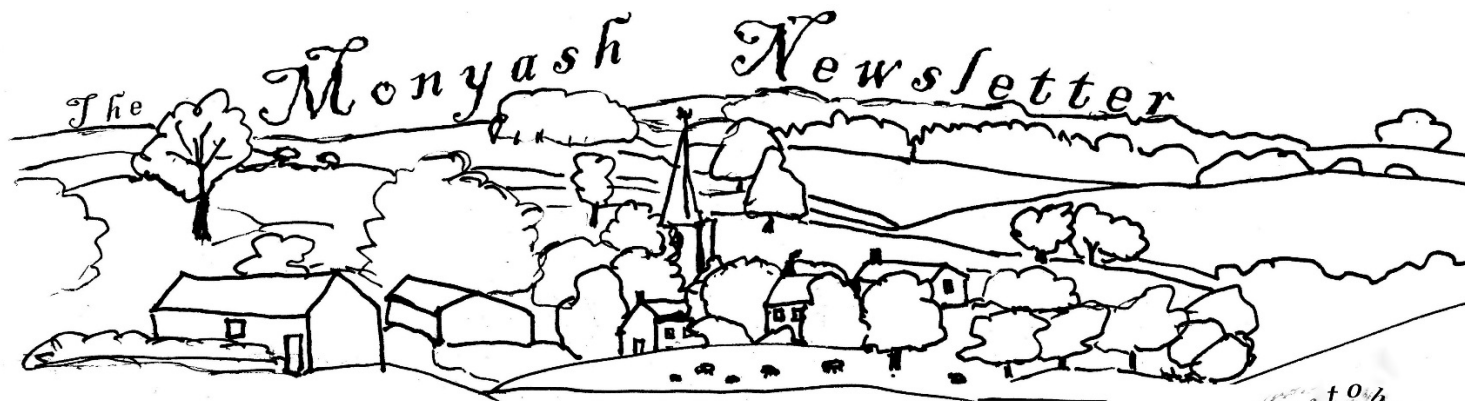




It's all about Harvests,

this month, with two festivals in Church and Chapel, plus the Hot Buffet Supper, (below). In Old English, (i.e. pre-Norman Conquest and all the way to Tudor times in everyday speech) 'Harvest' was the name of the season, stretching from August to the start of November, when Winter took over. It gradually narrowed in meaning to what the word means today, as 'Autumn' (from French) took over and some people starting using 'Fall' – shortened from 'fall of the leaves'. This third term, of course, the early settlers took to the colonies in North America, where it stuck. In New England, I guess, the *fall of the leaves* from the native forests would have seemed especially dramatic and colourful. Not so dramatic, but possibly colourful if the workers wear orange and fluorescent yellow is the **Advance warning** for **2nd to 15th November**: – **Horse Lane** will be **closed** for 'utility repair and maintenance'. Plan your bonfire night accordingly...

St. Leonard's Church
Harvest Festival Hot Buffet Supper

17th October

7pm in the Village Hall.

What better way to catch up with old friends or introduce yourselves to new people?

Bring your own drink and glasses.

Raffle, quiz and lots of laughs!

The cost is only £14 with all proceeds to Saint Leonard's church, West wall repair fund.

Tickets available from Sara: Text/WhatsApp 07948 375250

We celebrate

Harvest Festival

with a service at 6.00 pm on

Sunday 25th October, led by Rev Carl Edwards.

As in previous years, we would appreciate any gifts of tinned foods,
dry or store cupboard goods which we will deliver to the food bank in
Buxton. Any items can be left in church.

EVENTS this month of October:-

- Thursday 1st** – **NO Quiz Night** – The Bull's Head. (*The Bull's Head is closed for its annual holiday until 5pm on the 9th*).
- Friday 2nd** – **Crafternoon.** 2pm – 3.30pm, in the Village Hall. Bring along a craft project – or not, tea and natter is fine!
- Monday 5th** – **IYENGAR YOGA.** 5pm – 6.30pm, in the Village Hall. £9; email Dave: djs.abbotside@gmail.com.
– **Parish Council Meeting** - 7pm., Village Hall. Anyone is welcome to attend this public meeting. There is 10 minutes for 'Public Speaking' at the start. See village website and noticeboard for agenda.
- Tuesday 6th** – **Monyash Quilters Group,** Village Hall, 2 to 4 pm. A friendly group of ladies with a wide range of creative talent who love making beautiful quilts and anything crafty. Drop into one of our weekly meetings to see what we do and if we can tempt you to join.
– **Pilates.** Class with Caroline Webster. 6pm – 7pm, Village Hall. £8. Other details: 'Hatha Yoga', below.
- Wednesday 7th** – **Hatha Yoga** 6.00 – 7.15pm, Village Hall, with Yoga Nidra meditation. £11, cash on the door/ by bank transfer. Caroline is a fully qualified yoga and Pilates instructor. If you would like to reserve a place or find out more about Pilates or Yoga, contact: 07831 720810 /email: carolinewebster2@gmail.com.
- Thursday 8th** – **NO Quiz Night** – The Bull's Head. Normally 9.30pm, but the pub is closed for annual holiday. See tomorrow!
- Friday 9th** – **Messy Church** – straight after school at the Methodist Chapel. £2 per child, including food and squash. Children must be accompanied by an adult.
– **The Bull's Head reopens today!** (from 5pm – following a holiday since September 28th).

- Sunday 11th** – *Walk from Bakewell to Monyash.* To commemorate the death of **Rev. Robert Lomas** on this day in 1776. For further information, or to ask to talk part, **email: johnsimpsonaca@hotmail.com**
- Monday 12th** – *IYENGAR YOGA.* Normally, 5pm – 6.30pm, in the Village Hall. £9 per session. Other details as above.
- Tuesday 13th** – *Monyash Quilters Group;* Village Hall, 2 to 4 pm, other details as above.
– *Pilates.* Class with Caroline Webster. 6pm – 7pm, Village Hall. £8. Other details as above: ‘Hatha Yoga’.
- Wednesday 14th** – *Mobile Library* – 10 to 11am, The Square.
– *Hatha Yoga;* 6.00 – 7.15pm, Village Hall, with Yoga Nidra meditation. £11. Other details as above.
- Thursday 15th** – *Quiz Night* – The Bull’s Head. 9.30pm.
- Friday 16th** – *Craftersnoon.* 2pm – 3.30pm, in the Village Hall. Bring along a craft project –or not, tea and natter is fine!
- Saturday 17th** – *Harvest Festival Buffet Supper;* 7pm in the Village Hall. £14 per person.
- Sunday 18th** – *Harvest Festival Service,* Methodist Chapel, 3pm.
- Monday 19th** – *IYENGAR YOGA.* 5pm – 6.30pm, in the Village Hall. £9 per session. Other details as above.
- Tuesday 20th** – *Monyash Quilters Group;* Village Hall, 2 to 4 pm, other details as above.
– *Pilates.* 6pm – 7pm, Village Hall. £8. Other details as above for ‘Hatha Yoga’.
- Wednesday 21st** – *Hatha Yoga.* 6.00 – 7.15pm, Village Hall, with Yoga Nidra meditation. £11. Other details as above.
– *Games Afternoon:* The Farming Life Centre is hosting in the Village Hall from 2-4pm. Entry is free and you can find full details in their poster. (Look on the village website, also, in the diary).
- Thursday 22nd** – *Quiz Night* – The Bull’s Head. 9.30pm.
- Sunday 25th** – *Harvest Festival Service,* Saint Leonard’s church, 6pm. (Other details, see main feature, above).
- Monday 26th** – *IYENGAR YOGA* 5pm – 6.30pm, in the Village Hall. £9 per session. Other details as above.
- Tuesday 27th** – *Monyash Quilters Group;* Village Hall, 2 to 4 pm, other details as above.
– *Pilates.* Class with Caroline Webster. 6pm – 7pm, Village Hall. £8. Other details as above, ‘Hatha Yoga’.
- Wednesday 28th** – *Hatha Yoga;* 6.00 – 7.15pm, Village Hall, with Yoga Nidra meditation. £11. Other details as above.
- Thursday 29th** – *Quiz Night* – The Bull’s Head. 9.30pm.
- Friday 30th** – *Craftersnoon.* 2pm – 3.30pm, in the Village Hall. Bring along a craft project –or not, tea and natter is fine!

Derbyshire Constabulary – Have Your Say! – A message from PC Anthony Boswell

The Safer Neighbourhood Team are working with Partnerships and Agencies to make the area where you live a safe and enjoyable place to live and visit. By voicing your concerns this will enable us to focus primarily on what is affecting you most in your community.

We are setting our priorities for the upcoming months which are highlighted on your concerns within a community.

If you have local concern to where you live with regards to Speeding, ASB, Drug dealing etc, for example

This is the time to voice your concern and it can be done via the following link [i.e. simply type this in the address bar]

survey.derbyshirealert.co.uk

Nature Notes – Fungal feasts...

As the drought of the Summer seemed to wear on and on, we wondered if we would find *any* fungi, edible or otherwise, in the Autumn... Well, the rains must have come at exactly the right time as we have never seen a season like it. On the rough grazing in Lathkill, the well-named Parasol mushroom has been growing in large rings, with caps up to seven or eight inches across. More tightly cropped pastures have produced the Fairy-ring Champignon, (as the name suggests, also growing in rings) while we have been given gifts of Chicken-of-the-woods and Bay Boletes. The ‘Chicken’ grows on trees and while it might look a little like yellow, maize-fed chicken meat, tastes nothing like it; we enjoy it sliced thin and very well fried, a bit like bacon – which it tastes even less like! The Bay Bolete was a new one for me. The alarming thing when preparing this sponge-pored (i.e. no gills underneath the cap) fungus for cooking is that, when handled, it starts turning bluey-green. Enough to make you drop it in the compost bin and wash your hands, you might think...but, actually, this is one of the ways you identify it correctly. I have an over-riding rule when working out if my ‘edible’ mushroom is what I think, or hope, it is: It has to fit every single one of the ID points in my very fat Collins guide to fungi – especially if, as in this case, it was given to us not even second, but third-hand, from a *supposedly* expert forager. So, this Bay Bolete checked out perfectly, weird colour changes and all, and was duly fried up with some common Field and Horse Mushrooms and served in an oatcake, with other veg and cheese. We were not so crazy about the flavour of the Bay Bolete itself – something of TCP about it, for me – but everything else tasted really good... Then I had a sip of water – “Urgh!” Chlorine in the tap water was unbearable...I ran some filtered water instead and took a slug of wine. The cheap wine tasted fantastic. Severn Trent had not, as we thought, overdone the dosing of our water...the Bay Bolete clearly has the ability to intensify other flavours around it; which is why I read in an online guide that it is often used as seasoning. It also explains why our dogs always preferred drinking from the pond to the tap water in their bowls. Dogs have good taste!

Monyash Newsletter: Editor, Simon Corble – email corblesimon@gmail.com; text, or call **07930 266218**.

Masthead drawing by Judy Corble. Printed on 100% recycled paper, (but not this month) The Byways, Church Street, Monyash.