

### LIMERICK COMPETITION

It was very hard to choose a winner from the entries, but here is the winning limerick submitted by Mr. S. Rogers.

An old man from Wrenningham named Hall,  
One day in his garden did fall.  
He called to his wife,  
She cried "You're the plague of my life  
Cor blast bor why didn't you crawl?".

Mr. Rogers will receive two free tickets to the first dance to be held in the new hall.

- o - 0 - o -

### BADMINTON

Would all those people interested please attend an initial discussion at 8.00 p.m. on Tuesday, 15th December at the village hall.

### CHILDREN'S CORNER

#### SWOP-SHOP

Children, don't forget that the mardle could be the way to getting rid of unwanted toys and articles. Don't forget this service is free!! Just let us know what you are looking for and what you have to swop and leave the rest to us.

### DRAWING AND COLOURING COMPETITION

Over the Christmas holidays why don't you draw a picture of the village hall and paint or colour it in? The mardle will publish the winners in the next issue and will also arrange for all entries to be hung in the village hall in a special display at the next event. Don't forget names, ages and addresses to be written on the back of all entries.

Age groups	Up to 5 years
	5 years to 10 years
	10 years to 14 years.

- o - 0 - o -

### "KITCHEN KAPERS"

Do your sponges lack that bounce and texture? Do they come out of the oven looking like oversized biscuits? Do not despair - our cooking expert - Pat Butcher - has come up with two recipes to try.

The faster the following recipe is put together the better it comes out!

#### Ingredients

3 large eggs separated	4 oz. S.R. flour
5 oz. caster sugar	pinch of salt

#### Method

Warm sugar in bowl in oven. Whisk egg whites until stiff.  
Add sugar and yolks and whisk until thick and creamy.  
Fold in flour and salt with a metal spoon.  
Grease and flour two 9" sponge tins and pour in sponge mixture.  
Bake in pre-heated oven (190°c) for 20 - 30 minutes.

If, as I do, you use lots of egg whites and get tired of egg custards, try this egg yolk sponge.

### Ingredients

4 egg yolks  
2 tbsp. water

3½ oz. S.R. flour  
3½ oz. caster sugar

### Method

Whip together the egg yolks and water until thick and creamy then whip in sugar.  
Fold in flour with a metal spoon.  
Grease and flour two 7" sponge tins and pour in sponge mixture.  
Bake in a pre-heated oven (175°C) for 20 minutes.

- o - 0 - o -

### "WRENINGHAM ON THE AIR"

Wreningham is the subject of Radio Norfolk's "Village Voice" programme this Sunday, 6th December. There will be a number of interviews by Wally Webb of Wreningham folk, painting a sound picture of village life past and present - so try and listen at

12.05 this Sunday lunchtime.

12.05  
6TH DECEMBER 1981

- o - 0 - o -

All items for the February/March issue to be handed in to Mike McGregor, The Old Homestead, Toprow, by 15th January 1982.

- o - 0 - o -

Finally the mardle wishes all its readers a Merry Christmas and a Prosperous New Year.

Merry Christmas

Happy New Year



"Christmas is a time  
for dreaming  
special dreams."

