

Local village talk, by the village

October 2010 Issue #19

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Lindfield Life



Paul Dudman
Early morning at Lindfield Bridge
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for details: www.lindfieldlife.co.uk

Welcome

IS IT ME or are there a lot of spiders about this year? This, coupled with the fact that our boiler has just been serviced, reminds me that winter is not too far away!

But, worry not, our October issue is packed with all sorts of goodness to warm the cockles of your heart!

We start with the outdoors (while we can still get outside!) and a fascinating storyboard of still photos showing a rare Albino squirrel in a Lindfield garden, courtesy of Ben Waggett. Which causes me to ask... is there more of this elsewhere in the village? What wildlife do you see regularly?

If you are going out, then we can certainly furnish you with a pretty comprehensive What's On for Lindfield at the back of the magazine. Perhaps you, like Lucy Cooper, fancy something different? Lucy, in a new series for Lindfield Life, goes in search of fresh experiences – starting with a wine tasting evening – courtesy of Mid Sussex Wine Society. If you want to publicise an event or meeting for November, be sure to email us the details before 8th October so we can add it to the list.

Back inside the home, Caroline Young tempts us with ideas to use up some old 'stock' fruit and veg from our summer store cupboards in Simply Good Food.

With a book review, the Parish Council newsletter, a story from an abattoir, plus tips for making your home even more tempting to buyers by interior designer Jacqui Smith – we've got most bases covered for you! Enjoy October.

David Tingley, Editorial Team

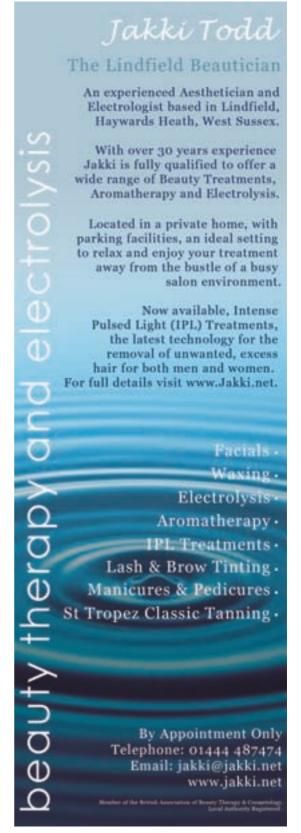
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We'd love to hear from groups, organisations and individuals about what's happening locally. Include a photo if you can. Email your stories to editor@lindfieldlife.co.uk

A "quacking good time" was had by all!

ON SATURDAY 4TH September members of the public joined St Peter & St James for their first ever "Cruise on the Ouse" event.

The sun shone on this glorious day with mums, dads, grandparents and children alike all hoping that their duck would win the race

Starting at 11am there was a lucky dip and stall for the children to enjoy, while at 12pm the Desperate Hurstwives sang some great party tunes to lighten the mood. A hog roast was also served, keeping many hungry tummies at bay.

Hayley Bradbury, the Hospice's Marketing and Events Fundraiser

said "It was such an enjoyable day, the atmosphere was fun and families had a wonderful time. We would like special thanks to go to Simon and his team at the Anchor in Barcombe for allowing us to work with them in order to run this event. The pub's location made them our first choice for this event and I think that the river and the pub made an excellent setting for the day. They have been

so supportive and accommodating with all our requests".

First place was very kindly donated back to St Peter & St James, while the 2nd place winner will enjoy a meal voucher of £50 from supporters Quench Bar & Kitchen in Burgess Hill and the 3rd place winner will enjoy a shopping spree in M&S with £50 worth of vouchers.

St Peter & St James can confirm that this event raised over £1,000 and is going to run this event again next year.



Flower power needed

THE POPPY APPEAL team will be busy again shortly, arranging and distributing the collection boxes to the usual volunteers. Pauline is always pleased to receive the names of new volunteers for this task. If anyone who is not on her list but is able to spare a little time for this valuable work (just one hour would be a help), please contact her on 01444 482672.

Christmas pitches available

LINDFIELD PRIMARY SCHOOL PTA Christmas shopping evening is taking place on Friday 26th November from 8 – 10pm. If you are interested in having a stall please email Karen Crockford at karencrockford@talktalk.net to book your slot. Pitches are £15 and will be provided on a first come first served basis.

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- Painting inside and out
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- Odd jobs

School gets a taste of the city

BACK IN JULY Blackthorns School Council went to a school in Tower Hamlets called Culloden Primary School. We went there to see the similarities and differences. We found that it was much bigger and we got lost quite a bit! There were approximately 480 children and we have approximately 200. They also have a nursery and a unit for deaf children. The school is in an urban area and there are lots of busy roads and big buildings nearby.

We met the school council and they gave us a tour of the school. We ate lunch in the large school hall and then we played together in the playground. After lunch we split

into two groups and visited three classes to take part in lessons. The classrooms looked similar and the teachers were friendly and nice. Lots of the children spoke English as an additional language and came from Bangladeshi backgrounds.



When we returned to school we led an assembly to the whole school to tell them about our trip. In the Autumn term the children from Culloden school are going to come and visit us. We hope we will make a strong link with our new friends.

19,000ft Personal Best

LINDFIELD RESIDENT Fiona de Caux managed to achieve her goal of reaching the top of Africa's highest mountain, Mount Kilimanjaro, as featured in last month's magazine. Fiona, 55, is aiming to have raised £2,000 for the British Heart Foundation by doing the trek which

she's been planning for the past nine months. "It was the toughest challenge of my life!" she said after returning home last month. "Altitude sickness almost took over, but I did it - so worth while." You can still sponsor Fiona at www.justgiving.com/ Fiona-ClimbKilimanjaroTrek



Prayer walk passes through

A 32 MILE prayer walk came through Lindfield in the small hours of a Saturday morning last month. 'Walking the Land' involved walkers/pray-ers from 14 different Christian churches, in an effort to pray for Mid Sussex as they went. The group, organised by The Point Church in Burgess Hill, even had prayer topics requested by Sussex Police. The 24-hour walk started in Pyecombe and ended in Bolney, with cooked breakfast at 5am in Lindfield.



home front

By Jacqui Smith, interior designer

THE MESSAGE OF 'first impressions count' when marketing your property is hardly a new one. No one wants to spend pots of money before moving, yet there are some things you can do with relatively little expense that really will create the impact you want at viewings.

- A tidy front garden, clean windows and smart front door will fill your buyer with confidence the minute they arrive on your doorstep.
- Investing in a really deep clean is well worth the time or money. Before viewings throw open the windows to ensure that everywhere is well aired and fresh, especially rarely used rooms and teenagers' bedrooms.
- Clearing the clutter not only makes a room feel bigger, it enables viewers to appreciate its true potential. Piles of belongings will also draw attention to a lack of storage space. This is particularly relevant in the hall, so cull the coats! The more floor space you have on show, the more spacious the room feels.
- Make the key spaces work for you and that all rooms are well defined. Kitchens, bathrooms and master bedrooms, when well presented, will sell themselves. If you have spare rooms or dead spaces in the house, identify them as much as possible; turn a spare room into a guest room or an under stairs space into a study area. You may be using the dining room as a spare bedroom but it's important to allow every room to show its original purpose.
- Decorating in neutral colours in key areas will broaden the appeal of your home when it comes to sale. I'm not advocating magnolia everywhere just toning down in key areas.
- Lighting is a great tool. Combine table lamps with softer general lighting to create most ambience and switch them on for viewings.....though be selective. A house ablaze with lighting from all directions could suggest that you are masking a natural light issue. Light switches attract the dirt and buyers will notice grubby switches so make sure that these are added to the cleaning to-do list.
- Since windows are a real focal point in a room, dress your curtains, replace missing hooks, rings etc and keep the sills as clear as possible. Stacking them back well off the window will maximise the light in the room too.
- Finish off any half started DIY jobs. Painful but necessary.
- Make the most of your outside spaces by pruning shrubs, planting pots with seasonal flowers and re-painting the shed if it needs it. When we sold our last house I dug out some photographs of our garden at its Spring/Summer best to show potential purchasers.
- Finally, fresh flowers in the hall or sitting room are to me a must great for viewings and some guilt free floral indulgence for you!

Focus on the Crocus

THE ROTARY CLUB of Haywards Heath are involved in raising money to eradicate Polio worldwide. On Saturday 2nd October they will be part of a national planting of Crocuses.

Haywards Heath Rotary will be planting a river of 60,000 crocuses on Muster Green, Haywards Heath.

We invite you to take part and sponsor a 1 square metre of Ruby Giant Crocuses for £50 in this wonderful lifetime display. Sponsorship contributions go directly to help immunise children in Polio affected countries.

You can do this either as an individual, a group of friends, family, a business or indeed your street/road.

To pledge your support and sponsor a plot click www. itsmagic.org.uk/crocus or email us at <info@itsmagic.org.uk> and volunteer your help planting on the day.

Come and join us for a community day with live music and refreshments.

Let's do it together.





BOOK REVIEW

Men from the Boys

by Tony Parsons

Cauan Wood

Tony Parsons made his name as a reporter for the New Musical Express in the 1970s but in the last decade he has developed a career as a novelist of family-based novels. "Men from the Boys" is the follow up to "Man and Boy" but can be read in its own right without any prior knowledge. This latest novel tells the story of Harry Silver, a radio producer to a somewhat wayward presenter. He is also the father of Pat, a fourteen year old who is beginning to assert himself. The unfolding story shows us the tensions and the confusions that Harry faces as he realises that his son, who had been so dependant on him when his mother had left him, now can begin to think and feel for himself, without seeking reassurance. Harry's chance encounter with an army colleague of his father's called Ken and his Ghurkha friend sees him learning in a way to be a son again, as he is still grieving his own father.

Parsons shows us with great humour and empathy what modern family life can be like. He shows how the children of divorced parents can often be more mature and insightful than their parents. He shows too how the

young and the old can often help those in middle age see things afresh. This is a wonderful, positive read which challenges us to think about the way we treat the

how teenagers are more confused than their parents often understand.

There is warmth about the failings of men, and in part you get the feeling that Parsons wants this book to stimulate men to think about how they talk to each other. It is a joy from first to last page.

If you'd like to have a go at writing a book review, or are part of a reading group and would like to review a book together—do get in touch at editor@lindfieldlife.co.uk





Five reasons why it's better to buy new at 'The Limes'

AS NATIONAL NEW Homes Month gets underway in September, Barratt Southern Counties is highlighting five powerful reasons why buyers who are looking for value for money are better off with a new home at its development at The Limes as opposed to an older property.

Barratt Southern Counties says it has a range of selling points which could help customers from all walks of life buy a brand new home at the Lindfield development.

Top of the list is Barratt's market-leading Five Year Warranty on the fixtures and fittings in every new home it builds for private sale. This is in addition to the ten year NHBC structural warranty and covers everything from the boiler to the kitchen units and even the driveway.

"Our Five Year Warranty covers just about everything in the home for the first 1,824 days of occupancy so our customers shouldn't have to face any unexpected bills," said Lynnette St Quintin, Sales Director for Barratt Southern Counties.

"We can offer this additional reassurance because we have confidence in the outstanding quality of our new homes at The Limes. Barratt has helped hundreds of thousands of people find the home they want over the years – and we have the highest customer satisfaction level of any major housebuilder."

Five reasons why it's better to buy a new home at The Limes:

- Five Year Warranty no money to spend on the inside of your brand new home thanks to the Barratt Southern Counties guarantee.
- Five-star housebuilder Barratt is the only major housebuilder to have been awarded the maximum five-star rating in the Home Builders Federation customer satisfaction survey for 2010.
- No-strings-attached deals such as the Headstart scheme which has helped thousands of First Time Buyers take that all-important step on the property ladder without the need for a big deposit.

• Top Quality Homes
- Barratt's expertise
at building homes
was on show yet
again in 2010 when
site managers
working for the company
won more NHBC Pride in the Job Quality Awards
than any other housebuilder. This was a record sixth
consecutive year in which Barratt finished ahead of all

 Official: Homebuilder of the Year – Barratt was officially declared Homebuilder of the Year at the 2010 Daily Telegraph British Homes Awards.

The Limes is a stylish new development in Lindfield which offers homebuyers a traditional range of new homes with a modern twist. Located just off Newton Road, the development will provide 120 attractive properties set in an

its competitors.



attractive wooded area, ranging from one and two bedroom apartments to four bedroom detached family homes, where prices will start from £201,995. For further details about purchasing a property at The Limes please contact 01483 306480 or visit www.barratthomes.co.uk.



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At work in the village

By Michael Bradley

THE HEAT FROM the Lindfield Blacksmith's forge is overwhelming and I can see why the art of blacksmithing was attributed to the Greek god Hephaestus (or Vulcan if you prefer Roman mythology) - a supremely skilled artisan whose forge was a volcano, he constructed most of the weapons of the gods, and was himself the god of fire and metalworking. And the tribute to the art doesn't stop there, as the skill of blacksmithing stems back deep into our past, with a prominent role in the development of both Celtic and Anglo-Saxon cultures. In many ways the skill hasn't changed much over the centuries as Richard Bradshaw, the Lindfield Blacksmith, explains:

"I practise the traditional style of blacksmithing and the art stretches back about 3,500 years — more modern or contemporary styles are now popular using certain 'new' techniques - but I simply create my designs (or the designs of my clients) using the age-old ways passed down from master to apprentice."

To become an apprentice can be difficult as the job application is still the same as days gone by – find a Blacksmith who wants to take on an apprentice, work the metal and try to catch the Blacksmith's eye with your technique. Richard himself took six months to find someone who would train him and there were considerably more Blacksmiths then – there are now around 18 in Sussex. From there you would then train for three to four years and then set up your own forge and take on your own apprentice if need be – in Richard's case, Joe.

I was under the impression that Blacksmiths dealt mainly with replacing horseshoes – maybe a result of automation in the last century, when more Blacksmiths augmented their incomes by taking in work shoeing horses (a shoer-of-horses is historically known as a Farrier) but the breadth of Richard's work includes gates, railings, wineracks, fireguards, lanterns, gazebos and of course repairs.

In terms of marketing his business, again the traditional techniques come to the fore – as word of mouth generates nearly all of Richard's work.

"I don't have a website as the majority of my business is



recommendations from other customers – which does make starting off your business hard work but the rewards are there."

As a result, Richard has done a lot of work in Lindfield and the surrounding area over the past 15 years – he was involved in the Lindfield Arts Festival this year and most of the lanterns, bins and gates in Lindfield High Street are by his hand.

It is without question that Richard is a master of what he does - within five minutes he has created a beautiful metal leaf to show me the art in practice. His work hasn't gone unnoticed - winning Best of Show and 1st place in two categories at the Worshipful Company of Blacksmiths Cup Ardingly 2010 (Joe came second!!!) and more recently at the Edenbridge and Oxted Agricultural show in August, What is of particular interest to me, from a business point of view, is in this modern age the more traditional techniques are still flourishing. From a marketing point of view this is key. Websites, email and advertising without doubt help businesses grow - but always understand your business and the route to market. In Richard's case he has an established business and knows that excellent work will be rewarded with more business through word of mouth. Simply, always remember that a good product or

skill is fundamental – without it, success will be hard, no matter how you dress it up.

For more about Richard, Joe and the Lindfield Blacksmith please call 01444 484057.



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Good 4 (you)

By Christian Bates, Osteopath

LOW BLOOD SUGAR, or hypoglycaemia, is the opposite of the better known diabetes where the sugar in the blood remains too high. I would say that low blood sugar is fast becoming one of the most common problems I am seeing in clinic at The Perrymount. The symptoms are so wide ranging, from feeling vaguely unwell to shaking, dizziness, weakness, anxiety and general fatigue and tiredness. The clue to whether the symptoms are blood sugar related are that they may be related to meals. If you have these symptoms it might be that you notice they present themselves if you have gone too long without food. Many people realize this is the case and so will snack to keep their blood sugar up. However, I think this can be the start of a downward spiral as the snacks are usually sugary like chocolate bars or a stimulant like coffee which gives you the feel-good "up". Yes, the sugar will get the levels raised in the blood, actually too high, making you feel better but the body has to compensate and bring the sugar down again into reasonable levels. If a dip happens again then you will feel like eating sugar once more and so your blood sugar levels yo-yo up and down.

The two most common causes I see for this yo-yo-ing of blood sugar is eating the wrong foods at meal times and as snacks and also from stress causing adrenal fatigue. Let's briefly look at the latter first. The adrenal glands produce the hormones for the fight or flight response, basically they produce them when we are under stress. If we are under long term or lots of stress then the adrenals can tire or fatigue and not produce enough of these hormones, producing the main symptom of tiredness. The adrenals can also be responsible for hypoglycaemia as these same hormones keep our blood sugar from going too low, so if the adrenals are fatigued they can't work hard enough to keep the blood sugar up. Basically this is the opposite of insulin, which you have probably heard of.

More fundamental than this is the consumption of wrong foods, and those that make our blood sugar rise quickly and then fall quickly are the culprits. The worst for this will be sugars in snack foods like chocolate, cakes, sweets etc. If we are looking at main meals then the foods that are most problematic are the high carbohydrate foods such as bread and pasta. I should also point out that some vegetables can cause these blood sugar fluctuations and they are the tubers or underground, starchy vegetables, like potatoes, sweet potatoes, carrot, turnip etc. Fruits are also high sugar foods. If you think you do have blood sugar problems you will really need to be careful of all of these foods and judge just how much you can have of them before getting symptoms of low blood sugar between meals.

This is only a brief insight into a very common problem and gives you the basics about the foods you should avoid that cause the yo-yo-ing of blood sugar.

Odd character caught on camera!

BEN WAGGETT, 15, managed to capture this albino squirrel on a video camera, when he saw it in his garden. Have you spotted any unusual wildlife around your area? Perhaps you have a regular 'wild' visitor to your garden. Let us know, you can email us at <editor@lindfieldlife.co.uk>.













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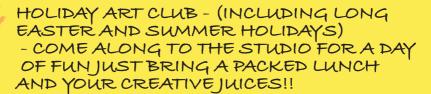




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When Lucy went...

wine tasting

In the first of a new series, freelance journalist Lucy Cooper goes in search of new experiences in Lindfield.

By Lucy Cooper

CONFUSED BY WORDS like 'bouquet' and 'fullbodied,' I was nervous about going to my first ever wine tasting. Surely everyone would be wine experts and a twenty year old would be very out of place....

But I couldn't have hoped for a warmer welcome! As soon as I stepped through the doors of the King Edward Hall I was greeted by members of the Mid Sussex Wine Society, eager to introduce themselves and put me at ease. Chairman Angela Seward was busy setting up tables. "Just take a seat and I'll be over in a minute," she called. "We're so pleased you've come to write about us - the members will be delighted and, I hope, on their best behaviour!!"

It was easy to tell that I was a new member - everyone else arrived with wine bottles, glasses and nibbles in hand ready to start the evening! Fortunately for me, my fellow wine tasters were more than happy to share and within minutes I was handed a glass of wine and some cheese biscuits!

The club has around 48 members and nearly all of them arrived for the monthly gathering, sitting at tables around the edge of the room - rather like a school classroom!

We were introduced



to Andrew Harris (pictured right, inset), Wine Manager at Harveys, Lewes. He had enjoyed a visit to Chile earlier on in the year and had brought along 6 of the best wines he had discovered during his trip. They ranged from a very reasonable £4.99 up to £12.50 for the Cool Coast Sauvignon, the Casa Silva vineyard's first attempt at a quality Sauvignon Blanc.

He explained that there are three regions where wine is produced and each has a very different climate. The wines he had chosen were from each region and illustrated how Chile is developing as a winemaking country and, in his opinion, is set to rival more established

countries like France and Australia.

A sample of the first wine was poured for everyone, Vistamar Sauvignon Blanc Brisa, produced in the central valley of Chile. Andrew gave us a few minutes to talk amongst ourselves, discussing our thoughts, and it seemed we all agreed it was a lovely wine. I wasn't sure what was good about it but I liked it! And for less than a fiver, it was a favourite of mine from the

As a professional wine taster and buyer, Andrew told us he can taste up to 100 wines a day - which caused quite a stir in the room! I asked him why he thinks wine tasting is so popular. He told me: "Because so many people really appreciate a fine wine and they enjoy learning about flavours from around

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the world. Also, so many people have a glass of wine with a meal, they come to learn about which characteristics complement which foods."

It was clear that some members knew more than others about wine! Some were keen to find out more, asking probing questions about the bouquet and the crisp, fruity tones, while others made rather more light-hearted comments such as: "Well I can certainly taste the nettles!"

Barry, who has been a member of the club for several years, told me; "After a time, you can tell if you're going to like a wine from simply smelling it."

We all tasted the first three wines- two whites and a red. Along with everyone else I was sniffing and sipping the wine. It wasn't until the talk reached an interval when I could ask Andrew for a few tips without looking silly in front of the others!

He asked me what I thought the wine tasted like and, being honest, I said "Like a dry white wine."

He said to me: "You're probably not really tasting it or really getting those flavours on your taste buds."

Pouring me another glass, he explained that I should swish the wine around my mouth before swallowing it. And so I did, and I really did notice the difference.

"A sign of a good wine is one with a flavour that really sticks around. That's also why it's so great for accompanying a meal. A rubbish wine will just disappear down your throat with no after-taste" he said.

After the break we tasted another two red wines, one of which was a 'Gran Reserve.' Up until then my favourite had been the first and cheapest wine but then Andrew produced what, for me, was his 'pièce de résistence'-Vistamar Moscatel, a fantastic dessert wine.

Of course there were things that I didn't understand. At one point somebody said: "This is not an apologetic wine." That had me pretty much stumped!

I also learned a lot about Chile as a country and a wine-maker. I learned that the wine knowledge is very un-developed and experienced wine buyers are sometimes reluctant to purchase as it's a bit of a risk for such an unknown. But Andrew certainly seemed very excited about Chilean wines for the future- "If this is what they're producing now, with limited knowledge, there's some outstanding wines to come in the future!"

The Wine Society welcomes all new members and the cost of a wine-tasting evening is just £5 for non-members (less than a bottle of good wine).

In my opinion, if you go along with a bottle, some nibbles and a smile on your face you'll be sure to have a fun evening and meet some great characters.



"The club is very social and we try to hold lots of fundraising events such as our upcoming dance in the King Edward Hall, with live music courtesy of popular band 'Music Box.' It's already sold out!"

Other events include skittles evenings, trips to vineyards and wine tasting mini-breaks abroad.

The society meets every first Tuesday of the month at 8pm in The King Edward Hall's Jubilee room.

Contact Angela Seward for more information on 01444 484447.





Walstead Place · Haywards Heath, West Sussex RH16 2QG Care Home with Nursing

Walstead Place is a distinctive period country house set in two and a half acres of beautifully landscaped gardens with stunning views across the Sussex countryside.

The house was originally built in 1852, as a gentleman's country residence with a subsequent sympathetic conversion and extension.

Walstead Place has recently undergone extensive refurbishment providing residents with comfortable, stately surroundings and a relaxing atmosphere.

Dining represents an important part of daily life at Walstead Place with our resident Chef creating extensive menus offering a wide choice of dishes designed to meet individual nutritional requirements. The elegant dining room and restaurant standard cuisine ensures each culinary experience is a real occasion.

Located near to the picturesque village of Lindfield with its post office, shops and pubs, Walstead Place offers its residents the perfect combination of a tranquil living environment and ease of access to local amenities.

Features:

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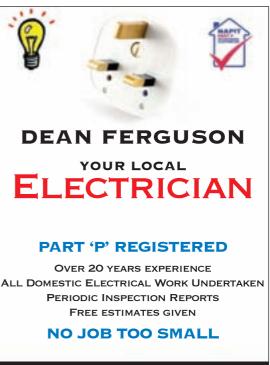


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By Emma Tingley

You don't have to look far to discover that Sussex is home to an incredible number of food producers. In this new series Lindfield Life will be bringing you a taste of what Sussex has to offer and we're delighted to kick off the feature just ten minutes away from the High Street. High Weald Dairy, a stone's throw away on the outskirts of Horsted Keynes, is an award-wining cheese producer that is internationally renown for its superb cheeses. And with British Cheese Week running from 29th September to 4th October, what better way to tickle your taste buds!

Mark and Sarah Hardy, along with Guy (Mark's father). started the dairy in 1986 after Mark had developed an interest in cheese making whilst at agricultural college. As part of a project he spent some time in Cyprus learning how to make halloumi, a Mediterranean cheese made from sheep's milk. It was this experience that sparked a passion for cheese making and was the beginning of High Weald Dairy.

Now based at their organic farm in Horsted Keynes, much of the organic cow's milk used in the dairy only travels the distance across the vard before it is turned into cheese. But it is not just cow's milk that the Hardy's use, many of their award-winning cheeses are made from sheep and goat's milk and they produce a range of hard, soft and smoked cheeses in a dairy that was originally the farm's grain store. The three master cheese makers, Michael, Colin and Mark himself, are all experts. Michael has been making cheese all over the world for fifty years and is responsible for many of the recipes. Colin, a chef by training, loves the combination of art and science

required to produce the cheese and Mark's holidays usually include some cheese-related learning experience! A small but dedicated team, who help make the cheese, package and transport it, supports them.

So, for those like me who don't know how cheese is made - here is a whistle stop tour of the dairy! When the milk arrives it is pasteurised before cultures are added that turn the milk lactose into lactic acid. This only takes about an hour. A vegetable rennet is then added to coagulate the milk and this means that all the cheeses made by High Weald are suitable for vegetarians. The coagulated milk is then cut into cubes and its temperature is raised over the next 2-3 hours from 32C to 40C. Once the acidity has been checked it is poured on to a large metal table as curds and whey. The whey is drained off and the curds mass together. The next stage involves cutting and stacking the curd into blocks, known as cheddaring, to get the bacteria going. The blocks are then milled into small walnut sized pieces and salt is added to stop the bacteria, act as a preservative and develop flavour. The cheese is then pressed overnight and stored in a moist environment (so it doesn't crack) to mature. So from milk at 7am to cheese by 4pm - that's an impressive day's work.

I was fortunate enough to have the real tour with Sarah. So after donning the necessary factory wear, we entered the spotlessly clean dairy. With the curds on the table, we ascended the steps to view the huge vat in which the cultures are stirred into the milk. As it was the end of



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the day it wasn't in use. Sarah tells me that the current equipment has been in use for about 7 years but it looked brand new. I wished my pans looked that good! Next to the dairy is a small shed-like building where the cheese is smoked over local oak chips. The building in which the cheese is stored to mature was incredible – floor to ceiling shelves stacked with the most delicious looking rounds of cheese. From here it is then packaged and sent out, where it is enjoyed by cheese lovers all over the UK.

The final cheese is the result of many different factors. A dry summer leads to the animals grazing on pastures that are low in energy, leading to lower protein levels in the milk, which can make it more difficult to make a consistent cheese. The soft sheep's milk cheese, Sussex Slipcote, can be made and sold within a week but the Duddleswell, also made from sheep milk, is matured for at least three months before it is ready. These cheeses are often suitable for those who cannot tolerate cow's milk and are on a dairy free diet, as the milk is naturally homogenised and more easily digested.

High Weald Dairy has become so well known in the industry for its hand-made cheeses, that last year they were visited by Gordon Ramsay and 'The F Word' film crew

as he wanted to learn from Mark how to make Halloumi. At the prestigious International Cheese Awards in July, six of the eight

cheeses that they entered won awards, with Sister Sarah winning a Gold and Best in Class. While last autumn Saint Giles gained the Best English, Best British and overall 5th best in the World, at the prestigious World Cheese Awards 2009. And last month Sarah was pictured in the BBC Good Food magazine, promoting British Cheese Week. It's all happening right here on our doorstep.

So if you want to try a High Weald cheese and enjoy the best of Sussex, then pop along to Glyn Thomas's butchers on the High Street, or Clough's on Sunte Avenue. And for lunch I'm having St Giles – absolutely delicious!



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Rewarding roles available

WEST SUSSEX COUNTY COUNCIL has vacancies for men and women who value the future of children and want a career that combines paid work with family life.

The job title is: Foster Carer.

Put simply the County Council is asking people to look at the skills and qualities they have that could make them great modern foster carers.

This reflects the main message of Foster Care Fortnight earlier this year: 'Do you have the skills to foster!'

But, West Sussex is so short of foster carers that the County Council is launching a major new recruitment campaign.

Foster care has changed dramatically over the last 30 years. Today fostering is a career – one that combines family life with a skilled profession.

Foster carers are needed throughout West Sussex to provide children with safe and caring homes while they are unable to live with their own families.

Children and young people come into care for a number of reasons. It can be because their parents are experiencing difficulties or because a child has been neglected or abused. For some young people who have a disability the caring is shared with their parents to give them support. The role of a foster carer is so important in helping these children feel safe, wanted, secure and settled when they are away from their family.

A foster carer can also help a child or young person to develop their skills and confidence, to rebuild their lives and fulfil their potential.

West Sussex County Council's foster carers come from a wide variety of different backgrounds, ethnicity, ages and experience.

But what they do have in common is the patience, resilience, space, time, and energy to meet the needs of children in their care – be it for a few days, weeks, months or longer.

If you think you've got what it takes to foster and would like more information please call 01403 229333 or visit www. westsussex.gov. uk/fostering



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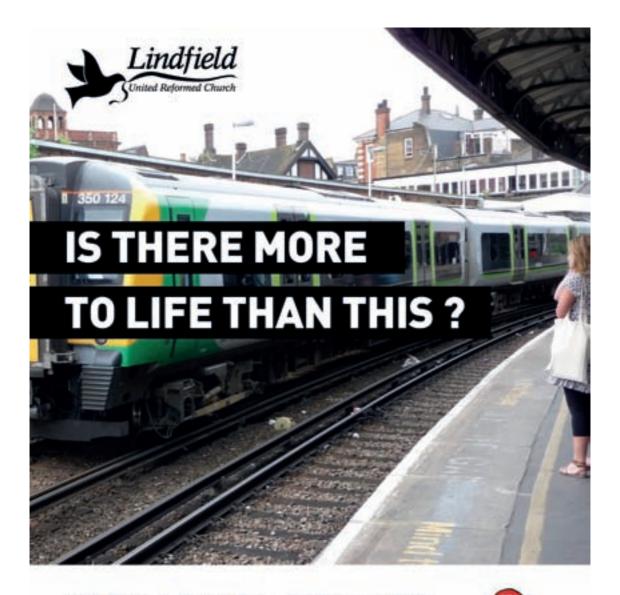
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The Boys' Brigade

By Geoffrey Cocksedge

THE LINDFIELD Boys' Brigade held its annual display and inspection earlier this year at the United Reformed Church. Derek Hinton, President of the Brighton BB, was Guest of Honour and presented boys with their awards. Among the awards were President's Badges – the Brigade's second highest award – and Bronze Duke of Edinburgh's Awards to Lance Corporals Alexander Pippard and Matthew Dew.

The Lindfield Boys' Brigade continues to run a wide programme of activities, including camping, sport, and drumming. It emphasises good quality youth work, within a well organised framework. Although connected closely with the church, it welcomes boys of other faiths or none. Although it has started to grow in boy numbers over the last two years, its main need is for adult workers and would welcome volunteers, men or women, who can sincerely support its Christian ethos.

The Boys' Brigade is for Boys from 5 to 18, divided into appropriate age groups. If anyone is interested in supporting the Brigade, or enquiring about membership for their son, please contact (01444) 474007, or geoffrey. c100@hotmail.co.uk, or just come along on Monday evenings, when meetings are held.

Poetry Corner...

By Chris Comber

Loves Labours Lost or The reluctant gardener/ URC Organist!

He stands serene among the flowers, He stands for hours, and hours and hours No spade or hoe is safe with him The seeds prospects are pretty grim

Peas and beans he cannot master His runner beans are a disaster Fruit trees wither and slowly die Broad beans vanish 'neath black fly

Slugs and leatherjackets feed On banks of lush and healthy weed

Cabbages and onions rot This is indeed a sorry plot

Why then keep this gardener from hell?

He plays the organ rather well!!

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Pig in a poke

By Paul Burris

WORKING AT AN abattoir was not my first choice of career. Indeed I had, at eighteen years of age, deluded aspirations of theatrical adulation, guitar rock god, Olympic gold etc. OK you've sussed me, anything to get girls. However, there was I in 1972 a weedy spotty angst-drenched teenager up to my eyes in offal and in the company of giants of men wielding bloodied knives, chain saws and operating, with chilling efficiency, an electrical device akin to a pair of stunning stereo headphones. I can assure you the latter did not impart soothing music to its hapless unwilling audience but it was the herald of their 'not so grand' finale.

Why, may you ask, was this callow youth engaged in such a charnel challenge, well?

My Father's axiom was dangerously simple. His view was that if you 'could not do it yourself it was not worth doing' (although he may have taken a different view on the subject from the window of his care home in his last year) and therefore I should have to learn the 'not so fluffy' side of life and jolly well get on with it. I did and so found myself painfully employed (yes, that's correct) at a slaughterhouse, performing tasks that only other people did, and preferably elsewhere.

Pigs are very clever, they know stuff, they look straight through you, they know what's what and what's about to happen, they bite, really hard, and they get their own back on you even after their demise. I think I might feel the same, positions juxtaposed, however I was about to learn some more humility.

Languishing rusting and aimlessly in the abattoir's yard was a Ford Anglia Van circa 1960, the asymmetrical coachwork beautifully finished in hand-brushed puce, sporting tyres you could see your face in, and daubed in yellow on the rear doors 'Thunderbird 3'. The owner of the establishment loomed large, (indeed not unlike the north face of the Eiger on a particularly big and threatening day), 'ere's' the keys boy, don't scratch it' said the mountain. That's not quite how he couched it but I'm not sure how to spell some of his more colourful adjectives.

My mission was to transport five deceased pigs, needed urgently, to a Butchers in the next town. A Ford Anglia Van circa 1960 is not a large vehicle, so four carcasses only could be stowed in the back, leaving the largest rigored beast to accompany me up front in the passenger seat. The enormous pig was placed in a sitting position with its front trotters caressing the dashboard and its shout firmly squished up against the windscreen, its open eyes transfixed on the open road ahead as if excited by the prospect of the journey, a sort of 'see this world and the next'.

The engine wheezed into life, and with no further ado but a ballistic backfire, Peregrin (yes) and I gunned it out onto the highway looking for adventure. OK, I know!

The cool Ford Anglia Van Circa 1960 loped into its stride, '0 to 60 eventually' sums up the under-bonnet stuff, but we were travelling and I was rather enjoying the envious and admiring looks I was getting from fellow motorists. I lit a cigarette but refrained from offering one to Peregrin on health grounds. It began to rain, it rained harder and harder still. I switched on the vacuum operated wipers, one of which parted company with its spigot and arced away into the maelstrom. It was the driver's side. Peregrin's wiper was still functioning but thanks to British engineering expertise the vacuum system ensured that the faster you drove the slower the wiper moved - brilliant! Also, nowhere in your car handbook does it tell you that transporting a cold, damp, dead pig will cause one's windscreen to mist up, or that the Ford Anglia Van circa 1960 does not have a heater to demist aforementioned screen.

We ploughed on, regardless of the fact I could not see out, or that the van appeared to be stuttering and losing power, as if it was going to stop. It did and Peregrin was beginning to smell.

The van had obviously either taken on an affinity with Peregrin, or its electrical bits had taken a dislike to being immersed in the lake of puddle I had just tsunamied.

I settled myself down in my seat (Peregrin was already settled) and waited for a miracle, when in the wing mirror I noticed a strange crepuscular glow of light. UFO, St. Elmo's fire, Peregrin's ascension? The light was blue, it was flashing, there was a loud tap on my window, I wound it down, guess who?

"Good afternoon Officer", say I. The Policeman sniffed, "Not for me Sir, or for you I'd say. I am soaked through, your vehicle is illegally parked on a dual carriage way, it is causing an obstruction to the Queen's highway, it is groaningly overweight, it has less tread on its tyres than I have on my boots after 30 years pounding the beat." His disapproving glare fixed first at me and then centred on Peregrin the pig,

"And I don't think much of your girlfriend neither!"

I don't suppose Peregrin was too keen on being mistaken for a girl anyway.





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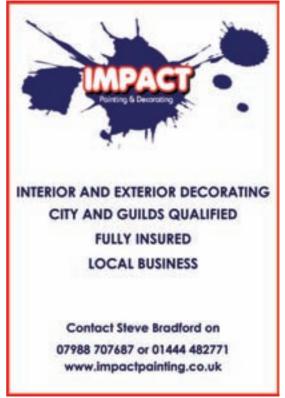
- *is set according to the individual's needs
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Good Food...

By Caroline Young

I STILL HAVE hopes of a warm autumn despite the fact I am writing this (in late August) on a damp and cool day! However, whatever the weather, spend some time in the kitchen and store away the last of the summer fruit and vegetables.

I am not advocating what a recent

television programme suggested - scavenging

suggested – s in the local supermarket waste bins – but just take a look at what you have in the refrigerator or in the garden.



Apples

Even battered and bruised windfalls, both cooking and eating, plus any wizened fruit in the bottom of the fridge or fruit bowl, can be transformed into something delicious. Wash and quarter the apples, cutting out any bad bruises and the cores but do not peel. Put in a pan with water up to half way, bring just to the boil, cover and cook slowly until totally soft. Check you don't need to add a little more water. (You could cook this in the microwave.) Cool then push through a nylon sieve, sweeten to taste, pack in containers or freezer bags, chill then pop in the freezer. Come winter the puree can be transformed into fruit fool (whisk into custard and cream or yogurt), topped with crumble or buttered breadcrumbs and baked or simply served on top of your breakfast cereal.

If any of the apples have red skins you will end up with a delicate pink puree or add a small handful of blackberries or blackcurrants to the cooking fruit for the same result.

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Herbs

Gather in the last of any herbs in the garden (or take advantage of any reduced price offers in the shops) and preserve them in any of these three simple ways.

Herb butters: rinse and dry herbs in a teatowel, then finely chop. Using a flat-bladed palette knife, blend into softened butter together with a little seasalt and freshly milled black pepper. Tip onto clingfilm and shape into a roll, twisting the wrap like a cracker. Chill or freeze. Slice to use. Delicious for jacket potatoes, on top of fish or steaks or even in a sandwich.

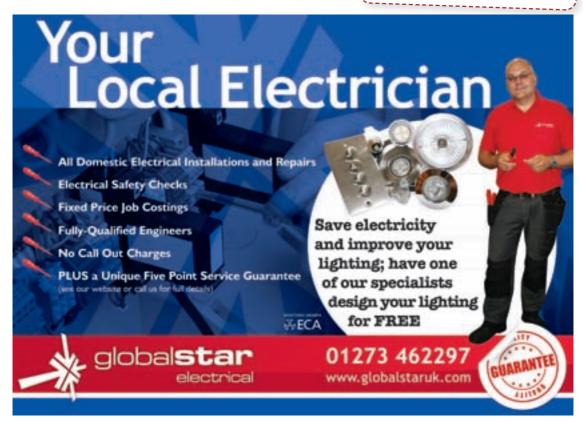
Frozen herbs: prepare the herbs as above then pack into icecube trays. Just cover with water and freeze. When frozen tip out and pack into a freezer bag. Add to hot dishes such as casseroles and soups.

Pesto: traditionally made with basil and pinenuts, pesto is just as delicious made with any herb, any nut or even pumpkin seeds (especially if they are first toasted). Instead of Parmesan cheese try Pecorino or leave the cheese out altogether. Exact quantities are not important and, when making in the processor, only buzz until a rough puree for a more interesting consistency. Spoon into jars, cover the top with a thin film of olive oil and store in the refrigerator or in the freezer. Add a dollop to soups, casseroles or on top of pizzas.

Vegetables

If you have a selection of less than perfect vegetables make them into a vegetable stew, or a sauce or a soup. Start with a good sized onion, thinly sliced, and cook slowly in a well flavoured oil until soft but not brown (this could be in the microwave). Prepare all the vegetables and add those that need a little longer cooking time, such as carrots, parsnips, peppers or potatoes. Cover with a little stock, cover and cook until just soft. Then add softer vegetables such as mushrooms and tomatoes (or use a can of tomatoes) and continue to cook until soft. Season to taste. Suitable for freezing.

Serve as a side vegetable or add a little more stock to make a chunky sauce. For soup, tip into a processor and buzz until smooth. Add more stock or milk to make a soup consistency.



Talk to us!

AS WE HAVE said on many occasions before, Lindfield Life not only informs the good people of Lindfield about what's going on but also tells the stories of those of us in the village too.

There are plenty of ways you can get involved in the magazine. Here's a brief summary:

Write something. Email any suggestions of Village People, new features or some local folklore - or maybe you have already written an article.

Take cover photos. We are always after brilliant photography of our bustling village. Check out the guidance notes on the website: www.lindfieldlife.co.uk. We give a £20 M&S voucher for any images used.

Follow us. On Twitter we are @LindfieldLife, plus we are also on Facebook, search for Lindfield Life. We try to keep everyone up-to-date with local goings-on throughout the month!



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Lindfield Parish Council Newsletter

Lindfield Parish Council Newsletter

Parish Office: 6 Denmans Lane, Lindfield, West Sussex, RH16 2LB Telephone: 01444 484115 Fax: 01444 484918 Email: clerks@lindfieldparishcouncil.gov.uk Web site: www.lindfieldparishcouncil.gov.uk

Christmas Festival Night

Tuesday 7th December



PREPARATIONS FOR CHRISTMAS
Festival Night are already under way.
We've changed the day to Tuesday
this year so that the United
Reformed Church can be made
ready without conflicting with
other room bookings in the hall.

PLEASE NOTE - THE PARISH COUNCIL OFFICE WILL NOT BE OPEN TO THE PUBLIC IN THE AFTERNOON OF TUESDAY

7 DECEMBER as we'll all be busy preparing for the evening

Father Christmas is expected at the United Reformed Church at 6.00 p.m. (a little bit earlier than previous years, for sake of the younger children)

The High Street will be closed from 5.30 - 9.30 p.m., with diversions in place and the festivities will go on from 6.00 p.m. and finish by 9.00 p.m.

We hope plenty of people will take stalls – letters will have gone out to regular stall holders but please contact Pieter Hemsley at the Parish Office if you have not received a letter and would like to book a stall – 01444 484115 clerks@lindfieldparishcouncil.gov.uk. The charge for stalls will be £5 for charities and £10 for commercial stalls and there will be no refunds unless the event is cancelled by the Parish Council.

We would like to remind any organisations thinking about selling beverages containing alcohol that you will need to apply for a Temporary Event Notice from the Safety & Licensing Team at Mid Sussex District Council telephone 01444 477294.

Stall holders will have to bring their own tables and chairs and, as the High Street is pretty dark in places, we suggest bringing some battery operated lighting for their stalls.

HIGH STREET GRASS CUTTING

THANK YOU to all 62 of you who returned the slips in our last newsletter and sent emails and letters telling us your views about bringing forward the first cut of the High Street grass verges, which has always been delayed until the last week in May, to allow the crocus foliage to feed the bulbs. There were some very strongly held views both in favour and against cutting the grass earlier and the result was 46 against and 16 in support of cutting the grass at the beginning of May, if there was a risk of losing the display of croci the following Spring. The Parish Council will be considering this when we review the grass cutting contract early next year.

Meanwhile, the grass is now being cut fortnightly by Haywards Heath Town Council's groundsmen, under contract to the Parish Council. They are using box mowers and collecting the cuttings each time. Despite the dry weather in July, we hope that over time the verges will start to look better cared for.

VILLAGE ORDERLY

THE PARISH COUNCIL is delighted to welcome Paul Frost back to Lindfield as our new Village Orderly. Paul will be employed by the Parish Council on a part time basis and his duties will include litter picking to supplement the service provided by Mid Sussex District Council through their contractors, SERCO. Unfortunately there is a limit to what the Parish Council is permitted to do on the Highway and we regret that he will not be sweeping the road gutters but we believe there is plenty for him to do to make the village look tidier. We have to be careful not to interfere with the SERCO arrangements though, so Paul will be concentrating on areas that are not cleaned frequently by SERCO.



Winter Management Plan

WEST SUSSEX COUNTY COUNCIL has issued a very welcome guidance booklet on preparing a local Winter Management Plan. The experience of last winter has highlighted the importance of co-operation between the various agencies and the value of the Parish Councils' roles within their communities. We are currently looking at what we can do to help the principal authorities with their plan and what we can put in place so that we are in a better position to help ourselves.

It is worth reading the following quotation from the guidance which should dispel fears of litigation: "In a recent letter sent by the Ministry of Justice it stated that 'The prospects of a person who volunteers to clear snow from a pavement being successfully sued for damages by a person who subsequently slips on the cleared area and is injured are very small'. A snow-clearer does have a duty to clear with reasonable care so as not to create a new and worse risk". The guidance goes on to list the do's and don'ts which should be observed:

Do:

- move snow to a porous surface such as a grass verge or garden;
- spread salt/grit evenly and at appropriate rates (see below);
- clear any excess salt or grit once the snow / ice has melted

Don't:

- use water to melt snow and ice if there is a risk it will refreeze;
- move snow to another location where it will create another risk, such as another part of the pavement, road or where people are likely to walk;
- use excessive salt, grit or other materials so as to create a new or worse risk once the snow/ ice has melted.

We are advised that over-salting is damaging to the environment and a waste of a limited resource. The recommended spread rate for hand salting is approximately 20 grams of salt/grit per metre square, which is a surprisingly small amount but apparently all that is needed to be effective.

When our Winter Management Plan has been drawn up it will become part of the Parish Council's Emergency Plan which we are also bringing out shortly and we will be publishing relevant information in due course, including keyholders for the salt bins.

The salt in our bins is provided by West Sussex County Council on the understanding that it is kept for use on the public pavements, not on private property. Last winter one of our bins was broken into and a large quantity of salt was taken, with little evidence of it having been used in the vicinity. If we'd had another period of ice and snow we would not have had enough left to treat the pavements in the High Street, which we tried to keep clear. We have ordered some extra salt bins and WSCC will be filling them in October but they will not refill the bins if they believe the contents are being misappropriated.

We would like to build into our Plan a list of volunteers who can be called on to help clear snow if need be, particularly along the main routes to the shops and the surgery. A number of us from the Parish Council can say with all honesty, when we tried to keep the High Street clear last winter, that this is no mean task - so the more people who can share it the better. If you would like to offer your help with this please give your name, address and telephone number to the Clerks at the Parish Office so that we can co-ordinate our efforts.



Lindfield Parish Council Newsletter

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Parish Office: 6 Denmans Lane, Lindfield, West Sussex, RH16 2LB Telephone: 01444 484115 Fax: 01444 484918 Email: clerks@lindfieldparishcouncil.gov.uk Web site: www.lindfieldparishcouncil.gov.uk

LIME TREE SAPLINGS

THERE HAS BEEN some discussion over the last few months about the hybrid lime saplings that were planted in the High Street by WSCC in 2008, when a proposal was under consideration for a phased replacement of all the trees. That proposal was finally rejected and the existing trees were subsequently pollarded. Views differ about whether the saplings should be left in or taken out - on the one hand, there are strongly held opinions that the mature pollarded limes have a long life expectancy so they should be the only trees in the High Street verges and that the saplings would be detrimental to the health of the older trees and interfere with their growth. On the other hand, there is also a view, supported by professional arboricultural specialists, that in a highway situation the life expectancy is shorter and that young trees should be planted from time to time to ensure a succession of trees in the High Street; if they are regularly pollarded they should not interfere with each others' development. WSCC's arboriculturist has advised that if the saplings are to be moved, this year would be the best time to do this.

We had a site meeting on 7 July with representatives of WSCC and the Lindfield Preservation Society at which the position of each sapling was considered in relation to the other trees. The Parish Council, at the meeting on 26 August, agreed to support the recommendation to remove seven of the young trees which were close to mature ones. Of the three that will remain, the saplings outside 67 and 76 High Street were considered to be well spaced. Until last year, the older tree to the north of Abbotts Chemist had never been pollarded and had grown very tall. It has responded well to pollarding so far but, to bring it in line with the average height of the other trees, it will have to be severely pollarded again next time. The sapling next to it will be left in place in case further pollarding of the mature tree is unsuccessful.

POLICE SURGERIES

PC GEOFF BENNETT (Community Police Constable for Lindfield and four other parishes) and/or Police Community Support officers Stuart Clough and Anika Arnold, continue to hold a surgery once a month in the Parish Office for residents to come along and raise any issues of concern. Their next surgeries will be on Thursday 30 September 10 – 11.30 am, Tuesday 26 October 1 – 2.30 pm, Friday 19 November 10 – 11.30 am and Thursday 23 December 10 – 11.30 am.

CHRISTMAS LIGHTS

LAST CHRISTMAS we had something of a challenge over the Christmas Lights, as the trees had been pollarded and we had to make sure the lights and electric cabling were high enough from the ground to meet safety requirements. We achieved this by stretching catenary wire between the trees and attaching the cable to them using cable ties. There has been some concern that the nails might be detrimental to the trees, so WSCC's arboriculturist has suggested an alternative, using tension brackets to secure the wire and battens to the trees instead of nails and the Parish Council has agreed that when the lights go up this year we will get contractors to fit these brackets. When the trees are next due to be pollarded we will have to reconsider the Christmas lights.

The Parish Council has also agreed to brighten up the Pond for the Christmas period by putting pea lights in the tree on the island.

AMENITY FREIGHTER

THE FREIGHTERS will be in the Tollgate car park on Sundays 14th November 2010 and 16 January 2011, between the hours of 10.00 a.m. and 12.00 noon. Please note that due to current legislation they cannot accept items such as televisions, computer monitors and fluorescent tubes. These can still be taken to a civic amenity centre. Please do not leave rubbish in the absence of the refuse freighter.

Parish Council Meetings Oct to Dec 2010

Thursday	7 October	Environment and Amenities Committee	8.00 p.m.
Tuesday	19 October	Planning and Traffic Committee (Full)	8.00 p.m.
Monday	8 November	Planning and Traffic Committee (Plans only)	8.00 p.m.
Thursday	11 November	Full Council	7:30 p.m.
Thursday	25 November	Finance and General Purposes Committee	8.00 p.m.
Tuesday	30 November	Planning and Traffic Committee (Plans only)	8.00 p.m.
Thursday	9 December	Environment and Amenities Committee	8.00 p.m.
Tuesday	21 December	Planning and Traffic Committee (Full)	8.00 p.m.

All meetings are held in the King Edward Hall, unless shown otherwise. Please check the noticeboard in Denmans Lane for any additional meetings that may be called. All meetings are open to the public and there is a period set aside at the beginning and end of each meeting for public questions/comments, except at "plans only" Planning and Traffic Committee meetings. At meetings of the Planning and Traffic Committee, up to two people for and two against each planning application are allowed to speak, for a maximum of two minutes each, at the invitation of the Chairman.

MEMBERS OF LINDFIELD PARISH COUNCIL:

Cllr. William Blunden (Chairman)

Cllr. Margaret Hersey

Cllr. Margaret Nicolle (Vice Chairman)

Cllr. Mike Leach

Cllr. Mike Allen

Cllr. Roger Pickett

Cllr. Michael Davies Cllr. Christopher Snowling

Cllr. Alan Gomme Cllr. Valerie Upton
Cllr. Stephen Henton Cllr. Steve Willcox

They can all be contacted, in the first instance, via the Parish Office or by reference to the Lindfield Village Directory and Year Book, which contains details of individual contact numbers.

Parish Clerk: Mrs. Christine Irwin
Deputy Parish Clerk: Mr. Pieter Hemsley
Responsible Financial Officer: Mrs. Sue Kolien

PARISH OFFICE

Lindfield Parish Council Office is open on Tuesdays 1.00 p.m. to 4.00 p.m., Thursdays and Fridays 10.00 a.m. to 1.00 p.m. – when members of the public are welcome to come along to look at planning applications for Lindfield, apply for bus passes and obtain railcard vouchers, or simply seek advice on issues of concern. However, if you do need to speak with someone outside our normal opening hours, then please contact the Clerk who will be happy to make alternative arrangements with you.

Parish Office: 6 Denmans Lane, Lindfield, West Sussex, RH16 2LB

Telephone: 01444 484115 Fax: 01444 484918 Email: clerks@lindfieldparishcouncil.gov.uk Website: www.lindfieldparishcouncil.gov.uk.

What's on at King Edward Hall

1st	MSDC Chairman's Charity Race Night In aid of the Stroke Association and PRH Stroke Unit
2nd	Lindfield Club Courage Entertainment Night (Members only - fully booked)
3rd	Ruwach Christian Church - Morning and Evening Services (Ruth Hollis 459025)
5th	Mid Sussex Wine Society, 8 pm 'Wild and Wacky', a wine tasting presented by The Winehouse of Shoreham. (Angela Seward 484447).
6th	Fashion Show - raffle to raise funds for local charities (Vanessa Forbes 01444 413251)
7th	Country Market (Sheila Hobbs 483396)
9th	Lindfield Horticultural Society - Coffee morning (Alison Elliott 483039)
10th	Ruwach Christian Church - Morning and Evening Services (Ruth Hollis 459025)
13th	Lindfield Horticultural Society - Guest Speaker (Alison Elliott 483039)
14th	Country Market (Sheila Hobbs 483396)
	King Edward Hall Film Show Evening (Gillian Alderman 483181)
15th	Lindfield Crafts and Market (Beverley Smith 440274)
16th	Court Meadow School Riding for the Disabled - Quiz Night (Anna Kerr 459944)
17th	Ruwach Christian Church - Morning and

21st Country Market (Sheila Hobbs 483396)

484470).

19th

Evening Services (Ruth Hollis 459025)

Lindfield Preservation Society - 2.30pm

'Sussex Folklore and Curiosities' an illustrated

presentation by David Tait. (John Chapman

27th/30th Lindfield Dramatic Club - Performance (Rex Cooper 831512)

28th Country Market (Sheila Hobbs 483396)

Please refer to the King Edward Hall notice board for additional information regarding the above events.

If you would like to hire the King Edward Hall please contact the Bookings Secretary for further information on telephone number 01444 483266, by e-mail on bookings@kingedwardhall.org.uk or see the website: www.kingedwardhall.org.uk

What's on elsewhere in/around Lindfield

2nd October

Focus on the Crocus

Muster Green

Saturday 16th October 2010 at 7.30.pm

Mid Sussex Sinfonia

Violin - Valtie Nunn Conductor - Peter Fender Leader - Martin Palmer

Grieg - Holberg Suite Sarasate - Carmen Fantasy Dvorak - Romance

Wagner - Overture The Maistersingers Tchaikovsky - Swan Lake Ballet Suite

Tickets: Adults in advance - £8.50, on door - £10 Under 18s - £1 Available from Carousel Music 0144 417654 and the Ticket Secretary 01825 712640

Clair Hall, Haywards Heath

Wednesday 13 October, 8pm

Talk by Marina Christopher Late Summer Flowers Lindfield Horticultural Society

Marina Christopher is well known in the plant world. Her nursery – Phoenix Perennials - has been written up in The Garden and Gardens Illustrated. It is often mentioned as a supplier for more unusual plants and supplies plants for Chelsea show gardens. Marina is committed to growing plants attractive to wildlife especially insects and specialises in unusual perennials and grasses. She has published a book on late summer flowers and lectures using plant material as props rather than slides, so it should be a really interesting evening.

Entry 50p members, £1 visitors. www.lindfieldhorts.org.uk

King Edward Hall

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Property Matters (Maintenance)	.4 07768 900331
Stephen Gallico Solicitorswww.sgallico.co.uk	.201444 411333
Tom Seymour (IT Support)www.support.debomb.co.uk	
Walstead Placewww.caringhomes.org/our-homes/wa	.160808 1371522 dstead-place

Loisuro

Lindfield Art Studio	13	07738	288730
www.leesalemay.co.uk			
Haywards Heath Operatic Society	В	01444	455440
www.bbos.co.uk			

Out & About

The Bent Arms	
The Snowdrop Inn	2301444 440664
www.snowdropinn.com	

Promote your business locally...

Introductory offer: 1st month HALF PRICE!*



See www.lindfieldlife.co.uk for details or call David on 01444 884115

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Jakki Todd (Beautician)www.jakki.net	01444 487474
Lindfield Chiropractic Centrewww.lindfieldchiro.co.uk	2601444 484582
Marc Stenham (Acupuncture)www.redjadeacupuncture.co.uk	13 01273 891594

Churches

 $\label{limited} \mbox{Lindfield United Reformed Church...} 21 \dots 01444 \ 487607 \ www.lindfieldurc.org.uk$

Education/Childcare

www.theacornsnurseryschool.com

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www.magikats.co.uk	
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