

EAST DRAYTON VILLAGE NEWSLETTER

April 2021



Welcome to our Spring edition of the village newsletter for 2021.

So lovely to see some colour in the village with gardens beginning to come to life, with firstly the Snowdrops and now Daffodils and Primroses.

Summer is coming and hopefully many of us have had our first Covid Vaccinations and the road to some form of normality of life is well and truly on its way!

I'm sure like me you feel so fortunate and grateful to live in such a lovely place.

So onwards with the news!!!

The Blue Bell Inn

April 12th saw the reopening of our village pub Hooray!!

The plan is to have a heated marquee ready for us to enjoy a long-awaited pint or G&T!

Rules will be maximum of 6 people at a table with table service.

Toilets will be available inside with one person at a time allowed to use.

There will be some new lagers, bitters and ciders available to try.

The amazing Blue Bell Pizzas will still be available to eat in or take away. If you have not tried one, they are highly recommended!! Further food options will be added as restrictions are lifted further on May 17th (Hopefully!!). From June there will be many more events and activities to come.

www.bluebelleastdrayton.co.uk

Tel: 01777 249469

Thank you, Darren & Lisa, for hanging on in there!!

Dog Theft

As many of you will know from endless reports on social media, dog theft is constantly on the rise across the country.

Please take care when walking your dogs and report any suspicious behaviour to the police.

Crime

There have been recent reports of attempted theft of equipment such as quad bikes, ride on mowers etc. around the village in the early hours. Please be vigilant and ensure any valuables are locked away securely in your sheds or barns. Report any suspicious behaviour to the police by calling 101 or 999.

Tree Preservation

As with all things living, trees have a finite life. Dead, diseased and dangerous trees need either felling or pruning to make them safe. We may think that if a tree is on our property, we have the right to do what we like to it, but not so.

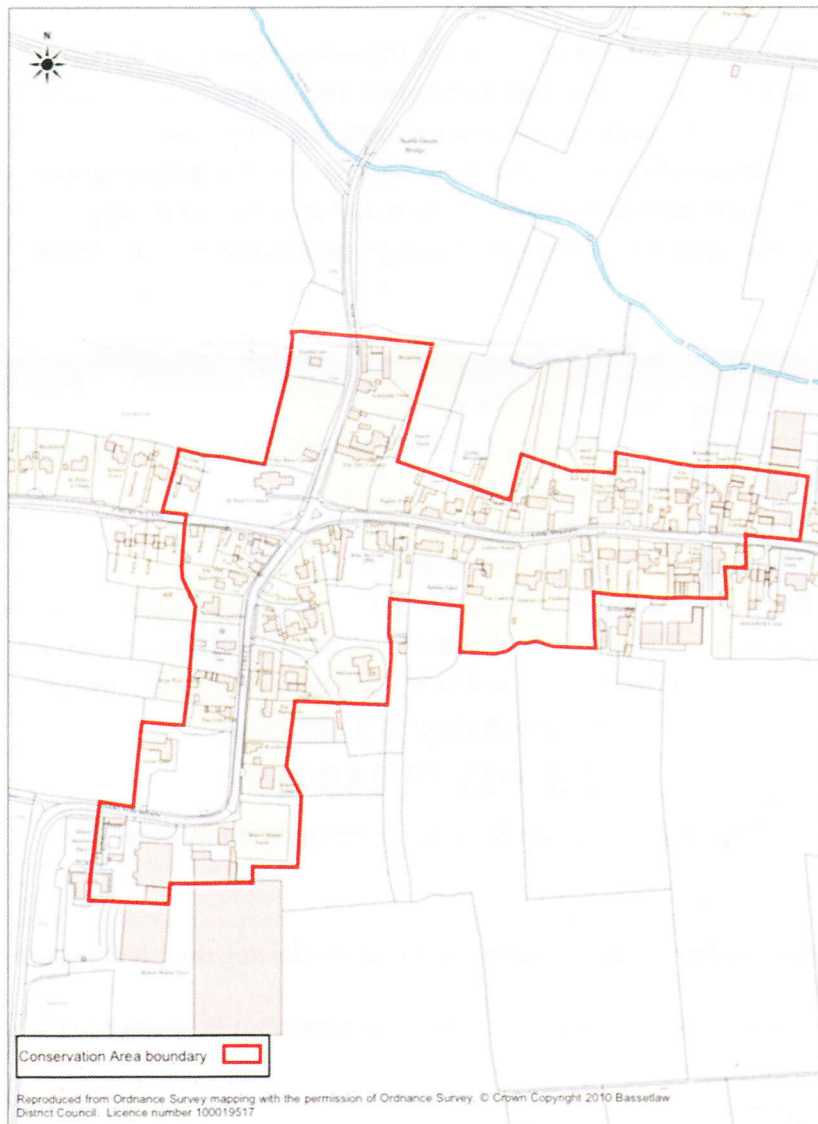
Much of East Drayton falls within a conservation area and as such is subject to planning law relating to trees.

In conservation areas, notice is required for works to trees that have a diameter of more than 75mm when measured at 1.5m from ground level (or more than 100mm if reducing the number of trees to benefit the growth of others).

We must give Bassetlaw Planning Department six week's notice before carrying out work on trees which are located within the conservation area but are not yet the subject of a tree preservation order. This gives the authority an opportunity to consider whether an order should be made to protect the trees.

Whether you fell a tree within the conservation area or outside it, please consider planting one or more trees for future generations to enjoy.

East Drayton Conservation Area



SJB Pilates & Mobility

Steph Brumpton would like to invite you to take a look at her new website for Pilates & Mobility. It is her passion to help you move better, feel better and understand what you can achieve. The website has options for everyone from beginners to athletes. You can also follow Steph on Facebook and Instagram. @sjbpilatesandmobility

For more information, please contact Steph on info@sjbpilates.co.uk

Recipe:

Shoulder of Spring Lamb Boulangere

Ingredients

- 6 large waxy potatoes such as Desire thinly slice
- 3 onions thinly sliced
- Leaves from 1 bunch of fresh thyme
- 1 shoulder of lamb about 2kg in weight
- 1 head of garlic peeled
- 600 ml chicken stock



Method

- Preheat the oven to 160°C, fan 140°C, gas 3. Mix the potatoes, onions and thyme leaves together in a bowl and season. Roughly layer the potatoes and onions in a roasting tray and put the lamb on top, skin-side up.
- Use a knife to pierce the lamb all over, then put a clove of garlic into each hole. Pour over the chicken stock. Put the baking tray in the oven and roast the lamb for 4-5 hours, until the lamb is tender and the potatoes are cooked through
- Remove the tray from the oven, cover it with foil and leave the lamb to rest for 20 minutes before carving.