



Chatton News

The Newsletter for Chatton and Surrounding Areas
Issue 76 December / January 2025



Chatton Lakes Under New Ownership

Chatton Fishery is under new ownership. **David and Gemma Woods**, pictured with their children Jack and Sophie, are running the fishery along with Gemma's mother, Angela (who makes wonderful soup) and their Cocker Spaniel, Lucy who enthusiastically welcomes everyone to the clubhouse.

Gemma wants to enhance the reputation of the fishery and establish it as a premier fishery in the North East. Along with help from Lauren and Angela, she is currently running front of house as David is still working full time as gamekeeper on the Shawdon Estate. Not content with running the shop, being a homemaker, looking after the children, she also runs an online business, **Roar North**, based in Alnwick selling high quality activewear.

They are gradually settling into their new house but having to share time between Chatton



and the Gamekeeper's House in Shawdon. Nevertheless they're looking forward to joining in with village activities.

It was not necessarily a long term dream to own a fishing business, but was an opportunity that came along, so the couple grabbed it with both hands. David has enjoyed fishing for many years. Not so much Gemma but she is very quickly learning on the job and is able to

offer advice on flies and fish behaviour to customers as they come for a day out on the lakes.

Since taking over they've had the first stocking of trout and more stockings are already ordered. It looks like Chatton Fishery will continue to be a first class fishery where anglers and clubs will be most welcome.

Chatton has a tremendous reputation as a trout fishery and has hosted many competitions including internationals - the next event will be the Eddie Brown Cup on 8th December. The fishery has always been well supported by local anglers and clubs.

Chatton Fishery was constructed and developed by the Brown family. Recently Roger decided to sell the business so it's the end of an era but a new chapter in the Chatton Fishery story.

Carols Around the Village

Thursday 19th December

As usual we will be carol singing in and around the village. Starting at the village green at 6pm with some pit stops along the way. All will be very welcome.

Funds will be collected for **The Compassionate Friends** - a charitable organisation of bereaved parents, siblings and grandparents dedicated to the support and care of other similarly bereaved family members who have suffered the death of a child or children.

If you don't want us to call, please get in touch. Otherwise - our collection cans will be jangling. If you would like to join us on our tour, please do. We will end up in the Percy Arms at the end of the night for some hearty carols around the fireplace.

Jim Railton

We are very grateful to **TCL Data** and their principal, Barry Shambrook, who are once again sponsoring the printing of this edition of **Chatton News**.



Barry and the staff wish everyone a Merry Christmas and Happy New Year.

www.tcldata.net

MERRY CHRISTMAS
To all our readers and contributors

Events at Chatton Village Hall

Coffee Morning

Sunday 1st December 10:30am

Entrance £2.50 inclusive coffee/tea & a slice of cake

Bacon Butties £2.50

Proceeds to Wooler Food Bank

Quiz night

The next Quiz Night will be at Chatton Village Hall on **Wednesday (yes, Wednesday) 4th December 2024** at 7:30pm.

Teams of six - either pick your team beforehand or just turn up on the evening and join in with someone else.

Bring your own refreshments.

Speaker Nights

The season of Speaker Nights continues on

Thursday January 30th - Elizabeth Devon

Our local geological story.

For the full list of future talks see the Villagehall web site.

Chatton CPAD

Grateful thanks to the Chatton Coffee Morning for supporting the maintenance of Chatton's Community Public Access Defibrillator (CPAD) by making a donation of £100 to keep it operational.

The machine is kept in a temperature controlled cabinet on the outside wall of The Percy Arms. If someone has collapsed and the machine may be required, phoning 999 (Ambulance) will get the combination number for the door to the cabinet. By turning the machine on, voice prompts will guide the user through the process of using it whilst awaiting further medical assistance.

This vital piece of lifesaving equipment was purchased by the Chatton community. pads and battery have limited shelf life so must be replaced periodically - next year we need to replace both the battery and a set of pads at a cost of £250!

Ian Catchpole

Stamps

Please remember to save the stamps from your Christmas cards.

I am still collecting on behalf of RNIB, please pop them through my letter box, at The Old Manse.

Mary Catchpole

Northumberland Theatre



Chatton was once again treated to an excellent performance by the Northumberland Touring Theatre Company's adaptation of *Sherlock Holmes and the Sting of the Scorpion* on 11th October.

Coming Soon - Friday 20th December 2024

Step into a mesmerizing world of enchantment with "Grimm Tales," adapted and directed by Louis Roberts.

Presented by NTC, this captivating show tours Christmas 2024, offering a blend of fast-paced physical theatre and gleefully gothic storytelling that will enthrall both children and families alike.

Embrace the magic and mystery as classic fairy tales are brought to life on stage in a truly unforgettable experience.



Curtain up 6.00pm, refreshments from 5.30pm.

**Tickets £10 / £5 from Chatton Village Store
On Sale Now!**

Tillside Parish Council

Northumberland County Council Communities Together are available 7 days a week if you are in need of help. Their contact details are

email: NCT@northumberland.gov.uk or phone 01670 620015.

Fix my street- Any issues with Northumberland County Council services i.e. potholes, blocked drains, signage and many other issues can be reported on **FixMyStreet** fix.northumberland.gov.uk/

Lesley Robson the Rural Advocacy & Inclusion Officer is based at Glendale Gateway Trust.

Chatton Remembers



Over 2,500 knitted, crocheted and fabric poppies were made for the Chatton Remembrance Poppy net. Thank you to the ladies of Chatton, Chillingham and surrounding areas, their friends and the NAS Craft Group who contributed their time and materials to the project. It was a real community effort. The Church and War Memorial looked beautiful on Remembrance Sunday and the group were happy they had, in their own way, honoured the fallen of Chatton. The nets have now been removed, dried and safely stored for next year.

Trish & Mary

Tillside Parish Councillors would like to give a vote of thanks to all the volunteers who helped organise the poppy display for Remembrance Day in Chatton this year, the display was a very good display and was gratefully received.

Blooming Chatton



The Blooming Chatton team have again planted masses of bulbs in record time.

Come the Spring people coming in at the west end will be welcomed by a wall of glorious flowers and, as in the photo today, the village sign will also be festooned with beauty and colour!

If you'd like to join the team, please speak to Sarah when you visit the village shop, or email news.chatton.uk.

Maggie Pinsent

Murder Mystery

Back by popular demand, the next Murder Mystery will be on **Saturday 15th February 2025** at Chatton Village Hall.

The theme will be **Ladies Day** at the **Chatton Gold Cup**, so now is the time to sort out what to wear for a day at the races.

Tickets go on sale from Chatton Village Store on on Saturday 4th January - last time they sold out in 24hrs so don't delay.

The call goes out to anyone who would like to help on the night, either as a character (could you have done it?) or helping out on the night (kitchen and bar staff).

Ian & Mary Catchpole



Congratulations



Joyce Scott celebrated her **90th** birthday with friends on 2nd November.

Church Services

Holy Cross Church, Chatton is currently closed

Due to falling debris near the entrance, the church is not currently safe to enter.

Sunday 1st December 10:00 – Holy Cross, Chatton (Chillingham if still unsafe)

Sunday 15th December 9:30 – St Peter, Chillingham

Sunday 22nd December - 5:30pm Carol Service, Holy Cross, Chatton

Wednesday 25th December 9:30 – St Peter, Chillingham

Sunday 29th December 10:00 – Holy Cross, Chatton

Sunday 5th January 10:00 – Holy Cross, Chatton

Sunday 19th January 9:30 – St Peter, Chillingham

Festive Corny Corner

What is green, covered in Christmas lights, and goes ribbit? A mistle-toad.

What did the wise men say after they offered up their gifts of gold and frankincense?

Wait, there's myrrh.

What do you call an old snowman? Water.

What does Santa suffer from if he gets stuck in a chimney? Claus-trophobia!

Blueberry Tart with Amaretti Crumb

SERVES 12

Our very own local cookery expert, **Jane Lovett**, has recently released her latest cookbook '**The Get Ahead Christmas Cook**' - available at Chatton Village Stores and all good book sellers. Jane and her publishers have very generously allowed us to publish one of the recipes from the book which I am sure everyone will want to try - either to bake or just eat.

The Get-Ahead Christmas Cook by Jane Lovett (Headline Home, £28)

Photos by Tony Briscoe



For the pastry

180g plain flour, plus extra for dusting

90g butter, chilled and diced 2 tablespoons caster sugar

2 egg yolks

For the filling

400g blueberries 225ml double cream 75g caster sugar

4 egg yolks

1–2 amaretti biscuits (depending on size)

GET AHEAD

• Make tart up to 3 days in advance, cool, cover and chill. Or freeze for up to 1 month; defrost before eating. Serve chilled or at room temp.

HINTS & TIPS

• Use 350g of ready-made sweet shortcrust pastry instead of making your own.

This decadent tart was declared a 'five-star recipe' by my recipe tester! The juicy blueberries, which pop pleasingly in the mouth, are set in just enough rich custard to hold them together, with the amaretti and crisp pastry adding some contrasting crunch as they pop. The pastry is quite crumbly but is very malleable and easily patched up before cooking, if necessary.

1. Find a loose-bottomed, 24 x 2.5cm round tart tin and a baking sheet. Cut a piece of baking parchment large enough to line the tin with a collar slightly higher than its sides. Scrunch the paper up to soften it, then open it out again and set aside.
2. To make the pastry, place the flour and butter in a food-processor and whizz together briefly until you have fine breadcrumbs. Add the sugar, whizz briefly, then add the egg yolks and 1½ tablespoons of cold water and whizz until beginning to come together. Turn out onto a floured worktop, knead lightly into a ball, then flatten into a round shape.
3. Roll out the pastry thinly into a circle slightly larger than the tin (so it comes 1/2–1cm above the rim) and line the tin. Trim the edges to neaten – the pastry is malleable enough to mould and repair any cracks (save the trimmings for any repairs needed later). Prick the base all over with a fork, place on the baking sheet and chill for 30 minutes.
4. Preheat the oven to 180°C/160°C fan/gas 4.
5. To bake it blind, line the pastry case with the baking parchment and fill with enough baking beans (or dried rice or pulses) to cover the base and halfway up the sides of the tin. Bake for 20 minutes until the pastry is firm, then remove the beans and paper (I keep this for future use). Return to the oven for a further 8–10 minutes until the case is a pale biscuit colour and cooked through. Remove from the oven.
6. For the filling, put the blueberries into the tart case in one layer, then lightly whisk the cream, sugar and egg yolks together to combine and pour this over the blueberries. Bake for around 30–35 minutes until barely set in the middle. Leave the tart to cool completely in the tin before transferring to a serving plate. Just before serving, crush the amaretti biscuit(s) in your fingers, scatter sparingly over the tart and serve with cream or crème fraîche, if you like.



Thanks to our band of 'paper boys / girls' who deliver our paper copies: Ian Nixon and Andy Pigg in Chatton; Ed Ginns in Chillingham; Ruth Gibson at Hepburn & Maggie Pinsent in Hazelrigg.

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 Thursday 23rd January 2025 please