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<p><u>Chez Skinners Club.</u> Remenham Hill, Henley Tel: 5430 Parties catered for. Enquiries welcome.</p>	<p><u>Henley Brewery</u> <u>The Horns Inn, Crazies Hill.</u> Tel: Wargrave 3226 Home cooked food at the Bar. Outside Catering available. Brakspear's fine ales. Your hosts: Mary and Andy Wheeler.</p>
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For a meal which combines the usual with the unusual. Quality - Quantity - and Fair Prices are our policy. Open every night except Tuesday. A good selection of snacks are available from the bar. Weddings and Parties catered for at very competitive rates. Buffet or sit down meals provided. We have a club house for meetings, and the younger set to do their own thing - Ideal for small parties, discos, etc. Accommodation available on a B-B

## REMENHAM NEWS LETTER



## Church of St. Nicholas

No. 7

October - November 1978

THE PARISH CHURCH OF ST. NICHOLAS, REMENHAM

Rector (St. Mary's Henley  
(St. Nicholas, Remenham)

Honorary Curate

The Rev. Glyn James  
1 Harcourt Close  
Henley-on-Thames  
(Tel: 4245)

Churchwardens

J. A. H. West (Tel: 4750)  
H. Cartwright (Tel: 4846)

Secretary to P.C.C.

R. I. D. Arthurton (Tel: 83-2823)

Treasurer

Col. H. S. Tollit (Tel: 3020)

Organist

R. Sparkes,  
37 Havelock Terrace  
Henley-on-Thames

Sidesmen

1st Sunday

8.00 a.m. H. W. Dibley  
Mattins: J.A.H. West; R. W. Ewart

2nd Sunday

R. I. D. Arthurton; R. Hardy

3rd Sunday

Sir Colville Deverell; H. Cartwright

4th Sunday

Major D. Young; M. T. Boulton

5th Sunday

Major S. C. Mason; G. Every

SERVICES

8.00 a.m.	Holy Communion	1st Sunday in each month
11.00 a.m.	Mattins	Every Sunday
	Family Mattins	1st Sunday in each month
12 noon	Holy Communion	3rd Sunday each month following Mattins

<u>Altar Flowers:</u>	<u>October</u>	Mrs. Job, Mrs. Lansdell
	<u>November</u>	Mrs. Hardy, Mrs. Burletson

A LETTER FROM THE REVEREND GLYN JAMES

Dear Friends,

Elsewhere in this issue you will find a report by our Middle East correspondent, Rachel Bleackley, on the wonderful tour of the Holy Land made by a party of 24 of us from the Henley Deanery, several being members of our own church. For this reason I shall confine myself to just a few words on the subject in this letter.

It was an unforgettable experience. Having heard, read and talked about the home-land of Jesus for so many years, I was now seeing it for the first time with my own eyes. I was not disappointed. My previous mental images had to be adjusted, but I was so fascinated by the inexhaustible wealth of historical and cultural interest which Israel holds in store, that I simply cannot wait to go back and explore further.

Sometime this winter I shall arrange a meeting in the Parish Hall when all of us who are interested can see a slide-show and hear more about all the exciting places we visited. In the meantime I am starting to organise a party for another tour next summer, so keep an eye on the adverts. in the "Henley Standard".

Congratulations to all who contributed to the success of our Remenham Flower and Produce Show and Barn Dance on 9th September; a splendid launching of our community "New Year", as it were, after the summer holidays.

Yours sincerely,  
GLYN JAMES

POPPY DAY - Saturday, November 11th 1978

Once more the British Legion launches its world-wide appeal to sustain the fund-raising effort, without which little of what the Legion achieves by way of service to ex-servicemen and women and their dependants, would be feasible.

Time draws a curtain upon human memory which is notoriously short, yet we have only to look around to discover the extent of human suffering and tragedy which is the outcome of two major conflicts. During the passage of time the need for the Legion's work grows no less. The number of ex-service widows is increasing, aged ex-servicemen from 1914-18 are needing more of the Legion's resources, and calls from the men of 1939-1945 are becoming more numerous.

All these are the concern of the British Legion which, ever since its foundation in 1921, has been a pioneer in the relief of war distress.

The benevolent work is made possible by the Poppy appeal. The annual collection is desperately needed if the Legion is to be enabled to do all that is necessary for those who gave so much in the service of their country.

PLEASE GIVE GENEROUSLY AGAIN THIS YEAR.

*Clare Cridlan*

REMENHAM WOMEN'S INSTITUTE

The August Meeting was held at Remenham Place, by kind permission of the Matron, Mrs. Booth, who helped to make it a most happy afternoon. A garden party had been planned but cool winds made it necessary to stay indoors. There was a well-laden Bring-and-Buy stall, after which members served tea and chatted to the residents in the charming and comfortable drawing room.

It is hoped that the more active residents will join the Remenham Women's Institute. Transport would be arranged to take them to the monthly meetings.

*A. Sanderson*

## THE PAYNES' FAREWELL

You will recall that in our last Newsletter we were invited to join with St. Mary's in their farewell party for the Paynes to be held in the Chantry House on Saturday, 19th August, and further to participate in the Family Eucharist in St. Mary's on Sunday, 20th August.

In the event, so many people wished to attend the Saturday party that it had to be switched to the Town Hall. Even then the capacity of the large reception room was fully taxed - as were the knees of those who had perforce to stand!

As a full description of this most successful gathering was published in the Henley Standard of 25th August, it will suffice to record that no one who heard the tributes paid to the Paynes could have failed to be impressed by the warmth and depth of appreciation and respect expressed by the representatives of all denominations in the Henley neighbourhood; nor the warmth of the good wishes extended to them for their future happiness and service.

On Sunday, the 20th August the St. Mary's congregation was joined by members of the Methodist Church, ourselves and others, to join in Michael Payne's last celebration of the Eucharist as Rector.

For the text of his sermon he chose: "I thank my God upon every remembrance of you ..." (Phillipines 1 vv3-6). A sentiment which I am sure we will all warmly reciprocate.

C.M.D.

## PEOPLE IN THE NEWS

*Newcomers:* Welcome to Janet and Howard Brown who have come to live in Wisteria Cottage, Aston.

Afke and John Oldridge are happy to announce the arrival of Simon, in August. Congratulations!

*Convalescing:* After giving us all a nasty shock, Ben Tollitt is now progressing very well, and hopes to be amongst us again soon. All of us in Remenham send him our very best wishes.

It was nice to see Mac MacDonald back in church again; he is indefatigable in his walking, and has been seen pushing his wheel-chair round Henley!

*Visitor:* Miss Phoebe Ames came to see us during our Flower Festival. She had enthralled us all with her extracts from her Grandmother's Diaries in one of our earlier issues, and it was a great pleasure to meet her and to introduce her to the present generation, just as eager to keep the village alive as it was in former years.

## CHRISTMAS COMPETITION

It has been suggested that it would be a nice idea to publish a Christmas poem in our next issue which will be December/January, so there will be a competition for the best poem of not more than 14 lines on the subject of "Christmas in the country". Glyn James has offered to chair a team of impartial judges and the winning poem will be printed in the next issue of this newsletter. The runners-up will be shown at the nearest-to-Christmas event in the Hall. There are some faces of Christmas, especially in the country, where we make our own festivities and Father Christmas is likely to get stuck in the chimney because of a jackdaw's nest jammed half way down! (A small god-daughter, who was brought up in Essex, when asked what she thought of the crib in the local church, answered: "Who was the thatcher?", having watched her home being thatched during the summer!)

Do let's have lots of entries for this; there is at least one poet amongst us - see Letters to the Editor - so there's no excuse not to have a go. Entries to Miss D. Rhodes, The Cottage, Aston by November 10th please. This is to allow for judging and then getting into press.



## PARISH OUTING EXTRAORDINARY

For us it started at Christmas - a particularly damp grey day after a number of damp grey weeks. Turkey in the oven there was the usual rush to get to St. Nicholas for mattins. There, the Rev. Glyn James had to compete with lashing rain at the start of his sermon - but not for long. As he offered to lead a group from the Parish to explore the Holy Land, golden vistas blotted out the December weather. We had always wanted to go there and the thought of doing so in friendly company was a bonus. We were hooked!

Publishing schedules, Henley Regatta, end of term and suddenly July 22nd was upon us - another grey day as we assembled in Henley's "Red Square" to board the Spiers' coach for the Airport. Packing had been a rush. There was that last-minute search for the cat (who guessed something was up). Then kind friends, experienced Middle-Easterners, phoned to wish us Bon Voyage: "Of course you're crazy to go at this time of year, my dears - you'll fry!"

We made Glyn's deadline (it was Christian names from the start) and were ticked off on his list, the first of many. Time now to look round the coach. The thirty of us would be pretty close for the next fortnight - might even fry together. We were a mixed group in every way. In age from 17 to the 70's - from Tim James and Beverley, just leaving school, through the spectrum to Nancy and Reg with ever-cheerful Elsie, stalwarts of the choir.

An uneventful flight in El Al's big Boeing, but for us: the excitement of Alpine snows, the brilliant blue of the Mediterranean and sunset over Greece. It was dark as we crossed Israel's coastline. Then, the lights of Tel Aviv sparkling below, our fellow passengers burst into song. A Hebrew paean of homecoming and a moving reminder that we were arriving - and safely - in their Promised Land.

It was midnight when we reached Jerusalem and our coach halted, rather uncertainly, before a magnificent

complex of buildings - domes and a tall tower - all floodlit. The Mosque of Omar? We wondered and urged the driver to find our beds instead. But indeed we had arrived at the YMCA West - a three-star hotel with a very active YMCA flourishing down below.

So our pilgrimage started. We had our unforgettable moments. And one or two that we prefer not to dwell upon. These included the tummy upsets which afflicted most of us in greater or lesser degrees, and were known locally as "Pharaoh's Revenge".

But that came later. First we met Amos, our official Israeli guide. "Shalom", he said, "Peace be with you." "Shalom" we replied. "Bokhatov - that is Good Morning" he said. How on earth do we remember that, we wondered. "Oh", said our linguist, "think of b.....r off and put a "t" in the middle". Amos was most gratified at the chorus which greeted him next morning.

We were lucky in Amos. We were lucky too in the weather. Israel was just recovering from the father and mother of a heatwave. They *had* almost fried! The aftermath, in contrast, was 10<sup>0</sup> cooler than usual for the time of year. All this goes to show how important it is to have a leader who is on excellent terms with the Almighty and has seen to it that He has the priorities right.

We explored Jerusalem's walled Old City on foot. From brilliant sunshine to the dark alleys of the souk - alive with colour, crowds, chatter in a babel of languages. We warded off offers of fantastic bargains and a host of small boys, resisted the lure of fruit and flower markets, and suddenly, looking down into an excavation, were aware of the many earlier Jerusalems beneath our feet. So many times has the city been conquered, razed and re-built.

We began to feel in our bones the significance of this breeding ground of three of the world's great religions. The stone selected by Abraham for the sacrifice of Isaac marks the spot where the Prophet Mohammed ascended to heaven and left his footprint to prove it. The rock is now enshrined in the exquisite Mosque of Omar - while the adjoining El Aqsa Mosque is a practical conversion of the great cathedral built

by the Crusaders on the site of Solomon's temple.

Where do you begin .... or end?

Almost too full of impressions and certainly weary of limb, we returned to the hotel. A cool drink, dinner and then the chance to mull over the day with Glyn, the New English Bible and each other. These after-dinner sessions became a regular feature. Many were the theories expounded. None so forcefully as those of two Seventh Day Adventists, who had joined our group at Heathrow. Here I have to confess to a somewhat less than Christian reaction to such bulldozing dogma. But at least I wasn't alone in this. Pharaoh evidently felt the same!!

On the whole we found the scheduled "holy places" disappointing. Developed, commercialised, sects vying with each other for custody and our coin - it was difficult to feel the Christian message there. But then, at the start of the Via Dolorosa (and where we least expected it) we had one of our "special moments". The well of Bethesda was crowded with tourists, but the Crusader church of St. Anna, famous for its accoustics, stood in a garden nearby. A Père Blanc beckoned, finger on lips .....

Tall gothic arches in honey-coloured stone - cool and uncluttered. A simple crucifix and, on the altar steps, a girl sat playing a recorder so that the great church rang and sang with golden melody. Boticelli might have painted the folds of her frock. Later, the spell broken, we learned that she was a Dutch music student who had asked permission to practise there.

We did not linger in the Church of the Nativity at Bethlehem, but pressed on to the cave where shepherds were wont to watch. There we were met by a well-laundered and totally untypical sheep whose "shepherd", though suitably costumed, ignored the script, hitched up his djilabbah and gave spirited chase to the more desirable maidens in our group. Finally catching Lorna in a Valentino-esque embrace, he refused to release her

until the camera brigade had immortalised his feat on film. I have never seen a sheep with its nose so out of joint.

But then, on the other side of the road - the "little town of Bethlehem", blue on its hill in the distance - were fields of stubble, wheat and millet recently harvested. The fields belonged to Boaz all those centuries ago. And it was there, on just such a day, that he had watched Ruth gleaning and fallen in love with her.

Contrasts - we met them constantly. Burning sunshine and cool dim interiors; tawny baking desert and the green of Jericho's oasis; eating an excellent fish lunch outside a pub on the stone quay of Herod's Caesaria.

But I have already overrun my wordage. And I haven't even taken you to Masada yet, or Megiddo (Armageddon), or to Tiberias, Nazareth, Capernaum, or "Jordan River" or the Crusader's Acre. And so much more besides. In very brief; golden days of sightseeing or leisure followed each other - and swimming in blue seas (Dead, Galilee and Med.). All too soon we were homeward bound. Poorer in pocket, but rich in suntan, memories and friends new-made. Thank you Glyn and Menna for an unforgettable fortnight!

R.B.

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## REMENHAM FLOWER AND PRODUCE SHOW

This year's Show was even better than that of two years ago; there was a most satisfactory number of entries, and the general standard was high. Many visitors, judging by their comments, were particularly impressed by the splendid array of children's exhibits and the mouth-watering jams and cakes, whilst the gardeners produced some very fine specimens of flowers and vegetables, despite their complaints about this summer's weather. The church once again became a place of great beauty under the hands of the flower arrangers.

We all offer our congratulations to the winners of cups and prizes. Both thanks and congratulations are due to the providers of the sideshows; the judges and other helpers; to the W.I. who offered us delicious teas; and, above all, to Bridget Every, who worked so hard to make the Show such a great success.

*Jill Varden*

By the evening the hall had been cleared, and young and old had a happy time square-dancing with great enthusiasm to the Dickie Worth Country Band. Thanks are due to Mr. and Mrs. Bucknell who were responsible for the bar and delicious eats.

*D.R.*

Very many thanks for everyone's support of the Flower and Produce Show. We had a record entry - in fact, the judge's only criticism was one of overcrowding! We all thought the tent looked magnificent - the flower entries in particular making a beautiful display. The dance in the evening was well attended, with plenty of children much enjoying the dancing. We do not know yet what our exact profit will be, but it will all go towards paying off the cost of the new curtains in the Hall.

Again, very many thanks to the innumerable helpers for making it such a successful and enjoyable afternoon and evening.

*Bridget Every*

## GARDENING HINGS by "Greenfingers"

There is still plenty to do in the garden even though, hopefully, the grass has stopped growing and the weeds spreading. Bulbs should now be planted, both indoors and out. Remember that hyacinths make a very good display outside as well as inside. A good idea is to plant a few bulbs in separate pots so that in spring you may add them to your bowls of plants that you have had over winter in the house to give them some fresh colour. Bulb fibre is not necessary; a mixture of sand and light soil is excellent and holds the moisture far better. Last year, after I had planted up all the bowls of bulbs, I put them in a cool outhouse only to discover some weeks later that mice had eaten the lot - so beware!

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LETTERS TO THE EDITOR

Dear Editor,

Yes, I can help your reader get rid of her moles without bloodshed. Introduce to the garden *Euphorbia Lathyrus* or *Caper Spurge*.

This is a fine up-standing plant with (I quote from my wild flower book), "A highly distinctive architectural appearance". It is said to repel moles for a radius of thirty feet, but I think, when established, probably more. A free seeder.

Yours sincerely,

*Bridget Bailey*



Dear Editor,

There's something mighty strange,  
Our house displays a change.  
There's hustle and bustle and movement galore,  
Searching in cupboards on every floor.

I can't understand my wife at her best,  
But now there's mumblings of moles and pests.  
When I pin her down, Greenfinger's to blame,  
He requires the mole remover's name.

It was given in an article long ago,  
Filed with our junk back ten years or so.  
Is it just "SPURGE" that does the trick,  
Deters humanely at a lick?  
To the mammal insectivorous  
We've lost the answer glorious.

So, Reader dear, take heart,  
Perhaps another, wiser, can impart  
To you the key that spares the heart,  
Yet rids the lawn  
Of shrews forlorn.

And now I ask with due humility  
Our home return to its tranquility.

*John Kuipers*

It was most encouraging to receive such a keen response to the "Mole Problem"; both the letter and the splendid poem agreed on the solution. Actually there were some telephone calls as well, so all the information has been handed on and hopefully the moles will find their way somewhere else!

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## RECIPES FOR THE MONTH

Now is the time to squirrel away as much as possible from the remaining autumn produce. Deep freezes have put an end to a lot of bottling and preserving, but there is still nothing to beat a good home-made chutney, when the apples are plenty and the last of the tomatoes refuse to ripen. Matron's recipe, to those who know it, is absolutely delicious; she has also given us marrow lemon curd as a bonus.

### GREEN TOMATO CHUTNEY (makes 4 lbs.)

1 lb green tomatoes	1 oz salt
$\frac{1}{2}$ lb onions	1 level dessertspoon
$\frac{1}{2}$ lb raisins	cayenne pepper
$\frac{1}{4}$ lb sultanas	$1\frac{1}{4}$ pts malt vinegar
4 oz crystallized ginger	1 tbls. cornflour
2 oz brown sugar	1 pinch curry powder
2 bananas (ripe)	1 pinch cinnamon
$\frac{1}{2}$ packet dates	1 cooking apple

#### Method

Slice tomatoes, chop onions, ginger, bananas and dates - grate apple. Put all ingredients in a large pan; bring to the boil, and simmer until a thick consistency. Pot when cold.  
Do not use metal tops.

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### MARROW LEMON CURD

2 lbs marrow	3 lemons
2 lbs granulated sugar	4 oz butter

#### Method

Cut marrow into small pieces; boil until tender. Drain, sieve the pulp. Place purée in pan with sugar, butter and grated rind and juice of the lemons. Simmer until thick and creamy (about 1 hour). Put into clean jars and seal.

*Matron - Remenham Place*

Before the frost gets at it, pick fresh green mint for a jelly that will give a taste of summer to your winter roast lamb. Miss Bailey's recipe is a prize-winner.

#### MINT JELLY

1 large sprig mint  
3 lbs green apples  
sugar (see recipe for amount)  
3 heaped tablespoons chopped mint  
Few drops green colouring  
1 pint water  
1 pint vinegar

#### Method

Wash apples, cut into quarters and put into pan with water and mint sprig. Simmer until apples are soft and pulpy. Add vinegar and boil for five minutes. Strain through cloth overnight; measure juice, and to each pint of liquid add 1 pound of sugar.

Put juice and sugar into pan and bring to boil, stirring until sugar is dissolved. Boil rapidly until setting point is nearly reached; add chopped mint and colouring and boil until setting point is reached. Take off heat and stir occasionally so that mint does not rise to the top. When cool, pour into hot jars, and cover immediately with wax discs. When cold cover the jars.

*Bridget Bailey*

+++ Apology +++

In the excitement of getting last month's issue out in the teeth of the holidays, we omitted to say that the delicious recipe for Quiche Anglaise was given to us by Miss E. Rhodes. Very sorry - please speak to us again!