

The GAZETTE



Issue No 84 November 2022

Stand and Deliver

Yes, we're after your cash - and your valuables if you have any! No, not really, just £16 for your 2023 BU3A subscription. Our new Treasurer, Neil Sharples, is keen to get his hands on your subs, in whichever way you fancy paying it, by the end of January.



The most fun way to pay is definitely at the Coffee Morning in Baslow Village Hall on Monday, 23 January, 10 am. Just put your cheque in an envelope marked with your name and hand it to Jill at the Coffee Morning, and the job's done - more detail about the Coffee Morning on Page 4. This year, we'll be supporting Ashgate Hospice with our fund raising.

If you prefer to be techy, you can do the Treasurer's preferred method, a bank transfer to the Bakewell Area U3A account, 60 01 33, Account 12067954, use your name/s as the reference, AND you must send an email telling Neil Sharples and Phil Clarke that you've paid - see Page 43 for their email addresses.

Or you can write a cheque, to Bakewell Area U3A, and send it to Neil Sharples (address on Page 43). Any cheques sent early won't be paid into the bank till 2023.

So, there we are, easy peasy. Don't delay, do it today, or wait for the fun option in January 2023. I certainly shall. **Ed**

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Endings and Beginnings

I'm sure we were all so glad that the Queen was able to enjoy her Platinum Jubilee celebrations, even though her frailty was beginning to show, inexorably. I did like this photo, the smile we've seen a thousand times, genuine enjoyment of something she and her son are sharing, and another



lovely "Queen" outfit. I've always been surprised what a range of colours seemed to suit the Queen.

I also liked this quote from Hugh Edwards (BBC) which I read in my Radio Times for the week of 22 October. He was talking about having to make the announcement of the

Queen's death, and was answering the question, "Were you emotional?" And his reply: "Not in terms of struggling to speak, but I was sad, because I felt I was announcing the end of something very special, something that really meant a lot to people. It was the end of an era in British history, the end of a presence that has been with many people throughout their entire lives, and the removal of a person who was a source of reassurance and constancy. I felt very strongly that it was a big moment." Well said, Hugh. Rest in peace, your Majesty. Long live the King.

Ed





Editor's Ponderings

Different things bring joy and delight to different lives. For me, recently, it has been the number of articles and items for the November Gazette which have arrived, unbidden, in the past month or two - to the extent that I have LOTS of material before I even consider reaching for my thinking cap to work out what I can include to "fill" the pages. With a bit of luck, there WILL be pages/gaps to fill, as I couldn't bear to do a Gazette without ANY jokes.

So a heartfelt "thank you" to Peter Holt, Rosemary Wolfe, Irene Yarnall, Zoe Wareham, Gill Roberts, Sam Lewis, Linda Fussey, Dave Williams, Diana Watson, Jane Kayley-Burgess, Olive Marsh and Judy Hinsliff, whose contributions are the unbidden ones, as well as Diana Macbane, Sheila Sidebottom and Mrs Blossom, who always respond promptly, and Catharine Cox who responded promptly this time. (*Naming names is always a bit dangerous, isn't it? I do hope I haven't missed anyone.*) Long may this spirit of unbidden contributions continue. Your mission in life? To bring joy and delight to my life on a quarterly basis, please.

And a little plea, if you do decide to put fingers to keyboard to send me a little something, PLEASE don't press the return key at the end of your lines (the large key on the right with the downward left arrow). Only use it for a new paragraph. If you do put returns in, I have to go through getting rid of them all before I can work on your piece. Your computer's clever; it really does know when it's time to start a new line.

Editor



Our fund-raising coffee morning this year will be on **Monday, 23 January, in Baslow Village Hall, 10 am - 12 noon.** Please put the date in your diary and come along to help us raise a record amount for **Ashgate Hospice.** It will be the usual format, with a bring and buy stall, craft stall, our famous raffle, refreshments, chat with friends, and information from

an Ashgate representative. Of course, a bring and buy stall does depend on lots of us **BRINGING** stuff to sell, and coming along to **BUY.** Keep an eye open for any Christmas gifts you really don't need or want!

SPREAD the WORD

I would like to make our U3A more visible to the outside world so that we spread the benefits of membership to more people. I have had a number of discussions with chairmen of neighbouring U3As and they have recommended leafleting and FaceBook. Leafleting would involve applying for a grant from DDDC or Bakewell Town Council to print and distribute leaflets to houses within a certain radius of Bakewell and the FaceBook work

would involve setting up a FaceBook page and encouraging groups to post interesting things that their groups and members do.

I would dearly like some help. If this is something you think you might like to become involved in, please, do, get in touch.

Jane Kayley Burgess 07954 588053 janeburgess50@yahoo.co.uk



He called me a fatalist, but I've never collected a stamp in my life.

Yogi Berra

No pleasure is worth giving up, for the sake of two more years in a geriatric home in Weston-super-Mare.

Kingsley Amis

The ad in the paper said, "Big Sale. Last week". Why advertise? I already missed it. They're just rubbing it in.

Yakov Smirnoff

Christmas was awful when I was a kid because I believed in Santa Claus. Unfortunately for me, so did my parents.

Charlie Viracola

A racehorse is the only animal which can take thousands of people for a ride at the same time.

Herbert Prochnow

A rhinoceros is an animal with a hide two feet thick and no apparent interest in politics. What a waste.

James Wright



S Meg Laird?



Members join, and come to try, or even just read about one in the reasonable to expect them to know who will be absorbed by osmosis. So the inevitably crops up sometimes, and needs

The answer is that she was our Bakewell Area Secretary in January 1998, she had the idea, gathered like-minded people together, called a meeting, explained, persuaded, organised, and BU3A was born. Of course, she didn't do it all alone - Pat Brighton, Margery Gibson, Bill Kirkham, Jean Grindrod, Ruth Miles and John Evans all took up committee positions - but I think everyone has always agreed that Meg was the original galvanising force. U3As were springing up all over the place at that time, and Meg clearly thought it was a bandwagon that Bakewell should jump on.



She was particularly good at identifying people who might have something to offer, buttonholing them, and persuading. Many groups started this way, and Anne Peller became our Chairman after a definite Meg persuasion session. I doubt very much that we'd be Chairless now, if Meg was still around. She's second from right on the front row, and some of you will recognise Meg's sister, Ruth Miles, on the left.

I think it was in 2013 that your committee decided that some sort of event to bring members together on a non-group basis would be a good idea, so the quarterly talks began. It was George Mabon who suggested naming our talks after our founder, and, as you'll know, the "Meg Laird Talks" are still happening. Do come along to the talks and support the Meg Laird/Social Team committee, who meet, discuss and organise these talks. And we're upping our game from biscuits - refreshments will be cakes from now on. What a treat.





What's in the Meg Laird pipeline?

Christine Gregory, Thurs, 26 January 23

Christine is an author, photographer and painter, and is local, having lived in the Peak District, Youlgrave and Darley Dale, for over thirty years. Here she has been studying and photographing wildlife, in particular brown hares, and water voles, producing books on these species, a book on the social and natural history of a Peak District river and most recently, in collaboration with author and photographer, Sheila Hine, a beautiful book about farming history in the Peak District.

The Land That Made Us: The Peak District Farmer's Story tells the tale of 80 years of farming in the South-West Peak.



The book includes tales of labouring in harsh winter weather in difficult terrain as well as memories of close communities where neighbours looked out for one another.



People recount the challenges of working with changes in farming policies, the transition to new technologies, and speculate what the future may hold for their way of life in the South West Peak.

Please join us, 2.00 for 2.15 pm, Medway Centre, £3, with CAKE. And dates for your diary . . .



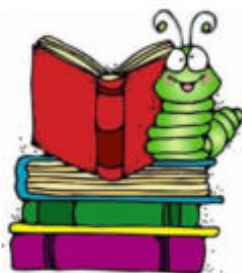
Thursday, 30 March 2023, The Mafia by Gus Jones

Gus last spoke at a Meg Laird talk about Scott's Forgotten Surgeon, Dr Reginald Koettlitz, polar explorer. His recent book on the Mafia results from a huge amount of research. We are privileged to have Gus Jones speak to us again - it promises to be a fascinating return to tell us about this highly organised criminal group.



**Wednesday, 26 July 2023,
our Meg Laird Summer Lunch, with
piano accompaniment from
Jonathan Mallalieu.**





What did we read next?

The Book Group's October Choice

Set in Malaya in the 1950s, *The Garden of Evening Mists* by Tan Twan Eng, is a complex story about love, shaming secrets, mysteries, classic Japanese gardens and arts, and lots of historical information about the Japanese invasion of that country in WW2.

After studying law at Cambridge and time spent helping to prosecute Japanese war criminals, Yun Ling Teoh seeks out Arimoto, renowned for his exceptional horticultural skills, to help her create a memorial garden for her sister, who was killed in the war. Inspired by the memory of a beautiful Japanese garden that they had visited when they were children, the idea of designing their own garden has sustained them throughout their captivity.

When Arimoto refuses to design one for her, Yun Ling accepts his offer to become his apprentice, and so begins the journey into her past.

We learn about the art of borrowed scenery (taking views from outside a garden and making them integral to the garden itself), about the mental discipline required to perform traditional ceremonies, and about the healing power of Art.

Intriguing situations permeate this fascinating story about memory. For example, Yun Ling is bitter about her wartime experiences but is attracted to the enigmatic Japanese gardener, and the garden (Yugiri) is portrayed as a still, safe place yet is encircled by ongoing guerilla violence in the surrounding jungles.

The book's beginning is quiet - giving a feeling of calm. There is very little action then but it's important to pay attention to details as the author seems to be hinting at things rather than actually saying them. Even though not everyone had time to finish the book, we had a good debate about one or two of its mysteries.



Two of us had read it several years before and realised that the story could appeal to us in different ways depending at what stage we were in our lives. An interesting read, to be recommended.

Catharine Cox



A model railway layout, n gauge (smaller than OO), has lain unloved for many years, though it did “work” when tried out a year ago. It would love to be loved again, and would be an excellent project for a fettling grandad who has a grandchild who needs a model railway layout, n gauge. Why not phone 636477.

Things its good to know



At the top of the escalator, too scared to use the lift? And not keen on the escalator either? Seems a no hope situation! Stand ready, count as the steps move, usually get to 4 and you can step ON.

A hob unit which has a difficult stain? The perfect answer is to gently rub a quality toothpaste such as Corsodyll

over it and there will be no damage, but a great polish.

Get more candle with less wick. Extend the life of your candle by shortening the length of its wick. Just snip the wick close to the candle and it will last longer.





Thanks to Dave Williams for spying out this cheeky little number.

Verse found whilst reading between the lines of a Lonely Hearts Ad

I'm looking for a woman. She must be very nice.
And made of all the right ingredients - sugar, starch and spice . . .
She must of course respect me - as many people do -
I don't ask to be worshipped. I only want what's due.
She must be nimble on her feet, and not get in my way,
She should show a lively interest in everything I say.
Ideally, she'll be fairly bright (but not have gone to college).
All applicants will take a test in basic general knowledge.
It goes without my saying that she must just love to cook,
And when I lose a sock or tie she'll know just where to look
But when I lose my temper she will, if she is wise,
Let the worst of it blow over - and then apologise.
She mustn't put on make-up, unless I take her out.
And she must hold her body steady and not wriggle it about.
A word or two about myself? Well, I am what I am
An ordinary, undemanding, decent sort of man.
Just one last thing, to make quite sure I find the perfect wife,
Applicants will be asked to complete the following sentence: "Life . . . "

by Matt Harvey



Having seen this photo of King Charles and the Queen, on Page 3, does anyone have captions, please, for the possible cause of their extreme mirth? A la "Have I got news for you".



OUR CHRISTMAS LUNCH

A good number of members have begun to get into the Christmas spirit, booking their place at our Christmas Lunch at the George Hotel, Hathersage. At the time of going to print, there are only 5 places left. Cost is £30, excluding gratuities. A timely phone call to Anne Peller 813591 may secure you a place at our festive lunch table. Lunch will be served, 12 for 12.30 pm, with the bar available beforehand.



BU3A Christmas Lunch at the George, Hathersage Monday, 28 November 2022 M E N U



Roast turkey with braised red cabbage,
maple-glazed carrots and parsnips,

Brussels sprouts, duck fat and herb roast potatoes, sausage stuffing,
pigs in blankets and gravy

OR

Wild mushroom and lentil pie topped with truffle mashed potato,
served with maple-glazed carrots and parsnips,
sauteed kale and vegetarian gravy

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Christmas pudding with brandy crème Anglaise (V)

OR

Poached pears in spiced mulled wine, coconut almond crumble,
orange sorbet and sticky port reduction (VE)

Cooking By Men



Summer Barbecue



5th August 2022

The sun was shining, Baslow Sports Field looked pristine, the large tent provided the security we needed in case of the odd shower, and forty members and guests rolled up to enjoy a summer barbecue. Guests included our retiring Chair, Jane Kayley-Burgess and her wife, Anne. This was our way of recognising the unstinting effort which Jane has given to Bakewell U3A during her term of office.

We were well prepared for the event: members were divided into two "teams" one for "salads", led by Tony Byrne and the other for "puddings", led by Ron Enock. The result was the following wide range of sumptuous salads and delicate desserts:

Salads: roasted vegetables and couscous, a variety of beans with blue cheeses dressing, broccoli, coleslaw, water melon, lettuce and tomato and beetroot and feta.

Puddings: apple crumble with custard, meringue roll with almonds, fruit salad, summer berry trifle, orange polenta cake, chocolate, Drambuie and

meringue pudding, summer fruit crumble and a selection of fresh fruit.

Our official photographer Rick Curtis's photos caught the convivial mood of the evening, and also members





Ron Enock and Stefan Andrejczuk smiling at the camera, and Alan Goodall intent on seeing his steak cooked to perfection.

A selection of recipes is attached at the end of this piece. Perhaps now is not the time for a barbecue although the three recipes can be relished on many occasions,

whatever the season.

Cooking by Men meets on the second Tuesday of the month, at Lady Manners, during the school term. Should you be interested in finding out more information then please contact -

Peter Holt
Convener, Bakewell U3A CbM

And now for some mouthwatering bbq recipes . . .

Garlic Marinade (Courtesy of Neil Spaven)

This has been a family favourite for ever and we use it on chicken, and it's also fine with pork or beef. Soy sauce is high in salt so we use two spoons.

- 4 tablespoons soy sauce
- 4 tablespoons olive/rapeseed oil
- 2 tablespoons tomato ketchup
- 1 tablespoon vinegar
- 2 cloves garlic crushed
- Ground black pepper
- A 'thumb' of grated root ginger.

If you double the quantity and set aside some before adding it to the protein, it makes a good sauce to serve with the meal. (Continued)

Marinate for several hours. If short of time, marinate more effectively at room temperature.

Watermelon Salad (Courtesy of Peter Holt)

The precise quantity of each ingredient is very much a personal matter. Additionally, it is a bit tricky to be precise when you are dealing with watermelons – they come in all sizes. This recipe is very accommodating: why not add a peach, cherry tomatoes or olives? What follows has worked for me - a good basic water melon salad.

By definition we are dealing with water which will continue to leach from the melon. To try and avoid an over wet salad I drain the water melon using a colander.

Ingredients for the Salad Quantities given will comfortably serve eight people.

Half a Water Melon: see YouTube video for cutting and deseeding a water melon! You need to end up with “edible chunks”. Leave in colander to drain.

One Red Onion: finely sliced

Half a Large Cucumber: split in two lengthways - use dessert spoon to de-seed then chop into small chunks

200 gm Feta Cheese: roughly crumbled

A very good handful of fresh garden mint - finely chopped

Mix everything together in a large bowl - drain off excess liquid from the salad before adding dressing.

Ingredients for the Dressing

Again this is very much a personal affair. The following is the basis of my dressing - as a general rule, use three times as much olive oil as vinegar.

Olive oil - 75 ml

White Wine Vinegar - 25 ml

Balsamic Vinegar - 15 ml

Freshly ground peppercorns. The feta probably adds enough salt.

Thoroughly mix the dressing ingredients together - then mix into the watermelon salad and keep cool until ready to serve.



Mary Berry's Bread and Butter Pudding (This Mary Berry recipe was the basis of Ainslie Kelly's extremely popular dessert.)

Ingredients

For the pudding:

150 g/5 oz mixed sultanas and raisins

75 g/3 oz caster sugar

1 lemon or orange, finely grated zest

½ tsp mixed spice

8 thin slices white bread, crusts removed

100 g/4 oz butter, melted

For the custard

2 free-range eggs

300 ml/½ pint double cream

150 ml/¼ pint milk

2 tbsp demerara sugar



Method

You will need an ovenproof dish about 2½ - 3 pint/1.4 - 1.7 litres volume, (18 x 23 x 5 cm/7 x 9 x 2 in).

Preheat the oven to 180C/350F/Gas 4 and use some of the melted butter to grease the dish.

Combine the dried fruit, sugar, lemon zest and spice together in a bowl and mix well.

Cut each bread slice into three strips. Cover the base of the dish with bread strips, dipped in melted butter and laid butter-side down. Sprinkle with half the dried fruit mixture. Cover the fruit with a layer of bread strips, buttered-side up. Sprinkle the other fruit, then lay the final layer of bread strips on top, buttered-side up (about 8 bread strips per layer, or 6 if you want more layers).

For the custard, beat together the eggs, cream and milk in a bowl and pour it over the pudding. Sprinkle with demerara sugar, and then leave to stand for about one hour, so the custard soaks into the bread.

Bake for about 30 - 40 minutes, or until the top is golden-brown and crisp and the pudding slightly puffed up. Serve hot, though there are those who insist it's delicious cold. - 15 -

BU3A Walking Holiday, April 2022

We arrived at Thorns Hall in Sedbergh on the Monday afternoon and got off to a good start with a delicious cream tea. After that we were taken on a short walk into town to see the main points of interest before settling into our comfortable accommodation. Before dinner our three walk leaders, Lena, Ruth and Martin, introduced themselves, and next day's walks.

On Tuesday we all set off in the bus at 9.30 am, and the Walk 3 walkers



got off first, and set off on their 10 mile walk which took in the Eden Valley and Pendragon Castle. We arrived in the small village of Nateby and stopped for a welcome drink before continuing to Kirby Stephen where the walk finished. Entertainment after

dinner was provided by walk leader Martin, who organised a game involving rolling dice. We gradually saw the three coins we'd started the game with disappear into his collection bucket. There was an inevitability here. We contributed £100, to be put towards footpath repairs.

We were all very sad that Ken and Di Watson had to return home, after Ken fell on Tuesday's walk, and injured his knee. On Wednesday we all set off in the bus, and the Walk 3 walkers alighted in Dent Dale, and climbed up to the ridge giving good views of Dent Station, the highest station in England. Our 10 mile walk was to take us back to Sedbergh, and walking along the ridge we had superb views to the Cowgills, and across to Morecambe Bay. After dinner we took part in the national HF quiz, narrowly won in house by a team made up of Judy, Katherine, Bob, Marilyn, Rosemary and George, who each won a useful HF walker's water bottle.

On Thursday we all set off on the bus, the Walk 3 walkers alighting near Thwaite, and walking towards Keld. We managed to hear our first cuckoo of the year, and Jane and Rosemary saw it flying off from a tree. We continued on a high path above Swale Dale, which involved negotiating a



couple of rough sections of path, and a short rocky descent where we were all helped down by Al. A unanimous decision was made to award Al the title of King of the Mountains for his chivalry.

After dinner we were treated to a cookery demonstration by the

House Manager, David, who is also a chef. We were shown how to make Chocolate Brownies, and in true cookery show fashion were able to sample "some I have made earlier". Delicious.

Friday morning saw us packing and leaving after what had been another excellent holiday at HF with BU3A. Our thanks go to Annie Kayley



Burgess for her hard work in taking over the organising of her first U3A trip, and also to Pat and Sam Lewis, who had prepared the 2020 and 2021 holidays which had been cancelled. We're looking forward to Alnmouth next year.

Rosemary Wolfe

My walk descriptions, of course, deal with the walks I took part in, with Group 3.

u3a
learn, laugh, live

u3a 40th Anniversary Derbyshire Network Baton Relay Walk

This year the u3a is 40 years old.

Members of the Derbyshire network met in May to look at ways to celebrate, and the idea they chose, and my favourite idea, was a baton relay walk around Derbyshire. It was a huge success, supported by all 16 u3as in the county.

The rather classy gold and blue baton started off from Derby to Belper on 7th September and, some 135 miles later, came back to Derby from Melbourne on 23rd September.

Bakewell u3a walked on the 12th, with a group of us meeting up at the old railway station for the off at 10.00 am. Ann Topham had walked with Matlock u3a the day before and formally handed over the baton from Matlock to Bakewell u3a. Twelve of us and two dogs set off to walk the 13 miles to Buxton, appropriately clad in yellow and blue.



On the way people peeled off and others joined. Spirits were kept high despite the looming clouds and awful forecast, by tales of walks and walkers past. Jill joined us at Hassop station and again at Monsal Dale and Rosemary loomed out of the Monsal tunnel to join us for the leg to Topley. We missed the really bad weather (which I think they had been having in Bakewell whilst we were approaching Topley Pike) and Annie, Rowen and I arrived in Buxton to meet their walking group representatives at 2.15 pm.

Altogether a fun walk, with a great team spirit and a lovely feeling of joining up the county's u3as. Thank you to everyone who came along to support our u3a.



Charles from Buxton u3u, showing he has never been handed a relay baton before in his life!

Jane Kayley

Burgess

(<https://www.facebook.com/u3aDerbyshireNetwork>)

And a big thank you to Jane for continuing to represent us at the Derbyshire network, and working hard to keep us involved. I, for one, hadn't realised there were 16 other Derbyshire U3As.

Ed



Oh Christmas Tree, oh Christmas Tree!



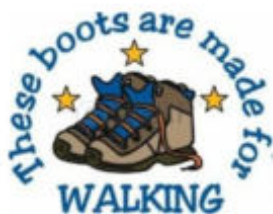
As readers of the Gazette will know, Gill Roberts has been the leader for designing and creating our BU3A tree for the Bakewell Church Festival of Christmas Trees for a number of years. Not altogether surprisingly, she has let your Committee know that she will not be leading this year's efforts. So this means there's a vacancy to fill, and fairly sharpish. So, would someone else (or elses) like to have a go? Once, years ago, Group Co-ordinators each produced a decoration, and, in theory, this could happen again this year, though, in practice, we'd need someone to contact Co-ordinators and then organise the collecting of the decorations and bedecking of the tree on the appointed day.



Perhaps a group of members could get together and tackle our tree. Our secretary, Sam Lewis, is keen to hear from any potential Christmas Tree decorators (01629 640352).



Get out of that one. A man spends all night drinking at his local. At hometime, he stands up and falls flat on his face. He crawls outside hoping the fresh air will sober him up, but when he stands up he falls over again. So he has to crawl the half-mile to his house. He manages to stand and prop himself upright so he can unlock the door, but then falls over again. He crawls upstairs, tries to stand and falls onto his bed, and quickly falls asleep. Next morning, he's wakened by his wife shaking him. "You've been out on the booze again, haven't you?" "Why do you say that?" asks the man, playing for time. "Don't lie to me," she snaps, "the landlord just rang. You left your wheelchair behind again."



Walking Programme November - February 2023

All Walkers: please read these paragraphs.

The format of the walking programme has changed and we no longer give walk leaders' names. Occasionally we do not have enough volunteers by the time the pages need to go to print, which is understandable, given how far in advance we are asking. Instead we are now providing dates only for each walk, along with a short generic description and lunch arrangements.

Note also: Winter Monday Walks have changed due to large numbers of pubs/cafes being closed on Monday. If you don't receive an email before the walk, or you are unsure whether it will be suitable for you, please contact the walk organiser for details. It is vital to get agreement before bringing a dog. You need to tell the walk leader if you intend to walk, and if you change your mind.



MONDAY/TUESDAY WALKS

Week 2 – Monday/Tuesday Around 5 miles at a moderate pace but may include steep paths, stiles and uneven terrain.

Organiser: Alison Stuart 01629 812203 alisongayford@gmail.com

Dates: Tuesdays 8 November, 13 December, 10 January 14 February

Week 3 - Monday Gentle stroll over easy terrain with very little incline and no stiles for approximately one and a half to two hours. Walk aimed at those wanting more than a trail walk but with limited challenge. However, all are welcome and should be aware of the very gentle pace. Plenty of time to chat and enjoy the environment. Lunch at café/pub in winter

Organiser: Jill Ormerod 01298 872339
jillormerod@gmail.com

Dates: Monday 21 November, 19 December,
16 January, 20 February



Details of our Group Activities - November 2022

Subject	Co-ordinator	Telephone	Meeting day	Time	Location
Ancient Greek	Peter Ward	01629 732210	Alternate Mondays	2 - 4 pm	Phone Co-ordinator
Art	Linda Fussey	01629 636793	2 nd Thursday	2 - 4 pm	Youlgrave Reading Room
Birding Short Walks	Jane Burgess	07954 588053	1 st Tuesday	Am	janeburgess50@yahoo.co.uk
Bowling	Mary Creswell	01629 810134	Tues & Thurs April - Sept	10 - 12 noon	Bakewell Bowling Club
Book group	Jane Kayley- Burgess	01954 588053	2 nd Friday	2 - 4 pm	Friends' Meeting House, Bakewell
Cooking by Men	Peter Holt	01246 583279 07801183913	2 nd Tuesday	5.30 - 7.30 pm	Lady Manners School peter@emailholt.com
Craft	Gill Roberts	01629 813414	2 nd Wednesday	2 - 4 pm	Wye Bank, Bakewell Phone the Co-ordinator
French conversation	Gary Morewood	01629 812299	1 st Wednesday	10 - 12 ish	At Costa Coffee
Gardens & Houses	Sheila Sidebottom Vivien Stephenson	01629 814842 01629 813643	Various Tuesday visits	Varies	Contact Co-ordinators
History	Richard Thurlow	01629 636944	1 st Tuesday	10 - 12 noon	Bakewell Methodist Church
Luncheon Club	Anne Peller	01629 813591	1 st Wednesday	Need you ask?	Various restaurants

Details of our Group Activities, Page 2 - November 2022

Subject	Co-ordinator	Telephone	Meeting day	Time	Location
Out and About	01629 732810	01629 813414	01629 636477	01629 813591	01433 639713
Parish Churches					
Philosophy	Sam Lewis	01629 640352	2 nd Wednesday	10.00 - 12 noon	Phone the Co-ordinator
Photography	Neil Sharples Allen Flatman	07954241294 01629 812950	1 st Friday	10.00 - 12 noon	Bakewell Parish Church
Poetry	Anne Gould	01629 810038	2 nd Tuesday	2.00 pm	3 Brookside, Bakewell
Polish up your French	Liz Gelanos	lizgelanos@gmail.com	4 th Monday	2.30 - 4.30 pm	Phone the Co-ordinator
Real Latin 1	Shelagh Gregory	01433 670026	Alternate Mondays	10.30 - 12.30 pm	Phone the Co-ordinator
Real Latin 2	Shelagh Gregory	01433 670026	Alternate Fridays	10.30 - 12.30 pm	Phone the Co-ordinator
Scrabble	Anne Peller	01629 813591			Phone the Co-ordinator
Social team and	Meg Laird team	Combined	01629 813591	01629 636477	01433 639713
Spanish	Jayne Northcott	01629 636458	Monday am, every two weeks	10.00 - 12 noon	Depends on numbers, phone for details
Theatre	Jan Chappell Diana MacBain	01629 812960 01298 873503	1 st Friday	3.15 pm	Medway Centre
Walking	Jane Burgess	07954 588053	See programme in the Gazette	Email: janeburgess50@yahoo.co.uk	
Writing for Pleasure	Pip Young	01629 814796	3 rd Wednesday	2.00 - 4.00 pm	Phone co-ordinator

Week 4 – Monday/Tuesday A walk of some 4 good tempered miles, occasional ascents and a few stiles, but much topical interest and variety.



Organiser: John Anderson

jandganderson@btinternet.com 01629 734531

Dates: Tuesday, 22 November, 27 December, 24 January

LONGER WALKS

Week 1 - Wednesday 7 to 9 miles

A moderately paced walk over a variety of terrains. Picnic all year round, unless very inclement

Organiser: Neil Sharples neils.sharples@tiscali.com 07954 241294

Dates: 2 November, 7 December, no walk on 4 January, 1 February

Week 2 - Thursday 8-10 miles, at a moderate pace. Picnic all year round.

Organiser: George Wolfe

geowolfel@gmail.com 01433 631308

Dates: 10 November, 15 December, 12 January, 9 February

Week 3 – Friday 5 to 7 miles at a moderate pace. Pub or café lunch



Organiser: Martin Pape 01629 820265 empapecromford@gmail.com

Dates: 18 November, no walk on 23 December, 20 January, 17 February

Week 4 – Wednesday 7 to 9 miles, a moderately paced walk over a variety of terrains. Picnic all year round, unless very inclement



Organiser: Neil Sharples

neils.sharples@tiscali.com
07954 241294

Dates: 23 November, no walk on 28 December, 25 January, 22 February

Art Group gets Out and About

The Art Group has moved its meeting place from Beeley Village Hall to Youlgrave Reading Room, still on the second Thursday of each month from 2 - 4 pm. We would love to see new members and there is plenty of room. We often set ourselves a task but anyone is welcome to draw or paint anything they like and we try to help each other improve, and share our varied expertises.

In May we visited Judith Orchard's family farm at Wensley and enjoyed drawing the animals and the birds. We did sometimes wish that they'd stay still for a bit longer.

It wasn't very warm for May, as you can see from the clothes worn, but it was dry. Thank you Judith for the opportunity to get out and do some drawing from life.



Hope to see some 'new' artists at Youlgrave Reading Room in the future. Do give me a ring if you're interested, and would like to hear more.

Linda Fussey

01629636793

07751722540

fussey_family@yahoo.com



LOST FOR WORDS

A truck loaded with thousands of Roget's Thesauri crashed yesterday, losing its entire load. Witnesses were stunned, startled, aghast, taken aback, stupefied, confused, shocked, rattled, paralysed, dazed, bewildered, mixed up, surprised, awed, dumbfounded, nonplussed, flabbergasted, astounded, amazed, confounded, astonished, overwhelmed, horrified, numbed, perplexed and speechless.



BAKEWELL U3A WALKING GROUP CHRISTMAS LUNCH

**DERWENTWATER ARMS at CALVER,
FRIDAY 16th DECEMBER
12 for 12.30 pm**

Numbers are limited to a total of 40 people in two rooms.

There is a large car park at the front and a level entrance at the rear but with only 6 spaces - so could be used as a 'drop-off' point.

The menu is overleaf - **2 courses £21, 3 courses £26** - same as last year!

I need numbers, choices, any dietary requirements and payment VERY quickly, please (now, even?). The menu is opposite. Hopefully, it's readable.

Please pay either:

1. Online to BAKEWELL U3A WALKING GROUP 51000458, 60.01.33
WITH YOUR NAME AS A REFERENCE, PLEASE or

2. By cheque made out to BAKEWELL U3A WALKING
GROUP and sent to Mrs P A Topham, Beech House,
11 Eversleigh Rise, Darley Bridge, Matlock DE4 2JW

Please email/send me your choices and whether you
have paid to:

tophamtowers@tiscali.co.uk

Phone 01629 733718 or mobile 07464973387



LIBRARY NOTICE

In the light of the present situation, the 'Fantasy and Apocalyptic' section has been moved to 'Current Affairs'.

DERWENTWATER ARMS CHRISTMAS MENU

(AVAILABLE MONDAY 5TH DECEMBER TO FRIDAY
24TH DECEMBER)

STARTER

- Pheasant, Partridge & Wood Pigeon Terrine, Spiced Apple Chutney & Toast
- Hot Smoked Salmon, Crispy Boiled Egg & Dressed Leaves
- Cullen Skink (Leek, Smoked Haddock & Potato) with Crusty Bread
- Beetroot Arancini, Mustard Vinaigrette & Watercress Puree

MAIN

- Roast Turkey, Pig in Blanket, Stuffing, Roast Potatoes, Mash & Meaty Jus
- Guinness Braised Blade of Beef, Colcannon & Brazing Liqueur
- Pan Fried Seabass, Prawn & Chive Hollandaise & Crushed New Potatoes
- Roasted Celeriac, Thyme & Apple Wellington, Berry Jus & Hasselback Potatoes

All served with Seasonal Vegetables

DESSERT

- Christmas Pudding & Brandy Sauce
- Gluten Free Brownie & Irish Cream Ice Cream
- Apple & Cinnamon Crumble Pie with Creamy Custard
- Amaretto Crème Brulee with Almond Brittle
- Trio of British Cheeses, Crackers & Christmas Chutney (£2 supplement)

Cordon & Mince Pies

2 Courses £21 / 3 Courses £26



2066 and all that . . .

This time last year, as lockdown allowed us a bit of freedom, Bakewell U3A Craft Group finally began its timeline history of Bakewell in the medium of tapestry, first planned and discussed as early as August 2019. The people of Bayeux needn't even raise an eyebrow yet. As the youngest of the group, I understand it may fall to me to pass on the finishing instructions to

my grandchildren.

I'd been looking forward to being old enough to be part of the U3A club. I looked up the local groups in preparation for my mum's move to Bakewell, and subsequently read her Gazette. When I heard that the Craft group were doing a tapestry timeline of Bakewell I offered to help her with her bit . . . but she said her eyesight wasn't up to that sort of thing. So imagine my delight when it was relayed to me I was old enough to join in my own right, although my part-time work rotas sometimes get in the way of attendance.

I admit that I was overwhelmed at my first meeting, seeing small groups working together to assemble the two materials over the frame and then transfer as much of the design (via tracing paper backing, etc) of their chosen square (one of at least 30). Of course, everyone chose one they thought the easiest. Those that came later got the horses and Roman legion. As part of the local bell ringing team, I chose Bakewell Parish Church as the design is mostly white space(!) with three discrete images: a section of stained glass, the stone coffins, the great entrance door (which I am leaving till last to ensure I do it justice). I also thought it easier to go on a visit to see my source material, than if I had chosen, the Roman army one. However, now I realise that observers will also be able to check the accuracy of my work.



All the squares have a unifying ripple of river 'flowing' along the bottom, and room for text at the top. A year on, I believe we are collectively settled on a colour for the river. I sense choosing a font is going to take longer. A few have dropped out, but most of my fellow stitchers have made fantastic progress. They should be proud of themselves! The first stitch is always the hardest, and we are all aware that a creamy background will mark easily. We all know that I personally spent a lot of creative energy and drive on my frame 'hand bag' with its pocket for the paper design, and another pocket for the wool. Nicola, our Guru Guide, is on hand periodically and the main thing I remember her saying was "Get cracking. Finish it, and start another". I thought I'd do it on snowy/rainy day with a roaring fire, in tartan slippers with something like a hot toddy to hand and Bake Off on the telly. But I've been delayed by the wrong weather!!!

The timeline tapestry is certainly more than a challenge, sometimes overwhelming - but when considered, a stitch at a time, it's definitely manageable. Fingers crossed for perfect stitching weather!

Zoe Wareham



The optimist says the glass is half full. The pessimist says it's half empty. The engineer says the glass is twice as big as it needs to be.

How do eskimos prevent their mouths from freezing up? They grit their teeth.

A man walks into a bar with a lump of tarmac under his arm. "What would you like?" asks the barman. The man replies, "A pint of beer and one for the road."

A foolproof plan for not getting a job - turn up to the interview wearing flipflops.

Alan Davies

Come and Join our Happy Band



Carefully and slowly, our dedicated embroiderers are working away at the BU3A Bakewell Time Line. We meet on the second Wednesday afternoon at the Methodist church, 2.00 pm. Our latest meeting was relaxed, fun and supportive, and we all felt quite inspired to be pushing on after the long summer break. We were all so impressed by each other's work, though we confessed that gardens had taken priority over the summer. But now the cooler autumn days are upon us, it will be needles and wool out, and we will be beavering away again.



If you would like to join us, or you just want to come along to see what it's all about, and perhaps be inspired, we still have a few pictures needing owners. You don't need skills or experience. Some of our group have never done anything like this before, and are delighted with the results of their efforts. Dark autumn and winter evenings are the ideal time to get stitching. We would really welcome extra help. Do get in touch.

Gill Roberts (813414)

Scrabbling around - Two, or at the most three of us, get together for our Scrabble afternoons; we can play and very



much enjoy doing so, but we're sure there must be more Scrabblers amongst our membership. We'd love to have you along. It's fun AND it's good for the brain.

Fourth Wednesday afternoon of each month.

Contact Anne Peller, 01629 813591

Sticking to the Nursery Rhyme



A little pig walks into a bar, orders a drink and then asks directions to the lavatory. The barman points him in the direction of the gents. A second little pig walks in, also orders a drink, and asks where the lavatory is. The barman again gives directions. A third little pig arrives and orders a drink. "I suppose you'll be wanting to know where the lavatory is," suggests the barman. "No thank you," replies the little pig, "I'm the one who goes wee-wee-wee, all the way home."

What's the difference between a cat and a comma?

One has claws at the end of its paws, and the other is a pause at the end of a clause.

101

A huge pile of toilet rolls fell on me in the supermarket. I'm ok though, only soft tissue damage.

What's the difference between ignorance and apathy? I don't know and I don't care.

twitter.com/macsupport

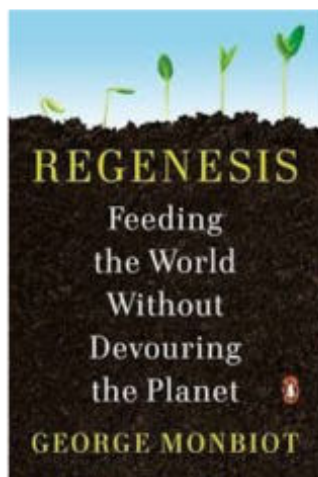


DARK HUMOR JOKE

My wife and I have reached the difficult decision that we do not want children. If anybody does, please just send me your contact details and we can drop them off tomorrow.

jokester.com

Food for Thought?



In the recently published book, “RegenesiS” by George Monbiot, the author warns that, “Our beliefs about food and farming are dominated by fables and metaphors that describe not the world as it is, but an idealized, simplified planet, prompting us to make catastrophic mistakes”. He comments that issues relating to the global food production/supply system are scarcely known and understood, and explains clearly that this system is complex, ie knowledge of each component of the system does not enable reliable prediction of how the

system will respond to a change affecting one component. As an example, he refers to 2008 and 2011 when the quantity of wheat available on international markets increased by 5.5% and 3.2%. The outcomes were price increases by 33% and 38% and consequent hunger in some countries!

Monbiot tries to answer the question, “How we might feed ourselves in a world whose natural and human systems are changing at astonishing speed”. One important change he suggests is that much more research in soil biology, as distinct from chemistry, is funded. He writes, “Most of us perceive soil as a dead and passive substrate”. This book helped me to understand that soil is more akin to an organism comprising many interdependent parts. The book appears to be firmly based on research. In preparation for writing the book, Monbiot read more than 5,000 papers plus numerous books. He reports to us on studies, trials and non-traditional practice. Before reading this



When you warn people about the dangers of climate change, they call you a saint. When you explain what needs to be done to stop it, they call you a communist.

— George Monbiot —

AZ QUOTES

book, I had failed to notice that many of the varieties of plants which we rely on for food are annuals. They have been chosen for crops because annuals tend to mature quickly and germinate reliably. Monbiot reports on successful attempts to breed perennial cereals which achieve commercially attractive yields and improvement in the quality of the soil without annual cultivation.



Monbiot asserts that all farming involves a radical simplification of natural ecosystems. He describes an area in Wales which supported cattle for 2000 years until sheep were introduced - too many sheep. The varied

vegetation was reduced to a single, inedible species of grass, *Molina*. Some parts have not been grazed for 30 years but diversity has not returned. The land is not now useful for grazing of stock

I have long regarded grazing by sheep as an appropriate use of upland areas of land. Monbiot points out that, typically, the area of land required to produce lamb protein is about 84 times the area required to produce the same weight of soy protein. A change of diet by me and others who enjoy lamb could release a large area of land for non-farming use (use which can be valuable in water management, moderating climate change and improving diversity of habitats). A further alternative way of producing palatable protein reported on would require 1 - 2,000 times less land than does soy.

The book encouraged me to consider the reported facts that the UK diet requires nearly 24 million hectares of land; but in the UK we farm only 17.5 million hectares. Little food is produced on some of those hectares. Why use them in this way, when changes in the food production/supply/consumption system could enable us to satisfy demand for flavour, nutrition and quantity with less farming? This book is an important contribution supporting the "peak farm" concept set out by David Attenborough in his book, 'A Life on our Planet', reviewed in issue 78 (May 2021) of *The Gazette*.

Sam Lewis

Knowing what's out there

I would like to share with other U3A members two items that I have enjoyed over the last few years which, although commonly available to those with internet facilities, seem to be unknown to many people.



FUTURELEARN - a resource that offers short courses in diverse subjects. (I have done courses of between two and six weeks' length and three to five hours' study per week in First Aid, Geology, History and Creative Writing, among others.) In most cases the courses are

free if one only wishes to read and comment on the content.

THE GUTENBERG FOUNDATION

enables us to read thousands of books on line free of charge. Many of the books by authors I read in my childhood are there, but I have found many lesser known writings by these authors listed. For example I knew that Jerome K Jerome wrote 'Three men in a boat' and 'Three men on the Bummel' but nothing of some forty other works.



I have also found it good for translations of foreign authors, some of whom write every bit as well as their British counterparts.

Some books are also available as 'Audio' versions.

I hope that I'm not 'teaching my Grandmother to suck eggs', but it does seem to me that far too few people know of these useful facilities.

Dave Williams

My idea of an agreeable person is one who agrees with me.

Benjamin Disraeli

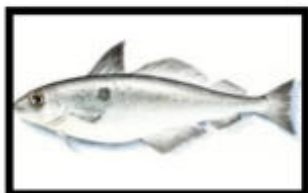
It was one of those perfect summer days: the sun was shining, the birds were singing and the lawnmower was broken.

James Dent

A good way to help the weather make up its mind is to put the washing out.

Marcelene Cox

A tasty offering, thanks to Irene Yarnall



Haddock Barrie (font is Seagull)

4 (6 oz) Haddock fillets, or one good sized piece
Flour seasoned with salt, pepper, and paprika
3 oz butter
Half pint of milk

2 tbsp flour
2 oz cheddar cheese, grated
1 onion, finely chopped
12 shelled cooked shrimps or prawns
salt and pepper to taste
6 tbsp double cream

Preheat oven to 400°. Wash and dry fillets. Coat with seasoned flour. Use some of the butter to grease a shallow, ovenproof dish. Arrange fish in the dish. Melt the remaining butter in a small pan. Stir in 2 tbsp flour; stir together till smooth and cook gently for 2 mins, then gradually add the milk to make a white sauce.

Blend cheese and onion into the sauce. Chop shrimps/prawns and stir into sauce. Season with salt and pepper. Stir in cream.

Pour the sauce over the fish. Bake for 30 mins, or until the sauce is golden brown and sizzling nicely.

An illustration of this dish was hard to find, but this plate looked delicious.

Ed



A man dies and goes to heaven. As he stands before God, he notices Jesus sitting at his right hand, and is a bit surprised to see a janitor with his mop and bucket, sitting at God's left hand. "Who are you?" asks the man. "I'm cleanliness," comes the reply.



Notes from my garden

I have just returned from a somewhat prolonged Autumn break. Before I left I battoned down the hatches, put garden furniture away, and picked some unripe apples to store in case the rest fell in my absence. In fact, I came back to beautiful sunny weather and a blowsy, overgrown garden. Roses, dahlias, chrysanthemums and michaelmas daisies were in full bloom, together with the last of the rudbekias and sunflowers. The lawn was lush and full of weeds. I still had tomatoes, indoors and out, despite the fact that my neighbours had been invited to feast on them, and my runner beans, in my absence.

This brings me to my Autumn theme - what to cut back and what to leave? Modern wisdom says you should not cut back dead vegetation till Spring. It says dead seed heads look glorious in the frost and provide food for the birds, and shelter for insects. My experience is that dead heads hang down limply and are unattractive so I still largely cut back in Autumn and hoe what I can to break up the soil and then mulch with last year's leaf mould and compost. I also feed the birds. I don't suggest it is the right approach. It is just what I do.

This year I have been in my house about ten years. Though not a new build, the garden had been neglected for forty years before I came and was surrounded by huge cupressus hedges and a row of 30 foot high fir trees. I cut them all down and started again. I dug the soil, added sand and compost to the heavy clay and sewed a lawn and made flower beds. I replaced the hedges with fruit trees and flowering shrubs.



It has worked well, but ten years on they have grown over paths and beds, and despite yearly pruning the fruit is now out of my reach. I have decided that this is the year for a cull. I have a friend who works diligently as a jobbing gardener in Sheffield, who will come to me when

his work falls off at the end of the season to help. His six foot height and willingness will help me prune the apple and plum trees. I have recently seen fruiting orchards cut to a manageable height with flat tops.



I am aiming to copy this. I also have rambling roses which have flowered beautifully but are encroaching over entire flower beds. I intend to cut out all the old wood and leave only a few new stems. I also want to hack back flowering shrubs despite the fact it is the wrong time for spring flowerers. I know this will reduce next year's fruiting and flowering but needs must.

From the vegetable garden - this year's peas were disappointing but I planted a tub of mange tout in August

and all germinated and are now flowering so I have moved them to the greenhouse in the hope I will get a late crop. The broad beans were reasonable, courgettes very poor, summer broccoli thrived, and is still giving, but took up too much space. The French climbing beans were very good but the runner beans were late and only started in September. I have just picked the last, as any tough beans will be used for next year's seeds.

The success of the season, benefiting from the hot summer, were the cucumbers and tomatoes, both in the greenhouse and outside on a south facing wall. I have picked dozens of pounds, frozen as puree and bottled in kilner jars for the first time, and I am still picking them. The soft fruit was good and I have a store for winter, both frozen and of juice. There were virtually no plums but a bumper apple crop



My lawn has been mowed since I returned. but I still have a season of cutting back; wish me luck!

Mrs Blossom



BAKEWELL U3A THEATRE GROUP

As we have mentioned before the majority of theatres have now decided to discontinue issuing paper tickets. This makes things a bit more complicated for us when allocating seats etc. We've also noticed that the number of members attending performances has fallen for various reasons, which is why, on quite a number of occasions, we have used the Bakewell & Eyam Community Bus which can only take up to 16 passengers. This also helps keep the cost down.

We hope these two productions, both next year, might be of interest. There are tickets available for both and we'd like anyone who is interested in going to let us know (by email/phone) as soon as possible so we can go ahead and book tickets. All details are below.

THE GREAT GATSBY, Northern Ballet

Thursday 23 March 2023 2.00 pm, Sheffield Lyceum. Stalls seats £44.00

Northern Ballet's sell-out sensation comes to the Lyceum - it's the most glamorous party in town. Mysterious millionaire, Jay Gatsby, has a penchant for lavish parties and beautiful women. As the sparkling façade of his world begins to slip, the loneliness, obsession and tragedy that lies beneath is revealed, in a Northern Ballet treasured production.



F Scott Fitzgerald's classic American novel is brought to life as dancers glide across the floor in gorgeous Chanel-inspired

costumes, to a cinematic score by Sir Richard Rodney Bennett CBE (Four Weddings and a Funeral, Murder on the Orient Express).

Bursting with passion, style and drama, this is a blockbuster ballet.

STANDING AT THE SKY'S EDGE

Wednesday 18 January 2023, 2.00 pm, Sheffield Crucible. Tickets £40.00

Poppy wants to escape her old life, Joy and Jimmy want to spend their lives together. Rose and Harry want the new life they've been promised.



Winner of the Best Musical Production at the UK Theatre Awards and the 2020 South Bank Sky Arts Award for Theatre, **Standing at the Sky's Edge** is a celebration of strength and solidarity across six decades, set to the irresistible sounds of

Richard Hawley. Captivating audiences during its sell-out 2019 debut, Standing at the Sky's Edge makes its return to the Crucible stage.

Jan: 01629 812960 Email: jchappell7@btinternet.com

Diana: 01298 873503 Email: dcmacb@aol.com

A promise of some sweet singing

You may have enjoyed the **Bakewell Choral Society's** Summer Concert, and be keen to know about their next performances, both at Bakewell Parish Church.

Saturday 12th November 2022: Haydn Nelson Mass and Purcell Anthems

Saturday 17th December 2022: Christmas Carols (part of the Christmas Tree Festival).

Refreshments available. Tickets £15, students and accompanied children free.

NB I know we don't often advertise non-U3A events, but a number of our members are in the Choral Society, and I think it's the sort of event many of OUR members might like to hear about.

Ed



The Battle of Waterloo

This year saw the Last Hurrah of Glyn and Lesley Peat's wonderful Out and About Group holidays, so, as excited as we all were to be going after two years' postponements, the trip was tinged with sadness.

The journey went seamlessly. We were lucky to have the same driver, Malcolm, as on previous trips abroad. He never lost his cool, organising everything for us smoothly, encountering several challenges along the way, and always being in the right place at the right time, with a cheery smile.

Our first visit, on the way to our hotel, was to Waterloo, scene of the famous battle of 1815. Everything was looking good and we were ready for a fascinating experience. There is a superb museum, built underground, so a long flight of steps to gain admittance made it a bit tough for some of us. But once inside, the museum was well worth the discomfort. Indeed it would have been easy to spend several hours there. There is a fantastic, immersive experience of the famous battle where, wearing our special 3D goggles, we were right in the thick of it, horses and soldiers charging towards us, surrounding us, bodies being slain, trampled underfoot. It was all very impressive - and quite scary.



When we emerged we hoped to climb the Lion's Mound, from which there is a fantastic view of the battleground. But we needed lunch first, so back up the steps and just across the way, was an attractive restaurant, with tables inside and out. Imagine our dismay when the waiter told us we had to book. So rejected and despondent, we wandered round the corner to spy other members of our party,

sitting happily inside at a table! They had apparently just walked in and sat down and were waiting to be served. So we did the same - success. It took a long time to catch a waiter's attention. He then told us that no food was being served although we could order beers. Oh no! Yet waiters were scurrying around, busy serving delicious looking food to other tables, so why could we not eat? When, eventually, we managed



to order our drinks (from an amazing choice of Belgian beers) we remonstrated with the waiter (a different one) who relented and said he would bring us 'salad'. All right then, salad all round please. It didn't sound much but we were not in a

position to argue (having learned the nearest alternative restaurant was a mile down the road!) Ages passed before the famous salads arrived - but they were good Caesar salads, they were enormous and took a long time to polish off, leaving little time left to climb the famous Lion's Mound.

We found formidable iron railings all around the Mound but spied a gate to the right - but it was locked. We followed the railings round to the left to another gate - also locked. We could see people inside but could find no way to get in. By this time it was clear that even if we could find the elusive entrance we weren't going to have time to climb the Mound, so, defeated it was time to return to the bus. (We later learned that we should have descended the famous steps again, to pass through the museum and gain access to the Mound).

Back on the bus we learned that one of our party had tripped and fallen hard against a concrete bench and was in severe pain, probably with cracked ribs. So the Battle of Waterloo 2022? - Belgium 1 England 0.

Judy Hinsliff

STILL HOPING . . .

A group of us still hope to resurrect/keep alive the Out and About Group. Our first attempt wasn't visited with much success, for reasons which we'll try to address.



The BBC Food and Drink trip to

Birmingham was (we knew) rather expensive. And we didn't have a mechanism in place for sending a reminder to people who might be interested, ie an Out and About Mailing List. We're hoping that Glyn may be able to supply us with one, and we'd also love to hear from any members who'd like to be on a mailing list, to receive information and reminders about trips. It would also be wonderful to hear from members with ideas for possible trips they'd like to have organised, organise and take part in.



So - what do members fancy?

We'd like to hear whether there's still an appetite for residential trips, say 3, 4 or 5 nights away,

Would these be in this country? If so, where to?

Would we still like to go abroad? Again, where to?

Would members like day-trips? To towns/cities, to Cathedrals, stately homes, the seaside, places of cultural/historic interest, musical performances????????? How about a trip to Whitby in the Spring?



Bakewell Area U3A - Registered Charity No 1111699

YOUR OFFICERS AND COMMITTEE

The members of the committee of the Bakewell Area U3A are ex-officio the Trustees of this Bakewell U3A Trust No 1111699. The Trustees are answerable and accountable for the finances, activities and publications of the Trust. There is a link to our data protection policy on the members' page of the BU3A website.

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Vacant

Secretary

Sam Lewis 01629 640352

Database Co-ordinator

Phil Clarke 01629 630095
bakewellu3adba@outlook.com

Membership Secretary

Groups Secretary

Website Manager

Committee Members

Judy Hinsliff 01629 650119
Jean Sutton 01433 639713
Pam Walker 07786 245406

There are vacancies for committee and co-opted members. Please contact the Secretary if you would like more information .

Websites: www.bakewellu3a.org.uk or www.u3a.org.uk

Bakewell U3A warmly welcomes all new members. Please contact the Membership Secretary for more information. Membership forms are also held at the Library, the Medway Centre and the Information Centre. The form can be downloaded from our website.

Completed membership forms should be sent to G Moore, Green Peace, Stoneyside, Youlgrave, Derbyshire DE45 1WH

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Vacant

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Vacant

Sam Lewis - 01629 640352

Anne Peller 01629 813591
Sheila Sidebottom 01629 814842



All meetings are held at The Friends' Meeting House, 2.30 pm for tea/coffee/biscuits and a "chat", for a 3.00 pm start.

Tuesday 15th November 2022 - with thanks to Mary Chaplin, Gillian Fearne, from Darley Dale, is coming to talk about "The Winter Garden".

Tuesday 17th January 2023 - Aileen Cooke has invited Steve Lovell, who is a landscape gardener, to speak to us. Topic to be discussed.

Tuesday 14th February 2023 - Danny Wells will talk about Sir Joseph Paxton, the famous, renowned Head Gardener at Chatsworth, plantsman, engineer of distinction and designer of the Crystal Palace for the 1851 Great Exhibition. Come and hear more about his incredible life. With thanks to Jean Sutton for organising this talk.

Thank you to everyone who has helped with speakers and visits during 2022. It is really encouraging that members are so willing to give of their time and effort. I do hope this interest and willingness continues. It is what makes the Group a success.

When you arrive at the November meeting, there will be a paper available for you to note ideas/requests for visits next year, so please put your thinking caps on.

Sheila Sidebottom