



## Welcome to our Autumn/Winter village newsletter 2021.

### The Blue Bell Inn. Up and coming events:

- **11<sup>th</sup> December**- Charity Music Night with Limited Ability Band and Guests. In memory of Josie Champion & Baz Rushby. Raising money for The Chesterfield Suite at Doncaster Royal Infirmary. Raffle tickets will be on sale ready for the draw and further charity auction the following Saturday.
- **17<sup>th</sup> December**- Charity Raffle night draw and auction. Raising further funds as mentioned above
- **24<sup>th</sup> December**- Christmas outfit night with a prize for the best outfit!!
- **New Years Eve**- Fun evening with music and dancing. See 2022 in with your friends and family. Free entry. Tickets will be available to buy in advance for food at £5 per head.
- **New Years Day Evening**- The pub will be open from 6pm for 'The Hair of the Dog'!!!!

Please note that there will be no food menu on 11<sup>th</sup>/17<sup>th</sup> & 18<sup>th</sup> December.

- **Thursdays**- Pizza & a pint for £10
- **Pizza & Burger menu** Fridays & Saturdays.
- **Sunday Roast** from 12.30pm-5pm. Booking recommended.

Part time bar staff also required. If you know anyone, please pass details on for Darren & Lisa

[www.bluebelleastdrayton.co.uk](http://www.bluebelleastdrayton.co.uk).

**Tel: 01777 249469**

### Dog Fouling AGAIN.....!!!!!!

There has still been a lot of dog fouling left behind throughout areas of the village. Noticeably on private lawned areas of people homes on Top Street and Low Street. This is hugely disrespectful to the owners of the properties and is also against the law. Anybody seen not picking up their dogs faeces will be reported could face a fine of £100.

### Footpaths & Bridlepaths - Note to Horse Riders

There have been complaints made to the Parish Council regarding horse riding and Horse Poo on the Public Footpaths. Please note that horse riding is only permitted on Bridleways around the village and not on permitted on Public Footpaths

### Light Up the Village for Christmas

We are asking that residents light up their homes for Christmas again this year.

There will be a bottle of bubbly for the winning house.

This year we are asking you, the residents of the village to vote on your favourite house.

Please drop a note with your choice by Friday 17<sup>th</sup> December to David Jopling in the letter box at Ashlands Farm on North Green.

### Church Services at St Peter's

- **20<sup>th</sup> December** Carol Service at 6pm. Followed by Mulled Wine and Mince Pies
- **24<sup>th</sup> December** Holy Communion at 10.30am

## Potholes in the village.

The Parish Council have had confirmation that repair work to be carried out and completed by the following dates:

- Low Street- patching by 11<sup>th</sup> January
- Top Street- patching by 14<sup>th</sup> January
- North Green- patching by 19<sup>th</sup> January

## Recipe Chocolate Yule Log!

### Ingredients

#### For the chocolate sponge

- 4 large free-range eggs
- 100g/3½oz caster sugar
- 65g/2½oz self-raising flour
- 40g/1½oz cocoa powder

#### For the chocolate ganache topping

- 300ml/½ pint double cream
- 300g/10½oz dark chocolate (around 35-40% cocoa solids), broken into small pieces

#### For the cream filling

- 300ml/½ pint double cream, whipped



### Method

1. Preheat the oven to 200C/400F/Gas 6. Lightly grease a 33x23cm/13x9in Swiss roll tin, and line with non-stick paper or baking parchment, pushing it into the corners.
2. For the sponge, in a large bowl whisk the eggs and sugar using an electric hand whisk until the mixture is pale in colour, light and frothy. Sift the flour and cocoa powder into the bowl and carefully cut and fold together, using a spatula, until all the cocoa and flour are incorporated into the egg mixture. (Be careful not to beat any of the air out of the mixture).
3. Pour the mixture into the lined tin and spread evenly out into the corners. Bake in the middle of the preheated oven for 8-10 minutes, or until well risen and firm to the touch and the sides are shrinking away from the edge of the tin.
4. Place a piece of baking parchment bigger than the Swiss roll tin on the work surface. Dust with icing sugar generously. Carefully invert the cake onto the paper and remove the bottom lining piece of paper.
5. Cut a score mark 2.5cm/1in in along one of the longer edges. Starting with this edge, begin to tightly roll up the sponge using the paper. Roll with the paper inside and sit the roll-on top of its outside edge to cool completely.
6. While the cake is cooling, make the ganache topping. Heat the cream in a pan, just so as you can keep your finger in it. Remove from the heat and add the chocolate, stirring until it is melted. Cool to room temperature, then put into the fridge to firm up (this icing needs to be very thick for piping).
7. Uncurl the cold Swiss roll and remove the paper. Spread the whipped cream on top, and re-roll tightly. Cut a quarter of the cake off from the end on the diagonal. Transfer the large piece of cake to a serving plate and angle the cut end into the middle of the large cake to make a branch.
8. Put the chocolate icing into a piping bag fitted with a star nozzle. Pipe long thick lines along the cake, covering the cake completely so it looks like the bark of a tree. Cover each end with icing or, if you wish to see the cream, leave un-iced. Alternatively, just use a palette knife to spread on the icing and create rough bark texture with a fork.
9. Dust with icing sugar and garnish with fresh holly or a little robin to serve.