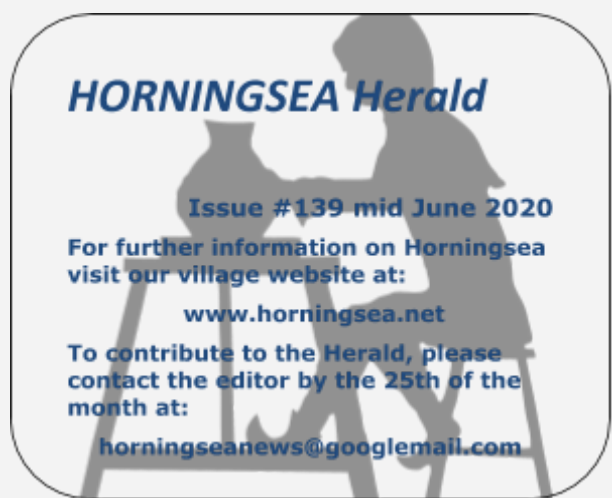




John Bugg, bootmaker, footwear and horse tackle, High Street, Horningsea



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

Midsummer's Day Concert

SUNDAY 21st June at 18:00 ...by Zoom

In celebration of midsummer in Horningsea there will be a concert with all of our resident talented performers taking part.

Performers lined up so far include various young musicians and singers, possibly jazz piano & saxophone, singers, possibly a banjo player, readers of poems and prose ...

The concert starts at 18.00 but please sign in from 17.30

The concert will be done via Zoom video conferencing.

[Click here to join](#) on the day:

The meeting ID is 862 1103 1103

<http://www.horningsea.net/archives/3500>

Village shops, pubs and services

Takeaways at The Plough and Fleece

Mary Corless

***No takeaways Saturday 20th June due to the ongoing refurbishment work.
Takeaways as normal on Friday***

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

It is very frustrating but the rules in relation to churches have not changed. The church has to remain locked and cannot be opened even for private prayer. The Vicar is allowed in on condition he then locks the door! Meanwhile we are thinking about how we can keep people safe and at a distance when we are finally allowed to reopen. When this happens we will need to organise a team to clean the church, so if you are willing to help out when the time comes can you let one of the church wardens know.

Thank you in the meanwhile to all those who have continued to look after the churchyard, particularly Michael Gingell who cuts the grass, the Friends who look after the flowers in front of the memorial stone, this who have tidied around grave stones and those who have been finding suitable plants to increase our biodiversity.

From the Parish Church

The Rev'd Dr Alun Ford, Priest-in-charge of Fen Ditton, Horningsea, and Teversham

It was announced at worship this Sunday morning that the Bishop of Southwark has invited me to be his chaplain and that I shall leave these parishes at the end of July. This appointment was unsought and unexpected.

It is always a privilege to serve God's people wherever and however you find them, and I have learned much from my time here. I thank those across the parishes who have offered companionship in faith, and those who have offered friendship.

The future is unknown because it is unmade. It is freedom to know that things need not always be the way they have. It is a greater freedom to know that we can be labourers together with God (1 Corinthians 3. 9). I pray that with God you will take this opportunity to make something new and beautiful and true across these parishes, so that in all things you may let your gentleness be known to everyone for the Lord is near (Philippians 4. 5).

Local food deliveries

James Carruthers

There's a list of local companies that will deliver to Horningsea on the village website.

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

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 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.

Please ensure that your neighbours are well. A phone call can make a difference to somebody alone.

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

Horningsea past

Silent Witness

John Wilson

I recently rediscovered an old sign from the village in the back of my workshop, rather faded now (see photos), which used to hang on the wall of a small building next to my house.



This was the shop of John Bugg the village cobbler.

At one time this was a centre for meeting up in the village where villagers called for repairs to their footwear and horse tackle. The window opened onto the street and the door to the south end opposite to a fireplace which was always welcoming in winter.

The shop was demolished after he passed away to make way for a drive to the rear of the three cottages some time in the early sixties. All that remains is the wall of the fireplace now covered with ivy.

A recent picture in the Herald showing the high street with cows walking down the road shows his shop is behind a red van.

Sometimes when you look at structures in the village you wonder "how long have they been there?" and "how have they changed?".

Take the old vicarage opposite John Bugg's shop. In the mid 1800s this was a wood known as the Elms with nothing else built until you came to the outhouse to the Hideaway which may have been a smithy.

Now take the fence in front of the old rectory. This does not seem to have changed over the last seventy years and quite possibly before the war. Yet the condition is remarkable. I am sure you have all gone and bought a piece of timber to

build a fence and been assured it has been pressure treated by some form of preservative, only to put it up and a couple of years later it is rotten. A classic case being the posts for crossing the road or railings round the village green which last no time at all. Not that fence, apart from a few planks it is sound and I am sure will be for many more years. The planks were probably sawn from wood locally and put up by Ted Hart's father (the postmaster who you may remember) who would have been the man to turn to.



No going to B&Q then.

"Black Lives Matter": Horningsea and the abolition of the slave trade

Lindsay Davies

Entry in Horningsea Baptism Records:

"21 June 1807: George Gurney, son of John and Frances, a Negro, born in Kingston Jamaica, aged about 8".

This was a month after William Wilberforce's Act for the Abolition of the Slave Trade had been passed in Parliament, although it did not come into force until January 1808 and slavery was not abolished until 1833. Who was George Gurney and why was he baptised in Horningsea? Presumably his parents would have been slaves but must have been freed and/or subsequently employed as servants and brought to Britain. Many slaves took the name of their "owner". This article will ask lots of questions, but I do not have the answers. From my research there was no one of the name of Gurney living in Horningsea at that time and the church archives do not show any marriages or funerals of any Gurneys. I have been unable to find any Gurneys owning plantations in Jamaica nor were there any Gurneys listed in the Jamaican Almanacs in the early 1800's.

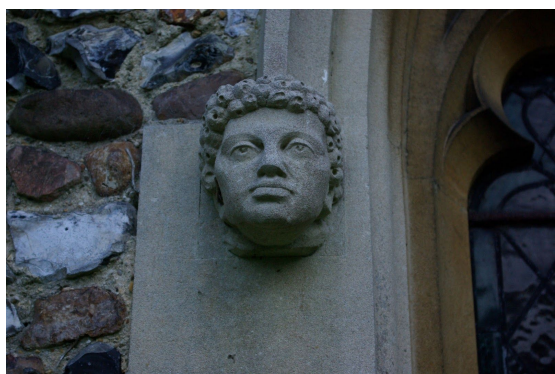
However, there were influential members of the Gurney family in Norfolk who became involved in the campaign for the abolition of slavery. Samuel Gurney was a banker and he is included in various paintings of the Slavery Abolitionists part of the Wilberforce campaign. I have been unable to find any reference to Samuel visiting Jamaica nor did he seem to have business interests there. There is no reference to him being in Cambridgeshire – let alone Horningsea. Joseph John Gurney, a brother of Samuel, was also involved in the abolitionist movement. In 1824 he made a speech in Norfolk “on the Abolition of Negro Slavery” and in 1837 - 1840 he visited Jamaica as part of the campaign. He wrote a booklet about this visit. This was 30 years after George’s baptism.

St John’s College was a centre for many of the abolitionists. One of the many Gurney brothers had been a student at St John’s. Perhaps it was the St John’s connection that led to George being brought to Horningsea to be baptised by the College Chaplain, William Cooper.

However, if George was connected to the Norfolk Gurneys, they were Quakers – so why would they want to have him baptised in an Anglican Church? Perhaps it was to enable him to obtain an education. Perhaps it was to establish his existence – his birth would not have been registered anywhere, and his date of birth was not known.

Might he have been connected with another Horningsea family? In 1807 Eye Hall, the only house in Horningsea grand enough to have had a series of servants, was owned by Thomas Panton, Master of the King’s wardrobe and responsible for the King’s race horses. The manorial records show that the house was rented out – but not to anyone with the name of Gurney. There was a family of Pantons living in Jamaica in 1800. Perhaps one of them, Eliza, was related to the Pantons of Eye Hall – but they appeared to remain living in Jamaica throughout the 1800s. There does not appear to be any connection between Pantons and Gurneys.

Is it a coincidence that on two of the windows on the north side of the church amongst the small stone heads of kings and bishops, worthy looking Victorian men (and two women) there are two heads which look as if they are of people of colour. Next time you walk around the outside of the church look for these heads – and think about George Gurney and his baptism in Horningsea church in 1807. Think about the work that the Gurney family in Norfolk did to fight for the abolition of slavery.



[Horningsea cooks and bakes](#)

Please send in your recipes to share with your neighbours

SOURDOUGH SIMPLE BREAD USING FLOUR, WATER AND SALT

Bryan Turner

Sourdough is the oldest form of baking. There is evidence which dates it back before BC 10,000. It is a reaction between flour, wild yeasts and bacteria to ferment over a long time. The process is relatively simple and not complicated with a total time input of under 30 minutes.

TO START

- Organic white bread flour (difficult at this time to obtain)
- Use good quality organic stoneground wholemeal bread flour
- Sea salt
- Water at about 26C

MAKE A STARTER

1. Use 100g wholemeal flour and 100g water at 26C in a jar and lightly cover, ideally keep at about 20-23C
2. Leave for approximately 24 hours.
3. Discard about half and add 50g flour and 50g of water.
4. Keep doing this until the mixture starts to bubble.
5. At this stage it may be helpful to switch to using the white flour.
6. Continue to discard half the starter.

It may be best to add flour first thing in the morning in order to have a really active starter by evening.

When the starter is not being used it needs to be fed approximately every 48 hours. It may be kept for a longer period in a fridge.

MAKE A LEAVEN

In the evening use your active starter to make a leaven.

- 16g starter.
- 64g white bread flour.
- 60g water at 26C.

Cover and leave overnight.

PREPARING BREAD FOR 500g LOAF

- 112g leaven.
- 367g water at 26C (may vary dependent on flour).

Use 300g then add in small increments of approximately 20gm.

- 400g of white flour.
- 100g of wholemeal flour.
- 10g salt.

INSTRUCTIONS

1. In a large bowl mix leaven and 300g of water, then add flour and mix well. Leave for about 20-30 minutes. Cover bowl. Add 20g of water and fold mixture about 10 times rotating the bowl quarter turns at each fold.
2. Leave for a similar time then repeat the process twice more.

At this stage you may have to add a little of the extra water.

3. Leave for approximately 1-2 hours when dough may have doubled in size.
4. Now add the salt and mix and fold well into dough.
5. Leave again for 1-2 hours.
6. Now shape the dough for final proving using a banneton or cullender lined with a tea towel. (I find rice flour on the banneton liner or tea towel helps stop sticking).
7. Use a surface with a sprinkle of flour to shape. The object is to get a fairly tight ball with a skin on the outside. Gently pull the dough in onto itself and stick it to itself until you have a tight ball which gives a tight outer skin.
8. Place in banneton and leave for at least 2-3 hours.

At this stage it may be kept in the fridge for a period (even overnight). However, it should always be placed in the fridge for at least 20 minutes prior to baking.

9. Place a dutch oven (Le Creuset type casserole) in oven to heat.
10. Set oven temperature at 250C allowing time for to reach oven temperature.
11. Tip bread out with care on to a silicon sheet.
12. Score top of loaf with very sharp knife or lame.
13. Place in dutch oven and cover with lid reducing oven temperature to 230C and bake for about 30 minutes.
14. Remove lid and reduce temperature to 210C and bake for about 15 to 20 minutes until crust to your liking.

The bread is cooked when the underside sounds hollow when tapped.

Remove from the oven and allow to cool. With luck you may have an enjoyable loaf to eat!

A sourdough loaf takes practice and luck. There is some science and some art. Remember every day can be different. Flour varies between batches and it may depend on which side of bed you got out of that day.

Helpful references and books

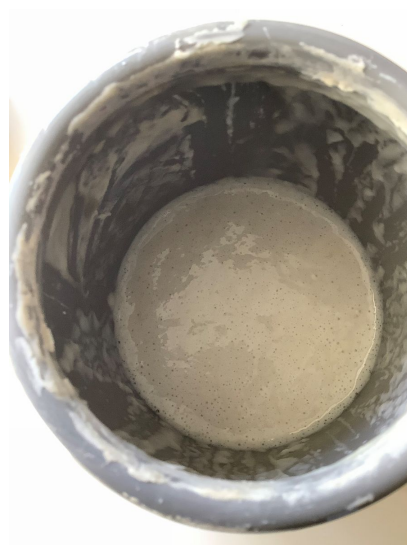
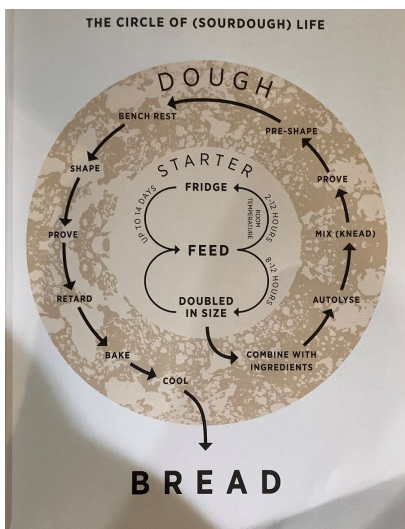
There is a great deal of information on YouTube.

Books:

- Super Sourdough The Fool Proof Guide to Making World-Class Bread at Home
- Sourdough Casper Andre Lugg & Martin Ivar Hveen Field
- Tartine Bread Chad Robertson
- The Sourdough School Vanessa Kimble

Supplier of equipment flour etc

- Bakery Bits
- Priors Flour Foster Mill Swaffham Prior



The process

inactive starter

active starter



after first proving



second proving



finished loaf

Lockdown thoughts

Letter from Lockdown

Richard Pleasants

When lockdown ends - if it ever does - it may be better if I stay at home anyway. It's not the virus. It's just that things are now changing at such a rate that I'm not sure that I can keep up.

I write this with some trepidation, as I'm unsure that even in relating it I can circumvent the political correctness minefield that changes its shape every day, but here goes: some years ago, at the end of the last century, I was in a meeting with a public sector client who seemed anxious to ensure that we'd complied with a recent piece of legislation, though we couldn't coax her into saying which. It turned out it was the Disability Discrimination Act 1995 which, at the time, was only a year or so old, but whose name contained a word that she couldn't bring herself to use. This was only one example of the fabric of riddles that we had to decipher in order to understand someone whose whole language was permeated with a terror of saying something for which she may have been held culpable by those more devout in their political correctness than her - if such a person existed.

At about the same time something happened in my own office which still sends a cold chill through me. Nobody could ever accuse me of being OCD when it comes to matters of tidiness and order, but I do have a thing about labels. If I see one sticking out of a piece of clothing I just have to act. And so it was that when I spied a long label sticking out of my 18-year old secretary's jeans, I just had to tuck it in. As I did so, I realised that the label belonged not to her jeans, but to her knickers (can you say knickers in the Horningsea Herald? - see what I mean: it's a minefield). The bleak fact dawned on me that I had put my hand inside my secretary's underwear, in office hours! I decided not to make an issue of it. Keep Calm and Carry On, but not in a Sid James/ Kenneth Williams way. I could of course bleat, as some still do, that things were different then. It's not an excuse that would have worked for Edward Colston, any more than it would have worked at Nuremberg, or for Jimmy Savile and Geoffrey Epstein, had they hung around to face the music. The latest to come under the cosh is Baden-Powell, for allegedly being a Nazi sympathiser, rather than for his preference for spending his nights under canvas with boys in shorts.

At the time of writing, as far as I can tell, it's OK to make fun of people because of the colour of their hair, but not the colour of their skin. It's not OK to make fun of people because of their faith, but it is OK to make fun of people who don't have one. It is OK to make sweeping and insulting generalisations about vegetarians, unless of course it's imposed by religious dogma. I may have got this wrong, but even if I haven't, it'll be different tomorrow.

I've spoken to a number of people who've been working from home during lockdown, and now see it as a permanent thing. Of course, it has its advantages. For example, you can chair a Zoom meeting whilst naked from the waist down, as long as you don't

get up to go to the loo. But what will be missed is the gentle osmosis of interaction. I learned a lot of my own business skills by listening to my boss (later to become my partner) being foul to people on the telephone, and, years later I would listen to my own staff in action. It was like listening to me. We did things our way. We had a row of shiny motorcycles outside our shack of an office and we laughed until our stomachs hurt. We did some great projects and produced some very happy clients, but when we felt like it we would knock the answerphone on, and go punting with a picnic, or to Brown's for a raucous boozy lunch. Obviously, mobile technology impacted on this somewhat. It's tricky taking a call from a client when you're trying to haul your nearly-naked secretary back into a punt. This will make exponents of 21st century employment practices shudder, but when I run across my old employees from those days (now successful parents and business-owners in their own rights) the story is universally the same: the best time of their lives. The word 'love' is not uncommon.

Some weeks after the label incident, I noticed that our office manager, who was in her early twenties, had a label sticking out of the back of her jeans. Obviously, I wasn't going to fall for that one again, so I discretely whispered to her "Er, Nance. Your label's sticking out."

"Huh!" she replied, huffily, "You tuck Mel's in for her!"

You can't win.

Advance Events

HRA Calendar of events for 2020

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

- 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

Peoples Rights

Tessa Pleasants

I thought I was too old for protest marches, but I feel very strongly about murder. I'm talking about George Floyd's murder. So yesterday I went with my daughter to Parker's Piece to join the crowd of mainly young people, black and white, to show some solidarity with them, and to listen to what they had to say. It was very moving when a little black girl stood in front of the microphone to say how proud she is of her skin

colour and how she felt beautiful, and she was beautiful, as we all are in different ways.

Everyone is equal in my eyes. It doesn't matter what colour or age, whether you are rich or poor, or fat or thin, we're all human beings so we should all have the same rights.

This problem isn't just in the USA, and this problem isn't just about black people. We have the same prejudices in this country, but here it seems to be concentrated on young people. It's not only directed at black youth but all youths. My own son was arrested outside Marks and Spencer one Saturday night. He was with his girlfriend, and just left a pub and was heading home. He was walking hand in hand with her when he was attacked from the rear, slammed against the glass door then hauled across the road and thrown down between the bicycle racks, where he was held down by several police officers. He told me later he was very afraid because he couldn't breathe. He survived this assault and we collected him from Parkside police station the following day. It turned out to be mistaken identity - they thought he was someone else. But my son had tried to protect himself against this attack and the police had decided to prosecute him for assault. It went to court, and we won the case easily, because the whole thing was caught on camera and it was clear that the attack was from behind and my son had no way of knowing who it was. In other words it was an unlawful arrest. We had the opportunity to turn the tables then, and prosecute the police, but we didn't and I still wish to this day that we had.



The gathering on Parker's Piece was very well organised, everyone was wearing face masks and socially distanced. The speakers were calm and coherent, well mannered and were concerned that everyone left slowly so as not to come too close to their neighbours.

It isn't only the police we have problems with in this country. It seems it is anyone who has authority over other people. I've already told you my story concerning the police, well this story is about bouncers, who seem to have the same powers of detainment that the police have. Again it concerns my son who was 23 at the time. He'd gone to Lincoln to celebrate his girlfriend's 21st birthday with his sister who was at University there. My children never attended night clubs because, to be honest, they are not very safe places to be. They preferred raves and music festivals. But there was an official university night club in Lincoln and they were due to be playing some good music, so they went along. The evening was going fine until a girl decided she didn't like the look of my son and slapped his face, he just stared at her in astonishment! The bouncers, fearing trouble, decided to remove him from the dance floor and took him outside, struggling to get free he complained that he had done nothing wrong, they decided to throw him down to the ground where they held him - he couldn't breathe - he had six people on him including a man weighing thirty stone. He stopped breathing, it was twenty minutes before the paramedics arrived. They tried to resuscitate him, but he

died a few days later in hospital. The inquest said it was unlawful killing. But the CPS refused to press charges.

So when I finally see some justice in this world such as the arrest of the police officers who murdered George Floyd, I hope that they are locked up and the key is thrown away.

Notes

Healthwatch survey

Healthwatch has launched a new survey to gather people's health, care and community support experiences during the coronavirus pandemic. It's anonymous and takes 10 minutes to do online via our websites.

The findings will be published fortnightly and will go back to our local NHS and care services and to Healthwatch England to help inform the national response to the pandemic.

We want to hear from everyone as we've all been affected by the changes in our lives due to coronavirus. But we are particularly keen to hear from those most affected by changes to health or care services, or whose mental health has been affected. This includes people who are shielding, older people, and people with long-term health conditions.

<https://www.healthwatchcambridgeshire.co.uk>

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.