Celebrating the Feast

Langham Feast was a very important occasion in the life of the village before the Great War.

A week or two before it was due Dad took out of storage a ham that had been saved for the Feast, he cut the thin end off the bottom and we had that for dinner. On the Friday, he cut the hock off and all the rest was put into soak for twenty-four hours. On the Saturday, Mother cooked it gently in the copper. When it was cooked she trimmed it and took the rind, together with a bit of fat under it, off while it was hot. I always queued up to eat as much of the rind as I could, I loved it.

On Sunday it was open house, lots of people who had left the village came back and walked round to see old friends, being greeted with some home-made wine, ham and cakes. People from neighbouring villages also came in the afternoon and a large contingent of villagers and guests went to church. The church was always strewn with hay. In the evening, after church, families strolled round the village and often ended up at one of the public houses. Children were not allowed in the pubs so the parents had to bring lemonade and crisps out to them. The only lemonade then came from Challons of Oakham, in glass bottles with a glass alley in for a stopper. Once it was opened the lemonade fizzed up and you had to drink some quick or you lost it.

Monday was another Feast day. Only essential work was done in the morning and many men were feeling the after effects of the home-made wine. The main centre today was the cricket field where an all-day match was played against Somerby, and in later years against Pickwell. Continued next page

