

## BRIDGEND COMMUNITY NEWS

**Bridging Social  
Isolation  
No.63**



*Painting by Wonky Bolly Art, Mark Fearn*

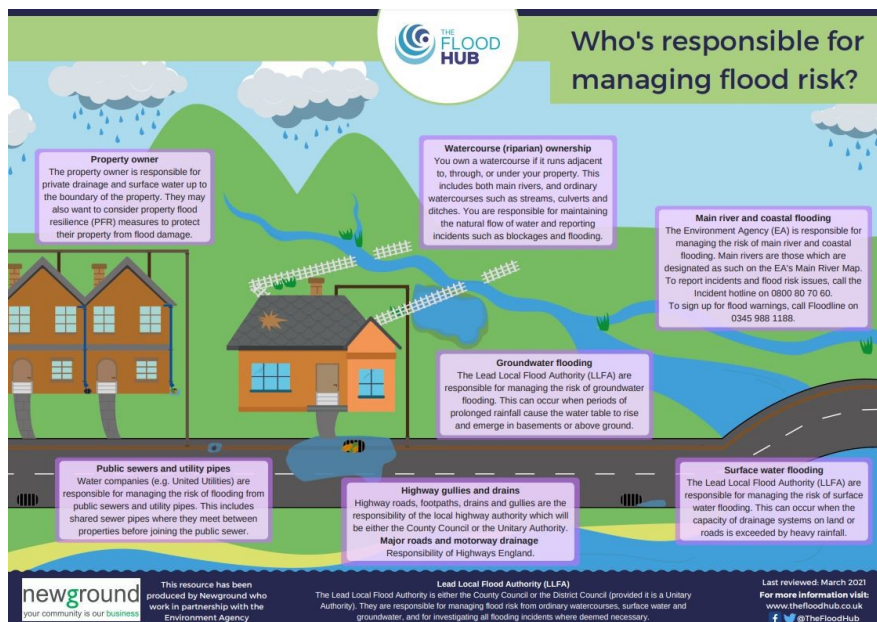
Welcome to Edition 63 of Bridging Social Isolation. We have another jam-packed edition for you and we would like to thank those people who have contributed articles.

Life at the centre continues apace and it is lovely to see the majority of our group activities back up and running. We continue to keep an eye on government guidance to make sure we are keeping all our visitors as safe as possible as we head into the colder months.

If you have any ideas or articles that you would like to share with us, why not drop us an email to [info@bridgendcentre.org.uk](mailto:info@bridgendcentre.org.uk)?

## Flood and Emergency Resilience in Bollington

Bollington Town Council have a working group dedicated to emergency resilience planning. They recently met with the Environment Agency to discuss flood warning monitoring with a view to having a monitoring and alert station installed upstream from Bollington. They also discussed culvert maintenance and mapping as part of the flood resilience planning and the Environment Agency advised how they monitor known culverts and the responsibility of landowners who have culverts on their property. For further information please follow the link to the BTC website <https://www.bollington-tc.gov.uk/working-with-environment-agency-to-tackle-flooding-in-bollington/>



## Down at the Plot

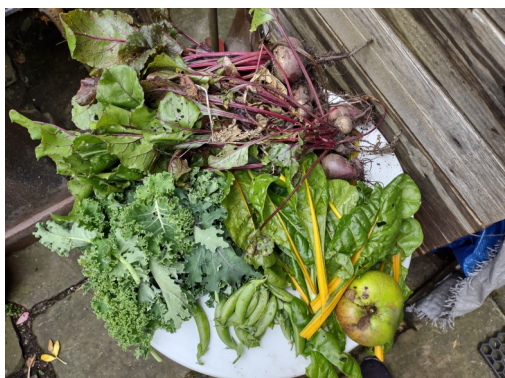
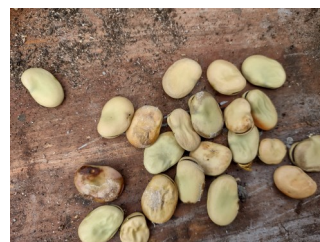
One of the best things I have done this year has been to start growing on an allotment. I started it as an experiment as something to fill my time during the third lockdown and the following social distancing restrictions. I have been very surprised by how much I enjoy it. After a busy day at the Centre, I like the opportunity to retreat somewhere quiet and peaceful to unwind and relax. It is also very rewarding to see noticeable results of my labours fairly quickly, for example the few weeks it takes for lettuce and other salad to grow and be ready to eat.

This week I have been tidying up and getting the plot ready for winter; taking out plants that have reached the end of their productive lives, doing some pruning and also planting new plants for next year, including raspberry canes (pictured) that were given to me by someone on a plant sharing Facebook page.

It has been amazing how little it has all cost me, my fellow allotmenters are always keen to give me various plants and seeds and I have been given nets, tubing to hold my nets up and even a cold frame. As mentioned above I have also found the 'Macclesfield Plant Swap' Facebook page very useful for obtaining plants and getting ideas.



*Broad bean seeds given to me by a neighbour*



While Autumn is now upon us I am still harvesting a great deal of healthy veg and today was no different. Pictured here is beetroot, kale, swiss chard, peas and a windfall cooking apple that I harvested today. You really can't beat homegrown veg for freshness and taste. I still also have vegetables to come throughout the winter, such as rocket (in the cold frame), winter kale and sprouts to pick on Christmas Day!

**Becky Lea**



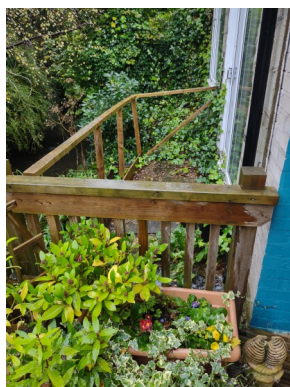
## Bridgend chosen for the Co-op Community Fund—your help needed!



Great news! The Bridgend Centre has been chosen as a co-op community cause for their next round of funding from 24th October 2021 to 22nd October 2022. We hope to use the money raised to create a relaxing and calming outdoor space next to



Before



the river to the rear of our Education Room. Thank you so much to the co-op for selecting us.

To help us with this, from 24th October onwards, please sign up as a co-op member, log-in into the website, click on 'choose a local cause' and select the Bridgend Centre. If you live more than 5 miles away from us, select to search for causes up to 15 miles distance from you. Then remember to use your membership card every time you shop with the co-op!



After...hopefully!

You can find our cause directly by clicking on this link: <https://co-operate.coop.co.uk/>

## Easyfundraising, another great way to support Bridgend



Another great way to support Bridgend that won't cost you a penny is to register with easyfundraising. Over 5,000 shops and sites will donate to us when you use easyfundraising to shop with them – at no extra cost to yourself!

There are so many big name retailers registered with them, such as John Lewis, Currys, Argos, booking.com, moneysupermarket, the Bodyshop, plus nearly 4,000 more!

These donations really mount up and make a BIG difference to us, so we'd really appreciate it if you could take a moment to sign up and support us. It's completely FREE and only takes a moment.

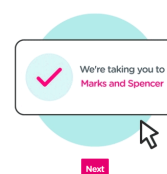
### How it works

Every time you buy something online with over 4,000 online retailers, the retailer will make a small donation to our charity. There is an Easy Fundraising website at [easyfundraising.org.uk](http://easyfundraising.org.uk) and also an app and once you have registered, you can just go there first and then find the retailer you wish to make your purchase through.

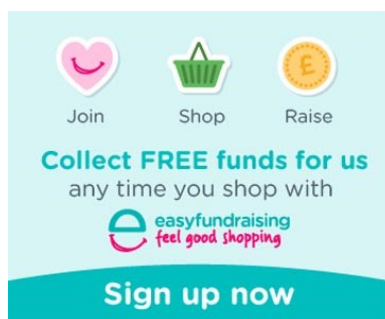
Search for the retailer you want to shop with



When you find the retailer, click the **Shop now** button and shop as normal



As a thank you for shopping with them, the retailer will give your cause a **donation**



If you need any help with doing this, please do drop in, give us a call on 01625 576311 or bob us an email at [info@bridgendcentre.org.uk](mailto:info@bridgendcentre.org.uk). Thank you!

## Historic pubs of Bollington—Andy Skelhorn and Daniel O’Brien



*During the recent Walking Festival Andy Skelhorn and Daniel O’Brien led a walk for us called ‘Pubs Old and New’, which was an interesting tour of the buildings in Bollington, Kerridge and Whiteley Green that are either pubs currently or have been in the past. This is a summary of the information they covered! Thank you to the Discovery Centre and [happyvalley.org.uk](http://happyvalley.org.uk) for the photographs and to Andy and Daniel for putting on such a great walk!*

In 1393, around the time that the oldest surviving farmhouses in Bollington were being built, King Richard II compelled landlords to erect signs outside their premises. In 1755 Bollington had as many as eight inns, but by 1822, after almost forty years of industrial growth, there were only six. Cholera and typhoid were common killers, because the water from wells was polluted by leaking toilets and the handling of waste by the night-soil men. The Beer Act of 1830, that allowed many new beer houses to be established, was one of the measures introduced to tackle this problem. Beer houses brewed what was known as small beer – beer having an alcohol level of less than 2%. Beer was boiled as part of the brewing process, and was therefore pure, unlike the well water. So it was normal for families and children to drink only small beer in order to avoid infection with deadly diseases. From 1830 any householder who paid rates could apply to sell beer or cider in his home (usually the front parlour) and even to brew on their own premises, often in single terraced cottages. The beer was usually served in jugs or dispensed directly from tapped wooden barrels on a table. In 1869 the exponential growth in beer houses meant that new licensing laws were introduced. Only then was it made harder to get a licence for the premises from local magistrates, as the licensing laws which operate today were formulated. By 1900, Bollington had twenty-seven licensed premises: one for every 194 inhabitants. (George Longden). *At this point, with improvements in sanitation, the government decided to reduce the numbers of licences in congested areas.*



**Pub No 1 – The Holly Bush** - called the Shoulder of Mutton in 19th C. Jesse Beard used to brew beer here ‘once a fortnight’ in the 1860s. Had closed between 2013 and 2016. Converted to its present form in 1935. It was listed in 2014 as one of few examples of an urban pub from the inter-wars years, with its notable interior.

**2. Toads nightclub (closed)** - open through most of the 1990s. Setup by Mr Farrah. Also Waterside Café.

**3. The Navigation (closed)** – known as The Aqueduct Inn from 1830 until 1872. Now Aqueduct Cottage on the bend on Hurst Lane. Closed 1905.

**4. Dog & Partridge** - rebuilt around 1900 to replace an earlier building with frontage onto Round Gardens (the old main road before Great High Street). There is a record of a Thomas Ainsworth as the publican of the D&P 1802-1805. The Independent Order of Oddfellows met here.

**5. The Vale** - was almost closed – doors were shut from 1995-2002 and 2004-5. A Joules pub for many years (Joules was a brewery in Stone, taken over by Bass in 1970)

**6. The Windmill** – the only pub in Whiteley Green. Has a maze in the shape of a Windmill. Check it out on Google Earth.

**7. Barley Mow Inn (closed)** - now Barley Grange house. Built in the early 17<sup>th</sup> century. Thos. Welsh was landlord in 1851, John Pownall in 1861. Licence given up in late 1860s.

**8. The Cock & Pheasant** - formerly the Cock. First listed in 1834. Sold ales from Clarke’s Brewery in Stockport in the 50s.

**9. The Orange Tree (closed)** - formerly the Flash Inn. At the bottom of Flash Lane. There on Bryant’s 1831 map. Closed in 1909 due to competition from the Butley Ash on the main road.

**10. Steam Engine Inn / Blazing Rag (closed)** - also known as the Steam Carriage. Was at 35 Bollington Road closed early 1900s. Owned by the Westgate Brewery in Stockport.

**11. The Ivy House Tavern (closed)** - also known as the Drum & Monkey. In 1871 Census: 75 year old silk weaver, Thomas Butterworth lived there. Closed in the late 1800s.

## Historic Pubs of Bollington Continued

**12. The Lord Clyde** - converted from two weavers cottages circa 1843. **13. Royal Oak (closed)** - closed 2013.

**14. The Post Office Inn (closed)** - Behind Barrow's Butchers.

**15. Waggon and Horses (closed)** – was latterly the Bay Leaf Indian Restaurant until demolished in 2020. B. 1907 – replacing an older North Staffs Rly Co. bldg.

**16. The Barge (closed)** - part of Adelphi Mill. Setup in the late 1980s. Closed 1995 when the associated Adelphi Hotel went out of business **17. The Bulls Head, Kerridge** – the pub is identified on the Bryant's map of 1831.

**18. Hollin Hall Hotel** - b.1848 for the industrialist, Joseph Brooke, hotel since 1960s (formerly the Belgrade).

**19. Redway Tavern (closed)** – closed in 2003. Now private houses. Built as a farm. Owned in 1848 by Anne Gaskell. Popular dancing venue in the 80s. Former landlord was in Z cars.

**20. Red Lion (closed)** – the pub closed in July 2013. Sometimes referred to itself as a hotel.



**21. The Rising Sun (closed)** - ½ way up Lord St with the wide steps. The tap house of Heaver's Brewery. Closed in 1924 and became a sweet shop. **22. Waddling Duck (closed)** - 10 & 12 Lord Street - closed early 1900s.

**23. The Crown (closed)** - closed in 2020. Opposite, on the old dyeworks site. Was once a brewery. Currently being converted into residential accommodation.

**24. The Poachers** - formerly the Masons Arms, then the Masonic Arms. Nicknamed 'The Muppet House' in the 1970s). Est. as a pub in 1933 by the Catholic community at the Hall.

**25. Cotton Tree** - was seriously damaged and closed for many months, following the 2019 floods.

**26. Church House** - possibly established around the time that St Johns church which was completed in 1834 with £4k grant from the Church Building Commission. The pub was in the Vare family for 63 years. After William Vare died his wife kept it on until 1936, and then his daughter Agnes until 1973.

**27. Grapes Inn (closed)** - 10 Church St, between Church H. and Turners. Closed 1909. The archway accessed their yard. Their brewhouse was opposite. **28. The Turners** - formerly the Conservative Club and formerly the Turner's Arms.



**29 – Meridian (closed)** - also once called the Royal Oak. Ex Clarke Brewery in Stockport. Closed c 2006, then became a chip shop & restaurant, then an Indian takeaway, now a private house.

**30. The Britannia (closed)** - sometimes known as Britannia Cottage. Licence lost in 1909.

**31. Spinners Arms** - presumably opened when this part of Palmerston Street was built as the new 'Great High Street' in the 1830s.

**32 - The Dagger Club (closed)** - this was in Store Street. After being a pub the property was occupied by Bob Rigby's photographic shop until 2015. At one time the building was the Liberal party club house.

**33. Flying Horse (closed)** - 3a Oldham St - closed 1909. A tied pub with the Heaver's brewery. In the 1881 census the Flying Horse was run by David Hulme from Lancashire aged seventy two and his seventy five year old wife Hannah, born in Bollington.

**34. Queens Arms, High St (closed)** – closed in 2012 and redeveloped as houses. A rival Independent Order of Oddfellows once met here

**35. Lord Nelson Inn (closed)** - near the old Water Street school. Now Nelson Cottage. Run by Rolly and Sybil Fenwick before closing in the 1970s



## Rob Grabner's Triathlon Success

You may remember that in an edition last year we featured Ron Grabner's success in qualifying for the World Triathlon Championships, most unfortunately the event, which was due to take place in Bermuda has been postponed due to a spike in COVID-19 cases. Not to be disheartened Ron has just completed the European Championships in Valencia and we are so proud to confirm that he came sixth in his age category, huge congratulations to Ron!



After a well deserved rest Ron kindly got in touch to tell us how he got on.

"The event was well organised and there were lots of spectators on the course to create a good atmosphere for the races. The swim was in the sea at the Valencia Marina, in lovely warm water. The bike and run were on a fast flat course closed to traffic. It was quite humid, with temperatures in the 30's. Due to Covid restrictions the race was run more like a time trial, with athletes being set off at 3 sec intervals, so it was difficult to know how you were doing until the end. Compared with previous Championships I've done, it was quite low key. There were no opening or closing ceremonies, and athletes tended to keep themselves to themselves, understandably, whereas normally they would mix more, and there would be a huge party at the closing ceremony.

I was delighted for my friend David Davidson who lives in Derbyshire, David competes in the Longer Standard distance and is in the age group below me. He has overcome two really bad injuries to regain his fitness, and thoroughly deserved his second place, and silver medal.

For me, just finishing was my goal, and coming sixth was a bonus."



**Time is precious but imagine if you could make this happen.**



Become a Bridgend Buddy and turn your time into something priceless. Over the last year we have all had time to appreciate what really is important, spending time with friends, family and loved ones. For so many this is not possible. With our support, we will help you to make a real difference, to offer companionship to someone who is feeling lonely or isolated.

Helping to create smiles in your local community.

Please contact Anna Hatley, Bridgend Buddies Project Worker  
[anna@bridgendcentre.org.uk](mailto:anna@bridgendcentre.org.uk) 01625 576311

## Recipe—Make use of the Halloween Pumpkin leftovers with Pumpkin Soup!

### Ingredients

1 large onion, chopped  
2 carrots, peeled and chopped  
2 garlic cloves  
1 bay leaf  
25g/1oz unsalted butter  
2 tbsp olive oil  
1 medium pumpkin (prepared weight about 850g/1lb 14oz) deseeded and roughly chopped  
1 medium-sized floury potato, such as Maris Piper, roughly chopped  
1 litre/1¾ pint vegetable or chicken stock, a little extra may be needed  
100ml/3½fl oz double cream  
3 tbsp pumpkin seeds  
salt and freshly ground black pepper



### Method

Put the onion, carrots, garlic bay leaf, butter and half the olive oil into a large pan. Cook over a low–medium heat for about 10 minutes until the vegetables are tender but not coloured.

Add the squash and potato, mix to combine and cook for a further 2–3 minutes. Pour in the stock, season well and bring to the boil. Reduce the heat to a gentle simmer, half cover the pan with a lid and continue to cook for about 40 minutes until the squash is really tender when tested with the point of a knife.

Pick out the bay leaf and blend the soup until smooth using a stick blender.

Add the cream and a little more stock if the soup is on the thick side, taste for seasoning, adding more salt and pepper as required.

Meanwhile, heat the remaining oil in a frying pan over a medium heat and add the pumpkin seeds and fry quickly until the seeds start to pop. Remove from the pan.

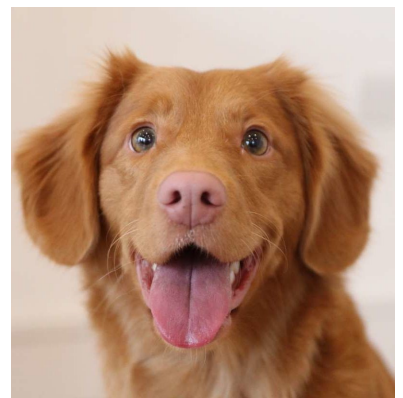
Ladle the soup into bowls and serve with a swirl of cream and the toasted pumpkin seeds.

## Bridgend Dog Policy Update

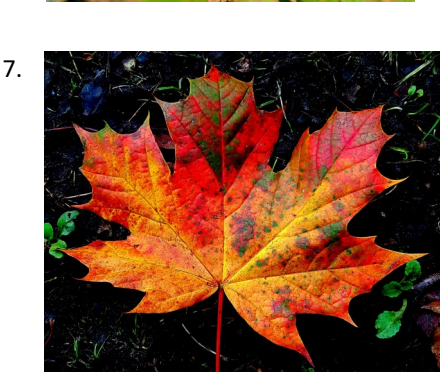
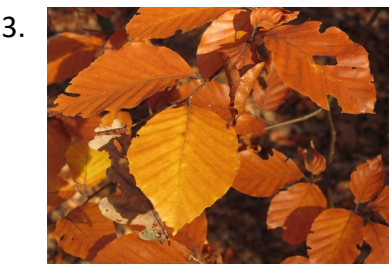
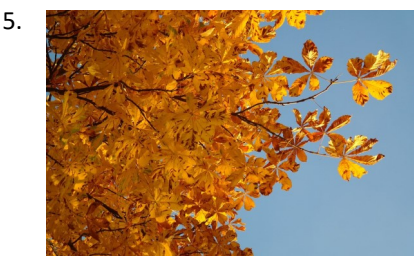
Following our latest trustee's meeting it has been decided that unfortunately we can no longer welcome dogs, other than guide/assistance/support dogs, in to the Bridgend Centre.

We do understand that whilst some people may feel disappointed at not being able to bring their dog into the Centre, we have to look at the wider picture for all our users, some of whom are vulnerable, with mental health, learning or physical disabilities. Our responsibility for the health and safety of all our users isn't something we take lightly. With the Centre now so busy with lots going on, we feel that no longer allowing dogs is the way forward.

We hope you will give all your good boys and girls a head pat and a biscuit from us and maybe pick them up a new teddy from the shop next time you pass by.



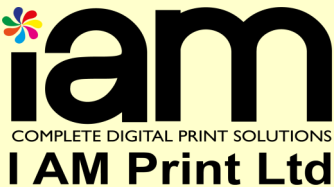
Mind Games— Which trees do these Autumn leaves come from?



Answers to last editions Pictograms

- |                              |                             |
|------------------------------|-----------------------------|
| 1. You're under arrest       | 10.. Ring around the Rosey  |
| 2. Sit Down                  | 11. Foreign Language        |
| 3. High Chair                | 12. Square Dance            |
| 4. Sandbox                   | 13. Amazing Grace           |
| 5. Mind over matter          | 14. Rising Temperature      |
| 6. Broken Heart              | 15. Coming down with a cold |
| 7. Reading between the lines |                             |
| 8. I'm on top of the world   |                             |

I am Print printed the paper copies 'at cost', which are delivered to the homes of isolated and vulnerable people in Bollington. Thank you so much to I Am Print, it means the world.



**Bridgend Centre**, 104 Palmerston Street,  
Bollington, Cheshire. SK10 5PW  
Email: [info@bridgendcentre.org.uk](mailto:info@bridgendcentre.org.uk)  
[www.bridgendcentre.org.uk](http://www.bridgendcentre.org.uk)  
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