NEWSLETTER of the WEST END LOCAL HISTORY SOCIETY

WESTENDER

IN OUR 21st YEAR OF PUBLICATION

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FROM OUR ARCHIVE



The "Lamp & Mantle" pub in West End on the last day of business in 2002 prior to demolition to make way for the Rosemount Court apartment complex. The pub originally owned and run by Strong & Co of Romsey was in a typical mock Tudor style exactly the same as "The Leigh" in Leigh Road, Eastleigh, which was converted to a restaurant. Originally known as "The New Inn" a previous pub on the site with the same name dated back to at least 1834. You can still see the last pub sign which was saved from demolition by the last landlady and kindly donated to our museum.

West End Local History Society & Westender is sponsored by





STORIES BEHIND A MUSEUM OBJECT

FRANK WHITLOCK AND THE GLIDER PILOT REGIMENT

By Sue Ballard, PhD.



On display in West End Museum are a battle dress and Glider Pilot Regiment badge which belonged to Frank Whitlock and were donated to the museum by his widow, Mrs Jessie Whitlock, in July 1998.

Francis Frederick James Whitlock, better known as Frank, was born at Twickenham in 1917. He was the son of Francis Whitlock and his wife May Stammers. Although Frank was born at Twickenham, the men in his father's family were from Hampshire and it was there to which his parents returned before the end of the Great War and where Frank was brought up.

Frank's mother, May Stammers, was born in Southwark, the daughter of Metropolitan Police constable Stephen John Stammers and his wife Hannah Butcher, a bricklayer's daughter. Both the Stammers and Butcher families originated in Suffolk.

Frank's father, Francis senior, was born in Eastleigh and worked as an engine cleaner for the London & Southwestern Railway. He was the son of a builder and plumber, William James Whitlock of Bitterne, and his wife Mary Ann Dudley from Clapham, who was of Irish extraction. In 1911 Francis was living at home with his parents in Eastleigh but in 1915, he enlisted in the Royal Field Artillery at Twickenham and joined the Expeditionary Force in France. Luckily, the remains of his attestation papers are among those now known as the Burnt Documents that were retrieved after the Arnside Street fire in September 1940, which destroyed most WW1 military records (except those of the pre-1914 regular army, which were stored elsewhere). His papers show that on joining up, Francis was single, aged 27 years and 4 months old and was 5ft 5½ inches tall. His military record shows that he married May Stammers at Brentford Register Office on 4th September 1916 and had two sons, Francis Frederick James Whitlock (Frank), born 27th February 1917 at Twickenham and William Dudley Whitlock (named after Francis senior's twin brother) born 2nd November 1918 in Hampshire.

This tells us that the family moved to Hampshire between 1917 & 1918, settling in Eastleigh where they appear to have lived with Frank's paternal grandparents, William James & Mary Ann Whitlock, in Market Street, remaining with his widowed grandfather after his grandmother died in 1918. Frank's sister Muriel and brother Clement were born at Eastleigh in 1920 & 1922 respectively. After the death of Frank's grandfather in 1927, the family moved to Lawn Road, Eastleigh where they are found in directories from 1930 until at least 1954. The 1939 Register shows Frank's parents at Lawn Road, but Frank himself is not included. The 1939 Register, which was taken in September 1939, was instigated for the production of national identity cards and later ration books. As such, it only recorded civilians and did not include members of the armed forces as the military had its own system of registration. However, as conscription did not begin in earnest until January 1940, many of those who served in the armed forces during World War Two are to be found in the 1939 Register. Therefore, as Frank is not included in the register, we can assume that he had already enlisted.

In the last quarter of 1939, Frank married railway man's daughter Jessie Rose Brockett, a laundry maid from Eastleigh. Jessie told us that Frank had been called up for the Territorials in 1938 and drafted into the Glider Pilot Regiment around 1940-41. His regimental badge provides evidence of the latter, as does his photograph which clearly shows his wings and Glider Pilot Regiment shoulder title.



FRANCIS "FRANK" FREDERICK JAMES WHITLOCK

The Glider Pilot Regiment (1942-1957) was founded as a collaborative effort between the RAF and the Army for transporting troops and artillery into battle. To begin with, the unit had only four obsolete bombers and a few biplanes for towing and appeals were made for civilian gliders until military gliders could be constructed to new specifications. The first prototype military glider produced by General Aircraft, the Hotspur, was trialled on 5th November 1940. The first Hotspurs arrived in service on 6th February 1941.

Initially, glider pilots were recruited from those members of all the armed forces who had pre-war experience of flying gliders and was soon extended to any officers and men who were interested in learning. The Glider Pilot Regiment Association tells us that "only those who achieved the highest standards were selected for flying training." After landing behind enemy lines, the crew would fight alongside the troops they had flown into battle.

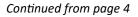
Friction arose between the RAF, who argued that the unit should come under RAF jurisdiction as gliders were aircraft, and the Army, who regarded glider pilots as under army control because they were transporting troops and fighting as infantry. A compromise was reached whereby glider pilots were recruited from the Army but trained by the RAF. Training consisted of 12 weeks to qualify as a light aircraft pilot followed by another 12 weeks on gliders to qualify to fly the Hotspur. Once sufficiently experienced, pilots took a further six-week Heavy Glider Conversion Unit course qualifying them to fly the huge gliders of which the largest was the Hamilcar, which was larger than most powered aircraft and capable of carrying a light tank. Frank completed his training and gained his wings. However, Jessie stated that after qualifying Frank never actually served as a glider pilot with the Glider Pilot Regiment; instead he was assigned to a searchlight battery on Portsdown Hill.

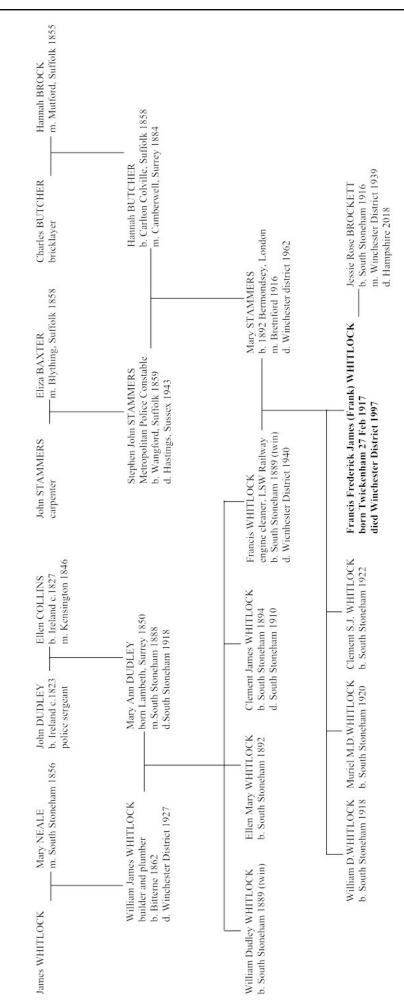
The searchlight batteries were manned by the 474th Searchlight Battery, which was formed in 1940 from the 51st (Highland) Anti-Aircraft Battalion of the Royal Engineers and the 4th & 5th Battalions of the Royal Scots (52nd Searchlight Regiment). In February of that year they joined 222nd Searchlight Training Regiment, Royal Artillery, at Norton Manor Barracks near Taunton, forming a new battery assigned to 5th Anti-Aircraft Division. By April 1940 the battery had been moved to Kings Worthy, Hampshire under the command of 4th Battalion, Queen's Royal Regiment (West Surrey) (63rd Searchlight Regiment) and was controlled by the operations room at RAF Tangmere, near Chichester, which was to play a central role in the Battle of Britain (10 July - 31 October 1940).

Local historian Bob Hunt, who has researched the history of Portsdown Hill, tells us that there were three Heavy Anti-Aircraft Batteries situated on the north side of Portsdown Hill (not in the Palmerston forts) to protect Portsmouth from aerial attacks coming from the north and to fire on raiders attacking from the south as they retreated over the hill. Hunt states: "Luftwaffe Bombers would cross the English coastline at a poorly defended point, fly inland, then turn 180 degrees towards Portsmouth."

The Portsmouth Blitz was carried out in 1941, concentrated in three main raids on 10th January, 10th March and 27th April and is well documented. The first major raid consisted of high explosives and incendiaries, first taking out the electricity station and plunging the city into darkness except for the glare from the thousands of fires. The fracturing of the water mains contributed to the difficulties of fire fighting. The bombing lasted two hours; the bombers returned for a second run two hours later. 170 people were killed that night. The air raid of 10th March again consisted of high explosives and incendiary bombs, but this time the city was better prepared, having drafted in many extra fire auxiliaries. Even so, 93 people were killed and many were made homeless; the raiders returned the following night. The third major raid also consisted of high explosives and incendiaries, this time supplemented with mines. This raid concentrated on the dockyards; the hospital, prison, railway station and main line were also damaged. Over 100 people were killed. There were around twenty further air raids on the city during the course of the war, but not on the same scale. Frank and the anti-aircraft batteries would have been kept very busy.

After the War, Frank returned to live in Eastleigh until at least 1954, when he and Jessie lived at Heron





Family Tree of Francis Frederick James WHITLOCK 1917-1997

Square. Jessie tells us that he was the landlord of the West End Brewery Inn for twenty years from the 1960s. However, he is not found at West End in the directory before 1970.

Early directories covering West End do not list the West End Brewery Inn by name, although other hostelries are included, including the Crown & Thistle, Blacksmith's Arms, White Swan and Sportsman's Arms in Steven's Directory of 1884. However, the West End Brewery Inn can be found in newspaper reports as early as June 1873, when it was used as the venue for the inquest into the suicide of Henry Haines by hanging - coroner's inquests were commonly held in inns as they were often the only local venues capable of accommodating a crowd. It is not certain why the West End Brewery Inn was never listed by name in directories before 1960, although it is likely that the inn was only a beer house (with a licence for beer and cider only), rather than a public house with a full licence enabling the sale of wines and spirits. Beer houses were generally not named in directories, the landlords usually being listed as private residents with the words "beer retailer" after their name and often with no address given. Besides the named public houses, the 1884 directory lists two beer retailers: Geo. Roper, beer retailer and Gale Sylvester, beer retailer & grocer. We see from the Kelly's Directory of 1887 that George Roper was at Moor Green (therefore not the West End Brewery), as was a new beer retailer, George Holloway; Gale Sylvester had disappeared but by a process of eliminaton may well have been the proprietor of the West End Brewery. There were also two other beer retailers at West End in 1887, William Fanstone and Mrs Eliza Last. None are listed as beer retailers in the 1881 or 1891 censuses. William Fanstone was born at Portsmouth c.1862-63 and in 1881 was the son of a farmer of 137 acres at Wildern Farm and in 1891 was working as an agricultural labourer at Hatch Bottom. His brief sojourn as a beer retailer in the 1887 directory may represent a secondary occupation, which was common among farm labourers, or a short-lived attempt at an alternative independent career. The 1891 census shows Mrs Eliza Last (born c.1827 in Cambridgeshire) as a widow of independent means boarding with the family of a boiler riveter in Hound. However, in 1881 she was the wife of shoemaker George Last living at Shotters Hill, making it possible that she ran the West End Brewery in the first few years after her husband's death in 1885.

Kelly's Directory of 1907 lists three beer retailers at West End who were independent of a named public house: Thomas B. Forder, James Alford and Henry Grant. Interestingly, the Hampshire Advertiser of 27 October 1906 published a transfer of licences showing that E. Wiltshire moved from the West End Brewery to the New Inn and Thomas B. Forder of Alma Road, Itchen took over the West End Brewery. The 1901 census shows Edwin Wiltshire (born c.1861) as a proprietor and publican in High Street, West End but does not name the establishment or record a house number. Newspaper adverts for the sale of a useful black cob (1891), a strong black cob and wagonette (1892), a market cart (1900) and a horse of 16 hands with a light brougham (1903) were placed in the Southern Echo & Bournemouth Echo by E. Wiltshire, West End Brewery. These tell us that Edwin Wiltshire was landlord from at least 1891 until the transfer of licences in 1906 and further suggest that he kept a stable at the inn; if he simply traded in horses and carriages as a side-line, we might expect to see more regular adverts.

The 1907 directory lists 61 High Street as "West End Brewery Inn, Thomas B. Forder, beer retailer", supporting the suggestion that the licence for West End Brewery was at this time a beer licence only as he is not listed as "publican" or "landlord". Both the 1911 census and the 1939 Register show Thomas Beckett Forder at the West End Brewery inn when he is still recorded as a beer retailer rather than a publican. He died in the summer of 1951 aged 71.

The West End Brewery Inn, High street is listed in the commercial (trade) section of the directories by

name from 1960 onward, when Frank was landlord, but the name of the publican is not included and Frank does not appear in the list of private residents. The Kelly's Directory of 1970 has separate entries for residents and for streets but no separate commercial directory. The entry for residents on page 1478 reads" WHITLOCK, Frank J., 61 High Street" while the entry for the High Street on page 1485 reads "61, West End Brewery Inn." Only by cross-referencing the two do we see that Frank is the landlord of the West End Brewery. Frank died at the age of 80 in 1997. His widow Jessie died in the last quarter of 2018 at the age of 102.

HATCH FARM - extracts from Albert Fray's Hatch Farm diary (1897) Part 9

By Pauline Berry



It was 1897, the year of Queen Victoria's Diamond Jubilee and the summer is generally hot and dry. This resulted in much hay-making, thatching, sheep shearing etc. A new mode of transport proved entertaining and a special new arrival for farmer Albert Fray led to a Christening.

May 1st. We have drilled nearly 4 acres of mangel (type of beet used for cattle food but was

rather late ...

May 2nd. Sunday Fine but frost in morning. Mother (wife Augusta) went to Chapel in morning, I went

in evening.

May 3rd. Fine day. We have ploughed 3 ridges of ground with mangel. Knight took cow over

to Fred Pearce ...

May 4th. Fine day. I have been to Wilton Fair, bought 30 tegs (young sheep) at 35 shillings

each. Trade not so brisk as last year.... Child's men have removed porch from barn.

Continued on page 8

Continued	from	page	7
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May 6th. Fine day with a cold, drying wind Sid chain harrowing by Gater's lodge (Romill

Close?) Sheep have come home right from (Wilton) Fair.

May 8th. Fine day and milder. (work continues on Mangel). I have been to a Sale at Winches

ter Bought a new horse collar for Prince 10 shillings, a waggon cloth 1 pound,

pair of plough reins and 20 new sacks @ 1 shilling each.

May 10th. Fine but cold ... Carter has fetched 2 tons of (cattle) cake and 2 (horse) collars sent

from Winchester to the Station. Father (George) and (brother) John drove over this

evening.

May 11th. Fine day but cold wind ... digging some drains in Barnsland (to relieve the water-

logged land). Queen, the mare, has foaled this morning.

May 12th. Fine but very cold wind Sowed vetches (for fodder) on 2 1/4 acres in Barnsland ...

I have been to Town and paid £50 into Bank, rode my bicycle.

May 14th. Fine day We have been sheep shearing, 33 in all.

May 15th. Fine and mild ... Arthur has finished sheep shearing - paid him 15 shillings.

May 16th. Very drying all day ...Mother and (daughter) Mary have been to Stoneham Church

and had our baby Christened, Rachel Augusta Anne I met them at Swaythling.

May 17th. Very drying wind and hot I have been to Stoneham (Farm) and paid Father

(George Fray) £100 off my account (a loan reference Hatch Farm).

May 18th. Fine and very drying ... (work continues) Child's men are setting the posts of cart

house up on stones. Sold Brownie's calf 50 shillings.

May 19th. Showery in morning ... Mr Hogg (friend) came over and we had a spin on bicycles,

to Botley and back by way of Horton Heath and Allington Lane.

May 21st. Fine day and drying harsh wind ... we have drilled about 3 acres for cabbage, had a

dusty job. Egerton thatching barn £1).

May 22nd. Fine and drying Edwin Hogg came over and shot 2 rabbits.

May 24th. Fine we have shifted sheep from Barnsland to the trifolium..... Bath and West of

England Show opened at Southampton.

May 25th. Fine and hot, wind has changed to the south-west Mother and I have been to

the Show and got home about seven.

May 27th. Had a shower ... I have been to a Bishops Waltham sale. Willie Fray (Uncle) came

over and went with me, but did not purchase. Child's men have shifted the pond

gate posts.

Continued on page 9

May 30th. Sunday We have had a heavy shower which has softened the ground.

June 2nd. Damp morning, fine afterwards I have been to Town with Spot's calf, sold it to

Fred Pearce for 56 shillings bought home some timber for stable stalls and nails,

10 shillings.

June 4th. Fine and warm (men drilling turnip, hoeing mangel) I made the agricultural

returns (details of land use and returns to the Government).

June 6th. Sunday Very sultry and hot all day. Window and pulpit at (St. James') Church dedicated by

Bishop Perren of Columbia.

June 7th. Fine day, Whit Monday (all men busy) ... I and Davis have cut about 2 acres of trifoli

um for hay ... Fred and Knight have taken young bull over to Stoneham (Farm).

June 9th. Showery day ... I have been to Town, sold 16 sheep.

June10th. Fine day. We have begun to cut the field grass, fairly good cut.

June 11th. A beautiful day. Carter cutting grass, made a good blow, we have drilled some

swedes with the other horses, went in beautiful and moist. Mother (his wife) has

been to Thornhill Park, to a Mother's Union meeting, a talk and tea.

June 12th. Fine and hot. (All men busy) Father drove over and paid me for the bull and

some rope he had (over £7).

June 14th. Fine but not quite so hot ... Men hoed the potatoes and I have earthed them up.

Chapel Fair, I went in on the 'bike'.

June 16th. Showery morning, fine afternoon, but very windy, did not move the hay.

June 17th. Fine day, we have been hay-cutting all day Finished one rick.

June 18th. Showery day and rough wind I sharpened knives of grass mowers ... been out

this evening and shot 2 rabbits and a pigeon.

June 19th. Fine day All hands hay carting until stopped by rain.

June 22nd. Fine day. We have been hay carting. (Queen Victoria's) Diamond Jubilee Day

celebrations (no details).

June 24th. Very hot today ... we have picked up the hay in paddock by house, had a good

waggon load. Mrs Hogg and children came and spent the day. (Thunderstorms were

recorded elsewhere on this day).

June 26th. All the men busy ... I rode by bicycle to Portsmouth with Ned Hogg in 2 hours. Came

back on the 28th. (no details)

Continued on page 10

29th. June Fine day I have begun to thatch the hay rick

30th. June Fine day and very hot Shifted sheep into Barnsland vetches Children had a tea

party in Fletchers Park (Hatch Grange) in commemoration of the Queen's long (60

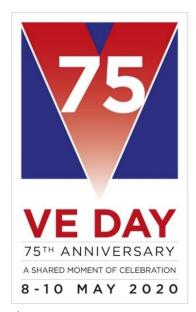
years) reign.

Note

Thanks to Adrian Fray for permission to use these extracts from his grandfathers diary.

REMEMBERING V.E. DAY

By Sue Ballard. PhD.



© Bruno Peek LVO OBE OPR, Pageantmaster, VE Day 75. Reproduced with permission.

On Tuesday 8th May the nation commemorated the 75th anniversary of Victory in Europe Day. It should have been a day of street parties and communal events, but due to the coronavirus crisis we were all still in lockdown. The "V.E. Day 75" celebrations are not the only public events to have been affected, though they are without doubt the most poignant. Locally, a whole season of public events to celebrate the 400th anniversary of Peartree Church has been deferred indefinitely. And, of course, our own Society's meetings are postponed until further notice. Even as I write, the restrictions we all live under for our own safety have been modified only slightly. In a way, then, this edition of Westender is therefore a document for future historians. What did you do to commemorate the 75th anniversary of V.E. Day? At Netley, some of the residents decorated their houses with bunting and had tea on their front lawns – a covid-19 adapted street party. In the street where I live, only a few houses were decorated and noone was taking tea on the front lawn, but there seemed to be a celebration in one of the gardens in the next street, evidenced by strains of Vera Lyn floating across, followed by some big band sounds. At home, we watched the official national celebrations on the BBC – unfortunately rather subdued, due to the necessary social distancing and lacking the much-anticipated procession of veterans, but still well worth watching. Everyone made the best of a difficult situation to celebrate peace and pay tribute to our veterans, but it all must have fallen short of the original celebrations 75 years ago, which had been spiced with the relief and immediacy of victory that anyone who wasn't there can only imagine.

On 7th May 1945, late edition newspapers announced Germany's surrender and radio programmes that evening were interrupted with the announcement that the following day would be Victory in Europe Day. In his now-famous speech, Prime Minister Churchill officially announced Victory in Europe at 3 p.m. on Tuesday 8th May 1945. Victory in Europe Day was declared a public holiday in Britain. Yet the celebrations carried on much longer. The photographs and film footage of the crowds outside Whitehall and Buckingham Palace and of the spontaneous V.E. Day celebrations in Piccadilly Circus and Trafalgar Square are familiar to us all. Victory in Europe made headlines across the country and each newspaper had their own story to tell.



Soldiers and civilians dance on a street near Berkeley Square in London.
© IWM EA 65885 Reproduced under Fair Dealing.

Regional newspapers across the north of England described a thanksgiving service held at York Minster on 16th May for 3,000 officers and men of the 50th Division, which won four V.C.s in the war. The participants included detachments from the East Yorkshire Regiment, the Durham Light Infantry, the Green Howards, the Dorset Regiment, the Queen's Regiment and the Hampshire Regiment (not yet known as the Royal Hampshire Regiment, the title being awarded in 1946 for its services in the Second Word War). The men of the Hampshire Regiment were headed by their new mascot, a white St. Bernard dog who seems to have stolen the show and taken up more than his share of the copy. The German patrol dog had been picked up running loose on the beach at Normandy and trained with the regiment over a period of six months. He wore a blanket coat embellished with the Hampshire Regiment's badge to lead the regiment in the parade.

But how was V.E. Day celebrated locally? After long years of blackout, lighting up the sky was a common theme among celebrations everywhere. The Hampshire Telegraph of 11th May 1945 tells us that crowds packed the streets of Chichester where the cathedral and market cross were floodlit, while at Cosham effigies of Hitler and his cohorts were thrown on a bonfire accompanied by the singing of "patriotic airs". In Portsmouth, the crowd in Guildhall Square on the Wednesday night was estimated to number 30,000 and naval ratings climbed the Guildhall tower to ring the bells, which, like all the country's church bells, had remained silent throughout the War.

The Romsey Advertiser describes both official and informal events in Romsey, with the Plaza Cinema being lit with three arc lamps, some houses decorated with coloured lights and bunting throughout the town. The mayor made a formal announcement on a stage erected in front of the town hall. The Abbey rang the bells all day and services of thanksgiving were held in all the churches, including a special service for workhouse inmates. Parties with tea and games for children were held in many streets and, as elsewhere, bonfires were lit and effigies of Hitler were burned, with two very large bonfires being organized by the fire brigade and there was dancing in the Market Place to music piped through loud speakers.

In Southampton, crowds gathered in front of the Civic Centre to hear the Prime Minister's broadcast announcing the victory in Europe and the ending of hostilities there, which was followed by a formal open-air thanksgiving service. Over the days that followed, street parties were held in almost every neighbourhood and there was even a Victory Dog Show. Patricia Thomas of Eastleigh remembers: "On VE Day the Queen Mary (which was a troop ship during the War) was in the docks in Southampton and the celebrations included the sirens being sounded. We could hear them in Eastleigh. My uncle was disabled and drove a taxi in Southampton and he came and collected us in the middle of the night and we all went to Southampton where everyone had bonfires. We saw a car being burnt in the area in front of the Bargate, as everyone was so happy. It was so light compared to the 'black out', where there were no lights at all, not even in the windows or street lights." (Patricia Thomas, WW2 People's War – see note 1). One commentator, describing the street party in Brookside Avenue in Southampton, stated that all the mothers had been saving up dried milk, dried eggs and packets of jelly and blancmange and brought it all out to provision the party (see note 2).

It had been clear for some time that victory was near and the whole nation was waiting for the official announcement, so frugal housewives had enough time to put by part of each week's ration in anticipation of the celebrations. In her Victory Cookbook, which recalls her days working for the Ministry of Food, Marguerite Patten O.B.E. included sample recipes for treats typically served at V.E. Day street parties. There are recipes for sponge cakes using powdered eggs and for eggless sponge cakes and tips for creating sweet dishes with minimal sugar. Jellies were made with fruit squash, water and gelatine with a little sugar. If milk was in short supply, blancmange could be made with powdered milk or by diluting evaporated or condensed milk, both available on points. She notes that iced cakes were a real treat because during the War it was illegal for bakers to produce iced cakes, but it was permissible to make iced cakes at home if one could save enough sugar. Victory parties continued across the country throughout the summer. Newspaper reports are illustrated with countless photographs of street parties, with children seated at long lines of tables, watched over by groups of adults. The late Ms Patten (4th November 1915 – 4th June 2015) tells us that in addition to the numerous children's parties, the many voluntary services and home defence workers held their own V.E. Day celebrations and that many factories held parties in their canteens.

In West End, the parish newsletter reported that over two dozen thanksgiving services were held in the parish on V.E. Day itself, with open-air services at Fray's and Thornhill. Each service included the words "We, being delivered out of the hands of our enemies, should serve Him without fear." At the 6.30 p.m. service on V.E. Day there was a congregation of 300 at St. James; the non-conformist chapels also had full congregations. On V.E. Sunday there were even more, with 700 attending at St. James, which had an official capacity of 450. Bonfires were lit all over the parish and a service was held at Orchards Way on 8th/9th May beginning at one minute past midnight, "the actual moment of the Cease Fire". This was the appointed time for the official end to hostilities, although as Churchill had declared in his speech, "In the interests of saving lives, the cease fire began yesterday, to be sounded all along the front."

The vicar, Rev. Ivor Machin, wrote "The strongest aggressive power ever known in the history of the world, a country organised for war and with a cynical disregard of any form of covenant or treaty, has been defeated by the hasty improvisations of a free people, reluctant to wage war but determined never to yield." He concluded, "But for the Grace of God, Winslowe might have been a concentration camp and The Wilderness an incinerator."

Many former prisoners of war from West End had already returned home, each personally welcomed by the vicar, and a Homecoming Fund was begun to materially assist all members of the armed forces returning home to West End. On 15th May the Rev. Machin wrote an open letter to West End's men in the forces in which he stated "Those deliberate sinners, the Germans, have been destroyed in the destruction they loosed upon the world. Of course, we celebrated." He goes on to describe the bonfires all over the parish and the victory tea parties for the children and indicates that "later on the old folks will have their turn". Here, he was referring to a Victory Tea & Social for all villagers over the age of seventy, which was organised by the Mothers' Union in conjunction with the Women's Voluntary Service (W.V.S.). It was reported to be "a most enjoyable event" and thanks were given to all who contributed to expenses and to the artistes who entertained everyone. Unfortunately, the artistes and their acts were not specified.

By Victory in Japan (V.J.) Day on 15th August 1945, the euphoria had died down, with services all over the country attended by smaller congregations. Of St. James, the Rev. Machin said "The church was filled but not packed to suffocation as before. The sense of relief was less urgent, because the immediate threat to our personal safety had already been removed, but the gratitude went deeper."

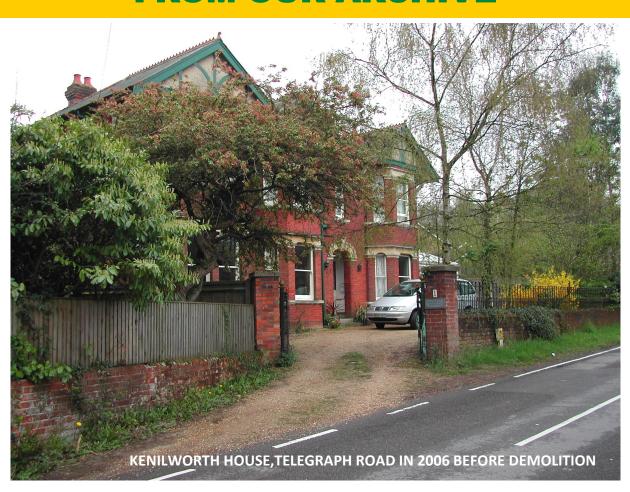
Celebrations were tempered, of course, by loss and were followed by continued austerity and the long haul to rebuild shattered communities. The Royal British Legion tells us that over 2 million houses had been damaged or destroyed by bombing across Britain. Approximately 3.8 million men and 400,000 women were demobbed and over 10,000 evacuated children returned home. One can imagine the myriad private celebrations which must have taken place for each homecoming. Globally, there were over 60 million displaced refugees. Following victory in Europe, here in West End the vicar's wife made an appeal for unwanted black-outs to be used for making children's pinafores for poor children in Europe. Black-out had officially ended at dusk on Sunday 15th July 1945. As so many in Europe were starving when the war ended, rationing continued until June 1954, when meat finally came off ration.

NOTES

- (1) Copyright Notice: "WW2 People's War is an online archive of wartime memories contributed by members of the public and gathered by the BBC. The archive can be found at bbc.co.uk/ww2peopleswar"
- (2) Details taken from the narrative accompanying a photograph in the archive of Second World War Experience Centre.

We would be delighted if you would share your memories and any photographs of V.E. Day in West End with Westender and West End Museum

FROM OUR ARCHIVE



OBITUARY

CAPTAIN IVAN EDWARD GEORGE DOWNER

Died peacefully at Countess Mountbatten Hospice on 13th April 2020 aged 96 years

Ivan known to many WELHS members as Captain Downer was a member of many local groups including

The Master Mariners Association

Old Tauntonians

The Shell Pensioners Alliance

Bitterne Local History Society

The Bishops Waltham Society

The Swanmore Society

The Botley Historical Society

The Hampshire and Isle of Wight Wildlife Trust

The Fair Oak Friendship Club

The Fair Oak Widows Club

Hampshire Industrial Archeology Society

West End Local History Society

The Fair Oak Gardening Society

NADFAS Winchester Branch

The Funeral Service was held at Wessex Vale Crematorium for immediate family only on Thursday 30th April 2020

OBITUARY

HARRY WILLIAM BERRY

29th July 1930 - 12th May 2020

It is with great sadness to announce the passing of one of our past members Harry Berry

On behalf of West End Local History Society we would like to send our condolences to Harry's family at this sad time. Harry was an active member of our society for many years. He spent years on West End Parish Council.

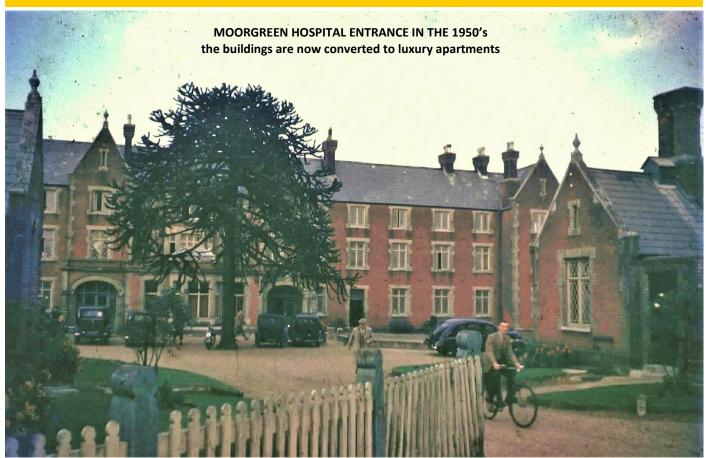
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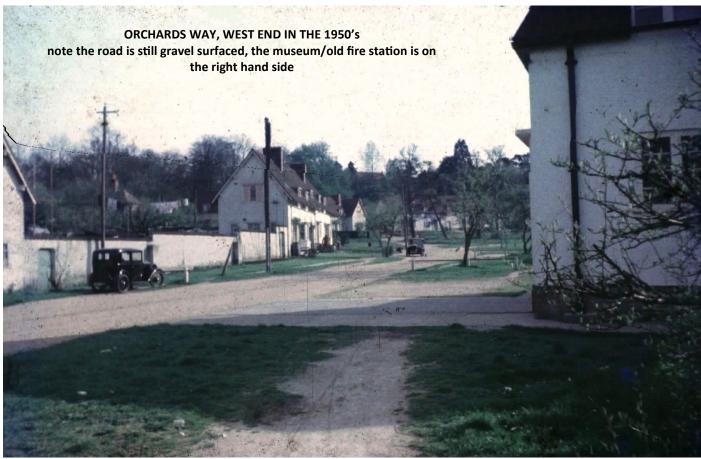
NOTE FROM THE EDITOR

Due to the current situation regarding the Covid - 19 outbreak.

Following Government guidelines, we feel the society must behave responsibly and not hold any large meetings. We have therefore taken the decision to postpone our monthly meetings, and for the time being close the Museum until further notice.

IMAGES FROM OUR ARCHIVE COLLECTION





RECIPE CORNER - Sue Ballard "Individual Roasted Red Pepper Quiches"

These individual little quiches are useful for picnics or buffets as they can be frozen unbaked, taking only a few minutes extra to bake from frozen whenever needed. Vegetarians can simply leave out the pancetta. Any leftover filling makes tasty scrambled egg for next morning's breakfast.

The French word quiche has its roots in Old German and Middle German words for cake (kuchen in modern German). Quiche originated in the medieval Germanic kingdom of Lothringen, which became the Duchy of Lorraine in A.D.962 and was annexed by France in 1766 – thus enabling the French to claim the Germanic quiche as their own invention. Quiche Lorraine was originally a bread dough crust filled with eggs and cream (i.e. custard), flavoured with bacon lardons; cheese was a later addition.

Although Quiche Lorraine became popular in Britain after World War II, similar dishes had been known in England since at least the 14th century. "The Forme of Cury", compiled by the master cooks of King Richard II (1367-1400), includes two examples: "Tarte de Bry" was filled with egg yolks and brie flavoured with ginger, sugar, saffron and salt. "Ember Day Tart" used eggs, cheese and onions with raisins, fresh herbs, sugar, saffron and poudre douce (mild spice mix). Quantities of ingredients were not specified, but the extreme expense of sugar meant that it was treated as a spice so only a pinch would have been used. Ember Days are sets of three days (Wed, Fri & Sat) of fasting following Lent, Pentecost (Whitsun), Holy Cross Day (14 Sept) & St Lucy's Day (13 Dec). Savoury cheese tarts appear to have fallen out of favour in Britain after the Tudor period as cheese was considered poor man's food in post-Medieval Britain, though flavoured cheesecakes were popular sweet dishes throughout the 18th & 19th centuries.

The red peppers and paprika in my recipe would have been unknown to Richard II's master cooks, being native to Southern and Central America and Mexico – Christopher Columbus brought the seeds and plants to Spain in 1493.

300g plain flour

1 tsp mustard powder
pinch of salt

170g cold butter, diced
75g parmesan, finely grated
1 large free-range egg yolk
a little cold water
a little milk for glaze

for the filling:

3 free-range eggs, lightly beaten
150g pancetta or rindless streaky bacon, finely chopped
250ml crème fraîche
2 tsp chopped fresh thyme
150g Gruyere cheese (or extra mature cheddar), grated
1 heaped tsp smoked paprika
1 red pepper

Preheat over to Gas mark 7/220C/200 fan. Halve the pepper(s) and discard the seeds, brush lightly with oil and roast for 30 mins. Seal in a polythene bag; when just cool enough to handle rub off skins and fine chop flesh.

Preheat oven to Gas Mark 4 /180C /160 fan. Lightly grease two 12-hole patty tins (mince pie tins).

Sift flour, mustard powder and salt together. Rub in the butter until it resembles fine breadcrumbs.

Stir in the parmesan, mix in the egg yolk and enough water to form a smooth dough. Chill for 15 mins.

Roll out the pastry dough on a floured surface, cut out rounds and press into the tart tins. Brush the edges with a little milk.

Fry the pancetta and mix with the remaining filling ingredients except 50g of the Gruyere, stirring gently to avoid aerating the mixture.

Spoon into pastry cases and sprinkle the remaining Gruyere over the top. Bake for 20 mins until the pastry is golden and the egg mixture no longer wobbles.