

FEB./MARCH EDITION

Bi-monthly newsletter published by the Village Hall  
Committee

VILLAGE HALL NEWS

Things are a little quiet at the moment; all that snow and ice have kept everyone indoors so there has not been much activity concerning the hall although we did hold a jumble sale last week in Norwich which raised £118 for our funds. A big "thank you" to everyone who turned out to "man" the stalls.

The flooring still has not been laid due to the technical problems - but it is all stacked neatly in the hall just waiting to go down!



HOWEVER -

It is intended to hold a Valentine buffet dance at Ashwellthorpe Hall on Saturday 13th February. Those of you who have been to events there before will doubtless be rushing for tickets as the buffet is well worth seeing - and eating. So don't forget

Ashwellthorpe Hall

8 till late

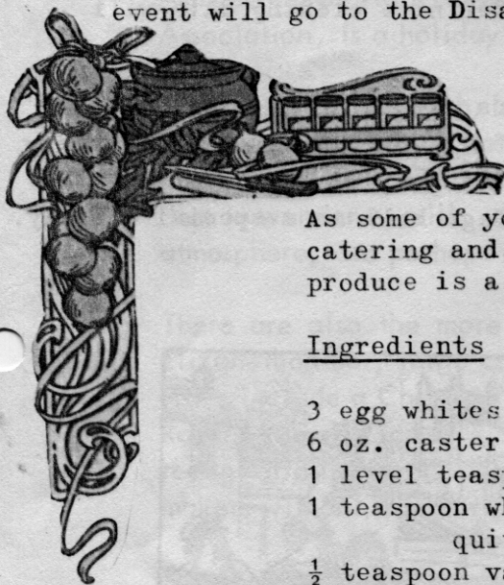
Buffet

Bar  
Tombola

Disco (quiet)

Tickets £4.50

Tickets available from committee members. A proportion of the profits from this event will go to the Disabled Drivers Association.

KITCHEN CAPERS

As some of you probably know my friend and I do quite a lot of catering and, without exception, the most popular sweet we produce is a Pavlova - so here goes

Ingredients

- 3 egg whites
- 6 oz. caster sugar
- 1 level teaspoon cornflour
- 1 teaspoon white malt vinegar (it tastes just the same but is quite clear)
- $\frac{1}{2}$  teaspoon vanilla essence

Method

Put egg whites into a large bowl and whisk till stiff.  
Add half the caster sugar and whisk in quickly.  
Fold in second half of sugar, cornflour, vanilla essence and vinegar thoroughly but gently with a metal spoon.  
Put sheet of "Bakewell" paper (you can get it in Jarrolds) on a baking sheet and form meringue into a circle - it spreads a bit as it cooks.  
Cook at 300°F, 150°C for 1 hour exactly.  
Invert onto serving plate as soon as it comes out of the oven and peel paper off.

## Finish

You can be as extravagant or simple as you like with the finish. I spread a layer of whipped double cream over the entire surface, spread over fresh, canned or thawed and drained frozen fruit or fruit pie filling (black cherry is particularly nice) and then decorate with rosettes of piped whipped double cream.

For special occasions, or if you want a selection for large numbers, a spirit or liqueur, together with a little sugar, can be whipped into the cream and then the whole thing topped with grated plain chocolate, nuts, glacé fruits, etc. I find  $\frac{1}{2}$  pt. double cream provides a generous topping for one Pavlova.

P.B.

## JANUARY BOND DRAW

The January bond draw was held at the Bird in Hand public house on 1st January 1982. The lucky winners were -

1st issue bonds	No. 008	S. Buck
	No. 057	L. Craig
2nd issue bonds	No. 210	D. Whiterod

There are still some 2nd issue bonds available. Please contact any committee member - full list was published in Mardle No. 2.

## PAINTING COMPETITION

The Mardle has received only one entry - from Jonathan Stretton, aged 7 years - so far and it is of a very high standard and shall take pride of place when we can find a place to hang it in the hall. There must be many more budding artists in the village, so come on children get your paints and pencils out and paint or draw a picture of the village hall. Definite closing date will be at the end of March.

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

Don't forget your pictures will be hung in the village hall as a special display.

## COUNTRY CARTOON



"We're a very active community, Mr Jones - we've been running an intensive campaign to try to ensure they don't close the village school."



It may be of interest to local inhabitants, particularly newcomers, to know a little more about Ashwellthorpe Hall, so the Mardle has reproduced one of their leaflets for you.



Ashwellthorpe Hall Holiday Hotel, owned and administered by The Disabled Drivers' Association, is a holiday centre designed for the disabled.

Situated near Norwich, in Norfolk, Ashwellthorpe Hall is a lovely, moated, country house, parts of which date back to Tudor times. It is delightfully situated in acres of well-wooded parkland, with paths and lawns accessible by wheelchair. This freedom to wander at will, the good food, excellent service and the genuinely friendly atmosphere, are perhaps the greatest of Ashwellthorpe's attractions.

There are also the more usual hotel amenities typified by the cosy oak-panelled Elizabethan Bar, large comfortable lounge and wide-screen colour TV. Other facilities include a Children's Play Area (with slide and swings etc); a guests' Laundry Room; a small Games Room (snooker & table tennis); Books; Stereo Music; and most recent of all - a 12-seater Minibus to provide trips out for those disabled holiday-makers without transport of their own. Plenty of parking space too.

Some visitors use Ashwellthorpe as a base for touring, being conveniently near to the Norfolk Broads, the Coast, and with many pretty villages and small towns worth visiting nearby. Others find the marvellous peace of The Hall and its superb grounds a tonic in itself and scarcely stir from the place, doing nothing more energetic than building up a suntan, feeding the ducks on the moat or playing a gentle round of golf (yes, even from wheelchairs). Evenings pass happily in the comfort of the rosy-lighted Elizabethan Bar, watching the colour TV or, if you prefer a more hectic night life, there is nearby Norwich, with its theatres, cinemas and nightclubs.

## THE DISABLED DRIVERS' ASSOCIATION

(Limited Liability. Registered in London No. 897405)

Patron: H.R.H. THE DUKE OF EDINBURGH, K.G.

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Tel: Fundenhall 449

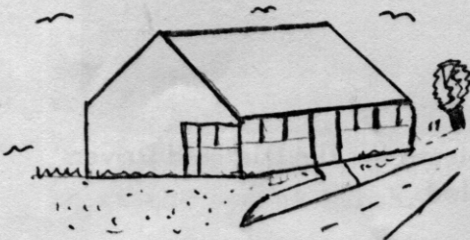
## BADMINTON

A meeting was held in the village hall on 15th December 1981. There were 15 people from the village interested in forming a group to play regularly. There were also 17 other people who gave their names but were unable to attend.

The outcome of the discussion was that there seemed to be enough people interested to form a viable group. It would be only fair to exclude non-villagers for the time being. The group would meet on two evenings a week, membership fee £2.00 adults, £1 under 16's per year. There may be a supplementary fee at a later date. It was agreed that 50p (adults) and 25p (under 16's) would be the fee for each person when they attend. This would be for the hire of the hall and provision of net(s) and shuttlecocks.

Mrs. Val Ireland was voted to be Group Organiser and Brian Clarke was voted to be the group's representative on the village hall committee. Val Ireland agreed to inform all present and others interested when the next meeting would be held.

## VILLAGE Hall HIRE charges



Below are listed the provisional charges for the hire of the village hall. A more accurate and specific list will be published as soon as possible.

£1.50 per hour (evenings) for organised clubs, etc.

£2.00 per hour (evenings) for occasional users

Saturday nights £15.00 - £20.00 (villagers)  
£30.00 (outsiders)

Saturday days (up to 6.00 p.m.) £2.00 per hour (villagers)  
£3.00 per hour (outsiders)

### Situations Vacant

Once the hall is being used on a regular basis there will be a need to appoint a Caretaker. It is proposed to pay the successful applicant a retainer plus an hourly rate for looking after the hall, cleaning, etc.

Anyone interested should contact the Chairman, Ian Dobson, at White Cottage, Church Road, Wreningham, Tel. Fundenhall 725.



Any submissions for the April/May edition of the Mardle to  
Mike McGregor, The Old Homestead, Top Row, Wreningham - Tel. Fundenhall 8120



It is anticipated that your village hall committee will soon be organising events to take place in the hall. It would be very helpful if you could take the time to fill in the form below to give us some idea of what YOU would like the hall to be used for. Please give completed form to your nearest village hall committee member.

Event	✓	No. of interested people in household
Dances/Discos /		
Drama Group		
Table Tennis		
Toddlers Club		
Youth Club		
Whist Drives		
Senior Citizens Club		
Keep Fit Group		
Other Indoor Sports (please specify)		
Exhibitions (trade or craft)		
Craft Classes (please specify any particular interest)		
Other events/activities (please specify)		

The Mardle will publish the results of the poll in the next edition.