EAST DRAYTON VILLAGE NEWSLETTER

October 2020



Welcome to our second village newsletter of 2020. A year which I am sure most of us would rather forget.....

As a village we have been very fortunate so far not to have been struck down with Covid19 cases and have been able to have almost create our own village bubble. We are so incredibly lucky that we live where we do, and to have the support of our friends and neighbours. Whether that be a simple socially distanced chat across the gate or the amazing help of prescription runs by some of our truly outstanding residents.

Long may this continue regardless of whatever happens moving forward with this dreadful situation the world finds itself in.

So not that the majority of us need reminding, please remember:



So onwards with the news!!!

Church Bells

Its been so lovely to hear the church bells ringing out again on a Tuesday evening. It gives a little feeling of normality back in our lives!!

Parish Clock

You will see that the Parish Clock on the church tower has now had its faces & dials refurbished. The clock hand shafts & gearing overhauled, the clock mechanism serviced & new bushing.

Including the scaffolding the total cost was £10, 650.

Steve & Janet are most grateful to all the Residents, Friends & Local Businesses for your generosity in supporting us in raising this money.

The Blue Bell Inn.

Firstly a personal message from Darren & Lisa - They would like to say a huge thank you for making them so welcome to the village and for all of the support they have been given since they were finally allowed to open the doors of the pub. In fact, many villagers have commented that it has been many years since they have seen the pub so well supported.

Also, on behalf of the village I would like to say '**Thank you'** to Darren & Lisa for creating such a great atmosphere and bringing our local back to life!

There are going to be some great 'covid safe' events coming up in the near future, as well as the commencement of food being served.

Food on offer will include an alternative blackboard menu, Sunday lunch & themed evenings.

There will also be a 'covid safe' quiz night starting in November.

The pub is also available to book for private business lunches or daytime meetings.

Keep an eye out for updates on our village Facebook page 'East Drayton Voice' and the new website-

<u>www.bluebelleastdrayton.co.uk</u> . Please note that this is still under construction.

Tel: 01777 249469

Church Grass cutting.

The Church Yard & surrounding area have looked wonderful again this year.

Janet would like to thank all the volunteers for taking their turn & giving their time. It makes such a difference to the centre of this lovely village.

If you are not on the rota & would like to take a turn next year, please contact Janet Goddard 248613.

"A CELEBRATION OF THE HARVEST"

A celebration of the Harvest will be held at St Peter's Church at 10:30am on Sunday 18th October. The service this year will not be a Harvest Festival as we know it, due to the Corona virus restrictions, but we can still give thanks for a harvest safely gathered in!

The 2 metre social distancing rules apply and you are required to wear a face covering. Although there is no singing there will still be harvest music!

This year, instead of fresh produce, please would you bring donations of tins, jars and dried foods which will be passed on to the local food bank.

Many thanks in anticipation from the Local Church Group.

"OPERATION CHRISTMAS CHILD"

The Church is supporting the "Operation Christmas Child Shoe–box 2020" campaign and would be delighted if residents could make up a shoe–box of a toy; school supplies; hygiene items; gloves....etc. Suggestions of what to put in the box (and what **not** to) as well as age ranges and other information can be found on the UK Samaritan's Purse website (www.samaritans-purse.org.uk).

We appreciate that this is short notice but hope that our younger villagers would like to do this for a child less fortunate than themselves.

The Well, Retford is acting as a local collection centre and will be open from 9:30am – 4:30pm from Monday 9^{th} November until Friday 13^{th} .

Alternatively boxes can be brought to the Church Service on 1st November (10:30am), or they can be dropped off at Fulwood, Church Lane during the first week of November and will be delivered to The Well from "the villagers of East Drayton".

"Village Volunteer Team"

The 10 strong Village Volunteer Team, set up in March to support any resident requiring assistance, has not been in great demand. However, shopping, prescription collection and phone calls have been appreciated by those who contacted the Parish Clerk. That support is still available so please contact eastdrayton.clerk@btinternet.com for help and we will put you in touch with a volunteer. Thank you again to the volunteer team!

Recipe (Supplied by Julia Joplin)



CRUSTLESS BACON & GRUYERE QUICHE 20g butter 100g dry cure bacon chopped 2 onions peeled and sliced 8 free range eggs (readily available from The Old Harrow!!!!) 150ml double cream 140g gruyere cheese 1tsp thyme leaves

	Method Leavees
	Method Preheat the oven to 180 degrees 1. Fry the bacon in the butter until crisp. Add the onions and cool. Remove from the heat and cool. Remove from the heat and add the bacon & onion
	preheat the onions and cook until ones
	there until crisp. Add the only the and cool.
	the bacon in the butter with a primary from the heat and control is do have bacon & onion
	1. Fry the other Remove a cheese and add the state paper.
	the page, creating of stick participation
	 Whisk together the costs Whisk together the costs Line the base of a 20cm spring form cake tin with the top and bake for 25-30 minutes Line the base of a 20cm spring form cake tin and bake for 25-30 minutes Pour the mix into the tin and bake for 25-30 minutes Pour the mix into the tin and bake for 25-30 minutes Pour the mix into the tin and bake for 25-30 minutes
	 Whisk together at occur spring form cake tin what Line the base of a 20cm spring form cake tin what Line the base of a 20cm spring form cake tin what Pour the mix into the tin and bake for 25-30 minutes Pour the mix into the tin and bake for 25-30 minutes Pour the mix into the tin and bake for 25-30 minutes Pour the mix into the tin and bake for 25-30 minutes Pour the mix into the tin and bake for 25-30 minutes Pour the mix into the tin and bake for 25-30 minutes Remove from the oven and allow to cool for 5 minutes before turning out to cool fully or eat warm. ENJOY!!
	3. Line the dotter and the mix into the tin and the force turning out to cool this
	4. Pour the that appl for 5 minutes before third 5
	the over and allow to courts.
1	6. ENJOIN
	5. 1.2

Garden Tips

It's that time of year when our gardens need to be put to bed.

- 1. Take out any dahlias & cannas or other annuals that need to be put to bed for winter.
 - 2. Cut back any annuals that will stay in the ground.
 - 3. Sow onions & garlic for spring harvest.

4. Add some autumn/winter colour with flowers such as pansies & primulas into pots or baskets to add some colour.

Light Up The Village For Christmas!

Due to the extreme conditions imposed upon us by the pandemic and the possible restrictions caused over the festive period, we would like to ask that each household lights up/decorates their front gardens or fronts of their homes from December 1st.

This will complement the lighting of the church and shows that East Drayton is a united community in celebrating Christmas.

There will be a prize of a bottle of Champagne for the best house. This will be judged independently by a non resident of the village!!

General Information:

- The Tuxfordian will no longer be delivered but will be available on line
- For 2021 and to add a bit of fun I am thinking we could have a village 'Come Dine with Me Competition' and/or a village 'Bake Off' competition. Please let me know via email if you would be keen to take part in either. My details are below.
- Please contact me if you would like anything put into future newsletters.

KEEP SAFE AND WELL!

Contact Details

Piers Darlow The Old Harrow Top Street East Drayton DN22 OLG

Email- <u>mpdarlow@gmail.com</u> Tel- 07734 822775