



Darling Buds of May – courtesy of Jeff Hudson

Chairman's Chats

I seem to have spent most of May either preparing for visitors to arrive, or recovering after they have gone, in time to welcome other friends. It has been enjoyable and we have visited places with them that we haven't been to for ages like Barrington Court and Stonehenge which has changed a lot since the days when you could walk amongst the stones! The interpretation centre is very impressive.

It's also been a month of 50th anniversaries! Firstly, Crewkerne Rugby Club – my husband played in the first match in the 1970s. Then the 50th Anniversary of Crewkerne twinning with Igny, a small Town South of Paris. I hope you find something interesting and/or useful in this month's newsletter please take time to send a little something to include in future copies meanwhile enjoy the sunshine!

Tea@2 Future Speakers

June 1st

Geoff Rickson is a Samaritan volunteer. Geoff will tell us about the work he does and how he became involved.

July 6th

Nick King is the father of two sons who work with him at Cheddar Gorge, Somerset. Nick will explain how "The Goats of the Gorge" grew into the present business. You will be able to see many of the `cruelty free` products for sale and samples to try. So, don't forget your money, folks, as it is time to treat yourself as `YOU ARE WORTH IT!`

August 3rd

Unfortunately, our speaker for August has had to cancel due to ill health but, **Do Not Despair**, there will be tea and coffee and **CAKE!!** and we will try and think of a few surprises to keep you entertained, so come along and meet old friends for a "chatty tea@2"

Wildlife Corner

Each month we would like to highlight some interesting facts that you may know about wildlife in Great Britain. This could be birds and animals or plant life, anything with an interesting fact that you would like to share.

This month it's the turn of the Leopard Slug



Slugs are horrible right? They eat all your plants, right? You should kill them all if you see them, right?

WRONG!!!

This little chap is the Leopard slug, he doesn't eat your plants, he actually eats other slugs so is a benefit to you and your garden. So! If you see him in your garden just let him live. He might be doing you a favour.

Group Coordinators' Update

Yvonne Taylor, the Group Leader for the popular Whist Group, has had to pass on the leadership of the group due to ill health. She has been an excellent group leader and loved the friendly enjoyable afternoons and still hopes to attend. Lynn Browning has kindly volunteered to take over the running of the group. We would like to express our thanks to both Yvonne and Lynn.



The Whist Group meets at the Henhayes Centre on the first and second Wednesdays of the month from 3.00 to 5.00.

Susan and Norman Irving cadu3agroups@gmail.com

News from the Craft Group

Tina Mortimer from the Craft Group has sent me the pattern on the following page, I hope you are able to read it and have a go – as Tina says knitted lace looks beautiful but is not difficult! If you can knit, purl, k2tog, read a pattern and cast off then you have all the skills necessary. There are only 10 lines of a repeating pattern and 6 of those are just knit and purl. If you don't believe it, come and have a go! The group meet on the 3rd Wednesday of the month from 2:00 to 4:00 p.m., contact Tina or Group Coordinators for further information.



GOFFERED LACE PATTERN

Cast on 29 sts. Knit one row.

- (1) k5, p16, (m1, b1) 3 times, m1, k2.
 - (2) k25, turn.
 - (3) p17, (m1, b1) 3 times, m1, k2.
 - (4) k26, turn.
 - (5) k18, (m1, b1) 3 times, m1, k2.
 - (6) k9, p18, turn.
 - (7) k1, (m1, b1) 12 times, m1, k2.
 - (8) k9, p19, k5.
 - (9) knit.
 - (10) Cast off 4 (slipping the 1st stitch), knit to end.
- Repeat rows ~~2-11~~ as required.
1-10

Exactly as Gofferred lace except row 7 which misses out the row of eyelets.

FLUTED LACE COLLAR

Cast on 29 sts.

- (1) k5, p16, (m1, b1) three times, m1, k2.
- (2) k25, turn.
- (3) p17, (m1, b1) three times, m1, k2.
- (4) k26, turn.
- (5) k18, (m1, b1) three times, m1, k2.
- (6) k9, p18, turn.
- (7) k19, (m1, b1) three times, m1, k2.
- (8) k9, p19, k5.
- (9) K to end

The Darling Buds of May



The world that T. E. Bates sketched in *The Darling Buds of May*, and which the television series later bathed in soft Kentish sunlight, has always felt less like fiction to me and more like a half remembered corner of my own childhood. Long before Pop Larkin bustled across our screens with his easy charm, I knew those orchards, those lanes, those rhythms of early 1950s Kentish life. Returning to them now, in memory, feels a little like stepping back into a story I once lived.

In the early 1950s, our family left our small flat in Chelsea and resettled in a semi detached council house in a modest town tucked into the Weald of Kent. I was about eight years old, still shaped by the rhythms of London life, pavements and terraces, the occasional bomb crater lingering from the war, and the great surges of humanity that spilled through the streets whenever Chelsea played at home. Crowds would pour from every direction, thousands of voices rising and folding into one another. The constant roar of cars, buses, and the restless tide of people filled the air. That was the world I knew.

Kent could not have been more different. Suddenly my days were framed by hedgerows instead of brick walls, and by the quiet presence of cows, horses, and sheep grazing across wide, open fields. There were trees that seemed impossibly tall, a duck pond fringed with bullrushes, and birds whose calls were so constant and exuberant they sometimes felt louder than the city I'd left behind. The village smithy still rang with the sound of hammer on metal, and on weekends groups of cyclists gathered outside the local café, taking their refreshments before streaming off together down the winding country lanes.

During the school holidays, I often accompanied my mother to the potato fields, where we gathered the potatoes, the farmer had unearthed with his tractor. In summer and autumn we turned our hands to fruit picking, hard, honest work that brought in a little extra money for the household. I was endlessly fascinated by the oast houses that dotted the landscape, their round brick bodies and white conical roofs pointing skyward like something out of a storybook. Hop fields stretched across the countryside, and the town even had its own brewery, its scent drifting on the air at certain times of year.

Looking back now, those Kentish days feel like a small, self contained world that has long since slipped beyond reach, a world of slower rhythms, honest work, and landscapes that shaped a child's sense of wonder. Many of the old oast houses still stand, though now transformed into desirable homes for the well to do, and the hop fields that once stretched across the countryside have all but vanished, taking with them the annual gathering of locals who brought in the harvest. The village smithy is gone too, its anvil silent, leaving only the memory of a simpler time and a deep sense of belonging to a countryside that asked for little and gave so much. It is a time that has faded from the map but not from the heart, a chapter of life that grows more precious the further away it drifts.

Mike Luff – Creative Writing Group

Some potato dish ideas from Denise

1. Scrub a large potato and pat dry and prick the skin all over with a fork.

2. Place onto the microwave plate on High for 4 mins, turn over, cook another 4mins.

4. Meanwhile, pour small amount of Olive Oil (OO) few chilli flakes, a little sea salt and pepper if desired into small pie dish (mine fits into my fryer draw).

5. Using a pastry brush, generously coat potato with OO mix.

6. Place the potato dish into the fryer with the fryer stand.
(mine is a Ninja two draw style fryer)

7. Set fryer to BAKE, 200' for 5mins. TURN potato over with appropriate utensils, baste with brush, adding more OO as required. Bake for another 5mins. *Test softness of flesh with a skewer. Repeat cooking until skin is CRISPY and FLESH FEELS SOFT (depending on potato size).

8. Remove from fryer carefully as potato will be VERY HOT.

OR.... I leave it in the switched off fryer whilst I finish preparing side salad and filling.

I cook unpeeled salad potatoes (my little roasties) the same way, being careful not to overcook in fryer.

AND peeled, cut potatoes of any make works well too.

FIRST...I par boil, drain, shake them in the saucepan to rough up the edges, then cook from stage (7).

**careful not to overcook.

**You will need to cook salad potatoes in batches as they are so yummy. Cut in half if wished.

Tasty cold.

Very tasty added to Bubble and Squeak. Enjoy



Concerts in the West

27th June 7:30 to 10:30

The Dance House, Gouldsbrook View, North Street.

Discounted price of £18 to U3a Members

Shiry Rashkovsky – Viola
Lana Suran – Piano



Programme

Astor Piazzolla – 'Café 1930 from Histoire du Tango

Fritz Kreisler arr. Lionel Tertis – Cherry Ripe

Ravel arr. Rashkovsky – Sonata opus posthumous

JS Bach arr. Rashkovsky – Coffee Cantata (selected movements)

Freya Waley-Cohen arr. Rashkovsky – Caffeine

Philip Glass arr. Rashkovsky – Violin Sonata

Did you know?

In Peru it is considered lucky to wear yellow underwear on New Years Eve and New Year's Day. (Should we tell M&S to stock up!!!)