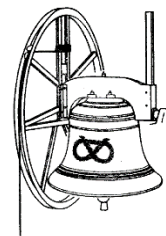


Clappertrappings

Newsletter of the North Staffordshire Association of Change Ringers
Ringing the changes across the county



www.nsacr.org.uk

Winter 2022

NSACR NEWS

Our latest draw for the 4 prizes for the 100 Club took place at the AGM on Saturday 10th December. The lucky winners were:

1st Jill Rogers - Barton-under-Needwood

2nd Jim Nixon – Penkridge

3rd Nigel Horritt - Stafford

4th Heather Whieldon - Stoke Minster

The next draw will take place at the February new members meeting.

If you'd like to join the 100 Club, please contact Chris Adams, the 100 Club organiser on

chrisadams@shropshirelad1.plus.com

EVENTS

Sat 7th January Morning walk around Dilhorne

Sat 7th January Afternoon Meeting - Dilhorne

Tue 10th January Surprise Major Practice

Wed 25th January Hoar Cross Monthly Practice

Sat 4th February New Members' Meeting - Stoke Minster

Tue 14th February Surprise Major Practice

AGM

This year's AGM took place on Saturday 10th December at St Giles, Newcastle under Lyme. Over 30 members enjoyed a variety of ringing on the twelve bells and the tea laid on by the Newcastle ringers and friends. Our thanks to the Newcastle band for hosting the event and providing the tea. A new committee was elected with a mixture of existing members and some new faces. There have also been some changes to the management team.



TALK FROM THE TOWERS

All Saints Dilhorne

TC - Jackie Kent

We have had a great year at Dilhorne, navigating ringing around ringers having Covid and other viruses that we all seem to be catching. We've welcomed new ringers, celebrated with the Queen, and then mourned her along with the rest of the

country. We have all made progress individually and we're looking forward to Ringing for the King in 2023. More people are starting to use our simulator and we hope to have at least two new beginners in January. So, all positive!

A few of us got together to celebrate the end of the year and Christmas with a 'twist' on Secret Santa that saw us hurrying off to our local

Charity shops to find an appropriate gift for no more than a fiver - we received some great gifts! Finally, our kind waitress took a photo with all 9 of us, as we spared a thought for our members who couldn't be with us for one reason or another. However, in the main, it's been a year to remember!



Band members - right, front to back:

Rob Turner, Sue Mason, Laura Hulse, Helen Thurstan, Margaret Carnall

Left, front to back:

Di Stubbs, Gill Smith, Jackie Kent, Carley Bailey

Happy Christmas everyone and see you all at Dilhorne at the meeting in January 2023!

News from Keele 12

We didn't take the muffles off and ring for the proclamation, but kept them on for both Sundays until the Queen's funeral. On the day we didn't have enough to ring, so Ro and I tolled the tenor before the funeral.

On September 17th Madeley church was open for Heritage Open Weekend, and I helped with the tower part. We were fairly busy, and picked up at least one new recruit. The two learners I am teaching for Whitmore and Madeley are both doing well. At the end of October a Sandbach ringer asked if she could bring her granddaughter for a ringing lesson, and when they came it turned out that the girl's mother had been a ringer in the past and thought she might like to start again. Lapsed ringers are the best recruits! On her second visit the mother showed that bell handling is like riding a bike – you don't forget.

There was a touring band from Somerset ringing quarters in Staffordshire at the end of September, and they rang at both Keele towers. At the beginning of November we were visited by a touring band from Oxfordshire.

For a while I have been trying to find a new supplier of ash for stays, and eventually I found a sawmill who supplied me with forty planks in a range of thicknesses.

These were sawn into 120 stays by Nantwich ringer David Allman, so Gay's Stays is now back in business with a full range of sizes. The first twenty-five were sold very quickly, reassuring me that I hadn't bought too many

Our muffles have been used more than usual this year, and they were on again for Remembrance Sunday. I thought the muffling was more uniform than last time – it must be the way they are put on! We have no tradition of ringing half-muffled on New Year's Eve, so this was the final time until next year. I wouldn't want to take off the Keele muffles with the bells up – extremely dangerous. Some bands achieve before and after midnight contrast by ringing a minor subset before midnight, a much safer option.

We had our annual Woodlands peal attempt for Cumberlands' peal weekend on November 20th. Local members Ray Ballard and Anne Orme have moved away, so this year we rang six, with half the band provided by Michael Angrave from Sapcote, who we got to know when his son Richard was a Keele student twenty years ago. We ring at four o'clock, and Ro always lays on supper for the band afterwards. I call it a non-Robinson supper, after the Revd F E Robinson, who was the first ringer to ring a thousand peals, many of which were on the bells of his parish church in Oxfordshire. Bands were always invited for supper after a peal, but if it was lost he would send them home supperless. We lost the peal but the supper was good. Ringing with us for the first time this year

was Lewis Benfield, who is making his name doing a variety of bell work including handbell refurbishment and muffle making. He has just refurbished a set of twelve for my son Simon and brought them with him.

At the end of August I began to teach a learner at Whitmore, and she has made spectacular progress. Despite a few weeks off, she is now, with help from Josie Martin and Roland Wakefield, ringing call changes on four and covering. We talk a lot about teaching learners to listen, but I am increasingly of the view that if taught with sound they listen naturally, particularly if the number of bells is increased gradually from two.

Woodlands Wednesday had a lean time in September, October and November, partly due to losses and partly due to non-starts, but we got going again on November 23rd with a peal of Superlative, followed by a peal of minor the following week. This was an unusual length, 5100 changes, chosen to mark the centenary of the building of Woodlands. A few years ago this length would have been possible only on eight with a non-standard start, but recent changes to the CC Decisions on peals have made it acceptable to tag a short length onto a 5040.

Adbaston - Lee Barnes

It's sad news for the bells at St. Michael's and All Angels in Adbaston, Staffordshire. The tower is filled with hundreds of birds nests and so the bells are out of action.

Unfortunately, we don't have the funds or man power to deal with the situation.

IT'S QUIZ TIME

Christmas Songs and Carols

All you have to do is recognise them... we've done the first one for you! Enjoy!

1. HTHAS: Hark the Herald Angels Sing
2. T F N
3. S R
4. L I S L I S L I S
5. W S G S U T C
6. S N
7. R T R N R
8. M A W
9. O L T O B
10. I C U T M C
11. L D
12. R A T C T
13. O C A Y F
14. W W
15. I S M K S C
16. T H A T I
17. G R Y M G
18. A I W F C I M T F T
19. G K W
20. W S W
21. D D M O H
22. O I R D C
23. L D B
24. D T H
25. A I A M
26. W C
27. I S T S
28. G C M R
29. J B
30. M B C
31. I W I C B C E
32. H C (W I O)

33. M X E
34. W T K
35. I T B M W
36. D T K I C
37. T T D O C
38. F T S
39. W W Y A M C
40. S T C



CHOCOLATE ROULADE

Heat oven to 180c (160 fan, Gas 4)

INGREDIENTS

175g plain chocolate (break into pieces)
5 eggs separated
150g caster sugar
1 level tbsp cocoa sieved
1 tbsp plain flour sieved
50g. Ground almonds or hazelnuts.

FILLING

300ml double cream
1 tbsp Cointreau or Baileys Irish cream
2 teaspoons of icing sugar
Icing sugar to dust

METHOD:

Melt chocolate in a bowl over hot (not boiling) water, stir often. When runny take off the heat and let it cool.

Whisk the egg whites in a large bowl, until stiff but not dry.

Put the eggs yolks and sugar in a clean bowl, and mix until thick and light (about 5 minutes) pour in the chocolate and slowly whisk, add the sieved flour slowly whisk until it is incorporated add the ground almonds or hazelnuts, slowly stir, then add 2 or 3 tablespoons of egg white, fold in slowly, then add the rest of the egg white, stir to combine thoroughly.

Line a 23 x 33cm tin with baking parchment, grease the parchment. Pour in the chocolate mixture, level the top with a spatula, place in a hot oven for 14 or 15 minutes, until springy to touch. Leave to cool slightly

On a large piece of baking parchment sprinkle with icing sugar, turn the cake out onto the parchment, (the bottom on top) cut a slit in the end of the cake to enable you to roll it up. Whip the double cream with the alcohol and icing sugar until thick, spread all over the chocolate cake. (If you like spread apricot jam on first, followed by the cream.

To roll up, turn the cut end up then roll with the parchment gently guiding it.



Decorate with sprigs of holly. Serve with runny cream or clotted cream.

Enjoy



And it just leaves us to hope you all had a very merry Christmas, and to wish you a happy new year.

