



**Badger
bothering**

What will a cull
mean to the
population?



**A Cabinet
you can trust**

Mark and Paul
at Heritage are
talents to watch



**What's in the
larder?**

Foodie heaven in
Bromeswell

inside eyke

ISSUE 4 SPRING 2011



Nocturnal delights

Things that go hoot in the night

**IN THIS EDITION:
NEWS & EVENTS**

50p where sold

PLUS Food galore at the pub **A DAY IN THE LIFE OF EYKE'S HEADTEACHER** Time to get out into that garden **A SUFFOLK CONVERT** All you need to know about the parish elections



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EDITOR'S letter

The Bentwaters Park application is now being considered by Suffolk Coastal District Council. The document contains some 1,000 pages of mind-numbing complexities.

The Bentwaters Park site covers some 390 hectares. To put this into perspective Trinity Terminal, Port of Felixstowe, together with its container storage area is approximately 150hct. At over twice times that size, Bentwaters Park will become the largest industrial site in Suffolk – and all within the AONB.

What does this mean for the village? Well, I have been searching through the documents for traffic generation figures for the existing and the proposed but I haven't yet found them – maybe they forgot to put them in! – I'll keep looking.

On the site there appears to be 367 buildings of which only 38 have planning permission. There would seem to be a further 102 buildings are being used without planning permission – making a total of 140 buildings in operation at present. The applicant it would appear to seek permission for a further 227 buildings from which to run operations. If you take 140 and add 227 equals a large increased use of the site. And thus appears to be a big increase in traffic which will mostly go through the village.

I'm sure that this is a very simplistic and manipulative use of statistics, but so to is the Applicants statement that the traffic will only increase by 10%. What is essential is that the trip generation factors for each class use is applied to this application

The power station which will require 30,000 tonnes produce input and some 24,000 tonnes of waste will probably generate some 3,600 tractor/HGV traffic

movements per annum, further more a Waste Transfer Station is to be constructed, this is where waste will be taken to the site sorted and then transported off the site. But, and this is where you must keep your sense of humour as I quote from the Non-Technical Statement –

"The transport assessment has confirmed that the proposals will not have a material impact on the local road network" "No traffic mitigation is necessary."

Who are they kidding?! 100% more traffic to the site and they have the audacity to make that statement. This is just spin doctor stuff worthy of Alastair Campbell

Serious concerns and suspicions are raised by 1.3.13 of the Planning Statement –

"The 2006 submission (C/06/1389) was submitted with the confidence that the prior discussions had indicated there was agreement in principle that the application would be recommended for approval. Indeed the submission of an application to reuse buildings and move away from earlier requirements has been implicit in negotiations since 2001. However a change of personnel within the planning department resulted in the need to renegotiate afresh."

What does this statement imply?

If by now your brain hasn't become numb and your eyes haven't glazed over then you are clearly made of stern stuff because now I come to **Eyke Parish Council elections**, which are due in May.

Do you think your Parish Councillors are doing a good job? Maybe you would like to become a Parish Councillor – see Jackie Pooley's article on page 18. You may well be thinking you don't have any experience and would not know what to do. Fear not, you can go on Parish Councillor Training Courses which will be paid for by the Parish Council. After all, if I can be a Parish Councillor then anyone can! ❄



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ST. GEORGE'S DAY CELEBRATIONS

23rd April – NOT TO BE MISSED

Watch the board for details.

Call 01394 460 336 For bookings

Lent Supper

The annual Lent Supper will be held this year in Eyke Village Hall on Saturday 2nd April 2011, 6.30pm for 7.00pm. Tickets £6 per head from PCC members or contact Mike Fisher on 01394 460494. Bring your own drinks and glasses.

David Houchell

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Citizens Advice Bureau

Have you got a problem? What do you think your local Citizens Advice Bureau does – could it help you? Do you think that you have to pay for any advice you seek? Do you think that you need to make an appointment weeks in advance?

Here are some answers:

Your local CAB is completely FREE to everyone. It is run by friendly, fully trained volunteers and no appointment is needed. Everything discussed is kept completely confidential.

The CAB deals with almost everything that affects people in their daily lives – problems at work, welfare benefit entitlements, debts of all sorts, neighbour disputes, consumer problems, housing difficulties, relationship breakdown and pretty much anything else.

The adviser can help you to complete difficult forms, work out whether you are claiming all the benefits to which you are entitled, make sure that you are not being treated unfairly by utility companies or salespeople and lots of other things. All you need to do is to go to your nearest CAB if you have something you need to talk about, or you can telephone on 01728 832 193. The nearest office to Eyke is at Woodbridge and the opening times are:

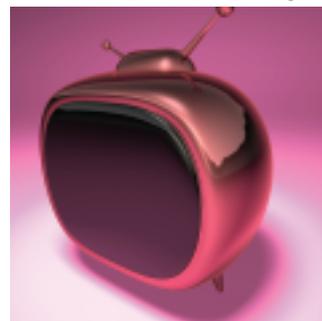
The Help Room,
Framfield House Surgery,
Ipswich Road, Woodbridge.
Thursdays 10.00am – 12.00 noon.

ASK THE Citizens Advice Bureau - THEY ARE THERE TO HELP YOU!

Quiz Night

A quiz, in aid of village hall funds, is to be held on Saturday 12th March 2011 in Eyke Village Hall, 7.00pm for 7.30pm. Teams of up to six persons at £3 per head. Nibbles will be provided but bring your own drinks and glasses. Contact Mike Fisher on 01394 460494 for tickets.

Volunteers required for TV digital switchover



The television switchover is coming to Suffolk in three parts. Suffolk residents currently watch terrestrial television via the main transmitters at Sandy Heath, Sudbury or Tacolneston. Suffolk ACRE has been engaged to assist people with the switchover through the Switchover Help Scheme and to ensure that no one misses out on the support that is available.

Suffolk ACRE is looking for volunteers across the county to assist within their communities, to spread the word about the types of information, help, advice and support that is available to people. Suffolk ACRE will initially be holding two

workshops on 18th February 2011 in Great Whelnetham Community Centre and on 18 March 2011 in Ipswich for volunteers to come and learn about how they can help spread the word in their communities. Volunteers in the Tacolneston Transmitter area will be contacted later in the year with the workshop dates and locations closer to them.

If you would be willing to volunteer please download and then complete the Volunteer Declaration Form, which can be returned to Natalie Lomas by email nat.lomas@suffolkacre.org.uk, by fax: 01473 345330 or by FREEPOST to Suffolk ACRE, FREEPOST RSEX-ZKZH-KGZU, 160 Hadleigh Road, Ipswich IP2 0HH.

Download the form from the Eyke web site www.eykevillage.co.uk >>



>> **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

Eyke CEVC School

Once again we start a full and busy term. This term is very special for some of our children as they now stay at school all day rather than 'part-time'. This means we have 137 children in school and 6 lovely classes. Our teachers are Mrs Wade in Class 1A, Miss Dunstone in Class 1B, Mrs Fox in Class 2, Mr Hayward in Class 3, Mrs Armfield and Mrs Doble in Class 4 and Mrs Cutting in Class 5.

It was suggested I wrote an article entitled 'A Day in the Life of a Headteacher' but every day is so different and exciting it would be almost impossible to remember it all!

Today I have discussed a temperamental boiler and the properties of wood chip, I have greeted children and families at the school gate, I have talked to children when they have visited me to get special Headteacher certificates, I have opened yoghurts at

lunchtime, I have mended knees and stuck on plasters, I have joined in a lesson to find out what the children are learning, I have filled in 'important bits of paper', I have talked to parents and staff, I have sorted out squabbles, I have checked cloakrooms for naughty children(!), I have planned what I will teach the class I have on a Wednesday, I have checked the registers for absent children, I have fitted in a few cups of tea, I have read and written a range of emails, I have given out Bronze Awards in assembly to children who have made really good progress, I have sung a song in assembly.....

Most of all I have smiled an awful lot and I have really enjoyed my day. And above all I have been privileged to be part of our children's lives.

Mrs Wendy Kelway, Headteacher



British Larder: a tasty portion of provenance

Nestled in the heart of the Suffolk countryside is a foodie haven, quietly working up a gastronomic storm behind its unassuming doors. The British Larder Suffolk offers a colourful palate of ingredients sourced right on its doorstep.

All of this is crafted with skill, imagination and passion by the hands of chef proprietors Madelene Bonvini-Hamel and Ross Pike, who boldly threw in their professional careers in the high-end catering industry to pursue their dream.

A progeny of the online prodigy, The British Larder (www.britishlarder.co.uk), a phenomenally popular virtual recipe hub for foodies, The British Larder Suffolk materialised as a tangible dream-come-true enterprise, where Maddy and Ross could exercise, experiment and develop their passion and interest in British food creations.

Settling on the scenic county of Suffolk owing to its rich abundance of produce from both land and sea, the two chefs selected a public house in a striking rural position on the fringe of Bromeswell village, to realise their ambitions and embark on a new way of life far removed from the hectic London dining scene.

One aesthetic refurbishment later and it was time to start building upon the list of local farmers, producers and suppliers that would facilitate the British Larder Suffolk's road to success.

Since opening its doors in July 2010, the rural pub and restaurant has earned itself a worthy reputation, locally and nationally. Underpinning the British Larder philosophy is the endeavour to source high-quality produce from within striking distance of its doorstep, from organically reared pigs and local catch from Suffolk harbours, to wild forest mushrooms and locally shot game.

To reflect the emphasis on quality, The British Larder Suffolk changes its menu every day in line with the freshness, availability and seasonality of ingredients. When she's not scribbling down recipes and taking photographs of her gastronomic creations, Maddy virtually lives in the kitchen inventing and refining dishes that engender the British Larder philosophy.

Marrying ingredients that celebrate the Suffolk locality, honest dishes are produced that stand out from the culinary crowd. British Larder favourites include Roasted Heritage Squash and Salt Baked Beet with Soft Boiled Hens Egg and Rosehip Elderberry Vinaigrette, Orford-landed Sea Bass with Crispy Potatoes, Bacon and Sea Purslane, Wild Rabbit Terrine with Quince Chutney, Venison Burger with Roasted Parsnip Straws, and Bitter Chocolate and Rendlesham Forest Chestnut Truffle Cake.

It is these recipes which earned her the culinary prestige and many dedicated followers, courtesy of her online blog. Maddy is also known for her monthly column in *The*

Caterer magazine, and imparts her skills to aspirants of her work through cookery demonstrations held at Suffolk food fairs such as the famed Aldeburgh Food Festival.

With its rustic, homely interior, The British Larder Suffolk epitomises exactly what a destination restaurant should be – a comfortable and relaxing place where fantastic food is the very essence of its existence. Every iota of the concept has been addressed with attention to detail, from the natural wooden boards offering tasty platters to the bucolic baskets of bread and linen napkins. This is a place which exudes the naturalness that it is founded on, as The British Larder continues to play an important role in sustaining British food production and reducing miles travelled before food reaches the plate. ✨

British Larder Suffolk, Orford Road, Bromeswell, Woodbridge IP12 2PU
www.britishlardersuffolk.co.uk
www.britishlarder.co.uk

How did I end up here? Part 4

We moved to Eyke in 1984. Having passed through the village for so many years going to and from work at RAF Bentwaters I never dreamt we would one day live here! I had frequented the pub now and again, but had never given a thought to living here. Still, we found Whitelands and thought we might make it a home, so here we are 26 years later. One of my lasting memories is of the village shop. Mr & Mrs Allum owned same then. When we had our belongings unloaded by Man with A Van (now known as Pooley Removals), that evening we found a lamp had been broken at the base. I said, "No problem, I'll go to the little local shop and get some super glue".

This was quite late in the evening, but Mrs Allum felt sure she had some somewhere. After rummaging about upstairs, lo and behold she came down with a card with a tube of super glue! As I opened the bubble pack at home I noticed a label on the card which said, "Special Offer – was 2s 3d, now reduced to 1s 3d" What's strange about this? I bought this in 1984! How long had it been laying about the shop? Still, that was Mrs Allum, God rest her soul. She was a lovely lady and could find just about any item you wanted given time. I was always amused at how the workmen coming in very early in the morning had to "shoo" the cat off the sticky buns, etc. before they could bag them. Poor old Mrs Allum kept the "elf n'safety" folks really busy! I chose to use the White Lion pub in Lower Ufford (that was during my "pubbing" days) as the Castle had not much to offer at that time. Back then the White Lion was a true "drinking man's pub". Wooden tables and benches, open fireplace and most importantly, cask ales where the landlord had to sit on a low stool to pull a pint (with brass/wooden spigots). How cool was that?

A month drinking there was like a four year University degree in Sociology/Psychology. What a great bunch of lunch-time regulars

there were – airline pilot, former headmaster, former editor of Hansa, former BEA navigator, present day farm workers, bricklayer, builder, osteopath, company director, sales rep, chimney sweep, landscape gardener, artist, and many others with interesting life-stories to relate. It was a fun place to be back then.

As with most things, change happens so very fast. I, as a visitor to this fair land, have seen many changes since my first arrival in 1955. Many things that I admired about England back then; the laid-back life-style, the friendliness of the old English Pub, the respect folks had for other's property, the discipline in the homes & schools and the law abiding attitude of most people – most of these seem to have gone with the times. I still feel that I made the right choice in making this my home.

As this will be my last entry for the magazine, I will give you a personal insight to my feelings for this little Island. When we visit our daughter & grandchildren in America, I always get more "hassle" when going through U.S. Immigration than does my wife (she is of course British). "Why have you been out of the country so long?", "How long will your visit be?", "Where are you staying?" You would never think I was a U.S. Citizen/Passport Holder who had served my country for more than 26 years. My subsequent letters of complaint to the U.S. Border Agency have had little effect. Now the crunch – as we cruise lowly over the beautiful English countryside coming into Heathrow I feel an excitement – I am home – this is where I belong. I feel much better. I approach the Immigration Control desk and present my U.S. Passport with my permanent visa inside. The officer looks at it; punches some keys on his computer and says, "So, you live in England, do you?" I reply, "Yes sir, I live in Suffolk". He then stamps my passport and says, smiling, "Welcome home Mr Cook". And that my friends is when I know "How I Ended Up Here". Cheerio! ❄️ **Ken Cook**

Glorious gardening!

Clive Boot

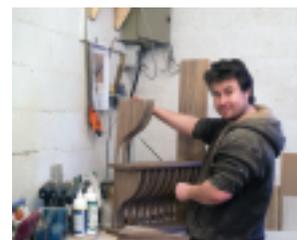
My March gardening diary and notebook is full of jottings and advice to remind me that this is a busy period. But it can be a difficult time for us gardeners for while spring is pressing on winter's heels it's more often nature and the weather that dictates our actions rather than the calendar. I note it snowed on 4 March 2005 and I cut the lawn in February 2008 but it is the climatic and environmental conditions in your own garden that count and these can be affected by different factors. Broadly the farther north and higher your garden is, the less warmth and light you will get from the sun which makes for a late spring. However if your garden faces south to south-west, it is more sunny, enabling earlier springtime cultivation. But beware! Frost can still be around and here in Eyke with our close proximity to the sea we can expect cold drying winds of arctic origin!

However on good days when it's a joy to be out it's a great time to spring-clean. Weeding, digging borders & spreading organic matter may be 'boring tasks' but they can really save work later. Naturally you will have noticed how the native and unwanted plants we call weeds tend to be quickest off the mark in growing. But remember all weeds must make leaf to grow – deny them leaf growth and they die, so hand weed and hoe as often as time can be found. Try and smother: mulch tough ground elder and watch out for the first shoots of horse tails (*equisetum*) and convolvulus (bindweed). These, along with coarse grasses and twitch are best treated by painting with a selective weedkiller as often as new growth breaks through. A just as plants are awakening to a new cycle of growth, so are the parasites which feed on them. Know your fungicides and how and when to apply, remembering their function is more to prevent and contain infection rather

than cure it, whereas insecticides are poisonous, some more than others and are designed to kill insects on contact.

Unfortunately they don't discriminate between predatory or pollinating insects so real care is needed in application and timing. Slugs and snails are also active and just love hostas and young delphinium shoots. I use a liquid slug killer and put a copper strip around my pots and even the supports.

Looking back at my notebook I see I planted out my pot-grown sweet peas, pruned the winter jasmine (after flowering), cut back the potentilla and escallonia. Although I reduced my buddleja in the autumn I will give it another trim along with the mallow (lavatera) and the cornus (dogwood – prune hard!) As we move into April and the weather improves, cut down the penstemon to about 6" (they often have a sprawling habit but try and resist cutting back earlier). These lovely plants, so long in bloom are quite happy in dapple shade and good companions with fuchsias, each liking a similar soil. Fuchsias, passionflower (24") caryopteris, clematis (group 3), roses (hybrid tea, rugosa, climbers) and hydrangeas (mophead and lacecaps) can all be pruned now and cut back hypericum (St John's Wort) to ground level. They will all appreciate a post-pruning feed and mulch of leaf-mould, well-rotted horse manure (well rotten) or home-made compost. As you deadhead daffodils/narcissi (resisting cutting leaves to enable bulb replenishment) they too will benefit from a bonemeal or liquid feed. It's also a good time to feed acid loving plants (camellias/rhods, etc) with an ericaceous feed and I remember my old chum Alan Titchmarsh telling me to use sequestered iron to help prevent leaves yellowing. Plant pansies, primroses, cyclamen for a real splash of colour, but remember 'rough winds do shake the darling buds of May' and whenever chilling winds blow from the north or east in dry weather, planting should be postponed until softer weather prevails. ❄️ **Old Adam**



Wood works

Tucked down a narrow track on the edge of Sudbourne lies the workshop of Heritage Coast Cabinet Makers Ltd. The company was started in May 2010 by Mark Pearce and Paul Andrews and is taking off in a big way. It is easy to see why as the standard of work being turned out by the two craftsmen in this light, airy barn is exceptional.

Mark Pearce is the son of Peggy and Jim Pearce who live in The Street, Eyke. "I have always had a fascination for wood and loved woodwork at school. I started making things in a workshop at home when I was about thirteen," he said.

After leaving school Mark did a two-year full time course on cabinet making at Suffolk College, studying to achieve his City and

I decided that creating beautiful things out of wood would satisfy my artistic needs

Guilds qualification. The course took in technical drawing and fine furniture design, as well as practical 'hands on' woodworking. After completing the course he started work with Ashford Brooks, the prestigious firm of cabinet makers based in Bredfield, where he made fine pieces of built-in furniture for various historic houses around East Anglia,

including the Abby ruins in Bury St. Edmunds, Martello Tower at Bawdsey and the Snape Maltings Apartments. Mark worked at Ashford Brooks for 16 and a half years. What better reference could he have?

Despite starting work as a butcher, Mark's partner Paul also achieved his City and Guilds at Suffolk College and worked for Ashford Brooks for 12 years. Paul always loved art and considered taking an arts

degree before taking on cabinet making. "I couldn't quite see what I would do with an arts degree," he told me "so decided that creating beautiful things out of wood would satisfy my artistic needs – and it does."

Heritage Coast Cabinet Makers Ltd designs, manufactures and installs a complete range of bespoke furniture for their clients. They will advise as much or as little as their customers wish. "Some clients know exactly what they want," Mark said. "Others want to be guided and advised – we are happy with either. Fashion plays a big part too. As soon as the current fashion is taken up by the big companies clients don't want it any more and a new fashion is created."

Heritage Coast Cabinet Makers has fitted both ultra-modern and traditional farmhouse kitchens using high-quality

materials, achieving a beautifully detailed finish. All construction work is carried out in the workshop with the finishing being done prior to installation with everything from laminated curves to dovetail drawers being done by them.

Their business has really taken off and they have work well into 2011. Surprisingly, their prices are very competitive. "Often we can beat the leading manufacturers 'top of the range' units on price," Paul said. So if you are thinking about a new kitchen or some beautiful furniture to grace your home why not give Mark a call on 07889 993450 or Paul on 07889 993451 or take a look at the web site www.heritage-coast.co.uk. You can also email mark@heritage-coast.co.uk or paul@heritage-coast.co.uk. You will not be disappointed. ❄

Focus on nature – TB or not TB



What has not helped governments is that senior scientists cannot agree on the viability of a cull. Some argue that a cull would effectively reduce bovine TB in the areas where it occurs, whilst others insist that if badger territories are vacated by such action then badgers from further afield will move in to fill these slots and that could well bring the disease into areas that are currently unaffected.

A compromise suggestion is that any culls should only take place where the disease exists (Wales and the south-west and west of England) whilst the National Farmers' Union would prefer to support research on vaccines for both badgers and cattle.

The immediate future looks rather bleak for many of our badgers

To add to the complexity, it is now known that deer can carry the disease too and they much outnumber the badger population. Hardly a black and white issue therefore (sorry!).

With many badger setts in our own area, a little quiet and patience will produce excellent views of our largest carnivore and watching a family with young can be a truly rewarding experience. Without that small effort, however, sightings are more likely to be of dead animals at the roadside.

Even that has brought controversy since these may simply be wandering badgers forced to find new territories by an expanding population or the evidence of claims (as yet unsubstantiated) that landowners have started their own cull but are disguising their actions as road-kill.

All in all, the immediate future looks rather bleak for many of our badgers. ❄️ **Branta**

I often speculate as to why we find some creatures attractive whilst others do not appeal to us. Given a wide enough survey we find that Red Squirrels are liked but Grey Squirrels are not.

Similarly, birds, butterflies and hedgehogs are fine, we are not so sure about bats and moths but fairly unanimous in our dislike of spiders, snakes and rats. So how do we feel about badgers?

It is a question that has been given a lot of airing recently as proposals for a cull in Wales were given a green light (these are currently on hold following legal action by the Badger Trust) and our own government launched a public consultation into whether this should happen in England as well. The problem is that, delightful as Brock may appear, the species can carry bovine TB which is easily transmitted to cattle. There is a separate concern that the badger population, now around 350,000 (an increase of around 75% over the last 13 years) may simply be too large.

Ann's Corner: coincidence or miracle?



Some years ago a nursing friend and I decided to take a holiday in Spain. We were to spend two weeks in a villa where the owner sub-let rooms. We had seen the advertisement in the *Daily Telegraph* personal column. The villa was at San Juan, just a few miles from Alicante.

We arrived safely by air and bus and quickly found the accommodation which was situated only five minutes from the sea. Every day we enjoyed soaking up the sun in the morning's peace. However, the peace was broken one morning when we heard people shouting. Looking up we saw two men splashing their way out of the sea carrying a young girl who they lay on the sand. Immediately, the men began artificial respiration with no response.

"Milly," I said to my companion. "I'm going up to the house. I'll only be three minutes."

"What for?" she replied.

"Never mind," I answered.

I do not know to this day why before leaving the hospital where we worked I had gone into the treatment room and taken a syringe, needle and a small vial of a heart stimulant that was commonly used in those days. I dashed back to the girl on the sand, drew up the stimulant and thrust it into her arm. Within a few minutes she started to breath and slowly recovered. Eventually, she walked up the beach and back to the house. Strangely, not one of her holiday friends thanked me. I have since looked back and contemplated what a risky thing I did. I would not do it again. Had she died questions would surely have been asked.

If that was not enough, three days later a middle-aged man who had been sunbathing all morning (and we suspect drinking) jumped into the cold seawater and suffered a heart attack! Despite being pulled out of the sea clearly he was dead. However, the Spanish crowd looked at me and pointed to my arm – as if I had a complete supply of Coramine! Nobody seemed to know what to do. His wife was sitting further up the beach so I went over to ask where she was staying. She told me the name of the hotel so I asked her to go to her room. There was a language barrier, as well as my white swimsuit not being exactly appropriate dress to convey such dreadful news to her, so my bi-lingual landlady took over. What an eventful holiday that was! ❄️ **Ann Downing**

Mouse in the house

In the under-counter cupboards there was evidence of mice! They had gnawed at the potatoes but not the cereal or rice.

They'd come through the cable holes at the lower shelves And then to my food store begun to help themselves.

They didn't know that to this food I'd already staked a claim, A mouse gets hungry too, true, he is not to blame For his dirt and chewed-up paper that he leaves behind. So in dealing with him that should be borne in mind.

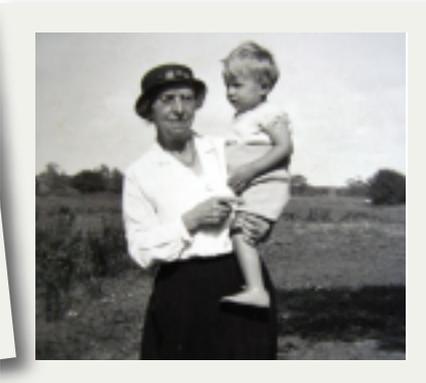
However, if I'd turned him up in the garden with my spade To run and take his life no move would I have made. But in my pantry! It is something else indeed, To eradicate him there is an urgent need.

With dirt and germs he could make my family sick. I must get rid of him quick!

Written after reading Robert Burns' TO A MOUSE

Janet Stangoe, William Close





Cottage life

Jacqueline Gray

David Hayman recalls life in Eyke at his grandmother's cottage, which he visited from the 1930s until the 1960s

David Hayman was born at Dulwich hospital, London in December 1932. Throughout his childhood he lived in Sydenham, South East London and now lives in Beckenham, Kent. David also spent some of his childhood in Eyke. David's grandmother was Mrs Margaret Smith who lived in one of the thatched cottages in The Street in Eyke. David does not know when his grandmother moved to Eyke, but he thinks it was in the early 1920s. She lived in Eyke until 1962 when the thatched cottages were pulled down. Margaret Smith then went to live with her daughter Daisy and her husband Jack Hayman in Sydenham until her death in 1963.

Mrs. Smith as she was always known in the village was born in Earl Stonham in 1872. She moved from there to Rendlesham. Daisy her daughter was born in Rendlesham in November 1908, and Daisy went to school in Rendlesham. In the early 1920s Mrs. Smith

then moved to Eyke, and lived at 194 The Street. David first went to Eyke in August 1933 to visit his grandmother. He visited very regularly from then until 1962. The only time he was unable to visit was in the height of the war between 1940-1943.

David remembers a lot about the village, and a few of its residents. He remembers that his grandmother had a lodger called Wag. Wag was a regular at the Elephant and Castle public house just across the road. When David was a young boy Wag would take him out and educate him on country life. Wag taught David how to set a snare properly to catch rabbits, and once the rabbit was caught how to ring it's neck and then skin it. They would go out together and very occasionally catch more than a rabbit. David has recollections of Jack Plant on his binder harvesting his field. Behind Jack in the field would be David and maybe some of the locals from around the village with their

Far left, David outside the cottage with E&C in the background, his mother Daisy Hayman (dark hair) and grandmother, middle above, David with his grandmother Margaret Smith in 1934/5, right above, David today
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sticks waiting for the rabbits to run. When David was a young man in the late 1940s he would think nothing of cycling up to Eyke to visit his grandmother on a Saturday morning, then cycling back home on Sunday afternoon. While staying in Eyke for the weekend he might go rabbiting with Wag. He would sometimes take back to Sydenham about three or four rabbits strapped to his saddle bag so he could give them to his grateful neighbours as meat was still quite hard to get as the country was still on war rationing.

In Mrs Smith's cottage there were no luxuries like running water, or electricity, and the toilet was in the garden built up by the church wall. When on his visits to his Grandmothers she would give David chores to do. One of his chores was to pull the water up from the well. The well was located on the opposite side of The Street. Once David had pulled the water up, his grandmother would say to him "boy David, now go and get the milk from Mrs Fleming". Another time in the early 1950s David was on leave from the RAF while doing his National Service. He came to Eyke with his parents for yet another holiday. On one of the days they all decided to go to

Orford for the day by bus, to watch a polo match. They knew there was no bus home, so the only way of getting home was to walk. David moaned and groaned all the way home, about how far he was made to walk. When they got to Eyke, and were just passing Church Farm. Vesey Fleming was standing by the gate. He asked "where you been?" So they told Vesey that they had been to Orford for the day, and that they had walked all the way home. Vesey said "that's eight miles" and followed on with "That's a bloody long way to walk. You wouldn't get me doing that." There are so many stories like that, that David can reminisce on.

David and his late wife Pat would still visit Eyke now and again if passing through to have a look around the old place and to have a drink in the Elephant and Castle. The last time he had a really thorough good look around the village was a good 10 years ago. His mother Daisy was still alive then and came as well. Daisy died in March 2000. David has also shown his daughter and her husband around the village. David is coming back for a long weekend in April this year, with his family. David is looking forward to showing his 16-year-old grandson Andrew around Eyke and the surrounding area. So Andrew can see where his Grandfather partly grew up, and where Andrew's great grandmother and great great grandmother came from. ❄️

OWLING ABOUT

Simon Sutch

Did you know the collective term for the normally solitary owl is a parliament? I bet Simon does, who this month turns his keen eye on Eyke's nocturnal activities



Crikey, it's a mid January Monday morning in Eyke and according to today's newspaper the most depressing day of the year so far. Oh Joy.

The rain shows little sign of stopping and there isn't even a hint of blue sky in amongst the grey. The meadows leading across to Eyke Common are underwater and only the two

slams down to the ground. I can see it "mantling" and reckon it has indeed caught its lunch.

An owl, like many birds of prey, will mantle (cover its catch by spreading its wings and hunching over the kill) to protect it from opportunist predators.

This time last week our ghostly friend Billy



swans who have taken up temporary residence seem to be enjoying themselves.

Our daughter has just been in touch from Sydney Australia, waxing lyrical about the sun, the beach at Bondi and the clubs of downtown Kings Cross. Have we taken a wrong turn somehow?

Naah, definitely not. It will be Spring before we know it and anyway a barn owl has just floated across the meadow, no doubt looking for a vole or shrew amongst the puddles. As I watch it, it suddenly drops its left wing and

Wix had a tussle with the local kestrel. The kestrel was intent on stealing the mammal the owl had just caught and the owl clearly begged to differ. They looked pretty evenly matched to me.

Starting on the ground and continuing with a couple of minutes of aerial combat that would give the Eurofighter an envious moment or two the owl and the kestrel manoeuvred west – towards Eyke Common and the cover of trees and other foliage. Born at about the same time and within a

hundred yards of each other, the owl and the kestrel will no doubt replay this act over the coming months.

The barn owl has been known by loads of different name over the years – the Screech Owl, the White Owl, the Ghost Owl, the Moggy owl and many more. I like Billy Wix. Here is one on the opposite page, 10 days before fledging.

Having fledged, 70 or so days after hatching out into the safety of its box/barn/roost, the young owl will need its parents to continue to provide food for a few weeks whilst he or she goes through a rigorous training programme.

As soon as the owl has made that first flight, the fledgling is on a steep learning curve to master the requisite life skills it will need to survive in Eyke and the Deben valley. It needs to know how to fly accurately, how and where to spot prey and how to actually catch it.

Enjoy our barn owls, they are beautiful.
You're lucky if you see one

The parents will start by throwing live prey onto clear open ground for the young owl to easily grab and rapidly progress through to advanced flying skills and hunting.

Then, one day the parents will be "off" and henceforth survival will be completely down to the owl's senses of sound and vision, both of which are way beyond the human range.

Barn owls are solitary for most of their lives and rarely survive more than a couple of years in the wild. Sadly the most common cause of death is impact with a car. Apart from an otherworldly screech when courting, threatened or surprised Billy Wix is usually silent so keep your eyes open.

Whilst no longer declining in numbers the population is low with only between 3,000 and 5,000 breeding pairs in the whole of the UK. Enjoy our barn owls, they are beautiful. You're lucky if you see one. ❄

The Great Christmas Tree Trail

The Christmas Tree Trail held over the weekend of the 3rd, 4th and 5th December was a great success, notwithstanding the weather, as a result of which a total of £450 was raised for EACH, the local children's hospice.

In Eyke the award for the best decorated tree went to Eyke Primary School with that produced by the Sunshine Club being runner up.

The response, by various groups and individuals, in the five Parishes has been such that this will almost certainly become an annual event for which we must thank the Rev. Janice for bringing the idea from her previous Parish in Northamptonshire.



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Parish Council Elections Thursday 5 May



Parish Councils are elected for four years, and this year sees the end of the current term, so all councillors, even if they have come into office during this time and have only served for a short period, must stand down and then put themselves up for re-election if they wish.

Eyke has seven seats to fill, and if more than seven people are nominated, there will be an election, which will coincide with the District Council elections on Thursday 5 May. As with any election, there will be a secret ballot, which will be run by Suffolk Coastal District Council in Eyke Village Hall. If fewer than seven people are validly nominated, those people will be elected unopposed, and the remaining seats filled by co-option as soon as possible after the election.

Who can stand for election as a parish councillor? Well, that is pretty straightforward. The main criteria are that you must be 18 or over on the day of the election, a qualifying Commonwealth citizen or a Euronational, a local government elector of the area of the authority and for the previous 12 months have lived in the parish or within three miles of it.

If you tick the boxes above, and are interested, you will want to know what is

involved. The basic commitment is to attend six full parish council meetings a year, and occasional meetings arranged to deal with planning applications, and any other matter which cannot wait for the next full meeting -- or is complicated enough to need a meeting of its own. (The latter event does not happen very often!) However, good parish councillors do get involved with other matters outside of these meetings, whether it's just being available to talk to people they meet on a daily basis in the village, when they might try and resolve small issues, or liaising with other councils at area or county meetings. Many of the matters which affect our village affect other communities too, and establishing points of contact can be invaluable.

So, if you feel you could make a difference in the community by being a parish councillor, and would enjoy the challenge of something new, please consider standing. It's much more exciting to have an election than not!

You will need two forms: the Nomination Paper and Candidate's Consent to Nomination, obtainable from Suffolk Coastal District Council, or the parish clerk, from the beginning of March. You then find a proposer and seconder, who must be registered to vote in the parish. Their electoral letters and numbers must be shown, and can be obtained from the clerk, as well. The completed forms should be delivered to the Council Offices between 21 March and 4 April. Three things to bear in mind: it's best to submit the forms by hand, in good time (in case of any queries) and, if you do leave it to the final day, the cut off time is 12 noon.

Watch out for notices in the press, on the websites of SCDC and the village and also on the village notice boards, which will give further information. You can also call or e-mail me at jackiepooley@eykevillage.co.uk I look forward to hearing from you. *

Jackie Pooley, Clerk to Eyke Parish Council.

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The Eyke Charities

The first recorded mention of the Eyke Charities appears in a Minute logged on Saturday 12th March 1881 when the Rev. J.G. Darling chaired a meeting of interested parties. The charitable monies involved obviously pre-date this time as there is mention, at that meeting, that the Committee formed would act as ex officio Trustees of "Eyke Town Lands" and "Sir Michael Stanhope Charity of Masons Charities".

In more recent times the capital has been invested by CCLA Investment Management Ltd based in London.

The terms of the original bequests set out to assist education and training, relief of poverty and religious activities and was interpreted as being of help to children/young people, the elderly and those in need of financial help and the Church. Today this has come to mean the Eyke Primary School, elderly people over the age of 80, widows and widowers and All Saints Church, Eyke.

In the case of the school, for the past two years, the year six leavers have chosen a book, as a memento of their time at the school, which has been paid for out of this fund. It is hoped that this practice will continue.

As to the elderly, widows and widowers a small sum has been presented for a number of years. This year there were 12 recipients. If anybody knows of anyone who has been missed in this regard please contact the Churchwarden. **Michael Fisher**

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

Volunteers and contributions to
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Eyke 01394 460 775
insideeyke@hotmail.co.uk
Next edition June
Final date for submissions
1 May 2011
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Mervyn Whitmore, one of the elders of the village, is looking for any disused washing machines, spin dryers tumble dryers etc. He will collect from you, free of charge and then he takes them apart and recycles them, with the proceeds going to charity: Each Treehouse Appeal, East Anglia's Children's Hospices. Contact Mervyn at No 6 Church Lane or telephone 01394 460 491