

The Stutton Standard

Winter 2015

Edition no 3

PUMPKIN PRIZES!

Welcome to the winter edition of the Stutton Standard.

On behalf of the social committee I would like to thank all the villagers who took part in the pumpkin competition at Halloween! It was wonderful to see so many of our younger residents (and their parents) enjoying the evening trick or treating!

Members of the committee travelled to all corners of the village in search of the best pumpkins and came across some great ones as well as a little puppy dressed up in a Halloween costume, a scary lady in a rocking chair on a driveway, smoke and scary noises and a headless farmer!!!! After much deliberating, Greystones Cottage won best pumpkin and were presented with a voucher at the Bonfire celebrations the week after! The family also get to switch on our very first Christmas tree lights on Sunday 13th December! We hope some of our less enthusiastic supporters of Halloween appreciated the 5pm- 7pm time slot for trick or treating and the 'see a pumpkin, you are welcome' message. Parents found this a useful guide when escorting their children around the village.



1st prize - Greystones Cottage



3rd prize – Waverly Wrigglesworth



2nd prize – The Browning family

As always any feedback and ideas for next year are always welcome - please pass these on to any member of the committee or come along to the next meeting!

Julie Chadwick



Stutton Strollers



Stutton Strollers was formed in about 1998 by the famous local song writer & poet, Bob Brook. Since those early days, the Strollers have grown into a loose collection of like-minded gents who enjoy the good things in life: football, drinking & taking the Michael out of each other! We have had over 180 different people play for the Strollers over the years. We also have a healthy social scene, sponsoring a game each season at our local club Tadcaster Albion, organising activities including skiing & walking and of course our annual away trip! The most famous away trip was where we played against Real Majorca vets who had Ivan Campo playing for them. As you may have guessed we lost, heavily!

We have also produced a football song which was for the Euros. You can visit it on YouTube at

<http://m.youtube.com/watch?v=Zkl30yu-a-88>

We run an annual football competition in the pub garden where we split the village into areas, plus a couple of out of town teams and play a league format on Saturdays.



Stutton Strollers took part in their annual trip this year in September, where we participated in the Algarve Veterans' football competition. Twelve teams were entered, mostly from the UK, but with a few European ones to spice up the games. The group of 20 Strollers set off early on Friday from airports around the north of England plus our French member, Peter T from Paris.

All arrived on time in the right place, which was a good start when compared to last year. The day was spent on the beach & in the bars with a few night time drinks to settle the nerves ready the big games on Saturday.

The big day started really well when we had at least 11 players at breakfast! First game saw some heroic defending against Hornminster & ended in a 0-0 draw. Second game saw the Strollers pitched against the hot favourites Shifnal Town, a tight game, but with two well taken strikes ended in a 2-0 defeat. However, players started to drop with Graham W going off with a pulled calf & Doc Jon's groin giving him pain..

The last league game was against another younger squad called Hollyport, All was going well until Moo, who heroically put his body on the line attempting to stop a goal, sustained two broken ribs! The Strollers legs had gone & we went down 4-0. Into the playoffs & by luck we were up against Hornminster, our first opposition, but all was not well as we had gone from 15 players down to just 11! It was an end to end game with Strollers starting the scoring, but we could not hold out & lost 3-1. We finished 8th out of 12.

We did win the race to the free bar and made short work of the 800 free beers & food!
Andy (Charlie) Charlesworth

Fancy becoming a Stroller...?

Anyone interested in joining this elite squad of athletes please give your details to Kevin at the Hare and Hounds who will pass on to the team. We play every Tuesday at Tadcaster Grammar school 20.30 to 21.30.

What's been happening...

Bonfire night

We had a fantastic night on 6th November - food, fireworks and family fun. Thank you to everyone involved with organising the event, all those that baked some delicious cakes and buns and to everyone that came down to support it. We managed to raise £130 for Martins House Children's hospice.



Karting on....

Well Sam Harris did it again! After 40 laps of hard fought racing he held onto his Tony Lodge Memorial Trophy champion title, but this time he also took the fastest lap title, previously held by Josh Lodge, who couldn't join us this time.

The other podium places were taken by Jamie H, who came second and Antony Harris, who came third. Everyone thoroughly enjoyed the racing, so well done Sam – until the next time ...!

Saving St Aidans Fund

A letter has been placed on the Stutton Parish Council website regarding the proposals for the remaining funds from Saving St Aidans appeal – If you would like to comment contact details are within the letter <http://www.stuttonpc.org.uk/>

Granny P's recipe corner – Christmas cake



Everyone has their own opinions on how and when you should make your Christmas cake. My Nanna always made hers on the longest day (summer solstice) which is in June. She did this because her mother did it and her grandmother and her great grandmother and so on and being from a farming background the tradition continued on. Once made it was wrapped in grease proof paper, then again in brown paper and then wrapped in muslin, it would be placed in an air tight tin with an apple to keep it moist. It would be turned every two weeks and fed a good slug of brandy on each turn until Christmas Day.



Although mum over time broke with the longest day tradition, our Christmas cake was always made by the 1st October using the same recipe and stored exactly the same way. I however don't. I don't think about Christmas until December (much to mother's horror!) Every year I get told off for not making it sooner but it's still as yummy and there are no complaints; the only issue from our house is there's never enough cheese, because like my wonderful dad, Stewart likes a slice of cake with his lump of cheese.

I really do hope you enjoy this. I've made mine, however I think I will have to make another as it's already being eyed up in the pantry.

If you have any family favourite and you would like to share them with us all, please email them to me at wrigglesworth291@btinternet.com

Lynsay Wigglesworth



Granny P's recipe corner – Christmas cake



Ingredients

1/2lb of quality block (not spreadable) salted butter (mother says Lurpak but other butters are available)

1/2lb of soft brown sugar

1/2lb of plain flour

1/4lb ground almonds

4 medium eggs, beaten

2lb currents soaked for a day in brandy, how much brandy you use depends on taste, I always use a good half bottle



Method

Grease and line a heavy cake tin, round or square about 9ins.

Cream the butter and sugar until soft and fluffy, add the beaten eggs a little at a time with a tablespoon of the flour at a time until the flour has gone.

Stir in the ground almonds, mix thoroughly but don't beat.

Add the currents with the brandy liquor and again mix well but don't beat it.

Turn the mixture in to the prepared tin and bake for 3 hours at 100'c.

Check after about 2 hours and if it looks like it could be burning on the top, cover it with some grease proof paper. If not, leave it.

After it's been in the oven for 3 hours you need to do the ultimate test, gently slide a knitting needle (or a skewer) in to the centre of the cake. If the needle comes out clean it's ready, if not, cook it for a little longer.

Allow to cool in the tin, once it's cooled turn the cake out.

When the cake has completely cooled, wrap in grease proof paper then foil (or brown paper) and finally a tea towel or muslin if you have it, and place it in an air tight tin with an apple.

If you're making it now, it will need turning, but only once really and a slug of brandy, that's up to you!

A moment in time.....

Green Hedges has been the family home for Ron Fieldhouse and his family since the 1960s, which makes them one of the oldest families in Stutton. Ron's parents moved to Stutton along with his grandparents in 1964 when Ron was just five years old. They moved to the village after their farm in Pudsey was compulsorily purchased to make way for the Stanningley bypass. The family were not complete strangers to the village as Ron's great uncle, Henry Western lived and worked here as the last ever blacksmith in Stutton. Frank and Margaret (Ron's parents) loved Stutton in equal measure so uprooting the family was no real chore. They chose Green Hedges as it was a nice family home with enough room for Frank's other passion. Frank was a steam engine driver who worked out of Leeds Station but his heart was in the countryside and at home with his family and his pigs. Not just any pig for Frank, it had to be the Large White Pig also known as the Yorkshire Pig.



As Ron and his brother grew up, helping their dad with the livestock became second nature to them but it was Ron who took the most interest so all of Frank's knowledge was passed to him and now Ron is doing the same thing with his son David.



Over the years Ron started showing his pigs at small country shows and he did well. After winning lots of rosettes he naturally progressed to the bigger shows and of course winning prizes at the Great Yorkshire Show. He has been showing his pigs for a number of years and it's quite a heart-warming sight watching him walk his show pig up and down the field training her to walk to heel, or stand on command like a well-trained puppy. Ron's wealth of knowledge and experience has taken him the length and breadth of the country as a shower and a judge, but also for the last two years he has been guest of honour at a country show ten times the size of our Yorkshire Show in Des Moines, Iowa. He was there to judge the best of breed in all the pig categories as well as promoting the British pig export across to the States.



Ron (left) and David (right)

A moment in time.....

David and Ron keep 27 breeding sows and the pedigree boar down Green Lane which keeps them all very busy as all the piglets are born and bred in Stutton to their Calcaria Herd. David is now working hard to keep the blood line going as the Yorkshire Pig is now on the decline. With less than 600 left in the country it's important for both of them to keep the herd going and growing. Ron and David's hard work is slowly paying off and in summer all their efforts were recognised when Adam from Countryfile came to Stutton to film them for a special Yorkshire Breeds episode. He knows how hard it is to keep rare breeds going & he wanted us all to know their hard work was appreciated (and yes Adam is as lovely in the flesh).



It's more than a business for Ron and David, it's a way of life and it's about keeping traditional pig breeds going so the Yorkshire Pig doesn't become a thing of the past and who knows, maybe one day David will pass all this to his son.

Ron and David supply Devine Meats in Tadcaster. I for one can definitely recommend their pork; its lean tender and delicious. There's no better way to support our local breeders than to buy and eat what they so lovingly produce.

Lynsay Wrigglesworth

Bridge Sessions - No experienced players came forward to join a new bridge group at the Hare and Hounds but there was interest from complete beginners in learning how to play.

We are going to offer free tuition to people wanting to learn on Thursday evenings at 8pm at the Hare and Hounds.



Sessions will be every fortnight and I intend to try 6 initially to see how it goes. We will probably need about 12 sessions to be able to start playing as a group. There will be a list to sign in the Hare and Hounds and the first 8 people will be given preference.

We love playing bridge. It's a great game so sign up and give it a try!

For more information contact Kathy Stubbings at pkstubbings25@talktalk.net



Christmas Carols ... and much more

We will be having a special Christmas gathering at St Aidans Church **on Sunday 13 December**. There will be music, mulled wine, mince pies and much more. (There's a rumour that Santa may even be making an appearance!)

The evening will start at **5:30pm** with the Christmas tree lights switched on at 6pm. If residents would like to switch off their Christmas lights leading up to 6pm and switch them on at 6 that would be great and really add to the atmosphere.



Christmas Quiz – Following on from the celebrations at St Aidans there will be a Christmas Quiz and raffle at the Hare and Hounds. Tables must be booked in advance and are selling out fast – Ask at the pub for details.

Raffle prize donations would be most appreciated – Please contact us or drop them at the pub.

Diary of events

- *Carols round the Christmas tree – 13 December from 5:30pm at St Aidans church*
- *Christmas Quiz – 13 December from 8pm at Hare and Hounds (booking required)*
- *Next Social committee meeting – 3 December 2015 7pm*
- *Bridge sessions – Thursday evenings at the Hare and Hounds*
- *Sing for fun (Ladies only) – 7 December and then the third Monday of every month 8-9:30pm at St Aidans Church £2 donation. All abilities most welcome.*
- *BOKWA - Tuesday evenings, 7-8pm at the village hall £5 entry*
- *Darts– Wednesday evenings at the Hare and Hounds*
- *Quiz night at the Hare and Hounds every Sunday from 8:30pm*

Local links

Stutton Parish Council website – <http://www.stuttonpc.org.uk/>

Includes new pages for Stutton Social committee where you can find minutes from meetings and electronic copies of the Standard

Facebook pages for Stutton village Hare and Hounds

Contact details - stuttonsocialcommittee@gmail.com