

Bellingdon & Asheridge Community Newsletter



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Welcome to possibly the penultimate B&A Newsletter. Your current editor took over in 2016 and is no longer able to continue owing to family commitments. If anyone would like to take over, or even just to find out what's involved, please do get in touch. Otherwise December 2023 will be the last issue. Hopefully there might be the appetite for some kind of online forum like they have in The Lee.

****WANTED****
NEWSLETTER EDITOR
MUST HAVE AN INTEREST IN LOCAL GOINGS ON AND BE REASONABLY COMPUTER LITERATE. FULL TRAINING PROVIDED. COMMITMENT IS A FEW HOURS EVERY QUARTER.

SEPTEMBER

2nd: CVGS Autumn Show
6th: Meeting Point (St John's)
22nd: Pub night
27th: Knit and natter (St John's)

OCTOBER

1st: Harvest Festival
4th: Harvest Tea
13th: Fright Night Hort Soc social
14th: History/culture club (St John's)
20th: Pub night

NOVEMBER

12th: Hall 75th Anniversary Event

DECEMBER

2nd: Kids' Christmas party
3rd: Seniors' Christmas lunch
TBC St John's Christmas services
24th: Christmas Eve Carols at Huge Farm (tbc)

Community news

BAACA AGM

BAACA met for its AGM in mid July at the hall. The AGM is the community's annual opportunity to meet the management committee and trustees of the hall. All adult residents of Bellingdon & Asheridge are automatically members of BAACA and entitled to attend and vote at the AGM.

During the AGM the committee presented its accounts for the year, as well as the Chair's report which can be read on the BAACA page of www.bellingdon.com

Obituary: Kurt Scharf

Kurt lived in Cedar Grove. He died on 13th May this year at the age of 96½.

He was born in Austria in 1926 and had a complex early life with the war years and the effect of Germany in relation to Austria. He was a successful businessman and bought Asheridge Farm from Aneurin Bevan, famous as the creator of the NHS.

His wife was an equestrian lady and their daughter, Karen, followed that interest, marrying Ian Crippen, who was a well-known local horse trainer and show jumper.

Kurt was, by his own admission, not a great socialiser, but he was an accomplished piano player both of classical and Boogie Woogie music.

Bellingdon Short Mat Bowls Club

The club continues to meet twice a week at Bellingdon Village Hall

- Monday evenings 7.30 pm
- Wednesday mornings 10.00 am

Everybody of all ages are welcome to come and watch or have a try, no kit required.

The club is playing in the Bucks Summer League and is currently second with two matches to play: Away at Widmer End and Home to Haddenham B. [**Fingers crossed, we'll let you know the outcome in the next issue - Ed**]

St John's Church

We continue to have services at St John's Church at 10 am every Sunday. In addition, we have occasional Sunday afternoon services at 4pm in a variety of formats including Taize-style worship and traditional Evening Prayer - keep an eye on the church notice board and the village website for further details. Mid-week we hold a 'cuppa and chat' meeting on the first Wednesday of each month, and we are extending this to a 'cuppa, knit and natter' meeting on Wednesdays **September 27th** and **October 18th**. Both meetings run from 2.30 - 4pm. You don't have to knit for the second one - do bring any (non-messy) art or craft project to enjoy a creative afternoon. Tea and biscuits will be provided! Further dates will be planned if the trial period of three dates is successful.

A further activity will be a history / culture-style club, which will run on an occasional basis - once every three months. The first meeting will be on **Saturday 14th October at 11.30 am** in the church, and Tim Yates will give an updated talk on the history of Bellingdon. He has given a version of this talk on previous occasions, and it is always well-received. As well as being our Minister at St. John's he is a member of the Chess Valley Archaeological and Historical Society, and he has written articles on the history of Bellingdon in their Journal. Further meetings of this group will cover a range of historical and cultural topics, and we shall probably invite contributions from people who live locally and who can perhaps bring local artefacts which they can talk about for a few minutes. (It's amazing what came out of the woodwork when we held our pre-Covid local history exhibition!) If you have any contributions you would like to make or, indeed, if you would like to give a talk about something, do let us know.

Within the church we have started to have a monthly thematic display on our new notice board. This month's display is on 'Food in the Bible'. Further themes will include 'Imprisoned for their Faith', Child Sponsorship, and 'A Listening Ear - Samaritans'. Again, the list of topics is still being developed.

We shall celebrate Harvest in our annual Harvest Festival at 10 am on **Sunday 1st October**. On that date we shall also hold one of our occasional 4 pm services - again, on a Harvest theme. The following **Wednesday, 4th October**, will be a Harvest Tea - one of our 'cuppa and chat' meetings - you are most welcome to join us.

On a practical note, we should very much like it if any villagers would be able to join our cleaning and flower rota. You do not need to be an expert flower arranger! People work in pairs - one person does the cleaning and

the other does the flowers, which involves discarding dead flowers from the previous week, deciding if any can be re-used, and providing and arranging some flowers. As a minimum we have one display on a pedestal at the front of the church and a smaller one on the altar. Some people also put some flowers in a vase in the font and / or on the windowsills. We have a range of flowers - garden flowers, purchased flowers, wild flowers, and pot plants - it depends on what the arranger chooses. Do get in touch with me on j.edmunds@sky.com if you would like any further information.

Lastly, we are planning (finally!) to replace our broken external church noticeboard. We shall be in a position to do this when we have some final information which we need to display. We also have plans to update our kitchen and cloakroom facilities.

You are very welcome to join us at St John's! If you would like any further information do get in touch with us on tim.yates3@btinternet.com or j.edmunds@sky.com

www.bellingdon.com/st-johns-church-bellingdon/

Jane Edmunds

Chesham Vale Gardeners' Society (Hort Soc)

The October Social - Fright Night

Be it ghosts or ghouls, spiders or snakes, Twilight inspires our imagination, and fears. Yet, if you get Goosebumps in the night, never fear the Ghostbusters are here, ready and prepared for an Adams Family October Social. For Halloween will come early to Bellingdon, as we host our very own Fright Night.

Be you a Lord Voldemort, Morticia Adams or Maleficent, grab your wand and fly along to Bellingdon & Asheridge Village Hall to enjoy a thrilling three course meal to make your taste buds tingle, whilst daring the entertainment of our spooky quiz.

Tickets cost only £10 each, with freak show fancy dress optional, and bring your own drinks or spirits.

To reserve a throne at the banquet table, please send or hand cheques (made out to Chesham Vale Gardeners' Society) to Nicola or Adrian. Book early to avoid disappointment as places will be limited.

2023 diary dates (at B&A Village Hall)

- **Autumn Show** – Saturday 2nd September, 3-4:30pm
Adrian Norris, Chairman

www.bellingdon.com/chesham-vale-gardeners-society/

Curvaceous Cook

Zingy Asian style salad

I have to admit to being addicted to a cookbook by Dominique Woolf, Dominique's Kitchen. We have loved every recipe, and have adapted to not use the sugar that she does. This salad is a bit of a combo of 2 of her recipes, and to be honest, you could use whatever you want to as the veg element.

Dressing: whisk together:

- 2 tbs lime juice (I use a bottle)
- 1 tbs fish sauce, Nam Plau. Please don't be put off by this, even if you don't like fish, it just adds a certain something to the flavour
- 1 tbs soft brown sugar (I use 1 tsp stevia)
- ½ - 1 tsp chilli flakes to taste

Salad:

I have a cheap mandolin with interchangeable blades that I use for this recipe, and many others, but you can use a box grater or just a sharp knife.

Into a bigish bowl:

- Grate 1 crisp eating apple, skin and flesh
- Grate 1 carrot
- Thinly shred about 200g red cabbage, or, I prefer, some red and some white
- Finely slice ¼ red onion
- Add a small handful of chopped coriander leaves and stems
- Small handful chopped mint leaves

You can make up to this point any time, then add:

- 30g toasted hazelnuts, smashed. I put them under a big jar and just press gently
- 2 tbs shop bought crispy fried onions. Most supermarkets sell these now, but be warned, they are very moreish!

Pour over the dressing, mix well and serve.

It does last a few days, covered, in the fridge. I eat it on its own or with meat, cheese, flatbreads, or pretty much anything!

Fete 2023

The sun shone and the crowds came out for our second post-covid Fete day. The classic cars and motorbikes, now in their second year, proved extremely popular again - while the now traditional fun dog show was a huge draw for local pooches and their owners.

The committee would like to take the opportunity to thank each and every person who made the fete possible - either through tireless organisation through the winter or on the day, or by turning up and supporting.

The money raised by the fete goes towards the maintenance and upkeep of the hall and grounds, plus planned improvement works. Despite being a community facility, the hall does not receive any statutory funding and relies entirely on fundraising and hire revenue. If you'd like to find out more about the hall and its history please see: <https://www.bellingdon.com/village-hall/>



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.