



S.A.L.H.S

website: www.salhs.org.uk

Stanstead Abbotts Local History Society

Issue 4

Editor—Terry Collins

January 2013

To commemorate Remembrance Day this year, Terry Collins gave an illustrated talk looking at all the names on the village War Memorial, who were casualties of the First World War.

There are 32 such names engraved on the simple cross outside St Andrews church, and Terry had researched all of them over the previous few months, trying to find out more about each of the men named. Such details as their ages, where they lived and their occupations, family details, and where they fought and died, and where they are buried. It was a very sobering thought to realize that almost half of them had no known graves and were only listed on large memorials such as the Menin Gate in Ypres or the Thiepval memorial on the Somme. Between them these two huge structures contain the names of almost 120,000 men who have no known resting place in those areas of France and Belgium.

Those two countries, which saw the bulk of the fighting were not the only

places where the men of Stanstead Abbotts fought and gave their lives. There are graves of local men in Turkey at Gallipoli, in Syria and Gaza, Russia and two locally in St James churchyard.

Terry's presentation was accompanied by a number of illustrations of the numerous cemeteries around the world, and in one or two instances old photographs of the men themselves. Of the 32 names shown on the War Memorial, 30 of them were in the Army, one was in the Navy and one was attached to the Royal Flying Corps. Only 3 of them were Officers, the rest NCO's or private soldiers. They served in a number of



Regiments, including locally The Bedfordshire Regiment and the Hertfordshire Yeomanry, a Cavalry regiment.

During the course of the evening Terry and Imogen White read 4 poems written during the war by poets such as Siegfried Sassoon and Wilfred Owen. These showed how opinions and feelings about the war changed the longer it continued, from enthusiasm in the beginning to horror and dismay towards the end.

Questions from the appreciative audience at the end were answered by the speaker, and one or two of them were able to pass on family memories of the period. At the end of the evening it was suggested that further research be done and if possible it be published in the form of a booklet to coincide with the centenary of the outbreak of the war due in 2014. It could be made available to the public and any proceeds could be donated to The Royal British Legion, in memory of the brave men of the village who sacrificed their lives for their country.



Thiepval Memorial on the Somme

Some people had brought along personal memorabilia, and one lady brought along a framed photo of St Margaret's station and other pictures, she did not take them back with her when she left. Did she forget them or were they left for the Society to keep? Would she please contact us so we can arrange to return them if required.



The Menin Gate in Ypres



The Maltings

On 23rd November a group of about 45 members visited French and Jupps maltings in the village for a guided tour. Malting has been a part of the local scene for many years, at least two centuries and the current premises have been at the site for over a hundred years. Arriving here in 1885, from Brentford, when two malting buildings were erected French and Jupps are now the only company in the UK specialising in the production of coloured malts.

We began the visit with a short talk inside the "Maltings Museum" by Mr Guy Horlock and his colleague, Doug Horton where we were shown a number of tools and machines used in the industry in the past, then we were shown barley before and after processing. It was surprising to see how many different types there were, eight in total, depending on how long they had been roasted for. They ranged from very pale to very dark (used to make stout) We then left for a guided tour of the facility.

Malting is the process applied to cereal grains before beer and whisky manufacture. The grains are forced to germinate and then prior to the plant developing they are quickly dried and then roasted. The kiln at French and Jupps produces white malt which is roasted to yield the coloured and darker malts such as black, chocolate and amber, these and others are used in the making of dark and light beers. No wastage occurs, barley residue is sent for use as silage etc.

The company installed a new kiln in 2006, and this, together with a new computerised control room allows

most of the processes, such as drying and roasting to be performed without an operator being present, as well as increasing output considerably.

By the 1960's it was apparent that the industry was changing rapidly and many of the buildings on the site were becoming redundant, as the drying and roasting process became more mechanised requiring fewer workers. It was then that Mr Horlock devised the plan to turn the unused buildings into the Business centre that you see today. Only two or three of the buildings on site are now used as maltings.

Following our tour the party headed back to the Parish Hall for the second part of the evening, an illustrated talk by Mr Horlock on the history of malting in the area. Some of the pictures showed the workers in the company manually shovelling barley on the floor of the buildings. He also brought along some photographs of the buildings and the malting process laid out for members to see, some dating back to late 19th and early 20th Century.

There is one other small building on the site that is well worth a look, it has nothing to do with malting, which is the original village bakery built in 1770, which was moved from its location in the High Street. Built of wood it is hardly any bigger than a garden shed but worth a look. It stood originally near the old mill.

At the end of the evening, SALHS Chairman Ian White thanked Mr Horlock and Mr Horton for a most entertaining and educational evening, one that was enjoyed by all those present.

SALHS Christmas Party

To celebrate its first Christmas, the Society held its first seasonal social evening in the Parish Hall. There were about 50 members present to enjoy the evenings festivities. SALHS Chairman, Ian White gave a short introduction highlighting the rapid growth and future plans of the Society

Everybody had brought some Xmas food with them and the tables were laden with all sorts of seasonal fare from mince pies and sausage rolls to quiches and cheeses. Plenty of wine beer and soft drinks had been provided by the Society for all to enjoy.

During the evening SALHS secretary Lynne Heraud gave a rendition of a couple of traditional "rustic" folk songs and very entertaining and amusing they were too.

Brian Johnson and Terry Collins provided a photographic quiz, with 22 pictures of objects or buildings, taken in the village for people to identify. The winning entrant, Andrea Coppen identified a superb 21 out of 22..

The evening was rounded off by a raffle with many prizes.

The SALHS Committee 2012-2013

Chairman: Ian White MA. CBE

Secretary: Lynne Heraud

Treasurer: Glenis Collins

Schools Liaison: Janet Dance

Public Relations: Bob Hunt

Andrew Day

Archivist /Web Site Brian Johnson

Historians: Ron Dale

Ray Dixon

Parish Council Rep: Julia Davis

Co-opted Committee members:

Jenny Johnson

Terry Collins

General Enquiries e-mail:
admin@salhs.org.uk

Forthcoming Events

Friday January 23rd "The Coming of the Railway" 7.30pm Parish Hall

Friday March 28th "The River Lea" 7.30pm Parish Hall

Members Free Non Members £2

Tea and Coffee available