

Lorton &

Derwent Fells Local History Society

Brackenthwaite Buttermere Embleton Loweswater Mockerkin Pardshaw Wythop

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This advert seems at first to be about a printer and stationer - but when you read it, many other goods and services are available! This appeared in 'Gate's Shepherd's Guide', 1879 edition.

With thanks to Walter Head

Secretary's letter

First of all, many congratulations to one of our founder members, Jeannie Hope, for her award of the MBE. There has been plenty of favourable comment in the local media and she has been overwhelmed with messages from her friends from all over the place. She was even mentioned in the House of Lords on 4 March by Lord Dubs to illustrate one of his seven proposals for changes in the working of the honours list; this one proposes that honours should mainly be given for voluntary efforts in the community to people who have put in the extra effort, often without reward, to help others. That description fits Jeannie and I'm sure everyone is pleased for her.

I had a letter from Mrs Tranter, Environmental Health Unit in Allerdale Borough Council, who is now responsible (under the Environmental Protection Act 1990) for the identification of potentially contaminated land sites. She said that historical societies possess a wealth of local knowledge and she included an 'Executive Summary', no less, of the relevant part of the Act and a list of historical land uses which could be relevant. I promised to put something into our next newsletter and so you should find an insert which reproduces the summary and the list of site types. If you are at all suspicious of any old sites you know, please let me know and I'll pass any information on.

I have received a newspaper cutting about a Domesday-style book that has been produced by Isobel McGuffie of Isel covering Isel, Redmain, Blindcrake and Sunderland. It contains information on every property in the parish including a photo and detailed history. She was helped by many people and she has produced special copies for the Carlisle Record Office and the local church. Local people have bought their own copies and it is hoped that the book will be used as a reference and history book for generations to come. It sounds an interesting and useful project - does it give anyone in our area any ideas?!

And here's another, very similar, "ideas" thought. I have received a part of a 'Friends of the Lake District' publication which says that a grant (presumably from the FLD) has been pledged to a group which has been formed to produce a Parish map of Bassenthwaite. It's to "promote pride and appreciation of the Bassenthwaite area especially amongst local residents and would include a guide to local footpaths." Perhaps it is worth thinking about.

There's some good news below about our oral history project which contains a plea for help from Hetty Baron-Thieme - this is an important recording project, so please respond to Hetty, if you can, in one of the areas she mentions.

Michael Grieve

The 2002 AGM

Here it comes again! This year's AGM will be held on Thursday, 13 June in the Yew Tree Hall at 7.30pm and you should have found an insert in this newsletter giving the agenda, the Chairman's address and the financial statement for 2001. I'd like to mention two things. First, two of our founder members, Mary Findlay and Jeannie Hope, will not be standing again for the committee and so I should like to give my personal thanks to them for their help over the years. Together, they have a tremendous amount of local knowledge and this has been useful on many occasions - so thank you, both of you. Second, Hetty Baron has stepped down as Treasurer - again, may I thank Hetty for her work as Treasurer because it is so important that the Treasurer and Secretary establish good and easy links, which is what happened - so we are now looking for a new Treasurer. In case you missed that, **we are now looking for a new Treasurer!!** If you think you would like to have a go at it, please would you contact Derek Denman on 01900 85551. And, after the AGM, we are planning to have refreshments followed by an exhibition and presentation by members of the Cockermouth Museums Group about historic items associated with our area and about their work.

Where is this?

I've been meaning to have a close look at this for some time although it is a bit of a struggle to get there. I think it must be a shelter for sheep as it has only one narrow entrance. I don't know how old it is but, except for damage on one corner, it is in a very good state of repair. That's a clue I suppose and here's another - it's 2.45 miles from Lorton church. Answer on page 7 and, sorry, there's no prize!

Michael Grieve



Visit to New Lanark Village, 11th April 2002

11 Members made the journey to the village, now deservedly a World Heritage Site, and enjoyed an interesting guided tour.

The village was founded in 1785 as a completely new industrial settlement, with cotton-spinning mills built from local sandstone and powered by the adjoining Clyde, which still generates electricity, today sold to the National Grid.

The fame of the village rests on the work of Robert Owen, who between 1800 and 1825 developed a model community which has been one of the inspirations for the Co-operative movement and the development of Garden Cities. At its height, in about 1820, the village had a population of 2,500, all involved in the work of the mills and housed in multi-storey buildings - surprisingly attractive in their riverside setting - and provided with medical care, a school for the village children, and a village shop which supplied good quality fare at prices which reflected Robert Owen's bulk purchasing. The shop even made a profit, despite the low prices, which was put towards the cost of running the school. Despite its forbidding name - the "Institute for the Formation of Character" - the school seems to have been ahead of its time in the caring approach it brought to the children's education, with an emphasis on musical and artistic activities as well as the conventional Reading, Writing and 'Rithmetic. The school included what is regarded as the first nursery school in the world, children attending as soon as they could walk, and it also provided evening classes, after what was a long working day, especially for the children. They could start work in the mill at the age of ten, although Robert Owen's employees enjoyed - if that's the word - a shorter working day than many whose labours built the success of the Industrial Revolution elsewhere.

Robert Owen's vision provokes thought:

"What ideas individuals may attach to the term "Millennium" I know not, but I know that society may be formed so as to exist without crime, without poverty, with health greatly improved, with little, if any, misery, and with intelligence and happiness increased a hundredfold; and no obstacle whatsoever intervenes at this moment except ignorance to prevent such a state of society from becoming universal."

Education, education, education? I wonder if Robert Owen could achieve nomination for any modern day party in a general election.

If you care to visit New Lanark, you will be able to see exhibits explaining some of the cotton-spinning process and the workers' way of life, the village store, Robert Owen's house and the "New Millennium Ride," an audio-visual trip illustrating some of the founder's thinking. You will not be surprised to learn that there is a gift shop and a cafeteria which serves the usual items at reasonable cost. If anyone would like more details, please contact me. The Village has a web site, www.newlanark.org, and can be reached by 'phone on 01555 661345 or by e-mail at visit@newlanark.org. John Scrivens

Good news about our oral history work

We have good news for our oral history project which started with a largely donated tape recorder and with a project (phase II) to record the living history of the communities in our area that are undergoing such enormous change.

A successful application to the Hadfield Trust secured a grant of £918 for the three years of Phase II. So we are able to continue interviewing our older population with their accumulated experiences, particularly about life before WW2. Then, for example in the Loweswater area, transport was a bicycle and entertainment took place in 'The Hut', a corrugated roofed building close to Loweswater Vicarage. The hut doubled up as the village hall for whist drives and dances and for plays put on by the lively amateur theatre group, the Loweswater Players. We have heard about the Home Guard meeting twice a week, taking it in turns to guard Crummock against an invading enemy landing in seaplanes. Farming was major operation, with farmers exempt from call-up. Land was put under the plough and crops grown in rotation for the war effort.

Soon we will be interviewing about the impact of foot-and mouth and where that leaves farming today. And if you, the reader, want to help by becoming an interviewer, or by being interviewed, or if you know of someone who has a tale to tell, please contact me on **01900 85289**. Every suggestion will be carefully considered.

Hetty Baron-Thieme

Plea for information

A country member, Keith Sadler, asks if anyone has any information on the Hodgsons in Brigham - one brother was a vet and another farmed 94 acres according to the 1841 census. Any bit of information could be useful so please let Michael Grieve have any information you might have. Thank you.

Wherefore Art Thou ‘The Wheatsheaf’?

by Derek Denman

What’s in a name? When we first came to Low Lorton, I was puzzled that the pub was called ‘The Wheatsheaf’. Surely this was oats territory, the land of the griddle cake, but the conditions do not seem suited to the growing of wheat reliably. There are other local Wheatsheafs at Embleton and Brigham, and so I decided that this must be the house name for Jennings pubs. This view was reinforced at the panel session we had last year, when it was said that no-one remembers wheat being grown around here. But this view was a big mistake, pointed out by those who remember when the Lorton Wheatsheaf was a free house in the 1920’s. A short dig into the archive reveals that the building was the farmstead of Henry Fletcher in 1841, but that by 1847 he had created the Wheat Sheaf and become a victualler.

Was wheat once grown seriously in the area? Today there are no crops of corn and the area produces the product to which it is best suited and always has been, ie stock. In medieval times, subsistence levels of corn (mostly oats and barley or bigge) were grown for local consumption and today efficient transport makes local production uneconomic. But in the early 19th century an environment was created which favoured grain production wherever possible, the factors being the growing urban populations, improved transport, the shortages of the Napoleonic wars and the protection afforded to farming receipts by the corn laws which guaranteed high prices.

The Grain Barons of Embleton Common

Embleton Common was enclosed in 1824 and the suitable parts were used for grain crops, including wheat, to take advantage of the demand for grain and, as they thought, avoiding the payment of tithes on crops from commons allotments. The tithe commissioner, writing in 1839, describes the situation well. “The tithes of this township arise principally from the grain grown on the common which was enclosed and cultivated about 25 years ago. The ancient inclosures were covered from the tithes of grain by farm moduses, and it was supposed that these ancient farm moduses covered the allotments made in respect of these farms; but on a suit by Lord Lonsdale against the occupiers he recovered the tithes in kind ---. From the land being supposed to be tithe free it was very freely ploughed for a great number of years after the inclosure and even during the continuance of the tithe suit. The freshness of the land has enabled the occupiers to keep up this system to the present time. The new inclosures are thin poor soil and a considerable extent of them lies in very high and exposed situations. The present system of management seems to be 1. Oats, 2. Potatoes, turnips or bare fallow, 3. Wheat or barley, 4. Grass seeds sometimes mown the first year and sometimes pastured the first year only and then ploughed out again.” He goes on to doubt the sustainability of this system.

The Tithe Files show that wheat was grown in quantity in 1839/40 in these parts, the following table giving figures for the quantity of grain owed for tithes in bushels (36.4 litres) and the monetary conversion. Presumably, the total grain production was about ten times this quantity, over 200 tons for Embleton.

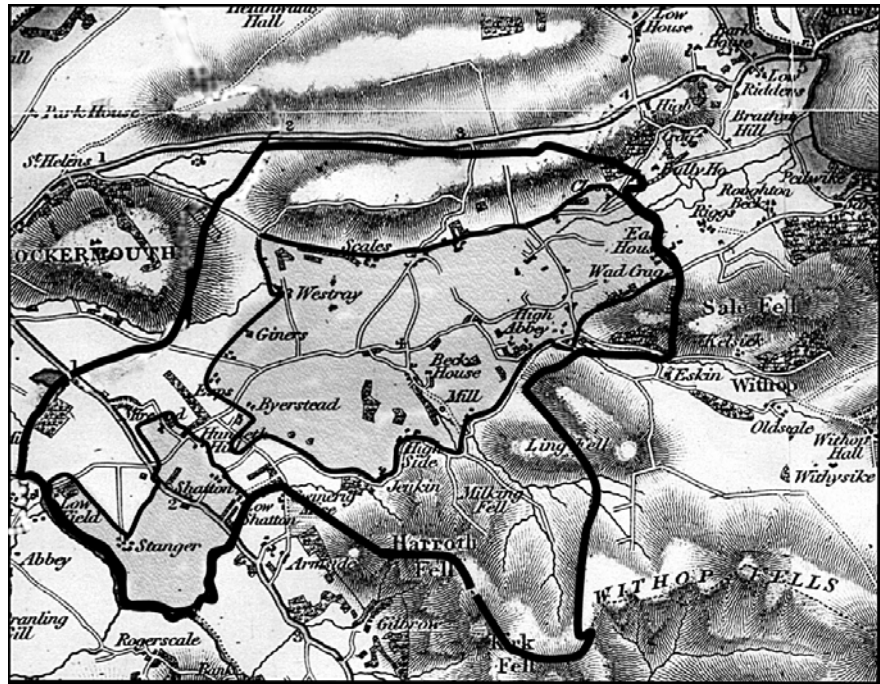
Township	Bushels of wheat @ 7s ¼d	Bushels of barley @ 3s 11½d	Bushels of oats @ 2s 9d	Tithe rent p.a.	Lay Improrietor receiving the tithe rent
Embleton	180	320	461	£190	Earl of Lonsdale
Lorton	25	44	63	£26	Earl of Lonsdale
Loweswater	61	109	157	£64 14s 7¼d	Sir Francis Fletcher Vane

By this time, Lorton common was enclosed but used mainly for pasture; Loweswater common was not yet enclosed. Tithes were of course intended to support the clergy and no doubt William Lord Lonsdale, as sponsor of the curacies, passed on his backdated windfall from the farmers of Embleton common. But this is the same Lord of the Manor who in 1832, on finding that he retained the minerals rights on the fells, charged the farmers of Lorton for the liberty of getting stone from the common to fence their inclosures. The map shows Embleton Township (thick line) in 1839, with the ancient enclosures before 1824 within the thin line. The commons enclosed are between the two lines. This is drawn on the contemporary Greenwood map. Of the total 3807 acres, 1561 acres were arable, 2169 acres were meadow or pasture and 75 acres were woodland.

The most serious blow to the grain farmers of Embleton would have come in 1846 with the repeal of the corn laws and it is unlikely that wheat production for market would be viable here once grain was allowed to be imported from cheaper sources.

The Naming of Pubs

So pubs named the Wheatsheaf do reflect serious cultivation in the area, but it remains to be found out whether this is a traditional name celebrating the most valued and difficult crop, or whether it is a C19th name reflecting the profit made from a newly viable and alien crop under unusual circumstances. How far back does the Wheatsheaf name go? The same Embleton Tithe File states 'It was posted up the 17th of May 1838 by Joseph Peile clerk to Mr Rudd on the stable door of the Wheat Sheaf Inn on the roadside from Cockermouth to Keswick'. The earliest Parson & White directory of 1829 lists Wheat Sheafs in Embleton, Brigham, Cockermouth and Wigton, but none in Keswick or Penrith.



Hutchinson's history of Cumberland of 1794 gives information on soil and produce and indicates that some wheat can be grown as far up the valley as Loweswater.

But so far I have no evidence (and have done no research) for the growing of wheat in fell villages, and the naming of Wheatsheaf pubs before the agricultural advances of the C18th. If anyone has further information I would be interested to hear.

House History Group

The second individual house history evening was postponed unavoidably and Sally Birch will now present this at Wayside Cottage on 2nd May. If any member of the Society has an old property which could be the subject of a short talk, at the property, please let me know. We'll give you all the help we can from the Society archive and by way of photocopying, etc.

John Scrivens

Butter, Boycotts and Rationing

by Walter Head

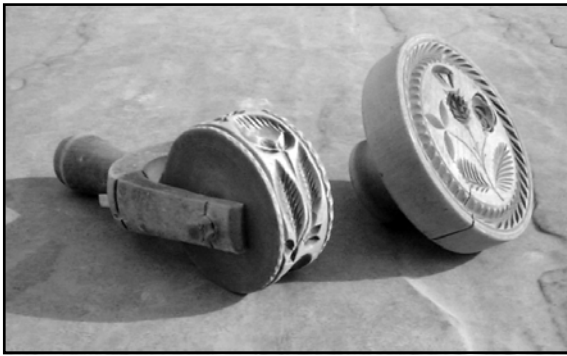
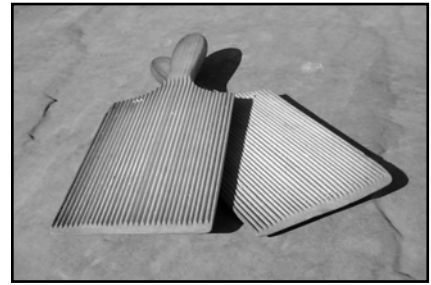
In the early 1900s, farms in this area were much smaller and more numerous than those of today. They were mixed farms with each farm tending to have cows, pigs, hens and growing both root and grain crops. One source of income for these farms, like the Head family of Low Hollins, Brackenthwaite, was producing butter both for home use and for sale at the local markets.

The natural colour of the butter was due to the carotene and other fat-soluble pigments in the fat globules of the milk, the yellower the milk the deeper the colour of the butter. The flavour was produced by the fermentation of bacteria in the cream.

The cream was separated from the milk and put into an earthenware crock and allowed to stand for 2 to 3 days at 60 to 70°F (15 to 21°C) to ripen. During this time the cream was stirred frequently to prevent the growth of undesirable bacteria. Ripening (or souring) of the cream greatly assisted churning but this butter did not keep as long as butter produced from unripened cream. Churning was the violent agitation and beating of the cream and was continued until the fat in water emulsion became water in fat emulsion. Cold water was added to the ripened cream which was then put into the butter churn, which was barrel-shaped with a removable lid containing vents and which could be rotated about its axis. The cream was churned slowly at first, the air being released frequently; when air was no longer exuded, the rate of churning was increased and the first grains of butter appeared after 15 to 20 minutes. A little water was added to prevent the formation of lumps and churning was continued until the required size of butter grain was achieved. The 'clunk' of the butter ball tumbling inside the churn could distinctly be heard. The buttermilk was drained off,

some was used to make scones and the remainder was fed to the pigs. Wash water was added and washing continued until the water came out clean.

The butter was removed and spread over a worker; at Low Hollins the worker was a large flat piece of Honister slate known as 'the butter slate'. The butter was worked into a solid mass using scotch hands (see photo right) until no moisture exuded. It was then made into the required sized shapes (or pats), usually weighing 1 lb (0.454kg) and marked, using a stamp and/or roller, to indicate the farm where it was produced (see photo below). Surplus butter from Low Hollins was taken to Cockermouth market to be sold.



Large volumes of butter were worked on a special butter worker. Although I never saw it used, there was a butter worker which laid beside the garage at Dean until it rotted away. This butter worker was from a farm at Loweswater, Oak Bank I think. The butter table was approximately 4ft long, 2½ ft wide and with wide sides approximately 3 inches thick and 3 to 4 inches deep. The table sloped towards one end which had a drain hole and a detachable end which fitted into slots cut in the sides. There was a paddle arrangement with a handle for turning, this being on small wheels which enabled it to travel back and forth along the length of the table. Liquid was drained off via the drain hole.

* * * *

In March 1915, when the West Cumberland Times cost 1d, the price of butter at Cockermouth market was 1/1 to 1/2 per lb and cheese was 10d to 1/- per lb. These prices began to rise as the effect of World War I started to restrict the supply of dairy products.

By August 1916, it was an offence in law for restaurants or shopkeepers to sell margarine if butter was asked for and a Liverpool restaurant was fined £3 with 10/6 costs for the offence. In November 1916, milk was quoted at 5d per quart, cream at 2/6 per quart and skimmed milk at 10d per gallon. A meeting at Harrington voted that no person should buy milk costing more than 4d per quart.

In January 1917, there was a boycott of the butter sellers at Cockermouth market when the asking price for butter was 2/- per lb (22p per kg) with buyers refusing to pay the asking price. The price was reduced to 1/10 then down to 1/8 per lb before any purchases were made. Some farmers' wives returned home with their butter rather than accept the reduced price. Market forces however meant that prices continued to rise and in October 1917, in an attempt to stabilise prices, each market fixed a ceiling price for butter. At the end of October when customers arrived at the market in Cockermouth, they discovered that all the butter had been bought by buyers from other towns who then took it to sell at markets where the fixed price was higher than 2/2 per lb, so making a quick profit.

Products other than dairy products were affected by the war and by December 1917/January 1918, rationing meant that the allowance for matches was 6 per head per day and for sugar was ½ lb (227g) per head per week.

There were hidden costs which affected the price of butter and in January 1918, the War Office released figures stating that three destroyers had been lost while protecting ships conveying butter from Holland and by February 1918, the price of butter was 2/4 per lb.

In July 1918, butter rationing was introduced with an allowance of 5oz (142g) of butter and margarine per head per week. The maximum price of British made butter and government butter was 2/4 per lb or 2/4½ per lb if delivered at the purchaser's request. If sold by the maker instead of a retailer, the price was 2/1½ per lb for butter sold in rolls, bricks, prints or pats of 1 lb or less. However in September 1918, the Executive Officer of the Cockermouth Food Control Committee confirmed that the price of fresh farm butter remained at 2/4 per lb.

By October 1918, shipping difficulties meant that butter was rationed at 1oz (28g) per head per week plus 4oz (113g) of margarine per head per week. At this time, rabbits sold for 8d per lb and milk at 7d per quart. This strict rationing was not popular and some people with, for example, five adults in the family, insisted on five portions of butter of exactly 1oz instead of a combined block of 5oz, which caused great inconvenience to the retailer.

Sources

Family papers

A Dictionary of Dairying by J C Davis, first published 1950

West Cumberland Times, Cockermouth edition

Researching family trees

Ron George has sent us a practical guide to researching your family tree, based on his own work. It answers many queries I've had and I found it very enjoyable. It's too long to include in one newsletter, so I've made the print a bit smaller (sorry about that!) and I hope the last part will be in the next newsletter (September). If anyone can't wait for the final part, please give me a ring and I'll send you a full print! Over to Ron:

Letting the genie out of the bottle

by Ron George

Before we go any further, please don't write to tell me I have got my genes mixed up - I claim a little poetic licence. This is really a story with a double helix and it is also another of those stories that starts "It all began"

In this case it started when Stella and I retired and went to live in Cumbria. I had been trained to be of enquiring mind - the 'how' and 'why' were always in the forefront of my working life. So it was not unreasonable to want to find out just how old was the farmhouse we had purchased, who had lived in it and how they had lived. The endeavour that went into that quest finished up as a large tome of Local History and the foundation of your Local History Society. The other half of the helix led to the realization that I knew far more of historic Lorton folk than I did of my own family.

You know, to a greater or lesser degree, we all have a sense of wanting to 'belong', a sense of identity. It has been with humans since time immemorial. Groups seek it, and sometimes fight for it, leading to civil or international wars. Individuals seek it, and in one of its forms it leads to a desire to find distant roots.

The techniques and systematic research that led me to make tentative family trees of earlier Lorton Parish folk were then applied find my own roots. There is a significant difference. For researching Lorton families I had immediate recourse to the Parish records; the Manorial records and other records of local affairs were, on the whole, known to be in the Record Offices at Carlisle, Preston and London. For tracing one's own family, or that of a single person as if it were your own, with documentation from generation to generation is rather more complicated. The quest, as outlined below, can be applied to either situation.

Some families can trace their ancestry back through many generations. Unless you have blue blood flowing copiously in your veins you will not trace family back as far as our present Queen can, albeit rather tenuously, to Alfred the Great. Some unfortunate people lose track of their relations during their own lifetime. (On second thought, perhaps this may not always be so unfortunate, you know what they say - "You can choose your friends, but you are stuck with your relatives")

So you decide to take the risk and find out more about those ancestors of whom you know very little or nothing. What follows is a "how to go about it" story with my own case as an example of what one might expect to happen, or not to happen, as the case may be. If you are very lucky in your search you may get back to the mid-16th century, but no earlier unless an ancestor became famous, or infamous, for some act of (usually) treason. The reason for this cut off is that parish records of births, deaths and marriages were initiated in 1538, though many parishes did not do as ordered until Queen Elizabeth (the other one) put her foot down in 1598, and ordered that the records be made up, at least as far back as her own accession in 1558. Therefore, if you can trace your family so far back, it will be to one of those three dates depending on the enthusiasm of the parish clerk and priest of the parish in question, plus perhaps one life - if the first family record is of a burial. In all likelihood, the age of the deceased will not be given, so assume about fifty, which could be wildly out, but there will be no one to challenge you.

All that follows here relates to England - details for the rest of the UK are slightly different. Your task has been considerably simplified in recent years because all parish records, except books that are still in use, have to be deposited in the County Record Office (CRO). This can be a mixed blessing. It saves traipsing all round the country from church to church, hoping that someone can be found to make the records available and having to pay a significant search fee to the Parochial Council coffers. On the other hand, traipsing around the country from church to church can be a rewarding geographical and emotional experience. It may be worth noting that in small country parishes, current registers may still be in use after one hundred years. On the other hand in the CRO you will find the records of all the churches in the county, together with a wealth of other records which you will certainly use to augment the parochial data, and to help fill in the inevitable gaps in the parochial records.

There is a second date one needs to know before getting into the car and racing off to the far end of the country. From 1st January 1852, all births marriages and deaths are recorded in the central register office in London, and this may well be the best port of call when starting research, if the relevant parish records and the CRO are not to hand.

A word of warning - attempting to trace one's family tree is highly addictive. If you once let the genie out of the bottle of genealogy, there is a good chance you will not get it back again and you will be well and truly hooked, to mix the metaphor.

Now down to brass tacks. How do we start in practice? We might look at my own case - where details of my own family were very sparse - I vaguely remember my maternal grandparents and some of my mother's sisters, but had no knowledge of my father's family, except that he had parents and one or more brothers.

It is a fruitless exercise to start way back in time from a hunch. Work backwards from known facts, from which you can make informed inferences. One obvious start is your own birth certificate (long version). Apart from your birth date, which presumably you know well enough, it gives several items you might not know - your parents

address at your birth, and your mother's maiden name and father's profession at that time. From the latter you might be led to a professional body for more paternal data. If your parents' marriage date is not known, then from your own birth date and, if appropriate, from that of older siblings, you can deduce a likely date. This is when the scent of the chase takes over. I was the first born in 1924, but I also knew that my mother had been seriously ill earlier and the first World War was still fresh in people's memory. I went to the London registry, which entailed a disgustingly early start to the day to get there as soon as possible after opening. I went armed with a note book in which I had marked off all the likely years down the left hand margin, with a vertical column for each quarter. The record books are very large heavy volumes of surnames, indexed alphabetically, covering all England, listed by years divided into quarters. The office was quiet until lunchtime when it became a battlefield with competition for the volumes and for desk space on which to open them. It then becomes a slog, working methodically through the volumes one by one until 'bingo', you find what you were seeking. Mark off each volume as used on your log because you may not have access to them in order and it becomes highly confusing when picking out whatever volume that is available. I had to go back to 1915.

The heavy tomes through which you have been slowly working your way the day long only give a reference to the actual document you want. You now note this reference and go and queue at the counter where you put your hand in your pocket, pay the smiling face behind the small hatch and sit back and wait. Not literally, as it takes days. You have a choice - follow up another name as before, (see below) to get the maximum benefit from your journey, or go home and wait anxiously for the document bearing the glad tidings to come through the post. When it did, I then had a new address, the ages of both parents, their father's names, the occupation of all four and the names of three family witnesses. If you cannot find the marriage certificate, the death certificate provides age and another address. Oh, I almost forgot, the significance of the address is that it opens the door to another set of records - the decennial census returns. More about those later.

To round out the day at the registry, assuming there is still time before close, and having acquired your parent's marriage date, you can now make an informed estimate of their likely birth dates. Go to the birth registers, and repeat the process working methodically back from an assumed age at marriage. You might try 25 to 30 for the father and 20 to 25 for the mother, and you might start in the middle of this assumed range and work towards each end alternately. I was fairly lucky, my father was 26; but my mother was also 26, so that was a slightly longer search. This took me back to 1889, and although I did not know it then, I was about to run into a major snag. I took another calculated leap in the dark to find my mother's father's marriage, found the right name at about the right date and continued down that road. I subsequently found in the family papers a small document that I had overlooked and which proved to be my grandmother's obituary notice which of course gave her Christian name which I had never known. I had been chasing the wrong grandfather. Back to the drawing board - and that is where I am at present on my maternal side - another name and a new address to research. Enquiries of the printer of the obituary note, and the cemetery produced only negative responses, but these are lines of enquiry to be followed when others fail. Of course, you probably already knew many of these details, but the same technique applies to each generation as you go back - until you cross that 1852 threshold.

This all reads as a continuous, smooth, flowing action. In reality it is the very antithesis of that. The research was spread over years, included several visits to the London Registry Office in Queensway (now moved) and visits to Surrey County Hall, Kingston-on-Thames and the Greater London RO at 40 Northampton Road, EC1R ONB. Neither of these last two produced a useful result. A trip down memory lane was my visit to the Minet Record Office, Brixton. As a small child I passed this building on my way to school. Here I got some useful background information about the area, but nothing relating to the family itself. The area had suffered from war damage but the rebuilding had not much changed from the pictures in my memory. What had changed were the road names and house numbers. I knocked on the door of the house in which I first grew up, (I knew in spite of its changed address) but was not allowed inside. I photographed that house and my grandparents house, still looking as immaculate as I remember last seeing it 70 years ago (or was it 69?) ten minutes walk away, as well as the site of the fantastic Aladdin's cave that served as the local hardware and DIY shop of those days. It is now a dry cleaners. Is nothing sacrosanct?

Future Talks and Activities for 2002

9 May	Talk by Angus Winchester, our President, on "Lorton and Derwentfells in the Middle Ages".
13 June	Exhibition and presentation by the Cockermouth Museums Group, preceded by our AGM at 7.30pm.
11 July	Talk by Hugh Turner on "Fletcher Christian, Mutineer".
8 August	Historical walk in Lorton.
15 August	Historical walk in Loweswater.
12 September	Talk by Andrew Lowe, Buildings Conservation Officer in the Lake District National Park Authority on "Lakeland Old Crafts and Industries".
10 October	Panel question and answer session.
14 November	Talk by John Todd on "Medieval Churches in Cumbria".
12 December	Activity to be announced.

The talks start at 7.30pm, normally in the Yew Tree Hall, High Lorton, but please check in the next newsletter (September) and the talks' adverts in case of later changes in venue.