

Guernsey Museum Archaeology Group

Newsletter, November 2007

Welcome to the first newsletter under new management!

Heather

First of all, thank you to everybody who contributed so generously towards Heather's leaving do. We had a memorable evening at the Fleur and presented Heather with a large Nick Desprès photograph of Lihou, a copy of the Ecrehous brooch made by Rex (with a notorious Iron Age coin as a bonus), a scarf, CDs and DVDs of her TV and radio appearances and £60 in book tokens. Not forgetting the book of photographs compiled by Hazel, featuring nearly all of us looking much younger than we do now. Thanks to everybody who contributed in one way or another.

Heather is now settling in to her new post at English Heritage in Bristol, and can be contacted by e-mail at Heather.Sebire@english-heritage.org.uk – I'm sure she'd be delighted to hear from you!

Meeting

I would like to invite you all to the St John Street store on Saturday 24 November from 10am onwards, for tea/coffee and whatever pastries I can lay my hands on. This is mainly to give me a chance to talk about what's likely to happen over the next few months, and most importantly to get your thoughts on what you would like to see the Group doing. Some of the items up for discussion could include the following:

Would you like to attend more evening sessions in St John Street? If so, which evenings?

Are Saturday morning sessions convenient?

What would you like to do more of – excavation, survey, fieldwalking, finds processing? Do you have any other ideas of what we should be doing, and how we should be doing it?

Can you help with entering data on the finds database (i.e. are you computer-literate?) Do you have other hidden talents which could be put to good use?

How can we attract more volunteers to the group?

Most of us are also members of the Société Archaeology section. Should there be a clear distinction between the activities of the Société and the GMAG?

I'm sure you will have thoughts about these matters and much else besides. If you'd like to discuss any of it beforehand just give me a call, e-mail me or arrange a time to drop in at the store. I'd be grateful if you could let me know if you can come to the meeting on 24 November so that I don't end up polishing off a mountain of croissants all weekend – the easiest way to do that is by email, philip.dejersey@cultureleisure.gov.gg, which will also allow me to make an up-to-date list of email contacts.

Xmas dinner

As most of you will already know, the Christmas dinner will be on Saturday 8 December at the Fleur du Jardin. The theme this year has been suggested by Jason: 'The Afterlife (or, Life After Heather)'. See what you can come up with for that! Please get your menu choices and cheques (£18.95 per person, payable to the Fleur du Jardin) to me by 3 December (don't worry if you've already sent them to Jason, he will pass them on to me). I've attached the menu to the end of this newsletter in case you don't have a copy already.

Finds processing

Work will continue at the St John Street store on Wednesday mornings for the coming weeks. I'll discuss the possibility of one or more evening sessions at the meeting on 24 November.

Excavation

On the digging front things are relatively quiet at the moment (famous last words?). Jenny Cataroche has just started a watching brief at L'Ancrese, where Wave Telecom are putting in a trench for a fibre optic cable from Pembroke Bay to the main road near the Rocque Balan. Once again I'll talk more about this side of things on the 24th.

Fieldwalking

Tanya has organised a couple of very successful fieldwalks in recent weeks, at Queen's Road and at L'Erée, and Dave is doing a splendid job of encouraging some younger volunteers to join in. If you spot a newly-ploughed field on the island which you think should be fieldwalked, email Tanya at tanya.walls@cultureleisure.gov.gg or give her a ring on 727614.

That's all for now – hope to see you on 24 November, if not before.

Phil de Jersey

Tel. 700477

Mob. 07781 102219

philip.dejersey@cultureleisure.gov.gg

Christmas Party Menu Dinner

Pancetta, Crab and Tomato Bruschettas topped with melted Pecorino cheese and set on a mix leaf salad

Celeriac and Apple soup served with Blue cheese Beignet and Lime Crème Fraîche

Salad of mixed leaves Oranges and Pecans with Pomegranate and Vanilla Vinaigrette

Crisp Duck Spring Rolls with Blood Orange gastrique and Asian Pear salad

Classic Turkey and Chipolata with Cornbread stuffing and Cranberry sauce, Broccoli and roast jus

8oz Fillet of Beef rubbed with stone ground mustard and fresh herbs served with roasted horseradish and rocket red jacket potato and classic demi glace

Grilled Monkfish bound with Smokey bacon and roast garlic mash potato cauliflower and brown butter

Pistachio crusted best end of Lamb with late harvest autumn vegetables and maple rum butter mashed sweet potato

Grilled Horseradish Salmon fillet on leek and Red Pepper couscous topped with Lemon and Dill Veloute

Butternut Squash and wild mushroom risotto cakes with grilled asparagus and chilli and apple butter

Christmas pudding with Dark Rum Sauce

Selection of British and French Cheeses with Apple and Fig Chutney

Golden Baked Apple and Almond Pie with Homemade Vanilla Ice Cream

£18-95