

The Shroton Lines

The Shroton Lines is a community newspaper which celebrates the life of the village and its inhabitants. It is compiled by local volunteers and provides information and news. Those of us who are involved with the creation of the Lines are hugely grateful for everyone who contributes and particularly to Emma who is responsible for printing it. Contact: shrotonlines@gmail.com. Editor: Helen Christmas, Quince Cottage, The Corner. Please do submit stories, recipes and letters!

Issue 257

February 2023

Dates

Refuse collections

Main village & Bessels

February

Mon 6 Green
Mon 13 Black
Mon 20 Green
Mon 27 Black

March

Mon 6 Green
Mon 13 Black

The Corner/Courtney Close

February

Weds 1 Green
Weds 8 Black
Weds 15 Green
Weds 22 Black

March

Weds 1 Green
Weds 8 Black

Every Wednesday 10—12

Coffee and Chat in the Village Hall.

February

6: Pilates in the hall
11: Cake Fest
21: Pancake races
22: Sing for your lunch

March

9&10: Pantomime...oh yes it is!

JEAN CALLS IT A DAY



On Sunday January 22nd a group of bellringers joined forces to ring out the changes to celebrate Jean Kennard's remarkable 43 years' service to bellringing. She has served as captain of the bells at Iwerne Minster for many years and has been an active and valuable member to our ringing in the benefice.

A surprise presentation was made on behalf of Shroton PCC and from her fellow bellringing friends: what else other than a bottle of ShrotonFair Gin? Cheers, Jean! And thank you for helping to make the bells ring out over the years,

Good bye and thanks for all the pints!

It was with huge sadness that Shroton said farewell to Chloe, Aidan, Clara and Kat who left The Cricketers after 4 years at the end of January

In the time that they managed the pub, the country went through COVID lockdowns, the resulting economic chaos, staffing issues and price hikes in everything. It was not an easy time to run a pub and particularly as first time publicans! But, despite what the world has thrown at them, Chloe and Aidan's cheerful resilience has shone through and endeared them to us all.



Getting married and having Clara added to the list of things that this young couple have achieved and added to the list of highlights that Chloe remembers! This includes weddings, parties, Christmas mornings, pie nights with the 'locals' table', summer music nights, Jubilee celebrations and VE events. Although nothing beats the memory of going into labour while in the pub garden!

They have had quite an adventure and Chloe feels that her self-confidence has risen exponentially. 'I know now that I can do things, even if life is hard.' They are staying locally and taking some time to reconsider their next moves, as well as spending some much-needed family time.

They feel that they have made some life-long friends and they are very grateful for the support they have received from the village community: personally and in the business.

We wish this lovely family all the best for their next venture, whenever and whatever this is.

Letters

Dear Editor,

Would you please pass on my thanks to everyone who donated the bundles of wonderful warm clothing after my calling for help for those struggling with the cold and high heating costs. Many of your bobble hats, jumpers, thermal socks, mittens, scarves and gloves now have new warm owners—thank you. The remaining items (coats, jumpers, gloves, hats and scarves) are now located in St Mary's church and are free to anyone who would like a rummage!

Mike (the Pie'd Piper)

Dear Editor,

I should like to thank all the kind Shroton folk who put Christmas cards through my door. I had already gone away to join the family for Christmas but had a lovely time on my return opening my post. It was just like having Christmas all over again and a lovely welcome home.

Happy New Year Everyone

Doreen (Browse)

If you would like to thank someone, or let us know about something, or even have a (gentle) moan, do contact me: shrotonlines@gmail.com

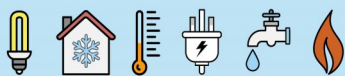
Are you struggling with your garden?

The Volunteer Centre in Dorset may be able to help. They offer one off or year-round gardening for Dorset residents who are disabled, vulnerable, unwell or elderly.

There is a scaled system of payments based on the service residents require or their ability to pay.

They also offer a service of working alongside residents who enjoy gardening but is no longer confident or able to garden alone.

For more details: contact Citizens Advice: [0808 223 1133](tel:08082231133)



**Remember to #SaveSafely
when cutting costs**



A walk to enjoy in February

This is rather a muddy walk, but one which combines flats, slopes and hills! You will need wellingtons, but also take your binoculars as at this time of year, birds are more visible.



The walk starts in the Fairfield. Head up the chalk path as if you are going up Hambledon hill.

When you reach the first gate when you would turn right to climb to the Trig point, go straight ahead,

Follow this path down hill and then up again on a muddy path which hugs the hedgerow on the LH. Go through two gates and emerge onto the hill side.

Turn left and head downhill to a gate which leads onto a road. Take care here, as cars cannot always be seen. Cross straight across and through a gate immediately opposite.

Follow the path as it follows the road on the LH. Look for a path which rises on the RH. This will take you up a fairly steep path onto the ramparts of Hod Hill.

Once you are on the ramparts, turn left or right and follow them around until you reach the farthest corner from where you started where you will see a path leading steeply downhill. Avoid the LH path and follow a path which initially is very clear and which heads to a gate at the bottom of the hill.

Cross straight across and up a VERY steep path which climbs back onto Hambledon. At the top, by an old barn, you have two choices: turn right and head downhill to the gate you came through earlier and retrace your steps. OR, turn left, and go up towards the Trig point and then make your way home from there.

Happy wandering!

Shroton Plant sale



We have changed the date to avoid a clash with a Royal celebration. The new date is:

Saturday 29th April



News from the Village Hall

Christmas seems a long time ago but the village hall Christmas dinner was a roaring success. Thank you to all who helped, you did a fantastic job with festive decorations and a generous raffle.

Sadly, we had to cancel the children's workshop and carols in the hall due to the nasty bug that was felling so many of us. Disappointing.

However, we have several things in the pipeline kicking off with Burns Night on 28 January (which will have been celebrated by the time The Lines goes out).

If haggis isn't your bag then Mike Scott's legendary Cake Fest will tickle your taste buds on Saturday 11 Feb, then Shrove Tuesday (21 Feb) Pancake races on The Glebe (4pm) followed by pancakes in the hall.

Sing for your Ash Wednesday Lunch (22 Feb at 12.15) immediately after Coffee Morning. Come and have a sing-a-long and stay for lunch – All welcome, Free (donations gladly accepted!).

The Panto performances are on Fri 10 March (evening) and Sat 11 March (afternoon and evening). Watch this space for info re tickets.

There are boxes of warm clothes, all in good condition, in the church (adult and child). Please help yourself (or know of anyone in need) by Wed 15 Feb.

Emma

What sort of exercise did the Romans do? **Pontius Pilates!**

Why did the pirate go to a Pilates class? **To get some booty!**

PILATES COMES TO SHROTON VILLAGE HALL

I asked my Pilates teacher Zane if she would consider starting a class at our Village Hall. After some initial enquiries which were quite positive and finding out the availability of the Village Hall that would work, she has decided to do a trial for 4 weeks starting 6th Feb, 11:00-12:00, but is awaiting confirmation on that. If you are interested please contact Zane direct. Her prices are very reasonable and flexible.

Zane Eglite Pilates/Yoga Instructor

07730380471

Or you can check her out at:

www.onlineyogapilates.co.uk

Susan

The History corner

Shroton's Industrial Past

For a small village Shroton has a big Industrial past. As well as a Brewery and 4 pubs, a Collar/Harness maker and a Blacksmith, Shroton produced bricks for buildings in the neighbourhood.

Our Tithe Map (1836) shows us the field location of the Brick Kiln (on the boundary to Child Okeford) and also the field named Brick Kiln common adjacent. For over 200 years the Bath family who lived at Little Grange were the Bricklayers and Masons of the village. Both Iwerne and Child Okeford had Brickmaking yards but both villages made their bricks from Shroton' clay soil.

In 1871 Mr Alfred Packard and family moved in to Shroton Brewery from Suffolk, where he was both a farmer of 600 acres employing 30 men but also a brick maker employing five men and boys. In 1879 a newspaper advert advised "*that Child Okeford brickyards now open with large stock of bricks and pipes in hand ...apply to Mr Packard, Shroton.*"

Many houses were being built or rebuilt in Shroton at this time including Shroton Corner, along Main Street, Ivy Porch, Cross House and the Cross Shop. I have an old brick with the letter P in the middle.

There was a lime pit on the end of Hambledon which burned chalk night and day. A village boy disappeared and was never seen again. ..he was believed to have burnt in the lime as all they found was a shoe sticking out from the pit.

The greensand from the Sandpit at Green lines was used in the building of Blandford and Sturminster Newton Banks. Old Gran Pitman, who lived in the corner cottage at the Lines from 1901, used to collect the price of the sand when people called to get their load, at one shilling per load.

Judith



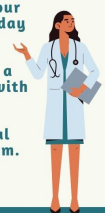
Enhanced Access Clinics

Our Enhanced Access Clinics are now being booked, you may receive an invite for a face to face or telephone appointment with one of our health professionals or clinicians on a Saturday morning.

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For all other enquiries please use the usual pathways Monday- Friday 08-30am -18-30pm.

Thank you!



A Village Christmas



A great time was had by all at the Shroton Christmas dinner. It was a superb atmosphere with the Hall decorated beautifully with fresh greenery and wonderful decorations: a great start to the Christmas season. The food was incredible, the outside caterers, Tracy and her team, served a beautifully cooked and piping hot Turkey dinner with all the trimming and with enough vegetables to sink a battleship! This was followed by Christmas puddings and mince pies. The Raffle prizes were amazing, so thank you to all those who donated.

Big thanks to Emma for co-ordinating the event and to Judith, Joe, Sheryl and all those who helped put on a wonderful evening. Special thanks must also go Frances and Jean for making the beautiful table decorations.

Apologies to those who couldn't attend due to the short notice. We will ensure that we are better organised next year, forgive us we're a new Committee!



Save the Date!

Yes, the Shroton Panto is back!!

Snow White and the 7 Lumberjacks

Friday, 10th and Saturday 11th March
In the Village Hall



Notes from the Potting Shed by Malcolm

Oh how I long for the lighter and warmer days ahead! I think the last couple of months must be the longest and worst on the calendar especially with the rain and cold we've experienced lately.

If only we could predict and guarantee what the weather was going to be we'd be in a much better place to do what is right in the garden, but sometimes it all proves to be a bit of a gamble and mistakes happen.



The ground is cold and sodden at the moment and there's not much chance of moving ahead on that front. There is plenty of pruning to carry on with though: apple and pear, autumn raspberry and clearing the old dead canes on summer raspberries (you'll know these as they tend to be lighter in colour). Prune hard back buddleia, but I'd leave off pruning Cornus for a few more weeks just to savour those colourful stems.

In the coming weeks roses can be cut back: always look for an outward pointing bud and cut out any dead wood. Shrub roses in general do not require as much pruning and try to take no more than a third of growth, but as always try keep open shapes.

Sow sweet peas in deep tubes but keep cool when germination has taken place as they can soon get leggy. Onion peppers and leeks can go in now inside as they have a long growing season.

My broad beans that were sown under cover recently will soon germinate and I've now moved to the cold end of the glasshouse but once we're able to get on the soil they'll go out to their growing on plot.

Fingers crossed that the great British weather will sort itself out soon, but until then be patient and avoid too much mud on yer boots otherwise the other half won't be too happy!



We fix around 20,000 potholes every year. We aim to permanently repair potholes on our first visit.

Our pothole repairs include more extensive patching of 'failed' areas surrounding the defect, instead of just repairing the immediate pothole. This approach will reduce the likelihood of further potholes forming in the future. (Dorset County Council Website)

Please report potholes: <https://dorset-self.achieveservice.com/service/Report-a-pothole>

CAKE FEST 2023: Saturday 11th February 2 - 4pm



It's finally back after a 4-year absence!

Same theme as 2018 – **My Valentine**

Same prices as 2018

All we ask for are some volunteer cake bakers and a hoard of cake lovers to fill the Village Hall once again.

Could cakes all be delivered to the hall by 2pm please.

Mike - 861285

Brussels Sprout Risotto



I know that I'm going to divide opinion with this recipe for February, but if you are partial to sprouts, then now is the time to give them some love while they are still in season. I can't get enough of them and keep looking for new ways to use them. Great in a winter salad when shredded, or as the centre piece for bubble and squeak, but my absolute favourite right now is in a comforting risotto. I make my risottos in a pressure cooker, which is quite possibly an excommunicable offence, but the traditional method below has been tried and tested over the centuries by every Italian mama.

Serves 4

50g butter
4 tbsp olive oil
2 medium onions, peeled and finely chopped
2 large garlic cloves, peeled and crushed
300g risotto rice
500g trimmed brussels sprouts, quartered
200ml dry white wine
900ml chicken or vegetable stock
Salt and black pepper
40g parmesan, roughly grated
60g dolcelatte, broken up into roughly 2cm chunks
2 tsp lemon juice

Put 30g of the butter and 2 tablespoons of olive oil in a large heavy bottomed pan over a medium-high heat. When the oil is hot and the butter melted, add the onion and fry for 10 minutes, stirring occasionally, until soft and just starting to turn golden. Add the garlic and continue to cook for two minutes more. Add the rice, and cook for a minute, stirring frequently. Pour over the wine and let it simmer for a minute before you start adding the stock, a teaspoon of salt (depending on how salty your stock is) and a good grind of pepper. Reduce the heat to medium and carry on adding the stock ladle by ladle, stirring often, until the rice is cooked but still keeps a bite, and all the stock is used up – this will take you about 15-20 minutes.

While the rice is cooking, put a frying pan on a medium high heat with the remaining butter and olive oil. Once the butter is melted and bubbling add the quartered brussels sprouts and fry them, keeping them moving until they have started charring and getting crispy on the edges. They need to be cooked but still keep some bite to them - no mushy sprouts please!

Add the parmesan, dolcelatte, lemon juice and most of the sprouts to the risotto and stir gently. Serve by spooning on to a plate and adding the remaining sprouts on top.



PLANT SALE – Saturday 29th April

Please, if you can help, grow, take cuttings, have greenhouse space or can split perennials contact me. I only had 3 responses from my first appeal!!

I am hoping to have a wide selection of perennials, annuals and veg plants. I also would like to include Homemade produce so if you would like to sell bread, chutneys, jams, floral decorations, honey anything Horti. related you would be welcome to set up a table for a small donation but I need to know in advance. I am willing to sell on your behalf if you cannot attend.

I am thinking of contacting a wholesale nursery to see if they will agree to a sale or return on annuals BUT if there is no appetite for this I may have to cancel the event.

Please contact me with any thoughts, ideas or offer of plants. This is not an event to necessarily make money it is to help local residents that cannot access plant nurseries easily and would like to come to the hall for refreshments & purchase a few plants to cheer up their pots or gardens.

Susan.smallwood@live.co.uk

Lunch and Chat

The team would like to thank staff at The Cricketers for providing, at cost, the main course for Lunch and Chats ever since they took over the pub. We are grateful for the help and support we received and wish them all the best for the future.

We will continue to provide lunches till the end of the season (April) because between us we think we can cover a range of meals! Our guests always seem to appreciate our efforts and the chance to meet up!

Dates for the coming months:

Feb 29

March 29

April 26

Ena Rees

Tel: 01258 860132

I stood in my garden this morning wondering where the sun had gone...then it dawned on me!



I started growing fungi in my garden but it was a huge failure...I guess that there is mushroom for improvement!



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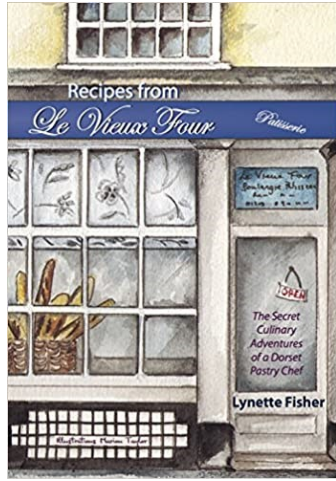
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An Oxford comma walks into a bar - and orders a gin, and tonic

Recipes from Le Vieux Four by Lynette Fisher

We welcomed Lynette to Shroton last year when she moved from Bridport. Lynette's beautifully illustrated recipe book from her internationally renowned patisserie is available to buy and contains mouthwatering recipes and wonderful sketches and doodles.



Lynette has kindly given me permission to reproduce some of her recipes.....This month's is

Poulet A L'Aigre-Doux

6 chicken breasts flattened out to allow a quicker cooking time

20ml cider vinegar

2 tbsp Dijon mustard

2 tbsps honey

1tsp thyme leaves, carefully destalked

10 basil leaves, finely chopped

S&P

In a bowl, place the vinegar, soy sauce honey, thyme, half of the basil and a little salt and lots of ground black pepper. Mix well and add the chicken, then leave to marinate for at least 20 minutes in the fridge.

Dry the chicken and grill or shallow fry until cooked, turning them so they are well-browned. During this time, tip the marinade into a small pan, bring to a gentle boil for 4—5 minutes to reduce.

Serve the hot chicken drizzled with the marinade and sprinkled with the rest of the basil.

Bon Appetit!

The Blandford Repair Café

Last month I struck up a conversation with a woman in Homebase, as you do, and it turned out she was the organiser of the Blandford Repair Café which meets once a month on either a Saturday or a Sunday afternoon from 1.30 – 4pm. I'd heard about these, but didn't realise that there was one in Blandford. I had several broken items – a lamp, an old clock, a ripped sofa throw – so I followed her directions to the Scout Hut in Blandford (it's in Eagle House Gardens – turn left just past the Eagle House surgery on Whitecliff Mill Street - postcode DT11 7BT) and got two out of three things mended, and lots of good advice about how I could find expert help with the clock. There were half a dozen 'menders' of various types hard at work, and there was even a house-plant 'doctor'!

In addition, I had one of the best pieces of chocolate brownie I've ever tasted – and I'm an aficionado. The atmosphere was warm and friendly – the aim is to encourage local residents to come along to the café even if they haven't got anything that needs mending.

There's no payment for the mending services – and the chocolate brownie was very reasonably priced. All proceeds are currently going to the Blandford Food Bank.

I was very impressed by the venture and would urge Shrotonians to pay a visit, support the Blandford Repair Café – and get stuff mended that might otherwise end up in the bin. The next meetings are on Saturday 18th February and Sunday 26th March. They have a webpage and a Facebook page if you would like to find out more about them.

Caroline Barrett



Enhanced Access Clinics

Our Enhanced Access Clinics are now being booked, you may receive an invite for a face to face or telephone appointment with one of our health professionals or clinicians on a Saturday morning.

This is a by appointment only clinic ran by a small number of staff, therefore only those with an appointment can be seen.

For all other enquiries please use the usual pathways Monday - Friday 08-30am - 18-30pm.

Thank you!



The clinics will be for a variety of reasons: GP follow ups, blood tests, vaccinations or social prescribing contact etc. Patient cannot book directly themselves, the practice is selecting those needed to fill the slots at present.

Robert Burns

*'Let them cant about decorum,
Who have characters to lose.'*

Burns Night was a blast (no reference to the bagpipes). The hall was decked out in tartan and Scottish flags with a beautifully laid table and exquisite flower arrangements by Frances Moreland.

Our trusty Village Hall Treasurer, Jonathan Macguire, welcomed the troops with a generous dram of whisky. The haggis was piped in and paraded around the hall in all its glory with Ed Rimmer on the bagpipes providing the full authentic experience.

Ena Rees addressed the haggis, Matthew House read the Selkirk Grace and we all tucked in. Ena's talk on Robbie Burns was entertaining and informative and Matthew House's toast to the Lassies was enthusiastic.



Judith's team was a well oiled (no reference to the whisky) machine and within seconds huge helpings of haggis, neeps and tatties were on the table with piping hot gravy followed by an impossible choice of puddings.



The raffle was generous with many delighted winners and some punters took to the floor for an impromptu 'Strip the Willow.'

Thank you to everyone, it was a fantastic evening.

We know how to have fun in Shroton!



Can you help?

Linda Smith is looking for someone who can sew together lots of crocheted and knitted squares together to make blankets for a charity.

If you can help, please contact Linda in Telegraph Street. 01258 861139

Thank you!

National Service

This is the first of at least two articles about members of the Shroton community who spent time in National Service. Thank you to those who responded to my email last month. If anyone else would like to feature in this section, please contact me.

Bob Briggs

My national service lasted from 1955 to 1956 after I had finished a Classics degree at Sheffield University. I had received a letter to report to Honiton to the Royal Army Education Corps, but for various reasons, when I arrived at the training camp I was put into the Royal Electrical and Mechanical Engineers (REME).

The camp at Honiton was grim. I had already met others on the train from Manchester and we were all a little anxious and uncertain about what was ahead of us. However, after a long cold 10 hour journey from Manchester, we were fed and that was a good start!

The next morning we were ordered to shave and wash. This was in a dark dismal hut with a row of sinks and cold water. I lathered up and took out a cut-throat razor that I normally used for shaving. At this point the sergeant roared at me to "Get rid of it!" It seemed odd and more than a little ironic that we were being trained to kill an enemy. but weren't allowed to use a proper razor!

We also had to have a medical and we were all lined up told to strip and waited for the doctor who was coming along the line jabbing us all with needles. One of the group, a chap who thought he knew better than anybody else about anything we were doing and who was quite frankly a bully, had laughed off the idea of injections. However, when the doctor came to him holding the needle, this chap fainted and collapsed to the ground. He was a much nicer and less arrogant chap after that!

The next few weeks involved physical training including running and assault courses carrying a telegraph pole with a section of 8 soldiers which was harder than it sounds! We spent some time being taught how to march... with varying degrees of success! We were also taught how to fire and look after our rifles. Having fired the gun we had to use a pull through - a lead weight on the end of string which had a cloth patch. This was pulled through the barrel of a gun to clean it. I discovered that I was quite good at shooting and soon was able to hit a target with my point .303 at 600 yards.

After 12 weeks of training was finished I was interviewed by a colonel who was deciding where to send us national servicemen. When he saw I had studied Classics at university he decided that I would be sent to Eaton Hall in Cheshire to be trained as an officer! So off I went.

The officer training included more fitness work but also logistical and communication training and lots and lots of map work! Within our section, we took it in turns to command and lead tasks. We were taught to give instructions with precision, and we were taught by non-commissioned officers who used sarcasm as a form of instruction! This training was pretty intense, but most of it was enjoyable. Our training was managed by the Regiment Sergeant Major. His name was Paddy Kerr and his favourite address to his new national service recruits was... "I'll call you sir and you will call me sir... and only one of us will mean it!"

Having been commissioned as a second lieutenant I was sent to the RAOC based in Donnington. The depot here was vast and included soldiers from REME, the Royal Engineering Pioneer Corps, the women's Royal Army and many other groups. In this role they were all involved with running the stores and logistics and we all had to learn fast. I was appointed as an assistant to Major Grimshaw who was the Garrison adjutant. For some reason a couple of weeks after I had started work, he was moved into a different role and the Brigadier in charge said to me 'You seem to be doing the job all right...carry on!' Without being paid for the post I became to all intents and purposes, the adjutant.

This role involved logistics and paperwork. I managed things like the court martials and more importantly the accommodation for the married quarters. When officers came to see me to find out about their quarters, they always outranked me, so I always had to stand when they came into my office. However, I had control over the information about the accommodation that they were allocated and so there was an interesting power relationship in the room

When my national service ended I became fed up with working in an office and I read that it was possible to train to become a parachutist. I applied successfully and started my training. I did 1 jump out of what was meant to be 7 training jumps and it went pretty well. However on the day of the second jump the wind was too high and we were unable to go up in the plane. Instead we were instructed to go back onto the assault course. I had scrambled up to the top of a 15 ft obstacle when a colleague stamped on my hand by mistake. I fell off and broke my coccyx and that was the end of my parachuting career!

I returned to Donnington and I considered signing up, but in the end decided to apply for a diploma of education at Sheffield University and that as they say was the start of the next stage of my life.

National service was for many the opportunity to learn new skills and to experience new places and life-changing events. I've always regretted not having the opportunity to travel as some of my school friends did, but I feel that what I did learn has stood me in good stead and has shaped my career and me as a person. I learnt about duty and responsibility and about how to do the right things in situations which were alien to me. It certainly enabled me to be confident as a teacher and, I hope, to be a better person.

Do I think national service should be brought back? Yes, I do!

If you have stories or know someone in the village who has a story to tell about themselves, do please let me know. It would be lovely to hear from you.

And...would you like to see national service brought back? Join in the debate!



National Service came into force in January 1949 and meant that all physically fit males between the ages of 17 and 21 had to serve in one of the armed forces for an 18-month period.

They then remained on the reserve list for another four years. During this time they were liable to be called to serve with their units but on no more than three occasions, for 20 days maximum.

Students and apprentices were allowed to defer their call-up until they completed their studies or training. Conscientious objectors had to undergo the same tribunal tests as in wartime.

After 1945, however, National Service did not extend to women. (<https://www.parliament.uk/about/living-heritage/transformingsociety/private-lives/yourcountry/overview/nationalservice/>)

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