



The Amwell Society campaigns to protect and promote the area and its architectural heritage and to encourage a sense of community. The Society serves Pentonville Road, Penton Rise, King's Cross Road, Farrington Road Rosebery Avenue and St. John Street and all the streets within the area.

The Society is open to all residents.  
For information about becoming a member,  
telephone 020 7837 0988.

Chairman – Gerard Sproston  
Secretary – Elizabeth Thornton  
Treasurer – Jane Wainwright  
Newsletter editor – David Sulkin

March 2009.

**ANNUAL GENERAL MEETING  
WEDNESDAY 29<sup>TH</sup> APRIL AT 7.30<sup>PM</sup>  
“LILIAN BAYLIS OF THE OLD VIC...  
AND SADLER’S WELLS.  
AN EXTRAORDINARY WOMAN  
OF THE 20<sup>TH</sup> CENTURY”.**

**T**he 2009 talk that will follow our AGM will be a celebration of the

life of Lilian Baylis [1874 – 1937] who created ‘a people’s theatre in Islington’. After years of slog, enough money was raised to re-build the ruined Sadler’s Wells Theatre, which became the home of the Vic-Wells Opera and Ballet companies. The new building was opened on Twelfth Night, 6<sup>th</sup> January 1931. David Sulkin – founder of the Baylis Programme at English National Opera and former chairman of the Society, will give the talk and play recordings of Vic-Wells singers, show slides of dancers, theatre buildings and of Miss Baylis – who was known as The Lady – and her colleagues. The Lady was tireless, tactless, parsimonious and deeply religious. She believed that art changed people for the better. She was the force behind creating our National Theatre, Royal Ballet and English National Opera – without a penny of state subsidy.

**The AGM will take place in the Upstairs Room of the Union Tavern on the corner of King’s Cross Road and Lloyd Baker Street, WC1. The AGM will be held at 7.30.p.m. The talk will begin at about 8.00pm. Refreshments can be had from the bar. Dinner is available from 6.00.p.m. Two courses £9.90 per head.**

Miss Baylis and friend c. 1920



The first theatre on the site of Sadler’s Wells was built by Richard Sadler in 1683. He opened a "Musick House" on rediscovering monastic springs on his property. As the well water was thought to have medicinal properties, Sadler was prompted to claim that it was effective against

"dropsy, jaundice, scurvy, green sickness and other distempers to which females are liable - ulcers, fits of the mother, virgin's fever and hypochondriacal distemper". So you could take the waters *and* mingle with your friends at ‘the Wells’.

**CLERKENWELL  
PAROCHIAL  
SCHOOL IS “GOOD”.**

**G**overnment inspectors

visited Clerkenwell Parochial School [CPS] in January and after taking a long hard look at the school declared it to be “Good”. This is a major achievement for CPS as it has never before achieved a “Good” OfSTED inspection before. The school has always been ‘Satisfactory’. What is additionally pleasing is that the school was deemed to have the potential to achieve the highest level of achievement ‘Outstanding’. The school’s achievement has been led by a strong staff team, by Executive Headteacher Ann Dwulit and Head of School, Matt O’Brien. The children benefit from a caring, supportive culture at school backed up by a strong Christian ethos supported by governors Rev. Andrew Baughen of St. James’ Clerkenwell Green and Father Paul Bagott of Our Most Holy Redeemer, Exmouth Market.

Standards of teaching and learning at CPS are regularly tracked. It was the achievement of the past two years that enabled the school to find itself in the ‘Good’ category.

Before Easter school playground will be closed for improvement works. The school has raised £66,000 to make the tiny yard more interesting for pupils. The residents of Lloyd Square have agreed to allow the younger children to use the Square for play at lunchtime for four weeks. Many thanks, Lloyd Squarers.

## HAVE YOU BEEN THERE YET?? THE ISLINGTON MUSEUM

**D**oug Doughty, Committee member writes.... *'The new Islington*

*Museum opened its doors in May 2008 and I kept reminding myself to pay a visit, but it took until November before I actually went. So I thought maybe there are others like me and a reminder might not go amiss. The Museum is not a dusty collection, but explores the boroughs history using modern displays and audio visual presentations focusing on different themes that have made Islington what it is today.*

*There is something for every one I think, and being arranged in themes, you can look at everything or just choose the themes that interest you.*

*Examples of the themes are an exploration of Food and Drink, Fashion, Childhood, Leisure, Healthcare and Football in the borough. Many other aspects of the history of the Borough are covered building up the big picture. The collection also looks at the role that radical thinkers have played in the area through time, and how wars have affected the local people.*

*The displays include period room furnishing settings and many unusual artifacts. Of particular interest to Amwell residents is the Lloyds Dairy cart*

*There is also an exhibition gallery with a programme of changing exhibitions. The current exhibition 'Stick No Bills' features posters advertising Islington entertainment venues, from the 1850s to the 1980s. 'Almorah Stories', an exhibition of photography by local people opens on January 12<sup>th</sup>, 2009*

*An education room available for schools and local groups to use, and a book shop with a wide selection of books of local interest*

*So if you are looking for a worthwhile outing particularly in the dark damp days of winter, this is a bright spot right on your doorstep well worth a visit.*

### Where and When

*You can find the new museum underneath the Finsbury Library on St. John Street. Don't go into the library though - the entrance is via steps or a lift to the right of the library building. **Opening is between 10 am and 5 pm every day except Wednesday and Sunday**'.*

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## HAVE YOUR SAY ON LOCAL POLICING.

**R**esidents in Clerkenwell Ward are being invited to join a Ward

Panel. The Panel will meet every eight to twelve weeks to discuss local crime and anti-social behaviour. The Panel will be responsible for setting police priorities in the Ward and helping officers devise ways of tackling local problems. If you would like more information about taking part, contact Sergeant Anne French at [clerkenwell.SNT@met.police.uk](mailto:clerkenwell.SNT@met.police.uk) or telephone 020 7421 0218.

You can find a map of Clerkenwell Ward and details of other Safer Neighbourhood teams by using the online postcode search. [www.met.police.uk/saferneighbourhoods](http://www.met.police.uk/saferneighbourhoods)

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## WELCOME TO NEW MEMBERS

- Judith Tolley of Amwell Street.
- Deborah Hughes of Inglebert Street.
- Susanna Miller and Theresa Lamagni of Cruikshank Street.

## S STORY OF

## LONDON FESTIVAL - JUNE 2009.

tory of London is a new capital-wide cultural festival produced by the Mayor of London's office and taking place throughout June this year, attempting to tell London's story and celebrating its past, present and future. The festival will be multidisciplinary and strands will include history, architecture, art, music, food, film and fashion.

Major partners will help curate each strand and also draw together other organisations with each strand being pan-London. Open House is a major partner with English Heritage for the architecture strand. Their event is provisionally called 'The Lives of Buildings' and will take place over **26-28 June**. We will tell the story of London's past present and future buildings and communities, in particular that that have been or are being refurbished, re-used or regenerated.

The programme will take the form of talks, walks and tours all led by experts and will be very different to the Open House London Open Days. The Festival is currently researching content and experts to contribute via a talk, volunteering, guiding or leading a walk. *Interested people should contact*

Jeni Hoskin at [jhoskin@openhouse.org.uk](mailto:jhoskin@openhouse.org.uk)

020 7383 2131

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Tube display at Finchley Central.  
9999 minutes = nearly 2½ months.  
Photo by Jack Towner.

## A RECIPE FOR AN EASTER SIMNEL CAKE

**S**imnel cake is a light fruit cake, similar to a Christmas cake, covered in

marzipan, and eaten at Easter in the UK and Ireland. A layer of marzipan is baked into the middle of the cake. On the top of the cake, around the edge, are eleven marzipan balls to represent the true apostles of Jesus; Judas is omitted. In some variations Christ is also represented, by a ball placed at the centre.

Simnel cakes have been known since mediaeval times, and were originally a Mothering Sunday tradition, when young girls in service would make one to be taken home to their mothers on their day off. The word *simnel* probably derived from the Latin word *simila*, meaning fine, wheaten flour with which the cakes were made.

A popular legend attributes the invention of the Simnel cake to Lambert Simnel, although this is undoubtedly false, since the Simnel cake appears in English literature prior to Lambert's escapades.

Different towns had their own recipes and shapes of the Simnel cake. Bury, Devizes and Shrewsbury produced large numbers to their own recipes, but it is the Shrewsbury version that became most popular and well known.

**Preparation time less than 30 minutes. Cooking time 1 to 2 hours**

### For the almond paste - marzipan

125g/4oz caster sugar	125g/4oz ground almonds
1 egg, beaten	½ tsp almond essence

### Ingredients

110g/4oz butter or margarine	110g/4oz soft brown sugar
3 eggs, beaten	150g/5oz plain flour
pinch of salt	½ tsp ground mixed spice (optional)
55g/2oz chopped mixed peel	½ lemon, grated rind only
1-2 tbsp apricot jam	1 egg, beaten for glazing
350g/12oz mixed raisins, currants & sultanas	

### Method

**1. To make the almond paste:** place the sugar and ground almonds in a bowl. Add enough beaten egg to give a fairly soft consistency. Add the almond essence and knead for a minute until the paste is smooth and pliable. Roll out a third of the almond paste to make a circle 18cm/7in in diameter and

reserve the remainder for topping of the cake.

**2.** Preheat oven to 140C/275F/ Gas 1.

**To make the cake.** Cream the butter and sugar together until pale and fluffy. Gradually beat in the eggs until well incorporated and then sift in the flour, salt and spice (if using) a little at a time. Finally, add the dried fruit, peel and grated lemon rind and mix into the mixture well.

**3.** Put half the mixture in a greased and lined 18cm/7in cake tin. Smooth the top and cover with the circle of almond paste. Add the rest of the cake mixture and smooth the top leaving a slight dip in the centre to allow for the cake to rise. Bake in the preheated oven for 1½ hours. Once baked, remove from the oven and leave to cool.

**4.** When you are ready to decorate the cake, preheat the oven to 180C/350F/ Gas 3. Brush the top of the cooled cake with the apricot jam. Divide the remainder of the almond paste into two; roll out a circle to cover the top of the cake with one half and form 11 small balls with the other half.

**5.** Place the circle of paste on the jam and set the balls round the edge.

Brush the top with a little beaten egg.

**6.** Return the cake to the preheated oven for about 10 minutes.

## FINSBURY HEALTH CENTRE UPDATE

**T**he Campaign to Save Finsbury

Health Centre breathed a collective sigh of relief on 12<sup>th</sup> February. Islington Council's Health and Well-being Review Committee decided to refer the decision to FHC - and other service relocation proposals - to Secretary of State, Alan Johnson. We happily scrapped a plan to go to judicial review.

Apart from the importance of the building's architecture and historic associations it was easy to take issue with the PCT's assumptions. No attention was paid to local demographics, red-herrings were raised about disability access and

Grade I Listing, they published costings which looked wildly inflated to specialists and did not take into account the fall in property prices and building costs as a result of the credit crunch.

The building's value as a functioning public landmark is significant. FHC was built at a time when people started to think of 'health' as not only as 'curing disease' but how our whole environment can contribute to health or undermine it. Lubetkin designed a building which promotes healthy living and houses a range of services.

**Come to our fundraising event Thursday 23<sup>rd</sup> April at Our Most Holy Redeemer, Exmouth Market.** We hope the PCT will rethink its proposals mindful of Finsbury Health Centre's modern possibilities and its founding spirit.

Barbara Jacobson.

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### **GIVE-AWAY**

### **AMWELL SOCIETY ACCOUNTS FOR 2008.**

**TO BE REVIEWED AND ACCEPTED AT THE AGM ON 29<sup>TH</sup> APRIL 2009.**

### **FLOWER POTS**

**B**arbara Holliman, our

wonderful gardener who generously looks after St. Helena Garden, has some plain terracotta flowerpots - small and medium sizes. If you would like some pots as spring approaches, please telephone Barbara on 020 7833 1730 and go and collect them.

**INCOME & EXPENDITURE FOR THE YEAR  
2008**

	2008			2007		
	Income	Expenditure	Net income	Income	Expenditure	Net income
Members subscriptions (1)	£572.00		£572.00	£614.00		£614.00
Social functions		-£34.36	-£34.36		-£39.72	-£39.72
Donations and subscriptions	£25.00	-£155.00	-£130.00	£50.00	-£203.00	-£153.00
Bank interest	£37.62		£37.62	£28.65		£28.65
St. Helena Garden	£5005.00	-£4996.96	£8.04	£250.00		£250.00
AGM		-£110.03	-£110.03		-£62.99	-£62.99
Administrative costs		-£165.54	-£165.54		-£358.39	-£358.39
Website		-£57.88	-£57.88			
Walk booklet	£84.00		£84.00	£327.00	-£753.00	-£426.00
Misc	£0.25	-£30.26	-£30.01	£331.50	-£541.50	-£210.00
	<u>£5723.87</u>	<u>-£5550.03</u>		<u>£1601.15</u>	<u>-£1958.60</u>	
<b>Net income for year</b>			<b><u>£173.84</u></b>			<b><u>-£357.45</u></b>

**BALANCE SHEET AS AT 31 DECEMBER 2008**

	2008	2007
Cash at bank or in hand	£2524.69	£2299.76
Petty cash	-£8.79	£42.30
<b>Total assets</b>	<b><u>£2515.90</u></b>	<b><u>£2342.06</u></b>
<b>RESERVES</b>		
Income brought forward	£2342.06	£2699.51
Net income for the year	£173.84	-£357.45
<b>Income reserves c/fwd</b>	<b><u>£2515.90</u></b>	<b><u>£2342.06</u></b>

[signed]

Jane Wainwright  
Treasurer

I have examined the accounts of the Society and certify that the above accounts are in accordance therewith.

**Mary Berg**  
Date

(1) 3-year subscriptions  
collected in

2006 £435  
2007 £494  
2008 £515