

GUISBOROUGH U3A NEWSSHEET No. 20 – DECEMBER 2023

Next monthly meeting 2pm, 3 January 2024, at the Parish Hall, Bow Street.
Doors open 1.30pm. Meeting begins at 2pm.

Chair's Introduction

Thanks to the Singing for Pleasure group for their performance at this month's monthly meeting. If that didn't put you in the Christmas mood then I suspect nothing will. A reminder that the group is always open to new members (of all abilities) and meets alternate Thursday afternoons. More details on our website.

A reminder that, although our membership year runs from March, we will start taking renewal payments from next month for those wanting to get ahead of the March rush.

On behalf of all the committee may we wish you a very happy Christmas and New Year.

Dave, Chair.

News from the Flower Arranging Group. While Pat Hopkins remains the Coordinator, Patricia Brooksbank is now the Group Leader. Patricia is professionally trained and has changed the structure of meetings so that Members make their individual arrangements, followed by a demonstration from Patricia, after a cup of tea. There is a different theme each month. New members can be sure of a friendly welcome, support and encouragement. Over a period of time, you'll gain a range of floristry skills in a creative environment.

The Group meets on the 2nd Tuesday of the month, from 2-3.30pm, in Sunnyfield House Bistro. £1.50. For more details, please contact Pat.

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**What's on?**

**3 January. Monthly Meeting.** At the Parish Hall in Bow Street, 2pm. Doors open at 1.30pm. Now then, as it's the first meeting of the year, we're going to do something different and have some fun, during which points may be accumulated ..... and what do points mean? We'll look forward to seeing you there, when we'll get the new year off to a sociable start.

**5 January. Group Coordinators annual meeting.** Parish Hall. Doors open at 11.15 am and the meeting will begin at 11.30am.

**10 January. 10am Local History talk by Michael Kirke, "Conflicts at Home and with the Sea".** Michael will be looking at past JPs around the country, especially in corrupt Rotten Boro's; the relationship between some Parish Priests and thieving Navvies; and the wreck of The Royal Charter, one of 100s of vessels wrecked in the Storm of the Century, allied with heroism, murder and Christian charity. Follow that! Saltburn Methodist Church, Milton Street, upstairs hall. £2. No need to book, just turn up and enjoy the talk, a coffee and the opportunity to chat with the Speaker afterwards.

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**EXCURSIONS:**

In order to make bookings for excursions a little more efficient we intend to have a table to the side of the bookings team on which you will find details of the excursions that are being booked on that day. We will

equip the table with pens so that cheques can be written out at this table. Please note that all the information on excursions is available on both the website and in the monthly news sheet.

Please remember that cheques should be made payable to GU3A, and on the reverse of the cheque please include the name of the excursion, person attending and contact number, U3A membership number and remember to bring along your membership card.

**Reminder for bookings:** Bookings begin at the monthly meeting. Bookings will only be taken with full payment. A cheque may be sent with a friend to secure a place on the day booking commences. For exceptional circumstances where a member wishes to book for an excursion but is unable to attend the monthly meeting in person or arrange for another member to make the booking on their behalf please contact the excursion coordinator.

**Thursday 14<sup>th</sup> March. York's Chocolate Story and York.** Cost £30. Booking opens at January meeting. Join us to find out how chocolate is made. Unwrap the secrets of York's most famous brands. Learn to taste chocolate like an expert. Marvel at the skills of the professional chocolatiers. The visit includes a tour which ends with a hands on chocolate experience crafting and personalising your own chocolate lolly before watching a demonstration from one of the chocolatiers. The coach will depart Fountain Street car park at 9am and thereafter St Paulinus, The Avenue. On arrival in York we will walk to the venue from the memorial gardens. Following the visit there will be time in York to get lunch and shop. The coach will depart from the memorial gardens at 3.30pm. For enquiries please contact excursion coordinator Pauline.

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**Hannah Bird, a member of the Friends of Guisborough Library** spoke to Members at our December meeting about Redcar & Cleveland Borough Council's consultation on the future of Libraries within the Borough. It's unlikely to surprise you that the aim is to save money, which involves closing two Libraries and reducing the opening hours of others. The analysis of the preliminary consultation is presented in their paper "Proposed Changes to Library Services – Consultation Information" and is accompanied by a Libraries Survey for you to complete.

Please don't miss this opportunity to have your say about what you want from Guisborough, Loftus, Marske, Ormesby, Redcar, Skelton, South Bank Libraries. And the Online Library and Home Delivery services. It is proposed to close Brotton and Roseberry Libraries. Laburnum and Dormanstown Libraries are to become voluntary sector/community run venues.

You may pick up the documents from your Library, or complete the survey on line at: <https://www.redcar-cleveland.gov.uk/consultations/proposed-changes-to-library-services> Tel: 01642 774774. Consultation closes in February 2024.

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MISSION TO SEAFARERS CHRISTMAS SHOE BOXES

Thank you to everyone who donated a Shoe Box of gifts for a Seafarer far away from home this Christmas.

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CARD TABLES. A couple of years ago, we appealed for card tables, to which at least one Member responded. Earlier this year we bought new card tables for the Canasta and other Groups to use, which are stored in the back room at the Parish Hall.

In order to reduce congestion and clear a bit more space in that room, two of the old tables and "tops" have been moved to Pam's garage. If you kindly donated a card table, would you like it back? If you would like one of the old tables/tops, please let Pam know. If silence prevails, they will be disposed of in a year's time.

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### LEVELLING UP FUNDING

Progress with planning how to spend the £15.2m Levelling up Funding grant from the Government was presented and discussed at the Joint Belmont, Guisborough & Hutton Wards 'NAP' meeting on 30 November.

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30.11.23

## u3a Poetry Competition Open Now

The annual national u3a poetry competition is now open for entries. We are looking for poems that fit the theme, 'What If'. Members have until Friday 26 January to enter, which they can do on [the u3a website](#).

We know there is so much poetry talent across the u3a movement and would love to hear from as many members as possible.

**National u3a online Learning and Talks** - interesting online events. The Ed loves these talks and recently learnt about Fashions Dumping Ground, Sir Thomas Lipton, Labyrinths and Mazes (super), and the Life and Lies of Charles Dickens. Free. Without having to leave home. Join me and lots of other members around the country. If you're not sure how, please get in touch (*contact details at the end*). Learn and explore the world from home:  
<https://www.u3a.org.uk/events/educational-events>

## u3a Festival 24

The first ever national u3a Festival is taking place **17-19 July 2024** at the University of York. It's an opportunity to bring members together to celebrate the joy of u3a membership.

Find out more about the festival on [the u3a website](#)

## Is this you?

A couple of months ago I met a new member called Lis at the Monthly Meeting, who gave me her email address. Lis, I'm so sorry, I can't find it anywhere. Please could you forgive me, and get in touch? Pam.

**Keen readers will undoubtedly be looking forward to my regular festive item.**

From Annie Gray's book 'At Christmas we Feast', ISBN 9781788168205, Profile Books Limited. I'm pleased to bring you another tale of festive feasting and trust nobody had a surfeit of Wine Chocolate from the recipe reproduced last year.

Torn between the topics of historic alcohol and historic food, I've opted for food this year, in the interests of balance. In Annie's chapter entitled "Minced meat and fruity pies" she writes:

“The word mince was in use as a culinary term by the fourteenth century, applied to anything which needed to be cut up into very fine pieces. Medieval cuisine for the wealthy included a variety of dishes based on heady, sweet-savoury flavours, mixing meat with fruit, dried or otherwise, along with spice and sugar – which was treated as a spice, for it was very expensive and used sparingly. Such pies were, inevitably, served at celebration meals, as well as being very useful for giving as gifts. They were tasty, but also very impressive. Fourteenth-century chefs might make castelettes, pastry towers filled with different fillings: by

the sixteenth century some diners were presented with scale models of the most modern fortifications, complete with miniature cannon firing turnip balls.

“By the late Tudor era minced-meat pies of this type were increasingly associated with Christmas. They were known, variously, as Christmas pies (though this term also seems to have been applied to vast, game-filled glories, which eventually took over the name completely), shred pies and, by the early seventeenth century, minced pies. Thomas Tusser listed them, as shred pies, in a 1573 ode to Christmas hospitality:

“Good husband & huswyfe, now chiefly be glad,  
Things ha’dsom to have, as they ought to be had  
They both do provide, against Christmas do come  
To welcom their neighbour, good chere to have some  
Good bread & good drinke, a good fyer in the hall,  
brawne pudding & souse & good mustarde withal.  
Biefe, mutton, & porke, shred pyes of the best,  
Pig, veale, goose & capon, & Turkey wel drest:  
Chese, apples & nuttes, jollie Caroles to here,  
as then, in the cuntrey, is counted good chere.”

Annie has written much more, which is difficult to omit, because it is so interesting. However, needs must and I leave you with Elinor Fettiplace’s recipe, c.1604.

“The meatiest of the recipes here, this makes a very solid pie, and it is worth packing the mincemeat down hard into your cases. Be very careful with the rose water – the amounts here are for the stuff sold in large bottles. Many of those on the market are rose oil in ethanol, which you can use – but they are very concentrated, so use just a couple of dops plus some water.

“Parboile your mutton, then take as much suet as meat, & mince it both small, then put mace & nutmegs & cinnamon, & sugar & oranges peels, & currance & great reasins, & a little rose water, put all these to the meat, beat yo’ spice & orange peels very small & mingle yo’ fruit and spice & all together, with the meat, & so bake it, put as much currance as meat & twice so much sugar as salt, put some ginger into it, let the suet bee beef suet, for it is so much better than mutton suet.”

Another mince pie, anyone? Ed.

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**Deadline for the next Newssheet is 1/1/24. Pam.**