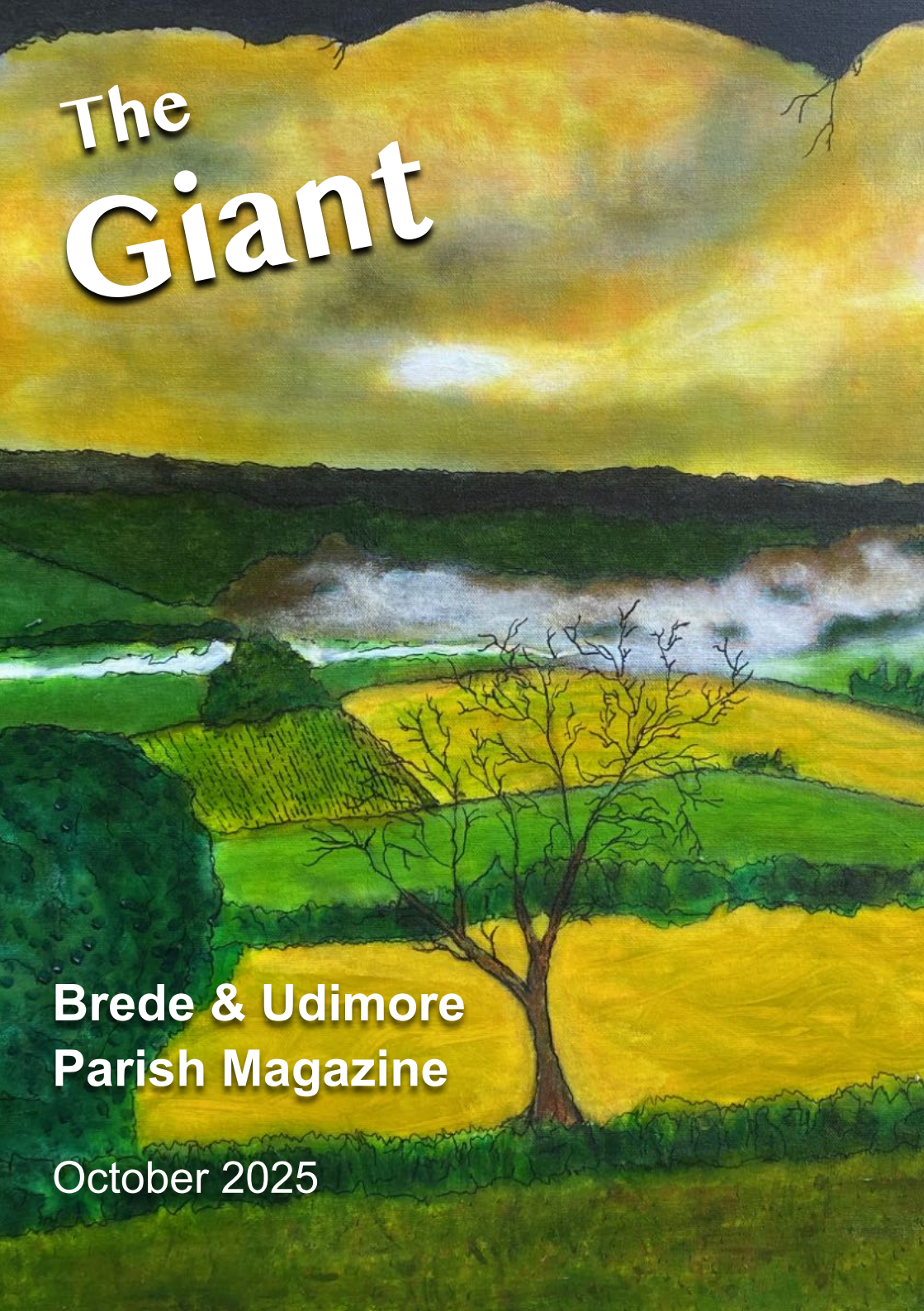




The Giant

**Brede & Udimore
Parish Magazine**

October 2025

The Giant: the Brede & Udimore Parish Magazine

... BUT MORE THAN JUST A PARISH MAGAZINE!

The editorial team consists of Benjamin Barnard, Darryl Bird, John Crook, and Nick Weekes. Contacts: benno.barnard54@gmail.com or john@john-crook.com

We welcome articles on a wide variety of subjects. It must therefore be understood that the views expressed do not necessarily represent those of our two churches.

Material for publication must be submitted between the 1st and the 15th of the month prior to publication. Items sent later may not be included.

Mother of a cannibal?

Hello readers! I'm delighted to feature as this month's Giant Pin-Up girl. My name is Anne. My father was Adam Lyvelode of Southwark, who from the 1450s was what you would call the 'MP' for Rye, though I think his association with this part of Sussex went back a further twenty years or more. That is how I met my husband, Robert Oxenbridge, member of a well established local family. We had several children, including John (a Canon of St George's Windsor, where he lies in his own chantry chapel) and the lad you know: Goddard. Dear little Goddard! A sweet boy, a devout Christian, a great benefactor to the church. How do you think I feel about having him labelled a devourer of children? Giant indeed! What nonsense! Robert and I are commemorated by a brass which has been attached on the rear wall of a table tomb in the Oxenbridge chapel in Brede Church, though alas only Robert's feet survive. He died in 1487; I lived a few more years, until February 1493 (which today you would call 1494). Do say a prayer for us both when you are passing, and don't believe all you read about Goddard.



Front cover by Darryl Bird: 'Mist Opportunity'

To all Subscribers

We have extended your period of subscription this year to December, at no additional cost, so as to bring it into line with the church's financial year.

We will be back in contact with you in November to renew your subscription for January-December 2026 (twelve issues, rather than the former ten!).

Our present plans are that there will be no increase in the subscription rate, and we do hope that you will renew. You now have a magazine which is printed twelve times a year, and has a much wider circulation, being available in pubs, surgeries, and the Brede Farmers' Market. The diversity of the articles has received much favourable comment.

We hope you continue to enjoy The Giant.

The Editorial Team



UDIMORE HARVEST CELEBRATIONS

Please join us for our Harvest celebrations

Harvest Festival

At St Mary's on Sunday 5th October at 11.15 a.m.

Followed by

Udimore Harvest Supper

Friday 24th October at 6.30 p.m.

St Mary's Community Hall

Fish and Chip Supper & Pudding (Bring Your Own)

Raffle

£15 Ticket (please pay before event to cover cost of Fish and Chips)

Tickets Celia Langrish: 07866 804489 or celialangrish@gmail.com

Funds to St Mary's Church



The Benefice of Brede with Udimore and Beckley and Peasmarsch



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ASSOCIATE VICAR	Post Vacant
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RETIRED CLERGY	The Revd Dr Bill Dolman Little Belhurst Cottage, Hobbs Lane BECKLEY TN31 6TT (T 01797 260203)

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ST GEORGE'S BREDE

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ST MARY'S UDIMORE

CHURCHWARDEN

Mr Hugh Pye
hughpye@hotmail.com or 07484 709316

Udimore requires another warden. If you are interested in this role please contact Hugh Pye for further information.

TREASURER

Mr Harry Curtis
(Honorary Treasurer)
Fairlight View, Udimore Road
UDIMORE TN31 6BG
harry@ecooffice.tax
07572 878858



October Services at St George's Brede

Sunday 5th 9.30 a.m.	Harvest Festival Service followed at noon by a light lunch (soup and dessert) in the church. No charge, but donations (either money or non-perishable food items) for Rye Food Bank would be welcome
Sunday 12th 9.30 a.m.	Parish Prayer and Praise Service
Sunday 19th 9.30 a.m.	Holy Communion, celebrated by Fr Barry Carter
Sunday 26th 10.00 a.m.	Benefice Communion Service at St Mary's, Udimore, celebrated by Fr Bill Dolman

Each morning at 8 a.m. (except Sunday), a small group holds a short, informal service of prayer, readings, and a hymn. All are welcome to come along and share any thoughts on the readings, and join in quietly praying for those we know who are in need.

Forthcoming Events, St George's Brede

Little Giants, for toddlers (and their parents), is starting up again on 9th October! See page 21.

Dragons, led by Jo Oliver, is for primary school children (and their siblings). We look forward to seeing as many as possible for our next meeting, which will be on 19th October, from 10.45 until 11.45. We will be celebrating All Saints' Day and All Souls' Day. We would love to hear who your favourite Saint is and why, and we will also be remembering all our family and friends

who have left this earth to be in heaven, celebrating their lives when they were with us.

We will also be doing a Food Bank collection as we will be approaching harvest. The tins, bottles etc. will be donated along with food collected by the rest of the Benefice. As usual there will be a fun craft session, some games and other things to do. Also, it's free!

Apologies that there was no Dragons in August, but we had our Flower Festival. Thank you to everyone who supported us over the weekend, it's was a fantastic event, the weather was good too, so the prayers worked! A special thank you to all the children who did flower arrangements in the church, they did amazingly well, we were all super proud of them!

For information regarding Flower Arranging and Brede Mothers' Union please contact Rhiannon Oliver: 01424 882037.

October Services at St Mary's Udimore

Sunday 5th, 11.15 a.m. Harvest Festival service. Led by The Revd Paul Messenger
Sunday 12th, 10.00 a.m. Family Service. Led by Lay Reader Lesley Curtis
Sunday 19th 11.15 a.m. Parish Eucharist. Led by Fr Barry Carter
Sunday 26th 10.00 a.m. Benefice Service. Led by Fr Bill Dolman

UDIMORE HARVEST CELEBRATIONS

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Harvest Festival

Sunday 5th October 11.15 a.m. St Mary's Church, Followed by

Udimore Harvest Supper

Friday 24th October 6.30 p.m. St Mary's Community Hall

Fish and Chip Supper & Pudding (BYO)

Raffle

£15 Ticket (please pay before event to cover cost of Fish and Chips)

Tickets Celia Langrish: 07866 804489 or celialangrish@gmail.com

(Funds to St Mary's Church)

Forthcoming Events, St Mary's Udimore

3rd Oct	4Charities Coffee Morning 10.30–12.30. Hall
5th Oct	Harvest Festival 11.15 a.m. St Mary's
24th Oct	Harvest Supper 6.30 p.m. Hall
7 Nov	4Charities Coffee Morning 10.30–12.30. Hall
9 Nov	Remembrance Service 10.45 a.m. St Mary's
29th Nov	Udimore Christmas Fair 10.00–1.00 p.m. Hall
30th Nov	Benefice Service 10.00 a.m. Location TBC
5th Dec	4Charities Coffee Morning 10.30–12.30. Hall
14th Dec	St Mary's Carol Service 3.00 p.m. St Mary's
24th Dec	Midnight Mass 9.00 p.m. St Mary's
25th Dec	Christmas Day Service 11.15 a.m. St Mary's

THE PARISH OF UDIMORE

St Mary's Community Hall – Classes and Activities

PILATES: Monday to Thursday 9.15–11.15 a.m. (Term time)

Susan Taber: 07858 518504 susantaber66@yahoo.co.uk

ELEVATE YOGA: Flow Yoga suitable for all. Tuesday 7.00–8.00 p.m. (all year round)

Rachael: 07921 854105, elevateyogaclass@googlemail.com

SLOW FLOW TO YIN YOGA: Monday 7–8.15 p.m.

Jo-Jo Hancock: jojo@yogacreative.co.uk

STUDIO JAMIE BALLET: Tuesday 11.00 a.m.

Aysha Jamieson: 01424 883238, studiojamie@icloud.com

VINYASA FLOW: Friday 8.00 a.m.

Jo-Jo Hancock: jojo@yogacreative.co.uk

All classes in term time stop over half-term and school holidays

Enquiries contact Community Hall Booking: udimorehallbooking@gmail.com

St Mary's Community Hall Hire

Planning an Event? – Looking for a Venue?

Our hall, nestling next to the Church, is set amidst apple orchards. It is bright and modern with central heating, a large car park, a well-fitted kitchen, and facilities for the disabled.

Monday – Friday £15.00 per hour (*Events 1 to 6 hours duration*)
Events on Friday may have to finish by 2.00 p.m. if there is a weekend wedding.

Saturday and Sunday £20.00 per hour (*Minimum Booking of 3 hours*)
Bouncy castle use at the hall surcharge: £10 (internal use), (£20 for external use).

One Day and Evening Hire

Sun to Thurs 08.00–23.00 (max 15 hrs) £240.00

Fri and Sat 08.00–23.30 (max 15.5 hrs) £350.00

Hire charges for some events over 6 hours may be negotiable.

Weddings

For information and hire charges email: udimorehallwedding@gmail.com

For all further details and booking, email: udimorehallbooking@gmail.com

Readings for October 2025

Sunday 5th October

Lamentations 1:1–6

Psalms 137*

2 Timothy 1:1–14

Luke 17:5–10

Sunday 12th October

Jeremiah 29:1, 4–7

Psalms 66: 1–11

2 Timothy 2:8–15

Luke 17:11–19

Sunday 19th October

Jeremiah 31:27–34

Psalms 119: 97–104

2 Timothy 3:14, 4:1–5

Luke 18:1–8

Sunday 26th October

Joel 2:23–32

Psalms 65*

2 Timothy 4:6–8, 16–18

Luke 18:9–14

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(contact details, inside rear cover)

Existing advertisers will be contacted in November

100 Years Ago

John Crook

The *Brede Church Magazine* for October 1925 continues to mention the Ministry of Healing that was the subject of last month's *100 Years Ago*, and includes the Rector's thanks for

The head and shoulders of Our Lord in White Marble. "Presented to Brede Church by a grateful patient of the Ministry of Healing at Brede, March 1925."

The punctuation implies that the second sentence was a quote from a commemorative inscription; suggesting that the bust of Christ was to be displayed within the church, like the ex-votos that medieval people presented in thanks for miraculous cures. However, one searches in vain for the head in mid-twentieth-century photographs of the interior, and the bust is not mentioned in any of the guidebooks, notably Fr Percy Hill's extraordinarily verbose 'guide', which appears to include all visible artefacts in the church.

The trail goes cold until September 2005, when the PCC noted that a 'weak piece of flooring near communion rail needs to be investigated'. The problem was resolved quickly, and two months later the PCC minutes recorded that 'rotting joists and floorboards near communion rail have been replaced ...'



It was during those works that a sculpture that may with confidence be identified as the gift of 1925 was rediscovered. When churchwarden Bobbie Boud came into the church to lock up in October 2005, she saw a disquieting object left in the floor space by the contractor. 'In the dim light it looked like a bare skull', as she recalled in a recent email.

In fact, three pieces of carved alabaster (not 'white marble') were retrieved from beneath the floor: a pedestal and two fragments of a bust. At first sight the bust seemed to have been broken in a manner reminiscent of sixteenth-century iconoclasm, the head being severed from the shoulders. On closer inspection, however, it was evident that the bust had already been mended, presumably before 1925; a wooden peg and plaster of Paris residues were evidence for this earlier restoration. What was therefore a second reassembly of the pieces was skilfully done by art conservator, Noel James, of Lacewing Fine Art, Salisbury, in memory of my father who had died a few weeks earlier. The bust is now displayed at the head of the former Rood Loft stair, on the north side of the chancel arch.



The question remains – how did the bust end up in what seems such an ignominious location? Older residents have suggested that 'a former Rector didn't like it'—it initially seems unlikely that my grandfather, Cyril Frewer (d. 1935), in whose time the bust was donated, would have removed it given its association with the Ministry of Healing that he encouraged so actively. On the other hand, two other items donated in 1925 in memory of former residents also disappeared within a few years so perhaps they were quietly disposed of once the donors had moved on.

The context of the discovery, beneath the east end of the south nave 'pew platform' (the boarded area beneath that group of pews) must be taken into account. The platform could well have been disturbed during the major changes that occurred in 1927-8 when the Oxenbridge chantry chapel was thrown open into the body of the church, the organ was moved on to the new gallery, and the present vestry was constructed. The most charitable explanation is that the earlier repair to the bust failed within a year or two of its donation—perhaps indeed it broke while being moved during disruption of the major building campaign—and that the work on the boarded floor fortuitously opened up a convenient location within the sanctified area of the church for the pieces to be interred in a consecrated space.





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Christ or Cultural Relativity

By Blake Larkin

In this follow-up to last month's article, I would like to emphasise that my critical thinking is very Christian, and also set out my view that belief in cultural relativity, held by so many, is a fundamentally flawed concept. At the cornerstone of our faith in Christ is the belief that He is 'the way, the truth, and the life'. The Gospels sought, through reason, to compel Jews toward one of the most excruciating decisions of their lives: the abandonment of their traditional religious beliefs. For those who converted, the world they inhabited was painfully transformed—yet truth demands humility. The pursuit of truth is not optional for Christians; it is necessary.

This pursuit became the foundation of Western monasticism and, in time, the sciences that monks developed over the centuries. When brothers and sisters treated the sick in Europe's earliest hospitals, they demonstrated that medicine would be practised even when the path to healing was painful. Likewise, if we examine our socio-political body today, we must acknowledge that in the last thirty years new and troubling symptoms have emerged.

The diagnosis, I believe can be found in the rise of post-modernist thinking, which preaches that all truth is 'relative', an idea that underpins the practice of globalism. As a result, when we encounter problematic global cultural trends, we tread on eggshells when discussing empirical observations. Ironically, the Christian call to recognise the universal worth of humanity is often invoked as a means of silencing criticism. Humanity, yes, but not necessarily every religious or political belief.

At the core of Islam lies the life of its prophet, who is upheld as the model believer. Yet the troubling aspects of his campaigns—the brutal genocides of Jewish tribes, the rape of captured chieftains' wives, the consummation of marriage with Aisha at nine years old, and the dehumanisation of the infidel—remain undeniable historical realities.

Thankfully, the majority of Muslims in the UK are sensible and do not pass down these stories to their children. However, in war-torn nations where social structures have collapsed, millions of uneducated adolescents are left vulnerable. In Afghanistan and Iraq, entire generations of children have been pushed into extremist madrassas, where they are taught not only the inferiority of the infidel but also justifications for war crimes attributed to Muhammad and his armies. Combine this indoctrination with the trauma of civil unrest, and the result is a volatile and damaged cultural psyche.

To suggest, then, that a relatively stable and reformed Western culture can be compared to such an unstable and decentralised religious tradition—

with its deeply troubling cultural practices—is both dangerous and naïve. If you doubt this, I invite you to try searching online for 'Bacha Bazi' yourself. I invite you to write a rejoinder. Debate is the very essence of civilisation.

Harvest Lunch

Brede Church warmly invites you to share homemade soup, bread and desserts with us, in the church, on Sunday 5th October from 12 noon



Free to all, but a food or financial donation to the Rye Food Bank would be gratefully received, thank you!

Out and About

By Gary Marriott

I'm sure you are familiar with the feeling that you have so much to do over the next week that you can't see how you are going to get through it all. Well, that is how most of us felt about the week before the Flower Festival. But the prizes were gathered, the tents put up, the Scout Hut and Church cleaned along with all the WCs; church yard and paths cleared and swept; signs and adverts put up or delivered; cakes and savories baked; flowers delivered and divided up, and displays arranged; stalls loaded up—and more. Then, before we knew it, we had landed at Friday's reception.

The reception in the church was to thank all who had or were about to contribute to the above. The arrangers had already woven their magic, so the flowers looked great. It was officially kicked off with a prayer and a blessing from Sister Liz, and fortunately enough people appeared to make it a jolly and friendly evening. In fact it went so well that I knew we were going to be all right!



Apart from our well-loved Granny's Attic, Plant and Book stalls, and Grand Draw, there were a few firsts for us this time. I'll try to name them all. Tilly did a smashing job with the posters and fliers—they were so much more eye-catching and detailed than in the past. Then there was the new programme format, which again was more colourful and held much information helpful for the weekend. Circus Brighton put on a splendid show on Sunday afternoon after Gary's pizzas; Peter Duncan entertained us with *Treasure Island* as well as lending us super costumes for the children to

dress up in, which they certainly enjoyed. Prue Theobald read her *Teddy Bears' Picnic*. There was a barbecue; a Tiger Moth fly-past; Cherie and the PTA were there with a Lucky Dip; Biscuit Decorating, and other creative activities. There was a fascinating exhibition of First Edition Children's Books and a Church Mouse Hunt, with specially donated books as prizes.

Goodness! As I list all of the above I now realise why I felt anxious! However, we are very pleased with how the whole weekend turned out—



worthwhile.

So, above all, it was the sense of warmth, love and genuine community spirit which simply needs the opportunity to blossom. Thank you, everyone, for making it so.



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La Ville Galopin

by Stephen Wrigley

Fidel sunbathes on the dirt track
Belly up. She lunched on moules
And mackerel heads. Her master,
Le Collectionneur, rests, caravanned
Between cider apple orchards
And domestic debris. Occasionally,
A deux-chevaux sways by raising dust,
Barks, disturbing hens. Clucking,
The afternoon subsides, succumbs to sleep.

Through blue lucerne, a falling field of corn,
The track turns terracotta, twists
Past buddleia and butterflies to beach.
Evening embraces midnight. Sea-sound,
As effervescent as champagne,
Lifts with a girl's curved breast called moon.
Geraniums blood the stone walls of the house.
The rise and fall of waves, of night,
Pace the heated breathing of the dog.

*Galopin: rascal, naughty boy

Fire

By Mary Barrett

Yesterday, between rain showers I shifted a couple of barrowloads of logs from the store shed to the inglenook fireplace in my living room. And that evening I lit the first fire of the autumn in my black stove.

Domestic fire, on hearth, or in stove, barbecue, fire pit, is a tame pussycat, useful and biddable. It speaks to something deeply fundamental in human nature, going far, far back to early humanoids who realised that here was something that could not only improve their daily lives but also make them masters of their world: giving them light in the darkness, warmth in the cold, and cooked, more digestible food. And something more, a centre, a focal point. Gathered around a fire, sharing food and stories, exchanging knowledge, early upright apes had stopped being apes and gradually evolved into modern humans. That instinctive response to the flickering flame is still within us. Many, many people looking for a house want a fireplace, though often builders fail to supply them, and the nanny elements in all governments frown on them. Fireplaces are inefficient, they cry, all the heat goes up the chimney, the smoke pollutes the air! All you need is central heating! Sure. Until there's a power cut, and the pump circulating the hot water through your radiators doesn't work. Until the price of oil shoots up and you can't afford to fill the tank. Gas is fairly reliable but I've never been fond of the smell, and a gas leak can be pretty catastrophic.

No birds, feathers clogged with black goo, die if my woodpile collapses. I can't, unless I do some illegal and dangerous tinkering, share my gas or my electricity with my neighbour who lacks them, but I can barrow some logs across to him. Stacking logs, then bringing several days' supply into the house is better exercise than turning up a thermostat.

I have two stoves, and both of them run almost continuously all winter. The one in the kitchen looks just like a conventional cooker until you lift the lid. The cooking surface is a solid slab of cast iron, there is a small oven and an even smaller firebox. It's French, and possibly because it's French I spend a long time persuading it to work properly. One year, in a week-long power cut, I cooked Christmas dinner for sixteen people on it. The living room stove is a black cast iron job with big glass doors, and could probably heat the Albert Hall. It is designed to recirculate any smoke and ignite it, so



nothing appears above my chimney except a shimmer in the air, and sweeping the chimney once a year produces only a minute handful of very fine ash.

But you need to be careful. 'Never forget,' I was once told, 'that there is a box with a fire in it in your house.' Controlled fire is one thing, but uncontrolled fire is a ravaging beast, alive, malevolent, enormously destructive. Wildfire moves with incredible speed, creates its own weather, sucks all the oxygen from the air, jumps rivers, and once it really gets going is almost impossible to put out. In countries with a lot of forest wilderness, about all you can do is pray for rain, or a change of wind.

So, I'm careful. And tonight I will light my big black stove and watch the flames dance.

Autumn

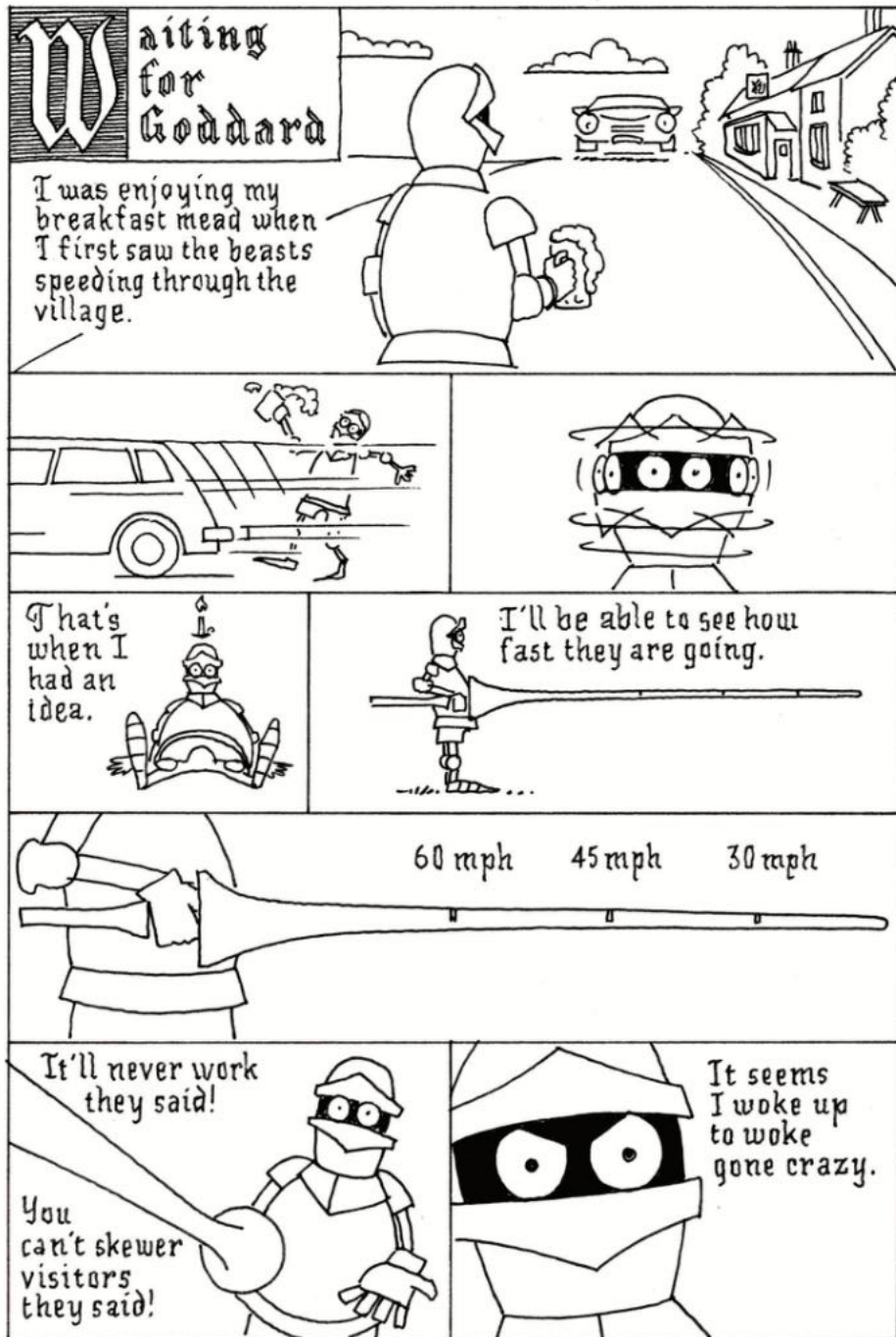
by Rhiannon Oliver

In the garden golden threads
Michaelmas daisies with purple petals
Wave in the breeze with bees landing on their heads
Cosmos and Golden Rod among them nestles.
There is a myriad of colours in the flower beds.

Orange, yellow, and red as trees turn from green
Apples fall for pie, plums picked for crumble
Blackberries, sloe for gin, all fruit to glean.
The thought of it all makes tummies rumble
Comfy chairs, fire aglow a look of warmth seen

Cooking starts and vegetables are prepared to freeze.
Jam making, marmalades and chutneys to put away
Sausage rolls, scones topped with cheese.
Don't put off what needs to be done today
It helps make winter months pass by with ease.





ELSEWHERE TRADING

Cartoons By Graham Johnson (left), and Mike Bone (below)



What is it about "Ride and Stride" you don't understand, Brother?

Canine Capers in the tile pavement of Brede Church.



Eat the Seasons October–Apples

By Gill Potterton

There are nearly seven thousand different varieties of apple worldwide, but only one hundred or so are grown commercially. Our supermarkets are overflowing with New Zealand Galas, French Braeburns, and US Red Delicious, all of which have English varieties, but you may find these only at Farmers' Markets. Surely, now that we are more aware of food miles, we should make the most of English apples when they are in season. Look out for Discovery, Delbard Estivale, Worcester Pearmain, Lord Lambourne, and Russet, to name but a few; all have their own unique flavour, appearance, texture and even aroma, and some can be successfully stored and enjoyed through to the Spring.

But perhaps the most British apple of all is the Bramley apple, grown only in Britain, especially for cooking. The Bramley is the finest culinary apple, because of its unrivalled taste and texture after cooking (high levels of malic acid in proportion to sugar, meaning that it remains tart and 'appley', compared to eating apples which may lose their flavour during cooking).

Two hundred million pounds of Bramleys each year make their way into pies, crumbles, and other desserts, and of course into some savoury dishes. Here are a few ideas:

- *Combining Bramleys with other autumn fruits such as plums, pears or*



blackberries is not only easy but logical, and results in delicious crumble or pie fillings, which can be further enhanced with a selective use of spices such as cinnamon, ginger, cloves, or star anise.

- *Home-made Apple sauce is much tastier than bland shop-bought varieties. Simply slice a Bramley into a pan with a little lemon zest, water and caster sugar, then cover and cook very slowly until soft. Beat in a little butter and add more sugar if necessary.*
- *Grated apple can be stirred into a stuffing for roast pork; try adding a little wholegrain mustard or even horseradish for a touch of heat.*
- *A spiced autumn compote can be made simply by stewing chunky slices of apple briefly in orange juice or cider until just soft, then stirring in raisins, chopped dates and apricots for the last minute. Serve the compote warm with ice cream or clotted cream, or if a large quantity is made, it can be refrigerated and then used as the filling for other desserts such as a sweet soufflé omelette, a sponge pudding or, of course, a pie or crumble.*
- *Try roasting slices of apple with halved plums and sliced pears, all tossed in melted butter and sprinkled with caster sugar, orange juice, and orange zest, for 25–35 minutes at gas 5/190c until tender and tinged with brown. Cool slightly and serve with Mascarpone or good vanilla ice cream. If you are more adventurous, you could pan fry the fruits and flambé them in brandy or orange liqueur.*



ST GEORGE'S BREDE LITTLE GIANTS

Parents, Baby, and Toddler Club

In St George's Church Brede is starting again on Thursday 9th October, 9.30 to 10.30 a.m.

ALL WELCOME

Contact Rhiannon on 01424 882037 or email rhiannonoliver20@gmail.com

National Trust Rye & District Association | Monthly Flyer

We offer a range of enjoyable events each month to members and non-members of our association in support of The National Trust.

Walks September-June | Talks October-May

Our 5 mile circular walks cost £3 and begin at 10.00am. All walks end with a rewarding pub lunch and a quiz. Our talks with popular guest speakers cover a range of topics and are held from 2.00pm at Brede Village Hall, and cost £5 for members/£7 for non-members – including refreshments.



Talk | The Landscape Revival Project Thursday 16 October



Simon Everitt, Area Ranger at Winchelsea, will be explaining why the National Trust has chosen to change its land management at Winchelsea to focus on wild life and biodiversity. As the UK's largest conservation organisation and private landowner, it is incumbent upon the trust to make a significant contribution to tackling the climate crises.

Celebrating 45 Years of our Association Thursday 16 October



The seeds were first sown for the association back in 1978. Followed by several meetings of enthusiastic NT members, the centre for Rye and Winchelsea was established. The inaugural meeting was held on Friday 21 November 1980 – the birth date of our association. **A Celebration Party** will follow the talk on Thursday 16 October, with tea, coffee and cake.

Quiz Night | Wednesday 22 October 2025

Book your team/place now!!



Our popular annual **Quiz Night** will be held at Icklesham Memorial Hall. Teams are maximum of eight people, you are welcome to make up your own team, come as an individual, couple or small group and join others to make a team. 7pm for 7.30 start, £8 per person, please bring your own food and drink. Please bring plenty of change for the raffle tickets!

SOME FUTURE EVENTS TO ADD TO YOUR DIARY: Talk: **Rajah Brookes & The Head Hunters of Sarawak** Thursday 20th November | **Christmas Party:** Thursday 4th December

Contact: Dee Williams (membership) 07760 115413 membership@nationaltrust.org.uk
Julie Etches (bookings) 01797 225317 julie.etches054@btinternet.com

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The British™ Chap's Guide to 'Untin' & Gatherin'

A report by N Forage

Please hold your nose and attempt laughing like a duck call. You also need to arch your eyebrows at the same time. You're ready for my report.

Did someone say blackberries? It's the time of year that gets me spontaneously collecting jam jars and paper bags (do a laugh here). I plan various walks in the country and during these 'bucolic flights of the flaneur' as the poncy types might expound, gather all sorts of delicious foody stuffs from the local hedgerows, fields and woodland floors. People's gardens aren't exempt either. Some of the most delicious apples I've tasted and failed to identify (apart from 'Apple') were and are being recovered from a nearby garden. I have been known to fill my old XK to the roof with crab apples but it's not advisable, new clutches for classic cars are a bit thin on



Don't fill up your car with these things

the ground, er no pun intended (do a laugh here, try to squeak too)

Mushrooms of one variety or another are popping out in fields around the village. Most of these are field mushrooms in tip-top condition and fry up just lovely wiith some bacon (or vecon if you're not the pig eating type ha ha (don't laugh here)). The porch eno or cep as we British™ like to say it is really coming on too, what

a lovely mushroom that is with a load of roast meat and a pint! The Swiss eat it in a cheese sauce I am reliably informed. Bung it on a pizza and enjoy authentic Italian, if you must! Personally i'm fantasising about a cheesy rare bit with ceps on toast which although it might be Welsh, would be a total British™ invention by myself, and I can't wait to try it.

Chanterelles are one of my favourite fungi, the little yellow blighters that make scrambled egg into a heavenly ambrosial delight and yet appear in leaf litter beneath a humble birch tree aren't quite into a glut stage yet but wait until it's raining Datsuns and go out in a couple of days, you'll be rewarded. It's a good year and the timing's right for Britain™. The French call them some other name—Girolles I think. So if you've ranted to your innermost self "why is this thing growing outside of Europe?" Think again.

Don't forget to ID these things properly though. If in doubt, find out (not the hard way). There are plenty of guide books, websites and experts around. Most of the best fungi happen to be the easiest to identify but the humble field mushroom is a bit of a tricky customer. There are some unpleasant lookalikes but white cap and pink gills should settlet it. If you're unsure you might as well buy some.

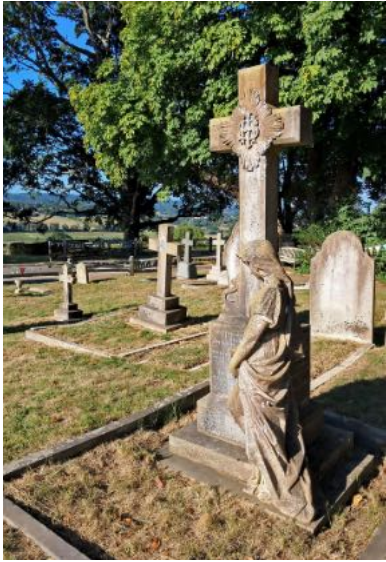
I love plums. We just had a bumper crop of bullaces (yellow and pink) and the damsons are still hanging about so go out and get them. I eat them straight off the tree. Lovely. The crab apples are all out there too. Some in the hedge by the road yesterday struck me as rather charming but i didn't pick any, for fear of the work involved making the delicious jelly. Plus I don't drive any more. I should mention here that crab apple jelly is rather handsome with some chopped chillis added at the end of the boil, just enough to cook them a bit before the lid goes on. Leave it a while and surprise yourself, perhaps until Christmas. One of the nice things about having all this wild produce in the autumn is it lines up very well with opening delicious preserves at that time. Funny that.



The Cep is delicious and one of the easiest mushrooms to identify

'All those vanished names'

By Frank De Vos



All those vanished names...' These five words keep running through my mind. Every morning before the early service known as Lauds, I visit the romantic churchyard of St George's. Every morning before Lauds I stand in the same place, absorbing the unspoiled view of Brede Valley. Every morning I take a photo, always the same one.

Time and again, I'm overcome by a lyrical melancholy, harking back to a time when the early deciphering began, a time that demanded nothing but the gold of simplicity: the velvety sheet of morning dew around plums, Sansevierias on my grandmother's window sill, clear skies, croaking frogs, freshly mown hay, the

resinous scent of spruce trees, the rustling wind in my tousled hair. Shopping in a sweet shop full of limitless possibilities, the imprints of horseshoes in the loose earth, amazement, the scrapes after a tumble, sweat like congealing candle wax on my forehead, moaning, the streaks of sorrow my mother kissed, pinches of tenderness...

William Wordsworth famously wrote that 'The child is the father of the man'. Memories of our childhood are the very essence of the adults we've become. In all its simplicity, this poem, with its unsurpassed eloquence and joy, is a monument to those memories.

But in the past silence reigns. Few poets have been able to give the dead a voice. W.B. Yeats is one of them. In 'Memory' he writes these unforgettable words:

*One had a lovely face
And two or three had charm,
But charm and face were in vain
Because the mountain grass
Cannot but keep the form
Where the mountain hare has lain.*

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Brede and Udimore Luncheon Club

The Lunch Club met at the end of August on a warm summer's day and members enjoyed a tasty meal of chicken, bacon and leek pie, served with a medley of vegetables and a fruity apple and blackberry crumble dessert. A big thank you to the chefs, Spencer and Tracey, and all the team at the *Red Lion* for your hard work in presenting such a delicious lunch, especially after the very busy and exhausting Bank Holiday weekend in the village.

The next meeting of the Lunch Club is Tuesday, 28th October, at 12.30. p.m. at the *Red Lion*.

For information about the Club, please contact me on 01424 882007.

Frances Parnham

Brede Women's Institute

Our September meeting was a busy and happy event, with everyone pleased to meet up again. Our guest speaker, Gill Sutton, from East Sussex Family Support Group, which is our chosen charity for the year, gave a very comprehensive and informative account of the work they do. We all felt happy to be able to assist, contribute, and be associated to such a worthy cause. We also welcomed new members and guests at this meeting, which is always a great delight for our group.

September also brought our Memorial Walk, where we had a chance to remember those wonderful friends and members who are now no longer with us. The walk was followed by a lunch at the *Red Lion*. Later in the month there was an early evening meal at Sahebs Indian Restaurant in Northiam, where we all enjoyed a special taster menu.

Our various clubs and activities, Croquet, Book Club, Games Club, and Creative Writing, have continued through summer. The October meeting will bring more delight, with a visit from the Bugs Ukulele Group, when audience vocal participation is welcome. Later in the month we will have our Autumn Lunch at Udimore Village Hall.

Rehearsals have now commenced for our, not to be missed, Brede Women's Institute November variety show.

Brede W.I. is a very happy and active group. Our meetings at Brede Village Hall take place between 2.00 p.m. and 4.00 p.m. on the second Wednesday of each month (except August). Our programme for the year is educational, informative, and entertaining. We would be happy to see new faces—you're more than welcome.

Jennie Drew

News from Trinity Methodist Church, Broad Oak

Church Services. We meet for worship every Sunday at 10.30. a.m. When there is a fifth Sunday in the month, an informal service is held in the Hall at 3.00 p.m. All are welcome to join us and stay for refreshments after the services. Our Harvest Festival is Sunday 12th October at 10.30 a.m.

Meet-on-Mondays. Every week between 2.00 p.m. and 4.00 p.m. (except Bank Holidays).

Join our friendly group for various activities: games, quizzes, crafts, talks, and 'Book Swap': we have a large selection of paperbacks to choose from. Then relax and enjoy afternoon tea and cakes.

Wednesday Welcome. Every Wednesday between 10 a.m. and noon. If you are nearby, why not pop in for refreshments? There's a choice of machine-made coffee, teas, and cakes and biscuits. A warm welcome awaits you!

Community. Under the leadership of David Swales, our Community Lay Worker, we look forward to welcoming Brede Primary School pupils – YrR, KS1, and KS2 – for two short Harvest Festival Assemblies, on Monday morning, 13th October.

The Residents in Roselands Care Home are enjoying David's weekly visits, and plans are afoot to introduce some Sing-along sessions, accompanied by guitar.

For further information about Trinity Methodist Church Broad Oak, visit our website: www.trinitybroad oak.org.uk

Frances Parnham

Brede Friendly Circle

We are still going after 64 years, but what we do has changed a lot. We used to meet in the evening at 7.30 p.m. in the Village Hall, where we would have a talk, with cake and tea afterwards. It was a big group then; now there are only a dozen or so of us. We enjoy going to different venues for coffee, leaving the Village at 10 a.m. on the third Wednesday of every month.

We still encourage people to join us, as we have such a good time and enjoy each other's company.

On Wednesday 15th October we are going to Lime Wharf near Newenden Bridge. Why not join us? Please contact Carol on 01424 882626 if you would like more information.

Rhiannon Oliver, Acting Chairman

Brede Mothers' Union

The other week we attended a Citizenship Ceremony at the Town Hall in Hastings, in the company of three members of Rye Mothers' Union. We provided the teas and cakes, following the swearing of allegiance and the National Anthem. It is a moving ceremony, and it means so much to those who wish to become British Citizens.

The same three from Rye do 'Eat Cake' at the Conquest Hospital via the Chaplaincy team. They visit the special care baby unit to give support to young mums and the Doctors and Nurses by offering a listening ear and giving out tea and cake.

The Brede branch still does the hospital bags – but it is down to me to gather all that is needed for the bags, then to fill them and deliver them, as most members are over 90. It would be lovely to have a younger Branch so that we could be more useful. We really need more people to join us and join in!

If you think you're interested but not sure, please contact me: 01424 882037 or rhiannonoliver20@gmail.com. I would love to hear from you.

Rhiannon Oliver, Chairman

Design with Flowers

We now meet in the evening of every second Tuesday of the month, at 7.30 p.m. At the moment the meetings are held at our home, 2 Bellhurst Cottages, Chitcombe Road, TN31 6EU, until we are a big enough group to move into Trinity Methodist Hall. At the moment the cost for the class is £3 plus flowers and foliage, and maybe a penny or so for pot tape and anything else you may need from our box for a beautiful flower arrangement.

Our next meeting is on Tuesday 9th October. Please contact me if you are interested: 01424 882037 or rhiannonoliver20@gmail.com

Rhiannon Oliver





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JOIN THE FRIENDS OF ST GEORGE'S BREDE!



The Friends of St George's was set up in 1992, to create an endowment fund, only the interest from which may be used to help meet the costs of repairing, maintaining, and improving the church. Since 1992 the Friends have contributed £55,000 towards various projects, the most recent being the repairs to the south porch.

The Friends hold at least four popular fund-raising events each year. However, a significant proportion of the income comes from the generosity of members. Some of the Friends are regular church-goers, but many are people who value their local heritage and are proud to keep it in good order. The chief benefit is the satisfaction of having contributed to a worthwhile cause. To become a Friend you just need to make a regular donation; the amount is up to you! Many Friends make a regular payment by standing order.

Would you like to join our number? If so please email the Treasurer, Terry Chant terrychant1208@gmail.com or phone him on **07766 603188**

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Rear cover by Graham Johnson

Old Sussex words
&
their modern translations



Rother

Horned beast