The Knucker

A local legend

There is a village not far from here called Lyminster. In this village is a church. Near this church is a deep, dark pool called the Knucker Hole. It is said that this pool is bottomless and that its waters are magical. In this deep, dark, bottomless, magical pool lived The Knucker.

The Knucker was a dragon. It had a giant, slithering sea serpent's body, and cold, bold sea serpent's eyes and a deadly, hissing sea serpent's mouth.

The Knucker spent its days in the deep, dark waters of the Knucker Hole, waiting to pounce. With one sweep of its giant, slithering sea serpent's body it destroyed whole fields of crops waiting to be harvested. With one look of its cold, bold, sea serpent's eyes the boat builders working by the river Arun ran for their lives. And with one snap of its deadly, hissing sea serpent's mouth it gobbled up men, women, cows, sheep and horses.

Something had to be done. So the Mayor of Lyminster announced a reward for anyone who could stop the Knucker.

The person who came forward was not a brave and valiant knight. He was a poor farmer's boy called Jim Puttock who had a simple, but cunning plan.

For his plan to work, he needed the help of the villagers. He went to the Blacksmith and ordered a huge iron pot. He went

to the Miller to buy vast sacks of flour. He went to the farmers' orchards to pick cart loads of apples. And he went to the Woodman to ask him to build an enormous fire in the middle of the village square.

Then Jim began to make an enormous Sussex Pie. He peeled and chopped and spiced the apples. He stirred and kneaded and rolled the pastry. And just before he placed the pastry lid on top of the apple mixture he secretly added one more ingredient to the iron pot. Only he knew what it was, and no one saw him sprinkle it in. The pie was baked in the Woodman's enormous fire and the smell of golden pastry and spiced apples wafted across the village.

When it was ready, Jim put the pie in a cart and paraded it to the Knucker Hole with the villagers following silently behind him. When they arrived, the villagers hid in fear. Jim stepped forward and offered the golden spiced Sussex Pie to the Knucker who snapped it up in his deadly, hissing sea serpent's mouth. It was so delicious that he demanded another. Jim promised to fetch one and hurried away.

When he came back, the Knucker was in a terrible state. His giant, slithering sea serpent's body was shaking with the collywobbles. His cold, bold, sea serpent's eyes were rolling with pain. And out of his deadly, hissing sea serpent's mouth he was chucking up people and cows and sheep and horses. The foul, rotten smell of all the Knucker's chucking wafted over the village.

Jim explained that he had just the right pill to stop all this chucking. So Jim and the Knucker leaned towards one another. At that moment from behind his back Jim swung round his axe and chopped off the Knucker's head.

And just like that, the Knucker was dead.

The villagers came out of their hiding places and cheered and raised Jim onto their shoulders and paraded him back to the square. The Mayor held a lavish party to celebrate and the dish of the day was golden, spiced Sussex Pie.

What do you think Jim Puttock's secret ingredient sprinkled into the Sussex Pie might have been?

If you visit the church at Lyminster you will find an ancient stone called the Slayer's Stone. It has little ridges on it carved by centuries of falling rainwater. Local children used to say that these ridges were the claw marks of the dying Knucker as he tried to grab Jim Puttock.

If you'd like to eat Sussex Pie, try the recipe below.

A recipe for a traditional Sussex Pie

Ingredients:

Shortcrust pastry - 150g Cooked apples - 200g Sugar 75g Raisins - 50g Currants 50g Cinnamon $\frac{1}{2}$ teaspoon Mixed spice $\frac{1}{2}$ teaspoon



Method:

- 1. Roll out $\frac{1}{2}$ the pastry into a circle and line a flan ring or pie plate with it. Cut away any extra bits from the edge.
- 2. Mix all the other ingredients and fill the pie 'bottom'.
- 3. Roll out the rest of the pastry and cover the pie.
- 4. Decorate with leftover bits of pastry and bake in the oven at about 190c until the pastry is golden (about 20mins).

The pie made for the Sussex Knucker made him sick.

Make a list of horrible ingredients you would put in your pie to make a dragon sick ...

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Draw your pie or the ingredients