

BRETtenham MAGAZINE

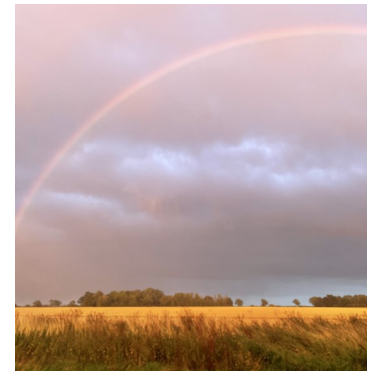
OCTOBER 2023
No 429



Welcome...

It is that time of year when the swallows have flown off to warmer climes, the days are getting shorter and people are beginning to count the number of shopping days until Christmas! But fear not, the October Magazine is here to bring you cheer. As well as all the regular village events, a film night is planned for November. One film is to be selected from a short-list of three, see page 8 for more information.

Did you know that you can find previous copies of the Magazine on the village website at www.brettenham.onesuffolk.net/our-village/parish-magazine. As always we are very grateful for your contributions, news, photos, jokes and anything else of relevance, so please keep them coming to: brettenhammagazine@outlook.com. The Editorial Team



Bigger Ernie September Winners

1st - Tom Tavener
2nd - Hannah Watson
3rd - Bill Treacher

Photo on left by Alice Walton.

Cover photo by Carrie Dye

Dates For Your Diary

Monday 2nd October— BVA meeting 7.30pm
Tuesday 3rd October —Village Coffee Morning 10.30-12.00
Friday 6th October—Village Inn 7.30pm
Sunday 22nd October - Sunday Village Inn
Friday 20th October—Mobile Library (see info opposite)
Friday 3rd November— Village Inn 7.30pm
Tuesday 7th November—Coffee morning 10.30-12.00
Thursday 9th November—Parish Council Meeting 7.30pm
Friday 17th November—Brettenham Film Night 7.00pm see p.8
Saturday 27th January—Charity Village Quiz

Village Noticeboard

Village Hall

To book contact Julie or Ozzie on
07810434470 or email
bvahallbookings@gmail.com
To request a licenced bar
contact Peter Truin 07799
640326 or petertruin@aol.com

Village Website

www.brettenham.onesuffolk.net
If you would like to see
something new on the website
please contact Beth Clarke
clarkeec3@gmail.com

facebook 

Where to get Village News?

Check out the latest village news on the
BVA Facebook page
Facebook.com/pg/BrettenhamVillage/posts
If you would like anything added to
the page contact Greg Potter at
greg.potter66@me.com
If you would like to receive regular village
email updates please contact 
chairbva@gmail.com

Mobile Library

Stops at the village Hall
12.45-13.05
Church 15.20-15.35
Friday every 4 weeks
Next visit- 20.10.23

**November
Mag
Deadline:**
15th October

*Brettenham magazine is published and edited by the Brettenham Magazine
Editing Team (brettenhammagazine@outlook.com) on behalf of
Brettenham Parish Council. The views expressed by the contributors to the
magazine are not necessarily those of Brettenham Parish Council. As well as
the printed copy, the magazine is available online, in full, via the village
website: www.brettenham.onesuffolk.net*

Brettenham Parish Council

Have your say...

Firstly can I please apologise to Roger Bere for my mis-spelling of his name in last month's magazine while thanking him for his services to the Parish Council. I would not like this to detract from the genuine gratitude we hold for his carrying out the role for so long.

There has not been a meeting since the last magazine so there is little further for me to report at this time. Some of you may have noticed the finial on the new signpost on the village green has been replaced after being sent away for alteration, many thanks to Andrew Gooderham for replacing this for us. It is an attractive addition particularly at the moment as the flower arrangement on the green seems to be more glorious than ever following the spell of very warm weather. Thank you the Gardening Club!

Last but obviously not least, the Parish Council would like to extend a warm welcome to Rev Sharon Grenham-Thompson who has been installed as our new Rector.

A reminder for you that the next meeting of the Parish Council is at 7.30 pm on Thursday 9th November. Hope to see some of you there.

Alyson Wilson 07798 633044

Any queries through the Parish Clerk
at brettenhamparishcouncil@btinternet.com
Clerk/RFO: Della Clarke Chair: Alyson Wilson



FOBS Friends of Bildeston Surgery

We were given an updated amount for the money raised at the coffee morning in July. As a result of additional donations given on the morning the total amount raised has increased to £410.

A new Doctor has been appointed to the practice whose name is Dr. Clack.

You may have heard that due to the outbreak of a different strain of COVID the vaccination process has been brought forward a few weeks. The practice has also decided to offer COVID and Flu vaccinations at the same time. The thinking being that this will reduce footfall overall. Two Saturdays, 30th September and 14th October, have been set aside for the COVID and flu jabs. HOWEVER, DO NOT TURN UP UNANNOUNCED OR PHONE UP TO MAKE AN APPOINTMENT. THOSE OF US ELIGIBLE WILL ALL BE CONTACTED IN DUE COURSE.

The AGM for FOBS will be held on the 16th November at 6.30.

David Golding

Food Bank Update

Financial aid continues to be accepted by cheques payable to Bildeston Community Support or via BACS to Bildeston Community Support, Account No 49886479, Sort Code 52-30-31.

Food donations can be left in the church porch or the woodstore on my drive at Spinney Cottage, Brettenham.

Individuals/families do not need to be referred by the authorities. Locally, for either help with giving or receiving donations, please contact in confidence:

Alyson Wilson, Spinney Cottage 07798 633044

Anne-Marie Hodgkiss 07818 286770

If you would rather contact the Foodbank directly you can do this through Facebook messenger from the Bildeston Foodbank Facebook page, email or call:

Bildestoncsg@gmail.com Tel: 01449 257136

Please don't forget to support this worthwhile locally run charity, Local families and individuals in need can access this food bank easily and the more we can support the food bank the more we are directly supporting them.

BVA Update

By the time you digest this month's bumper edition of the Brettenham mag I'm sincerely hoping that England, Wales and, to a lesser extent, Scotland will have all made it through from the pool stages of this year's rugby world cup. The brilliant yet unexpected start from England and the tenacity demonstrated by Wales in their opening fixtures fills me with hope that we'll be celebrating much further on as the tournament progresses. There, I've probably just sealed their fate with these words! However, it left me pondering on the exceptional sporting summer we've had this year.

The Lionesses led us through a world cup journey like no other, only to be held back at the final hurdle by an outstandingly talented Spanish side. Notwithstanding the final result, women's football, particularly in the UK, has changed forever with significant inroads towards our attitudes to equality. England's Netball team too, excelled and reaffirmed that we're able to compete at the highest level after beating the world's No.1 team only losing out to them again in the final. Additionally, two Premiership teams came away with European glory, both Manchester City and West Ham leading the English fight in competing against the very best that 'sausage-side' could muster.

The hype and expectations surrounding the Ashes were absolutely on-point, providing us with some of the best Test Cricket you're ever likely to see. In my view, only some incorrect decision making and lack of fortune on our side failed to see the Ashes re-secured in the hands of England.

The European Athletics helped showcase some of our rising track and field stars of tomorrow and it would be remiss of me not to mention the successful return to the Championship for Ipswich Town FC. Just to put it out there, prior to the end of last season, I did mention that Ipswich will complete back-to-back promotions. Again, I do hope I've not scuppered their chances. A play-off final win against Norwich would be truly extraordinary. We all live in hope.

On a personal level, my trip back down memory lane to Villa Park at the tail end of last season was a particular highlight for me. Julie decided to take me back to the Midlands on a wonderful weekend of rediscovery after leaving there some 39 years ago. Birmingham, just like the brochure suggests, is thoroughly recommended for both hospitality and

entertainment. I have never seen a transformation on this scale since my time in Camp Bastion - Afghanistan, the brochure for which is contrastingly very different! To cap it off, Aston Villa beat Crystal Palace 1 - 0.

With world cup rugby already in full flow closely followed by world cup ODI cricket starting later this month, there's plenty more to look forward to. Let's not forget that we'll have healthy representation at the Euro's next year with at least 2 of the home nations already qualifying. More importantly, a hugely anticipated rematch of this year's successful Stoolball match will definitely be another sporting event not to miss out on, if only to replicate the sheer joy on Annie Tavener's face after catching Tom Tavener's rather tragic attempt at a boundary. Sporting ecstasy at its very best. As I write—there goes the final whistle, Wales have secured 2 out of 2 with their laboured win against Portugal. Happy days.

BVA Meeting

Don't forget to place an entry in your diaries for the next BVA meeting - Monday 2nd Oct, starting at 19:30. Please come along and air or share your views on shaping our BVA for the remainder of this year and the year.

Ozzie, Chair BVA

Film night is coming to Brettenham! See over page 8 for details.



August's Village Inn kitchen team, raising funds for St Mary's Church. Thank you Pete Knight for the photo.

Brettenham Film Night at the Village Hall

Friday 17th November, 7pm

As Winter closes in, why not head on down to the Village Hall for a little bit of Hollywood Starlight?

We have three films on offer, we need you to vote for your favourite which will then be screened on 17 November, curtain raising @ 1900hrs. There will be a good old-fashioned interval with popcorn and choc ices on sale, allowing for comfort breaks.

1. THE BANSHEES OF INISHERIN

Set on a remote Irish island in 1923, this is a tragi - comedy, telling the tale of a close friendship gone sour and the sometimes disturbing aftermath.

Stars; Colin Farrell & Brendan Gleeson 114 minutes

2. LA LA LAND

'A romantic musical set in modern day L.A, with the feel of an old time Hollywood movie. Two wannabes meet up on their quest to find fame and fortune in Tinseltown.

Stars; Emma Stone & Ryan Gosling 128 minutes

3. AVATAR

A science fiction epic, set in an alien world with stunning special effects ,when a US mission to a distant moon encounters another life form. By the director of Titanic, Alien and The Terminator, James Cameron.

Stars; C.G.I effects. 161 minutes (bring a cushion !

So, let the people decide. Vote for the film you would most like to see by emailing michaelkelly@live.co.uk The chosen film will be promulgated within the November magazine.

Village Inn Friday 6th October

The bar is open from 7.30pm.

Food organised by Harvey and Elizabeth

Brettenham Coffee Morning

Come along for a Tea, Coffee and biscuits and more importantly a chat and a laugh with fellow villagers, on Tuesday 3rd October from 10.30 till 12.00. Hope to see you there! Val and Michelle



For more info contact:

Val 07711 562520 or
Michelle 07535 814939

Village Inn Sunday 22nd October

The bar is open from 12.30pm.

Drinks only. Come along for a relaxed chat with friends, neighbours and family.

Village Hall Hire Rates

	Residents	Non-residents	Commercial
All events	£8.50	£12.50	£15
Community organisations: Parish Council, PCC, Gardening Club	No charge		

St Mary's Church Brettenham

Rev'd Sharon Grenham-Thompson

Tel: 07894 467157 Email:
rectorrattlesden@btinternet.com

Church Warden Annie Tavener:

Tel: 01449 736412 Email: annie_tav@hotmail.com.



October Programme of Services in the Benefice

1st October	17th Sunday after Trinity		
	Rattlesden	9.45am	Breakfast Church and Harvest Service
	Thorpe Morieux	10.00am	Morning Prayer
	Brettenham	11:15am	Harvest Family Service
	Hitcham	3.00pm	Harvest Service
8th October	18th Sunday after Trinity		
	Brettenham	8:00am	BCP Communion
	Rattlesden	9.45am	Holy Communion
	Thorpe Morieux	10.00am	Morning Prayer
	Hitcham	11:15am	Holy Communion
15th October	19th Sunday after Trinity		
	Rattlesden	9.45am	Morning Prayer
	Thorpe Morieux	10.00am	Harvest Holy Communion
	Hitcham	11.15am	Family Service
22nd October	20th Sunday after Trinity		
	Brettenham	8:00am	BCP Communion
	Rattlesden	9.45am	Holy Communion
	Rattlesden	11:00am	Quiet Service
	Hitcham	11:15am	Holy Communion
	Thorpe Morieux	6:30pm	Evensong
29th October	Last Sunday after Trinity		
	Brettenham	10.30am	Benefice All Souls Service

Reverend Sharon Grenham-Thompson

I'm sure just about all of us were brought up to say 'please' and 'thank you', especially to adults in our family circle. The familiar exchange of 'what do you say?' 'thank you' has passed down the generations. There does seem to be an age of forgetfulness starting around 12 and extending to about, ooh, 25, but still, the notion appears pretty firmly engrained in most of us.

It's the season for thankfulness in church too. The great hymns of Harvest praise stir us, and we are especially mindful of God's gifts of food, crops and hard-working farmers and food workers. Perhaps especially we should be thankful when so many around the world, and in our own country, are going hungry.

I wonder how our lives might be different if, outside of 'official' celebrations, we framed much more of our daily experience with thankfulness? I mean seeing even the mundane bits of our lives as woven through with tiny blessings, and being aware of the great gift it all is. Can we, despite whatever assails us, be grateful for the 'now'?

Sometimes, I know, it can be hard to be thankful, whether to God or anyone or anything else. Perhaps it's because we're not used to seeing our life in those terms, or maybe life is just difficult, and we can't easily see beyond our troubles.

Maybe you don't feel you've seen much of God's benevolence recently. Maybe you're at a moment of great change, or uncertainty. Our country seems to be. We don't know how the future might unfold for any of us – it might be great, it might not. I've certainly had to struggle with finding things to be thankful for in recent years, following a very difficult bereavement - although I'm very glad indeed to be starting a new ministry in this glorious part of Suffolk!

But there's the point. It's not just about being thankful for good things, or happy times, or beautiful scenes, as wonderful as they are. It's about finding perhaps the tiniest of blessing and being thankful for that. Mind



Photo by Rev'd Sharon Grenham-Thompson

you, no-one should be expected to mop up all the hard times and just 'be grateful' like a miserable child succumbing to an abusive parent.

Thankfulness, when it comes down to it, is acknowledging the gift given. It's true that life can sometimes bring unwanted change, or scary uncertainty, or even, for a while, great pain. But I try to notice God's presence all around me, to absorb the mysterious workings of the Spirit, and to trust the promises and motives of Jesus. My faith is that nothing, I mean nothing, can separate us from the love of God. And so, in even the hardest of times, the golden thread of blessing is being woven in our lives, if we will look out for it. The future is more easily navigated if we look for blessings in the 'now' and acknowledge the gifts we are given.

Rev Sharon was Licenced as vicar of the Rattlesden Benefice on 11th September at All Saints Church, Hitcham.

The service was part legal and part religious and rich in symbolism including the giving of the church key and the ringing of a bell to illustrate her commitment to the many tasks that come with the role across the four churches that make up the Benefice.



Thank you to Lucy J Toms Photography for kind permission to use this photo.

Left to right: Rev Sharon Potter—Rural Dean; Rev Sharon Grenham-Thompson; Bishop of St Edmundsbury & Ipswich; Archdeacon of Sudbury

Brettenham Church—Raise the roof

A small group has been formed to organise events to continue fundraising for St Mary's church roof. We are pleased to say that we have already received some generous donations and made a good start, although there is a long road ahead to raising the £50,000 we need before we can begin to access grants. We look forward to designing a series of events which we feel sure villagers will enjoy attending throughout the year to raise as much as we can. If you have an idea for a good fundraiser or are willing to help organise an activity please contact one of the 'Raise the Roof' team. We will also be applying for as many grants as possible, so if you have any expertise in this area, do let us know. Please look out for fundraising activities planned and support them. To make **please call either Annie Tavener on 01449 736412 or Chris Clarke on 07483841531.**



Brettenham Church Harvest Festival

Sunday 1st October at 11.15am

This will be our new Rector Sharon's first service in Brettenham and there will be refreshments afterwards.

We would be most grateful for donations of food and household goods to be given to the Stowmarket Food Bank. If you are not coming to the service but wish to make a donation, you can leave your items at the back of the church. I will be taking the donations to the Food Bank during the week beginning 9th of October, so please make sure you have dropped them off by then.

Please give generously. The Food Bank carries out vital work supporting local people and families by providing 1 – 3 day emergency food parcels. The following items are particularly needed:

Tinned and dried foods; tea bags; coffee; tinned meat; nappies; cleaning products and items for personal hygiene.

Many thanks **Jane McDonald**

Brettenham Gardening Club's Apple Day at the Village Inn 2023



Described as his 'favourite day of the year' by one villager, Apple Day did not disappoint in 2023. This was a fantastic community event, run by the gardening club and supported by the BVA. A great apple pressing was enjoyed by all, with villagers making bespoke juice from their own fruit, or having the opportunity to purchase community juice. The purchase of our own juicing equipment was made possible in 2016 largely due to the generous bequest of Cynthia Kershaw, a founding Gardening Club member.

A steady flow of juicers from early morning through to mid-afternoon, kept the helpers busy with pulping and pressing the fruit. It was good to see fresh faces mixing with seasoned old hands. Lots of discussion was had about the best mix of apples for cider and juice, and the excitement was 'pulpable' as the first juice was pressed.

Thanks must go to: the juicing team for organising, picking, preparing, and producing the fresh apple juice; to the kitchen team, who produced and served delicious pasties, cakes and tea; and to the bar staff, who served a variety of ciders alongside regular drinks and chat.

From fresh apple juice, a range of ciders, pasties and delicious appley cakes, another great apple themed day was enjoyed by all!

Lynne Golding



Find more photos of Apple Day on the back cover

Apple Charlotte

This recipe is basically one from my 'home economics' class at Harold Hill Grammar school, so is simple, tried and tested. It's very easy to create and good when you have a glut of apples to use.

Ingredients

500g/1lb of Eating or cooking apples
125g/6oz Fresh white breadcrumbs
75 g/3oz caster sugar
1 large lemon (unwaxed preferred)
25g/1oz Demerara sugar
2 knobs of butter
50g/2oz Vegetarian suet



- Pre-heat oven to 180°C/Gas 4
- Lightly butter an ovenproof casserole or charlotte dish
- Blitz sliced bread in food processor or grate slices of bread to create breadcrumbs
- Grate lemon peel finely
- Measure all dry ingredients into a bowl and mix
- Peel and slice apples. To avoid browning, work quickly. If using cooking apples sprinkle a little sugar on them.
- Place layer of apple slices at bottom of the ovenproof dish, sprinkle with lemon juice.
- Layer 1/2 of the dry breadcrumb/sugar/suet/lemon peel mixture, alternating more apple slices and lemon juice with the dry mixture. Make the final layer breadcrumbs, add a knob of butter and a sprinkling of demerara sugar to finish it off.
- Bake in the pre-heated oven at 190/375F for 40-45 minutes, until the apple slices are soft and the top is a light brown colour.



This is a delicious pudding served hot with whipped or poured cream.

Lynne Golding

Nature Notes

I don't know whether you agree but it seems to me that 2023 has been a very good year for ladybirds. They have been on many of our plants and flowers in the garden and in the greenhouse throughout the summer.

There are about forty different ladybird species found in the UK. About half of them are less than 3mm in length and dark in colour and are usually not recognised as ladybirds. They are classed as beetles and are members of the Coccinellidae family.



7 Spot Ladybird



Ladybird lavea

The larvae of the traditional ladybird has a long body with three pairs of legs, are black or dark grey in colour and some have yellow or orange markings. They are voracious eaters of aphids which are one of the biggest pest insects for crops in the UK. Aphids are sap sucking and feed on a wide range of crop plants, fruit and vegetables. They damage the plants

and spread diseases, which can have a large bearing on crop yields. Consequently ladybirds and their larvae are vital predators.

Most adult ladybirds overwinter in sheltered places, often in large groups in buildings. The adults emerge in the spring, disperse, mate and lay eggs. They often lay their eggs in amongst aphid colonies so their larvae have a ready meal for them when they emerge.

In recent years the UK has been invaded by the Harlequin or Asian ladybird (*Harmonia axyridis*), which is a serious threat to our native species. They arrived in 2004 and were introduced to Europe in the 1980s to help control pest insects. They have over 100 different colour combinations with between 0 and 21 spots and can be orange, red and black in colour. The most common types are orange with 15-21 spots or black with 2-4 red spots. They are slightly larger than our native ladybirds

and luckily I haven't seen very many of them in our garden this year.

David Golding



Two types of
Harlequin Ladybirds



Pilates Tuesdays 6pm in the village hall



Pilates tones and strengthens the whole body improving posture and wellbeing. This is a friendly group with an experienced teacher. It is suitable for all levels of fitness (unless pregnant or injured).

The class takes place every Tuesday 6pm—7pm.

Classes cost £7 a class, pay-as-you-go.

For more information, contact Leonie on 07866897651

The Brettenham Flyers

If you're considering a new challenge, or just fancy joining us on a morning jog/walk around the village for a little exercise (approx. 5.7K), come and join the Brettenham Flyers for a Sunday morning lift.

Every Sunday at the Village Hall

Walkers / Dogs—08:50

Runners / Cyclists—09:00

All ages, abilities & animals welcome

For more info contact Ozzie:

chairbva@gmail.com



Farming Focus

With the 2023 harvest safely in the shed we are now making good progress with autumn cultivations as we near the middle of September. My autumn got off to a slightly rocky start when my main ploughing tractor broke down just 20 minutes into getting going with ploughing the first field. This meant the tractor had to be taken back to the dealer for repair and was out of action for 9 days – an extremely frustrating and expensive start to the 2024 harvest year!

While the fields are still stubble from the previous crop, now is the time to get on the land to trim hedges, apply fertiliser or muck and sort out any drainage issues, compaction problems from harvest traffic, spots with low soil ph etc. You may have seen the grey/brown piles of Limex tipped up on the sugar beet pads and in some field gateways. This is a by-product from the sugar factory, containing lime as well as phosphate, magnesium and sulphur and is used to correct soil acidity. We have the fields tested every 4 years for nutrient levels and ph, with Limex applied to areas where the ph is too low. We also mole drain each field every 7-9 years. This is a machine which goes behind a large tractor and pulls a ceramic plug through the soil at a depth of about 24 inches, leaving a continuous drainage channel (like a mole tunnel) in the clay. Water can then seep down through the soil into these channels, which then carry it to the underground drainage pipes which discharge into the ditches. If conditions are dry enough, parts of the field which have been compacted by heavy machinery can also be improved by subsoiling at this time of year. This involves a heavy-duty leg with angled wings at the base, which is pulled through the soil below the compacted layer, causing the soil to lift and shatter, making it easier for roots to get down and for water to filter down through the subsoil.

I still plough the majority of our land, as do most of our local farming neighbours. However, with high diesel prices and concerns about the carbon footprint of cultivation work there is a general movement towards reducing the amount and depth of cultivation. I have used a contractor to do a bit of direct drilling in recent years (where the seed is drilled directly into the stubble of the previous crop) as well as cutting out ploughing for wheat after beans when conditions have allowed. While this has generally been successful, it doesn't always suit our heavy clay soils, especially during a wet autumn and can also lead to problems with slugs and grass



Direct drilling wheat into bean stubble last year

weed infestations. Other than our existing plough based system, there doesn't seem to be a single machine which will guarantee good crop establishment in all conditions. While I would like to move away from ploughing whenever possible, the huge cost of changing machinery and the establishment risks associated with these methods mean that it is more cost effective for me just to use contractors for this sort of work when the opportunity allows rather than having tens of thousands of pounds worth of machinery sitting in the shed

and unable to move because ground conditions aren't right.

Once the land has been ploughed, I usually use a machine called a press, which is a heavy trailed roller type machine with tines which break up and level the clods to create a rough and weatherproof seedbed. If it's very dry, the fields will also then be rolled to help retain moisture. This creates a stale seedbed, in the hope that weeds will begin to grow so that they can then either be harrowed out or sprayed off before drilling rather than growing in the crop. Once we start getting ready to put the new crop in the ground in October, the fields will then be harrowed to get a fine and level seedbed just before the seed is drilled.

People often think that once harvest is complete the busy period on the farm is over, but as you can see, this is far from the truth!

Tom Tavener

Photos by Tom Tavener



Pressing cultivated land



"Terroir is character. It is the triumph of diversity over homogeneity."

Some wine aficionados maintain that there is no such thing as terroir in beer, and this term should only be used when describing wine. The direct French to English translation of terroir is *"soil, land"*, and when growing vines in a locale, the make-up of the soil and land is unique within each vineyard, therefore terroir has a direct impact on the taste of a wine. The French also have a wider food-view where they consider 'place' as much as 'earth', and that the people, their artisanal skill, the local traditions, and unique production techniques practiced within a region, are just as important as the soil and land where the product is produced. My parents are fortunate enough to own a house in the Alps in France, and the local cheese produced by their neighbour and the crisp Haute Savoie white wines, always taste better when quaffed in the Alpine air, on the balcony of their Alpine House positioned on the side of the Col de la Colombière. So, there is something to be said about 'taste of place' and enjoying the food in the location it was produced.

So why is terroir important when it comes to what we are trying to achieve with our Brettenham ale? I believe that if we can make a beer using raw materials grown in the soil of Brettenham, on farmland, garden and allotment, combined with our equally important local water, we can capture the sense of place/unique terroir of our beautiful village, all within a pint glass. A range of beers brewed by citizens of Brettenham, kick-starting a new tradition in the community whilst producing a product that can be sampled in the village it was made.

Scents of Place

One of the four beer ingredients that I pick in September, are my garden grown hops. The first buds arrive in early August and depending on the variety are ready to harvest in early to mid September. My hop crop this year looks fairly promising, with only my first-year German Hallertau Mittelfrüh not budding - fingers crossed I wasn't sold a male plant! I also received much needed help when picking this year, as all of my established hop plants bore fruit.



Photos: Issy & Wilf picking hops and oven drying this year's crop

Hops are commonly added in three stages during the brewing process, firstly as a bittering agent, secondly to add flavour and finally to add a pleasant aroma, with some varieties used in all three steps! The bittering hop counteracts the sugary sweetness of the extracted wort (malted grain and water) with the later flavour and aroma hop additions providing the taste and fragrance profiles.

Bittering hops are generally added at the start of the boil and are commonly left in the wort for around one hour to extract the desired IBU (International Bitterness Units). Flavour hops are usually introduced 15 minutes towards the end of the boil, followed by aroma hops when the wort has started to cool, both are removed before they start to release their bitterness as the early hop addition has provided the required IBU. The flavours and aromas that hop varieties can produce are wide ranging, to name a few: citrus, earthy, herbal, pine, pineapple, blueberry, gooseberries, grapefruit, lychee, mango, melon, passion fruit, rose and tangerine profiles.

Having canvassed 'reputable' Brettenham beer lovers, the general consensus for our first Brett Brew is an English Best Bitter Session Ale, where punchy bitter hop additions blend with earthy/peppery flavours and floral, fresh grassy aromas, I can already imagine the taste and can't wait to start brewing the first gyle (batch)! Be sure to read the next article, as we take tentative steps to successfully malt our 2023 harvested Brettenham Spring Barley.

Tim Schofield

Write on....

James Whitcomb Riley lived from 1849 to 1916. Born in Indiana, you can really hear the American twang in this poem about autumn.

When the Frost is on the Punkin **By James Whitcomb Riley**

When the frost is on the punkin and the fodder's in the shock,
And you hear the kyouch and gobble of the struttin' turkey-cock,
And the clackin' of the guineys, and the cluckin' of the hens,
And the rooster's hallylooyer as he tiptoes on the fence;
O, it's then's the times a feller is a-feelin' at his best,
With the risin' sun to greet him from a night of peaceful rest,
As he leaves the house, bareheaded, and goes out to feed the stock,
When the frost is on the punkin and the fodder's in the shock.

They's something kindo' harty-like about the atmusfere
When the heat of summer's over and the coolin' fall is here—
Of course we miss the flowers, and the blossums on the trees,
And the mumble of the hummin'-birds and buzzin' of the bees;
But the air's so appetizin'; and the landscape through the haze
Of a crisp and sunny morning of the airly autumn days
Is a pictur' that no painter has the colorin' to mock—
When the frost is on the punkin and the fodder's in the shock.

The husky, rusty russel of the tossels of the corn,
And the raspin' of the tangled leaves, as golden as the morn;
The stubble in the furries—kindo' lonesome-like, but still
A-preachin' sermons to us of the barns they growed to fill;
The strawstack in the medder, and the reaper in the shed;
The hosses in theyr stalls below—the clover over-head!—
O, it sets my hart a-clickin' like the tickin' of a clock,
When the frost is on the punkin and the fodder's in the shock!

Then your apples all is gethered, and the ones a feller keeps
Is poured around the celler-floor in red and yeller heaps;

And your cider-makin' 's over, and your wimmern-folks is through
 With their mince and apple-butter, and theyr souse and sausage, too! ...
 I don't know how to tell it—but ef sich a thing could be
 As the Angels wantin' boardin', and they'd call around on *me*—
 I'd want to 'commode' 'em—all the whole-indurin' flock—
 When the frost is on the punkin and the fodder's in the shock

**If you have suggestions for the Write on page, please let us know by
 emailing us at brettenhammagazine@gmail.com**

Rattlesden CofE Primary Academy



Hello from everyone at Rattlesden School!

We have had a smooth start back, with the children quickly settling into school life again after the long summer break. Our new children start by attending mornings only for the first few days, as we find it makes the transition easier and more successful for them. This is their first full week back so we expect they will be very tired by Friday. We had 15 new starters this year.

Luckily, we have not had any cases of COVID hindering our return, as some other local schools have, so keeping our fingers crossed to swerve that problem.

It was hard work having such warm weather to return to, and it has been much better being cooler this week. The children had their first Forest School session in the wooded area near our entrance, and got completely soaked! Typical as they say.

In Year 4, the children are learning to play the cornets this year, which has been great fun to hear. We also had the most amazing visit from the Suffolk Philharmonic Orchestra, organised by the Suffolk County Music Service, which the children thoroughly enjoyed.

We are now starting to learn the songs for our Harvest Festival service in October, hopefully held at the church. This is a very full term coming up, including Remembrance Day, Ant-Bullying Week, Comic Relief and then of course Christmas. The time will fly by no doubt!

**Helen Ballam, Headteacher, Rattlesden CofE Primary Academy,
 Rattlesden, IP30 OSE. Tel: 01449 736335**

A Rural Education Part 14

Stuart Earle tells us this month about one former pupil who became infamous...

Having reflected on students who became famous or who had parents who were famous, I now move to the infamous. One fellow pupil has spent many of the last forty years in prison. He has in excess of 23 convictions for at least 168 offences. These were the figures published in 2018 in the Bury Free Press and I see that since then he has continued to commit fraud albeit in the Nottingham area.

He was described as a serial fraudster. Many of his scams have involved selling property which does not exist. An article appeared in Farmers Weekly in 2009 warning farmers about him and publishing his photograph. He had used up to ten aliases and had several companies one of which was called Trotters Independent Trading.

Farmers were duped into buying non-existent machinery from him. He would hire vehicles and machinery which he would then sell without the owner's permission or knowledge.

During his stay in Norwich prison, he shot to fame as he had managed to fax papers to the prison ordering his release. The prison released him but once they realised it was yet another fraud he was recaptured.

Some years ago, I met a locksmith from Bury St Edmunds who had also been a fellow pupil. He told me the story that he was contacted by a gentleman at some lockups on Rougham Airfield who had "lost his keys" and needed assistance to get into his lockups. On arrival The locksmith recognised the gentleman in question. It was evident that he was attempting to break into the lock ups and had called a locksmith to carry out the task. The locksmith returned to his van stating he had to answer a phone call, actually it was to make a phone call to the police.

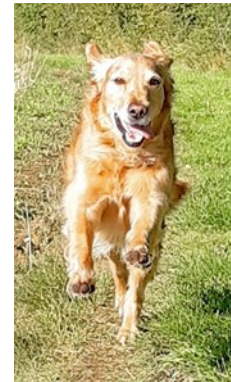
In 2018 all his property was seized and sold under the Proceeds of Crime Act. By 2021 the Nottingham press carried a story that he had received a further three-year jail sentence for fraud totalling some £35,000. He had started this whilst still detained in prison. The judge commented that he was good at getting money by fraudulent means but not good at not getting caught.

Stuart Earle



Thank you to Roger Bere for the photo on the left showing the Red Arrows over Brettenham.

The seasonal photos below are courtesy of Alice Walton and Carrie Dye. The plants are baby Forget Me Nots, destined for the winter/spring planting on the Village Green.



Rambling with Gus

Badley Hill to Badley Bridge across the fields: Distance 2 ½ miles; Time approx. 50 minutes; Park in layby just beyond Roots and Shoots garden centre on Stowmarket to Needham Market road (B1113).

This walk starts and finishes with a very short stretch along the Stowmarket to Needham Market road which can be busy, so take care. But for the rest of the route it is all across country.

The first half of the walk takes you on a farm track along the gentle rising ridge of Badley Hill with wide open views to the very tranquil location of St Mary's Church. This is well worth a look inside on passing.

The second half of the walk is on grassy paths along field headlands (there is just one cross field path of approx. 50 meters) and a windy valley path which follows the path of a stream. An area full of wildlife.

Way markers to look out for are:

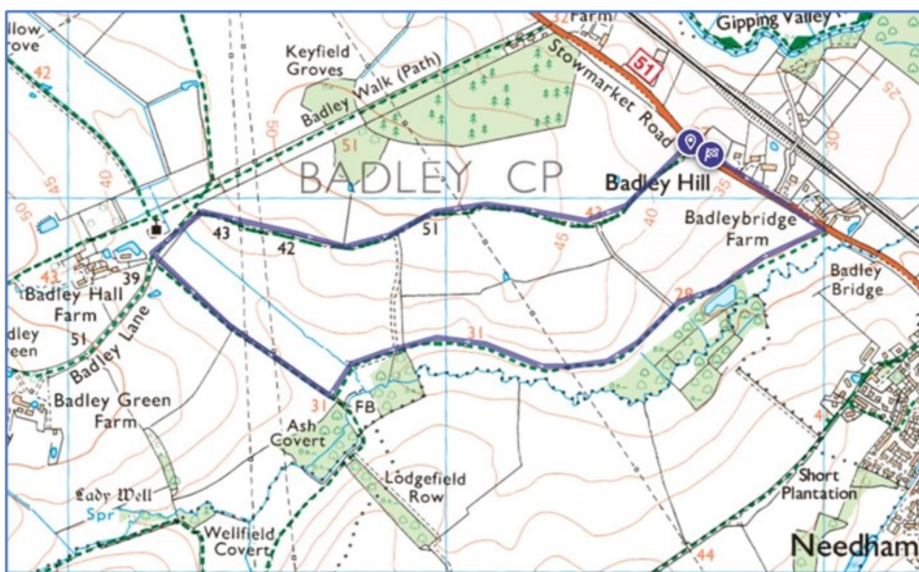
- To start the walk, from the layby, walk back along the road towards Stowmarket a couple of hundred meters to pick up the farm track on the opposite side of the road with the brown "Historic Churches" sign.
- After the church, take the path on your left with the log posts as shown by Gus in the photo below. Follow this path all the way until you find a path through the hedge on your left just before the stream. If you cross the stream, you have gone too far.
- Here there is a short cross field path after which it becomes a grassy path again winding along the valley through wild, uncultivated countryside before opening onto a rather ramshackle campsite at Badley Bridge.



- From the campsite you access the B113 road turning left for the short walk back to the layby.

For refreshments, there is the café at Roots and Shoots and a good selection of cafes and pubs within a mile at Needham Market. You'll be spoilt for choice!

Carrie Dye



You can find this walk at explore.osmaps.com.
It is listed as Rambling With Gus at Badley

Advice column

I need a new car for work, but I can't afford to buy a new one, so I've been looking at second-hand options. I've heard so many horror stories about people buying cars that turn out to be faulty. I'm worried that I won't know what to check, especially as I know very little about cars. How can I make sure I don't buy a dud car?

For many people, buying a car is a major purchase and whether it's new or second-hand, the process can seem daunting and complicated. But don't worry, there's lots of information on the steps to take when buying a car and what you can do afterwards if something goes wrong on the Citizens Advice website, www.citizensadvice.org.uk

First of all, where are you going to buy the car? If you're buying from a trader, choose a trustworthy one with an established name with a good reputation. Ideally, they will be part of a trade association or follow the industry's code of practice.

If you're buying via an auction, this is much riskier as you'll have fewer legal protections like the right to returns or refunds so carefully read the terms and conditions before you bid.

If you buy from a private seller, there's a few extra steps to take. For instance, try to inspect the car at their home address so if something goes wrong later, you have a record of that.

Make sure the car's details are correct by using the DVLA's free online vehicle information checker,

www.gov.uk/get-vehicle-information-from-dvla

You'll need the registration number, MOT test number, mileage and make/model of the car to do this check. Also, check the car's MOT history for free on www.gov.uk

Keep a copy of both these results (take a screenshot or download the information) as well as the original advert or description of the car. You might also consider getting a private history check to see if the car's been reported stolen, still has money owing on it, or has been in a serious

crash. This will cost about £20.

Before buying a car, it's good to check if it meets emissions standards as it could mean paying extra charges when driving through London's ULEZ or clean air zones across the UK.

Inspecting the car is crucial before buying. Ideally, do this during the day when it's not raining (scratches are harder to see on a wet car) and take it for a test drive for at least 15 minutes and on different types of roads, if possible. Check you have the appropriate insurance for a test drive (either your own or the seller's policy might cover you).

Once you've decided on a car, don't be afraid to negotiate on the price. If you take out a loan or finance to buy it, make sure you can afford the repayments over the lifetime of the contract. If you pay with cash, you will have fewer protections than other options like debit.

Often, despite doing all these checks, you might find something wrong with the car after you've bought it. You may have a legal right to a repair, the cost of a repair or some money back but it's on a case-by-case basis and some examples might be the car's mileage is wrong or the car keeps breaking down.

For more information, check out the Citizens Advice website www.citizensadvice.org.uk or call its consumer helpline on 0808 223 1133.

For information and advice on this or anything else, visit www.citizensadvice.org.uk or call Sudbury and District Citizens Advice on 01787 321400 and leave a message and someone will call you back when available. We will attempt three times to call you back, so please expect a call from a withheld number. Alternatively, contact us via email at advice@sudburycab.org.uk or by using the contact facility on our website, <https://www.sudburycab.org.uk/contact>

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W.A. Deacon

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