



2011 First Edition

# Chippings

[www.higgins.co.uk](http://www.higgins.co.uk)



**The 'Chippings' Editors**



**Read all about 'The Flood' from our very own  
Robbie Williams.....Ivor Reardon**

## Higgins Group Staff Charity

By Lizzy Cundey

# **BIG** C Norfolk & Waveney's Own Cancer charity

It was decided this year that there would not be a designated Higgins Charity for 2011 thereby ensuring staff did not suffer a charity "burn out". Having said that, later on in the year it may be decided to raise funds for a specific local cause who have requested a donation from the Company.

A grand total of a thousand pounds was raised for the Norfolk & Waveney's Big C Cancer Charity which was the one chosen by the Stoke Ferry Office. This amount was raised by selling a bicycle donated to us, a couple of raffles, profits from the "tuck shop" and various catalogues and not least the monthly charity draw. We must not forget the generous Company donation too.

The cheque was presented to the charity in March of this year.

We should all "pat ourselves on the back" for a job well done and one that we have all enjoyed participating in.

Onwards and upwards for next year when the economic recession will be a distant memory

(just call me mystic Liz) and we will be able to wholeheartedly commit to

giving once again to a deserving local charity.

I believe all the larger well publicised ones obtain donations through their ability to reach specific target audiences leaving the smaller local ones, who are less able to spend vast amounts on raising national public awareness lagging behind.

As we are a family business it is important to keep the ethos of "local support" that we have always perpetuated ongoing by positively helping Charities on our various local doorsteps.



Shaun Langley, Operations Manager and Dave Ellis, Senior Co-ordinator from Higgins Agriculture travelled to Big C's Head Office in Norwich to meet with their community fundraiser Magda Meredith and presented a cheque for £1000.

## Leigh Spivey's American Tour

My wife Nancy and I have just returned from to the Southern States of the USA. Due to a long standing friendship in Georgia, I am a member of the Peach State Cadillac Owners Club, so rather than lying on a beach or sliding down a hill on a couple of planks we decided to take part in their Annual Spring Driving Tour to Atlanta. After flying to Savannah, the following morning, seventeen old 50/60's Cadillac's met in a Wal-Mart car park and departed on what would be for some a 700 mile round trip taking 4 days. First stop was a quick look round a former Georgia Governors Antebellum Mansion House, like Tara in Gone With The Wind.

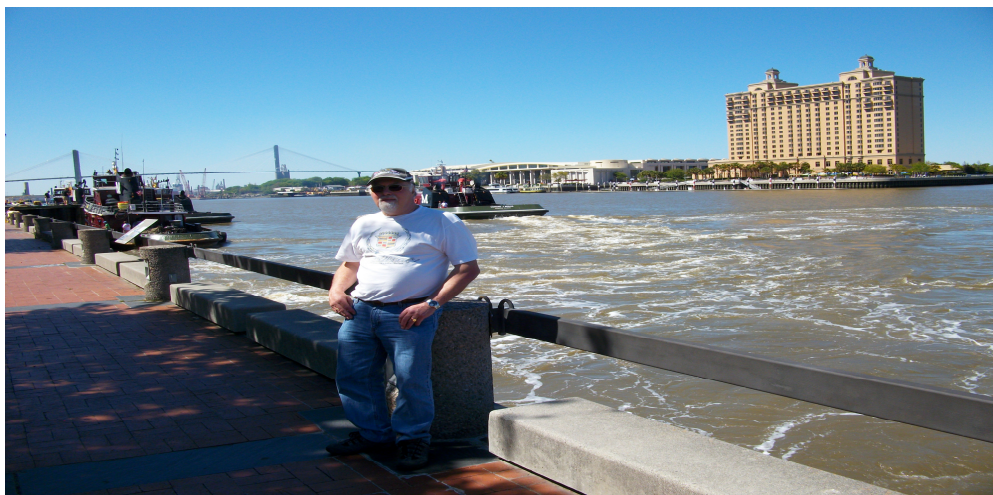
We went to a small town for lunch at a restaurant specialising in Southern Cuisine. On the menu was baked tilapia, catfish, mullet, fried fatback, collards, okra, hush puppies and cornbread biscuits followed by an apple and peach cobbler. Our vehicles filled the little town square and we were given a police escort when we pulled away. The next stop was a car museum to view an impressive private collection of vehicles and thousands of items of Coca-Cola memorabilia. I was very interested in a Cadillac the same year and model as mine, the owner had restored it and put it on display. It was then on to our host hotel in Savannah, the Marriot right on the riverfront where the 'red carpet' had been laid out for the cars..... we just got the cocktail party.

Savannah is a beautiful city still with many old buildings and the riverfront is full of seafood restaurants, praline makers, bistros and gift shops all converted from the old warehouses that line the cobbled streets, no tack like in our gift shops either. Horse drawn carriages are everywhere and a couple of paddle steamers on hand for a cruise down the Savannah River.

The next morning we rode in one of the two lovely 1957 Caddies that were with us to the Mighty 8th Air Force Museum outside Savannah. The Museum is a tribute to those who served in the US Air Force in WW2. There were a few planes to see and they are restoring a B-52 but it concentrates more on the human element and the hardships that were endured. There was a lovely old guy who flew fighter planes as escorts to the bombers, relating his wartime experiences. Nancy's mother used to billet US airman in her home during the war, something he himself had experienced. Over the next couple of days we toured old forts, a lighthouse, a museum and coastal resorts.

One night we all went to a well known eating place called `The Crab Shack 'on Tybee Island, about 300 people were there eating at large wooden tables with a hole in the middle, a bin is placed underneath the hole so all the waste can be pushed down. Twenty snow crabs legs, a tub of coleslaw and a pair of nutcrackers is a great activity meal, plus a few alligators in the pool outside to play with if you drink too much.

We were staying in Savannah for another couple of days before winding our way along the coast to New Orleans to continue our holiday. The good old fashioned southern hospitality is a fact and we made a lot of new friends. We had a great time with them and they gave us a round of applause before they left because we had come from England.



## Leigh Spivey's American Tour.....continued

After leaving Savannah we drove along the Gulf Coast of Florida, Mississippi, Alabama and Louisiana, just stopping overnight wherever we ended up, until we got to New Orleans. As there was a 3 day Music Festival on and hotel rooms were in short supply we stayed about 20 miles away over the bay in Slidell and drove in early to get parked up. Car parking around the French Quarter is very limited. The Music Festival being on that weekend the place was heaving, nearly every street had a band playing and all the clubs and bars around Bourbon Street were belting out their own brands of Jazz and Blues. Neither of us is really into that sort of music so we went to listen to the French Cajun Bands that were playing on the Riverfront alongside the Mississippi river. There is plenty to see and do in New Orleans but effects of Hurricane Katrina are still in evidence everywhere. You can go on proper organised tours to the still devastated areas and see where the levees were breached that caused 80% of the city to be flooded. The French Quarter is the only part above sea level.

As we were driving a Chevrolet Cobalt rental Nancy wanted to drive her Chevy to the Levy to see if it was dry (apologies Don MacLean) so we found our own bit of devastation. One guy we talked to had lost everything apart from what he was wearing but he wouldn't dream of living anywhere else. A lot of people don't seem to have insurance to cover events like Katrina. One tour you could go on was to a couple of cemeteries where all the big crypts and mausoleums are that you see on TV.

- especially popular is one where a voodoo queen rests. We bought the obligatory voodoo doll complete with white pins for doing good and black pins for doing evil and a book of incantations etc. So if anyone wants to cross me!!!

We drove up back to Atlanta through Alabama and stayed in Montgomery where all the Race Riots started back in the `50`s, past Dr. Martin Luther King's first church and the Rosa Parks Museum. As it was Sunday, people were attending the many churches in the area and were all dressed in their best Sunday attire. The women wore colourful dresses and big hats, most of the men in coloured suits and none of this dull garb churchgoers over here seem to wear! I wouldn't mind betting that the church service was more lively as well, James Brown in the Blues Brothers sprang to mind.

We also visited the Hank Williams Museum, the 1952 Cadillac Convertible that he died in aged only 29 is there -which is of course why I went in the first place. I didn't realise he was such a legend, around 20,000 people attended his funeral in Montgomery and there is a big statue of him there.

And so it was back to Atlanta, we drove 1939 miles and stayed in 8 different hotels so could say we got about a bit!!!



**The Chevy that went to the Levy**



**A Blackpool Tram??**

# Ardgye Minituber Unit, Scotland

by David Scott

Last season saw an additional poly tunnel erected to enclose the whole mini tuber operation thus reducing the risk of introducing any diseases or aphids which can spread viruses.

The tunnel was due to go up in January but the snow meant serious delays. The erector crew kept disappearing to different jobs where the weather was better or where tunnels had collapsed under the weight of snow and needed emergency repairs.

It was end of March before the structure was complete so causing some delay in planting out process. We still had tubers to harvest as a consequence at end of November.

To achieve production targets for the various varieties the laboratory staff need to start the cutting process in October. Green tissue is grown on in agar in sterile conditions in the laboratory. The plants are then cut again every 3 to 4 weeks (variety dependent) so that eventually sufficient numbers are ready to be planted out in to the peat trays starting in March.

We hold our stock of varieties in cultures in special fridges. Currently we have nearly 100 in stock. Some may not be needed but we maintain them in case we are asked to produce in the future.

To introduce a new variety in to the system the quarantine unit at SASA Edinburgh first need to check that there is absolutely no virus or any disease prior to releasing to us. All mini tuber production units are licensed and checked by SASA at regular intervals.

One issue for staff is the heat in the greenhouse and tunnels. The potato plants don't mind but to work in such heat and humidity is very difficult. Hats and sun cream are required to avoid burning.

The small pieces of green material planted out in peat are resilient and always grow, they are so healthy that they have amazing vigor.

Much of the operation is similar to growing outside: spraying insecticides and fungicides is by an electrostatic sprayer which uses charged particles to attach the chemical to even the underside of the leaves.

The machinery used to fill the peat trays is later also used to harvest the tubers from the peat. This is done by hand picking the tubers out of the peat to save any damage. This waste peat cannot be used again as we can

only use sterile peat for mini production, if anyone can suggest a market for this peat let us know as locally there is no interest!

Once harvested the tubers go to the cold store to be counted and sized. The sizing is by hand but the counting is by a very special machine which has proved to be very accurate.

We sell the over 20mm tubers but can also use the under 20mm although these are not so resilient to weather in the field compared to the over 20mm. At harvest the tubers look fantastic as growing in peat produces a lovely skin finish.

We produce primarily for our own and our farmers use but also sell to many companies both in UK and abroad. Each year sees us attracting more customers, most recently Tunisia and Romania.



**Glasshouse**



**Polytunnel and Lab**

## Back to the Classroom

by Marc Smith

'Grow Your Own Potatoes' is an initiative which has been run by the Potato Council for a number of years.

For more details please see the website :  
[www.potatoesforschools.org.uk](http://www.potatoesforschools.org.uk).

As the title suggests, the project aims to encourage primary school children to learn about growing potatoes. Weighing and recording the resultant crop then helps them improve their maths skills. Imaginative teachers have successfully linked the activities to other subjects in the curriculum, the children even get to cook and eat the potatoes at the end.

In Scotland, the project is run in conjunction with the Royal Highland Educational Trust ([www.rhet.org.uk](http://www.rhet.org.uk)). At the end of the growing period, schools can submit their results to the organizers. They then have a chance to win a worthwhile prize for the greatest yield of potatoes, either regionally or nationally.

This year all participating schools were supplied with seed of two varieties; 'Rocket' donated by Cygnet PB for all schools, and an additional regional variety donated by various other companies. Higgins provided 'Smile' for all participating schools in Scotland. An important feature of the project is that a friendly local farmer is recruited to provide support to the teacher, visiting the school two or three times throughout the growing period. On this occasion I stepped up to the plate and adopted the mantle of friendly local farmer for Burghead Primary School.

The day of my first visit in mid March to help plant the potatoes arrived. I entered the school with two large plastic pots and not a little trepidation, as I had not set foot inside a school since the day I completed my own education. However, Mrs Letch the teacher soon put me at ease. The next couple of hours were spent choosing the best-looking three tubers of each variety, helping to plant them in the pots, and answering a few questions. Not all were potato-related as "What colour is your tractor?" and "How long does it take to train a sheepdog?" were but two of the questions aired by P2 and P3 that afternoon.

It was interesting to observe the current teaching methods. Early on, Mrs Letch asked the children to discuss something between themselves in pairs for a short time until she told them to stop, whereupon she would then 'lollipop stick' one of them. "Lollipop stick a child?" I was perplexed about this until she proceeded to rummage about behind her in a tin filled with lollipop sticks, pulling one out and reading aloud the child's name written upon it. The child in question then got a chance to give an answer.

After the potatoes had been planted I stressed the need to go easy on the watering until the plants were well-established. It transpired that another class had

attempted the project last year but with little success. Presumably not having the benefit of a visiting potato 'expert' (or at least someone pretending to be one), they had given the compost a thorough soaking immediately after planting. Not surprisingly, the tubers had rotted away before they had a chance to get going. Hopefully I will be able to help this class make a success of it. I left the school that day having thoroughly enjoyed the experience and looking forward to my next visit scheduled for shortly after the Easter holidays.

I received an alarming email from Mrs Letch the other day, entitled 'Easter break disaster!' Oh dear, it seems that the person entrusted to keep an eye on the plants during the holidays had been over enthusiastic with the watering can! They are now reported to be rather straggly, soggy and sorry looking plants. However, they are still alive so there is hope for them. I told Mrs Letch to get them outside and with a bit of luck they recovered by the time I visited again on 4<sup>th</sup> May.

Talking of sogginess reminds me of an incident which occurred when I myself attended primary school. Our teacher was called Miss Campbell and there was a pupil in the class who also had this name, but as his first name. Imagine the hilarity that ensued when one day a voice piped up announcing "Miss, Campbell wet the floor". Omit the pause in the appropriate place and that sentence takes on an altogether different meaning...



More about the progress of the Burghead Primary School in the next issue.

## Trading Division - Six Month Summary by Warren Keyes

The last six months has been a mixture of clearing the remaining contracted stocks, which we have pretty much done now, and trading free to cover our customers' shortfalls in volume. The contract material has run very well, with few problems which is only to be expected given how early we moved some of the stocks. The free has been a mixed story but the varieties we sourced outside of the normal crisping portfolio have served a purpose and some of the factories have had choices to make, the potatoes we or others have sent, or no potatoes at all. They have adapted well to the challenges that have been presented and with only 6 weeks or so to the new crop, they've weathered the worst of the storm.

As expected, the difficult growing season both here and across Europe presented some trading opportunities in Russia and other eastern countries. The Trading dept rarely managed to find the right customer offering the right money for the right block of potatoes at the right time. When we did, we never quite managed to agree payment terms that protected us from any shenanigans. I take my hat off to Xavier and his team who managed to navigate many of these obstacles and trade a large volume to Russia and others.

The last six months has also been the time we try to secure contracts with both customers and growers. The key to the future lies more firmly with the latter. An ever decreasing commodity, growers have been particularly difficult to attract this year but doing so makes you a very attractive prospect to a customer.

As with last year the weather this year will affect the outcome one way or another. The very British pastime of weather watching is the norm for the potato industry and is discussed more and more regularly the more effect it is having on the crop. Six months ago I wrote about how the weather had conspired against us for most of the season. This season, the country has so far been split in two (meteorologically speaking) with the east very dry and the west having near perfect growing conditions. Only time will tell how things work out so watch this space.

### .... Britain's Biggest Brands ....

The Biggest brand in Britain is Coca-Cola with sales of £1090.4 m in 2010.

But where do the potato brands sit?

Well 3rd largest is Walkers with sales of £590.9 m, McCain Potatoes is 14th with £262.10 m of sales, Pringles is 35 at £156.8m, McCoys 79th at £97.4 m, Kettle 97th at £80.1 m and Aunt Bessie's potatoes creeps in 100th place at £77.8 m of sales.

Other interesting facts are that bread takes 2nd, 4th and 6th places Warburtons, Hovis and Kingmill. We spend £274.6 m on Whiskas pet food, we chew £149.3 m on Wrigley's gum and we eat £228.7 m of Heinz Beans every year.

### Unusual Potato Names

Lumper, Red Nosed Kidney, Ratte, Fluke, Pink Fir Apple and Schoolmaster.

### Potato Diseases

Tobacco Rattle, Mop Top, Leaf Roll, Severe Mosaic, Spraing Gangrene, Black Leg and Silver Scurf

## European Fresh Market

This season was and still is very interesting!  
The prepack section of Pommies gained many new customers in and out of Europe.

The newcomers in Europe include Luxembourg, Slovenia, Romania, Ireland, Scandinavia and out of Europe, Russia and the Emirates.

One of the main reasons for the increase in customers is that Pommies is now able to sell all types and qualities of potatoes in different packaging, from 2.5 kg to 25kg bags., 10kg boxes, jumbo bags and bulk too.

We have partnerships with several packhouses in the north of France and are capable to propose and prepare good volumes and sell the potatoes in the requested sizes and quality, washed and unwashed.

Fruita Logistica 2011, was a very exciting and interesting exhibition for us.

We met our customers from Russia, Poland, Dubai, Spain, Germany Italy as well as Berlin and potential contacts from all over the world

David Higgins found it tiring but very rewarding meeting all these different people.

By **Susann Ktelih**

### Zingy Potato salad

#### INGREDIENTS

1.5kg small new potatoes  
1 small red onion  
1 tablespoon of capers in vinegar

#### FOR THE DRESSING

2 tablespoon sherry vinegar  
2 teaspoons honey  
100 ml olive oil



1. If the potatoes are larger than mouthful sized, cut them into smaller chunks. Boil in salted water for about 15 mins, until just done. Meanwhile, halve the red onion, then slice it as thin as you can.

Whisk the vinegar and honey with 1 tsp salt until the salt dissolves, then whisk in the olive oil. Drain the potatoes, mix with the dressing, onion and capers. Leave to cool. Serve at room temperature.

#### GETTING TO THE PARTY

Make the potato salad up to eight hours ahead and keep in a cool place (ideally not the fridge) until ready to serve. Transport in a lidded plastic box or glass jar with a watertight seal and lid.



# Higgins Breeding and New Variety Trials

by Stephen North

Breeding and selecting new varieties is a very long winded process, as it can take over 10 years from an original crossing, to becoming a commercial variety.

We currently outsource the crossing program to Scottish Crop Research Institute in Dundee, where we collaborate with the breeders on the specific requirements we are looking for in a new variety. We then agree which parent varieties we should use to achieve our aim, by examining characteristics, such as disease resistance, yield, drought tolerance and dry matters for processing. The breeders then produce plants from the parents ready for the crossing process

Pollen is taken from the flower of one plant ( father ) and spread on the stamen of the mother plant , mimicking what happens



**Parent Plants For Higgins Crossing Programme**

naturally when bees gather pollen going from one plant to another. The flower of the mother plant then has a netted bag put over it, to isolate the berries as they form.

These berries are then harvested and the “true seed” inside these berries is used to produce the next generation of varieties. Each true seed is different from the next, and that is where the selection process starts

Each variety is given a unique number e.g. HIG 05 3 A17 whose parents were (Hig 98 16.4 x Olympus ). HIG tells you this is a Higgins variety, and 05 is the year of crossing i.e. 2005.

As already mentioned, each crossing will produce many new seedlings, so the 3 A17 identifies this specific variety. We have also selected another potential winner from the same crossing which is HIG 05 3 A

The numbered varieties are then planted out in tuber progeny tests for 2 years, where we select the best ones to go forward for more intensive scrutiny.

Marc Smith manages the progeny trials in Scotland, and reports any positive or negative traits he observes in the field.

This helps us to eliminate any poorer clones.

After another 2 years of selecting out, we are then ready to field test in various locations to assess the suitability for different markets.

Higgins currently have trial sites in Egypt, Italy, Spain and the Canaries, as well as our in house trials in Scotland and England.

These trials can take 2 – 3 years before we can be confident that we have a winner.

If a variety makes it to this stage, it is then considered for National listing where all its unique characteristics are recorded, and the variety is named and protected under breeders’ rights.

# Higgins Breeding and New Variety Trials

by Stephen North

Currently we, have identified 2 strong varieties in Horizon and Olympus. This is significant, as it normally takes a much larger program to find varieties so quickly. The major Dutch Seed houses can make up to 2 million crosses per year, and only achieve one or two commercial successes.

Olympus, which originally performed well in France, has now been recognized for its crisping quality and is currently being assessed for listing with a major processor in the UK. Horizon, with high dry matters and a very high drought tolerance, is gaining popularity in Germany for starch production, as well as being processed for crisps in several Mediterranean countries.

We have also used Horizon x Olympus to breed **HIG 03 16.3** which is currently doing well in Egypt. Another good crossing was Morene x Spey, from which we have 2 extremely promising numbers, **HIG 03 22.3** and **HIG 03 22.8**, which are currently performing well in trials in Italy,

Spain and Egypt.

There are some very good lines coming forward from our 04 and 05 crosses, and the general feeling is that we have managed to improve our crossing and selection process, and that we should now benefit from a number of successes over the next 3 - 4 years



**Horizon Trials**



**Breeding Fields and Laboratory**

## A warm welcome to.....



**Kathleen Kirkbride**

I was previously employed at North Notts college in Worksop for the Surestart Program.  
My husband and I have been together for 25 years, 19 of which were spent living in various locations as he was in the Armed Forces.  
I love gardening, DIY and all kinds of craft, but chilling out with a nice glass of wine and a good book is what I enjoy the most!  
Kathy replaces Brenda Talbot as Executive Secretary

### **John Hornsey**

John joined the Stoke Ferry team as Field Operative on a permanent basis on 4th January 2011



**Mathieu Saby**

### **Pommies Team**

Mathieu Saby joined the Pommies team in November 2010  
As Quality Controller

Sonia Khelil joined as Planning Assistant on 10th January 2011

Guillaume Huftier joined as Quality Control Operative

We welcome Francois Staelen who is joining the procurement team on 22nd August

### **Seed Team**

Fiona Barbour joined us as Accounts Administrator on 6th June 2011  
Alan Stuart joins us on 13th June 2011 as General Manager

We would like to welcome them both to the company and wish them good luck in their new jobs

## Other Occasions.....

Cheer up Stephen, it might never happen..... oops sorry it just has!!!

Congratulations to Stephen Ultridge who celebrated his **60th Birthday** on 21st April 2011 (Now we know where the Higgins mugs disappear to)

Congratulations to David Thompson who also celebrated his **60th Birthday** on 3rd May 2011 (sorry no incriminating photographs)



## Other Occasions Continued.....

### and there's more..... Competition Winners

The winner of the "name the kid" competition: was Rob Herbert, he must have a keen eye!! This was great fun and although only generating £12 for the Company Charity the interest caused was amazing. The Chippings "potato dishes" competition had three correct entries. Shelagh Hardy's name was drawn and prizes for both competitions were given out on New Years Eve.

Congratulations to Vikki on her **40th Birthday** on the 9th June - just as this goes to press!! Vikki is celebrating by having several nights out with various friends over the next few days - watch out Doncaster!!!



## We say goodbye to.....



Armed with the latest in fashion accessories, we said goodbye to Kate Jackson who left the Trading Department on 20th April 2011 for pastures new. We all wish Kate well for the future.



### Brenda Talbot Retires

After 18 years with the company Brenda retired at the end of May. David Higgins presented her with a framed picture (of her choice) and in the evening we celebrated with her at Zinis. Congratulations Brenda - Have a long and happy retirement.

### Seed Office Goodbyes

**Gordon Thomson left on Friday 6th May 2011 after 15 years with the Company, we wish him well for the future.**

**Ronnie McKay and Stephen North have both moved on to new ventures**

### Stoke Ferry Goodbyes

**Caitrhy's Evans left the Norfolk Office**

## The UK Potato Market - An Update

Our Potato Market has changed very significantly in the last 20 -30 years. It is very important for us to understand these trends since they will affect how we do business in the future.

The annual harvest volume has remained relatively stable at approximately 6 million tonnes, however the number of farmers growing potatoes has fallen from over 40,000 to less than 3,000 with the average per grower increasing from 150 tonnes to over 2000 tonnes. At the same time, the area planted has fallen by 50% as yield has increased per acre reflecting improvements in plant breeding, growing techniques, agronomy and efficient crop utilisation.

The channels to market have also changed significantly. Now approximately 50% of all potatoes are processed mainly into frozen and crisps. About 30% of the total (2 million tonnes) goes into food service, fast food chains, hotels catering etc.

For our business 2 significant trends we can pick out are that we will be contracting with fewer, larger, more professional potato growers and that our main section of the market, processing, continues to expand at the expense of fresh. We need to adjust our business model to cater for this.

**David Higgins**  
**Group Managing Director**

## POTATO FACTS

Sir Francis Drake recorded that he first bartered for potatoes in 1578 off the Chilean Coast

One of Elvis Presley's favourite dishes was sweet potato cheese pie

One medium banana contains 450mg of healthy potassium. However a medium baked potato or 20 chips contains 750mg.  
Potatoes contain no cholesterol

A potato is 80% water

The potato eaters is Van Gogh's first ambitious painting, in which he synthesises his ideas about art and society.

The World catalogue of Potato Varieties lists 4200 varieties from 101 countries

In October 1995, the potato became the 1st vegetable to be grown in space.

After the wreck of the Spanish Armada in 1588, Irish villages rescued potatoes and planted them

# Higgins Christmas Party

By Lizzy Cudey

The bash for 2010 was held at the Local Bar & Bistro in East Laith Gate, Doncaster. The food was very good and for a change with "mass catering" was actually served hot & everyone got what they'd ordered and were quite satisfied and very full to boot. The wine was nice and it was good to know that David Higgins was with us "in spirit" so to speak, no doubt he will be joining us for the party next time.

The Salvation Army played carols for us in the restaurant and I conducted everyone whilst singing at the top of my voice. All on one G & T and two sips of wine, heaven knows what I'd be like after a full bottle of wine!!

After all our eating it was decided to join the upstairs Disco as the one downstairs was a bit naff, playing some obscure tunes, although the Stoke Ferry contingent seemed to be enjoying it so maybe their tastes are a bit eclectic.

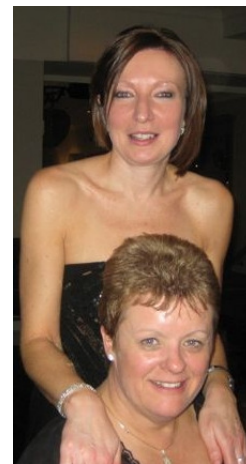
The mob boogied on the minute dance-floor and worked up a sweat and a thirst thereby ensuring everyone was very merry .

Nina found a nice old man to have a dance with and even borrowed his cap, lets hope he didn't have dandruff, eh.

All in all a great evening so if you don't want to miss out on the fun you'll have to join us next time around.



**While we were all sober**



**Vikki & Tricia still composed**



**Ian, Vikki & Nina well away.....Summer of 69 I think!!**

## **The Bentley Floods.....Four year on**

**By Ivor Reardon**

In June this year it will be four years on from one of the most emotional tragedies to hit my village of Bentley and the neighbouring village of Toll Bar. Never could I have imagined that these small mining villages some three miles north of Doncaster could hog the limelight on national television for many weeks to come and bring such heartbreak and devastation to so many families. My family were isolated all round by floodwater but fortunately on a slightly higher area meant the nightmare for most missed our street.

I remember going to bed one particular evening the house sand bagged up as high as possible hoping - more heavy rain was forecast, I lay awake listening to the firemen working tirelessly overnight but luckily for us they had done their job and only by a few metres they had prevented the flood water from penetrating into our street, but we were the lucky ones.

Not the case for many though. Most of our friends and neighbours had their houses, together with their heart and souls ripped apart and left distraught at the chaos left behind. Some of the houses were hit by as much as ten feet of water. I am sure most of you saw the scenes and all the heartache it brought on television but the pictures could not portray how it

affected so many people both emotionally and mentally. To this day I know of people who have never recovered and many people who will be scarred for life.

The television program DIY SOS did it's part to help the suffering families and refurbished the local Community Centre, Nick Knowles and his crew worked tirelessly for three days to accomplish their goal much to the satisfaction of the everyone.

So where are we some four years on. For most people the memories will never leave them but life goes on and slowly but surely things have got back to normal - houses refurbished and returned to, shops re-opened and the local school educating the local children again with a brand new block of classrooms for every passerby to see.

A new block of houses has also just opened and you can now feel a sense of normality back in the area as well as a sense of pride of how all the community and each and every individual pulled together in a time of desperation.

Yes I am proud to say  
I was born and bred in Bentley.

## The Watery Aftermath



**Foot care was more than needed after wading through this lot!!**



**A very long hose**



## **ADDICTED TO SPUDS - THE HIGGINS ANTHEM**

Have you always thought the potato industry needs an anthem to promote itself?  
Or one that we could sing each morning before starting work?  
How about American, Weird Al Yankone's take on the classic Robert Palmer track Addicted to Love, aptly named, Addicted to spuds? Check it out on you tube:

"Addicted To Spuds"

Potato skins, potato cakes  
Hash browns and instant flakes  
Baked or boiled or French fried  
There's no kind you haven't tried

You planned a trip to Idaho  
Just to watch potatoes grow  
I understand how you must feel  
I can't deny they've got appeal

Whoah

You like them whether they are plain or they're stuffed, oh yeah  
Better face the facts, it seems you can't get enough  
you know, you're gonna have to face it  
You're addicted to spuds

Your greasy hands, your salty lips  
Looks like you found the chips  
Your belly aches, your teeth grind  
Some tator tots would blow your mind

And you don't mind if they're not cooked  
You need your fix, I guess you're hooked  
And late at night you always dream  
O bacon bits and sour cream

Whoah, you like them even if they're lumpy or tough, oh yeah  
Whee, It's pretty obvious to me you can't get enough  
You know you're gonna have to face it  
You're addicted to spuds

Might as well face it, you're addicted to spuds ( repeat 5 Times)

Ooh yeah

I'm givin' up it's just no use  
Another case of spud abuse  
What can I say, what can I do  
Potato bug has got me too, Wahoo

I used to hate them, now they're all that I eat, oh yeah

Whee, I've often seen them whipped, but they just can't be beat  
Now I'm gonna have to face it  
I'm addicted to spuds

Might as well face it, I'm addicted to spuds (repeat 10 times)

## Potato Variety Competition

1. Keep on kid ply teens (2 words)
2. Hole tract (1 word)
3. On a farm (1 word)
4. Vic ran at Rory (2 words)
5. Diva Liv (1 word)
6. Nik pip ref pal (3 words)
7. Rose rot (1 word)
8. Ok doke fury (2 words)
9. Renew old dong (2 words)
10. Hay morn (1 word)
11. Car ring fold (1 word)
12. Urn over bard (2 words)
13. Bull led zee (2 words)
14. Ripe mere (1 word)
15. Perks rink (2 words)
16. Stack hand bell (2 words)
17. Am site (1 word)
18. Reg kid Dawn (2 words)
19. Deafen Belle Tony (3 words)
20. Rabid rams (2 words)
21. The hare (1 word)
22. Roam on (1 word)
23. All circus sets (2 words)
24. Hold Rup (1 word)
25. Stranger ruse (2 words)
26. Die sere (1 word)
27. In coal (1 word)
28. Dry cash till (2 words)
29. Prime pairs (2 words)
30. Mad slave reel (2 words)

All answers are potato varieties, some old, some new.

The variety can be found by re-assembling the given letters to form a known variety – e.g. Jail W – Wilja.

All entries to Vikki/Lizzy at Reception by 31st July

A Prize has been kindly donated by the company for the person who has the most (if not all) correct answers.