

SHORELINE

News and Views from Charmouth

RISING TIDES VANISHING LAND



Wine and Dine
Feature

See centre pages

Charmouth has been witnessing a series of cliff falls over the winter months both to the West - Black Ven, and to the East - Stonebarrow. (pictured above)

Every week, the shape of the cliff changes with more and more land making a downward move towards the beach. On Stonebarrow, the new fence has already gone over and the footpath is now fragmented and scattered across the crumbling cliff.

The steps down to St Gabriel's from the cliff top are now an impassable muddy mess.

Walkers are warned not to get close to the edge and to use alternative routes to access Stonebarrow Hill.

Read more articles on this issue on pages 3 & 4.

**Shore line is published 4 times a year,
Spring, Summer, Autumn and Winter.
The copy deadline for the next issue is
15th June 2009**

From the Editor

" He who cultivates a garden and brings to perfection flowers and fruits, cultivates and advances at the same time his own nature"
Ezra Weston 1845.

Spring is finally here, and how welcome it is after the long, cold and wet Winter. There is such a wonderful sense of expectancy in the air which just makes one's spirits soar. Everywhere there are signs of burgeoning life as the primroses, pansies, violets and daffodils burst with colour. I love watching all the birds that come to my feeders – it is such a joy to listen to their birdsong heralding Spring. Did you know that their singing sets up a particular sound vibration that promotes the growth of the young leaves of trees, plants and flowers – that is why the birdsong is fairly constant at this time of year – while the new growth is occurring. Isn't nature wonderful!

We celebrate the first anniversary of Shoreline with this bumper issue of 28 pages. The magazine goes from strength to strength and thanks go to everyone who has made it possible: To all our contributors for their continued informative, entertaining and well-written articles; to the advertisers who so willingly agree to sponsor and financially support us each time; and to you, O discerning readers, who have encouraged and delighted us with your overwhelmingly positive feedback.

The Wine and Dine feature in the centre pages is further testament to the diversity of the catering establishments

we are so fortunate to have here in Charmouth. Huge thanks go to the brilliant Lesley Dunlop who not only researched and wrote this superb, palate-tickling article, but who also agreed to join the team as our new Diary Maid. Welcome aboard Lesley.

The West Dorset Spring Clean takes place again this April. All over America (my home for 30 years) various organisations, clubs and societies adopt an area of highway and keep the verges and hedgerows clean and tidy and free of litter. How about Charmouth doing something similar? - interested parties please contact me. Who knows – we could even win the Best Kept Village Competition one day!

Jane Morrow

The Shoreline Team

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Letters

Dear Shoreline,

I have been visiting Charmouth almost every year since the 1960's. I was a member of the Mid -Surrey Boys Brigade and we camped in a field opposite the recreation ground. My first visit was in 1963. The Summer camp of 1965 was notable. Torrential rain caused the Char to rise and the camp was a wash-out. Fortunately, we were allowed to use the Village Hall in Wesley Close, where many of the local girls lived, some of whom went out with my fellow members during our stay.,

I fell in love with the Village, and over the past 45 years I have twice walked the coastal footpath, which for the most part is now locally inaccessible.

I haven't been here for nearly two years so I was delighted to find the Village has its own newsletter. I never cease to be enchanted with this place. Despite the changes, Charmouth has remained unspoilt. I have my own particular favourite spot that I visit each time I arrive – it's a stiff climb up Old Lyme Hill but it's worth the struggle!. I always include a trip to my favourite pub, the Royal oak, while I'm here!

Nick Gibbs

Dear Shoreline,

As someone who likes to utilise the recreational grounds to take a walk and do a few laps jogging, I am increasingly disappointed by the quantity of rubbish being irresponsibly dropped on the ground – plastic bottles, drink cans and sweet wrappers, amongst others! Despite the fact that there are two bins provided, a number of people seem to think it is the done thing to just drop it where they are. This increases at the weekend during certain sporting activities. May I suggest that when the teams have finished they form a line and do a complete sweep across the ground and pick everything up. They will be doing the community a service and will receive some kudos for it!

Lewis A Harris, Charmouth.

 **SHORELINE** 

News and Views from Charmouth

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The Moorings
Higher Sea Lane
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DT6 6BD

Maritime News

Charmouth Heritage Coast Centre

All change at the Centre for 2009!

The Centre will be starting the season on the beach with a new team on board, well apart from me...I'll be around for ever! In January, Sam Scriven (Assistant Warden at the Centre) left for a new post within the World Heritage Site Team as their new Earth Science Advisor and we would like to take this opportunity to welcome our new full time warden Phil Davidson to the village. He like me, has jumped ship to Axminster to live, but I am sure you will see him haring down the road on his bicycle over the next few months! In a couple of weeks we will also be welcoming our two seasonal wardens as well, so a busy time in regard to getting to know the village and the local community.

So what else is new for this summer? We have been successful in a funding bid from the Jurassic Coast Trust for a new digital microscope at the Centre which should be in place by Easter. One of our volunteers (or Friends as we like to call them) is coordinating a new Fossil Club which will be run from the Centre. All you need to have is an interest in fossils and a desire to learn more. No specialist knowledge is needed to join and there is no age limit, that is to say it doesn't matter what age you

are, if we have enough interest for both a kids and adults club we will run both. If you are interested at all then please contact Gill Fifield on (01308) 456081 or fill in a form down at the Centre and we can pass your details on. We are also planning a village open day at the Centre so that the whole community can come and visit and see what we do here, which will include a free fossil hunting walk for Charmouth residents and lots of activities to keep the younger children entertained too. Who knows you may enjoy yourselves so much that you might want to come a give us a hand in the future! We have decided on Sunday 10th May for this event and we will keep you posted on the village notice board and through the jungle drums so to speak.

On a final note, we had a good half term visitor wise, which meant it was great to see the beach busy with people, but just as a warning, over the past couple of months I have had to pull various numbers of people out of small landslips on my travels on the beach so do beware....

Meirel Whaites (Senior Warden)

Cliff Falls - Where Next?

Those of us who live near the coast are very familiar with the situation – the coast is gradually being eroded.

Although some of the larger cliff falls get noticed by the media there are many smaller ones which receive little attention.

As these falls are created and controlled by nature there is little that we can do to control them. They have been occurring for many years and will continue to do so in the future. How long will it be before Charmouth disappears, or those landmarks, Stonebarrow and Golden Cap, do not exist?

While they cannot necessarily answer those questions, a team of scientists from Bournemouth University has been studying the erosion of the cliffs around Charmouth. Using the most up to date equipment and laser technology they have, over a period of time, been able to create images of the lay-of-the-land with great precision. Using these repeated observations they are able to reveal subtle changes in the cliffs which are impossible to measure by any other means. Some of the results from using lasers reveal anthropogenic

erosion on Charmouth beach due to fossil hunting in the cliff face and others, taken with lasers flown above Black Ven, highlight the waxing and waning of mudflows and landslides (including the May 2008 event at East Cliff).

Initially The Trustees and The Friends of Charmouth Heritage Coast Centre considered asking the scientists to visit and explain their findings to them but decided that it was a sufficiently interesting and important topic for a larger audience. They have, therefore, arranged a Public Meeting for anyone interested to attend. It will, by invitation from the Head teacher, be held at Charmouth School at 7.30p.m. on 6th May when Andy Ford from the Bournemouth University team will illustrate their findings.

Everyone is welcome to attend.

Chris Horton

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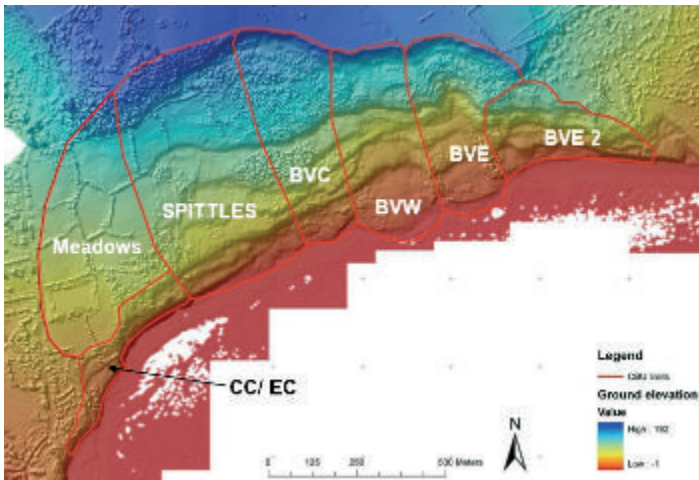
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The Unfolding Story of Black Ven

The strange and enigmatic stretch of coastal land that links Lyme Regis with Charmouth is known as Black Ven, originally 'Black Fen' or swamp". It is an intriguing yet dangerous place so visitors must be content to view from afar but this does not prevent us from learning more.....

Almost the entire stretch belongs to the National Trust, totalling 63.3 hectares. Black Ven is an ancient landslip and there have been some spectacular slips since the 1960's.

Recent research has revealed new information regarding the mechanisms at work. We now know that the ground is functioning as a series of seven '**cliff behaviour units**'. These units are connected to each other but are moving at slightly different rates. The more active units are



towards the west.

So what is causing this land to move? Remember the old favourite coin 'push-penny' arcade game? It is similar to what is happening at Black Ven. The top layer (Greensand) is very porous and rainwater can percolate easily. Beneath this is a layer of *Clay* and below this is a thick band of *Marl*, (mudstone). Water is halted by the clay but lubricates the interface forming a slippery film. Eventually the weight of material above (now full of water) fails and begins to slide. Rainwater seeps into the mudstone and causes it to fail and to slide away. Meanwhile, the sea is busy removing material from the cliff toe almost creating a 'pulling' effect. The slumps continue their journey to the sea in a stepwise fashion as seen today.

To students of geology, it is an area that holds endless fascination but local people are understandably

concerned about their property, roads and utility services becoming damaged. These concerns are not new with appeals for help even in Henry VIII's time (mostly to no avail !). In the early 1990's West Dorset District Council sought engineering solutions to stabilise the geology underlying Lyme Regis. Extensive 'high-tech' stabilisation work has been completed already but stabilisation of Church Cliff and East Cliff is now required to protect property, the road and infrastructure. This will be the Phase 4 engineering works.

Research suggests that over the next 100 years, rates of cliff top recession near Charmouth could average 27 cms/yr. Westwards, towards Lyme, it could be 1.5 m/yr. Higher sea levels and more storm events in the future could increase erosion rates still further but all climate change predictions have to be treated with caution.

Black Ven is not the only Trust site that is being assessed in terms of risk associated with climate change. The Trust owns some 1150km of coast in England and Wales. Over the past 5 years, all of it has been inspected and risks from flooding, erosion as well as risks to the infrastructure, ecology and archaeology have all been assessed so that practical adaptation strategies can be worked out.

An informative booklet (for the South West) entitled '*Shifting Shores*' can be downloaded from the website: <http://www.nationaltrust.org.uk/main/w-coastal-issues.pdf> and outlines the various policies and strategies that the Trust has developed to manage these precious sites over the next 100 years. Chief among these is the idea that we will always try to work in harmony with natural processes (such as coastal erosion) wherever that is practical. Engineering interventions will only be considered where human welfare would be compromised if nothing were to be done. There are formalised environmental impact assessments (EIA's) that have to be carried out before any major works can be initiated anyway and this is the stage that the Phase 4 Lyme Regis proposals have reached.

The National Trust will continue to monitor and care for Black Ven in a responsible way, to help local people to understand the geological processes at work and to provide up-to-date information as it becomes available.

For more information, contact Tony Flux, Dorset Coastal Zone Project Manager at the National Trust Office on 01297 561904.

Tony Flux

Remember that our cliffs are unstable and very dangerous.

Plenty of fossils can be found on the beach!

Lyme Regis Coastguard team

The Coastguard was originally set up in Dorset to stop the smuggling of goods along our coast and assist in the rescue of stranded vessels. The agency is responsible via the Receiver of wrecks to record those article salvaged from the shoreline. The Lyme Regis Coastguard team was involved with patrolling of the Napoli wreck at Branscombe and recording of all salvage.

The coast of Dorset and South Devon has one of the greatest densities of shipwrecks in Europe. The age and variety of wrecks encompass every period of our maritime history. From a ship Bronze Age wreck at Salcombe to the recent and infamous cargo ship the Napoli, at Branscombe.(below)



The stranding of the Napoli, though tragic, brought considerable economic benefit to the area of East Devon, attracting numerous tourists and many shipwreckers. The crowds that descended onto the beach at Branscombe were not anticipated or helped by the television reports presenting the site as one huge-free-for-all. The amount of debris on the beach was considerable - smashed containers, with large quantities of nappies, dog food, shampoo, cosmetics, wine barrels and motorbikes. These goods that had been washed ashore, would have all soon been destroyed by the sea if they had not been salvaged.

Said Nigel Clarke; "A month after the Napoli stranded I managed to collect over seventy bottles of shampoo from my local beach. The bottles had been washed out of the smashed containers, but I am afraid 'Pantene for Blonds' had little effect on my grey hair."

Proctor & Gamble, the manufacturer, did donate £1000 to the newly established Gig Club at Lyme Regis, as compensation for the bottles strewn on the local beaches which they then had salvage teams collect.

Many of the largest wrecks along the coast date from WW1 and are now falling apart from rust and age. The old battleship "HMS Hood" sunk in Portland Harbour (1914) was closed to divers in recent years due to concerns over "Health and Safety" with regards the structural integrity of the vessel.

If only you could pull a plug and drain the sea.....

Nigel Clarke

Wrecks of Interest off the Dorset and South Devon Coast

The Miniota Portland

The silver bullion wreck. Sunk in 1917 still listed as carrying £200,000 of silver bullion

Earl of Abergavenny; Weymouth

The watery grave of Captain John Wordsworth, brother of the poet William Wordsworth.

LST 507; WW2 Tank Landing Craft from operation Tiger

The watery grave of 434 American servicemen who went down in the landing craft after a bungled exercise preparing for landings in Normandy.

Medina;

The Governor of Bengal, Lord Carmichael, lost all his personal possessions while returning from India back to England. They were rumoured to be gold and jewels which have never been found.

HMS Formidable; Lyme Bay

The tragic sinking and loss of this massive warship on New Year's Day 1915, with the death of 540 crew and ratings. The subsequent miraculous licking of a dog called Lassie at Lyme Regis brought back one sailor from the brink of death and went on to become the inspiration of the Hollywood animal legend of the same name.

HMS M2; Lyme Bay

The submarine was lost with all hands when the experimental submarine which was fitted with a seaplane and an internal hanger, failed to secure the water-tight doors on the bow and the vessel became swamped and sank.

De Boot; Prawle Point

The East Indiaman sank in 1738 returning from the Far East. The cargo included a large quantity of uncut diamonds valued at the time at £250,000, none of which was ever recovered.

The Valentine Tanks. Poole (right)

Amphibious tanks which sank while practising for the D-Day landings.



A Warm Welcome for our New Clergy



Saturday 14th March was a glorious day, with the hopeful foretaste of Spring in the beautiful sunshine. It was the perfect weather for a very special service at St Andrews Parish Church. The church was packed with both local people and friends from their previous parish

Charmouth Challenge and Fun Run Saturday 4th July

Charmouth Challenge is the most southerly fell race in the UK and includes a lung-busting ascent of 190 metre high Golden cap. This 8 mile run is for the brave hearted and super fit.

For those not quite up to the Challenge there is a 2.5 mile fun run that takes you straight up to the top of Stonebarrow hill and back down again... mad but fun!

During the afternoon, entertainment and a fete will take place in the school grounds.

All proceeds go to the Charmouth School PTA

www.charmouth.dorset.sch.uk
Charmouth School 01297 560591

in Swindon for the Service of Licensing and Induction of the Revds Stephen & Jane Skinner into the 'Golden Cap Team'. Stephen was inducted as Team Rector, Jane was licensed as Assistant Priest. For your information, the Golden Cap Team covers 13 Church of England churches in this area, from Lyme Regis to the West, Chideock to the East, and Pilsdon to the North. Between them, there are 24 church wardens, most of whom were able to attend and were photographed together with the participating clergy!

The Service was led by the Bishop of Ramsbury and the Archdeacon of Sherborne. Bishop Stephen Conway preached on the subject of Sheep & Shepherds, illustrating with his impressive shepherd's crook the ways in which we can both be guided, and offer guidance to, other people in God's caring love. The congregation joined enthusiastically in singing a large number of favourite hymns such as "How great Thou art!". Afterwards we walked to the Community Hall for a splendid tea, proving once again what superb baking and catering skills are possessed by our various church members!

Stephen and Jane Skinner will need to conduct Services in all the churches of the Golden Cap Team on a regular basis, but as they live in Charmouth, they hope to be frequently leading the 9.30 am Sunday Morning Services at Charmouth. They also plan to get well involved in the many activities happening both in the local church and wider community, as and when their doubtless full diaries permit! They both enjoy walking, and so you should see them regularly walking around the village, by the seashore and up on the cliffs!!

Stephen & Jane Skinner
Photo courtesy of Jim Braggs

First impressions last

Logo and website design

Phone Tim on 01297 560888 or visit www.logomotion.co.uk

logomotion

Kenyan Mission

My name is Nicky. I live between Whitchurch Canonichorum and Charmouth and have been working in the village at Dr Beckers surgery for the past five years.

In December 2007 I had the opportunity to visit Kisumu, Kenya, along with my 20 year old daughter Sophie and a couple from Norwich- Michelle and Rod- the directors of Healing Streams Ministries, who have adopted 5 Kenyan children and visit Kisumu twice a year. (for further information visit www.healing-streams.co.uk)

Our work involved helping street boys and girls, the local children's hospital, community development, orphans, schools, outreach events and we held conferences for local Pastors.

Kisumu is Kenya's third largest town, situated in the west of the country on the edge of Lake Victoria. One third (approx 10 million) of the population of Kenya are now in famine after the failure of many crops and the death of animals. Many parts of Nairobi are currently only receiving tap water 2-3 days per week and many of those living in rural areas are walking up to 50 miles in search of water.

We worked with Pastor James Samo of Rehema Ministries which has an outreach to approximately 100 street boys and girls. The youngest child is 6. They beg on the streets of Kisumu and sleep in such places as sewer pipes and on the local rubbish dump. We built relationships with them and now they are encouraged to live in houses where they are cared for, taught social skills and where finances allow, attend school.

We visited the children's ward at Kisumu's largest hospital where many of the children suffer with Burkitt's lymphoma, a type of cancer. Many of the children are malnourished and we were able to take treats such as bananas and spent a lot of time talking with the children and parents and teaching some of those who were well enough, basic education in maths, Swahili, English and Luo, which is the main local tribal language. We did this with the help of Victor, one of Michelle's adopted older sons. We are also able to host a Christmas party for them and their parents and staff which was a real treat. Healing Streams Ministries provides milk every day for the 90 or so children.

Rehema Nursery School is another project that we support. The nursery caters for 53 orphans in the slums of Nyawita, during the day. Mid-morning snacks are provided, then the children go home to the care of grandparents/aunts etc. Rehema is a new school and had its first graduation ceremony last year. Their nursery exam results were amongst the top 10 of over 200 nurseries in the area. Healing Streams Ministries pays the wages of the head teacher and assistant teacher (£24 and £16 per month).

We visited the nursery section of Covenant Home Orphanage where we took juice, biscuits, skipping ropes, footballs, colouring books and pencils. We spent hours playing with the children, giving them lots of love.

We were allowed after much discussion with the authorities, to visit the women's prison and were able to



take nappies, soap and hand cream for the mothers and babies.

My second mission trip to Kisumu was in June 2008. Our first week we hosted a conference for 200 pastors who live in the rural areas, also working alongside Pastor James and the orphans and re-visiting the hospital and orphanage and school.

With the money that I raised we were able to secure three rooms at £8 pounds a month for the boys who used to live on the rubbish dump. We were able to buy 2 bikes for pastors living in the rural area to enable them to visit their congregation which is spread out over a large area, and set up a shoe repair business for one young disabled man. Education is not free and we were able to send two young boys to school to finish their last year of study and exams to enable them to go on to further education. One boy is now studying at Nairobi University. We also purchased a DVD player for the children's ward at the hospital and bibles for students.

I am returning on May 6th for just over two weeks. One new project will be visiting and helping New Life Home Trust - Baby Orphanage. This home cares for babies from 0-4 years.
(learn more at www.newlifehometruster.org)

I am having a fundraising event at Charmouth Village Hall on Saturday April 18th 10.30 - 2.30. New/nearly new clothes, children's toys, books, raffle, tea/coffee etc. I have financed my own flight and accommodation and the money raised will be distributed where there is a need - mosquito nets, more bedding, sponsoring children to attend school, shoes for the street boys, toys for the orphanages, setting up more businesses and much more.

"We cannot change the whole world but we can change the world for one". You may not have touched the Kenyan soil, but through your giving you can touch many Kenyan hearts.

You can contact me on: 01297 560352

Nicky McLachlan

Light Surprise for Charmouth



Plans are coming together for a spectacular light parade of Honda Goldwing motorcycles around Charmouth & Lyme Regis during the evening of Friday 8th May. Working with local officials and the police, members of the Wessex region of the

Goldwing Owners Club of Great Britain are organizing the Parade as part of a rally for their region's 29th celebration. Normally, only the usual road lights of white, red and amber are permitted to be shown on vehicles, but by organising a special parade, the Club is able to show off an amazing array of lights.

Steve McEvoy, Regional Rep said, "I can assure the public that they are unlikely ever to have seen motorcycles lit up in the way some of our members have achieved. There are some very clever guys out there who have gone to great lengths to illuminate their bikes, despite the fact that they can usually only be seen in off road situations. Some have even managed to light up their riding gear. I think we can surprise people."

The parade will start from Newlands at 9.30pm and continue through Charmouth on to the A35, turning left towards Lyme Regis, where it will proceed back through Charmouth to Newlands. Rex & Jackie Ireland of Newlands will then judge the best lit bike.

The Rally is being held at the Newlands Holiday Camp in Charmouth over the weekend of the 8th to 10th May. Goldwing owners from all over Britain are expected to attend. On Saturday May 9th from 2pm to 5pm we are putting on a fete. All are welcome. We will have dog agility, Morris dancers and various stalls. If anyone

would like to have a stall, just let us know and we will try to oblige. Apart from the social occasion and a chance to explore the area, there will be a more serious side to the weekend as members will be raising funds for the Dorset and Somerset Air Ambulance.

Wessex Wings region of the Goldwing Owners Club of Great Britain is one of 37 regions of the Club. Four friends came together in 1980 to form the region which



now has a membership of approx 90. A programme of events for members is organised during the year consisting of rides, socials and displaying at local shows. The Region has a tradition of fund raising and over the years many thousands of pounds have been raised for local and national charities.

For further details about the event contact:

Steve McEvoy & Denise McEvoy,
Reps for Wessex Wings, a region of GWOCGB.

Tel.: 01935 425523 Mobile: 07885897752
Email: Steve_denmc@hotmail.com

Information about the Goldwing Owners Club of Great Britain may be obtained from their website:
www.gwocgb.co.uk

Denise McEvoy

School news



The Spring Term seems to have flown by already, with plenty of activities taking place. As I write this article, our computer room is being transformed into a new library/learning area. With a significant investment in

books and resources, we know that our children will benefit hugely from such a high quality resource. We are not giving up computers though! Instead we are purchasing a set of laptop computers that can be used in all the classrooms whenever children need to work on a machine. The government likes to call this 'Anytime Anywhere Learning'

Looking further ahead, we have plans to generate our own electricity. We have put forward a plan to install photo voltaic cells on the roof of the school. These panels will generate around 20% of our electricity from the sun and when we are not in school the energy will

be sold to the national grid. We have applied for planning permission and a number of grants to help us with this major project and we do hope that it is successful. We hear so much about sustainability and so it is good that our school is doing its part to reduce our own carbon footprint.

I wrote last time about school meals and I am pleased to report that their implementation has been a success with the children. We are delivering around 375 meals a week and from their comments it is clear the children enjoy them.

It won't be long before our major fundraising event of the year – The Charmouth Challenge and Fun Run. This year it is taking place on Saturday 4th July. We are always on the lookout for marshals to guide runners around the course and so if you can spare a couple of hours on the afternoon itself, please let us know at school and we will contact you and give you further details.

Chris Vincent

News from The Elms

In the last edition of **Shoreline** we reported on various projects which were under consideration by the Parish Council, and the achievements of previous months. This time we are focusing on people:

Firstly it is with regret that in January, Michael Hendrick decided to stand down from the Council. Mike had been a member for some seventeen years and Vice - Chairman for the last ten of those. He had also been the long-time Chairman of the Foreshore Committee and was almost solely responsible for the major improvements and developments there in recent years. Mike also successfully represented the Council on a number of outside bodies, and worked extremely hard in everything he did for the Council and the Village. He will be sorely missed, and our thanks go out to him.

Mike's departure created a vacancy on the Council, and the process of replacing him commenced with the Returning Officer notifying electors that if the

appropriate demand was made an election could be held; in the event there was no such demand and accordingly applications for the vacancy were invited.

Two very excellent candidates applied, Mr Nicholas Berry and Mrs Elizabeth Molyneux.

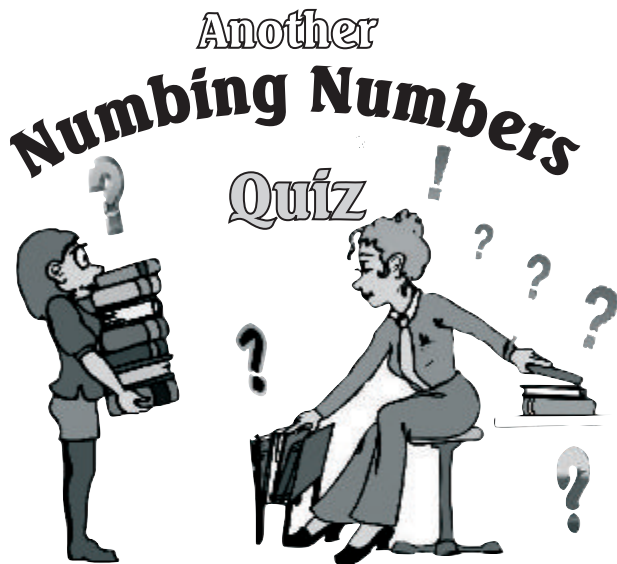
We can now report that at the Parish Council meeting of 17th March Councillors were balloted and Mr Berry was chosen as our new Councillor.

As previously reported we had been without a Beach Superintendent for some time. In January the Council appointed Mike Perham to this post and readers who regularly visit the foreshore and beaches will have seen what an excellent job he is doing. Our thanks to him for that.

In the last issue, our unsuccessful bid to the National Lottery for funds to build a Multi -Use Games Area in the recreation ground was reported. We have continued to try to find alternative providers without success, and in the present climate and with the huge expense of the 2012 Olympics, it is unlikely that we will be successful in the immediate future. However, we will put it on the back burner for the time being and hopefully will see it happen before too long.

The Parish Council thanks you for your continued support and hopes that you have a pleasant, and perhaps drier Spring.

Councilor Keith Lander



First Prize £15 Second Prize £10

Numbing Numbers is a quiz designed to raise money for St Andrews Community Hall.

It will be available from Devonedge Hairdressers and Committee members from the 20th March.

The quiz comprises of 80 questions, some easy, some hard. All you have to do is complete the quiz at your leisure and return it to the address on the cover by 15th September.

So, thinking caps on and good luck!

The Charmouth Community Hall Annual General Meeting will be held on Tuesday, 19 th May 2009 at 7.30 pm. This advance notice is to advise that the positions of Secretary and Treasurer will become vacant. Official notice of the AGM will be given four weeks prior to 19 th May. Any person who is interested in seeking election to the committee should apply following the official notice. All elected committee members stand down at the AGM and provided there are sufficient nominations received one week before, then no nominations will be accepted on the night.

Breeze



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Ida's

looking at shopping a little bit differently.

Jim and I would like to thank all our customers for following the bread and eggs around the shop to their final resting place!.

We feel that everything has settled into its new home very well and that the shop has a more open and lighter feel to it - something it was previously lacking perhaps.

There is just one more thing to do now - remove the kitchen from the second room, which will eventually find its way home to replace mine which has been damaged by a water leak. Lucky we've got a spare then! This will create a little more space for crafters or second-hand books.

We have been stunned by the quality of work that has been brought in - it must be the salt air that breeds such talent in the West Country, and we never know what might turn up next - which makes it all a wonderful indulgence from the day to day ordering and running of the food side. A journalist who recently wrote a piece on the shop for the Dorset Magazine called us "delightfully old fashioned and a bit quirky". We like that. Arts and Crafts and second-hand books are both blasts from our past.

We ran a similar venue back in Nottinghamshire for a number of years, before moving home to Dorset seven years ago, and it was something we always thought we would one day like to get back into. 2008 was a bit of a roller coaster for us, but it taught us not to dwell - to get on with what you can and let go of what you can't. It did, however, give us an opportunity to merge all our interests under one roof, and we look forward to building upon it, whilst importantly keeping the atmosphere relaxed and unhurried. Eating and shopping is a major part of life and it should be enjoyed as much as possible, which is why we are

always happy when people want to chat either to us or to others they meet in the aisles.

The craft space is available during the evening, or some afternoons, for workshops, demonstrations, or knit and stitch clubs and we are always looking for anyone interested in selling their craft through us - so call in and have a chat with Val - we make great coffee!

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Charmouth Traders Association

The story so far

The Charmouth Fayre committee had been looking for the last couple of years at the idea of doing something for the whole village and came up with the idea of Christmas lights. Last September they called together a number of local businesses to discuss how this might be achieved. One thing led to another and, as well as the lights, Charmouth's first ever Christmas event with late night opening happened on Thursday 4th December. The evening was a tremendous success and prompted local businesses to see if more could be achieved for Charmouth by working together.



Over the past six months, the Charmouth Traders Association (or CTA) has been exploring a number of possible initiatives aimed at "developing and promoting Charmouth as a destination for local people and visitors". The most exciting of these is probably the Charmouth website.

Charmouth website

The CTA is working with The Heritage Centre to build a comprehensive Charmouth website. This will attract potential holidaymakers to Charmouth as it will have links to all the accommodation available but it will also contain information which Charmouth residents might need to know. For example:-

When is the Charmouth Fayre this year?
What hours is the library open?
Are there any carpenters in Charmouth?
Telephone numbers for hairdressers?
Any events at the local pubs and holiday parks this weekend?

In other words, this will be website for YOU, whether you are a local resident or a holidaymaker. It is aimed to get this up and running before the Summer, hopefully during April.

What else is the CTA doing?

The CTA has also co-ordinated staff training courses in the village in First Aid and Food Safety, enabling local businesses to train staff and save money and time.

This December will see another Christmas Event. Last year's was more successful than we could have hoped and this year's will be even better!

We also hope to extend the area covered by the Christmas lights, making an even more impressive display.

Other projects that the CTA is working on are:-

- Better signage in the village to help visitors find parking and local shops and amenities
- Working with The Parish Council to develop the Charmouth Guide information leaflet (Not everyone uses the internet!)
- Trying to persuade the authorities to bury all those ugly electricity and telephone cables

Like to know more?

If you are wish to know more and/or you are interested in membership, contact Phil at Charmouth Stores (01297 560304) or at charmouthstores@postmaster.co.uk

If you are interested in advertising on the Charmouth website, contact Teresa at Fortnam, Smith and Banwell (01297 560945) or at teresanoel.fsb@btconnect.com

Phil Tritton

Charmouth Stores

01297 560304

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Why go to the supermarket?

Wine and Dine

This special feature offers you a soupçon of the latest culinary news from Charmouth's eight restaurants and eateries, with an added dash of historical flavouring for good measure. We hope it will encourage you to support – or continue to support – our local businesses, most of which have relatively new proprietors.

Fernhill Hotel combines attentive, friendly service with a relaxed atmosphere in an outstandingly beautiful setting. Robert and Jo Illingworth, owners since 2007, have created a tranquil environment in which to escape the pressures of life; pressures with which they are both familiar, having left high-powered careers before arriving here. Their community spirit and personal values are embraced by the staff. "We're proud they're all local," says Jo. Chef Mike, from Seaton, has a considerable 38 years' experience in a variety of restaurants including Michelin-rated. He specialises in traditional British and French cuisine, sourcing locally first and organic and Fairtrade where possible. Suppliers include Gatcombe Farm (Seaton). Mike's home-made Beef Wellington and Coffee Crème Brûlée are particularly popular. The colonial-style candle-lit dining room, with its 12 tables and views of the outdoor pool and grounds, is "leisurely and intimate", with an additional dining area which can provide privacy for special events and family groups.



The George is a cosy family- and dog-friendly pub offering a wide variety of traditional West Country fare. It has a large garden with picnic tables and benches, a play area for children and three pet goats waiting to be fussed.

Dean and Maria Herbert took over the pub in 2002 from Maria's parents who ran it for nearly 17 years. While Dean runs the bar, Maria organises the pub and helps Lisa Harris with the cooking. There is a separate restaurant area for 28 diners, complete with a new carvery unit for Sunday roasts, and space for another 30 in the bar area or one of the secluded nooks and crannies. The garden room, with its garden views, can seat 36. "There's something for everyone", says Maria. Complete Meats supply the meat and vegetables are locally-sourced. Maria won a recent Complete Meats competition with her oven-cooked Herbery Sausages made from pork, cranberry, sage and onion. She hopes to gain an award for them at National Sausage Week. Lunch is 12.00-2.00 and dinner 7.00-9.00. In the



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Sunday Lunch :

Choose from 4 roast meats, fish or vegetarian.

1 course £8.25, 2 courses £12.50, 3 courses £17.

Cream teas and drinks at Pub prices.

Please book in advance to avoid disappointment.

Fernhill Hotel, Charmouth, Dorset, DT6 6BX.
Tel. 01297 560 492 www.fernhill-hotel.co.uk

Fernhill offers a warm welcome, whether guests come for dinner, coffee in the Café-Bar, bar drinks at pub prices, or even a relaxing massage. The dining room is open to all Tuesday-Saturday 12.00-2.00 and 7.00-8.30, and for Sunday lunch. On Sunday 10th May join them to celebrate their 2nd birthday and partake in a free range Hog Roast on the terrace from lunchtime till evening. Booking is always advisable (01297 560492). **Fernhill Hotel**, with its 36 acres of woodland and ponds, was built c.1850 for an expatriate Indian Army colonel.

summer, enjoy their full menu or just a cream tea from 12.00-9.00. Booking is advisable for Sunday lunch (01297 560280). Look out for their special events, which in the past have included a Casino night with Canapés and a Bushtucker Trial. A 14th century building, **The George** was a hotel in the 17th century. In the days of stagecoaches, passengers used the room above the porch as a waiting area.



Wine and Dine

The White House Hotel has a relaxed country house-style dinner party ambience. Chef Ian Simpson (former head chef on P&O's Sea Princess) and wife Liz have owned and run the Taste of the West award-winning Regency restaurant and hotel since 2001. Ian is passionately committed to local sourcing, is a member of Bridport Local Food Group and a speaker at Taste of the West seminars. His local suppliers include Samways, Wyld Meadow Farm, Becklands Organic Farm, as well as individual fishermen, growers and producers. Fresh herbs, vegetables and soft fruits from Ian's walled garden and newly-laid eggs from his chickens also find their way into the kitchen. The ever-changing choice of traditional West Country dishes is served at elegant candle-lit dining tables on Villeroy & Bosch crockery. Ian's Roast Duck Confit, marinated for five days and slow-cooked for three hours, recently wowed diners. Pre-/post-dinner drinks can be enjoyed in the lounge or, in warm weather, on the terrace under the century-old magnolia. The eclectic wine selection includes English and, unusually, Lebanese Château Musar wines. "They're fabulous," notes Ian. Dinner is served Tuesday-Saturday, 7.30-8.00. Booking is advisable for Friday and Saturday (01297 560411). Built In 1827, **The White House Hotel** was a boarding school for daughters of civil servants stationed overseas in the days of the British Empire.



The White House

Dinner served Tuesday to Thursday 7.30pm for 8.00pm
Call Ian and Liz on 01297 560 411 to make a reservation

The Street, Charmouth,
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When Karen and Brian Prevett moved to Charmouth in 2000, **The Royal Oak** became their much-loved local; in fact they liked it so much that they asked the brewery for first refusal in the event of a change of publican.

Formerly in customer services, Karen helped Carol and Jeff Prosser at the bar; they, in turn, gave Karen and Brian a helping hand in the mechanics of running a pub. In 2007 their knowledge was put to practical use when they took over the Axminster Inn but, 18 successful months later, they jumped at the chance to "come home" when Carol and Jeff announced their retirement. Seven months on they are busier than ever and revelling in the "relaxed atmosphere". A traditional village pub with home-cooked pub fare, "it offers value for money and a modern twist", says music-lover Karen. Locals can enjoy live jazz, blues and, from April, themed suppers. Country & Western, Italian and Spanish flamenco evenings are on the bill. Cook Marilyn Waterson, well known for her

Community Hall catering, prepares lunches and, in high season, dinners from locally-sourced meat and vegetables. Her Goat's Cheese with Spinach in a Red Marmalade Tart is one of the more unusual options. **The Royal Oak** is home to the local table skittles, darts and football teams and organises the fund-raising Charmouth Christmas Swims in support of the RNLI. Opening hours are 12.00-3.00 daily; 6.00-12.00 most evenings; and 7.00-11.00 on Sunday - extending in summer. Booking is advisable for Easter Sunday turkey/beef roast and special events (01297 560277). Originally two separate cottages, only the east side of the **Royal Oak** has historically been a pub.

Royal Oak

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Wine and Dine



Take a unique journey back in time at **The Abbots House**, built as a 'hospice' (resting place for travellers) at the end of the 15th century at the behest of the last abbot of Forde Abbey. When Nick and Sheila Gilbey took ownership in 2007, they removed 20th century embellishments and restored the building to reveal its hidden charms and fascinating history. Thus diners' eyes are drawn to the Tudor oak panelling, mullion windows and Blue Lias flagstones. Pre-/post-dinner drinks may be taken in the garden room or lounge. In the dining room there is a warm atmospheric yet contemporary feel where 24 diners can enjoy friendly, unobtrusive service and, in Sheila's words, "a fusion of tastes from around the world". Sheila has 30 years' experience in catering. She ran Jollys in Newton Poppleford, developed recipes for a large West Country food producer and devised a food DVD programme. She is passionate about delivering a "sense of surprise" with varied and adventurous menus. Sheila's Indonesian Beef Rendang has been much appreciated, as has The Abbots House

Pudding, a rich but light fruit dessert with prunes, figs, ginger, dried fruits and spices. Local suppliers include Devon Rose, Longman's Farm and Samways. **The Abbots House** 'Taste of ...' evenings have now recommenced on the first Wednesday of each month. Dinner is on Friday and Saturday 6.30-9.00 and, from Easter, on Thursday too. Booking is advisable (01297 560339). Nick's great-great-grandfather and great-great-uncle co-founded Gilbey's Gin in 1857.

the abbots house 

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A Taste of 2009
The first Wednesday in every Month
£12.95 p.h. – 2 Courses **Booking Essential**

<p><u>6th May</u> A Cajun Evening</p> <p><u>3rd June</u> Tastes from North Africa</p> <p><u>1st July</u> Australasian Cuisine</p>	<p><u>5th August</u> Taste of French Cuisine</p> <p><u>2nd September</u> An Italian Evening</p> <p><u>7th October</u> Thai Cuisine</p>
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Sue and Martin Harvey purchased **Charmouth Fish Bar Take-Away & Restaurant** two years ago after selling their delicatessen in Honiton. The restaurant, which in earlier years was a Christian book shop, a clothes shop and various caf  s, is now an extension of the take-away. It offers the same menu in a relaxed casual atmosphere with table service and both elements are freshly

prepared to order. Customers are invited to bring their own wine or beer; there is no corkage charge and glasses are willingly supplied. Fish is sourced from sustainable waters and the menu now includes Hake & Bassa, with traditional Cod, Haddock and Plaice. **Charmouth Fish Bar** fries in a top-of-the-range pure vegetable oil with no hydrogenated or animal fats. "This allows the customer to enjoy the flavour of the food – not the oil it is cooked in," explains Martin. Local potatoes are chipped daily on site; in a year Sue and Martin cook over 50 tons! "People travel a long way for our chips," says Sue. In a recent major refurbishment they have converted the two former kitchens into one, allowing the restaurant to be open when the take-away is open: three days in winter, extending to six days, and seven in peak season. The 40-year old frying range is scheduled to be replaced as *Shoreline* goes to print. Sue and Martin worked closely with the Carbon Trust to ensure its high efficiency, environmentally-friendly successor, built to their specifications in the Netherlands, provides a faster service on far less fuel and helps reduce take-away queues. Telephone orders are taken before 5.00 (01297 560220).

Charmouth Fish Bar & Pizzeria

Take-Away & Eat-In

**Enjoy A Freshly Prepared Pizza
and FREE GARLIC BREAD**

(with this ad. Fri & Sat nights)

01297 560220

Wine and Dine

Hensleigh Hotel offers a relaxed informal ambience and very friendly service in the bright conservatory restaurant. Caroline and John Davis, Charmouth's longest-established restaurant proprietors, arrived here ten years ago. Caroline had previously worked as cook for Lord and Lady Starkey, and Lord (now Baron) Hesketh. She subsequently trained in hotel management and ran hotels in the Midlands before changing direction and becoming a national project manager for Woolworths. Nowadays she shares culinary responsibilities with chef Marcetta Park and has developed a reputation for fresh traditional West Country cuisine. 99% of food is sourced locally and suppliers include Complete Meats, Samways and Caines Farm (Chideock). Diners receive a warm welcome, whether they come for coffee, cream tea, Marcetta's Dorset Apple Cake, a light lunch, a drink in the cosy bar or a bistro-style dinner. "Many return for our whole locally-caught plaice" says Caroline, whose popular Tenderloin of Pork with Dorset Blue Vinny Cheese, Apples and Cider has a few additional "magic ingredients." Lunch is served Tuesday-Friday 12.00-2.30; dinner is Tuesday-

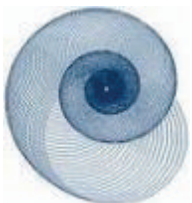


Saturday 6.30-8.00. Booking is advisable for dinner (01297 560830). And while you're there, why not paint a plate, vase or mug of your own design (Whoopsadaisy). Caroline and her staff can provide help and will glaze and fire your pottery for you. Built in the 1920s, **Hensleigh Hotel** has been extended over the years. It was originally a wheelwright's workshop with land extending to the river and was subsequently a private residence and bed & breakfast business, before becoming a hotel.



Frank Shepherd and Bev Taylor took over **The Old Bank Café** in 2007, changing the name to reflect the building's original use as Lloyds Bank. A fresh and bright interior, with Frank's own framed seascape photographs around the walls, it offers traditional café meals. The couple are keen to encourage local customers to come and sample their menu or even for a freshly-brewed cappuccino or pot of tea, plus a home-made cake! Returning to the food business after many years' absence, chef Frank previously worked in 4* and 5* hotels, as well as the Army Catering Corps. His home-cooked lunches include a daily special and are made from locally-sourced ingredients. His 'Famous Fish Pie' recipe was published in *Shoreline's* autumn issue. "A local lady told me she'd tried the recipe, but her result wasn't as good as mine! I was flattered," says Frank. Home-made soups, including Carrot & Ginger and Pea & Mint, are amongst specialities on the popular 'soup & dessert deal'. Sunday lunch is excellent value and comprises a roast choice, hot or cold dessert such as traditional Bread & Butter Pudding or Peach Melba, and tea or coffee. Roast turkey is on the Easter Sunday menu and booking is advised at either the 12.30 or 2.00 sitting (01297 561600). Hopefully, from Easter, the outside patio area will be ready, enabling more customers to enjoy an 'al fresco' experience. Bev would be interested to hear from anyone who can help with historical information/photographs of the building before it became the **Old Bank Café**.

THE OLD BANK CAFE



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The Street Charmouth 01297 561600

Bon Appetit!

Lesley Dunlop

PANTO RETURNS TO CHARMOUTH



After a wait of 2 years, pantomime returned to Charmouth in January 2009, with the eighth Companions show; a production of Beauty and the Beast. And a glittering, vibrant pantomime it was too. There were several new faces and the largely young cast performed with great vitality and confidence under their directors Maria Herbert and Rachel Hamblett and the choreographer Jane Hutchins. Aficionados of the art were also delighted to witness the welcome return of several old favourites among the cast. Gerry Bearpark after 8 years of absence was now well suited to the role of father of the beautiful Belle, while Nicky Millen (aka Nicky Coleman) played a familiar part as an ugly snarling old witch with her usual rather worrying aplomb. In previous pantos we could always rely on the fine voices of Dan Edwards and Vicky Whatmore and this feature of their contributions was well in evidence once again. Mind you Dan was getting perilously close to being upstaged by his son Joshua who performed with a maturity, not to say precociousness, which looked positively dangerous. It was also good to see the return of Jan Bearpark as the town crier.

Nevertheless it must be said that this pantomime represented the start of a new era, not least because of the introduction of so many new and younger talents. The two lead roles were played by Lauren Antinoro (Beauty) and Luke Herbert (Beast) who are both 15 years old. They have had experience in school and local community theatre groups and this showed through



in the maturity and confidence they both brought to their performances. We look forward to seeing them again in future productions. I think we can also say that the quality of the singing and dancing, particularly of the new young chorus, was of a higher order than anything we have witnessed before in Charmouth pantomimes.

Finally, the highest compliments are due the set designers and painters and to the stage crew for their slick and flawless performance, as well as to our resident musical maestros Ian Kindred and Pete Wild for their amazing versatility and talent for playing all those notes in the right order.



It was great to have a pantomime in Charmouth once again. Long may the tradition continue.

Mike Davies

★ ★ ★ ★ ★ ★ ★ ★
Happy Birthday to Shoreline! ★ ★

★ **This issue celebrates our first year of publication!** ★

★ Let us know what you think of the magazine and send us any suggestions for articles that you would like to see included. ★

editor@shoreline-charmouth.co.uk

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From The White House

I would recommend that everyone keep chickens.

We have had half a dozen or so battery rescue birds for the last six years, housed in an old playhouse abandoned by our children and converted into a rather luxurious coup. There they have the life of Riley.

There is of course a symbiosis in keeping chooks. One of the benefits of keeping rescue birds is the rather warm feeling you get having saved them from a short, unpleasant life locked in a shed with several thousand other inmates. Obviously eggs are another one, more of which later. Give them free reign around your garden in the winter and they will peck up all your slug and snail eggs from one end whilst simultaneously fertilising the soil from the other. There is also the rather comical and endearing clucking noises they make scratching round your feet whilst you are trying to dig over your veg patch. I have come close to decapitating one of our gals on more than one occasion as they dive into the freshly turned over soil to pluck up an exposed worm, just as the spade starts its next down stroke.

You would need a garden of course, as they are not the ideal animals for say a third floor flat, but you don't need a lot of garden. Neither do you need an expensive designer '£300-a-pop Eglu'. Moveable chicken arcs are relatively cheap, or should you be handy with a hammer, a few nails and a roll of chicken wire, then you can knock up a perfectly serviceable chicken run for next to nothing - in less than the time it takes to drive to a local town's well known supermarket and buy half a dozen of their tasteless, insipid, battery produced, pale imitations of the real thing.

Once you are used to collecting fresh (and by that I mean so fresh they are still warm) eggs each morning, in which to dip your soldiers, you will be instantly converted and vow to yourself never to touch a battery produced egg ever, **ever** again.

I had some guests at breakfast asking me the other week how I got my poached eggs so round and perfectly formed.

The answer is simple. Fresh eggs. As fresh as you can get them. I dread to think how long some eggs have been hanging round between being laid and being eaten and although they may well be perfectly safe to eat, it does not do them much good. The older an egg gets the more the proteins start to break down and the white loses strength, and this is what causes the egg to run into a misshapen puddle all over the frying pan instead of sitting in a neat rounded oval with a proud almost perfectly round yolk parked in the middle.

So how can you tell if an egg is fresh? Just place the egg in a bowl of cold water, still in the shell of course - it's difficult to get them back in once they are out. A fresh egg will sit horizontally at the bottom of the bowl. A slightly older egg will have a slightly larger air pocket



inside which will cause the egg to tilt up. Do not worry if they do this, they are not great for poaching or frying, but are fine for omelettes, scrambling, baking and especially for meringues as the whites will whip up much better than those of really fresh eggs.

If it sits right up it is probably stale and is certainly not going to be great eating. If it floats, well I would certainly not use it as it is almost certainly off. Crack it at your peril! The whiff of a rotten egg is never good and

no doubt the dog will get the blame and be sent out into the garden.

If you are wanting to eat better, more ethically and keep it local, there is no easier way of making the first important step than by changing your egg buying habits from the factory farm source to the locally farmed source. You won't regret it.

Salad of poached egg, crisp Air-dried Denhay Ham with Mixed leaves and Parmesan

A very simple starter or light lunch. Use a nice mixture of peppery leaves like rocket, watercress and mustard for an extra bit of punch.

Sautee the Denhay ham in oil until it crisps up, remove and allow to cool. Streaky bacon works just as well as long as it ends up crispy. Meanwhile, bring lightly salted water to a gentle boil and drop in the egg. Allow it to simmer very gently until perfectly cooked-but the runnier the yolk the better! Remove from the water with a slotted spoon and place on a bed of leaves dressed with a little olive oil. Place the crisp ham on top, shave a little parmesan over and serve whilst the egg is still warm.

Ian Simpson



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Local Artist



Born Joanne Wasiutynska in Warsaw, she retains memories of the Russian occupation of Poland. Her father was in the British Army and after the end of World War II they left for Meppen in Germany where he was stationed for two years. Then the family came to England. *"What always amazes me is that we were taken straight to Haydon Park – a displaced people's camp in Sherborne. I never thought that Dorset was where I'd end up!"* she smiles.

Her father bought a house in London and in later years Joanne trained as an illustrator at St Martin's Art School. Following a teaching course at Goldsmiths, she became an art teacher and met and married industrial designer John Brown. They had four sons and moved to Dorset in the early 1980s, first to Higher Ansty and then to West Bexington. Joanne and John came to Charmouth in 2000 and look forward to celebrating their Golden Wedding here

in July with family and friends.

Movement, light and expressiveness are all-important to Charmouth-based landscape and seascape painter Joanne Brown. *"I want to reflect an impression of a place rather than what it looks like and I don't necessarily keep to local colour; I might end up with purple cliffs. It's what I feel about a landscape and its vitality. I don't paint a scene because it's beautiful; I paint it because it says something to me."*

Unusually, Joanne stretches and primes her own canvases and likes to work with oils while they're wet and mobile. "Many people feel they have to let oils dry, but I like to move them about. I also enjoy watercolour painting and am very spontaneous. I layer the colours and apply pen and acrylic ink on top." She has recently started painting in acrylics.

Joanne loves harbours, particularly in the winter when the wind is swirling around, which is evidenced by her many paintings and drawings of the Cobb. One such painting, entitled simply 'Harbour 2', won first prize at the 2006 Lyme Regis Town Mill open art competition. *"I have to feel there's movement in a landscape, even if it's just shadows. When I go out walking I take a sketch pad and charcoal. Sometimes I see something that I've got to paint, for example a section of the cliff that has recently collapsed, taking trees with it. I've looked at it from above and below and the colours are fascinating"* says Joanne, for whom landslips are another key subject.

Artist John Skinner, formerly of Bridport, was a major influence. *"John was a tremendous teacher and a great inspiration. His approach was very different to everything I had learnt. I can still hear him telling our group: 'Think about whether your work is saying anything to you.... or are you just carrying on in a safe mode?'"* He told us to push ourselves and not be frightened of doing anything unexpected or different. *I still follow his way of thinking. Quite a few of us mourned his departure to France."*

"People ask whether my Polish background has influenced my painting and I think that my love of colour is one aspect. I also paint cockerels, which are high on the Polish decorative agenda. One of my sons is a painter and a graduate from the Royal Academy School. He is interested in Polish history, so a thread has come through."

Joanne has exhibited in Bath, Pythouse in Wiltshire, Otterton Mill, Lyme Regis, Bridport and Eype.

Visitors can view her paintings and drawings, and a selection of prints from her paintings, lino prints and colographs at Star House studio. Look out for the 'Studio open' sign by the side of Charmouth Stores (Nisa).

Lesley Dunlop



A young local Artist, Abi Whayman, has sent in this snow-inspired picture of 'Izzy and Blaze'.

Please send us your pictures, we love to see them.

Art News

The Former Ship Inn becomes Artwave West

Artwave West is an exciting new Art Centre opening in Morecombelake on the old Ship Inn site. This inspirational development is being run by Martin and Donna Goold from Charmouth.

Martin has been working as a full time artist in his studio in Charmouth for the last three and a half years. Following success in galleries in London and the South West, he decided to expand his practice to exhibiting in his own gallery. Donna has been working at Colyton Grammar School as an Art Technician for the past three years and also felt ready for a new challenge. Together they began to look at the possibilities of opening a gallery.

It was after viewing the Ship Inn nearly a year ago that the idea to open an art complex came about.

Included in the redevelopment will be a professional art gallery, artist studios and a coffee bar.

Work is now underway to realise this ambition. An important aspect of the work is to ensure that local people are used to carry out the renovations. Paul Sayers from S & S Builders in Charmouth has been awarded the main contract, while other local companies such as Signs South West are also being used. Moores will become a main supplier for the coffee bar alongside Jessica's Cakes.

The main Gallery will have a contemporary feel showing paintings by professional artists that share the common interest in the line between abstraction and figuration. Together these artists will have a national and international exhibiting profile and it is very exciting to have attracted

them to the gallery. These exhibitions will become a wonderful facility for students studying art, and will provide an opportunity to expand the region's art scene.

The studios will be for local artists to rent and they will have the opportunity to sell their work direct to the public as well as take part in the various open studio events that happen in Dorset. It will be possible for them to run art courses for people wanting to develop their painting skills.

Artwave West is due to open in the Summer 2009. Martin or Donna can be contacted on 07949 953642 for any further information.

Donna Goold

The Jowitt Art group

The Jowitt Art Group is a mixed ability group ranging from new beginners to artists who regularly exhibit and sell their work.

Many of our members have been painting together for several years, but are very welcoming to newcomers. We are very lucky to be under the expert tutelage of local artist Lynda White who devises a lively programme each term. The session starts with a demonstration, sometimes using different techniques for us to choose from. Watercolour, charcoal and pencil are usually used for demonstrations; however we are free to use whatever medium we prefer. Likewise, we are free to "do our own thing" and Lynda is there to advise and encourage us. This term's theme is "Animating the Scene" looking at portraiture and figure painting which is a change from the group's more usual landscape/object painting.

The group meets on Friday mornings during term time at the Village Hall, Wesley Close in Charmouth. Places are available for a short 5 week course next term so whether you haven't held a paint brush since school or just want to add some structure to your painting why not give us a try!

Details Liz Scott 01297 561662 or e-mail empscott@btinternet.com

Liz Scott



Exhibition of Paintings By Peter Bagley

April 10th 11th 12th 13th
Good Friday to Easter Monday
10am - 4pm

AURORA, St Andrews Drive,
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Literary Corner

The Elms Reading Group

Spring seems to have arrived and with it the lighter evenings, so maybe it is appropriate that the reading group has decided to study some 'lighter fiction'. We have recently looked at two books based in Africa, one in Uganda and one in Nigeria. Firstly, Uganda, *The Last King of Scotland* by Giles Foden, examining the last days of Idi Amin. This was a great book for discussion, themes we looked at were, power, the acceptance of evil and the boundaries of peoples' morals. As a contrast we picked up *Half of a Yellow Sun* by Chimamanda Ngozi Adichie - set in Nigeria during the Biafra crisis, stirring many memories of maybe the first televised major disaster in Africa? Now our two lighter reads, *The Country Girls*, Edna O'Brien's first novel following two adolescent girls growing up in rural Southern Ireland and their move to the big city of Dublin. Then during April our first venture into a thriller 'The Final Reckoning' by Jonathan Bourne.

Our membership numbers remain steady but if you would like more information please call Pam Berry 01297 561656 or Liz Scott 01297 561662 or pamswanston@aol.com

Pam Berry



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Page 20

The Day That They Levelled Out Charmouth

The day that they levelled out Charmouth
They took away all of the hills,
I hurried back home from the doctors
And didn't need one of his pills.

I had a stroll along Old Lyme Road,
It was as flat as flat could be,
I walked to the end, where I met an old friend
So we both had a paddle in the sea.

By now I was feeling quite thirsty,
So off I went to the Oak.
As I went through the door
In the corner I saw
This amazingly old looking bloke.
He said, "Is it you?"
I said, "Yes, it's me"
He said " Yes, I thought it was.
They tell me Golden Cap's now a golf course,
And there's swimming at Stonebarrow Lane.
Mind you, I've been here a fortnight,
And Jeff doesn't seem to complain."

But when he went out to see,
He rushed right back at me
And said, "My God, what happened?
I've just looked at the street,
And I'm in for a treat,
It's flat, just like Clacton on sea!"

I knew what he meant
And it made my eyes start streaming,
Then I hit my head as I fell out of bed,

Thank God, I was only dreaming!!

John Debenham 2006



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Diary of Local Lady - Mary Davis



Most people can remember what they were doing when Prince Charles married Lady Diana Spencer or when JFK was shot, but Mary Davis can also tell you what she ate for lunch and if it rained that day.

Mary has kept a diary for more than 60 years – and she hasn't missed a single day.

"I was nine years old when my grandfather gave me my very first diary," she said. "I can still remember the excitement I felt, and I soon set to work filling in daily events and activities."

She now has a fascinating memoir spanning six decades, with entries including her family life, local happenings, weather reports, the cost of goods as well as national events which have shaped history.

Mary, who lives at The Pharmacy, first came to Dorset in 1960 to teach needlecraft in Bournemouth at the tender age of 21. She moved to West Dorset from the Midlands in 1967 with her (now late) pharmacist husband Mike. With a young family they were looking for a change of scene and were drawn to the peaceful village of Charmouth. For 41 years she has lived in the same home above the chemist shop where she also ran a successful B&B for 10 years until 2006.

"As I look over my diary entries, my very first memories of Charmouth in the 60s come flooding back," she said.

"The street then had six pubs, three grocers, a bank and a garage with petrol pumps.

There was no pavement along Lower Sea Lane, no Heritage Centre, and beach hut hire was priced six pounds for a single and nine pounds a double for the season.

There were numerous hunt balls held in the area, including Wootton Village Hall, as well as dances at The Fernhill Hotel and fun dances (remember the Tramps' Supper?) in the Church Hall with Richard Stirk playing in the band. No alcohol was allowed as the hall belonged to the church.

I'll always remember the warm, friendly welcome when we first arrived in the village, the chatter in the shops, and the slow, leisurely pace to which I am now accustomed.

Having lived here for more than 40 years, I can almost be classed as a local. We are so lucky to be living in Charmouth."

Maria court

Diary entries of Mary's early days in Charmouth:

September 28th 1967

Said good bye to Solihull and moved to Charmouth. We walked up to the top of the village to the Post Office.

Nov 2nd 1967

Mike spent the evening at Ron Oxenbury's planning events for the village supper.

Nov 15th 1967

Met Pat and her baby Lisa. (Lisa Tuck, our Clerk of the Parish Council!)

Nov 27th 1967

The striped posts have been put up ready for the zebra crossing outside Braggs (Ida's)

Jan 11th 1968

Annual village supper.

I was hostess with Marlene (who lived next door at the hairdressers)

The firemen served the tables.

Jan 13th 1968

I went to Badger's book shop at the top of the hill and bought a book on Dorset for dad's birthday.

Jan 20th 1968

Received my 22 pounds maternity grant from the P.O. and bought four badminton racquets and shuttles to start up a badminton evening on Monday nights at the Church Hall, now the Community Hall. We started up this group 41 years ago and it is still going strong.

April 25th 1968

We enquired about joining Charmouth Lawn Tennis Club.

July 27th 1968

I played my first game of tennis with some of the committee members and my standard was accepted, enabling me to play on Saturday club days.



Mary Davis (right) aged 9



Mary Davis 1959

Look out for more of Mary's diary entries in the next issue of 'SHORELINE'

A Walk on the WyldSide



Originally built as a rectory for the local church, a school was established at Monkton Wyld Court in 1940. It promoted education based on co-operative ways of living and learning which the Principals, Carl and Eleanor Urban, saw as a positive alternative to the destruction taking place worldwide.

In 1982, the school closed and the assets were transferred to a group of school staff who set up Monkton Wyld Court as a registered charity with the aim of providing holistic education to the general public. The centre now has a long-established reputation for running courses in ecology, personal development and arts & crafts.

The vision is for Monkton Wyld Court to be an exemplar of intelligent adaptation to the world's environmental, social and economic changes, where a diverse range of people can come to learn and share practical skills in sustainable living.

George Sobol

Recycling Solution



Got something you no longer need?
Don't send it to Landfill, give it away!

Recycle4Free is here to help Recyclers meet to exchange item's that would normally end up in Landfill.

Whether it's a sofa, a washing machine, a guitar, or an old pile of bricks simply post a message offering it to members of your local Recycle4Free Group.

Pay us a visit at www.recycle4free.com

Monkton Wyld Court Courses: Spring 2009

4 April **'Wyldside' Walk Project**

Become part of the team to help design and create a circular walk. No experience necessary training and equipment Provided.

If you or your local school would like to take part in this project please contact:
George Sobol 07825 450352

13-18 April **Fossiling Family Week**

24-26 April **Wild Food**

Foraging for food with Clio Wondrausch.

29th April **Dorset Farmhouses and Cottages**

Talk by Bob Machin MA. Bookings essential

10-15 May **Garden Work Week**

28 May **Bushcraft Family Day**

29-31 May **Wild Drawing & Painting**

19-21 June **Introduction to Beekeeping**

Further details: 01297 560342 or
www.monktonwyldcourt.co.uk

Bridport-recycle4free started about 3 years ago

when I discovered the idea on the Internet, I was impressed with the idea but not the format of using large area's, I personally thought the groups should be based on Towns so as to reduce travelling and wasting fuel.

I do this for absolutely no reward as I would just like to see items that are perfectly useful re-used instead of ending up in landfill.

There are some strange things that turn up on the groups ranging from chicken manure to old cars, I was lucky myself to receive a car which kept me mobile for a few months just when I needed one.

I can also offer a free service to those people not connected to the Internet within the locality, they may phone me on 07789 076481 and I will arrange their Free Advert on the Groups.

Groups for this area are the following.

3Counties-Recycle4Free Bridport-Recycle4Free

AxeValleyRecycle

Tim- Moderator, Bridport-Recycle4Free

We Remember

Tom Higgs

Thomas Richard Higgs, a man well known and well liked in Charmouth, died suddenly on December 8th 2008. Tom, as he was known throughout the village, was born in Chelsea, the youngest of five children. He was educated at Sloan School and like many who completed their schooling during the war, went directly into the army. He was demobbed at the end of the war as a sergeant, having served overseas in India.

He joined the Inland Revenue where he worked for the majority of his Civil Service career. Later, he transferred to Customs and Excise and spent a great deal of his time in Brussels, harmonising tariffs across the EEC. Harmonisation complete, Tom returned to London, was awarded the MBE for his efforts but could not settle down to the humdrum of London office life and took retirement at the earliest opportunity.

Tom, together with his wife Peggy and sister-in-law Joan, arrived in Charmouth in 1984. Tom was immediately drawn into village life, becoming Treasurer of both the British Legion and the Bowls Club. This was just the beginning of the community service Tom engaged in over the next twenty five years. At his death he was Chairman of the Village Hall (a position he had held since the transfer of the hall to the village fourteen years ago) Chairman of the Charmouth Bowls Club and President of the Charmouth Gardeners, the Charmouth Society and the local Conservative Association. He actively helped at the Heritage Centre and supported every charity function in the village. Tom is greatly missed by all who knew him and worked with him.

Gordon Hall

**BEACH
CLEAN**

**Meet at the Heritage
Coast Centre**

Sunday April 26th

12.30 - 3pm.

Gloves etc provided.

Edna Smith

Edna was born in Clapham on the 13th March 1919. The family moved to Ealing in 1937 and there she stayed until moving to Charmouth in the mid 70's. She was very proud to win a scholarship to St Saviour's and St Olave's Grammar School for Girls, where she did well. On leaving school she became a secretary to Captain Allen, a pioneer in aerial photography. When the war started, the firm evacuated to Iffley, Oxon, and she with it. She eventually returned to London to work for the Richard Thomas Steel Company (later part of British Steel). During this time she took up ballroom dancing and at a class met a certain Peter Smith. They married on 6th June 1942. Their daughter Pat arrived in 1944 and life continued on; Edna and Peter getting out of town on their bicycles whenever possible, and later making some trips abroad, when travel became easier after the war.

Edna and Peter moved to Charmouth after Peter retired, initially taking a flat at "The Elms". They were delighted when No 15 St Andrew's Drive became available – the bungalow that was to be Edna's home for the rest of her life. Peter died in 1990 and after his death, Edna began to make a life for herself. She was already an excellent needlewoman, belonging to the Guilds of Embroiderers and Lacemakers – she helped stitch the New World Tapestry in Lyme. She joined, and took an active part in, many local organisations – the WI (she became President); the Charmouth gardeners (a long time Committee member); the R.B.L. Women's Section (Secretary, Committee member and latterly President); was elected to the Parish Council in the 80's and became Chairman from 1990 to 1994. She was a founder member and Chairman of the Twinning Association; a Committee member of the Youth Club (helping to get the new club built); a Friend of the Heritage Coast Centre and of Lyme's Philpot Museum. She liked to visit the School and hear the children read. She also supported the Charmouth Companions, not only by attending their performances, but also by serving refreshments at rehearsals – which were much appreciated !

Sheer determination kept Edna going this last year, when her failing eyesight and decreased mobility limited her active participation to some extent. It still didn't stop her from taking an interest in everything that was going on. She will be a very hard act to follow !

Pat Stapleton (long-time friend)

Send in your articles, letters, poems and news of events by **15th June** for the Summer issue of Shoreline.

editor@shoreline-charmouth.co.uk
or the address on page 2

Groups and Societies

Willing Helpers

Help wanted for 1st Charmouth Scouts

Men/women, regular/occasional, uniformed/civilian
(subject to CRB check)

Please contact: Trev Jarvis
07702 408455

Charmouth/Lyme Regis U3A intermediate students of French (many of whom love travelling to France and are members of local twinning groups) seek native French speaker to stimulate conversation once a month (Thursdays 2.00-4.00).

If you can help, please call
Jan Robertson 01297 560450

Merci!

Charmouth Village Hall

The Charmouth Village Hall, still known by its familiar name in the village as 'The Old WI Hall', was leased to the village for 50 years in 1994 as the WI, which then disbanded as it felt unable to run it. A steering committee was set up for the first year from the users of the hall and many of the original people are still involved. The hall is now used by many local groups: Bowls, Gardeners, Charmouth Society, Twinning, Golden Cap Flower Club, British Legion, Cherubs, Aerobics, Tai Chi, Painting classes and, of course, the newly formed WI.

Since it was taken over and administered as The Village Hall, there have been many improvements: new curtains, chairs, tables and central heating. The kitchen is fully equipped and can cater for 75 persons seated. The morning, afternoon and evening sessions are inclusive for a very reasonable charge.

These excellent facilities are possible not only from the income generated by user groups but also from half the money raised by the 140 Club. Anyone can become a member for £1 a month. They are allocated a number which is entered into a monthly draw with prizes of £30, £20, £10 and £5. With such generous prizes and odds, it is possible for you to support the Village Hall by a yearly donation without having to attend fund raising events. For further information on the 140 Club, or to book a hall session, contact Mrs Margaret Hathway (560223) or our new Chairman Mr Dave Gillings (560465).

Jean Kesterton

Charmouth Fundraising Committee

Weldmar Hospicecare Trust

We are a group of friends who are the Charmouth Fundraising Committee for the Weldmar Hospicecare Trust. This Trust comprises the Joseph Weld Hospice, the Trimar Hospice and Cancercare Dorset. We undertake to raise funds for Hospicecare and arrange four or five fundraising events each year in Charmouth.

We would like to thank everyone who attended our Quiz Evening in February. We had a wonderful time and we raised a total of £521 for the Weldmar Hospicecare Trust.

We would also like to thank all our supporters and wish to let you know that our next event is a Plant, Craft, Book and Cake Sale, plus a Tombola, which will take place at Charmouth Village Hall on Saturday, 9th May, 2009, 10.30 a.m. to 12 noon.

Jan Johnstone

Charmouth Senior Citizens Christmas Lunch Fund

On January 13th, the St Andrews Community Hall, once again, rang to the sounds of laughter and music, as the annual Christmas lunch started with a bang - helped by that old favourite - Patti Roche's punch.

Mr and Mrs Strawbridge provided the music, Val Cousin and her helpers cooked a lovely meal and Trish Forsey's mince pies received lots of compliments.

Our grateful thanks go to Mike and Julie Fuge for the wine, Keith Waterson for setting up the tables and being Father Christmas, Ray Lancaster for running the bar and our four glamorous helpers, Hetty, Tina, Carolyn and Trina who all helped to make the day a huge success.

We are now hard at work trying to organise various fund raising events for the coming year - the first of which is a cream tea to be held at the St Andrews Community Hall on Easter Sunday, 12th April.

On the 26th April our annual general meeting will be held at the Royal Oak, Charmouth, to which the general public are invited - so please come along and see what we do with your money.

In a break with tradition we will be holding a cheese and wine party in May, the date and venue to be advised. Hopefully there will be the popular coffee mornings throughout the summer and of course the Harvest Auction in September. Hope to see you all there.

Christine Gordon

Groups and Societies

New Year for Gardeners

Charmouth Gardeners will start their new Programme in April with a visit to the National Trust property Lanhydrock near Bodmin. The gardens are famous for their displays of camellias, rhododendrons and magnolias which should be in full bloom at the time of their visit.

In May the visit is to Malmesbury and The Abbey Gardens, in June the venue will be The Royal Horticultural Society's Garden at Rosemoor when their rose displays will be at their best and in July Powderham Castle and Ugbrooke House have been selected.

The final outing of the summer, in September, will be a visit to the Dartmoor village of Widecombe-on-the-Moor on the day of the Widdicombe Fair (there are various spellings!).

During the winter there will be lectures including a visit from the well-known local photographer Colin Varndell who will show his new selection of pictures entitled "Hidden Dorset".

In November there is another outing – to Otter Nurseries with an opportunity to have lunch and do some Christmas shopping.

Non-members are welcome to attend any of the events though a charge will be requested (e.g. for the Colin Varndell lecture £2). The cost of membership is, however, only £3 for the year – to join or get further information please contact the Secretary, Kay Churchman (560980).

Chris Horton

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Charmouth WI

Our first meeting in 2009 was held at The Elms and our speaker was Mrs Pam Davis who gave us a most interesting and informative talk on the Dorset Button Industry. She explained the history of the Dorset Button Industry which began in a small way in a village in Dorset. She brought along some examples of Dorset buttons as well as some that she had made herself.

At the end of January we all enjoyed a New Year's lunch at Fernhill hotel, where we had a splendid meal. Husbands and friends were invited and everyone had a good time. Our thanks to Pam for arranging this. In February we held a flower workshop when two of our members, Meriol and Jean gave a demonstration of a flower arrangement in a carrier bag, members then made their own display in a variety of bags of all shapes and sizes and there were some wonderful arrangements. Thank you Meriol and Jean.

In March we celebrated our 10th birthday when members from Blackdown, Chideock, Thorncombe and Whitchurch were invited to join us. Our speaker was Linda Finlay who gave a talk and demonstration on 'Make up for the mature Lady'. Our model was Joan Randall, and we were shown how to put our make up on properly(!) and how different beauty products can give a more professional look. This was followed by delicious cream tea of scones and birthday cake. Many thanks to Joan for making the scones. After tea, some of our members took part in a performance of 'Musical Consequences' and everyone joined in with some rousing Music Hall songs, accompanied on the piano by the excellent Ann Jones. Many thanks to Ann for producing this musical interlude.

In April, six members will attend the Spring Council meeting in Poole, when the guest speaker will be Graham Walton, the father of the Liverpool Sextuplets. We have a 'buzzing' new programme of speakers and events for 2009 and we warmly welcome visitors or potential new members. For more information ring Ann Jones 560242 or Pam Berry 561656.

Pam Berry



Have you seen this type of thing on the beach?
Do you know anything about it?
Let us know....it's great!

What's on this Spring?

<p>Saturday, 11 April</p> <p>10.00-12.00</p> <p>Royal British Legion Women's Section</p> <p>Coffee Morning with Stalls Help us support ex-Service personnel and their families</p> <p>Admission 50p (Includes tea or coffee)</p> <p>Charmouth Village Hall,</p>	<p>Sunday 12th April</p> <p>2.30 to 5.30</p> <p>Charmouth Senior Citizens Christmas Lunch Fund</p> <p>Cream Tea</p> <p>Charmouth Community Hall</p> <p>Carol Prosser 560403</p>	<p>Saturday 18th April</p> <p>10.30 - 2.30</p> <p>Fundraising Event for Kenya Mission Trip</p> <p>Sale, Coffee Morning and Raffle</p> <p>Charmouth Village Hall</p> <p>Nicky McLachlan 01297 560352</p>
<p>Sunday 26th April</p> <p>Charmouth Senior Citizens Christmas Lunch Fund</p> <p>Annual General Meeting Open to the public</p> <p>Royal Oak, Charmouth</p>	<p>Wednesday 6th May</p> <p>7.30 pm</p> <p>Cliff falls-Where next?</p> <p>Talk by Andy Ford from the Bournemouth University team</p> <p>Charmouth Primary School</p>	<p>Saturday 9th May</p> <p>10.30 to 12 noon</p> <p>Weldmar Hospicecare Trust</p> <p>Plant, Craft, Book and Cake Sale with Tombola,</p> <p>Charmouth Village Hall</p>
<p>Sunday 10th May</p> <p>2.15pm</p> <p>Open Day Charmouth Bowling Club</p> <p>Flat shoes or trainers please Tuition provided Refreshments available</p> <p>Recreation Ground, Barrs Lane</p> <p>Bob Just 01297 560557 or Peter Iles 01308 422295</p>	<p>Thursday 14th May</p> <p>2.15 pm</p> <p>Charmouth W.I. Hanging Baskets</p> <p>With Mark Bugler from Groves Nursery</p> <p>WI hall, Wesley Close</p> <p>Visitors welcome</p>	<p>Friday 15th May</p> <p>Bymead House Nursing and Residential home</p> <p>Care & Share Day</p> <p>Come and share your knowledge or enjoy the experience of healing therapies. All welcome.</p> <p>Cream Teas will be served</p> <p>Sue Hill 01297 560620</p>

BOOK AN EVENT AT ONE OF OUR COMMUNITY HALLS

Charmouth Community Hall, Lower Sea Lane

560572

Charmouth Village Hall, Wesley Close

560223

The Elms, The Street

560826

Youth Club Hall, Wesley Close

561004

To display your event on this page or alter any details in the diary, contact Lesley Dunlop

lesley@shoreline-charmouth.co.uk 01297 561644

Village Diary

Sun 2.00-5.30pm	Bowls Club	Recreation Ground, Barr's Lane	Bob Just 560557 June Rebbick 560860
Mon 9.00-11.00pm or by special arrangement	Pavey Group (village history)	The Elms, The Street	Peter Press 561270
3rd Mon each month 2.15-4.15/4.30	Golden Cap Flower Club	Charmouth Village Hall, Wesley Close	Lillian Bagnall 443335
Mon 4.30-6.00 (term-time only)	Charmouth Brownies (ages 7-10)	Charmouth Community Hall, Lower Sea Lane	Caroline Davis 560207
Mon 6.30-8.00 (term-time only)	Charmouth Cubs (ages 8-11)	The Scout Hut, Barr's Lane	Toni Green 560778
Mon 8.00-10.00	Charmouth Badminton Club (experience required)	Charmouth Community Hall, Lower Sea Lane	Trish Evans 442136
Tues 9.00-noon or by special arrangement	Pavey Group (village history)	The Elms, The Street	Peter Press 561270
Tues 10.00-11.30 (term-time only)	Charmouth Yoga Group	Charmouth Village Hall, Wesley Close	Shakti Puja 444648
Tues 10.00-12.30 (term-time only)	Monkton Wyld Treewise sessions (under 5s)	Monkton Wyld Court	Caroline Walker 560342
Tues 2.00-5.30	Bowls Club	Recreation Ground, Barr's Lane	Bob Just 560557 June Rebbick 560860
Tues 7.00-9.00pm	Senior Youth Club (ages 11-17)	Youth Club Hall, Wesley Close	Ken Darling 561004
Tues 7.00-late (until end April)	Charmouth Badminton (social play-restarts 8 Sep)	Charmouth Community Hall Lower Sea Lane	Pauline Bonner 560251
2nd & 4th Tues each month 10-noon	Coffee Morning	United Reformed Church, The Street	Rev Ian Kirby 631117
3rd Tues each month 7.30pm	Parish Council Meeting	The Elms, The Street	Lisa Tuck 560826
Weds 10.00-noon (term-time only)	Charmouth Cherubs	Charmouth Village Hall, Wesley Close	Kate Bonner 561603
Weds 10.00-1230 (term-time only)	Monkton Wyld Kindergarten (age 3+)	Monkton Wyld Court	Caroline Walker 560342
4th Weds each month 2.30pm	Royal British Legion (Women's Section)	The Elms, The Street	Pat Stapleton 560255
Weds 7.00-8.45pm (term-time only)	Girl Guides (ages 10 onwards)	for info call -	Davina Pennells 560965
Weds 7.15-9.00pm (term-time only)	Scouts (ages 11-14)	The Scout Hut, Barr's Lane	Trev Jarvis 07702 408455
Thurs 10.00-12.30	Monkton Wyld Kindergarten(age 3+)	Monkton Wyld Court	Caroline Walker 560342
Thurs 2.00-5.30	Bowls Club	Recreation Ground, Barr's Lane	Bob Just 560557 June Rebbick 560860
Thurs 6.30-8.30pm	Junior Youth Club (ages 8-11)	Youth Club Hall, Wesley Close	Toni Green 560778
Thurs 7.00pm- 10.30	Bridge Club (partners can be provided)	Wood Farm (opposite swimming pool)	Vincent Pielesz 560738
2nd Thurs each month 2.15-4.00	WI Meetings	Charmouth Village Hall, Wesley Close	Pam Berry 561656
Thurs 7.00-9.00pm or by special arrangement	Pavey Group (village history)	The Elms, The Street	Peter Press 561270
3rd Fri each month 7.30pm (eyes down)	Bingo (fund raising for Community Hall)	Charmouth Community Hall, Lower Sea Lane	Trish Evans 442136
Fri 10.00-12.30 (term-time only)	Monkton Wyld Treewise sessions (under 5s)	Monkton Wyld Court	Caroline Walker 560342

Local Contacts

Name/Description	Contact details	Phone
COUNCILS		
Charmouth Parish	Mrs L Tuck, The Elms, St Andrews Drive, Charmouth	01297 560826
	Beach Superintendent, Heritage Coast Centre	01297 560132
West Dorset District	Stratton House Dorchester - All Services	01305 251010
	Emergencies - Out of Hours	01305 250365
Dorset County	County Hall Dorchester - All Services	01305 251000
COUNCILLORS		
Charmouth Parish	Mr M Hayter - Chairman	01297 560896
West Dorset District	Mr D Newson	01297 560855
Dorset County	Col G J Brierley OBE	01297 560660
MEMBER of PARLIAMENT	Oliver Letwin House of Commons London, SW1A 0AA	02072 193000
CHEMISTS	F G Lock, The Street, Charmouth	01297 560261
	Boots The Chemists, 45 Broad Street, Lyme Regis	01297 442026
	Lloyds Pharmacy, Lyme Community Care Centre, Uplyme Road, Lyme Regis	01297 442981
DENTISTS	The Lyme Practice, The Elms Medical Centre, The Sreet, Charmouth	01297 561068
	Kent House Dental Care, Silver Street, Lyme Regis	01297 443442
	Lyme Bay Dentistry, Temple House, Broad Street, Lyme Regis	01297 442907
	M R Symes, 41 Silver Street, Lyme Regis	01297 442846
	Dorset Dental Helpline	01202 854443
	Dental Emergencies - Out of Hours	08457 010401
DOCTORS	Drs Beckers, Littlehurst Surgery, The Street, Charmouth	01297 560872
	The Lyme Practice, The Elms Medical Centre, The Street, Charmouth	01297 561068
	The Lyme Practice, Lyme Community Medical Centre, Uplyme Road, Lyme Regis	01297 442254
	Lyme Community PMS, Lyme Community Care Centre, Uplyme Road, Lyme Regis	01297 445777
	Lyme Bay Medical Practice, Kent House, Silver Street, Lyme Regis	01297 443399
	NHS Direct - 24-Hour Healthcare Advice and Information Line	0845 4647
	Dorset GP Service - Out of Hours Emergency Service	08456 001013
HOSPITALS	Bridport Community Hospital, Hospital Lane, Bridport	01308 422371
	Dorset County Hospital, Williams Avenue, Dorchester	01305 251150
EMERGENCIES	Police Fire Ambulance Coastguard	999 or 112
EMERGENCY SERVICES	Gas	0800 111999
	Electricity	0800 365900
	Water	08456 004600
	Floodline	08459 881188
	Pollution	0800 807060
POLICE	Lyme Regis Police Station, Mill Road	01297 442603
	Bridport Police Station, Tannery Road	01308 422266
	Axminster Police Station, Lyme Close	08452 777444
FIRE and RESCUE	West Dorset Fire and Rescue Service - Group Manager	01305 228952
POST OFFICES	1 The Arcade, Charmouth	01297 560563
	37 Broad Street, Lyme Regis	01297 442836
	25 West Street, Bridport	01308 422667
SCHOOLS	Charmouth County Primary, Lower Sea Lane, Charmouth	01297 560591
	St Michael's Cof E, V A Primary, Kingsway, Lyme Regis	01297 442623
	The Woodroffe School, Uplyme Road, Lyme Regis	01297 442232
	The Sir John Colfox School, Ridgeway, Bridport	01308 422291
	Colyton Grammar School, Whitwell Lane, Colyford	01297 552327
PUBLIC TRANSPORT	National Rail Enquiries - Information on Timetables Tickets and Train Running Times	08457 484950
	National Traveline - Information on Bus and Bus/Rail Timetables and Tickets	08706 082608
PUBLIC SWIM / LEISURE	Bridport Leisure Centre, Skilling Hill Road, Bridport	01308 427464
	Flamingo Pool, Lyme Road, Axminster	01297 35800
LIBRARIES	Charmouth, The Street	01297 560640
	Lyme Regis, Silver Sreet	01297 443151
	Bridport, South Street	01308 422778
	Axminster, South Street	01297 32693
CINEMAS	Regent, Broad Street, Lyme Regis	01297 442053
	Electric Palace, South Street, Bridport	01308 426336
	Radway, Radway Place, Sidmouth	08712 30200
THEATRES	Marine Theatre, Church Street, Lyme Regis	01297 442394
	Arts Centre, South Street, Bridport	01308 424204
	Guildhall, West Street, Axminster	01297 33595
	Manor Pavilion, Manor Road, Sidmouth	01395 514413
WEBSITES		
www.dorsetforyou.com	Dorset's portal for County/District/Town/Parish Councils and other Agencies	
www.saynote0870	Cheaper equivalent geographical phone numbers (ie those beginning with 01... or 02...)	