

Saturday 20th April

You are invited to join the Norwich Monday Folk Dance Club for their Spring Folk Dance which we are delighted to announce is being held in our village hall this year.

Entrance : pay around £1.50 at the door

Refreshments and Bar

Whist Drive

Monday 22nd April
& Monday 20th May
at 8pm

Entrance 35p

Saturday 27th April
Jumble Sale
Village Hall

Doors Open 2pm

Teas

I will be round on _____ to collect any jumble you may have.
Please leave it out if you will not be in on that day.

Saturday 11th May

Super Band Show
"The Big Generation Band"

Tickets £1 (incl light refreshments)
from Committee Members.

Bar. Raffle.

We shall share the proceeds of this event with the band.



Early Warning
Friday 7th June
"Music for a Summer Evening"

With the Norwich Barber Shop Singers, Norwich Wind Ensemble and Soloist Pip Jenkinson (one of the stars in the recent production of the King and I). There will be a buffet supper and tickets will be available shortly and probably priced at £2.

Diary Note
Barbecue and Dance
Saturday 20th July

The Keep Fit Classes, Patchwork Group and Coffee Mornings continue to operate with varying degrees of support - why dont you try one or all of them!

N O T E

The Village Hall Committee and Social Committee are taking a stall at the May Fair in Earlham Park on Monday, 6th May and hope to sell produce, cakes, grocers etc. They will probably also sell bric a brac. If you can help with any contributions, please let your ~~Mar~~ distributor know so they can be collected.



Annual Garden Fete

The meeting called to make further arrangements for the proposed Garden Fete on Sunday 14th July 1985 resulted in an attendance of three persons. It was decided to arrange another meeting on Tuesday 30th April at the Village Hall commencing at 8pm as the method of notifying the meeting may not have been entirely satisfactory. Unless there are folk prepared to come forward and undertake Committee activities etc. the event will be a non starter. Please note dates etc.

Flower Festival at the Church

This is being planned to co-incide with the Fete weekend namely 12/13/14 July. Those who would assist in this are invited to contact Miss I Gray, Shamrock Cottage, Top Tow, Wreningham..

The Wreningham A nd District Badminton Club

The above is seeking increased membership and anyone interested is invited to attend on a Club Evening at the Village Hall on Tuesday evenings -- 7.30pm onwards.

The Wreningham and District Indoor Bowling Club

The above meets at the Village Hall on Thursday evenings from 7.30pm onwards except on the evening when Country Dancing is held, usually the last week in the month. Providing the Friday evening is available that week, this is used. In addition, members may by arrangements play at other times.. Visitors and prospective members are invited to come along to the Club meetings. Two friendly matches have been held with the East Tuddenham Club, and Wreningham managed to chalk up a win on both occasions. The Club is affiliated to the English Short Mat Bowling Association and plays to Association rules etc. Members are qualified to enter National competitions and the game is expected to become very popular. Players use the same bowls they would use for outdoor bowling and quite a number of the members are new to "bowling" and become competent very quickly. New members are most welcome and the present membership is largely an equal number of ladies to gentlemen.

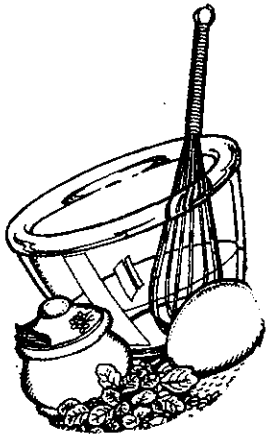
The Wreningham Parish Church

The response to our appeal for cups and saucers was splendidly supported and grateful thanks to all those who gave so generously.

K.A.H.

KITCHEN CAPERS

Whilst our resident cookery expert is ill in bed I'll give you a lazy recipe for entertaining which requires no cooking. Sweet and sour summer fruit pudding ; 1 pint full cream yoghurt, ½ pint double cream,lightly whipped, 1lb. raspberries (frozen or fresh) demerera sugar. A 4 pint capacity straight sided dish 8" across. Put the fruit in the bottom of the dish (no need to thaw if frozen) Mix yoghurt and cream and spread over the fruit. Sprinkle a half inch layer of demerera sugar over the cream mixture. Cover with a plate or foil and refrigerate for 24-48 hours. Some of the sugar seeps through the cream to the fruit, the rest stays on top to give a crunchy texture. Nice served with shortbread biscuits!



Contributions for next 'Mardle' to J. Vessey by last week in May.

