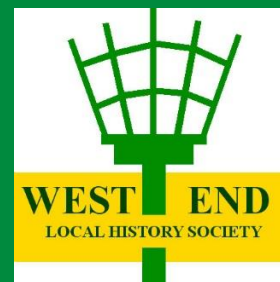


# WESTENDER

Newsletter of the West End Local History Society  
Summer 2022



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## Queen Elizabeth II Platinum Jubilee



The Museum has created a small display in celebration of the Queen's Platinum Jubilee. The display looks back at both the Coronation and the Silver Jubilee as celebrated in West End. It will remain in place until the end of 2022.

## Mystery Photo from the Archive



On the back of this photograph is written "Tatty & Titty 1950".

Can anyone tell us more about it?

Was it a Little Theatre Club pantomime?

Who are the actors?

## Articles for Westender

email: [suballard@yahoo.co.uk](mailto:suballard@yahoo.co.uk) or leave hard copies at the museum, please.

Closing Date for contributions to Autumn Issue: 22<sup>nd</sup> Aug 2022

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## Long Live the Queen! Vivat Regina!

By Pauline Berry

The first time I knew we had a new monarch accede to the throne was on February 6th 1952, when I was a pupil at my Primary School. It was just after the morning play time, and it was my turn to read out loud to the rest of the class. The headmaster, Mr. Chafen, suddenly walked into the room and whispered to my nearby teacher, "The King has died." That was just the beginning of a period of mourning for George VI by the nation.

It took over a year of preparation for the new Queen Elizabeth's grand Coronation at Westminster Abbey. This momentous occasion took place on June 2<sup>nd</sup> 1953 and those who had not gone to London to watch the long procession to the Abbey (and slept on pavements), were at home like most of the population gathered around their radios or televisions (if they were lucky) to hear or view the amazing ceremony. I was with my family in our living room, with my ears glued to our large brown wireless. I do recall being very impressed by the long solemn ceremony and the beautiful music, including Handel's "Zadok the Priest" and the cathedral choir chanting "Vivat! Vivat Regina!"

A few days later, we were able to view the Coronation film in glorious Technicolour at the Woolston Cinema. What a glittering scene it was, the new Queen so dignified and her small children, Charles and Anne peeping over a royal pew. A party in a neighbour's back garden for a dozen or so local children, including my sister and me, took place as did hundreds of others all over the country to celebrate the Royal occasion.

The first time I ever caught a glimpse of the Queen and Prince Philip was in the fifties, when they arrived in Southampton to travel abroad on one of their many foreign tours. My father and I were standing, waiting near the Dock entrance where they were heading and when their large black limousine passed us by, I was young enough to be embarrassed by my father calling out "God bless you!" Another occasion when the Queen visited Southampton was in the 1960s when she came to open the aptly named road Queensway. I rushed into town just in time to see her pass.

At about that time, my husband Brian, who knew London well, took me there to see the procession in the Mall leading to Horse Guards' Parade, celebrating the Queen's birthday. We joined the excited crowd and saw the band of the Coldstream Guards in scarlet uniforms and members of the royal family also on horseback, including the Queen riding side saddle. The event was only spoiled by the huge bearskins on the heads of the royal family, disguising their identity! Another year, we managed to get tickets to watch the actual rehearsal for the Trooping of the Colour in Horse Guards' Parade. It was very long, with substitutes for the royal family, unfortunately.

The year 1977 brought the Silver Jubilee year of Queen Elizabeth's reign and more celebrations throughout the country, including West End. They included a children's party in West End's High Street, between the New Road crossroads and Chapel Road. A long strip of tables covered with wallpaper, I recall, with eager children in their home-made paper crowns enjoying their snacks on a rather chilly June day. Other events took place in the Parish Centre.

*Continued on page 3*

The most unexpected occasion for us was in the summer of 2002, when we decided to spend a few days in Exeter, Devon. On arrival in our car, we found the centre of Exeter thronged with people, police, cordons, etc.; very unusual. On asking what was going on, we learned that the Queen and Prince Philip were due to arrive on a visit during their Golden Jubilee tour of the country. Sensing the excitement in the air, we hurried to our hotel nearby and scuttled back to Cathedral Yard, and, hopefully, joined the crowds waiting there. We were about six feet back from the front, near the main path into the Cathedral which Her Majesty was going to visit. Not much hope of seeing anything, just like the lady behind us, carrying a basket of fresh farm eggs to present to the Queen (she never did). Suddenly, the atmosphere became electric, “She’s coming!” and “Welcome to Exeter your Majesty!” could be heard. Craning our necks, we saw nothing, but miraculously, the crowds before us parted slightly and there was the Queen, smiling sweetly, about six feet away. In those few seconds I noted her sensible tweed suit, to some disappointment, but was thrilled to be so close to this gracious lady. She passed on by and we were able to follow her route with Prince Philip, into the Cathedral to take part in a short service, on a huge television screen outside. Back at our hotel close by, we could hear and enjoy the Cathedral choir singing beautifully. What a day to remember!

What a reign to remember now she has reached a record seventy years on the British throne. Vivat Regina!

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## **Bradbeers**

**By Alec Samuels**

We are all familiar with the concept of the departmental store, the store that sells everything, and more, with café and restaurant. The movement began with the industrial revolution, mass production, the Great Exhibition in Hyde Park in London in 1851, the Royal Navy, the command of the seas, the British Empire, the expansion of the export and import trade, and the rise of the prosperous middle classes. The baker, the butcher and the candlestick maker were all rolled into one. The store usually started up under an enterprising Victorian entrepreneur, and just grew and grew. Selfridges in Oxford Street, Harvey Nichols, John Lewis, Libertys of Regent Street, Kennards in Croydon, Bon Marche in Brixton, Beales in Bournemouth, the Unicorn in Portsmouth. In Southampton we had Tyrrell and Green (John Lewis), Plummers and Edwin Jones (Debenhams).

Bradbeers began in Southampton as a drapers, under the name of RS Smith, in Bernard Street in 1837. A Mr Bradbeer, originally an employee, took over in 1892, dying in 1932. The Southampton store, by then moved to Above Bar, was destroyed by bombing in 1940 and never re-opened in Southampton. In 1946 Bradbeers established a branch in Bell Street in Romsey, in 2000 taking over and incorporating the elegant Dolphin Hotel and preserving the elegant frontage, to this day. Branches were also established in New Milton (two stores), one principally furniture and Hedge End (or really West End we may like to think) principally furniture and allied goods.

The well-known and well-loved character of Bradbeers, still retaining the feel of essentially a traditional family business, really stems from the Romsey branch, a pleasant country town, “nice” people, the home at Broadlands of Lord Palmerston and Lord Mountbatten and the chosen location for the honeymoon of Her Majesty the Queen, then Princess Elizabeth. From Henry VIII for £100,

*Continued on page 4*

Romsey, proud and independent, bought its own Abbey, visible nearby over the rooftops. Bradbeers has long specialised in furniture, especially those solemn dark polished tables and leather chairs and side furniture, and carpets, and allied removal, storage, rental and clearance services.

The West End store is modern, spacious, calm, full of inviting comfortable beds (they will let you lie on them), everything to perfectly furnish a nice home, as any Westender could hope for. Bradbeers for furnishing and equipping your home as it should be. All the beauty needs of the ladies are provided for in the main store.

Twenty-five years ago Bradbeers established the Bradbeer Trust, a Christian Charity, to which a percentage of trading profit is contributed annually.

© Alec Samuels

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### **The Burnetts Lane Wesleyan Chapel, 'Wesley House': Can you help Brian Sefton add to the chapel's 150 years of history?**

A family connection prompted my research into the history of the former Wesleyan chapel in Burnetts Lane, now a private dwelling. The family whose home it now is has kindly provided access to the documents and the names of the individuals who established the chapel in the early part of the nineteenth century. Included in the documentation are family names that are still to be found locally – Axtell, Barfoot, Butt, Hampton, Mears and others. Later, prominent figures in the history of the chapel included the Denham and Houghton families. These fervent supporters of the emergent Methodist philosophy were disaffected yeomen farmers, blacksmiths, papermakers, woodsmen and agricultural workers.

Public records provide much of the chapel's early and middle history, but I am keen to learn more about the concluding period of its activities that are not as well documented.

Members of West End Local History Society may be able to help. The photographs reproduced here were found among the effects of the late Albert Lipscombe, one of the chapel's last preachers. They picture mostly young people photographed against a wall of the chapel and are perhaps members of the Sunday school or a youth group? As the photographs are dated as being taken in 1953 and 1957 the youngsters will now be of quite mature years. The chapel building ceased to be a place of worship in about 1977.

Are you included in the photographs or recognize someone who is? If so, I would be delighted to hear from you or from them. Perhaps you attended the chapel and know a little of its history? Again, please let me know.

E-mail Brian Sefton; [briansefton@btinternet.com](mailto:briansefton@btinternet.com)

My thanks are due to the Lawrence and Watson families for their help with my project so far.

*Continued on page 5*





Members of Burnetts Lane Wesleyan Chapel 1953



Members of Burnetts Lane Wesleyan Chapel 1953

*Continued on page 6*



Members of Burnetts Lane Wesleyan Chapel 1957



Members of Burnetts Lane Wesleyan Chapel 1957



## **UPDATE – William Cobbett's Botley: A Review by Roy Andrews**

Geoff Watts has kindly pointed out that in his talk about William Cobbett and the vicar Richard Baker, it was Baker who had sold the straw to Cobbett, who was angry at being cheated, and not the other way around as indicated in the Review. Thank you for this correction, Geoff.

Geoff is donating his payment (a donation, not a fee) for the WELHS talk, and from talks he has given recently to other groups, to the Ukraine Appeal run by the charity ShelterBox. If you wish, you may make a donation to the Ukraine Appeal yourself at <https://www.shelterbox.org/>

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## **1338 And All That**

### **A Review by Roy Andrews**

The above heading says it all about the March meeting and the talk by Andy Skinner on the attack by Normans and Genoese on Southampton, although the exact date is still unsure - was it the 4th or the 5th of October? If it was the 4th, being a Sunday, the town's inhabitants murdered in St Michael's Church were at prayer; if it was the 5th, they had taken refuge in the church from the attack.

The raid came near the start of the Hundred Years War under Edward III and only limited details from chronicles written just after or much later offer varying details of the events. Southampton at the time would have been a wealthy town being a main exporter of wool and importer of wine and trading with the world; this would have been known to the attackers. The attack started at about 9am when between four and fifty galleys depending on which report is believed, with about 1000 raiders (four ships would have been sufficient for this number) landed in the area of the Royal Pier. The most lethal attackers were the Genoese Crossbow Men using these quick firing and accurate weapons; it is also rumoured that the town was the first ever to be fired upon by cannon.

Archaeological digs in the town would indicate the main area of attack, from the remains of burnt buildings, were up Bugle Street and French Street. Whether the attackers were eventually driven off by the inhabitants or whether they left when they had collected enough booty is not known for sure but it is known that besides what they pillaged from the inhabitants, they stole 192 barrels of wine and 150,000 pounds of wool.

After the raid, the town was put under martial law for some months and received no wool exports for a year; the economy took a hundred years to recover. The King, to whom the stolen barrels of wine belonged, was not happy and ordered the town to complete the building of a wall around the town. The landward side to the north and east was already protected but the seaward sides to the south and west were not. It took many years for the King's order to be fulfilled but today we are left with those walls that survive being in the top three in the country.

## **Broadlands**

### **A Review by Roy Andrews**

The April talk was by Phoebe Merrick, given after the Society's AGM, on the Broadlands Estate at Romsey. She started by informing us that there are no known written records of the Broadlands Estate prior to the 17th Century. The land in the area had been owned by Romsey Abbey and the settlement of Romsey had existed since the 7th Century and the main road to Southampton originally ran through what are now the grounds of Broadlands, much later it was moved to its present location.

On the dissolution of the Abbey by Henry VIII, it and its lands were bought by Sir John Salt for £100. In 1558, a dwelling house was bought by Sir Francis Flemming but still with no exact location or description of the house known as was still the case when, in 1586, it was inherited by William Flemming who married a Jane Foster. Their daughter inherited the house and also additional grounds which had been bought by her grandfather; she went on to marry Edward St. Barb from Somerset.

It is known that King James I stayed in the Romsey area in 1607, possibly at Broadlands and he returned in 1616 and 1623 when he planted a Mullberry tree which still exists on the estate today. A map of 1767 shows the location of the house and an avenue of trees leading to the front of the house from the Southampton road.

Several of St.Barb's descendents succeeded to the estate but in 1723 it had been inherited by a nephew, Humphrey Sydenham, who had massive debts of his own, as a result of The South Sea Bubble. He was forced to sell the Broadlands Estate in 1736 to Henry Temple, 1st Viscount Palmerston. Henry enlarged the estate, buying Spurshott House to the west and Sadlers Mill on the River Test. Another Henry Temple, a Wigg grandee, inherited the estate in 1757 and set about spending £33,000 on improving the house and grounds: this included altering the course of the River Test. Capability Brown transformed the grounds and Henry Holland, architect, remodelled the house into the Palladian style we see today. The 3rd Viscount Palmerston, Henry John Temple, inherited the estate at the age of 18 and continued to enlarge it over the next 63 years; at his death the estate covered 4600 acres which provided an income of £7740 a year. By now all of the land in and around Romsey was owned either by the Flemings estates or Broadlands.

The estate was eventually inherited by William Cowper Temple who was a second son by a first marriage of the wife of the 3rd Viscount. He was raised to the peerage as Baron Mont Temple and died in 1880 suffering financially from a drop in income from the estate. The estate then passed to his nephew Evelyn Ashley and his son Wilfrid Ashley inherited in 1907. He was responsible for the building of the Romsey by-pass in 1931 insisting that the cherry trees still there today should be planted along its length. Wilfrid's first wife was Maud Cassell by whom he had two daughters; the first was Edwina who inherited vast wealth from her grandfather. She married Lord Louis Mountbatten in 1922 and inherited the estate in 1939. Edwina was very popular among Romsey folk because of her community work, especially with St John's Ambulance, her husband perhaps less so. Many parties were held at the house and it is rumoured that the Prince of Wales and Mrs. Simpson still visited secretly after WW11. Via Edwina's married daughter Patricia Knatchball, 2nd Countess Mountbatten

*Continued on page 9*



of Burma, the estate is now in the hands of Norton Louis Philip Knatchball , 3rd Earl Mountbatten of Burma.

Phoebe ended her very well researched talk by reminding us of more recent royal connections to Broadlands including its use as a brief honeymoon venue for Prince Charles and Lady Diana.

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## **Cunard History & Glamorous Stars**

### **A Review by Nigel Wood**

For our May meeting we were superbly entertained by Steve Herra whose talk was entitled “Cunard History and Glamorous Stars”. Steve explained he was the third generation of his family to be employed by Cunard, his last ship being the QE2 on which he was one of the Pursers.

He then gave a very interesting potted history of the shipping line. In 1840 the Cunard Line was founded by Samuel Cunard, a timber merchant from Halifax, Nova Scotia. Initially, his first ships were steam powered ferries. In spite of being a careful, cautious man, he applied for the Transatlantic Royal Mail contract without having any suitable ships or finance in place. Surprisingly though, Samuel was successful in his bid and secured the contract. His first ship was the “Britannia” whose first voyage was 4th July 1840.

Cunard built up a good reputation as a safe shipping line at a time when there were many shipping accidents and losses. However, among his many famous passengers, Charles Dickens in 1842 was not happy with either his cabin or the bunk beds provided. Another of Cunard’s early ships was RMS “Parthia” which in 1870 was the first to have plumbed in bathtubs.

Interspersed with similar fascinating facts about Cunard were some good humour and jokes.

Cunard’s first large four funnel liner was the “Mauretania” and the second, the ill-fated “Lusitania” which in 1915 was torpedoed by German U-boat U20, she sank in 18 minutes with great loss of life. The incident was partly responsible for bringing the Americans into WW1 as many of the passengers were Americans.

There was mention of the “Carpathia” and West End’s connection with Captain Rostron as well as many of the passengers of the period such as David Lloyd George, Douglas Fairbanks, Mary Pickford, Laurel and Hardy to mention just a few. With the Depression and financial bailout by the Government for the White Star Line, the Government decided to merge the two shipping companies to form Cunard White Star Line. One of the best known liners RMS “Queen Mary” sailed on her Maiden Voyage on 27th May 1936 and spent most of World War 2 along with sister ship RMS “Queen Elizabeth” as Troop ships. The ships best protection was their speed and when their capacity was increased Queen Mary alone could carry 16,000 servicemen. It was stated that just these two liners alone managed to appreciably shorten the war.

*Continued on page 10*

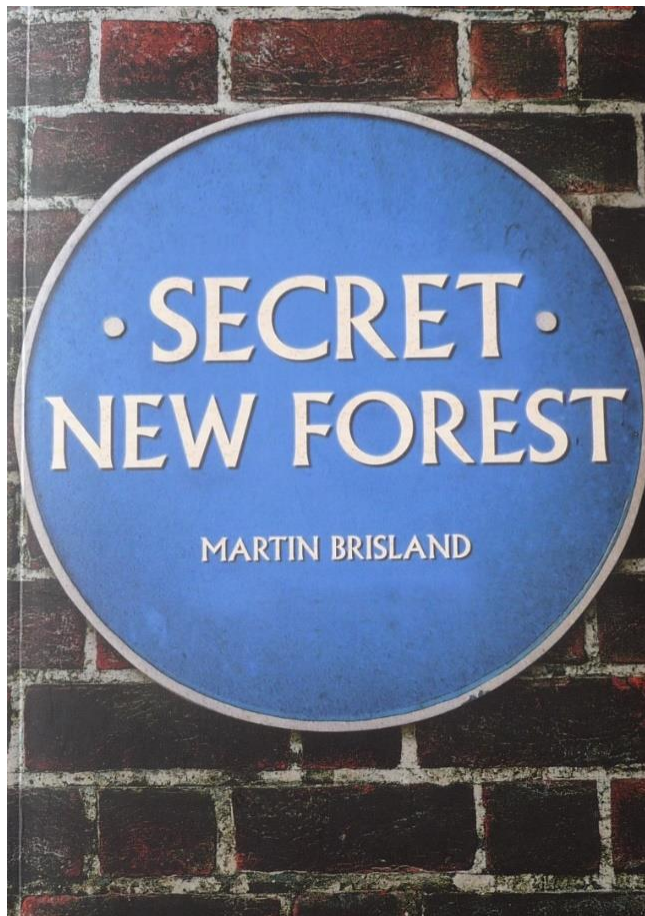
There is so much more one could write about the talk, suffice it to say everyone thoroughly enjoyed Steve Herra's talk, particularly some of the stories and details about some of the stars that travelled on board the Cunard liners like Rita Hayworth, Judy Garland, Elizabeth Taylor, Richard Burton and Vera Lynn to name but a few.

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## **BOOK REVIEW BY NIGEL WOOD**

### **"Secret New Forest" By Martin Brisland**

The latest in the "Secret" series of books from Amberley Publishing, this one by Martin Brisland explores the secrets of the New Forest, many of which I have to admit I did not know about, in spite of living in the area for most of my life. I found the book full of fascinating information, lots of facts and a multitude of stories that you can pick up and delve into at leisure, aided by a useful list of contents at the start of the book. I found the individual sections entitled "Did you know?" on a blue strap fascinating and a good feature. The book is profusely illustrated with excellent good quality illustrations that really enhance the reading experience. I would commend this book to all who have an interest in the New Forest area or are visitors who would like to know more about our wonderful National Park.



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Price: £15.99

Also available in Kindle, Kobo and iBook formats

## RECIPE CORNER – A Right Royal Pudding: Apple Charlotte

Apple Charlotte is considered a classic English baked pudding and it is claimed that it was named in honour of Queen Charlotte, the consort of King George III. According to the Oxford English Dictionary, the earliest known reference is to “English Charlotte” in 1796. However, in her “New System of Domestic Cookery” (1806) Maria Rundell omits it from her extensive list of puddings – although she does include “A George Pudding”, a pastry case filled with a mix of rice boiled in milk, stewed apple and the beaten whites of eggs and served with a sauce made with wine, sugar, eggs and butter. The earliest recipe I have found named Apple Charlotte is that by Mary Eaton in “The Cook & Housekeeper’s Dictionary” (1822):

*“Rub a baking dish thick with butter, and line the bottom and sides with very thin slices of white bread. Put in layers of apples thinly sliced, strewing sugar between, and bits of butter, till the dish is full. In the mean time, soak in warm milk as many thin slices of bread as will cover the whole; over which lay a plate, and a weight to keep the bread close on the apples. To a middling sized dish use half a pound of butter in the whole, and bake slowly for three hours.”*

In the 1861 edition of her “Book of Household Management”, Mrs Beeton gives a recipe for “A Very Simple Apple Charlotte” in which she layers slices of buttered bread with sliced apples, grated lemon peel and sugar in a pie dish and bakes it in “a brisk oven”. This would produce a visibly layered effect when sliced for serving.

Like Mary Eaton, modern Apple Charlotte recipes line the container with the bread rather than layering the bread and apples. Many vary in their use of cooking apples or eating apples and of day-old or fresh bread and some enhance the basic recipe with brandy, various spices and even butterscotch sauce.

### Basic Apple Charlotte Recipe

2lb / 900g Bramley apples (about 2 large Bramleys), peeled, cored and chopped

4oz / 113g golden caster sugar or soft light brown (light Muscovado) sugar

Zest of 1 lemon

½ teaspoon cinnamon

3 or 4 whole cloves – or ¼ teaspoon ground cloves

7oz /198g butter

8 slices fresh white bread, crusts removed and cut into wide strips

2 pint (1 litre) pudding basin

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Melt 1oz (25g) of the butter and on a gentle heat cook the apples with two or three tablespoons of water with the sugar, lemon zest and spices, stirring, until the apples have reduced almost to a purée but with some chunks for texture. Remove any whole cloves.
3. Using a slotted spoon, place the apple into a bowl to cool.
4. Stir the remaining butter into the same saucepan to melt, capturing any remaining juice and spices. Dip the strips of bread into the melted butter.
5. Line the base and sides of the basin with the buttered bread, reserving some for a lid.
6. Add the cooked apple and top with the final pieces of bread, pressing lightly to seal.
7. Bake for 30-35 minutes until golden brown on top.