

The Stutton Standard

New Year 2016

Edition no 4

Happy New Year!

Welcome to the New Year edition of the Stutton Standard.

In this edition, we have a fascinating 'moment in time' article on the old railway, look back at our first Christmas event, learn a bit about mindfulness, and look forward to what events are coming up in the first half of this year. Oh and did I mention we have another delicious recipe from Granny P's kitchen?

If you would like to contribute to the next edition or have any comments or suggestions, please get in touch. In the mean time I hope you enjoy the read. Emily

Christmas Event

This year was the first for a very long time when we were able to organise a 'proper' village Christmas event. After much organising, decorating and trimming we were able to turn St Aidan's into a very festive venue, complete with grotto to entice Santa. The event kicked off with some excellent and tuneful singing from Stutton Ladies' Choir, who, under the careful leadership of choir mistress Michelle Hilton, really started to get people into the Christmas spirit.



Thank you

To all the local businesses that supported our Christmas raffle:

- Loves Hair & Beauty
- JJ's Tools & Workfare
- Allen's Ironmongers
- Genesis
- Devine's Butchers
- All About Animals
- Gallery 42
- Dawson & Clark
- Hare & Hounds
- Stewart Wigglesworth
- Christine Gillam
- Sam Smiths Brewery
- Newby Hall
- Cycle Sense.

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Christmas Event

Once they had finished their 'set' our very own and very impromptu big bang, organised by Gill and Mike Hainsworth picked up the baton passed on by the Ladies' Choir with a medley of Christmas favourites leading up to the Christmas tree light switch on, this year carried out by the winner of the Halloween Pumpkin Competition (pictured) who was thrilled to have the honour of turning on the lights.

Switching on the lights was just the cue that Santa needed to visit St Aidan's sweeping in with his usual 'Ho ho ho' to the delight of the assembled children (and a few of the adults!). Santa made himself comfortable in his specially prepared grotto, where, with the help of his carefully selected helpers, he was able to ask all the good children of Stutton what they wanted for Christmas and take the message back to his workshop, leaving a gift for all the lucky boys and girls.



Whilst all this was taking place, children could create their own Christmas decorations at the craft table, adults could keep warm with mulled wine, tea or coffee and everyone could enjoy the home made cakes and browse the beautiful craft jewellery. The Christmas mood continued when many of us headed over to the Hare and Hounds for a very festive, fun and fabulous Christmas themed pub quiz, aided by a glass or two to drive the chill out and help the 'grey cells'. We had lots of positive feedback about the Christmas event, with many people enjoying seeing St Aidan's being used for a wonderful family/village event and although the weather was a little wet and cold it didn't dampen anyone's spirits and certainly got many of us into the Christmas mood.

Next year we want to create the same atmosphere, be better prepared for the weather, but most importantly have another fantastic time.



Paul Spurrier

Granny P's recipe corner – Beef Stew & Dumplings

January and February can be miserable months, we've all over indulged in December so feel the need to be extra healthy in the New Year, but the weather is so dull, wet and cold, you still want to have some lovely comfort foods. I am sharing one of mum's amazing stews and dumpling recipes as it just has to be the best thing on a horrible wintry evening.

Ingredients

2lb of lean-ish beef cut in to chunks
2 table spoons of veg oil
2 sticks of celery sliced up
2 carrots peeled and sliced
2 onions chopped
2 cloves of garlic crushed
1 heaped teaspoon of tomato puree
1 table spoon of plain flour
4 oz of mushrooms
17 fl oz of real ale
7 fl oz of good beef stock
2 bay leaves
1 sprig of fresh thyme
Salt and pepper

For the dumplings

5 oz shredded suet
5 oz self-raising flour
4 teaspoons of ready-made horseradish sauce (adjust the quantity if you don't like it too strong)
Good handful of fresh chopped parsley

Method

Pre heat the oven to 160oc/320f gas mark 2
In a heavy bottomed pan, brown the beef in the oil and remove from the pan once done. Put the chopped vegetables and garlic into the pan, then add the mushrooms followed by the tomato puree and flour and stir well. Add the ale and beef stock and season well with salt and pepper. Leave simmering on the hob while you make the dumplings.

In a bowl add the suet and flour and season with salt and pepper. Combine these dry ingredients together. Then add the horseradish and parsley. When it's mixed make a well in the middle and add water a little at a time. Knead together to make a firm dough. Flour your hands and make 6 golf size balls and very carefully drop them into the stew. Put a lid on the pan and put it in to the oven for 2.5 to 3 hours. After about 2 hours take it out of the oven carefully turn the dumpling over and add the bay leaf and thyme. Leave the lid off and cook for another hour. This can be cooked on the hob if you prefer but just makes sure it's on a low heat and its cooked low and slow. And enjoy – delicious!

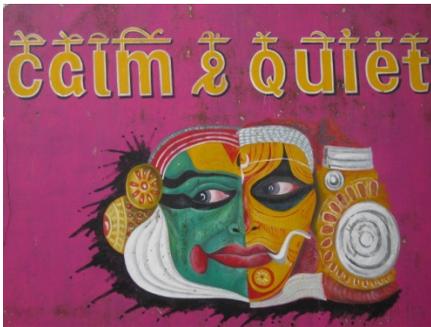
If you have any family favourite recipe and you would like to share them with us all, please email them to me at wrigglesworth291@btinternet.com

Lynsay Wigglesworth

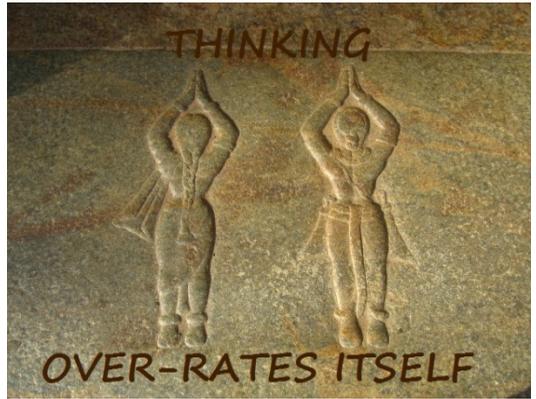


Mindfulness

Do you need a calm oasis in your life? A shelter from the storm might be a better image in these times of difficult weather. We all need a place of calm that is there when we are stressed or challenged by events in our life, particularly at times when it seems that everything is out of our control. That might be due to a change of circumstances or having a chronic health problem or any one of many reasons. Mindfulness can help.



Sue moved to Stutton more than 2 years ago because it seemed such a quiet place and it has not disappointed. She brings with her much experience of teaching Chinese exercise with mindfulness and plans to start a class in Stutton.



What should you expect? First, that all are welcome and there is no need to worry about having to sit cross legged on the floor - we will not be doing that! We will do gentle warm ups to bring our body to life, making it easier to become aware of the quietness that is the natural state in which thoughts arise, like ripples. From that quietness, we will do short seated meditations and work on repetitive movements to help us relax and reduce tension that builds up in the body. However much you feel in the grip of your mind, it is within the grasp of us all to experience a more peaceful state. We will not do this by denying that the mind excels at thinking, that is why the Chinese call it a monkey mind, but by helping it to settle.

Mindfulness and meditation are increasingly in the news with the NHS suggesting they can help stress reduction and self-management of pain, chronic conditions and difficult emotions. Come to join Sue in this new venture in Stutton.

If you would like more information or you would like to join a class please contact Sue - 07729 617471, 01937 831449 www.littleyin.co.uk

Events 2016

The social committee will aim to organise at least one event a month over the year. Below are some of the events we have set dates for already. If you have any ideas on the types of events you would participate in or can help to organise please let a member of the committee know.



Summary of monthly events

Stutton Social Committee;
Chair – Nigel Hilton
Vice Chair – Graham Hunter
Secretary – Emily Tudball /
Kathy Bird
Treasurer – Sophie Hilton
PR – Julie Chadwick
Other members -
Lynsay Wrigglesworth
Paul Chadwick

Date	Event	Notes
Saturday 20 February	Go Karting	Meet at the pub at 2:45pm - Book places at the pub, £35
Friday 26 February	Fundraising auction at the village hall to support those flooded in Tadcaster.	Start time of 7pm at the village Hall
Sunday 27 March	Easter Egg hunt	Starting at St Aidan's Church with a trail around the village
Sunday 17 April	Clay pigeon shooting	Book places at the pub
Sunday 15 May	Beginners and Junior Rifle Shooting	Specifically aimed at youngsters and beginners
Saturday 11 June	Queens 90 th birthday celebrations – Children's party and evening gig in Village Hall	Event held at the village hall.

A moment in time.....

I'm not sure how many people in the village know about the railway history in Stutton, I know the older generation will but I wonder how many of we younger ones? Probably not unless you have a real passion for locomotives.

As you wander around the village there is evidence of the railway presence in Stutton, we have two station houses and at the bottom of Green Lane is what's left of the railway bridge.

The line ran from Church Fenton over the fields, avoiding Lord Londesborough's Grimston Park Estate, under the London Road near Towton Bar, over Cock Beck, then over Green Lane and on into the village with gates on Maltkin Terrace. Then to the station on Weedling Gate leaving Stutton for Tadcaster over the road by Squew Bridge pulling in to Tadcaster's Gothic station. Subsequent stations followed at Newton Kyme, Thorpe Arch, and then Wetherby terminating at Harrogate Brunswick Station.

The railway line at Stutton was opened as an act of parliament in July 1945 between Harrogate and Church Fenton for the York and North Midlands Railway Company, later becoming North Eastern Railway.



The line passed through Stutton and a station and goods yard was built.

A moment in time..... continued

Although passenger traffic was never commercially successful due to the small size of the village and the close proximity to Tadcaster; the line remained open until the 1960s.

On the 4th January 1964 the line closed to passengers and on 2nd April 1966 the line closed to goods traffic and subsequently the line was lifted as part of the Beeching era of railway closures. This year marks the 50th anniversary since the railway closed.



Fundraising Concert for the Tadcaster Flood Victims

Tadcaster Grammar School Big Band

Presents an afternoon of Big Band favourites & Popular Hits



Compered by BBC Radio York's Adam Tomlinson and Anna Wallace

Sunday 20th March 2.30pm

Riley Smith Hall, Tadcaster

Tickets £5

**ALL PROCEEDS WILL GO TO TADCASTER RESIDENTS AND BUSINESSES AFFECTED
BY THE FLOODS**

Tickets available from:

Gill and Mike (Hill Top Farm)

Tadcaster Grammar School 01937 833466

Riley Smith Hall 01937 832289

The Ark 01937 834113

Calcaria Carpets 01937 530220

The Inkshop 01937 830121

CHARITY AUCTION

IN AID OF TADCASTER FLOOD RELIEF

Come and join us for a night of fun and maybe bag yourself an amazing lot, all in support of the Tadcaster flood relief effort.

The auction will be held on Friday 26 February, 7pm

At the Village Hall, Stutton

Here is a taster of some of the things that will be auctioned on the night

FULL DAY SHOOTING EXPERIENCE

WEEKEND TICKETS FOR MOTOR RACING

GLIDER SESSION

BEAUTY VOUCHERS

RESTAURANT VOUCHERS

SPORTS SESSIONS

JEWELLERY

YORK RACECOURSE TICKETS

Diary of events

- *Go Karting– 20 February, 14, book places at the pub*
- *Sing for fun (Ladies only) – Every third Monday of the month 8-9:30pm St Aidans*
- *Bridge club – Every other Thursday at the Hare and Hounds*
- *Bokwa – Every Tuesday, £5 per class Text (07801 436730) or email (emilia@merer.net) Emilia for more information*
- *Mindfulness- Please contact Sue for details 0772 961 7471, 01937 831449 www.littleyin.co.uk*

Please pop into the Hare and Hounds for further details and to book places

Quiz night at the Hare and Hounds every Sunday from 8:30

Local links

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

Facebook pages for Stutton Community and Hare and Hounds

Contact details

Stutton social committee – stuttonsocialcommittee@gmail.com