



St Martin-By-Looe

News

Published and funded by
St Martin-By-Looe Parish Council

Sept/October 2010

Parish Council Update

No Man's Land Car Parking Scheme

Following a public meeting with the residents of Holland Road, No Man's Land the proposed additional car parking scheme has been abandoned. If funds become available the provision of on-garden parking will be explored; however in the current economic climate this may take some time. In the mean time however you are reminded that the Hall Car Park is private land and unauthorised parking will result in a penalty ticket being issued.

Planning Applications

Applications for the construction of a garage with terrace over and hardstanding, at Tigh-na-Mara, Millendreath, the construction of and agricultural building near Windsworth, the siting of three camping pods at Bay View Farm, the enlargement of existing swimming pool, patio area and steps at Black Rock House, Millendreath and the construction of an access road to the sewage works at No Man's Land were all considered during the summer break.

Donations

No donations have been approved during the summer break.

Meeting Dates

You are always welcome to attend the Parish Council Meetings. Due to the General Election, the summer break and the Clerk's holiday, the meetings for the later part of this year do not follow the first Thursday rule, therefore the next meeting will be Thursday 16th September, followed by 4th November, thereafter normal dates resume. The meetings starts at 7.30pm. Public participation is welcome before the meeting starts.

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Sheryll Murray MP



First of all I would like to express a big thank you to all those who elected me on May 6th.

It is a great honour to be elected the Member of Parliament for South East Cornwall.

I would also like to reassure all my constituents that I am there to represent them irrespective of how or if they voted and I have now opened an office within the constituency.

Please contact me at:
 Sheryll Murray MP
 Windsor Place
 Liskeard
 Cornwall
 PL14 4BH
 New Office Telephone:
 01579 344428
 Email:sheryll@sheryllmurray.com



I am holding MP's surgeries if you would like information or to book an appointment please contact my Liskeard office as above.



**Getting
 in touch**

General enquiries (and all services)	0300 1234 100
Children, schools and families	0300 1234 101
Libraries	0300 1234 111
Benefits	0300 1234 121
Adult care and support	0300 1234 131
Refuse and recycling	0300 1234 141
Planning	0300 1234 151
Housing	0300 1234 161
Council tax and business rates	0300 1234 171
Registration services	0300 1234 181
Trading standards	0300 1234 191
Environmental management	0300 1234 202
Environmental health & licensing	0300 1234 212
Roads, transport and parking	0300 1234 222

Householders in Cornwall are urged to register now to vote in 2011

Cornwall Council officials are calling on local people to register now to make sure they can have their say and vote in May 2011 when a referendum is expected to decide whether or not to change the voting system which elects future MPs.

The Council is required to produce a new and accurate list of voters each year which then stays in force for the following twelve months.

Electoral registration forms are being posted around the August bank holiday weekend to all 250,000 households in Cornwall to enable the new electoral register to be compiled. This will then be used as the basis for next year's referendum.

“The new electoral register will be published on 1 December and only people who are on the register will be able to vote” explained Paul Hamill, Cornwall's Acting Electoral Services Manager. **“It is vital that people complete and return the form as soon as possible so their names can be included on the register and tax payers money can be spent most efficiently.”**

The forms contain the details of all the people who are currently registered to vote at that address. If none of the details on the form have changed, the householder can either sign the form and return it in the pre paid envelope provided or register electronically by:

- Phone
- Registering online via a website
- Sending a text message

Further details, including the security code that householders need to quote, are given on the form. Registering electronically is not only the quickest and easiest method, but also helps the Council to save taxpayers money.

If any details on the form have changed, people should cross through the names of anyone who no longer lives at the address, amend any mistakes or add the names of anyone new who is eligible to vote. They then need to sign the form and return it – either in the pre paid envelope or by dropping it into any Council office or one stop shop.

Cont: from previous page

Paul and his team hope that as many people as possible will complete and return their forms as soon as they receive them.

Otherwise a reminder will have to be sent out on October 1st to any households who have not yet replied – which will cost the Council additional money.

In addition a team of over 100 canvassers will then visit any households who have still not registered between 29 October and 17 November to help people fill in their forms.

“People are required by law to provide the information which is asked for in the forms“ said Paul. **“While most people respond quickly, we always have a number of households who do not return their forms. Based on last year’s response we anticipate having to send out around 78,000 reminders and visit around 8,700 homes. If people look out for the forms and respond promptly then they can help to make savings which can go towards other essential services”.**

Anyone does not receive a form is asked to contact the Council’s electoral registration team on 0300 123 1115.

Looe Police Station contact number.

If you need to contact your local Police Station you can use the number below:

01503 266173

If there is no one available to answer your call please leave a message and a member of the team will contact you on their return.



**To report a crime, or for information
and advice:**

08452 777444

Emergency

999



History Snippet by Jenny Wallis

We live in an AOLV – an Area of Outstanding Landscape Value. We fit in between the Looe and Seaton valleys. Looe is a tidal ria and Seaton valley is made up of sediment. But our valley at Millendreath is very different.

We have a 4000 year old peat bog between Churchbridge and the sea, making the valley floor a very special habitat. It stretches beyond the shoreline today and can be seen below the sand when the sand washes out in a storm. The old maps call it a “moor” – Cornish for peat bog - but its uniqueness seems to have been forgotten in the last century as it was abandoned by agriculture in favour of tourist gold. An adult learning course in 1974 published a survey “Guide to the Natural History of Looe” recording its forgotten features and lamenting its desecration, but no one took up cudgels in its defence. Now, perhaps, is the time to set the record straight.

The valley floor was first protected by hedgebanks along the sides to prevent topsoil from washing down. These could be Iron Age and can still be traced. The first written record of the valley tells us that it was given to the Norman Bodrugans after 1066. They leased out all the land except a mill and two acres of coppiced alder. The mill was in the area we call the Spinney and the two acres still make a bulge on the Parish Boundary! The valuable coppiced alder would have provided charcoal for smelting ore and the mill brought in ready cash. When Bucklawren was given to Launceston Priory, Henry de Bodrigan granted that the land below the ford of water coming from Bodigga should be common to both Pendrym and Bucklawren manors (ie Millendreath Moor). This protected BY LAW the reed bed needed for thatching. Six hundred years later the 1840 Tithe Map shows that each land-holding still had a portion of valley floor as essential meadowland. The valley was always regarded as a special place.

Over the centuries the valley has seen five mills and a lime kiln. There was a hop garden and a willow garden and small ‘closes’ let as allotments. In the railway age there were strawberries and soft fruit for market, daffodils, leeks, apples and damsons – all of

History Snippet cont:

which have left traces. The Spinney grew thornbushes to mend hedges and once the entire valley sides would have been clothed in wheat. Last week I identified 61 plants flowering on a small plot by the 'treatment works'. We have moths and butterflies, voles and eels, great green bush-crickets, deer and foxes, hornets, grasshoppers and an amazing array of grasses.

When it rains, all the water from the Barbican, Great Tree, Tregoad

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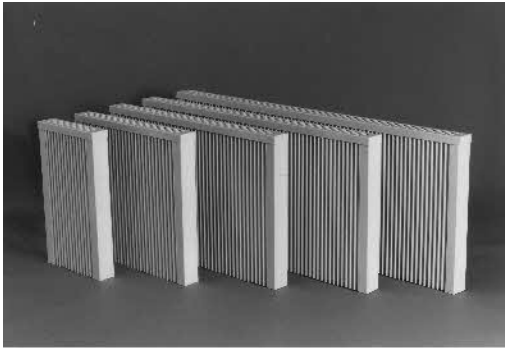


Polgover, Bucklawren – right round to Bay Tree Farm finds its way down the valley. The peat soaks it up like a sponge. In this way it is fragile and vulnerable. We need to take a lesson from History and protect our special bit of outstanding landscape. It has a value that even the tourist gold cannot buy.
Jenny Wallis



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New developments in energy saving heating

German engineers have developed new ways of using infrared technology for heating. Instead of having extremely hot heating bar elements, which are often too hot to get near and are not so effective when further away it is now possible to have the heat spread over a larger surface area and at a much lower power rating. A 90 x 60 cm panel for example has only 800W - 900W (instead of 1.50 Kw - 2Kw for the bar elements) and this is often sufficient to heat the average living room. The panels come in different sizes to suit all needs and with plain painted fronts or with attractive photo/picture fronts. You can even have your own favourite photos printed on your own panel. Other fronts include the luxury range of 2 cm thick granite and marble. The panels are also ideal as supplementary heating when one does not wish to have the whole central heating system on. Ecowarmth of Plymouth will be introducing the new range shortly, but check with them for advance details. 0800 027 3700 or enquiries@ecowarmth-sw.com *See advert on page 8*



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We also hope to bring back an "old flame" who is well known for providing the very best fish and chips from many a year past and present.

Our chicken and beef stews with dumplings are now available to order which are being well accepted so if you have a cold day why not treat yourself to a stew and dumplings for a family for only £5.

Our homemade pies are Steak & Kidney, Steak & Ale, and Chicken with wild mushrooms. Pies range from £3-50 for two to £7 for four and they are great with lots of gravy!

If you would like to order anything we do then please feel free to call and we will do our best to deliver or cook for you and deliver to your home, what we think and many more do, as some of the best home cooked delivery food available.

We also shoot Rabbit to order so if you would like a freshly shot rabbit then give me a call.

We welcome trade customers too. We can offer a very competitive rate for a range of local meats and poultry direct from local farms along with sea foods from the local boats.

Please do get in touch if you have any questions or anything unique you would like us to get.

A big thank you goes out to **Looe & Polperro Trader** for their continue support with us here at Great Tree Farm



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Cornwall Council offers financial help and advice to homeowners to improve their properties

Cornwall Council is offering a variety of affordable loans to those on low incomes to help them repair and improve their homes.

Cornwall Council was successful in a bid for government funding to set up and offer interest free loans (subject to availability and eligibility) to low income households to help them carry out essential repairs and basic improvements to their homes. The purpose behind the loan scheme is that all loan repayments will be recycled to help build a self sufficient, recycled source of home improvement funding for future necessary lending that becomes less and less reliant on public funding.

There are a number of loan schemes on offer (all subject to availability) including:-

Healthy Homes loans are interest free and available to low-income householders of any age for essential repairs and some energy efficiency improvements.

First-time buyers loans are interest free to help local people buying a property that has been empty for longer than 6 months, to carry out essential repairs and improvements to return the dwelling to use.

Landlord Assurances includes 50% loans are available to private landlords to help them carry out essential repairs, fire safety precautions, improve security measures and energy efficiency. Landlord assistance also includes loans towards conversions of larger houses into family units or flatlets to address a particular local housing need. We can also offer financial assistance in bringing empty properties back into use for private rental. This scheme in particular will result in good quality affordable long term accommodation being made available as, in return for the loan, the owner must let the property at Local Housing Allowance (LHA) rates for a period of 5 years to tenants nominated by the Council. The nomination rights are used for people that the Council are likely to accept as statutory homeless; who are unable to financially secure accommodation themselves; or to prevent homelessness and the possibly of being placed in temporary accommodation. It also allows the team at the Council to build

Cont: from previous page

good working relationships with responsible, landlords.

Houseproud loans are available to the over 60s (or households with a disabled person) who are in receipt of a means tested benefit, for repairs, improvements and adaptations. Interest rates apply.

Home Health Energy Efficiency Grants are available to help install loft insulation, cavity wall insulation, and other energy efficiency measures.

Grants are available to help disabled people with adaptations required to their homes and government funding is available for Warm Front heating grants.

Free advice and information is available to all householders on how to improve and maintain their homes.

Cornwall Council cabinet member for housing, Mark Kaczmarek, said: "The aims of the various schemes on offer are geared to improving the quality of homes in Cornwall. That can mean helping a household reduce health and safety risks; help people return to their own homes after a stay in hospital; improve energy efficiency to bring down heating bills, right up to bringing empty properties back into use to provide good quality and affordable rented accommodation. I urge people to contact the Council to find out if they can access advice or a loan to improve their quality of life." Call Cornwall Council on 0300 1234 100



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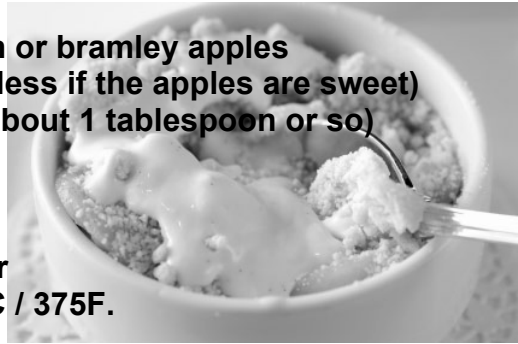
1 Bucklawren Road, St Martins, Looe,
Cornwall, PL13 1QS



Recipe for Apple Crumble

Ingredients

1kg / 2.2lbs granny smith or bramley apples
100g / 4oz caster sugar (less if the apples are sweet)
juice of half an orange (about 1 tablespoon or so)
pinch cinnamon
100g / 4oz butter chilled
150g / 5oz plain flour
75g / 3oz demerara sugar
Preheat the oven to 180C / 375F.



Make the crumble topping first. Dice the chilled butter into the flour. Rub it into the flour with your fingertips until the mixture looks like fine crumbs. Stir in the sugar. Chill in the fridge while you prepare the fruit.

Peel and core the apples and cut into slices or chunks. Toss them with the caster sugar, pinch of cinnamon and orange juice. Butter a 1.5 litre ovenproof dish or roasting tin.

Pile the fruit into the dish and then spread the crumble topping over the top, so that all the fruit is covered.

Bake for 40 minutes or so, until the topping is golden and the fruit is sizzling.

Give it ten or more minutes to cool before serving with custard, cream or ice-cream.

Variations on the filling

Substitute some of the apple for blackberries in season, for a really luscious crumble.

Add a handful of raisins to the apple.

Plums and pears work well combined with apple too. Just use half and half.

Variations on the topping

After rubbing in the butter to the flour add 75g / 3oz of oats, muesli or ground almonds to the topping.

Add spices to your crumble topping: try ginger, cinnamon or nutmeg according to your own tastes.

www.godine.co.uk

Kim's Quiz

1. In what profession would you use the acronym "SOCO"?
2. What is the official national anthem of the USA.?
3. The blue cornflower is the French equivalent to what in England?
4. Which weather phenomenon translates from the Spanish for 'little boy'.
5. Ambassador to the Court of Saint James is the official title for Ambassadors of which country?
6. Which castle is on the island of Anglesey?
7. What is echolalia?
8. Which N. African seaport's name is Spanish for white house?
9. Which is the only vowel on a standard keyboard that is not on the top line of letters?
10. What's the worlds most popular Non Alcoholic Drink
11. What letter is given to a car number plate when the age or identity of the vehicle is unknown or if it may have been built from parts?
12. In which street is the Bank of England?

Answers on page 16

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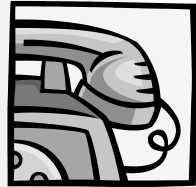
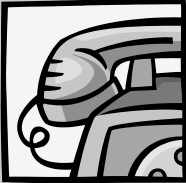
Chairman Kim Smith 07504 195619

Vice-Chair Robert Henly 01503 240738

Councillors:

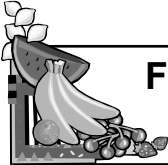
Roberta Powley 01503 240650
Barbara Reynolds 01503 240520
Ron Matthews 01503 262845
Lynne Burt 01503 240383
Mike Elford 01503 265922

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Memorial Hall News

Saturday 25th September.
**Cream Teas, Raffle, Tombola Stall and
Big Jumble Sale,**

All proceeds to Children's Hospice South West.

2.30pm start.

(Last year we raised £500, lets make this one even bigger, with your help we can).

The Mother and Toddlers group starts Wed Sept 8th, 9.30 - 11.30 am, all welcome, new members needed to keep this active group going, contact Emma 01503 240497 for more information.

Yoga classes available, contact Marie 01503 263505 for date and time. Whist every Wed at 7.30pm.

If you are interested in your hall and community why not join the hall committee, we meet every 4th Tuesday of the month; perhaps you have new ideas, it would be nice to start a youth club or something similar, if you would like more information please do not hesitate to phone us on 01503 240650 or 01503 240704.

Quiz Answers

1. Police Work Scene of Crime Officers.
2. Star Spangled Banner. 3. Red Poppy
4. EL NINO. 5. UK 6. Beaumaris.
7. Involuntary Speech repetition, Navigation by sound, Anxiety caused by your own voice.
8. CASABLANCA. 9. A. 10. Coffee 11. Q.
12. Threadneedle Street. www.gavinrymill.com

Good quality jumble and bric-a-brac always required, collection can be arranged.
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