

NEWSLETTER

CHAIRMAN'S CHAT



Hello All,
Time again to put pen to paper. Jane and I spent a week in Weston-S-Mare cat sitting. Although the weather wasn't too good we managed to get out and look round the area.

We visited Dunster Castle, which if it wasn't for the distance travelling, would make an ideal place for our Summer Picnic.

It was unfortunate that the weather kept us from our annual meet at Tom's, but as the MG was already out, Jane and I thought we would take it for a run. Unfortunately coming back down the A419 we got stuck behind a steam engine travelling at 5mph for nearly half an hour. The MG does not like this sort of driving so after we have been to

Basingstoke this weekend a revotec fan will be fitted.

I must apologise, as I have been let down getting a speaker for this month's meet, so we are going to discuss a couple of options for next year's weekend away.

Hope to see a good turn out.

Graham

For your diary in the coming month:

September

28th - Club Night

October

28th - Club Night - Talk, Nazi sponsored Grand Prix racing in the 1930s. Paul Warn.

Club Night start time 8:00pm unless otherwise stated



Inaugural Meeting at the Old Bear Inn - Staverton

Well, our inaugural meeting at the Old bear, Staverton, was christened with more than a splash of rain. All day I kept checking the BBC weather app wondering if my friend Adrian would venture out with his classic Police Cars, but I needn't have worried as true to his word, he brought both of these.



On arriving, the first thing I saw was the immaculate Jaguar parked near the entrance. It is truly an imposing vehicle and probably got the neighbours wondering what was happening at their local, as even though it is

a classic, it still looks modern and meaningful.

Then minutes later, Adrian drove in his much older Zephyr, but still as immaculate.

The meeting started inside with David's brief report of club news as acting chairman for the night. After which, when we returned to the car



park, the rain had eased off and we were able to sit in and get a good look at Adrian's cars.

Then back into our new club venue for Adrian to explain a little about Police Cars UK and how they obtain the ex-police vehicles. He also entertained us with many of his stories and the law relating to driving marked cars on public roads.

Once again, a big thank-you to Adrian for bringing the cars out on such a wet night and

true to form for Adrian, the Zephyr left the car park with its bell ringing - I wonder how many of us can remember emergency vehicles making that sound!!!!

Terry Warder



'Concours winning Kit Car' for sale (Tom's description!)

I have decided to realize a long held dream to have another 'T-Type'. I had a TA in the late 50's and am now hoping to go for the last in the line, a (proper) TF. So my 'B' will have to go. Most will know the background to my B, but I will just outline the salient features:



It was built in the early 90's by Lindsay Porter for his book 'MGB - Guide to Purchase & DIY Restoration'. I bought the car from him when the book was published and it had been featured and road tested by various classic car magazines. It was built on an early pre-production 'Heritage' shell using new or fully reconditioned parts, making it probably the oldest Heritage shell rebuild. The Heritage

shell was introduced by British Motor Heritage, BMH, who, under the guidance of David Bishop, located all the original press tooling of the former Leyland Group that was rusting away at Pressed Steel Fisher in Swindon and elsewhere and set up a factory in Farringdon to manufacture genuine Leyland pressings.

As they had all the tooling for the MGB roadster it was decided with the then BL management to re-introduce the MG marque with the RV8 which was launched in 1993. My Heritage shell was manufactured to prove the tooling prior to producing RV8 bodies. Fortunately, BMH was never part of the BMW takeover and so has survived and prospered as an independent company. They have now moved to much larger premises in Witney, Oxon.



A copy of the book signed by the author and by the publisher, John Haynes, together with a numbered, limited edition in colour of the Haynes W/S Manual will be supplied with the car.

In brief the spec. is: 1800cc lead free Stage 1 engine by Aldon Engineering; Twin 1 3/4 ins HS6 SU Carburettors; Stainless exhaust; Moss coil over front suspension; V8 front brakes; MGOc Power Steering; Electronic ignition; Electric windows; New mohair hood; Moss fully reclining seats; Inertia reel seat belts; 'Gamma' alarm; Clarion 6cd auto-change (!);



Now is the chance to own this unique MGB Roadster with an impeccable provenance for the bargain price of £15000.

Ken



My car is second from right

Yearlstone Vineyard, Bickleigh, Devon

For those of you that have the ability to recall events of nine months ago and were reasonably sober at the Club's Christmas dinner last December, you will remember that Sandra won the star prize of the evening which amounted to a visit for two to a vineyard in Devon to learn about the processes involved in the production of an English bottle of vino.

The prize came in the form of a voucher which involved an internet search to secure a code and the necessary contact details for the vineyard. On making contact we found that the tours were available for limited numbers of people and on three or four specific dates the last one available to us being Sunday 30 August. We opted for this date on the basis that it was the closest to the harvest time (September/October) and likely therefore to be the most interesting time to visit. Bickleigh is



two or three miles south of Tiverton and we thought we could make a weekend of it and take the caravan down, and as that is about half way to Cornwall we would continue on to our favourite spot on the River Fal for a week or so.

Having spent a damp Saturday night on a farm near Tiverton we awoke on the Sunday morning and travelled the short distance to Bickleigh. Yearlstone Vineyard is located on south facing slopes

overlooking the River Exe. The owner, a hitherto radio journalist, purchased the site in 1994 when only a small number of "experimental" vines had been planted and a planning consent had been obtained for a small one-bedroomed bungalow. Today the vineyard consists of seven and a half acres of vines, all planted by Roger White the proprietor, an enlarged bungalow, the winery where the grapes are processed, and a café open to the public.

The three couples on the visit were initially shown around the vines, with descriptions of the different grape types and an explanation of the maintenance of the vines throughout the growing season and the harvesting which is largely carried out by volunteers. By this time the rain was coming down in stair rods and we were soaking wet so we all adjourned to the winery where Juliet took over the guided tour. Firstly we saw the crusher which splits the skins and removes the stalks and pips, then the

juice extractor which basically was a stainless steel horizontal cylinder pockmarked with small holes which was spun rapidly to use centrifugal forces to extract the juice. The juice is then pumped in to large stainless vessels to settle and then after twenty four hours racked off into another vessel. Yeast is added and under controlled temperature conditions the wine is allowed to ferment for up to six weeks converting the sugars to alcohol. Different types of yeast were used depending on whether still or sparkling wine was wanted. Finally we saw how the wine was then bottled and screw tops added. The vineyard produces some 20,000 bottles of wine each year and sells it in their own shop and local farm shops and small delis.

We were then invited to taste the variety of wines produced which amounted to 4 different whites, one rosé, one red and vintage brut sparkling white and pink. The range of wines are made to reflect "the strengths of our cool climate: zingy and refreshing dry whites, light flowery rosé's and reds as well as sparkling wines of great purity and increasing complexity to rival Champagne."

We then enjoyed a lunch - hake for me and lamb tagine for Sandra including wine and coffee. We were also each presented with a bottle of wine of our choice, and of course we bought a case of those we liked the best.

It was a thoroughly enjoyable trip as well as opening my eyes to the delight of (some) English wines. Our thanks to the Club for this generous gift.

Gordon

The Peter Browning Talk - Abingdon

As I was assembling this month's newsletter, I could feel the rain oozing out of the pages. It started with my covering e-mail asking for stories for inclusion in this month's edition.



Malcolm T replied from Ireland - "We are in Ireland for our wettest holiday on record. Yesterday someone's car was washed off the road and they drowned. Also a school bus was washed off the road and turned on its side but all the kids got out.

The ground is so sodden that the water just flows across the roads to get to the water-courses. Luckily we are not in the MG."

David W replied from the North Yorkshire Moors "We are basking in sunshine although it rained all night."

You will read Gordon and Terry's stories both of which includes rain. My story is no exception!

Martyn organised for Peter Browning - former British Leyland Competitions Department Manager - to give a talk on his experiences during the sixties and seventies covering BLs rallying and road racing programmes. Now the plan was to travel to Kimber House in Abingdon using our MGs and Morgans - Peter and I are quite comfortable in our skins...

Well for the whole of Wednesday 19th August it poured with rain and it was still pouring when the time came to meet up for our journey. Given the conditions, euro-boxes was the weapon of choice.



Martyn had arranged that we stop around the corner from Kimber House for early evening supper and then take the short journey to our destination in time for our 7:30pm start. Peter Browning was early as were we, allowing time to introduce ourselves over a cup of coffee and biscuits - Peter is in the blue jumper third from the right and again in front of the screen. Peter eloquently steered us through the history of the competitions department and the part he played, recalling many interesting and sometimes amusing anecdotes along the way. A great evening Martyn - thank you from all of us who attended that very wet and unique evening.

ED

Hi All,

This year, the club Christmas dinner will be at the Greyhound in Bromham on Saturday 12th December. As in previous years, club funds will provide a subsidy to the cost of each meal, so this year 3 courses is £18.99 per person.

The deadline for letting me know you are coming is this month's club night 28th September - or if you are not coming to the meeting by email please - vic@devizes-domestic.co.uk I will collect a £5/person deposit on the 28th. If you pay/ send a cheque you will need to make the cheque out to me.

The menu is included on page 14. For the October meeting, I will need your menu choices along with full non-refundable payments.

Vic

PS - Don't forget secret santa, £5 - £8 per person.



Mystery "Car"

What can I say other than the very best of luck!



Courtesy of Peter Hine and Paul Adams

Free to a Good Home

One 1800 MGB engine with 55,000 miles after rebuild

Rear axle from MGBGT with splined hubs

MGB gearbox with overdrive noisy front bearing but overdrive fine when removed from car

Tiger stainless exhaust system for MGB

Pair of MGBGT front wings slight surface rust spots otherwise very sound

MGBGT front valance slight surface rust very sound

Set of four stainless rostyle wheel trims 14inch

Rear axle from MGBGT - no half shafts -suit steel wheels

PLUS

MGB cylinder head skimmed but never used afterwards £30

Photos of all items available, please email sue@warder.orangehome.co.uk

Terry

Photo Gallery

Vintage Race Day for Morgans - Roger Binney

And other old cars and bikes. Amazing racing an hour and a half away from us.
Even a bar there called Auberge Morgan, to celebrate the name



David & Carries Games Evening - Steve Todd



Club News

Secretary's Scribbles

It was a great shame that the weather let us down this year and the auto-tests had to be cancelled. Everything was ready as Vic and I had set up the day before. It was just too wet on the ground and of course in the air!

The good news is that my Magnette is now running properly thanks to Nigel. He kept my carbs whilst I was on holiday and rebuilt them with the parts I had picked up from Burlen. They went back on fairly straight forwardly and I promptly nearly ran out of petrol on my trial run DOH! Fortunately I got to the petrol station and all seems well.

I took the car up to see my brother in Solihull to give it a good long run and the plugs looked good - no more black smoke and blackened plugs! I did tweak the idling speed but all seems good now. I still need to go up to Swindon to get the exhaust tweaked at Bells but that will have to wait for now.

My MG 3 is running well and I went on a great road trip to France in my dad's red MG3 at the end of August. We took my uncle too and spent 4 days following my grandfather's war in 1939/40. We found where he escaped as a POW, where he was billeted in the Phoney war and the billet (a farm) was still owned by the same family and they remembered him.

My uncle is writing a book about my grand father's story so the level of detail that I now know about the story is awesome. He was at Arras and La Bassee and finally did a massive cross country 'behind enemy lines' escape to Dunkirk. Anyway the point is that the MG3 was a great car to have over there. It was small and nippy on the small roads and great to pop into cruise control for the empty autoroutes.

If you want to know more about my grand dad - ask!

Tom

2015 EVENTS LIST				
Date	Event	Club Event	Venue	Contact Details & Start Point/Time
28-Sep	Club Night - discuss options for 2016 Spring weekend away	Yes	<i>The Old Bear Inn</i>	
26-Oct	Club Night (Grand Prix talk - Duel of the Titans - including Nazi sponsored GP racing 1930-1939)	Yes	<i>The Old Bear Inn</i>	<i>Paul Warn</i>
TBC	Committee Meeting	No	<i>The Old Bear Inn</i>	<i>Paul Warn to include date in the Old Bear Inn Diary</i>
23-Nov	Club AGM	Yes	<i>The Old Bear Inn</i>	Formal notification will be included in the Sept & Oct newsletter.
12-Dec	Christmas Party	Yes	<i>The Grey Hound</i>	

NB The last column includes the committee member responsible for the event. If you need to contact them, you will find their details on page 7. Just click their email address or give them a call.

ED



Christmas Menu

2 courses £20.99 per person • 3 courses £23.99 per person

STARTERS

Seasonal Butternut Squash Veloute (v)

Bromham Butternut squash, roasted and puréed into a rich soup, served with thyme crème fraîche and fresh crusty bread

Oak Smoked Salmon & King Prawn Cocktail

served with a Marie Rose sauce and fresh crusty bread

Duck, Orange & Grand Marnier Terrine

served with melba toast and homemade chutney

Sea Bass

fresh fillet of Sea Bass served with a sweet pepper sauce

Somerset Brie (v)

baked Somerset Brie with cranberry, orange & port sauce

MAIN COURSE

Traditional Free Range Roast Turkey

free range turkey breast from Woolley Park Farm in Bradford on Avon, served with all the trimmings

Aged Sirloin Steak

aged Scotch Sirloin steak topped with a red wine, shallot & pancetta sauce (£2 Supplement)

Berkshire Rare Breed Pork Loin

served with a Lemon, thyme & cream sauce

Herb Crusted Cod Fillet

prime fillet of Cod topped with a herb and parmesan crust, with a white wine & parsley sauce

Pheasant Breast

roasted Pheasant breast, stuffed with prunes & spinach, wrapped in smoked streaky bacon, with wild mushroom sauce

Christmas Cracker Pie (v)

short crust pastry pie filled with honeyed parsnips, pearl onions, Wensleydale and cheddar cheese with chestnuts, white port and orange

**** all will be served with a selection of locally grown ***
seasonal vegetables, roast and new potatoes*

DESSERTS

West Country Christmas Pudding

West Country recipe, brandy, cider, spices and loads of fruit!
Served with brandy cream

Raspberry & Cointreau Cheesecake

rich vanilla cheesecake topped with fresh raspberries in Cointreau, served with cream

Toffee Apple Crumble

served with lashings of custard

Festive Crème Brûlée

Orange, lemon & cinnamon crème brûlée, served with homemade shortbread

Cheese and Biscuits - £2 supplement

Wookey Hole Cave Aged Cheddar, Waterloo Brie, Wyfe of Bath, Rachel Goats Cheese and Long Clawson Stilton, served with grapes and chutney

£3 discount for parties booked on Monday to Wednesday

AGM

Please be advised that in accordance with the Club's rules, two month's notice is given for our Annual General Meeting.

Wessex MG Club

2015 Annual General Meeting

Notice is hereby given that the above meeting will take place on the

23rd November

at

The Bear Inn Staverton

commencing at

8:00 pm

Preceded from 7.30 onwards by the payment of subscriptions for the 2016 season.

Notice of any resolution to be proposed at the meeting should be given in writing to the Secretary before the 1st October.

The proceedings of the meeting shall be as follows:

Agenda for AGM

1. Apologies for absence.
2. Approval of minutes of 2014 AGM.
3. Chairman's Report.
4. Treasurer's Report.
5. Consideration of any motions received.

Break

6. Election of Committee for 2016.
7. Presentation of Awards.
8. Arrangements for 2016 AGM.
9. Any other business.