

Dear Members,

It was lovely to see your fantastic decorated bags. Such a wonderful show of skill and design. Please don't forget to vote for your favourite.

October has arrived! Let's hope we can enjoy some lovely sunny autumnal days. Why not take some photos of this colourful time of the year and send them in so that we can all enjoy them. We look forward to hearing from you.

Have you seen the articles and photos of both Oakley Afternoon WI and our stalls at the Oakley Show in this month's Hampshire WI News. Stay safe and well, Sally

#### Report of the Hampshire Federation AGM

Hampshire Federation Chair spoke of the plans and ongoing work of the Federation to stay connected and continue to sustain activities wherever possible. She then went on to introduce our speaker, Ben Fogel.

Ben gave a very interesting account of how he became a TV presenter despite leaving school without any qualifications. He outlined his adventurous pursuits with Olympic gold medallists and others. He finished by saying that he would call in to our 2021 AGM to say hallo if he could.

Gina thanked Ben for his presentation and ended the online AGM.

#### **LYNN'S IN A PICKLE**

I was on a walking holiday in Selworthy in September and met a WI member from Suffolk called Aprille Gates. We talked about our respective WI's coping in lockdown and then, as you do, talked recipes. Aprille gave me the following recipe for Piccalilli which doesn't require brining the vegetables, so if you have lots of green tomatoes and beans left over from this year's harvest perhaps you would like to give this a go. Makes about 2.7 kg, (6 lb). There is quite a lot of preparation of vegetables so put on Classic FM and settle down to it. The vegetables should be bite sized, but the cooking doesn't take long. Good with cheese and cold meats and it will be perfect by Christmas.

- 1 large **cauliflower**, broken into florets
- 450g (1 lb) **pickling onions** or **shallots**, quarter them if big
- 1.4 litres (2½ pints) of **white malt vinegar** - 59p at Sainsbury's
- 900g (2 lb) **mixed vegetables** diced or sliced into 2.5 cm (1 inch) lengths  
(choose from **French** or **runner beans**, **cucumber** (I took out the seeds), **marrow**, **courgettes**, **green tomatoes**, **carrots**, **peppers**)
- 2 fat cloves of **garlic**, crushed, 3 fresh **red chillies**, deseeded and thinly sliced
- 450g (1 lb) **caster sugar**
- sugar**
- 50g (1¼ oz) **English mustard powder**
- 115g (4 oz) **plain flour**
- 25g (1 oz) **turmeric**, 1 teaspoon **ground coriander**, 1 teaspoon **ground ginger**, ¼ teaspoon **cayenne pepper**, 2 teaspoons **salt**
- 25g (1 oz) **black peppercorns**



#### Decorated bag competition

All the entries are on our website in the picture section [oakleydeanewi.weebly.com/pictures.html](http://oakleydeanewi.weebly.com/pictures.html). They have letters against each one. Please cast your vote for your favourite, by email or phone. There will be a small prize for the winner.

If you can not get on the web page the letters of each entry are:

- A B
- C D
- E F
- G H

Also we will randomly pick a prize winner from those who send an entry for the newsletter. Send details of something you have been doing, an idea for others etc. If you have a picture to go with it that would be even better.



#### **Zoom meetings?**

The committee are thinking about having meetings over zoom until we can meet again in person. The speaker would give their talk, and then we could split into a few groups for some social time. It would be possible under current regulations for a few people to gather in someone's house to view this. Also there will be a facility to phone in to these meetings so those without internet could still take part even if they did not want to go to another house. We REALLY would like to know what you think about this, as it would only be worth paying a speaker if there will be enough members willing to join in.

1. In a big saucepan, bring 1.1 litres (2 pints) of vinegar to a simmer, add the cauliflower and the onions, continue to simmer for 10 minutes.
2. Add the other vegetables, garlic and sugar, stir well to dissolve the sugar, keep simmering for a further 10 minutes.
3. Remove the vegetables from the liquid by straining into a big bowl. Put liquid back into the pan.
4. Mix the mustard, flour, spices and salt with the remaining 300ml of vinegar and add to the liquid in the pan (this is to avoid lumps of flour on the vegetables). Add the peppercorns. Stir constantly to prevent lumps - don't worry it will come right.
5. Put the vegetables back into the sauce and simmer for a further 10 minutes; stir to prevent sticking at the base of the pan.
6. Spoon into cooled sterilised jars; add wax discs and vinegar proof lids. Label and store upright for a minimum of 2 weeks in a cool dark place before eating. Aprille said that it improves with longer keeping, can be kept for up to 9 months if the seal isn't broken. This is originally from The Women's Institute 'homemade jams and chutneys'

**Quiz questions**, just for fun, the answers will be in next month's newsletter.

### Hors D'oeuvres

1. In which TV quiz do you hear the phrase 'your starter for 10'?
2. How do you start a hockey match?
3. What letters do you get if you hit one key to the right of each letter (on a QWERTY keyboard) of the word START?
4. What activity would you start by 'casting on'?
5. What amount of money do you start a game of Monopoly with?
6. Which famous song begins with the line "Let's start at the very beginning – a very good place to start"?
7. What phenomenon was started when it launched on February 4<sup>th</sup> 2004?
8. Which monthly documentary television programme began in 1957?
9. Who wrote 'Begin the Beguine'?
10. In formula one racing, how many redlights are extinguished to signal the start of the race?

### PUZZLE

Can you find the word which links the following groups of words?

For example Print, Wear, Bare

Answer Foot (footprint, footwear, barefoot)

- 1) Toffee, Sauce, Crab
- 2) Pin, Stairs, Hold
- 3) Whip, About, Robin
- 4) Cycle, Boat, Wild
- 5) Mind, School, Piece
- 6) More, For, Green
- 7) Witness, Black, Shadow
- 8) Gaze, Struck, Film
- 9) Ride, Stick, Kill

Now take the first letter of each of your answers and re-arrange for something enjoyed at Oakley & Deane WI meetings.

### Answers to Quiz questions in the last newsletter

| <u>Numbers</u> | <u>Colours</u>  |
|----------------|---|
| 1. 12          | 1. Thomas Gainsborough  |
| 2. 39          | 2. Battle of the Boyne – William of Orange defeated Catholic James II |
| 3. 54          | 3. Green Room   |
| 4. 21          | 4. Edinburgh  |
| 5. 131         | 5. Yellow   |
| 6. 10,000      | 6. Grease   |
| 7. 28          | 7. Fruit Cake   |
| 8. 9           | 8. Purple Heart   |
| 9. 2           | 9. The Scarlet Pimpernel  |
| 10. 24         | 10. Red   |
| 11. 2          |   |
| 12. 13         |   |

**Oakley Knowledge** The picture in the last newsletter was of Oakley Village Hall, also known as Andover Road Village hall. We hope that you still remember it!

### Hampshire WI events which are still planned to go ahead

= **Board of Trustee Coffee Morning (Zoom)** Monday 12<sup>th</sup> October 10.30am-noon via zoom free, limited spaces. To book a space, email: [alisonwoolford@hampshirewi.org.uk](mailto:alisonwoolford@hampshirewi.org.uk)

= **The Science talk - behind Breasts & Bras (Zoom)** Wednesday 28<sup>th</sup> October 7.30-9.30pm. Tickets £5.00, closing date 26<sup>th</sup> October.

= **Christmas Craft Along: Lined Stocking and Stocking Bunting**, Thursday 5<sup>th</sup> November 10.30am – 12.00noon, Tickets £5.00

= **Always Look on the Bright Side of Life**, zoom talk. Monday 23<sup>rd</sup> November 2020 7.30pm – 9.00pm Tickets £5.00

= **Hampshire WI Spring Council Meeting**, The Guildhall, Portsmouth. Tuesday 23<sup>rd</sup> March 2021 – Guest Speaker is The Yorkshire Shepherdess. More information to follow.

= **Cream tea and Audience with Nick Bailey**, BBC Gardeners' World Presenter, Garden Maker & Best-Selling Author will give a talk followed by Afternoon Tea, **Now Spring 2021** date to be announced – will probably be in Eastleigh, cost £35.

### Competitions you can enter

\* **Poetry Competition** - Hampshire WI members are invited to submit a poem, on a subject of their choice and written by themselves. Entry fee is £2.50 and closing date is Friday 23<sup>rd</sup> October. If you want to enter please contact us for the entry form.

\* **Story Competition**, subject 'A story of Hope' £2.50 entrance fee, closing date 13<sup>th</sup> November.

\* Are you occupying your time by crafting? Enter your pictures for the **Hampshire WI 2022 Calendar competition**. Theme 'creative Hampshire' photos of craft items. Closing date 5<sup>th</sup> February 2021. Ask for more information if you would like to enter.

If you want to put your name down or enter for any of these please phone Barbara or email [oakleydeanewi@gmail.com](mailto:oakleydeanewi@gmail.com) More details of these events and competitions can be found on <https://hampshirewi.org.uk/events/>

My WI is the web site for all members, there is a section with craft, cookery and activities which you might like to try. Do have a look at it. <https://mywi.thewi.org.uk/interests>

### **Oakley knowledge**

Do you recognise this place in Oakley?



For any feedback please contact us, we would love to hear from you:

Email [oakleydeanewi@gmail.com](mailto:oakleydeanewi@gmail.com) or Phone Sally 01256 781686, Shirley 01256 781173, Barbara 01256 780802, or Lynn 01256 324050.