HUNTINGFIELD HARE

Huntingfield

Issue 71 December 2018/January 2019

In this Issue

Don't miss Dec/Jan events on p12 and throughout the Hare. 7 Back in Time **Budding Ideas** 9 Carols round the tree 7 Churchwarden's Chat 4 Craft Fayre 8 Garden Club 2 **Hundred Club results** 6 Joan's Column 10 Kids Club 8 Millennium Green report 6 3 **Nature Notes** 3 New Look Hare 2 Notes from the pens 11 Petanque club news Rainfall 6 Recipes from A Taste of Italy 5 Those who survived 11 What's happening to our hares 10 What's On 12 World War 1 commemoration Δ

The Hare is delivered to all residents and businesses in Huntingfield free of charge. It is also available on the village web site (see below). If you live outside Huntingfield and would like a hard-copy of the Hare then we request a £10 annual donation towards print and postage.

The Huntingfield Hare is financed through advertising - so please support our advertisers whenever you can.

A colour copy of the Hare is available in the Huntingfield Arms, in the Hub and at the Church.

Contact the Hare:

huntingfieldhare@gmail.com Find us online:

www.huntingfield.onesuffolk.net

Your editorial team is:

Sue Lucas

01986 798000 3 The Street **Sue Tyler** 01986 798403 The Firs

Liz Forrester

01986 798912 The Coach House

Helen Cannon

01986 799103 6 Bridge Street

Christmas in Huntingfield

As we go to press Christmas is just around the corner. There are a variety of events taking place, many of which have become village "traditions" over the years and thoroughly enjoyed by all who take part.

Huntingfield celebrations begin on 8th December with the "Christingle" service in the Church followed by a play written for children and performed by members of The Old Groynes theatre group — who wants to miss that following their sell-out performance of The Great Huntingfield Brain Robbery earlier this year? See page 4.

More children's entertainment on 14th December at the **Kid's Club Christmas Party** in The Hub. Page 8

Next evening, 15th December, is one for the adults.. the annual **Three Villages Christmas Meal**. Open to all residents of the three villages this is a traditional roast turkey dinner with all the trimmings (veggie option available) kindly prepared by recently ex-residents Mike and Tom. This year there will also be entertainment from pianist and singer David Johnson. For tickets see page 8.

Sunday is a day for recovery and then join everyone for **Carols round the Christmas tree** on the village green on Monday 17th December at 6pm. There will be mulled wine and mince pies in the Hub after the singing. In the unlikely (!) event of inclement weather it will take place around the tree in The Hub.

The countdown begins to 2019 with **New Years Eve at the Hub**. Entertainment from the ever popular Diabolix. Details below.

It just leaves us to send all best wishes for the Christmas season and wishing you all, readers near and far, a very healthy and happy 2019.

The Huntingfield Hare team (old and new..)



Tickets in advance: £12.50 On the door: £15.00 Children under 15: Free

Includes a light buffet. Bring your own drinks (glasses provided)

To book: email: thehub@huntingfield.org
Or call: 01986 799130 (answerphone)

All proceeds to The Hub

Notes from the sheep pen and..

Baa to you all!

Oh what a glorious season – the colours of the leaves this year have been magnificent, the best ever. Old floppy hat says, having been to the arboretum at Westonbirt in Gloucestershire, "you can't beat it – aren't we lucky?"

My word, things never stay still in my world, would you believe we have baby lambs on the ground already? They are a small group of Dorset ewes (the boss' daughter-in-law refers to them as Mickey Mouse sheep); kept because they lamb at any time of the year, unlike us traditional girls that only come into season when daylight shortens. This means the boss can have "spring lambs" available most times of the year. They usually live down in Essex but have been brought into Suffolk as the grass is much greener up here following the summer drought.

Another change this year is the reintroduction of some girls that the team kept some years ago, namely Romney's. This change has been prompted because we North-country mules have become too prolific. Last year 352 of us (30% of the flock) had triplets and when you consider we only have two teats, that means an awful lot of pet lambs which are very labour intensive and never grow as well.



The Romney, historically has fewer lambs averaging about 1.5 per annum, is much quieter and, therefore, more manageable behind electric fencing – we will see! The boyfriends have finished their job for the year and lambing in the main will start a couple of weeks later this year, from 1st April. This will hopefully avoid any repetition of last years "Beast from the East."

One of our groups had a tragedy two days after the rams were introduced: for some reason two of the boyfriends had a fight – goodness only knows why, because they had been together for weeks before meeting us girls. They both lay dead facing each other at dawn. Obviously, their mothers couldn't have told them "make love – not war" hey ho!

So for now...baaaa until the next time! Ewe

...from the cowshed

It's been a worrying time for the calf rearing team with the identification of a new strain of bacteria, apparently originating in Holland, which spreads very quickly and is difficult to control. There are no vaccinations as yet and only one antibiotic has any effect on an outbreak: once infected they become, and remain, carriers for life. Mortality is very dependent on levels of stockmanship and it has been contained to 6%, which the veterinary considers commendable.

On a happier note, the team is again moving forward with new technology for us girls. Firstly, the introduction of pelvic measuring – done with a natty device that his nibs researched and located in the US (see photo). They have discovered a good correlation between the area of our pelvic cavity at 12



months and ease of calving. So this autumn, Lucy has been using this gadget to good effect with the lowest 10% excluded from the breeding herd. Another introduction has been the purchase of an ultrasound scanning machine to detect pregnancy and any uterine abnormalities. Again, Lucy has been sent on a training course — it will make the team's job so much more efficient.

A group of us has grown particularly well so management decided to put us in calf six months earlier than usual: to date 35 have calved and our babies look well. At present, we are housed outside Sibton Park which is part of the Estate, and are proving a great attraction for the visitors, many of whom would not have seen us in such a natural environment!

So for now... it's mooooo to you all and a Happy Christmas from all the team – and of course, Me, Me, Me, Pat David Hull

Garden club

Winter is a quiet time for the club, however we have planned a number of events for the colder months. All are welcome to attend and if you would also like to join the club you will receive a very warm welcome. Steve and Sara Back kindly allow us the use of their pub for our winter meetings.

Monday 17 December - Wreath and/or table decoration making. Meet at The Huntingfield Arms 2pm. Please bring your own materials.

Monday 7 January- Garden Club Meeting and Quiz at The Huntingfield Arms 2pm.

Thursday 7 March - An outing to Anglesey Abbey Gardens to see the snowdrops. Contact me if you are interested.

Friday 29 March at The Hub - Garden talk by a local gardener. Watch this space to find out who! *Mike Stephens*

New look Hare?

You may have noticed that the Hare has had a bit of a make-over? Most of you will know that Sue Lucas has been the absolute lynchpin of this publication since its inception more than 11 years ago, providing editorial input, chasing contributors, planning and coming up with a host of ideas to keep it fun and interesting for us readers. Sue also undertook responsibility for the layout, printing and distribution, both on foot and via mail – along with a hardy editorial team! As many of you will be aware, Sue has recently been unwell so has decided to take a "back seat" for a while to help aid her recovery. Whilst she puts her feet up for a change the editorial team will be compiling the Hare under Sue's watchful eye. The trusty publishing system she uses is no longer available so the changed layout is one of necessity. We hope you like it and join us in wishing Sue a speedy recovery. Any comments or suggestions as ever to the contact email on the front page or to any of the team. Huntingfield Hare Editorial Team



Marjorie Day, a resident of Huntingfield for 64 years, celebrates her 90th birthday on 18th December.

Congratulations and Happy Birthday from us all.

Hundred Club results

September			
1 st	no. 92	Munchie Elsley	£30
2nd	no. 54	Linda Berry ´	£15
3rd	no. 79	Richard Tyler	£5
October			
1st	no. 1	Helen Cannon	£30
2nd	no. 58	Enya Lucas	£15
3rd	no. 83	Keith Dennis	£5

Tony's Nature Notes

At the time of writing we are experiencing the first of the winter weather with an Easterly blast which, whilst not as cold as last winter's "Beast from the East", still comes as a bit of a shock, especially after the recent mild temperatures and the record heat in the summer. This wintry onset is blowing leaves off trees and is a reminder that Christmas is on its way - towns and houses will soon be lit up and decorated, helping to give our spirits a lift when we are feeling chilly. We will soon be decorating our homes by bringing Mother Nature indoors, squeezing berry laden foliage and even whole Christmas trees into our living rooms so that we can enjoy the sights and scents of the outdoors.

The berries we enjoy for their bright pigments are colourful so that birds and other animals are encouraged to eat them, thus spreading the seeds in the animal droppings and propagating the plants over a wide area, well away from the parent plants. This leads to the estalishment of scrub and hedges: some hedges in Huntingfield are several hundred years old and contain many different plant species which are currently providing a wonderful colourful spectacle along local verges.

Recently the National Hedgelaying Society held its championship in Cambridgeshire. Hedgelaying is a traditional country craft that has been practiced for many hundreds of years. It provided an impenetrable barrier against livestock such as cattle and sheep well before fencing such as barbed wire was invented. This also resulted in a dense hedge, providing a wildlife friendly environment for creatures such as dormice and hedgehogs, a nesting habitat for birds and a wide variety of plants grew along the hedge base.By the 1960s this ancient rural craft had all but died out but since the 1970s the practice has gained popularity with the recognition that wildlife conservation is important to us all.



A "layed" hedge.

Hedgelaying methods vary slightly from region to region but basically it involves partially cutting through the stems of the plants in a hedge ,leaning these bendy stems called Pleachers over in the same direction, then binding them in place with Hazel fronds and upright posts. The end result is very pleasing and revitalises even knarled old hedges, encouraging fresh young shoots to sprout from the plants bases resulting in a dense green hedge, and lots of berries in the following winters.

So please have a Merry Christmas and enjoy the berries that decorate your house - but do ponder on the fact that some of the hedges where they were gathered could be hundreds of years old and that in the past they were probably traditionally managed by past residents of our parish. *Tony Howe 01986 785429.*

Fancy having a go at hedgelaying?

Tony has offered to demonstrate hedgelaying early next year using the hedge along the front of The Hub. There will even be an opportunity to have a go.. at your own risk as it involves sharp implements! This will most likely be prior to the Brunch on February 2nd. More info to come in the next Hare or watch out for village emails.

Huntingfield Hare Editorial Team

WW1 Commemorations

Huntingfield joined the rest of the country and indeed the world in commemorating the 100th Anniversary of the ending of WW1 on 11/11/18. On a perfect Autumn morning many gathered around the War Memorial to pay their respects to the men of Huntingfield who gave their lives between 1914-1918 & 1940-45. Rose Thompson, representing the young of the village, read out their names in a clear and steady voice as poppy wreaths were laid by Joan on behalf of the Parish and Sue Tyler for the Church.



Afterwards there was a welcome cup of tea and coffee at The Arms: many thanks to Steve and Sara for their generosity.

The focus then turned to The Hub which looked resplendent in red, white and blue. The singing group 'Treble Clef' entertained the 60 or so diners with songs from the WW1 era.

As the Beef and Vegetable Hotpot was consumed and beer and wine drank it gave everyone present time to reflect on how small villages such as ours, Heveningham and Ubbeston lost so much but with the same grit and determination they continue to thrive today.

We will remember them.
Sally Clarke, WW1 Committee

Churchwardens Chat

There has been a lot of activity in church since the last column. In October we were visited by a coach and several cars of people from Dovercourt, Frinton and Harwich. After hearing about the ceiling and partaking of refreshments, they worshipped with us. Our thanks to Tracey, Sue, Keith and Jackie who came to ring with their team. It was lovely to see the church full of people praising God!



Remembrance weekend was very special and there are many people to thank. We are grateful to all those who allowed us to exhibit their precious family memorabilia.

There was one occasion when I was alone in church and shed many tears reading through the exhibits. Helen hand-crafted a beautiful poppy picture which has been much admired. She has generously donated it to the church and it

will be framed so it can be enjoyed in the years to come. Many people visited the church during the weekend and it was, I think, a fitting tribute to those who sacrificed so much.

Thanks to the bell ringers for their commemorative ringing. It was uplifting and evocative of 11th November 1918 when bells were heard across the country marking the end of conflict.



Our service of remembrance around the green was the best attended since we have been in Huntingfield. Thanks to all who took part and a big thank you to Rose Thompson.

Our Christmas service will be at 2.30pm on 8th December. There will be 2 stories of Christmas including the premiere of 'Oops, Someone's stolen Santa's sleigh! And Rudolph!' There will of course be carols, Christingles, mulled wine and refreshments and Santa! We hope you will join us.

As we reach the turn of the year, I'd like to thank the church 'team' who keep the wheels turning: All those who ring, clean, mow, make decisions, sing, play, preach, greet and fix.

At St Mary's Huntingfield, there will be services at 9.30am on: January 13th, February 10th and March 10th

May health, happiness and good times be with you this Christmas and every day of the New Year. Blessings to you and yours. *Linda Berry*





By popular demand...two recipes from 'A Taste of Italy' evening...

Roasted Pepper & Olive Tapenade

8 oz. roasted peppers (drained)

6 oz. olives (drained)

1 tbsp. red wine vinegar

3 cloves garlic (grated)

3 tbsp. extra virgin olive oil + more if needed

Method

To make the tapenade: in a food processor, process the olives with the roasted red peppers, garlic, olive oil and red wine vinegar until a rustic texture forms. Adjust seasonings with some sea salt and transfer to a small serving bowl (adjust the amount of oil to suit your taste).

Lasagne (Meat) – serves 8

Meat sauce:

3 tbsp. olive oil, 2 celery sticks, 1 onion, 1 carrot (all finely chopped), 3 garlic cloves (crushed),

140g pack cubetti di pancetta, 500g beef mince, 500g pork mince (we used ready mixed from Bramfield meats), 200 ml milk, 2 x 400g cans chopped tomatoes,

2 bay leaves, 1 rosemary sprig, 2 thyme sprigs, 2 tsp. dried oregano, 2 beef stock cubes, 500 ml red wine.

Lasagne

400g dried pasta sheets, 500g finely grated Parmesan

Béchamel

1.5 litres of milk, 1 thickly sliced onion, 3 bay leaves, 3 cloves, 100g butter, 100g plain flour, generous grating of nutmeg.

Extras: pack of cooking mozzarella and/or cheddar cheese

Method

For the béchamel: put ingredients in a large saucepan and bring very gently to the boil. Remove from the heat and set aside to infuse then strain. Melt the butter in a pan and stir in the flour with a wooden spoon. Cook on a medium heat for 2 mins. until the flour and butter are thoroughly mixed. Remove from the heat and gradually stir in the milk. The mix will thicken to a doughy paste at first so stir constantly to avoid lumps. Return the pan to a low-medium heat and stir while bringing to a gentle simmer until the mix thickens to the consistency of single cream. Season to taste with salt, pepper and nutmeg.

For the meat sauce: Heat the oil in a large saucepan and add onion, celery, carrot, garlic and pancetta. Cook until soft, not coloured then 'sweat' with a lid on the saucepan for 10-15 mins. Add the pork and beef mince, milk and chopped tomatoes. Stir in the herbs, stock and wine and bring to a simmer. Cover and cook on a low heat until the meat has almost absorbed all the liquid, stirring occasionally (we slow cooked ours for 8 hours and left it overnight to infuse the flavours). Uncover and cook for another 30 mins to absorb the remaining liquid. The sauce should not be wet and sloppy, or overly dry. Season to taste.

For the pasta sheets: bring a large roasting pan of water to a rolling boil and soften the dried pasta sheets for a few minutes (add a tbsp. of oil to the water to stop the sheets sticking together). Drain the sheets on tea towels whilst you are assembling the lasagne.

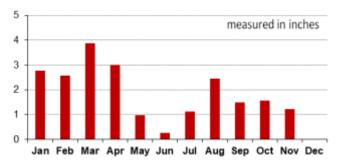
Assembly:

Heat the oven to 180C/160C fan/ gas 4. Spread a spoonful of the meat sauce over the base of a roughly 3.5 litre baking tray. Cover meat with a single layer of pasta sheets, cutting to fit if needed (do not layer the pasta sheets as they will become thick and chewy in the oven). Spread a layer of béchamel over the pasta. Spoon layer of meat sauce over the béchamel and sprinkle with a layer of cheese. Repeat the layers ending with a layer of cheese and bake for 1hr until brown and crispy on the top.

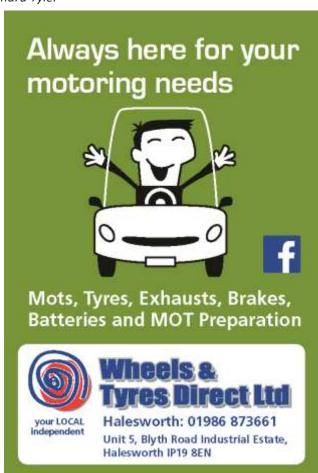
Liz Forrester



Weather report



It's rather early to summarize our weather for 2018, but as of the 3rd week of November certain pictures are emerging. The year started off on the wet side and winter finished with the "Beast from the East". Spring started wet but then turned hot and dry in May-July with some much needed rain at the very end of July leading to a very pleasant autumn. Sunshine totals to date are well up for most months inc. November with only Jan, Mar and April down. Mean average temperature for the summer was up a little by 0.5°C or thereabouts, so I read. Rainfall totals for 2018 Oct and Nov (to date) are 1.56" (39.66 mm) and 1.20" (30.5 mm) respectively. For the corresponding months in 2017 it was .92" (23.7mm) and 1.61" (40.9 mm). The year to date total rainfall is 21.19" (538 mm) compared with 19.99" (508 mm) for 2017. However there was a deluge in December 2017 of 5.08" (129 mm) so whether or not we equal last year's rainfall remains to be seen. All in all, not a bad year's weather - though temperatures have eased back to the seasonal norm as I write. Seasons Greetings to all. Richard Tyler



Huntingfield Millennium Green

Apple Day

Our annual Apple Day took place on October 28th and was a huge success, in fact, the most successful yet. It was brilliantly organised, as always, by Marian and Patrick and seems to be gaining in popularity as the number of visitors increases at each event.



This year we invited local food producers which proved a big hit with the visitors, as were the refreshments - including delicious pork hot dogs with alcohol enhanced apple sauce and yummy homemade cakes.

There was a great atmosphere in the Hub and adjacent marquee with a variety of activities including apple pressing, tombola, raffle, apple

bobbing and the famous apple tree lucky dip. There was also expert advice on apple identification provided by Paul Read of Orchards East, a traditional orchard group. Entertainment was ably supplied by the Huntingfield Ukulele Group and the Ox Blood Molly Dancers - many thanks to them for their time and effort.

An equally big thank-you to everyone who supported the event: the sponsors, local food producers, the committee and all those who pitched in and helped before, during and after the event - far too many to mention by name. We raised just over £700 - an amazing achievement by all concerned, this sum will go a long way towards the cost of maintaining the Millennium Green, which currently exceeds £1,000 per year.

Other news

Our next event will be the re-scheduled Race Night which will take place in January/February 2019 – watch out for the date. In other news the MG Trustees are extremely grateful to the Heveningham Hall Country Fair Trust who granted us funding of £746 to install two interpretation panels adjacent to the new steps on the Green.

Tony Howe (chair of the Millennium Green Trustees)

??? Mystery Guest ???

For those avid fans we apologise for the lack of a mystery guest in this issue. However, never fear, clues for the next issue are here for you to ponder...

- 1. I was born to a Regimental Sergeant Major in the Kings Troop Royal Horse Artillery
- 2. I lived in the US for four years...my rock and roll years!
- 3. I work in unusual places around the world

Back in time - Huntingfield, Heveningham & Ubbeston Community Council

In the 1970s the Huntingfield, Heveningham & Ubbeston Community Council was born. Its aims were:

- to be non-profit making
- to improve the quality of life
- to provide recreational facilities in a centre

It took almost another 50 years before these grand ideas finally came to fruition through the three villages building of The Hub, a purpose built facility for all to enjoy.

Back in the 1970s Tim Williamson of Low Farm Huntingfield was the first Chairman and the Secretary was Derek Allen of The Dell Heveningham. The committee members were Sandra Day and Charlie Mower (Huntingfield), Michael Bryenton and Carol Brown (Heveningham), Mrs Symonds and Anne Martin (Ubbeston) amongst others.

Meetings were held in The Hut, the management team of which managed to keep the wind and rain out. The only facility was an Elsan (bucket and chuck it!) It was the job of the caretaker, Charlie Mower, to dispose of the 'rubbish'. He also had the task of lighting the tortoise coke stove some hours before the Hut was used in order for the fumes to clear! The main users back in those days were the Primrose Club for over 60s (*Editor says... we now have the Hub Seniors*). Louise Pratt brought children from all the villages to the Hut for drama rehearsals. One production was Thumbelina in the early days of the Laxfield Drama Club.

In 1977 John Long was Chairman of the Huntingfield PC. With John Cotterill from the Huntingfield Arms he enlisted the Community Council to form a Jubilee Celebration Committee for all three villages. The celebrations were held on the Rectory Paddock (now the grounds of Holland House) by the kind invitation of Mr & Mrs Long. There was a pram race and various sporting competitions. Tea was served in the tithe barn by the Moulton family. Joan Clark, Roe Steel and others contributed cakes etc.

Every child from the three villages was presented with a Jubilee Crown by Mr W Foulds, who had recently bought at auction the "Lordship of Huntingfield"!

The finale was a barrel-rolling race (for the menfolk!) finishing at the Arms.

The Community Council also organised trips to the theatre, coffee mornings, children's games, a BBQ. Harvest Festival, Halloween event and Carol singing. These events were held in the Hut and also in Heveningham.

In 1979 it was recognised that the folding wooden slate chairs were collapsing! 50 chairs were renovated with canvas seats and backs - a most difficult and time-consuming job.

In 1980 a meeting was held in the Arms regarding fund raising for the new village hall. This comprised of John Cotterill, Alan Fairs, Hugh Andrews, Derek Allan, Robin Harries and Anne Martin. Alan Fairs offered Lenny's Hill as the venue for a fundraising event - what was to be called the Folly Fair. Many ladies got together to make refreshments for the day. The draw prizes were of the time, all edible (see raffle ticket!).



Proceeds went to the New Village Hall fund but Anne believes it was used for such things as a handrail and ramp, kitchen equipment and new heating system for the Hut - all for Health & Safety reasons - so the idea of a new village hall was delayed for another 40+ years.

Anne Martin



- MOT
- Servicing
- Repairs
- Diagnostics
- · All makes welcome
- · Land Rover specialists

All mechanical work guaranteed for 12 months or 12,000 miles

Hillcrest Garage, Cratfield Road Huntingfield Tel: 01986 798668

Hub Brunch

The next Hub Brunch will be Saturday 1st December. As early January is generally detox and diet time the next Brunch will be in February. However, we really need volunteers to step up and "run" the brunches every month otherwise we will have to wave goodbye to our monthly Saturday munch! There is plenty of assistance and advice on hand to help with cooking, washing up, tables etc so it's really not an onerous task. If you can cook a bit of bacon and a few sausages or have ideas for an interesting alternative please let us know. Helen Cannon



Carols round the tree

Come and exercise your vocal chords round the tree on the village green. **Monday 17**th **December, 6pm**. Mulled wine and mince pies are your reward in The Hub afterwards. Thanks to Sue Tyler for organising this and the Three Villages Christmas Dinner every year.

Kids Club

Kids Club continues to go from strength to strength, averaging at least 20 children per session. We have recently purchased some new games and toys with some of the funding given by The Central England Co-op. The Marble Run, Magnetic Building Blocks and Pop Beads proved to be a big hit with young and old alike!

The Christmas Party will be on **Fri 14th Dec starting at 4.15 until 6.00 pm**. It is starting slightly later than usual to give the children time to change into their party gear. The next session after Christmas will be **Fri 4th Jan 4.00 - 5.30pm £1.50**

If anyone would like to volunteer as a helper (subject to a DBS check) please contact Sue Lucas or Sally Clarke. If you would like to pay us a visit first to see what happens we look forward to welcoming you. Sally Clarke

Craft Fayre

Sunday November 4th saw the third Craft Fayre to be held at The Hub with many of the exhibitors returning for a third time as well as several new contributors. Many people commented on the wide range and high quality of the goods on offer.

With a constant flow of customers coming through the doors there was a lovely atmosphere and a lively buzz throughout the day.

As usual the café bar offering tea, coffee, bacon rolls, mince pies and savouries was very popular, and we are pleased to say that overall the event raised £400.

I would sincerely like to thank the willing band of volunteers who helped during the day in manning a stall, running the café, setting up and clearing the hall.-Without their generous support the event would not have been possible. *Joan Baker*



Three Villages Christmas Dinner- 15th December

Open to all residents of Huntingfield, Heveningham and Ubbeston Roast turkey dinner with all the trimmings (veggie option available) Entertainment from pianist and singer David Johnson.

Tickets: £12 from Sue Tyler (01986 798403)Drinks either from the Arms or bring your own.



CONTACT US t: 01379 740489

treacle@waterliliesswim.co.uk



Small Group After School Swimming Lessons

Only 4 children in a class!

Come and join us in the the beautiful Brand New private pool in **Ubbeston** near Laxfield Fun and friendly classes
Parent & Baby from 6 weeks old
Pre-school * Under 5s

Plus... Water Aerobics * Private Tuition

www.waterliliesswim.co.uk



Water Lilies is a local independent swimming school offering high quality small group STA lessons for all ages and abilities.

Over 1,500 babies, children and adults swim with with us each week across Norfolk & Suffolk in 12 lovely private pools.



Budding Ideas



The last of the leaves have finally fallen so apart from a bit of raking and tidying, perhaps the garden can be put to bed for the winter and we can all put our feet up? Guess again! This winter period is perfect for planning for the coming year, catching up on tasks that otherwise are too conveniently forgotten or left in the back of the shed or workshop.

Tidying your shed is a great way of getting on top of these forgotten (or dare I say ignored jobs - and yes, guilty as charged) and staying out of the wintry weather. Return those items that have wandered from their allotted places; wash pots and trays and tidy away so it's easier to lay hands on just the right size when needed. Clean, sharpen and oil garden tools and get your mower etc. cleaned and serviced, ready for the coming year.

If you are lucky enough to have a greenhouse, then you will have already used it to protect and over-winter tender plants. Don't forget about them though - they will still need watering, albeit it sparingly and it is worth removing any dead leaves, or debris in order to protect rot or fungal disease from taking hold. Who knows what the winter will bring this year but its worth spending a bit of time protecting taps; wrapping with a bit of bubble wrap is quite sufficient. Coil up your hoses and put them in the shed.

The best advice I can give regarding your lawn area is stay off it. Lets face it, any lawn this year has taken a huge battering from our glorious hot summer but hopefully it has bounced back and looks green and lush again. Working on it now is totally unnecessary and any 'traffic' will just leave it looking battered and worn out.

If you are thinking about a garden redesign or redevelopment its a good time to start any paving projects, raised beds, walls or pathways although when temperatures are very low or frost is around cement work is better avoided. Soil preparation can wait until the ground is more workable.

Early January is optimum time for pruning apples and pears, outdoor grapes and figs but you will need to wait until April before stone fruits such as plums, cherries, etc. can be pruned. Also, look at pruning soft fruit bushes. If they have become overgrown or congested, removing two or three of the oldest branches as close to the base as possible will encourage new vigorous new shoots to take over. Just don't get carried away and chop the whole shrub back. At the height of this dormant period, bare-root trees and shrubs can be planted provided conditions allow (not if the ground is frozen or too wet) and also if you are planning to move deciduous shrubs this is a perfect time.

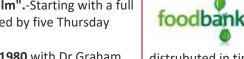
It might seem like a bit of a chore to do mundane jobs like cleaning pots and tidying stores but after the over indulgence of the festive season, getting out and doing these less interesting tasks will however leave you with a sense of anticipation and enthusiasm for the coming gardening year.

And if the weather is howling, and the rain or snow is lashing, you can always put your feet up with a selection of seed catalogues and peruse all the planting possibilities the spring will bring; a glass of wine might help...... Lori Kingsley-Adams

Westleton WEA

David Read presenting "Britain on Film".-Starting with a full day on Thursday 24th January followed by five Thursday afternoons ending on 28th February.

'The Jazz Revolution' (part 2) 1940 - 1980 with Dr Graham Platts. Thursday 4th April





BUSINESS UNITS & **WORKSHOPS** TO RENT

- Various sizes available
 - Easy Access Flexible Terms
- 3 Phase Electric
- CCTV/External Alarms Artic Access
 - · Office Suites

SELF-STORAGE Best Value per Square Foot

- High Quality Secure
- CCTV/External Alarms

Email: enquiries@wvbp.co.uk

CARAVAN STORAGE £36.00 PER MONTH INC VAT

- Secure Gated Compound · 24hr CCTV/On Site
- Manager · External Alarms Security Lighting
- Easy Terms/Flexible Access



A reminder that there is a food bank collection point in The Hub fover. Any in-date packets, tins, pet food or treats but no fresh produce as it can't be

distrubuted in time. It is collected and distributed to local people through the food bank scheme.



Joan's Column

At the Parish Council meeting on November 14th the budget for 2019/20 was discussed and it was agreed that the precept should be increased by 3% in line with inflation (this translates to less than £2 per household per annum). We believe this sets a good balance between affordability and ability to deliver both service and the transparency and accountability required.

This increase will also allow the council to budget for any additional expenditure required towards the maintenance and upkeep of the village and village green and provide the reserves to carry out other essential maintenance, e.g. trees, signage etc., at a time when there is greater pressure on both the district and county council's ability to sustain their levels of service delivery.

The Council also agreed to place an additional dog litter bin in the centre of the village. Councillor Thompson suggested that the edge of the green on the left by the road might be suitable as it would also prevent vehicles from driving across the grass. The Hub Trustees will be consulted as to whether it should be sited on their side of the road. It was further agreed to donate £500 towards a bench to place on the Green to commemorate the centenary of the end of WW1 with a further donation from the WW1 committee.

It has been reported that vehicles have been seen late at night in The Hub car park and in the disabled parking area at the entrance to the Millennium Green. The Clerk will be contacting the local constabulary to ask them to include these areas in the regular patrols they carry out in the village. Please be aware and vigilant and if you see anything untoward please report it

The Councillors would like to take this opportunity to wish everyone a Merry Christmas and a Happy & Healthy New Year.

Joan Baker, Chair, Huntingfield Parish Council



What's happening to our iconic brown hare?

East Anglia is a stronghold of the brown hare, which has already suffered an 80% national decline due to shooting and habitat destruction. A few decades ago there were an estimated 4mn in the UK; now there are fewer that 750,000, with the greatest concentration in Suffolk and Norfolk.



Photo courtesy of Elizabeth Dack, Norfolk Wildlife Trust

The brown hare is in danger of being wiped out by a mutated version of the myxomatosis virus which has already killed 99% of wild rabbits, scientists have warned. Hundreds of dying and dead hares have been found across the UK. Myxomatosis is a viral disease from South America that was introduced into Britain in the 1950s to control rabbits. It can be spread between animals by either direct contact or insects, causing a lingering, painful death that would make a similar introduction unacceptable today.

Hares were thought to be immune to the disease but last year government vets confirmed a case of myxomatosis in a hare found on a reserve owned by the Somerset Wildlife Trust. The Suffolk Wildlife Trust is now appealing to the public to report any other dead or dying hares by emailing d.bell@uea.ac.uk.

A dog walker in Huntingfield has reported sightings of hares that have not attempted to run away, which is most unusual. It is the hare's natural response to flee if chased. Is this evidence of myxomatosis in our village? Hopefully not, but something is certainly going on.

Let us have your stories about hares in and around the village. Please send them to us - details on the page 1. *Sue Lucas*



Those who survived...

I thought it might be an idea to write an article about those who died during WW1 and are listed on our War Memorial. Whilst doing so Editor gave me an interesting piece from Michael Minter



regarding his family connections to the Great War and Huntingfield.

Michael writes "At least seven of the Huntingfield Minter family served in the Great War of 1914-18. All were children of my grandparents, Robert and Elizabeth, who had the village

shop and all were baptised at St Mary's. My Uncle Frank served in the Somme offensive. In June 1917 he took part in the battle of Messines Ridge and then served at Passchendaele (the 3rd Battle of Ypres). The Battalion he was with went in at midnight on 15th August 950-strong and Frank was one of only 123 who survived. He quipped on their return to base that they received a substantial rum ration! Frank spent his 21st Birthday in the trenches and was in action when British forces broke through the Hindenburg Line in October 1918, securing the collapse of German resistance on their Western Front."

The information I have discovered so far has been fascinating – four of those on the memorial signed up before conscription came into force in 1916 and at least one was only just 16. More to be written of them in further editions of the Hare. If anyone is interested in helping out with the research or has any information, photos etc. please contact me – details on p 1. Helen Cannon

Following the article in the last edition, Jane Morelli is still looking for help and/or items to compile a Huntingfield Archive. Contact the Hare or Jane direct at jane.morelli@btinternet.com, phone 785307.

Warm Homes Fund

Up to 100% funding is available to install first time central heating systems in Suffolk residents' homes. Residents are eligible if they own their property or are privately renting and must not have an existing central heating system (a boiler and radiators). Eligibility criteria apply and may be linked to income. For more info see www.greensuffolk.org/whf, or call Suffolk Warm Homes Healthy People service on 03456 037 686

Petanque Club News

The final of our Club Knockout competition between Alastair Coe and David Blackmore was played just minutes before the AGM on the 25th November on the piste at the Huntingfield Arms with David coming out the winner. The Adnams Suffolk Coastal Petanque League captains meeting will most likely take place in February 2019. If anyone is interested in how we as club finished the season please go to: http://www.scpaleaguetables.appspot.com/

Book launch

Pamela Holmes, author of *The Huntingfield Paintress* (about our very own Mildred Holland) has just launched her second novel, *Wyld Dreamers*. She will be talking about this in Loddon Library on 30th November 6pm.



ESTATE AGENTS

9 Market Hill Framlingham Suffolk IP13 9AN 01728 724566



What's on – dates for your diary

December

1st Hub Brunch (page 11)

4th Mobile library (page 12)

8th Carols & Christingle at the Church (page 4)

14th Kids Club Christmas Party (page 8)

15th Three Villages Christmas dinner (page 8)

17th Carols round the tree (page 7)

31st New Years Eve at the Hub with the Diabolix (page 1)

January

9th Huntingfield Parish Council Meeting, 7 pm 13th Service at St Mary's, Huntingfield. 9.30 am 14th Ubbeston P.C. Meeting, 7pm

Regular events at The Hub

Zumba Monday 11 am-noon

Pilates Tuesday, 9.30-10.30 am; 10.35-11.35 am; Thursday 9-10 am

Jive & Swing Dance Tuesday 7.30-9.30 pm
Beginners Italian Tuesday 2-4 pm
Ukulele Tuesday 4.30-6 pm
Stretch & Strengthen Wednesday 10-11 am
Table Tennis Thursday 7.30-9.30 pm

Wednesday club First Weds of each month 2-4 pm (Dec 5^{th} , Jan 2^{nd}) Kids Club Friday, fortnightly, 4-5.30 pm. (4^{th} & 18^{th} Jan)

Craft Club Monday, 1st and 3rd week 1-3 pm (3rd & 17th Dec, 7th & 21st Jan)

parishclerk@huntingfield.org

Mobile Library

The mobile library will be in Huntingfield on 4 December – outside the Hub from 3.10-30 pm.

Dates for 2019 have yet to be confirmed.
Information on our route (13) can be found at https://www.suffolklibraries.co.uk/mobiles-home/saxmundham-mobile-library-route-13/.

Come along and join if you're not already a library member. Books can be ordered and brought right to your door-step. Peter, our librarian, is a mine of

information - and often not just about books!



- CLEAN & FRIENDLY SERVICE - FULLY INSURED

SMOKE TESTS
 INSURANCE CERTIFICATES

- CCTV INSPECTIONS - COMPETITIVE RATES

PLEASE CALL 01986 799175



REGISTERED MEMBER OF THE INSTITUTE OF CHIMNEY SWEEPS

Your Parish Councillors

Joan Baker (Chair)	New House	798363
Joe Thompson (Vice-chair)	11 Holland Rise	798112
David Burrows	The Old Post Office	798165
Jackie Driver	Katanning	798859
Brian Lucas	3 The Street	798000
Emma Ward	Newall Hall Farm	

Millennium Green Trustees

Karen Foster (Clerk)

William Green Hastees		
Tony Howe (Chair)	1 Crutch Hall	785429
James Gordon (Vice Chair/Sec.)	3 Crutch Hall	785430
Marie Burnett	Hill House Farm	798177
Marian Cannell	Hill Farm Barn	798633
Julie Collett	Bridge Cottage	798258
Sheila Freeman	The Longhouse	798774
Esther Munns	The Longhouse	798774

The Kids Club Team

Marta Camus, Sue Lucas, Linda Burrows, Jackie Driver, Carla Kruger, Sally Clarke

Events Group

David Blackmore 785348 Carolina Hare
Sally Clarke 785348 Linda Berry 798165

Parochial Church Council

Churchwardens:

Linda Berry, Huntingfield, 01986 798165 churchwarden@stmaryshuntingfield.org.uk

Jenny Blackmore - 07908 341249

PCC Treasurer:

David Burrows (davidburrows@stmaryshuntingfield.org.uk)

Sue Brewer, Huntingfield
Sally Clarke, Huntingfield
David Burrows, Huntingfield
Jackie Driver, Huntingfield
Stephen Harrison

Brian Lucas, Huntingfield Sue Tyler, Huntingfield

The Hub Committee

Sue Lucas (Chair) 798000

Steve Moorhouse (Vice Chair) 798079 (Ubbeston)

Joan Baker 798363 Christine Barnes (Hev'ham)

David Burrows 798165 Helen Cannon 799103

Stephen Harrison Tony Howe 785429

Allan Pike 98227 (Ubbeston)