

the  
**Bellingdon & Asheridge**

Newsletter

**Frosty mornings**

December is upon us, with all the excitement of Christmas and the New Year. For two very small villages there's an awful lot going on in Bellingdon & Asheridge!

We're always after more news from Asheridge so please do get in touch if you'd like to highlight something. By the time you read this the residents' festive celebrations at the hall will have passed, and will be featured in the next newsletter.

In this issue we have a report from the Hort Soc annual show, and news about the hall refurbishment (and closure), as well as all the Christmas services offered by our village church.

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**Diary Dates**

**December**

**Fri 15th** 3:30 After school  
 Nativity drop-in (St John's)

**Sun 17th** 10.00 Service of Nine  
 Lessons and Carols (St John's)

**Sun 24th** 16.00 Carols at  
 Christmas Huge Farm

**Mon 25th** 10.00 Christmas Day  
 Communion (St John's)

**January**

**Fri 19th** Community pub

**February**

**Fri 9th** Community pub night

**Thur 15th – Sun 4th Mar** VILLAGE  
 HALL CLOSED



Horticultural Society  
 Annual Show -  
 results inside



**Keep in touch!**

**Web:** [bellingdon.com](http://bellingdon.com)

**Twitter:** @bellandash

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 name and address

## Community News



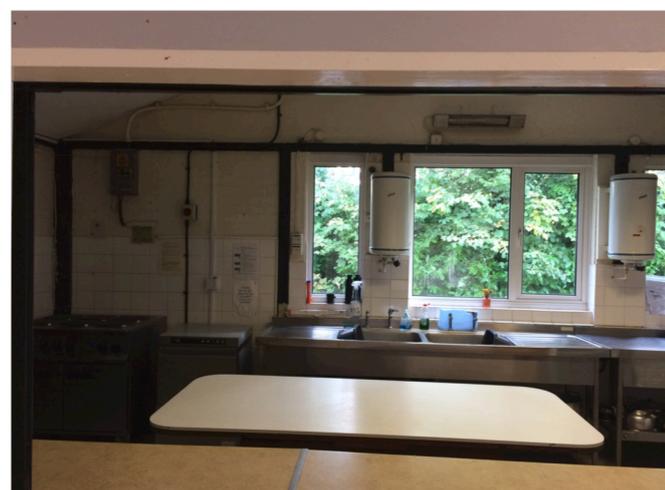
### Kitchen and bar refit at the hall

As reported in the Autumn newsletter, we have been successful in obtaining a grant of nearly £10,000 from the Big Lottery Fund to put towards the kitchen and bar refurbishment. Since the award of the grant, work has stepped up to enable the project to go ahead. The committee has approved the budget and plans, and has given the project leader – Helen Harding – the go ahead.

Helen has engaged the relevant trades and the hall will be shut for just over two weeks in the spring (15<sup>th</sup> February to 4<sup>th</sup> March inclusive). You'll be able to see the finished kitchen and bar at the March pub night. While the hall is closed, redecoration works will be carried out to the inside of the hall building.

As you can imagine this is a complex undertaking, involving a number of trades – kitchen fitter, builder, plumber, electrician and decorator to name but a few. Helen is endeavouring to use local, trusted tradespeople – the kitchen fitter, for example, has undertaken similar kitchen renovations at other local village halls. We have visited and/or made contact with several other local halls in preparation.

One of the challenges discovered so far is that the parquet flooring in the hall extends under the kitchen (but not the bar area) and needs to be taken up, damp proofed and back-filled before a new, more hygienic, flooring surface can be laid.



The kitchen and bar area desperately need some TLC and this will be paid for from a combination of Big Lottery and BAVH reserve funds. The committee would like to thank our regular hirers for their patience and understanding during the refit. The refurbishment will hugely improve facilities for existing and future hirers, hopefully securing the future of this valuable community asset.

### St John's Christmas services

St John's would like to invite you to "Welcome to Bethlehem", an after-school drop-in session on Friday 15<sup>th</sup> December from 3.30-4.30pm approx.

Children and their carers, mums, dads, grandparents are welcome to drop into St John's to see our Nativity scene, to find out more about Christmas and join us for refreshments, craft and Christmas music.

Our other Christmas services are as follows:

- 17th December 10.00 Service of Nine Lessons and Carols (St John's Church)
- 24th December 16.00 Carols at Christmas (Huge Farm)
- 25th December 10.00 Christmas Day Communion Service (St John's Church)

### The Bull pub

The planning application submitted by the current owners of The Bull received around 100 comments from members of the public and there were many diverse views on show.

The planning committee has commissioned a number of technical reports to address many of the concerns raised, and once these have been completed a committee date will be set.

In the meantime the nursery has been granted an extension so will be allowed to reside in the pub building until December 2018.

## B&A Horticultural Society

The annual show in September was well attended and we are please to announce the winners (photos on the front of this issue and on [bellingdon.com](http://bellingdon.com)):

- **Burgoine Challenge Trophy** – best veg - Jakki Harriman
- **Wheeler Trophy** - best flowers - Anne Gurnsey
- **Children's miniature garden** won by Violet Matthews
- **Chesham Dairies cup** won by Connie O'Donnell
- **Best men's cooking** by Michael Bowden
- **The Marian Thomson plaque** for best novice won by Paul O'Hare

Well done everyone, and thanks so much to the organisers for another great show. These things do take an enormous amount of effort to organise - and all offers of help are gratefully received. Do get in touch if you think you could help next time round.

Provisional dates for next year include (both at the village hall):

- **AGM** Thurs 5th April 2018
- **Annual Show** Sat 8th September 2018

A Dobies Seed Catalogue is available from Rachel on the usual number for anyone in the village to order seeds and plants at significant discounts (50% on seeds) via the Hort Soc account.

## Chartridge Parish Council

The Parish Council has purchased a road speed sign that will be placed in each of the villages under its jurisdiction for three weeks at a time, before moving on to the next village. It started life in Asheridge and has been sighted in Bellingdon. Lets hope it reminds drivers to slow down in our villages!

## Bellingdon Belles

Some 50 intrepid dancers donned Stetsons,

checked shirts and cowboy boots at the start of October and danced the night away with the help of a fabulous band "Broadband", from Haddenham, and some equally fabulous food from our amazing (as always) chef team.

Pulled pork, apple sauce, stuffing and roast potatoes disappeared in record time, followed by a selection of home made puddings. Then everyone attempted to dance off what they'd just eaten!

We raised £250 towards the kitchen refit. Many thanks to all the Belles who chipped in, and to everyone who came along and had such a lovely time.

## Chesham Masterplan consultation



A community interest company " Chesham Renaissance" presents a far reaching masterplan for the future development of Chesham.

This will affect all of us so please visit [www.cheshammasterplan.org](http://www.cheshammasterplan.org) or look at the plans in the window of Chittendens in town.

The people behind the Masterplan invite everyone to review it and give feedback via their questionnaire

[www.cheshammasterplan.org/masterplan/consultation-october-2017](http://www.cheshammasterplan.org/masterplan/consultation-october-2017)



## Curvaceous Cook

### Aubergine and Tomato Pilau

At this time of year every paper, magazine and television programme is full of rich ideas of food for Christmas, so, I am going to be a bit different and suggest a quick, simple and delicious vegetable dish, for when you just want a simple supper or lunch. Serves 4, generously.

- 2 aubergines, pricked all over and put under the grill, on the BBQ or in a fairly hot oven until the skin changes colour and the flesh is soft. Cut into 1" squares, skin and all unless burnt.
- 1 tsp oil
- 1 thinly sliced onion, red preferably, but only for the colour
- 1 red and 1 green chilli, finely chopped
- 3 cloves of garlic. These may be chopped or minced, or crushed, but I grate them straight into the dish
- 250g tomatoes, ideally cherry, but any will do
- 1 tbs Pilau Spice Blend
- 1 tsp ground cumin

- 5 big handfuls of rice, washed and cooked however you like. I put 1 cup rice to 2 cups water and a little salt into pan. Cook on quite high till all the water has been absorbed. Put a lid on and leave somewhere warm for as long as you like. Bottom of the Aga, in a warm oven, or just on a really low heat on the stove. Fork up when ready
- Handful parsley for garnish

Heat the oil in a large pan on a medium heat.

Fry the onions, chillies and garlic until softened.

Add the pilau spice, tomatoes and cumin and season with salt.

Stir well, then add a slosh of water and cook for about 10 minutes until tomatoes are softened.

Add the aubergine, and stir in to the mix to heat it through.

Remove from the heat, stir in the rice and serve with some parsley or coriander chopped on top.

Details of clubs, events and village news, including hall bookings: [www.bellingdon.com](http://www.bellingdon.com)  
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