

SOHAM TOWN FORUM

May/June 2011



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Do you need an excuse to sink yourself into a pie... so plunge yourself into this months succulent offer.

If you wish to submit an article, advertise an event or place an advert within this publication and associated web site, please email: editor@sohamtf.co.uk

NB: Advertising is sold as either a full page (twenty pounds) or half page (fifteen pounds). Price is for two months in our online magazine - visit: www.sohamtf.co.uk

An online version can be found at: www.sohamtf.co.uk

Soham Christmas Event

Soham Christmas Event Committee

Robert Peacock is now the new Chairman of the Soham Christmas Event Committee. From the success of last year we're hoping this years event will be bigger and better.

Already requests for stalls are coming in and the committee are hoping to add to the fun. The annual favourites will still be there and hopes are high that funding will again come from Soham Town Council, to provide the ever popular FREE children's fair ground rides.

If you would like a stall, then please contact the committee via: editor@sohamtf.co.uk

To add to the festive season there will be another 'switch on' of the Christmas Lights. Information on date and time with attractions on the night will be posted shortly.

Remember - Friday 9th December from 6pm.

Pie in the Sky

A special charity pudding cookbook containing recipes from leading chefs in East Anglia and celebrities is being sold in Waitrose Newmarket.

Pie in the Sky is a fund raiser for the East Anglian Air Ambulance and is priced at 9.99.

Hare Coursers Caught?

Newmarket Journal

Five men, who are all relatives, are to stand trial accused of hare coursing.

The group are charged with daytime trespass

in pursuit of game at Lower Road Farm, Wicken on November 19th last year. They have all pleaded not guilty and will stand trial at Cambridge on June 16th.

Hard Times

Cambridge Evening News

People in East Anglia are growing more of their own food, planing fewer car journeys and mending more old clothes as the credit crunch continues to bite. A survey by Country Side Magazine reported.

The survey also revealed strong support for local produce with 71% rating it as fairly or very important to buy food locally.

Community Education

Soham Town Forum

The Forum are interested in any community education classes that Soham residents would like to attend or be involved with.

We have already provided facilities, a tutor and model for life drawing classes and want to know what else you would like.

If you have any ideas, suggestions or can offer your services, could you please contact the Chairman via: editor@sohamtf.co.uk

This is a great opportunity to forward classes when others are cutting back.

Suggestions already made:

Photography

Art Appreciation

Film and Book Club

Maths

IT skills

English/French classes

BENJAMIN LANEY



*Position in Ely Cathedral of Monument -
Left hand side wall by choir stalls before
altar at East End.*

Academic and Bishop

A short and informative insight into a man who left a legacy, that continues to this day, for the benefit of the people of Soham.

Benjamin Laney was born in Ipswich in 1591. He was a student at Christ's College, Cambridge and became a Fellow of Pembroke Hall in 1616, becoming Master from 1630. He rose to Vice Chancellor of the University of Cambridge in 1632.

Bishop Laney became prominent within Royal circles on obtaining the role of Chaplain to King Charles I. During the English Civil War he went into exile with the future King Charles II. After the restoration of 1660, he was made Bishop of Peterborough and Lincoln in 1663. From 1667 he became the Bishop of Ely.

Bishop Laney died on 24th January 1674, and is buried in Ely Cathedral. He bequeathed his estate, from land, rents and property within Soham, into a charitable trust. Income from the Trust was to be used for the following:

- Providing financial support, outfits, clothing, tools, instruments or books to enable beneficiaries on leaving school, university or other educational establishment to prepare for or assist

their entry into a profession, trade or calling.

- In awarding exhibitions or grants tenable to any secondary school, college, education, university or other institution of further education.
- In otherwise promoting the education including social and physical training of beneficiaries.

This is for persons under the age of twenty five years, who satisfy all of the objects and who are resident in the parishes of Soham and Ely.

Six Trustees continue to action his will to this day. More information on land, rents and property can be found via the Soham Roots website.



Pembroke College Cambridge

BEECHURST HALL



The Morbey's and more...

Beechurst is an imposing building from every angle and does not look remotely like a school, until you take it in its environs today. It was once a home, and a superb one at that.

Charles Morbey made a fortune in the world of horse racing and was a substantial local landowner. On 8th April 1885, Charles Morbey of The Moat House was married at St George's, Bloomsbury, London to Annie Jugg the youngest daughter of the late William Jugg of Soham. It was he who then built Beechurst as a family home in 1901. Beechurst wasn't his only home in the area, he also owned Brandon Hall in neighbouring Suffolk.

Sadly in 1925 the Morbeys sold Beechurst at a cost of 4,100 to house the new Grammar School. Beechurst was to replace the original Grammar School building in Churchgate Street. Addison House now became their home, which was the former 'gatehouse' and an historic house in its own right. (*See Addison House and the Calves Head Club*).

Initially Beechurst supplied six classrooms, an assembly hall, laboratory and manual workshop.

The teaching capacity was sufficient for up to 160 boys.

The Moat House was also acquired in 1945 and the associated grounds used as sports fields. The Village College was built on some of the land between the two houses and by 1972 the Grammar School and Village College were amalgamated.

This is how we see both buildings today under the combined name of The Village College. Beechurst as a building kept its name and the former College building is known as Lodeside.

Remnants of the former life of Beechurst can still be seen in the fabric and interiors of the building, the most impressive being the main staircase and library. It was once the privilege of teachers and prefects only to use these stairs while others just watched as they passed up and down between floors and classrooms.

Although Beechurst has remained a school, The Moat House is once again a family home.

WHATS ON - EVENTS AND ACTIVITIES

An online version can be found at: www.sohamtf.co.uk

SUMMER BALL

The Brook, Soham on 23rd July.

As part of the ongoing fund raising for a new swimming pool, The Brook will play host to the "Summer Ball", organised by the St Andrews Swimming Pool Association.

Details as follows:

Summer Ball, Saturday 23rd July from 7.30pm to 1am at The Brook. Tickets thirty pounds per person available from St Andrews Primary School, The Weatheralls Primary School and The Brook.

Live music and disco from local band Solved and Buffet dinner included There is also a charity Auction and raffle on the night. Dress code black tie or lounge suit.



CAR BOOT SALE

2nd July, Soham recreation Ground 8am to 12noon.

Start your spring cleaning early and tick that eco friendly button by recycling your goods. Yes it's the first of Soham Town Forum's car boot sales for 2011.

If you wish to sell just turn up by the main entrance to the recreation ground, off Fountain Lane, at 7.30am. Pitches are five pounds each and can be booked by contacting the editor at: editor@sohamtf.co.uk. You can also turn up on the day itself of course.

Future dates:

2nd July and 3rd Sept.

OUT OF TOWN

Events and activities form around the country

Anglesey Abbey

*National Trust - angleseyabbey@nationaltrust.org.uk
Tel: 01223 810080.*

Purl Alpaca: Hand knitting workshop

Purl Alpaca provide a relaxed and friendly environment in which knitters or beginners can learn or refresh knitting skills. 15th June from 10am, tickets ninety pounds, booking essential.

Outdoor Theatre: Canterbury Tales

The Pantaloons bring Chaucer's pilgrims to life in a brand new adaptation of the medieval classic with a contemporary twist. Tickets: Adults 14; Child: 10 and family: 46 pounds. 18th June from 6.30pm. Booking essential.

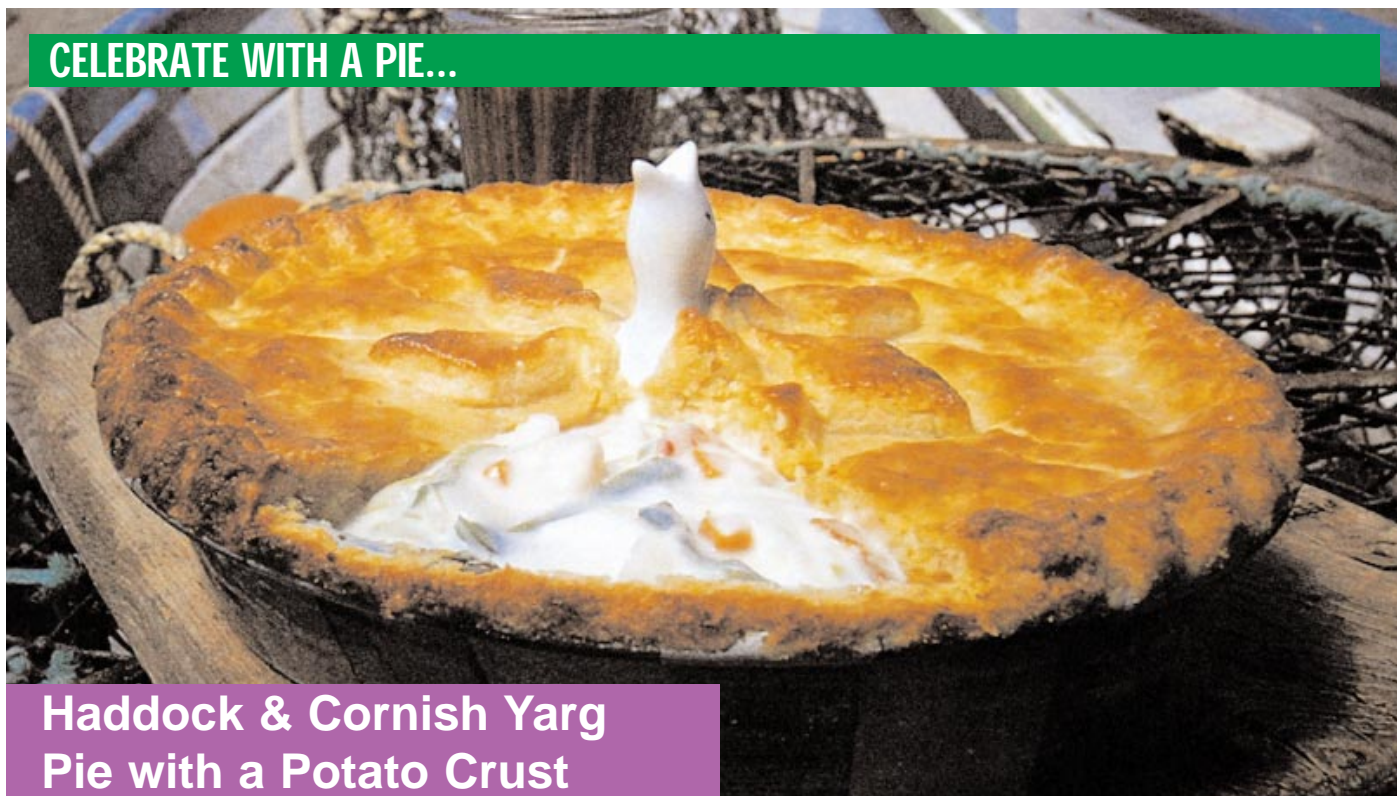
Father's Day Treat

Members of the Hornby Railway Collectors Association display and operate models from the 1920s to the 1960s. Bring back childhood memories or create some new one's. 19th June from 10.30am. No additional charges.

If you would like to advertise your event or activity here, free of charge, then contact:
editor@sohamtf.co.uk

All events are correct at time of publication. Please check nearer the time if event is still going ahead with parties concerned.

CELEBRATE WITH A PIE...



Haddock & Cornish Yarg Pie with a Potato Crust

Serves - 6 people

Ingredients

600ml (1pint) milk
300ml (10fl oz) fish stock
750g (1.5lb) haddock fillet
275g (10oz) leeks
65g (2.5oz) butter
50g (2oz) carrot, finely diced
50g (2oz) celery, finely diced
50g (2oz) onion, finely chopped
40g 1.5oz) rindless smoked streaky bacon,
thinly sliced
50g (2oz) plain flour
100g (4oz) cooked peeled prawns
100g (4oz) Cornish Yarg cheese, grated
Freshly grated nutmeg
Salt and pepper

Potato Crust

350g (12oz) potatoes, peeled and cut into
chunks
225g (8oz) self raising flour
1 teaspoon salt and pepper to taste
175g (6oz) butter, cut into cubes
2 tablespoons cold water
1 egg, beaten

Method

For the pastry, cook the potatoes in boiling salted water until tender. Drain and mash. Leave to cool. Put the milk and fish stock into a pan and bring to boil. Add haddock and simmer

for 5 -7 minutes, until firm and opaque. Lift out the fish and when cool enough to handle, break into large flakes. Discard any bones and skin. Keep the cooking liquid.

Put leeks, celery, carrot, onion and bacon into the pan with a little of the butter. Fry for 10mins over a gentle heat, do not brown. Add the remaining butter to the vegetables, allow to melt then stir in the flour for 1 minute. Remove pan from the heat and add the fish's cooking liquid gradually. Stir to make a smooth paste, then allow to simmer for 30minutes. Do not allow to dry out. Add nutmeg, salt and pepper.

Stir in flaked fish, prawns and Cornish Yarg. Once mixed together, spoon all into a deep 1.74 litre (3pint) pie dish. Set aside to cool.

Meanwhile for the pastry, sift flour, salt and pepper into a bowl. Add butter and rub it in with finger tips until it looks like fine bread crumbs. Add in the cold potato and lightly mix into the flour. Add water and stir. Form mixture into a ball then turn out onto a lightly floured surface. Knead until smooth then chill for 20 - 30mins.

Pre heat oven to 200C.400F/Gas 6. Roll out pastry to fit pie dish, cut and trim then egg wash top. Cut a small hole in the centre to allow for steam. Now bake in oven for 35 - 40mins until the pastry is crisp and golden.

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Disclaimer: All information, dates and events are correct at time of publication. We do not accept responsibility for any changes made there after.



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