



Wagtail

PARISH MAGAZINE FOR WHITTINGTON, ARKHOLME & GRESSINGHAM
MAY 2020



MAY MINI EDITION

Cover photo credit: Johanna Wrennall



These are extraordinary times. For everyone, there is the lockdown; and for many, here and right across the world, there is serious illness and bereavement. An invisible virus seems to have transformed almost every aspect of our lives, in every village, town, and city, right across the world, taking away our familiar routines, and too many of our loved ones.

Our village communities are pulling together, despite everything. Everyone seems to be helping relatives, friends, and neighbours. Teams of volunteers are generously filling any gaps. The nation is pulling together, and the villages are pulling together. There are front-line heroes all around us.

Sadly, this still looks like being a marathon, not a sprint. But “let us run with perseverance the race that is set before us, looking to Jesus, the pioneer and perfecter of our faith”. If we keep our eyes fixed on what we believe in, on what we hold dear, we will get through this. Please do continue to support your relatives, neighbours and friends. Keep making contact with people and offering encouragement. Don't forget old-fashioned telephone calls and letter writing, and not only for those without internet. And “stay home to save lives”.

Holy Week and Good Friday captured the sombre mood of these extraordinary times. But Easter Day also captured the moment -

by expressing all our hopes for the future, for once this terrible situation is passed. Easter Day reminded us why it is so important to do the right thing now, to be the right people now - because all that is best in us will get through this, if we let all that is best in us shine through even now.



Under government orders, the churches are locked, but on Easter Day, more than 100 people gathered in their homes at the appointed hour, to be “together” for the Easter Day service, broadcast live from Arkholme. Twenty people took part, counting all the readers and singers and instrumentalists who had sent their pieces in, and the flower arranger, and the technical support, and local GP Peter Weeks giving the encouraging address. The live services are automatically recorded for anyone to watch later, and at the time of writing, the local Easter Day service has had more than 250 views. You can still view it online, at www.these4parishes.co.uk. We keep the light of the Easter vision before us, even when there is darkness around. Christ is risen.

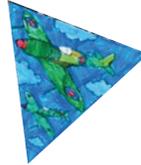
Services continue every Wednesday and Sunday, and there is an online Meeting Place as well, at www.these4parishes.co.uk





We'll meet again

It wasn't the VE Day celebration many of us had originally planned but villagers still embraced the very best of British spirit to celebrate the 75 year anniversary on Friday. Basked in glorious sunshine, many celebrated with bunting, afternoon tea and music. Some villagers were able to converse with their neighbours in a street party, observing a safe social distance, of course, perhaps with a similar solidarity and community spirit that once helped those facing a world war? The words of "We'll Meet Again" being sung in the street felt particularly poignant during the lockdown celebrations.



Here is a selection of pictures of the villagers of Arkholme enjoying their day, mostly taken by Marie @SmMmileforme

The magnificent mural was drawn by local artist, Teresa Clark, with help from her son, Gabriel.



NEWS

Whittington News

Lois and Colin from Whittington celebrated their Diamond Wedding Anniversary. Fortunately, this 60 year milestone fell shortly before lockdown and they were able to celebrate with close family and friends. Lois was especially proud of her card from the Queen.



Gerald has written about the sad passing of a key member of the village, "The death of John Keegan at Whittington was like a large light going out over the village. John and his wife Maureen moved here in 2001 and made an immediate impression. We have John to thank for doing so much work on our behalf; the village website he set up is probably one of the best in the county and he fought tirelessly, along with Duncan, to get the bus service returned. He never lost his sense of humour and the bus ride to Kirkby will never be the same without his humorous comments. We send our best wishes to Maureen and her family and are so sorry we were not able to attend his funeral." Several Villagers turned out on the 8th April to send him off.

Gressingham in lockdown

Life in Gressingham is ticking over very calmly under lockdown. Our email newsletter, whatsapp, facebook and webpage keep everyone up to date. We've had very responsible (non-contact) treasure hunts and Easter egg hunt around the village, a photo competition and virtual open gardens video challenge... thank goodness for the unseasonably great weather! On a more practical note we're also collecting for the Morecambe Bay Food Bank and for several weeks have run a 'Food Delivery Club' to help people get groceries without going into town. Every Friday we collect grocery orders from all over the village and place a collective order with Cornvale. This gets delivered to the Old School Room each Thursday where villagers can collect their order, or volunteers can take groceries to isolating households. Further info from john@lunar.co.uk



Following a plea by Arkholmer, Siobhan Collingwood, several villages across the region took on the challenge collect food for Morecambe Bay Foodbank who deliver hundreds of food parcels each day across the area. Elderly, ill, isolated and lonely people need this food more than ever, but with supplies drying up, 20 areas rallied together, setting up local collection points and donating 1996 Kg of food, nearly 2 tonnes and 155 crates! This is only the beginning and the need is ongoing. Please keep donating.



Finally, a polite reminder to all walkers in the area to close any gates they pass through.

Please remember our farmers are continuing with the lambing season so follow the country code like we used to.

Pet Portraits

Budding artists, Remy & Ezra Gibson of Arkholme are combining their love of drawing with raising money for Morcabme Bay Foodbank during these difficult times when people need it the most. They are creating portraits of people's pets for them to keep, and to make them smile. Please email a photo of your pet to Rachael at: raqu520@aol.com along with your pet's name and they will send our portrait back to you! <https://www.justgiving.com/fundraising/ezra-remy-gibson>



From Darkness to Light

Here is a picture of Elizabeth Cottam's completed wallhanging which was displayed (unfinished) in Gressingham church last year as part of a display for the Peace March organised by Sister Judith. The theme for the church was: 'From Darkness to Light' which is also the title of the hanging. It was inspired by the mass of white blossom which appears every year on an apple tree in Anthony Adamson's orchard at Boxtree Farm.

Many thanks to Rodger McPhail for his cartoon

Sudoku

How did you fare with last edition's puzzle? Here is the answer

Hard Puzzle 1 answer

6	8	4	1	5	9	7	3	2
7	5	1	8	3	2	9	4	6
9	2	3	6	7	4	1	8	5
1	9	2	3	6	5	8	7	4
8	4	5	2	1	7	6	9	3
3	6	7	4	9	8	2	5	1
2	3	9	7	4	6	5	1	8
5	1	6	9	8	3	4	2	7
4	7	8	5	2	1	3	6	9



SUPPLIES & SERVICES

Plenty of local businesses are still operating and would welcome your support through these uncertain times.

Borders Greengrocer, Kirkby Lonsdale



Veg, Fruit & Salad Boxes and other items are available to collect from the shop. See Facebook page for information www.facebook.com/borderswholesale or call 015242 73817



Cornvale Fine Foods

Veg box and meat deliveries. Call 015242 22420 to order or email: sales@cornvalefoods.co.uk



Hornby Butchers

Monday CLOSED
Tuesday-Friday 8am-5.30pm
Saturday 8am - 1pm
Sunday CLOSED
or call 015242 21248



Dales Butchers

<https://dalesbutchers.co.uk>
Order online for free local delivery or by phone 015242 71278

Lunesdale Bakery

Order & collect
Daily baking and other items
015242 36404



Miaitalia is now opening for a takeaway service.

You will be able to preorder by email or phone. Please see www.facebook.com/miaitaliapizza for details and opening times or call on 01524 823323

Number Nine

Freshly prepared takeaway dishes are available to collect. To order, please call 015242 80139. Payment can be made when ordering by card or in the restaurant. View the menu at www.numberninekirkby.co.uk



The Wagtail Kitchen

Boxes of frozen pies can be ordered and paid for online by visiting www.wagtailkitchen.co.uk. Selected delivery days to LA5 LA6 LA7 LA8 LA9 LA11 or click & collect



Hornby Flower Bank has started deliveries again. Order by 10am for same-day delivery. See www.flowerbank.co.uk/

SUPPLIES & SERVICES



Sweets & Treats



Mia.Mio



Enjoy award-winning gelato at home, safely delivered to your doorstep. Go to www.miamio.co.uk to order online or call 01524 419606. Free delivery to Lancaster, Morecambe & surrounding areas on Tuesdays and Fridays.

The Milking Parlour

Delivered once a fortnight over two specified consecutive days - keep an eye on their Facebook page for delivery days. Delivery within 5 miles from LA6 2AE is free. Order by messaging directly on Facebook or Instagram. Secure online card payments only via a link sent to your mobile. www.facebook.com/theMilkingParlourKirkbyLonsdale



Sweet Shop Kirkby Lonsdale

Sweets available to order. Visit their Facebook page or call 015242 71570. www.facebook.com/sweetshopkirkbylonsdale

The Royal Barn



To support your local brewery, keep an eye on The Royal Barn's facebook page for details of sporadic opening times. www.facebook.com/royalbarnc

Local food delivery service:

Hornby Shop & Butchers are offering a food delivery service for those members of our parish who are particularly at risk from Covid-19 or are self-isolating and are unable to call on the support of family, friends or neighbours. They can take orders and payment over the phone and a volunteer will collect the order from the shop and deliver it to your doorstep. The shop may not have everything in stock but will do their best to meet people's needs.

Volunteers will not have direct contact with you or handle any cash, as a precaution against infection. If you would like to use this service or have any queries, please call Robert or Carole Webb (co-ordinators). If you are in need of any other help, please don't hesitate to call us.

Contact Numbers:

Robert and Carole Webb: 015242 22202 or 07962 288686 (Carole) 07802 633893 (Robert)

Email: carolewebb@hotmail.com robert_webb@john-hogg.com

Michael Hampson 015242 21712

Email michael.hampson.mobile@gmail.com

Hornby shop: 015242 22111

Hornby butchers: 015242 21248

BOOTH'S
FOOD, WINE AND GROCERY

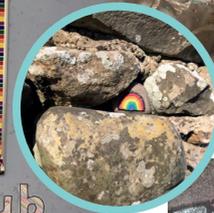
For vulnerable customers, Booths is operating a home delivery service. Call 0800 221 8086 Monday to Friday, 8.30am-4.30pm to place your order and pay over the phone.

Wagtail KIDS



Since lockdown, school has remained open for the children of keyworkers. This is not school as we know it but a safe and familiar place for these children to be cared for. I am enormously proud of and grateful to those members of staff who have committed to providing this vital role. We have all enjoyed getting outdoors in the lovely weather and we hope you have enjoyed seeing some of our artwork. We miss all our families and hope you are all keeping safe and well.

Joy Ingram



Here are some pictures created by the children in the village and those at school, who have named themselves **The Rainbow Club**.

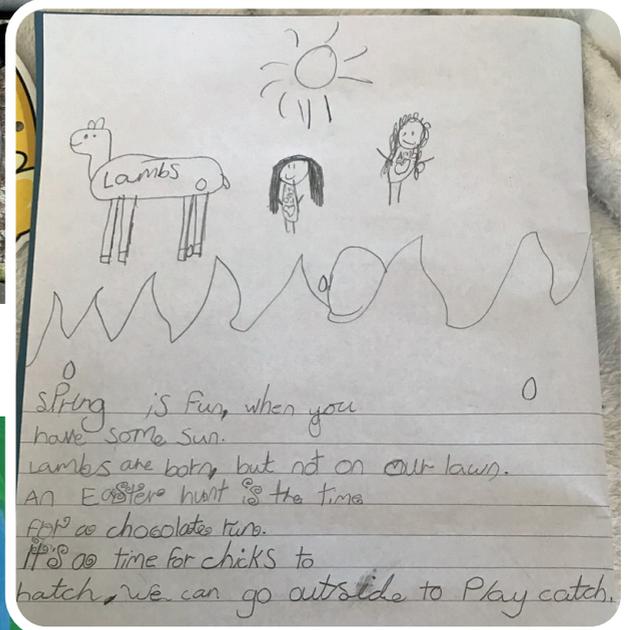


Spring has sprung

The villages are looking beautiful now Spring has sprung and it's so lovely to see nature thriving at this time.

Have you noticed the birds singing? Why not have a look at this link and see if you can identify the birdsong in your garden?

<https://www.woodlandtrust.org.uk/blog/2019/04/identify-bird-song>



Spring is fun, when you have some sun.
Lambs are born, but not on our lawn.
An Easter hunt is the time for chocolate fun.
It's the time for chicks to hatch, we can go outside to play catch.

Spring Poem by Daisy Barker



Thank you to everyone who contributed pictures and art



Interview by
Archie Stride

IN CONVERSATION WITH

Kate & Steve Manders

Owners of Wagtail Catering and The Wagtail Kitchen

Two weeks ago, I was pondering over who to interview next for this edition of the Wagtail magazine. As I was tucking into one of Wagtail Catering's great chickpea pies, (I can highly recommend!) I had a eureka moment – Kate and Steve Manders! Whittington-based, they've travelled all round Cumbria and Lancashire catering for events. Now they've settled at the Rambler's Café in Arnside. During the current epidemic, they are making life a bit more bearable by delivering their delicious pies!

I spoke to them remotely via "Zoom", a video conferencing app. I started off by asking my usual question: give three adjectives to describe Whittington. Kate gave me three: "Friendly", "Quiet" and "Supportive". However, Steve had something other to add: "What was very nice when I moved here was that everyone was willing to include me in stuff, and it was a great link between people in Arkholme and Whittington. I also like the way there is a lot of community spirit."

So I could get the bakers' opinions on their produce, I asked them what their favourite pie filling is. "Chicken Balti," said Steve. The feeling wasn't mutual; I had to express my love for the cauliflower and chickpea pie.

"So, tell me about the funniest thing that's happened during event catering..."
"It happened when I was catering for a hog roast. I was driving up to Kendal and the



wheel on the van came off halfway down the dual-carriageway. To make it worse, when I finally got home I was told that my dog had eaten a whole barrel of pig fat and was having tummy-troubles all over my back yard. What a day!"

While I had both of them on the call, I took the time to find out how they were coping during the Coronavirus lockdown. Steve told us that they'd been doing odd-jobs around the house and looking after Kate's mum.

Kate: "We're playing Words with Friends lots... We're also learning step by step how to build a website in record time and this means we are going to be able to go back to pie making, and delivering them next week!"

Well, that was music to my ears! But I still had a few more questions to ask: "Does living in the countryside affect or limit your business?"

Steve: "Well, if I lived in the city, I would have more footfall. However, the rates would also be higher so I would say it all balances out. I prefer living in the country and I like the fact you can get across the county very quickly, compared to down south."

Finally, I asked them: "What do you like about running your café?" Kate told me she loved the relationship between herself and the customers as well as the brilliant feedback. "It makes you love what you do." She also liked the way there are returning customers and they felt proud of the produce they make, as well as the reputation they've built.

Robin McIlveen

WEATHER

February 2020

4 Dry days

25 Wet days, giving 311.3mm (12.3 ins)

9 Slightly wet (< 5 mm) giving 8.4mm

13 Decidedly wet (5-25mm) 152.4mm

3 Extremely wet (25 mm & over)

giving 150.5mm

Wettest day (8/ 9th) 53.4mm

February's 311mm was the second biggest monthly total in my 20 years of Arkholme readings, beaten only by December 2015's enormous 395mm (which included Desmond and other storms). The 3 Extremely wet days produced nearly half of the total, and almost all the rest fell on the 13 decidedly wet days. The rains came so frequently, in a succession of weather fronts sweeping off the Atlantic, that the heavy falls ran off sodden ground, quickly filling ditches, streams and roadside verges.

March 2020

13 Dry days

18 Wet days, giving, 89.2mm (3.5 ins)

13 Slightly Wet (<5 mm) giving 16.7mm

5 Decidedly Wet (5-25mm) 72.5mm

Wettest day (9/10th) 20.5mm

The first 17 days of March had rain every day, totalling 89mm. Then high pressure developed and persisted over the British Isles and W Europe, and the rains dried up completely. The dry weather continued through the first half of April as well, and the clearer night skies produced morning frosts, though most were marginal.

Year 2020 to March 31

23 Dry days

68 Wet days, giving 520.0mm (20.5 ins)

38 Slightly wet days, giving 49.5mm

27 Decidedly wet days, giving 320.0mm

3 Extremely wet days, giving 150.5mm

If rainfalls in each of the remaining three quarters were to match this first quarter, the total for 2020 would be over 2000mm (2 metres)! This is most unlikely to happen. The wettest year in Arkholme since the Millennium has been 2015, with its 1540mm.

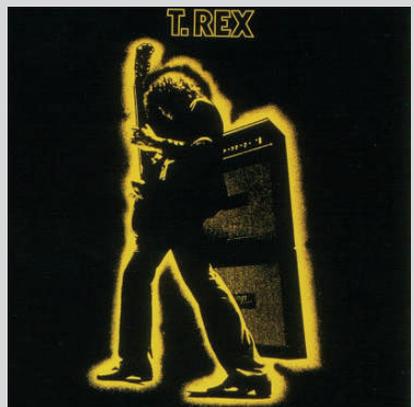


T.Rex Electric Warrior

For villagers of a certain age, the name Marc Bolan will bring back memories of glamrock, corkscrew perms & platform shoes. However, in the midst of his successful pop career, Bolan & T.Rex produced a rock classic, produced by Tony Visconti (perhaps better known for his long association with David Bowie). You'll likely remember Get It On (a top five hit) but Electric Warrior is a great showcase for Bolan's under-rated songwriting talents.

Combining an eclectic turn of phrase (my copy has all the lyrics on the back) with great musicianship, there's not a duff track on it. In addition to the hit record, there's danceable boogies - Jeepster & Motivator - drifting & elegiac ballads - Girl and Cosmic Dancer - and some other great pieces of off-centre storytelling. Somehow, the album both reminds me (you?) of Biba in South Kensington in the early 70s but also remains a timeless capsule of eclectic creativity. Yup, I love it and still have the copy I bought in 1971 (it's never been off my playlist since). If you see a copy, pick it up; you're in for a treat.

Chris May



FOOD & DRINK

I am Michele Luxon and live in Gressingham. I will be bringing you food and drinks recipes, interviews with local chefs, restaurant reviews and transforming your own food and drinks stories into wonderful recipes for us all to try. Please send any recipes that you would like me to feature along with your story to wagtailnews@gmail.com



This first recipe has an interesting back story to it as well. I travel the world as part of my job and went to Accra in Ghana a few years ago and colleagues of mine took me to Coco's Bar in the middle of the city. There I taught the bar man how to make the best G&T in the world and so now if you go to Accra you can get a "Lancaster G&T". Here is how you make it...

The World's Best G&T

The best G&T in the world is mixed in a cut glass tumbler (not a long glass) with the following ingredients placed in the glass in this order:



Double Gin (just has to be a double!), then a wedge of lemon or lime (it has to be a wedge and not a slice) squeezed into the Gin and then dropped in the glass, then pile the glass with ice to about 3cm from the brim, fill with tonic leaving just a little space around 5mm, then give it a stir, let settle and let the condensation form round the glass.

Then the magic ingredient is to pour pure Gin to fill the glass to the brim (do not stir after this) just sip the mixed G&T through the raw Gin for an extra kick and sublime enjoyment!

To all Gin lovers: I thought you might be interested in some research I did on a famous brand of Gin which comes in a blue bottle, proving that G&T is good for you! There are 10 botanicals in it, from around the world, from places like Italy, Spain, Morocco, Saxony, West Africa, Java and Indo-China.

Each botanical has its own special properties: almonds – good for lowering cholesterol; lemon peel – cleanses your body; liquorice – good for your respiratory system; juniper berries – contain antioxidants which help prevent cancer; orris root – is good for your skin; angelica – keeps you young looking; coriander – is rich in iron and magnesium; cassia – has a calming effect and so relieves stress; cubeb – gets rid of demons; and grains of paradise – bring you good luck!

To keep it as pure as possible, you should drink it with Tonic Water (which features a tree on its label), which does not have any preservatives in it and contains natural quinine. Here's to your health!

If you have any news, events or other contributions for the next edition of Wagtail, please email us at wagtailnews@gmail.com. If you are interested in placing an advert, we can send you a media pack.

Get in touch

