

# NUNNINGTON NEWS

For all the People of Nunnington, Ness & Muscoates

Parish News | Event Calendar | Church News | March 2021



safe from the rising waters - what a team.

Low Street could not have managed without you all, and a huge thank you to everyone. The River Rye can be a tyrant for all its beauty, and we hold it in respect.

**Tracey Phillips**

## A time for...

It's been a rough winter which has seen the sad deaths of three of our parishioners or close relatives. We send the condolences of the parish to the family and friends of Marian Rutter, Betty Gilderdale and Alison Cooke and remember them in the words of their families on Page 4.

Writing this on the last day in February, we could be forgiven for thinking that life is on the up. The sun is shining, lockdown is ending, and three of our parishioners are planning their summer weddings. New little parishioners are also expected later this year. Keep smiling!

**Clang**

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## Snow, floods and many, many thanks

Beautiful scenes of nature, fresh air, friendly people, and quiet life - all these things come to mind when we think of our village. In our Parish, we can enjoy the natural way of life in full and rest from the city hustle and bustle.

There is almost nothing artificial in our peaceful area. There is something divine and mysterious in our Parish's beauty. There is satisfaction in the slower pace of our days. It all sounds idyllic until it rains - and rains and rains.

We recorded 165 mm (6.5 inches) of rain in January and six flood alerts. The high waters of 20 - 21 January proved worrying and challenging.

The river almost rose to the levels of June 2005, when buildings on Low Street were left submerged by the devastating floods.

So again, we battled with sandbags, pumps and tiredness throughout a cold and exhausting couple of days and nights, holding back a central element of our environment.

Without doubt, it was the very generous help from neighbours and friends that helped prevent the same from happening again. They stuck with us throughout the night, bringing fuel for the five pumps, food and drink, and lifting furniture to higher ground. They helped raise our spirits and resolve.

Sincere thanks to Denis, David, Eimear, Lesley, Trevor and the other amazing helpers.

However, the real heroes were Steve McKnight and James Clive, who made a great team, working tirelessly through the night, moving pumps when necessary between the houses and ensuring our homes were kept

## Parish News 1

### News from the parish: sometimes sad, sometimes funny, always interesting

#### Farewells

It was so sad to hear of the deaths of **Betty Gilderdale** in January and **Alison Cooke** in February. On behalf of the parish we send our condolences to their families and friends.

It is an honour to be able to publish their obituaries, along with that of **Marian Rutter**, on Page 4. **RIP**

#### Fred



FRED ON THE LEFT

In the turmoil of the snow and floods, the pandemic and the funerals, you may not have noticed that we also lost **Fred** from the village last month.

Fred belonged to **Charlie and Victoria Clive**. A fun and sassy dog, Fred too will be missed.

#### The Old Yard

Pandemic regulations permitting, **Victoria Clive** hopes to re-open the tea rooms in the studio on Wednesday 14th April.

Over the winter her team has been hard at work upgrading the

kitchens and the seating area, so do pay her a visit. See you there!



VICTORIA'S KITCHEN

#### Beau's Bakes

After **Beau Francis** became aware and was saddened by the situation of a homeless man he had seen recently greatly struggling, he wanted to know how he could help.

Together we pinpointed a charity called Centre-point who could present and enable some help to the gentleman directly if we could raise some funds.

After several very interesting and ambitious ideas, Beau settled on "Beau's Bakes" and set about on his charity enterprise. He chose his product, tested several recipes, he worked out the cost and sold at a 100 percent increase.

He designed a covid safe packaging and set up, learnt about kitchen organisation and hygiene and created his marketing posters.

He was impressively determined and his perseverance made us immensely proud, especially

when the weather turned and he stuck it out, till he was sold out!



PERSEVERANCE!

Beau would like to thank everyone who supported him. He raised £42.40. With a pound for pound uplift, £84.80 and has now gone to Centre-point and we are sure it will make a big difference. Well done, Beau

**Eimear Francis**

#### Dog theft

It is a sad fact that there are people prepared to steal your dog. It happened to **Lady Gaga** last week in LA (her dog walker was shot in the attack).

It also happens here and **Julia Mulligan**, North Yorkshire Police, Fire and Crime Commissioner, is inviting dog owners to complete a short [national survey](#) to better understand dog theft.

Advice on keeping dogs safe is also available on the North Yorkshire Police [website](#).

## Parish News 2

### For the birds!

With shorter nights and warmer days come nesting birds.

It's probably too late to clean out last year's bird boxes. although not too late to put up new ones.

**Gareth Dockerty** has just perfected his new log nest boxes, hollowed out from sustainable larch from Kirkbymoorside.



GARETH'S BIRD BOXES

Gareth is also designing boxes specially for owls so get in touch with him and support the parish bird population.

### Parish Council news

The council have arranged a replacement for the rubbish bin at the top of Caulkleys Bank, victim of a reversing car. This should help to keep the area tidy.

### It's a wash-out

It seems the parish has been having problems with its white goods, which appear to be suffering from the winter blues.

We hear that **Iain and Mary Thew's** fridge couldn't handle the February snow and decided to keep their food warm rather than cold. Who you going to call? Stricklands, of course. Good luck.

Then **Jill Greatham** decided to evict her fridge even though it is hardly used. If you want to take it off her hands, do let her know.

The saga of **Victoria Clive's** dishwasher hardly bears repeating. However, the many practical solutions discussed caused a laugh or two.

It all started with the dreaded E15 warning code. **Róisín Clive**, who admits to being technically challenged in the field of dishwashers, resorted to the parish Facebook page (we knew we started this for a reason).



DISHWASHER PROBLEMS

Many people from the parish responded with incredibly helpful advice, such as:

'Its a leak. Ask Bosch' **Lisa Board**

'Try YouTube. If that fails, try a sledgehammer.' **Tracey Phillips**

'Ditto.' **Mary Thew**

'Check into the nearest hotel. Oops, sorry, I forgot, its lockdown.' **Lisa Board**

'Kick it.' **Charlie Clive**

'Come across to us and have a beer.' **Kyle Boot**

After Róisín told us she had tried all these things with no success, **Andy Jones** remarked that his dishwasher has two arms and two legs and also has an E15 error.

**Helen Collard** was not amused. Andy slept in the dog house.

With perseverance and humour, the dishwasher returned to normal, and peace and harmony reigns again at Low Farm.

### Spring seed bazaar

Lots of messages flying round the parish as **Clang, Lesley Barlow, Helen Collard, Mary Thew, Tessa Hartley** and others offer or seek surplus seeds and garden stuff for the spring. (How about another parish Open Gardens?).

It may be time to resurrect the Cabbage Patch stall on Low Street after the winter.



CLANG'S CROCI

## Parish Pastoral

**Sundays are feast days when you are permitted to abstain from your lenten abstinences.**

### A Lenten wait

It sits there shapeless, pale, immobile – and, if not exactly hostile, at least sulking. 'Leave to prove in a warm place,' says the book, 'until the dough has doubled in size.'

We don't know how long; it depends on the surrounding temperature of the room, on moisture and sugar and the temperament of the yeast. Making bread can't be hurried. You just have to wait.

The activists fill in the time with other tasks while the chilled-out pause, read the paper and drink coffee. Save on waiting with a bread machine? It's not the same. Yes, but fresh bread for breakfast, waiting for you – a wonderful prospect. And when the process means the house is filled at four in the morning with an irresistible aroma, and you wake with your mouth watering in the early hours and can't get back to sleep, there is a bit of a down side.

This last year has felt like an extended Lent; over the last twelve months we have 'given up' so much, we have been living simpler lives, we have endeavoured to truly live 'love of neighbour', we have a renewed awareness of the beauty of creation and the fragility of the ecological balance, we have spent time in reflection and prayer, we have been reminded of the inter-connectedness of the world, and we are especially aware of our mortality –

individually and in community. And we have baked a lot of bread – so many of us have discovered the particular joys of sourdough!

Like Advent, Lent, with its lengthening days, has something of the waiting about it. We're only part-way through. Here are opportunities for reflection, learning and deepening our faith by disciplined fasting and giving.



**Lord, when I am tempted to fill my time with one task after the other, give me the wisdom to trust in You and to meet You in the waiting. Amen.**

The activists fill the time with good works and studies and projects. But sometimes we have to chill and only plant seeds of faith in our wilderness life and wait.

The bread machine produces the loaf with little intervention from you and me, but there should be a place for the slow pleasures:

kneading dough and encouraging flour, yeast and water to become an elastic pillow that, given time, becomes daily bread. And then time spent simply doing nothing but waiting.

**Rev Sue Binks**  
[binksharome@btinternet.com](mailto:binksharome@btinternet.com)  
**01439 770 523**

### Our plans for Easter

As you know, the church has been closed for the current Lockdown, apart, sadly, for the funerals of Marion Rutter, Betty Gilderdale and Alison Cooke.

Thirty people attended each, and it is very sad that more of their friends and relations were not able to be there. It does not mean they are any less loved nor will be any less missed.

We plan to open the church again for Private Prayer on **Mothering Sunday 14th March** from 10am until 11am. There will be an opportunity to light a candle for our Mothers who are no longer with us, and for children (and grown-ups) to light a candle for their Mothers, to remember all they do for us now, to bring us up as the children and people that we are.

On **Good Friday, 2nd April**, there will be a Reflective Service in the Church at 2pm.

On **Easter Day, Sunday 4th April**, Easter Eucharist at 11am.

**Alastair Stewart**  
**Church Warden**

## Obituaries

### Marian Rutter



Marian was born at Jubilee Cottages, Station Road, Nunnington, on the 30th January 1934. Straight from leaving school, she went to work at Jubilee Farm as a maid, where she continued to work for Mr and Mrs Wilson until six years ago.

Marian was an excellent cook and cooked at the Blacksmith Arms at Oldstead for many years along with Barbara Grice, her dear friend of 60 years. She also worked as a cook for the Royal Oak in Nunnington.

Marian was a true Nunnington Lady and a marvellous friend to the village. She could always be found helping with the cooking at church and village events.

Marian loved her family dearly and was a proud mother to John, Clive and daughter-in-law Jane. She was a devoted grandma to Lucy and Great Grandma to Henry.

She will be sadly missed by all her family and friends.

### Betty Gilderdale

Betty was born in Wakefield in 1930 to a seamstress mother and mill worker father, and grew up there, leaving school to become a laboratory technician straight after the war.

She met her future husband, Richard at the age of 13 and they became childhood sweethearts marrying in 1954. She bore three sons between 1958 and 1962. She lived in Jamaica for three years, then moved to Norfolk, then Exeter, before settling in Malton in 1968 to work as a secretary at St Andrews School.

Betty and Richard moved to Nunnington in 1980 and into Betty's beloved Pin Cottage. Despite her chronic ill health, (she was diagnosed with Crohns' disease in 1972), Betty devoted her life to the family and her love of antiques. In fact, apart from her children there was little that would motivate her more than a piece of old oak.

Her failing health meant that after a fall she spent the last three years bed-bound in Beechwood Care home in Norton despite her claims that she was absolutely fine and needed to go home to cook Richard's dinner.

She will be remembered for her indomitable courage as a 'West Riding lass', as a loving wife and mother, as well as for a good choice in one-liners that would make Alan Bennett proud.

Her funeral took place at All Saints and St James on 2nd February and was of course a

small, private affair much as she would have wished. Many thanks to Rev'd Sue Binks for her help and kind words.

### Alison Cooke



The Cooke and Girling families would like to thank everyone for their kind support, cards and flowers during this difficult time.

Alison was born in Nunnington, attending the village primary school where she made lifelong friends. After university in Sheffield, we thought she'd settle in the city, but the pull of Ryedale was too much.

Alison and her partner Alistair moved to Burythorpe and had two sons. Although Alison and her family lived in Burythorpe her heart was in Nunnington, helping with the Nunnington bash and events in the Village Hall.

Her family and friends will so miss her and would like to thank everyone for their generosity to York Against Cancer and St. Catherine's Hospice.

### Marie Curie Cancer Care

Visit [Marie Curie](#) for details of the 2021 Daffodil Appeal to support nurses providing care to cancer patients, and the National Day of Reflection on 23 March 2021.

## Countryside matters 1

### Winter farming and countryside news

#### Frost and fertiliser at Jubilee Farm



After weeks of rain, our lower fields resembled a lake rather than acres of young winter barley, wheat, oats and grazing. One evening the resident otter was found playing in the newly formed lake along the trackside, such a sight.

Then came the snow and subzero temperatures, freezing the waters and creating a frozen landscape that encapsulated and submerged the young plants. As the thaw came, the land quickly started to drain, and the young shoots recovered remarkably well.

Over the coming weeks, the farmer's essential job is to fertilise the fields with nitrogen and sulphur to improve the wheat, oats, and barley's productivity and quality.

By mid-March, the soil temperature begins to rise slowly, and with good weather onside, the remaining 83 acres can be fertilised, ploughed and drilled with spring barley and other crops.

The fodder beet, which is still in the ground, also needs to be harvested to help supplement the cattle and sheep's feed over the coming weeks whilst they are still in their winter sheds.

Whist John is busy in the fields, Dave is at the livestock markets securing new cattle for the coming season. Only this week, a surprise bull calf was born on the farm, another 'buy one get one free' deal!

As I write today, there are blue skies, the birds are singing, and the sun is shining. The joys of spring are so close, and soon Jubilee Fields will be flourishing before our very eyes.

**Tracey Phillips**

#### Nellie's blog

I know we 'mustn't grumble', but we dogs, just like you humans, have become slightly fed up during this lockdown with the same old walkies day in and day out. I sometimes get to meet other four-legged friends along the way to share a play and sniff which certainly brightens up the walk.

So when the opportunity came for me to accompany the humans on a shopping trip to Helmsley, I jumped at the chance. I soon realised that it wouldn't be a typical shop day as the wellingtons appeared in the boot with me! After a few false starts, we arrived at Helmsley, and before I knew it, the wellies were on, and we all headed toward the church and onto one of our favourite circular walks, up through Beckdale and back along Ashdale.

The route heads north through the beautiful woodland belt of Beck Dale, following an idyllic

babbling brook, before crossing a few fields and returning via another woodland belt, Ashdale. By late spring, these woodland banks will be stunning, with bluebells, wild garlic and woodland flowers peppered along the route.

[This 10.5km walk](#) is well worth exploring, and indeed, it is a sight not to miss over the spring and early summer months. I am sure that like us you will enjoy your great escape!



## Countryside matters 2

### Nunnington winter landscapes

#### Weather records

January was wet! Nearly 150 mm (6 inches) of rain fell in January, causing the Rive Rye to reach near record levels.

February was cold! Standing water turned to ice. Temperatures ranged from -9°C to 15°C. and winds gusted to over 55 km/h (35 mph).

Fortunately, talented photographers such as **Tracey Phillips** and **Dave Kilcourse** were out and about recording the impact of these tumultuous meteorological months.



## Creative Corner

### Jo's Orange Duck

This is an amazing winter recipe which I love. Use potatoes instead of sweet potatoes if you prefer.

#### Ingredients

- 2 Duck legs
- 1 tbsp honey
- 50g marmalade
- 1 tbsp Cointreau
- 1 tbsp orange juice
- 200g sweet potatoes
- Handful of fresh coriander, chopped
- ½ tsp ground nutmeg
- A knob of butter
- Salt and pepper

#### Method

Preheat oven to 180°C, fan 160°C, gas mark 4. Pierce the skin on the duck legs all over with a fork or cocktail stick and season. Peel and dice the sweet potatoes. Place the duck legs in the oven on a baking tray. Cook for approx 90 minutes or until the meat is tender (test this with a small sharp knife).

Prepare the syrup half an hour before serving. Add the honey, marmalade, Cointreau and orange juice to a pan on a moderate heat. Reduce until slightly sticky. Mix in another splash of orange juice if too thick.

Finally, steam or simmer the sweet potatoes until tender, mash with the butter and nutmeg and season well. Fold in the chopped coriander. Slightly warm the syrup, place a scoop of mash on each plate, lean a duck leg up against it and spoon over the syrup. Serve with green beans.

**Jo Pickard**

### A game show quiz

Some cryptic clues for game shows past and present.  
Eg, 5, 4, 3, 2, 1, (9) = Countdown.

1. On the edge (7,5)
2. Waste of time (9)
3. Say what you see (11)
4. Language (5)
5. RIM AND STEM (10)
6. Aiming to win (5,3,4)
7. Huge films (12)
8. Intellectual people (8)
9. Just link (4,7)
10. Can't be done (10)
11. Cheque book and pen (8,5)
12. BEAT LEN (7)
13. Scores 50 (8)
14. Lucky circle (5,2,7)
15. Choose (4,4,4)

**Claire Bulmer**

### CPRE Churchyard competition.

Our entry for this has to be made by **3 May**, and judging takes place in June or July.

By April there will be lots to do and we will need as many as possible to help. Iain Thew, kindly, has already helped to resurrect a number of fallen headstones, and there are more to do, so be prepared to help with heavy lifting as well as gardening!

**Alastair Stewart**

### Garden Rubbish

Don't forget. Garden rubbish collection re-starts on **9 March**. Please note the Council has made changes to the service. See [here](#).

It looks as though we might not get reminders this year...

### The News Team

Apologies for the short News this month. Aliens invaded our computers and stole hours of our time, so we have had to trim a little. Sorry.

Regular features including Countryside Matters, Farming News, Nellie's Blog and Historic Nunnington will be back in April.

#### Editors

Clang, Tracey Phillips

#### Design, subbing, production

Jeremy Deedes

#### Printing

Instantprint, Rotherham

#### Proof reading

Maggie Dickinson, Rosie Jack

#### Digital distribution

Tracey Phillips

#### Paper distribution

Roisin Clive, Jean Cooke, Maggie Dickinson, Rosie Jack, Alan Richardson, Jane Rutter.

#### Nunnington online

Fran Osborne, Tracey Phillips

#### Contributors

Susan Binks, Claire Bulmer, Clang, Jeremy Deedes, Tracey Phillips, Jo Pickard, Alastair Stewart

#### The digital edition

Over a hundred people around the world get the News online. Residents, business owners, employees and visitors should email **Tracey** to subscribe for free.

[tracey@ryedalephotography.com](mailto:tracey@ryedalephotography.com)

# Notice Board



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 Garden Structures, Fire Bowls and Tools  
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 Instagram: @sampearceblacksmith  
 Email: sam@spearceblacksmiths.co.uk



### METAL DETECTOR FOR SALE

Viking VK40 Metal Detector - £180 ovno  
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 Only used six times, Priced new £240  
**Contact Ken Metcalf 07980 342594**



### PHEZEROO MOTHER'S DAY CELEBRATION

Four course Sunday Lunch £35 per person

Roasted celeriac soup, spiced apple, beer bread



Oak smoked salmon, blinis, dill cream cheese, avruga caviar



Sixty-day aged roast sirloin, honey and pommery mustard glazed roots, rosemary roasted potatoes, Yorkshire pudding, seasonal greens, gravy



Sicilian lemon posset, fresh raspberries, passion fruit  
 .....and we'll include a little treat for Mum! 😊

Afternoon Tea £17.50 per person

Roasted celeriac soup, spiced apple, chutney



A selection of finger sandwiches:

Oak smoked salmon, cream cheese and cucumber

Roast sirloin beef with horseradish mayo

Egg mayo with Pickering watercress



Fruit scones with clotted cream and strawberry jam



Caramel chocolate mousse with blood orange

Morello cherry and almond frangipane tart

Baileys and hazelnut macaron

Please order by midday Monday 8th March for collection on Sunday 14th March  
 between 12 noon and 3pm

To place your order please call 01439 771241 or email [reservations@thepheasanthotel.com](mailto:reservations@thepheasanthotel.com)

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## Nunnington Diary and Services

### Church Services



#### Nunnington Church

Planned celebrated services and private prayer are as follows:

#### Sunday 14th March, 10am

##### Mothering Sunday

Private prayer until 11am

#### Good Friday 2nd April, 2pm

Service of Reflection

#### Easter Sunday 4th April, 11am

Easter Eucharist Celebration

During this time **Rev Sue Binks** continues to offer a Sunday Service from one of the Benefice Churches.

You can attend online via the Kirkdale Benefice Website: [www.kirkdalechurches.org.uk](http://www.kirkdalechurches.org.uk)

The service will be supported by the online weekly Pew Sheet News / Pastoral Letter.

#### Ampleforth Abbey



At the time of writing, Mass is still celebrated for 26 worshippers every Wednesday and Sunday at 11:30. Booking is essential on 01439 766 815 or [massbook@ampleforth.org.uk](mailto:massbook@ampleforth.org.uk).

A live streamed mass is celebrated every day at 08:45 and on Sunday at 10:00. Details at <https://www.ampleforth.org.uk/abbey/service-times>

Please check for changes before attending



### Nunnington Hall

The Hall is planning a limited re-opening from **Sat 6 March**. Check the [website](#) for details.

### Our Weather

Nunnington's weather station ID is **IUNITEDK315** and provides a ten day forecast, today's weather and years of historic data.

### Mobile Post Office

The mobile Post Office visits twice a week. **Helen** or **Jill** will be in Low Street at the following times

**Tuesday, 3:15 to 4:15 pm**

**Thursday, 8:30 to 9:30 am**

All Post Office business is transacted and the Post Office is an agent for most banks.

### Recycling collections

Recycling and household rubbish is collected on alternative Fridays. Leave bins out by 6 am. Wombledon Recycling is open from 8:30 to 16:00 except Wednesdays.

Garden rubbish collections for subscribers recommence **9 Mar**.

**Fri 5 Mar:** Recycling

**Tue 9 Mar:** Garden

**Fri 12 Mar:** Household

**Fri 19 Mar:** Recycling

**Tue 23 Mar:** Garden

**Fri 26 Mar:** Household

**Fri 2 Apr:** Recycling

**Tue 6 Apr:** Garden

### Village Hall

The Village Hall remains closed during lockdown. Speak to **Donna** on 01439 748 310 for bookings beyond lockdown.

### April News

The next news will be published on **Friday 2nd April** and will contain a full set of features and articles. News, stories and photos all welcome. Please keep news items to under 100 words and articles to between 150 and 300 words. Send contributions by email with photos attached.

**Copy date is 29th March**

#### Tracey

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