

TEALBY LIVING

#1 June 2021

£2

TEALBY SHOP
funds village
PROJECTS

We've found the
WRIGHT'S
ice cream
FOR YOU

OUR FAMOUS
PENNY

PLANS to TO GET
TEALBY back to

PLUS

Support your local!

We take a look at
what's on the menu
at The Kings Head

Feature



No.1 Kingsway

Open Wednesday to Saturday
11am to 4pm

Lovely giftware, scented & pillar candles, garden mirrors & lighting
& so much more. Pop along & have a little look.

Contact 01673 838 773

No.1 Kingsway, Tealby, LN8 3YA

BANTAM ■ ■ ■ stills & motion ■ ■ ■

- Commercial Studio
- Promotional Videos
- 3D Virtual Tours
- Aerial Filming & Mapping
- Drone Pilot PFCO & GVC
- CAA Operation Authorised



Call - 07772 370 001

bantamstillsandmotion@hotmail.com

www.bantamphotography.co.uk

ClarkJames[®] **HomeCare**

- Local Homecare Services
- For varying needs
- Professional, local staff
- Enabling people to remain in their own homes
- CQC qualified

Call us on:
01673 847 140



www.clarkjameshomecare.co.uk

1 Market Place,
Market Rasen, LN8 3HJ

Welcome

Time and tide waits for no man and it is with great pleasure that we introduce you to the brand new Tealby Newsheet called Tealby Living. After discussions with the committee of the Tealby Society in recent months, they were looking to hand over the production of the newsheet to a new team. The team that has transformed the fortunes of the Village Community Shop in the last couple of years stepped forward with an idea and Tealby Living was born.

We must give a massive thank you to the Tealby Society who themselves stepped forward when the village needed it and have done a magnificent job over that time, keeping everyone up to date with all the news, views and events happening around the village – whilst at the same time raising funds to support village projects. This mantle has now passed to the Tealby Community Shop team who over the last 2 years has generated over £20,000 of surplus at the shop, which has been poured back in to village projects at the Church, Village Hall, School, W.I and Playing Fields.

So the time was right to give the Tealby Society a well earned rest and give you an updated version of the newsheet. We hope you enjoy receiving this free first issue of Tealby Living magazine. We are going to be distributing an issue every quarter to each subscriber, at a charge of just £5 per year (so only £1.25 per issue).

You can subscribe to Tealby Living by visiting us online at:

www.thisistealby.com/online-store

or pop into Tealby Village Shop.

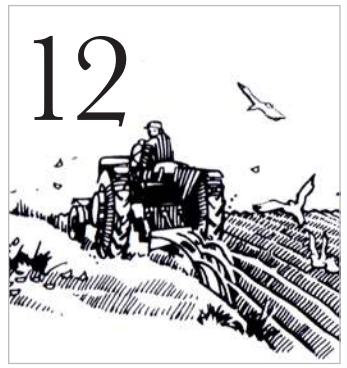
If you would like to advertise in the next issue (September), have a personal message included, would like to contribute with an article or have a suggestion for one, please contact us at:

tealbyliving@thisistealby.com

So sit back, flip through the magazine and enjoy a bit of Tealby Living...



4



12



14



2

CONTENTS

2 **Tealby Shop**
A round-up of the latest news about Tealby Village Shop & its continuing success.

12 **Bygones by Gum**
A look through the old Tealby Newsheets to see what was happening in the village 40yrs ago.

4 **Tealby School**
See how Tealby School is embracing outdoor learning.

14 **Wrights Ice Cream**
We take a look at the re-opened ice cream parlour in North Willingham.

10 **Nature Project**
The Community Woodland Meadow & Wildlife project gets under way.

16 **Support your local!**
The Kings Head, Tealby, is our gem of a pub.



10



20



16



24



26



28

20 **The Tealby Hoard**
John Downs tells us about the now famous hoard that gave us the 'Tealby Penny'.

24 **Recipe Corner**
Local chef, Rachel Green, treats us to one of her own recipes.

26 **Tennis & Bowls**
The latest news and information from Tealby Tennis & Bowls Club.

28 **Meet...**
...Sarah Brown.
Each issue we get to know one of our villagers a little better.

Plus
23 Tealby Booty
30 The Rector's Jottings
33 Puzzle Pages

TEALBY VILLAGE SHOP

It is 16 years this month since Tealby opened the Community Shop and it's safe to say, it's been a bit of a rollercoaster ride! Retail isn't easy at the best of times and when you are looking for volunteers to manage every aspect of a business, it can be harder still. But, like many other things, that doesn't apply in our wonderful village! Over the years, ably led by Bess Scott-Gunn, an amazing team of willing volunteers has given their time and their skills to the shop with the only reward being keeping the shop open for everyone to use.

And, after a change of committee in 2019 and new blood amongst the volunteer rota, I hope you all agree we have a thriving village shop and an amazing source of community funds for projects everyone benefits from. We now have over 50 locally sourced products available in the shop from Tealby baked bread & pastries to Tealby bees' honey and delicious Tealby baked cakes and sweet treats. We try our hardest with the excellent buying team to bring you the best of the best of what Lincolnshire has to offer.

And if you have never been before, please come and have a look at the range of goods on offer along with newspapers, laundry service, post office, greetings cards, maps





Photography:
Will J Lee / Bantam Stills & Motion

for local walks, gifts for visitors, coffee/tea, local plants and much more. Remember that every penny made in profit is ploughed back into the village and in the last 12 months of the pandemic the shop has been able to support the School, Village Hall, Church, W.I and Playing Fields with much needed funds when those groups needed it most. In fact, look at the shop not as a business but as a savings club for everyone in the village!

Our Friday mini farmers' markets are starting again from June 25th and going throughout the Summer with all of local suppliers represented along with the now famous Pizza & Greek food stalls too. We have plans to extend the shop space in the coming months to add even more delicious things so please keep supporting the community shop so it can keep supporting the community.

If you could spare some time to volunteer and work in the shop for an hour or 2 each week (or whatever you think you could manage) please let us know!

tealbyshop@thisistealby.com

Richard Askam
Chairman



Home-baked goods every weekday,
Supplied by The Old School House

ORDER YOUR FRESH BREAD & PASTRIES

We sell fresh bread on Monday, Thursday, Friday and Saturday. If you'd like to have your own order, including pastries, freshly made and reserved for a Saturday morning pick up, then please visit:

www.thisistealby.com/bakery

to order online, or pop into Tealby Village Shop and place your order.

Orders must be placed by 4.30pm each Wednesday.



All supplied
by
**BECK HILL
BAKERY**
Tealby, Lincolnshire



TEALBY SCHOOL

ASPIRE | BELIEVE | ACHIEVE

Photograph: Will J Lee / Bantam Stills & Motion

As we all take our tentative steps out of lockdown, it is more apparent than ever just how important the natural world is to our physical and mental well-being. We recognise that the last year has been uniquely challenging and confusing for so many children and adults and at Tealby School we believe that nature and the outdoors has a big part to play in their recovery.

KS2 have joined in with Shinrin-Yoku (Shinrin-Yoku, translated into English as 'forest bathing', means taking in the forest atmosphere) as part of our Well-being Wednesdays. We are enjoying our new outdoor learning area.

Learning in the outdoors is really important to us and making use of the natural environment is an integral part of each pupil's educational journey as they move through our school. In a world where we are surrounded by all things digital, teaching children about the relevant issues such as recycling, saving water and global warming alongside their learning of the natural world is incredibly important. The earlier they learn the more aware they are about the world around them and this makes them more likely to make informed decisions later in their lives.

Using the world outside to explore: investigating ice; how it felt and what it looked like. There were lots of different shaped pieces of ice – maths, science & art.



Our school values:

Courage
Excellence
Determination
Respect
Inspiration
Compassion

(CEDRIC) are the golden threads woven through the heart of our school. We work hard to create stimulating and inspiring environments which allow pupils to flourish; from growing fruit and vegetables and cooking, to sensory walks and gardening, from den-building and bush-craft/survival skills and mini-beast hunting and bug-hotel building on the field – it all happens at Tealby School!

Class 3 has been learning about invertebrates and their habitats - The Grand Bug Hotel.



Building up the shelters: use small sticks on the frame horizontally, collect leaves in armfuls and place them like building blocks from the base up. This is harder than it sounds...

Fire making, collecting their own tinder and being shown how to correctly prepare and sort the wood.

A foraged soup; collected, prepared and cooked by the children on their own fire... and making simple fishing spears to try and catch the 'fish'!!



Our curriculum has been redesigned to incorporate learning in the outside classroom. Our children thrive on the enrichment of our 'forest school' methodology, which uses the natural environment and outdoor facilities to offer an alternative and unique approach to learning: making fires, cooking, using animal skins, whittling, making knives, bow & arrows using the woodland materials, observing nature, den-building, tracking, and many other bush-craft style activities. Thus providing a type of learning not found in the traditional curriculum and the development of a set of skills many of our children would not ordinarily gain.

Flint knives, hafting the blades to handles with pitch and rawhide, ancient style; prepared rabbits for the spit with sharp flint as our knife, lots to discuss and see with this, a really interesting, thought provoking activity including food and its origins and anatomy.

This 'forest school' approach gives all our children the time to immerse themselves in the unparalleled beauty of our locality. Regardless of what learning activities we do,

the outdoors benefits all simply by our being out in it. Pupils and staff say that they always feel much calmer, focused and content after learning outside the classroom, therefore our curriculum carefully uses both indoor and outdoor learning (in all weathers) and is designed purposely to encourage the children to be as imaginative and creative as possible.

Our children love to 'get muddy' whilst they are exploring their environment and making their own choices. They develop a real respect for their world and want to 'protect' it. They have to negotiate plans and rules with their friends and solve problems using a variety of skills and resources – learning to work together in a really powerful way. The education that our children gain from 'getting muddy' cannot be measured using the National Curriculum, yet it is such a key part of their learning every single day. They are learning to be resilient. They are learning to be brilliant and brave. They all know that a little mud or a bit of a scratch is not the end of the world and, most importantly, they are learning to believe in themselves. They are happy.





Our parental community has been instrumental in helping to make our dream of an outdoor classroom a reality – it is really starting to take shape now and the children really love it.

When the ‘muddiness’ spills over into planned learning, it is so much more exciting pretending to be a Saxon, Viking or Stone Age person by bringing the role to life foraging, sitting around a campfire or building a shelter. The world opens up and becomes so much more ‘real’ when a child isn’t afraid to get muddy.

Mrs Zoe Humberstone
Headteacher





THE VINTAGE TEAROOMS

Open Wednesday to Sunday.
Serving breakfast, light lunches and afternoon teas. Available for private parties and outside catering.



NO BOOKING REQUIRED

12 Front St, Tealby, Market Rasen LN8 3XU Tel: 01673 838 261



- Domestic Tree Surgery
- Commercial Tree Surgery
- Site Clearance
- Landscaping, Planting & Maintenance
- Stump Grinding
- Logs & Woodchip
- Tree Reports
- Health & Safety

Call for a quotation today
01673 838 901



FULLSCAPES

Garden Landscaping & Maintenance

An experienced maintenance & landscape gardening business with over 20 years' commercial and domestic experience. Fullscapes provides a hardworking, efficient, honest and reliable service with flexibility and personal touch.

Contact Ed:

07719 425057

fullscapes@gmail.com



COMMUNITY WOODLAND, MEADOW & WILDLIFE PROJECT

Here in Tealby, we are blessed with beautiful green spaces, with our village green right at the heart of things, alongside the memorial hall and community shop. The green provides an invaluable benefit to the community and visitors, offering a place to exercise as well as mindfulness, peace, quiet and immersion in nature.

The pandemic has brought home to us how much these spaces are valued and how they need cherishing. Lisa Spivey and Jane Rylands-Bolton have been meeting for several months to share ideas and offer them to the Parish Council. They have also sought expert advice from the Woodmeadow Trust and Lincolnshire Wildlife Trust.

Their aims for the current year are:

- To record and protect existing wild flowers, plants and trees within the orchard area of the green.
- To improve the area by developing a more extensive 'woodmeadow' wild flower habitat as part of the green, exploiting the potential of the 'edge' habitat where open space meets woodland cover for nesting & perching birds.

- To attract and protect wildlife, including hedgehogs, birds and pollinators by creating suitable local habitats.
- To encourage carbon capture via the increase of plants and trees.
- To promote access to and enjoyment of Tealby village green for people of all ages.
- To attract visitors to the village green.

A working party has been introduced to encourage local involvement. The first volunteer session took place in March when local arborist Gary Cooper guided us in the art of fruit tree pruning. The trees have now enjoyed some much needed rain and it's been lovely to see them blossom (and sad to see two or three that didn't make it. They intend to replace them.)





involved with some of the working party sessions, so please do ask round and pass on names and contact details to them. They already have Tealby School on board and look forward to working in partnership with the staff and students, potentially developing existing opportunities for physical, imaginative play and exercise, planting to enable foraging, wildflower seed planting, designing a large bug hotel and information signs and artwork.

They have been successful in their bids for two grants, bringing much needed funds of £1,000 to launch at least some of their plans. If anyone is interested in the details and specifics of what they bid for, or wants to learn more about the guidance they have received from the Lincolnshire Wildlife Trust they would be happy to provide the information. They can also recommend producers of locally sourced seed and plants for your gardens and verges which will support wildlife and rekindle some local natural heritage, which is what they are aiming to do on the green.

They are keen to attract donations of material and/or volunteer labour. For example, they need to source a lot of local free wood chip or bark, find a local person handy with woodwork who's equipped with tools to build two sleeper benches and finally a couple of helpers willing to scale a ladder to install the bird boxes. If anyone has any contacts or suggestions they'd love to hear from you. They would also love to hear from villagers who might like to get



We hope that, as the “ pressures and pain of the last year slowly recede, the village feels as inspired as we do about getting together to create a green oasis for us all to enjoy – adults, children and wildlife alike.

- Jane Rylands-Bolton

BYGONES

by Gum



Relax while Gum flicks through the past Tealby Newsheets from:
JUNE, AUGUST AND JULY 1981

Mrs Hilda Mortimer returned from the Annual Council meeting with the good news that Tealby had been awarded first place in the WI of the year competition for the Lincolnshire Federation WI beating 139 other entrances. Hilda was presented with a shield and a certificate

About 60 people attended the screening of four films produced by John Howard. The first one was a portrait of the Norfolk coast. The second one was Roman Lincolnshire, followed by horse power and Tennyson country.

Roads into Tealby became impassable on the 26th April due to two days of torrential rain. The Rase bursts its banks in Market Rasen and caused flooding of houses. Electricity supply was interrupted for nearly 12 hours.

The Under Five club was flourishing.

Tealby and Walesby district Conservative Association held a bridge drive in May.

In July the annual Hikers service was held in Walesby Old Church. Many of Tealby residents walked over fields to attend this.

Tealby Cricket Club do not intend to enter into local leagues but play friendly matches each weekend and enter two local knock out competitions. After a long and successful spell under Alan Levitt, the post of skipper was filled by Norman Langley with Nick Gosse as vice captain. Home matches to be played on De Aston school cricket pitch.

Reverend Fitch memorial fund - a project to provide a memorial to his services to the church. An illuminated treasury to hold church silver was the most favoured but some difficulty in getting a faculty was encountered.

The Parish Council news - discussion to mark the Royal wedding on the 29th July took place. Ideas mooted were:

1. A pram/wheelbarrow race.
2. Sports and high jinks on the village green for the young and energetic.
3. A children's fancy dress - best wedding outfit or hat.
4. An organ recital and decorated windows in the church.

5. Afternoon tea for the over 60s and children under 12.

6. A junior disco in the Hall.

7. An evening BBQ outside the Hall.

8. A family 50/50 dance for the older ones. (A report on this occasion was due in the next edition but I cannot find it!)

Village Hall - volunteers wanted to dig a trench around the Hall to provide adequate ventilation to the floor.

by Gum

UK HISTORY

June 1981: Shergar wins Derby.
HMS Ark Royal was launched.
Unemployment reaches 2,680,977.

July 1981: Toxteth riots break out and first use of CS gas by police.
Multiple riots across England including Moss Side. Opening of the Humber Bridge by the Queen.
Wedding of Charles and Diana.

August 1981. Suzuki imports first passenger car. Liberal party forms pact with SDP. Moira Stuart appointed the first black newsreader.



Market Rasen Golf Club is a challenging, picturesque, heathland golf course with a modern Clubhouse open to both members and visitors alike.

Come and enjoy our Olympic sized Boules court, driving range and practise putting green!

Contact us on: 01673 842 319
mark.davis@marketrasengolfclub.co.uk
www.marketrasengolfclub.co.uk



WRIGHT'S

of Willingham

Nestled at the foot of our beautiful Lincolnshire Wolds, the ice cream parlour in North Willingham has recently been reopened by new owners, The Wright family. The family has been farming at North Willingham since the early 1900's and in 2020 took ownership of the much-loved ice cream parlour, which had been closed since 2017.

Between lockdowns the family have been busy internally renovating the parlour and perfecting their luxury product. The delicious ice cream is made using milk from the Cote Hill, award winning, free range dairy herd. Fresh milk is collected twice a week and then combined with thick double cream and the finest Italian flavourings to produce over 30 different gelato ice cream experiences.

There are always at least 18 different flavours to choose from in the display freezer, two of which are dairy free homemade sorbets. The tempting flavour range has already created quite a stir and is earning many repeat customers. Customer favourites include French Vanilla, Salted Caramel, Mint Choc Chip, Peanut Butter, Parma Violet, Kinder Bueno and Wolds Gold, with extra cream, honeycomb pieces, fudge and golden syrup.

Lotty Wright said 'We enjoy experimenting with new flavours and our favourite customer comment so far has to be:

“
See, I told you, it's a
theatre of ice cream!

- happy customer





Charlie, Heather & Lotty

Outside, trees from the farm have been used to create a charming seating area where stunning views across the Wolds can be admired, and children are entertained with the new natural play trail.

For the more adventurous the new permissive footpath (for use during the parlour opening hours) leads through the farm to the picturesque village of Tealby.

The family have plenty more ideas on the horizon to add to the ice cream experience. Heather Wright commented 'Since opening we have been overwhelmed with the support from our fabulous customers and following countless requests we are working to make our ice cream available for takeaway and wholesale.

If you haven't already paid a visit, enjoy a trip out to see what's on offer at Wrights of Willingham Ice Cream Parlour, Ashgrove Farm, North Willingham, LN8 3RA.

Find them on facebook:
Wright's of Willingham

or

Contact Heather: 07779 330580



THE KINGS HEAD

Circa 1367





SUPPORT YOUR LOCAL!

The Kings Head, Tealby, thought to be the oldest thatched pub in Lincolnshire (1367) is one of the most beautiful pubs in the county and we're so lucky to have it on our doorstep.

Although the pub looks quaint and rustic from the outside, the interior is modern and stylish whilst still showcasing the period features and the olde-worlde charisma that makes this pub unforgettable.

Once inside, bask in the warm glow of a genuinely friendly welcome. With four real ales permanently available as well as regular guest ales, The Kings Head is a fantastic place to enjoy an afternoon drink. The full wine list is sure to keep even the most seasoned connoisseur content, but it's the menu that makes this pub truly special.

The food on offer is constantly updated to reflect the best of what is in season, and often features locally caught game. A range of specials such as steaks, fish and casseroles are served alongside the already extensive bar and set menus available throughout the week.

The Kings Head supports local businesses by sourcing local produce wherever possible. All dishes are freshly prepared in the pub's kitchens and are stunning examples of affordable quality. The pub is open for food from noon daily and the three-course set menu begins at just £19.95.

MAIN MENU

Homemade Soup of the Day - fresh bread £5.50
Chicken Liver & Brandy Pate - pub chutney, toast £6.95
Creamy Garlic Mushrooms - on toast £6.50
Classic Prawn Cocktail - Marie Rose sauce, brown bread £6.95

Beer Battered Fish & Chips - fresh haddock, hand cut chunky chips, mushy or garden peas £13.95
Fish Platter - seafood; smoked salmon, king prawns, mussels, fish goujons, crab meat. Olives, fresh bread (Dish may vary depending on availability) £17.95
Hunters Chicken - bbq chicken breast, bacon, cheese, hand cut chunky chips, salad £12.95
The Kings Head Homemade Pie - hand cut chunky chips or new potatoes, garden peas £11.95
Trio of Lincolnshire Sausage & Mash - onion chutney, gravy, fresh vegetables £10.95
Homemade Chicken or Vegetable Rogan Josh Curry - homemade onion bhaji, rice or hand cut chunky chips £12.95
Warm Chicken, Baxon & Pesto Salad - fresh bread £11.95
Deep Fried Brie, Cranberry & Bacon Salad - fresh bread £10.95
Brie, Cherry Tomato, Cranberry & Broccoli Bake - hand cut chunky chips or new potatoes, house salad £10.95
Ramblers Platter - pork pie, cheese, ham, chutney, crusty bread, celery, grapes (Dish may vary depending on availability) £10.95

Homemade 10oz Chargrilled Classic Burger - onion chutney, gherkin, bbq sauce, hand cut chunky chips, onion ring, house salad (Add cheese for 50p) £11.45
The Kings Head 10oz Chargrilled Stilton Burger - sliced tomato, onion chutney, gherkin, stilton, hand cut chunky chips, house salad £12.45
Chargrilled Mushroom & Halloumi Burger - pesto mayonnaise, hand cut chunky chips, onion ring, house salad £10.25

SPECIALS BOARD

Prawn & Devonshire Crab Salad - fresh brown bread £8.95
Baked Brie with Honey & Garlic - £6.95
Breaded Haddock Fishcake with Garlic Mayo - £6.95

The Kings Head Fish Pie with Cheesy Mash - in a light horseradish sauce £14.95
Chicken Breast - wild mushroom sauce, crushed new potatoes, salad £15.95
Medallions of Beef Fillet with a Peppercorn Sauce - a mushroom, tomato, onion rings, chunky chips £23.95
Rustic Ratatouille - lemon infused brie, salad £10.95
Steak & Kidney Suet Pudding - mash potato, vegetables £12.95
Twice Cooked Pork with Stilton - onion chutney, hand cut chunky chips £14.95

10oz Sirloin Steak - £19.95
10oz Rump Steak - £16.95
8oz Fillet Steak - £26.50
Add a sauce for an extra £2.75
Choose from brandy & black pepper, stilton & truffle, wild mushroom & garlic, red wine
10oz Gammon Steak with Fried Egg - (Add an extra egg for 75p) £12.95

All served with mushroom, tomato, onion rings, hand cut chunky chips

Our hand cut chunky chips are fried in beef dripping. Please let us know if you prefer them to be fried in vegetable oil

KIDS MENU

For children under the age of 12 - £7.95

Chicken Goujons & Chips with Peas or Beans
Fish Goujons & Chips with Peas or Beans
Sausage & Mash with Peas or Beans
Fish & Chips with Peas or Beans
Burger & Chips with Peas or Beans
Ham, Egg & Chips

All can be served with salad as an alternative.

DESSERTS

All desserts - £5.50

Crème Brûlée
Sticky Toffee Pudding
Eton Mess
Banoffee Pie
Apple Crumble
Banana Split
Triple Chocolate Brownie
Vanilla Baked Cheesecake
Broken Yorkshire Pudding with Chantilly Cream, Toffee Sauce, vanilla ice cream

VEGAN MENU

Stuffed Pepper - savoury rice £5.25
Creamy Garlic Mushrooms - on toast £6.50
Tomato & Basil Soup - fresh bread £5.50
Grilled Vegetable Antipati - tomato bread £5.95
Tomato Bruschetta - £5.50

Mushroom Stroganoff - rice £9.95
Vegetable Pie - sliced potato topping, hand cut chunky chips, garden peas £9.95
Baked Aubergine - tomato & cheese £9.95
Quinoa Salad - broccoli, coriander, garden peas, lemon juice, olive oil £9.95
Rustic Ratatouille - house salad £10.95
Sausage & Chips - caramelised onion, vegetables £10.95
Vegetable Curry - hand cut chunky chips or rice £12.95
Mushroom & Black Bean Burger - hand cut chunky chips, house salad £10.25

Please note that all products are dairy free, meat free & carefully chosen ingredients for the purpose of the menu.

SUNDAY LUNCH

Served every Sunday, 12 noon to 7pm.

Menu below is an example as the menu changes slightly every Sunday.

Homemade Soup of the Day - fresh bread
Homemade Chicken Liver & Orange Pate - toast
Breaded Whitebait - garlic dip
Classic Prawn Cocktail - Marie Rose sauce

Roast Breast of Chicken - traditional roast trimmings
Roast Topside of Beef - a yorkshire pudding, roast trimmings
The Kings Head Fish Pie with Cheesy Mash - in a light horseradish sauce
Roast Loin of Pork - traditional roast trimmings
Rustic Ratatouille
Traditional Nut & Mixed Bean Roast

Choice of Desserts - see blackboard on the day

During the summertime the pretty outdoor beer garden comes alive as a venue for alfresco dining. Whether you enjoy your meal in the restaurant area, the snug or the lounge, there's a fabulous atmosphere and you're sure to want to celebrate all your special occasions here.

The Kings Head is a village pub that brings the community together and welcomes visitors in from far and wide. It's a wonderful spot for any occasion, offering the perfect blend of excellent food, superb service and traditional charm.



THE KINGS HEAD

Circa 1367

11 Kingsway, Tealby, Market Rasen LN8 3YA

Tel: 01673 838 347

www.thekingsheadtealby.co.uk

The Tealby Hoard

Tealby Pennies are hand-crafted English silver coins produced in the period 1158-80 during the reign of Henry II. Although relatively ugly in appearance they are highly prized by collectors and good specimens can sell at over £200.

How did these medieval coins come to be named after the Lincolnshire village of Tealby? The answer to this question can be found in *The Stamford Mercury* newspaper printed on 6th November 1807 which reported the discovery of a huge hoard of ancient coins in Tealby:



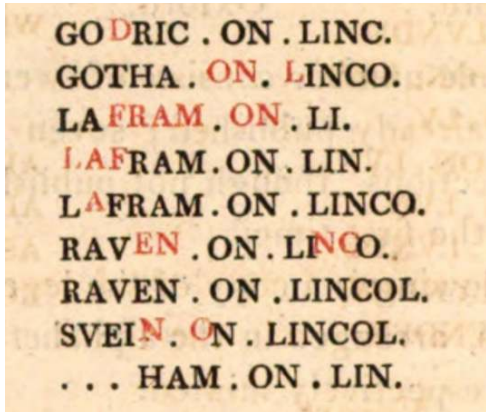
A Tealby Penny manufactured by Svein of Lincoln

“

A few days ago, a person ploughing in a field of George Tennyson Esq at Tealby, in this county, turned up at one end of a considerable tumulus (which promises to reward the labour of a thorough examination) a coarse glazed earthenware pot, which contained about five thousand silver pennies, of Henry I and Henry II, of various mints, and some of them in excellent preservation.

In excess of 5,700 mint-condition silver coins, weighing in total around 20 pounds or 9 kg, were extracted from the pot. Examination of the legends stamped on the reverse side of the coins revealed that

they were made in 29 different mints across England, including one in Lincoln. The overall value of the hoard when minted, @ 240 pennies to £ 1, was £24 at a time when a skilled labourer might earn 3 pence per day and hiring a knight would cost 12 pence per day. In 1145 a sheep was valued at 6 pence, a ram at 8 pence, an ox at 36 pence and four hens sold for 2 pence. So, the pot of silver pennies found in George Tennyson’s field was not small change by any means.



Tealby Pennies from the Lincoln Mint bear the names of the local moneyers who made them

George Tennyson passed the hoard over to that renowned man of science, Sir Joseph Banks of Revesby Abbey. Sir Joseph sold off 270 of the best coins to the British Museum and collectors (including his sister) @ 30 pence each and sent most of the remaining 5,147 lower quality specimens to the Royal Mint to be melted down to bullion valued at the equivalent of 3 pence per coin. George Tennyson later received cheques worth almost £100 from the sale of the coins.



The Roman storage vessel that contained the Tealby Hoard

It was later found that the earthenware pot in which the coins were buried was in fact a Roman-era vessel dating from the 2nd/3rd Century, probably produced locally at one of the many pottery kilns that operated in the Market Rasen and Tealby area. It is remarkable that this misshapen vessel (a defective “waster”, damaged in the kiln-firing process) is still in excellent condition after being first used in the Roman Period and then:

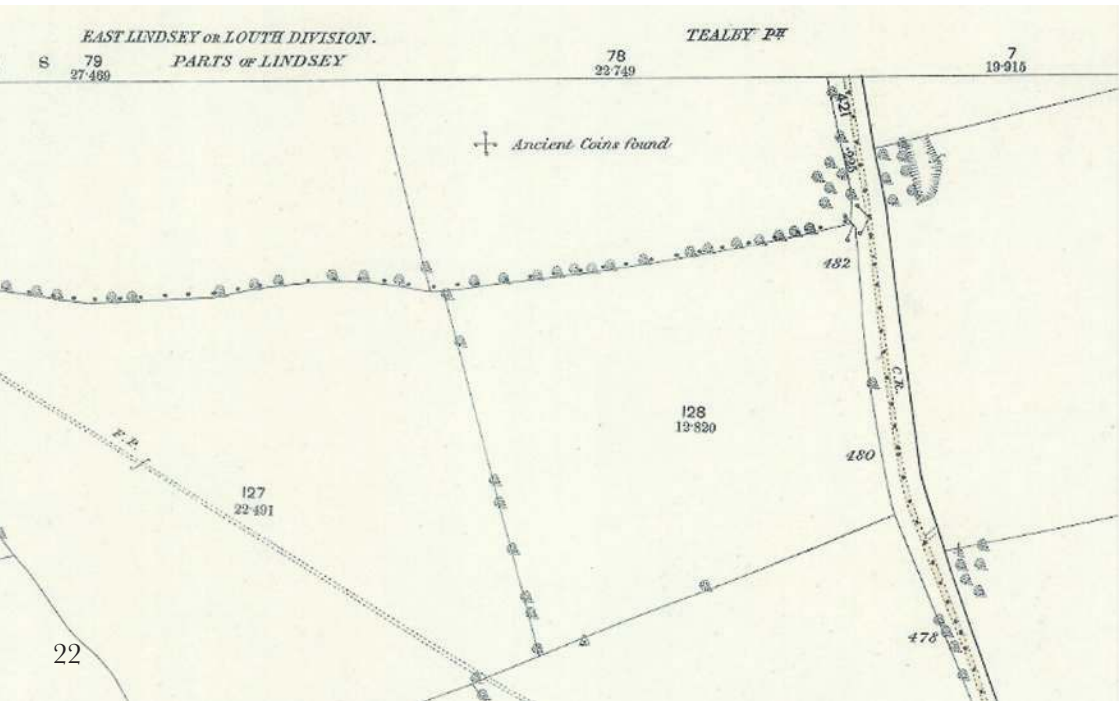
- buried for possibly 900 years.
- unearthed in Norman times, stuffed with coins and buried again for over 600 years.
- unearthed yet again and finally exhibited for over 200 years by the Tennysons and now The Collection museum in Lincoln.

The burial of the Tealby Hoard dates back to the mid-1170's, a dangerous and chaotic and time when King Henry II's sons, supported by rebellious Barons, were at open war with him. A prolonged Civil War known as "The Anarchy" had only ended 20 years earlier and now private armies of English and foreign mercenaries were once again wreaking devastation across the land. One of the rebels was Roger de Mowbray, an Anglo-Norman magnate and veteran of the Second Crusade, who was defeated by Henry II's forces at Kinnard Ferry just north of Gainsborough in Lincolnshire. Clearly Lincolnshire at the time was not a safe place and someone decided to bury their savings in a locally produced 900 year-old Roman storage jar at one end of a prominent ancient burial mound located near Tealby. Sadly, the owner of the coins never lived to make it back to retrieve them, leaving them to be discovered over 600 years later by one of George Tennyson's ploughmen.

The site of what the Stamford Mercury called a "considerable tumulus" where the hoard was found in 1807 is a bit of mystery because these days there is no sign of a raised burial mound at the surface in any of what were George Tennyson's fields. Taylor Combe writing in 1814 states that the hoard was found "beside a road that crossed a ploughed field at Tealby" and the old Ordnance Survey maps show a spot marked "Ancient Coins Found" up near Caistor High Street above Tealby's Manor Farm. The best candidate for the findspot could be the site of a Neolithic Long Barrow located some hundreds of metres north of the "Ancient Coins Found" location marked on the OS maps. This ploughed-out Barrow is now only visible as crop/soil marks in aerial photographs, but it was once a substantial mound 38 metres long and 19 metres wide.

- John Downs

Old Ordnance Survey map indicating where "Ancient Coins" were found





Tealby ♥ Booty

How are you? How are you really feeling?

It's a question we have been asking ourselves over the last 14 months and probably at times struggled to find an answer. Following a bout of depression in my 20's I sought solutions to help me out of the hole I found myself in and decided to try running. Breathless, hot and after lots of 'I can't do this', I eventually ran my first mile and my love of running was born. This grew into a career in Personal Training, Sports Therapy and Sports Massage and I developed a love for guiding clients of all abilities into the world of exercise. There really is something for everyone (it might not be running!) and having that drive is what keeps me passionate about training people today.

It's not always clear where to look for the answer to the question I asked at the beginning of this article but often stepping outside and putting one foot in front of the other is a start. Exercise in any form always makes you feel better - the release of feel good hormones sorts that out and the knock on effect throughout your day will help you face whatever is thrown your way.

I love the way that good exercising outdoors makes you feel and so Tealby Booty was

born. Bootcamp has lots of shouty 'exercise till you cry' connotations, however, with mine, you are much more likely to cry with laughter! All levels are welcome - it's my job to make sure you are exercising safely and to the best of YOUR abilities. We are outside in all weathers so waterproofs are needed sometimes and I often end a session with a bit of Yoga, particularly if the sun is shining and we have a view!

So after a few weeks of coming to Booty, yes you can do that extra squat, complete a full push up and sprint those last few metres but most importantly you laughed, smiled and exercised together with like minded people in the glorious countryside that surrounds Tealby. Come and join us. You never know...it might be the start of something new!

We meet every Monday, Wednesday and Friday at 9am in the Village Hall carpark. £5 each session.

Thank you!

x

Ginny Askam
07768 310280

Recipe Corner

by
Rachel Green



Recipe courtesy of Yes Peas!



Serves 4

Ingredients

For the patties:

1 medium red onion
1 small bunch of parsley & mint
100g frozen peas, defrosted
500g lamb shoulder, finely minced
2 tsp ground cinnamon
1 ½ tsp ground allspice
1 tsp cumin seeds
Sea salt flakes & freshly ground
black pepper
Oil, to grease

For the tabbouleh:

250g cooked bulgur wheat
100g frozen peas, defrosted
A good handful of flat-leaf
parsley & mint, chopped
2 vine tomatoes, deseeded and diced
4 spring onions, finely sliced
1 cucumber, chopped
Zest and juice of 1 lemon
1 garlic clove, crushed
3 tbsp olive oil

For the rose yoghurt:

4 tbsp yoghurt
3 tsp harissa paste

Method

Finely chop the parsley, mint and red onion. Mix in the lamb, peas, spices and salt until thoroughly combined. Shape into 4 patties, cover and chill for at least an hour.

Mix the bulgur wheat with the chopped herbs in a large bowl and add the tomato, spring onion, cucumber and peas along with the lemon zest and juice, garlic and olive oil. Mix thoroughly and season with salt and pepper.

To make the yoghurt, mix the harissa paste into the yoghurt and leave to one side.

Grill the patties until golden brown on both sides.

Serve immediately with the harissa yoghurt and tabbouleh.



Mint and Pea Lamb Kofta Burger

with Harissa Yoghurt and Pea, Mint and Cucumber Tabbouleh

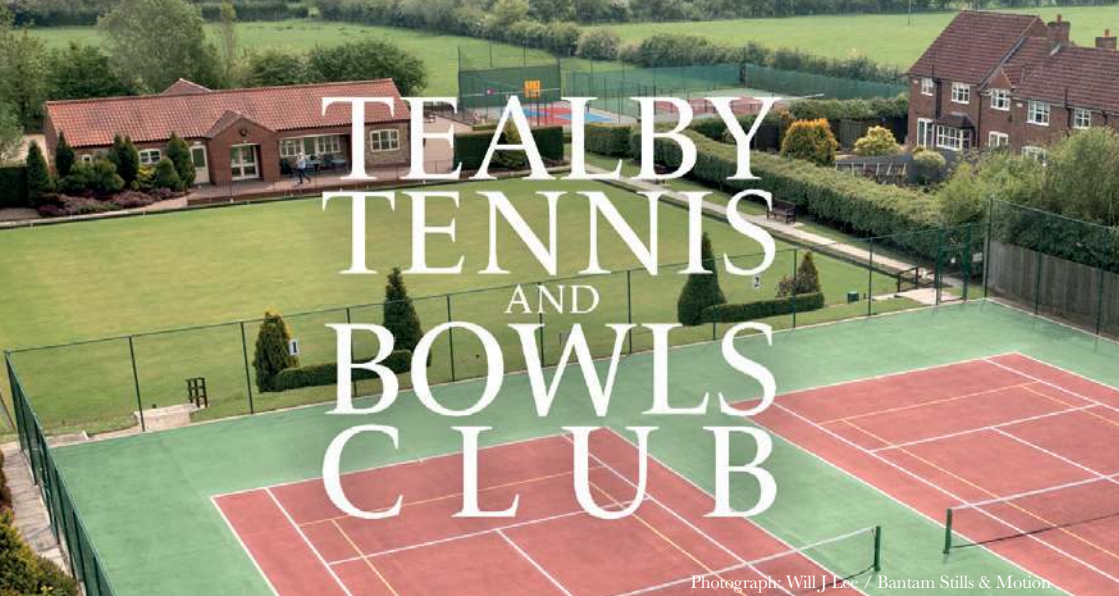
Rachel Green

Why not join the Rachel Green weekly takeaway, also known as **'Rachaway'**. We offer delicious culinary experiences from all around the world with eclectic and exciting flavours and weekly deli bags. The weekly menu is sent out on Monday morning via the Rachel Green WhatsApp group and collection of your order is on Friday afternoon from Wold Cottage (Rachel Green's home).

If you are interested in joining the WhatsApp group, please email, emma@emmawould.com

Rachel also offers a delicious home from home experience in her stunning Loggia. However if you would prefer to stay at home for your special occasion she can provide scrumptious personalised menus in the form of **'Rachel at home'** boxes.

Rachel can be contacted via her email, rachel@rachel-green.com



TEALBY TENNIS AND BOWLS CLUB

Photograph: Will J Lee / Bantam Stills & Motion

Since 1986, tennis and bowls players of all ages and abilities have been welcome at Tealby Tennis and Bowls Club.

As you may already know, Tealby Tennis and Bowls Club is a community amateur sports club (CASC). It is a not-for-profit organisation that is wholly managed and run by a committee of goodwill volunteers. Liz Emmerson is the current Chairperson of the tennis section and Dawn Johnson is the Chair for the bowls section.

Since the first lockdown during the pandemic, the committee has been using the time to make improvements to the Club - online, on court, on rink and inside the clubhouse.

For tennis, court and coaching session bookings are now all done online. An extensive range of after-school junior sessions also complement the Club's extremely popular Saturday tennis coaching sessions. The courts have been upgraded with new nets and court resurfacing. The bowling green has had hours' worth of attention and maintenance on it, as well as the arrival of a replacement bowls shed. The Club's unique Tealby Tennis Leaders programme has also been redefined, along with a new, online Club Kit shop.

As things open and feel more normal, our level four, LTA accredited+ Coach, Terry Hunt, has settled into the Club's extended tennis coaching timetable perfectly.





Photograph: Will J Lee / Banham Skills & Motion



Terry is a very experienced Coach who is a big hit with all our members. He also offers a full range of 1:1 coaching and has even introduced cardio tennis sessions on Tuesday mornings.

The Club's friendly social tennis sessions have a regular following and are free to all adult members. The tennis socials are held on Sunday mornings all year round, and on Mondays from 6.00pm during the summer season.

The Bowls roll-ups sessions are every Saturday afternoon during bowls season, from 1.30pm for a 2.00pm start.

Along with a love of tennis and bowls, Club members can often be found having a chat and socialising in our iconic Clubhouse, overlooking the bowling green. With a slightly different internal layout, an area of relaxed seating and an 'honesty café', members can enjoy a post-game catch up and refreshments.

Our aim is to ensure Tealby Tennis and Bowls Club remains accessible and welcoming to everyone - families, community and local players.

For more information or to arrange a taster session for tennis or bowls, contact the Club via the website: www.clubspark.lta.org.uk/tealbytennisbowlsclub or email contact@tealbytennisbowlsclub.com



Meet...

... Sarah Brown



I'd describe myself as an interesting butterfly. Faffing around with bits of fabric and wool. Flitting from one thing to another. It keeps life interesting, the variety. I'm never bored. Reading helps, the more you read the more information you gather.

I was born Sarah Knight in Dulwich, London in 1971. My father was in the Cold stream Guards and was stationed at Chelsea Barracks and he worked at The Tower and Buckingham Palace. I was far too young to appreciate this fact!

We then later moved to Grimsby where I did all my schooling and after finishing decided I wanted a career in Fashion. I then embarked on a 3 year Fashion course at

Boston College and from there went on to Nottingham Trent and did a 4 year degree course in Knitwear design.

After doing all my training I moved back to London and ended up designing for most of the high street shops that sadly no longer exist. Working in the fashion industry at that time was very exciting and I worked in some amazing places and got to travel all around the Far East - Hong Kong, China, Taiwan, Philippines, Thailand, Singapore and North Korea to name a few.

After a number of years I met a guy called John Brown in a pub in Ealing and that was that. We got married, moved to Lancashire and two children later....



Sarah was the 'Rainbow Fairy' during lockdown. Villagers would find the fairy had visited them and popped a handmade crochet rainbow on their door!

I then retrained and took myself off to Burnley college for 3 years, while the children were babies, and retrained as an upholsterer.

Then I decided to take my level 3 Pilates training soon after that and started my own business in the Ribble Valley.

11 years ago we decided to move to Lincolnshire. I always remember Tealby as a child and loved it and never thought I'd end up living here myself.

John decided to re-train as a teacher at Bishopp Grosseteste in Lincoln.

So we ended up moving to The Old School House and embarked on our next chapter. I decided on yet another career change and opened an Antique Center and Coffee Shop in Humberston, Grimsby for the next 6 years while also teaching Pilates in Tealby and Walesby.

Unknown to us all a major global catastrophe happened and again I ended up re-evaluating and started a catering business and now produce bespoke Afternoon Teas with my love of antique crockery and also bake for Tealby Village shop.

Sarah J



THE OLD
SCHOOL
HOUSE

AFTERNOON TEAS · LOCAL COFFEE

Bespoke afternoon tea for collection or home delivery. Homemade and beautifully presented sandwiches and sweet treats, A perfect way to spend the afternoon with family and friends.

To order for collection or delivery:
 Email - Sarah@vintagelincs.co.uk
 Mobile - 07599 619 006
 Home - 01673 838 124




The Rector's Jottings



Dear Friends,

I wonder what you now think, as you look back on the last 15 months? Was it a time of reflection for you, or maybe it was a time of desperation for human contact again? Was it a time when you appreciated the world slowing down, or a time you wished a rapid end to, letting you get back to a previously busy life? I suspect we all had thoughts at times in all of these categories. It was a time we didn't expect, it is a time we don't want to see again, but there will have been moments that we found something we had lost in our lives - possibly had never found - something that meant we recovered a simplicity of what life is really all about.

That simplicity for me was the time I spent home schooling my son Henry, who is 8 years old. During the lockdown last year and perhaps more so in the second lockdown earlier this year, we spent more time together than I could have ever wished for. It was a fantastic experience for me and also for him (well that's what he told me!). We walked in the fields, picked blackberries and sloes in the summer, flew kites, built a treehouse, assemble Meccano kits, played in the ice and snow earlier this year and managed to find time to do Maths, English and all the rest of the school work in fun ways too. In our busy world of today parent-child bonding is more and more difficult to

find time for, but we must try - and it's most definitely not a chore!

That joy of finding time for new ways of being, has also been the same joy we have experienced in being a new and adventurous church over the last year. Being online has been a new idea to many, but as we now go forward, the online world has become fully part of all we do in our everyday lives and it will continue to be so in Church too. In our local group of parishes, we now have a regular suite of online worship which was just not possible without our forced understanding of technology. We meet on line early each day for Morning Prayer across vast physical distances, using YouTube. We also meet each Monday evening for worship via ZOOM and this has also started to connect our Parishes and Deanery together. Our widows support group and also our knitting group have also been very active on ZOOM over the pandemic too. It is so amazing how we can change our ways and achieve maybe more than before, when we need too.

It is of course good to be back in Church too, and we have recently been able to unlock the church during the week, as we get back into the swing of regular Sunday worship. There are some restrictions still in

place as I write this, but we hope they will not last too long into the future.

Going forward we are now planning a series of concerts in All Saints Church. In August 2019 you may remember we had a series of Sunday concerts followed by afternoon tea. We are planning to repeat the concerts on Sundays in August this year. Val Hodge is currently busy putting the program together. So please save those dates as we bring post-pandemic live music back into Tealby!

The 'Christmas Tree Festival' is also back on track for 2021. We are planning a display of 20 trees this year, based around a theme of Nursery Rhymes. It would be wonderful if Tealby could turn out in force to support it again this year. Michelle Baker is co-ordinating the Nursery Rhymes - just to make sure we don't get 20 'Little Bo Peeps'!! If your group wishes to take part again or even for the first time please contact Michelle as soon as possible. You will catch her in church or often working in the Community Shop.

I would also like to thank the Community Shop for the funds donated to us to replace the external lighting around the church. Seeing the church lit up in the cold winter months is a wonderful heart-warming sight, and also knowing the lights are going to be

more efficient and eco-friendly, means we are supporting the environment too. That's a 'Win-Win' situation I think!

Now, after delays for obvious reasons, the WC and Servery Project for the church is back on track. Work is now underway to get all the consents needed to slightly alter a Grade 1 listed building. We have the majority of the funding needed but there is still a shortfall of around £10,000. If we can make this up through grants and local donations then we are convinced the work can be completed early in 2022. Any support you can offer will be greatly appreciated.

May I finally offer you all my prayers and good wishes as we move into the summer months, and I hope you have chance to now catch up with all those family and friends you have not seen for such a long time.

Every blessing



Fr Chris Hewitt SCP

Please contact me on: 01673 838380
email: chris.hewitt@lincoln.anglican.org
Our website: www.walesbychurches.org

Our Normal Service Pattern

10am (from June 21st)	Wednesday	Holy Communion (BCP)
5pm	1st and 3rd Sunday	Evening Worship
	2nd and 4th Sunday	Holy Communion

5th Sunday of the Month Only (Normally 4 per year)

10.45am	Holy Communion	Tealby
5pm	Evening Worship	Kirmond le Mire

Temporary footpath closure

Tealby - North Willingham

Many of you will have noticed that there are issues on the footpath between Tealby and North Willingham where Lincolnshire County Council has removed a bridge that was destabilised during a flash flood. There seem to be delays in getting the bridge reinstated due to research being done into how best to shore up the banks, what size bridge is needed and how the bridge is to be funded.

This path and bridge is a much loved and used pathway by walkers and visitors to the village and ice cream parlour, Wright's Ice Cream. Wright's open up a path when they're open, so people can still walk from Tealby to get an ice cream, but this obviously has to be locked during their closed hours due to health & safety

as there's a working farm close by. This is why we need to let Lincolnshire County Council know how popular the footpath is and how important it is to get the bridge sorted as soon as possible, and the only way to do this is to get as many emails to Lincolnshire County Council to express a desire to get the bridge reinstated soon.

So, whether you use the footpath or simply agree it would be great to get the footpath back to normal, please email the Assistant Countryside Officer, Matt Sharpe:

Matt.Sharpe@lincolnshire.gov.uk

The bridge is identified as being on 'North Willingham Footpath 128'.

Thank you in advance for your support!

Obituaries

ANTHONY METCALF

Tony Passed away peacefully at home in Newquay on March 23 2021, aged 79, with family at his side, after a short illness. Originally from Grimsby, then Tealby and finally Newquay. Beloved Husband to the late Carol, Father to Paul and Steven and Brother to Joy.



The Puzzle Pages

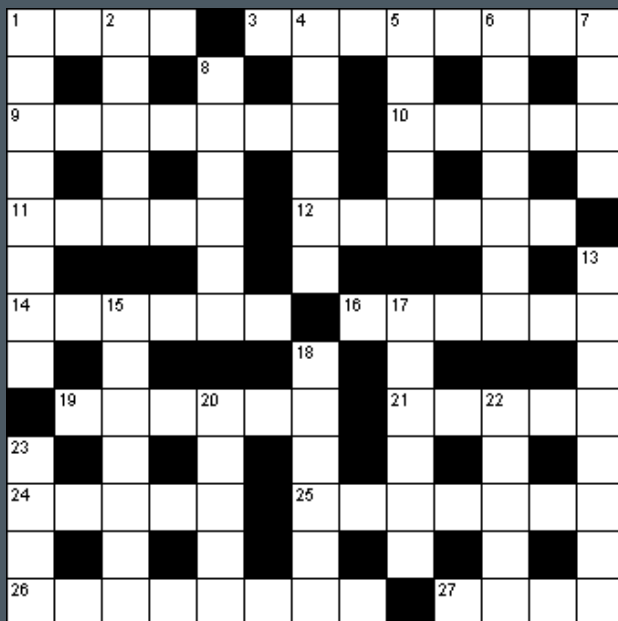
Quick #1

Across

- 1 Hairless (4)
- 3 Spanish music (8)
- 9 One way or another (7)
- 10 Ascended (5)
- 11 Norwegian dramatist (5)
- 12 Northern Ireland (6)
- 14 Uncover (6)
- 16 Purchased (6)
- 19 Aeroplane journey (6)
- 21 Might (5)
- 24 Supple (5)
- 25 Nasal aperture (7)
- 26 Monday to Friday (8)
- 27 Looked at (4)

Down

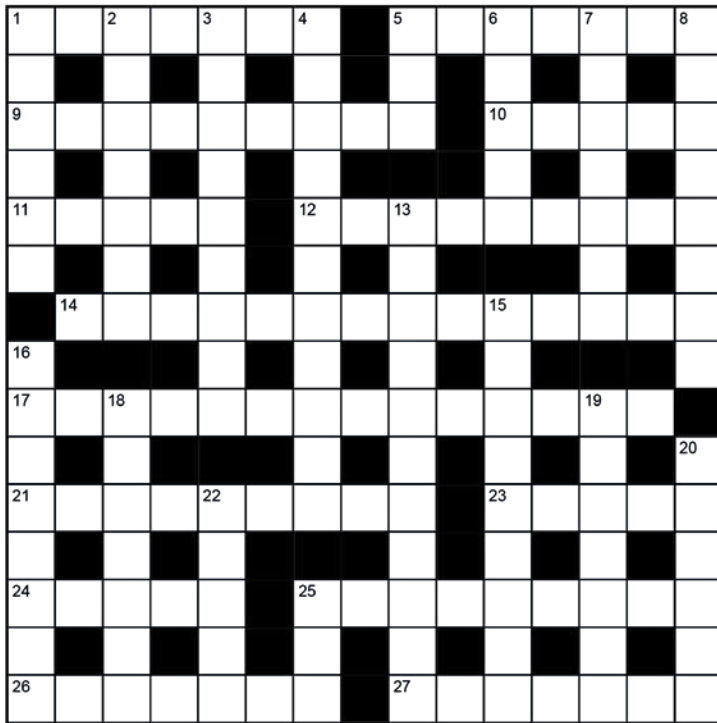
- 1 Cradle (8)
- 2 Young sheep (5)
- 4 Legal (6)
- 5 Female horses (5)
- 6 Savings (4,3)
- 7 Possesses (4)
- 8 Ta (6)
- 13 Surprised (8)
- 15 Artist's mixing board (7)
- 17 Resist (6)
- 18 Mean, ungenerous (6)
- 20 Avarice (5)
- 22 Fret (5)
- 23 Tardy (4)



A mind puzzle for you:

A woman had two sons. They were born at the same hour on the same day of the same month in the same year. However, they were not twins. How could this be?

Cryptic #1



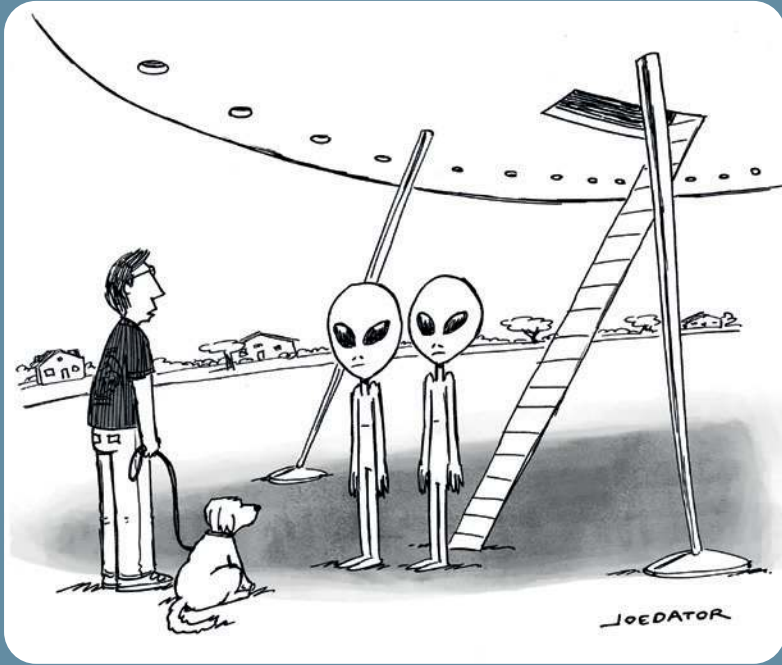
ACROSS

- 1 Energetic daughter repelled several in charge (7)
- 5 Coming second in race run with competitor (7)
- 9 Check condition and replace (9)
- 10 I will take spin around Italian city (5)
- 11 Island foremost in avoiding tax (5)
- 12 Stand for soldiers here (9)
- 14 Fare may be a little high after this (4-6,4)
- 17 Comfortable footwear found in stripper's place possibly (6-8)
- 21 Student leaves in complete disarray, showing helplessness (9)
- 23 Drive out for fish that's about 10 pence (5)
- 24 Recall part of imaginative stage show (5)
- 25 Dress is nothing to me – it's tedious (9)
- 26 Attempt to take in very old and heartbreaking drama (7)
- 27 Woman needs relaxation to reach peak (7)

DOWN

- 1 Democratic leader of city, one in South Africa (6)
- 2 So I'm one somehow being offensive (7)
- 3 Semi to let is ruined by parasite (9)
- 4 Leader of meeting not the sort to sit on a sofa or stool? (11)
- 5 Terrific, you can't get one back! (3)
- 6 About to draw and knot ropes again (5)
- 7 Girl captivates boy with plant (7)
- 8 Stretch and enlighten one missing exercises (8)
- 13 Professional's cost of living to increase greatly (11)
- 15 Four stars indicating extreme anger? (9)
- 16 Mishap I had, beset by stress (8)
- 18 Right place, I resolved, to find duplicate (7)
- 19 Carpet salesman gets to travel around (7)
- 20 Neil turns up in court and he has a lawyer (6)
- 22 Poorly rated business (5)
- 25 Course is put in balance for audience (3)

Caption Contest #1



Send your caption to:
tealbyliving@thisistealby.com

The chosen winner will get a bottle of prosecco
plus their caption & name printed in the next issue!

(if you don't use emails, just pop your
caption into Tealby Village Shop)

WIN



AMATEUR PHOTOGRAPHY COMPETITION

for all ages!



Send us your photograph of Tealby (or your child's photograph) and the best one, chosen by our team, will get a **£10 Tealby Shop voucher** plus their photograph published in the next issue!

It can be a scenic shot, a close up, a capture of typical Tealby life or people caught in a moment...anything you choose, just as long as it's in Tealby! Send to:

tealbyliving@thisistealby.com

Advertise in

TEALBY LIVING

If you'd like to advertise or have a personal message included in the next issue of Tealby Living, there are lots of options from 1/6 of a page, to 1/4 page, 1/2 page and full page.

We have an in-house graphic designer, digital artist & a photographer (including fully licensed drone photography) who can all help you to create your advert if you need.

Contact us at:

tealbyliving@thisistealby.com

FurryCow
It's all about the moo

If you like this magazine, the adverts inside it, the rebranding of Tealby to 'This is Tealby', the Tealby website and all the new artwork and branding for Tealby Village Shop...

...well, that was me



•logos •branding •websites
•brochures •leaflets •adverts
•social media artwork •invitations
•blah blah blah blah blah blah ...

Contact me at:

adam@thisistealby.com