

BRAMSHALL NEWS



A perfect day for a traditional village wedding.

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August 2018

Send your stories, photos and news for the next edition of Bramshall News!

September issue deadline is Saturday 25th August 2018



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Best Kept Village

All will be revealed at the presentation evening on the 6th August so we shall be able to report in our next news sheet or if you are on the village email list the news will get to you quicker. If you haven't let the Editor know your email address yet just contact her on bramshallnews@gmail.com. It works both ways if anything urgent crops up in the village we can get the information out to you as well as good news.

Summer Raffle Winners

1 st	Chris Rendell	£100 M & S voucher	No. 0567
2 nd	Louise Gill	£25 Debenhams voucher	No. 0556
3 rd	Anne Snee	Amazon voucher	No. 1235
4 th	Rev J Lander	£15 WH Smith voucher	No. 1004
5 th	Evelyn Blurton	£10 Book token	No. 0705
6 th	Keith Gibbons	Bottle of Prosecco	No. 0060
7 th	Jane Brookes	Bottle of Baileys	No. 1172
8 th	Pippa Relm	Wine cooler	No: 0385

Our thanks to all who supported our summer raffle which raised over £800 for our funds.

CHURCH GATES near the West End... SOS

If anyone has the time and would like to assist us in restoring these lovely gates (clean, prepare, apply protective solution) please let us know. They really are in need of some TLC!!

John & SallyAnne 565228



Official Launch of the Old Bramshall Inn

The re-launch of the Old Bramshall Inn generated a buzz of excitement in the village, with the prospect of meeting Neil Morrissey and checking out the improvements as well as tasting what is on offer. A perfect summer's evening saw the venue packed and everyone having a great time (especially with free menu samples and open bar!!). Of course, it was brilliant meeting Neil and for many it was their first encounter with a celebrity. Don't forget, Neil has promised to be in the pub at least 2 days per month.



Correction to a print error in the July issue of Bramshall News



Elijah Thomas with parents Stephen & Heidi, big brother Finlay and big sister Matilda

Successful Annual Exhibition for Bramshall Art Group

The Exhibition was, as usual, held in Bramshall Parish Hall over the weekend of 30th June and 1st July. Visitors could see and enjoy the usual high standard display of work achieved by the Group over the past 12 months. In addition, there was the opportunity to enjoy refreshments with delicious home-made cakes and visitors could even be served a freshly prepared light lunch!

This year was the largest exhibition ever by the Group, with over 180 paintings on display. There were approximately 160 visitors to the exhibition, many of whom gave very nice comments about the way the exhibition looked on entering the Hall. The exhibition was a great success and by the end of the weekend, visitors had bought a total of 36 paintings! As usual, part of the proceeds from the exhibition will be donated to a local charity, this year involving young carers. The Group would like to thank all who visited our Exhibition this year.

Bramshall Art Group has a page on Facebook where photos of the 2018 Annual Exhibition will be regularly posted over the following weeks. If you have access to the internet, you can access Facebook, using this link to keep informed: <https://www.facebook.com/bramshallart/> *Arthur Tindle*



Thank you

Walking around the village some of you may have noticed a new face in the community gardens. Over the last few months we have been very grateful to Natasha Painter who has been working towards achieving The Duke of Edinburgh's Award. She has done a lot of work in the village from clearing snow in the winter to generally helping keep certain areas tidy. Her help has been greatly appreciated and we wish her well for the rest of her challenges.



Val Thomas with Natasha

If you are interested in helping to keep the garden areas looking neat and tidy you can find out more from Val on 01889 568795.

Any amount of help will make a big difference and be much appreciated.

BRAMSHALL QUILT AND CRAFT CLUB

**The next meeting is on
Thursday 9th August
at Bramshall Parish Hall.
10am to 12.30pm.**

Parish Hall Meeting: 3rd September 7.30pm

Church News

The Uttoxeter Area of Parishes
Parish Church of St. Lawrence Bramshall

Vicar Revd John Lander
revjsl@aol.com 565228

Services for August 2018

5th August	11.00am	Holy Communion
12th August	8.00am	Holy Communion (BCP)
	11.00am	Morning Prayer
19th August	11.00am	Holy Communion
26th August	11.00am	Family Communion (followed by refreshments)

Sidespersons Rota:

5th Mrs G Lovatt
12th Mrs L Corbishley
19th Mrs C Postlethwaite
26th Mr R Jones

Cleaning Rota (for the Sunday stated)

5th Mrs SA Lander
12th Mrs J Corbishley
19th Mrs L Corbishley
26th Mrs M Jones

Flowers: Mrs W Sargeant & Mrs G Grogan
Refreshments: Mrs P Chesters & Mrs SA Lander

CHURCH SPRING CLEANING

A big thank you to everyone who came along to help spring clean the church. It is a huge task on your own but with a happy band of helpers we certainly cleared out a lot of rubbish THANK YOU.

STAMPS / COMPUTER PRINT CARTRIDGES / MAGAZINES

Thank you for your support – do please continue to bring along into church the above items – the relevant containers are situated at the back of church which is open every Saturday and Sunday (or drop off at 9 Overcroft - whichever is better for you).

From the Registers:

Baptism: Sunday 1st July Carly Rose HALEY

Wedding: Saturday 14th July Ed Ewing & Lucy Sargeant

Wedding

Saturday 14th July proved to be the perfect day for the marriage of Ed Ewing and Lucy Sargeant. It was quite a traditional village wedding, with many people turning out to catch a glimpse of the bride arriving in a horse-drawn carriage. The bells rang out, the sun shone down and the church was filled to capacity. Following the service, the reception took place in a magnificent marquee at Hayes House Farm, with the backdrop of stunning 'Gainsborough' views across the valley toward Nobut and Church Leigh. Congratulations Lucy & Ed.



PCC Meeting: 10th September 7pm in Church



Carly Rose with parents Nick & Anna
and big brother Riley

May 100 Club Winners

1 st	No. 175	Andrew Sargeant	£30
2 nd	No. 20	Evelyn Blurton	£25
3 rd	No. 39	Steve & Marita McKeon	£20
4 th	No. 3	Kath Brookes	£15
5 th	No. 89	Ruth Adams	£10

June 100 Club Winners

1 st	No. 161	Jean Thelwell	£30
2 nd	No. 77	Barbara Gibbons	£25
3 rd	No. 158	Evelyn Blurton (Louise)	£20
4 th	No. 165	David Brookes	£15
5 th	No. 89	Ruth Adams	£10

RECIPE

Smoked Cod Provencal

11/2 lbs of smoked cod. 1 large tomato - chopped roughly. 1 medium onion.
1/2 cup of dry white wine. 4 cloves of garlic. Pinch of thyme and black pepper.
4 tablespoons of tomato puree. A handful of mushrooms - sliced.

Cut the fish into serving pieces and place in a frying pan. Cover with cold water and **slowly** bring to the boil. Discard the water then add fresh water and bring to the boil again. Drain and keep warm.

Add the tomato and onion to the frying pan and cook for a few minutes. Then add the wine and cook until the wine is reduced by half. Add the sliced mushrooms and chopped garlic and simmer for 5 minutes then stir in the seasoning and tomato puree.

Add the fish, spoon over the sauce and cook until the mixture is heated through. Serve with vegetables.

When I was a child (not that long ago, I might add), we had fresh fish every Friday as the wet fish man would call in his van with a selection of fresh fish to choose from. Of course, all that has changed now and I think a lot of people do not eat fresh fish anymore. I try to eat it once a week as I do believe it is good for you. Tesco have a good wet fish counter and Waitrose even better as it tells you where the fish has come from and how it was reared- from the sea or farmed- plus 20% off on Fridays.

Whatever your choice, fish is fairly easy to cook, but the main thing is, "do not over cook it". We tend to in this country and it is a big mistake - trust me: I am from Yorkshire!!!! ENJOY.

Penny Gilpin

Yoghurt & Strawberry Lollies

250gm ripe strawberries

100ml natural yoghurt

1 teaspoon honey

Whizz strawberries, natural yoghurt and

Taste and add more honey if required.

Divide the mixture between 4 ice lolly moulds and pop a stick into each.

Freeze for at least 3 hours or overnight.



honey in a blender.

Royal Horticultural Society - Short term solutions for coping with drought.

Effective watering

Water in the morning or evening. This allows plants to soak up moisture before the hottest part of the day.

To target water onto the soil rather than foliage, use a watering can without a rose.

Make a dip in the soil around single plants to channel water close to the plants as it soaks into the soil.

Sink a pipe or cut-down plastic bottle upside down into the soil next to recent plantings to help direct water to the roots.

Container plants need regular watering. Move containers into light shade, group together and place on saucers or plastic containers to catch drainage water.

Water drought resistant plants thoroughly every few days rather than little and often.

Soil Cultivation

Keep soil disturbance to a minimum to prevent evaporation.

Remove weeds as they will compete for moisture.

Let the lawn go brown - it will not come to any serious harm but spiking will help rehydrate when it does rain. Push the tines 10-15cms (4-6 inches) into the soil at 20cms (8ins) intervals.

In the future, mulch borders regularly with organic matter after long spells of rainfall (usually in the spring) to reduce evaporation in the summer.

Bark chipping, leaf mould and cocoa shell are ideal and can be applied at any time but are best after tidying beds in spring or after planting in the autumn .

Water collection

Save and reuse household waste water. Washing up liquid will not harm ornamentals, fruit or mature vegetables but avoid pouring on edible leaves. Make the most of rainfall (when it arrives) by collecting from gutters into water butts.

Vegetables

Surface rooting plants such as lettuce and tomatoes will wilt quickly and require more watering whereas deeper rooting carrots, parsnips and potatoes may be more resilient.

Do not leave large areas bare. Plant with green manures and companion plants.

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Dave, Tracey & Simon Carroll

Mobile: 07754 267 511

Landline: 01785 604318

Email: traceycarroll1966@msn.com

We look forward to hearing from you.

Diary Dates

Church Services and Events

Church of St. Lawrence

See page 6
for full details

NCT Bumps, Babies & Toddlers Group	Mondays	10am - 12pm	Parish Hall	Vicky Smith
Dance Aerobics	Mondays	6.00pm - 7.00pm	Parish Hall	Sair Lovatt 07817323095
U3A Country Dancing	Tuesdays	2pm - 4pm	Parish Hall	Keith Lowson 564427
Bramshall Bowling Club	Tuesdays	7.30pm	Parish Hall	Harold or Sylvia 567763
Bramshall Art Group	Wednesdays	9.30am – 12pm	Parish Hall	Anne Harris 566006
Yoga	Wednesdays	5.45-6.40pm & 6-45pm - 7.45pm	Parish Hall	Jayne 07765769979
Circuit Training	Thursdays	6.00pm-7.00pm	Parish Hall	Sair Lovatt 07817323095
Fitness Class	Fridays	10 - 11am	Parish Hall	Barrie Taylor 01543 418242

Bramshall News is available to read on the Bramshall Parish website www.bramshallparish.org.uk

This is your Bramshall News - be part of it.

Send your news, photographs, special celebrations, “Lost & Found”

If it is happening in the village, please share it.

bramshallnews@gmail.com