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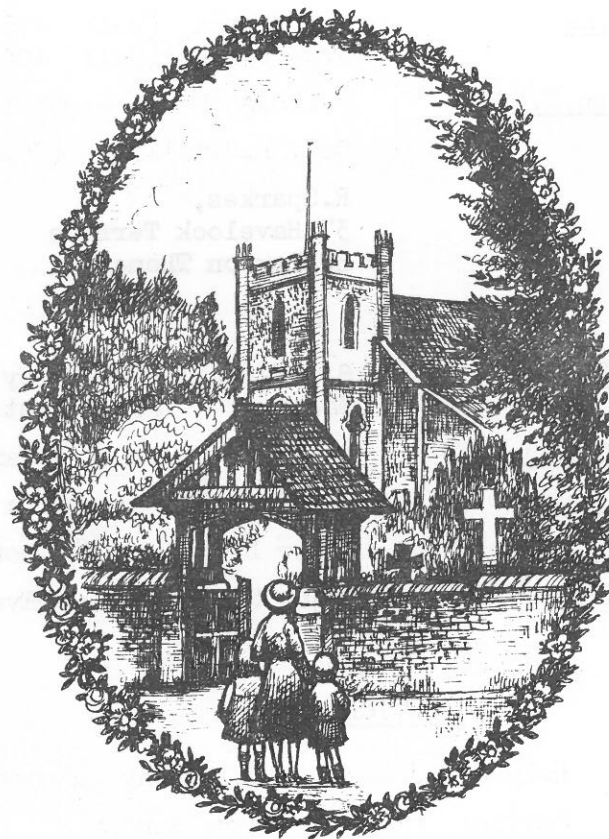
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REMENHAM NEWS LETTER



Church of St. Nicholas

No. 8 December 1978 - January 1979

EDITORIAL

A very happy Christmas to everyone !

It is with the greatest pleasure that we send out this greeting for the second time, not only to the parishioners of Remenham and the members of the Church of St.Nicholas, but also to those friends who live elsewhere but continue to keep in touch through this newsletter.

Christmas conjures up thoughts of sparkling snow scenes, roaring log fires, holly and mistletoe, Santa Claus and his reindeer (not forgetting boring old Rudolph with his famous Red Nose !) However, at the time of writing, with sweet peas still flowering in the garden, and sunshine pouring through the open window, one wonders whether winter will really happen this year. Luckily Helena Tutcho's letter from the Arctic Circle brings more than a suggestion of frost and snow, and looking at the dogs in this neighbourhood, perhaps it's just as well we don't have to rely on them for our transport.

The competition brought several entries and Glyn James found it quite a task to select the winning poems; the first two are reproduced here, and the others will be on show in the church porch later this month. Congratulations to the winners.

Perhaps the thought of winning a prize may cheer up David Young, who is at this moment ill in Battle Hospital as well as having broken his arm; 'get well soon' to all the invalids, Rita Wheatland, Leslie Marshall and others we may not know about. One invalid this newsletter knows ALL about is Bridget Every, who is slowly recovering from a very nasty attack of jaundice.

We have tried to get this issue out in good time, so there are some items to report which have not yet taken place - the printers like to have a clear ten days and, rather than hold things up, there will be plenty of news for the next issue.

This month's recipes have been chosen with an eye to the endless cooking required at Christmas time; a Danish 'Special', a cold Christmas pudding, and a quick punch to help spread the Christmas spirit !

At St.Nicholas Church, the Christmas spirit comes early on December 3rd, when the children bring toys to give to less fortunate children. Do note the times of the Christmas services - they are all listed; there will be no Mattins on December 24th.

Have a super holiday and, as Lene says, 'Bon Appetit'.

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T H A N K S

We would like to take this opportunity to mention Betty May and Mary Block, two unseen heroines who have helped us in the production of this magazine. Betty typed the first numbers and set the pattern of the newsletter as you see it now; Mary came to the rescue during a crisis. To both of them we offer our appreciation and very grateful thanks.

Thank you too, to the volunteers (?) who undertake the delivery of the newsletter; and also to those readers who continue to support us financially - every single penny goes towards the cost of production, which alas ! continues to rise.

Finally, our gratitude to all the advertisers, without whose generous support this newsletter would undoubtedly cease to exist.

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EAST BERKSHIRE MOBILE LIBRARY

Aston:	"Flower Pot"	1.30 - 1.55 p.m.
Remenham:	"Little Angel"	2.05 - 2.25 p.m.
Remenham Hill:	"Five Horseshoes"	2.30 - 2.45 p.m.
Remenham Hill:	Post Box	2.50 - 3.05 p.m.

Forthcoming dates: December 11th, January 8th

RUBBISH SKIP

The next appearance of the rubbish skip will be on January 12th on the verge opposite Thamesfield, Wargrave Road. We have been asked to announce that from now on the skip will be there from 10 a.m. on the Thursday and it will stay there until Friday morning. (The reason, we're told, is so that husbands can come home and collect the rubbish to dump after work - got the message?)

A LETTER FROM THE REVEREND GLYN JAMES

Dear Friends,

This has been one of the most dry, sunny and beautiful autumns I can remember. In our travels around the countryside Menna and I have often remarked that if only we had more of the bright maple-tree reds, our autumn scenery would be every bit as colourful as the Canadian. What a difference it makes, too, when your church has a rural setting like ours at Remenham; it brings us so much closer to nature and to God as Creator.

Our Harvest Thanksgiving was late this year (October 15) but our ladies did us proud once again with a magnificent display of flowers, leaves, fruit and vegetables. The children, too, were extremely generous in their gifts, although I sometimes wonder whether I ought not to impose a ban on marrows - especially two-tonners! These and all the other edibles were subsequently delivered by a party of my college students to various private homes with church connections in Remenham and Henley. After our morning services that day, a number of us were delighted to be the guests of John and Clare Cridlan who introduced us to the Copas family, the new owners of the farm.

Remembrance Sunday didn't seem quite the same in the absence of Ben Tollit, our Colonel, who traditionally lays the wreath and reads the 'roll of honour' before the silence, but we were grateful to Major David Young who stood in for him. With his arm in a sling, David looked even more authentic as a war veteran! You will be glad to know that Ben has made a splendid recovery, and he and Kathleen are now comfortably settled in Highmoor.

If, perchance, this newsletter is in your hands before Sunday, December 3, I should like you to make it as widely known as possible that on this date we celebrate our Patronal Festival of St. Nicholas, and this year it will be with a difference. I propose to introduce the Christingle Service for the children, in which they are presented with an orange topped with a candle. I won't say more about its significance now, but the children will, as usual, be offering toys for others less fortunate than themselves.

Christmas will soon be upon us, and I look forward to seeing many of you in church at one or other of the celebrations of our Saviour's birth. The magic of Christmas (if that isn't a pagan contradiction!) is always more powerful when the church is full of cheerful people, and our worship together will surely rekindle our inner spiritual fire to ward off the gloom of winter.

May the Christmas season be a time of Christian joy and conviviality for us all.

Yours sincerely,

GLYN JAMES

STOP PRESS NEWS Glyn James is giving a showing of his slides of the Holy Land tour in the Parish Hall, Wednesday January 3rd, at 7.30 p.m. This will be part of a Christmas get-together, with refreshments, so do come along and meet everybody.

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LIFTS TO CHURCH

The Parochial Church Council has asked us to appeal for a two-way lifts service. If you are able to offer a regular lift to church, not necessarily every Sunday, and if, on the other hand, you would like to come to Remenham Church but can't get there, would you please leave your name and address in the box 'Notes for the Rector' at the back of the church, or contact Mr. James, and lifts will be arranged.

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THE VILLAGE GRAPEVINE

Welcome to David and Jenny Law who have come to live in part of Remenham Farm Cottages.

The Reverend Arthur Pettit paid a visit to friends in the parish and sent fond messages to those whom he was unable to meet.

MRS.W.VICKERY

It is sad to report that Mrs.W.Vickery, who lived in Remenham for many years, died recently after a very short illness.

Mr.R.D.BURLEY

The death occurred on October 10th of Mr.R.D.Burley at his home, Wayside, Remenham Hill.

Bob was a familiar figure in Henley when, as Manager of G.R.Cross & Son, the Corn Merchants, he was called upon by all and sundry for advice on everything from the cultivation of a twenty-acre field to the right diet for a pet guinea-pig. An old friend, Fred Hewitt, writes:

'I would like to say what a great loss it has been, in the passing of my special friend, Bob Burley. Bob was a great character, and always full of fun; he loved his shooting and fishing. He and I spent all the time we could spare in the West Country. Also, more than all he loved his music; he spent a lot of time playing (the banjo) at the Flower Pot. I knew Bob for thirty-five years.'

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NEWS FROM REMENHAM PLACE

Our gratitude to all at Chez Skinner for their collection of £43.20 for the Residents of Remenham Place. It is much appreciated, and we hope to give our ladies an extra 'special' present on Christmas Morning.

Matron

BRING-AND-BUY

A very successful Bring-and-Buy was held at Remenham Place on November 23rd, with the added attraction of Roy Hudd, who attended to draw the raffle prizes. Total proceeds came to about £500.

CHRISTMAS COMPETITION

This year the competition was for a poem, not more than 14 lines, on "Christmas in the Country". Glyn James very kindly adjudicated, and awarded the 1st and 2nd prizes to the following:

1st Prize Christmas in the Country A Sonnet

Tall trees waiting in the Winter wood,
Damp leaves covering the hard cold earth;
Sharp-eyed robin is searching, searching,
While the village awaits the Christ Child's birth.

Calm, silent river parting its waters,
Round the island shelter for coot and swan,
Hungry geese are calling, calling,
He is born, He is here, Mary's Son.

Friendly stars smiling down on Remenham,
Villagers meeting at the dark mid-night.
Voices uplifted - praising, praising.
A child in a manger brings light - glad light.

Great God, descending to show us the way,
We thank You and serve You, this Christmas Day.

Kathleen Hayes

2nd Prize Christmas in the Country

Shall we go to the country, dear,
For a Christmas jolly
Like they have on the Christmas cards
With mistletoe and holly?

Shall we stay at an inn, dear,
With wassailing and singing
Like it was in Dickens' day
With church bells ringing?

Shall we have a turkey, dear,
Mince pies and cranberry jelly,
Or shall we stay in town, dear,
And watch it all on the Telly?

David Young

REMENHAM WOMEN'S INSTITUTE

Several of our most active members were absent from the October Meeting - they were on holiday in Greece, on a W.I. Tour planned by Mrs. Margaret Boulton. We have since heard that the whole expedition went off superbly without a hitch! (See separate report.)

Those of us left behind enjoyed a delightful demonstration on paper flower-making, given by Mrs. Val Stoner who had learnt this craft in Thailand.

Miss Margaret Mainwaring won the soft toy competition.

The Silver Perpetual Challenge Rose Bowl is once again in the hands of Remenham W.I.; it was won at the Henley and District Agricultural Show, and is awarded to the Women's Organisation gaining the highest points in the sections for "Preserves and Cookery". We are particularly pleased with this success, as 1978 is our Silver Jubilee Year.

It was good to see so many members at the November Meeting when Mr. David of Marsh Lock gave a most interesting and amusing talk on his work as Lock Keeper. We were sad to learn that for reasons of health he is moving to a post which will entail less hard work; old friends wishing to see him should find him upstream at Days Lock, near Wallingford.

A high light of the afternoon was the announcement that Remenham had come second out of 34 entrants for the Berkshire Jubilee Cup Competition, held at the Autumn Council Meeting in Slough. The Competition was for "A Doll, Scrap-book and Poster" depicting any country. Remenham chose to illustrate Russia. Mrs. Winsome Cullen and Mrs. Judy Fraser made the scrapbook, and Mrs. Fraser designed the most eye-catching and colourful poster of a Russian dancing girl. The doll was made entirely by Mrs. Sheila Bucknall; dressed in national costume, accurate to the smallest piece of embroidery, it was a most beautiful piece of work. All the items were on exhibition at the meeting. The afternoon ended with tea and a well-laden Bring-and-Buy stall, the proceeds of which will go to our Silver Jubilee Christmas Party, to be held on the evening of December 11th at the Remenham Club.

CULHAM FARMS SPORTS & SOCIAL CLUB

This year the Club organised the bonfire and firework event in the village and I think we can say our first effort was very successful, thanks to the various donations we received and the hard work put in by the people letting off the fireworks, and attending to the bonfire. Also our thanks to the 'Cooks' and helpers for providing the food.

I would like to thank everyone who supported us during the year and to take this opportunity of wishing you all a merry Christmas and a Happy New Year.

Nancy Thornhill
Secretary.

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A GREEK HOLIDAY

A party of Berkshire W.I. members, together with a few friends and several husbands, set forth early in the morning of September 27th for a trip to Greece. We met at Reading Station and immediately it was evident that the trip was to be highly organised as Mrs. McDonald, a member of the Travel Committee, ticked off our names while another member, Miss Burt, checked our luggage into the boot of the coach. The whole trip was organised by Mrs. Boulton, but so beautifully done that no-one felt organised.

Our flight from Gatwick was uneventful, and on arrival at Athens we first discarded our overcoats, and then our cardigans as we felt the heat of the glorious sunshine. This sunshine stayed with us throughout the trip, giving us a good tan but never too hot for comfort.

Our hotel in Athens was a modern one, with all amenities (as were all the hotels we stayed in), but it was situated in the down-town area all among the wholesalers and the fruit, vegetable, fish and meat markets - to say nothing of the flea market! - all of which was most interesting. We had three nights in Athens, time enough to see the sights including, of course, the Acropolis which, contrary to what we had been

told, is open to the public, the only prohibition being that you cannot climb inside the Parthenon as the masonry is now considered to be unsafe.

Early on the morning of October 1st we set off on our "Classical Tour" in a 50-seater coach, driven by 'Pavlos', the owner of the coach who was a most amusing fellow with a great sense of humour. Our courier was a student from England called James, a charming lad.

The first day was very strenuous, as first we stopped at Daphni, a lovely Byzantine Church, then on to Corinth where, after walking all over the ruins, we had a most enjoyable lunch in a Taverna. We then drove on to Mycenae, and, after going through the Lion Gate, climbed to the top of the hill where we were delighted to find wild cyclamen growing in the holes of the rocks. The beehive graves were most interesting and gave one the feeling of great antiquity. Finally we drove to Epidaurus and saw the Theatre, the accoustics of which are quite marvellous; a match being struck on the 'Stage' can clearly be heard from every seat, all fourteen thousand of them. We were glad of our beds at Nauplion that night.

Next morning we had a wonderful drive all over the mountain ranges to Olympia, the ruins of which we found slightly disappointing.

The following day we had another wonderful drive all along the sea coast before climbing up to Delphi; I think we all found Delphi the most interesting place we visited. Our final day was another drive, this time through the vineyards, where the grapes were being harvested, and the melon fields and other market garden produce.

Before getting back to Athens we called at Ossius Loukas, a Byzantine monastery where there was a great sense of peace. The Grace of God seemed to pervade the whole place - a fitting end to a wonderful tour.

That evening we flew to Rhodes where we relaxed and tried to recover from our mental indigestion of seeing so much in so short a time! The Old City of Rhodes is a huge place, housing ten thousand people we were told. It is a mass of tiny winding cobbled streets all inside a great battlemented wall. Everywhere there are souvenir shops, all selling the same goods, mostly made in Hong Kong. The bathing was superb, and was enjoyed by many of us.

One day we had a trip to Lindos to see the Acropolis. Another day we took the steamer to the island of Symi, a rocky barren island off the Turkish coast. It used to have a thriving sponge fishery, but since the advent of synthetic sponges tourists are the main industry.

We returned to Athens in another, larger, steamer - an eighteen hour journey, calling at many islands on the way. Luckily the sea was calm so everyone enjoyed the voyage.

We had three hours to do our final shopping and then off to the airport to fly home.

Truly a memorable and very happy holiday.

Gertrude Johnston

OUT OF THIS WORLD

Louise Cawthra's sister, Helena, is married to John Tutcho, an Indian belonging to the Dog Rib Tribe; they live in Fort Franklin, a township of about 450 inhabitants within the Arctic Circle. Their life is typical; John goes off trapping and fishing. Helena busies herself with local crafts. Here she speaks for herself in a letter home:

"I guess I should start by saying that John was elected a Chief last night people are going around saying ' Hi! Chief! ' Needless to say John is exactly the same !

The church caught fire one Sunday in March whilst Father was away and Brother Mahe was alone the power had broken down so everywhere that depended on electricity for warmth froze up, which meant just about everywhere except the old houses with wood stoves. Brother then had to make a fire for the church, and as the fan was not working he made an extra big fire and I guess it started smouldering the wood close to the furnace: about an hour after church someone saw smoke coming out of the basement, but the water truck had been emptied of water as it would freeze as there was nowhere to keep it warm - likewise the fire truck; and of course the water pump from the tank works on power, so the only place to go was the Lake and make a hole and use a fuel pump. But by this time it was too late, and by about 3.00 we had no more church A Brother came in (he's built several churches including the igloo in Inuvik), and work got started on a new tepee shaped church. Personally I find the new one much more friendly. The Brother is 70 years old, yet had virtually done the whole thing on his own, and the plan is in his head. Brother Mahe is going to make a lot of things with the diamond willows he has been sanding, for decorations We had a lovely Christmas service there with a tent crib scene with trees all around lit up.

We had a bit of excitement last January or thereabouts when we got a call to ask if a company

could borrow the film we made when out trapping, so that they could use it in a presentation on T.V. to coincide with the publishing of the Berger Report on the feasibility of there being a pipeline down the Mackenzie the damage it would do to environment and the impact it would have on the native population. He came down very strongly against a pipeline being built at all and the Government accepted the report and there will be no pipeline this way for a while; if at all there is going to be one in the Yukon instead

Quite a few people are trying to get Slavey (the language here) written down so that it can be taught in school, and also as a way of safeguarding against losing it - though there doesn't seem any fear of that here, although along the river settlements seem to be losing their native languages. Having it written down seems a good project; now I should have no excuse for not learning it ! Previously some of the old people had learnt the syllabic system and are able to read the Missal as that is all that was translated, but now a dictionary is being prepared for our dialect Most of the work is being done by Pentecostal type missionaries; we have one here who has learnt really fast and has only been here three years. It's a pretty hard thing finding the right word for an idea that has not existed in one's language !

Winter came kind of slowly this year; the Lake didn't freeze over until after December 5th or so John took off trapping for a little month with the dogs and his dad and brothers. They got about 120 marten all together. In the Fall I had been busy making seven blankets for the dog harnesses, and now they look well used I am glad to say. We got three more puppies from the teacher's dig in May; they are tougher than our dogs I think - meaner anyway. There are literally about 100 skidoos in town. (Small motorized vehicles on skis for 1 - 2 persons.) The fur prices are about the same as last year - pretty good and a lot of people went out, though most came in early for Christmas. Now tomorrow or next day 30 skidoos are taking off for a caribou hunt. John is

fixing up a sled; seems like we should have about five sleds by now, but they get rough treatment so a new one must be built; then there's a different kind for pulling behind the dogs, and another for the lake and hunting.

We have had a real good Christmas, since the plebiscite to prohibit liquor in the town had been passed in October (The R.C.M.P. 'Mounties' had built a new barracks in the town but the inhabitants had become so law-abiding since becoming teetotal that there was nothing for them to do!) Everyone was at midnight mass in the new church, and then visiting around. Several people were back in town and had drum dances and stick gambling. Several days after Christmas Joe Kenny died - so a lot of people came in from Norman and Wrigley and Rae as he had a very large family and had been around the place quite a lot. He was proud to say he had 24 kids, the oldest, Napoleon, must be mid-50s, and the youngest son, Disa, 11; all the girls in the town having babies right now are or will be grand- or great-grandchildren of his. He certainly had a fruitful life ! So then we had a feast and more dancing for the New Year.

Helena Tutcho

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RECIPES FOR THE MONTH

What do people in other countries eat at Christmas? Lene Ewart gives us a recipe for a typical Danish Christmas dish.

"This is the Christmas dessert which is eaten, without fail, in every Danish home on Christmas Eve, sometime between seven and eight o'clock, after the traditional Roast Pork or Duck has been put away. Everyone starts their Christmas Eve dinner at about six o'clock, so as to keep the children occupied before the present

sharing which takes place that evening after dinner. We have three children and I prepare the proper Danish way, and every year my husband says 'Really, must we have that rice pudding again?' to which the answer is a big 'YES' otherwise it has not been Christmas for me, at least! (However, every year he manages to have seconds, and still has a helping out of the fridge after the guests have gone!)

RIZ A L'AMANDE

Make a rice porridge of two pints milk and 5 oz. pudding rice. Add a pinch of salt and, while still warm, add 2-3 tablespoonfuls of sugar, $\frac{1}{2}$ pod of vanilla, grated lemon rind and 4 oz. diced peeled almonds. When completely cooled, mix in 1 pint of whipped cream. Then chill in fridge.

This is served with a warm cherry sauce, made from a tin of black cherries, slightly thickened; but the sauce must be dark red - possibly add a little cherry wine.

In Denmark the big thrill for the children - and some adults - is the hunt for the almond, and when found you receive a small present. In fact we put one whole almond into the dish after it is all finished, and no-one should know where it is - rather like the English sixpenny piece.

Bon appetit, and good luck with the almond hunt. I know one person in this parish who lives from Christmas to Christmas only to hunt for the almond on Christmas Eve!"

Lene Ewart

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Do you long for a respite from hot Christmas pudding which fills the kitchen with steam and has to be watched all the time in case it boils dry? This frozen version can be made now, popped into the freezer and forgotten until after the turkey is dished up!

COSENER'S ICED CHRISTMAS PUDDING

$\frac{1}{4}$ lb. currants	$\frac{1}{2}$ teaspoon mixed spice
$\frac{1}{4}$ lb. sultanas	Good pinch nutmeg
$\frac{1}{4}$ lb. raisins	Rind of 1 lemon
$\frac{1}{4}$ lb. dates	Rind of 1 orange
$\frac{1}{4}$ lb. chopped apples	$\frac{1}{2}$ cup black treacle
$\frac{1}{4}$ lb. tinned pineapple, drained	$\frac{1}{2}$ cup brandy or rum

$\frac{1}{2}$ gallon Cornish ice-cream

Marinate all fruit and spices in the brandy or rum for at least 24 hours.

Then mix $\frac{1}{2}$ gallon Cornish ice-cream with the black treacle. Mix all and everything together, put into bowls, and freeze. When required, remove from freezer, swirl bowls for a few seconds in warm water and turn out onto a serving dish. Pour warmed brandy over puddings, set alight, stick holly pieces on top, and relax !

Jean Hunt

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If you are giving a party this Christmas save time, trouble and money by serving only one drink, such as a mulled wine or punch. (Don't forget a jug of tomato or fruit-juice for strictly don't-drink-and-drive guests.)

Rupert's famous punch provides just the answer for the busy host; we were lucky to get him to divulge this secret recipe:

HOT RUM PUNCH

1 gall. Cider (still if possible)	2 oranges
Few sticks of cinnamon	2 lemons
$\frac{1}{2}$ teaspoon whole mace	
$\frac{1}{2}$ teaspoon whole allspice	1 cup Jamaica Rum
$\frac{1}{2}$ lb. soft brown 'pieces' sugar	1 cup brandy

Slice oranges and lemons and put them in a large saucepan together with sugar, cider and spices. Simmer for $\frac{1}{2}$ hour, then just before serving add brandy and rum and simmer for ten minutes. Do not boil as this will evaporate alcohol. Serve piping hot. This amount makes about 40 glasses.

Rupert Bucknall

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