

SOUTH WILLINGHAM NEWS

Parish Hall

Inside this issue:

Hall Refurbishment	2
Recipes	3
Lincs Curley Pig	4
History Group	5
Snippets	6
American Evening	7
Willingham Winner	8

Special points of interest:

- Refurbishment of Hall
- Decoration of Church
- Cooking of courgettes
- Extinction of pig
- History of village
- Celebration of Diamonds
- Exits of villagers
- Entrances of villagers
- Reminder of Winner

Over the last two or three years the Parish Hall has gradually been refurbished. There have been new double-glazed windows, new toilets, and new curtains. A projector with audio equipment has been provided for the Reel Issues group and for speakers at the various functions. In the kitchen is a large fridge plus other items – a boiler, thermostatic jugs, stainless steel sink and shelving.

Now the final (?) stage has been reached. During July and August the Hall has been stripped for new insulation. The temporary kitchen installed for Hainton Hall after the fire in the early twenties had been built with hollow



Scaffolding in place as the Hall is renovated.

blocks. Some of us don't know how they could have dismantled it and rebuilt it at South Willingham without breaking the lot, but they did. The result was a free gift for the village but a rather cold one. Together with single-glazed windows it could be rather chilly on a winter's evening.

Film Group starts with Double Bill

The new season of films in the Parish Hall begins on Tuesday 14th, 7.00 for 7.30, with two classic old films. The first, Mon Oncle, is in the capable hands of M. Hulot where everything is expected to go to plan – but doesn't!

The second film, The Plank, features several men as thick as two short ones. You soon realize they are going to be as capable as M. Hulot when you know their names – Eric Sykes, Jimmy

The insulation has been completed. We had hoped to keep the distinctive panelling, but it was riddled with woodworm and had to be dumped. The pillars still show though they protrude less. A new kitchen has been fitted, keeping some of the 'new' equipment, but with a freshly laid floor. The last process will be decoration and then the Hall will be ready for action, probably, apart from coffee mornings, starting with the Harvest Supper.

Our thanks to those members of the committee who have organised it all and also to Messrs Hillway for doing the hard work.

Edwards and Tommy Cooper.

Do join us – everyone is welcome. There is a small charge of £3 which covers refreshments and the Discussion evening on the following Thursday.



Above is the kitchen stripped and with battens fixed ready for the boards. Now you see the window, now it has gone (below)



Stages in the refurbishment of the main hall (left). First the walls are stripped, then (middle) the boarding is in place and (bottom) the roof is dealt with.



Decoration also of St Martin's—a pristine church and a blue front door



Courgettes anyone?

Liz Noblet

If, like us you have a glut of tomatoes and your courgettes seem to be doubling in size overnight, don't worry, here are a few very useful recipes!

Marrow (or courgette) and Coconut Soup

For 4-6 people.

1kg medium sized marrow or about 8 courgettes

Salt

1 large onion, chopped

1 tablespoon of olive oil

1 tablespoon grated fresh ginger

2 garlic cloves, crushed

2 tablespoons of chopped mint, plus more to serve

2 tablespoons of basil, with more to serve

1 litre of chicken or vegetable stock

250ml coconut milk

Peel and deseed the marrow and cut it (or the courgettes) into 2cm chunks. Put them into a colander, sprinkle with salt and let them drain for 30 mins, to get rid of the excess water. Pat them dry. Fry the onion gently in the oil. Add the grated ginger and garlic, plus the marrow or courgette chunks. Add the basil and mint with half the stock and cook for 10 mins. Blend in a food processor and then put the liquid back into the pan with the rest of the stock and the coconut milk. Simmer for 5 mins, then throw in another tablespoon of basil and mint leaves as you eat.

Roasted Tomato Soup

4 medium onions, unpeeled and halved

1 bulb of garlic, split into cloves and unpeeled

1kg (2lb 4oz) tomatoes, halved

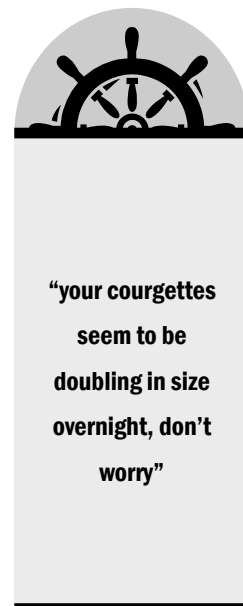
2 tablespoons olive oil

2 tablespoons balsamic vinegar

1 tablespoon sugar

Salt and pepper

Preheat the oven to 200c/400F. Put the onions, garlic and tomatoes in a roasting tin, add the oil, vinegar, sugar and seasoning and toss together. Roast for 45 mins or until soft and blackened at the edges. Remove the vegetables from the oven and allow to cool slightly, then peel the onions and the garlic. Put the vegetables in the liquidizer with 400ml (14 fl oz) of water and blend until smooth.



(Continued on page 6)

Curley Coated Pig

Martin Doughty

The Lincolnshire Curly Coat was one of the oldest pig breeds in the UK, and was formerly very common in its county of origin. By the 1930s, selective breeding had developed its fattening abilities, and large specimens were exported to Russia and other countries. The breed, however, dwindled in the period after the Second World War, mainly due to changing farming patterns and a taste for leaner meat.

The original Lincolnshire Curly Coat pig or Baston Pig became extinct in the early 1970s. However, during the last century several hundred were exported to Austria and Hungary to cross-breed with, and improve, the native Mangalitza curly coat pig – itself a rare breed which had been facing extinction in the second half of the last century. About a dozen Mangalitza sows and three boars were imported to the UK, for the first time, in 2006. From these animals the Lincolnshire curly coat is being bred back to its original breed standard. Some of these pigs can

be found at Fulleby near Horncastle.

Curly Coat pigs are extremely versatile; their



A Curly Coat in Lincolnshire in 1916

black skin enables them to live outside under the hottest sun whilst their dense coats keep them snug in all but the harshest of winters. Furthermore, they love people and other animals too! This makes them ideal for the ‘cottage’ and ‘smallholder’ as well as for farm parks and other centres where animals are ‘visitor attractions’.

Their meat is as distinctive as the animal itself: marked by an unmistakable nutty flavour. It is ideal for smoking and curing, lending itself equally to ‘Parma’ style ham and piquant ‘chorizo’ type sausages and to more traditional ‘English’ sausages and flavoursome bacon. The lard is pure white and

slow to carbonise which means that it can be cooled, stored in the refrigerator and re-used. Additionally, research has shown it to be low in cholesterol and high in Omega 3 which is particularly appealing to the health-conscious cook.

The Lincolnshire Curly Coat was recognised by the formation of its Breed Society in 1906. Known as the ‘family’ pig – good natured, easy to keep outdoors, often part of the wages and fattened for Christmas, its fleece could be woven into cloth and the hair from the back of its ears was particularly suitable for making fishing flies! It was a large pig with lop ears; its most prominent feature was its long curly white coat, which helped it to weather the damp, cold weather of the Lincolnshire fens.

Records for the Lincoln Show of 1911 show that 123 Curly Coat pigs were entered with Class 25 having five entries for “three clean washed Lincoln Hog fleeces”.

Continued on page 5



“hair from the back of its ears was particularly suitable for making fishing flies!”

Continued from page 6

Between the 1920's and 30's several hundred were exported to Austria and Hungary where the end of the Austro-Hungarian Empire, coupled with the return of soldiers from the wars, led to increased demand for meat. The native Mangalitza curly coat pig was unable to sustain this and the Lincolnshire Curly Coat was deemed the most suitable in type, hardiness and disease-resistance to reinforce the breed. After the 2nd World

War British farmers placed an emphasis on commercial production to meet rising demands for food. This was underpinned by the Government's support for intensively reared leaner meats. The future was bleak for the Curly Coat. In 1948, 32 boars were registered and there were 71 members in the Breed Society. By 1958

only 8 boars were registered; the Breed Society had shrunk to just 20 members. In 1959 the Lincoln Show discontinued classes: the Breed Society closed in 1960 and by 1972 not a single Lincolnshire Curly Coat remained.

You can see Lincolnshire curly coated pigs at Rectory Reserve. The Old Rectory, Fulletby, Horncastle. The company sell bacon, sausages etc all from the breed, they also have open days and BBQs.

Tel 01507 534071
Website: www.Lincolnshirecurlycoat.co.uk



Another view of St Martin's decoration

The Editor apologises for the late publication of the 'August' newsletter.

History Group

For some time several of us have been concerned that the history of the village has not, is not, being recorded. So we have decided to establish a group to discuss such a project and, we hope, carry it forward. A date has been fixed for the first meeting in the Parish Hall and anyone interested is invited.

All decisions will be made at the meeting but some of the questions are obvious. Will we build an archive? If so, what kind? What aspects of the history do we want to cover? Photos? Villagers' Memories? Lincolnshire Archives material? Database of houses and who lived in them and when? Do we need to meet regularly or just on odd occasions? Do we need to formalise the group or just keep it casual and low key?

Do come if you are in any way interested or if you are interested but cannot make the meeting let either Martin Doughty (313686) or Paul Fuller (313601) know

Date: Thursday 23 September

Time: 7.30

Venue: Parish Hall



"the history of the village has not, is not, being recorded."

Snippets

Andrew and Jilyan Morgan celebrated their Diamond Wedding on Tuesday 3rd August. They celebrated quietly on the day but a week later their family joined them for a lunch.

Don and Ray Butler also celebrated their Diamond Wedding on 3rd September. We are sure the whole village will join with South Willingham News in congratulating both couples.

The village said farewell to Lou Jackson a few weeks ago. She has been here on and off since about 1972, living at Bonnie Cottage (now called Bay Tree Cottage) on the corner of Donington Road for three years.

After another couple of years in the early eighties in Carpenter's Cottage she finally came back to The Old Chapel in 1997. Her son Paul has gone to live in Scotland and daughter Aimee in Wisbech, but she

the village. Steve and Bev Bloom have come to live in Oakfield, Jane Scruby's house, for the time being. Susan Holden is at Honeypot Cottage. She is often visited by her daughter, Roxanne, and intends to be here for some time.



Kitchen chaos

herself will come back from Folkingham to join in some village activities from time to time.

We are very pleased to welcome several newcomers to

Paul and Claire Clark have arrived in The Old Chapel with their children Emily Jane and Callum. They have not come far, moving here from East Barkwith. Paul is a Decorator and Tiling Contractor and also a motorcycle enthusiast. He can be seen on Track Days at Cadwell hurtling round the course. That makes a change from his earlier life when he was a stockcar racer winning many prizes over ten years. Claire has her own business looking after houses. She has been round the world many times working for Virgin Air, latterly recruiting staff. By the way, some of you may have heard a noisy group very late on Saturday night (28th). They took a single railing from the front of The Old Chapel – if you see one lying around, they would like to have it back.

Courgettes anyone?

(cont)

Courgette sauce for pasta

(for four people)

Heat 3 tablespoons of olive oil in a large pan and cook 1kg of thinly sliced courgettes with 3 crushed cloves of garlic. Season with salt and cook the courgettes on a medium heat for about 20 minutes. The water should have evaporated and the courgettes will be soft and starting to break up. Meanwhile cook some pasta (spaghetti, tagliatelle and penne are all good with this). When the courgettes are cooked stir in 2 tablespoons of cream, or crème fraiche and at least 50g of grated parmesan cheese. Drain the pasta and mix with the sauce.

Liz had a virus in the summer so felt it was not wise to meet with people in the village. Her interviews will begin again next time. Meanwhile we enjoy the recipes.



Eating and listening at the American Evening

“he was a stock-car racer winning many prizes over ten years.”



American Evening
Tables enjoying American food on the 2nd July as the Mountain Oyster Band (below) played hilly-billy music. Some dressed up while others concentrated on the job in hand



James Long, MD of Corney & Barrow, speaking to the Wine Group at the Heneage Arms



South Willingham Parish Council and
Parish Hall

Management Committee
Martin Doughty
Liz Noblet
Paul Fuller (Editor)

Phone: 01507 313601
Fax: 01507 313601
E-mail: paulfuller@impel-uk.org


Parish Hall

**YOUR BUSINESS
TAG LINE HERE.**

**Coffee Mornings 1st
& 3rd Wednesdays**

Parish Councillors:

Paul Cutts	313486
[Chairman]	
Rowland Crouch	313428
[Vice-Chairman]	
Marcus Edmundson	313623
Martin Doughty	313686
Nikki Harris	313618
Claire Harrison	313406
Nigel Spencer	313614

Acting Parish Clerk: Nigel Spencer 313614

Parish Hall :

Chris Washer (Chairman)	313244
Maureen Ferguson (Secretary)	313584
Chris Nutten (Treasurer)	313500

The Parish Council and the Parish Hall are jointly producing this paper and through the Management Committee are publishing it quarterly. As well as official news and information about the Hall, they would like stories from around the village. As they are also reporters, sub-editors, publishers and first copy printers, they hope village people will come forward with ideas and stories themselves. Their thanks to Courseware4Trainers Ltd for the printing. Thanks also to (? Apologies to them—notice board inaccessible!) for the colour pages.

Willingham Winner

Just a reminder that the money is now due to the Willingham Winner for October 2010 – September 2011. Cheques for £12.00 made payable to 'South Willingham Parish Hall – Winner Account' cash is also acceptable.



Martin and Diana at the American Evening

Please note; The Parish Hall Committee have decided, that as from October 2010 we will no longer be entering any number/s for the monthly draw that have not been paid for.

Thank you for your continued support.

Kind regards Jan Crouch
Willingham Winner Manager
Apple Tree Cottage