

# BELLINGDON & ASHERIDGE

## COMMUNITY NEWS

### Village Hall celebrates its 70<sup>th</sup> year

What a summer that was! Record temperatures, very little rain and wall-to-wall sunshine! Our annual fête went brilliantly on 30<sup>th</sup> June, although attendance was down slightly on previous years, perhaps because it was too hot – not something we often say!

As usual, a fantastic group of people worked extremely hard both before, during and after the fête to make it all happen and we are indebted to them for their efforts. The funds raised will go towards all the maintenance projects we have planned as well as some community events – see below for more information. We'll have a few months off then it'll be back to planning the next fête in the new year – for your diaries, the date will be Saturday 29<sup>th</sup> June 2019.

As well as the fête, the hall and grounds have hosted not one but **two** Brazilian dancing festivals (Rumble Fest in June and Forró Fest in August) this summer as well as the British Dalmatian Welfare annual fun day and dog show, plus many individual hires for birthday parties and other celebrations. If you would like to hire the hall for an event, please check that the required date is free at <http://www.bellingdon.com/village-hall/hiring-the-hall/> then contact [bookings@bellingdon.com](mailto:bookings@bellingdon.com).

BAVH's AGM was well attended, with some interesting reports from the committee, several questions asked and a number of new faces signed up for the committee. We also debated, and agreed, the proposed route to changing the name of the charity – from now on it will be known as the Bellingdon & Asheridge Community Association (BACA).

While the primary purpose of the charity will continue to be the management of the hall and grounds, we hope that the new name reflects the wider community issues we are often asked to consider.

We will always strive to ensure that the hall and grounds remain at the heart of our community. This year, for example, the hall will host a celebration on 10<sup>th</sup> November to commemorate the 70<sup>th</sup> anniversary of its opening, the land having been bequeathed two

### In this issue:

- Editorial ♦ Diary Dates ♦
- Community News ♦
- Curvaceous Cook

### Diary Dates

All events at village hall unless otherwise marked

#### September

**Sat 8<sup>th</sup>** Hort Soc Annual Show & Village Bake Off

**Sun 16<sup>th</sup>** Harvest theme craft/family time (St John's)

**Fri 21<sup>st</sup>** Pub Night

**Sun 23<sup>rd</sup>** Harvest service (St John's)

#### October

**Fri 19<sup>th</sup>** Hort Soc Social supper

#### November

**Sat 10<sup>th</sup>** 70 Years Celebration

**Sun 11<sup>th</sup>** Remembrance Day Service (St John's 10:45am)

**Fri 23<sup>rd</sup>** Pub Night (TBC)

### Keep in touch!

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

**Twitter:** @bellandash

**Facebook:**

[facebook.com/bavhall](https://facebook.com/bavhall)

**Monthly emails:** email [contact@bellingdon.com](mailto:contact@bellingdon.com) with name and address

years earlier by Miss Marion Thomson.

We would like to invite you to high tea with a 40s/50s theme and entertainment, and there will also be an exhibition of the history of the hall and village.

A couple of weeks later, on the first weekend in December, we will host the children's and senior citizens' Christmas parties. These were very popular last year and we hope to make them annual events.

Volunteers to help at either or both events will be warmly welcomed and more details will be circulated nearer the time, on the website and social media plus posters at the hall and a leaflet through your letterbox – so check that junk mail before you throw it away!



## Community News

### Horticultural Society

#### Dates for the diary

- 8th September 2:30pm Hort Soc Annual Show
- 19th October 7:00pm Social supper and quiz night – “Halloween” Theme



### Hort Soc Annual Show & Village Bake Off 2018

The Hort Soc Annual Show is upon us and will take place in the Village Hall on Sat 8<sup>th</sup> September from 2.30pm. As always tea, coffee, homemade cakes and chat will be available.

Why not indulge your competitive streak and enter an exhibit! As well as Fruit, Veg and Flowers, there are classes in Cookery, Photography and Crafts as well as Children's classes. If you are entering an exhibit set up is from 9.30am to 11am.

All are welcome to come and take a look from 2.30pm onwards; for a schedule for exhibits and membership information contact Rachel Watts on 01494 785322.”

*Rachel Watts/Tracey Ryan*



*The 2018 Fête was well attended, despite the scorching temperatures; the newly redecorated hall provided welcome shelter from the sun.*

## St John's Church

There is lots going on at our local church this autumn. Our Harvest service is on 23<sup>rd</sup> September (10.00). We also have the 'craft'/'family' time on a harvest theme on September 16<sup>th</sup> – a short service, refreshments, and crafts for children, from 15.30 – 17.00.

On 11<sup>th</sup> November we will be holding a service to remember those who have served their country, particularly as it is the centenary of the end of the First World War. There will be a short, 30 minute service of commemoration from 10.45 to 11.15 (and, for the regulars at St John's, a shortened morning service from 10 to 10.30).



Thank you to everyone who came to our "Bellingdon Past and Present" exhibition (pictured above), and especially anyone who shared resources with us. We made £200, which we shall share between the church funds and Helen & Douglas House Hospice for children and young people this year.

*Jane Edmunds*

## Bellingdon Art Group

### New members welcome

The Bellingdon Art Group re-starts on 20<sup>th</sup> September and continues to meet on Thursday mornings 10:00-12:00 during school term times in the Village Hall.

Led by a fully qualified art teacher, the group has painted and drawn from various still life subjects, landscape pictures and photographs.

Demonstrations of suggested techniques and step-by-step procedures are followed by individual tuition, or members can bring in their own subjects to work from and use any media they choose.



Most of the group are local and enjoy having this opportunity to improve on their various skill levels in a relaxed and friendly atmosphere.

New members are always welcome, so why not come and try a session. Please phone me for further details. Berry: 01494 758532

*Berry Gidman*

## Short-mat bowls

Bellingdon Short Mat Bowls Club were successful in winning the Summer League by a win over one of the Chinnor teams on 8<sup>th</sup> August. Up to the last match BSMBC were behind Chinnor but clinched the league by one point with a 6 -0 win.

The club will be taking part again in the South Bucks 2 Mat league starting in September and as well as the Single Mat Leagues during the winter period.

*Don Baker*

## Curvaceous Cook

### Lavender crème brûlée

I am aware that I don't often write about puddings, mainly because I don't often eat them, but we were given this one a couple of years ago and it has stuck in my memory.

This recipe is from Sarah Raven (or Saint Sarah as she is known in our household!), serves 6, and would be a lovely finish to any late summer meal, or any time of year to be honest, but best made with fresh flowers. As with many of my favourite recipes, it can be prepared ahead of time.



- 6 egg yolks
- 1 level tbs caster sugar
- 2 tsp vanilla extract (not the flavouring) I use the paste and just use 1 tsp
- 725 ml double cream
- 4 lavender flowers (this is a subtle taste)
- 2 tbs demerara sugar

Beat the egg yolks, caster sugar and vanilla together.

In a heavy saucepan, heat the cream and flowers to simmering point. Remove from the heat and allow flavours to infuse for about 10 minutes. Strain through a fine sieve into a bowl which fits over a shallow saucepan of simmering water. The bottom of the bowl should not touch the water.

Add the egg mixture and keep stirring. Gently cook the cream until it is just thick enough to coat the back of a wooden spoon.

Remove from the heat and pour into an ovenproof dish, or 6 individual ramekins, and chill in the fridge for at least 4 hours.

When well chilled, carefully sprinkle the demerara sugar onto the cold cream and either use a blowtorch or put under a preheated really hot grill. About 8-10cm below the heat. Watch carefully until the sugar has turned to a golden

### Chartridge Parish Council

Our priorities are to reduce speeding, improve potholes (Asheridge is in need of the most attention) and clear blocked drains.

We have cancelled the next verge mowing due to the dry weather, although Chesham town council did cut the non-growing grass recently.

*Derek Keen*

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