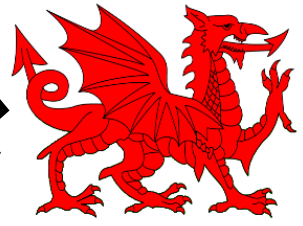


Post Maespedr



Rhif/No. 26

An Evening of Smiles.

This was the title of the April meeting which was presented by our very own Huw Oakley.

And from where exactly would these smiles be coming?

Well, what Huw had done was to compile a selection of some fifty varied limericks, with carefully annotated vocabulary listed under each one, so that it could be clearly understood in both Welsh and English. To start the evening, we scanned the historical notes referring to the possible sources of this engaging and age-old form of poetry.

Then it was time to unravel each one in the chosen medley. Five examples had, for instance, had a specific geographical setting in the home town of particular P.W.S members, i.e. Llambod, Llandrindod, Aberystwyth, Llwynpïod and San Cler. Deliberately, no two limericks had the same theme, not even when the clergy were the foolhardy target of comic scrutiny.

Blatantly saucy limericks, it was alleged are by far the best and most popular ones, but this always raises the question of "quite how far you can go". In fact, you are for ever left to ponder just how many bold and brazenly uncompromising poems have down the ages never been committed to print. (Alfred Lord Tennyson did write his down but left instructions for them to be incinerated after his death!).

Sly ones in this evening's collection advised young lovers not to eat shallots, spoke of a

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bashful young swain keeping a long bus queue waiting because he was too shy to give his Innamorta a goodnight kiss, and caught up with an intriguingly inexperienced visitor to Soho, who wondered quite innocently whether he could pay his bill, as he certain, could in Pwllheli, with his Access card! Have we reached the category of the highly improbable? Inevitably Mohamed Ben Ali ap Jinks had to be a champion at "tiddlywinks", the gull hovering over The Promenade at Aberystwyth could boast of the deadly accuracy of its aim, and fame was bestowed on a deserted wife, who was so supremely delighted at her erstwhile husband's disappearance that she promptly doubled her donations to charity. (Lucky for some!). Dutifully, there was something for everyone, but the clock stopped proceedings after thirty of the chosen examples had been gleefully deciphered, leaving just a couple of minutes to check a summary of the popularity and development of limericks past, present and to come. (Even the rude ones are now being meticulously archived by certain enthusiasts, would you believe?).

Dissatisfied listeners, who might want to smile a little longer, can now see any part of the whole programme, i.e. limericks, explanatory vocabulary and historical notes, on our Society's website.

www.petersfieldwelshsociety.org

Huw Oakley.

The History of Uppark House



The guest speaker at our meeting in May was David Bridges, a volunteer steward for the National Trust at Uppark. He gave us a very informative presentation about the history of the house.

Uppark house was built for Ford Grey (1655–1701), the first Earl of Tankerville. Lord Grey was not a man to be liked or trusted. He was involved in the 'Rye House' plot to murder Charles II, but somehow escaped with his life. He was so poor at handling cavalry he is held responsible for the defeat of the Duke of Monmouth (on whose side he was fighting) at Sedgemoor in 1685. After the battle, to save his own skin he turned King's evidence against his fellow rebels and begged James II (who he was fighting against) for his life, and pledged allegiance to the King. Shortly after in 1689 he changed sides again and went over to the side of William of Orange. Before Lord Grey died in 1701 he was made Earl of Tankerville and a Privy Counsellor. The estate was sold in 1747 to Sir Matthew Fetherstonhaugh and his wife Sarah. Matthew and Sarah redecorated the house extensively from 1750 to 1760 and introduced most of the existing collection of household items displayed today, much of it collected on their Grand Tour of 1749 to 1751.

Their only son, Sir Harry Fetherstonhaugh, added to the collection and commissioned Humphry

Repton to add a new pillared portico, dairy and landscaped garden.

Harry though, is famous for two other reasons. In 1780 he began an affair with a 17-year old Cheshire girl called Emma Hart. But Emma's time at Uppark was short lived, within a year she was sent back to Cheshire. Emma Hart was however destined to become a household name in England; she was of course Lady Emma Hamilton.

As Henry got older he still had no wife and no children. One day he walked into the dairy and proposed to a dairymaid. They were married in 1823; he was 71 she was 20. Mary Anne was a devoted wife and looked after him until he died aged 92. When Sir Harry died in 1848 he left Uppark to Mary Ann. A consequence of this was that Mary-Ann and her sister, who took on the Estate after Mary Ann's death, kept Uppark virtually unaltered for half a century. The house then passed through various family lines until in the 1930's Lady Meade-Fetherstonhaugh found her vocation and began restoring the textiles at Uppark. She ensured the house was kept in good condition until in 1954 her husband Admiral Sir Herbert Meade gave the house to the National Trust.

H.G. Wells spent a great deal of time at Uppark as his mother was the housekeeper and his father was the gardener.

In August 1989 a huge destructive fire broke out and the house was gutted. Many priceless works of art, furniture and porcelain had been passed from the burning building along a human chain. The National Trust then began the huge task of restoring the house and Uppark re-opened in 1995.

A Lavender Experience



On a rather warm afternoon in June around 24 members visited the Lavender Farm near Alton. We were given a guided tour by Tony Butler the owner of the farm. His family have been growing lavender since 2001. The Butler family have farmed at Hartley Park for nearly 200 years. After ending the traditional livestock farm they grew hops for a while before turning to lavender. The farm grows four main varieties of lavender for harvesting. Harvesting takes place in July and once cut it is taken immediately to the distillery to extract the oil. The pure essential oils then have to be stored and aged (like wine) for six to nine months before it can be made into the final products. The oil is used to produce a range of hand, body and home fragrance products which can be bought at the farm shop, online and at Farmer's Markets in Hampshire. We then adjourned to the marquee for our cream tea which was of course delicious. After tea the gift shop beckoned and several purchases were made including some lavender plants.



Barbecue Time

The weather on the day of the annual barbecue this year was glorious. Quite a difference to last year where the rain had enforced an indoor gathering. Around 24 members and a few guests attended and enjoyed a leisurely lunch time feast produced by our hosts Sue and Roger. It was a very pleasant and relaxed afternoon and we all took advantage of having the luxury of time to talk to each other. As always A big thank you to Sue and Roger for their excellent catering and hospitality.



More photographs can be found on the web-site.