



News and Notes



For Bodenham, Britford, Charlton All Saints, Nunton and Odstock

December 2023 & January 2024

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edition.



A Jolly Snowman

By Otilie

Merry Christmas & a Happy New Year!



*Father Christmas in his sleigh
being pulled by dinosaurs*

By Bertie



A Festive Tree

By Delilah and Mummy

Community News

Panto Success!

The Radnor Hall Players and I would like to say a big thank you to everyone involved in making our Pantomime Ali Baba and the Forty Something Thieves such a wonderful and enjoyable occasion. We hugely appreciate your support.

We are extremely fortunate to have in our community so many willing organisations and individuals without whom such an event would not be possible. I especially want to thank the many fantastic helpers who volunteered to help out in whatever guise, whether it was with catering in the kitchen during the performances, or by so generously baking and donating cakes, or by helping out in the hall with the shows themselves.

Huge thanks too to John and Simon Martin for supplying us with milk from Nunton Farm, and to Martin and Bee Simcock from Bread and Flowers for the wonderful dinner they provided for our three evening performances.

My personal thanks also go to the cast and stage crew whose talent and enthusiasm never cease to amaze and inspire me.

And to everyone else who volunteered to help in whatever capacity - THANK YOU!

Nick Stanger - Director

Nunton Farm Cowshed Nativity Saturday 23rd December, event time is still TBA

Nunton farm invite you to join in with the fun and festive Cowshed Nativity - a brilliant evening for all where the children can get up and involved with the telling of the Nativity.

There will be mulled wine and mince pies on offer.

Dressing up is compulsory although not strictly nativity related - there have been Christmas dinosaurs in the past.

Regretfully, no dogs, as it takes place on the working farm. Tickets are free and can be booked online, look out on the Village Facebook page for more info soon.

Donations will be taken for a chosen charity.

CREATIVITEA

Thursday 14th December, 2-4pm Barker Room, Nunton.

Do you want to learn to crochet? Having a struggle with some knitting? Or just fancy a game of scrabble? Join us for tea, cake and a chat in the Barker room for a Creative Tea! Bring your ideas on how we can be more creative.

More Community News

News from Salisbury City Council

Electric charging points to be installed in City Council owned car parks. Salisbury City Council have teamed up with EVC to install electric vehicle charging points in the City Council owned car parks.

Visitors and residents of Salisbury will soon have more charging points to choose from with rapid and fast charging bays due to be installed next year. Lush House, Victoria Park and Churchill Gardens car parks will all benefit from the fully funded installations making it easier for people to enjoy the City in electric vehicles.

Stars Appeal Success!

A record-breaking total of £157,922 was raised at the 2023 Stars Appeal Walk for Wards, the charity has announced. Over 2,000 walkers turned out to support the flagship fundraising event for Salisbury Hospital's Charity, which took place on Sunday 9th July at Wilton House.

If you'd like to support Stars Appeal, why not check out their Salisbury District Hospital Stars Appeal Christmas Raffle.



CAROLS AND CANDLES
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FRIDAY 22ND DECEMBER
6PM



DOWNTON BAND **CHRISTMAS CONCERT**

Tuesday 12th December 2023

At 7.30pm

All Saints Church, Charlton

Admission free

Usual refreshments

A retiring collection will be divided between the Band and the Church

Christmas gifts (unwrapped) for the Women's Refuge (labelled lady, boy, girl) are welcome

Focus on Food

Making Music To Chop Food By

I'm in the kitchen, bashing out a chicken and mushroom cobbler for Sunday lunch, the girls are back from Bristol university, life is back to normal. I say that, they graduated in June, they are actually back from London, it takes a bit of time to catch up and understand that they are gainfully employed now and just entering the torment that is adulthood, where London rent accounts for 60% of their income. No wonder WFH is so popular.

I'm listening to Kathleen Ferrier, 'Art Thou Troubled, Music Shall Calm Thee', whilst peeling carrots and sautéing mushrooms. I'm entering the trance like state that is Sunday morning and it's transporting me back to my parent's house, 1968, with my mum and dad in the kitchen, peeling spuds and prepping a roast chicken, Sunday lunch. Back then it was B.F.P.O. Two Way Family Favourites on radio 2. British Forces Posted Overseas, for those not in the know. Quite a tearjerker.

All my mum's favourites, Jim Reeves, Andy Williams, The Johnny Mann Singers, Roger Whittaker, the old crooners. Songs of loss and regret, love and reconciliation, old songs, but influential, guiding, legacies. 'I Won't Forget You' is the Jim Reeves tune that, ironically, reminds me of those days, and of course you don't forget, you just sometimes, struggle to remember. 'Distant Drums' is still with me, and a guilty pleasure along with Madonna's 'Borderline' (Feels like I'm going to lose my mind)

Music, food, family, time, history, they're all tied together. So when we cook for friends, from the heart, we're trying to steep them in our history, in our understanding of the world. In my head, dishes are not food, they are emotion, gifts, sustenance and delight. Food is a connection, a way of communicating, and whether you know it or not, what you choose to put in front of your guests says a lot about you. Think about that when you're next on Salisbury market, picking out a Savoy.

My dad's favourite task on a Saturday, after taking me to play rugby for Ellesmere Port Grammar School against the local toffs, Lytham St Annes, New Brighton, or indeed, on occasion, the Liverpool police, clearly not toffs, was to bash out a lamb bone stew, or casserole, or soup with ingredients bought down the 'Port' market. After many a scoop at the Duke of Wellington, our local village pub, he would regularly invite thirty locals back for a light lamb super and several more scoops. Ours was a convivial home and it's not difficult to see where my passion for hospitality emerged.

Of course, I know the world is divided into two camps, Kathleen Ferrier or Janet Baker, or three camps if you include Maria Callas, but putting that to one side, my current favourite music to chop food by, is a toss-up between Sasha & Digweed's, 'Northern Exposure' and 'Leftism' by Leftfield, both to be played incredibly loudly, which also serves to quicken the pace and ensure lunch is served on time.

Martin Simcock - Bread and Flowers

Wine Not?

A couple of editions back we introduced you to Daniel Grigg and his family. Dan is the Managing Director of Museum Wines, a Dorset based specialist importer. We asked you for your wine related questions and you didn't disappoint! We put them to Dan and here are his answers...

I often hear people ask "It is a good vintage?" but how much does the same wine change from year to year?

Dramatically! All depends on the weather in the growing season. Bordeaux had an outstanding vintage in 2010 which led to the wines commanding huge premiums and some are still too young to drink whereas 2011, whilst not considered "as good" a vintage often offers better value and immediate gratification. However, avoid 2013 and 2017 as they're pretty much undrinkable.

Is there somewhere that takes home grown crops and makes wines out of them?

Not that I know of, and if the vines are potted the grapes likely won't be good for anything other than eating. Not all grapes can be made into wine, what you get in the supermarket are grown as "table grapes". You could always look into making wine at home, not too dissimilar to home brewing beer, and if it's horrible then try distilling it into gin or vodka.

Red wine sometimes triggers my migraines, is there a wine that is less likely to?

It will be the sulphites, or more likely the added Sulphur Dioxide, rather than the wine itself. This is a common practice in all wine making as it is used as a stabiliser but lower quality (usually cheaper but not always) wines use more of it. Look for wines that are certified as Organic as they'll have up to 97% less sulphur in the finished product.

Which (if any) red wine should you serve chilled?

Nothing too complex, or too expensive! Chilling a red concentrates its flavours so you'd be wasting your money and the wine if you chilled a serious Bordeaux or Chateaufort. Light reds work best such as Cinsault or Gamay. If you want to get adventurous we stock a light bodied Pinotage called NAT from a winery called Natte Valleij that is an absolute delight served chilled, just not properly cold.

What is the difference between Prosecco & Cava?

Prosecco is made from a grape called Glera in Northern Italy using the Charmat method, this is basically like a soda stream for wine, a very quick process that allows them to get it to market quickly at a low price.

Cava is made using the Champagne method, secondary fermentation in the same bottle that ends up in your fridge creates carbon dioxide which cannot escape the sealed bottle and makes the bubbles. They use indigenous varieties Paralleda and Xarel-lo as well as Chardonnay and Pinot noir although they were only permitted for us recently. It's a longer process which has a legal minimum ageing period of 12, 15 or 30 months depending on the type of Cava being produced. This requires more capital investment not just because of the length of time needed before you can sell it but also specialised cellars that can store the bottles for that length of time. This is the same for Champagne, English Sparkling Wine, Franciacorta (Italy) and Cap Classique (South Africa) so explains why you don't see those for £6.99 in Tesco!

Dan Grigg - Museum Wines

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BREAD FLOWERS

PRIVATE DINING

Twice a year we open Longford Farmhouse for our 'Cooking the Books' supper clubs and feed 60 lucky locals a four-course menu of seasonal produce with recipes poached from the pages of our favourite cookbooks. Occasionally, when asked, we cook for locals or non-locals who want to celebrate something special whilst sharing exquisite dishes with family and friends. Here's some recent feedback.

'My family took me to Longford Farmhouse to celebrate my birthday, with four old school friends and their wives. The twelve of us hugely enjoyed splendid food, with great service, in a very comfortable, attractive setting. It was a wonderful treat. I discovered later that we had been able to supply our own wine, with no corkage to pay, which was a bonus. Thank you Bread and Flowers for a truly memorable evening. Adrian Taylor'

Website www.breadandflowers.co.uk.

Instagram [@breadandflowers](https://www.instagram.com/breadandflowers).

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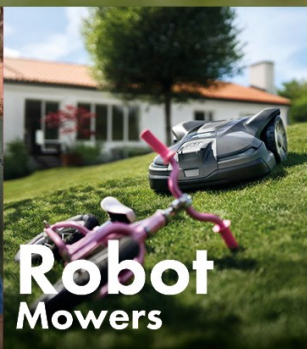


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Mrs P's Recipes

Mince Pies

Another recipe, handed down for generations. Tried, tested and tasted, and all homemade too. No ready-made pastry here!

HOMEMADE MINCEMEAT

Ingredients

1lb (450g) Bramley apples, cored and chopped small (no need to peel them)
2oz (50g) sliced almonds – omit if you don't like nuts or anyone has allergies
4 level teaspoons mixed ground spice
½ level teaspoon ground cinnamon
¼ level teaspoon nutmeg
6 tablespoons brandy – or a few more!!
8oz (225g) shredded suet
12oz (350g) raisins
8oz (225g) sultanas
8oz (225g) currants
8oz (225g) whole mixed candied peel, finely chopped – optional
12oz (350g) soft dark brown sugar
Grated rind and juice of 2 oranges
Grated rind and juice of 2 lemons

Method

- 1) Combine all the ingredients, except for the brandy, in a large mixing bowl, stir and mix thoroughly together.
- 2) Cover the bowl with a clean cloth and leave the mixture in a cool place overnight or for 12 hours, so the flavours have a chance to mingle and develop.
- 3) After that pre-heat the oven to 120C/gas mark ¼.
- 4) Cover the bowl loosely with foil and place it in the oven for 3 hours
- 5) Then remove the bowl from the oven and don't worry about the appearance of the mincemeat, which will look positively swimming in fat. This is how it should look.
- 6) As it cools, stir it from time to time; the fat will coagulate and, instead of it being in tiny shreds, it will encase all the other ingredients.
- 7) When the mincemeat is quite cold, stir in the brandy then pack in sterilised jars cover with waxed discs and seal. It will keep in a cool, dark cupboard indefinitely but. Vegetarians can make this mincemeat happily, using vegetarian suet. And if you don't want the full quantity, make half.

PASTRY

This pastry recipe makes 36 standard size mince pies

15oz (420g) plain flour
5oz (140g) icing sugar
2oz (57g) ground almonds - OPTIONAL
12oz (350g) cold butter, cut in pieces
Grated rind and juice of 1 orange
Milk for glazing

That's all we've got space for here but do head over to **E-News and Notes** to find the full recipe!

Mrs P

Plant of the Month



Cyclamen



Well here we are. The nights are drawing in, the frosts have started and the sleepy plants have all settled down in their beds ready for a lovely winter sleep. But what on earth is that racket coming from the shady area? Ah, the cyclamen haven't received the memo and seem to be partying like the Radnor Players, post panto. Riots of colour that wouldn't be out of place mid summer, are a beacon of light during the long dark. We can only be grateful, cyclamen really do most of the heavy lifting when it comes to winter colour, with a display that would hold it's own against the best and brightest of summer.

Cyclamen are very happy in shady spots and make an excellent ground cover, plant in clumps and they will spread and fill the area over time. If you could be bothered, you could collect the seeds (just make sure you sow them straight away) or what I do is wait for the seedlings to take and transplant those.



The jobs I'll be doing over winter are mainly continuing the inevitable tidy up, I do like to leave a layer of leaves towards the back of the flowerbeds for the insects to live in, try to resist the temptation to tidy up everything! Leaving wilder areas is really vital. In January when the plants are dormant I'll prune roses! Shrub roses want a nice open "chalice" shape, don't be afraid to really cut them back and then mulch well. In fact, mulch everything!

Happy Gardening!

Orpheus Co - Editor

WI Report

WI Meeting Monday 13th November

As a keen birdwatcher the November meeting talk presented by RSPB expert Steve Oakes was right up my street. He gave a detailed talk on the birds we can expect in our Winter Gardens in this part of the country. Although he detailed and provided slides of the 'little brown jobs' like sparrows, dunnocks, wrens and some female finches, I am still not sure I can tell the difference when they alight for seconds on the bird feeders! What amazed me however was how many of what I consider to be our native birds are actually migratory.

Steve did stress the importance of keeping our bird feeders clean however, with the advice that we have two and when one is empty put a clean, fresh one out filled with food and then clean the one that has just been taken in thoroughly. This is due to the increased prevalence of fatal bird diseases that are killing birds in their thousands, these include Trichomonosis (not to be confused with Trichomoniasis; look it up on Google!) and Avian flu with the former particularly being spread through infected bird feeders and water containers. Trichomonosis has caused the greenfinch population to fall by 60% over recent years! Then we need to consider habitat loss (food sources and nesting sites) causing many of our beloved and iconic endemic bird populations to become seriously at risk. So please everyone keep your hedges and particularly deciduous ones and provide bird food with thoughtful care. Of course, with such a fascinating subject we ran out of time for questions and also did not delve into the broader and larger species such as corvids, waders and so on. Personally, I would welcome another session it was so interesting. Thank you Committee for another great meeting!

The next meeting will be on December 11th with a Christmas theme and Christmas cheer including a raffle. New members are always warmly welcomed!

The meeting bit reminded everyone of:-

As always donations for the foodbank are urgently required.

Extra collection of Christmas donations for the food bank are being arranged, so please contact Elizabeth Cutter – 01725 511870

The Christmas Lunch at the Red Lion - 7th December

The Christmas Meeting (including a raffle) – 11th December

Winter gloves and hat contributions are needed for Alabaré please

Hatty Hillier



Double your donation to CRESS in the Big Give Christmas Challenge 2023

CRESS are taking part in the Big Give Christmas Challenge to raise £12,600 in just 1 week! Funds will be used to support South Sudanese Refugees in Uganda.

CRESS has set up 74 Savings groups in rural Northern Uganda with 1669 registered members, 75% of whom are women. Savings groups act like a community bank. Refugees put their money in and can then ask for loans for business or family needs. They repay back over time with interest. Groups are also encouraged to create projects to raise funds together. Big Give will enable our yearly savings conferences where groups are trained students inspired and ideas are shared. We hope also to run an inspirational conference for the children whose education is supported by CRESS sponsors.

Donations to our Big Give Christmas Challenge will be generously matched by our supporters & The Together Trust during the campaign meaning your money can support twice as many refugees.

Isaac Soro, Savings Officer in Uganda sent a recent case study:

"At 32 years old, Maneno, married with four children, joined the Ajunyafe Rich Savings Group in March 2021. She acknowledges the life-changing impact of the program, stating that her ability to start a business and increase her savings enabled her to send her brother back to school and invest in livestock"

Caroline Lamb, CRESS Founder and CEO says:

"We have been so impressed with the take-up and reports of the ever growing numbers of Savings Group members and their success stories. We hope you will support this, our first Big Give Challenge, and enable us to bring together and inspire the members to further success in their small businesses which enable them to be more self-sufficient, feed, clothe, house, educate their families and pay for health care."

How can you get involved?

- Visit **BigGive.org**. and make a donation from **November 28th and December 5th**
- Set a reminder and add our campaign page <https://tinyurl.com/cress-big-give-2023> (or use the QR code) to it so you remember not to miss your chance to double your donation this Christmas!

Don't forget - We also have CRESS Christmas Cards for sale at The Hub in Broadchalke £5 for 8 cards from The Hub

or email - caroline.lamb@cressuk.org (extra charge for postage)

Not sending cards? Why not send some via email - dontsendmeacard.com/ecards/charities/cress/christmas

Church News

News from the Pews

Hello everyone, I can't believe we are nearly at the end of the year. We had a really lovely Remembrance service at Charlton All Saints on 12th November. It started with the re-dedication by Revd Ruth of the Lych gate (the War Memorial for the village) which had been beautifully repaired following damage in a storm. As always, the time of remembrance was poignant, with the Last Post and Reveille being played by Benny and poppy wreaths from each village laid at the memorial. Benny has kindly supported us for the past three years, but next year he will be off to university. If there is anyone in the villages who would like to help as bugler for our Remembrance service next year, we would be most grateful if they could contact us.

Christmas is almost upon us and there is plenty to get involved with. The Carol service this year is at St Mary's, Odstock at 4pm on 17th December. We are looking forward to the wonderful Cowshed Nativity, which will take place again at the dairy. Our Christmas Day service will be at 11am at St Andrew's Nunton and we really look forward to seeing lots of you there.

For carol singing around the villages, there are opportunities to join in at Nunton on Monday 18th December (6pm at the bus stop), Odstock on Tuesday 19th (6pm at the crossroads) and Bodenham on Wednesday 20th (6pm outside the Old Post Office). Mince pies and mulled wine are, of course, available to cheer us along.

Finally, we will hold our last Creativitea of the year on Thursday 14th December between 2 and 4pm at the Barker Room. Do feel free to join us for tea and a chat.

Have a lovely peaceful Christmas everyone and remember, be kind to each other.

Mary Boydcamps & Stephanie Elcock. Churchwardens



Church Services

For Britford, Charlton All Saints,
Odstock and Nunton with Bodenham

BCP = Book of Common Prayer, CW = Common Worship



December 2023 and January 2024

Please check the weekly e-Bulletin or e-N&N for all Benefice Services

3 December 1st Sunday of Advent	9.30am 11.00am	Parish Communion Family Service	Britford Odstock	Jenny Taylor Adrian Taylor
10 December 2nd Sunday of Advent	9.30 am 11.00am	Family Communion Morning Prayer (BCP)	Nunton Charlton All Saints	Ruth H-S Ruth H-S
17 December 3rd Sunday of Advent	4.00pm	Carol Service	Odstock	Ruth H-S
22 December	6.00pm	Carol Service	Britford	Ruth H-S
24 December CHRISTMAS EVE	6.00pm	Nativity	Charlton All Saints	Ruth H-S
25 December CHRISTMAS DAY	11.00am	Family Communion	Nunton	Ruth H-S
31 December 1st Sunday of Christmas	11.00am	Benefice Communion	Bishopstone	Jenny Taylor
7 January Baptism of Christ	9.30am 11.00am	Parish Communion Family Service	Britford Odstock	Ruth H-S Adrian Taylor
14 January 2nd Sunday of Epiphany	9.30 am 11.00am	Family Communion Morning Prayer (BCP)	Nunton Charlton All Saints	Ruth H-S R Voremberg
21 January 3rd Sunday of Epiphany	9.30am	Parish Communion	Odstock	Katharine Hopkinson
28 January Candlemas	9.30am 11.00am	Parish Communion Family Service	Charlton All Saints Nunton	Jenny Taylor Adrian Taylor

Clergy Team:

Team Rector ~ The Revd Dr Ruth Howlett-Shipley: 01722 697 022

Team Vicar ~ The Revd Canon Jenny Taylor: 01722 503 081

Team Vicar ~ Vacant


Team Administrator ~ Mrs Emily Broomhead: 07890 262 376



Services in Chalke Valley Benefice – December 2023

BCP = Book of Common Prayer (Traditional Language), CW = Common Worship (Contemporary Language)



3 December 1st Sunday of Advent	9.30am	Family Communion (CW)	Broad Chalke	Kate Woolven
	9.30am	Parish Communion (CW)	Britford	Jenny Taylor
	11.00am	Family Communion (CW)	Ebbesbourne Wake	Ruth H-S
	11.00am	Family Communion (CW)	Coombe Bissett	Jenny Taylor
	11.00am	Family Service	Odstock	Adrian Taylor
	11.00am	Morning Prayer (BCP)	Berwick St John	Lay Led
	11.00am	Advent Service	Bishopstone	Sally Leaver
10 December 2nd Sunday of Advent	9.30am	Family Carols	Bowerchalke	Jenny Taylor
	9.30am	Family Communion (CW)	Nunton	Ruth H-S
	11.00am	Family Communion (CW)	Coombe Bissett	Jenny Taylor
	11.00am	Morning Prayer (BCP)	Charlton All Saints	Ruth H-S
	11.00am	All Age Service	Alvediston	Biddy Trahair
	3.00pm	Advent Service	Fifield Bavant	Biddy Trahair
14 December	6.00pm	Carol Service	Stratford Tony	Jenny Taylor
17 December 3rd Sunday of Advent	9.30am	Holy Communion (BCP)	Bowerchalke	Kate Woolven
	11.00am	Morning Prayer (BCP)	Ebbesbourne Wake	Biddy Trahair
	11.00am	Parish Communion (CW)	Homington	Tony Monds
	11.00am	Carol Service	Bishopstone Vill. Hall	Jenny Taylor
	3.00pm	Nativity Play	Broad Chalke	Lay Led
	4.00pm	Carol Service	Odstock	Ruth H-S
	6.00pm	Carol Service	Berwick St John	Kate Rosslyn Smith
	6.00pm	Carol Service	Coombe Bissett	Jenny Taylor
21 December	7.00pm	Carol Service	Broad Chalke	Ruth H-S
22 December	6.00pm	Carol Service	Britford	Ruth H-S
23 December	6.00pm	Carol Service	Alvediston	Biddy Trahair
24 December CHRISTMAS EVE	11.00am	Holy Communion (BCP)	Alvediston	Ruth H-S
	4.00pm	Carols round the Crib	Bishopstone	Jenny Taylor
	6.00pm	Carol Service	Homington	Jenny Taylor
	6.00pm	Nativity	Charlton All Saints	Ruth H-S
	10.00pm	'Midnight' Eucharist (CW)	Fifield Bavant	Ruth H-S
25 December CHRISTMAS DAY 	8.00am	Holy Communion (BCP)	Homington	Jenny Taylor
	9.30am	Parish Communion (CW)	Bowerchalke	Jenny Taylor
	9.30am	Parish Communion (CW)	Bishopstone	Ruth H-S
	9.30am	Family Communion (CW)	Broad Chalke	Kate Woolven
	11.00am	Family Communion (CW)	Ebbesbourne Wake	Kate Woolven
	11.00am	Family Communion (CW)	Coombe Bissett	Jenny Taylor
	11.00am	Family Communion (CW)	Nunton	Ruth H-S
	11.00am	Family Communion (CW)	Berwick St John	Tony Monds
	11.00am	Family Communion (CW)		
31 December 1st Sunday of Christmas	11.00am	Benefice Communion	Bishopstone	Jenny Taylor

Ministry Team:

Team Rector ~ The Revd Dr Ruth Howlett-Shiple: 01722 697022

Team Vicars ~ The Revd Canon Jenny Taylor: 01722 503081, Vacancy

Team Administrator ~ Mrs Emily Broomhead: 07890 262376

Assisting Clergy:

The Revd Canon Anthony Hawley: 01794 390607, The Revd Canon Tony Monds: 07808 614597

The Revd Kate Rosslyn Smith: 01722 780011, The Revd Kate Woolven: 07754 582395

Lay Worship Leaders:

Yvonne & Kevin Follett: 01747 828785, Caroline Lamb: 01722 780789, Sally Leaver: 01722 780447,
Naomi Martin: 07713031774, Don Morgan: 01722 718557, Adrian Taylor: 01722 325862, Gill Riley: 01722 780538, Janet Roe: 01725 519242,
Biddy Trahair: 01722 780666, Rhoderick Voremberg: 07785 304142, James Wardroper: 01722 718152



Services in Chalke Valley Benefice – January 2024

BCP = Book of Common Prayer (Traditional Language), CW = Common Worship (Contemporary Language)



7 January Baptism of Christ	9.30am	Family Communion (CW)	Broad Chalke	Jenny Taylor
	9.30am	Parish Communion (CW)	Britford	Ruth H-S
	11.00am	Family Communion (CW)	Ebbesbourne Wake	Jenny Taylor
	11.00am	Family Communion (CW)	Coombe Bissett	Ruth H-S
	11.00am	Family Service	Odstock	Adrian Taylor
	11.00am	Morning Prayer (BCP)	Berwick St John	Lay Led
14 January 2nd Sunday of Epiphany	9.30am	Parish Communion (CW)	Bowerchalke	Kate Woolvern
	9.30am	Family Communion (CW)	Nunton	Ruth H-S
	11.00am	Morning Prayer (BCP)	Charlton All Saints	Rhoderick Voremberg
	11.00am	Family Communion (CW)	Coombe Bissett	Jenny Taylor
	11.00am	All Age Service	Alvediston	Biddy Trahair
	3.00pm	Evening Prayer	Fifield Bavant	Biddy Trahair
21 January 3rd Sunday of Epiphany	9.30am	Holy Communion (BCP)	Bowerchalke	Ruth H-S
	9.30am	Parish Communion (CW)	Bishopstone	Jenny Taylor
	9.30am	Parish Communion (CW)	Odstock	Katharine Robinson
	11.00am	Morning Prayer (BCP)	Ebbesbourne Wake	Biddy Trahair
	11.00am	Parish Communion (CW)	Homington	Jenny Taylor
	11.00am	Parish Communion (CW)	Berwick St John	Ruth H-S
28 January Candlemas	9.00am	Holy Communion (BCP)	Berwick St John	Ruth H-S
	9.30am	Parish Communion (CW)	Charlton All Saints	Jenny Taylor
	9.30am	Parish Communion (CW)	Broad Chalke	Barney Hopkinson
	11.00am	Family Service	Nunton	Adrian Taylor
	11.00am	Parish Communion (CW)	Bishopstone	Jenny Taylor
	11.00am	Holy Communion (BCP)	Alvediston	Ruth H-S
	11.00am	Morning Prayer (BCP)	Homington	Rhoderick Voremberg
	6.00pm	Evening Prayer (BCP)	Bowerchalke	Lay Led
4 February 2nd Sunday before Lent	9.30am	Family Communion (CW)	Broad Chalke	Kate Woolven
	9.30am	Parish Communion (CW)	Britford	Jenny Taylor
	11.00am	Family Communion (CW)	Ebbesbourne Wake	Ruth H-S
	11.00am	Family Communion (CW)	Coombe Bissett	Jenny Taylor
	11.00am	Family Service	Odstock	Adrian Taylor
	11.00am	Morning Prayer (BCP)	Berwick St John	Lay Led
	11.00am	Morning Service	Bishopstone	Sally Leaver

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Mrs P's Recipes

Another recipe, handed down for generations. Tried, tested and tasted, and all homemade too. No ready-made pastry here!

Mince Pies

HOMEMADE MINCEMEAT

Ingredients

1lb (450g) Bramley apples, cored and chopped small (no need to peel them)
2oz (50g) sliced almonds – omit if you don't like nuts or anyone has allergies
4 level teaspoons mixed ground spice
½ level teaspoon ground cinnamon
¼ level teaspoon nutmeg
6 tablespoons brandy – or a few more!!
8oz (225g) shredded suet
12oz (350g) raisins
8oz (225g) sultanas
8oz (225g) currants
8oz (225g) whole mixed candied peel, finely chopped – optional
12oz (350g) soft dark brown sugar
Grated rind and juice of 2 oranges
Grated rind and juice of 2 lemons

Method

- 1) Combine all the ingredients, except for the brandy, in a large mixing bowl, stir and mix thoroughly together.
- 2) Cover the bowl with a clean cloth and leave the mixture in a cool place overnight or for 12 hours, so the flavours have a chance to mingle and develop.
- 3) After that pre-heat the oven to 120C/gas mark ¼.
- 4) Cover the bowl loosely with foil and place it in the oven for 3 hours
- 5) Then remove the bowl from the oven and don't worry about the appearance of the mincemeat, which will look positively swimming in fat. This is how it should look.
- 6) As it cools, stir it from time to time; the fat will coagulate and, instead of it being in tiny shreds, it will encase all the other ingredients.
- 7) When the mincemeat is quite cold, stir in the brandy then pack in sterilised jars cover with waxed discs and seal. It will keep in a cool, dark cupboard indefinitely. Vegetarians can make this mincemeat happily, using vegetarian suet. And if you don't want the full quantity, make half.

Mrs P's Recipes - Continued

PASTRY

This pastry recipe makes 36 standard size mince pies

15oz (420g) plain flour

5oz (140g) icing sugar

2oz (57g) ground almonds - OPTIONAL

12oz (350g) cold butter, cut in pieces

Grated rind and juice of 1 orange

Milk for glazing

Sift the flour, icing sugar and ground almonds (if using) into a bowl. Cut in the butter until the mixture resembles coarse breadcrumbs.

Add the orange rind and stir in just enough orange juice to bind. Gather into a ball, wrap in greaseproof paper and put in the fridge for at least 20 minutes.

MINCE PIES

Preheat your oven to 220C/Gas 7

Grease 2 – 3 bun trays

Roll out the pastry about 1/4in (5mm) thick and cut out your rounds with a fluted pastry cutter. I make small mince pies, but size is up to you!

Transfer the rounds to your bun tray and fill halfway or more (depending how much filling you like!) with your yummy homemade mincemeat!

Roll out the rest of your pastry and cut out the rounds to make the lids! I use a slightly smaller cutter for the top, so they fit snugly! Brush the edges of the pies with milk, then set the rounds on top.

Cut a small steam vent in the top of each pie, brush lightly with milk and sprinkle with caster sugar.

Bake until golden, 15 – 20 minutes. Let them cool for 10 minutes before unmoulding.

Enjoy with cream, brandy butter – or both – or simply on their own!!!

Mrs P

Odstock Parish Council

Councillor Vacancy

Odstock Parish Council represents the Villages of Odstock, Nunton and Bodenham and are looking for a new Councillor to join the team.

Do you want to make a positive difference in our villages?

Would you like to have a say and influence decisions that affect your community?

If so, we would like to hear from you.

This is a voluntary role so you will not be paid, but there is a lot of satisfaction to be gained from helping run local services for local people.

You need to be willing to give up some of your time, how much depends on you and your commitment to work for your community. Full training and support are provided.

Parish Council meets every other month (except August) usually on the first Wednesday of the month.

Meetings normally last around 1-2 hours.

You must be 18 or over, an elector and have been a resident or worked within 3 miles of the Parish for the last year.

If you would like more information, please contact the Clerk at clerk@odstock-pc.org.uk

**ENTHUSIASM AND COMMITMENT ARE MORE IMPORTANT THAN
EXPERIENCE**

We look forward to hearing from you.

Closing date for applications is 30th November 2023

Odstock Parish Council
clerk@odstock-pc.org.uk
Tel: 07946 576550

*Katarina, who has an advert in News & notes,
would like to further introduce herself.*

Your Life Story In A Book!

Have you ever thought about writing a book about your life to share and enjoy with your family and friends?

I'm Katarina, a professional biographer with a passion for real-life stories. Whether it's about a special romance, a job, travels abroad or bringing up a family, I believe that everyone has an interesting tale to tell.

I've worked with entertainers, entrepreneurs, ex-services, professionals, parents and grandparents. Most of my clients aren't celebrities, they are men and women who simply wish to leave behind a personal record of their life - about their struggles and achievements, loves and losses - to their children, grandchildren and loved ones.

Writing a life story book can be an immensely enjoyable activity, something to get stuck into during the long winter months. It's a perfect opportunity to reflect on your life and craft a beautiful hardback book that family and friends will treasure. Why not give it some thought and get in touch for a no-obligation chat?

- ☐ W: lifestoryinabook.com
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News and Notes

For Bodenham, Britford, Charlton All Saints, Nunton and Odstock

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