

DUCHY DIGEST

APRIL 2022

INSIDE THIS ISSUE

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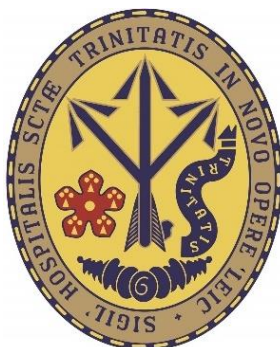
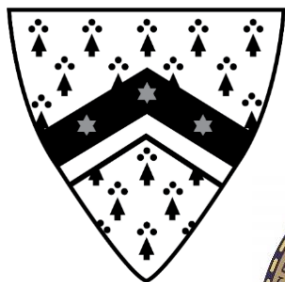
A Remarkable Father – Have a read of this interesting piece written by John Seymour

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Pics from Lesley's retirement do! – Have a look at some pics taken at Lesley's do.

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Meet the Governor – Get to know another Wyggeston's Governor!



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Are your green fingers itching?



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If you have anything you would like to add or see featured in the next newsletter then please let us know!

Welcome

A warm welcome to the April edition of Duchy Digest.

As Easter is nearly upon us, we seem to be speeding through the year especially with the recent wonderful weather.

Now that the construction projects are drawing to an end we are moving on to the landscaping of the grounds both around the new development but also the new Wyggeston Gardens that will commence in April between Agnes House and the Almshouses.

As the restrictions are coming to an end, we are also busy planning celebrations for the remainder of the year including to celebrate the Queen's Platinum Jubilee but also to resurrect our regular Wyggestons celebrations and events. Please keep an eye out on the noticeboards and weekly newsletters for more details.

On a personal note, a very big thank you to all residents and staff for the cards and gifts for my recent significant birthday celebration! Thank you so much for all your kind messages it is very much appreciated especially after the last two years. I have also been contacted by Lesley Freeman who wishes to thank everyone who attended her retirement party and made it a very special day for her and Faye.

We have a full issue this month including a variety of pieces including photos from Heather and Brian's wedding, congratulations to you both! A piece written by John Seymour, a bit about the gardening by the residents here at Wyggestons and if you wish to get involved please do! In this month's issue we are introducing Bill Wright another one of our newest Governors.

We were really pleased with the increasing numbers and varieties of articles and other submissions from residents – please keep them coming – and if you have any other suggestions for what you would like to see please let Becky or Hetty know.

And finally Happy Easter!

Chris

**PLEASE NOTE THE FINANCE OFFICE WILL BE
OPEN TO RECEIVE PAYMENTS ON
TUESDAY 26th APRIL 2022**



For those residents who have birthdays in April,
we would like to wish you a very Happy Birthday!

William House

Pamela Blower 3rd April
Margaret Seymour 11th April
John Branney 20th April
Pamela Womersley 29th April

Agnes House

Monica Clowes 12th April
Gillian Smith 21st April
Muriel Lauder 30th April

Lancaster House

Garry Heircock 30th April

Cottages

Basil Scott 11th April
Lynda Cross 14th April



Sadly, we have 3 deaths to record in this edition.

Jim O'Donoghue, Flat 4 Lancaster House
resident, who passed away peacefully on
Friday 11th March.



Owen Shepherd, Flat 43 William House resident,
who passed away peacefully on
Wednesday 16th March

Ernest Day, Agnes House resident, passed away
peacefully on Monday 21st March.



Our thoughts and prayers are with their family and friends

Duchy Digest explained



Since combining with Trinity Hospital we decided it would be a good idea to change the name of the monthly newsletter to cement the combination of the charities and this is the reason for the new name “Duchy Digest”

There was a lot of thought in trying to come up with a name, so we started looking for things both of the charities have in common, as the Duchy of Lancaster has involvement with both of the charities. We decided it would be best to incorporate this into the new name of the newsletter, the best we came up with was “Duchy Digest” as it has a nice ring to it! We also thought this would fit well with the involvement of the new building, Lancaster House which was also named after Duchy of Lancaster along with the Duchy Lounge both fitting well with William House which was of course named after the founder William Wygggeston.

There is history between the Duchy of Lancaster with Wygggestons and Trinity Hospital and all of this is explained on the Duchy of Lancaster website!

The following services coming up at Trinity Hospital

Saturday 9th April 09:00

Anticipated Palm Sunday Eucharist and Blessing of the Palms

Sunday 17th April 09:00

Eucharist of the Resurrection and Renewal of Baptismal Vows.

Photos from Heather and Brian's wedding!

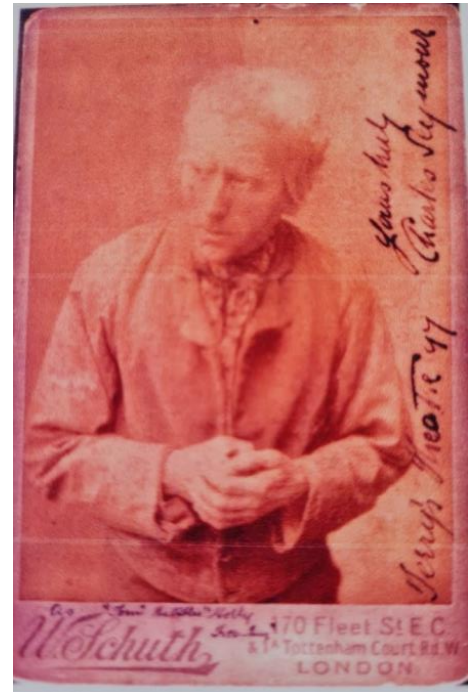


Congratulations!



A REMARKABLE FATHER

Arthur Attwell / Charles Seymour
(1872-1955)



Margaret and I have just watched again the film *The King's Speech*. It's the story of how the Australian speech therapist Lionel Logue helped George VI largely overcome his stammer and enabled him to broadcast rallying speeches to the nation during the dark years of WW2.

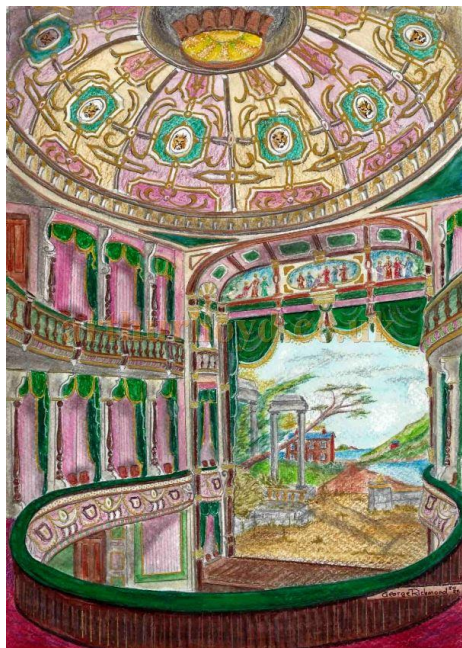
This reminded me so much of my own father who was also a speech therapist and teacher of all things relating to the voice. He developed a busy practice at studios in the Strand London from about 1905 to 1940. Some 35 years in all.

His pupils included Lord Mayors, lecturers, doctors, barristers, ministers and clergy of many denominations. And at the General Election of 1910 there were nineteen parliamentary candidates who had – either recently or formerly – received private lessons on public speaking from him. But Dad rarely spoke of these achievements; he was truly humble about all these things.

A bulging scrapbook in my possession is crammed full of letters of appreciation and testimonials, including one from the Duke of Norfolk at Arundel Castle. We understood



that he, the Duke of Norfolk, tried to persuade the Duke of York (as was Prince Albert before he became George VI) to take lessons from my father, but without success. Clearly Lionel Logue got the job. Hence a special interest in *The King's Speech*.



But I do know that my father did have considerable success helping many less exalted folk who were handicapped by a stutter or stammer.

Dad was born Arthur Attwell in 1872 above his father's butcher shop, (left) also in the Strand. In 1897 he was an actor with the Fred Terry Company – the picture of him (top of page) has in his own handwriting the inscription: *"Tom the Ostler in Holly Tree Inn, Terry's Theatre, 97."* Terry's Theatre, again in the Strand, was clearly a magical building, (illustrated) described in detail in Wikipedia. You will see he signed using his stage name: *Charles Seymour*. It was not until 1931, thirty four years later, that he finally

changed his name by deed poll. I was an Attwell for just one year, and then became a Seymour!

Holly Tree Inn was taken to Sandringham by 'Special Command' of the then Prince and Princess of Wales, later to become King Edward (1901-1910) and Queen Alexandria. *'Their royal highnesses' appreciation was indicated by a gift to all members of the cast'*, a fact noted in the family archives and later confirmed by more recent internet research.

About the year 1900 my father left the stage for conscientious reasons. He was a devout Christian and the previous decade became known later as the *naughty nineties*, a time of increased moral liberalism and permissiveness. He then concentrated on his chosen career as a teacher of elocution. He did, however continue to *'perform dramatic and humorous recitals'* after the style of his hero Charles Dickens, at various halls in *'a great many towns throughout the provinces, in which are included Manchester, Birmingham and Nottingham'*. No record, alas, of him coming to Leicester! I wonder if he did?

In July 1918 – just a few months before the Armistice - my father, now aged 46, was 'called-up'. But after medical examination it was declared that he was unfit for military service



as he *"suffered from long-standing deafness due to perforation of the ear drums."* For most of his life he endured a handicap particularly frustrating for one in his chosen profession. But he was a very able lip-reader, and was working on a book on lip-reading in the final years of his life.

He had already published five books. One of these: *'How to speak effectively'*, (illustrated) I

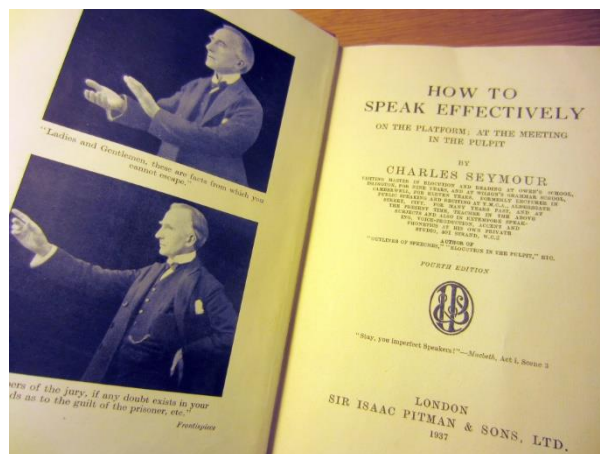
discovered in the college library in the University of Toronto when a student there in 1954. Although he was quite ill at the time – having already suffered a serious stroke - he insisted that I went to Canada. *“It’s an opportunity you mustn’t miss”*, he insisted. It was quite possible that he would die before I came home.

When 50 years old Father married Dolly my mother with the subsequent arrival of four children. He loved his family and enjoyed playing simple games with us. Christmas was thoroughly celebrated in the Seymour household.

I can only remember one time when I was significantly punished. I was about 11 at the time, during the blitz, and while having dinner together I declared with real feeling: *“There goes the bloody siren”*. I was told to leave the table and go to my room. The holiday pic above was taken by Mum with her Brownie box camera at Swanage, I think, probably in 1936.

I returned to Southampton on board the RMS Queen Elizabeth on 20th September 1955. Waiting at the ocean terminal to welcome me home were many family members, including Dad, now with a long white beard. I spent the following day telling him as best I could about some of my adventures. That evening he was able to bathe and put himself to bed. He died during the night. Later that day – my birthday – there was a knock on the door. A good friend called Margaret came with a card expressing her sympathy and love.

There’s quite a lot more I could write about Dad: his childhood, his eccentric relations and the story of Sarah who eloped on horseback with Romeo Attwell to become his grandmother. I could tell of his sense of humour; his rather boisterous piano playing (which I loved!); his strong faith and dynamic preaching. But I have shared enough to show that he was indeed - a truly remarkable father. I am grateful and honour his memory. Maybe another month I could offer the story of a dear mother, who sadly died when I was just 14 years old.



JOHN SEYMOUR

St Ursula's Chapel

SERVICES FOR HOLY WEEK & EASTER

Palm Sunday
April 10th

10.00am Morning Service
Palm Crosses for everyone

Monday
March 11th

7:00 pm Night Prayer (Compline)
*A quiet, gentle service as the day draws
To a close*

Tuesday
March 12th

7:00 pm Night Prayer (Compline)

Wednesday
March 13th

7:00 pm Night Prayer (Compline)

Maundy Thursday
April 14th

6:30 pm Holy Communion
*We recall the last meal Jesus had
With his friends*

Good Friday
April 15th

10:00 am Good Friday Service
Hymns, prayers, readings and reflections

Easter Sunday
April 17th

10:00 am Easter Celebration
(inc Holy Communion)
*We meet to joyfully celebrate the
Resurrection of our Lord and Saviour*

*This year during the various Services we will be reading
through Luke's account of the events and Jesus' teaching
during what we call Holy Week.*

Refugees

They have no need of our help
So do not tell me
Those haggard faces could belong to you or me
Should life have dealt a different hand.
We need to see them for who they really are
Chancers and scroungers
Layabouts and loungers
With bombs up their sleeves
Cut-Throats and thieves
They are not
Welcome here
We should make them
Go back to where they came from
They cannot
Share our food
Share our homes
Share our countries
Instead let us
Build a wall to keep them out.
It is not okay to say
These are people just like us
A place should only belong to those who are born there
Do not be so stupid to think that
The world can be looked at another way

Now read the whole poem again starting with the last line and working your way up

Are your green fingers itching?

As the days are getting longer and warmer the keen amateurs among us are out and about in our lovely grounds

Sean and his team do an amazing job cutting the grass and tidying the borders, but we help by doing the more time-consuming jobs, such as dead heading, weeding and light pruning. In the past we have also helped when we have had large numbers of bulbs or bedding plants to put in and once the hanging baskets are up we make sure they are kept watered.



If any of our new residents would like to be involved, we are always glad of a bit of extra help.



We don't have an official "gardening club" as it's all very casual, so if you would like to be involved just have a word with myself or Clive (flat 29)

As well as enjoying the gardening, we love being outside, and chatting to people as they walk round, so if you would like to join us, just let us know.

Heather (flat 52)

Pics from Lesley's retirement do!



Was it God or was it a coincidence?

This is another situation (smaller than the previous ones), but big enough to bless the socks off my friend and I. It again points to the fact that God is a loving God and is a rewarder of our dismal attempts to serve Him. That's my opinion – what about yours?

In my mid-forties I was involved (through my church) with a street outreach team in the Highfields area. At that time the area was infamous for prostitution. I was particularly drawn to Meena (not her real name). She was of Indian heritage and was a similar age to my three daughters. She usually worked at the corner of Earl Howe Street and Melbourne Road (I am not sure what Melbourne Hall Church made of it!)

She wasn't exactly easy for me to connect with. She never seemed to have more than one eye on me, as the other was on the cars driving past. She must have viewed me as an hinderance and someone who was interfering with business

I believe God loved her and had an amazing plan for her life, but all my attempts to show Gods love for her seemed to fall on deaf ears. All my efforts to help her seemed fruitless. Could the few crumbs I shared with her become to her the "Bread of Life"? (a title for Jesus). Only God knew.

I don't remember how our contact with each other ceased, but after a number of years had passed, it seemed that God wanted to briefly re-connect us. I bumped into an old friend and she and her evangelistic husband were holding a baptism service that weekend and asked, "would I like to come along?" I answered in the affirmative but later I had some doubts about going, I thought I wouldn't know anyone, its not as if I didn't have plenty

to do. Anyway, having said “yes”, I reluctantly went along to the church.

I had only just entered the church when I noticed someone heading towards me. You guessed it; it was Meena coming towards me to give me a very big hug. A big smile crossed my face, as you can imagine. My old prostitute friend was getting baptised, and God had brought me along to witness it. We were both so blessed that God had dragged me there. God was showing Meena how he had sent someone to her to begin the process of reconciliation with God and for me to be there was evidence of how much he loved her and cared about the details of her life. He had become “The Bread of Life” to her. God also reminded me “Not to despise the day of small beginnings.” I felt very encouraged.



So, my friends, was it God who brought Meena and I together for her baptism on that special day? The day she proclaimed that she had been transformed by the love of Jesus. To Meena and me it was a mini miracle. How about you? What do you think?

Rose Mee
LH Flat 8





Why not give these simple recipes a try?

Rhubarb Crumble

Ingredients

- 500g Rhubarb, chopped into chunks
- 100g Golden caster sugar
- 3 tbsp port (optional)
- 140g Self-raising flour
- 85g Butter, chilled
- 50g Light brown sugar
- 50g Chopped walnuts (optional)



Method

Tip the rhubarb into a saucepan with the golden caster sugar and the port if you chose to use it. Cover and simmer on a very low heat for 15 minutes, adding more sugar if you want. When soft, but still holding shape and sweet enough, pour the rhubarb into a medium baking dish. Heat the oven to 200C/180C fan/gas 6. To make the topping, the self-raising flour and butter together with your fingers until you have a soft, crumbly topping. Now add the light brown sugar and walnuts if using. Mix together with your hands. Scatter the topping over the rhubarb and bake for 30 minutes or until the top is golden brown. Serve piping hot with custard.

Quiche

Ingredients – Serves 6

- 1 refrigerated pie crust
- 6 large eggs
- $\frac{3}{4}$ cup milk or cream
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 cup cooked ham, chopped
- 1 $\frac{1}{2}$ cups shredded cheese
- 3 tablespoons green onions



Method

Preheat oven to 190C, unroll the pie crust and press into a 9-inch pie plate, crimping the top edges if desired. In a large bowl, whisk together eggs, milk, salt and pepper. Sprinkle ham, 1 cup of cheese and green onions into the pie crust and pour the egg mixture over the top. Sprinkles the remaining $\frac{1}{2}$ cup of cheese on top of the mixture. Bake for 35-40 minutes until the centre is completely set. Let cool for 5-10 minutes before slicing and serving.

If you have any recipes to share then please let us know!

Meet your Governors

We have asked some of Governors to introduce and tell us a bit about themselves.....

Introducing: Bill Wright

As one of the new governors of Wyggeston board I would like to introduce myself and tell you a little of my background

Born 29-6-1954 at the home farm at Rothley well before harvest!!!

Family

Sarah and I had both been married before with children from the previous marriages Sarah has two daughters Ally and Lucy, they both now live in New Zealand, Ally the elder one went with her husband and two children to help rebuild Christchurch after the earthquake. Lucy went 12 years ago got hooked on surfing, married a Maori and now teaches Maori at the school between surfing and sailing.



I have three children Jack Katy and Eric, Katy is an artist living in Bordeaux with her French husband and 4 children, Jack is still single living locally and works For Farol tractors, Jack supplies us with all our John Deere equipment. Eric my youngest and now runs the farm with a little help from dad and a lot of modern technology that makes it all possible.

I disliked school from the first day to the last as my only interest was the farm my dogs and a passion for building and engineering

The main enterprise when my parents took on the tenancy at Rothley was milking with a little arable

There was only tying room for 12 cows and dad immediately built more sheds to hold 18.

When I joined the business aged 16, we had about 50 cows which slowly grew to nearly 400 when we had the herd disposal sale, this was a very sad day indeed.

There were many reasons for this but mainly the fact that the farm was getting surrounded by new houses as Rothley grew and we as tenant farmers could see the day when it would be totally built on and now is.

Fortunately, two years before being given notice to quit we had the opportunity to purchase a very run down 120-acre farm at Saxelby to make a new base for the farm with the help of a 100% mortgage from the HSBC.

When the notice was served, we moved some of the grain sheds from Rothley and rebuilt them at Saxelby and continued to expand both storage and acres it was my goal to build up the arable area from an early age, the first extra bit I managed to get was 7 acres, the most recent was 2700 acres.

We can now dry 40tons per hour and store 20000 tons of grain at Saxelby, from the 2000 acres when leaving Rothley we are now farm nearly 13000 acres

This is made up of about 150 acres owned with the rest other contract farmed or rented across 732 fields 109 cropped blocks 20 contract farms and 20 tenancies, there is a similar drying capacity across the other farms and a further 12000 tons of storage.

This has been my life to date but now enjoy taking it a little easier with more time for family, working my dogs and shooting

As you can imagine I have a vast experience of landowner's land agents and the way of the countryside

I hope this stands me in good stead for my role as one of your new governors.

I feel very privileged to be asked and will do my utmost for the charity,

Kind Regards

Bill



QUIZ TIME

1. Often translated into English as Hunter's Stew, Bigos is a traditional meat and cabbage stew from which country?
2. Who was the Roman Goddess of Wisdom?
3. Arnold Schwarzenegger played the character Julius Benedict in which 1988 film?
4. Who was President of the Confederacy during the American Civil War?
5. Which songs with "Search or Searching" in the title were UK top twenty hits for the following artists, [a] China Black (1994), [b] Del Shannon (1965), [c] Change (1980), [d] Katie Melua (2004) ad [e] M People (1995)?
6. Which is the largest US State by area in New England?
7. Which animal is the symbol of the Rastafarian religion?
8. What name is given to the chemical process where a solid changes directly to a gas?
9. Which album gave Radiohead their first UK chart topper?
10. What is the nearest town to Ben Nevis?
11. Dr. Jonathan Crane was the secret identity of which Batman villain?
12. Who was the last Danish King of England?
13. In 1985, who released the UK top ten single, "Road to Nowhere"?
14. Which company in 1953 first introduced tea bags into the UK?
15. Katniss Everdeen was a character in which film series?
16. In UK horse racing, what is the shortest official winning margin?
17. In which city is Shakespeare's "Measure for Measure" set?
18. Who was the first UK Prime Minister to serve under Queen Elizabeth II?
19. Added to preserve the freshness, which gas are packets of crisps filled with?
20. On the Moh's scale of hardness which precious stone sits at number 8?



Answers in the next newsletter

Answers: 1. Italy, 2. Paul Sinha, 3. Trunk, 4. Saint Mark, 5. Atomic Kitten, 6. Nitrogen, 7. Instep and Ankle, 8. Wednesday, 9. Celtic and Rangers, 10. Chickpeas, 11. Indian, 12. Die Hard, 13. Mercury, 14. Whitechapel, 15. Nick Hornby, 16. Eagle, 17. 160's (28th May 1968), 18. Internet Service Provider, 19. November 20. Turkey

