

Three Score Years and Ten

Two years ago we featured Kay and Ron Field, suggesting that they were the longest married couple in the Wychwoods. No one has challenged that claim and now, as they celebrate their 70th anniversary, we are sure they hold the record!



Theirs was a traditional 1930s wedding held in the shadow of World War II, declared just a month before. Kay remembers it snowing on their wedding day. Ron remembers that some of the rice

thrown over them for good luck went into his eye!

They had a quiet 70th anniversary celebration at home with their family, who all enjoyed a slice of the beautiful cake made and decorated by Kay.

We congratulate them on this very special anniversary and toast them as ‘The longest married couple in the Wychwoods’, unless you know better of course?

Christine Halliday

Stir Up Sunday

‘Stir up Sunday’ is traditionally the first Sunday in Advent. Puddings made on this day bring the Lord’s blessing on all who taste them.

*‘Stir up we beseech thee,
The pudding in the pot,
And when we all gets hungry,
We’ll eat the blummen lot.’*



A Traditional Christmas Pudding

350g fine breadcrumbs
225g raisins
225g currants
225g sultanas
225g suet
100g mixed peel
1 grated carrot
225g soft brown sugar
40g blanched, finely chopped almonds
Juice and grated rind of ½ lemon
½ heaped teaspoon nutmeg
½ teaspoon salt
2 teaspoons mixed spice
4 large eggs
½ pint beer or stout
Stir all the ingredients together (don’t forget to let the family help and make

their wish). If you think the mixture is too dry add a little milk.

Pour the mixture into well greased basins, cover and tie down tightly, first with greaseproof and then with foil or a cloth. Boil for 6 to 8 hours. If you are using a pressure cooker instead of the traditional copper, (who has one of them these days?) refer to your instruction book. Take off the covers and leave the puddings to dry out well; then cover with clean, dry paper. Store in a cool place and boil for a further 2 hours on the day that you eat them. Legend has it that there should be 13 ingredients in your Christmas puddings, in memory of Christ and his 12 disciples.

Christine Halliday