

Pitstone and Ivinghoe Museum Society Newsletter



New Year 2021

EDITOR'S NOTE

It hardly seems possible that we are heading for almost a year's worth of limits to movement, social mixing and leisure activities. Inevitably, the museum has been one of those facilities deemed non-essential and this has resulted in a complete open season's worth of income being lost. However, that is not the only loss we have experienced – the volunteer body usually forms a socially coherent group that is able to function effectively by using skills accumulated through their lifetimes' experience. A few years ago we had a student from Exeter University who volunteered with us over a set period as part of her History in the Community studies. Her report made interesting reading – including the section that highlighted the benefits to “senior citizen volunteers” of such social interaction. However, it is important to understand why these various restrictions have been put in place and to adhere to them as much as possible.

For the first time in our history, along with others of our ilk, we held our AGM remotely, using a Zoom meeting for that purpose. If nothing else, this year has brought an improvement in computer skills and in general use of the internet. It has been reported that such usage, nationally, has increased by almost 100% over that of 2019. In the future, when another generation looks back at this time, they may well be bemused by our technological advances in the same way that we look back at the birth of the computer at Bletchley Park. It is important, then, to try to keep a record of what has changed, how it has changed and why it has changed. After all, if we raise our viewpoint beyond the parochial, we may see that the Covid 19 outbreak is the first truly global pandemic since the Spanish Flu outbreak of 1918/19 to hit the human race and we will be judged by posterity on how we dealt with it.

I have put together an historical note on the Spanish Flu in this issue ... it makes an interesting comparison. You will also find that if you have been engaged in moderate exercise such as a local bicycle ride, there is a reprint of an article from the 1870s with advice for just such an activity. This had figured in our newsletter some many years ago and has been provided again by the indefatigable Brenda Grace, for which I am very grateful. Together with the input from committee members, you will see that Sandra Oxley has been delving into the history of tinned food technology – something that we all now rely upon.

Dennis Trebble

MANAGER'S MUSINGS

Normally at this point in the magazine, I would be writing a manager's report but in these terrible times there is almost nothing to report. I suppose we should be grateful that I'm not giving a list of our members who have gone down with the virus! We have managed to get by with a small group of volunteers keeping everything under control, while adhering to the government regulations on social distancing and hand washing. The site is looking excellent for the time of year and has recovered very well after the damage necessarily inflicted by the heavy plant used in the process of replacing the corrugated iron roof of the silo barn.

At the moment (the beginning of February) we are rather in limbo, like much of the rest of the world, as we don't have enough solid information to make firm decisions on how to proceed at the museum, with particular reference to open days this year. We can only make best guesses as to what's likely to happen and we will await further bulletins from our leaders. As it stands, it looks as if our first Open Day will be Sunday 13th June and for this year at least, entry will have to be by timed ticket only. We will have to be able to

control the number of visitors on site at any one time and timed tickets is really the only fair solution. Tickets will have to be bought in advance from a separate company, the details will be on the website. The other obvious change that visitors will notice, is likely to be a one way system around the site, to reduce mixing and cross infection. How strictly this will be enforced will depend upon conditions on the day and the numbers in attendance.

With regards to publicity, we cannot do much in advance because circumstances can change so quickly and radically that we would be wasting money and misleading potential guests, so we are going to try to direct all enquiries to the website www.pitstonemuseum.co.uk . This way, all information can be kept up to date. If at any time you want to know what's happening at the museum, look at the website for the fullest and most up to date information.

At this stage, we can't say what the situation is likely to be, in regards to catering. One of our popular attractions on open days is our superb, good-value food and drink available all day long. We will obviously do our best to keep our high standards but for a while we may struggle to provide refreshments safely and we may have to encourage visitors to bring their own food.

In the meantime I must thank all of our members and visitors for their fantastic support over these difficult times, you have all been both patient and generous and we, at the active end of things, will do our best to continue to provide a popular high quality entertainment for people of all ages and tastes.

Active Volunteering

This Covid crisis has highlighted our need for people to help run the museum so if you had ever thought about giving us a hand, now is the time to act. Even if you are still in full time employment you can

help. We will always try to change our habits to suit yours, so whatever your interest give me a ring (07944 357715) so that we can chat about how you could fit into our friendly bunch of men and women enjoying being part of a community.

Best wishes

Pete Farrar (Museum manager)

EFFECT OF COVID-19 CLOSURES ON THE MUSEUM

Not being able to open means our main source of income has gone and whilst expenditure has reduced the costs of rent, rates and insurance, both utilities and admin continue. We have been fortunate to receive valuable grants from Bucks CC, our ever generous members have made donations and our insurers, NFU, have given us a rebate as their risk is less. Our volunteers, when possible, continue to maintain the property, grounds and exhibits, and though our volunteers' time is free, we do have to pay for materials.

Overall, our expectation is to make a small surplus this financial year, mostly due to the Government grants received via Bucks CC (excluding the item below). We are fortunate that we have healthy cash resources built up over the years so that the cost of replacing the Silos roof, mentioned in our Manager's report at £22k, has not had too much of an impact on our balance sheet.

Our biggest loss has been not seeing our lovely friendly visitors, hearing the laughter of happy children, the sounds of the Tappellation dancers and the Morris men, together with the tractor rides with Jim at the wheel negotiating the ruts and bumps on the way to Pitstone Windmill. We have missed John Barber, who died last year, driving his steam car around the site and Rob, his brother, winding up the Crossley Gas Engine. There have been no sounds of the stationary engines thumping in the background, Pete and Andrew

cutting huge logs on the racksaw, Norman with his amazing Lancaster bomber cockpit, the blacksmiths banging their hammers, Keith turning bobbins on the wood lathe, Paul demonstrating metal turning nor Roy and his 1940's memories that remind me of my childhood. More sedately, in the shop, there have been no lace making ladies - Mel, Mary and Hazel Travis who died last year, and on and on. Nigel with his lovely Field Marshall tractor thumping around the village reminding people we are open has been silenced for the while. The various craft demonstrators we have and the craft people who sell their wares in the Big Barn (I cannot believe they ever make a profit but think they just love being here), plus, of course, John and the lovely ladies in catering who feed us so well have all contributed to the atmosphere that currently is so silent.

I could go on for hours on what our museum is about and the joy we volunteers get from working here; it's not work it's pleasure. Sorry to all those wonderful people I have not mentioned there are so many of you.

Let's hope that we soon have control of this awful virus and can look forward to returning to some sense of normality later this year. As one of the older long-term volunteers I speak for all our volunteers in wishing you well.

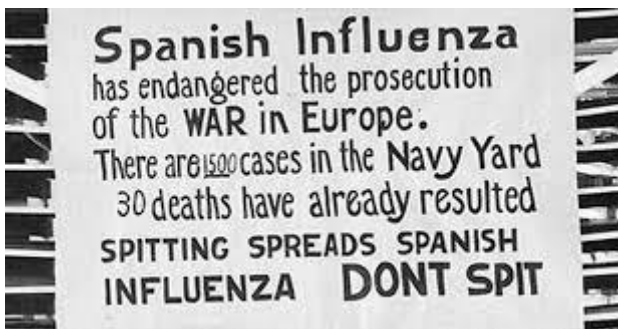
Keep safe and happy.
John Youngs (Treasurer)

THE SPANISH FLU PANDEMIC OF 1918

Almost exactly one hundred years ago, during the final year of the First World War and the ensuing period thereafter, the UK experienced the ravaging effects of the Spanish Flu Pandemic. Like our present situation, this was not confined to a single country but was world-wide in its effects, killing at least 50 million people across the globe. In 1918, there were no treatments for influenza and no

antibiotics to treat complications such as pneumonia. Hospitals were quickly overwhelmed.

There was no centrally imposed lockdown to curb the spread of infection, although many theatres, dance halls, cinemas and churches were closed, in some cases for months. Pubs, which were already subject to wartime restrictions on opening hours, mostly stayed open. Streets in some towns and cities were sprayed with disinfectant and some people wore anti-germ masks, as they went about their daily lives. Public health messages were confused - and, just like today, fake news and conspiracy theories abounded, although the general level of ignorance about healthy lifestyles did not help. In some factories, no-smoking rules were relaxed, in the belief that cigarettes would help prevent infection. By the end of the pandemic, the death toll in Britain was 228,000, and a quarter of the population are thought to have been infected. Mortality figures are, however, likely to be underestimates: many deaths will not have been recorded as influenza-related but as pneumonia, tuberculosis, bronchitis or even suicide, all of which were documented secondary complications. The virus arrived in England and Wales in about mid June 1918, and by the end of July, it had diminished. In mid October, however, it returned, and this 'second peak', far more deadly than the first, lasted until the end of the year, only to be followed by a third wave between February and May 1919. More people died of influenza in 1918 than in the four years of the Black Death Bubonic Plague from 1347 to 1351.



Medical advice from then also resonates today: “If you get it, stay at home, rest in bed, keep warm, drink hot drinks and stay quiet until the symptoms are past,” said Dr. John Dill Robertson, Chicago health commissioner in 1918. “Then continue to be careful, for the greatest danger is from pneumonia or some kindred disease after the influenza is gone.” But there were also marked differences between the viruses of 1918 and 2020. The Spanish flu was particularly dangerous to healthy people aged 20 to 40 - the prime generation of military service - paradoxically because of their vibrant immune systems. The immune system was throwing every weapon it had at the virus,” Barry said. “The battlefield was the lung. The lung was being destroyed in that battle.”

But the toll was heavier on average people and the poor, crowded in tenements, public transport and sweaty factories. They could not all live by the words of the 1918 U.S. surgeon general, Rupert Blue: “Keep out of crowds and stuffy places as much as possible. ... The value of fresh air through open windows cannot be overemphasized. ... Make every possible effort to breath as much pure air as possible.”

During the early phase of the pandemic, the nature of the virus also had a role to play. The symptoms, which included bleeding from the mucus membranes—the nose, lungs, intestines etc—could sometimes result in misdiagnosis as doctors put the affliction down to other causes like dengue fever. But there was also another reason for the slow growth of awareness: censorship.

In the midst of the brutal slaughter of the First World War, censorship was an established fact of life. For many newspapers self-censorship out of a patriotic duty to maintain morale had begun in 1914, as the death tolls on the Western Front had mounted. Increasingly, this was backed by government censors, working under the provisions of the Defence of the Realm Act passed in August 1914.

DEATH BRINGS WARNING OF INFLUENZA

They signalled via closed conferences with the press that military information—and information that might be injurious to public morale—was not to become headline news. Other combatant nations across Europe had their own systems to control the news flow. By 1918, newspaper editors were used to not printing bad news—the process had become automatic. That March, as Germany began a devastating Spring offensive on the Western Front, there were very pressing reasons not to mention the silent killer stalking the streets. From the perspective of over 100 years later, and in the midst of another pandemic, some of the material featured in the British press about the Spanish flu epidemic makes difficult reading. They do, however, have value in trying to understand the progress of the virus across Britain and the reactions to its spread.



Not all of those reactions were wholly laudable. For example, manufacturers of some medicines (patent and otherwise) were quick to spot the potential of a pandemic: “Spanish Flu—Many Deaths Prevented by the Prompt Use of” read the advertisement of? a certain cough mixture (still around today, but I won’t name them). Such was the hope in these miracle medicines that in late 1918 many local newspapers carried testimony from a Corporal in the Essex Regiment, hospitalised as a result of Spanish Flu, who freely affirmed the value of the same cough mixture in treating the disease—and, indeed, in treating a soldier hospitalised with damaged lungs as a result of a gas attack. Quite what the actual medical value of such medicines was in treating Spanish flu is impossible to

specify, but there were plenty of desperate people willing to invest their hopes and a few shillings in such cures.



One medicine manufacturer in Newcastle happily stated in an advert for their 'Indian Cure' that 5,000 children were absent from school, and that two children had died on their way to school. They were also happy to try and ramp up panic buying by proclaiming: "Don't Delay! Do it Now! Tomorrow may be too late! Bottles are Scarce! We only have a limited Supply." Whatever the efficacy of the 'Indian Cure' schools in Newcastle, Hull, Barrow Durham and across the nation were eventually closed in response to rising numbers of sick children and teachers.





**Resist
disease
with
Bovril**

Bovril is a warming, stimulating, nourishing food-beverage. It is not a medicine—not even a medicine. Bovril is a preventative of those diseases that arise largely from a weakened constitution. It prevents influenza and colds by fortifying the system against their attacks.

An occasional cup of hot Bovril has warded off many an attack of influenza.

BOVRIL

IS LIQUID LIFE.

Reports have particular value in trying to understand the progress of the disease. For example, the emergence of the new—deadlier and faster-spreading virus—in the summer of 1918 can be glimpsed in one newspaper report in *The Globe* on 15 July which reported on a factory engaged in war work whose workers were so completely, and quickly, stricken that they thought they had been the victim of some kind of enemy gas attack. By October as the epidemic entered its most virulent phase newspaper editors appear to have backed off still further from reporting the full horrors of what was taking place, and

it was largely left to the medicine sellers to reference the crisis in their adverts.

By the end of the war, as the peak of epidemic passed—and it potentially mutated again to a less lethal form—the virus had become an accepted fact of life almost to the point that it was being joked about. One newspaper in November referred to one Yorkshire doctor who had concluded that “Spanish flu exists only in newspapers.” Unfortunately, it was anything but “fake news” and by the time that it had run its course around 228,000 people in the UK had succumbed to a virus that departed as swiftly as it had arrived.

Dennis Trebble

GOLDEN RULES FOR BICYCLE RIDERS

Extract from the book “Bicycling 1874”.

Inwardly digest this information if you ride a “penny farthing” bicycle.

Never buy a bicycle unless it is of the best quality and by one of the best makers.

Never attempt to ride a bicycle with a driving wheel too large for you.

Never fail to thoroughly clean and oil your machine before starting on a journey and daily when in use.

Never use any oil but the best sperm.

Never tamper with the adjustment of the wheels, nor take the machine to pieces unnecessarily.

Never stir out on your machine without taking with you a spanner and oil tin.

Never turn the wheel of the bicycle from you when the machine has a tendency to fall, but always in the direction which it is falling.

Never travel a long journey without having your drawers lined smoothly and carefully with chamois leather or buckskin.

Never ride in the early morning fasting; a little rum and milk, with an egg beaten up in it, is an excellent sustenent.

Never fail if you are in a strange country to ascertain the character of the roads, from natives of the districts, before starting.

Never ride until you are faint, but rest yourself thoroughly at the first indication of exhaustion.

Never try to see how far you can ride without dismounting; a short walk, by bringing a different set of muscles into play will rest considerably.

Never attempt to ride up the worst hills; you may be able to do, but it will be better both for yourself and the machine, not to attempt it. especially on a long journey.

Never place your feet on the rest for ride down a hill, which you cannot see all the way to the bottom, without having your machine thoroughly in hand, in case an immediate dismount becomes necessary.

Never fail to give a wide berth to patchy places in a road.

Never fail to lean well forward up hill and again to the wind.

Never fail to lean well back on your bicycle in going down hill.

Never ride in the dark except when compelled to do so, unless you know every inch of your road thoroughly.

Knickerbockers are the best nether garments to ride in, and moderately thick boots are better than thin ones.

Never fail when resting on a journey to place your machine beyond the reach of meddlesome hands.



THE RACING BICYCLE OF 1874.

CAN YOU BELIEVE IT

A year ago, self-isolation and supermarkets with empty shelves and no delivery slots led to me giving a great deal more thought to canned food than ever before. What would we have done without it? Even that tin of butterbeans I was surprised to find lurking at the back of a cupboard. “Best before July 2010”.

As is so often the case, military necessity had been the spur driving the search for a new method of long-term food preservation. Dried, salted and smoked foods were easily spoiled and soldiers relied mainly on ‘living off the land’, which usually meant that the vanguard fed and the rearguard went hungry.

By the early 1800s Napoleon, understanding that an army marched on its stomach, was faced with the logistics of feeding the largest army in the history of warfare. A prize of 12,000 francs was offered

by the French Revolutionary Government for the discovery of a cheap, effective method of food preservation. Unfortunately it was not available in time to help the 685,000 men of the Grande Armée who followed Napoleon to Moscow; only 120,000 survived starvation and the cold.

Nicholas Appert won the prize in 1810 and published his method of heating food in sealed glass jars. Sterilization some 50 years before Louis Pasteur demonstrated that micro-organisms spoiled food but were killed by heat. Glass jars didn't travel well but another Frenchman hit upon the idea of the tin coated iron can. He sold his idea to English entrepreneur Peter Durand who patented it and sold the patent to engineer Bryan Donkin for £1,000.

By 1813 canned food was leaving the Bermondsey factory of Donkin, Hall and Gamble, and Arthur Wellesley (later the Duke of Wellington) was recommending their canned beef for the army and navy. The Dukes of York and Kent, Queen Charlotte and the Prince Regent all found the canned beef tasty and said so. Despite the fact that the cans were initially hand made at a rate of 6 an hour and held 4 – 20lb of meat each, the company fortunes looked good.

The Admiralty (who was regularly losing over half its seamen to malnutrition) bought 156lb of canned meat in the mistaken belief that scurvy was caused by over-reliance of a diet of salt meat. It didn't do anything for the scurvy but the seamen were enthusiastic, and by 1814 the Admiralty was ordering 3,000lb of canned food; treble that by 1821 when Sir William Perry took canned pea soup and beef aboard HMS Fury on his search for the NW Passage.

Displays of canned food at the 1851 Great Exhibition were exciting considerable interest when The Great Scandal shocked Victorian England. Finally paying attention to the increasing complaints of British seamen around the world, a group of meat inspectors in Portsmouth began opening cans of meat destined for the Navy. They opened 306 cans before the stench finally overpowered them. There were only 42 tins of edible meat, the remainder held a putrid mass of

rotting dog and sheep tongues and clearly diseased organs. All supplied by one contractor, some 600,000lb of ‘meat’ was condemned and the canning process barely survived the scandal, probably only saved by the need to feed our soldiers in the Crimea. The same contractor supplied the canned food for Sir John Franklin’s arctic expedition. Poorly applied lead solder sealing the cans poisoned the sailors and contributed to the loss of the entire expedition.

La Leche Condensada Nestlé, obtenida por la condensación de la mejor leche de vaca, sin otra adición que azúcar de excelente calidad, se puede emplear ventajosamente en todos los usos de la leche y es la preferida para la alimentación de los niños.

Modo de Emplearla.

Para uso culinario, diluirlo en la proporción de una parte de leche condensada en 4 ó 5 partes de agua fría ó caliente. Para la alimentación de los niños emplear para cada comida:

Edad del niño	Cuchara de Leche Nestlé	Cucharadas grandes de agua	Comidas por 24 horas
1a semana	1	1	8
2a "	2	2	7
3a "	3	3	7
4a "	4	4	7
5a "	5	5	7
6a "	6	6	7
7a "	7	7	7
8a "	8	8	7

1 cucharada pequeña = 10 gr. de leche.
1 cucharada grande = 14 gr. agua.

La leche preparada para una comida no debe utilizarse para la siguiente.

Preparar la leche con agua antes de hacer la comida.

NET WEIGHT 397 GRAMMES.

NESTLÉ'S CONDENSED MILK

Best

GRAND PRIZE
PARIS 1889

REGISTERED TRADE MARK
MARCA REGISTRADA

GOLD MEDAL
PARIS 1878

Nestlé and Anglo-Swiss Condensed Milk Co.

CHAM & VEVEY (Switzerland), & LONDON.

PREPARED IN U.S. AMERICA
BY NESTLÉ'S MILK PRODUCTS, INC., NEW YORK

Condensed milk was the great canning discovery of the 1850s. Fresh milk had always been a major carrier of disease, was easily spoiled and frequently adulterated. Supplied initially to the soldiers of the American Civil War, it became the first mass produced food in the shops. At last by 1858 the can opener had been invented (they have been found in US Civil War battlefield excavations). Amazingly, the only way into a can hitherto had been by sheer brute force with a hammer and chisel, axe, rock, bayonet – anything hard and sharp enough to force a way in.



Boer War emergency rations as part of a soldier's field kit were a can with a meat dinner at one end and cocoa at the other and canned supplies fed millions of soldiers in WW1. Bully beef, pork and beans, canned sausages and the universally hated 'Maconochie's Stew'. Mostly fat, gristle and turnips in a watery gravy, it was considered barely edible hot and revolting cold, with the unfortunate inevitability of an attack of 'wind' to follow. By 1916 widespread complaints led to the French army providing tinned coq au vin and boeuf bourguignon. The Italians had canned ravioli, spaghetti bolognese and minestrone. The British Tommy was given cigarettes and amphetamines to suppress his appetite!

SPAM was a very popular introduction in the 1930s and WWII had such delights as 'Whalemeat Steak Casserole'. By the 1950s some 100 million cans of food were being opened in the USA every day and by 2015 Europe and USA were each producing over 25 billion cans of food a year.



And the butter beans? The can looked fine and the beans smelled fine, so I added them to a stew and we were fine. After all, a can of meat salvaged from a boat 109 years after it sank in the Missouri was found to be perfectly edible, if a little unappetising. ‘Best before July 2010? – my beans had barely begun their shelf life.

Sandra Oxley

ARCHITECTURAL AND ARCHÆOLOGICAL SOCIETY FOR THE COUNTY OF BUCKINGHAM

ANTIQUITIES OF THE CHILTERN HILLS.

By the Rev. W. J. Burgess, M.A.

PART TWO_(Courtesy Bill Barnard)

Viewed, however, in an antiquarian light, the Chiltern district cannot compare with other counties of older civilization, or more directly Feudal or Ecclesiastical Associations. We have near this spot indeed, the ancient and interesting mansions of Hampden and Chequers; and on the lofty eminence of Ashridge, its noble pile: but we can boast no ruined Castles like Herstmonceaux, or Bodiam, nor any Abbeys like Tintern or Fountains. For of the ancient foundations of Great Missenden and Wycombe, I am not aware that any vestiges remain, beyond those written records which the page of history has rescued from oblivion. The Churches, too, of the Chiltern country are not of a very ancient order, but are for the most part fair specimens of the Architecture of their day. It is to a much earlier age that the chief Antiquities of the Chilterns belong — an age so remote that the conflict once raging in this neighbourhood, between King and Parliament, Cavalier and Roundhead, appears an event of comparatively recent occurrence; and, perhaps, had those learned Antiquaries, Sir R. C. Hoare, and the Rev. Edward Duke, of Wiltshire, bestowed as much attention on Buckinghamshire Barrows as on the mysterious relics of Salisbury Plain, some connected and even satisfactory theory might have been prepounded of the old-world history of these parts.

True it is, however, that the Chiltern Forest, forming a strong and impenetrable country, abounds with evidence of the care once bestowed by its inhabitants on camp and fortification. They were a warlike people, who once on these natural ramparts were driven, in self-defence, to study their rude art of war. Whilst in honour probably of some Chieftain slain in battle, many a Barrow, or Sepulchral Tumulus, rises in the solitary place, a durable monument indeed of death and sepulture; but no memorial of the name or deeds of him who was consigned to the "narrow dwelling-place" within. Singularly striking for the most part is the situation of the "lonely Barrow" on some deserted plain or lofty eminence, whence we may imagine the spirit of the dead surveying the wide spread scene of his former power or enjoyments — a scene now overlooked by the earthen memorial of his mortality.

Many such Barrows exist among the Chiltern Hills. Of these there are remarkable instances on the west side of Bledlow Down. On the western foot of Lodge Hill in Saunderton parish, are two conspicuous Barrows. In the same parish, near Slough, are three Barrows, two of them having been recently opened with no result. There is a single Barrow on White-leaf Hill, another on the Down above Wendover, another on Ivinghoe Beacon. In Hampden Park, and in a wood adjoining are three Barrows of great size, and very interesting character, large enough to have formed like that above Velvet Lawn, the base of a Keep or Tower. That such earthen mounds are British places of interment, is the received opinion. A very ancient authority, Herodotus, speaks of this kind of sepulture as a Scythian or Celtic mode of burial. He terms them from the manner of their formation, ("*Chomata*") Χαίματα —Herod, iv. 71.

It is probable that the other considerable earth works of this district may be attributed to the Britons and Romans, and as *tradition* goes, to the Saxons and Danes. We possess in proof of the former assertion, the square camp of the Roman close by the circular work of the Briton, the two forming rival

positions, or camps of observation. Thus at Tottenhoe, on the borders of this county and Bedfordshire, there is a circular work of Ditch and Rampart, whilst close at hand is a large square or rectangular Fortification, called Maiden Bower, which is probably the Roman work, and which reminds the Antiquary of a similar strong-hold near Dorchester, in Dorset, there called Maiden *Castle*. Proceeding along the Chilterns, from the eastward, we find works of similar aspect, as on the hill near Aldbury, in Herts. At Hawridge, near Chesham, is a very strong circular embankment, with deep fosse and well-defined entrance. It is now occupied by a farm-house, and doubtless was made use of for a moated mansion long after its original purpose was fulfilled.

Again, nearly in a line between Chesham and Berkhamstead, stand in close vicinity a circular and a rectangular camp; or, as it is believed, British and Roman Posts. At Cholesburv, near Tring, is a very extensive camp or fortified Village, of circular form, with deep moat and lofty rampart, in one side of which stands the Parish Church. The earthen mound is here overgrown with trees, and within its circuit are cultivated lands, of a size to justify the opinion that this was rather a stronghold for *residence* than a work for warlike purposes.

It would be tedious to mention the relics of this nature scattered thickly about the recesses of the Chiltern Hills. Mysterious walls and dykes meet the observant eye in the woods near Missenden, and around St. Leonard's, the moat filled with water, and the lines towering among the trees with a regularity of design, that speaks of some strong force employed, and important purpose to be fulfilled, in the operation. On a lofty eminence, within sight of Princes Risborough, named Long Down, we meet with another fortification or camp; now, however, devoted to the purposes of a Religion benignly contrasting with the Heathen rites, once connected with the spot; for the place itself and the wood in which it is partly hidden, form part of the Glebe of Hampden Rectory, and the wood is probably called from that circumstance "Pulpit Wood." Again, the traveller from High to

West Wycombe, may observe on his left hand the irregular outline of an ancient stronghold, described in the Ordnance map as a "Danish" camp. And at any rate he cannot fail to notice the fine situation and commanding strength of the earthwork on West Wycombe Hill. This interesting work is circular. The agger is very clearly defined, and within its girdle stands the Parish Church, as once did the ancient village, although for purposes of shelter or of water, or both, it has since quietly sunk down into the valley below.

Arriving at the interesting country around Velvet Lawn, and examining the features of its picturesque hills, we observe a Mound of massive size, situated on a spur of the Chilterns, yet commanding very finely the surrounding country. The name of this conspicuous work is Kimble Castle. The tradition concerning it, is, that it was the Hold of Cunobeline, or Cymbeline, a British King, and that an action was fought in this neighbourhood between the sons of the British Chieftain and the Roman General, Aulus Plautius, in which one of the British Princes named Togodumnus, was slain. The facts that the ancient name of Kimble is Cynebel, or Cunobel — that there are funeral Barrows near the spot — and that history attests that such an action was fought in this vicinity — appear to give much weight to a tradition which certainly invests Kimble Castle, or as it is sometimes called, Belinuis Castle, with no common interest. An inspection of the spot will not disappoint, either the lover of nature, or the student of the ancient history of our country. We have, too, in the parish of Princes Risborough, vestiges of camp and barrow, from both which coins, urns, and other relics, have been taken. The Malt, or *Mort* Hills, are traditionally burial places; whilst Horsenden, or Horsa's dwelling, and the Cross of Whiteleaf, point rather to Saxon than to Celtic times.

2021 Museum Calendar

The museum is closed to visitors until further notice.

FRONT COVER : Hand operated winch (*photo by Dennis Trebble*)

BACK COVER : The pond nature reserve (*photo by Dennis Trebble*)

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