CHARITY NO: 1087494 WINTER 2018

# Bellingdon & Asheridge Community Newsletter



# Village Hall turns 70!

What a fantastic afternoon! Around 100 people of all ages packed the Village Hall on Saturday afternoon to pay tribute to the place that this wonderful building holds within our community.

As well as tea, sandwiches and cakes, we had an exhibition of recent and past history, an slideshow of what has been going

### **DECEMBER**

1st/2nd: Christmas parties14th: Community pub night16-21st: Hall floor refurb20th: Welcome to Bethlehem

23rd: Carol Service

**24th:** Carols at Huge Farm **25th:** Christmas Service 10am

on at the hall in the last ten years, entertainment from "The Nightingales" and the opening of the refurbished kitchen by former resident Alan Page.

Huge thanks to the management committee for funding the event, to the Bellingdon Belles for catering and to everyone who helped by lending us equipment for the slideshow as well as photos, articles and other artefacts for the exhibition.

Particular thanks to Jane Edmunds for her sterling efforts in hammering pins into a particularly **IN THIS ISSUE** 

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unwilling backdrop! And of course to Helen Harding for marshalling the whole thing even when it looked like climbing Everest might have been easier.

We'd love to hear what you thought of the event and what else we can do that might be popular – bingo, coffee morning, film night, karaoke etc – do let us know. Email <a href="mailto:contact@bellingdon.com">contact@bellingdon.com</a> or ring 758901.

### **JANUARY**

**18th:** Community Pub Night

### **FEBRUARY**

22nd: Community Pub night

# **Community Association**

## Village hall goes keyless

Those of you who have used the hall recently will have noticed a change in access arrangements. We've installed a keypad entry system in order to reduce the amount of time our voluntary bookings secretary has to spend giving out and collecting keys for the various hires during the week and weekend.

Some of the weekend hires do not finish until midnight, so making sure that the hirers have returned the keys on time is an onerous task, one which has been undertaken for the last seven years by the very dedicated Chris and Julie Hood.

### Newsletter update

You may have noticed that the newsletter looks a bit different. We thought that it deserved a bit of a refresh, and we hope you like the result!

#### Christmas celebrations

This year we're repeating the popular children's and seniors' Christmas parties. These are taking place around the time this newsletter goes to print and will be covered in the spring edition.



# St John's Church

Our Remembrance Service on 11th November was well attended and we were happy to contribute to a "silent silhouette" which was placed just opposite the church, as part of the WW1 Centenary celebrations.

Christmas services are as follows:

- Thursday 20th December 15.00 16.30 -Welcome to Bethlehem - Christmas-themed activities for children in the church
- Carol service at 10 am on 23rd December
- The annual Christmas service at Huge Farm at 16.00 on 24th December
- Christmas Day Service at St John's 10am

Jane Edmunds

# **Horticultural Society**

We unfortunately had to cancel our planned social in October as there were not enough of us to organise it. Any new members should contact Tracey Ryan or Rachel Watts - all help is much appreciated.

Our next events are:

- AGM 15th March 2019, 7pm
- Plant Sale 17th May 2019, 10am

Tracey Ryan/Rachel Watts

# PARISH COUNCIL NEWS

We have vacancy for a Parish Councillor for the Bellingdon ward of our council, we are non political and meet every six weeks at Chartridge and Bellingdon alternately. Our meetings at Bellingdon will in future be at the church.

Please reply to the clerk or local councillors all listed on notice boards or web site. Parish Council wishes you all peace and goodwill at Christmas.

Derek Keen

# Ladies' Club

The Ladies' Club continues to meet every Wednesday of the month (except the first week) at 2pm in the village hall. Contact Irene Roberts for more details.

Irene Roberts

# The Bull

At last! After a very long wait, the District Council planning dept. have agreed all the necessary conditions attached to the planning permission granted way back in January 2018 and work can now commence on the new children's nursery.

Hard core has been laid for the base of the new building and an entrance created through the hedge onto the Chesham Road. Once work on the actual building commences, it is planned to post a video blog on YouTube so that anyone interested in the construction of this unique building can follow its progress.

Once the building has been completed and the nursery has relocated there from the old pub then work can start on The Bull itself. Besides a complete internal refurbishment, this work includes the addition of a new entrance and atrium and a restaurant extension at the rear, sympathetically designed to compliment the existing structure.

Further details will be posted to <a href="https://www.bellingdon.com">www.bellingdon.com</a> as they become available.

Andrew Barratt

#### **CURVACEOUS COOK**

#### **CHOCOLATE AND ORANGE MOUSSE**

I thought that I had shared this recipe years ago, but when trying to find it for somebody it wasn't there, so apologies if I have, but I do think worth sharing again for its ease and deliciousness.

Melt 175 g chocolate, no more than 72% choc content or it will be too heavy.

I do this in the microwave, for about 1.5 minutes, checking after a minute, and standing for 1 minute when melted.

Whisk 4 egg whites to the firm peak stage (you should be able to invert the bowl over your head with nothing escaping...not obligatory).

In another bowl, mix 3 egg yolks and 2 tbs sugar with 2 tsp orange rind and 2 tbs orange juice.

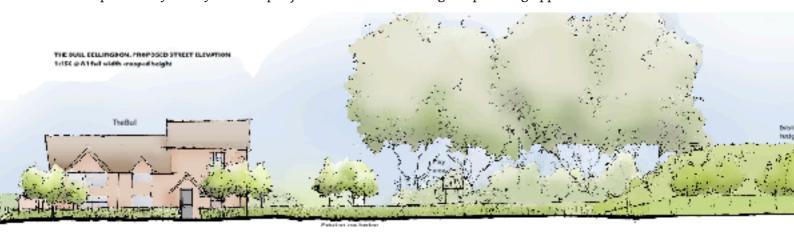
Stir the yolk mix into the chocolate. Beat in 1 tbs stiff egg white to make the mix softer.

Fold the remaining egg whites into the mix until no white is showing.

Cover and chill, removing from the fridge at least an hour before eating. This should be made the day before to allow the flavours to come through.

I serve it in expresso cups with a blob of cream and a sprinkle of orange rind on top. It is very rich, but I do know people who can eat a bowl full! Serves 8 in expresso cups.

Artist's impression of the refurbished pub, as submitted in the original planning application



#### A small selection of photos from the Village Hall's 70th Birthday party:

















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.