



# Chatton News

The Newsletter for Chatton and Surrounding Areas  
Issue 57 October / November 2021



## Jane Lovett : A Local Cook



Jane's passion for cooking grew from a love of food: growing, shopping, cooking and eating food. She enjoys developing her own recipes and creating new ideas often based on whatever food is in her fridge, or left over food. Nothing goes to waste; everything is used to create new recipes.

Jane studied at the Cordon Bleu Cookery School, where she learned cooking techniques, which enable her to understand how to make her

recipes work. She has also taught at the Leith School of Food and Wine and does several cooking demonstrations all over the country. Jane loves teaching cooking and believes it should be fun, rather than a frightening experience.

Jane's approach to cooking is to use fresh, local produce, such as veg from her garden, or local suppliers. Sustainability is important to her and she likes to check where ingredients have been produced.

Jane also likes to introduce people to new ingredients, such as Two White Chicks - a free range liquid egg white with a long shelf life, which can be used to make meringues without wasting egg yolks. She enjoys broadening people's experiences of flavours, such as Rose Harissa, a chilli based paste which Jane often uses in her cooking.

Jane considers herself to be a home cook. Her aim is to inspire people to cook, be proud of what they have made and enjoy eating it. She has been personally inspired by Elizabeth David, who introduced us to olive oil as a cooking ingredient, rather than a liquid to be poured

into ears. She also admires Nigel Slater's natural cooking style.

When cooking a meal for a special occasion, Jane advises "Keep it Simple". Her cookery books give advice on Get Ahead elements of recipes, which can be prepared and cooked in advance to reduce potential stress. She includes many helpful hints and tips, such as an easy way of making Coronation Chicken by using mayonnaise, curry paste (not powder) and mango chutney to make the sauce.

Jane's relaxed approach to cooking is straightforward, based on creating recipes using fresh, local ingredients. She is now providing ZOOM cookery demonstrations. Information on these can be found on her website:

[janelovett.com](http://janelovett.com)

Her latest cookery book **Just One Pan** provides inspirational recipes, easy to cook and delicious to eat. If you've got a glut of pears Jane recommends an easy autumnal recipe: Pears Poached in Spiced Dessert Wine - see the recipe on the back page.

Christine Lawson

Photo © Tony Briscoe 2021

## Caroline Roberts : A Local Author

Congratulations to Caroline whose latest book, *The Seaside Cocktail Campervan*, has become one of the Top 100 in the Amazon Kindle charts.

Described as **"The new heatwarming and cosy romance – the only seaside escape you need this summer!"**

*When Lucy isn't in her cosy cottage by the sea, she's winding through the Northumberland coast with her loveable Dachshund Daisy, cooking up a storm at the local village celebrations. Inspired by her*



*Italian Poppa, Lucy's chasing a new dream with her pizza van business. And at one particular party she meets Jack, the brooding but gorgeous owner of the Cocktail Campervan.*

*Wary of repeating mistakes of the past, Lucy and Jack keep it strictly business. But as the summer drifts by in a swirl of garden parties, fun and fizz, laughs and celebrations, and as the cocktail campervan creates the community they so desperately need, romance starts to blossom – one stop at a time...*

## Anniversary Gemstones



Chatton has been blessed with at least three significant wedding anniversaries during August.

**Mary & Ian Catchpole** celebrated their Ruby Wedding Anniversary to mark 40 years of marriage on 29<sup>th</sup> August 1981

**Helen & Michael Brewin** celebrated their Golden Wedding Anniversary to mark 50 years of marriage on 28<sup>th</sup> August 1971



**Joyce and John Scott** celebrated their Blue Sapphire Anniversary to mark 65 years of marriage - they were married at Springwell Methodist Church, County Durham, on 4<sup>th</sup> August 1956.

## Friends Remembered

**Helen 'Belinda' Bray**  
24<sup>th</sup> November 1948 – 3<sup>rd</sup> September 2021

It is with great sadness that we announce the death of Belinda Bray from West End in Chatton. Having been diagnosed with cancer late last year Belinda passed away peacefully in the Palliative Care Unit at Wansbeck Hospital on Friday 3<sup>rd</sup> September 2021.

A proud Yorkshire lass originally from Huddersfield in the old West Riding, Belinda moved into Chatton nearly ten years ago from Chillingham.

She was known for her crocheting (scarves, hearts and cushions) and for cultivating plants which she always referred to by their Latin names. Proceeds from the sales of both went to a number of charities including the Great North Air Ambulance and the National Autistic Society.

Belinda was also known for her love of cats. Her latest a small black and white cat called Maisie that she took in as a kitten during her illness, has now found a new home in the village with Bryony.

Rest in Peace Belinda

**Alexander McManus**  
8<sup>th</sup> December 1993 - 15<sup>th</sup> August 2021

We are saddened to record the passing of Alex, son of Allison & Michael, twin brother to Ryan, and grandson to Joyce and John Scott. Alex lived with his parents in Chatton until they moved to Alnwick. His funeral was on 1<sup>st</sup> September and well attended by many from the village.

## A Handbag!



It was good to see the Village Hall back in action as a social venue with a live performance by **Northumberland Theatre Company** of Oscar Wilde's *"The Importance of Being Earnest"* on Saturday 25<sup>th</sup> September.

The evening commenced with drinks around the new BBQ &

seating area (good to see that put to use at last) which set the tone for a very convivial evening.

NTC is a professional small-scale touring theatre company whose aim is to provide professional touring theatre of the highest quality, particularly in rural areas where access to live theatre is otherwise limited. They certainly managed to achieve that with a polished performance that would grace the very best of stages.

The small troupe of six built and cleared the set, managed sound and lighting as well as giving a tireless performance of this classic comedy with laughs and smiles along the way. Even the roles of Miss Prism & Lady Bracknell being played by the same actress with a quick change of costume and voice.



Don't forget to put the date in your diary for their next performance in Chatton of *Alice in Wonderland* on 18<sup>th</sup> December.

Banner picture on front page is of *'Sheep in the mist'* Reproduced courtesy of Chatton In Pictures.  
Search Facebook and LIKE 'Chatton In Pictures' to see many more local pictures



## Chatton Cricket Club



I'm sure you will have noticed that work has finally started to rebuild and refurbish the cricket pavilion after many

years of fundraising. We had hoped that once the roof was replaced, further structural and internal work would have been completed by now but, as you know, supplies of wood and other materials have been badly delayed in the UK. We hope to complete much of the work by the winter, and plan to improve all of the internal fittings in time for a grand opening/fete on May 15th next year when we hope many of you will join us. In the meantime our fundraising continues with a dinner/auction at the Percy Arms on the 9<sup>th</sup> October. At the time of writing, the dinner is a sell out, but anyone interested could bring their chequebook along to the auction later in the evening. Some splendid lots! We would also like to thank our sponsors - locally based company Calibrate Energy Engineering, and the Percy Arms for their ongoing support.

We would also like to renew our invitation to anyone interested in playing, especially those new to the area, to contact us or come along to our games next year. We have a small match fee when you play. We play Sunday village cricket in the main in and around north Northumberland, as well as on our own unique ground. Everyone is welcome - girls and boys through to older players. Our fixture list and contact details for the 2022 season will be published in the Spring with copies available in the Percy, Village Hall, and local notice boards.

*Richard Tebay  
Treasurer CCC*

## Chatton Village Hall

The Hall is still open for gym users and small group bookings such as yoga and carpet bowls. Work is still progressing on the roof repairs which is restricting access to certain areas, but it is good that events are starting again with the Theatre Nights, Murder Mystery and a Quiz.

## Upcoming Events



At the time of going to print, all but three tickets have been sold from Chatton Village Stores - that may have changed already. As numbers are strictly limited, entry is restricted to ticket holders only. Don't risk being disappointed - get your tickets now!

*Ian & Mary Catchpole*

## Quiz Night

Quiz Nights in the Village Hall will return Thursday 21st October at 7:30pm. Bring your own drink, nibbles and a willingness to have fun - a high IQ is purely optional. Make up a table of six or come along and join in with others.

## Theatre Nights

Northumberland Theatre Company will be performing their Christmas play, Alice in Wonderland, at Chatton Village Hall on Saturday 18<sup>th</sup> December 2021 @ 6pm  
Tickets to go on sale nearer the date.

## Mental Wellbeing



According to recent studies almost a quarter of the population admits to feeling isolated or lonely sometimes. RuralUS recognise that poor access to services and the sparse population of North Northumberland make social inclusion even more difficult. If this is something that affects you, or someone you know why not get in touch for a chat. Maybe we could find a group or activity that you are interested in, or if you have an idea or interest that isn't served in your area, we can offer practical support to help you set up your own group and a grant of £100 to assist with the cost of room hire, materials or tutor time. It would be lovely to hear from you.

*Jan Cowan  
Telephone: 07493 971706  
Email: jancowan.ruralusproject@gmail.com*

## Pears Poached in Spiced Dessert Wine



### SERVES 8

- 4 firm pears (preferably Williams or Conference), peeled but left whole, stalks left on and as long as possible
- 1 bottle (75cl) dessert wine
- 1 tablespoon caster sugar, or more to taste, depending on the wine
- 1 cinnamon stick, split in half lengthways
- 2 star anise
- 10 green cardamom pods, cracked under a heavy knife a handful of flaked almonds, toasted (see Hints & Tips) crème fraîche, to serve

Extract from Jane Lovett's book  
**Just One Pan**

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This lovely classic French pudding is delicious in its simplicity. Use a dessert wine of your choice, but I would recommend choosing a good- quality one. Sometimes I use Gewürztraminer. Omit the nuts, if you like, but they do add a nice bit of crunch. I think this is best eaten cold and straight from the fridge.

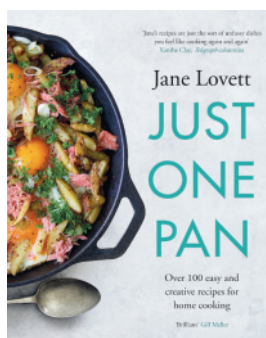
1. Put the pears into a saucepan into which they fit neatly (about 20cm diameter), then add all the remaining ingredients, except the almonds and crème fraîche. Cover, slowly bring to the boil, then taste for sweetness, adding a little more sugar, if necessary. Simmer very gently for 5–20 minutes or until soft and tender when pierced into the middle with a sharp knife. The cooking time will depend on the ripeness of the pears (the firmer the pear, the longer the cooking time).
2. Remove from the heat and leave the pears and liquid to cool completely in the saucepan.
3. Transfer the pears, spices and cooking liquor to a pretty serving bowl (they look pretty in a glass bowl) and chill for at least 4 hours (overnight is even better) before serving. Serve with the almonds scattered over the top and a bowl of crème fraîche to accompany.

### GET AHEAD

*The recipe can be completed up to 3 days in advance and kept chilled in the fridge (but will keep for a day or two longer, if required), but don't scatter the almonds over until just before serving.*

### HINTS & TIPS

Most large supermarkets sell ready-toasted flaked almonds. However, if toasting your own, toast them in the (same) dry saucepan on a medium heat for 3–5 minutes, before or after cooking the pears. Cool and store any leftover toasted nuts in the freezer to prevent them from going rancid



## Corny Corner

We should run an article on dried grapes.  
It's all about raisin awareness

**Tablets were replaced by scrolls, then scrolls replaced by books.**

**Now we scroll through books on tablets.**

*A man once drank a bottle of invisible ink.  
He's now in A&E waiting to be seen.*

**What happens when you boil a funny bone?  
It becomes a laughing stock**

Remember that you can download this & previous copies of Chatton News, listen to the podcast, and sign-up for email notification from our web site at **news.chatton.uk**.



Thanks again to Dorothy Scott, and Richard & Caroline Roberts of Elm Bank Coastal Park in their generous support for Chatton News. Thanks also to all who deliver copies, Ian Nixon and Andy Pigg in Chatton, Christine Lawson in Chillingham & Ruth Gibson at Hepburn.

If you would like to include something in the December / January newsletter please get in touch with us by email to **news@chatton.uk** or contact any of the editorial team by Friday 22<sup>nd</sup> November please