

## BRIDGEND COMMUNITY NEWS

Issue

No 29



From Thursday 5th November, England went into lockdown for a second time this year in order to try to slow the spread of Coronavirus.

Pubs and restaurants will be closed, apart from takeaway services, plus non-essential shops, leisure and entertainment venues. No social mixing is allowed, apart from in your support bubble, and people must stay at home unless travelling for specific reasons including work and education. This means that once again, the Bridgend Centre must close.

While this year we cannot gather together to remember the fallen of war, the Mayor will be laying a wreath at the memorial at 11am on Sunday and Mark Fearn, Chair of the Royal British Legion will lay one on Wednesday 11th November at 11am. The Royal British Legion are encouraging people to observe two minutes silence on their doorstep at 11am on Sunday. They can also go to the memorial on their own to pay their respects personally at other times. For more information on this, please contact Mark Fearn of the RBL on 07777 660261 or by email at [mark.r.fearn@outlook.com](mailto:mark.r.fearn@outlook.com).

This photo was taken on 28th November 1920, exactly 100 years ago this year, when the war memorial was inaugurated.

As before we will continue to produce this newsletter to be a companion to you throughout these challenging times. If you would like to make a contribution with an article, picture, poem or song, please do drop us a line at [info@bridgendcentre.org.uk](mailto:info@bridgendcentre.org.uk)

## Bollington achieves new heights



Picture courtesy of Andrew Huggett

Bridgend staff and volunteers looked on aghast this week when workmen carried out work on the very top of the spire of the former Congregational church opposite the Centre. This job certainly required someone with a head for heights!

The church used to be much larger than it is today but a large proportion of it was demolished in the 1980's and Church Mews was built. Architects Northern Building Design Associates now occupy offices within the remaining church building.

Tim Boddington sent us this brilliant old black and white photo of the Congregational Church which also shows the riverside at Bridgend. What a cracker!



Picture courtesy of Chris Swann Wilf



Church Mews today



This tinted photo shows another interesting angle of the Church.

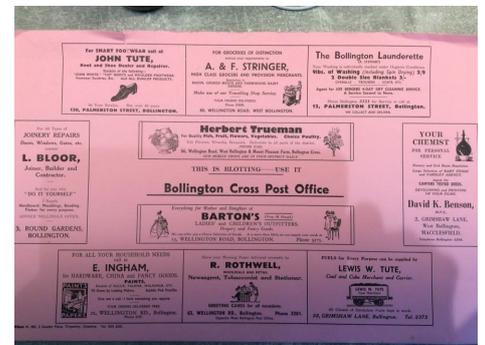


## Reminiscences of Bollington

We love this picture of some old blotting paper, printed by Bollington Urban District Council, sent to us by Angela Williams.

Printed on it are adverts from many Bollington businesses of the time printed on it and is a real trip down memory lane. How many of these businesses can you remember?

We also love the fact that the telephone numbers are only four digit long!

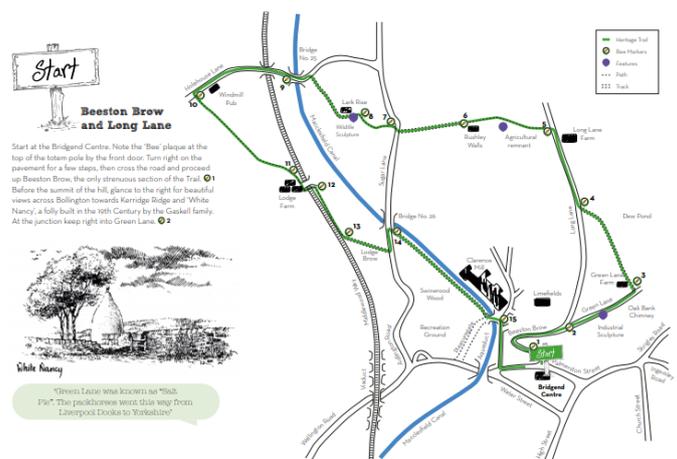


## The Bee Happy Trail



We love this painting of White Nancy from Long Lane by David Newcombe. It brought to mind the Bridgend Heritage Trail 1, the Bee Happy Trail. This trail travels from Bridgend Centre, up Beeston Brow and along Long Lane, before returning the Windmill pub and Macclesfield Canal. It is a fairly easy walk and, at just over 3 miles, is reasonably short so would be a great route to walk on one of these short lockdown#2 days.

You can download the leaflet and map for this from our website. <https://bridgendcentre.org.uk/bridgend-walking-trails/>

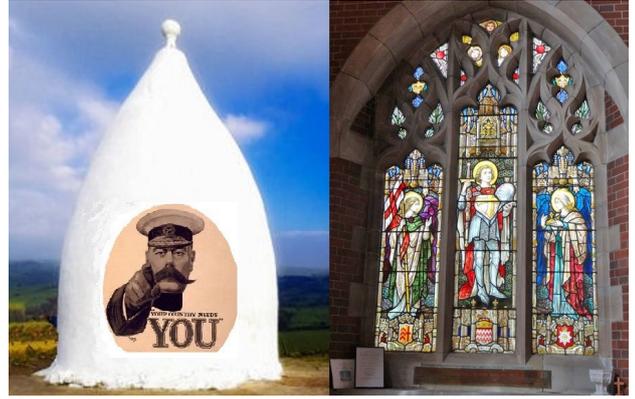


## Bollington – a Time of Remembrance

Did you know that Bollington had its own Online War Memorial? You can find it at [https://stoswaldbollington.org.uk/pages/WW1\\_home.php](https://stoswaldbollington.org.uk/pages/WW1_home.php)

Most War Memorials list those who died in the service of their county, but the Online War Memorial tries to do much more than that. Firstly, it's not only about those who died in two World Wars, but as far as possible about those local men\* who served in WW1 and survived. And secondly we have tried to provide as much detail as possible about each of the people concerned – where they lived, who their family members were, what they did for a living. Where possible we have included photographs to help tell their stories.

(\* up to now we have no details of any Bollington women who served in WW1 – there were no women in the armed forces at that time, but there were, for example, some who worked in field hospitals.) Although we give details of those who died for their country in WW2, we haven't been able to give details of all those others who served in WW2 because their details are not in the public domain – there is generally a 100-year rule to protect this kind of data.



*This photograph shows Bollington Football Club, winners of the Manchester Federation Cup in 1905-06. Most (if not all) of these men later served in WW1.*

We have a lot of detail about some of those who served, and little if anything about others. Some were part of the large families who still have members living in Bollington today. Others didn't necessarily live in Bollington, but worked in the mills here – some of their names may be found on the Rolls of Honour that used to be (we think) in the entrance hall of the Clarence Mill. These Rolls of Honour were later moved to St John's church and are now to be found in the ground floor lobby of the Adelphi Mill.

There are some poignant stories:

Retired Sergeant Major John Green and his wife Mary Jane came to live in Bollington early in 1915. Their four eldest sons (all born in India where their father had been serving) were of an age to enlist. One was rejected on medical grounds. Another was wounded but survived – he served as a policeman in an aircraft factory in WW2. The other two were both killed in action, the youngest four months before his 18<sup>th</sup> birthday.

Two first cousins, both named Harold Mayers, served in different regiments, but both were killed on the same day at Passchendaele (Third Battle of Ypres).

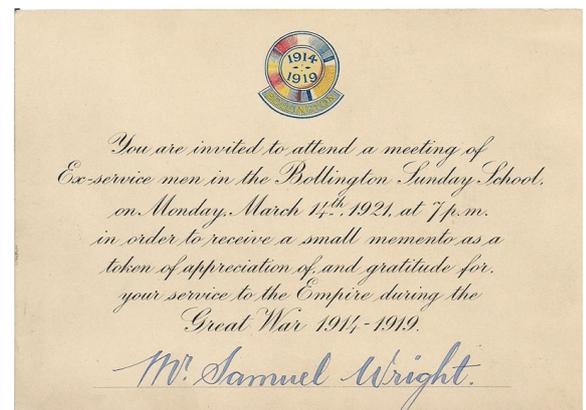
And some lighter moments:

In January 1918 the Macclesfield paper reported that Private Frank Fox Cheshire Regiment, whose parents formerly lived at Lowerhouse, had been killed in action in France. Upon reading of his death he sent a telegram from Alexandria to his future wife Agnes at the Church House Inn assuring her that he was "in the pink"! You can search the Bollington Online War Memorial by surname (there are over 400 surnames listed). Why not see if any of your family members are named?

And if you have anything to add – stories or photos, for example – we can still add them, or if necessary, make corrections. That's one advantage of an Online Memorial – it's not set in stone!

E-mail to [stoswaldbollington@gmail.com](mailto:stoswaldbollington@gmail.com)

**Dave Williams—Bollington Online War Memorial**



## Recipe: Delicious Dutch Apple Pie

Prep Time: 60 minutes, Cook Time: 80 minutes, Serves 12

### For the crust

1 1/2 cups (375 ml) butter, cubed, at room temperature, 1 1/3 cups (330 ml) brown sugar, packed, Pinch of salt  
2 eggs, beaten, 5 cups (1,25 L) all-purpose flour

### For the Dutch spice mix (*speculaaskruiden*)

4 tsp (20 ml) ground cinnamon, 1 tsp (5 ml) ground cloves, 1 tsp (5 ml) grated nutmeg, 1/2 tsp (2 ml) ground ginger, 1/4 tsp (1 ml) ground white pepper, 1/4 tsp (1 ml) ground cardamom, 1/4 tsp (1 ml) ground coriander, 1/4 tsp (1 ml) ground aniseeds



### For the filling

7 firm apples (such as Braeburn, Gala, or Cortland), 3 soft apples (such as Golden Delicious or Pink Lady), 1 tbsp finely grated orange zest (about 1/2 orange), 1 tsp finely grated lemon zest (about 1/2 lemon), 2 tbsp lemon juice (about 1/2 lemon), 1/3 cup brown sugar, packed, plus 2 tbsp (30 ml) for baking, 2 tsp *speculaaskruiden* spice mix (see instructions below, or use a combination of ground cinnamon and ginger), 1 tbsp cornstarch, 2 tbsp Cognac, Brandy or Calvados (optional), 1/2 cup sultana or golden raisins (optional), 1/2 cup chopped walnuts (optional)

**For the crust:** Cream together the butter and brown sugar. Set aside 1 tbsp of the beaten eggs to brush over the pie, then add the remaining eggs and salt. Beat until eggs well incorporated. Add a third of the flour, mix and repeat until all flour has been added. The texture should be very similar to Play-Doh. Transfer the dough to a bowl, cover with plastic wrap, and rest at room temperature while you prepare the filling.

**For the Dutch spice mix:** Mix all the spices together and store in an airtight spice bottle or glass jar.

**For the filling:** Peel and core the apples, then cut them into bite-size pieces. In a large bowl, mix the apples with the orange and lemon zest, lemon juice, brown sugar, spices, cornstarch, and the liqueur, raisins, and walnuts, if using. Set aside.

**To assemble the pie:** Preheat the oven to 190°C fan. Grease a 23cm spring form, then cover the bottom with a cut-out round of parchment paper.

Set aside 1/4 of the crust mixture to create the topping. Add about half of the remaining crust mixture to the springform pan and press down to cover the entire bottom of the pan in an even layer. Pick up chunks of the remaining crust and roughly press it against the sides of the springform pan until you've fully covered it. Now press it more carefully to create a smooth edge, making sure the sides seamlessly connects with the bottom crust.

Transfer the apple filling to the crust and gently press it down to flatten it. Spread the remaining crust mixture all over the apples. You'll need to first dot the crust mixture in chunks over the apple surface, then spread and smooth it down using your fingers or a spatula. Brush the reserved eggs over the top of the pie, then sprinkle with 2 tbsp brown sugar and extra chopped walnuts if desired.

Set the spring form pan over a baking sheet (some juices may leak out during baking), then bake for 75 to 85 minutes. Check on the pie after 45 minutes: if it's golden brown, loosely cover it with aluminum foil to prevent it from getting too dark. To check whether the Dutch apple pie is done, use a bamboo skewer or a small, very sharp knife to poke through the pie. If the pie is done, you'll easily pierce through the apples. If you feel they're still a bit crunchy, continue baking until they're soft.

Transfer the pie to a cooling rack and let it cool thoroughly before carefully unmolding. This will take at least 3 hours. Unmold, and use a very sharp knife to cut out pieces.

Best served with whipped cream. **Michele Richter**

## The colours of Autumn

**Horticulturalist Michele Richter joins us again to share with us how to inject some colour in your life this Autumn.**



With the days getting shorter and the leaves changing, most of the flowers and colour disappear from our garden and patios. However, with some clever autumn planting you can easily add a splash of colour that will see you through the winter.

Autumn arrangements are easy to do and because of the time of year, very little attention and maintenance is needed. Use good quality compost for planting and ensure good drainage in your planter by adding some stone/gravel/broken pots etc. at the bottom.

Regular feeding is not needed as plant growth is very slow over this period. Most composts already have some feed added, which is more than enough to get your plants through the winter.

**Calluna** – Bud blooming heathers are a fabulous way to bring long lasting colour into your garden, on your patio or window boxes. They are hardy and don't really need any looking after, apart from a good watering if we have long spell of dry weather. In spring you can cut the flowers back and plant them into your garden as they will flower again in the autumn.

**Calocephalus** – this grey, wiry plant might look unassuming but it makes a great addition to any autumn planting. It's not hardy in a cold winter but will keep it's colour until the spring without fail, or the need for attention.

**Chrysanthemum** – fantastic colours for late summer and early autumn. Unfortunately, they don't last all winter and will have to be replaced after the first frost but you probably will get 2 month of joy out of them.

**Cyclamen** – great for autumn and early winter colour. They will stand out in your planting and give it a real splash of colour. Regular deadheading will ensure continuous flowering. Make sure to remove the whole flower stem to avoid grey mould and remove any yellow/dead leaves for the same reason.

**Pansy & Viola** – they are the Steady-Eddies of autumn planting. With a great range of colours there is something for everyone – from the traditional blue, red, white and yellow to mauve and a real deep purple to brown orange and fiery double colours, they never disappoint in their performance. Regular deadheading is all that's needed to keep them going for month.

**Cineraria** – these have beautiful silver leaves with a beautiful fleecy texture.

**Gaultheria** – this hardy little shrub with it glossy red berries adds a Christmassy feeling to your arrangement. With no real care needed, they make a great companion to white or red Cyclamen and Calocephalus.

**Evergreen Ferns** – they add a slash of green and will need little or no looking after. In the spring they can easily be planted into a shady corner in your garden.

**Bulbs** – adding some bulbs in-between your autumn flower will mean that you will have colour popping up in spring without any additional work and you will achieve a seamless transition from autumn/winter into spring planting.

**Evergreen Grasses** – such as Carex, Uncinia rubra, Stipa Ponytail and Ophiopogon (also strikly not a grass) – add some easy, low maintenance colour and are hardy, which means you can leave them in your planter all year round.

**Primroses** – they already producing flowers in late autumn, but will stop once temperatures drop low. However, they will come back to life in early spring which makes them a great plant if you only want to buy once for both autumn and spring.



## Kerridge War Memorial

101 years ago the residents of Bollington, Kerridge bought and erected a stone memorial to commemorate the brave Kerridge soldiers who lost their lives in the World war .

Last year celebrated the centenary of the memorial by recreating the original service from that time.

The Kerridge war memorial is maintained by a committee of volunteers who are either residents of Kerridge, or have relatives remembered on the memorial. It receives no funding for maintenance, relying on fundraising events and gratefully received bequests from local residents and supporters.

The committee actively try and plan for the future by encouraging the younger generations and local school to take part in the Remembrance services.

Unfortunately due to Covid19, the service planned for this year had to be cancelled although Becky one of the committee members will be laying a wreath of Poppies to commemorate.

Pictured is the war memorial in 1919 and 2019, one hundred years apart.

**Katherine Mellor**  
Kerridge War Memorial Committee member



SAVE THE DATE

THE BRIGDEND CENTRE

### Online Winter Auction and Raffle

Get some unique gifts for Christmas, have fun and raise valuable funds for the Bridgend Centre all at the same time!

**Tuesday 1st December 2020 at 7:30pm**

Party on Zoom and bid on Galabid. Details and prizes to be announced soon at [www.bridgendcentre.org.uk](http://www.bridgendcentre.org.uk)

## Time to talk

Are you living with memory problems or dementia?

Are you a carer for someone with memory problems or dementia?

Would you like some advice or support?

For friendly, professional advice from a Dementia expert

**All sessions 1.30pm - 3.00pm**

**Wed 4th November**  
Poynton Civic Hall. Face to face session. Tel 01625 872238 to book a 20 minute slot.

**Wed 18th November**  
Contact 07976 519095 for a telephone conversation or email: [ecn-tr.admiralnurse@nhs.net](mailto:ecn-tr.admiralnurse@nhs.net)

**Wed 2nd December**  
Contact 07976 519095 for a telephone conversation or email: [ecn-tr.admiralnurse@nhs.net](mailto:ecn-tr.admiralnurse@nhs.net)

**Wed 16th December**  
Poynton Civic Hall. Face to face session. Tel 01625 872238 to book a 20 minute slot.

**Wed 30th December**  
Contact 07976 519095 for a telephone conversation or email: [ecn-tr.admiralnurse@nhs.net](mailto:ecn-tr.admiralnurse@nhs.net)

Supported by...



## Interview with John and Kate Gooding

**John is Secretary on the Bridgend Board of Trustees and also does a lot of work around the Centre. Kate has volunteered at the Centre since they moved to Bollington and is instrumental in organising the bi-annual vintage fairs we usually hold at the Centre.**

### How have you found the last six months and how have you kept busy?

Initially it all seemed strangely exciting going into lockdown. We wrote our list of jobs to do in the house; paperwork to organise, which mainly consisted of shredding! ; and new hobbies to pursue which ranged from learning Spanish; sewing, drawing and golf, well - pitch and putt!. Sadly, only the golf remains as really you can only have so many cushion covers! We quickly reverted back to our old housebound pursuits of reading, sudoku, crosswords and jigsaws. We also watched several series on the TV, mostly those recommended by friends and mostly involving emotional upheavals in the characters' lives.

For our daily exercise we had 3 activities. The first being our daughter in law's "Pilates for beginners" video classes. Here we made a new discovery.... we found our pelvic floors!!! We then moved on to a daily session of the "Joe Wickes fitness routines for Seniors", which was great fun especially when one of us has no sense of rhythm and the other doesn't know their left from their right! The third activity was our daily walk of at least an hour. We enjoyed finding new pathways and byways around Bollington and continue to use these on our current daily walks. However, with some restrictions now lifted, this often means there is usually a stop at a café at some stage of the walk!



### How are you finding things at Bridgend?

John enjoyed spending several days at the Bridgend over the first weeks of Lockdown working, socially distanced, with Geoff Brown (Chair of Trustees), painting every available ceiling, wall, door and surface. The results of their endeavours have been much appreciated as the Centre now looks fresh and bright. They also had some fun deterring some determined squirrels that had been occupying the ceiling in the Education room. The ceiling space contained masses of dry grass that made up the drey.

The management of people, including volunteers who sort the donations and customers, has been really well thought out. It takes a couple of visits to remember the sequence but one soon to learns the procedures and feel very safe.

### What do you look forward to "when this is all over"?

Firstly, hugging the grandkids, as well as a foster baby who has learnt to walk during these six months. We have also really missed going on holiday in the sun, the theatre, the cinema and going to watch Macclesfield FC. We especially long to be able to do things without having to think of any virus implications, to open a field gate without having to wear gloves or decontaminating our hands.

We also can't wait to for the events we help to support at Bridgend i.e. the weekly walks; the ghost walk; the hill race and the Vintage fairs to take place again!

## Bridgend Shop Update

With the national lockdown starting on Thursday 5th November, non essential retail shops have had to close, however these venues can continue to be able to operate click-and-collect (where goods are pre-ordered and collected off the premises) and delivery services. Therefore the Bridgend will be closed until 2nd December but will continue to operate its eBay online shop in order to generate vital income for the charity.

You can find our store on eBay at [bridgend\\_centre](https://www.ebay.co.uk/home/charity-shop/ebay-store/) and also see the items for sale on our website at <https://bridgendcentre.org.uk/home/charity-shop/ebay-store/>

home/charity-shop/ebay-store/

**Bridgend Centre** Our Services Events Charity Shop Documents Donate Privacy Shopping cart

### eBay Shop

We will many of our more unusual items on eBay. The items we have for sale are detailed below. Just click on the items for more information or to buy or bid.

All Categories

<b>Men's size M Pure New Wool Jumper, Cozy!</b> £4.95 (1 bid) Time Left: 14 8h 22m <a href="#">Bid on Item</a>	<b>Baby Clothes Bundle Rompers X 10 - Newborn to 3-6 Months. Bundle Job Lot</b> £6.00 (0 bids) Time Left: 24 7h 16m <a href="#">Bid on Item</a>	<b>BNWT Baby Boy Clothes Bundle 0-9 months &amp; 9-12 Months - John Lewis, F&amp;F</b> £7.00 (3 bids) Time Left: 24 7h 22m <a href="#">Bid on Item</a>
<b>Baby Girl Clothes Bundle 0-3 Months - including Cap, Blossom, M&amp;S, Deans, F&amp;F</b> £4.00 (0 bids) Time Left: 24 7h 26m <a href="#">Bid on Item</a>	<b>Ladies Retro Brown Vintage Leather Quilted Hooded Parka Coat Size Large</b> £45.00 (0 bids) Time Left: 24 7h 31m <a href="#">Bid on Item</a>	<b>BNWT Next Girls 14yrs Slim Leg Trousers - Grey Check, Turn Ups</b> £5.00 (1 bid) Time Left: 24 7h 33m <a href="#">Bid on Item</a>

BNWT Mens 11/12 in High Girls 10 Yrs Trousers Back With Tie 12 11 12 trousers

**LATEST NEWS**

- Bridgend receives a wonderful grant from official Victoria Foundation
- Bridgend opens new
- Charity events
- Spanish lessons to begin on 7th October
- Charity Shop opening hours

November 2020

M	T	W	T	F	S	S
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	1
2	3	4	5	6	7	8

**TODAY'S EVENTS**

- 9:15 am - 11:45 am, November 6, 2020 - Spanish - Intermediate
- 11:00 am - 12:00 pm, November 6, 2020 - Child room visit

**UPCOMING EVENTS**

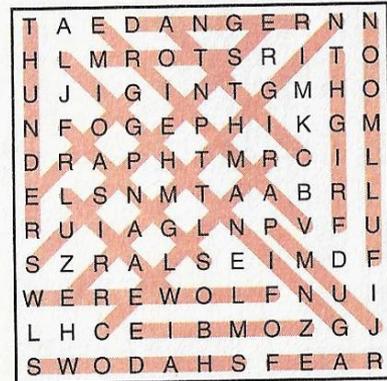
## Mind game

Seasons of mist and mellow fruitfulness – can you unscramble the letters below to make words all to do with autumn?

staoodtol	
unssiretfulf	
lnewoleah	
oftrs	
itms	
uomshmor	
unatum	
rbhtaeien	
askerplrs	
Behec unt	
upmnikp	
oecbbw	
yhliic	
enrfbio	
gteirma	
oriefrksw	
craon	
harvest	
asveel	
tustnhec	



### Last week's Halloween Quiz answers



Attic, Cellar, Danger, Fangs, Fear, Fright, Full moon, Gore, Jump, Lightning, Nightmare, Shadows, Storm, Suspense, Thunder, Vampire, Wail, Werewolf, Zombie

## Thank you to I am Print

This newsletter was printed free of charge by I am Print, Adelphi Mill, Bollington to support people of Bollington during lockdown. A massive thank you to I am Print for this invaluable support.



### You can support us

The Bridgend Centre has been in Bollington for 30 years now, delivering vital services to the whole community. So many vulnerable people depend on the Centre and we are working to ensure we can provide as much support to them as we can during this strange time of social distancing.

If you would like to help us to keep the Centre open during these challenging times, please go to our website to donate: <https://bridgendcentre.org.uk/home/donate/>.

Alternatively you can donate quality items to our shop. Please go to our website to book a slot.

**Bridgend Centre**, 104 Palmerston Street,  
Bollington, Cheshire. SK10 5PW

Temporary phone number: 01625 813173

Email: [info@bridgendcentre.org.uk](mailto:info@bridgendcentre.org.uk)  
[www.bridgendcentre.org.uk](http://www.bridgendcentre.org.uk)

Registered charity number 1123287

We are a Charitable Incorporated Organisation (CIO)

