

FROM THE HORSE'S MOUTH – November 2022. Edition No 95.



Hello. I hope you are okay. This edition contains the winning entries for the adult and under 16s Summer Short Story competition. All being well, we will soon be having a poetry competition open to everyone so watch out for it!

This E-magazine is open to anyone and anyone can contribute in a non-homophobic, non-sexist and non-racist way by sending things to be considered for publication to: dean@fthm.org.uk

Please note that our website address is: www.fromthehorsesmouth.org.uk Best wishes,
Dean.

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MY NOT VERY SERIOUS STARS



Scorpio 24 Oct – 22 Nov

You may experience serious toothache this week but those around you may be secretly pleased that you are incapable of spouting your usual nonsense. A man with a limp will swell your coffers with a small gift. However, Christmas is not too far away so don't stress about buying expensive presents for

friends and family as it's been a difficult year for most of us.

Sagittarius 23 Nov – 21 Dec

A smoker may try and kiss you on a night out so be prepared for the horrible taste if you engage with them. Someone with a red bow in their hair will make you an offer you can't resist – but will this acceptance cause others pain? Money is too tight to mention and a lack of it may result in you being red-faced or simply feeling inadequate. Giving is good.

Capricorn 22 Dec – 20 Jan

You may not have been in good health recently, but don't worry as you are about to enter into a purple patch when everything seems easy once more. A transvestite will prove to be excellent company this week and show you that it is better to be a man in women's clothing than a wolf in sheep's clothing. You will experience happiness late in the month. Eat tuna.

Aquarius 21 Jan – 19 Feb

This month you may find you have kidney stones, so don't suffer in silence and seek immediate medical attention. The narcissist you know is still sailing around and posing, so continue to give him a wide berth. Confront your fears if you want to continue to grow as a person. Stop putting laxatives in your partner's tea and start to be nice to them. Smoke less.

Pisces 20 Feb – 20 Mar

You are spending far too much time in front of a screen so start to live yourself, instead of watching others doing so. A woman with a windy bottom may annoy you by constantly passing wind, but don't blow her out as she has many fine qualities. Your partner may have been a bit off with you recently, but don't get all heavy, and try to understand their problem.

Aries 21 Mar – 20 Apr

Your dandruff problem persists, so this month, why not shave off your hair and invest in a good wig that goes with your eyes? You, may feel anxious at the moment, but soon you'll start to feel your old self. Your belly is a problem and if you don't do something about it, you may fall over and be unable to get up. Dump your imaginary friend. Stop snorting cocaine.

Taurus 21 Apr – 21 May

It is a good time to start dating again as there will be someone out there desperate enough to take you on. Researching alternative medicine is always a useful exercise but you may just have to come to terms with your little problem. You may lose someone dear to you but do remember that they would rather you party than spend precious time mourning them.

Gemini 22 May – 21 Jun

Maybe now is the time to buy some quality jewellery for someone who means a lot to you – if you know they will appreciate it. The stars all indicate that it would be a good idea for you to become a pigeon fancier and plug the glaring gaps in your social life. Someone with a squint will come on the scene and it will seem as if a light's just been switched on. Itch.

Cancer 22 Jun – 23 Jul

Sometime this month, a police officer may ask you to pull over in your car to the side of the road, but don't panic, play the game and everything will be alright. It is a great time to take up baking as this is one of the areas in life where you'll usually rise to the occasion – and not disappoint anyone. The fussing of a new mother may irritate you but she is just in the sun.

Leo 24 Jul – 23 Aug

It's true to say that you are getting uglier as the years go by. However, don't despair as you still possess inner beauty and many people do love you. You seem to be jealous of other people's possessions but you possess something that is far more valuable which is love. Something will soon happen which will make you feel glad to be alive. So, hold on.

Virgo 24 Aug – 23 Sep

You may be unhappy with your present government and how they act, but keep doing your best to improve the world and live in a bubble if it protects your sanity. Someone who is ex-army may be struggling on civvy street so try and give them a helping hand. Let a friend who has just been abroad bore you with their snaps as it is important to them. Try to be good.

Libra 24 Sep – 23 Oct

Now is a good time to join a quiz team as you possess a lot of useless information that most people are not interested in. You are consuming far too much sugar so change your diet before diabetes comes knocking at your door. A small fair-haired stranger will come into your life in the near future and make you feel wanted and desired at last. Use cucumbers.

THE GARDEN



By Patsy Collins

Donald said the suggestion from his father, that they watch the football match together, was unexpected. I don't believe him. I think he's deliberately left me alone with his mother. We don't dislike each other but we're not friends, as he would like us to be. This could be a tedious afternoon.

We've discussed our respective husbands' love of a game neither of us understands. We've swapped a few uninteresting pieces of domestic news. She is thinking of buying a new sofa. My new microwave oven is much easier to operate than the last one. Three hours the men will be gone. We only have another two hours and fifty-seven minutes to fill.

"The weather is much nicer than was forecast," I say. We are British; surely a discussion of the weather will provide us with a topic of conversation?

"Absolutely perfect it's been, just enough rain, lots of sun and very little wind. Just how I like it."

"Does that suit the garden?"

"Oh, it does. Come and see, love." She opens the French doors onto the patio and encourages me to follow.

"It's looking lovely now, a real picture." She fidgets around in front of me. I can almost feel her embarrassment. "Oh, sorry dear, I didn't mean that. Oh dear, I just thought, well, it's a lovely day and you do like to, uh, well, oh dear."

"Mum, I'd love you to show me the garden. You're right it's a lovely day, far too nice to just sit indoors."

My mother-in-law is a splendid woman but somehow, I unsettle her. I always imagined it would be the new daughter-in-law getting nervous, worried everything she said would be taken the wrong way. My husband assures me that once we get to know each other better things will be fine. It's just a question of finding something we have in common. Well, we both love him. That's a start.

I follow her out into the garden, not as easy as it sounds as she keeps hovering, uncertain as to whether she should lead or follow. I have to move very slowly in order to avoid walking into the back of her.

"Are you all right dear?" she queries anxiously. "Oh, I'm sorry about that pot. Oh dear, I didn't think."

I wouldn't have stumbled into it if the silly woman would just let me walk along the path normally. Instead, she fusses around me as if I'm an unnaturally clumsy toddler. As we reach the lawn I can walk more freely, enjoying the springy feel of well-tended turf below my lightweight sandals. I'd prefer to be bare foot, to feel the short grass tickling my toes but would feel awkward abandoning my footwear here. My dear mother-in-law is torn by the conflicting challenges of never leaving my side, whilst removing each faded bloom she spots. It helps encourage more flowers to form, she explains.

“Here is the new archway Ted built me; you need to duck down just a little to get through as the clematis has grown so rampantly. Perhaps I should prune it but it seems such a shame when it is doing so well.”

“I agree and it's not as if it's thorny or anything.”

She is overly concerned about the flexible stems brushing my face, despite my attempted reassurance. I touch her arm to draw her attention away from her nervous ministrations and towards her favourite subject, this wonderful garden.

“What's that lovely scent? It's a bit like the Jasmine soap you gave me for my birthday.”

“Oh yes, dear. It is lovely, isn't it? That's a Tracheospernum. I've had it a few years now, but this is the first time it's flowered properly. It's grown up through the trellis behind that funny old bench. It gets so much sun there, it's the perfect spot for it.

Come on, let's sit there for a minute.”

The bench is indeed unusual, hand built from whole pieces of silver birch by her husband many years ago and carefully maintained ever since. Ted sometimes jokes that he's actually had to make six of them, as each piece of wood has been replaced several times. L shaped, it was especially designed for a group of people to sit together and converse in pleasant surroundings. Bustling about, eventually she has us carefully arranged on her seat, me with the sun full on my face as she takes up her usual position in the shade.

“Will you be comfortable there dear, the suns not too much?”

Big squashy cushions ensure the comfort of the bench and I love to feel the sun on my skin so I can honestly confirm that everything is fine. In truth I would have been happy to sit on the hardest metal chair in the dankest corner to end the awkwardness of the tour. Our progress made difficult by Mum constantly stopping to abruptly turn and face me. Anxious to be the perfect hostess not missing a word I say and pointing out, it seems, each individual pebble in the path beneath my feet.

“Would you like a drink? I have some elderflower cordial. Would you like that?”

“Yes please.” I'm happy to be left alone for a few moments. It is good to close my eyes and relax. I inhale the scents and listen to the birdsong. I realise that although I have often been in this garden, it is usually just with my husband, or with the whole family. This is the first time Mum has given me the guided tour. I know how much she likes others to enjoy the garden with her and resolve to encourage her to share every detail with me. Soon Mum is back with the cool drinks. Even the sound of the ice clinking against the side of the glass is refreshing.

“I have some lemon Verbena, would you like some?”

I'm not sure what she means so she picks a leaf for me. As instructed, I roll it between my fingers, then sniff. The smell is amazing; I can hardly believe this plant is not in some way related to citrus trees. A fresh leaf is added to each of our drinks. I take a sip of the fragrant liquid and sigh with pleasure. "Surely nothing else is so truly English as elderflower cordial sipped from crystal glasses, in a fabulous cottage garden."

"You really enjoy the garden, don't you? I used to think you said that you did just to please me."

"Oh yes, yes of course I do. Donald has told me so much about it. He's described his tree house, and the games he and his friends used to play here. Sometimes I feel almost as if I too grew up here."

"He used to have his own little patch. He grew tomatoes and strawberries mostly. He wasn't so interested in flowers, except for snapdragons. He liked to squeeze them. He said it made the dragons breath fire."

"He, told me about Lamb's Lugs, something like that. A furry plant?"

"Oh, I know what you mean." She rushes away to pick another leaf for me.

"Stachys Byzantina; also known as lamb's lugs or bunnies' ears. Go on stroke it."

I brush it against my cheek. It is indeed furry and shaped just like a rabbit's ear. Mum laughs at my childish delight, then becomes almost childlike herself. She scampers about fetching herbs for me to try and identify. There is sage, parsley and rosemary. She picks several different mints, smelling of pineapples or ginger, toothpaste and mothballs. We laugh when I recognise one and laugh again when I don't. I knew that different herbs taste and smell different, but hadn't realised there was so much variation available.

Mum offers to pot up a few plants for me. "That's just if you want. I don't want to force you into becoming a gardener."

"I would love to grow them, but I have no idea how to. Do you think I could do it, if you helped me?"

"You could manage a few pots on your windowsill easily. You just need to feel to see if they want watering and keep picking. I'd like to help you grow something in that flat of yours."

So that was all that was needed for us to forge a link, a small pot of parsley and a root of mint. Her enthusiasm is obvious and infectious. Her amazing optimism that everything in the garden really will be lovely instantly lifts the spirits of anyone listening to her. I'll feel a little of that sense of joy every time my fingers brush the aromatic leaves.

"Have you planted anything new recently?" I ask.

"Well, love, I have recently invested in some of those English roses from David Austin, they don't look much yet, I admit (world's most expensive sticks Ted calls them) but just let them get settled in, oh beautiful."

“Tell me, you describe these things so well it’s almost as if the tight little buds unfurl into gorgeously coloured blooms as you speak.”

She laughs at that, “My what a poetic way of speaking you have. Still, it is true that I am accurate with my descriptions, perhaps because I spend so much time in the garden, I really look at the flowers.”

“Tell me.”

“Well, just behind the lavender I've placed ‘Windflower’. Three of them together. Such a delicate blossom, petals gently curved, the colour of the cream left in the dish when you've finished the raspberries.”

With that one sentence she brings alive the scent of voluptuous roses, the sharp tang of summer fruit on my tongue, the feel of thick rich cream in my mouth. Closing my eyes and relaxing back into the rustic bench, my fingers idly stroke the wood. In parts it's rough, covered in long dead crispy lichen. The fissures are interspersed with smooth silky areas, almost metallic. We are enjoying one of those unexpected, but longed for, early summer days. The warmth of the sun surely could warm the coldest corners of the hardest heart.

“I've divided up the double gypsophilia and it will grow up amongst the rose bushes, hopefully to make the flowers appear to be supported by clouds.”

“Now who is getting poetic?” I tease. “Talking of poetic, I heard birds singing whilst you were fetching the drinks. Could they have been skylarks?”

“Might have been. You’ll have to describe the song to Ted, he’ll know.”

“I hope they were.”

“Then don’t ask him, we’ll just take it for granted that they were. There are skylarks in the area I do know that. The farmer leaves quite a big headland round the fields now.”

“A headland?”

“It’s a kind of edge where there’s no corn planted. They leave it so the machinery can turn, anyway corn doesn’t grow so well where it’s shaded by trees and hedges. I think they get a grant if they don’t spray, because it’s good for wildlife.”

We are easy now in each other’s company. As I listen to the mother of the man I love, it's easy to see how he gained his love of life. His ability to see, when he wishes, only the good and beauty in people. To disregard what others would consider to be imperfections.

A bee is working close by; its busy humming throbs through the air. I draw Mum’s attention to it.

“Yes dear, cute fuzzy little chap, so useful too, for pollination.”

Together we sit and talk of the garden, between us enjoying the day. Our shared love of her son brought us physically together; now our shared delight of an early summer day in a

traditional English flower garden has made us friends. As we let afternoon become evening, we can forget our awkwardness. Forget even that her deaf ears do not hear the descriptions of the flowers my blind eyes will never see.

JUNE'S WORLD



Hello everybody. I hope you are keeping well. As I write, it's the back end of September and the leaves on the trees are changing to a reddish/orangey colour, it's really looking like a typical autumn scene. It's lovely to see the flowers still blooming and they're looking pretty good in the parks and around the garden borders. We've still got delphiniums growing which are very red

and still looking healthy.

The weather is gradually changing and becoming a bit colder, but we've been pretty lucky as we've had plenty of sunshine for days on end.

Have you thought about Christmas yet? I know there's quite a few weeks to go, but I and lots more people say they're starting buying presents in October/November time. I always like to make an early start but it doesn't seem a year since I said the same thing.

Have you been lucky enough to have a final holiday of the year? We might be going away in November if everything goes to plan. We've talked about going to the Norbreck Hotel in Scarborough, but I said it would be nice to go to Malta – we've been there a few times, and like I said previously, my husband spent two years there in the army, but he said the last time he went a lot had changed like the building of more hotels. I do like going to Malta though, but we need to give it more thought.

How the years have flown by, our oldest grandchild Zena will be 23 in October, Jake will be 21 in November and Harvey will be 16 in January.

The clement weather means people can still work in their gardens. My husband Melvyn loves to be in the garden and is currently digging where the vegetables have been or just pottering around doing various jobs. His latest job is sanding down a bench 2 or 3 times in preparation for a couple of coats of varnish.

Today Tuesday, we went to see our granddaughter's new house in Castleford which she has made into a lovely home, I told her if I was younger, I could live there.

Today Wednesday, we went to Lumby and looked around the nursery before going to the restaurant where I bought my favourite meal which is a jacket potato with cheese. Sometimes we'll have a dinner there if I'm not making one.

I'll say goodbye till next time. June. X

ALBUM REVIEW – THE ALCHEMIST’S EUPHORIA – BY KASABIAN

Written by Graham Townsend



This is the seventh studio album by the band and their first for five years. I was previously familiar with their music having purchased their second album “Empire” which was released in 2006 and their fourth album “Velociraptor!” from 2011. This seems like a lifetime ago now.

This album features twelve tracks and has a running time of just over thirty-eight minutes. Two of the tracks, *Æ Space* and *Æ Sea*, are less than a minute long so you would probably class them as interludes which are supposed to represent space and sea as suggested in the titles. They are grand and orchestral, reminding me a little of the opening to a James Bond theme song from back in the 60s or 70s. The album has already reached number one in the UK Albums Chart becoming their sixth chart topper. Three songs, “Alygatyrr”, “Scriptvrr” and “Chemicals”, have been released as singles to date although, none have reached the UK Singles Chart.

I wasn’t really sure what to expect, having not really listened to any of their material for some years, however, I think it is actually better than I thought it would be. Some of the aggression seems to have gone out of their music. I saw this comment in a review by someone else and wondered whether it is as a result of Serge Pizzorno now being the front man, after the unfortunate departure of Tom Meighan in 2020. I would describe tracks like “Scriptvrr” and “Rocket Fuel” as more frenetic, in parts, than aggressive. Those two tracks do have some of the hallmarks of the “Empire” era about them though I would say. There is still a little of the old oasis-like rebelliousness under the surface perhaps as these are certainly the rockiest tracks on the album.

There are some more melodic moments included on this album. “Strictly Old Skool” fits into this category. There is a poppy feel to this one, as there is to some degree with opening track “Alchemist” although the latter pans out with strong pulsing beats typical of a piece of house music. When listening to “Alygatyrr” I thought I was back listening to Foals, especially during the middle section of the song with its electro-funk aspects.

The pace slows a little on “The Wall” before we have some more pop on “T.U.E (The Ultraview Effect)”.

“Stargazr” makes me feel like I’m back in the 90s, in a nightclub, with a Faithless vibe about it. The opening sounds a little like “Charly” by The Prodigy. “Chemicals” brings electronica to the forefront with a hint of later New Order about it. The album closer “Letting Go” is more laid back with undertones of the 60s and The Beatles. I enjoyed the final track and I have noticed in recent times that artists seem to be making a little more effort to ensure their records don’t end on a duff note with a bland piece of filler music.

My rating reflects the somewhat pleasant surprise I got from repeatedly playing the album. If you like rock, pop, rave or electronic music, there is something here for you. Well worth a listen and I certainly don't regret purchasing it.

MY STAR RATING = ***1/2 out of 5

THIS SUMMER

Written by Ashley Jonno (Age 12)



Twilight. The darkness spread. The only failing flicker of light was one belonging to a fire slowly descending to dust. As the cold shivered through the tree's trunks; a breeze flew against their leaves.

Slowly, but strongly the wind attacked the flames. Why couldn't the heat stand strong? As, if fire and wind were in their fight the flames began to crackle in the now more heated night. Bold and ferocious the crackles of the flames began to overpower in the slow battle of defence. Wind whistling through every tree and branch its ongoing tune echoed into the far distance. Smoke drifting in swirls taken up by the gale. Birds began to chirp; flowers began to bloom. All was done, all was calm, all was well. Until summer.

A thousand light years away the tune of the wind came whistling through the branches once more as it blew a breezy whisper above the melancholy water of Krew Lake. Murky shadows circled below like hidden spirits behind a cloak. The glare of the sun illuminated the shadows below as if angels attacking the devil.

Sweating in the sweltering hot sun rays, a canoeist moved slowly across the rubber like surface of his boat to retrieve an icy cold flask, dripping with cool luscious water. Rolling it up and down his wet brow, before taking a soothing gulp.

Hearing movement, a shadow full of life, crept across a low ocean wave towards a lonely canoe boat.

The canoeist, completely unaware of the creature's presence...

A pounce and the shadow, a silhouette, a dark mask over the truth, overpoweringly threw the entire boat into shade...

A small ripple vibrated across the water's surface. At the next sign of anonymous movement, the canoeist shrunk into his shoulders. Rapidly grabbing a glowing torch, he surveyed the shallow water...nothing interesting, only clumps of seaweed. He clicked the torch off knowing the light from it would give away his spot.

A click pierced the creature's ears, silently swaying through the low waves towards the still echoing sound...

The canoeist overtaken by fear, the pounding of his heart became drums hammering against his ears, the glare of the sun strangling his pupils, the waves beneath him were violent vibrations shaking him, rattling him, the voice in his head became a lifeless tune repeating, repeating, burning up his mind like an infestation of ants eating away at his every flesh and bone. He wanted to scream but his mouth was numbly raw, lifeless, dead. He was so numb but he felt the frigid knives digging into his skin, scraping away at his soul as he hit the water, his canoe on its side.

It seemed as if a shivering blanket was suffocating his body to the bottom of the lake floor, rapidly kicking his legs, trying to break free from this strain.

Suddenly for his last glance the shadow came into view once more, its beady eyes seemed to strangle his until they were no more...until next summer.

GRAHAM TOWNSEND'S MONTHLY QUIZ

Questions:



- (1) Who wrote the novel "The Kite Runner"?
- (2) There were fourteen US presidents during the reign of Queen Elizabeth II. Who was the only one she didn't meet?
- (3) "My Life Would Suck without You" is a song by which US female vocalist?
- (4) Which team won the women's UEFA Champions League for season 2021/22?
- (5) Which pawnbrokers, founded in 1984, has its headquarters in Perth, Western Australia?
- (6) In the technology and media world, what does the acronym ARG stand for?
- (7) In which country will you find the Thar Desert?
- (8) Which gas is commonly known as "marsh gas"?
- (9) In which make of car did James Dean die?
- (10) The 'broiling' of food in the USA is more commonly known by what name in the UK?
- (11) What does a heliophobe fear?
- (12) In the world of advertising, who took off his Levi's in a launderette?
- (13) All breeds of dog are descended from which animal?
- (14) Which convicted criminal was the subject of the film "Rogue Trader"?
- (15) In which US state is El Paso located?
- (16) Wolff-Parkinson-White Syndrome impacts which of the body's major organs?
- (17) What is the nickname of the NFL franchise based in Buffalo, NY?
- (18) "Tosca" is an opera by which Italian composer?

- (19) What name is given to the era under which King Charles III will reign?
(20) Which author, who passed away aged 70 in September 2022, wrote “Wolf Hall”?

Answers

(1) Khaled Hosseini (2) Lyndon B Johnson (3) Kelly Clarkson (4) Olympique Lyon (5) Cash Converters (6) Alternate Reality Game (7) India (8) Methane (9) Porsche (10) Grilling (11) The Sun (12) Nick Kamen (13) Wolf (14) Nick Leeson (15) Texas (16) Heart (17) Bills (18) Giacomo Puccini (19) Carolean (20) Hilary Mantel

BRENDA'S WILDLIFE CORNER



Baboons

There are six species of baboons which are found in six regions of Africa as well as in part of the Arabian Peninsula. The six species are: the Guinea baboon, the Olive baboon, the Hamadryas baboon (Arabian Peninsula), the Kinda baboon, the Yellow baboon and the Chacma baboon. They have existed for at least 2 million years and are the largest non-hominoid primate.

Baboons vary in size and weight depending on the species with the Kinda being the smallest at 50 cm in length and weighing in at about 14 kg whilst the largest is the Chacma baboon which is 120 cm in length and weighs about 40 kg. They sleep in trees or on rocks or high cliffs so that they are safe from predators – the main ones being leopards, lions, hyenas and Nile crocodiles and they are very terrestrial. Baboons eat various fruits, fish, shellfish, insects, rodents, small antelopes and Vervet monkeys. Most baboons live together in hierarchical troops which contain harems. Interestingly, they can tell the dominant members of their troop from the vocal exchanges between individuals.

Mating depends on social rank but each male can, in theory, mate with any female who give birth after a gestation period of roughly six months. It is the females who tend to look after the young and they often help each other with these duties. A young baboon is weaned after about a year but males tend to leave their birth group before they reach sexual maturity, while females spend all their life in the same group. In captivity, a baboon can live up to 45 years of age while in the wild they can live between 20 and 30 years. * Ref. Wikipedia

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GRAHAM'S WONDERFUL WORLD OF SPORT



Often referred to as “the greatest show on earth”, November sees the start of the 2022 FIFA World Cup Finals. It doesn't get much bigger than this in the sporting world and the competition gets underway with a match between hosts Qatar and Ecuador on Sunday 20th November. It seems strange to see the event taking place at this time of year however, it was seen as the only realistic

option as a result of the intense summer heat experienced in Qatar. It will be interesting to see how the European nations fare, based on the time of year when the competition takes place and the conditions which will still be pretty warm in the main. Brazil are the pre-tournament favourites followed by defending champions France, Argentina and England. We will find out who comes out on top in December, the final being held on 18th of that month.

November is a really strong month for sport around the globe as we also see the culmination of three other major events in the form of the Rugby League World Cup, women's Rugby Union World Cup and men's Cricket T20 World Cups. The Rugby Union final is on 12th November, the T20 final is on 13th November and the Rugby League final is on 19th November. It should be pointed out that the latter also incorporates the women's and wheelchair World Cup competitions.

Men's Rugby Union also plays a major part in this month's calendar as we see the commencement of the traditional Autumn Internationals over the weekend of 5th/6th November. There are high profile matches across Europe on all four weekends in November.

In tennis, we have both the WTA and ATP Finals. The WTA event takes place from 31st October until 7th November in Fort Worth, Texas whilst the ATP event is being held in Turin, Italy between 13th and 20th November. Following straight on from these events, we have the Davis Cup Finals being held between 22nd and 27th November in Malaga, Spain.

The Formula 1 season reaches its conclusion with races on 13th November in Brazil and 20th November in Abu Dhabi. The championship has already been wrapped up by Max Verstappen of Red Bull winning his second title in a row.

If you like your sport at a slower pace, the UK Snooker Championship takes place in York, England from 8th to 20th November. For those of you who enjoy finesse, the World Gymnastics Championship is being held in Liverpool, England between 29th October and 6th November.

Elsewhere the NFL season continues with matches being held outside the USA in both Germany and Mexico.

If that's not enough to get you excited, then I don't know what is. At this stage I'll sign off and wish you well.

* With a little help from various online resources.

JUNE CHARLTON SHARES SOME MORE INTERESTING RECIPES



Christmas Cake

Ingredients:

8 oz of unsalted butter
8 oz of soft brown sugar
9 oz of plain flour
½ teaspoon of ground mixed spice
½ teaspoon of ground cinnamon
Pinch of salt

4 large eggs
2 oz of ground almonds
2 oz of chopped almonds
Juice and finely grated zest of one lemon
Finely grated zest of one orange
2 tablespoons of black treacle
4 tablespoons of brandy
1lb 2 oz of currants
7 oz of sultanas
7 oz of raisins
3 oz of glace cherries
2 oz of mixed candied peel
Brandy to finish

Method:

For this recipe you will need an 8” round or square cake tin. The tin should be double or even treble-lined with greaseproof paper, this helps prevent the cake from burning during cooking time.

Preheat the oven to 140 C/275F or Gas mark 1.

Cream together the butter and soft brown sugar until creamy, light and pale. Stir together the flour, spices and salt. Beat the eggs together and then work in a little at a time into the fluffy butter and sugar. It’s important to add slowly as this makes sure that the eggs are emulsified with the butter and will not curdle – if the mix begins to curdle, then sprinkle some of the flour in which will stop the mix from separating completely.

The sieved flour and ground almonds can now be gently worked into the mix. Add the chopped almonds, zest, black treacle, lemon juice and brandy. To finish, fold in the fruits and mixed peel. The Christmas cake can now be spooned into the lined cake tin, spreading evenly. Bake in the pre-heated oven for approximately 3 -3 ½ hours.

After the first 30 minutes, cover the top of the cake with a double thickness of greaseproof paper. This will help prevent the top of the cake from becoming too dark. Pierce the paper to release the steam created. To test the cake is cooked, press the centre, if it feels slightly springy and does not hold the impression, then your cake is ready. Another way to test is to insert a small knife or skewer. The cake should be moist but with no raw mix showing.

Once cooked, remove from the oven and leave to stand for 45 minutes before turning out on to a wire rack and leaving to cool. Once it's cool, make small holes in the cake with a skewer or small knife and trickle a spoonful or two of brandy on top. This will be absorbed by the cake, giving a richer and moister finish. It's best now to wrap the cake in greaseproof paper and keep it in a tin or plastic container.

The brandy-soaking can be repeated every 4-5 days and will give the cake time to absorb the brandy flavour and mature, making it richer than ever.

Decorate with marzipan and icing.



Annie's Fruit Scones

Ingredients:

8 oz of plain flour
4 teaspoons of baking powder
Milk to mix
2 oz of chopped cherries or raisins
2 oz of butter or margarine
1 oz of sugar
Salt

Method:

Preheat the oven to 220 C. Sieve the flour, baking powder and salt into a bowl. Rub in the butter. Add the dried fruit and sugar together, adding the milk gradually until you have a soft dough. Roll out to $\frac{3}{4}$ inch thickness and cut into required shapes. Place on an ungreased tin and bake in a very hot oven for approximately 10 minutes. To test if cooked, press firmly at the sides. Scones are cooked when firm to the touch.



Potato and Green Pea Soup

Ingredients:

8 oz of potatoes
12 oz of shelled peas
2 small onions
 $\frac{1}{2}$ oz of butter or margarine
 $\frac{1}{2}$ teaspoon of sugar
A sprig of mint

1 pint of water
Salt and pepper

Method:

Peel and quarter the potatoes and onions. Bring the water to the boil and add the vegetables, mint, salt, pepper and sugar. Simmer for 30 minutes. Pass through a sieve or liquidise and adjust seasoning. Stir in the butter while reheating the soup.



Bakewell Tart

Ingredients:

6 oz of flan pastry
1 egg
2 oz of margarine
2 oz of caster sugar
1 oz of ground almonds
1 ½ oz of cake crumbs

¼ teaspoon of vanilla essence
Jam

Method:

Make up the pastry. Roll out and line sandwich tin. Spread base with jam. Cream margarine and sugar until light and fluffy. Gradually add lightly beaten egg. Add a little at a time, beat in well between each addition. Beat in essences. Fold in ground almonds and cake crumbs, stir in well and cover the jam with this mixture. Roll out pastry scraps and cut into thin strips. Place on top lattice-fashion and bake in a hot oven.

Garlic and Caramelized Onion

Ingredients:

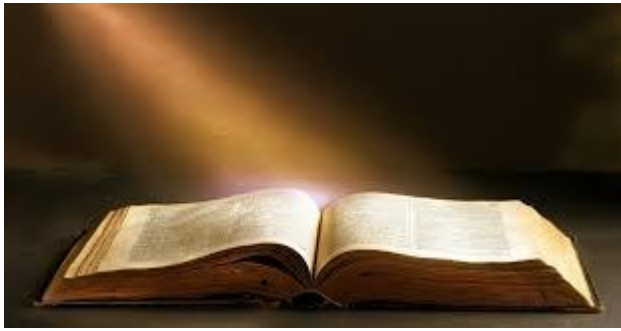
2 tablespoons of olive oil
1 sliced onion
2 sliced garlic cloves
1 teaspoon of cumin seeds
2 tablespoons of chopped coriander
7 oz of chickpea flour
1 teaspoon of bicarbonate of soda
½ teaspoon of salt
8 Fl. oz of water

Method:

Heat half the oil in a non-stick frying pan, add the onion, garlic and cumin and fry for 5-6 minutes until the onion is golden and softened. Stir in the coriander. Meanwhile, mix together the flour, bicarbonate of soda, salt and water in a bowl and set aside for 10 minutes. Then stir in the onion mixture.

Heat a little of the remaining oil in the frying pan, add spoonfuls of the onion mixture and fry for 2-3 minutes, turning half-way through cooking. Transfer to a serving plate and keep warm while frying the remainder of the mixture.

BIBLE TALK



Sent by Peter Smith

Jesus prays for people who believe in him, but not for the world.

I have manifested your name to the men whom you have given me out of the world. I pray for them. I do not pray for the world, but for those whom you have given me, for

they are yours.

I have given them your word; and the world has hated them because they are not of the world, just as I am not of the world.

I do not pray for these alone, but also for those who will believe in me through their word.

(John 17:6,9,14,20 - NKJV)

ANOTHER FUN QUIZ FROM THE HORSE'S MOUTH



Questions:

- (1) Which British Prime Minister took office when he was only 24?
- (2) What is the French word for 'flower'?
- (3) What is the capital of Honduras?
- (4) Who ran through the street of Syracuse shouting 'Eureka' after jumping out of the bath?
- (5) Where was J F Kennedy assassinated

in 1963?

- (6) Who was in charge of the Confederate armies during the American Civil War?
- (7) What is the Spanish word for 'War'?
- (8) Who was the first American to walk in space?
- (9) What is the capital of Canada?
- (10) Which horse won the English Grand National in 1973, 1974 and 1977?
- (11) Where is a 'green room' to be found?
- (12) Where did Napoleon Bonaparte die?
- (13) What is the name of the most famous French oceanographer and biologist?
- (14) Who is said to have flown too near to the sun melting his wings and plunging him to his death in the sea?
- (15) Where is Mount Etna?
- (16) What is the currency of the Faroe Islands?
- (17) How many sides does a dodecagon have?
- (18) What branch of mathematical calculation did Sir Isaac Newton devise?
- (19) Which high jumper gave his name to a style of jumping which enabled him to become Olympic Champion in 1968?
- (20) How would you describe egotism?

Answers:

(1) William Pitt The Younger (2) Fleur (3) Tegucigalpa (4) Archimedes (5) Dallas, Texas, USA (6) Jefferson Davis (7) Guerra (8) Ed White (9) Ottawa (10) Red Rum (11) Behind or near the main stage in a studio or concert venue (12) Saint Helena (13) Jacques Cousteau (14) Icarus (15) Sicily, Italy (16) Danish krone/Faroese krona (17) 12 (18) Infinitesimal calculus (19) Dick Fosbury (20) Being excessively conceited or absorbed in oneself

Editor's Final Word: Thank you for taking time to read this publication. If you want to contribute something/advertise/donate or simply advise us how you think it can be made better, please contact us at: dean@fthm.org.uk Best wishes, Dean, Brenda, Robert and Graham.