



Chatton News



A Newsletter for Chatton and surrounding area

December 2019/January 2020

We have been editing Chatton News for almost eight years. For various reasons, we would now like to hand the responsibility over to others. Anyone taking over would have a completely blank canvas, there would be no need to follow our format. We are not affiliated to any organisation in the village, so there is freedom to start with a clean sheet. If you are interested, please get in touch in the usual way. We have enjoyed our stint, we have had fun, a few drinks along the way, and we have met some lovely people. It would be a real shame, after all our hard work, and those who preceded us, if Chatton News disappeared without trace. We would like to send grateful thanks to all our readers who have contributed over the years. Without you we wouldn't have been able to continue.

Rupert aka Dorothy Douglas and Murdoch aka Isabel Tebay.

Chatton News - A Potted History

(with grateful thanks to Kath Nixon for access to her file of back copies)



Chatton News was started in 2005 by Robert Perris, helped by Peter Hunt (both from Mill Hill). It was two sides of A4 which was distributed every fortnight. It covered Chatton football and cricket team match reports, births, deaths and marriages, church services, the weather and local activities. It was warmly received. Bob Scott (Amerside Law) guest edited two editions in February and March 2008 until Stephen Alford from New Road took over from April 2008. It was to a similar format but distributed monthly.



From March 2009 he worked with Nicola Salmon (Mill Hill) who redesigned the newsletter with bold, colourful designs. Then in July 2012, we took over from Stephen. The Chatton News became four sided and was distributed every two months. We included articles on "What's been Happening", "Forthcoming Events", recipes, real and spoof handy hints and puerile but PC jokes! We also added a footer and copyright. Our aim was to be as inclusive as possible, encouraging

items from everyone; longstanding residents and new alike. And this year Ian Catchpole kindly started putting the newsletter on line.



The newsletter has always depended upon sponsorship and has been delivered free. Initially by Agrivert through Jim Douglas and in 2006 Percy Wood (Caroline and Richard Roberts) began sponsorship and have continued to this day, now from Elmbank Coastal Park.

What's Been Happening?

What3Words Competition

Congratulations to Ellie Waddington, Stefan Barker & Tony Harrison who correctly identified the What3Words location of [///swung.clocking.certified](http://swung.clocking.certified) as being the war memorial in Chatton. Each has been presented with a box of Celebration to celebrate. Remember, download the what3words app onto your phone now, or go to what3words.com for more information. *Ian Catchpole*

Chatton Park Vinduro



The rain stayed away for much of the first Vinduro held at Chatton Park Farm. This was the last event of the season. We will be back next year for another four events in different local venues. *Gavin and Gillian Douglas (Photo by Gillian Douglas)*

Quiz Evening 19th September

It was another good turnout in the Village Hall for the Quiz Night in October. Congratulations go to the winning team 'The Saracens' made up of Ruth, Sally, Deborah, Sheila, Anthea, Isabel and Dorothy and many thanks for very kindly donating their winnings to the Village Hall fund.

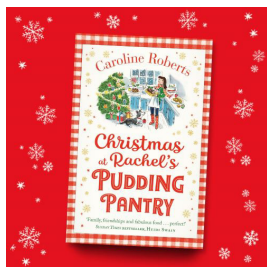
Thanks also go to my fellow quiz compilers, Christine, Nicky and Vicki for all their hard work and making the evening so successful. All in all, £87.50 raised for the Village Hall. *Andy Pigg*

Chatton Coffee Morning

Thank you to everyone who came along to the coffee morning on Saturday 19th October at Chatton Village Hall. The bacon butties proved very popular and the baking/produce stall did so well. A big thank you for donations of cakes, jams, plants and crafts, we couldn't do it without your help and support. We were able to donate £188.60 to the Help for Heroes charity.

Chatton Coffee Morning Team

Caroline's New Book Out Now!



'Christmas at Rachel's Pudding Pantry' is here! My latest book - a festive sequel to 'Rachel's Pudding Pantry' - is now out. Once again the story unfolds at Primrose Farm, set in our local area in the foothills of the Cheviots,

and features four generations of feisty Swinton ladies who are battling to keep the farm and the new Pantry tearooms afloat. There's love, loss, family and friendship, and some great festive recipes to try out too.

I was especially delighted that this book has been chosen as one of celebrity Fern Britton's Recommended reads for November.

Thanks to The Chatton Village Store for stocking the book, where you can pick up a signed copy.

Caroline Roberts

Remembrance Sunday



It was good to see so many people from the village attending both services in the church and at the memorial on the green on Sunday 10th November. It is a fitting tribute to those from Chatton & Chillingham parishes who made the ultimate sacrifice

during both world wars. Wreaths were placed at the memorial by Sir Humphrey Wakefield and Richard Tebay on behalf of Chillingham and Tillside parishes with the Exhortation and Kohima Epitaph recited by Andrew Pigg. Crosses were then planted by everyone else, young and old, to commemorate those who died in the conflicts. Thanks are also expressed to Chatton Village Store for providing coffee & biscuits prior to the event and to The Percy Arms for refreshments afterwards. *Ian Catchpole*

Sing-A-Long

We held our first sing a long event in the Village Hall on 2nd November. The Cheviot Hills were certainly alive with "The Sound of Music".

People dressed up in their favourite character to sing along to their favourite things. It was a fun afternoon and evening with popcorn and food laid on. Everyone made a great effort with their costumes but, the best dressed prize went to the Mosses who all came dressed as the hills!

Thanks to everyone who took part and supported this event and the village hall. We also realised some funds for future projects which is an added bonus. Future sing-a-long /movie nights to follow. Clue: Pink Ladies. *Atay Dervish*

Tillside Parish Council



In addition to the one at the Chatton Percy Arms, a new **defibrillator** has been installed at East Lilburn Farm (see photo).

The **recycling bottle bins** situated in the lay-by on the Chillingham road just south of the bridge are now up and

running. Please use them as we may acquire more or bigger recycling bins if we can show that we need them.

We are fortunate to have volunteers who maintain the lovely **flower tubs in Chatton**, and the PC have agreed to buy some new barrels to replace some of those which are past their best. We are always looking for volunteers to maintain the tubs, so please contact us if you can help.

There have been a number of significant **planning applications** received in the last couple of weeks (including the siting of a 12m mast at the western approach to Chatton). So, please contact your local Parish Councillor or contact the PC via our Tillside PC web site to see more details.

Our **next meeting is on the 9th January 2020**, and all residents are welcome to attend. *Richard Tebay*

Chatton Village Hall – Any Questions?



A Village Hall fundraising event, with the December election candidates, took place on Friday 29th November. The audience had the opportunity to put

their many and varied questions to Tom Hancock (Liberal Democrat), Thomas Stewart (Green Party), Anne-Marie Trevelyan (Conservative) and Trish Williams (Labour). Thank you to Jim for organising and chairing the event.

Village Hall Committee

Forthcoming Events

Carol Singing



This will be held on Friday December 20th. Meet at 6.00pm on Village Green. Charity to be chosen.

Jim Railton

Christmas Church Services

Christmas Eve Service is at 6pm in Chatton Church. All welcome.

Christmas Day Service at Chillingham Church At 9.30 am. All welcome.

There will be a Benefice Service at Chatton Church on Sunday December 29th at 10.30 am.

Coffee Morning Saturday 14th December

Please come along and join us from 10.30 to 12.00 at Chatton Village Hall. Entrance £2 and includes refreshments. Bacon butties will also be on sale at an additional cost. There will be a cake/produce stall, raffle and a few other festive competitions. Any donations of cakes/produce would be most appreciated. Proceeds to Air Ambulance. We are also collecting for the Alnwick Food Bank on the day, who have suggested tinned meat or vegetables. Look forward to seeing you. *Chatton Coffee Morning Team*

Chatton Village Hall Theatre Night Saturday 21st December "The Snow Queen"

A new version by Gill and Rick Jukes who have for the last 30 years been writing scripts and songs for Theatre, BBC Radio and BBC and ITV Television.

When Kai is really rude to the Snow Queen (someone you really don't want to mess with) not only does she produce the biggest snow and ice storm that the village has ever seen, she snatches Kai away from his best friend Gerda to take him to her ice palace and teach him a proper lesson. Gerda is distraught and against everyone's advice sets out to rescue Kai. Will Gerda manage to reach the Ice Palace? And if she finds it, will she be strong enough to battle against the power of the Snow Queen and save Kai's life? Songs, laughs, dancing and bravery all await! Tickets will go on sale in Chatton Village Shop about four weeks before the performance. Hope to see you there. *Andy Pigg*

Other Village Hall activities

Carpet Bowls

Wednesdays 7- 8.30pm. *Contact Tony 01668 215613*

Yoga

Tuesdays 1- 2.30pm. *Contact Gill 01688215613*

Chatton Village

Flavoured Alcohol Competition 2020

Sunday 2nd February 2020



With autumn approaching and the nights becoming darker, what better way to spend that extra time you have than foraging for your favourite fruits (or vegetables) and producing some lovely flavoured drinks. This year we will see some changes, mainly having a number of different categories of flavours (which will be agreed on the day depending on the number of entries) with an overall winner and runner up chosen from each category winner. Why not let your flavours surprise the judges as all types of alcohol flavours are acceptable. Get picking, blending and developing those great tasting drinks. More information in next Chatton News (***We do ask all participants to drink responsibly throughout the making and testing period.***)

Stefan Barker



Cheese & Wine Evening

Date for your Diary

Saturday 8th February 2020 7.30-11pm

Chatton Village Hall

Tickets £10 per person and includes a glass of wine and of course cheese! There will also be a Bar on the evening.

Tickets will be available from Chatton Village Store from 2/1/20. Numbers will be limited. It will be a fun, social evening with fellow cheese lovers.

Do come and support, profits will go towards Chatton Village Hall and Great North Air Ambulance.

Remember to bring your best cheesy joke!

Enquires: - Ian or Mary 01668 215712

Further Features

Weather



David and Meg Thompson of Chillingham Barns years have been recording for 66years. Their daughter Anne now provides us with the rainfall figures.
October 3.7ins/93.98mm

Seasonal Snippets



Photo by Jane Lockyer from Chillingham



Photo by Sally Barker from Chatton

Our First Christmas Recipe by



jane
lovett
simply delicious food

Christmas Mincemeat Tart

A Christmassy tart with no cooking skills required! Plus, it can be prepared well in advance. It also looks festive with a good dredging of icing sugar over the top.

For each tart you will need

1 x 5in/12cm disc of puff pastry

2 tsp mincemeat

3 thin slices of orange such as Satsuma or Clementine

1 tsp caster sugar

icing sugar for dusting

cream, crème fraîche or vanilla ice-cream to serve (optional)

Preheat the oven to 220C/425F/Gas7.

1. Put puff pastry circles onto a flat baking sheet and with the point of a sharp knife, score a border about ½in/1cm from the edge. Be very careful not to cut right through the pastry.
2. Spread the mincemeat over the inner circle of the pastry leaving the border uncovered.
3. Arrange the thin slices of orange on top and sprinkle the whole tart with a little caster sugar.

4. Cook for 7-10 minutes, until puffed up, golden and a little caramelised.
5. Serve warm or cold, dusted with icing sugar and accompanied by cream, crème fraîche or vanilla ice cream

Get Ahead

- Assemble several hours in advance and cooked when required.
- They can also be cooked in advance and re-heated for a few minutes in a warm oven just before required.

Hints & Tips

- Make sure you sprinkle the caster sugar over the pastry rim, as well as the mincemeat, as this caramelises whilst cooking and produces pastry worthy of the best French patisserie!

Handy Hints

These appeared in our very first Christmas issue:

- Baubles lost their up lift? Hang them high by inserting a paper clip in the top! *B. Deck.*
- Don't waste Christmas money buying expensive binoculars. Simply stand closer to whatever it is you wish to look at! *Luke Neera.*

Last Word

Letter to Santa

Dear Santa, I would like an x box, my sister wants a real unicorn, Daddy, a new car, Mummy, some lovely shoes, and Granny would like something called a Gerard Butler.

Thank you from William the Good.

Thanks again to Richard and Caroline Roberts and Elm Bank Coastal Park in their generous support for Chatton News. Thank you to all who deliver copies, Ian Nixon and Andy Pigg in Chatton and to John Scott, and Kingston Macauley for delivering copies to Chillingham and the Hepburn District. Thank you all!

Seasons Greetings

Merry Christmas and a Healthy and Prosperous New Year

With love from Rupert and Murdoch xx

Contact Details

Dorothy Douglas

5 New Road

Phone: 215543

chattonnews@gmail.com

Isabel Tebay

10 Mill Hill

Phone: 215560