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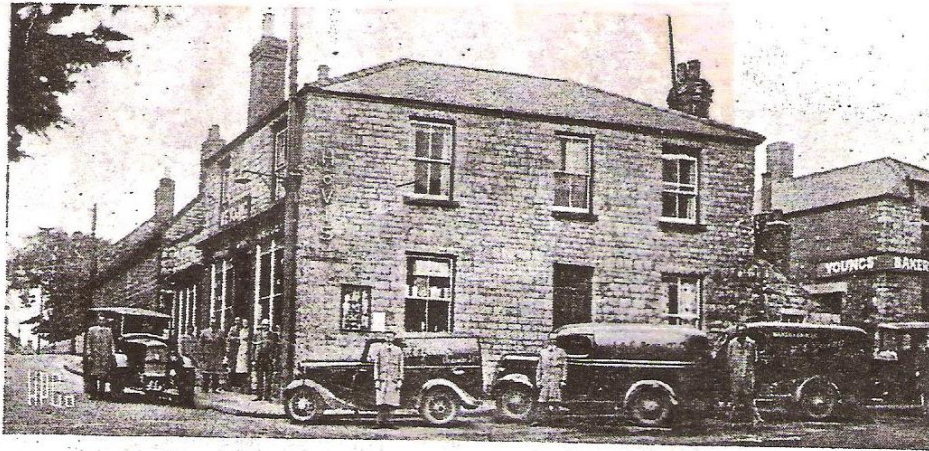
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*"The Days When We Were Young"  
Reminiscences of W.E. Young (Branston) Ltd  
As recalled by Alice Creasey*

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This picture belongs to Mrs Alice Creasey of Abel Smith Gardens, Branston, widow of the late Walter Creasey. It shows the corner of the High Street/Church Road in the 1930's when the premises were occupied by Young's Bakery. William Young, his wife and family are by the shop door; Walter Creasey is second from right. He was employed by Young's for 20 years until 1952 when he transferred to the Electricity Board where he stayed until retirement. Bill Vasey, Ken Brummit, Len Redshaw, Alan Claydon, Len Pygott, Ralph Johnson and Charlie Hufton all drove bakery vans. Amy Reeve, Betty Blatherwick and Kathleen Redshaw were amongst those who worked in the shop and there were many more. The Bakery, general store and post office were all together, creating the mainstay of the shopping facilities. In more recent times the post office was split off and the shop eventually became Longmate's mini-supermarket and then McAmps, the music shop. We all remember Miss Applewhite,, affectionately known as Aggie, who was postmistress at the time the post office moved to the cross roads. RADAR, electrical engineers, now occupy the bake house to the right of the picture. In 1930/40, Young's ran eight Ford vans – the Rattling Tin Lizzies! Cold weather meant starting vehicles with a winding handle and if that failed they were pushed downhill. Mr Lintin the butcher occupied what is now the pine shop and a push start meant going past his premises. Since this was and still remains the main thorough-fare of the village, the mind boggles.

Back in the old days employees received a wage of £2 (pre-Decimal), paid out weekly on a Saturday lunchtime.. Shop service was courteous and prompt. Pork pies and mince pies were made at home and taken to the bake house to be cooked. Rabbit pie was another favourite. A pig would be killed at Christmas and the joints preserved with salt which came from a large block. This had to be cut into manageable chunks with a large knife before it was rolled with the rolling pin.

Delivery men set out at 7 am but before going out on the rounds all goods had to be weighed out. Sugar, butter, block margarine, lard, cheese and bacon were individually wrapped to meet the customers' needs. The service extended to The Mere, Waddington, Brace bridge Heath, Boothby, Nocton, Wellingore, Longhills, Navenby and many more areas. In atrocious weather conditions the drivers would walk miles to make their deliveries. Hilly countryside often meant digging vans out of snow; cars and Lorries were few and drivers could go all day without meeting anyone other than their customers. It was considered a bonus should Mr Dolin, the butcher from Navenby, be encountered on his travels. Tremendous efforts were made because, before the advent and convenience of freezers, bread and groceries were essential to families living on outlandish farmlands.

Young's lived in Portland Street, Lincoln (1918-1920) before moving to Branston and taking over the bakery from Mr Williams. Muriel Poucher worked in the post office and the general shop sold everything from a tin kettle to pig meal. All bread was baked overnight and Young's plum bread carried the highest accolades around. A large white loaf could be purchased for 4d and hot cross buns were made and baked during the night to ensure fresh delivery on Good Friday morning. One could buy 25 buns immediately they came from the oven for an old shilling: (5p). The days were long and people had to work hard, but good friends were made and they would often help each other beyond paid duty.