Welcome to this, the first edition of your brand new, revived Felixstowe Horticultural Society Newsletter.

In a moment of weakness, I agreed to edit your new newsletter, but please remember that editing means that I will rely on contributions from you the members so that I can compile something that is of interest to you all. We have about 80 members, so amongst you all there must be some of you who could let me have interesting articles, photos, quotations, etc, that we would all like to read.

I am sitting here in late January still recovering very slowly from my broken leg, itching to get outside and start gardening again, although the weather has been so cold and gloomy lately that I think that I am probably in the best place. There are however, jobs that we can all do, like sowing some early vegetables under glass, chitting early potatoes, and planning what bedding plants we will need for hanging baskets.

Outside the window I can see the first flowers of Witch hazel glowing in the gloom, and snowdrops are beginning to open their petals. Spring will, I am sure, soon be with us; - I hope.

Please remember that when you are potting up your seedlings or dividing your plants to save a few extras for sale at the OFCA Summer fair to be held on the 9th June.

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**Caroll’s Bread Pudding**

500 g Bread,
500 ml Milk,
300 g Dried Fruit,
100 g Finely chopped nuts (Optional),
2 Eggs,
100 g Marg, or Butter melted, or coconut oil,
50 g Soft Brown Sugar,
1 tsp Mixed Spice,
Caster Sugar for decoration.

**Method**

1) Preheat oven to 180 degrees, Gas Mk 4, Line a 20 cm/8” tin.
2) Soak Bread chopped up in a mixing bowl with milk for 15 mins
3) Add rest of ingredients and mix together thoroughly, it will be quite sloppy!
4) Bake for approx. 1 Hr 10mins until firm and Golden.
5) Remove from oven, and leave to cool in tin. When cool sprinkle with Caster Sugar and cut into squares whilst still warm.

*Thanks for your recipe Caroll they look delicious*
Morton from one of the many places called Morton OE mōr tūn farmstead (tūn) on a moorland or marshy ground

Pontin from one of the many places called Pointon or Poynton

Wallace East Lowland Scottish name from OE walas meaning stranger refers to the ancient Celtic tribe, the Strathclyde Welsh

Wilby from Wilby, Nfk or Sfk OE wilig bēah farmstead by willow tree or from Wilby Northants ON Willa by farmstead settlement belonging to a Viking called Willa

NAMES DERIVED FROM TRADES

Barber N-F barbier a practitioner in surgery and dentistry

Bird OE bridd bird nickname for a bird catcher

Butcher a butcher from the NF bouchier

Carpenter a carpenter from the NF carpentier

Chambers originally an official who managed private chambers of a sovereign or nobleman - from NF chambre a room particularly reception room in a palace

Comer a maker of combs OE comb ME comber

Peck maker of peck measures (a quarter of a bushel) ME pekke

Salter NF saltere a psaltery player (similar to a harp)

Sharman OE scēarra (pronounced shearer) mann man who shears sheep

Steer OE steor steer a man who looks after cattle

More to follow next issue.

AMP = Angela Pratt
EA = Liz Ablett
Thanks for these photos.
Charlie Haylock has very kindly sent us a copy of the derivation of surnames which he discussed at the January meeting. - Thanks Charlie

**NAMES DERIVED FROM PLACES**

**Ashford** from Ashford, Devon, Kent or Ayshford, Devon or dweller by the ford where ash trees grow
OE æsc ford

**Batley** from Batley WR Yorkshire woodland clearing belonging to a man called Bata OE l̄ēah

**Belenkin** from Blencarn, Cumbria (Celtic blain carn rock summit) Belenkin anf Blenkin are two of the many spelling variations

**Bolton** from one of the many places called Bolton or Boulton OE ƀōthl tūn settlement with a special building

**Castle** someone who lived near or worked in a castle from NF castel

**Dunkley** from Dinckley, Lancs written as Dunkythele in 1246

**Elmes** dweller in or by elm woodland OE elme elm woodland final letter s could denote widow of, may be son of

**Haddrell** from the lost village of Hatherell . . . . Wilts / Glos border OE haga ðorn hyll hedge thorn hill

**Hazelwood** from Hazelwood, Devon, Derbyshire, Suffolk Surrey WR York or dweller in or by the hazel wood OE hæsel wudu

**Lee** from one of the many places with Leigh, Lea, Lee in the name many variations of the name OE l̄ēah a cultivated clearing
13 February: Peter Maddison - How to Encourage Butterflies into our Gardens

1 March: Coach trip to the Snowdrops at Chippenham Park, Ely

13 March: Brian Thurlow - The Perennial Mr Potter & Bring & Buy Sale

10 April: Andrew Brogan - Henstead Exotic Garden + Spring Mini Show

22-25 April: Coach trip to Castle Howard and York

8 May: Ray Martin - What you didn't know you didn't know about Roses. Plus Plant Sale

9 June: OFCA summer Fair, theme ‘The Seaside’

12 June: Trip to Peter Beales' Roses—Date to be confirmed

10 July: Social Evening & Annual Show preparation

21 July: Annual Flower & Produce Show at Old Felixstowe Community Centre

7 August: Garden Party Note 6.30 pm at 42 Westmorland Rd

11 September: Melanie Collins from Mickfield Hostas - Don't Blame the Slugs!

9 October: Matthew Tanton Brown - Radio Suffolk Gardener + Autumn Mini Show

13 November: Charles Vallin - Plant Breeding (Bulbs)

11 December: AGM + Christmas Party