

PARISH NEWS

St Peter's Church
Marchington

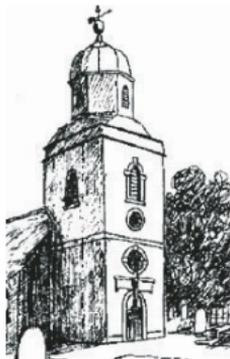
St John's Church
Marchington Woodlands



June 2020

WELCOME to the PARISH NEWS for JUNE 2020

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We hope you enjoyed the new format of the magazine! A big thank you to the distributors for being flexible regarding all the changes. I must also thank everyone who has kindly contributed to this month's edition. The magazine wouldn't be possible without you!

This month we're thinking ahead to collecting subscriptions due for next month. We will be including a small form to complete in the July/August issue. When you have your money ready, please pop that and the completed form- with your contact details on it- in an envelope and post it off to your distributor:- we continue to try and minimise contact.

Hopefully, the slight easing of restrictions has given everyone a bit of a hope that things will start to go back to normal again soon. Remember that there is a community for you to reach out to, and that as always, you're in our thoughts and prayers!

Please be in touch with any news, articles or updates on your club or organisation by email to Kate. No more than 425 words in length, please.

Advertisements, both for businesses and for village events, should be sent to Rhoda. These will attract a small charge and a special deal for repeat adverts by businesses is available. Please contact Rhoda for details.

The next Parish News is the July / August issue. Deadline for copy is 12th June.

Parish News is distributed by volunteers in the parishes of St John's, Marchington Woodlands and St Peter's, Marchington. If you wish to receive a regular copy please contact our Head of Distribution, Mike Williamson (01283 820407). Newcomers to the village are welcome to have a complimentary copy, so if someone has moved in near to you please let Mike know.

St Peter's Contacts

Priest in charge: Rev Margaret Sherwin, Rector, Tel: 01889 560234

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St Peter's Ministry Team: Thelma Brassington, Maggie Hatchard, Fiona Needs, Liz Morgan, Ginny Odey.

St Peter's Church Wardens:

Lynda Nicholson, Rose Cottage, Church Lane. Tel: 01283 821374

Sandy Halcrow, Coverdale, Allens Lane. Tel: 01283 820346

Deputy Church Warden:

Amanda Shaw, Netherleigh, Church Lane.

PCC Secretary: Kate Hart

Website: www.stpetersmarchington.org.uk

Worship during the Lockdown

Maggie continues to produce a short Sunday service each week that can be found by going to YouTube and searching for Marchington St Peter's. She also emails people with the link to the service each week. If you wish to get an email please can you email maggiehatchard@gmail.com

The service can also be found on Facebook again under Marchington St Peter's.

Prayer

Lord Jesus Christ, you said to your disciples, "I am with you always". Be with me today as I offer myself to you.

Hear my prayers for others and for myself and keep me in your care.

Christ be with me, Christ within me,

Christ behind me, Christ before me,

Christ beside me, Christ to win me,

Christ to comfort me and restore me.

Christ beneath me, Christ above me,

Christ in quiet, Christ in danger,

Christ in hearts of all who love me,

Christ in mouth of friend and stranger.

May the peace of God be with you all. Amen *Maggie Hatchard*

Joyce Wainwright



Our mum, Joyce Wainwright, sadly died on 1st May 2020. She was 94.

Mum was born on 18th July 1925 on a farm in Marchington Woodlands. During the war she met John Wainwright at a village dance and they married at St John's Church in August 1949. Dad had been in the navy during the war and mum had been roped into teaching at the Woodlands primary school. She told us that she had no qualifications or experience so ended up sending away for suitable teaching schemes to use!

Mum had learned to play the piano and violin and always had a love of music. Her talents were put to good use as she played the piano for singing and country dancing at St Peter's School Marchington, after she and Dad had moved into Malt House. She was also a dinner lady at the school for most of her working life.

Mum and Dad were actively engaged in many of the activities and events in the village throughout their lives. They both sang in the church choir and Mum sang with the Marchington Singers until she was in her 80's. Mum often played the organ at St John's and occasionally at St Peter's. She played piano for many shows in the village hall and at WI events. She also held the post of President of the WI.

Mum played tennis and bowls, and both Mum and Dad played competitively for the village teams. Mum was a caring, selfless, and loving mother. She always put us first and gave us the stable, loving care that has made Jill and I who we are today. We cannot thank her enough for the upbringing she gave us.

Mum and Dad were devoted to each other and they shared the same interests and values. We were so proud of the stoicism Mum showed when Dad died 5 years ago. She managed,

with support, for 4 years before it became necessary for her to go into Ashbourne Lodge Care Home. She was very happy there and joined in many of the activities. The staff really loved Mum as she always had a smile for them and appreciated all that they did for her. They are saddened by her death.

Mum was well liked by all who knew her. As a family we are devastated by her passing. Mum was a loving wife, mum, nan, and great nan. She will be sadly missed. R.I.P. Mum.

Much love from *Helen, Jill and all our families.*

On behalf of St Peter's Church and especially myself, I would like to give thanks for Joyce, for all she did along with John for our Church. Now at rest together, we send our love and condolences to all the family.

Thelma Brassington

Joyce's friends from St Peter's, the Women's Institute and other organisations to which she belonged showed their respect and affection for her by applauding as the cortege passed through the village on its way to the churchyard.

St Peter's Edward Bear Club



For birth to nursery aged children and mums, dads or carers. We have moved Edward Bear club into the 21st century by holding weekly virtual 'Houseparty' calls. We meet on Wednesday mornings as usual and the benefit is that some of the older siblings who have gone on to school, can now join in! It's a very loud, chaotic call as you can imagine with up to 7 families with pre-school children chatting away together at the same time. But it's lovely to see each other to catch up briefly and especially to see how the little ones are growing and progressing!

If anyone would like to join us at the Edward Bear club after the lockdown is over, please come along to the Church vestry on a Wednesday during term time 9.00-10.30am or ring Thelma Brassington on 01283 820447.

KINDNESS

To recap what we now know: it did not begin
in a laboratory in Wuhan, nor with a pangolin or bat,
but it already lay dormant within us, like a seed
in need of certain conditions to grow;

its symptoms are many and various,
and may include some, or all, of the following:
tear drops, sudden laughter, a feeling of warmth,
and a peculiar uplifting of the heart;

it leaves its traces everywhere: from boxes
left on doorsteps to conversations over fences;
it can be transmitted over vast distances,
through a phone call, or from a smile across a street,

or a certain softness of tone spoken beside
a hospital bed; it affects young and old equally;
there is no race or gender immune from it;
it has the power to topple bad governments;

if one person were to pass it on to just three others
and they, in turn, were to pass it on to three more,
in no time at all, the world would be full of it,
and where, might we ask ourselves, would we be then.

Brian Bilston

Thought for the Month

*'Great things are done by a series of
small things that are brought
together'*

Vincent Van Gogh

Jesus Calming the Storm

Here are some activities you could do together as a family.



Bible Passage

Today we will be exploring together the story of Jesus calming the storm. You can find it in your Bible in:

Matthew 14 v 22-34

Read the story together - choose a Bible translation or children's story version which best suits your group.



A prayer to say together

Dear God,

Thank you for the story of Jesus calming the storm which reminds us how BIG and POWERFUL you are.

Thank you that you are with us in the scary times and that you always hear our prayers.

We pray for those in the world who are scared at the moment; that they would know you and your peace.

Amen

Discussion

A question for adults to ask children

What are some of the things that you find scary?

- *Who was scared in the story?*
- *What were they scared of?*
- *Who was with the disciples in the boat?*

The Disciples were scared of the storm, but Jesus was with them. When they called out to Jesus, He heard them and kept them safe. We are living in scary times, but Jesus hears all our prayers and even when things seem scary, we can know that Jesus is with us and in control.

A question for children to ask adults

Can you tell me about a time when you felt scared, but God was with you?

A verse to remember

Psalm 56:3

“When I am afraid, I will trust you.”

Try to learn this verse together, you could come up with some actions to help you remember it or decorate the verse on a piece of paper or card together and put it up somewhere to remind you of it through the week.



Lockdown Learning at St Peter's First School



Hand rainbow

On 20th March 2020, the Government made an unprecedented decision to close all schools until further notice. We then spent the next few days setting up home learning packs and a safe and secure learning environment for the keyworker children from The Woodlands Federation.

We now have a regular crew of children mainly from St Peters and Talbot First schools who join us every day from 8am to 4.30pm. The staff crew are working in small teams to work with the children at school and keep them safe and also get learning activities sent home for our children who are home learning.

In school we have printed a Hand Rainbow to support the NHS as well as done wood sculptures and den building. We have also worked in the classroom and enjoy our daily session with Joe Wicks. We have also been sent pictures from the children learning at home who have been painting, crafting, singing and doing exercise as well as keeping up with other school work.



Den building

We are missing everyone and hope you are all staying safe and well.

Give us a wave if you walk past school. Look forward to seeing you soon.

*Best wishes from the Staff and Pupils
from the Woodlands Federation*

Aoife: caring in the crisis

Hello, my name is Aoife and I am 9 years old. I live at the Bulls Head in Marchington and go to St Peters First school. It was very strange the first few days of lockdown. I watched the news every morning to see what was happening in the world. Covid-19 was spreading really fast and I was worried.

My Mum started throwing out all my old toys and sorting through my bedroom. I had heard on the news that the NHS needed products because patients couldn't have visitors, so they needed shampoos, soaps and other personal care items.

This is when I came up with the idea to sell everything I didn't play with to raise money for the NHS. I set everything up outside of my house and left an honesty box. Lots of people donated money and care products without taking anything. All those people were really kind and loved helping.



In the first week I raised about £150 and used this to buy personal care products. I had to wear a mask and gloves to protect me from the virus when I dropped it off at the Royal Derby hospital.

It was scary because there was a deadly virus and I was in a hospital; I had barely left the house since this crisis started.

The lady at the hospital was really grateful and I bought a lanyard with the NHS logo on it to support the charity.

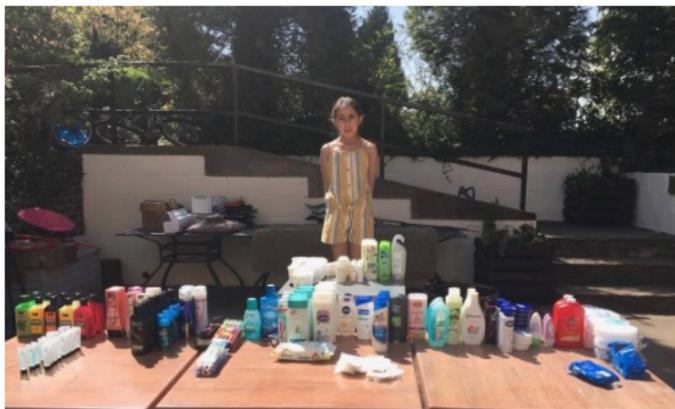
I asked the lady what else they needed, and she told me that hand cream was really important as staff were washing their hands so often.

So, I came home and sorted more things to sell. In the second week I raised enough to buy over 150 hand creams and took these to the hospital. It was still scary, but this time I knew what to expect.



I think it is very important to support each other in this hard and scary time and it feels good help other people.

I want to say thank you to everyone who has supported me in helping the NHS.



Pandemic

by Alison Mann

The coronavirus crisis has come as a shock to most of us, I am sure. Many of us have had to adapt to cope with the challenges which lockdown and the virus itself have presented. As a nurse who usually works in critical care, the news that coronavirus had spread to the UK was terrifying. I know that the biggest challenges I will personally face from the pandemic will be at work. After being on maternity leave for a year, going back to work during a pandemic was not an ideal situation!

I was originally due to return to work at the hospital at the end of May, following maternity leave. I found myself faced with a difficult decision to make. Either return to work at the end of May as planned, or volunteer to return to work early to care for coronavirus patients in intensive care. I felt a moral obligation to help; so, at the end of March I returned to work, just as the COVID-19 cases began to escalate in the hospital. I continued working shifts during the peak and until staffing levels were no longer strained. For now, the COVID-19 cases within the hospital have eased, and I am lucky enough to be able to continue my maternity leave until the end of May.

As the lockdown begins to ease and people strive to achieve a sense of normality again; I urge you to be sensible and continue to maintain social distancing and follow government advice. Although things seem to be improving, we are most certainly not out of the woods yet. Hospital staff around the world feel as though we are at war with coronavirus, and I feel that Winston Churchill's famous quote is appropriate:

"Now this is not the end. It is not even the beginning of the end. But it is, perhaps, the end of the beginning." Winston Churchill 1942.

You can find the UK Government's guidance on what you can and cannot do at:

<https://www.gov.uk/government/publications/coronavirus-outbreak-faqs-what-you-can-and-cant-do/coronavirus-outbreak-faqs-what-you-can-and-cant-do>

Lockdown in the Netherlands

The city of Tilburg, in the Netherlands, was the first in the Netherlands to report a case of the Corona virus on the 27th February. Unfortunately, the infected person had been attending the local ‘carnaval’- three days of celebrations where the cities adopt temporary names, party- goers dress up, and many, many people party! This unfortunately put a lot of people in close proximity. Despite this, the Netherlands remained calm. From the second week of March, we were asked (and then later instructed) to work from home. Most businesses were closed, but fairly quickly a number of small cafés and restaurants amended their offering to allow for deliveries and collection – with a number of measures to maintain social distancing and virtually eliminate any contact (such as card payments only).

Working in academia has meant that for those who are teaching, lectures, work groups and exams all had to be converted to online. There was a steep learning curve, and yet it has been relatively successful. Students and faculty have all been given a little leeway, given the circumstances.

The Netherlands is a very pragmatic and rule-bound nation, and my perception is that the lockdown has been fairly light (compared to the UK and France for example), as the expectation is that citizens will abide by the rules and guidelines. There seems to have been little panic or fear, with very few people wearing face masks, and minimal panic buying or hoarding of goods.

As a result, a typical day for me is not that far from what it used to be. For example, last weekend, we cycled to our garden allotment to check on our seedlings and visited a local open-air organic market for groceries. After lunch we cycled to a nearby park, where we met some friends for a ‘social distance’ walk, followed by delicious ice-cream from a local stand. We were also able to drive to an area of the woods and enjoy a lovely walk in the sunshine one Saturday morning.

It is generally much quieter earlier in the day, which makes keeping social distance much easier. However, as the weeks have passed, and the weather has improved, there are a growing number of groups sitting alongside the canals in the evenings and over the weekends. Small groups often gather to exercise together in the parks, trying to recreate their usual gym atmosphere – with music blaring and equipment laid out on the grass. As always in the Netherlands, when there is a sunny and warm weekend, the cycling paths are full. People love to head into the countryside and enjoy the fresh air, often stopping to enjoy a take-away ‘borrel’ (drinks and fries or other savoury treats) from enterprising cafés along the way.

Kelly Alexander

Traditional Dutch Recipes

Stewed beef meat (stoofvlees) (4 persons)

800 grams of diced beef meat (preferably a fatty cut)

5 tablespoons Sweet Teriyaki sauce

1 tablespoon dark brown sugar

A big splash of red wine

A big splash of vinegar

2 bay leaves

1 tablespoon of tomato paste

3 cloves of garlic

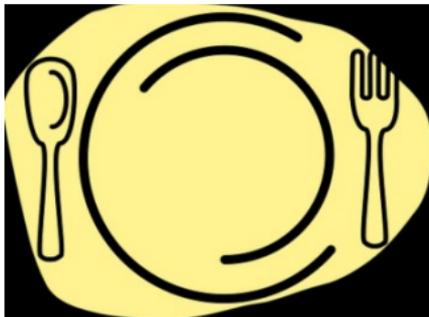
2 onions

400ml Beef stock

Cook in a casserole dish or even slow cooker.

1. Sear the beef.
2. Chop the onion and dice the garlic. Add the onion and garlic to the beef until the onion is tender.
3. Then add the Teriyaki sauce, sugar, red wine, vinegar and tomato paste. Stir well and add the stock until the beef is just covered.
4. Add the bay leaves and bring to the boil. Turn down the heat to a simmer and put the lid on. Cook for at least three hours- if your meat is leaner then stew for up to 5 hours.
5. Keep an eye on the water level and top up if necessary.

Serve with mashed potatoes.



Grandma's apple pie (oma's appeltaart)



200g butter
200 + 75g granulated sugar
400g self-raising flour
1 egg, beaten (half for the dough and half for glazing)
8g vanilla sugar
Pinch of salt
1.5kg sweet sour apples
15g breadcrumbs
3 teaspoons cinnamon

1. Use a 24cm springform pie tin and grease well. Coat with a sprinkle of flour.
2. Peel the apples and cut in small pieces.
3. Mix the butter (200g), sugar, self-raising flour, half the egg, vanilla sugar and salt until it becomes a dough.
4. Separate the dough into three pieces. One piece you spread over the bottom of the tin, one on the sides and one you keep for later.
5. Combine the 75g of sugar and cinnamon in a bowl and add the apples. Mix
6. Spread the breadcrumbs on the bottom of the pie (this will soak the juices from the apples). Add the apples on top.
7. Roll the last part of the dough flat, but not too thin. Then cut slices of about 1cm wide and make a lattice pattern on top of the pie.
8. Glaze the weaving with the other half of the egg and place the pie in the oven at 170 degrees for 60 minutes.

Serve with whipped cream and a cup of coffee.



Marchington Village Hall News June 2020

The best news for us this month is that the car park resurfacing has been scheduled for mid-May. This is a great outcome as the hall and school remain closed, so the work will not disrupt anyone, but we will be up and running, and with a shiny new car park surface as soon as we can!

I don't think anyone has taken us up on this yet but...

**Please feel free to book the hall for a party to end all parties
when this thing is out of the way!!!!**

As usual, call Gill Williamson on 820407 or email marchingtonvillagehallbookings@hotmail.com.

Geraldine Flavell

MARCHINGTON PARISH COUNCIL

CHAIR'S REPORT – MAY 2020

Dear Parishioners

As I write this, we are into week 8 of the current lockdown and I hope that you all continue to keep well as we find our way through the “new normal”. Traditionally the Chairs report in the June edition of the Parish Magazine is an annual report from the outgoing Chair on their reflections from the last year. Given the circumstances with Coronavirus at the moment this does not really seem appropriate, so this will be an update of what the Parish Council are involved with in the community at this time.

We are continuing to hold our Parish Council meetings remotely via Zoom and the day to day running of the Parish carries on as before. We are not sure how long our meetings are to continue along these lines but members of the public are still more than welcome to dial in. Please contact our clerk, Becci Ede for further details.

The gym equipment and playground areas at Silver Lane and Forest Side remain closed and we have put up tape to deter residents from using them. Please do not use or allow your children to use any of the equipment until further notice. This has been done for your own safety under government guidance so please could residents respect the notices.

The footpaths continue to be well used and I would again ask all dog owners to continue to act responsibly and pick up after their dogs. As some of you may have noticed there has been some recent work to The Dingle which has improved the access through there. The Parish Council are continuing to monitor the footpaths and cut hedges back or carry out remedial repairs to ensure they stay open and useable for you all.

The Volunteer Buddy Scheme is working very well helping those Parishioners throughout the Parish who are self-isolating either through illness or because they fall into the vulnerable categories. There are various food and prescription deliveries taking place with around 40 volunteers having put themselves forward to help. If you do need any help or assistance, please contact Ian Morgan who will be able to put you in touch with your local Buddy.

Our local MP, Kate Griffiths, held a remote conference meeting with all the Parish Council Chairs throughout the Borough in early May. This was an opportunity to voice concerns and discuss the ongoing issues many of the Parishes face and I discussed the flooding issues we continue to have in Marchington Parish with Kate and her team. Kate is continuing to press the Environment Agency and Severn Trent to convene another meeting to try to resolve our issues. The Flood Warden scheme has still not been signed off by the County Council however we are all continuing to press Philip Atkins and his team to get this resolved as soon as we can.

There were various VE day celebrations in the village which took place last month, observing the social distancing rules. Although it was not the way we would have wished to celebrate such a landmark occasion, it was lovely to be able to connect (albeit at 2 metres) with the people we live close to and try to make the most of the glorious weather and special day.

Finally, I have now stepped down as Chair after 2 years in post and Andrew Mann has been voted in as Chair for this coming year. Andrew will be pushing forward all the ongoing projects and issues/ concerns we have in the Parish and I wish him a successful year. The eagle eyed of you may have noticed the road signs in the Woodlands are still not up yet; maybe Andrew will have more luck as Chair in getting this sorted!

Please look out for each other and stay safe.

Julia Hayhurst - Chair

MARCHINGTON AND MARCHINGTON WOODLANDS 'BUDDIES' as at April 12th

The Marchington & Marchington Woodlands Buddies System is being coordinated by Councillor Ian Morgan. The list below shows the volunteers who have been allocated areas around the Parish but there are many more willing helpers who we know are also assisting their neighbours. If you wish to know who your "Buddy" is, please contact Ian (07841 363656 ianmorgg@gmail.com) who will be able to put you in touch with the right person.

Marchington Village

Alison Meas	Andrea Pate	Caroline Knapton
Cathey Staley	Claire Nash	Gregor Buchanon
Helen & Rick Kiddle	Ian & Liz Morgan	Jane Coward
Jane & Tim Tams	Jenny Mellor	Kelly Moore
Kevin Gadsby	Leanne Holroyd	Max Kiddle
Meghan Geofferson	Mick Marrison	Pam & Alan
Paul & Jane Looker	Phil & Grace Hodges	Tomkins
Sonja Pendrey	Tom Castle	Simon Irons
Andre Penniket	Bev Nancarrow	
Diane & Tony White	Emma Langridge	
Janet & Ian Hughes	Jane & Leigh Hilton	
John Gibbs	Jules & Phil Bowler	
Lucy Scott	Mandy Lord	
Nick & Pat Adamson	Nikki Hallam	
Phil Shelton	Sally & Neil Andrew	

Forestside

Co-ordinated by Councillor Thomas Leivers

Marchington Woodlands

Co-ordinated by Councillors Darron Hayes and Paul Nixon

Birch Cross

Andrew Mann

Windmill Drive VE Day Celebrations

As is usual of Windmill Drive residents, VE Day was celebrated by all, but within the bounds of social distancing. Chairs and tables for each family group were positioned on individual front lawns or drives with varying degrees of style, decorum and formality. Best china and teapots with fine table cloths were seen on some tables but with wine bottles and beer mugs on others. 1940s attire was seen at some houses but afternoon tea dresses and casual clothes at others. The music of the Glenn Miller Band could be heard from one end of the road to the other. Even some of the dogs in the road were dressed for the occasion with headbands and Union Jacks.



The common themes seen were smiling faces and happiness. Residents seized the opportunity to speak across the road to near neighbours and catch up on recent events or even reminisce about visits to a pub. In recent times our only “get togethers” have been on Thursday evenings at 8pm, in a brief show of solidarity clapping on our doorsteps for the NHS. VE Day was an opportunity to celebrate and have some degree of fun whilst remaining distanced from one another and not forgetting the reason for the celebration. The celebrations were enhanced by warm sunny weather allowing people to relax comfortably on their lawns.

Interestingly, Windmill Drive does have a few war babies and even pre-war babies born before 1939 who were around in 1945 as children to celebrate the actual VE Day.

The event in Windmill Drive was instigated by an innovative resident who put flyers through every letterbox in the road to rally people to join for “Afternoon

Tea” at 3:30pm on 8th May. We thank you Jane for that. In theory the event was planned to finish at 4:30pm. Later the smell of BBQs was evident as some family groups continued the celebrations in their own back gardens.

It was the highlight of the week for most of us in the road when every day of the week feels no different to the previous day. I am sure you know what I mean!

Andrew Mann

Marchington on VE Day



Memories of World War II

by Mary Ashfield

I remember well the day that war was declared on 3rd September, 1939. We had all been anxious and not a little scared at the prospect of another war. It was a Sunday and we were at church when the announcement was made. We anticipated an air raid at any moment!

It was remarkable how quickly we all settled down and did our bit. The first priority was to obliterate the light shining from our windows after dark so we were busy making black curtains. No street lights either! Gas masks were issued and there were classes to instruct us in the use of them.

I had a job in the Council offices and did secretarial training in the evenings. Despite most of us hearing about the loss of loved ones and friends, I have pleasant memories of those days. I have always loved music and if I had any talent that is where it lay. I played the piano reasonably and I sang whenever possible. A friend and I joined a local choir, and I had an older friend who was a professional singer; I used to accompany her as well. We worked hard, but we made the most of life.



So the days passed – and then I was called up! To my surprise, my initial three weeks of training was at Glen Parva Barracks, just outside Leicester, my home town. Fitting into barrack room life was quite a shock - you are one of so many, all from different backgrounds. That you settle in so quickly is surprising, possibly due to the sobering effects of the inoculations we had to have – I remember them well! I fainted on the first Pay Parade, (for seven shillings and sixpence!) I remember polishing buttons and shoes – I learned to spit! I always thought it was a myth until then. I remember too the songs the sergeant used to sing when she came in at night a little merry. I made some good friends and when I could get a pass, I used to take my friends home, to my mother's great delight. On would go the kettle and we had 'real' coffee with whatever she could find to eat – remembered especially was the toast and dripping!

At the end of the course, I was sent on an NCO's 'cadre' for a month, still at Glen Parva. I enjoyed the drilling, which was taken by men from the regiment, whose comments were very colourful. Finally we had to drill a platoon. Thereby hangs



one of the funniest moments of my life. The drilling officer (me) was expected to remain stationary, projecting his/her words of command. I had my platoon marching up and down and I felt I was doing quite well, when, through the main gates swung the Military Band playing at full volume, marching ever nearer to my retreating girls! I called, once, twice thrice to no avail. They did not respond! In desperation I took to my heels and followed them. Thank goodness they heard my command at last and turned – just in time! It was the funniest situation, but at the time I thought I was doomed and would fail the test.

However, to my great surprise, I was asked to join the training team there. I felt it was a real complement and it still pleases me. I considered it, but refused. It took quite a bit of courage as I loved home and parents dearly, but I needed to get away. I didn't want to lose my secretarial skills and I felt I would be too near home. It was the moment to break the close link.

So off I went to Colchester where I found secretarial work consisted of lighting the old boiler fire and packing parcels. Evenings were spent at the cinema (not often on 7/6d a week) or in the NAAFI, where we enjoyed beetroot sandwiches! In the autumn my office was moved to Felsted, where we slept in the dormitory of a school which had been evacuated. I was glad to be in the top bunk, because we could hear the mice scuttling around behind the skirting board at night. Social life was good – I made friends that I have kept all my life, though inevitably there are not too many of us left now. When I took part in a big parade in London, I was billeted with a nice family in Twickenham. I remember particularly their kindness to me and how we hid under the dining table when we heard the Buzz Bombs.

Then one day I was told that I had been recommended for officer training. It was very tough and I truly didn't think I would get through, though I was successful in the end. My first posting as an officer was to Ifield, near Crawley. My job was to look after the welfare of the girls, their accommodation, food, pay and discipline. I felt very new.

My final posting in 1945 was to Norwich. The war was almost over. I was not very enthusiastic to hear that my job was to be Advance Party for the ATS in a move from Norwich to a deserted American airfield at Attlebridge, ten miles

away. We were amalgamating with a RASC Company. Their Advance Officer was due for lunch next day to discuss details. This was my future husband. He walked in, brimming with energy, kind with twinkling blue eyes and something to talk about in a very direct manner. I realised straightaway that he was unlike any other officer I had met. Before long he was taking me out for driving lessons and sometimes tea at a country pub. I discovered that he was a musician, an organist, and longing for civilian life again. He had not been able to play the organ for six years, but was invited to play the voluntary at the end of Evensong at Norwich Cathedral. He played William Walton's *Crown Imperial* and it was the first time I heard him play.



We were married for 59 years.

While I was in the forces I met people and saw a side of life that I had never experienced before, but most of my colleagues were very good-natured and amiable and we all got on together.

When I look back on these wartime years I realise how very fortunate I have been. Those in their homes had a far harder time. I grew up in the war, gaining in confidence and making so many good friendships. I have one particular friend from those days. She is a Scotswoman from Inverness – Mac, a lovely person and full of fun. Our small girls delighted in her visits after the war. Now when I look back it is like seeing a plan – one thing leading to another. Above all else, I have a loving family. Nothing is more precious than that.

Mary Ashfield (1920 - 2015) enjoyed her visits to her family in Marchington, particularly the celebration held here for her golden wedding in 1997. She wrote about her wartime experiences ten years ago.



COMPETITION DESIGN A T-SHIRT

PRIZE

- 4 tickets to a professional game when cricket returns
- Your t-shirt to be printed and potentially offered for sale to raise funds for UCC in our online shop



RULES

- T-shirt design is just for the front of the shirt.
- Design can be anything cricket related. However, please make every effort to make it relevant to Uttoxeter Cricket Club. Look at our social media accounts for ideas.
- Design can be hand drawn or made using a computer.
- Judging to be carried out by an independent judge.
- Competition to be open to all youngsters 16 and under.

SUBMISSION

- All submissions to be sent to info@uttoxetercc.co.uk
- Please photograph any hand drawn entries
- If you have not got access to a printer then freehand entries are acceptable
- Submission deadline is 6.00pm Friday 12th June
- You may enter the competition as many times as you like.



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Locally baked fresh bread, unique range of cards for all occasions

Beers and lagers, large range of wines, soft drinks, stamps

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USEFUL CONTACTS

GAS - gas escapes - 0800 111999

ELECTRICITY supply emergencies - 0800 6783105 or call 105

SOUTH STAFFS WATER supply enquiries - 0800 389 1011

SEVERN TRENT WATER - for sewerage problems 0800 7834444

DOCTORS' SURGERIES - Dove River Practice (Sudbury) 01283 585215
Northgate Surgery (Uttoxeter) 01889 562010
Balance Street (Uttoxeter) 01889 562145

QUEEN'S HOSPITAL Burton on Trent - switchboard 01283 566333

POLICE - non-emergency - 101, or textphone 18001 101

MOBILE LIBRARY - 0300 111 8000

FLOOD INFORMATION <https://flood-warning-information.service.gov.uk/warnings>

SIGN UP TO RECEIVE FLOOD WARNINGS BY PHONE, EMAIL OR TEXT - FLOODLINE 0345 988 1188 or register at <https://www.fws.environment-agency.gov.uk/app/olr/register>

STAFFORDSHIRE HIGHWAYS

Out of hours emergencies 0300 111 8000

For advice on reporting problems visit

<https://www.staffordshire.gov.uk/Highways/Problems-with-roads/Report-It-explained.aspx>

MARCHINGTON VILLAGE SHOP NEWS

We thank all our customers and supporters for their good wishes over what has been a tricky few weeks, in which we have had to change quite a lot about how the shop operates. We have been very fortunate in having so many supportive customers and volunteers, and our flexible employed team; thank you to all of you. We have noticed some big differences in our sales: for instance a big increase in fruit and vegetable sales, and eggs, and also our new ranges of wines have been very popular. On the subject of wine, the Wine Loyalty £75 draw is coming up soon, so fill up your cards and hand them in at the shop. We are now getting almost monthly wine deliveries to keep the shelves full and the 'Monthly Feature' wines are continuing to be a success, and usually sell out well before the end of each month.

As I write this, we are considering how best to implement the new government guidelines for shops that apply from May 13th. The Shop Board have been 'meeting' over the internet using Zoom, every two weeks, so that we can be on the front foot in making decisions about running the shop as things change. Fortunately, through this, we have been able to decide and arrange many of the measures that are recommended over the past few weeks; eg providing hand sanitiser for customers, frequent cleaning of surfaces, installing a screen at the counter, limiting the number of customers in the shop at any one time, installing floor markings to indicate safe distances, taking card payments contactlessly for any transaction, etc.

As I write this also, we expect to at least maintain our current opening hours, but this may improve at quite short notice, depending on a balance between customer demand and the availability of volunteers. We expect also to be able to continue to take orders and arrange deliveries to isolating customers (phone the shop 01283 821248 between 10.30 and 11.30 weekday mornings, or email info@marchingtonshop.co.uk). We take card payments over the phone, and this is a way that newspaper customers can pay also without having to come into the shop, if they wish.

We will continue to offer an increased range of fresh vegetables and fruit, exclusive cakes and biscuits, deliveries for newspapers and magazines, and take orders for bread and cakes.

Writing this for the June magazine, it brings home to me that we would normally be looking forward to the Open Garden weekend at the end of this month, but, of course, this is not possible this year at this time... But keep an eye on the website www.marchingtonshop.co.uk and email for news of how to take part in our virtual Open gardens! This is also where we will publicise any changes in opening hours and arrangements too.

The full Open Gardens would have generated funds to enable the shop to keep trading. We are very grateful that many of you have become 50/50 Club members because this really helps with additional revenue into the shop. As well as giving you an opportunity to win substantial cash prizes, four times a year!

If you have not yet joined, it's easy to do: you simply need to collect a pack from the shop or download a form with details on from the website www.marchingtonshop.co.uk and arrange a standing order which can be done online or by posting to your bank. Then if you either email or telephone Gill Scarlett you will be entered into the draw: gill.scarlett@hotmail.com or 01283 821049. If this is something you think you would like to do then please do it now to ensure we can continue to serve the communities of Marchington, The Woodlands, Forestside and Birch Cross.

Liz Morgan (Chair, Marchington Village Shop)



Maggie Hatchard has made these hanging baskets from plastic milk cartons.
A good use of upcycling!!

THINGS TO DO IN THE GARDEN IN JUNE

June is the month when Summer really does start in earnest. Plants grow at a pace and need our constant attention to keep them healthy and in check.

As of 13th May, it looks as if garden centres and plant nurseries will be open for business, although social distancing will rightly be enforced. There will be a big sigh of relief from plant nurseries who had to take a risk to produce their annual crop of bedding plants.

Below are some ideas to keep you occupied in your garden.

GREENHOUSE GROWING

Last month, Jane Hilton talked about growing tomatoes, peppers and cucumbers in your greenhouse. Going into June, it is important to keep your greenhouse plants on a regime of watering and feeding. There is a danger that if the watering becomes less frequent and then you overcompensate and water too much over several days, tomatoes especially may develop splits in their flesh, because the fruit has taken in too much water. If the foliage is wilting, you have probably not

watered enough. If the plants are stressed, they become susceptible to attack by bugs or disease. Therefore, routine is so important.

Companion planting can help to protect your plants in the greenhouse. Bringing marigolds into the greenhouse is a good example of a companion plant. Marigolds can deter aphids. Chives can also do the same job. Companion plants tend to be strongly scented. Strong scents make it difficult for pests to locate their host plant. They confuse pests and if insects are kept away from tomato plants, the tomatoes are more likely to be healthy and fruitful.

You will need to continue to keep these plants frost free. Occasional frosts can occur, even in early June.

WEEDING, FEEDING, MULCHING AND WATERING

By the beginning of June, if there is little or no rain, watering may be a daily task, to keep plants healthy. Remember to water early or late. Water needs to get to the roots, so water the base of the plants as the priority.

Plants seem to grow by the hour, as do weeds. It is important to keep on top of weeds, as was stated in the May edition. I advise you to continue to include ten minutes of weeding into your daily gardening routine. Little and often is best.

Mulching is important for several reasons. It helps to retain moisture in the ground and helps to suppress weeds. Buying mulches such as compost, bark chippings and gravel can become prohibitively expensive. I use the grass cuttings from mowing the lawn as a mulch at the back of the border and around the base of plants. There is no need to put grass cuttings in the brown bin, even though the brown bins are being emptied again on a fortnightly basis. Think about next year and try to get your own composting system up and running if you can.

JUNE JOBS

- Continue to water, feed and weed on a regular basis.
- Mulch, especially at the back of borders where weeds can develop out of sight.

- Lift and store tulip bulbs after flowering. This releases pots or space in the garden for other floriferous plants.
- If you have a wisteria in your garden, give it a summer prune. Cut the long side shoots back to about 20cm [8 inches]. This will encourage flowering next year.
- Now is a good time to take softwood cuttings of hydrangeas and pelargoniums.
- Prune spring flowering shrubs such as choisya, kerria and ribes.
- Roses are susceptible to mildew, blackspot and rust at this time of year. You may need to spray buds and leaves, to keep these problems under control.
- Support tall perennials, such as delphiniums and hollyhocks in the borders.
- Fill gaps in the borders with container grown plants, such as geums, verbena bonariensis and lilies to add extra colour.
- In the fruit and veg garden, plant out sweetcorn and beans.

- Water and mulch thirsty crops, such as courgettes and beans, to maintain moisture levels around their roots.
- Tie in soft fruit canes, such as raspberries and blackberries.
- Gooseberries should be ready to pick. They are great cooked with sugar and some heads of elderflower to make a compote. Serve with a dollop of clotted cream for a great summer dessert.
- Plant up trailing tomatoes in hanging baskets as an alternative to annuals and as a space saving way of increasing veg garden yield.
- Empty, mix and re-fill compost bins, to aerate them and accelerate de-composition.
- Trim hedges, having first checked that there are no nesting birds in them.

GOOD LUCK AND HAPPY GARDENING.

NICK ADAMSON

LITTLE PIPS Hungry Caterpillar Lockdown trail



Thanks to Katie Phillips from Little Pips Childcare, the children of Marchington can enjoy a trail round the village on their daily walk. There are 10 different foods and the bonus butterfly to be found!

Post your photos on social media, using the hashtag #marchingtonlockdowntrail. Children from the school can also pop them on the school Facebook page.

Here Comes Summer

Time for alfresco dining and a glass of wine!

By Jonathan Hislop

Here comes Summer, warm weather and long days. So, clean the BBQ, sweep the patio, mow the lawn, wipe down the garden furniture and let's get ready for eating and drinking "al fresco." There is a wealth of seasonal foods to enjoy as they become available, especially the fruit and vegetables from the garden, local farm shop or general stores.

On the BBQ the smoky charred aromas infusing the meat, vegetables or fish provide a challenge to match with wine.

Taking tips from the South Africans and Australians, who like to Braai and "Barbie", the "New World" wine styles that they create, can work to great enjoyment.

Rich red wine varieties such as Shiraz, or the South African Pinotage can support BBQ beef steak and burgers, whilst GSM (Grenache, Syrah, Mourvedre grapes) from the Cotes du Rhone Villages or Red Rioja from Spain compliment grilled Lamb, Sausages and Kebabs

Lighter reds from the Gamay grape such as Beaujolais work well with grilled vegetables. These light red wines can be served slightly chilled.

Grilled Sardines and Vino Verde from Portugal and Fish Kebabs with Albarino from Galicia in NW Spain are classic combinations. If your food has a Mediterranean style, try the dry white wine Picpoul de Pinet from Languedoc in Southern France.

A favourite patio wine for me is rosé, too often ignored as a serious wine, but great to enjoy as an aperitif during warm weather. So many to choose from around the world, with so many different shades.



Rosé is not created from mixing red and white wine but made from red grapes. Most red wine grapes have a white flesh inside a red skin. Red wine is created by the juice from the white flesh macerating with the red skins; the longer the maceration the more colour can come from the skins.

A rosé wine will have only a light touch of the skin with the juice so giving it that pale colour. The resulting wine will have the red fruit aromas and flavours, fresh acidity, but can vary between dry and medium sweet styles.

The degree of sweetness can be difficult to establish when purchasing rosé, some supermarkets have a grading system where grade 1 is the driest. The label on the bottle may give you more information and wine merchant websites are usually highly informative. Best of all, ask the wine merchant.

Rosés from Provence generally made from the Grenache grape tend to be the most sophisticated, pale and dry. In my experience most red wine producing wine regions in both the Old World and New World make a rosé. Summer is certainly time to experiment to find your favourite.

Rosé from Pinot Noir and Grolleau (Loire Valley), Cabernet Sauvignon/ Merlot (Bordeaux and Chile), Malbec (Argentina), Tempranillo (Rioja), Zinfandel (California), and the lightly fizzy rosé in the iconic flask shaped bottle from Portugal, you may remember!

If you enjoy light white wines for summer drinking, you may like to re discover Rieslings from Germany, Kabinett and Trocken styles will be light and dry. Grüner Veltliner from Austria is worth a look and of course the ever-popular New Zealand Sauvignon Blanc with many styles to choose from.

As for fizz? Why not try a light, sparkling wine with grapey sweetness from Italy? A bottle of Moscato, Frizzante or Spumante. Enjoy with fresh strawberries.

Here's hoping for a lovely "al fresco" summer. Enjoy!

Jonathan Hislop has been involved in wine education for over 30 years and is well travelled throughout many of the World's wine producing regions. He studied for the Master of Wine and has been a judge for the Heart of England fine foods and English and Welsh wines.

SOMETHING HIGH END FOR THE WEEKEND SIR?

Another string to our takeaway service bow! Our next culinary offer is the fine dining home kit. Tailored to personal tastes and requirements we now offer the following items: Beef Wellington, Salmon en Croute, Sea Bass with wild garlic Gnocchi & pea velouté.

Kits are tailored to feed two persons but can be adapted to suit numbers wise. Kits will come with finishing off instructions (cooking times etc) and will need to be ordered 48 hours in advance. We rolled this offer out to a few interested parties a couple of weeks ago and they have proved very popular. Interested? Call Richard on 07802 689338

Having a Barby? Why not buy some pints of great cask ale to keep in your fridge? Fill up a container and keep it in your fridge: cask ales keep well for a few days in the fridge and it means you can drink what you generally prefer to drink as opposed to some cheap stuff the supermarkets are off loading. And at £2.50 a pint it is a steal! Order some for pick up now! 01283-820394

There have been several problems with the internet over the past couple of months and we have had a few occasions where people have sent food order e-mails and we haven't received them. As we are all home most of the time and have the time on our hands can we suggest you phone in your orders and physically speak to someone then there is no confusion.

Current offers from the D&P:

Sunday lunch 12 to 3pm every Sunday

Wednesday steak night

Friday fish night

Pizzas all week except Sundays

The Takeaway menu can be seen on our website www.dogandpartridgemarchington.co.uk and daily updates of other food and drinks offers are sent out to those on our mailing list, to join send a message to info@dogandpartridgemarchington.co.uk for updates.

CURRENT OPENING TIMES FOR FOOD:

WED- SAT 5- 8.30PM

SUNDAY 12- 3

Cheers, Paul.



THE BARN

INDIAN RESTAURANT

Springfield, Stubby Lane, Draycott in the Clay, Uttoxeter
ST14 8LX

Free delivery within a 5 mile radius

OPENING TIMES

WEEKDAYS 5PM -10PM

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01283 204431

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Marchington Woodlands Village Hall Update

I mentioned in the last edition of the Parish News that there are tasks for the Woodlands Village Hall Committee to get on with, while the doors remain closed. Outside the village hall, we shall be repairing the fences enclosing the field soon. At the moment though, we have three, four-legged mowers enjoying a short holiday in the field, taking the grass level down. Hopefully they have not been causing any issues. You probably will not see them from the road as they are tucked away behind the hedge (and inside some additional electric fencing) but you might hear the biggest ram growl (he doesn't bleat, this chap) from time to time.



On the admin side, the Committee has responded to a couple of questionnaires. One of these was a short survey for Support Staffordshire, to let them know how our village hall is faring in the current crisis. We reported, you will be pleased to hear, that the village hall should be able to withstand an extended period of lockdown owing to the Committee's responsible financial management over the long term. Support Staffordshire have also organised a helpful Zoom village hall support network meeting to facilitate information and ideas sharing between their village hall members at this uncertain time.

The other survey was the national (England-wide) village and community hall census that is carried out once every ten years. It is a crucial tool for reporting to government on the state of village halls and indicating the degree of funding and support needed in the next ten years. This consisted of a mammoth set of questions about the hall, its finances, people and groups who use it, activities and the

services it provides to the community. It was quite a challenge but also both eye-opening and interesting, especially the long section covering the types of activity or interest groups/ clubs that the hall may have hosted in the previous ten years (subject for a later date). The other Committee members would probably use a different word than ‘interesting’ for the census because they had to help with all the questions that I couldn’t answer!

A quick reminder (for when the doors re-open) that the hall details are available via Marchington Parish Council website

[\(https://marchingtonparishcouncil.org/marchington-woodlands-village-hall/\)](https://marchingtonparishcouncil.org/marchington-woodlands-village-hall/).

And, finally, if you have a quiet moment and happen to be mulling over the future for social events and community spaces like Woodlands Village Hall, why not write these thoughts and ideas down and email them to us (email address: mwvh@btinternet.com). That would be great.

Karen Perrins





St John's Church Marchington Woodlands Still in Lockdown in June?

Hello everyone

We hope this finds you still safe, well and cared for.

Below are email addresses and phone numbers for PCC members who you can call upon if you need help, advice or just a chat because you are lonely.

Also included here are the links for the church websites and to this magazine. These will have services and prayers to follow while we cannot meet at our usual services.

If you know someone who is not "connected" to the net then please try to include them by phone contact and ensure they are aware of us praying for them and with them.

<http://www.marchingtonwoodlandschurch.co.uk/> St. Johns website

<https://marchingtonparishcouncil.org/marchington-woodlands-village-hall/> Woodlands Village Hall

<https://www.achurchnearyou.com/church/4564/> includes Uttoxeter and Diocese and Arch Bishops

<https://www.marchingtonparishnews.net> Magazine

www.bbc.co.uk/orderofservice

BBC1 has a service at 10.45am on Sunday usually with Hymns including the lyrics as subtitles.

And usually at 1.15pm there is *Songs of Praise*, another programme to sing along with.

The PCC and congregation wish to send condolences to the friends and families of Nora Hall, Dorothy Whittaker, and Noreen Stevenson (nee Crampton). Noreen who died on the 4th of April was buried in the churchyard on April 28th. It is so hard when families and friends cannot come together at funeral services to pay respects and bid farewell to loved ones. Even sadder I think is not being able to gather afterwards to share memories and celebrate the life of the one they have lost. When we are once again able to congregate,

we can join together to remember them and give thanks for their lives. Meanwhile we pray that the grace of our Lord will comfort and heal those who are mourning everywhere.

100 club winners in April

1st: Joyce Salmon; 2nd: Isabel Wilson; 3rd: Gary Birkin; 4th: Mike Cleaver.

The subs for the next twelve months will be due at the start of July ready for the July draw. It is £12 per person per year and four chances per month to be a winner. The proceeds help to support St. John's Church. If you are interested in joining or want to renew please call Graham Salt, John Bostock or Linda Beech to arrange payment. Payment can be made in person at Leek United B/S Uttoxeter or online to St. Johns 100 Club, sort code 40 05 30, Account number 74578031, Payee ref 72483734406. The draw is made on the fourth Sunday (normally at the end of the service).

Many thanks from Chris and Isabel Wilson and all the family for lovely cards, messages of sympathy and telephone calls after losing a lovely Mum, Dorothy Whittaker on 21st April. Although she was a resident of Kingstone, she always enjoyed attending different events and services at Marchington Woodlands. She will be truly missed.

Contacts for St John's Marchington Woodlands

Priest in charge:- Rev. Margaret Sherwin Rector Tel: 01889 560234

Vicar:- we are still sadly in interregnum but we are lucky that the Area team and especially Maggie Hatchard (tel: 01283 820207) look after us and include us in all they do.

Church Wardens:-

Graham Salt, Cherry Tree Cottage Greaves Lane Draycott in the Clay Tel:01283 821587 gsalt799@btinternet.com

Victor Read, Loxlie Garth Bramshall Road Uttoxeter Tel:-01889 560860

Verger:- John Bostock, The School House Marchington Woodlands tel: 01889 562404

Treasurer:- Mike Cleaver, email macleaver@hotmail.co.uk

PCC members John and Pat Bostock, Graham and Pat Salt, Victor Read, Anna Cadamy, Mike Cleaver, Robert Parkes, Isabel Wilson:- Tel: 01889 569411

chrisisalwilson@aol.co.uk Linda Beech tel: 01283 820209
beechnuts@hotmail.co.uk

MARCHINGTON PARISH COMMUNITY SUPPORT COVID-19

MESSAGE FROM MARCHINGTON PARISH COUNCIL

**MEDICAL SUPPORT
NHS 111**

EMERGENCY Dial 999

POLICE Dial 101

Pastoral Support

St Peters Church Marchington
Maggie Hatchard 07884 448402

St Johns Church
Marchington Woodlands
Isobel Wilson 01889 569411

CARELINE 01335 210353

Telephone befriending service
SAMARITANS 116 123

Food and Other Items

Marchington Shop
New opening hours
8.30 to 10.30 Monday to Friday
and

9am to 11am Saturday & Sunday.
ONE customer in the shop at any
one time, please.

Order for delivery in the village,
Forestsides and the Woodlands in
the mornings 10.30 to 11.30 am
01283 821248

JS Meats delivery 01283 821123
Collection and home delivery

Ede Family butchers
07818 433925
Takeaway and home delivery

Food and Meals Delivery Services

Dog and Partridge 01283 820394
Takeaway & home delivery

The Bull's Head 01283 820358
Takeaway curries Friday evenings
only

The Barn Indian Restaurant
Stubby Lane, Draycott
01283 204431

Takeaway & home deliveries

Cods Corner Fish & Chips
01889 564282
Takeaway & home delivery

BUDDY SYSTEM

You should have received a leaflet from your designated 'Buddy' for your own area. These people are volunteers who are willing to help YOU. If you have not received a leaflet with the name and number of your buddy please call Ian Morgan 07841 363656