

Pitstone and Ivinghoe Museum Society



Chairman's Note

I have worked out that over 50% of the Society membership of 120 are volunteers in one way or another during the summer. On behalf of the Committee I would like to thank you all for playing your part in making this a successful summer season for the watermill and the museum. Over sixty members attended the birthday party in June. They filled the barn, enjoyed the refreshments and were overjoyed or otherwise, by Stephen Hearne's rapid and knowledgeable judgements on the antiques that they had brought. I'm sure everyone would like me to thank Sue Lipscomb who organised the evening with her usual efficiency.

Don't forget the AGM is the 20th November.

Gillian Arney, Chairman & Archivist

Oral History

HELP! We have several cassette tapes containing interviews with various local people that need a written transcript that can be stored on our computer. If anyone has Dictaphone typing skills and can help please contact **Gillian Arney**.

Museum Report

At the time of compiling this report we still have one open day still to go. By equalizing our entrance charge for both the Monday and Sunday open days we have increased our income without loss of visitors. Indeed our best open days this year has been the two Bank Holiday Mondays in May. I think it's the case that

if you charge peanuts, people expect only to see peanuts. The new catering arrangements have worked well and the team have maintained a high standard of catering throughout the season, we could however always do with extra help. Having now cleared and sorted out the museum site, the work is now divided between restoration of the artefacts and the continuing maintenance of the buildings. We now have a beautifully restored timber wagon and many other smaller items have been restored to their former glory. No earth shattering stories to report, just a long steady slog to bring the museum up to an even higher standard than we have at the moment.

Norman Groom, Museum Manager

Program 2003/2004

All meetings are held in the Education Room in the Pitstone Green Farm Museum at 8pm.

Thursday 18th September ***

A Day in a Victorian School

Angela Hilliard is coming to visit us from The Hitchin British School Trust, where there are old buildings dating from Edwardian and Victorian times. She is bringing a selection of artefacts with her and hopes to re-create a schoolroom of the past, giving us 'hands on' experiences. Have you ever written on a slate? If not, now is your chance to perfect the technique!

Thursday 16th October ***

The Himalayas in the 1950's

Mr J.H. Emlyn Jones climbed extensively in the Himalayas and when Edmund Hilary reached the summit of Everest, he was in the back up group, which did not make the final stage of the climb. His talk should give us a fascinating insight into the conditions experienced when climbing in those days.

Thursday 20th November * AGM *****
Video of Farming in the Past

Once we have completed the business of the Annual General Meeting and have had our customary refreshment, we will show a new Society video which we hope our members will enjoy.

Thursday 11th December ***
Stagecoach

This evening sees the return of Hugh Ganger, to delight us with his account of an eventful journey from London to York in 1820. He includes in this talk, the details of genuine incidents and tells of the amusing origins of many period phrases. As usual, for our Christmas meeting, we shall enjoy seasonal refreshments during the evening.

Thursday 15th January 2004 ***
Roman Dunstable

Joan Schneider, a longstanding member of the Manshead Archaeological Society of Dunstable, has been involved with excavations of Roman Dunstable over the years, at one point finding the skeleton of a Roman monkey! Quite simply, without the Romans there would be no Dunstable. They built Watling Street and where it crossed over the ancient Icknield Way, the town of Dunstable grew.

Sue Lipscomb,
Programme Secretary

Workers' Educational Association
Programme- Ivinghoe Branch

ROCKS AND LANDSCAPES

Tutor: Jill Eyers

An introduction to rocks and how they shape our landscape. We will find out how to identify them and explore a number of landscaped areas around the UK. The Ivinghoe landscape is a fascinating one – spanning about 200 million years and we take a closer look on the field trip.

Tuesday 7.30-9.00pm Fee: £20

5 meetings from 16/09/03 plus field trip.

Venue: The Meeting Room,
Pitstone Memorial Hall.

OUT OF AFRICA

Tutor: Jane Irons

This course will explore different ways in which the troubled history of Africa is presented in some distinctive works by both African and non-African writers.

Friday 10.00am-12.00 noon. Fee: £40

10 meetings from 19/09/03

Venue: Ivinghoe Library.

CHARLES RENNIE MACKINTOSH

Tutor: Jackie Green

An intensively illustrated course viewing Mackintosh's life and work. Share the passion and pain that shaped his career and delight in his major achievements, including buildings, furniture, glass, fabrics and watercolours.

Tuesday 7.30-9.00pm Fee: £20

5 meetings from 04/11/03

Venue: The Meeting Room
Pitstone Memorial Hall.

Friends of Ivinghoe Library

They will be holding their AGM in the Museum on Tuesday 21st October at 7.30pm. We will be displaying some items of Ivinghoe Community History not normally seen. For more details ring Iain Smith on 01296 660092.

The Jellis family

This is part of a copy of a document given to the museum by Reg Jellis. It was

*originally written by his father Arthur.
Reg is always happy to hear about new
Jellis connections*

The Jellis families with whom we will deal in this study are a compact group originating in the parish of Pitstone in the eastern part of Buckinghamshire which borders on Herts. and Bedfordshire.

There are Jellies families still living in Pitstone and the nearby villages. Several branches of the original family are now spread throughout the country.

Origins

In 1656 a marriage is recorded in Pitstone Parish Registers of a Daniel Bellow. The name Jellow has sometimes been found to be a variant of Jellis, but if the Jellis

family was in Pitstone from that date the parish records belie the fact as the name, spelt Jellis, does not occur in the records until 1798. It is therefore to be concluded that there was no continuous settlement of a Jellis family in this village until after about 1798. The surname is not found recorded elsewhere in the county prior to that date.

The place of their pre-Pitstone origin is as yet unknown. It has been suggested that they were Flemish immigrants but it is more likely that the first Jellis family to settle in Pitstone came from one of the Midland counties where Jellis families are known to have lived for many years prior to 1798.

Growth of the family

Period	Total no. of Jellis births	No. of Pitstone Jellis births	Pitstone % of total births
1837-1850	63	18	28.57
1851-1860	74	23	31.08
1861-1870	87	13	14.94
1871-1880	84	21	25
1881-1890	97	20	20.61
1891-1900	94	16	17.02
TOTALS	499	111	22.24%

These statistics are compiled from the Somerset House indices concerning Jellis births.

The Pitstone family used the Registration Districts of Berkhamstead and Leighton Buzzard. These figures mean very little on their own and one must take into account the number of Jellis deaths in the same area throughout the period reviewed to obtain a true picture of the growth of the family. However, the figures do help us to compare the growth and size of the Pitstone family with other Jellis families in the country.

As far as size of the Pitstone family is concerned, in relation to other Jellis

families, it is almost identical to the Flitwick (Beds.) family. The only other large family group during this period was the Winwick (Hunts.) Family and they accounted for about 20% of the total Jellis births.

Since 1900 the size of the individual Jellis families has diminished but the growth has continued and there appears to be no danger of the Pitstone group of families dying out.

The growth has been inevitably accompanied by the removal of some of the family's branches from Pitstone. The family is now represented in Dunstable, Houghton Regis and Luton (Beds.); Royston (Herts.); Burton-upon-Trent

(Staffs.); London; Cheam, Sutton and Worcester Park (Surrey); Portsmouth (Hants.) and the Isle of Wight as well as in Pitstone, Ivinghoe and Cheddington (Bucks).

Occupations

The ways in which the Pitstone and Ivinghoe Jellis families have earned their living are varied and interesting. Pitstone is, and has been for many centuries, a farming community. The founder of the family, William Jellis, who died in 1821, was farmer. Thomas Jellis (died 1895) farmed Pitstone Green Farm) now Orchard Farm. The Old Farm, Pitstone Green was the home of Mr and Mrs Charles Jellis and was also the headquarters of their wholesale butchery business. Ford End Farm, Ivinghoe, is another farm with a long Jellis connection and is currently farmed by Mr Paul Jellis. Some members of the Pitstone family lived and farmed at nearby Long Marston (Herts.) Mr Earnest A Jellis Colbourne (Isle of Wight) was a farmer. Closely allied to farming is Mr Reginald Jellis's Cattle Transporting business which he carries on at Cheddington.

Very few of the Pitstone Jellis's have been described as agricultural labourers, and such occupations as general dealer and tradesman are more usual. John Jellis of Pitstone (died 1908) was a prosperous coal Merchant.

A number of the Jellis family were Innkeepers. The earliest reference to the family's inn keeping occurs in the Pitstone Parish Register in 1832 and concerns William Jellis (died 1895). In 1837 Thomas Jellis (died 1895) was the Innkeeper of the Bell Inn, Pitstone. Stephen Jellis (died 1861) kept an Inn at Horton in Ivinghoe. Two of his brothers kept inns, David (died 1902) at Long Marston, and George (died 1923) who kept the Ship Inn, Pitstone.

Nearly all the male members of the Burton-upon Trent Jellis family have been in the brewing business with Ind Coope for many years past.

Other occupations undertaken by various members of the Pitstone Jellis group include hat manufacturer, shopkeeper, garage mechanic and estate agent. There must be many of whom I know nothing but would be pleased to hear from any other Jellis families.

The Aylesbury Prune

To own an Aylesbury prune orchard was the ambition of many a small holder in the Aylesbury area between 1850 and 1940. The trees are easy to propagate and in those days the crop was guaranteed a ready market in the big cities as a late cooking plum. In many cases they fetched a better price than apples.

The increase of plum orchards seems to have come with the growth of the railways. The first in the region, the London and Birmingham came in 1838. There are pictures of Cheddington Station with hundreds of fruit baskets on the platforms. The museum has a quantity of material donated by Humphrey Williamson concerning his father's plum growing between 1916 and 1940. The fullest are those for 1917 in which Mark Williamson dealt with Parsons and Co of Covent Garden Market. They start with the baskets being sent to Cheddington station at the end of August and at regular intervals till the middle of October. We have notes for 240 x 1/- halves debited to his empties account. Empties were strictly controlled and "sent for the express purpose of being filled with fruit or vegetables and returned direct to us as they are registered under the Trade Marks Act 1883".

The baskets known as skips were sent back and sold on behalf of the grower on the wholesale market. Turnover was fast for instance 60 halves were sold for 3s 6d (18½p) each on 15th October worth £8 10 6d (£8.52½p) inc. expenses; 20 halves on 18th October for 5s (25p) each £4 6s 3d (£4 31p) inc. expenses. The money for both days was sent on the 19th October to

Mr Williamson. The season ended at the end of October.

The orchards on either side are two of very few prune orchards left in the region. If members would like to pick some prunes when they are ripe come to the museum on Tuesday or Sunday mornings.

The most detailed account of the prune industry was written by Mary Farnell in the Bucks and Berks Countryside magazine in January and February of 1978. If anyone would like to read it please get in touch with Gillian Arney on 01296 668123.

Bess- On the Mill (12)

Wheat, flour and breadmaking



As you know, we usually mill flour five times during the summer months, and although we are only 'pleasure' millers, as the Boss puts it, and not commercial millers, last year we did manage to produce nearly 5 cwt of flour - that's 280 kg for you younger ones.

We have had many favourable comments on the quality of our flour and the good bread it makes; some people come back time and again for more. The Boss puts this success down to buying good quality wheat, chiefly Hereward, an English winter wheat which has been graded a Group 1 milling wheat by NABIM (National Association of British and Irish Millers). They describe it as "an excellent bread making variety, still very popular with millers".

An important aspect of wheat is the protein content which is necessary for the development of gluten, an essential constituent of bread that provides its structure and texture. The Boss tries to buy wheat with a high protein content, and this year's has 14.2% which is high (compare 13.3% in 2000 and 11.4% in 1999).

From talking to visitors, it would seem more and more are using breadmaking machines which is not surprising really since nowadays some are very competitively priced and they produce good bread with surprisingly little effort.

The wholemeal flour we mill at Ford End is as ideally suitable for use in machine baking as it is with oven baking. To be called 'wholemeal' legally, it must contain "the whole of the product derived from milling cleaned wheat", in other words, the whole grain - the kernel (or endosperm, the white bit), the bran and the wheat germ (rich in vitamins) - has to be milled and nothing removed. As the Boss explains to visitors, it all goes in and it all comes out. In other words, it's WYSIWYG or 'what you see is what you get'.

When baking with wholemeal flour, either in a machine or in the oven, we recommend that it be mixed 50/50 with good quality STRONG white flour, NOT ordinary flour and NEVER self-raising flour. The reason is that with wholemeal flour, the gluten strands are cut by the edges of the bran flakes, added to which it is rich in minerals and this tends to inhibit fermentation. However, with experiment and experience, the proportions can be varied. The Boss started at 50/50 in our machine, then went to 2/3 wholemeal and 1/3 white and is now using 3/4 and 1/4 successfully. He has found it essential to be very careful when measuring out the ingredients but he does put in extra lard (no butter, oil or milk powder) and adds 3 crushed 100mg vitamin C pills (small loaf) which he has been told helps gluten formation. I think that's cheating just a wee bit, don't you?

John and the Boss bake 'ordinary' white or wholemeal bread but Chris is more adventurous. He makes garlic bread (his favourite as we know!), cinnamon and raisin bread, cheese bread as well as various types of fruit loaves - apples, raisins, prunes from the mill and so on. He

also makes French bread but only uses the machine to make the dough and then bakes in the oven. Others have told us they make scones, naan bread, rolls and cakes.

We are often asked if we have a bread recipe booklet or leaflet. The Boss is not very keen on this since it means we would have to be absolutely sure that the recipes will work and there are so many variables that there is too much of risk of dissatisfaction. Instead, we can recommend two books, the first for machine baking and the second for conventional oven baking.

'BREAD MACHINE - how to prepare and bake the perfect loaf' by Jennie Shapter published by Anness Publishing Ltd. (updated in 2002). ISBN 1-84309-177-1 and which replaces the earlier book by the same author - 'The Ultimate BREAD MACHINE COOKBOOK'. You will find in it recipes for the kind of breads Chris bakes and many more. A copy is now kept in the mill so you can come and have look at it.

'BREADMAKING AT HOME - The Ultimate Instruction Guide' by Harold Bagust, published by Robert Hale 1995. ISBN 0-7090-6252-4 soft back. With this book you should not go wrong with oven baking - and it also gives details of Ford End mill!

Good baking, and enjoy the fresh bread.

✂ Bess

Committee:-

Chairman and Archivist Gillian Arney
63 Cheddington Rd., Pitstone, LB Beds.
LU7 9AQ Tel. 01296 668123

Treasurer John Wallis Hazel Bank,
Groomsby Drive, Ivinghoe, LB Beds.
LU7 9ER Tel. 01296 661997

Secretary Brenda Grace 20 Wellcroft,
Ivinghoe, LB Beds. LU7 9EF

Tel. 01296 668167

Museum Manager Norman Groom
39 Periwinkle Lane, Dunstable, Beds.
LU6 3NP Tel. 01582 605464

Deputy Museum Manager Peter Keeley
96 The Park, Redbourn, Herts. AL3 7LT
Tel. 01582 792701

Watermill Manager David Lindsey
11 Morland Close, Dunstable, Beds.
LU6 3QB Tel. 01582 600391

Craft co-ordinator Val Rayner
94 Vicarage Rd., Marsworth, Tring, Herts.
HP23 6AT Tel. 01296 661967

Programme Secretary Sue Lipscomb
The Surprise, Buckland Wharf, Aylesbury,
Bucks. HP22 5LQ Tel. 01296 630578

Publicity Secretary Ann Ball
Broadview, Drayton Beauchamp, Bucks.
HP 22 5LU Tel. 01442 822672

Trading Secretary Jeannette Wallis
Hazel Bank, Groomsby Drive, Ivinghoe,
LB Beds LU7 9ER Tel. 01296 661997

Other Officers:-

Membership Secretary Corral
McCormack 32 Maud Janes Close,
Ivinghoe, LB Beds. LU7 9ED
Tel. 01296 662560

Press Officer Sandra Barnard
32 Rushendon Furlong Pitstone LB.Beds.
LU7 9QX

Museum Website:-
<http://website.lineone.net/~pitstonemus>

Watermill Website:-
<http://www.fordendwatermill.co.uk>