



# TRIO

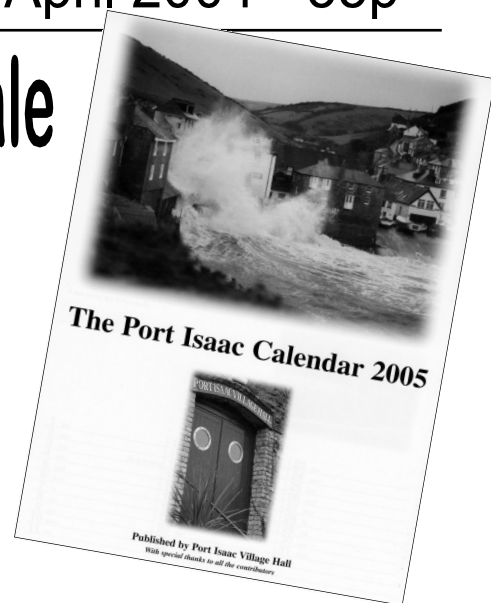
The Port Isaac, Port Gaverne  
and Trelights Newsletter  
No: 241 • April 2004 • 35p

## Port Isaac 2005 calendar now on sale

The Port Isaac Calendar for next year (2005) is now available. Published by the Village Hall Committee and printed in sepia, the calendar features both old and new photographs of Port Isaac, Port Gaverne and St Endellion. Additionally, the A3 format gives plenty of room for noting appointments etc. As well as one for yourself it will make an ideal gift and, really thinking ahead now, will make an ideal Christmas present!

Copies can be obtained from *Secrets*, *Port Hair* and *The Pottery* priced £8.50. Alternatively we can send copies in the post. Just send a cheque, made payable to 'Port Isaac Village Hall' for the sum of £10.50 (this includes £2 post and packing) to *Secrets*, Fore Street, Port Isaac, Cornwall PL29 3RD and a copy (or copies) will be winging its way to you post haste.

All proceeds from the sale of this calendar go directly to Port Isaac Village Hall and will be put towards disabled access.



## as if an excuse is needed!! *Port Isaac School Golf Day*

On Sunday April 18<sup>th</sup> the Friends of Port Isaac School will be holding another Golf Day - as if the 'PIGS' don't have enough excuses for a day out!

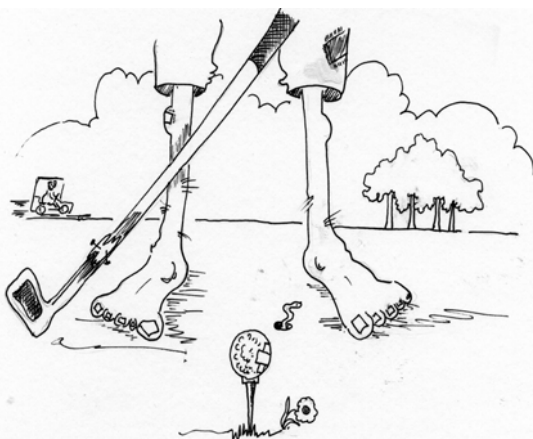
Teams of four members are invited to come and play Texas Scramble (apparently golfers know what this means) at Roserrow Golf Course, followed by dinner in the club house. And all for just £20 per

team member! Dinner is available separately at £10 per person. So why not come along and play golf and help raise money for our School at the same time. All handicaps are welcome.

If you do have a team of golfers please ring me on the number below as soon as possible as places are limited.

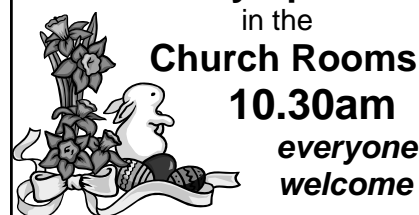
You can also help out, even if you don't play golf, by sponsoring a hole for £10 or buying raffle tickets. There are lots of prizes including a brand new DVD player. Tickets are on sale at *Port Hair*, *Secrets*, *Port Isaac Pottery* or from any parents of children at the School. The Draw will be made at the Golf Day where last minute tickets can be bought.

To register or if you have any queries please ring me, Kim Lanyon, on 01208 880924.



## St Peter's Church Easter Mini-Market

Wednesday April 14<sup>th</sup>



in the  
Church Rooms  
10.30am

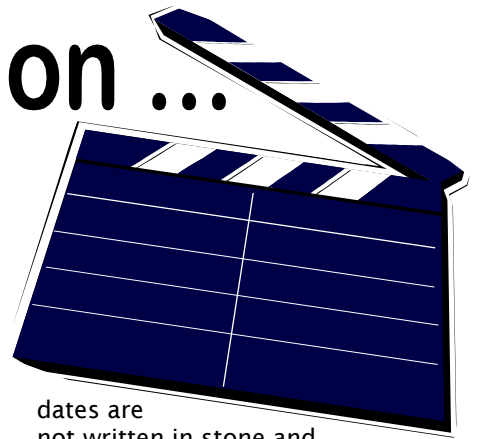
everyone  
welcome

## THIS ISSUE

*All the usual news plus:*

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# Lights, Camera, Action ...



Film cameras will be rolling in and around the village for the next three months as Buffalo Pictures begins work on a new comedy series starring Martin Clunes. A direct commission from ITV, this six-parter will be shown on all ITV channels in the prime 8o'clock Sunday night spot, starting in January 2005.

Martin Clunes plays Doctor Martin Effingham and whilst he is called Doc Martin he is a very different character to the one he played in *Saving Grace* and the two *Doc Martin* films. Described as a curmudgeonly character, this Dr Martin is a surgeon who we are led to believe has an aversion to blood and so decides to become a country GP. He comes to Port Isaac as he has fond memories of holidaying, when he was eight years old, on his Aunt's farm just outside the village. Living in Port Isaac shows him a different way of life and the story is basically about how he adapts to village life and the village adapts to him. A love interest comes in the form of his growing affection for the local schoolteacher.

Most of the production team have been here before and were keen to come back. Said local man Mark Crowdy, who wrote the *Saving Grace* and *Doc Martin* stories, "I'm really happy we've come back because Port Isaac is its own character in this piece and lends an enormous amount to it, as it did to *Saving Grace*." He likened the task of bringing the production team down to Cornwall to bringing 80 people on holiday!

However, the production team have given an assurance that disruption in the village will be kept to a minimum and that no filming will take place in the village over the peak Easter week, or at weekends. Said Location manager Johnny Bamford, "We want to work with you and to keep any disruption to a minimum."

To this end actual filming takes place on April 5<sup>th</sup> & 6<sup>th</sup> both on the Platt and at the top of the village. That will be it then until April 23<sup>rd</sup>. However, these

dates are not written in stone and could change slightly.

Most of the interior shots will take place in a specially built set in one of Robert Sloman's barns whilst the school scenes are shot inside Camelford School with our Old School Hotel being used for the exterior shots.

If you need any more information about the filming schedule you can contact John Bamford on 07770 915418.

## Easter exhibition at the Gaverne

April 1<sup>st</sup> until June 6<sup>th</sup> sees the Annual Easter exhibition of work by local artists at the Port Gaverne Hotel.

As well as a broad mix of work, there will be a chance to win a Frank McNichol limited print, with all proceeds going to the McNichol Memorial Fund.

The exhibition will be opened by Bob Bulgin on Thursday April 1<sup>st</sup> at 7.30pm.

**Happiness is good health  
and a bad memory**

*Congratulations  
to Jack and Muriel Spry on their  
Ruby Wedding on March 14<sup>th</sup>*

*with lots of love  
Tracey, Calum, Meg, Jack and William.*

Easter eggs and the Easter bunny originate from an ancient pagan festival known as Eostre that involved the ritual offering of eggs and rabbits. This took place at the same time as the Christian celebration of the resurrection of Jesus and eventually, sometime in the 8<sup>th</sup> century these two festivals combined to become Easter.

*Trio* is issued eleven times a year and is available in local shops or by post - £12 per year in the UK. Overseas rates on application.

*The publisher does not necessarily hold the same views as those expressed by contributors and reserves the right to refuse or alter material supplied.*

To advertise in the *Trio* telephone 01208 880862 or 880905

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## Trio copy dates for 2004

<u>MONTH</u>	<u>COPY DATE</u>	<u>PUBLICATION DATE</u>
May	April 19 <sup>th</sup>	April 28 <sup>th</sup>
June	May 17 <sup>th</sup>	May 26 <sup>th</sup>
July	June 21 <sup>st</sup>	June 30 <sup>th</sup>
August	July 19 <sup>th</sup>	July 28 <sup>th</sup>
September	August 23 <sup>rd</sup>	September 2 <sup>nd</sup>
October	September 20 <sup>th</sup>	September 29 <sup>th</sup>
November	October 25 <sup>th</sup>	November 3 <sup>rd</sup>
December	November 29 <sup>th</sup>	December 8 <sup>th</sup>

# Remember the seventies?



Talent from near and far will be congregating over the late Bank Holiday weekend in May for the third Port Isaac Music Festival.

Opening with the Fishermen's Friends singing on the Platt on Friday May 28<sup>th</sup>, the music continues right through until the Grand Finale in the Village Hall on Monday May 31<sup>st</sup> when you are invited to dress in the worst possible taste and join in the spirit of the 70s. Steve Appleby has put together another sensational band who will blow your minds with favourites from the decade that brought you *T Rex*, *David Bowie*, *The Sweet* and *Suzi Quatro* to name just few.



## The Mermaid by Laurence Llewelyn-Bowen



Signed Limited Edition Print  
£50 unframed  
Purchase from *Secrets*  
or by mail order -  
Tel: 01208 880862 or 880905  
Email: [deesam@btopenworld.com](mailto:deesam@btopenworld.com)

all proceeds to  
Port Isaac Village Hall



Saturday night's entertainment in the Hall will be provided by the *Boscastle Busker with Cheryl and Emily, Billy and Rupert* and *Paul Johnson* plus guests. Port Isaac Chorale presents a concert in St Peter's Church on Sunday evening.

Saturday, Sunday and Monday afternoons see live music on the Platt with something for everyone.



The Festival is being organised by Port Isaac Village Hall committee and any money raised will go towards the Hall access improvements. A full programme of events and further details will be published in next month's *Trio*.

**PORT ISAAC VILLAGE HALL AGM**  
Wednesday April 21<sup>st</sup> at 7.30pm in the Hall  
*everyone welcome*

## Another brilliant Hospice Day

Despite the early morning snow storm that kept quite a lot of people away, our Mount Edgcombe Hospice day raised £1580. As always it was a lovely happy day and everyone who came or helped enjoyed themselves.

A huge and enormous thankyou to everyone who was involved in any way either by donating, cooking, helping, buying or supporting with a special thankyou to Staci, Annie, Ellen, Grace and Daniel for giving up your Saturday morning to help. And last, but certainly not least, to all of you who were there for the setting up and clearing away and to Janet and the lunch team - you're all stars. The success belongs to everyone.

**Teamwork means never having to take all the blame yourself!**

**Forties Night on hold** The Village Hall 'Forties Night' has been postponed. We made our decision when we heard that the Chorale were putting on a Music Hall Night in the same week (now also postponed!) and we felt that as both events would probably appeal to the same audience we should put ours on hold. Since then, committee member Bess Coates has reminded us that May 2005 is the anniversary of the end of the War so we think that will be an ideal time to stage our 'Forties Night'. As soon as a date is finalised we will put in the *Trio* diary dates.

## Port Isaac Village Hall Hire Charges



**GENERAL USERS - £5 per hour**  
20% discount for advance block bookings of six or more sessions

**NON PROFIT MAKING PARISH CLUBS/ORGANISATIONS/ ASSOCIATIONS etc INCLUDING CHILDREN'S GROUPS - £4 per hour**  
25% discount for advance block bookings of six or more sessions

**ALL USERS - 24 hour period - £30**

Note: hire covers the Hall and Kitchen. Cups, saucers and tea plates, teapots and kettle are kept in the kitchen for general use.

Central heating and electric are both via £1 coin meters

Bookings and info: Janet Chadband - 01208 880262

# Monk's monthly mutterings!

## The Celts

Living in Cornwall, one does tend to get 'Celtic Culture' rammed down one's throat. Celtic crosses litter the Cornish countryside like wild garlic. The only reason for them being where they are is to act as sign posts; in the days when roads were little more than overgrown tracks, wooden signs would have rotted in the damp climate and ordinary crosses were too hard to make out of granite. Most of the crosses were put up in the eighteenth and nineteenth century and as most locals could neither read nor write, it was a lot easier to say, "Turn right at the next cross, a mile down the track is another cross and you're there!" Celtic Crosses existed all over England (in the South East and East they were known as Eleanor Crosses) but most of them were knocked down to build roundabouts and industrial estates or to make way for trolley buses in the 1930s.

The word 'Celt' was a derogatory word used by the Romans, especially the Roman soldiers. It meant 'a savage', a barbarian, a troublemaker or a person who was threepence short of a shilling. Now, in today's enlightened age, we build housing estates and high rise blocks to house these 'unwanted' people; the estates quickly degenerate into 'no go' areas full of abandoned or stolen cars, old fridges and mattresses. In Roman times, the bosses had a better way of dealing with these dysfunctionals - they put them to the sword or crucified them, or turned them into pet food for the lions. They did make slaves or gladiators out of the better-looking and stronger ones.

Obviously, when the Celts got wind that the soldiers were going to do a bit of empire building, they would do the sensible thing and run away. However, as the Roman Empire kept on growing, they had to run farther and farther to the North and the West until they eventually ended up on the edge of the big pond, the Atlantic. Nowhere else to run. Fortunately for these Celts, and despite the Angles, the Gauls, the Huns and the Franks doing a bit of 'Celt Bashing', they were left alone in Northern Spain, Brittany, West Penwith (West Cornwall), West Wales, Ireland and West Scotland - nobody else really wanted to go to these outlandish spots.

These barbarians, savages and troublemakers - call them what you will - survived in these areas, living in much the same derelict housing for hundreds and hundreds of years. However, with the coming of the Industrial Revolution and the population explosion in Europe, they were once again being kicked out, to work in virtual slavery in the mines, the factories or on the rich landowners estates. The brighter ones (or the less dim) ran away again. They could now get a passage on the new big ships to the New Worlds - America, Australia and Canada were all short of 'work fodder' - and things like potato famines and influenza epidemics made it a lot easier to leave their grotty homes. When they got to their new homes they were still troublemakers. For example, the Irish Celts all seemed to become concept New York policemen or crooked politicians. The Italians started Celt Bashing, hence the Valentines Day Massacre and the assassination of various presidents and politicians.

Back in this country we are still driving the Celts out, but nowadays in a far more subtle way. We take over their grotty little hovels, turn them into luxury second homes and put up the price so much that, unless they want to start doing a bit more work, they can't afford to stay.

I do hope the foregoing makes all you Celtic wannabees feel a bit better. It does not matter that your Dad was evacuated down to Delabole from Bethnal



Green in 1942 or that your Mum came here from Birmingham in 1967 to work the season in the Beach Café in Bodmin.

Remember, Guinevere had a lot more fun with Sir Lancelot who came from Basingstoke than she did with King Arthur - he spent all day, every day polishing his MFI round table and chucking his sword into lakes.

Also, remember the immortal words spoken by the great Bard of Finsbury Park when he was told by a local yokel that he couldn't park his Mercedes on the Platt - "Up Yours!"

**Bob Monk**

PS My humble apologies to Sara and Julian of the Peapod. There's nothing wrong with the names Sara and Julian unless you've got an Afghan hound and a brother called 'It'. Your pasties and bread are lovely.

PPS Yea, yea. I know that 'comprehensive' means fully inclusive not exclusive (my bad writing or typographical error). I refrain from quoting the Great Bard!

**Don't kick a man when he's down unless you're certain he won't get up!**

Need a painting or a pint, an electrician or a gardener, a builder or a hairdo,  
an architect or an osteopath?  
You'll find everything and everyone you need in the *Trio Directory*

our trip to **St Ives** We had a good time in St Ives. First we learned about Barbara Hepworth and looked at some sculptures she had made. They were in her garden and one was massive! Then we made our own sculptures out of paper and made a display.

We went to the beach to have our lunch and we walked to another beach to play for a little while. This was the best bit for us! Before we came home we were taken on a tour of the town that led us back to the bus. We were all tired when we got back, Daryl nearly fell asleep on the bus.

*Daniel, Year 2*

The whole school went to St Ives and spent some time in the Barbara Hepworth museum. The seniors and juniors were in one group and first we had a walk around the town looking at the church and other things. After lunch we made some Sculptures out of clay and pipe cleaners and string. We looked at the sculptures in the garden that Barbara Hepworth had made a long, long time ago. My favourite one was gigantic and made of bronze.

I really enjoyed going on the island down at the beach.

*Nathan, Year 3*

## Blue Peter Bring and Buy Sale

On the 16<sup>th</sup> of January we held a Bring and Buy sale in aid of the Blue Peter Appeal. Thank you for all your help and contributions. It was a great success and we raised over £44.19p which we are very pleased with. The money we raised will go to help children with learning disabilities. Thanks again for your help.

*Ashley, Year 4, Corinna, Year 5 & Jemima, Year 6*

# schoolchat

## Port Isaac School news and views



**Easter Assembly** On the last day of this term (Thursday April 1<sup>st</sup>) we will be holding our Easter Assembly. It will start at 1.30pm and everyone is very welcome to come along. After the assembly we will be saying Goodbye to Miss Hussey the Infant Teacher and Margaret Cann a Governor who is 'retiring' after more years than anyone can remember! It would be lovely if any past pupils and friends could come along too. There will also be a sale of ceramics which the children have been making this term.



**Hope to see you there!**

**Wake up!** For the past month we have been doing a 'Wake Up' every morning. A lady came in and taught us a special dance routine which included marching, stretching, jumping and lots of other things. Five people stand up at the front and show the rest of the school what to do. We do it every morning and we enjoy it a lot!! When the weather is nice we do it outside. We hope the lady will come back and teach us some more routines!

*by Corinna Taylor, Year 5*

## Plans for the School garden

We are well advanced with the plans for the School garden. Artist Robert hopes to start work on the 'Hot' Monster towards the middle of April. In the meantime some excavation work will be necessary and we will need the help of a 'friendly' electrician and plumber for laying a cable and water up to the 'Monsters' lair!! If you can offer any help with this fantastic project would you please let us know. We also hope to start work soon on the Wildlife play area, the planting beds and quiet nature corner, so we will need all the help we can get!!

*Robin Elgar*

During our Open Afternoon the seniors and juniors had to design a biscuit using icing sugar, silver balls, chocolate drops and hundreds and thousands. We had some really good designs and every biscuit tasted yummy. *Rion, Year 4*

### February 100 Club Winners

1st Cath Armstrong  
2nd Emily Brown  
3rd Liz Brown

### Calling all Tesco shoppers!

We are collecting computer vouchers from Tesco and are hoping to save enough to exchange them for new computer software and games for the children to use during wet playtimes. If you have any vouchers please drop them into school or pass them on to someone who can. Our target is 5000 vouchers. The scheme runs until May 2<sup>nd</sup>; so far we have collected 704 which is a great start.

# Gig Club news

As I write this finishing touches of paint are being applied to both Unity and Corsair, in advance of our annual intrepid trip to the Isles of Scilly. Our Bude members will once again be borrowing Unity in order that they can compete under their own flag in the World Gig Rowing Championships. They have a gig on order, but will not take delivery of her until early summer, so we gladly help them out.

As I have already mentioned, the heat is on us to fundraise this summer in order to commission our own gig. We have chosen the man for the job, a young Master Boatbuilder from Fowey. This will be Peter's first gig, but we have no doubt of his talent and ability to build a superb gig for us. We have watched his work over the years, and indeed Peter has carried out all the remedial work on our gigs for the last few years. It was he that remedied the twist that Unity had acquired over the years, and re-ribbed her to keep her straight. The money for the timber is already set aside, so that Peter will be able to source and season the timber in advance of next winter, when we hope to have the funds in place to allow work to commence.

Our first fundraising effort is in the shape of the welcome return of popular local band LOW HANGIN' FRUIT, on Sat 10<sup>th</sup> April (Easter Saturday) at The Village Hall, from 8pm. Tickets in advance from me Nicola 01208 880834, or on the door, are £5, and will, I know from experience be in short supply. SO DON'T LEAVE IT TO THE LAST MINUTE!, or you may well be disappointed, remember, the Easter Holiday will be in full swing and I fully expect lots of visitors on the door! The most fun you will have without the Easter Bunny!!



**Monday May 10th - Port Isaac Village Hall**

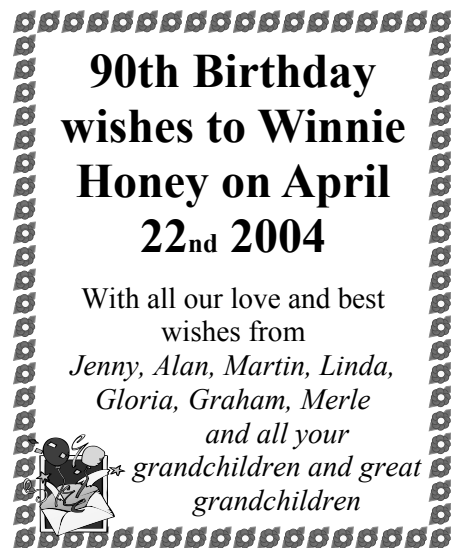
## Health, Hair & Beauty Show

*includes hair and make-up demonstrations, manicures, magnet therapy, reflexology and massage*

more details on 01208 880069/881188


**Tickets £5 to include bubbly on arrival**

*All money raised will be split between the Village Hall and the Christmas Lights*





## 90th Birthday wishes to Winnie Honey on April 22<sup>nd</sup> 2004

With all our love and best wishes from  
*Jenny, Alan, Martin, Linda, Gloria, Graham, Merle and all your grandchildren and great grandchildren*



## PORT ISAAC PLAYGROUP


Everyone is welcome, so come on, get yourself and your children down to the Village Hall

Tuesday and Thursday mornings from 10.00am to 12noon (not school holidays)

**Happy Birthday to Finn and Kayleigh who are both one and Emma who is two**

During April we are visiting St Peter's Church with Judith for an Easter Egg Hunt Plus a day out to Trethorne Farm

There's lots of fun and games planned so come and join us and get involved. For more info call Emily on 01208 880707.



\*\*\*\*\*

To Great Nan Winnie on her 90th birthday

from Fleur, Ronnie, Bryony, Gemma, Charlie and Alice

xxxxxx

\*\*\*\*\*

**Birthdays are good for you; the more you have, the longer you live**

**FULL SIZE TABLE TENNIS TABLE**  
*Free to good home*  
 Contact Kep on 01208 880264

**Salon Tips Nails** - to save time use a hand cream that also nourishes your nails. Make sure you massage the cream into your cuticles, pushing them back at the same time.

**H**air - never rub your hair dry, just blot it with a towel.

# PIGS on tour

## A Golf Widow's Outlook!

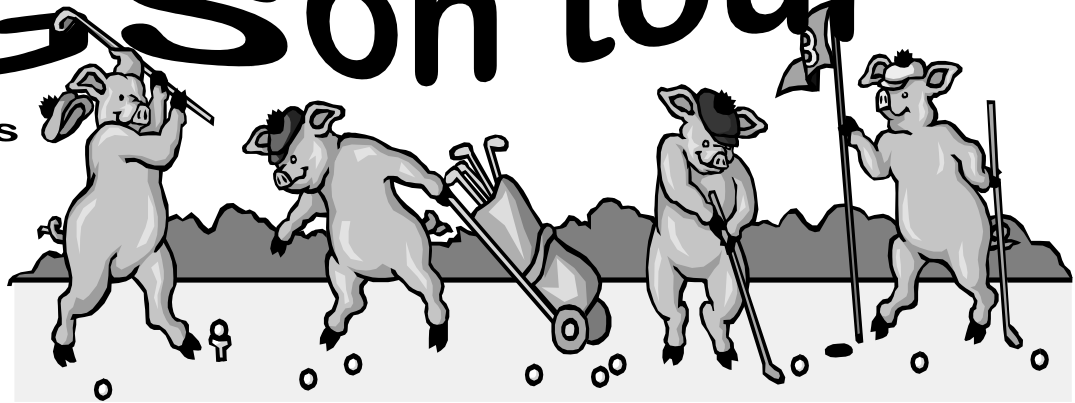
She wakes with a start. Her husband/partner sits bolt upright with a smile as wide as the Tamar Bridge on his face. "Oh, that's lovely", she thinks to herself before he looks deep into her eyes and says those three magical words, "Golf today, yippee!" She does think it's nice to see them happy but wishes they would do us all a favour and do it with a little less enthusiasm. He waddles off to the bathroom to pamper himself before returning to the bedroom to start his regimental style dressing - trousers (pressed), lucky socks and pants, ironed polo shirt, lucky cardigan (yes, some really sad PIGS do wear cardies). Then he skips downstairs to make sure his golf clubs had a restful nights sleep. He then makes sure they are all clean and tidy and in the correct position in the bag along with his golf gloves, tees, pencil, golf shoes, wet weather gear (never needed at a PIGS event yet!). All present and correct, SIR! "Balls". she shouts from upstairs, "Don't forget your balls!" "Thanks love", comes the reply, "See you later". Then he's gone. Gone out to enjoy himself. Bless!

## Our day at Bude

Anyway, back to the Golf Day. What a fantastic day to play golf on one of the prettiest courses in the South West. Bude Golf Club welcomed us (*Ed: Do all these Golf Clubs welcome you back with open arms a second time?*) with warm sea breezes, bright sunshine and temporary greens because of the overnight frost - the only dampener on what was to be a very memorable day.

The seventeen willing participants took on, and for most of them tamed (well nearly), a very tough course. The winner of the Stableford Competition was Kevin 'The Gondolier' Punter who scored a magnificent 43 points (especially good seeing we were on temporary greens). Second was Karl Daly and third Geoff Harris.

Kevin also won 'Nearest the Pin'. 'Longest Drive' went to Dave 'The Gundog' Philp who was making a return to the fold since becoming the 'Alan Titchmarsh of North Cornwall'.



Most memorable shot of the day came on the 18<sup>th</sup> tee when a slightly wayward tee shot went over the fence, bounced off the road and promptly rattled a parked Citroen - and it wasn't who you might think! Whoever built a road that close to a Golf Course should be shot - in fact, if he had been standing next to the Citroen, he would have been!

A good dinner and a few beers welcomed seventeen knackered golfers back to the Club and then sent them merrily on their way.

On my return home my lovely golf widow asked me, "Did you have a nice day love?" "Don't talk to me about it", I replied. "I don't know why he bothers to go, I really don't", she muttered.

*The Lard Man*

## NEXT VENUE - PAIRS COMPETITION AT PERRANPORTH ON APRIL 5<sup>th</sup>

*Ed: There seems to be no mention of Mr Hawkins in this report. We've checked and he was there so, in order that he is not upset and offended at the omission, we would*



## The real diary of a PIGS wife!



### The Night Before a PIGS Match!

"Where's the iron kept?" a question I only ever hear the night before a PIGS match. And what a palaver once he's found it. He has to find a socket to plug it in and unfolding the ironing board is reminiscent of a deckchair on Brighton Beach, circa 1960. I can hear you thinking, 'what a mean wife, surely she irons her husband's shirts for such an important event'. Well, I did before he told me that my ironing wasn't necessarily good enough to avoid a fine!

I enjoy watching all this fuss. It helps to compensate for the constant phone calls with mutterings about "Yes, 11 o'clock, and turn right at the roundabout and we'll fine you if you get lost again!" It doesn't really compensate for him scrubbing his golf clubs with a toothbrush in the kitchen sink next to the just washed Sunday dinner dishes on the draining board so that I have to wash them all again to remove the last golf course they played on!

### Day of a PIGS Match!

The six am alarm rings and I lift my head off the pillow asking "why so early?" "I'll get the kids up, you go back to sleep love! I've got to sort out my golf clubs". "If you insist dear but can you reset the alarm for nine as I've got a lot to do today". "It's OK, I'll wake you. I'm not going out until 11". Oh no, I hope he's out before I go out to lunch with the girls!

Because, actually we don't sit in all day waiting for them to come in drunk and give us a hole-by-hole replay of the entire day!

# Source of True Hope



I'm writing this article a few days after the horrors of the terrorist bombing in Madrid. Now, Easter is almost upon us, but how can we celebrate God's gift of new life in a world where there is so much evil and suffering? How can we celebrate Christ's victory over death in a world where innocent people are struck down without warning?



We could of course switch off for a while from this constant diet of death and disaster in the media; we could concentrate on enjoying being with our families, eating our Easter eggs and looking forward to the warmer weather, but thankfully, the Christian hope offers us so much more than this.

And this is because it's a hope which is based not on denying or avoiding the reality of pain and sorrow and loss, but which actually springs from them. The resurrection of Jesus Christ gives us true hope, because for love of every human being, including his enemies, he endures despair, anguish and death and transforms them into sources of hope.

The deaf have a sign for Jesus. The middle finger of each hand is placed into the palm of the other. As they touch the place they remember that Jesus is the one with the wounded hands. They hear his name in their own flesh. In the one who bears the marks of the nails they experience true hope.

In the garden on that first Easter morning, Christ's wounds are visible. His risen body bears the scars of his suffering, and from these scars there springs hope of new life, offered to all without exception.

So evil, despair and death do not and cannot have the last word, for through his self-giving love Christ has transformed them, and in so doing has given us a gift beyond price, the hope of new life. Alleluia!

Wishing you a hopeful and happy Easter.

Judith Pollinger  
Tel: 01208 880181

## Do you need someone to talk to?

The Local Pastoral Ministers of St Endellion, Port Isaac and St Kew are available to visit the sick, the bereaved, the lonely and newcomers to the area.

Telephone Katrina Gill (co-ordinator) on 01208 850465

## *Mrs Renée Norris*

Many people gathered in St Peter's Church on Wednesday March 3<sup>rd</sup> to mourn the death of Mrs Renée Vair Norris, and to give thanks to God for all she contributed to the life of the village. One of seven children born in Reading on November 1<sup>st</sup> 1912, Renee's family moved to North London and it was here at Harlesden that she was brought up and went to school.

Renée loved children and always wanted to be a teacher. Married with three small children she was unable to fulfil her heart's desire until 1950, when she began her training at Wandsworth Training College. After this she taught in primary schools at Hounslow and Isleworth and in 1963, she and her family moved to Port Isaac, where Renée taught at Boscastle Primary School until 1970, and then at Port Isaac Primary School until her early retirement in 1976.

On arrival in the village, both Renée and husband Bill soon became involved in village life. They were both on the Cancer Research committee which succeeded in raising funds in various ways, and in particular through reviving the village carnival, in which they and the children enjoyed taking part each summer. Renée was also active in the Labour Party, being a founder member and officer of the Port Isaac branch and later when it merged with other branches of the North Cornwall area.

Renée was a woman of deep Christian faith, regularly worshipping at St Peter's right up until a short time before her death. She was always involved in the life of the church, running the Sunday School for many years, being a member of the United Benefice healing group, acting at different times as treasurer or secretary of the parochial Church council and helping to raise funds. On Mothering Sunday, to the delight of both children and adults she often baked a Simnel cake which everyone enjoyed when coffee was served at the end of the service.

Renée was a very attractive person with a lively mind and high ideals. The breadth of her interests, her honesty, intelligence and social conscience, and her sense of humour made her a delightful companion. She enjoyed playing the piano, gardening, playing bridge with friends and especially walking in North Cornwall with her beloved husband Bill.

She will be remembered and greatly missed, not only by her husband Bill and children Penny, Elizabeth and Peter, but also by many in the community who held her in great affection.

Judith Pollinger

*Bill and family would like to thank everyone who sent cards, made donations and attended Renée's funeral at St Peter's Church on March 3<sup>rd</sup>. We have been comforted to know how well she was appreciated in the village where she had taught and lived for more than 40 years.*



# Past times

## April 1986

### Port Isaac School

**School sign** – A school crest, designed by Lisa Dingle of Hartland Road, is now displayed outside the School and used on School stationery.

**Sponsored Read** – Nearly £300 was raised for a video cassette recorder.

**St Peter's Church** – The 'Roof Raisers' gave a very enjoyable concert that raised about £120 towards the roof repair fund. The show was produced by Jo Phillips.

## April 1995

**Mount Edgecumbe Hospice** – The sum of £730 was sent to the Hospice following the annual Hospice Day in the village. Thanks were made to all who helped; not forgetting Bill Dawe and his beard!

**Port Isaac Chorale** – The choir enjoyed a successful performance at the Truro County Music Festival gaining distinction marks for their pieces under the direction of Janet Townsend. Congratulations also to Janet on winning the School Choir Class with the Wadebridge School

**The 2<sup>nd</sup> Annual General Meeting of St Endellion Economic Regeneration will be held on Thursday April 1<sup>st</sup> 2004 at 7.30pm, in the Village Hall, Port Isaac. Agenda and documents will be circulated prior to the meeting.**

## Friends of the Main AGM

**Wednesday April 28<sup>th</sup>  
Port Isaac Village Hall  
7.00pm**

*everyone welcome*

Choir against eight top school choirs. Congratulations also to Sue Flitter, a member of the Chorale, for her success at the Wadebridge Festival winning with distinction three of the four classes she took part in and winning the Chrissie Clements Bowl for the achieving the highest marks in the Ladies Classes.

**Quiz Night at the Lion** – Winners were the Dinosaurs from the Port Gaverne Hotel with The St Kewsters (from the St Kew Inn) coming

second and The McWaltons (Golden Lion) and The Humps (Camelford) coming joint third. £50 was raised and split between the Air Ambulance and the Christmas Lights Fund.

**Priory Centre, Bodmin** – A coffee morning in the Church Rooms to raised money for the mentally handicapped realised a staggering £713.24.

## Magical Managers 03/04

### Division One

1	RUSSIAN REVOLUTION	Charlie Guard	711pts
2	BOY RACERS	Ben Skinner	685pts
3	MOTS FLYERS	Tom Cleave	664pts
4	SLIPWAY SLUTS	Chris Lanyon	664pts
5	SPARKS UTD	Steve & Julie Hewett	656pts

### Division Two

1	CENTRAL SPORTS	Melwyn Roskilly	688pts
2	THE YOUNG ONES	Josh Grills	681pts
3	ANCHORAGE	James Durston	620pts
4	PROMOTION CHASERS	James McDonnell	616pts
5	COME ON YOU WHITES	Rachel Grills	614pts

### Division Three

2	HARTLAND RDALLSTARS	Bryan Nicholls	722pts
1	NO FORK INCH AUNTS	Gary Mac	697pts
2	WHATSSS UP	Neil Pooley	686pts
3	THE YOUNG GUNS	Daniel Grills	673pts
4	SOMETHING LIKE THAT	Phill Kent	665pts

*Up to March 19<sup>th</sup>*

**Players on form - Terry, Wright-Phillips, Owen**

*Paul & Kev*

## The Senior Coast & Country Senate

**T**he *Senior Coast & Country Senate*, a forum for the over-50s in the area stretching roughly from Rock to Boscastle and from Bodmin Moor to the sea, held its first meeting in Camelford in February. Following a brief introduction by David Short, Chairman of the senate's steering group and a few words from Tony Green of 'Help the Aged', David Jasper from Bruallen Nursery at St Teath spoke on 'Gardening for the Over-50s'.

Discussions after the presentations agreed that meetings of the Senate would be held on the last Wednesday of mostly alternate months. The next meeting will be on Wednesday April 28<sup>th</sup> at 2.00pm in the Camelford Hall in Clease Road, Camelford. The theme will be 'Public Transport in the Area' and a group of speakers will explain how Corlink demand-led services and the timetabled routes have fared during the twelve months since last year's reshaping of the services took place.

All over-50s are invited to attend. If you need transport to the meeting contact either Robin Armer on 01840 700721 or Robert Manders on 01208 880022.

# Letters to Trio



*'be funny but don't be unkind'*

## Dear Trio

I was very interested to read in the March issue the report 'Forty Years Young'. My mother, together with many of her friends including Kathleen Prout and Gladys Lewonski, were among the founder members of the Golden Circle. They greatly enjoyed the weekly meetings and the coach trips organised for many years by Mrs Hooper. Dr Sproull often accompanied these trips in the early days as unofficial medical adviser in case any of his former patients should be unwell during their holiday, which was much appreciated by everyone taking part.

However, another item, "I'm Free" by James Platt has caused me much heartache and I am sure also to Miss Saundry's niece and family if they have seen it. I presume this was intended to be a 'humorous' article. I think Mr Platt should have considered the feelings of relatives of the people he was lampooning and denigrating. To my knowledge, Mr Platt was never employed by the Delabole Co-operative Society in the Port Isaac branch. In fact he was probably a schoolboy in the 1950s and therefore has no first hand knowledge on which to base his article.

It is not only Miss Saundry and my father who have been ridiculed but also the assistants who, unlike Mr Platt, had not been pupils of Camelford

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## *'a ghost town'*

## Dear Trio

Following on from my letter to the December *Trio* detailing reasons for the loss of Cornish people from Port Isaac, I now wish to expand the discussion.

I am now 57 years of age. As a young child I started going down to the harbour and sitting with groups of retired and working fishermen and listening to the discussions. My grandfather, Anthony, was the Harbourmaster and also a fisherman and he was respected by locals and also visitors. My great grandfather also had identical roles but I did not know him. I spent countless hours mainly listening to all the local talk. It was mainly about fishing, the weather, local characters, local events, local stories and superstitions. Other locals passing by would stop for a chat. The odd visitor would sometimes take photographs of us. There were various meeting places in the village. A person walking by who was not a local was regarded as a stranger.

If I were to sit in the same spots these days a local person walking by would be a stranger. The vast majority of the houses have been sold to non-Port Isaac people. In the winter the bottom half of the village is a 'Ghost Town'.

Many people, including some locals, would say that this drastic change in 50 years is merely progress, a kind of evolution. It is my view that evolution is a slow process and what I have witnessed during my lifetime is the extinction of a local community, its customs, dialect and continuity.

One benefit of this change has been that a few people connected to the sale and refurbishment of houses have done very well financially. Similarly, the letting of cottages must provide an excellent return. However, adverts for these services appear in the *Trio* alongside desperate letters from young local people urgently seeking help for an 'affordable housing scheme' (*Ed: ?*).

*(Continued on page 11)*

Grammar School, as if that makes him a superior being to the very pleasant and helpful young ladies who worked in the shop.

I am sure with his journalistic ability he could have written a piece that was funny without being unkind and thoughtless.

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*'and what a rewarding experience cooking those dinners turned out to be!'*

## Dear Trio

A big thank you to Liz & Jeremy, Mike & Nicki, Roy & Elaine and Richard & Janet who welcomed me and Kim into their homes and their kitchens. A big thank you also to all their guests.

You all made offering our services in the Village Hall Grand Auction a very rewarding experience. Thanks everyone. And to whom it may concern, remember charades?!

### **A new venture may soon be starting up**

Travel in style around Wadebridge and surrounding council estates in a state-of-the-art Winnebago.

More details to follow – possibly after the next drunken dinner party!

Two animal rights defenders were protesting the cruelty of sending pigs to a slaughterhouse in Bonn, Germany. Suddenly, all two thousand pigs broke loose and escaped through a broken fence, stampeding madly. The two helpless protesters were trampled to death.

### **HAVE YOUR SAY!**

Letters to *Trio* should be sent to The Editor,  
3 Trewetha Lane, Port Isaac Cornwall PL29 3RN  
Email: [deesam@btopenworld.com](mailto:deesam@btopenworld.com)

# News from the Carn Awn Singers



For the first concert of the new season the Singers were invited to Stoke Climsland Chapel where they received a warm welcome. The evening was a great success and the very appreciative audience really enjoyed the concert.

We have been invited to Roche Chapel on May 9<sup>th</sup> and the concert will start at 2.15pm. Several other concerts are now being planned including the annual concert in St Peter's Church, Port Isaac on July 21<sup>st</sup>. More details soon.

Should you require further information or are arranging a concert and would like the Carn Awn Singers to take part, please contact Barbara Richards on 01208 880575.

*(Continued from page 10)*

Any person genuinely interested in Port Isaac and its history cannot fail to be moved by such letters.

I should add that I do not personally blame settlers, second homeowners or locals for the present dire state of affairs. Neither do I blame tradesmen for making a good living refurbishing cottages. I blame the system that has allowed the village to die. Surely it was not beyond the intelligence of the government to have prevented this calamity?

It has been said to me that the problems affecting Port Isaac are the same everywhere. Well, with respect, that is not the case. The prices of property in Port Isaac are very high on the national league table but the local wages are correspondingly at the lower end. So clearly that does not make Port Isaac an average case. Also, on the percentage of holiday homes locally, Port Isaac is either at the top or very near the top. So again, the argument that Port Isaac is the same as anywhere else is not the case.

I am not against change. I am against communities being devastated. Furthermore, I recognise that there is a new community spirit in Port Isaac. To prove my point, I actually said so on stage at the Village Hall a couple of years ago at a charity concert.

I am not the only person concerned about the loss of Cornish villages. Andrew George, the MP for St Ives has described the ownership of second homes in some parts of Cornwall as an 'obscurity'. He has also described the attempts at affordable housing as 'herding the Cornish into reservations'.

Robin Penna of Port Isaac said in the *Western Morning News*, 'Second homes are devastating small fishing villages and coastal towns. It's draining the life out of Cornwall. We have got all these homes that are just laying empty for most of the year. It really is a major problem'. The *Western Morning News* has devoted pages to the problem. However, there is remarkably little debate in the *Trio* on such issues (*Ed: We print what we get*).

At the end of my previous letter, Dee said, 'Mr Provis chose to leave Port Isaac'. It is obvious that Dee cannot know too much about Port Isaac history or the state of the fishing industry in the late 50s and early 60s. I do not criticise her for that but I do think it unfortunate that she made that remark. The truth is that I had no choice in the matter. Hundreds of Port Isaac youngsters have been in similar positions to me. There is much more I could say on this subject but not in this letter.

Recently in Port Isaac, a settler said to me, 'You don't like Port Isaac because you decided to leave it' - no comment.

I was pleased that Lil Thomas wrote to the *Trio*. Any amusing remarks I made in my previous letter were for entertainment purposes only - please believe me. I was particularly interested in Lil's remarks about her own family history in Port Isaac and the Cornish hospitality she received. As a youngster I walked up and down Rose Hill thousands of times and I knew Sue and Bill Brown well. I remember Lil and her family staying at the Brown's residence. That house always seemed so full of life and good humour. When I walk by it now it is almost always locked up and empty. It really is a sad sight. What does Lil think when she walks by it? How does Lil think her family would fare if they were sent to Port Isaac today?

In my previous letter I complained about the changing of Cornish place names. Following the publication of that *Trio* a radio station phoned me and

asked me to do an interview for a programme they were doing on this very subject. In spite of comments to the contrary you may have seen in this magazine (*Ed: thanks for the compliment but actually, it's a village newsletter*) this is a serious subject. Enough of our Cornish heritage has been lost; I say enough is enough.

Having conjured up the name 'settler' you may be interested to know my own views of settlers. Surprisingly, I have always had excellent relationships with settlers of all varieties. From the time I accompanied my grandfather on fishing trips with visitors and also with Tommy Tabb on the Ben-my-cree, the fishing trips on my father's boat up to recent times, never a cross word. I am also aware of the kind settlers who helped Mark and the Hazeldene family who were so good to my father. So, I am sorry folks, many of you who do not know me misread my previous letter.

The Cornish do have a sense of humour. The village was full of characters many years ago and all locals were known to one another, both good and bad. The situation now of course is completely different with people descending on Port Isaac from all over the country. My background is much better known that the history of these people. Perhaps it is better that way.

**Geoff Provis , Launceston  
(signed a concerned Port Isaac  
ratepayer)**

*Settler Ed: Well, that told me didn't it!*

Instructions on a bottle of children's cough mixture:  
**'Do not drive a car or operate machinery after taking this medication'.  
(we could do a lot to reduce accidents if we could just get those 5year olds out of our cars and off the forklifts!)**

The following report is not based on approved minutes signed by the Parish Council.

# Parish Council news

## IN MEMORIAM

Before the meeting commenced the Council observed a minute's silence in memory of Dr Barron in respect for his past service to the Parish Council.

## FIREWORKS

The Council were unanimous in their agreement to donate £100 to the Fireworks Committee.

## AFFORDABLE HOUSING/SPORTS FACILITY

Continuing the Council's commitment to this project, in conjunction with Port Isaac School, members of the Parish Council have visited several local sports facilities in the area to assess their building, development and ongoing use in order to have a more informed position when it comes to our own project.

## FOOTPATHS

The Footpath Committee reported that the Footpaths Survey was near completion and copies of these surveys will be sent to Cornwall County Council. On some paths sites were identified where way-markers would assist walkers to follow the correct route - a detailed list of these will be drawn up for the next Parish Council meeting.

The Footpath trimming schedule for 2004 was approved and advertisements requesting tenders for this work will be placed in the Cornish Guardian and on Parish Notice Boards.

## ANNUAL PARISH MEETING

It was proposed that the Annual Parish Meeting would be held on Thursday, 22<sup>nd</sup> April, at which County Councillor Helen Richards, District Councillor Bill Dawe, PC Malcolm Taylor, Chris Bolton 'Friends of the Main', a representative of Cornwall County Highways and a Fire Safety Officer should be invited to speak.

## NEXT MEETING

This has been arranged for Tuesday, 13<sup>th</sup> April in the Church Rooms, Port Isaac.

## PLANNING APPLICATIONS AND NOTICES

**Application 2004/00380** - Conversion of two redundant barns into holiday cottages. Full Planning. Delegation Possible. Lower Bodannon, Trewetha. Mr & Mrs Barriball. **The Parish Council is in support of this application.**

**Application 2004/00375** - Erection of single storey extension. Full Planning. Delegation possible. 1 Mayfield Drive, Port Isaac, Mr & Mrs Hamilton. **The Parish Council is in support of this application.**

**Application 2004/00282** - Demolition of existing hotel and construction of 13 family houses, restaurant and associated car parking. Full Planning. Delegation Possible. The Castle Rock Hotel, Port Isaac, Arrow Development. **The Parish Council is not in support of this application on the grounds of: loss of hotel accommodation, over development of the site, lack of car parking facilities and the proposed restaurant being outside of the building line.**

**Application 2004/00306** - Formation of two first floor dormer windows. Full Planning. Delegation possible. 2 Tintagel Terrace, Port Isaac, Mr & Mrs Bushell. **The Parish Council is in support of this application.**

**Application 2004/00096** - Erection of a tractor shed. Full Planning. Delegation Possible. The Mill, Port Isaac, Mrs DM Watson. **The Parish Council is in support of this application.**

**Application 2004/00277** - Insertion of 3 no windows at first floor level. Full Planning. Delegation possible. 88 Fore Street, Port Isaac, Mr M Crawley. **The Parish Council felt that there was not enough information as to why so many windows were needed, and also that the proposed round window would be out of place.**

## Approvals & Refusals

**Application No. 2003/02539** - Notice of site meeting. Full Planning.  
& **Application No. 2003/02540** - Notice of site meeting. Listed Building. Mr S Gotch, Halwyn House, Roscarrock Hill, Port Isaac. To be held on Thursday 11<sup>th</sup> March at 9.30am.

*Robin Elgar, Parish Councillor*

**The majority of the following report was omitted from the last *Trio* due to lack of space. We have been asked to print the full and unabridged version. It would be useful to have some feedback from you, the reader, as to whether you like *Trio* to include reports containing so much information.**

## NCDC LOCAL DEVELOPMENT FRAMEWORK

Malcolm Lee reported on North Cornwall Local Development Framework. The Local Development Framework (LDF) report contains 72 pages, with a 24 page questionnaire, covering a total of 87 questions, for completion. In most cases the report gives suggested policy options and your answer specifies which you prefer. There is also space for written comments. You can complete as many or as few questions as you want. Anyone can complete a questionnaire, and responses may also be made by letter, fax or e-mail. They must be submitted by next Monday (16th). The report and questionnaire are available at Wadebridge Library, and on NCDC's website.

The principle thrust of local development is envisaged to be in the main towns, so much of the questionnaire is of limited relevance to this parish.

*(Continued on page 13)*

Need a pasty or a pot, building supplies or a brickie, a solicitor or an MOT;  
want to go out for a meal, get a takeaway or book a taxi?  
You'll find everything and everyone you need in the *Trio* Directory



If you want to report Footpath Problems in St Endellion Parish, please contact Robin Penna, 9 Dolphin Street, Port Isaac PL29 3RJ tel: 01208 880292. robin.penna@btinternet.co

Someone who thinks logically is a nice contrast to the real world!



February sales climbed back up to £399.63 after a very quiet January. Thanks to the St Mabyn Inn Quiz team for their kind donation of £16.

The shop is now almost overflowing with all sorts of goods and we ask that only items in good condition are brought in as there is really no room for anything else. So please do not bring unsaleable articles that are torn, dirty or broken as they will only end up in the dustbin. Once again we ask that bags are not left outside the shop on the step as this causes a hazard to pedestrians.

Tickets for the raffle are selling well and there are some really nice 'goodies' as prizes. The draw will take place on Friday April 2<sup>nd</sup> at 11.00am so come along and get your tickets asap.

Normal opening times are posted on the door but are subject to the availability of our volunteers.

(Continued from page 12)

Below are highlighted some of the rural issues which will impact here.

**Aims and Strategy** - The current strategy is for most development to be in towns, with that outside towns directed to 'main villages', and in 'minor villages' only modest housing development, or developments which support the rural economy would be acceptable. In this parish, Port Isaac is designated as a main village, as it has shops, school, public transport and community facilities, and Trelights and Port Gaverne are minor villages, as they have at least one community facility (a pub). Those groups of dwellings with no facilities are regarded as hamlets or simply countryside.

**Housing** - Most of this section relates to development in towns. In this parish, the principle housing aspect is affordable housing. There are five suggested options all of which could be adopted - H3 covers the provision of an element of affordable housing on all allocated sites in towns. H4 covers similar provision on non-allocated sites. H5 suggests getting contributions from developers to provide affordable housing on a different site, where it is not possible to put it within the proposed development. H7 requires all new developments to include a mix of housing according to local needs. Of direct relevance to St Endellion is option H6.

*H6: Consideration should be given to allowing the provision of allocated sites solely for affordable housing on the edges of towns and designated villages in North Cornwall.*

**Local Economy** - The section on developing and sustaining the rural economy is important. There are three suggested options:-

*LE2: Small-scale workshops should be allowed in principle within, or on the edge of villages.*

*LE3: Priority should be given to employment use when dealing with proposals to convert existing rural buildings.*

*LE4: Proposals for genuine farm diversifications should be supported.*

**Hotel Conversions** - Current Government guidance recognises the economic importance of hotels and how their conversion to other uses can weaken an area's ability to retain its status as a tourism destination.

**Services and Facilities:** There are some interesting statistics showing that, over the 10 years 1992-2001, North Cornwall villages have lost a quarter of their Post Offices, and a third of their general stores. Three of the four village banks in the district have also closed. Village shops are an important item, and are covered in proposals SF4 and SF5:-

*SF4: Development proposals that would lead to the loss of a viable village shop should not be allowed where the level of easily accessible convenience shopping services to the community would be significantly harmed.*

*SF5: Proposals for new village shop should be supported where the scale of the facility is related to the needs of the area.*

**Renewable Energy & Energy Conservation:** RE1 proposes a general renewable energy policy for the district, and RE2 proposes the development of design guidance to promote greater energy conservation in the built environment.

**Environment:** ENV1 ensures there are adequate policies in the LDF to protect the natural environment, and ENV3 to protect the historic built environment. ENV4 suggests a programme to draw up Conservation Area statements, giving supplementary planning guidance, for the 11 Conservation Areas here which still do not have them (*including Port Isaac, which only has design guidelines. We will clearly need to be actively involved in the development of our statement.*)

**Transport & Accessibility:** Much of the section on transport is more relevant to towns, or on parking provisions for larger scale developments. Option TRA3 is to ensure the LDF protects and enhances existing public transport routes, and to create new ones wherever possible.

**Rural Areas:** Development in rural areas is covered in question RA4, where it asks what type of development in principle should be permitted within or on the edge of villages. The option for 'employment related' development is given. Whether we support the role of a 'Parish Plan' is in question RA5.

# Not the Atkins Diet! by James Platt

An investigation carried out by the BBC concluded that the high protein Atkins diet, famous to some, notorious to others, results in weight loss owing to the appetite curbing properties of protein. Carbohydrates are anathema to Atkins. Those of us who grew up on meals in which carbohydrate tended to overwhelm anything that remotely resembled protein may be forgiven for being Atkins cynics. Our imperative was to eat whatever was available on the oft-repeated admonition that "you never know where your next meal is coming from!"

Almost everyone ate their meals at home in a family gathering – restaurants other than outlets that dispensed chips in cones fashioned from twirls of newspaper were essentially unknown. Downtown Port Isaac boasted two chip shops; Mrs Keat's in lower Fore Street where the chips were firm and dry, and Gran Spry's in Middle Street, where the chips were soft and soggy. Each had its own host of admirers. The chips came from potatoes, the good tuber that made the centrepiece of the majority of meals.

The potato was the basis of the pasty, chopped up in combination with some onion, rather less beef and a scattering of turnip pieces (turnip in a pasty was never to my taste). On the strength of the pasty, potato needed no greater recommendation. Pasties were consumed in most households at least once a week.

Similar ingredients went into "tetty and turnip pie", made in a deep dish under a pastry crust prevented from sagging by a centralized hollow implement in which the gravy had the habit of collecting. Another version of the said ingredients, minus turnip and augmented by some slivers of bacon when it was available, was "tetty uddle", rendered to a watery pulp in a frying pan, eaten with a spoon, and mopped up with a chunk of Mrs Sherratt's new bread.

Yet another variation on the theme was cottage pie. The Sunday joint traditionally lasted for three days, roast on Sunday, cold meat with boiled potatoes on Monday, and laboriously minced up as an ingredient of either cottage pie or

so-called "rissoles" on Tuesday. Rissoles, in which the ground-up remnants of the joint were blended with more or less whatever else came to hand, were sausage substitutes, shaped and fried crisply brown. Original sausages were so difficult to come by that they were worth their weight in gold. The first task of those who went on the Sunday school outing to Plymouth was to traipse around in search of half a pound of sausages. Once located, such a prize was snapped up with alacrity, as indeed was the glory of a hog's pudding.

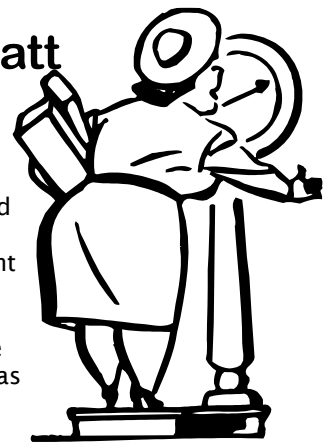
In the not infrequent absence of meat, potatoes appeared on the table au naturel, boiled, piled in a basin, and with the product of a dissolved Oxo cube ("a cow in a cube") poured over them for taste.

The Sunday joint was traditionally a cut of beef if available, but otherwise offal would do, cow offal making the appropriate alternative. Pork offal was normally reserved for making brawn, a chunky conglomeration derived from parts of a pig it was best not to think about, held together in a matrix of jelly. Home made brawn, a wonderful dish, usually lasted for much less time than it took to make. Surrounding the Sunday joint was a great array of potatoes, sometimes crisped by dripping, and sometimes only puffed brown around the edges in watery surrounds. I didn't like the latter at all, but was pushed to eat them by being told they were roasted "the Cornish way". Perhaps that was meant to appeal to my patriotism, although it didn't really matter as whatever went on the plate had to be eaten up on pain of seeing it turn up at each successive meal until it was finally swallowed to the last scrap. Accompanying vegetables were very much of the rooted variety - turnip, parsnip, and carrot. Greens consisted of cabbage, and peas, bullet-like even after being soaked overnight in the company of a big tablet of soda.

A principal offering of offal (or awful as some knew it) was heart. The problem with heart was that for every one that was palatable there were at least half a dozen that weren't. Most who ate heart, (or who were more likely forced to eat heart), were destined, when they had the power of choice, never to try it again. Liver was another familiar brand of offal to land on tables. Its chief associate was onion. It can be no coincidence that the words "liver" and "leather" are not unlike in sound. It seemed that no matter what was done with those globby slabs of dense tissue, the result was something that would have been of much greater benefit to the soles of shoes than to the lining of the digestive system. The most aptly named variety of offal was tripe. Tripe was a penance visited on unwilling palates. It's oleaginous, deathly white pieces, bristling with minute tentacles, slithered on plates while trailing stings of slime. The taste and texture of tripe defied attempts to chew and swallow it.

The prince of offal, kidney, turned up now and then as a rare ingredient in a steak and kidney pudding. The pudding's thick suet casing led to the more appropriate title of suet pudding for the dish. As often as not the role of kidney in suet pudding was similar to that of a silver three penny bit in a Christmas pudding, and about as easy to find. The advantage of the kidney was that you couldn't break a tooth on it. Suet puddings were cooked in a basin, enveloped in a muslin cloth. The contents of the pudding were gravy rich. When the pie was opened, the gravy sang, not very dainty, but fit for a king all the same.

Suet also provided the substance for the wonderfully formed dumplings that sat on the top of so many anonymous stews. Sticky on the outside and firm at the centre, dumplings were a chewy, stomach-filling dream. Loaf shaped and studded with raisins, dumpling mix turned into the legendary figgy duff, which made a perfect sweet/savoury accompaniment to pea soup, a concoction of lentils flavoured by a knuckle of ham. Although there was a lot more of knuckle than there was of ham, the piece was boiled until the meat fell from the bone, so not a shred was lost. Steamed puddings of solid suet mix made memorable treats when capped with treacle. The treacle soaked the summit of the pudding, and ran down its slopes like lava from a



*(Continued on page 15)*

# How to advertise in Trio

Every month over 600 copies of *Trio* are bought either by locals, second homeowners, visitors or people who just love Port Isaac. Why not advertise your business in the *Trio* Directory? Prices start at £2.10 for a single block and go up in blocks of £2.10, ie £4.20, £6.30, £8.40, £10.50, £12.60 etc etc.

To find out more contact Dee or Sam on 01208 880905/880862 or email: [deesam@btopenworld.com](mailto:deesam@btopenworld.com)

£2.10

*(Continued from page 14)*

volcano. Jam made an adequate alternative to treacle. Lemon curd didn't. Not for nothing was lemon curd known as "phlegm and turd".

The most noble of all the puddings was rice pudding, baked in a great enamel dish. It would have been unusual to see rice used in any other way. Sometimes rice was replaced by macaroni, the only form of pasta in regular use. The baking process caused the top of a rice pudding to go through the process of what chefs today refer to as "caramelisation", but we didn't know that then. We saw the top of the pudding as being a skin, the burning and mottling of which generated an ambrosial sweetness. Everyone wanted more than his or her fair share of the skin, and family members fought to gain possession of the empty dish, so as to scrape away and lick up every sweet fragment of skin left adhering to the rim. One of the most disparaging comments directed at anyone was the allegation that they "couldn't knock the skin off a rice pudding".

To add to the carbohydrate delights of meals there was always bread. In my view, the quality a freshly baked crusty white loaf or batch of splitters made by Sherratt's at their Stanley House bakery will never be equalled. We termed the fresh bread "new". Loaves were cut into thick slices using a big serrated edged bread knife. The crust crackled as the knife bit at it. New bread was spread with butter - when butter was available - and jam or treacle was added, unless there was cream, when lack of butter didn't matter.

Most homes made their own cream from the day's delivery of milk, rafts of bubbly golden cream scooped from the surface of the milk in the big enamel basin in which it was scalded.

Sandwiches were not commonplace, and weren't noted for their variety. Spreads came in little jars labelled as fish or meat paste, or "sandwich spread". The ingredients were anyone's guess. Lettuce and tomatoes were seasonal. Watercress could be picked up the valleys. Cucumbers were eaten with pepper and vinegar, and never included in sandwiches, in which respect they were the property of the gentry, and not for "the likes of we".

When new bread got older, fried slices, covered with the ubiquitous treacle (where would we have been without it) were popular at breakfast. Treacle also covered porridge. Fried bread alternated with bread and milk (sometimes known as "milky sue") for breakfast. Slices of bread cut into small squares and covered with boiling milk and a little sugar were the basis of bread and milk. The great virtue of the boiling milk was that it softened the crusts.

Crusts were never cut away from bread, even in making bread puddings for afters. Today such puddings are known as "bread and butter puddings", a sure sign that prosperity has dawned. But, with a handful of currants thrown in, I think that the bread puddings featuring Sherratt's bread were much more than the equal of those turned out by Mr Anthony Worrall-Thompson on "Ready, Steady, Cook" with such monotony. Toast was an evening treat in front of the fire. Slices of bread were mounted on a fork and held to the glowing coals to be crisped. All too often the hand holding the fork was toasted as equally as the bread.

Sherratt's didn't only make bread of course. They were famous for yeast and saffron cakes and buns, not to mention pasties. A Sherratt's pasty of the kind that might now be described as "traditional" although it was then the only kind we knew, had a highly distinctive taste. It was a lot smaller than those we got at home, and the pastry was flakier. Sherratt's also made jam

pasties. You took them home fresh from baking and cut them into two corners (there wasn't room for a middle) and the hot jam ran sweet and red on the plate. What a treat!

Generally, yeast or saffron buns were made at home in great batches. They matured in tins and were offered, to those who visited, as accompaniments to a cup of tea. Many buns didn't even age as well as the visitors who partook of them. Some could blunt teeth. You learned quickly in which home it was wise to accept a bun, and where it was not. For all that, even a hard yeast bun was preferable to "seed cake" laced with caraway seeds. Once tasted, forever avoided.

In the midst of this cornucopia, we didn't seem to eat an awful lot of fish. Mackerel were standard, either fried or marinated in malt vinegar with peppercorns and a couple of bay leaves, "borrowed" from Port Isaac's only bay tree, which grew in all its glory in the side garden of Miss Jinny Hills house on Front Hill (the last time I looked, the tree was still there!). Marinated mackerel was about as exotic as a dish ever could be! Herrings were plentiful in season, but for me they contained too many bones. You needed to chew a lot of bread to get a herring safely down. Its best part was the hard roe, what we called the "pea roe", fried and eaten with Sherratt's new bread. Shellfish were only for those who could afford them, and there weren't many of those.

However, winkles were collected by the bucket load when the tide went out, and then boiled up in a big saucepan. For reasons that I don't know, mussels, limpets and whelks were avoided. It took a little effort to extract the meat from a winkle, but soaked in vinegar with pepper they made a rewarding, if rubbery snack.

Not the Atkins Diet maybe, but who is complaining? Not me, and that's for sure.

# School holidays - let's make puddings!

With Easter holidays fast approaching, we know there are going to be more mouths to feed. Children on holiday from school, family and friends - always hungry -

descending upon us, so how about a good classical English pudding to round off the meal? The first is my husband's favourite, Queen of Puddings, whilst the second recipe is a good family favourite and especially suitable for the chocaholic! Both recipes can be made from store cupboard ingredients, which can be a relief on a Sunday morning or when the hoards arrive.

## Queen of Puddings

*serves 4*

$\frac{1}{2}$  litre/1 pint milk \* 50g/2oz caster sugar \* finely grated zest of one lemon \* 3 eggs  
75g/3oz breadcrumbs \* 50g/2oz jam \* knob of butter for greasing dish \* 50g/2oz caster sugar for meringue topping

**Method - Oven 170°C/325°F/Gas 3, then 220°C/425°F/Gas 7**

1. Boil the milk and stir in the sugar until dissolved.
2. Separate two of the eggs, reserving the white for the meringue topping.
3. Whisk the two egg yolks and remaining egg together and add to the milk whisking all the time so that you don't end up with scrambled egg!
4. Add the breadcrumbs to this mixture and pour into a well-buttered ovenproof dish.
5. Bake for about 30mins or until firm to the touch.
6. Cool a little and then spread the jam over the surface.
7. Beat the reserved egg whites until stiff and then fold in the sugar with a metal spoon.
8. Cover the pudding with the meringue, swirling the surface to make it look pretty.
9. Cook in a hot oven for about ten minutes or until golden.
10. Serve hot with cream.

## Chocolate and Cherry Pudding with Chocolate Sauce

*serves 4*

75h/3oz SR flour \* 2 level tbslp cocoa powder \* pinch salt \* 110g/4oz butter \* 110g/4oz caster sugar  
2 eggs \*  $\frac{1}{2}$  tsp vanilla essence \* 1 heaped tbslp tinned maraschino cherries, drained of their juice and chopped  
(alternatives to cherries could be chopped walnuts or crystallized ginger) \* 1-2 tbslp milk

*for the sauce*

110g/4oz soft brown sugar \* 2 level tbslp cocoa powder \* 275ml/ $\frac{1}{2}$  pint hot water

**Method - Oven 190°C/375°F/Gas 5**

1. Beat the butter and sugar together until light and fluffy.
2. Sift flour, cocoa and salt together and set aside.
3. Beat eggs and add the vanilla essence.
4. Gradually add the beaten eggs to the butter and sugar mixture, incorporating a little flour near the end if the mixture separates a little.
5. Fold in the rest of the flour and the cherries.
6. Soften the mixture slightly with the milk - it is difficult to give an exact quantity as the absorbency of flours differs, but you need to achieve a medium soft drop consistency.
7. Spoon the mixture into a well-buttered ovenproof dish and smooth the surface.
8. Make the sauce by combining the sugar and cocoa together in a mixing bowl.
9. Add the hot water and stir, making sure there are no lumps.
10. Pour this mixture over the pudding and bake for about 40 minutes until it is firm to the touch. The pudding mixture will rise to the top and the delicious sauce will be underneath.

EP

## How to cook a husband!

First of all you must catch him. Then put him in a preserving kettle of the finest porcelain. See that the linen in which you wrap him is nicely washed and mended with the required number of buttons and strings neatly sewn on. Tie him to the saucepan with a strong silk cord called comfort. Make a clear steady fire of love, neatness and cheerfulness. Set him as near to this as seems to agree with him. If he splutters and fizzes, do not be anxious - some husbands do this until they are quite done. Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper or any coconut. A little spice improves them but it must be used with judgement. You cannot fail to know when he is done.



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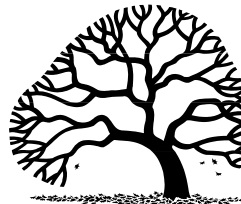
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**Saturday April 3<sup>rd</sup>**  
St Breward Church Deanery Youth  
Walk - 10.00am. All welcome

**Sunday April 4<sup>th</sup> - Palm Sunday**  
St Peter's Church, Port Isaac - Sung  
Eucharist with Palms and dramatised  
Passion Reading - 10.00am  
St Endellion Church - Sung Eucharist  
with Palms and dramatised Passion  
Reading - 11.00am

**April 4<sup>th</sup> - 11<sup>th</sup>**  
St Endellion Easter Festival - the  
Festival opens with Festival Evensong  
in St Endellion Church - 4.30pm

**Monday April 5<sup>th</sup>**  
PIGS on Tour - Perranporth Golf Club

**April 8<sup>th</sup> - Maundy Thursday**  
St Kew Church Eucharist of the Last  
Supper, Footwashing & Vigil- 8.00pm

**April 9<sup>th</sup> - Good Friday**  
St Peter's Church, Port Isaac - Family  
Service & by Hot Cross Buns - 12noon  
St Endellion Church - Meditation on  
the Cross - 12noon to 2.00pm

**April 10<sup>th</sup> - Holy Saturday**  
Port Isaac Gig Club 'Gig' in the Village  
Hall - 8.00pm

St Endellion Service of Light-10.00pm

**April 11<sup>th</sup> - Easter Sunday**  
St Peter's Church - Festival Sung  
Eucharist - 10.00am  
St Endellion Church - Festival Sung  
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**Monday April 12<sup>th</sup>**  
'In the Bag' recycling kerbside  
collection - put bags out by 7.00am

**Wednesday April 14<sup>th</sup>**  
St Peter's Church Easter Mini-Market  
in the Church Rooms - 10.30am

**Tuesday April 20<sup>th</sup>**  
St Peter's Church AGM in Church -  
7.00pm. All welcome

Whist Drive in St Endellion Church  
Hall - 7.30pm

**Wednesday April 21<sup>st</sup>**  
Village Hall AGM in the Hall - 7.30pm

United Benefice Healing Eucharist at  
St Endellion Church - 7.30pm

**Thursday April 22<sup>nd</sup>**  
St Endellion Church Annual Meeting  
in the Church - 7.30pm

**Monday April 26<sup>th</sup>**  
'In the Bag' recycling kerbside  
collection - put bags out by 7.00am

**Wednesday April 28<sup>th</sup>**  
Friends of the Main AGM in Port Isaac  
Village Hall - 7.00pm. Everyone  
welcome

**Saturday May 1<sup>st</sup>**  
Feast Day Eucharist with the Rt Revd  
Royden Screech, Bishop of  
St Germans in St Endellion Church -  
11.30am

# what's on

**Sunday May 2<sup>nd</sup>**  
Sung Eucharist with Rt Revd Royden  
Screech, Bishop of St Germans in St  
Peter's Church, Port Isaac -  
11.00am

**Wednesday May 5<sup>th</sup>**  
Healing Eucharist with Revd Peggy  
Rowett in St Endellion Church -  
7.30pm

**Thursday May 6<sup>th</sup>**  
STEER Forum Meeting in the Village  
Hall - 7.30pm

**Monday May 10<sup>th</sup>**  
Health, Hair & Beauty Show at the  
Village Hall

**Tuesday May 18<sup>th</sup>**  
Whist Drive in St Endellion Church  
Hall - 7.30pm

**May 28<sup>th</sup> - 31<sup>st</sup>**  
Port Isaac Music Festival

**Thursday June 3<sup>rd</sup>**  
STEER Forum Meeting in the Village  
Hall - 7.30pm

**Tuesday June 15<sup>th</sup>**  
Whist Drive in St Endellion Church  
Hall - 7.30pm

**Sunday June 20<sup>th</sup>**  
RNLI Annual Lifeboat Service on the  
Platt - 12.30pm

**Saturday July 3<sup>rd</sup>**  
Port Isaac Gig Club Day at Port  
Gaverne

**Tuesday July 20<sup>th</sup>**  
Whist Drive in St Endellion Church  
Hall - 7.30pm

**Wednesday July 28<sup>th</sup>**  
St Peter's Church Easter Mini-Market  
in the Church Rooms - 10.30am

**July 27<sup>th</sup> - August 6<sup>th</sup>**  
St Endellion Summer Festival

**Saturday August 14<sup>th</sup>**  
Port Isaac Gig Club 'Gig' in Village Hall

**Sunday August 15<sup>th</sup>**  
Lifeboat Funday

**Tuesday August 17<sup>th</sup>**  
Whist Drive in St Endellion Church  
Hall - 7.30pm

**Sunday September 5<sup>th</sup>**  
St Peter's Church Harvest Festival,  
Supper and Sale, with the  
Fishermen's Friends - 6.00pm

**Friday October 1<sup>st</sup>**  
RNLI Harvest Festival & Auction at the  
Port Gaverne Hotel

**Saturday November 13<sup>th</sup>**  
St Peter's Church Christmas Mini-  
Market and Lunch in the Church  
Rooms - 10.30am

**Tuesday November 16<sup>th</sup>**  
Whist Drive in St Endellion Church  
Hall - 7.30pm

**Saturday November 20<sup>th</sup>**  
*Port Isaac RNLI Christmas Market in  
the Village Hall*

**Sunday December 19<sup>th</sup>**  
United Benefice Carol Service with  
mulled wine and mince pies in St  
Peter's Church - 6.00pm

## REGULAR EVENTS

**Port Isaac Playgroup** - every Tuesday and Thursday (not during school holidays) from 10.00am to 12 noon in the Village Hall. Contact Emily Brown on 01208 880707

**Yoga** - Mondays during term-time in the Village Hall from 10.30am-12noon Thursdays during term-time in the School Hall from 7.30pm-9.00pm Contact Tracey Greenhalgh on 01208 880215 or Adult Education on 01840 213511

**Local History Group** - The first Friday in the month in Port Isaac Village Hall. Contact George Steer on 01208 880754

**Port Isaac Chorale** - Every Tuesday from 7.30pm-9.30pm in Port Isaac Village Hall. Contact Janet Townsend on 01208 880505

**Carn Awn Singers** - Every Monday at 8.00pm in Trelights Chapel. Contact Joan Murray on 01208 880548

**Golden Circle** - The second Thursday in the month from October to April from 2.30pm - 4.00pm in Port Isaac Village Hall. Contact Penny Manders on 01208 880022

**Learning Together** - Every Monday during term time from 1.30pm - 3.15pm in Port Isaac Primary School. 3 and 4 year olds to come along with an adult

### CHURCH SERVICES

**St Peter's Church, Port Isaac** - Sunday - Sung Eucharist at 10.00am. Every third Sunday - Said Eucharist at 9.30am, Family Service at 10.15am. Every Wednesday - Said Eucharist at 10.00am

**St Endellion Church** - Every Sunday at 11.00am

**Trelights Methodist Church** - Sunday Service at 6.00pm.



Want to find out what's happening in the Village?  
Read your *Trio* and look on the *Trio* Diary page.  
Remember to make sure that your event is included here!