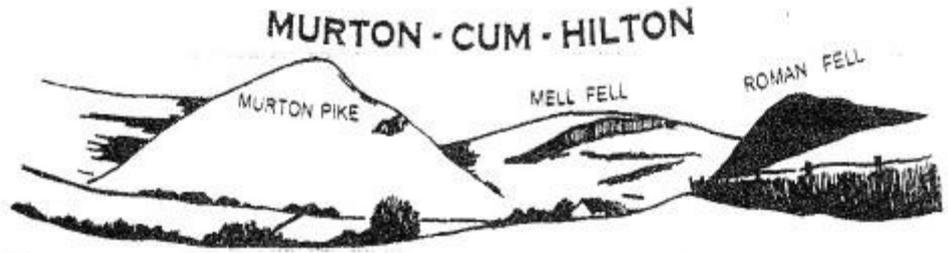


# The Villager 57

A newsletter for the community of Murton and Hilton  
September 2014



## Editorial

This is the last edition of the Villager where we'll be able to talk about the dear old Institute. By the time of the next edition, all being well that is, the old one will have been demolished and the work will be well advanced on the new one. We have a full update inside. An awful lot of work has gone into this project and the Institute Committee deserves a big round of applause for all the effort.

There has also been a lot of work done in Murton on the village greens. Our picture below shows helpers getting stuck in the first grass cutting. The green has been transformed and now looks more like a bowling green than the field it did only a few weeks ago. A big round of applause to all who helped here as well.

The Parish Council facilitated a village discussion on how to manage the greens in Murton from now on. The draft management plan is reproduced inside. If you

have comments please let the council know, or go along to the next meeting on 3<sup>rd</sup> November (watch the notice boards for the agenda going up).

We're still on the look out for anyone interested in looking after the parish website—if you have skills or interest here, I'd be VERY pleased to hear from you.

Richard and Anne King have offered to help out with the Villager, so a BIG thank you to them for that. I was beginning to think I'd be in the editor's chair for ever! I hope you enjoy this edition of the Villager, as ever, if you have ideas or articles and photos please send them along in the usual way.

Frank Price, Editor  
Ivy House, Hilton



# News from the Institute

An update on goings on at the Institute

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As you will know, we are now very close to the final stages of the Big Lottery Fund process for funding our new Institute. We heard in April that we had been successful in obtaining a grant of £500,000 (yes half a million pounds!) to rebuild the Institute. This news was embargoed until June due to the then forthcoming council elections – the Big Lottery Fund didn't want any politicians to claim any credit for any of their funding.

Since then we have all been very busy in getting to grips with the final designs, obtaining buildings regulations approval and in the tendering process to find our favoured contractor.

We approached six local building contractors. Three of them declined to bid due to pressure of work so we sent tender documents out to three local contractors. These were Eden Stone Work in Murton, SIBA Contracting in Long Marton and Nu Style Builders in Tebay. We had to have three returns to satisfy the Big Lottery Fund requirements and fortunately all of them did send in a return. There was quite a spread in the pricing by the three contractors and our quantity surveyor had some work to do in ensuring that each of them had priced correctly according to the accepted rules. Once that was done we entered some long negotiations as to the final cost of the new development – and these are still ongoing as I write. So once again we cannot go public with the final news as to who has won. We are close though and I'm sure the news will be out very soon.

However, we will be on site on 6<sup>th</sup> October demolishing the old building and starting on the new construction. We hope to be in the new Institute for a massive opening party sometime in June or July 2015. If you remember, we started this process with a village survey in Autumn 2012. So we will have taken less than three years from starting to cutting the ribbon – not bad I reckon!

## Closing down

At the recent Institute committee meeting we agreed that we would have a process of getting rid of all the things in the Institute that we either no longer need or that will be replaced in the new building. Barbara Govan and Ken Hunt agreed to coordinate this work. First off they're going to get a list of all that we've got and see what we need and what we don't. [Many folk will be pleased to hear that the chairs WILL be going out and the new Institute will have new comfortable chairs – the sort you can sit on for a full length film night without getting a numb bottom!]

Watch the notice boards and come along to Coffee and Craic on 27<sup>th</sup> September for the news of how this is going.

## Final celebration

We hope to have a final closing party on Friday 3<sup>rd</sup> October. Details are still being worked on but it's likely to involve, music, food and a certain amount of alcoholic drink. Don't plan on going home early. We'll put notices up and leaflets around nearer the time.

## Other matters

During our work to get ready for the Big Lottery Fund grant we found we had misplaced the deeds to the Institute. Searching high and low and under all the beds in the parish produced no results so we had to resort to using a solicitor to register a new title to the land and buildings. We were successful in this but we only have what is known as possessory title, ie squatters' rights! We can convert this to a full title in about seven or eight years' time.

We also realised that the previous arrangements for running the Institute left our trustees\* open to some horrible risks. The Institute was run through a simple charitable trust that had limit of liability for its trustees. With £500,000 of contracts on the books we didn't want to put the trustees to any risk whatsoever. To get round this we re-registered the Institute as a new type of charity called a Charitable Incorporated Organisation. In simple terms this means we are more like a company: we can enter into contracts without any liability transferring to the trustees. So we now have a new constitution and a new organisation, but actually...nothing has changed in the day-to-day running!

\*the trustees are Harry Beadle, Mike Schug and Ali and Marion Munro

# Draft Murton Village Green Management Plan

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## **Background.**

This plan has been prepared following a number of representations to the Parish Council concerning the village greens in Murton. At the parish meeting in May 2014 it was agreed that Murton residents should be consulted concerning the maintenance of the village greens in Murton, and a plan would be prepared. The purpose of this plan is to ensure that responsibilities and agreed actions are clear, and that there is a framework for ongoing monitoring to ensure the greens are used and maintained in line with the legal framework that exists for their protection, and with the wishes of residents.

## **The Greens**

This plan is primarily concerned with two areas of green known as the upper green and the middle green. Further areas of green were deemed to be in a satisfactory state, and not to lend themselves to any changes or enhancements.

The upper green is a large area of which a part has been mown regularly to provide an area suitable for children to play, and to provide a mown path to a seat overlooking the fell. The play area is well used, and it is agreed that it should be maintained. The rest of the area is grassland, and several residents have expressed an interest in improving the diversity of wild flowers in this grass; this will require an annual cut.

The middle green is bounded by houses and the beck. At the time of inspection the green, which was not mown was very overgrown and residents were agreed on the desirability of improving the appearance and amenity value of this area.

## **Rights and Responsibilities**

### **The Parish Council**

The Parish Council (PC) is the registered owner of all the village greens in the parish. The PC is therefore responsible for ensuring that the greens are used and managed in accordance with the statutory framework that exists for their protection.

The PC as the representative of the residents is also responsible for ensuring as far as possible that the wishes of the residents in respect of enhancing the amenity value of the green and maintaining the greens can be realised.

The PC will consult with Commoners, to ensure that their rights in respect of the village greens throughout the parish are respected.

The PC will meet the residents annually to look at the greens with them and discuss any issues in respect of maintenance.

The PC will offer any help and advice that is wanted, and will welcome any ideas for improving the greens.

### **Murton residents**

Residents have agreed on a voluntary basis to maintain various areas of the green:

Alan and Eileen Ormrod have for some time voluntarily cut the upper green play area. This is much appreciated by the PC and all residents; if help is needed at any time with this others may agree to provide support.

A group of residents have agreed between themselves to cut and maintain the middle green. Again the PC is very appreciative of their efforts.

Residents should consult the PC in respect of any planned changes to any of the greens. In particular residents will not erect any structure or plant any trees or shrubs on the greens without consultation with the PC.

Residents should consult the PC in respect of any planned driveway across or parking area on a village green even if in connection with a successful planning application.

### **The Commoners**

The commoners have a right to be consulted in any matter that may affect their rights to graze livestock on the greens and pass livestock across the greens.

Prepared by Murton Parish Council at the request of residents.

July 2014

Please send any comments to the Parish Council via June in the normal way.

Email: [clerk@murton.org.uk](mailto:clerk@murton.org.uk) or phone 52851

## Phileas Foggy goes to **Russia**. —Mr & Mrs Foggy are at it again

In June Mr Foggy booked a Moscow and St. Petersburg trip with Riviera Travel. This was the easy bit. He then had to complete the Russian Visa Application Form which took him two days to complete, cost nearly £100 for each visa and involved sending both their passports to the Embassy. The Foggys were relieved when the passports were returned a week later. Moscow was more affluent, cleaner and westernised than they had thought. Also everyone seemed to have a job. Red Square and Lenin's tomb seemed much smaller than they had expected.

The Kremlin is a large walled city with five palaces, four cathedrals, President Putin's flat and many government buildings.

Later they walked past KGB Headquarters in Lubyanka Square. Foggy thought he saw Rosa Klebb. In the evening they called in a supermarket to buy some drinks but a stern lady cashier shouted NYET! Apparently alcohol cannot now be bought in shops after 10.00 pm in Russia. This measure is to reduce alcoholism!

The party were given a tour of the Moscow underground railway with its marble lined stations, elegant candelabra and striking socialist murals. Then they boarded the Sapsan high speed train (just like Virgin trains including the smelly loos) for the four hour journey to St Petersburg. The countryside was flat, with millions of trees and occasional lakes.

In St Petersburg they were given a guided tour of the Hermitage Museum which is one of the biggest museums

in the world. Large numbers of tourist parties thronged round the museum in a rather disorganised way. Fortunately Foggy's party had been given radio headsets so they could hear the guide and keep up with the frantic pace. The hermitage reputedly contains 200 rooms of paintings and three million artefacts. The Foggys were



amazed that all these treasures had survived the Russian Revolution and Two World Wars. Apparently many items were shipped to Siberia.

On the way back to the hotel, Foggy was grabbed round the waist by a young lady. He recalled the security advice

about travelling in communist countries. Was this the "honey trap" he had been warned about? No, it was a group of young Russian ladies dressed in sailor's uniforms out on a "Hen Night" looking for fun.

The next day the party were taken to the Peterhof Palace which had been almost completely destroyed in the war but subsequently rebuilt by the communists. The gardens are very impressive with lots of fountains and waterfalls.

They also saw the warship Aurora. In 1917 a shot from her foremost gun signalled the assault on the Winter Palace and the start of the Revolution.

The Foggys had been a bit apprehensive about visiting Russia but

they felt safe there at all times. Knowledge of the Cyrillic alphabet is useful. The advantage of an organised tour is that much more can be seen in the time available.

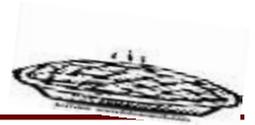
Queues are avoided by pre-arranged bookings and the coach can drop the party off and pick them up close to each venue.



**До свидания. (Do Svedanya = Good-bye).**

# Mrs Pinafore's Cookery Corner

Following the success of recent recipes, Mrs Pinafore has agreed to write a regular column



This recipe comes from an unlikely source – Mr Pinafore! To be honest, it's not his but he did go on a course once and we enjoyed this lots for a while afterwards – maybe he'll do it again one day...

You can use any seasonal soft fruit but don't try blueberries, there's something in them that goes a very muddy grey when mixed in with the rest of the ingredients – it tastes OK but looks awful!

Iced terrine has a consistency somewhere between ice cream and thickish custard so it's easy to scoop but melts very quickly, there's no need to get this out of the freezer to warm a little before serving.

## *Mr P's Iced hazelnut nougat terrine with raspberries*

### Ingredients

For the praline

75 ml water  
75 g caster sugar  
75 g hazelnuts, roasted and skinned

For the meringue

225 ml double cream  
3 egg whites  
100 g caster sugar  
500 g raspberries  
Lemon juice  
Icing sugar

### Method

For the praline

Set aside a baking tray lightly oiled or covered with baking parchment.

Place the water and 75 g caster sugar in a thick bottomed pan. Heat and stir until the sugar is dissolved then boil until you see a golden caramel colour. This can happen very quickly and it can go from golden to burnt in about 30 seconds so watch over it!

Remove from the heat, stir in the hazelnuts and quickly pour onto your baking tray. Leave to cool then crush with a rolling pin or in a blender till you have a coarse crunchy nutty mix.

For the meringue

Set aside a loaf tin or deep baking tray lined with cling film.

Whisk the cream until firm, still just pourable, and pop in the fridge.

Whisk the egg whites until you get soft peaks then slowly add the 75 g caster sugar until you have a very thick meringue.

Fold together the meringue, cream and praline and scoop into the lined tin. Place in the freezer for a couple of hours at least, best overnight.

Keep a few raspberries aside to decorate, blend the rest with icing sugar and lemon juice to taste. Pass through a sieve and keep cool in the fridge.

To serve slice the terrine onto plates, drizzle with the raspberry sauce, pop a few berries on top and enjoy.

As ever, please send any of your favourite recipes that you'd like to share to the editor. Happy cooking!

## What's on at the Institute—not much!

Saturday September 27th, 10.00-12.00—**Coffee and Craic**

In aid of Institute funds

Saturday September 27—**Film Night, Oh brother, where art thou?**

**Friday 3rd October—closing party! Details on notice boards nearer the time**

Err, that's it....

Work on the new institute is due to start on October 6th and is likely to take about eight or nine months to complete. The Institute committee is committed to carrying on a full programme of events using alternative venues (eg the Church or Golf Club) Regular users will know through their organisers where your activity will carry on during the closed period. Watch this space for the calendar of events appearing as normal.

## With thanks to

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The Villager is sponsored by the Parish Council.  
The Villager would not happen without your help and support and all donations, items and anecdotes are really welcome - especially if they have a photo attached. A big thank you to this month's contributors not acknowledged elsewhere: Gabriel Reid, Alan

Ormrod, John and Carolyn Sykes, Richard & Anne King, Chris Bulloch, Tina Wragg & Jules Price. Please keep the ideas flowing and pass through your pictures, news and comments for publication.

**The next edition will be out in December (ish) so all copy for number 58 please by mid November.**

Frank Price, Ivy House, Hilton.

Tel: 54013 PLEASE NOTE the change in email address

[thevillager@murton.org.uk](mailto:thevillager@murton.org.uk)

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

@murtonvillager

## Hospice at Home Carlisle and North Lakeland: Emily's 10 k swimathon

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I would like to take this opportunity to thank all of you who sponsored my daughter, Emily Middleton, when she swam 400 lengths (that's about from here to Culgaith!) of Appleby Pool - in aid of Hospice at Home Carlisle and North Lakeland and in memory of Irving - on May 17th. Some people came along to cheer her on, others adjudicated, others gave. Whatever you did to aid the event, my family and I are very grateful for your support. The swim took exactly 5 hours at a steady pace, with the final length being at a sprint! Emily's aim had been to clear £2,500, but in fact well over £4,000 has been raised, of which at least £600 was donated by you. Thank you so much. Patricia Shuttleworth

## St John's Church

News from Gabriel Reid, Churchwarden



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The Patronal Festival took place on the weekend of the Garden Trail; the church was decorated with flowers inside and out and there was a Service of Evensong on the Sunday evening.

The Harvest Festival will be celebrated on Sunday 12<sup>th</sup> October at 6.30 pm and the service will take the form of Songs of Praise with hymns and readings. There will be a box for donations to the food bank and these can be brought to the service or placed there beforehand.

From November, the service on the second Sunday of the month will revert to the time of 9.15 am. On the fifth Sunday of the month, St John's joins with St Lawrence's for a service at 10.30 am. In August 31<sup>st</sup>, it was at St Lawrence's and on November 30<sup>th</sup>, it will be at St John's.

The repairs to the church have been completed except for the bell tower, which will be repaired shortly. Sally Ridley has kindly offered to repair the pointing of the toilet building.

The proposed new lighting along the path and over the gate is in the planning stage at the moment. We have received another generous donation, for which we are very grateful.

## Climbing in the Alps— Chris Bulloch shares his experiences

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It has always been an ambition of mine to climb Mont Blanc and as I sat by a riverside café in Chamonix, celebrating my 60<sup>th</sup> birthday and gazing at the distant snow covered mountain peaks; I thought it was now or never!

My daughter Rachael and son John were with me, and together with Rachael's boyfriend, Marty, we had all signed up for a mountaineering course in the Alps.

Our first training and altitude acclimatisation climb was an Italian Alp, Gran Paradiso, and we travelled via the Mont Blanc tunnel into Italy to tackle this climb. Gran Paradiso is the highest Italian Alp (13,323 feet) and we spent three days completing this climb, staying at altitude in a mountain hut. On the approach we saw marmots, chamois, ibex, and we walked amongst drifts of alpine flowers. The next day it snowed heavily and during the ascent of Gran Paradiso we had to be alert to the dangers of crevasses, as with poor visibility and snow coverage these can be extremely dangerous.

Our mountain guides had selected Gran Paradiso as a suitable climb to assess our climbing abilities and to see how we responded to being at altitude. One cannot predict how individuals may react to being at altitude, and if affected by acute mountain sickness it can be a serious medical condition. Fortunately we were OK and on our return to Chamonix we were mentally prepared for the ascent of Mont Blanc. This climb is regarded as a lengthy and arduous one, (Mont Blanc is 15,781 feet) but in climbing terms it is not technically difficult. It does however require climbers to have a good level of fitness and determination.

Two members of our climbing course had travelled from America specifically to climb Mont Blanc. Both were trained U.S. Marines, one serving, one retired. Unfortunately the retired Marine was informed by our mountain guides his fitness level and pace of climbing was not good enough to tackle Mont Blanc. For a realistic chance of reaching the summit, in addition to the obvious need for good weather, there is a requirement to be able to climb on snow, rock, and ice at a good pace for at least fourteen hours, from mountain hut to summit and back to mountain hut. Climbers start early when the air temperature is low with the aim of tackling avalanche prone

sections of the climb before the snow and ice becomes less stable as the day warms up. We witnessed avalanches from the Tête Rousse hut during the afternoon of the first day of our ascent and appreciated the wisdom of our mountain guides.

We departed our mountain hut at 4.30 am with packed rucksacks and equipped with ice axes, crampons, helmets and head torches. We crossed a couloir which is notorious for avalanche and rock falls, and climbed a rocky arête leading to the Goûter hut and then onto the snow slopes and ridges leading to the distant summit. An alpine guide on Mont Blanc usually just guides a maximum of two climbers, all of which are roped together. At the time of writing this account there have been twenty deaths on the Mont Blanc range this climbing season, two of which were experienced mountain guides.



We were fortunate. The weather was good, the air temperature was low, and there was no wind. Strong winds make the ascent of Mont Blanc very dangerous as one climbs steep exposed snow ridges which can be treacherous in windy conditions. After about seven hours climbing, we all successfully sum-

mitted Mont Blanc. Visibility was good, the panoramic views were fantastic, and we all felt very privileged to be on top of the highest mountain in Western Europe.

Descending a mountain is often the most dangerous part, for it is easy to trip and fall when using crampons. However we all managed to safely return to the Tête Rousse hut and the following day completed our descent to Chamonix.

It had been an incredible experience, made all the more memorable by being able to tackle these alpine climbs with my family.

# WOW what a wonderful weekend

Our regular column from Tina Wragg reporting on the Garden Trail weekend



The sun shone, the bees hummed and beautiful, colourful flowers stood proud in borders, baskets and pots waiting to be admired by all the curious visitors who enjoyed the first ever Murton, Hilton and Brackenber Garden trail.

Saturday June 21st and Sunday 22nd was a weekend to remember.

More than 175 visitors walked around our Fellside community, fascinated by the 28 gardens that were included in the trail, some over the wall, some walk-around. The enormous variety of gardens, both in size and design showed our visitors what could be created at 800 ft above sea level, subject to cruel frosts and the dastardly Helm wind. There were courtyard gardens, old fashioned cottage gardens, sculptured lawns and sweeping herbaceous borders, wildlife ponds and woodland valleys, wildflower meadows and fruit laden orchards, raised vegetable beds and overflowing greenhouses, colourful pots and unusual hanging baskets, in fact the comment most heard from our visitors was "Help, there is so much to see, and not enough time". Some visitors came on both days so they could see all the wonderful gardens.

CONGRATULATIONS! to every one who helped make this weekend so successful. To the tidy up the villages folk, the scone makers, the refreshment servers, the Trail sellers, the individual Garden hosts, the

transport volunteers, the village co-ordinators, the trail compiler, the children's trail designer and to all the local visitors whose curiosity was satisfied when they had the chance to visit neighbours gardens. £590 was raised for Murton Institute funds, to help with refurbishing the new building.

We are lucky to have a photographic record of all the magnificent gardens, as Joanne Crone from Murton photographic club whizzed around the gardens taking some fabulous photos that she has turned into cards and framed images. These can be viewed and purchased via Joanne's website: [joanne@fusionphotoltd.co.uk](mailto:joanne@fusionphotoltd.co.uk).

The feedback from garden hosts and visitors has been very, very positive. We were blessed with glorious summer weather. Some folk have said that their gardens look better in the spring, others that their garden is better in July, so..... if there was another trail in a few years time some discussion would need to take place about time of year, extending the length of time for the Trail and perhaps offering morning coffee and light lunches as well as afternoon tea at our new Institute. Food for Thought!!

This event proved that there is the most incredible community spirit in Murton, Hilton and Brackenber. Villagers were so generous with their time and support. I am very proud to live in such a beautiful place.

## In Memoriam

By now it will be generally known that a booklet has been printed that gives the service details of those who are commemorated on the War Memorial in Murton cemetery - to coincide with the centenary of the outbreak of World War I. There is also information about the regiments, the medals and the memorial itself. The Parish Council has sponsored its publication and all proceeds from its sale - the cost is £5 - will be passed to the military charity *Walking With The Wounded*. One of the fund raising activities was the successful trek to the South Pole at the end of last year, largely undertaken by disabled members of the armed forces. The charity helps those disabled members of the services, particularly from Afghanistan, to rebuild their lives and return to the workplace.

**A copy is being given to each household where there are children of school age** in the hope that they might read it with interest and learn a little of the times through which their grandparents and great-grandparents lived.

The booklet is available from Alan Ormrod at Rumney Green, Murton. Telephone 51513.

Please call at the house for your copy or ring for local delivery.