Introducing the new Newsletter Team, Harvest Festival, Gail Williamson, Pub Dogs, Hebden Bridge Ukulele Group, Oktoberfest, A Foxy Puzzle and more



Fox & Goose Newsletter: Autumn 2024

This is my last editorial as I am handing production of this newsletter over to the capable hands of Amanda Lees and Sarah Dunnakey. Two talented writers and creative minds, they have already brought a lot more fun to this issue, introducing a pub dogs feature and puzzle section, as well as features on the ukulele group and apple pie recipe. I'm sure this publication will only go from strength to strength and look forward to reading more widely about the world of the Fox & Goose with you all in the coming months.

Over and out, Chris

Hebden Bridge Ukelele Group

Relative newcomers to the regular timetable at the F&G, some of you may have heard the ukulele group playing on a Tuesday night. For the Uke-curious, here's an intro from Kevin Hibbs:

Hebden Bridge Ukuleles has been running for ten years. The group is open to all abilities from those who have never picked up or played a ukulele through to experienced players. There's no need to be able to read music or have singing ability, as the songs we play are on easy to follow word and chord charts available on the night and in the Files section of our Hebden Bridge Ukuleles Facebook page. There are plenty of people at the group who can help too.

The evenings are great fun, very relaxed and generally led by Iain Glencross, although the group is openly run, completely informal and everyone can pitch in or not. We are definitely not a performing group! There are no subscriptions and the



Ukulele playing is a fun and inclusive community, with emphasis on enjoyment and friendship with never any judgement on playing or singing ability. The sessions are widely enjoyed in the Fox and Goose and everyone is free to come in and play, watch or join in with singing.

For those who do not have a ukulele, there is sometimes an instrument available to borrow for the night. Pennine Guitars in Todmorden have an excellent range of reasonably priced entry level as well as more advanced ukuleles. We also have an arrangement with them that anyone signed up to our Facebook group who buys an entry level instrument can have it checked and restrung free of charge after a few months.

If you have an questions then please contact us via the Hebden Bridge Ukuleles Facebook page. If you would like to join us, then quite simply just turn up. We meet on the 2nd and 4th Tuesdays of the month from 7pm-9pm.

Thanks Kevin. And I will be doing just that – turning up and giving it a go – later this year and will report back in the next newsletter (Sarah D).

Gail Williamson (28th April 1954 - 1st July 2024)

As many of you will know, in July we lost a cherished member of the Fox & Goose community, Gail Williamson. She was a regular volunteer at the pub, recently helping to plant the garden flowers and redecorate the snug with her husband Roy, and will be much missed by us all. Gail didn't want a funeral, or "a fuss", so we've set up a memorial page for people to leave messages, memories, photos (see QR

Gail Williamson





Gail didn't want a funeral, or "a fuss", so we've set up a memorial page for people to leave messages, memories, photos.

https://www.kudoboard.com/boards/nJ9xuvUz



The Bar's Best Friends (Part 1)

To say the Fox & Goose is dog friendly is an understatement... This is a pub that positively embraces pooches and we'd like to celebrate some of them here. We spoke to a couple of furry regulars and here's what they have to say about coming to the Fox & Goose as well as spilling a few secrets about their owners. First up, **Alfie** who has presided over the pub quiz among other important duties:

When did you first come to the Fox and Goose?

I was inculcated after only a few days of my arrival in Hebden Bridge, despite being underage. The old red seats were still there and I liked to hunker down on them at a time I wasn't even allowed on the sofa at home (back before I knew they were

What do you love most about it as a dog?

The attention. The treats (at least until I developed stomach problems), but I still get lots of fuss from all the lovely humans that are allowed in.

Do you think it's dog-friendly?

I thought it was a dog pub where humans are tolerated, is that not the case?



Is there anything you'd

improve about it from your perspective as a dog?

I used to love the carpet and comfy seats, but we're not allowed up any more. It would be nice not to have to lie on the stone floor in my old age though. Mind you if there were towels or blankets for us, I'd lie next to them anyway just to make everyone feel really bad for me.

Is there anything else you'd like to add?

When my human is in watching the rugby for hours on end, can someone come and rescue me? It's very boring and they focus on the screen too much over making a fuss of me.

Thank you so much Alfie and we promise to bring a few blankets for you to snuggle down on.

Safety & Inclusivity

The awful displays of violence and racism up and down the country over the past few months, and the coming together of communities to stand against this, will have impacted us all. The Fox and Goose has a key aim to be 'a friendly, safe and inclusive place'. Please alert a member of the bar staff if you ever feel unsafe or that this key aim has been violated.

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appearing on our cellar door.



Tinx Naylor, one of our lovely and very talented staff members, has been displaying her artwork throughout September. A varied collection of nature, places and landscapes, here are some examples of her work.





Harvest Festival & Samhain Celebratioons

We will be celebrating Harvest Festival in late October, including a Whisky Tasting on Friday 25th October from 7.30-10pm and our annual Apple Day on Sunday 27th October. As well as apple pressing, there will be cheese and cider tasting at 6pm, followed by What the Folk DJs from 7pm. It will also be the day of our famous apple Pie Contest. As ever there will be stiff competition, but you've got to be in it to win it so why not give it a go (recipe inspiration below).

To celebrate Halloween/Samhain on Wednesday 31st October, there will be films, pumpkin carving and apple bobbing. Children are welcome until 8pm, so bring your pre-carved Pumpkin for the competition from 5pm, with judging at 7pm. We will also have a small cauldron of pumpkin soup and bread available from 5pm, with all donations for food going to Calder Grub Hub.

Apple pie recipe

There are hundreds of variations on the basic recipe – raisins, rose petals, nutmeg, cheese? – but here's my particular favourite. It has an enriched pastry using butter and eggs but a vegan version would work just as well.

APPLE PIE (Serves 6-8)

- 4 Bramley apples
- 3 Cox's apples

1 cinnamon stick

4 cloves

½ tsp ground nutmeg

Half a lemon

125g light brown sugar

For the pastry:

350g plain flour

225g butter

50g sugar

2 eggs



1. Peel, core and chop up the Bramleys. Melt one tablespoon of butter in a saucepan and add the cinnamon stick and cloves. Cook for a couple of minutes, then add the chunks of apple, plus 100g of the sugar. Cook, uncovered, stirring occasionally, for about 30 minutes until the mixture is fluffy and fairly dry. Remove the cinnamon stick and cloves.

3. To make the pastry, beat together the butter and sugar in a large bowl. Break in a whole egg and a yolk (keep the white for glazing later). Beat together for about a minute. Now stir in the flour, a third at a time, until it's beginning to clump up, then finish gathering it together with your hands. Gently work the dough into a ball, wrap in cling film, and chill for 45 mins

- 4. Preheat the oven to 18oC. Grease a large pie dish and roll out two-thirds of the pastry to about 5mm thick. Use to line the dish. Sprinkle the base with one tablespoon of flour and one tablespoon of sugar. Top with the apple mixture and dot the top with small pieces of the remaining butter.
- 5. Roll out the remaining pastry to 5mm thick. Brush the rim of the pastry base with egg white, and then top with this lid, pressing down to seal. Trim the edges (use these trimmings to decorate if you wish), and cut a small hole in the middle. Brush with egg white and sprinkle with sugar. Bake for 35-45 minutes until golden, then allow to cool a little before serving.

Bon appletit!

Calder Grub Hub

We are due to donate again to Calder Grub Hub we'd like to take this opportunity to remind you of the great work they do in tackling poverty and food waste by serving a free tasty nutritious vegan meal once a week to anyone who needs it. There is a collection in the bar. Please feel free to give what you can. https://www.facebook.com/C aldergrubhubhx7/



The Bar's Best Friends (Part 2)

Next up is **Digger**, who has also been coming to the Fox & Goose since he was underage, but we won't tell anyone...

When did you first come to the Fox and Goose?

I have been a regular at the Fox since I was a pup. So almost 13 years. I remember those early days when I was allowed to race around from room to room. Apparently

to sit nicely with Sarah and Tim

What do you love most about it as a dog?

Rachael mainly and her supply of treats.

Do you think it's dog-friendly?

Yes, especially when Rachael is on duty and my friends Dexter has come out to play.

Is there anything you'd improve about it from your perspective as a dog?

More treats. Endless treats. A trough of treats. Big soft dog beds on the floor. Compulsory cuddles and pats from anyone who walks past.

Is there anything else you'd like to add?

The Fox and Goose is my favourite pub, mainly for the treats, but also cosy and friendly and good sniffs

Thank you Digger! If your dog is a regular and would like to be featured, please

ask them the same questions and send in their answers to info@foxandgoose.org along with a pic of them enjoying the pub. You can see some of our recent pics of our regulars below.

A Foxy Puzzle

Can you work the names of these seven breweries – all regulars or frequently found on the Fox and Goose taps

(answers at the very end of the newsletter \odot or feel free to harangue Sarah D for clues if you spot her in the bar)

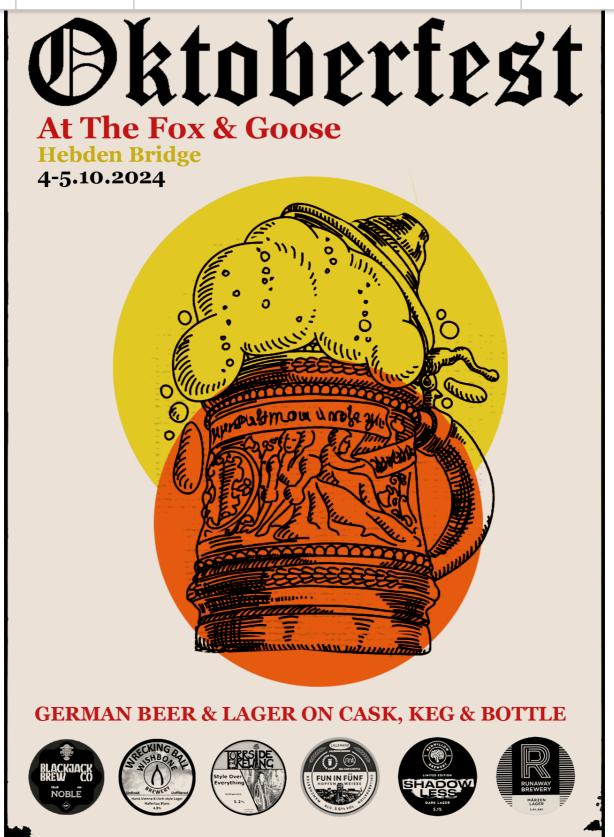
- 1. A copper alloy fortress, emblazoned as an ambigram
- 2. Lager cages? There's been a mix up
- 3. An unfinished quadruped meets a Scottish bridge



- 5. A merrythought that may be fortuitous when broken
- 6. Source of alcohol not milk? That's 'appily done
- 7. Home to the UK's largest worker co-operative

Oktoberfest

We will be celebrating Oktoberfest on the weekend of 4th-5th October with a selection of German style beers on tap from breweries including Runaway, Redwillow, Torrside, Fun in Fünf, Wishbone and Blackjack. There will also be a special selection of bottled beers, including Franconia, a rauchbier (smoked beer) from Torrside Brewing. Gesundheit und prost!



Regular Events & Sessions

Quiz Night: Every Monday from 8pm for an 8.30pm start

Poetry Writing Group: Every Tuesday 2.15-4.15pm (A creative writing group whose members meet to write and share their work)

Hebden Bridge Birders: 1st Tuesday of the month, 8pm (Get together

Hebden Bridge Ukulele Group: 2nd & 4th Tuesday of the month (All welcome to join in at this new session)

Town Folk: 1st & 3rd Thursday of the month, 8pm (Bring along an instrument and join in, or just turn up to listen)

Pennine Piperholics: 2nd Thursday of the month, 8pm (Scottish, Irish & Northumbrian pipes plus hurdy-gurdy)

Irish Session: Last Thursday of the month, 8pm (Open session with Marc and Fran)

Walking Group: 1st Saturday of the month, 10.30am outside the Fox (All levels of walkers welcome. 6-8 miles with plenty of rest stops along the way – bring a packed lunch. Dogs welcome.)

Blues Jam: Last Sunday of the month (Come along and enjoy our Blues Jam hosted by Mike Palmer - sit and watch or join in)

Keep in touch on social media

This newsletter comes out quarterly, but remember you can keep up to date with what's happening at the Fox & Goose via Facebook, Instagram and the website. If you're not already a shareholder, you can also subscribe to receive our regular newsletters via email - just contact info@foxandgoose.org



Newsletter production by Chris Goddard, Amanda Lees & Sarah Dunnakey, with template design by Jon Kedwards. Cover sketch by Katch Skinner.

Quiz answers: 1. Brass Castle 2. Eagle's Crag 3. Horsforth 4. Nightjar 5. Wishbone 6. Udders 7. Elland

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