

the
Bellingdon & Asheridge

Newsletter

Spring is coming (honest)

Well for once we've actually had a proper winter – with three lots of snow and everything. Hopefully by the time this is printed and delivered the “Beast from the East” will be just a memory and more signs of spring will be evident.

Snowdrops, crocuses and the beginnings of daffodils can be seen all around the villages in fields and gardens, as the natural world wakes from hibernation.

This spring issue of the newsletter features a full report on the much anticipated village hall refurbishment – a new kitchen and bar area plus redecoration of the main hall. This is a stunning achievement, which could not have happened without the hard work, organisation and good humour of the wonderful Helen Harding – thank you Helen.

You'll be able to see the new kitchen and bar, and redecorated hall, at the St Patrick's Day-themed community pub night on 16th March. We look forward to seeing you there!

We've also got news of the Annual Litter Pick, Church services, Ladies' Club, Hort Soc and the Parish Council, as well as the ever-popular Curvaceous Cook.



In this issue:

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- Community News ♦ Parish Council
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Diary Dates

March

Sun 11th Mothering Sunday Service at St John's

Fri 16th Community pub night

Sun 18th Litter pick

April

Sun 1st Easter Service at St John's

Thur 5th Hort Soc AGM and Spring Flower Show

Fri 27th Community pub night

May

Fri 18th Community pub night

Sat 19th Hort Soc plant sale

Keep in touch!

Web: bellingdon.com

Twitter: @bellandash

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facebook.com/bavhall

Monthly emails: email

contact@bellingdon.com with name and address

Community News



Kitchen and bar refit at the hall

After many years in the planning, the day finally arrived. The car park was full of vans, skips and anticipation – would everyone turn up, would things be done on time? The excitement of the outcome was balanced by the daunting task of keeping everything on track, whilst hoping for no surprises to derail the schedule.

Firstly, the whole kitchen and bar area was stripped out in preparation for the new floor; the cooker had to be lifted through the hatch (a four-man job as it weighs in at 154 kilos). This was followed by the removal of four layers of old flooring: vinyl, lino tiles, hardboard and finally the original woods blocks (sadly they were not recyclable).

Over the next four days, a sandwich of a latex compound and a damp proof membrane was laid swiftly followed by a very smart new vinyl floor to begin the transformation.

We cleared the main hall for a full redecoration, so while all the kitchen and bar refurbishment were underway the painter steadily worked away preparing and painting the hall.

Next were the kitchen units, followed by wiring preparation in readiness for the new equipment and an unscheduled repair of the significant cracks in the bar wall by the builder.

The plumber returned at the beginning of the second week to install a new and improved hot water system, replumb the dishwasher and install other new appliances.

In just two and a half weeks, new flooring has been laid, new units fitted, new appliances and a new hot water system installed – quite an undertaking.

What began with a Lottery funding application and progressed to presentations, quotes, spreadsheets and Gantt charts has finally become a proud reality.



Teamwork has been at the core of this project through the commitment, professionalism, pride and patience of all the 'Trades' involved.

People who hadn't met before worked together with enormous flexibility, helping each other move items in and out of vans and taking in appliance deliveries when they were abandoned in the middle of the car park by courier companies!

We would like to take the opportunity to acknowledge all those who made this possible:

- The Lottery "Award for All" grant
- The Village Hall Committee for matching the amount awarded
- Andy and Gavin from AW Burch Kitchens
- Matthew, Steve, Mikey and Andy from Yerrell's Flooring
- Steve the decorator and Tracey
- Mark Ellinger the builder, his electrician Colin and plumber Martin
- Martin Field for all the heavy lifting.

And when can you see this incredible transformation? At the St Patrick's Day pub night on 16th March!

We very much look forward to welcoming you to join us for the evening. Photos are also available on www.bellingdon.com and www.facebook.com/bavhall

Helen Harding & Helen Valvona

Annual litter pick

We meet at the Village Hall at 10am to pick up litter sacks and grabbers, then small groups go off around our villages to pick up as much litter as we can. In association with the Great British Spring Clean. Please do join us – wear sensible clothing and footwear and high visibility outerwear if you have it. Bacon sandwiches and tea/coffee available back in the hall afterwards. All welcome!

St John's Church

- Sunday 11th March, 10:00am - Mothering Sunday Service
- Sunday 1st April, 10:00am - Easter Day Celebration and Holy Communion



Photograph shows lilies given to commemorate family members who have passed away.

Ladies' Club

The Bellingdon & Asheridge Ladies Club celebrated its 40th birthday at the end of 2017 with members enjoying an afternoon tea at the hall with a birthday cake baked by one of the ladies.

The club meets every Wednesday afternoon 2pm – 4pm (except for the first Wednesday in the month) and members enjoy table tennis, scrabble, cards, board games, a cup of tea and a chat.

New members are always welcome, just come along or call Irene on 01494 758165 for further information.

Irene Roberts

B&A Horticultural Society

New members welcome to attend and come and meet us. Membership is just £2 per annum or £1 for over 70's, no obligation

- Thursday 5th April, 7:30pm - AGM and Spring Flower show
- Saturday 19th May, 10:00am - Plant Sale
- Saturday 8th September, all day - Annual Show

Rachael Watts & Tracey Ryan

Chartridge Parish Council

Transport for Bucks' road technician was recently shown the potholes on our rural roads. Whilst admitting they had worsened after the winter weather, many of them did not fit TfB's criteria for repair (not deep enough); we will keep pressing for the necessary repairs. He did take note of blocked drains and promised to get these jetted, but these machines are rarely seen.

Is the pothole situation something for the Parish Council to look at resolving under the devolved services by raising monies through our precept? So local money raised and spent **LOCALLY**; the Parish Council will discuss this and explore.

Our speed post has done the rounds and we are analysing the data, then it will go round villages again. We need help from the public to operate a Speed Watch in our villages in conjunction with the police. For more information contact the Clerk at chartridgepc@yahoo.com.

Sadly the annex at Bellingdon & Asheridge Village Hall isn't proving to be big enough for our meetings – especially if members of the public attend – but there's a clash with the Bowls Club (who provide a significant revenue stream for the hall) on a Wednesday. As a result some of our meetings will have to be on different days.

We are employing a young man to update our web site, to make it more user friendly and to have more links to other useful organisations.

Cllr Derek Keen



Photo courtesy of Carmel Botwright

Curvaceous Cook

Easter lamb en croûte

I don't know why I always think of lamb at Easter, especially as I prefer the flavour of Hogget, the slightly older lamb, but this is a lovely prepare-ahead party dish.

- 4 lb boned leg of lamb. Your butcher will do this, but it is really easy to do, and doesn't need to look pretty!
- 1lb puff pastry
- 1 beaten egg
- Salt and pepper

Marinade:

- 3 tbs oil
- 2 tsp lemon juice
- ½ tsp each of dried: thyme; savory; marjoram or any herbs you like with lamb
- 2 crushed cloves garlic
- 1 tsp dried oregano

You can use fresh herbs, but will need at least twice as much of them to get the intense flavour. Make slits on each side of the meat and place in a large bowl or plastic bag.

Whisk up the marinade and brush over, or add to the bag and massage from the outside! Roll the meat and marinade into a parcel and leave in the fridge overnight, or for at least 3 hours.

When ready, bring meat to room temperature for at least an hour, preferably two. Season well with the salt and pepper.

Preheat oven to 180 and bake for 25 mins a pound, in its parcel shape. Tie it with string to keep its shape; it needs to be quite neat! Stand on a rack to cool for at least an hour, then remove string if used. It should hold the shape now.

Roll out the pastry to the same length, but twice as wide as your lamb parcel. Place the lamb in the middle and fold up the sides. Place on baking tray with the join side down and brush with egg and decorate as you desire.

Bake for 30 minutes on 180 F or until the pastry is golden. Leave to rest for 15 minutes, then cut into slices and serve with gravy made from the cooked bones' stock and redcurrant jelly.

Details of clubs, events and village news, including hall bookings: www.bellingdon.com
 Please send comments, questions and ideas for future articles to the Editor at newsletter@bellingdon.com
 The Editor reserves the right to edit submissions for clarity or length.