Issue 57



The

Villager



Autumn 2020

Papcastle and Belle Vue Newsletter

Welcome to the latest issue of your village newsletter. As you will know we have been unable to hold any of the usual events due to the Corona virus restrictions, however as the seasons change and the year gets over you may see activity around Halloween and bonfire night. I have been advised that the rule of thumb for Halloween is that if you want children to call at your house you put a lit pumpkin/turnip outside your property, if not, hide! I hope by the next issue the virus is fully under control and 'normal' activities can resume. In the meantime, if anyone needs help with shopping etc or just a chat there are a number of people in the village who would be eager to help. You can call me on 01900 269065 to arrange this. I wish you all well and hope you continue to remain safe. The Ed.

Village Hall News

The village hall has been closed since lockdown and is likely to remain so for the rest of this year, though the trustees regularly review the situation in line with Government advice. We applied for and received a local authority Covid-19 grant of £10k, so this should help to cover running costs until well into next year. Work on upgrading the heating system, funded by a



£10k grant from United Utilities, was put on hold but we hope to resume this very soon.

Even during closure management tasks still need to be attended to. With a full team it's easy, but our numbers are down at present and we will need to appoint four additional trustees in October to help spread the work-load. Please contact me if you'd like to know what's involved.

Bill Mavir, Chairman of Trustees. M: 0771 771 7459 email: bmavir@gmail.com

NOTICE OF ANNUAL GENERAL MEETING

The Annual General Meeting of PAPCASTLE & BELLE VUE VILLAGE HALL

Will be held on: WEDNESDAY 21 OCTOBER 2020 at 7:00pm

(Participation by Zoom - please contact the Chairman for details)

It's A Stitch Up! Face Masks...

My husband Rob and I have lived at 5 The Mount since August 1999. We have had busy lives working as teachers and so hardly saw anyone. Now, I seem to know half the village and it's all been down to making masks! I started at the end of May making a few masks for family and friends after watching a YouTube video. Since then my twin sister, Linda and I (she's based in Carlisle) have made almost 3000 of them (in three styles) and at the time of writing this, we've made £6800 for various charities. Our masks have been sent out far and wide and I've even been approached about making them for a wedding and also to send to Australia. Someone posted my alpaca ones on the Alpaca UK chat Facebook page and so for the last few weeks, I've made a hundred or so alpaca masks and sent them all over the country! Halloween masks are now available and dare I say it, Christmas is fast approaching, so we are catering for your stocking filler ideas, by making Christmas ones! I've loved making masks and new friends. I must thank all those who donated material and elastic (James Desmond, David Johnson and Rachel Atkinson) and of course my regulars in Papcastle such as Pete and Debbie.



Charities who have benefitted from donations:

British Heart Foundation - £1000

Sarcoma UK - £1000

Save Our Stan (Carlisle) - £1500

The Great North Ambulance - £1000

Hospice At Home - £2000

At time of writing we have raised approximately £700 for the Alzheimer's Society and we will soon be sewing for the British Legion poppy appeal and we will also be donating to Crohn's and Colitis UK.

To get your masks you can call me on 07787704330 or by emailcarolejones100@gmail.com

I am happy to accept cash and cheques, or can take payment via paypal or bank transfer.









1000 Meals To Date!

When food distribution began at the 'Hub' on Market Street, (old Riversmeet building), for local Cockermouth families, we at Kings Church Cockermouth, travelled to Cleator Moor to pick up supplies. In those days we shared a refrigerated van with about 8 other charities. We used to get chilled meat, then as well as ambient and dry foods from 'Fare Share' at a cost of £1 an outer. 'Fare share' is a charity which is given surplus food and food which is near its sell by date. An outer is a bulk consignment i.e. 12 jars of bolognaise sauce. I think on one of the early trips we were supplied with 5kg of diced pheasant breast. Now 12 tins of beans and soup and 24 boxes of cereal are all easy to distribute to individuals, even a whole D-shaped ham or 10 kilo block of cheese can be sliced and portioned, but 5 kilo of diced pheasant is something else. So the freezer started to fill



up with bags of pheasant, boxes of sausages, ox cheeks, mince and chicken.

Just before lock down started I thought I could do a "ready, steady, cook" with some of the food we had acquired, (the tv show where chefs are presented with a number of food items with which they then have to create a meal) and give to local families we are supporting. So the first of my homemade ready meals were born. My aim was to cook 40 portions (about 13 litres) a week in my kitchen, only using what meat was in the freezer. It was at first a bit of a challenge, how to make diced pheasant taste and look like chicken casserole. Each plastic lidded container needed to have a label on it stating the name of the dish, where it had come from and noted with the date made. In addition each family needed to have an accompanying sheet explaining the ingredients and cooking process. I think the first label read 'Diced Pheasant Breast Casserole (tastes like chicken casserole)'.

Things have changed a bit now. We have our own Fare Share van that comes to the Hub on a Thursday where we are now a distribution centre for 7 other charities, plus our own purchases. Unfortunately this van is not refrigerated which means no chilled meat, so when the stock in the freezer ran out, Kings Church stepped in and bought meat from the Cash and Carry.

Over a dozen Cockermouth families benefit from the meals I make, the dishes are simple, always in a sauce of some description and not heavily seasoned or spiced. I don't know where the time has gone, but surprisingly this week I see our total meals cooked and distributed have reached 1000!

Dave Dunlop, 'Corrylyn'

David Thomas - 1922 - 2020



David Cecil Thomas was born on 9th February 1922 in Forest Hill, London. He had an elder brother and a younger sister. Their parents, had strong roots in Wales as his father was born in Cardiff and mother's father, came from Welsh-speaking farming stock in the Brecon Beacons.

All those who knew and loved Captain Thomas will know of his remarkable seafaring career that stretched from the mid 1930s until he retired aged 66 as harbour master and general manager of the port of Workington in 1988.

After attending the London County Council School of Engineering and Navigation he served as a midshipman, or officer cadet, on cargo ships and gradually progressed through the ranks, obtaining his mate's - and finally master's - qualifications or 'tickets'. David loved sport and he won many schoolboy boxing bouts in one of the lighter weight

divisions. He also loved watching cricket and motor racing.

During WWII his cargo ship was torpedoed off the West Coast of Africa in 1943 and he was rescued by local fishing boats that took him and the rest of his crew (all but one survived) to Sierra Leone from where he made his way back to the UK.

He was then tasked to travel to the Canadian Great Lakes to collect a new vessel. His westbound voyage across the Atlantic was aboard Cunard's Queen Mary, then being used as a troopship, and he returned to war-torn Europe, navigating the cargo vessel he was soon to take onto Omaha Beach on D-Day+3, carrying an entire US Army field hospital. He subsequently made several return trips to the Normandy beaches before the end of WWII in mid-1945.

After the defeat of Nazi Germany, life as a senior merchant navy officer returned to a degree of normality and Captain Thomas joined Cable and Wireless, navigating and captaining ships laying the vital undersea telephone cables that linked the burgeoning economies around the globe.

While he was based in Rio de Janeiro David met and married - by proxy as he was at sea - a Hungarian nurse named Jolan and they set up home a stone's throw from Copacabana Beach. By mutual agreement, David and Jolan decided that he should seek a job that didn't mean him being at sea for months on end and so he joined the Colonial Service as the harbour-master at the Nigerian ports of Lagos and Port Harcourt.

After years of living the colonial life, David and Jolan returned to the UK when Nigeria gained independence and the Biafran civil war broke out. But he wasn't out of work for long as he soon applied for the job of general manager and harbour master at British Steel's port of Workington. His experience in West Africa was just what the port's owners were looking for and he soon began work in Cumbria while he and Jolan found a bungalow in Lorton and she began work as a much-loved district nurse in the area.

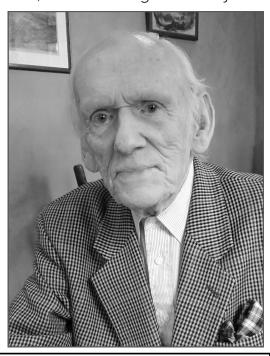
Jolan fell ill and died in the 1970s but David continued with his job in Workington, throwing himself into both work and voluntary activities with the RNLI with which he served as honorary president of the local lifeboat for many years.

As a young man in post-war London, David had been great friends with his second cousin Diana James who was from Cardiff but was by then living and working as a state registered nurse near Wimbledon, London. With David now a widower, the couple rekindled their friendship and he and Diana decided to wed, Diana retiring from her job

as a very senior district nursing officer, while David continued with his job, the port now being owned by Cumbria County Council.

The couple elected to find a new home in the Cockermouth area and they soon found a dilapidated 18th century house in Papcastle which they both fell in love with. The couple spent many months renovating before moving in and making Bird-in-Hand their home.

When Diana died nearly 5 years ago David was left alone again. Thankfully he had many friends and relations and remained independent until corona virus stopped him going about freely. His love of life continued even through his short illness, he passed away peacefully in Cockermouth Community Hospital.



Gerard Smith 1936 – 2020

Some older villagers will remember Gerard Smith who lived at Cordova (now Mill Knock) before moving into Cockermouth in 2006. Few, if any of us however, would have known that this quiet modest man had, in his day, been a talented all-round athlete who excelled at football. Whilst a student at The University of Liverpool he not only captained their First XI and was offered a signing by Liverpool FC (and other major UK clubs) but also won the university's top prize for English Literature!

Born in Bury, Lancashire, Gerard moved to Cumbria in 1989 to take up an appointment as Head of St Joseph's School in Workington, until his retirement in 1998 – when he was able to continue his interest in most sports, fell-walking and literature.

Gerard is survived by his wife Janet (nee Hutchinson, who grew up at The Grove in Papcastle), their children Michael, Andrew and Catherine, and five grandchildren.

Bill Mavir

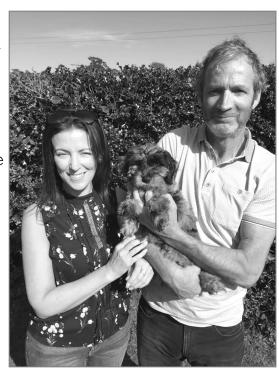
Welcome To The Village

Lucy and Stuart finally moved into their house on the Mount at the end of May, following a temporary delay due to some virus...

Lucy is local to the area and works as a business change manager. Stuart relocated from Ulverston and is a technical author. They moved from Tallentire to be closer to the town centre and have recently acquired 'Betty' a cockapoo.

The couple enjoy the outdoors, mainly mountain biking and fell walking and they are currently ticking off the 'Wainwrights'.

They look forward to meeting you all at future village events when they reconvene.



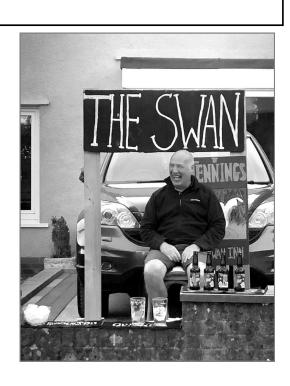


I'm Pip and I moved into Dene Cottage over this last summer. I came to Cumbria just over 2 years ago to work as a vet. I have been at regular at Papcastle village events since moving to the county, as both my parents and my brother and his family call Papcastle home too!

I enjoy either running on the fells or re-creating the fells in felt artwork.

Home Brew!

During the lock down Brian Pattinson of the Mount couldn't make a trip to his regular drinking hole, 'The Swan Inn', so on his birthday his family re-created the pub for him at his home. As you can see from the photograph, Brian was delighted and took full advantage of a few of Jenning's finest brews.



Parish Council Snippets

Parish Council Meeting Tuesday 8th September 2020 Held via Zoom

Nine members attended, along with Cumbria County Councillor Rebecca Hanson.

Councillor Hanson reported:-

Notes of all County Council meetings to be published online.

Full Council meetings and Cabinet meetings to be streamed live.

Discussions are ongoing regarding unitary authority.

The Parish Council has received a complaint from a resident concerning an infestation of rats. Allerdale Borough Council (ABC) and United Utilities have both been contacted. This is apparently a problem in other villages and in Cockermouth as well.

A number of planning applications were discussed.

David Johnson and Huw Morgan agreed to do a survey of all footway lights before the next meeting.

Robert Jackson reported that there had been a flooding issue in the village recently. He agreed to take photographs for Councillor Hanson when this happens again.

He also referred to the lack of progress on work to reinstate the riverbank, despite several meetings with the County Council and the Environment Agency.

Council to write to the Chief Executive of the County Council.

Road drains which have been overgrown with grass and potholes in various locations, were also reported to the County Council.

The Allerdale Local Plan part 2 has been approved.

Next meeting to be held 3rd November 2020 at 7.30pm via Zoom.

St Bridget's Church Bridekirk News

St Bridget's Church provides Covid-safe services in Church twice each month.

It is interesting how the times in which we live act as a catalyst for change in our lives. Most of us have changed the way in which we shop, many have changed the way in which we work, and the way in which we meet with family or friends.



Your local churches are not immune to these changes. At St Bridget's, we remain part of God's living church but we have had to change the way in which we meet. We now meet at 11:00am each Sunday on Zoom, but on the 2nd and 4th Sundays of each month our church building is open for a Covid-safe service at 11:00am. Remember your face covering! We are also offering this service via Zoom for those who feel uneasy about attending in person. Everyone is welcome at all times. If you would like a link to the Zoom service please feel free to email me on davidhallewell@sky.com.

Find us on Facebook at St Bridget's Bridekirk



Please note that the jigsaw exchange is still ongoing and free to anyone who wishes to take advantage of it. The jigsaws are held at Fern Cottage, if you would like one please call Jude on 01900269065, text 07752142993 or drop a line to the email address below.

I must apologise to the lady who called and left a message about having a jigsaw to donate, I wasn't able to get your phone number-please call again!

Thanks to all who contributed to this edition. If you have anything you would like to go in the next *Villager*, please email Jude at msjmennim@hotmail.co.uk by 30th November.

If you would like to help write articles for the newsletter regularly, or even occasionally, please get in touch as any assistance would be most welcome.

You can view The Villager online at www.papcastle.org.uk