



Our green hidden spot.



(see the [NHS website](#) for current NHS guidelines on COVID-19)

Fruit and vegetables in the church porch

Lindsay Davies

As we are starting to gradually emerge from "lockdown" the Trustees of the Parish Charities have decided to wind down the provision of Fruit and vegetables in the Church Porch. Can we thank everyone who has brought along contributions - it has been a marvellous community event with so many people sharing surplus items from their gardens and purchasing extra items. I think we should all give ourselves an enormous "pat on the back". We will reinstate the "Provisions table" if things start to tighten up again.

A number of people have asked if they can make a contribution to the Parish Charities. If you choose to do so, it would be very kind and the funds will be available to make more grants and donations to those in need. The Parish Charities are not registered for Gift Aid as we do not usually do fundraising. Contributions can be made as follows:

- Account name; HORNINGSEA PARISH CHARITIES
- Sort code 52 10 46
- account no 80233481

The Church Porch will remain open with some bits and pieces and information if you want to leave any surplus items.

Meanwhile, if you know of anyone who is in financial difficulties as a result of Covid19 - because they have lost their business, are self employed, on furlough, are paid on commission, were on zero hours contracts ... please let the Trustees know so we can offer a grant. Contact the Trustees on ldathorningsea@gmail.com or parishesthree@gmail.com

Gayton Farm diary - May 2020

Carolyn and Robin Truss - Gayton Farm

Hi folks, As lockdown starts to ease we were able to offer a new home to eight ex-commercial laying hens. They arrived yesterday, weren't impressed with our attempts to keep them separate from our older hens, and promptly escaped! Since then they have kept themselves apart from the old girls and very much made themselves at home laying two eggs on Saturday and one each today which was a pleasant surprise.



At this time of year we would usually be preparing for the show season. We had high hopes for my Shire horse Max and three of our Lincoln Red heifers. Sadly Covid19 has put paid to that. However for a bit of fun I entered Max in Virtual Royal Windsor. It involved emailing in a photo of him in his show gear. Much to my surprise he went into the final 10 and got a 5th place. The least stressful show class I've ever done, I never left the sofa!

The farm work continues with spraying to try and keep the stressed crops from getting various diseases, the lack of rain is really starting to hit them. Also a constant round of pigeon scaring. A flock of 200 or more is decimating our pea crop most evenings!

The lambs are growing well and some are lifting their poor mothers off their feet to drink milk!

Keep safe folks as you head back out into the world in the coming weeks.



Village shops, pubs and services

Takeaways at The Plough and Fleece

Mary Corless

The takeaways will still be available on Friday and Saturday evenings 18.00 until 19.30. Until further notice.

Ring through on 01223 860795 during the above times to place your order. Please be respectful of others when picking up your order.

For times and menus, please look on the [Facebook page](#) or the [pub website](#). You can of course also call the pub to place your order on 01223 860795.

<https://www.facebook.com/PloughandFleecePub>

<http://www.ploughandfleece.com/>

Church services

Lindsay Davies

During the "lockdown" the Church has had to be locked and no live church services have been taking place. Every Sunday there has been a "Zoom" Service to which we have been able to welcome people from our three parishes as well as some visitors from further afield. If you would like to join a Zoom church service at 10 for 10.30 on a Sunday morning please email parishesthree@gmail.com and ask for a Zoom invitation. Alun, the Vicar sends out a weekly meditation on Spotify and one of the ministry team sends out a "thought for the week". There will also be a Zoom Ascension Day service on Thursday 21st May in the evening. Again you need to email and ask for an invitation. You can also find these "remote" services on "achurchnearyou" website - just put in "Horningsea".

The Church's finances depend on donations, regular pledged giving, church collections and fundraising events. While the church is locked none of these can happen - but we still have to pay the insurance, regular bills and meet our share of the costs of having a Vicar. Attached to this HH is a poster with a QR code if you would like to make a donation to help keep the church going. If you would like to make a regular donation by setting up a standing order to the church email parishesthree@gmail.com.

We look forward to welcoming everyone back into the church as soon as possible and as soon as it is safe to do so,

Emergency eye service

Stuart Gibbs

Spectacular Opticians, the new Opticians in Waterbeach, are running an emergency eye service during normal business hours to alleviate pressure on GP practices and the hospital eye service throughout the Covid-19 crisis.

The practice is closed for routine eye examinations and check ups at this moment until further notice.

The emergency service is reasonably wide ranging at the request of the NHS.

Anybody with what they perceive to be an emergency with their eyes, eg sudden loss of vision, sudden onset flashes and floaters with a blurring effect on vision, sudden painful red eye can contact the emergency helpline run by Optometrist Stuart Gibbs.

Initially a phone triage (consultation) will take place and then, if needed, they will be seen in the practice. A stringent hygiene protocol is in place.

Also any key-worker can gain access to essential eyecare for example new glasses/contact lenses.

Broken and lost specs or replacement contact lenses are considered an emergency situation by the NHS where an individual's quality of life is affected by being unable to see comfortably. Routine spectacle repairs are also available.

The emergency phone number is 07850 211138 during normal office hours if possible.

Stuart, who lives in Horningsea is also happy to provide a collection/repair/delivery service for people who are self isolating.

For all routine enquiries the practice phone number is 01223 967479. The practice email address is waterbeach@spectacularopticians.co.uk or stuart@spectacularopticians.co.uk. For the Horningsea collection/repair service please use the emergency number.

Local food deliveries

James Carruthers

The list is updated regularly, but see the village website for the most recent list.

<http://www.horningsea.net/archives/3442>

It is surely safer to have your shopping delivered than to go to the shops. In an effort to try and avoid going to the shops some villagers have recommended companies that will deliver to our doors to compliment the more obvious supermarket deliveries. Some on this list will take telephone orders, but would obviously prefer online ordering where possible.

Milkman Services: Both of the top two companies are now both processing new Horningsea customers. They do more than milk of course and I encourage you to check out their surprising range. There was a week delay between me registering and being accepted.

- **Plumbs Dairy** <https://www.plumbs-dairy.co.uk/>
- **Milk and More** <https://www.milkandmore.co.uk/>
- **Fisher & Woods** for Fresh Fruit and Vegetables and some Dairy.
sales@fisherwoods.co.uk 08442092666. <https://fisherandwoods.co.uk/> Delivery is free if you mention "Cambscuisine" or collection from Saffron Walden
- **Stilton Butchers** www.stiltonbutchers.co.uk. 10% discount using Cambscuisine code "CC2020" Home delivery available.
- **Marrfish** www.marrfish.co.uk Home delivery available.
- **The Cornish Fish Monger** www.thecornishfishmonger.co.uk 01726 862489. Home delivery available
- **Cowlings Family Butchers**, Ditton Lane www.cowlingsbutchers.co.uk 01223 295314. (April 14, 2020) Home delivery not available.

- **The Gog Magog Farm Shop** www.thegog.com make a list and turn up for contactless, stay-in-car service. The usual Farm Shop fare of greengrocery, deli, dairy and butchery are available.
- **Culinaris** www.culinaris.co.uk An artisan foodie shop on Mill Road for general food and ingredients with home delivery available.
- **Kale and Damson** www.kaleanddamson.co.uk 01223 632111. Greengrocery and dairy with free delivery for orders over £30.
- Local pubs and breweries doing deliveries <https://www.cambridge-camra.org.uk/where-to-get-beer-during-a-pandemic/>
- **Cambridge Fruit company:** <https://www.cambridgefruitcompany.com> deliver Fruit and Veg boxes, Plus they can include meat boxes from Andrews butchers (on Mill road) and also some cake trays!

..and of course, Rosemary Newsagents in Waterbeach who have been looking after us for years. They can be contacted on 01223 571646 www.rosemarynewsagents.co.uk/

Plough and Fleece Refurbishments

Robert Balm - Chairman Horningsea CIC - robert.balm@gmail.com

This month we are going ahead with refurbishments on the Plough and Fleece. There is a lot of work to do and we have a unique opportunity to get the pub in perfect working order again during the lockdown. Thankfully tradesmen are still able to work so we are doing some much needed refurbishments on the pub.

What this means is that we can get some urgent work done. In April we discovered rising damp in the front bar and by the high street entrance to the bar. This had to be dealt with immediately to avoid any permanent damage to the building. The work has been progressing nicely and during the first week of may, after stripping back the plaster, the wall has been drying out. It is now in good condition and getting ready for plastering and decorating on the inside.

Plaster stripped



Refurbished wall



We are also doing work in the main hallway near the toilets and making sure that the hallway and toilets are in great shape. Again, this is a much needed improvement to

make guests feel as welcome as possible. The hall provides the very first impression when you walk into the pub.

Other repairs that we are doing include the repair of the window frames around the outside of the pub and you may have already noticed that the outside paintwork is being refreshed. Jamie and Mary have also been working tirelessly to make the garden a fantastic space to be. The fences have been mended and painted. The gazebo and picnic tables have been repainted and the log store in the back of the garden may even be moved to open up the view and give more space in the back of the garden. As an additional touch there are some nice garden lights to cheer things up as well.

So, all in all, the time that we have been given during lockdown has brought some new life to the pub. I hope that after lockdown we can all once again enjoy long summer evenings and cozy Sunday lunches in a newly refreshed building.



We would not have been able to continue to maintain the building without our investors, tenants, CIC and donors all working together to make sure that the pub survives during the lockdown. A big thank you to you all! We would not have been able to do this work without you.

Pub Fundraiser and Investment ...and now for the shameless plug: The Horningsea CIC (Community Interest Company) owns and manages the Plough and Fleece property for the community. You may know that even though we have started all this work, being a non-for-profit company, we can do with your support. Many generous people have already supported us during our GoFundMe fundraiser and through investment. During the lockdown we have raised £600 (at time of writing) towards our £2,000

target. This has helped us to repair the damp and windows. We are of course open to more support so have a look at our campaign here:

<https://uk.gofundme.com/f/plough-and-fleece-pub-horningsea>

We are also open to more investment. Full disclosure: We are not paying dividends during lockdown but hope to be paying dividends again when business returns to normal. If you would like to invest, please contact Stuart Gibbs (stuarttg@yahoo.co.uk).

Horningsea Assists - mutual aid group

Don't want to leave home because you are self-isolating? Do you need someone to do your shopping, cook food, walk your dog, pick up a prescription etc.? Feeling isolated and need a chat?

We want to ensure that nobody is left isolated or without what they need. We won't ask anything of you in return and we will respect your self-isolation.

Ways to ask for help:

- Post in the help-needed thread in the Horningsea Residents Facebook group.

<https://www.facebook.com/groups/HorningseaResidentsAssociation/>

- Email horningsea-assist@googlegroups.com
- Call: Graham Haynes on 07723 472858
- Message or WhatsApp someone else in the village who can get your request out.

To offer help post in the help-offered thread in the Horningsea Facebook Group or email horningsea-assist@googlegroups.com.

We have some difficult months ahead of us. Let's all look after each other. Please ensure that your neighbours are well. A phone call can make a difference to somebody alone.

A flyer was distributed throughout the village a few weeks ago. The flyer is also attached to this email. Stick that on your fridge.

<http://www.horningsea.net/archives/3442>

[Horningsea past](#)

My Horningsea adventure - part 3.

Vee Saunders.

I very much enjoyed being part of the H.R.A Committee, helping to organise Village Events was not only interesting, but it enabled me to get to know other residents and ultimately to have a sense of belonging.

In those early days, Village Events revolved around Laney Meadow and the old Village Hall. The Hall was situated in what we now know as The Jubilee Gardens. It had once been a WWII Hospital Ward in Cambridge and in about 1920 'The Francis Estate' bought the building for the Village to use as the Village Hall. For many years everything took place there from meetings to social events.

One particular Event from those nostalgic days that stays fresh in my memory, was an Old Time Musical Evening performed for us by the The Waterbeach Players in traditional style. We even asked the audience to dress in character and to sing along with The Players.

The Residents in true Horningsea style rose to the occasion and I think I can honestly say it turned out to be a fun and lively evening. I remember Joan and Oswald Brown reminiscing with me about that evening years later and how much they enjoyed dressing up and singing along.

Bonfire Nights also hold special memories for me. They had to be very much an "All Hands On Deck" occasions held on Laney Meadow. We cooked the onions in Jenny and Bill Maunders kitchen. We used to enter their kitchen through a gate leading from Laney Meadow. Jenny would have pans of onions cooking on their stove, providing the most tantalising aroma which wafted onto the Meadow as we were preparing for the Sausage Chefs to arrive having cooked the sausages in numerous homes across the Village. Helen and Bert Santilly provided a Hose - Pipe strategically placed over their fence on Laney Meadow, just in case the fire got out of hand - I don't think it was ever needed! The fee to attend the Firework Display was three large fireworks per adult and children free. Sometimes we had a "Guy Fawkes" competition, which added to the fun. A prize was awarded to the best judged effigy.

<p>STOCKLEY and DIGHTON Prefabricated timber building and dry lining specialists Tel: Huntingdon 52070</p>	<p>ANSELLS GARDEN CENTRE Horningsea Everything for the gardening enthusiast from seeds to furniture Open 7 days a week Tel: Camb. 860320</p>	
<p>From cottages to colleges for all property Gray, Cook Chartered Surveyors Camb. 68811</p>	<p>What can Barclays offer me? Why not pay a visit to BARCLAYS BANK 76/78 Newmarket Road or telephone Camb. 3 11161</p>	
<p>PLOUGH and FLEECE Horningsea Home cooked food and real draught beer Tel: Cambridge 860795</p>	<p>H. R. A. Horningsea Fete Organised & promoted by Horningsea Residents Association</p>	

HRA - programme for Village Day 1977

<p><u>ATTRACTIONS</u></p>	<p><u>PROGRAMME OF MAIN EVENTS</u></p>
<p>Tug-o-War ~ Agricultural Tractors Bygones ~ Hot Air Balloon Launch Vintage Engines ~ Fairground Organ Pony Rides ~ Yard-of-Ale Contest Mini-Zoo</p>	<p>2-30pm . Opening of Fete 2-45 . Childrens Fancy Dress 3-00 . St. John's Ambulance Demonstration 3-15 . Judo Display 3-30 . Tug-o-War 4-00 . Musical Interlude and Lucky Programme Draw 4-15 . Demonstration 4-30 . Tug-o-War 5-00 . Grand Raffle Draw 5-15 . Hot Air Balloon Launch 8-30 . BARBECUE, DANCE, LICENSED BAR "Rufus Roadshow" inclusive price £1-25 each.</p>
<p><u>SIDESHOWS</u> include: <u>REFRESHMENTS</u></p>	
<p>Produce Cake Horticultural Church Discoverer's etc, etc.</p>	<p>Teas Ice Creams Soft Drinks Candy Floss Shellfish etc, etc.</p>
<p><u>COMPETITIONS</u> include ::</p>	
<p>Lucky Wheel ~ Bottle ~ Bowling ~ Hoop-la Six Shot Bandit ~ Darts ~ Roll-a-Penny Wellington Boot Throwing ~ Bran Tub Catch the Rat ~ Knocking Down Cans Electronic Probe ~ Lucky Straws</p>	

A walk to the locks then and now

John Wilson

If you take a walk to the locks from the village it is interesting to see how our village has changed over the years.

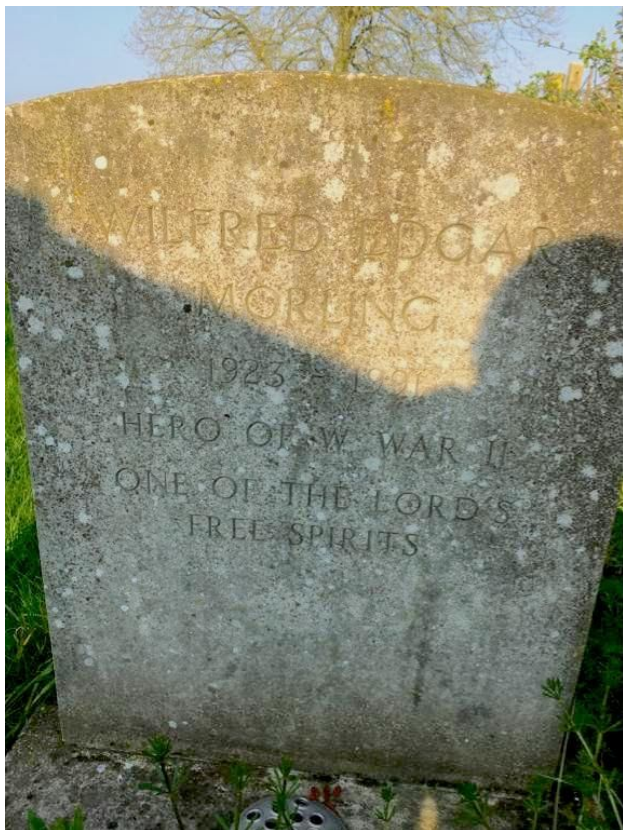
In 1953 there was no Priory road, but a wall that stretched along the row of houses before the Plough and Fleece. This would have continued on to the pub before the houses were built in the 1930s. The remains of this wall can be seen running along the pub car park.

During the second world war a Canadian Gun crew was billeted there and on Sundays they would take it out for a run round the village. The officers were billeted in what is now the Hideaway. Just before D day they left for France. I wonder what became of them.

Opposite where Scotsdale's is now was Mr Ansell's nursery. The area was covered with glass houses growing cucumbers and tomatoes. I believe it was closed in the late 60s becoming Ansell's and then Notcutts and finally Scotsdale as we now know it. Next to it was Mr Bells nursery, again much the same the area covered by glass houses, which were demolished and is now a camping club site. Mr Bell was a special constable in those days.

Walking out towards the speed limit sign on to the foot path, the gate by the last house led down to the "Brick fields". This was a pit marked by a group of trees where clay was dug and in the adjacent field, the bricks were made. Many of the village walls were made of bricks from there. From the opposite side of the river where boats are now moored is the overgrown entrance to the barge dock where the bricks were loaded to be transported by lighter to the surrounding area. The dock can be seen stretching well back to the east from the river when viewed from the Laney Meadow.

Carrying on the footpath, which has only been there for the last ten years the next field on your right was allotment gardens for the village. On one corner there was a small hut which I was told was the Home Guard hut during the Second World war. Many villagers of that time would have had memories of their nights much as portrayed in "Dads Army". The two fields on your left are the longest recorded fields to have not changed ownership in the village, going back several centuries.



Wilfred Edgar Morling - 1923 -1941 - Hero of W War II " One of the lord's free spirits"

Remains of the Kissing Gate

Continuing along the path we come to the new village cemetery. In its early days this was referred to as "Boot Hill", as in westerns they always seem to be taking the "cowboys" to the out of town cemetery. If you enter the cemetery there are many village names resting there, one in particular may well be remembered by some of the older residents and should be pointed out to others. For here lies Wilf Morling, His head stone has an inscription which is a fitting accolade to him. Wilf served in the royal Navy and as a diver carried out dangerous underwater missions. He was awarded a gallantry medal for saving one of his colleagues in a very dangerous situation. After the war he found it hard to settle down and eventually worked as a Blacksmith. When the A14 was built Wilf operated the mud sweeper and as he brought his sweeper home with him from work he continued to sweep our road which became the best swept road in the county. He passed away on November 1991 and his funeral cortege stretched from the church to the cemetery. A final tribute to a very brave man.

Back on the path we come to the turning down to the lock. If you care to look in the hedge by the bin you will see the remains of a fence. This was part of the structure of the " trap gate", or as sometimes called "a kissing gate". For years you had to negotiate this gate, until as happens people bypassed it and the gate just disappeared into the hedge.

Half way down the hill on the left is a small copse. One of the trees is an oak grown from an acorn brought back from Germany.

At the bottom of the hill in the field on your left before the bridge, Roman pottery was found. It was probably made in one of the many kilns that produced the Horningsea Ware found all over Britain (and the mainland continent) distinguished by a mark in the base.

The path is now wider as it approaches the lock, the recently restored Wildflower cottage originally had a small pub attached on the path end. This was burnt down in the 40s and a man named Williamson was lost. There is a small triangular patch of trees by the path at what was the back of the pub, this was always littered with broken clay pipes thrown out of the back of the pub.

Our destination is now in sight. The lock was not always there but further upstream but because of the unsuitable ground conditions it had to be rebuilt on its present position.

One last interesting fact. On the upstream side of the lock there is a measurement board where the water level reads 1004 Newlyn. If you travel to the Sea lock at Denver Sluice and read the tide level for a medium spring tide it would read the same. A large Spring tide would be 1008. So if the tides rolled unimpeded to Baits Bight lock then the sea level would be there. It is interesting to note that there are records in the 16th century of a tidal rise in Cambridge of 16 inches. So a sobering thought when you look at the levels of where the water would reach across the Fen

I hope you enjoyed the walk

[Horningsea cooks and bakes](#)

Please send in your recipes to share with your neighbours

Recipe - Sockakaka (Sugar Cake)

Emma Taylor

<ul style="list-style-type: none"> ● 3 eggs ● 200g sugar ● 300g self raising flour ● 100ml milk 	<ul style="list-style-type: none"> ● 150g melted unsalted butter (plus extra to grease the tin) ● 2 teaspoons vanilla sugar (or vanilla essence) ● 2 teaspoons baking powder
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1. Pre-heat the oven to 180degreesC and grease a Bundt cake tin
2. Whisk the eggs and the sugar together until light and fluffy, then add in the milk and combine.
3. In a separate bowl, sieve the flour, vanilla sugar (if using vanilla essence add this later) and baking powder making sure they are well mixed.
4. Next add the melted butter and flour mixture (and vanilla essence if using) to the wet mixture and whisk until all the ingredients are combined.

5. Pour mixture into the greased cake tin and put in the oven for about 25 minutes.
6. Once the cake is cooked through remove from the oven and leave it to cool for a few minutes in the tin, before turning out onto a cooling rack.

Lockdown thoughts

Speaking to the World from Horningsea

Bill Thompson

The last couple of months have been challenging for the BBC, and many broadcasters have had to figure out how to work from home. For local resident and World Service journalist Bill Thompson this has involved keeping his pumps quiet and his curtains drawn...

When the country went into lockdown my wife Katie and I decided that we'd spend the time on our narrowboat in Horningsea. We don't normally live on the boat, but these are exceptional times and it seemed the best option.

However, it created a few challenges for our daily lives, as we both continue to work. That meant making sure we had the technology we needed on board, and buying a second 4G wireless adaptor so that we could both connect to video calls at the same time without getting in each other's way.

I also needed to figure out how to get on the radio, as I'm one of the presenters of the World Service technology show [Digital Planet](#), that goes out every Tuesday evening.



Normally I'd go on air from Studio 50E on the fifth floor of Broadcasting House, sitting opposite my colleague Gareth Mitchell, with our producer and studio manager in the booth next door. However, the BBC is keeping the number of people in its buildings to an absolute minimum, for understandable reasons, and I didn't think that my presence in the studio justified travelling to London, especially when we have the internet.

So since March I've been doing the show from my boat, courtesy of my laptop, a good microphone, my 4G connection and some clever software. And it's worked surprisingly well.

Gareth is in the studio in London - he lives near Crystal Palace and says he enjoys the walk in - along with our producer Ania Lichtarowicz and a studio manager. The interviews have been recorded already and edited to the right length. And I call in via

some software named CallMe that has been developed to give a reliable and good quality audio connection.

The show goes out from 2030-2100 on Tuesday evenings but in order to give us a safety net we now record it in the early afternoon. To keep the feel of a live programme we record 'as live' - we set our clocks and act as if we're on air from 12:32:30 to 12:59:00.

Keeping to time is vital so I have an 'Atomic Clock' app for my iPad set up to make sure I know the exact time. I have to stop talking at 58:50 giving Gareth nine seconds to wrap up the show - and we can't overrun.

I have to be careful that none of the many pumps that fill the boat turn on while we're on air - so no turning on the taps. And I always remember to make sure that the curtains on the window I face are drawn - not because of the light, but because they do a great job of reducing echoes and making the boat more like a studio. Other presenters use cushions or even mattresses to do this!

We also have a backup. As well as talking down the line to Gareth I set up another microphone and record directly into my mobile phone, so that if the quality of the signal to London is poor I can send over a full-quality recording and they can use that instead. So far we've had to do that once.

It's great to be able to work from the comfort of home, though not so good when you don't have the choice. But like many other people I'm wondering just how often I'll want to go into the studio - or office - even when it's possible.

Digital Planet is on BBC World Service on Tuesday evening, or available to download.

<https://www.bbc.co.uk/programmes/p002w6r2>

Letter from Lockdown

Richard Pleasants

For some reason - I can't imagine why - a poem by Siegfried Sassoon keeps entering my head this week. It's possible, I suppose that it's prompted by all the VE Day fuss, but if so I'm a World War adrift. It goes after this fashion:

*"Good-morning, good-morning!" the General said
When we met him last week on our way to the line.
Now the soldiers he smiled at are most of 'em dead,
And we're cursing his staff for incompetent swine.
"He's a cheery old card," grunted Harry to Jack
As they slogged up to Arras with rifle and pack.
But he did for them both by his plan of attack."*

I was impressed - not to say touched - that our great leader has chosen to name the latest in his indeterminate number of children after our dog, Wilfred. I had no idea that they knew each other. For the lad's second name, the boss has chosen to honour the two doctors who recently guided him through his brush with the Reaper, both of whom,

handily, were called Nicolas, and not Ahmed or Priti. In fairness to our august PM he got a lot closer to the front line than most of the wartime leaders that he is so keen to emulate. Right up to the sharp end, in fact - albeit in something of an involuntary manner. I also understand that having been discharged from St Thomas's, he chose to share his heroic experiences in ICU via an article in one of the tabloids which most of us wouldn't touch, even in full PPE.

Thankfully, for most people the details of an ICU are something that they will never experience, and I am the first to admit that my own experience was probably very different to the horrors of a Covid-19 unit, being - as it was - the result of taking a bend at 110mph which I now know was only good for the ton. Subdued lighting, library-like quiet and the undivided, unblinking attention of one's own personal handmaiden twenty-four hours a day. Little surprise then that when the quack was happy that the one broken rib (of seven) that had poked itself into my lung was not going to kill me, and told me that I would be moved to a ward, I asked if they could possibly see their way clear to letting me enjoy one more night in ICU. He leaned in to me and said something along the lines of 'Listen pal. You're the only person we've ever had in ICU that has sat reading a motorcycle magazine, so I'm afraid it's 'On Yer Bike''. Badly broken as I was, I knew for certain that I wasn't going to die. I knew what it felt like to die as I had done so (very nearly) the previous year when my GP diagnosed a burst appendix as 'acute indigestion'.

I was in Greece in early March of this year, and while I was there an old school friend phoned me to urge me to cancel a reunion that we had planned for the following weekend. I should point out that he is a doctor whose 'day job' (as he put it) had been writing plans for pandemics for the government. 'This lot are asleep at the wheel.' he warned. He spoke of pop-up mortuaries and other cheery ideas. That day, all the restaurants and cafes in Greece closed. The schools had closed the week before. When we left Athens airport you could - should you have felt the urge - have eaten your breakfast off the floor beneath the gentlemen's urinals. This is nothing new. What was new was that there were hand sanitiser dispensers fixed to the walls every few metres - everywhere. Back at grubby old Stansted nothing had changed, and we were still in the pub nearly two weeks later. At the time of writing, the UK has suffered 31,000 deaths. Greece has suffered 150.

Back in Blighty, people were panic-buying bog rolls. At the time, this was a mystery to me. It seemed a profound failure of imagination to think that running out of loo paper was as bad as this pandemic was going to get. After all, if push came to shove there were still publications of the sort that Boris Johnson used to write for in a previous life, and these have the added bonus that you might chance across a picture of Priti Patel to add extra absorbance.

Staring down the barrel of death is no fun, and I'm sure we were all deeply relieved to learn that our leader had dodged the bullet and would live to quote Cicero at us in the original latin, and lead us in all likelihood into a no-deal Brexit. 'Do or die' were his heroic words. One wonders if his grasp of the works of Tennyson is less clear than that of Cicero. The words 'do' and 'die' appear most famously in his parable of misjudgement and catastrophe, The Charge of the Light Brigade. What the chief may

have missed is that the quote is actually 'do and die'. A detail, but quite crucial for those of us that don't enjoy plunging over cliffs.

Nonetheless, it was reassuring to know that when it was all looking a bit grim for the faux Churchill, there were contingency plans being put in place to take over the reigns from his trembling hands. Those of us who have followed the No10 briefings on a daily basis and watched the precise performances of Matt Hancock, Dominic Raab, Priti Patel and the boy Jenrick will all, no doubt, have been reassured.

No wonder people were buying bog paper.

Things I've discovered about myself (and others) while "shielding"

"A villager"

I can recite the Periodic Table and all the Cranial Nerves while doing circuits of the garden but I can't remember the eight times table.

I can cut my own hair but not my toenails.

I can cheat at Scrabble when playing against a computer.

I miss driving through the roadworks on the A14.

I've become so competitive that I don't even let my granddaughter win when playing board games virtually.

After many years of marriage I realise that my husband prefers baked beans to smoked salmon.

There is satisfaction in ironing tea towels.

I'm obsessive about dishwasher stacking.

At last I've got the hang of Facebook.

The biggest excitement in five weeks was being allowed out for a blood test.

I put make-up on to attend a virtual meeting on Zoom with only audio.

There are 1255 buttercups in the garden.

However long the lockdown goes on I know I will never finish reading "War and Peace".

Friends in Singapore and Australia are no further away than those in Fen Ditton and Waterbeach

That police car that goes by at 3 o'clock every morning is doing more than 50mph

I have "discovered" falafel mix, mango purée and halloumi.

Time seems to have stood still but I am growing older.

Delivery drivers get younger and more handsome every week.

I like my husband's social distancing from his razor.

I talk to cow parsley.

What do I do with dozens of plastic bags that are not being recycled?

No amount of FaceTime, Zoom or Skype can replace a hug.

What will we remember of Spring 2020

Claire Daunton

For those of us born in the years immediately following the Second World War, that conflict cast its shadows, and in ways that were particularly trying for children: sweet rationing; blackouts being put on windows to make sure one went to sleep even though it was bright sunshine outside, to name but two. I wonder how many children will remember the 'Spring of Coronavirus'? Will they remember the equivalent of sweet rationing and being sent to bed with blackouts, or will they remember the liberation of not having to go to school for weeks? Or will they remember all the time they spent talking to their friends on a screen.

In the short period of seven weeks life has changed dramatically and I would say irreversibly in terms of the way we work. We have been discussing this in South Cambs District Council: how will we get back to, or go on to, the 'new normal' way of working? Will it be that some people will always work from home now, with others choosing not to work from home and others splitting their time. Is home a good place to work or will the lack of distinction between the space of home and the space of work cause both problems, even of physical and mental health. We don't know the answers yet, but I think it helps that we are asking the questions and thinking about possible answers and that staff are working on this carefully and methodically. There are two important elements: providing the high quality of service that residents need and expect; and preserving the health and well being of staff.

But I am getting ahead of myself: as I write we are still in 'lockdown', and staff and councillors are spending many hours talking to each other and to residents by Zoom, Skype, Fuze and Webex. We are keeping in touch with colleagues from the Housing department who in turn are making sure that council tenants are safe and are dealing with the challenges of furloughing and uncertainties of future working patterns. We are also working with colleagues in Planning to make sure that delays to dealing with planning applications are kept to a minimum: not so easy when planners can't go on site visits, and other visits related to planning applications cannot be made. Our outreach to local businesses who need financial help and support has been a major piece of work and will continue as we continue to develop further a business strategy for the challenges after the lockdown. Much time has also been given to making sure the financial health of the Council has been looked after so that services to residents do not suffer in future.

We have been keeping in close touch with our local village communities who are helping us and officers of the council to assist vulnerable residents and to make sure that residents of all ages and circumstances are being looked after. In this Ward of eight villages, our communities have been amazingly generous and resilient and creative : as someone who has been making phone calls to residents it has been so good to hear how well volunteer groups have been working. One phone call I made to a resident in Horningsea was greeted with 'Oh thank you, dear, but you know here in Horningsea, we have our own marvellous group, so don't worry, dear, I'm well looked after'; and another 'Oh well, thanks, but the volunteers have already been in touch with me '. I was behind on the job there!

There is no doubt that the effects of the virus –social, physical, mental and economic – will be with us for some time to come ; and it is important that the Council works in way that provide the services in a way that both copes with and exploits this situation for the best. There are good things to come out of this crisis -cleaner air, quieter roads, awareness of one's neighbour -that we hope we can hold on to. It will certainly make us even more aware of the importance of combating climate change and of thinking differently about the quality of what we do and how we live.

Advance Events

HRA Calendar of events for 2020

Forthcoming Dates for Diary 2020-21 (don't write in pen).

- 4th July Village Day
- 19th September Apple Pressing
- 1st November Bonfire Night
- 29th November Christmas Tree Lighting
- 20th January AGM
- 30th January International Night

Reports

Please send in reports and photos of Horningsea and relevant events to horningseanews@gmail.com

Notes

Public Calendar of Horningsea events

There's a public calendar to share Horningsea events. This is a busy little village and it can be hard to keep track of all the different events. Anybody can view the calendar with this link:

<https://goo.gl/4592dL>

You can also add it to your own calendar directly using the following link:

<https://goo.gl/MrNWfg>

How to submit news to the Herald

The only guideline for news is for events and articles that are of direct relevance to the inhabitants of Horningsea. The Herald does not accept advertising, but one off "news items" may be used to publicise your "service". To submit news items either email "horningseanews@gmail.com" or submit them via Twitter.

<https://twitter.com/horningseanews>.

In these lockdown days all villagers are invited to send in recipes, thoughts on lockdown, photos of the village past and present, your hobbies! If it interests the editorial team then it gets published!

You must submit by the 2nd or 4th weekend of the month, the Herald being published before the first and third weekends of the month. Submission of any news items implies consent to any editing and the editorial team's decision is always final. **Always send as plain text via email.** Do NOT send formatted documents as then the editorial team need to remove all the formatting. Do NOT send articles as PDF. Stay under 700 words, preferably less. Attach any photos to the email. If you send in a PDF or image of a poster/flyer then attach a paragraph of text to go into the Herald as well. The editorial team are not retyping out a poster!