

Chaddesden Historical Group Newsletter



January 2009

Issue 12

Editorial

Welcome to the first issue of 2009.

We would like this newsletter to reflect the interests of the members of the group.

Please forward any suggestions you might have to a member of the committee.

Tony Bowler Chairman John Crosby D Chairman & Treasurer Deryck Morley Asst Treasurer Linda Crosby Secretary. Sid Marson Speakers Booking Sec Ken Garner Photographic Archivist Marie Garner Asst Photo Archivist Pam Bowler Holder of Raffle Prizes & Newsletters Sandra Rainsford Raffle

Interested in finding out more about the group?

For more information about the group, details of the speakers and planned visits, please contact Linda Crosby, the Group's Secretary on 01332 676425 or by e-mail at linda.crosby2@ntlworld.com.

Changing Views in Chaddesden



Travelling along Nottingham Road at the end of 2008, you will have noticed changes with the demolition of a house (last owners being Mr & Mrs White, who have remained in Chaddesden), Childsplay Nursery (which has been relocated to Oakwood) and Chantal Florists and Church View Memorials (who have relocated to the former Post Office at 478 Nottingham Road. This post office closed in 2008). This together with the yard formerly owned by M Murfin & Sons, coal merchants will become the site of a Lidl Supermarket.



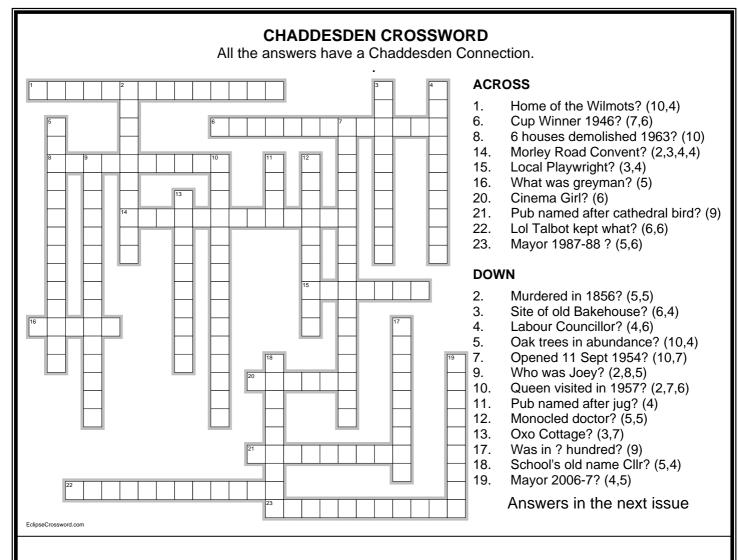
What memories to you have of these buildings and the people who occupied them over the years? If you have photographs of old buildings we would appreciate receiving a copy.

Family History Open Meeting at West Park School, Spondon 19th Jan 2009 at 7pm - no charge, all welcome

An opportunity to meet people interested in local and family history; to discuss your findings and help each other to resolve difficulties and problems. During these sessions you are able to access the internet using the schools computers to help with your research.







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Chaddesden Barley Water

Ingredients

1 tablespoon of pearl barley Peel of 4 lemons

8 lumps of sugar

4 pints boiling water

Method

Scald the pearl barley by pouring boiling water over it and then strain and discard the water. Put the scalded barley into a large basin with the peel of the 4 lemons cut into strips and the 8 lumps of sugar.

Pour 4 pints of boiling water over the barley mixture, cover and leave to cool. When cold pour slowly into a jar to leave behind the sediment but do not strain it off.

The juice of a lemon may be added before serving.

I found this recipe on the Internet. Has anyone any experience of this being made locally?

Your Committee Members Deryck Morley

I was born in West Hallam and went the village infant and junior schools, before going to Hallcroft School in Ilkeston. I came to

V Chaddesden in 1967 with my wife Gillian, who I married in 1966.

I spent my

I spent my working life at Bemrose, starting as an apprentice printer, progressing to the

E manager of the main printing department from

which I retired in 2003. During my 43 years service I was privileged to represent the company on numerous visits to Germany,

Switzerland, Ireland and Italy as well as

establishments in this country. I was Santa
Claus for many years at the firm's Christmas
Party, until I got the sack! – they decided to go

to the Panto.

My hobbies include cricket, from which I've just

• retired playing, most sports, gardening, reading,

Neighbourhood Watch activities and basically pottering.



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