

For Broadstairs by Broadstairs

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THE Broadie

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It's nearly October and the Brigadier isn't happy as he hasn't yet lit the old wood burner. Apparently he's not intending to buy in any logs this year, instead he'll just be burning a summers supply of Pizza and Fast food leaflets that have been endlessly pushed through the door. Not that he is allowed anywhere near it with a match, the last time he was let near anything the least bit flammable, Pudding Lane went up in flames.

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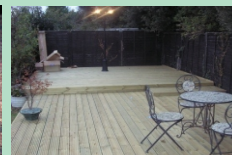
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Your letters

Caps off to you lads!

Dear Broadie, I've found many things while digging down at Culmer's allotment including, old tools, parts of bottles and a number of various sized bits of clay pipes. But with the WW1 commemorations in full flow, it seemed somehow touching that I should stumble across this cap badge from the Royal Sussex Regiment completely by chance. I almost didn't pick it up! From doing a little bit of research I have found out that it is a cap badge and it dates back to the period of WW1. I also found out that it was an officer's badge due to the metal that it is made from. Now how it got there and what it is doing there is a mystery. I wonder if anyone can shine a light on this subject. I know that the Holy Trinity Church in Broadstairs has a memorial to the fallen out side and it makes me wonder if it belonged to one of those chaps. It conjure up an image in my mind of a young man popping down the allotment to say hello or goodbye to his father and the badge falling off into the mud and the trouble he would be in for that. The other interesting story that I have been told was that during WW1, Culmer's allotment was used as a military camp. Now how true this is, I don't know. It would be really great if someone could add to this story and try and make a little more sense of this connection to the past.

James Norman
Broadstairs

Alf Beechings Books

Dear Sir/madam
Thank you so much for informing me of the publication of the books by local historian Alf Beeching. I've often wondered who all those brave souls were on the World War One war memorials in Broadstairs. I've now been able to have a small part of their story filled in for me with the help of Alf and his Books.

Regards

Mel
Broadstairs

Thanks Mel, We'd also like to bring your attention to Alf's third book entitled 'Letters from the Front', which is, as you might expect, transcripts of letters written by local combatants on the front line during WW1 to family and loved ones back home and equally as moving as his first two books. (available at Victory News, 4 Nelson Place)



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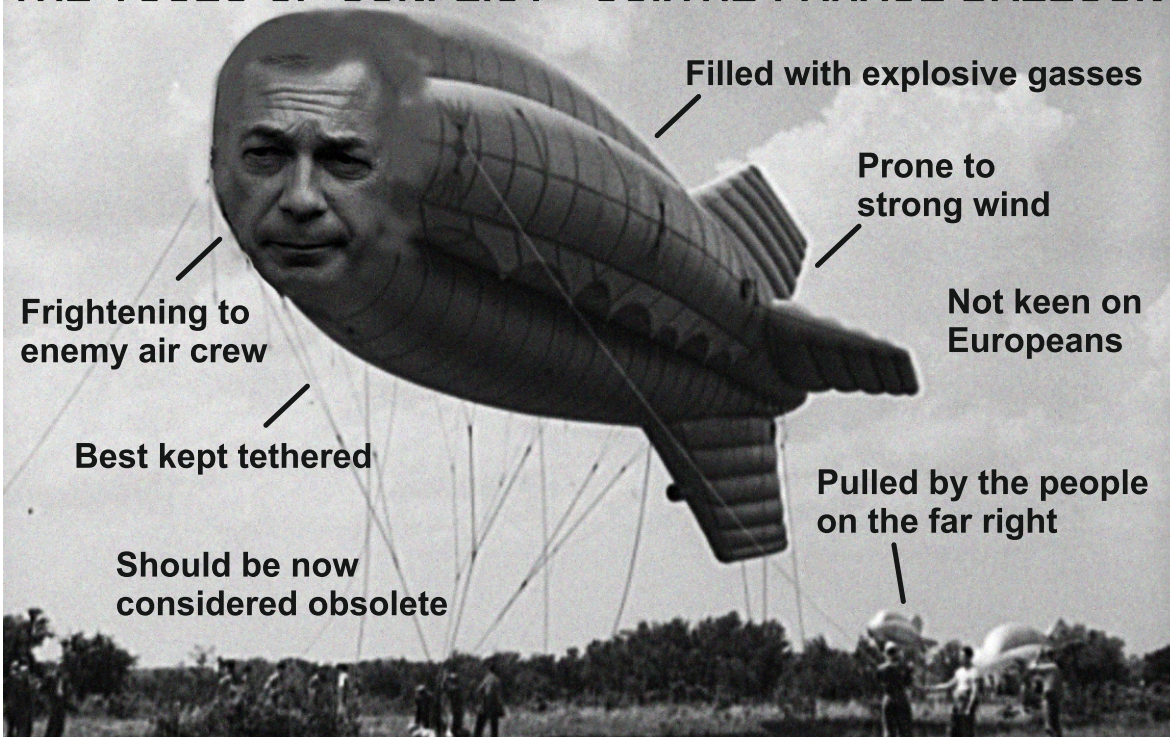
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For those of you that haven't seen his gurning face on the news. Mr Farage is standing for Parliament at the next election in the Thanet South seat.

What can we expect? Oh, I'd say, just about every politician large and small of all political affiliations will be heading towards Thanet early next year to kiss babies, shake hands and generally make promises none of them will keep. There'll be arguments, gaffs, and the odd bit off custard pie throwing. Maybe a punch up or two and I'm sure we haven't heard the last of the sort of casual racism that easily trips from the tongue from some of the not so bright members of the UKIP fraternity.

I'm sure by election time next year we'll all be hoping they all trot off back to Westminster and leave us alone.

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Retort house back on the agenda

Broadstairs and St Peters Town Council have recently admitted that they are looking into the possibility of siting the new community centre at Retort House in the Albion Street Car Park. This comes after TDC placed the building on the Asset Disposal list back in July. The proposed community centre planned for Pierremont Park caused widespread disagreement over its placement and whether or not the town could afford the five hundred thousand pound loan that was taken out in 2011.

On the rails till 2018

South Eastern Trains have been re-awarded the contract to run south east services until 2018. This comes months after commuters slated the company as the worst performing rail service in the country.

Going south for winter

Canon David Roper of Holy Trinity Church Broadstairs has decided that the South East corner of England is just not, well, Southerly enough, He's packing his bags and along with his wife Chris they're off to pastures new in the Falkland Isles where he'll become Rector at Christchurch Cathedral. Chris is hoping to work as a nurse. David has some knowledge of the South Atlantic islands as he was stationed there in 1987 whilst serving in the RAF. I'm sure we speak for many when we say good luck David and Chris; you'll both be missed.

His final service at Holy Trinity is on November 2nd.

Now the fairies can see again

Broadstairs Town Council has been rooting through its old 'Quality Street' tin of Christmas fairy lights, after finally finding the one with the dodgy connection that blew just as the Turkey was coming out of the oven back in 1994, they've hung them for all to see along Broadstairs seafront; and very nice they look too. Whilst it's not quite the Blackpool illuminations it does brighten up what has been a rather dark and cheerless cliff-top walk. Well done to all those concerned.

Film On the Beach


Fiona Crawford of 'Helter Skelter' has once again floated the possibility of organising another 'Film-On-The-Beach' for 2015. Whether the money can be raised for such a event we'll have to wait and see - but, apparently front runners for the film to be shown are 'Star Wars', 'Pirates of the Caribbean' or perhaps even 'Jaws'. However, due to the financial constraints of having to pay the viewing royalties for a film, The Broadie would like to suggest that we attempt to shoot our own version of Star Wars using local actors, readily available locations and costumes fashioned from all manner of household items.

We're just about to get started hammering the old tin dustbin into shape to make a R2D2 costume and we'll be interviewing some of the hairier members of the Bearded Gentlemen's Swimming Club as we need at least one 'Wookiee'.

Loos

The Chamber of Commerce working with the town council has managed to get facilities such as the toilets and lift open until 5th October. This is in recognition that in recent years we have seen the 'Season' extended into October with the help of events such as Broadstairs Food Festival.

Toilets which are open all year round can be found at 'Crofts Place' and at Broadstairs Harbour.



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Cpl Vivienne Hesse

This article appeared in issue 9 in 2009 but because of the poignancy of this year being the centenary of the start of WWI we thought it was worth reproducing

In Assisi in Italy there are 945 Commonwealth war graves from WW2 and because of them being so far from home the local people have adopted graves to tend and keep the memories of individuals going. This is a practice encouraged by the Commonwealth War Graves

Commission. Following this example the Church of St Peters in Broadstairs encourages local individuals/organisations to adopt and tend a war grave in St Peters churchyard. There are 37 WW1 war graves plus two unidentified seamen, 14 WW2 and five civilian war graves.

Local resident Lynda Mahoney is one of the people who took up the challenge and has adopted the grave of John Vivienne Hesse.

John was born in Broadstairs on 2nd April 1895, the eldest son of John and Emma Hesse nee Coppins. His father John was killed whilst serving in the Boer War on Christmas Day 1901. Young John was only six with a younger brother Robert and sister Cecelia. They lived at 7 Leslie Cottages, Union Square, Harbour Street. Robert died when he was 1, two months after his father's death.

John was a keen, skilled sportsman and played for the local football team. He worked for Samuel Nash and son, butchers at 34-36 Albion Street before answering Kitchener's call and joining up in 1915. He travelled to France in August as a member of the 3rd Battalion Queen's Royal West Surrey Regiment only to return a month later having been injured during the battle of Loos.

He was promoted to Lance Corporal and returned to France before suffering wounds to his arm and knee at the Battle of the Somme in July 1916: again returning to England to recover.

After his final promotion Cpl Hesse was wounded twice more in 1917, although he fully recovered from his injuries in the May of that year and returned to the front. Three months later he was severely wounded by shrapnel in his back and stomach. During his recovery he contracted flu which developed into pneumonia. His mother received the telegram telling her of his poor condition in time to be with him when he died at the West Suffolk Hospital, Bury St Edmunds on November 21st 1918 - 10 days after peace was declared. He was 23.

'He was a popular comrade with a good sense of humour which he displayed in wartime concerts'.

John was buried at St Peters Church on Wednesday 27 November with full military honours.



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Kids Fishing Comp'



Broadstairs & St Peters Sea Angling Society recently held its annual children's boat fishing competition from Broadstairs harbour competing for the Jack Croom Trophy.

Weather conditions were good with light westerly winds and fifteen excited and expectant children set out in five fishing boats to see what could be caught in a safe manner with lots of encouragement and plenty of advice from the boat skippers and their helpers.

Unfortunately the fish weren't quite so obliging with dogfish and the odd smoothound comprising the total catch.

After 2 1/2 hours of fishing the contestants headed for home for the weigh-in and refreshments on the pier.

The winner of the competition was Antonio Ferrio fishing from "Little Red" with a total weight of 2.5 kg with Evie Thatcher coming second to take the Tangles Trophy, the John Nichols trophy for the greatest number of fish went to Harry Temple and the Peggy Marchant trophy for the heaviest fish was won by Isla Llewellyn.

Congratulations to all the contestants and a big thank you to the sponsors and the boat owners for providing their time, the boats and lots of advice.

If anyone would like more information on the fishing club please contact Steve Brenchley on sabins1999@aol.com

Silver Sunday

On Sunday 5 October Thanet Community Support Partnership will be calling on older people to join them at Trinity Resource Centre in Cliftonville for a variety of fun free activities and entertainment being held as part of Silver Sunday. The day marks an annual national celebration of the valuable role older people play in the community.

Since its launch Silver Sunday has gathered the support of celebrities including Joanna Lumley and Sir Terry Wogan. Joanna Lumley said "This is a special day for older people to get involved in community events and activities to bring back some of the traditional community spirit. It's also a small thank you for your contribution to society"

It's a great opportunity to get out of the house, try new things and meet new people. There will be lots on offer at Trinity, including taster sessions of line dancing, singing, art, circus skills, poetry workshops,

flower arranging, musical workshops, sewing, knitting, reflexology, fun with a pop-up photo booth and to send you off with a smile, a musical finale from Jo Jo's School of Dance. There'll also be an information room - 'What's on in Thanet' - to let everyone know of places to go, things to do and groups to join. There'll be free food and free transport for those who cannot otherwise get there (booking required).

To find out more about this event contact Louise or Frances at Thanet Community Support Partnership on 01843 597115



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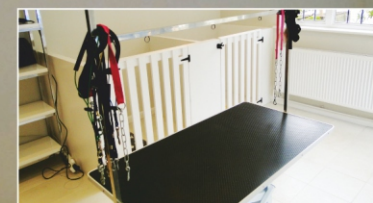
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Southern Water - "Persistent Criminality"

On 12th December OFWAT the water utility company governing body will decide what fines to impose on Southern Water for their repeated failings managing water quality and customer services. The fines imposed could reach as much as 176 Million. This would likely mean that each household would see a reduction in their bills of nearly ten percent.

Southern Water have long since argued that they are heavily investing in the area and that the discharges of sewerage to sea have been given the go ahead by the environment agency and have been unavoidable. It's almost as if Southern water believe this is an unusual event and is totally beyond their control or budget.

It's not the first time, and this is by far not a definitive list

2006 - fined £18,000 for discharging sewage into the Lymington River over a 33hour period. A spokesperson for the Environment agency said "We did everything we could but sewage can devastate a watercourse. This sewage was discharging for 33 hours. Had a Southern Water member of staff noticed and rectified this fault it would have prevented much of the damage."

2006 - Southern Water pleaded guilty to causing sewage to enter the River Grom nr Tunbridge Wells and for three counts of breaching its sewage discharge limits at Sevenoaks Magistrates Court. Described as a "catastrophic failure" the incident in the summer of 2006 had a major impact on river life - approximately 500 fish were killed. Fined £22,000 with £8900 costs

2007 - In May 2007, Southern Water was ordered to pay £10,000 in fines and legal costs after it let sewage seep into a stream after the failure of a pumping station at Gainsborough Drive, Beltinge, which polluted 550 yards of Bishopstone Glen - a short watercourse which flows through housing estates, woodland and then discharges into the sea. (source www.kentonline.co.uk)

2008 - Failing to supply clean water to 140,000 homes in Chatham. Fined £7500

2009 - A Sewage leak into Southampton water let 200 Litres per second of excrement pour into the Itchen Estuary over a 26 hour period. There had also been 35 other occurrences over a 12 month period. Fined £25,000

2011 - Southern Water fined £10,000 after pumping out sewage eight times the level that can kill fish. The Environment Agency prosecuted Southern Water for allowing sewage to leak into a tributary of the River Rother from its sewage treatment works at Tenterden. Southern Water admitted the offences and was fined £10,000. The firm also agreed to pay investigation costs of £7,295, plus £45,000 to the Environment Agency for clean-up costs

2011 - Fined £7200 after a spill in West Sussex. The judge summed up 'This pollution incident could have been prevented with effective maintenance of the pumping station'

2013 - Southern water fined for sewage spill at Foreness and for frequently failing to notify the environment agency that discharges had taken place. The company was described by England's top judge as having a "persistent record of criminality" after Southern water appealed against the fine.

Perhaps just a few more reasons why consideration should be given to renationalising

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DISCONNECTED

During September, residents of Broadstairs were set adrift without Mobile phone reception. Here follows a journal of how I survived a journey that would have broken lesser men..... Ian Caplis



Day 1: It's only when you lose something that you appreciate its value. Today I awoke as I would any other day and proceeded to polish off a spot of breakfast in the garden. Being a sunny day without a cloud in the sky, I felt blessed to be alive. After I had cleared away the remnants of the bread and assorted cheeses, I continued my day, as I would any other, by checking my phone to see what the diary held; it was then that the clouds started to form. In the top left corner were the words "No Service". The panic began to take hold. No longer was I connected to the world. I was isolated and alone, unable to speak to the people I love, unable to arrange plans for brunch, lunch and dinner with friends and most importantly, unable to confirm my afternoon appointment for a top up tan at the local salon. How could I show my face in the civilised world with my skin pigmentation at less than bronze? I know calamities befall many people at one point in their lives, but this was above and beyond the ordinary. It was my Waterloo, a struggle for my continued survival.

Day 2: Today I took control of my situation. I have crafted a crude phone unit from items I have scavenged. 2 plastic cups and a piece of string. Unfortunately the project was over ambitious as the string doesn't quite reach the 80 mile distance to the person I need to call. Supplies are running low with no chance of calling for a takeaway. I have regular shifts of sitting in the front garden looking for a passing delivery driver to flag down. One went past a while ago but failed to see me wave my arms in hope. I have started construction of a signal fire for next time. The despair has not taken hold of me yet but it is creeping in slowly from the back of my mind. My spirits were lifted an hour ago when a text came through saying I had a voice mail. They were crushed again when I could not call my voicemail box. Is help on its way or am I abandoned here, signless and without mobile broadband...

Day 3: My isolation from the world was disrupted when a passing seagull saw fit to land in the garden. At first our relationship was tentative, but we soon fell into a familiarity through gesticulating basic messages. Although it is Sunday today, I've decided to name him Friday to keep narrative cohesion. As a gift for my new friend and to alleviate the boredom of not being able to make a phone call, I decided to stage a show. I'm not sure where Friday came from, but I imagine he was delighted by my rendition of H.M.S Pinafore, or so I thought. After numerous costume changes and bellowing my heart and soul into the performance, I was disheartened when Friday did not clap as the improvised curtain came down, regardless of the physical impossibility of a bird clapping. Even a squawk or just a blessing with some of that lucky poo they bestow upon pedestrians would have meant the world to me. Alas, Friday was silent and motionless. Oh well, I try not to think ill of my new found feathered friend as opera is not to everyone's taste. In other news, my takeaway situation has resolved itself. Tonight's menu consists of seagull pie. I would love to share this gourmet bounty with Friday but he is nowhere to be found...

Day 4: *My isolation from the world of telecommunications is starting to take its toll. Darkness is encroaching upon my mind from all directions leading to a delirious stupor of my higher functions. I have begun to miss what many would deem nuisance calls. Oh if only my phone were to ring now and the voice at the other end ask if I had a spare few minutes to take a quick survey. I'd joyfully respond to the basic starting questions. I'd happily divulge the personal information they disguise in the middle when the momentum is flowing and elatedly ejaculate answers to the last and most intimate questions they save for the end. Even the mentally violated feeling from revealing my inner most*

*secrets to a complete stranger who swiftly hangs up the phone to prey upon another victim would be respite from my mobile melancholy. Have you been mis sold payment protection insurance? YES, YES and a thousand times yes you dear sweet irritating automated voice system, PPI would be the centre of my universe and all that is good in the world if only my phone would ring. It doesn't ring. In the distance I hear a seagull squawk and I'm drawn back to reality. I do miss Seagull Friday, we had such good times together. He was a true friend. *picks yesterday's meat out from teeth with sharpened bird bone and casually discards bone over should when done*

Day 5: *My salvation. As I looked at my phone this morning, in the top left corner were four magnificent bars of service, each of them glistening like a gold bar in the morning sunlight. I was saved. Although it has been a struggle, I have enjoyed my time disconnected from the world. I can now get on with the important things in life. Here, as a wondrous testament to my survival triumph, is the transcript of my first call: "Hello tanning salon. No Sir, we've told you before, the restraining order means you're not allowed within a 500 yards of here...yes I know the beds are bathing suit optional but that does not mean optional before you arrive regardless of whether you already have the goggles on"*

By Ian Caplis



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A SYMMETRICAL BAY IS A HAPPY BAY

The planning department at Thanet District Council is a much maligned establishment, wherein the avid researcher may discover that rare hidden gem of planning whimsy that was possibly missed by the local press when first floated on the sea of 'Possible Future Developments'. However, recently one of these applications has risen from the file marked 'Pie in the Sky' and reared its odd yet strangely attractive head. Discovered by a particularly smart, efficient, young and dashing planning officer, the idea was initially mentioned in passing to a local property developer, who, whilst originally laughing the development off, returned home with the plan rooting itself firmly in his subconscious and sprouting forth later the same week as a fully formed 'What a super idea'. Broadstairs Pier has long been an iconic landmark on the Kentish Coast, that world famous author Bruce Robinson described it thus

The jetty stuck out like a benevolent arm embracing half the beach and had been doing nothing different to that for half a thousand years. It was made of oak, tarred six inches deep, black as your hat with black gloss on the railings. By a process of gravity and nowhere else to go, everyone who visits Broadstairs will end up here, leaning over this balustrade and looking out to sea...

A Pretty accurate description of a piecemeal build that has weathered the storms of the prevailing North Sea for many a year. Loved by artists who have painted their own representations incessantly in every available artistic style from the Turneresque Landscape to the Pollock abstractism, adored by musicians with their infernal busking, used by fishermen for catching very little whilst becoming near completely inebriated in the Tartar Frigate, paraded by promenaders, and inhabited by the Broadstairs phenomenon that is the 'Death Bench', so loved by groups of people just 'Popping down the pier for a pint' What could be better than Broadstairs Pier?

Two Broadstairs Piers perhaps?

One feature that pops up time and again in studies of beauty is that the human race sees beauty in symmetry. The eyes are terribly happy when they don't need to process two distinctly different views and happy eyes make happy people. At present symmetry is a feature sorely lacking on Broadstairs seafront.

We spoke about the proposal to a leading architect John McGrew from the renowned firm 'Green & Camberwick' who have worked on many famous projects such as Liverpools 'Cilla' centre and Blackburns '4000 Hole' building as made famous by the John Lennon song.

"Oh, I think that it would be wonderful for the town, it'd really put Broadstairs on the map. Towns since early Victorian/Dickensian times have competed with piers and jetties, and what with

recent pier fires around the country, surely Broadstairs would be in a win win win situation. From what I read, the main draw for visitors coming to Broadstairs is its old world charm, I remember last time I was there I witnessed a group of young overseas visitors marvelling at a fellow with a bell shouting out the latest news for all to hear. I had to advise these students that because Broadstairs is just so quaint, the town does not as yet have any form of mobile telephony technology installed thereabouts, and people just have to make do".

There's advantages aplenty should a new pier be built on the main sands at Viking Bay, but firstly lets mention the placing for such a build.

The proposed site is situated on the outcrop below 'Preacher's Knoll' where at present the rocky and underused paddling pool sits, access would be from the slope at Louisa Bay which could quite likely be renamed Harbour Street, the existing Harbour Street would therefore become 'Old Harbour Street'. The new pier, being a mirror image of the old pier would also need some associated businesses to service the needs of visitors, the extremely good Louisa Bay Cafe would doubtless need to take on many more staff and the addition of a new pub perhaps situated below the Grand Mansions would also need to open its doors for customers who prefer their view of the sea to be more Northerly than Southerly.

The aforementioned advantages include added protection from varying wind direction and the recent increase in unpredictable weather patterns. The possibility of tug of war matches across the bay with teams of East-siders against teams of West-siders (along the same lines as the animosity that exists presently between the lower end of town - 'The Little-enders' and those from the top of town - 'the Big-enders'). The developer has also shown a keen interest in going the whole hog and actually fitting sluiced gates between the piers which would mean that Broadstairs need never

again suffer the, at present unavoidable and according to the Interweb thing 'Wholly irresponsible' problem of the tide being out on 'Water Gala' day, whilst gaining the superb facility of a safe beach for bathers and giving the ever present and hugely popular rich Londoners somewhere to moor their yachts.

'Whats not to like'

said Thomas Tripp of the Building firm 'Armitage & Featherby', who are said to be in the running should planning be accepted for such a proposal.

"The only problem we have so far envisaged is the disgruntlement that will come from local artists who will have to bin all their old paintings of the Harbour and start afresh, the build itself will be easy, it's not like we'll run out of sand"

Due to the possibility that not all residents of the town would see the Westside pier as a viable move I ventured out early one morning in August to gauge the opinion of the odd local.

"Why would they want to do a thing like that"

answered aged resident and ex chimney sweep Roger Varley.

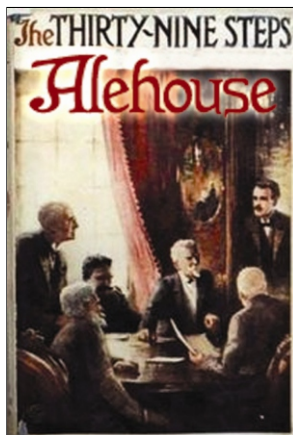
"I mean, I like Broadstairs Harbour, I've got a bench booked there when me' time comes, it's situated on the third row, twenty sixth along. Now I'll, have to specify which pier I want"

Peter Hazel a Postman and local pedant from St Peters wasn't so down beat,

"That sounds like a great plan, we'll be able to swim from one harbour arm to the other on a hot day, its a harbour arm you know not a pier".

We'll leave the last word to Mrs Margaret Ethel Tripp of Broadstairs who commented

"A new pier? And I suppose it will be built by immigrants and funded by robbing the pensions of the elderly, I blame Labour you know, it hasn't been the same since that nice Mr Atlee left"



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So, What's been 'appening since last we met?

Just as the last issue was going to press in late July, Broadstairs residents out for an early morning wander first witnessed the 'Hitchcockian' (is that a word) sight of a colony of seagulls that had stopped at the top of Viking Bay steps for a natter and a squawk.

Unfortunately but a few days later, and after some incidents on Viking and Louisa bay, anti-social behaviour reared its ugly little head again on Stone Bay with the vandalism and arson attack on numerous beach huts. Who was responsible? We don't know. However it does seem rather likely that it probably had something to do with a trouble-maker or two attending one of the large beach parties that went off on Viking and



Stone Bay over the summer months. (See article in this issue).

Folk Week went off pretty well, especially during the daylight hours, great music, good atmosphere and anti-social behaviour seemingly reduced from previous years. As always there were quite a few residents upset about the amount of litter on the streets, something that strangely didn't seem a problem at the concert marquee or up at the campsite. One small way in

which this could have been a much reduced problem was for bins or rubbish bags being provided in strategic locations. We know it worked because the ones we put out were all full in the morning. The Bearded

Gentlemen's Swimming Club met a few times over Folk Week and were joined this year by some aquatic Hobby Horses who certainly gained some attention when they cantered merrily across the beach. Shortly after Folk Week came Water Gala day, the weather held firm although the tide did not oblige and was out for most of the day. The organisers excelled themselves with the aerial displays going on in the skies above, especially with the Spitfire flypast (Thanks to Steve



Burton for the fab pic), and a good day was had by all. A few people were slightly disgruntled that the day hadn't been organised around better tides, but unfortunately due to time constraints and other events, organisers have very few options on when it can be held. Broadstairs lass Chetna Makan has been excelling in the BBC



programme 'The Great British Bake Off'.

The Brigadier announced recently *"I can assure you dear reader that her chocolate cake is absolutely scrumptious and if she doesn't win I will be banging the door at Paul Hollywoods house to demand a recount"*.

Praise indeed, although we did have to clean his chocolatey face off with a wet wipe once he'd dozed off for his afternoon nap





August bank holiday went off without too much drama, or many visitors - that was until a simple flicking of a switch set off a fire at the Seafarer fish and chip shop in Albion street. Most importantly no-one was hurt and the fire was dealt with superbly by the local fire brigade. We have been told that it will re-open again.

For a moment there it seemed that Broadstairs icon and 'Broadie' front page mascot might well 'up kilt' and leave Britain behind in the well supported call for independence. Well it was not to be. he's still here. Other notable

Scots that haven't walked 500 miles (see what we did there) include local musical maestro Graham Burns (as featured in the last issue) who after completing the London Marathon then went off and sang his way round the Great North Run. On discovering that the 'No' vote had won the day, Graham tweeted "Does that mean I can stay now?"

Well yes it does old chap, so long as you promise never to take up the bagpipes. For those of you not in the know, and for the few who have asked

The Scotsman was

recovered from the 854 ton barge "Highland Chief" lost off the Goodwin Sands in February 1869. And in answer to what an earth is that up his kilt.....It's a Thistle.

One final note on the summer in Broadstairs regards the lack of visitors this year compared to last with many businesses reporting takings down by as much as twenty five percent. Perhaps this was down to rather intermittent weather or maybe visitors staying away because of the environmental vandalism to the shoreline caused by Southern Water and their sewage spills off of Foreness point, who knows?

Even Folk Week definitely wasn't as busy this year. (Something that will surely be reversed next year during the 50th Anniversary

celebrations) Let's hope it was just a minor glitch and trade will once again pick up.

In the mean time It might be worth considering spending a few more percent in town over the winter period to help out some of the people who help put on some of the events that do happen over the summer months





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SWEET FANNY ADAMS

'Philpott', Our resident author of all things dark, macabre, or just downright horrible looks into the origins of 'Sweet FA'. It's not what you might think

Autumn is upon us and soon we shall be swapping the flip-flops and bikinis for mittens and balaclavas. All around us the season is changing. The fledglings have flown the nest; the leaves have turned a rustic brown and started to consider falling; and DFS have started their sale. Even the nudists at Botany Bay won't be able to stick it out much longer. The changing nature is for all to see, even Mrs Philpott commented that "the tits were heading south".....

As one grows older one heralds the arrival of Autumn with much foreboding, for it is a portent of the winter to come. And it's not just the changing weather that is gloomy; one can hardly read a newspaper or switch on the news without feeling despondent. Everywhere in the world there seems to be hardship and warfare; the Middle East, Eastern Europe, the Far East and Cliftonville. Yes all corners of our great empire seem despondent. Mrs Philpott has become so concerned about the plight of any foreign student staying in our town that she has formed a vigilance committee to deal with any potential depression they may suffer from, due to news in their home country.

Every night she patrols the West Cliff with Mrs Hawkins and Mrs Dailey. Vigilantly they keep a sharp eye out for any student who might be considering tossing themselves off. Should they encounter such, then they have been self-taught to take matters in hand, and work towards a swift outcome. Old Mrs Jenkins was going to join them, but at her age they were concerned that she might end up having a stroke. What a gem Mrs Philpott is, she always puts others before herself.

Between the changing seasons and my waterworks playing up, I haven't felt inspired to write an article for this month's periodical and even worse, with the nights getting darker it means that the ghoul of the editor has risen and is on the prowl. On Thursday night I received the inevitable call. "What's this editions article about?", he cackled between bouts of manic laughter. "Sweet F.A.", I replied. "Great" he shouted, "Sweet Fanny Adams". Hanging the phone up, I pondered then researched this familiar phrase.

Now I can offer little direct connection between this phrase and our fair town, except like many phrases its routes and origins come from the navy, whose ships have moored for many years in our ports; but I think as an everyday saying it's acceptable to lay down here its routes, with more than a nod of gratitude to the Wikipedia.....

Fanny Adams (30 April 1859 – 24 August 1867) was a young English girl who was murdered by Frederick Baker a solicitor's clerk in Alton, Hampshire. On Saturday, 24 August 1867, at about 1:30 pm, Fanny's mother, Harriet Adams, let the eight-year-old Fanny, her friend Minnie Warner (aged 8) and Fanny's sister Lizzie (aged 7) go up Tanhouse Lane towards Flood Meadow. In the lane they met Frederick Baker. Baker offered Minnie and Lizzie three halfpennies to go and spend and offered Fanny a halfpence to accompany him towards Shalden, a couple of miles north of Alton. She took the coin but refused to go. He carried her into a hop field, out of sight of the other girls.

At about 5 pm, Minnie and Lizzie returned home. Their neighbour, Mrs. Gardiner, asked them where Fanny was, and they told her what had happened. Mrs. Gardiner told Harriet, and they went up the lane, where they came upon Baker coming back. They questioned him and he said he had given the girls money for sweets, but that was all. His respectability meant the women let him go on his way.

At about 7 pm, Fanny was still missing, and neighbours went searching. They found Fanny's body in the hop field, horribly butchered. Her head and legs had been severed and her eyes removed. Her torso had been emptied and her organs scattered (it took several days for all her remains to be found). Her remains were taken to and put back together in a nearby doctor's surgery. Harriet ran to The Butts field where her husband, bricklayer George Adams, was playing Cricket. She told him what had happened, then she collapsed. George got his shotgun from home and set off to find the perpetrator, but neighbours stopped him.

That evening, police superintendent William Cheyney arrested Baker at his place of work: the offices of Solicitor William Clement in the High Street. He was led through an angry mob to the Police station. There was blood on his shirt and trousers, which he could not explain, but he protested his innocence. He was searched and found to have two small blood-stained knives on him. Witnesses put Baker in the area, returning to his office at about 3 pm, then going out again. Baker's workmate, fellow clerk Maurice Biddle, reported that, when drinking in the 'Swan' that evening, Baker had said he might leave town. When Biddle replied that he might have trouble getting another job, Baker said, chillingly with hindsight, "I could go as a butcher". On 26 August, the police found Baker's diary in his office. It contained a damning entry:

24th August, Saturday – killed a young girl. It was fine and hot.

On Tuesday, 27 August, Deputy County Coroner Robert Harfield held an inquest. Painter William Walker had found a stone with blood, long hair and flesh; police surgeon, Dr Louis Leslie had carried out a post mortem and concluded that death was by a blow to the head and that the stone was the murder weapon. Baker said nothing, except that he was innocent. The jury returned a verdict of willful murder. On the 29th, the local magistrates committed Baker for trial at Winchester County Court. The police had difficulty protecting him from the mob.

At his trial on 5 December, the defence contested Millie Warner's identification of Baker and claimed the knives found were too small for the crime anyway. They also argued insanity. Justice Mellor invited the jury to consider a verdict of not responsible by reason of insanity,



but they returned a guilty verdict after just fifteen minutes. On 24 December, Baker was hanged outside Winchester gaol. The crime had become notorious and a crowd of 5,000 attended the execution. Before his death, Baker wrote to the Adams family expressing his sorrow for what he had done "in an unguarded hour" and asked for their forgiveness.

So how did this dreadful murder transfer into a phrase meaning literally "nothing".....?

In 1869 new rations of tinned mutton were introduced for British seamen. They were unimpressed by it, and suggested it might be the butchered remains of Fanny Adams. "Fanny Adams" became slang for mutton or stew and then for anything worthless – from which comes the current use of "sweet Fanny Adams" (or just "sweet F.A.") to mean "nothing at all". Even today mess tins in the Navy are still called Fannies.....

Well, I hope with the passing of these many years that this Autumnal tale hasn't left you feeling downhearted. I for one shall be saying a silent prayer tonight for young Fanny Adams, may she rest in peace.

At this point I must leave you dear reader, for it is Sunday morning and Mrs Philpott and I will be shortly heading to a religious service in Canterbury. The reading is being made by the Bishop, and Mrs Philpott wants to take the opportunity to see if he moves diagonally.....

Albert Philpott.....Somewhere near Balmoral Gardens.....

In the next edition of the Broadie regular contributor Fairfax Carswell will be asking the age old question which has baffled successive generations of scientists; is Thanet the lost continent of ATLANTIS?

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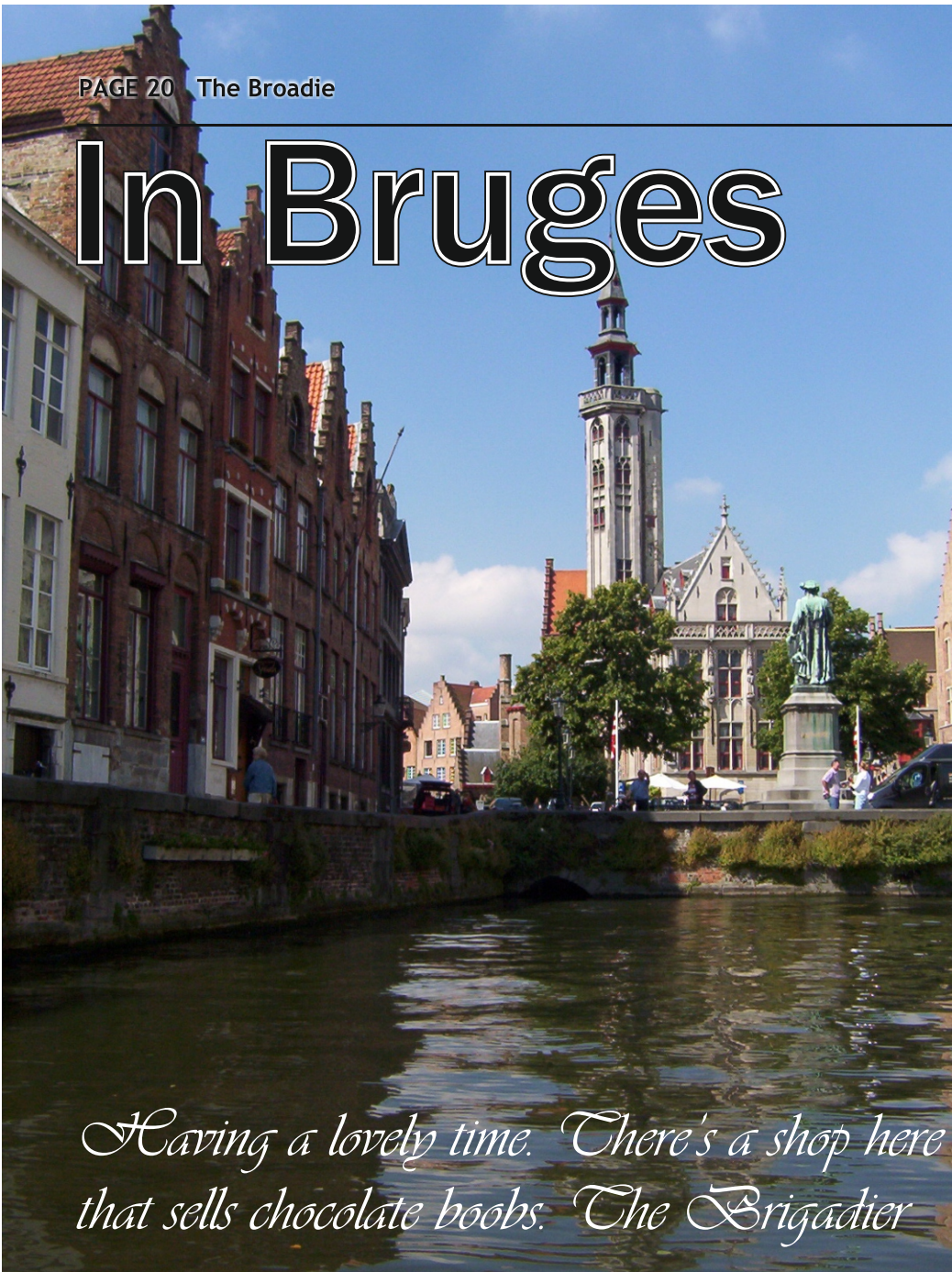
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In Bruges



Having a lovely time. There's a shop here that sells chocolate boobs. The Brigadier

Well, I must say I was particularly impressed with the Duke of Burgundy's weekend getaway. We stayed with this particular member of the continental elite whilst on a recent romantic trip to see our Belgium cousins over in Bruges. My beloved wasn't quite so convinced when I first mentioned to her my intentions of re-visiting this tiddly country placed slap bang in the middle of some of the most monumentus periods in the modern history of Europe, but still, she would have been happy visiting her sister in Swindon so what does she know.

We did our homework before we set off, just the night before Benson the Butler brought home what he inferred was an hour and a half long informative video on the Belgium city entitled 'In Bruges'. I must say the film put us off rather, as most of the inhabitants highlighted did nothing but swear and shoot people, which did indeed make me ponder whether I ought to pack the old Webley in my suitcase.

Travelling is a traumatic occupation at the best of times, and I can assure you dear reader, I am no longer at my best. Many of

my joints are incredibly bad at getting out of bed in the morning, one particular leg tends to lag by a good half an hour, and a few fingers might well as not be there, which would in turn probably improve my piano playing.

It wasn't so much the getting on and off the channel ferry, it was that damn metal detector at customs they insisted I walk through, they made no consideration for the fact that my braces had just disappeared on a plastic tray through an x-ray machine, so as I wandered through some sort of anti-terrorism contraption whilst attempting to hold my slacks up a buzzer sounded; I attempted to explain about the lump of shrapnel the size of a cashew nut that is still imbedded in my noggin, but the poor unfortunate border guard was having none of it. As instructed by the man in the hat I raised my arms in readiness for a rub down, of course gravity took control of the heavily weighted pockets full of necessities such as string, fishing weights and those silly little coins they insist on using over there and as my hands reached Northwards my trousers decided on a more Southerly direction.

'There's no need for that' said Mr Guard. 'Well I assumed you wanted to become better acquainted' I replied.

The problem with people working in the anti-terrorism sector is that they have all become so terribly earnest. Not a smirk, not a smile, just a glum looking overworked face and a "This is a serious business sir, we take security very seriously, now wait over there".

The same thing happened to an old chum of mine at Gatwick.

Having been asked such stupid questions as 'Did you pack the bag yourself', he replied that if he "was a terrorist he was hardly going to say that no he didn't pack it himself he let his jihadist brother do it". This got him into immense trouble, so much so that two men appeared and carted him off for questioning and he subsequently missed his flight. Now I know it's not wise to josh about with security, but really there must be a better way to deal with a stressed seventy five year old who has just driven two hours at three in the morning to get on a plane to go and see his in-laws in Greece. Maybe they could have just confiscated his Werthers or put him on a Ryan Air flight or something.

Back at the ferry terminal, and after finally re-afixing my braces the chap returned to the naughty step where I had been placed to 'have a word'. Once duly reprimanded we

were sent off to board the 'Pride of Burgundy', which for the uninitiated is a big boat, pointy at one end and open at the other to let endless cars on - full of passengers looking to save two pounds on a case of wine.

After an uneventful trip and some very odd tasting scrambled eggs we eventually landed on the very French side of the Channel. They were so French that the rental car company we'd booked with closed for lunch from midday to 2pm, which is incredibly unhelpful when you land at 12.10. Three cups of expensive dishwater parading itself as tea later and bladder fit to bursting we were off into the French countryside.

Well, we would have been had it not been for what seemed like ten thousand desperate looking chaps running hither and thither across the main road being chased by tired and angry looking French policeman with batons the size of a cricket bats.

One policeman waved us down to stop and proceeded to the car.

"Parlez Vous Anglais Monsieur" I said in my best British attempt at communicating.

"Ah, wee, English.... we are 'avin trouble with the illegals, but the road should be open soon" said the Officer

"Merci" I replied in fluent French

Ten minutes late and after five young chaps had leered up against the side windows looking for a ride we we're off again eventually reaching our destination a whole two hours later.

Well, Bruges is indeed a lovely place, there's a vague smell of wee and cheese in the air, but I find that is generally the case on the continent. Large gothic towers spring upwards above squares of cutesy looking Flemish buildings.

A morning of wandering the streets and visiting medieval buildings gave way to vast goldfish bowls full of dark, strong Belgium beer, gulped down with pans of steaming Mussels, accompanied by the sounds of a Cello quartet waltzing over the square, this made for a very fine few hours indeed, after which my legs seemed to be taking another turn for the worse so it was back to the Palace for tea and cake.

The next day and after a breakfast that included slicing off slabs of chocolate from a huge thick breeze block of the stuff, washed down with Champagne, we were off again on more adventures.

Now I know many of you will know me as an old romantic fool, so it won't surprise you that I decided to treat my beloved to a special day of visiting Ypres to see the moving yet superbly accomplished WW1 museum, this was followed by a stroll around the Menin Gate, a visit to a War Grave cemetery and a wander through a maze of excavated Trenches. I know, I spoil that woman.

That really concluded our continental expedition as it was time to head back to the Calais ferry, a feat we managed after getting lost on route to Dunkirk (A recurring theme in my family) After once again running the gauntlet just outside the port it was back on the boat with a number of badly clothed English people. The sartorial inelegance of our nation must surely seem very odd to our better dressed continental cousins. Not once did I see a tracksuit bottom slipping down to reveal the makings of a fat hairy crevice all the time we were in Belgium, however if you will encourage people to take trips to buy cheap cigarettes and cheaper plastic bottles full of wine made with best antifreeze then what can one expect.



We are pleased to announce that the Autumn and Winter menu for The White House, will be introduced as from 6th October 2014. Variations to the current menu will include a Homemade Soup of the Day, a selection of cooked to order eggs, and freshly prepared daily hot and cold 'comfort' specials for Vegetarians, Pescatarians and meat eaters alike.

Also with the Christmas period fast approaching why not book The White House for a group Christmas lunch. Parties of up to 16 can be catered for with a menu adapted to suit all tastes; you may also bring your own wine at no extra cost for corkage. this special Christmas arrangement will be available from 1 - 17 December with a minimum of 12 guests required to secure sole use of this facility.

For details of this and forthcoming events pop in and see us,
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The Big Weekend 2015



For the last three years a small team through the Chamber of Commerce has put on a great event - Big Broadstairs Weekend. It was a three day event comprising an evening at the Pavilion, showing a film on the beach and a day of dancing and music, culminating in our

charity dance - for which we won a Guinness World Record. The event was mainly funded through our own efforts, with some finance from KCC, TDC and Broadstairs Town Council. Helter Skelter Play Cafe underwrote the first event - Abba Weekend - to get it off the ground.

Last year, Broadstairs Town Council didn't put any money into the event, and said they couldn't commit to funding it this year, which was in part why we didn't run a fourth Big Broadstairs Weekend. There is only a very small group raising the £10,000 required to put on this event. Over the past three years, we have raised over £30,000 - no mean feat! We decided to take a year out as it was extremely hard to raise the money for the event last year.

We've had so many people asking about putting the Film on the Beach, that we're going to try to put on that part of the event again next year, if we can raise the money for it. But We need more support to raise the £8,000 required.

We can't charge "entry" for the film, and last year we only raised £200, some foreign coins and play money in our collection tins on the night (from the 2,000 people on the beach), which was very disheartening.

To get the event off the ground we need people to come up with fundraising ideas and help run them. People need to support our events- buy tickets, bring your friends, sell out our quizzes, events, buy our raffle tickets. If you're a business - buy advertising space on our screen or website. Put some money in the pots around town. There is very little funding given to Broadstairs events, and we have to do the financing ourselves! We have to be a bit selfless too, if we want these events. Supporting our fundraising events shouldn't be about value for money - but an enjoyable means to an end. Same for those businesses who advertise - it's about putting something back.

To get involved or make a donation please contact Fiona on Facebook - @HelterSkelterBroadstairs

Shop Watch

Fishbone Studios

Small World toy shop which opened a few months ago where the doll's house shop in York Street used to be but unfortunately closed shortly afterwards has re-opened with a new owner. Tracey Morton and her family having spent the last 10 years living in France moved to Broadstairs a year ago and the shop will soon be re-named as Fishbone Studios.

Tracey will still be stocking the beautiful wooden toys that were there before but will be adding more toys for a wider age range, six months to 12 years. There will also be pocket money toys, craft packs, fun



stationery, affordable birthday gifts and christening gifts. She is keen that there will be a constant variety of quality toys and always something new to see.

Çardak

The Turkish Restaurant at the top of the High Street just down and opposite the lower station entrance which used to be called Lodos has been bought by the Karahan brothers. Two Turkish chefs who are continuing to make and serve Turkish food but with more emphasis on mezze and kebabs.



All their food will be homemade.

They hope to have a B&B upstairs eventually.

Apparently Çardak is a sort of Turkish pergola/arbor/summerhouse where food is eaten

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Mrs Wally

(and the creatures from the deep.....No not Mr Wally)

Fish. How I love fish – I almost always order fish when I eat out – why? Because I always think it's such a faff to cook. I'll let you into a little secret – it isn't, fish is easy; it's also quick, healthy and because most people can't be bothered to cook it at home themselves, it always seems far more impressive when you cook it for them. I always think that white fish is a bit nothingy compared to oily fish but recently I've been experimenting and have widened my fishy repertoire with the lovely treats below.

Pan fried sea bass with fennel

Quantities per person - 1 large or 2 smaller bulbs of fennel, a handful of potatoes, a handful of frozen peas, 1 tbsp capers, a clove of garlic crushed, a handful of basil, 2 small seabass fillets, extra virgin olive oil, a splash of white wine, salt and pepper.

Boil the potatoes in a pan of salted water until they're cooked – if you put a knife in one and it slides off easily they're done. Whilst the potatoes are underway, halve the fennel and remove the core, reserving any nice frondy bits for later. Slice fairly thinly and pop in a frying pan on a high heat, splash in the wine and let it bubble off, add the wine and turn the pan down to a medium to low heat – you want to treat it a bit like you would an onion and sweat it slowly so it releases its lovely sweetness. When the fennel has gone nice and translucent, turn the pan up a bit and add the capers and the peas. Slice the cooked potatoes in their skins and add to the pan along with a bit more olive oil and the crushed garlic, season and stir to combine all the ingredients. Cook together for another couple of minutes before turning off the heat and stirring the basil through. Heat another pan nice and hot and pop the sea bass in skin side down, leave for about 3-4 mins before turning and cooking for the same length of time on the other side. Pile your potato and fennel mix onto a plate sprinkling with your fish fronds if you have some and pop the sea bass on top. Easy.

One pan Roast fish with aubergines and tomatoes.

This is a great easy healthy dinner. Minimal washing up as well which always makes Mr Wally happy.

You'll need some white fish – I usually use cod loin but anything firm and meaty will work here. A couple of aubergines, courgettes – 3 or 4 should do it, cherry tomatoes, fennel seeds, an un-waxed lemon, a

handful of chopped parsley, olive oil and salt and pepper.

Put the portioned up fish in a dish, crush the fennel seeds and zest the lemon, put half of each over the fish season generously, add a glug of olive oil, mix and leave to marinate for a bit.

Slice the courgettes and cut the aubergine into smallish chunks, mix with the rest of the lemon zest and fennel seeds add another glug of olive oil, season and mix together. Put the veggies in a roasting dish and stick it in the oven for about half an hour, stirring after about 20 min. When the veggies are starting to soften, chuck in the tomatoes and pop the fish on top of the veg and return to the oven for another 20ish minutes. When the fish is cooked, pop it on your plates and stir the parsley through the veg to wilt down, serve with lovely creamy mash.

Special fried quinoa with fish (or prawns)

To be honest, I'm putting this in under false pretences - I cook this special fried quinoa recipe all the time and add whatever I fancy to it at the end, it's lovely on its own and great with a handful of prawns or some lovely slivers of flat fish (plaice, sea bass, sole whatever's local and in season!) cooked nice and hot so they have a lovely crisp skin to crunch on. The quinoa's the star here and the fish is very much a side.

Quantities per person – 60g quinoa, green bits from a bunch of spring onions sliced and rinsed really well in water to get rid of any sandy bits, a few broccoli florets small or halved if bigger, a handful of shredded kale, cabbage, pak choi or other greens, a handful of peas or broad beans, a crushed clove of garlic, an egg, salt and pepper and a scattering of chilli flakes if you like it hot.

Rinse the quinoa well in running water until it runs clear then pop in a saucepan with double the amount of water and a pinch of salt. Bring to the boil and then turn down to a simmer. It'll take about 15-20 mins to cook and will be ready when all the water has been absorbed.

While your quinoa is cooking, put a splash of oil in a wok, get it hot and start cooking! This is a stir fry so you just need to add the ingredients in the following order and cook for the time given before adding the next one. Broccoli 2 min, spring onion tops 1 min, chilli and kale 3 min until kale wilted, peas or beans 1 min then turn down to a low heat until the quinoa's cooked. When the quinoa's ready, add the garlic to the wok and turn the heat up, stir until you can smell the garlic cooking off then whack the quinoa in and mix everything together before cracking an egg into the middle and stirring to combine. Turn the heat off, and fry off your fish in a really hot pan – it should only take 2 mins on each side. Put the quinoa in a bowl, top with the fish and devour with an easy conscience.



Broadstairs Food festival 3rd - 5th October

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CRISPIN'S CLASSICS

an occasional piece on the search for the perfect example of classic dishes

It is the right and duty for an Italian to defend and uphold the standards of their world-renowned cuisine. To my mind, there is no more pure and classic element of that than the humble, but unsurpassable tomato sauce.

That said, I have spent a number of years pursuing a sauce that takes everything good about the Italian method but with the exploratory sense of adaptation. My aim was to answer this question: Is it possible to make a tomato sauce taste better than the classic recipe of tomatoes, basil, garlic, salt and olive oil?

So let's look at the simple, classic Italian tomato sauce. It is a sharp-flavoured, lightly salty sauce with a herb aroma and is able to be enjoyed on its own, or with meats, where its piquancy cuts through the greasier flavours of the meat. It is designed to be versatile in Italian cooking. Whilst my favourite combination is tomato sauce with meatballs, it also accompanies seafood, chicken and pork just as well (not Bolognese; that sauce has more emphasis on meat than tomatoes).

The sharpness is from the flavour of reduced tomatoes. Of course, the original recipe calls for fresh tomatoes. However, even classic recipes acknowledge that tinned tomatoes, purely through their canning process, carry a much more satisfying punch and so are entirely acceptable.

Salt and garlic should offer an undertone, so only a modest quantity of both is required. What is more essential is the presence of a herb. Basil is the standard, but others such as sage or rosemary have been used commonly. The herb lends the vital extra dimension to the flavour of the sauce; even the most rudimentary of Italian flavours would not rely on the flavour of mulched and boiled tomatoes alone.

The final element in a classic tomato sauce is the combination of time and heat. At least fifteen minutes is needed for a sauce to turn from raw ingredients to a cooked product. However, a tomato

sauce can happily simmer, and improve, for up to two hours. The process of reduction and cooking improve the flavour over time.

But I wanted to develop something bigger and even more flavoursome. So I have spent some years in experimentation. The results ranged from appalling to adequate, until I finally found a recipe that made a sauce that sings glory on the tongue. The essence of this miracle discovery centres around making the most of the most flavoursome of Southern European ingredients – parmesan, white wine and anchovy.

As such, I began to make tomato sauce by first preparing a tomato stock: a highly reduced, long-cooked reduction of fresh tomatoes and all the above flavours. What results is a very strong, almost gel-like liquid, which will form the base for the sauce. By then cooking it with tinned chopped tomatoes, and a few extra ingredients mentioned below, you will produce a sauce that I have worked on through five years of research. Enjoy.

And so here is the recipe: a tomato sauce that you'll find relatively easy to make and hopefully will make you clap your hands in gastronomic glee:

HISTORICALLY GOOD TOMATO SAUCE

Serves 4-5.

For the stock:

- 2 cloves of garlic
- 4 tbsp olive oil
- 1 tbsp butter
- 2 beef tomatoes
- 2 tps grated parmesan
- 50ml white wine
- Six fresh basil leaves
- Four fillets of tinned or jarred anchovy fillets

For the sauce:

- 2 tins of chopped tomatoes
- 1 tbsp tomato puree
- 1 tsp dried oregano
- ¼ tsp of pepper
- Pinch of salt



Broadstairs Food Festival - 3rd - 5th October

Method:

Finely chop or press the garlic and set aside. Cut the two tomatoes into 0.5cm chunks (it's your choice whether to skin them. I see no need to). Set aside. Slice the basil leaves into strips and set aside. Chop up and press the anchovy fillets until they are pasted (please rest assured that they will not make the sauce taste 'fishy').

Put a medium sized saucepan on the hob with the olive oil, on a medium heat. Leave for a few minutes to heat up. Add the garlic and let sizzle for thirty seconds – don't let the garlic burn. Then, add the white wine, basil and tomatoes. Turn down heat to lowest level and allow to sizzle.

Separately, melt the butter in a small saucepan and add the anchovies, and fry for three minutes. Once done, pour the butter and anchovies into the stock pot.

Add the parmesan and stir in. Turn heat to full blast, and stir until the mixture is getting dry. Pour in a splash of water and repeat. Then bring heat to its lowest setting and let simmer, adding very small amounts of water, to stop pan burn, for fifteen minutes. Once it becomes as thick as maple syrup, it's ready.

There's your stock.

To make it a sauce, pour the chopped tomatoes, tomato puree, pepper and salt into the stock and simmer for at least 45 minutes. The sauce will become ever richer the longer you cook it, so long as you stir it occasionally and top it up with small amounts of water – it's up to your judgment to keep it from becoming too thick (too thick a sauce will make the flavour too sharp). In the last ten minutes, add the dried oregano (oregano is one of the few herbs that tastes better dried).

The very best sauce I have found comes from two (patient) hours of simmering, and a tablespoon of double cream at the end.

However you serve it, be that on its own or with meat, add chopped fresh basil on top of each serving.

Crispin Smith





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It wasn't unusual to see empty shops at the bottom of the High Street even then



Presto and a Cookshop - Don't remember either of them



Pierremont Stores - Now Brogdale Butchers

Liptons & Rediffusion



Prentis further up the High Street

The Co-op Hypermarket - very modern then



With many thanks to David Hopker for the huge database of photographs through the ages.



'Gordons' Paper/Sweet/Tobacconists



Just popping in the balmoral for a swift one



Outfits for Gentlemen at 'Pottons'



Barnados at the top of town



The Hospital road, (Were all the cars brown before 1983?)



Westwood Cross when it was referred to as 'Pearce Signs'



'Seachef' Albion Street. Seem to remember 'Mac' from the Pavillion being there



The sign says 'The baby has arrived. 8lbs' Where is that baby now? Anyone

Beach Hut update



Photo courtesy of Jamie from Thanet Bedz

There are approximately 1,000 beach huts in Thanet either rented from 'Your Leisure', which is the company that manages the huts for TDC the huts can be either rented at several hundred pounds per year or alternatively bought by the individual and the site rented for £280 per annum. Many huts are owned by several members of the same family or groups of friends to spread the cost and are the families' only holidays; having them vandalised or as in the case of this summer completely destroyed, is obviously very upsetting for all concerned.

There has been vandalism of varying degrees on our beaches for many years.

For the past few years Viking Bay has been targeted by vandalism and anti-social behaviour (ASB). Large groups have made the beach unpleasant during the day and caused damage and left a mess at night. This year has been significantly better mainly thanks to Thanet Community Safety Partnership's intervention in the presence of Alex Walker who is a Police Community Support Officer – PCSO and lifeguard. This was piloted in Bournemouth and Alex is the first such beach PCSO/lifeguard in the South East thanks to TDC, Kent Police and the RNLI.

The downside of this is that the ASB this year has instead moved to Stone Bay. At first it was general disruption at night involving occasional beach hut damage but in the early hours of 29th July it took a significantly worse turn in that seven beach huts were completely destroyed by fire.

It is obvious from the evidence put together in the days after that this act was a determined attempt to destroy property. The vandals were found to have broken into several huts initially, made themselves tea and cuppa soup and eaten biscuits. They then broke into a large number of huts even stopping to turn Calor gas canisters on in those that had them. (We only know that from the huts that didn't burn down but were vandalised and found to have large build ups of Gas within them with canisters still leaking). Thankfully the smoke was seen from the cliff top and the emergency services were there quickly enough to prevent far more huts being destroyed.

Facebook helped alert people to what was happening. We posted a photo of the fire service fighting the fire early in the morning and owners were able to get down to their property to rescue and secure what was left. People secured friends and neighbours huts and the anger and sadness was replaced by action very quickly.

A meeting was arranged for that night between hut owners and the



Left to Right Jacqui Wellbrook, PC David Towner, Kerry Millett and Colin Hemmings

police. The meeting was well attended although the owners were disappointed that Your Leisure was not represented as requested. Since that meeting there have been several actions to improve communication between the owners and the organisations involved and the continuing improvement of

security on the beaches.

A further meeting was held on August 29th at Northdown House to discuss ways to minimize future incidents, it was chaired by our MP Laura Sandys and was also attended by:

Kent Police - Sergeant Amanda Cullen, Thanet District Council - Martyn Cassell, Community Safety and Leisure Manager, Your Leisure Ltd - Steve Davis, Managing Director and Foreshores and Coastal Management Officer - Jean Reynolds

Team representing Stone Bay Beach Hut Owners (Thanet Huts Association)

Colin Hemmings, Kerry Millett - Broadstairs Town Team, Jacqui Wellbrook - Single point of contact (SPOC) for Stone, Viking and Louisa Bay and Dave Towner - PC Towner, founder of Thanet Huts.

It was discussed that each bay has a bay inspector but whereas all the other Thanet bays had an inspector available all week, the Stone bay inspector was only available at weekends. Hopefully this will be rectified next year.

Among other positive actions to come from the meeting was the setting up of a direct email address to Your Leisure for all beach hut owners as beachhuts@yourleisure.uk.com This was set up after a lengthy discussion about the response to emails sent after the fire which several owners present did not receive replies. Steve Davies of Your Leisure immediately set up an enquiry as to why this happened as he was sure that he had replied personally to all of them.

A website and a facebook page were also discussed and details arranged to be circulated to all members. Each bay will ideally have a point of contact being one of the hut owners who will have the contact details of all owners which will make communicating with people much easier should there be problems. Another point raised by the police was that there were only a few keys available for the beach barriers; this has now been rectified in that from the 3rd September every emergency response vehicle now has a set of keys.

It was reinforced by the police that they should always be contacted when there are problems either on their non-emergency number 101 or 999 if an emergency. As with all non-emergency events, even if direct action cannot be taken by the emergency services, such calls are recorded and if patterns appear then they are more able to act appropriately.

A further meeting was arranged to update everybody on how things were proceeding and to raise any more issues.

The latest news we have is that the sum of £90 (plot rental refund) has been offered by Your Leisure Ltd to a number of beach hut owners who lost their beach huts in recent arson attacks.

Hopefully these events won't be repeated next year but if they are at least there are now better communications and with all owners being encouraged to take up hut insurance at a group reduction, the loss of huts won't be so devastating for the people involved.

St Peters Church Appeal Events



Monday 13th October

A Ladies Fashion Show to be given by the Edinburgh Woollen Mill will be held in St Peter's in Thanet Church Hall in Hopeville Avenue, St Peters, at 7pm.

Light refreshments will be served and there will be a raffle. Tickets cost £5 and are available from the Parish Office from 0930 – 1230.

Proceeds will go to the St Peter's Church Tower Appeal.

Friday 17th October

There is to be a Wine & Wisdom evening, starting at 7pm and being held in St Peter's in Thanet Church Hall. Tickets are £7.50, which includes a fish & chips supper, are available from the Church Office, in Hopeville Avenue, St Peters. Proceeds will go to the St Peter's Church Tower Appeal.

Saturday 25th October

The famous Serenaders Ladies' Choir, Musical Director Janice Regan and Accompanist Chris Randall, are giving a concert, to be held in St Peter's in Thanet Church, at 7.30. Tickets are £3.50 and £3.00 concessions, which includes light refreshments during the interval. A retiring collection will be made, with proceeds going to the St Peter's Church Tower Appeal. Tickets are available from the Parish Office in Hopeville Avenue (am only) and from members of the Serenaders Choir.

GA Isle of Thanet Branch

Secretary: Derek Wilson

Annual membership of the Isle of Thanet Branch is £15.00 with a concessionary rate of £3.00 available for students. The charge to attend lectures for non-members is £3.00.

Programme

All lectures are held at the Community Hall, Pierremont Gardens, Broadstairs and commence at 7:30pm.

Monday 13 October 2014

Prof Phil Hubbard – Social Geography of Thanet Shopping

Monday 10 November 2014

Claire Ashby – Life in Camp Bastian, Afghanistan

Tuesday 9 December 2014

Christmas Luncheon – East Kent College, Broadstairs

Monday 12 January 2015

Dr Clare Lukehurst – Geo-Politics of South-East Brazil

Monday 9 February 2015

Melanie Rogers – Thanet Off-Shore Wind Farm

Monday 9 March 2015

Tony Ashby – Moving Oil Rigs in the North Sea

Monday 13 April 2015

Graham Gosden – What Thanet Council does with recycled household Waste

Monday 11 May 2015

Christine Wissink – Effect of Climate Change on Kent Coastal Communities projected to 2150

Monday 8 June 2015

AGM and Social

4th Broadstairs Scouts.

We are celebrating the groups 90th year as a group. With some new leaders, new ideas and extra camps the children are having a busy time.

Our openings for the sections are as follows,

Beavers Wednesday 4.30pm - 6pm

Cubs Monday & Wednesday 6.30pm - 8pm

Scouts are now on Thursday nights 7pm -9pm.

and fund raising indoor Boot Fayres now starting September through till March/April.

For extra information contact 01843 867590 or www.4thbroadstairscouts.org.uk

DON'T BE UNHINGED!

Stamp collecting was all the rage when I was a youngster. It is true at the time that there was not the myriad of alternatives which youngsters now have. Some of the readers will probably recall putting together a "school" collection. Although times have changed there still remains a continuing interest and in Thanet there is a Society which supports the hobby.

A warm welcome is extended to readers to come as a guest to the first meeting of the Isle of Thanet Philatelic Society on 17 September 2014 at 7.30pm. The Club meets in the Community Hall of St John's Church in Margate. There is no fee payable and refreshments will be provided during the break.

Come along and take a look you might even find you like it!

For any further information please contact: John Elsey (President) 01843 604975

Thanet Diabetes in UK Group

Diabetes UK the charity for people with diabetes has a network of over 300 groups throughout the UK our local group supports people in and around the Thanet area and has been in existence since 1975. Monthly meetings are normally held on the last Thursday of every month excluding January, February, July and August. Our Christmas dinner celebration is held in place of the December meeting at an earlier date that month. The aim of the group is to provide a local support programme for discussions of issues concerning diabetes, and to take advantage of the knowledge of guest speakers in the fields of podiatry, diet and life style. Meetings are not restricted to medical matters; we regularly hold social occasions which everyone including family and friends are invited to attend. It is always difficult coming to terms with being diagnosed with

a long term medical condition by becoming a member of our group; you have the opportunity to meet and talk to others and find out how they cope on a day to day basis. REMEMBER it is free to join and there are no weekly charges, the group is totally self-funding.

Forthcoming Events

Thursday October 30th 2014: Guest speaker: Dr Mcgettigan Diabetes specialist QEQM.

Thursday November 27th: Social event: Christmas is coming. Group fund raising event to be arranged-details to follow.

Thursday 11th December: Group Christmas dinner at Northdown House, details to follow. It is hoped to have entertainment after the meal this year, details and options to be discussed at group meeting.

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