

WRENINGHAM & DISTRICT MARDLE
August/September Issue

A bi-monthly newsletter produced by the Village Hall Committee



Merry Christmas! Well that's how it feels to me as I write this at the end of July. Thank goodness we had one of the rare sunny days for our fete on 12th July. Thank you to all who helped and supported this very enjoyable event which raised over £300 for Village Hall funds.

On a more serious note - we have had a series of thefts and break-ins lately in and around our village. This is a very sad state of affairs and I really feel that each and every one of us should be especially watchful and not hesitate to call the police at the first suggestion of anything suspicious. This could save a lot of heartbreak and I am sure the police would rather have the occasional false alarm than have to deal with the ever increasing numbers of crimes of this nature so "Watch out, there's a thief about".

Editor

BINGO!

Regular sessions are being held from now on. The dates for the next two months are:

Thursday 6th and Thursday 20th August
Monday 31st August and Monday 7th and Monday 28th September

See you there.

PLUS...

WHIST DRIVES

These will be held on

MONDAY 17TH AUGUST
and
MONDAY 21ST SEPTEMBER

commencing at 8.00 p.m.

every month

COFFEE SHOP

The Coffee Shop will re-open on WEDNESDAY 9TH SEPTEMBER, 10.30 - 11.30 a.m. Do come and enjoy some good coffee and a friendly chat.

Early warning - we are holding a charity coffee shop on a Wednesday early in November so please don't buy all your Christmas gifts before then. Date will be announced in the next edition of the Mardle.

coffee

**BUY CHRISTMAS
PRESENTS**

COFFEE MORNING

There will be a coffee morning at

Oak House, Wymondham Road
(by kind invitation of John Marshall)
on Wednesday 12th August.

The proceeds will be divided between the Youth Club (to buy games for the coming session) and Chapel Road School for mentally and physically handicapped children at Attleborough. There will be the usual raffle, bring-and-buy stall, etc. Please come along and support these worthwhile causes.

BOND WINNERS

Congratulations to the winners in the July 1987 Loan Bond Draw.

006 Mr. Philip Howes, Hethersett

177 Mrs. Hepsie Rogers, The Folgate, Wreningham

295 Ashwren Drama Group (the Drama Group have already decided to buy scripts of the play they plan to put on on 27th and 28th November)

The next draw takes place on 1st October.

JUMBLE

The recent sale held at St. Thomas' Church Hall, Norwich raised over £80. Considering these were the "leftovers" from our village sale this was a most welcome boost to village hall funds. Thank you to all who helped.

BARBECUE

8 till late

A lamb roast will be held at the Village Hall on SATURDAY 8TH AUGUST. Tickets £3 (children half price) available from Committee Members now.

BAR RAFFLE DANCING

COUNTRY CLUB

Get your tickets NOW for the Tammy Jones night on
19th September

They will go like hotcakes as soon as the event is advertised in the local press. Available from Committee Members.

RED CROSS

The recent village collection raised £56.15. Thanks to those who collected and those who contributed.
Bert New

ANNOUNCEMENT



'thank-you'

PLAYING FIELD

ideas

The Playing Field Committee would like to hear your ideas and suggestions for a children's play area on the playing field (types of equipment, etc.) plus ways of raising more funds to provide it. Some cash is available but more will be needed. A suggestion box will be placed on the bar in the village hall or contact the Vice-Chairman, D. Whiterod at High Common Farm with your ideas.

WRENINGHAM & DISTRICT

CRAFTS

WOMEN'S INSTITUTE

Cookery

The Institute will be holding a Produce Show on Monday 14th September in the village hall. There will be crafts, flowers, vegetables, cookery items, etc. and members of the public are invited to come along at 7.15 p.m. to view the exhibits. There will also be an auction.

AUCTION

WRENINGHAM RAMBLERS

We are getting more adventurous and have had some very enjoyable (and sometimes mysterious) walks on our further afield mid-month outings lately. Why don't you come along and join us - local footpaths are walked on the first Sunday in each month and "other" walks on the third Sunday. Transport is always available and we meet at 2.00 p.m. at the village hall car park.
M.T.B.

REGULARS

- 0 - 0 - 0 -

PARISH COUNCIL NOTES

At the meeting held on Wednesday 8th July Mike Hardy, our local representative on the District Council, paid us a visit and he promised to maintain a close watch on the progress of sewage disposal plans and do all he could to help our village with what must be our greatest health hazard.

He suggests also that personal letters of complaint to G. Smith at South Norfolk District Council, South Norfolk House, Swan Lane, Long Stratton might help our cause, so how about it everybody?

The next P.C. meeting is on Tuesday 15th September at 7.30 p.m.

- 0 - 0 - 0 -

WRENINGHAM FIRST SCHOOL

On Friday 25th September we are having a tea afternoon, commencing at 2.30 p.m. All friends of the school, as well as parents, aunts, uncles, cousins and grandparents are cordially invited to come along and join us.

Village life

BON APPETIT

KITCHEN CAPERS

This casserole recipe is, I promise you, quite delicious and well suited to entertaining, particularly as timing is not critical.

Lamb with almonds (serves 4 - 6)

2 lb lean lamb	1 tbsp. Dijon mustard
2 tbsp. vegetable oil	3 fl. oz. red wine or beef stock
4 oz. split almonds (I only use 1 oz as they are very expensive)	$\frac{1}{4}$ pt. single cream
1 large onion, finely chopped	$\frac{1}{4}$ pt. soured cream (always available from Kati's Deli, Wymondham)
Large pinch cayenne pepper	1 - 2 tbsp. chopped parsley
2 tsp. root ginger, chopped (fresh)	Seasoning
1 clove garlic, crushed	

Heat oven to 325°F, 170°C. Cut the lamb into approximately 2" cubes. Heat the oil in a heavy flameproof casserole and quickly brown the meat in batches. Drain and remove.

Add the almonds to the casserole and stir-fry until pale golden. Drain and set aside with the lamb.

Add the onion to the oil left in the casserole and cook gently until softened. Add the cayenne, ginger, garlic and mustard. Cook gently for 1 minute, then stir in the wine or stock and the single cream. Bring to the boil, stirring continuously, then replace the lamb and almonds. Stir well, cover and cook in the oven until tender - about 1 hour. Stir in the soured cream and parsley. Taste for seasoning. Return to the oven for a further 10 - 15 minutes before serving.

N.B. Did you know that fresh ginger keeps almost indefinitely if you peel it and pop it in a screw top jar full of sherry and store in the fridge? (And the sherry tastes good in recipes afterwards too!). P.B.

DID YOU KNOW?

Coming Events

DATES FOR YOUR DIARY

Thursday 6th August	Bingo, 8.00 p.m.
Saturday 8th August	Barbecue, 8.00 till late
Wednesday 12th August	Coffee morning, Oak House, 10.30 - 12.00
Monday 17th August	Whist Drive, 8.00 p.m.
Thursday 20th August	Bingo, 8.00 p.m.
Monday 31st August	Bingo 8.00 p.m.
Monday 7th September	Bingo 8.00 p.m.
Wednesday 9th September	Coffee shop re-opens, 10.30 - 11.30
Monday 14th September	W.I. Produce Show 7.15 p.m.
Tuesday 15th September	Parish Council meeting, 7.30 p.m.
Saturday 19th September	Country Club, 8.00 p.m.
Monday 21st September	Whist Drive 8.00 p.m.
Friday 25th September	Tea afternoon, Wrenningham School, 2.30 p.m.
Monday 28th September	Bingo, 8.00 p.m.

Notes and comments for the next edition of the Mardle to the Editor, Pat Butcher, Oak House, Wymondham Road (Tel. Funderhall 566) by mid-September please.

