



To bee or not to bee?
Something's abuzz in the village!



Squeeze boxes & 78s
My childhood at the Elephant & Castle pub



An Emperor in our midst
Meet the new arrival with the impressive name

inside eyke

ISSUE 2 AUTUMN 2010



Fete accomplished!
A look back at a great day

**IN THIS EDITION:
NEWS & EVENTS**

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EDITOR'S letter

It is great news that the first issue of *Inside Eyke* was so enthusiastically received – we heard from delighted folk from as far afield as Brighton and the USA! But, for the magazine to continue we need content and only you the readers can provide that. So, please give us articles on events or your experiences to help create a better community for Eyke.

Suffolk Coastal District Council has now produced its Local Development Framework – LDF. What is the LDF you may ask? Well, it is a waffling document filled with ‘management speak’ meaning that SCDC planning authority are replacing the Local Plan with a new set of planning policy guidelines entitled the Local Development Plan. The LDF includes Core Strategy and Development Management Policies setting out visions, objectives and spatial strategies, as well as containing the policies to be used in determining planning applications affecting our part of Suffolk.

However, this LDF will probably be revised as it is based on the Regional Spatial Strategy (RSS) which the coalition government has abolished along with the Infrastructure Planning Commission – basically formed when the government dictated the number of homes planning authorities must build.

Now, the SCDC Local Development Plan is not likely to hit the bestseller list in bookshops but from my perusal of the document I came to the following conclusions:

1 The document is high on management speak waffle and lip service but low on positivity and often passes the buck.

2 The LDF is based on future predictions yet nowhere does it say how these predictions were determined – did the local fortune teller drop into the office?!

3 Concerns about how the local infrastructure has been addressed. The infrastructure including water supply/

sewage, green infrastructure, flood defences, roads and transport, national health and education. There appear to be no positive recommendations or projects with regards to these issues. Before building thousands of homes and increasing the industrialisation of Suffolk one would expect that the infrastructure would be a priority issue. For example it is said that the A14 and Orwell Bridge are at 98% capacity at certain times, yet there are proposals to build thousands more houses along with the expansion of Felixstowe docks which is nearing completion. The home building alone will bring more people to the area, thus more jobs must be provided and the infrastructure needs to be addressed in order to do so. If not the quality of life will degrade for all.

For those who haven't nodded off or reached for the remote I need to mention Suffolk Coastal's Scrutiny Committee which is a statutory 'watchdog' ensuring that the Council carries out its responsibilities properly. Suffolk Coastal has received a lot of criticism so I and Isabelle Abu-Hejleh attended the Scrutiny Committee meeting on 21 June. In its report the working party stated that several issues needed to be addressed – from ignoring Parish Council concerns to failure to return telephone calls. However, what was clear but not addressed is that district councillors themselves are part of the planning problem. They often override planning officers' recommendations based on the Local Plan and council policies without clear and transparent reasons. Will SCDC address these issues in order to regain public confidence? Only time will tell.

On a lighter note – I am sure that we are all delighted to see that our local pub is open and wish the new owners John and Karena every success. *

Contact for volunteers and contributions to Ron Cushing, 195 The Street, Eyke 01394 460 775 insideeyke@hotmail.co.uk

Next edition December

Final date for submissions 1 November 2010

Letters

First of all I would like to say how much my sister and I enjoyed 'Inside Eyke.'

Our parents were Mr. and Mrs William Cook and we lived at the end of The Street, my father was a market gardener and they had six children – Willie, Girlie, Wilfred, Joan, Mona and Neville. All attended Eyke School.

Willie married Nellie King and they lived in Albany Cottage. Nellie now lives near her daughter. Girlie married Nelson Garrett from Bromeswell and Wilfred married Doris Swan.

Joan and myself left the village in 1940 to join the NAAFI during the war years and we now live in Brighton. Neville lives in Rushmere St. Andrews.

Unfortunately, Willie, Girlie and Wilfred are no longer with us. Joan and I used to visit Eyke four times each year but we are now in our 90/91st years and travelling does not come easy, but we will never forget our happy childhood spent in Eyke.

Wishing you every success in the future.

Mona Jack (nee Cook)



IN CASE YOU MISSED IT...

Bright ideas!

Have you got any ideas or suggestions on making Eyke a better place and a good community? What about the recreation ground? Could better use be made of it? How about a wind turbine generator to sell electricity – this could net £65,000 per year for village funds.

Or would allotments would be a good idea? Give us your suggestions. By 1st November for December issue.

Photos wanted

Calling all you photo snappers – do you have photos that could go on the magazine cover or in the colour centre spread? If you have any local photos that you think would be suitable email to insideeyke@hotmail.co.uk or give them to me at 195, The Street. By 1 November for December or later issues.

Clothing banks

Situated in pre-school's car park so far has raised £500 for the school so please keep donating. Any textiles, bedding, shoes, belts and of course clothes are all accepted.



» EVENTS Meetings of the Parish Council are held at the Village Hall and all are welcome to come along. You can read minutes from previous meetings and future agendas by visiting the Eyke village web site at www.eykevillage.co.uk – just click Parish News



The wedding of David Glockling & Heather Fleming at Eyke Church on 14 August. The horse's name is Colony Millennium! Congratulations to the couple



Sticky Toffee pudding

Serves 10

Maria Hassan

200 gr S/R flour
100 gr margarine
100 gr soft brown sugar
150 gr chopped dates
2 eggs
300 ml milk
1 tsp vanilla essence
1 tsp bicarbonate of soda

For the toffee sauce

50g margarine
180 gr soft brown sugar

170 gr evaporated milk (for a real treat use condensed milk)

Line and grease a baking dish preferably one with a lid (if not foil will do) and warm oven to 190°C

In a large saucepan bring to the boil then simmer the milk, dates and vanilla essence. Once the dates have softened (about 10 mins) add the bicarbonate of soda, watch out as it increases in volume.

Mix together SR flour, margarine, sugar and eggs.

Combine above ingredients and mix well, cover with a lid or foil and bake for around 30 minutes or until springy to touch.

Whilst sponge is cooking gently heat evaporated milk, soft brown sugar and margarine until thickened, being careful it doesn't burn.

When everything is cooked pour over the toffee sauce and serve with ice cream -- yummy.

This pudding is a real favourite of the childrens just ask Eleanor Sthuler and Abi Shaw from White Woman Lane who declared me the "goddess of puddings" after their third helping.....

Next time Oaty Fruit Crunch...

Glorious gardening!

Clive Boot

Morning dew and fairy rings on the lawn, and the occasional fungi herald the onset of autumn. For the gardener it is the end of one year and the beginning of a new, though increasingly nature seems to have no clear-cut division. Even if the first sharp frosts appear, there is always the promise of a few soft, warm days, of an Indian Summer.

Over the coming weeks we need to harvest fruit and vegetables and lift or move tender perennials for winter protection; prepare the ground for future cultivations; and consider new planting. So make a start by clearing spent bedding plants to the compost heap and trim the stems of border plants that have finished flowering.

It's also a good time to divide and re-establish overloaded clumps including primroses and polyanthus if they have not been split earlier. Lift dahlias following first frosts. Cut within two inches of base, dry off tubers, remove soil and store in a frost-proof area covered with peat. Gladioli corms are also usually hung to dry before storage, though in this milder part of the world many gardeners leave plants and bulbs in the ground to over winter. I certainly try and save the large double begonias that have been so glorious this summer.

Autumn is often considered a time of shrub plant and transplant. From my experience deciduous or non-evergreens should be planted as soon as possible after their natural leaf fall, ie, late October/November, though if the soil is not workable or there are early frosts leave until February or early March. Evergreens, which unlike deciduous shrubs are never completely dormant are best planted in April or even early May, with the exception of the Rhododendron family which can be moved in September.

Once you've cleaned up the herbaceous borders refurbish the beds with humus-organic matter (I use good well-rotted horse manure from the stable on Cracks Lane, mixed with my own compost and a slow acting fertiliser such as bonemeal.) preceded by adding lime if necessary depending on your soils pH level (optimum 6.5 – slightly acid) You're now ready to plant bulbs in earnest!

Crocus, Galanthus, Muscari, Narcissus (the whole daffodil range) can be planted now with Iris, Liliium and Tulip following in November. Squirrels like crocuses and mice and rabbits love tulips and bulbs that are planted too shallow. The answer is to plant good and deep - at least twice as deep as the bulb is high (I try and plant my tulips 10in deep to protect from vermin and provide strong stem support). Don't forget in most cases the pointed end of the bulb should be upwards. Bulbs that prefer to be damp in the spring, such as daffodils, fritillaries, bluebells, snowdrops must be deep enough to lie in damp soil if possible. If they dry out they can give up flowering to protect their strength! Finally it pays to buy quality. Small supermarket bulbs are often cheaper but it really does pay to buy from a reputable Dutch or UK grower: Van Meuwen/Walker Bulbs/Clare Bulbs.

For many, winter can seem a rather gloomy time as nights draw in and cooler weather arrives, but September can be a good time to plant containers with colourful winter plants. Stalwarts such as winter pansies, heathers or ivy add interest and dwarf conifers a focal point. Early spring colour can include Primula, Narcissus and Crocus and small shrubs (especially with berries) such as Skimmia can blend with Euonymus to brighten a winter day. For the really unusual, try the ornamental cabbages with pink and green foliage.

Whatever the weather, do take the chance to get out in the garden. Autumn can be a wonderful time! **Old Adam**

Growing up at the Elephant & Castle

Yvonne Fisk

My first memories of being a child brought up at the Elephant and Castle were probably sitting in my pram and playing in the lovely garden and orchard. The gardens were full of flowerbeds and many rose arches leading from one area to another. The orchard is almost unrecognisable today as much of it was purchased for house building in the 70s. When we were children various fruit trees grew in the orchard, there were eating and cooking apple, pear and greengage trees. Geese and cockerels were also kept around the trees; one of their night houses was the redundant outside loo. This disused loo fascinated us two girls, probably because we had been told to keep out of it! It was quite a large wooden shed with a long thick wooden seat inside with one large and one small hole cut into the wood.

We spent many happy hours in the orchard playing with Flossie our pet goose who would allow us to pick her up and stroke her long neck whilst we tried to push her and the dog, plus several cats, in our dilly cart. Flossie lived a very long life and was a record egg layer. My father told me it was due to the beer wastage she was given to drink at closing time each evening. She waddled nightly a fair distance up to the pub back door for her 10.30pm treat. How did she know the time?

The pub was quite busy, even in the early days, but we were not allowed near the public rooms and had to be upstairs in the sitting room or bedroom before 6pm, opening time. My sister and I would look out of the upstairs windows at the men waiting for the doors to open; many arrived on bikes which they parked along the front rails and between the back door and the fence at the rear. It was always very noisy and often there was music, singing and dancing. The music was from a squeeze box and accordion, piano and sometimes a flute. The clog/tap

dancing on top of the three-legged wooden beer tables sounded thunderous yet jolly from upstairs.

During the early 50s great changes took place inside and out at the pub. The house had many alterations – the staircase inside the front door leading to bedroom and attic rooms was removed. A landing was built making all the bedrooms private with their own doors and the bathroom was fitted. Several walls and a passageway were knocked out downstairs, opening up the area to allow drinks to be served more easily to both rooms.

The gardens at the front were replaced with petrol/diesel/oil and paraffin underground tanks. Above ground appeared petrol pumps, various dispensers for oil, etc, and a wooden building with a display window to hold anything for sale from bicycle repair kits to car tyres – of course the old wooden till. Large glass lamps were installed on the petrol pumps and three advertising Fina petrol signs on the roadside. The remainder of the garden was soon turned into a car park and before long the forecourt was full of Chevys, Pontiacs, Fairlanes, Plymouths, Jeeps and Corgis, plus many others – all their drivers filling up with petrol or beer.

Accommodation on RAF Bentwaters was insufficient for the number of troops arriving so B&B was used at the Elephant and Castle; I remember the large attic rooms being used dormitory-style for as many as possible.

At that time the pub was maybe at its busiest for many years, packed every lunchtime and night. There was a musical addition in the shape of a dome shaped Juke Box which played vinyl 78s @ 3d per play. The pub then was filled with locals and young American servicemen. *

» What next for the E&C? – page 6 for news!





The Elephant & Castle

Our story so far

We have always wanted to run a country pub and found ourselves searching the market high and low for a pub we both liked and that we could put our mark on. When we came across the Elephant we couldn't believe our luck it was a cracking looking building but most of all a blank canvas for us to build upon.

We both could really see a lot of potential in the pub but were amazed that the pub was shut and in such a rundown condition we started wondering if it was really worth the risk of losing our money investing in it?

So we started doing some homework on the area and contacted the Eyke website where Katy ran a copy of our email in the village news. We had many responses all of which were positive so we started talking with the agents and solicitors to try and come to a deal that we were happy with and after two months of phone calls, emails and meetings we successfully became the new owners of the pub.

Since getting the keys on the 2 July we have had a rollercoaster of a ride! Everything we touched was broken so after three skips full of rubbish out came the tools and along came the long days and late nights of hard graft. Being from a building and engineering background John decided to carry out all the work himself with the help of good friend

John, Karena, a camera-shy Tifiny and Jake outside the pub, a work in progress

Dave and family we got stuck in.

It's been a great sense of achievement seeing how the pub was to how it looks now and also the fact that everyone in the village has been really friendly and always making a point of saying hello and offering their help in anyway.

It seems to us that everyone wants a nice pub to go to and enjoy so we just hope that we have created that in the work we have done.

Moving forward to the future we will be introducing a new menu of locally sourced produce in the next couple of months and also a children's play area ready for next year, so the work we are doing will continue for a long time yet and will continue to keep the pub looking great for years to come.

If anyone would like to contact us for any reason please feel free to pop in or you can email us on the new pub email address theelephantandcastle@hotmail.co.uk and as soon as the new phone lines are installed and we have the new number we will send it out on flyers to all.

Once again thanks to everyone that has either sent us an email or stopped for a chat it is very much appreciated and we hope to see and meet everyone soon. *

John and Karena



Parish Council News

If anyone asked me what I felt were the important issues that the Parish Council deals with on a fairly regular basis,

I would have to mention planning matters, traffic in The Street, potholes in the village roads and lanes, footpaths, and other matters which come under the umbrella of keeping the village tidy and attractive - grass cutting, hedge trimming, tree planting and so on. In many cases, matters are debated and reported on to a higher authority – the District or County Council, but certain responsibilities have to be dealt with by the parish council alone: for example, this summer the Parish Council was faced with the very ancient village lawnmower going into a terminal decline. We are very lucky in having a volunteer who cuts the green, and so the Council felt that a fairly substantial new mower was required, at a cost of £469.

On another tack, currently, the Parish Council is being consulted on how well it

feels the planning department at Suffolk Coastal District Council works, and is also being asked to consider a response to the Coalition Government's proposal for Council Tax Referendums, which could directly impact on the historic freedom for local councils (including parish councils) to set their own spending framework.

These very different responsibilities falling to the Parish Council, made me wonder what sort of things were discussed in years gone by, and amongst others...

In March 1950, the provision of electricity in 'Low Lane' was discussed, and also a circular from the Ministry of Health regarding national action for the Festival of Britain.

In 1960 the allotments were sold. The Parish Council end of year accounts showed a balance of £8:1s:5d (£8.07).

In 1970, the Parish Council pressed for the naming of the cul-de-sac containing the bungalows in Church Lane.

In 1980, the Parish Council, through the parish tree planting scheme, planted 30 trees; oaks to mark the forest boundary with the rec. and a line of silver birch. In that year also, the Scheme was approved whereby the Parish Council as trustee took over responsibility for the recreation ground from the church.

In 1990, SCDC Health and Housing asked for help in compiling a list of wells, both redundant and in use, in the parish.

In 2000, matters were put on a proper footing regarding the village green, which is actually owned by Sir Michael Bunbury, but which is maintained by the Parish Council. The Parish Council now signs an annual letter agreeing to look after the green, with the exception of the Turkey Oak, and pay a notional peppercorn rent.

The historic minutes of the Parish Council provide a fascinating insight into the life of the village, and the world beyond.

A great deal changes – but much stays the same! *

Jackie Pooley, Clerk



Packing a punch

We all know that John and Fiona Fleming love horses, especially the Suffolk Punch, indeed breeding these horses is their life-long passion. The Flemings have been breeding Punches for three decades but John's fascination began when he was very young. He remembers seeing them at a show as a boy and that's when his love of horses, and the Suffolk, really began.

The Suffolk horse (formerly known as the Suffolk Punch) is as synonymous with England as a red rose. It has taken men into battle and back out again, ploughed the land and pulled logs. With its distinctive chestnut coat (chestnut is traditionally spelt with no t after the s) and short feather-free legs it is known for its great strength and endurance, as well as its willing nature.

The Suffolk is the oldest breed of heavy horse in Britain to exist in its original state, dating back further than the 14th century. It is the longest unbroken pedigree of any

breed in the world and any Suffolk alive today can trace its parentage back to 1768 in an unbroken line.

At its peak there were large numbers in East Anglia and the breed started to move out of the region in the middle of the 20th century. By this time, however, it was almost too late. The sharp rise in food production after the Second World War quickly led to mechanisation.

The horses were sent to slaughterhouses in droves. By 1966 only nine foals were born. Had it not been for the dedication of a small number of breeders and the Suffolk Horse Society, this animal would have died out.

There are fewer than 450 of breeding age left in the UK today and the breed is rated as category 1 critical on the RBST's watchlist. Increasing the number is no mean feat. As any equine enthusiast knows, horses are not prolific breeders. They have a very long gestation period and are seasonal. The mare's reproductive system is also very fragile.



Mother Amber & the foal Emperor

Visit Eykevillage.co.uk for more pictures of the Suffolks

like her at all so we knew something was very wrong.” The vet came and told them to get to Newmarket where the mare was later operated on, but she died. During the post mortem it was revealed that Golden Charm had been struck down by equine grass sickness, a disease that even today little is known about.

Fiona is philosophical about the challenges of breeding; she knows that a lot of people have a difficult time at the beginning, but if they stick with it they get through their run of bad luck. And sticking with it was exactly what John and Fiona did.

Although John is busy rearing cattle his first love is the Suffolks and there is always plenty of activity down at Mill End. When John and Fiona aren't on the farm, they are active members of the Suffolk Horse Society. Between 1997 and 1999 John served as chairman and in 2006 as president, helping the society go from strength to strength.

The Flemings attend around 14 events every year, never missing a county show. By their own reluctant admittance, there are few prizes the Eyke Suffolks haven't won and they have picked up countless accolades, one of the most prestigious being the Royal Show's Supreme Prize with Eyke Amber, who also won it in 2001. They won the Centenary Cup, which was donated by the Quilter family, over 10 consecutive years. Sadly, they did not win last year....but that was because they did not enter!

The Flemings are modest, but understandably proud of their winners.

Today the Flemings have a total of 12 Suffolks and it's fair to say they are a dab hand at breeding. Fiona says: “There's no doubt these horses get under your skin and stay there.” So what's been the Fleming's secret ingredient to breeding the Suffolk horse? “It's quite simple,” reveals John. “Keep the mares young and they will breed well.” Humble to the end! *

In the 1970s John helped the Hutchinson family, grooming and preparing their Suffolks for show. It was then that he really got to know the breed, discovering that the Suffolk is a special horse. He liked their clean legs and powerful shape as well as their good action and fine temperament. He says that the Suffolk still looks as it did at the beginning of time and not many other heavy horse breeds can say that.

It was through the Hutchinsons that John bought his first mare, Old Bells Gwen. The mare was paired with stallion Leap House Golden Eagle and soon after a colt foal, named Eyke Harvest King, was born. Since then John and Fiona haven't looked back.

They have only ever had to buy two females, having tremendous success with Old Bells Gwen's daughter, Old Bells Glenda who foaled ten times.

It hasn't always been roses for the Flemings, however. They came close to giving it all up in the early 1990s when their first filly, two-year-old Golden Charm, died suddenly. Fiona recalls it as a very difficult time because “One day she was a prize-winner, the next day refusing food. It wasn't

THE EYKE TRAFFIC WORKING PARTY

Isabelle Abu-Hejleh



I am aware that the Eyke Traffic Working Party line strikes a discordant note with some of our readers. We do on the other hand have the full

understanding and support of a great many.

We are going through turbulent times and the economy and well-being of East Suffolk is at the forefront of our minds. The creation of jobs in the area is obviously important, not least in the sphere of agriculture – our county’s heritage.

Both metaphorically and physically, Eyke is in a dicey situation. Our village street is at one point so narrow that lorries are seen mounting the pavement to avoid oncoming speeding cars. The road is already overloaded, particularly at times when children are arriving at and leaving school and the many other hazards are known to most of us. Ironically Eyke is in an AONB which should legally be a protected area.

With the new Master plan for Bentwaters to be unveiled (31 August), we met with our District Councillor and Ray Herring, Leader of SCDC, to reiterate our concerns once again.

How developed did they think the site should become? Surely there should be sensible traffic limitations and what about hours of business and limiting vehicle weight? Yes, it was a concern that pedestrians had to share the road with huge lorries. Yes they would think about alternative accesses if realistic. We reminded them that as County Council Highways had said earlier, the cost of this and safety measures in the village could be shouldered by the developers.

Our District Councillor has put herself in a tricky position. She represents several villages around the site in question and is also a key decision-maker in the local planning department.

When it comes to the new Master plan we hope she will have Eyke’s interests very much in mind and give us all the support she can.

We do not want our village degraded and made even more dangerous than it already is. Eyke Street is not just a doormat for whatever lies beyond. Suffolk Coastal District Council – we are relying on you to exercise your duty of care! *

News from Eyke CEVC Primary

Staff and children will be returning soon from a much-needed holiday break.

The end of the summer term saw Year 6 pupils enjoying a leavers’ sleepover and bbq and a celebratory end of year assembly to which many families came.

The new term will be a time of excitement as 28 new Foundation children join us at four years old! This will mean that the school is doing very well in terms of numbers and should start the academic year with approximately 130 children. Because of this

we have had to make a new class and employ two new members of teaching staff. We welcome Mrs Rowena Doble and Miss Caroline Dunstone to our team.

We will have six classes in school from September; Koalas, Pandas, Tigers, Bears, Leopards and Elephants. There are still spaces for children across the school so do recommend us to friends and family!

You are welcome to join us this term on Friday the 24 September for our Harvest Assembly at 10am and 15 and 16 December for our Christmas performances. *

How did I end up here? Part 2

Resident Ken Cook arrived in Suffolk as a US airman and, went on to marry a local lass, and never left. He continues his tale of how he came to be a Suffolk lad!

I knew when I stepped off the troop ship at Southampton in August 1955 for an assignment in West London that I was going to like England! At that time England reminded me so much of the small town where I grew up in the southern United States. My, how times do change! During my three tours in England totalling more than 12 years never did I reside in on-base housing; I always chose to live in the local community among my British hosts.

I knew many men and their families who lived on the bases and never went off base – their entire tour was spent on ‘Little America’ (as the bases were known). Yeah, they went on ‘vacation’ all over Europe but never seemed to become attached to their British surroundings. What a pity – they missed so much of their heritage.

I left London in 1959 and came to RAF Bentwaters in 1965. Prior or to my arrival the 81st Wing at Bentwaters/Woodbridge had ‘stood-down’ the F101 Voodoo aircraft and was awaiting the arrival of the F4C Phantom. I don’t believe anyone in the local area will ever forget the Phantom! What a quiet aircraft (HA-HA); and it kept everyone awake and alert for 14 years! They were still here making noise when I returned in 1972.

It was not until 1979 that the A-10 Thunderbolts arrived. They were a much quieter and more environmentally friendly aircraft. In 1972 the changes at Bentwaters (and England in general) since I had left in 1968 were immediately noticeable to me. Decimalisation had seen off the old shilling and to my dismay a pint of ale was now

about 15 to 20 pence and a packet of crisps was five pence. Dreadful! Also, the bases now seemed to be like a small town or city. There was a Base Exchange (like M&S), a Commissary (like Tesco), petrol station, car wash, bank, library, chapel, hospital, cinema, gym, fitness centre and of course the clubs; Airmen’s, NCOs and Officers.

For those not familiar with the layout at the time, the left side of the road from Eyke towards Tunstall was the ‘Domestic Site’. This was where all the family housing and aforementioned facilities were situated. The right side was the ‘Operations Site’

where security was much stricter. This was the main runway, aircraft parking areas/hangars, maintenance/electronics shops, military vehicle compound, weapons storage areas, aviation fuel storage depots and Sentry Dog (K9) kennels. It was one of the largest US bases in Europe.

Presently there is a lot of controversy about traffic and traffic noise through Eyke. I think most ‘Old Time’ residents would admit that it is a damned sight quieter this past 17 years than it ever was in the previous years! The AF had large ‘artics’ running through the village late at night and early in the mornings because it was easier for them to navigate the narrow roads when traffic was minimal. Couple this with the overhead noise and hey, it’s pretty quiet and peaceful today!

I was born and raised in the country and I too like the peaceful rural life. Cows mooing, cocks crowing, the good country smells – they are all part of rural life. Heavy traffic and its noise does spoil our solitude, but it is 2010 after all. And it still beats the socks off living in the town or city! That’s the way I see it anyway.*

Ken Cook, Church Lane

I knew when I stepped off the troop ship in August 1955 that I was going to like England!

Ann's Corner: still cap one!



Ann continues her tales of nursing, which began in 1951. Here she remembers the treatment of TB

After the poliomyelitis ward where I had been for three months I was transferred to

the tuberculosis ward. Tuberculosis does not always live in the lungs but can get in the bones. The children we treated were from six to twelve years.

If TB was in their hips or backbones they were strapped onto a carriage for weeks on end (see photo) and were nursed outside in all weathers. These carriages were constructed to be tilted from left to right every four hours so that the possibility of kidney

stones forming was eliminated. The children also had an exclusion diet of no rhubarb, chocolate or strawberries, all of which can turn into stones. The children had a teacher as it was so important that they continued with some form of education. I was not on the ward long enough to see the children leave the hospital but I often wondered what mental scars were left on them in later life.

The treatment for tuberculosis was the opposite from that of poliomyelitis as patients had to have as much rest as possible. Some children were treated with a medication called PAS – para-amino salt of



salicylic acid – which first came into use in the late 40's. Streptomycin was also used successfully.

TB is on the increase across the world and some 3 million people each year die of it, more particularly in poorer countries. This brings me to 2010. TB was all but eradicated from the UK but is now on the increase, particularly in London and

the major cities.

I often wonder whether any investigations are carried out on immigrants to this country as to whether they are carrying TB. You only need to sit next to somebody on the underground or in a bus during rush hour to be at risk. I must confess that the thought concerns me. Tuberculosis is a serious illness and modern day treatment is still lengthy – some four months of intense antibiotics followed by several months of further treatment so we still need to take the problem very seriously. *

Ann Downing



There was nothing for it but to jump in – I got soaked

American kids from the base went too. One mum gave them a non-stick frying pan to cook sausages in – it came back shiny!”

Betty looked after the village hall while Walter ran the local football team. They remember that Mr Wallace at The Elephant & Castle taught the village children to swim in the Reeves Hall pool. “He taught me to swim too at Captain Sheepshanks’ pool,” Walter recalls.

Walter went to work as cowman at Church Farm in 1986 for Vesey Fleming

Walter & Betty Johnson’s memories of Eyke

Judy Clements

Suffolk-born Walter Johnson came to Eyke with his wife Betty in 1962 as cowman for Mr. Robinson of Sink Farm. They remained in the village for much of their lives, raising five children. “Farm life was different then,” Walter remembers. “I looked after 75 cows, milking into buckets that were carried to the dairy to be tipped into churns. Sink Farm was the first farm in Eyke to have a proper milking parlour.”

“We had perks,” Betty says, “like a share of the potato crop, which we bagged up in the fields and pushed home in a double pram.

“There was a huge community spirit in those days,” Betty told me. “There were donkey derbys, cricket matches and a football match on Boxing Day on the Rec. There were youth nights, table tennis and dances in the village hall, as well as outings to Felixstowe for the kids. The boys would camp out on the Rec in summer; some of the

and remembers the first incidence of BSE in East Anglia. “I thought one cow looked sick and when we took her in for milking she started falling about.”

He also remembers 27 cows that were drunk from eating fermented barley – they had to be injected to calm them down, as well as six feet of snow in 1990 when the cows were fed kale and sugar beet tops for three weeks. “The water meadows flooded a couple of times, and I had to get the cows to higher ground.

“Sometimes the water was so high they had to swim, and once I took the tractor and it got stuck in the river. There was nothing for it but to jump in – I got soaked.”

“More fool you,” Betty chides, “you should have took your clothes off!”

Walter and Betty are retired now but they still enjoy life and have a fund of memories to look back on. *



» Do you belong to a group in the area your neighbours might like to hear about. Did you know your events can be advertised for free on the village web site and in the monthly newsletter?



Eyke Fete 2010

Michael Fisher

The annual fete was again held in the garden of the Old Rectory thanks to the generosity of the Briginshaw family.

The weather, on the day, was great but the run up a little less so to the extent, that plans to put up marquees on Friday evening,



had to be put off because of high winds and rain. However, we managed to muster enough bodies on Saturday to complete the task.

Thanks to John Fleming and his truck, tables and chairs were brought from the village hall while all the other items that help to make the day a success gradually

came together, so that by 2.30pm we were ready to go.

Crawford Mair and his fellow musicians started playing and the garden very soon filled up with a mixture of villagers and visitors from further afield. Some 350 altogether.

Eyke School provided entertainment, with pupils playing African Drums, ably led by their teacher Mrs Dodd.

There were far too many people involved to name them all but the usual attractions were there with some new. Special mention should be made to the competition to identify items from yesteryear which was put together by Ann Downing and a friend and which was a great success.

The total raised was just under £1700 which is shared equally between the church and village hall. *



SANDY'S BEES

Sandy Sutch

Sandy moved to Eyke in 1996 and like many who have been "Suffolk-ated", she feels very fortunate to live in an area so rich in livestock, crops and flowers



She had always harboured a fascination for insects in general and bees in particular and a visit to the Suffolk Beekeepers' tent at 2005s' Suffolk Show was to prove extremely well timed. Sandy met Laurie Wiseman of the Leiston & District Beekeepers' Association at the Show and that evening when she returned home a loud, pulsing bzzzzzzzz alerted her to the presence of a Primary Swarm of bees that had taken up residence in the quince tree next to the greenhouse. Lucky or what!

The picture above shows the swarm that



consisted of 30,000 to 50,000 bees. It had a diameter of about a foot and had conveniently attached itself to a single branch of the quince tree.

Beekeepers are a friendly lot and Laurie was kind enough to come round the following morning to help. He snipped through the single branch onto which the swarm had secured itself and let the mass of bees drop into a cunningly placed cardboard box. He then took the box to the bees' new resting place and shook the box frantically over a National Beehive he just happened to have brought with him. Most of the bees, including the queen, dropped in.

The National beehive is the most popular

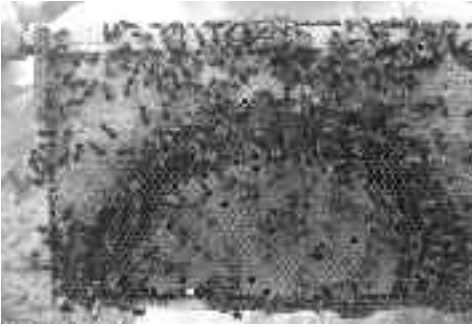
design of beehive in the UK and all components of the hive are interchangeable with other National hives – standardisation of equipment makes the management and expansion of bee colonies a great deal easier to handle and easy is usually best.

So far, so good: a day after the Suffolk Show, Sandy had her first colony of bees. It was about this time that she realised how little she knew. Everybody knows that bees make honey but HOW? What do you need to do to encourage them? What are the processes involved? What are the pitfalls?



Within a colony there is a single Queen. After she has mated, on the wing and with as many male (drone) bees as possible, she will usually never leave the beehive again. She will live for up to three years and produce up to 2,000 eggs a day during the late Spring/Summer busy season.

Male eggs become drones, whose role in life is to impregnate queens, go down the pub and discuss the meaning of life. Female eggs become workers. Workers have many different tasks – collecting pollen, cleaning frames (on which eggs, pollen and honey are stored), guarding the colony against pilfering wasps, hornets and other threats, searching out new sources of food.



Aided by regular Saturday afternoon visits to the Leiston & District Beekeepers Association, Sandy learnt to safeguard the queen, protect against pest and disease in the hive, provide frames with foundation (beeswax that the bees extrude to store eggs and honey on), weatherproof the hives, ensure room for expansion and storage and to cross her fingers that nothing untoward would happen.

Here is a picture of a frame showing different aspects of the colony's activities.

Starting from the bottom, the semi-circle we can see contains the sealed brood (bee grubs that are ready to chew their way through the protective coating and emerge in to their highly structured world).

The next semi circle (note the empty cells) shows from where bees have already hatched. The workers have cleaned the cells with propolis (sap collected from plants and a natural restorative) and the queen will once again lay eggs in the empty cells and enable the cycle to restart.

The outer semi circle is stores. This is honey, sealed with a wax coating, which the bees have put aside for future consumption and is essential for the survival of the colony.

As Sandy had only introduced the colony to its new home in June 2005 all the honey the bees produced that first year was needed by the bees themselves to make sure they could survive over the forthcoming winter (that's right, the 'stores'). Roughly speaking, an average hive will need about 50lbs of honey to safely over-winter.

Summer 2006 saw the first surplus that appeared ready to be extracted, evidenced by the increasing weight of the hive. At 5am on 2 July she donned her protective bee suit and commenced her 'raid' on the hive. She was hoping to get in and out before the bees were properly awake but life seldom goes according to plan and in fact she had some thousands of extremely irritated bees, dive-bombing her and clearly quite cross. Don't get mad, get even is certainly a credo the bees follow. Still a bee sting is temporary and learning is permanent. Later that morning she bottled 34 jars of lovely Suffolk honey. Result!

Since then, Sandy has had some success and some failures. Some colonies have simply failed to make it through winter, some bees have swarmed and just disappeared; other swarms have been collected (one from The Street) and now thrive. Through trial and error and paying careful attention to disease control, in 2010 she has six hives and should collect a couple of hundred jars of honey this summer.

Einstein once said: "If the bee disappears from the surface of the earth, man would have no more than four years to live. No more bees, no more pollination... no more men!" so try and look fondly on the little blighters.

If you see a swarm in or around Eyke Sandy would love to hear from you and if you fancy a bit of Eyke honey it is available from her at Reeves Hall, Eyke at £4.00 a jar (454 grams/1 pound) on (01394) 460648 *

Philip Hawes

Chimney Sweep



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Market
01728 746 925



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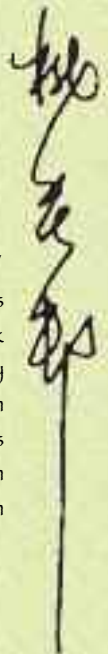
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Tel 01728 747 901 or 746 615



Christmas Tree Festival

3rd, 4th & 5th December

This year, in preparation for Christmas, Eyke church is holding a Christmas Tree Festival when it is hoped that the various groups in the village, together with individual families and businesses, will enter a decorated tree with the theme of "Community Life".

This can be interpreted as freely as you like. The tree can be made of any material but with the stipulation that it is lit so that when the church lights are dimmed it shines out. The other churches in the cluster in Rendlesham (St Gregory's & St Felix), Tunstall and Wantisden will all be taking part and it is hoped that all will be visited. On Saturday, the 4 December, a fair will be held in the village hall, which will give the various groups a chance to raise much needed funds while encouraging the community to come together at this festive time. If you would like to get involved and would like more information please contact the Rev'd Janice Leaver on 01394 460 547 or Mike Fisher on 01394 460 494. The Revd. Janice Leaver, The Vicarage, 11 Walnut Tree Avenue, Rendlesham IP12 2GG. Tel: 01394 460 547; revdjlleaver@googlemail.com

Useful numbers

SCDC

General enquiries 383789
Refuse and recycling 444000
Planning enquiries 444403
Council tax enquiries 444855
Rhona Sturrock
District councillor 411082

Rosemary Clarke

County councillor 412178
Suffolk County Council
08456 066 067
Suffolk Police - non-urgent
01473 613 500
Community Police Officer
Andy Warne 01473 613 500
Gas emergencies 0800 111 999

Village hall bookings

Mike Fisher
01394 460 494
Eyke school 460328
Pre-school enquiries
01394 420 654
Rev. Janice Leaver 01394 460 547
Church warden Mike Fisher
01394 460 494
Mobile library 07736 007 604

dates for the church



Sat 2nd Oct, 7pm
Harvest Sunday @
Eyke Village Hall.

Tickets £6, includes two-course home-cooked meal. Gift Day for Eyke Church today.

Sun 3 Oct, 9am Holy Communion for Holy

Sun 3 Oct, 2pm meet at All Saints Eyke for talk about our church with Roy Tricker, local authority on churches. Then onto St Gregory's, Rendlesham and tea at the Vicarage, 11 Walnut Tree Avenue, Rend. All welcome

Sunday 17th Oct No Eyke Service – the congregation are

encouraged to attend the Confirmation Service at 10am at St Mary's Church Woodb. Service of Holy Communion at Tunstall Church at 11am
Sun 31 Oct, 10am 5th Sunday United Cluster Service at Eyke, celebrating All Saints Patronal Festival, and dedicating vestry furniture to the memory of Miss Phyllis Hatcher.

Sun 7th Nov, 9am Holy Communion

Sun 21 Nov, 11am No Eyke Service – Annual United Whole Team Service at Hollesley, with Commissioning of new Elders

Fri 3-Sun 5 Dec Christmas Tree

Festival. All five churches will be open all three days from 1pm- 5pm. £2 entry (accompanied children free) Single ticket admits to all churches over the weekend

Sun 5 Dec, 9am Holy Communion among the trees
Sun 19 Dec, 9am Holy Communion

Friday 24 Dec, Christmas Eve,
5pm Crib Service

Sat 25 Dec, Christmas Day,
9am Holy Communion for Christmas

Sun 26 Dec, Boxing Day, 10am
United Cluster Service at St. Gregory's Rendlesham