the

Bellingdon and Asheridge Newsletter



Village Hall wins Gold!

Left: Alf Field, Lulu Stephen, Andrew Barratt, Don Baker, Julie Brooks, Jules Eyles and the Giant Cheque.

Bellingdon & Asheridge village has successfully been selected as one of 310 projects across England to receiving lottery investment from Sport England's Inspired Facilities fund.

After a complex application process led by the charity committee members, an award of £49,767 has been granted from this funding to the Bellingdon and Asheridge Village Hall Charity to help upgrade the sport facilities. These improvements will include new toilets, (with disabled and baby changing facilities), new changing rooms and showers, and a kitchenette for sports field users.

Sport England says more than 1,000 local sports projects across the country have now received National Lottery funding through Inspired Facilities, which is part of the £150 million Places People Play legacy programme. Every sports facility that receives funding will carry the London 2012 Inspire mark – celebrating the link to the Games. It's Chair, Richard Lewis, said: "This National Lottery investment is helping us deliver a lasting sporting legacy in Buckinghamshire from last year's successful Olympic and Paralympic Games.

The Hall Charity's chairman, Alf Field, said: "We are delighted to have secured this funding which means we can upgrade the quality of our premises for local villagers and hall hirers, and also solve long standing problems of dual usage of the hall facilities".

Save the Date! All at the Village Hall

Easter Coffee Litter Pick **Hort Soc Events** Stories from Village Morning the Past Fete 31 March 24 March 11 April, 7.30pm 10-12. 13 April AGM Cheese and 9.30 **Quiz Evening** 29 June, Wine Free Bacon Social from 12 Rev Yates on butties for 27 April noon. 18 May, 10am the history of 7.30pm helpers. Plant Sale Bellingdon Music and

Currently we are awaiting Sport England to provide 2 free days for drawing up a specification. Once a plan is drawn up and costed, we will need to get planning permission and building regulations clearance before proceeding. Updates will be on www.bellingdon.com





Chairman's Chat

I start this newsletter with two pieces of good news. Firstly, thanks to some very hard work by our committee members, we have been successful in our bid for funding from Sport England. This means that we can finally improve the changing rooms and install separate toilet facilities for sports users. As part of this upgrade we are also going to refurbish the current hall toilets and install a disabled toilet.

Secondly, the fete will take place on Saturday 29th June. Whilst we do not have an overall chairperson for this event, despite my plea in the last newsletter (applications here please, the role is still open), the plans for the day are progressing. A fete meeting will be held on Tuesday 9th April and all fete helpers/previous fete committee will be invited to attend. The money raised will help with the planned hall improvements and maintenance. All offers of help on the planning committee, on the Friday before or on the day would be most welcome. Even an hour or two can make a difference to this being a fun community day for us all. Can you let our secretary know if you want/can help: fete@bellingdon.com

We will be painting the exterior of the hall this summer – if you are a frustrated artist / happy to help, please let us know. We would love you to join "team paint".

The Easter coffee morning will be held on Saturday 31 March in the hall. I hope to see many of you there.

Alf Field

Chairman, BAVH (Bellingdon and Asheridge Village Hall) Committee

Fete Volunteers



- o Tuesday 9th April at 8.00 pm.
- o Thursday 23rd May 8.00pm
- o Thursday 13th June 8.00pm

Help is needed in many different areas – stalls, setting up, car parking, or just your general support in planning. Everybody is encouraged to come to the meeting, particularly the first one, however small a part they may be able to play in the overall event. If you would like to speak to someone in advance about how you can or want to get involved, please email: fete@bellingdon.com to discuss how you can become part of this great day on the Bellingdon & Asheridge events calendar.

One of the volunteers' events is a beer tasting, tour and dinner evening at the Tring Brewery - to select the best beer for the fete. We are limited to 20 places and there are a few places left. If you would like to become a fete volunteer, you are invited to come along on 2nd May. Contact fete@hellingdon.com_f18 per head



Local Business Profile: Hazeldene Farm and shop

I had first hand experience of Hazeldene farm when I bought my Xmas Turkey here, along with delicious chipolatas and free range eggs. The farm is run by Liz and Steve Bateman, who moved here in 2006. They rear native rare breed animals (Traditional Hereford Cattle, Oxford Down Sheep, British Lop Pig) to produce the high quality meat available from their farm shop.



The farm is run on organic principles, so all the animals are well cared for. They are naturally reared and slow maturing, which adds to their flavour. All the livestock are free range and fed on a non-gm natural diet, free from pesticides, artificial fertilizers, antibiotics and growth promoters. During the Summer months, visitors can look around the farm and meet the animals. You can even feed the chickens.

They are opening The Lop Eared Pig Café in the Spring. It will serve real food grown on the farm. There will be a wine and cheese opening event – keep an eye on their website for details. While you are there, you could also visit the resident artists – a carpenter, leather maker and painter all display and sell their wares in their studios on the farm.

On 1 Sept they are holding their Country Fayre to help raise funds for Chiltern and Thames Valley Air Ambulance. Attractions will include a barbeque, stallholders, pony rides, farm walk and animals, pimms and beer tent, helicopter landing and more. Other events to look out for on their website include Open Farm Sunday in June and the Chesham Food Trail.

The farm shop, voted as one of the "Best 50 Food Shops' by the Independent in 2011 is open every day and offers their locally raised meat, eggs from their chickens and herbs from the herb garden. It also stocks a good range of groceries from local suppliers. The shop is open every day but gets restocked every Saturday so that is the perfect day to visit. I will be buying my Easter roast dinner here - the Hoggett lamb, which is a slow maturing lamb is particularly delicious.

If you visit the shop in the spring, please quote "newsletter" for your 10% discount on their meat. www.hazeldenefarm.com



Curvaceous Cook: Easy Flatbreads

I have recently discovered a lovely recipe for making flatbreads, and have used them with soup, as a naan with a curry, and as a pitta with kebabs. They are versatile, and really easy to make. For 4 breads approx 5" diameter each:-

- 250g strong bread flour
- 15g unsalted butter, mixed together. Add
- o 6g dried yeast and good pinch of salt, then beat in
- o 150ml water

Knead for 5 minutes or so till it is soft and pliable. Make into a ball and leave to prove for about an hour.

Meanwhile assemble your filling, pretty much whatever you like. I put dry vegetable curry into the middle of some, and just a mix of strong cheese into another. I also like tomato and onion, sliced very finely.

When the dough has risen, knead again for a few minutes, then break into 6 balls. Flatten with your fingers, then scoop a bit of filling into the middle, and pull the dough round the filling, then gently roll out on a lightly floured surface until the filling is almost coming through, and the bread is approx 5" across.

Heat a heavy based pan and lightly wipe with a piece of kitchen towel moistened with oil. Slap the breads onto the pan on quite a high heat. The bread will puff up a bit. Turn over and let it do the same on the other side. It will probably take about 4 minutes to cook each one, which is why it is important that your filling and your breads are not too thick.

Keep them warm in a tea towel until ready to eat, and they do keep a day or so if you dampen and refresh them under a grill when ready to eat, but best eaten straight away. Once you have mastered them you can fill with pretty much anything, but try not to make the filling too thick or it will spill out when cooking.



Horticultural Society

Garden Project: Grow Your Own Tomatoes

- 1. March: sow seed thinly in seed tray. Cover with a thin layer of compost. Put on sunny windowsill indoors. Water from the bottom if possible.
- 2. When seedlings have two pairs of leaves re-pot each into their own small pot. Turn pots daily to avoid plants leaning towards light.
- 3. May: transplant into Growbags (or a trough filled with Growbag contents) outside, 3-4 plants to a bag. Support each plant with a cane and position in a warm sunny spot, like against a south-facing house wall.
- 4. 4-5 weeks later: feed with tomato fertiliser to keep trusses forming. Pinch out side shoots these reduce your harvest.

Alternatively, buy tomato plants at the plant sale on 18th May and proceed from 3 above!!

Tracey Ryan, Committee Member Bellingdon Asheridge & District Horticultural Society

Hort Soc events

- 11th April 7.30pm. Horticultural Society AGM WITH Cheese & Wine. New members very welcome. £2 per annum.
- o 18th May 10am-12noon. Plant Sale, including summer bedding, veg plants and perennials
- ❖ Both events at the Village Hall. For more information contact Rachel Watts on 01494 785322.

The Big Lottery

The Hall Charity Committee will be making an application for funds from "The Big Lottery - Awards for All" to support the plans to upgrade the kitchen and hall toilets. To ensure a successful application they need to state the 'outcomes' and would thus like to hear from anybody who would be interested in starting any form of new activity or social event using the hall facilities. This would not be a commitment simply an indication of interest. Email: donbaker@rocketmail.com





Another fun evening for the villagers organized by the Bellingdon Belles. The Beetle Drive held in February also raised funds which will support the painting of the outside of the hall.

The first **Big Chilterns Weekend** will be on the 23 - 24 March 2013. Local businesses are giving residents of the Chilterns and adjacent towns and villages fantastic opportunities to explore and experience what is right on their doorstep. The Big Chilterns Weekend intends to show off what makes the Chilterns an outstanding place to live, work and play. Find out more at www.visitchilterns.co.uk

Want Faster Broadband?

Our need for broadband is increasing. Make a quick inventory of what you are connecting to your broadband:computers, laptops, ipads, ipods, kindles, mobile phones, wireless printers, gaming machines. With the decline of companies like blockbuster, we may soon be downloading or streaming movies using our broadband. Let us try to future-proof our villages and get upgraded to superfast broadband before it becomes a major problem.

Check what broadband speed you are achieving by using http://speedtester.bt.com/ and see if the actual speed if your broadband is matching the speeds that your supplier was contracted to supply. Then register your interest in fast broadband at www.superfastforbucks.org. As a community, we can make a difference.

Details of clubs, events and village news, including hall bookings: www.bellingdon.com
Please send your comments, submissions and ideas for future articles to the Editor at newsletter@bellingdon.com.