensworth Facebook group than the traffic outside my house increased. The scurrying of the sweet toothed, as they 'took their dog for a walk', with an empty rucksack on the way up, suspiciously bulging on the way back down, grew louder day by day. Not long after, 'Aunty Kitty' began furnishing the preserve loving parishioners with all manner of delicious relishes (beetroot and apple gets my vote), jams and my personal favourite, the luscious lemon curd. I can highly recommend this slathered on a piece of toast made from a slice of Butcher's Arms bread. Which brings me conveniently onto the other reason for my downfall in the waistline department, the Butcher's Arms Take Away service! What the... how are we supposed to resist when we can get there, in our slippers, (you can take the girl out of Merseyside....) in less than 30 seconds? Their reputation for culinary excellence, reasonable prices, the ever changing and accommodating menu and their gorgeous smiley faces has meant a constant flow of hungry homeworkers and their families hot footing it to their door from Wednesdays to Sundays. I have heard that, at their busiest, they have served close to 70 take aways on a single day! All credit to them.

Now then, I'm a firm, getting less firm by the day, believer in balance. On that note, I hasten to add that we have been keen supporters of our very own parish 'healthy living' success story that is Vista Veg. Big congratulations on their 10 year anniversary in 2020. Their varied veg bags are a real life line when people have been unable to get easy access to shopping. I have heard that they now have a long waiting list, such is the demand for their doorstep deliveries of fresh fruit, veg, eggs and bread baked at the Appleby Hub. Talking of bread, I have been told about, but am yet to sample for myself, the deliveries from the Ivy Cottage Baker. I have seen the van at the junction which apparently brings the most wonderful breads, cheeses and fresh trout. Carnivores are also serviced by Dowdings Butchers, I believe. I am also aware of the deliveries by Low Howgill from Appleby, as well. It's like a military operation, with the timing of the van's arrival relayed on social media.

We are so lucky to live in this wonderful parish at any time but, just now when things are weird, we can be extra grateful for the resourcefulness and kindness of our community. Anyone, who is unable to go to the shops themselves for food or medication, can make use of the shops that are coming to us. If not able to do that, then a neighbour will do it for them. You only have to ask. Actually, you don't even need to ask, people are offering all the time.

*The writer prefers to remain anonymous but the clues in the text make it pretty obvious. Please don't take offence anyone by what is written because none is intended. Oh, I've just remembered, we also had a delicious take away meal from The Appleby Hub. Their weekly menu can be found on their social media pages. Thank goodness for the elasticated waist is all I can say!

A coast to coast? From California to Cumbria!!

Living in Cumbria, most people are probably aware of A.Wainwright's awesome trek across the north of England via three national parks (Lake District, Yorkshire Dales & North York Moors), but when you couple that with a chance meeting along the route which took us all over the world, well.....read on!

In 2006 my husband & I decided to treat ourselves to what we still agree is probably the best "holiday" we've ever been on, namely attempting the Coast to Coast walk from St.Bees on the west coast of Cumbria to Robin Hood's Bay on the east coast of Yorkshire, and carrying our gear ourselves instead of relying on Sherpa or Packhorse vans to convey our luggage from one accommodation stop to the next.

The weather was fantastic - September was the perfect month in which to walk, not too hot, not too cold & slightly quieter than the late Spring or Summer months. We stayed at B&B's & Youth Hostels along the way, taking 17 days to complete - it wasn't a route march, rather an appreciation of the varied & truly lovely scenery surrounding us; a very scenic treat indeed.

Unfortunately my husband became ill part way along the walk, & although by some Herculean effort made it to RHB, the last 4 or 5 days weren't the enjoyable finale that we'd hoped & planned for.

So two years later we did all over again! Yes, I know, gluttons for punishment, but it was to prove an excellent decision.

In September 2008, off we went again, staying at some of the accommodations that we'd patronised first time around.; sadly two or three had closed in the intervening 2 years so we had to change the route slightly - but that's what A.W. wanted walkers to do in the beginning when he devised his route, to find their own ways using the permissive paths & bridleways.

We set off in rain which became heavier as the first week unfolded - in fact one photograph I recall was of a headline in a newspaper, "will it ever stop raining?!" Not much of a comfort to know the rest of the country was having similar weather. On leaving the youth hostel at Ennerdale I recall the warden contemplating the weather outside & then with a wry smile looked at us & said, "cleaning toilets almost appeals to me today!" & off we set up the valley towards Honister, dreaming of the dry, sunny days we'd experienced two years previously.

Longthwaite youth hostel has a superb drying room & by gum did we need a good drying room! We sat in the lounge area, snugly dry & warm again, watching the steady stream of walkers arriving at the hostel equally as drowned rattish as we had been - but then they too dried out & settled in to people watching!

The following day the sun made its first appearance of the walk & very welcome it was too as we picked our way up from the Borrowdale valley out of Rosthwaite, up towards Greenup Edge & then on to Grasmere.

It was at a babbling beck, swollen to a sizeable river where we stopped for a break - a Kit Kat & coffee - when we heard the immortal words which were to haunt us for years to come!

A lone walker was trying to catch up her fellow companions but as she took a step too far & slipped on the wet slate no more than 3 feet away from us, she steadied herself using her walking poles then looked up at us, grinned & said, "that could have been ugly" in a soft American accent. We nodded & began packing up our thermos flask to make ready for the next section up the mountainside.

As with many long distance walks you tend to meet up with the same folk along the way - you over take them, they overtake you, you stay at the same accommodation as they do & then you don't encounter them for several days or indeed in many cases, never again. Not this case!

We arrived in Grasmere where we booked into the Butharlyp Howe youth hostel (the larger of the two) & after the customary shower & cup of tea we sauntered into the very large lounge area where a lady was sitting quietly, reading a book & trying to ignore several rather loud Australians. She eventually moved settees to another part of the room, closer to where we were sitting & where my husband was eyeing up the electronic piano; I was writing up the day's events so far, which I had just begun to recall & opening the small notebook realised I hadn't written down the previous days yet!!

Oops.

Still no rain, that was a good sign for the morrow, which came very quickly - my sleeping hours were increasing with the progression of the walk & the aches & pains were keeping abreast with the sleep too!

The next day we set off towards Patterdale via Grisedale Tarn but not before a quick stop at the shops in Grasmere village for KMC (Kendal Mint Cake!).

We had been spotted by another American; she noticed my husband's walking pole as it was similar to one she had left behind at home apparently. We also carried two friends with us on our travels, still do, I Wuv You & Bovva, a dog & a bear, & these were peeping out of our rucksacks which caused amusement amongst more Americans - five in all. So up to the lower

slopes of Helvellyn & whilst we were snacking at Grisedale Tarn these five ladies passed us & my husband threw down the gauntlet by saying, "last one to the pub buys the beers!" I said something like couldn't you think of something more original?! Anyway, we won! But we had a good chuckle with them when they passed by the White Lion at Patterdale later that afternoon. Now as it happened they were staying at the same accommodation as us, Greenbank Farm, & at breakfast the following morning the lady who'd nearly slipped two days previously came over to us & introduced herself as Krista - she said that as they would probably be seeing a lot of us over the ensuing days she thought we would like to meet the rest of them. Krista, Jane, Mo, Wendy & Bev, all in the medical profession (that's handy we thought) & all extremely entertaining in their own rights.

And that's how we came to be sitting in the departure lounge of Manchester airport two years later.....

Vicky Welch

Tea Break Quiz Answers

- 1.) Squirrel Nutkin
- 2.) Montague and Capulet
- 3.) Far From the Madding Crowd
- 4.) *we shall fight in the fields and in the streets, we shall fight in the hills; we shall never surrender*
- 5.) Ill Bell and Illgill Head
- 6.) £63.05 $((1.05)^3 \times 400 = £463.05.)$

Recollections of life at the Butchers Arms

I was only 9 years old when I arrived in Crosby to live at the Butchers Arms for the next 14 years. As a young boy I did not appreciate following the death of my father, just how courageous my mother was to sell the family home, and embark on running a country pub. Initially she was assisted by one of her sisters and then later by herself.

It must have been a huge challenge in many ways, and during the winter months a very harsh environment. I have a lasting memory of the bitter cold during the winter months. Often when getting out of bed in the winter you could not see through the windows as the glass was iced up on the inside. You had to use your fingernail to scratch away the frost to see out. In the depths of winter this was often a scene of thick snow. I recall on one occasion following a blizzard during the night we had a snow drift inside the front door in the passageway.

Without the luxury of a car public transport was limited to the Ribble bus 2 or 3 times per week. On Saturday mornings if all went to plan, we would receive a delivery on the bus of freshly baked pork pies from Brennand's, the pork butcher in Kendal. A special treat was a warm pork pie, served with peas, mashed potato and Branston pickle, all washed down with some Tartan Bitter!

We did enjoy some special events such as Crosby Show Day, which back then was held in Guy Todd's field right opposite the pub. My mother had to apply to Shap Court for a licence extension so the bar could be open all day. Business was usually steady all day with a frantic surge of customers at night when the Show Dance was held in the village hall. Another lasting memory was the cigarette smoke being so dense you could hardly see across the bar to the other side. It made your eyes sting and was most unpleasant. In those days' health warnings related to smoking was almost unheard of, which today is difficult to comprehend.

Another memorable event was when the Territorial Army from Northumberland camped for the weekend at Gilts. The week prior they asked my mother if she would mind if they visited the pub on the Saturday night for a few beers. I think that night may have broken all records and from 6pm till closing at 10.30pm we worked flat out. Fortunately, with advance warning we had stocked up with extra kegs of beer and loads of pork pies! My mother had obvious concerns about closing time and getting then all to leave, particularly after many pints of Tartan Bitter. In those days, the licencing laws were strictly enforced with closing time at 10.30pm plus 10 minutes drinking up time. My mother need not have worried - the Military Police

had them outside before you could blink, leaving us with a sea of empty glasses to wash and put away for the next day. It was a great night!

The pub had no central heating and certainly nothing like air conditioning! One dark winters night we went to the cellar to change a beer keg and found the cellar full of smoke which was an obvious concern. A call to the fire brigade in Shap soon had the situation under control. As it turned out we had been extremely lucky as over the years the fireplace in the dining room which was located above the cellar had not been installed correctly. There was evidence the timber beam under the fireplace had previously been smouldering and fortunately for us, had never erupted into flames. The boys from the Shap Brigade enjoyed a pint after it was all over.

In the late 1960's early 70's the M6 Motorway was constructed which brought many new people to the area, plus a surge in business which was most beneficial. As a college student I was fortunate to secure a job as one of the tea van drivers on the nightshift at Tebay constructed by John Laing. It was Recollections of life at the Butchers Arms

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In the late 1960's early 70's the M6 Motorway was constructed which brought many new people to the area, plus a surge in business which was most beneficial. As a college student I was fortunate to secure a job as one of the tea van drivers on the nightshift at Tebay constructed by John Laing. It was a great job driving a new Land Rover, making three runs per night. Met some characters too! One guy used to do handstands on the bonnet of his bulldozer whilst it was moving, just for fun!

At the pub we accommodated one of the surveyors working on the M6 project. We also enjoyed an increase in bar trade, particularly on the weekends. I often worked behind the bar and some of the conversation were most interesting to say the least. I could go on; however, I think diplomacy is the best option, with what is said in the bar, stays in the bar!



This is how the pub looked in the 60's with the sliding door on the extreme left covering the entrance to the local village shop. To the right of the hanging basket was the entrance to the gent's urinal, which was extremely basic to say the least! On a cold dark winter night, it was not a place where you would linger. The sign at the end looks like it has seen better days too.

When I emigrated to Australia in 1972 my mother remained at the pub for further six years when she retired and moved to Bournemouth for a well-earned rest. She would be amazed to see the pub now which is a credit to all the people who have donated their time to contribute to the success it is today.

John Stubbs

Westmorland Dales Apprentices

LEARNING DURING LOCKDOWN

As lockdown continues, so does the home working apprenticeship. As a team we have learnt a huge amount about wildlife and how to interpret the natural world around us. You may have seen some of the apprentices on your daily exercise; peering into trees, examining flowers, exploring waterways, rifling through ID guides. They tell me they have been getting some strange looks! Their photographs and records tell me how they are discovering new worlds of liverworts under bridges, cosmoses of mosses flourishing on walls, universes of lichens in the trees. We have been Looking Out for Small Things: getting up close and personal with nature whilst distancing people! The LOST project is run by Plantlife and the apprentices used their new knowledge to complete Woodland Assessments for the project.

Another project that really opened all our eyes was the Small Scale Heritage Project, a Westmorland Dales Landscape Partnership project that we have started in our home environs. The idea is to create a record of Small Scale Heritage Features within the Westmorland Dales; features that often get overlooked. Post boxes, milestones, OS benchmarks and hogholes all tell a story of the past. Once you start looking, it's amazing how much heritage you start noticing. If you'd like to contribute to this project, email Hannah-Kingsbury@fld.org.uk.

After 3 months of working from home us Apprentices have learnt so much. We've developed loads of new skills and improved our ID skills massively. We have continued with our one day a week practical task and have completed tasks such as walling, making bird boxes and fencing. We have also had lots of different tutorials. We have learnt how to identify lots of insects such as bees, butterflies, freshwater invertebrates and moths. We helped Hannah Kingsbury with her small scale heritage project which involved us having to look at different features and then going out in our local area and seeing what we could find we found a variety of different features such as milk stands and lamp posts. We've listened to a few different webinars from Europarc the first was on sphagnum moss and the second was on stage zero river restoration. We have also most recently carried out a Rapid Woodland Assessment on a local woodland near us which involved us looking at the different types of trees and ground cover as well as identifying any threats or management techniques we could see this was good fun.

Abbi Woof (Westmorland Dales Apprentice)



Mile Post with OS benchmark found as part of the Small Scale Heritage Project



Greater Stitchwort by Abbi Woof

The Dale

Following on from Darren's piece last month regarding Lane Head & Slacks. Our Parish Archive has census records, Burial records and Baptism records for 1841-1871, 1891 & 1901. The farmsteads/small holdings up the Dale Valley appear to have been very busy thriving places and have a lot of history to tell. As the journey up the Dale starts from Tenter row and Woodyard Lane by Dalefoot, you have beck on the left hand side. In the past this beck was known by many of us as the Oddendale beck or Oden.

A newspaper report from 1953 states "the cross in the churchyard said to be about 1500 years old is where Crosby derives it's name from, just as Ravensworth springs from the raven of Odin. The Danes harried this land, subjugating the people and suppressing worship of their god temporarily, and set up the Raven. Oddendale beck is another name bearing Danish history in its usage of Odin."

Today it goes as Dale Banks Beck. The road until sometime in the 1970's, was just a stone track passing through open farm land which was closed in by gates. Since then the gates have been replaced with cattle grids and the road adopted by the Highways.

The first property you come to is Haber, sitting on the hill to the right. 1841 shows just two women living here with a male servant. Following that there has been a number of families with four children or less. The Garnett family were there in 1935 (baptism records) which I assume would be followed by the Laycock family with their grandson Robert still farming there today.

Carrying on up you come to Low Dale Banks. Records show a number of families living here with five children or less. Following the Allison family in the 1960's this property stood empty for a number of years until Bob and Betty Fisher renovated it and moved down here from Haber.

In the 1990's Dale Nook barn conversion was done by Cameron and Kitty Smith and a few years later they undertook another barn conversion of the remaining buildings across the yard and named it Dale Garth.

Reaching the end of the tarmac road you have High Dale Banks.

The remains of two previous dwellings lie in the yard behind the present day house. One of which was pulled down around a couple of years ago due to it being unsafe. There has been a number of families here 1841-1861 census shows a couple who had no family so employed a female servant for the house and a male servant for the farm.

The last family to live and farm here was the Packhams. They were here in the 1940's and left in the mid-late 1960's. The property was bought by Guy Todd with the land being farmed as part of Crosby Hall and the house being used for their hired men or rented out, the present tenant is packing up to leave as I write. From here on the track is by foot only as it passes through a number of gated fields to the head of the valley. As you leave High Dale Banks a few yards up on your left you will see the remains of Slacks & Lane Head on the hillside.

The 1841-1871 census shows people living at Slacks. 1901 states no one living there. From the baptism register of 1912 there was a family with the name of Brown. The last known people to have lived here was the Leach family. The late George Hall (village joiner) used to speak of them as I think there was a family connection. Perhaps his son John could shed some light here. Another connection to the family was the late Joyce Robson of Shap (mother of Andrew Ferguson).

Next door is Lane Head. Records show members of the Rigg family were here in 1841-1871 census and a number of other families with two or three children. 1944-1947 was the Fisher's followed by the Potter's, Brass's and Lund's before it's last occupant Jack Smith in 1971. Since then the land has been farmed along with Oddendale. It is round about this point on the track that if you look over the fence down below you may be able to see water from both sides of the valley coming down to join in the bottom. From this point the ground seems to dry with signs that water does pass down from Oddendale but only above ground in wetter times. On reaching the Hamlet of Oddendale the first farm is Oddendale Hall.

None of the census records from 1841-1901 actually states which property each family was from. 1841-1871 showed only one family with children, the other households were a couple with servants and a single man, Thomas Gibson with his housekeeper Elizabeth Stephenson. By 1871 Elizabeth was down as head of household after Thomas died in 1869.

In 1947 the Fisher's moved over to the Hall from Lane Head and remained there until 1963. They were followed by Roland and Irene Johnson with their children Alan, Angela (Anne) and Julie. Following Roland's death in 2016 the owners of Oddendale decided to sell the house. It remained empty until it was sold in 2019. The cottage became the home of Alan and Jean Johnson in the 1970's with Louise and Alan.

The last family to live here under the Metcalfe Gibson ownership was Alec and Janet Kay. Janet remained here until it was put up for sale at the same time as Oddendale Hall, it was also sold in 2019.

Oddendale Old Hall is the last property at the head of the valley. Going from a newspaper clipping Ted Fisher along with his wife Nora and daughter Ruth must of taken over the tenancy here in the 1950's, as it said Ted was here when his parents left Oddendale Hall in 1963. (So with Ruth being slightly older than me it gave me a clue!)

Following the Fisher's were the Johnson's, Alan and Jean made it their family home with children Louise, Alan, Tony and Rachel until a couple of years ago when they retired to Penrith leaving their eldest son Alan to carry on.

By now all the land from Slacks, Lane Head and Oddendale was being farmed by the Johnson's.

I

t is quite interesting looking back and trying to imagine what life would have been like in those days. Most of the servants were only 15 & 16 years old, living in as housemaids of farmworkers and their names only appeared once, other farmworkers stayed longer.

At times there would have been a population of thirty-forty people living and working at these properties. Today the population is about half and only two remain as working farms.

Jill Winder

‘The History of Parish Magazines and that of our own ‘Link’’

Here in our small cluster of villages in the Lyvennet Valley we are lucky enough to have our own Parish Magazine *‘The Lyvennet Link’* and whilst we cover its own history further below, first of all we’ll take a wider look at the history of the ‘Parish Magazine’ (PM).

Believe it or not, there is a dedicated website <http://villageandparishmagazines.org.uk/index.html>

‘Village and Parish Magazines’ to help with various bits of advice on running and editing a PM and there is also an annual competition to identify the best one – the *‘John King Trophy’*.

PM’s were arguably foreshadowed by the sporadic printed notices or pastoral letters, issued to the local community by parish clergy or by the more senior clergy and found very occasionally amongst 19th century parish archives.

However the first regular PM is generally recognised as being started in January 1859 by Rev. John Erskine Clarke, Vicar of St Michael’s, Derby - (Rival claims have sometimes been made for Rev. W. J. E. Bennett ‘Old Church Porch’ issued at Frome in 1854.)

But then the British Library holds an example of a very early London PM, the *‘Hackney and Parish Reformer’* of 1833 (British Library P.P. 3612k no. 1).

It was at the end of the 1850’s that PM’s truly emerged at what was a pivotal period in publishing, when, as a result of technological innovation and the repeal of government taxes on newspapers, a cluster of family magazines appeared.

It was an equally pivotal period for the Anglican Church, its parish reforms and church building programme paving the way for the PM experiment.

One of the earliest PM’s was that of Saint John’s Limehouse Fields, 1860-61. Hand-written in large script, this was a magazine specifically for poor people with developing reading skills, in which the illustrations had all the directness of a comic-book.

It was concerned with the condition and health of the poor, the editor urging vaccination against smallpox and promoting the importance of clean water.

An article entitled ‘Murder Done Here’ aimed at the prevention of *‘deaths that arise from bad air, bad drainage, or overcrowded rooms.’*

Thrift was another major concern, the magazine advocating savings-banks, living within one’s income and the ultimate economic value of sending children regularly to the church school.

Strikes against employers were criticised as useless in a magazine which taught obedience and duty in an economic system deemed immutable.

Kept, as they may very easily be, and bound up at the end of the year in a handy little volume, these magazines may, in years to come, prove of the greatest interest. They make up in fact, a simple history of the life of the parish, and many amongst us, who may be spared to live, will often turn over the leaves of such a book, and recall, we trust, with ever-growing thankfulness, memories of the past...



PM's are inextricably linked to the church, (Anglican Church – the former Archbishop of Canterbury, Dr Rowan Williams stated:

“A good parish magazine is a wonderful resource that places the local church at the heart of the community it serves”

and usually comprises a mixture of religious articles, community news and contributions, and parish notices, including the previous month's christenings, marriages, and funerals.

Magazines are sold or are otherwise circulated amongst the parishioners of the relevant church or village and are almost invariably produced by volunteers, usually working alongside the resident clergy.

It has been estimated that the collective readership of PM's exceeds that of many national newspapers.

PM's, being frequently produced by largely untrained volunteers with often variable talents, have always been likely to be uneven in quality. Hence they have sometimes had to face derogatory criticism from certain quarters.

Many efforts have been made over the years to help conscientious local editors in producing better magazines.

In 1949 the Church Assembly (the forerunner of the Church of England General Synod) published a book *'Better Parish Magazines'* and how to produce them with the Bishop of London, William Wand, commenting in the foreword:

“One of the most encouraging signs of the times for ecclesiastical administrators is the very rapid improvement that is taking place in the quality of our parish magazines. There is, of course, plenty of opportunity for further advance.”

Occasionally the format of the PM has been used for satirical purposes. Whilst Tony Blair was Prime Minister the satirical magazine *'Private Eye'* had a section entitled *'St Albion Parish News'*, in which the Rev A R P Blair was presented as the Vicar of St Albion.

A humorous paperback entitled *'Father Ted: The Craggy Island Parish Magazines'* was issued in 1998 to accompany the popular Irish/British television comedy series *Father Ted*.

It was described as "a collection of the lead character's favourite editions of his parish magazine".

One reviewer commented:

"Every page looks exactly like a tatty church magazine, written with extensive use of a plastic stencil and an ancient typewriter, complete with terrible drawings and tacky-looking adverts”.

However, from their content it is possible to garner much about the parochial life of a village, its inhabitants and the wider interests and values that impacted upon those lives.

Furthermore, PM's can be a rich source for those researching the history of their families and of the community.

The style and content of any PM depends on the views of its incumbent editor (and vicar?), but who is also very reliant on their contributors providing sufficient and reliable copy, which hopefully will be of a high standard.

Without regular contributions a PM will cease to exist or become nothing more than an information leaflet.

The carrying of adverts within the PM remains contentious – in some cases it is the only way to pay for the printing costs and free distribution, but in some magazines it can make it appear more like a local directory with page after page of adverts.

Some parishes have created an annual 'Local Parish Directory' which can help pay for the PM, now advert free and cheaper to produce, this being distributed free of charge with the PM (Morland – are you paying attention?)

Social media has also begun to play its part in how news is circulated and received within a community – indeed apart from Facebook we have our own 'Whatsapp' group for our own group of villages.

This effects the written media as a whole (a totally separate discussion piece) and it is certainly true that some of the content posted on social media would never see the light of day in a PM as it would leave the editor open to prosecution or summons.

But what of *'The Lyvennet Link'*? ***The History of the 'Link' will be explored next month to coincide with its 20th anniversary.***

Darren Rogers,

Photographs - David Nattrass











