



# THE GOSSIP TREE

News & Views from the Parish of FONTMELL MAGNA

JANUARY

2021

Issue 323

## From the Gossip Tree Committee

Welcome to the January edition of the Gossip Tree which has been very kindly sponsored by the Village Shop.

We would like to wish everyone in the Parish a Merry Christmas and Happy New Year, it will be unlike any festive season that we have experienced before, but will still be a time to celebrate and come together, even if it can only be through the power of technology!

Graham Eames on behalf of the Gossip Tree Committee

## St Andrew's Church, Fontmell Magna CHURCH SERVICES - January 2021

3rd	9.30	Morning Worship
10 <sup>th</sup>	9.30	Morning Worship
17th	9.30	Sung Communion
24th	9.30	Holy Communion
31st	9.30	Online Benefice service

[www.iwernevalleybenefice.org.uk](http://www.iwernevalleybenefice.org.uk) - Worship and Teaching Resources

## Parish Council News

### Parish Clerk/RFO

At the end of February Marianne Wheatley will be stepping down as Clerk and Responsible Financial Officer. Marianne joined the PC in March 2012 as a councillor and unpaid clerk. She took a break in 2016/17 and returned in September 2017 as a salaried Clerk/RFO. In the role Marianne has always been thoroughly reliable, conscientious and helpful, carrying out the duties with a keen sense of humour, much needed at times. We are sincerely grateful for the service and support she has provided to the council over the past 8 years and wish her well with her new projects.

I'm very pleased to announce that Marianne's successor as Clerk/RFO will be Samantha Smith. Sam is an experienced clerk, carrying out the role for two other parish councils, and will join us officially in February for a handover with Marianne. I'm sure you will want to join me in welcoming Sam to the Parish Council.

### Parish Council Website

The Fontmell Magna PC website has had to be upgraded in order to comply with new accessibility regulations. The new site is now live and will be found at the same address [www.fontmellmagnapc.co.uk](http://www.fontmellmagnapc.co.uk). It is designed to work effectively on all devices – laptop, tablet, smartphone – and provide additional accessibility options. Please have a look and let us have your comments and feedback using the **Contact Us** page. We hope you find the new site informative, enjoyable and much easier to navigate. You will notice on the **Councillors** page that we have vacancies for councillors so please consider coming forward to join the council and contribute to the development of our community. Again, use the **Contact Us** page to get in touch.

Fontmell Magna Parish Council

## Notices – January 2021

St. Andrew's Church - Services for January  
Please see announcement opposite for details

### Parish Council Meeting

Next meeting Mon 8th March at 7.00pm by Zoom.

Parish Clerk: Marianne Wheatley  
[clerk@fontmellmagnapc.co.uk](mailto:clerk@fontmellmagnapc.co.uk)

### Local Councillor—Jane Somper

Email: [cllrjane.somper@dorsetcouncil.gov.uk](mailto:cllrjane.somper@dorsetcouncil.gov.uk)  
Tel: 07710 395359

### The Surgery

Tue 8.00am to 12 noon.

Enquiries: 856700

### Village Shop & Post Office

Normal opening hours:

Mon - Fri 9.00am - 5.30pm

Sat 9.00am - 1.00pm

Sun 9.00am - 11.00am

Enquiries: 811201

### The Tea Room Crafters

Meetings cancelled until further notice.

Enquiries: Jenny White 812042

### The Fontmell

Normal opening hours:

Mon - Thu 10.00am - 10.00pm

Fri & Sat 10.00am - 11.00pm

Sun 10.00am - 8.00pm

Enquiries: 811441 or [john@thefontmell.com](mailto:john@thefontmell.com)

### St. Andrew's School

Enquiries: 811500

### Fontmell Magna Toddler Group

Enquiries: Kelly Oakley 07792 425609

### Fontmell Magna Under 5's

Enquiries: 812773

### Iwerne Valley Walking Group

Walks cancelled until further notice

For more information please contact

Helen English: 07789 845498

### Bell-ringing

Meetings cancelled until further notice.

Enquiries: Caroline Rhodes 812002



Welcome!

The Parish of Fontmell Magna is a largely rural area situated in the Blackmore Vale in North Dorset, approximately 5 miles south of Shaftesbury. The Parish includes the village of Fontmell Magna, the

## Events in the Village Hall

### Fontmell Magna & District Society

Meetings cancelled until further notice.

Enquiries: Dick Stainer 811153

### Sunday Breakfast

Meetings cancelled until further notice.

Enquiries: Janet Smith 811904

### Fontmell Films

Meetings cancelled until further notice.

Enquiries: Libby Gendall 811551

### North Dorset Wildlife Trust

Meetings cancelled until further notice.

[www.dorsetwildlifetrust.org.uk](http://www.dorsetwildlifetrust.org.uk)

### Archive Society

Meetings cancelled until further notice.

Enquiries: Roger Hillman 811878

### Garden Club

Meetings cancelled until further notice.

Enquiries: Sue East 812349

### Fontmell Magna Art Club

Meeting every Tuesday 2-4pm.

Enquiries: Sandra Jelbert 812468

### Carpet Bowls Club

Meetings cancelled until further notice.

Enquiries: Gerry Bone 811814

### Dru Yoga

Meeting every Friday morning 9-11.

Enquiries: Kirsty Elliot 829281

Pilates Mon 5.30-6.30pm, 6.30-7.30pm and Tues 9.15.

STOTT Pilates Enquiries: Vicci Gillett  
07940 961221 [www.stable-bodies.co.uk](http://www.stable-bodies.co.uk)

### Pop Up Play Village

Monthly on Sundays starting 31<sup>st</sup> Jan and three Wednesdays a month

starting 10<sup>th</sup> Feb. 10.30 to 11.45 am –

Contact: Helen Poll email:

[northdorset@popupplayvillage.co.uk](mailto:northdorset@popupplayvillage.co.uk)

website: <https://popupplayvillage.co.uk>

### Taekwon-do

Tuesday & Friday evenings

Enquiries:

Sam Donohoo 07584 039351

### Zumba

Every Thursday at 0930

Enquiries Abby Down 850867

[zumbawithabbyd@gmail.com](mailto:zumbawithabbyd@gmail.com)

**To book the Hall, please contact :**

**Sian Highnam on 811028 or email**

**[bookings.fmvh@mail.com](mailto:bookings.fmvh@mail.com)**

## Time Travellers of Cranborne Chase

*Meet figures from the past and discover our history with this brand new augmented reality app, free!*



We're really excited to announce that the **Time Travellers of Cranborne Chase** AR app is now live! The free app, available to download from the App Store or Google Play, will take you on a tour of the heart of Cranborne Chase. Here you will see ancient settlements recreated and meet figures from the past who will tell you about their fascinating lives. Meet Thomas Hardy, John Bastard of Blandford, Isaac Gulliver, General Pitt Rivers and Claudia Lucilla, a Roman noblewoman. See a ghostly horseman race across the site of the Dorset Cursus, and discover for yourself the deserted Roman Farm at Woodcutts.

Two friendly archaeologist moles, Archie and Olivia, guide you round the sites, - the app will give you instructions for finding these gems in our landscape, and waymarker signs, along with the app, will guide you to each location. Once you've visited each site, collect a medal on the app and read more about each site in the absorbing information points.

Developed with generous support from The National Lottery Heritage Fund and others, the app is a groundbreaking way of experiencing our extraordinary history. We hope you love it as much as we do!

**Download the free app today from the [App Store](#) or [Google Play](#).**

*Please make sure you follow all current social distancing rules when you're out*

As I won't be sending many Christmas cards this year, may I wish everyone who knows me a **Very Happy Christmas and New Year**, (if at all possible), and a big thank you to my Gossip Tree deliverers for taking round the Valley Views again. As far as I know, this will be happening every month from now on. Sue Mercer.

### From the Fontmell

Due to the ongoing pandemic we are currently closed and will not re-open until February. Thank you for all of your support.



We would like to welcome the following people who have recently moved into the village:

Rose and Will and sons Harry and Sam, who have moved into Maples, West Street. They have moved from Iwerne Minister.

Sue and Chris and their dog Kirstie who have moved into Sherstones, West Street from Suffolk.

Lorna and David and daughter Isla who have moved into Chelwood Cottage, North Street from South Wales.

## Welcome Pack for Newcomers to Fontmell Parish

We supply a Welcome Pack to new residents in the parish. If you do know of someone who has recently moved in please contact Ann or Michael Hobbs on 01747 811189 or email [ann.p.hobbs@btinternet.com](mailto:ann.p.hobbs@btinternet.com)

Many thanks

Michael Hobbs

## THE SEASONAL RECIPE— CELERIAC REMOULADE

Celeriac is to my mind one of the ugliest vegetables around, but it does have a lovely flavour and makes a great roasted vegetable or brings a twist to mashed potato.

Remoulade is, I guess, the French equivalent of coleslaw, you will find it almost very shop you visit there and I am a huge fan.

### THE RECIPE

Peel then shred a medium-sized (450g) celeriac. The shreds should not be too fine, nor should they be thicker than a matchstick. Toss them immediately in the juice of half a lemon. Mix together 4 heaped tbsp of good mayonnaise, 2 tbsp of smooth Dijon mustard, 2 tbsp of double cream or crème fraîche and 2 tbsp of chopped parsley. Season with salt and black pepper, then fold into the shredded celeriac. Set aside for 30 minutes then serve with thin slices of ham.



### THE TRICK

Toss the shredded roots quickly in lemon juice to stop them discolouring and to tenderise them. The dressing should be just thick enough to cling to the roots – in other words creamy without being soupy. Thin the sauce down with lemon juice if it gets too thick. Cream or crème fraîche sounds extravagant, but is essential if the salad is to be more than just roots in mayo. Don't attempt to keep it overnight. It will become soft and claggy as the celeriac soaks up the dressing. Chop the parsley finely – this is not the time for roughly chopped.

### THE TWIST

Beetroot remoulade has a more vibrant colour and a mixture of celeriac and beets is good, but should be lightly mixed so as not to turn the dressing raspberry pink. Poppy seeds, sunflower seeds and pumpkin seeds make unorthodox but welcome additions, as do chopped toasted walnuts. A lighter dressing can be made using fromage frais instead of crème fraîche.

## Compost Corner

Who'd have thought that banana skins weren't just for Norman Wisdom slapstick comedies but a valuable culinary ingredient; Nigella has educated us on that one and created a banana skin curry which allegedly, is delicious.

But there's another alternative way to use banana skins and this involves plants: bury one in the soil prior to planting a rose and lo and behold, it will flower profusely and positively radiate with good health and vigour. So what's the special ingredient in banana skins? Well, there are several: calcium, magnesium, sulphur, phosphate, sodium and silica and roses being hungry feeders will benefit from these elements. If the soil isn't waterlogged or frozen plant a bare rooted rose now and don't forget to also add some mycorrhizal fungi which help promote healthy root growth.



And of course roses also provide edible ingredients: rose water is used in middle eastern dishes (e.g. Turkish Delight) and Indian puddings like kulfi and dried rose petals make a delicious tea and rose hip syrup provides an excellent source of vitamin C.

Alison Main







For those who followed a little tale of the 2 adventurers who were attempting to scale the cairn on Fontmell Down, who sadly disappeared during the course of their ascent to the summit will not be surprised to see that the peak has now attracted the attention of inter-galactic visitors, whether he is an astronaut or an alien visitor is unknown, but he is clearly determined to stay having glued himself to the summit!!



## SHOP LOCAL

### LAKESBROOK FARM FREE RANGE EGGS

If you are looking for eggs with the most spectacular golden yolks, then look no further than the eggs from Stuart and Vanessa at Lakesbrook Farm. They were Gold Medal winners at the 2020 Taste of the West Food Awards. They are available direct from the farm or at selected local retail outlets.

Lakesbrook Farm, East Orchard, Shaftesbury SP7 0LH



## Village weather for November 2020

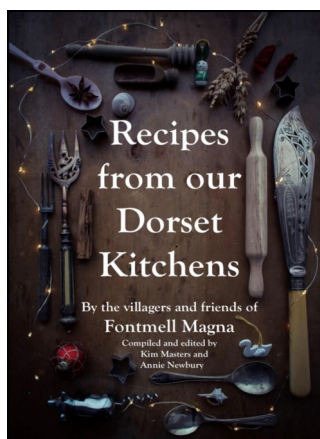
A cold start to an unsettled month—

21 rain days so few dry periods. Sunnt days were a rare bonus, relatively mild. 21 rain days, 1 gale, 3 air frost, 11 ground frost. No hail or thunder or snow.

Comp. Figures	2020	2019
Rain (Most 28.1mm on 14th)	78.7 mm	157.7 mm
Sunshine	60.6 hrs (ave 2.02 hrs)	48.7 hrs
Max mean temp. (highest 15.7 °C on 1st)	12.51 °C	9.6 °C
Min mean temp. (lowest - 1.9 °C on 27th )	5.7 °C	3.3 °C

## Fontmell Magna Cookery Book - £10 - proceeds to the Village Hall Playground Appeal

This much anticipated publication is now available to buy from the Village Shop or direct from the Village Hall Committee just email: [cookbook.fmvh@mail.com](mailto:cookbook.fmvh@mail.com) to order



**Shaftesbury Scone Ring**

225g Self-raising wholemeal flour  
1 tsp Baking powder  
1/2 tsp Mustard powder  
1/2 tsp Cayenne pepper  
1/2 tsp Salt

100g Unsalted butter, chilled  
100g Cheddar cheese  
150ml Milk  
2 tsp Poppy seeds  
1 Small egg, beaten

Preheat the oven to 200°C/400°F/Gas Mark 6 and line a tray with baking paper.  
Sift the flour, baking powder, mustard powder, and cayenne pepper into a bowl and add the salt. Then cut the butter into small cubes and add it to the dry ingredients bowl. Using your fingertips rub it into the mixture until it resembles breadcrumbs. Next grate in the cheddar and stir thoroughly before making a well in the centre and adding the milk to this. Gradually stir in the mixture from the edges into the milk until the ingredients are well combined and it forms a soft dough which shouldn't be too sticky.  
Turn out onto a lightly floured surface and roll out to a thickness of 2.5cm, then using a round cutter, stamp out 8-12 scones. Re-roll any leftover dough and cut out more if you can. On the baking tray arrange the scones in a circle, with each scone overlapping the next slightly. Brush the tops the beaten egg and sprinkle with poppy seeds. Bake them for 15 minutes or until they are golden. Leave on the tray for 5 minutes then remove carefully to cool on a wire rack. Enjoy basted with a nice bowl of home-made soup.



94

### Vegetarian Meals



42

### Tasty Tomato Coriander

Serves 4  
1kg Tomatoes  
1 tsp Coriander oil  
2 tsp High salt  
1 tsp Olive oil  
1 tsp Vinegar

2kg Potatoes, peeled and sliced  
4 Large onions, peeled and sliced into rings  
100g Celery, trimmed and sliced  
2 Carrots, peeled and thinly sliced

### Pork Chops in Ginger Beer

Serves 4  
2kg Butter or oil  
4 Pork chops, trimmed of excess fat  
1 Large onion, peeled and sliced into rings  
100g Celery, trimmed and sliced  
2 Carrots, peeled and thinly sliced

Pre-heat the oven to 180°C/350°F/Gas Mark 4.  
Melt butter in pan and cook the pork chops quickly over a moderate heat until golden brown. Remove and place in a casserole. Add the onion, celery and carrot to the pan and fry until tender. Sprinkle in the flour and cook constantly for one minute. Gradually stir in the ginger beer and stock and bring to the boil, stirring constantly.  
When the sauce has thickened stir in the Worcestershire sauce, lemon juice, tomatoes and seasoning to taste.  
Pour the sauce over the chops, cover the casserole and cook in the oven for 45 minutes or until the pork is tender.

Jane Wallace, Fontmell Magna

95

This January issue of The Gossip Tree was edited by : **Graham Eames.**

We apologise in advance if we have made any errors or omissions

Please would regular contributors for the February issue contact me via email:

**([fmgossiptree@gmail.com](mailto:fmgossiptree@gmail.com))**

Alternatively, contact the **Chairman, Barbara Humphreys**, email: **[blueletterbox@btinternet.com](mailto:blueletterbox@btinternet.com)** for further information.

**Submissions for the February issue by Thursday 21st January please.**

The views expressed in this publication by contributors are not necessarily those of the Editors or of the Committee of The Gossip Tree.

*If you would always like to receive The Gossip Tree by email, please let us know at [fmgossiptree@gmail.com](mailto:fmgossiptree@gmail.com)*