



A bi-monthly news-letter produced by the Village Hall Committee

Spring is just around the corner - in fact by the time you read this it will officially be here even if your gardens say otherwise. I have never been in a position before where the seed potatoes are sprouting and waiting to go in and the garden isn't even dug ready!

It is with considerable regret that I tell you this is the last Mardle I shall produce. Mike McGregor started the idea way back in October 1981 and the first edition was full of reports on the imminent completion of the village hall and all we planned to do with it. Since then the editor has changed twice, Janet Vessey taking over from Mike, Stephanie Stretton spending several years illustrating the issues in her own special style, and during all the changes I continued to type every issue (missing two, one because I was on holiday and one because I was ill) and latterly edited and illustrated each issue also. Anyhow with home and family taking more of my time and new ideas becoming more difficult to find, I decided that a change of face and typewriter would not come amiss, so if you have any hidden yearning to take on any of the three (or all three) of the operations involved please contact the Chairman, Brian Nixon, without further ado.

Editor/Typist/Illustrator

CAN ANYONE HELP?

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THANK YOU

Great Ormond Street Hospital Appeal

Following the coffee morning and sale on Saturday 5th March we are able to announce that the truly magnificent sum of £2,155 has been realised so far (£30 more since this was written),

We wish to say a really big "thank you" to all who helped in any way to raise this money for such a worthy cause.

Anonymous donors, sheer hard work, those who came to bring and buy, and all who raised money in so many ways, we want to thank you all. WELL DONE!
 M.C.

AGAIN - THANK YOU

The Ashwren Drama Group thanks all who supported the 50's and 60's evening. We hope you enjoyed yourselves. The profit was just over £100 and this will go towards paying for the next production which is -

drama

PLAY ON

BOOK EARLY

A comedy by Rick Abbot. Venue - Wreningham Village Hall. Date - Friday 22nd and Saturday 23rd April. Time - 7.30 p.m. Price - £2.00 (children under 16 yrs. £1.00).

As the seats are numbered you are advised to book in advance by contacting Christine Minns (Tel. Fundenhall 8123) but admission at the door will also be available.

BUILDING LOAN BONDS

The next draw will take place at the Village Hall on 1st April.

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WHIST DRIVES

Whist Drives will be held, starting at 8.00 p.m. on
 Monday 18th April and Monday 16th May Entrance 50p including
 raffle tickets

'thank-you'

A LETTER OF THANKS

To all residents of Wreningham, Ashwellthorpe, Fundenhall and Tacolneston who were our dairy and newspaper customers, we would like to express our sincere appreciation for all the kindness and generosity which you have shown to us as we leave the retail trade.

We have been quite overwhelmed by letters, cards, gifts, flowers (to Maisie) and the amazing collection of £770. A special thank you to those who organised and made the collection - Mr. and Mrs. John Keys, Mr. and Mrs. Philip Wilkinson and Sarah, Mr. George Warman and Mr. Billy Kemp.

Last, but certainly not least, to all of you who gave so generously. We shall also keep and treasure the many kind messages which you sent with your gifts, they all mean a great deal to us.

May we take this opportunity to thank you for your past custom over so many years.

In very sincere appreciation, Dennis and David Coleman

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BINGO

The dates for April and May are
11th April
25th April
9th May
23rd May

all commencing at 8.00 p.m. in the village hall.

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COUNTRY MUSIC CLUB

The last evening of this season will be on
Saturday 9th April
dancing to Western Rodeo

The programme for next season has been planned - cards available shortly.

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JUMBLE SALE

Saturday 16th April
commencing 2.00 p.m.

Wreningham Village Hall

Please bring your jumble to the hall on the previous evening during club hours or after 10.00 a.m. on the morning of the sale, or contact a committee member if you need help or transport

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SOCIAL CLUB

At the A.G.M. on Monday 29th February the following were elected to the committee - Maureen Harper, David Harper, Bert New, Ken Horton, David Coleman, Harry King, Christine Minns, Dennis Nudd, Stephen Leggett and Graham Brighton. The Officers have to be approved by the Village Hall Management Committee at their meeting on 24th March. The names will then be displayed on the Social Club notice board. don't forget subscriptions were due on 1st January. Watch the notice board for details of activities

REGULARS

dance

SUPPORT

Mrs.

INDOOR CAR BOOT SALE

Saturday 2nd April

in the Village Hall

10.00 a.m. - 3.00 p.m.

£5 a pitch
(advance booking Fundenhall 680)



This is being widely advertised locally and many of the "boots" are selling on behalf of charity or local organisations. Come and find yourself a bargain

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PARISH COUNCIL NEWS

IN THE COMMUNITY

At the meeting held on Tuesday 15th March there was much discussion on the state of the verges in the village and the matter will be reported to the Highways Department of S.N.D.C. The first stage of drainage in Church Road is now completed but there will be a delay of at least twelve months before the next stage, to Hethel Road junction, is started.

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The next parish council meeting will be held on Tuesday 17th May at 7.30 p.m. in the Council Room at the Village Hall. Come along and hear what is being discussed or air your views in the "Open Forum" spot.

ANNOUNCEMENT

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WRENINGHAM & DISTRICT WOMEN'S INSTITUTE

Representatives from the above organisation visited the children's ward of the Norfolk and Norwich Hospital recently to present them with a cheque for £266 as a contribution towards the purchase of the latest drip monitoring machine.

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DON'T FORGET

REGULARS

The Village Fete
Wreningham Ramblers

Planned for Sunday 10th July
Meeting on first Sunday of each month at 2.00 p.m. at the village hall car park to walk the local footpaths and mid-month to wander further afield exploring other village's footpaths

OUT AND ABOUT

Coffee Shop
Youth Club

Every Wednesday morning in term time from 10.30 - 11.30 a.m. in the village hall
Every Tuesday from 6.30 - 8.30 p.m. in the village hall. Children aged 8 and over welcome

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LABOUR SAVING HINTS AND IDEAS FOR THE HOME

To remove hot dish marks from a polished table - simmer a pint of linseed oil for ten minutes then add a quarter-pint of turpentine. Apply this often and rub off with a soft rag.

Brasses - after cleaning the brasses with ordinary polish, rub a little furniture cream over and polish with a soft cloth. Door knockers, kerbs, etc. will not need cleaning so frequently.

continued over

To put out a chimney fire - if the chimney gets on fire, quickly put some wet newspapers on the fire. The steam will quickly put the chimney fire out.

To destroy moths in infested carpets. Go over entire surface systematically with a hot iron, pressing over a cloth wrung out in cold water, not too dry. The steam will kill both eggs and larvae.

KITCHEN CAPERS

Chicken with apricot and currant sauce (serves 4)

I use boned breasts but other chicken portions could be substituted. Although the sauce may sound rather sweet it does, in fact, have a spicy tang which blends well with the chicken.

- 4 boneless breasts or other portions
- salt and pepper
- 1 oz. butter or margarine
- 1 tablespoon oil
- 1 onion, peeled and thinly sliced
- 1 clove garlic, crushed
- $\frac{1}{2}$ pint chicken stock
- 4 - 6 tablespoons white wine
- 1 tablespoon lemon juice
- 2 level tablespoons apricot jam
- $\frac{1}{4}$ level teaspoon ground allspice
- good pinch of ground cummin
- 2 oz. currants
- 4 oz. no-need-to-soak apricots, halved or quartered
- $\frac{1}{2}$ level teaspoons cornflour
- parsley sprigs to garnish



Trim the pieces of chicken if necessary and season lightly if liked. Heat the fat and oil in a pan and fry the chicken until browned all over. Transfer to a shallow casserole. Fry the onion and garlic gently in remaining oil until soft and only lightly coloured. Add the stock, wine, lemon juice, jam, allspice, cummin and seasonings and bring to the boil. Add the currants and apricots and simmer for 2 - 3 minutes then pour over the chicken. Cover and cook in a moderate oven (180°C, 350°F, Gas Mark 4) for about 50 minutes until tender. Remove the pieces of chicken and keep warm. Thicken the sauce with the cornflour blended with a little cold water and bring back to the boil. Adjust seasonings, spoon most of the sauce into a serving dish and arrange the chicken pieces on top. Spoon the remaining sauce over and around the chicken and garnish with parsley.

(The apricots are obtainable at any supermarket/grocery shop and the spices can be purchased (in very small quantities) from the Old Beams Health Food Store in Wymondham).

This may all sound very complicated but it really doesn't take long and is an excellent recipe for entertaining as extra time in the oven does not harm it.

P.B.

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DATES FOR YOUR DIARY

Saturday 2nd April	Indoor car boot sale 10 - 3	Monday 9th May	Bingo 8.00 p.m.
" 9th "	Country Club	Monday 16th May	Whist Drive 8.00 p.m.
Monday 11th "	Bingo 8.00 p.m.	Tuesday 17th "	P.C. meeting 7.30
Saturday 16th "	Jumble Sale 2.00 p.m.	Monday 23rd "	Bingo 8.00 p.m.
Monday 18th "	Whist Drive 8.00 p.m.		
Fri/Sat. 22/23rd Ap.	Ashwren Flayers 7.30 p.m.		
Monday 25th "	Bingo 8.00 p.m.		