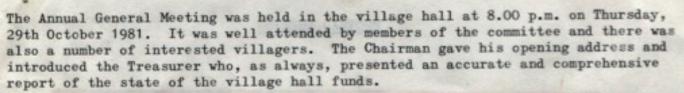


WRENINGHAM AND DISTRICT MARDLE

Christmas Edition

Published bi-monthly by Wreningham Village Hall Committee

VILLAGE HALL NEWS



Several people present asked about future use of the hall and how much it would cost to hire for functions. The Chairman promised to provide the information as soon as possible, and it is hoped to publish this item in the next mardle.

As it was the turn for the village representatives on the committee to be re-elected the Chairman invited each non-committee member present to join the committee. All interested people were duly elected and there followed a committee meeting to elect the village representatives for the next two years.

Although it is not normal practice for the minutes of a committee meeting to be published, the mardle believes that readers may care to know that four of the committee's most stalwart members have stood down from their offices.

The Chairman - Dennis Nudd - after four years has stood down and his place has been taken by Ian Dobson. Dennis has almost been living down at the hall (just ask Janice) since the re-building work was started. The mardle salutes his drive and determination through rain, sleet, snow and sometimes sun, to lead the committee members and gallant helpers during the conception, pregnancy and birth of the new hall. The mardle is sure the whole village will join in by saying a big "thank you" to Dennis and to wish Ian the best of luck for his term of office.

The Treasurer - Dennis Long - has also resigned from his post after many years. The accounts could not have been in better hands, Dennis managed the funds with care and accuracy which would have put a qualified accountant to shame. Thank you very much Dennis. His place has been taken by ... Dennis Nudd ... you can't keep a good man down!!

The mardle also reports that Val Ireland has stood down as Events Organiser. No-one on the committee has trudged more miles, knocked on more doors, spoken to more people, sold more dance tickets, issued more building bonds, than Val. Her place has been taken by your hunble mardle editor - Mike McGregor.

Finally, but by no means last, the Committee's Secretary - Margaret Wright - has handed her notebook, pen and files to Pat Butcher. Margaret never failed to amaze everyone by producing clear and concise minutes of meetings from what at times must have sounded like the Tower of Babel to her!! Her secretarial duties and talents will be missed.

Below is the full list of the new committee:-

Chairman - Ian Dobson Treasurer - Dennis Nudd Vice-Chairman - Len Collins Secretary - Pat Butcher

Village Representatives -

Valerie Ireland Margaret Wright Barney Howes Mike McGregor Dennis Long

Village Organisation Representatives -

Football Club - John Wright
Parish Council - Bill Wells
Drama Group - Rosemary Wallis
Bowls Club - Stan Rogers

P.C.C.

- Pat Butcher - Jackie Noy - John Hanton



Unfortunately the events planned for Christmas and New Year's Eve to launch the hall's activities will have to be postponed. The laying of the wood block flooring in the main hall, which should have been completed by now, has had to stop due to technical problems arising from the original constructional work. It is hoped that this will shortly be rectified and the laying of the floor will proceed. Notice of the rearranged events will be given in the mardle.

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COUNTRY CARTOON



"Did you mention 'farming experience' on that card they put in the post office window?"

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Christmas shopping time again,
Is this a pleasure or a pain?
Give the present guaranteed to last
At least five years. "What's that?" you ask.
There's only a few!
They're green and new
With four chances to win each year for you
That's the clue - here's what's to do
Buy a Village Hall Bond!! - Or two!!

With thanks to Val Ireland

Yes, there is still time to buy a bond and even qualify for the January draw - Just ask any committee member!

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BOVLS CLUB

We must apologise for the belated congratulations to the "Bird in Hand" Bowls Team for winning the Norwich and District League. They also finished runners up in the Norwich Brewery League. Well done everyone. We are sure the club would welcome new players and interested supporters next season.

LIMERICK COMPETITION

It was very hard to choose a winner from the entries, but here is the winning limerick submitted by Mr. S. Rogers.

An old man from Wreningham named Hall,
One day in his garden did fall.
He called to his wife,
She cried "You're the plague of my life
Cor blast bor why didn't you crawl?".

Mr. Rogers will receive two free tickets to the first dance to be held in the new hall.

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BADMINTON

Would all those people interested please attend an initial discussion at 8.00 p.m. on Tuesday, 15th December at the village hall.

CHILDREN'S CORNER

SWOP-SHOP

Children, don't forget that the mardle could be the way to getting rid of unwanted toys and articles. Don't forget this service is free!! Just let us know what you are looking for and what you have to swop and leave the rest to us.

DRAWING AND COLOURING COMPETITION

Over the Christmas holidays why don't you draw a picture of the village hall and paint or colour it in? The mardle will publish the winners in the next issue and will also arrange for all entries to be hung in the village hall in a special display at the next event. Don't forget names, ages and addresses to be written on the back of all entries.

Age groups

Up to 5 years 5 years to 10 years 10 years to 14 years.

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"KITCHEN KAPERS"

Do your sponges lack that bounce and texture? Do they come out of the oven looking like oversized biscuits? Do not despair - our cooking expert - Pat Butcher - has come up with two recipes to try.

The faster the following recipe is put together the better it comes out!

Ingredients

3 large eggs separated 5 oz. caster sugar 4 oz. S.R. flour pinch of salt

Method

Warm sugar in bowl in oven. Whisk egg whites until stiff.

Add sugar and yolks and whisk until thick and creamy.

Fold in flour and salt with a metal spoon.

Grease and flour two 9" sponge tins and pour in sponge mixture.

Bake in pre-heated oven (190 c) for 20 - 30 minutes.

If, as I do, you use lots of egg whites and get tired of egg custards, try this egg yolk sponge.

Ingredients

4 egg yolks 2 tbsp. water 31 oz. S.R. flour 31 oz. caster sugar

Method

Whip together the egg yolks and water until thick and creamy then whip in sugar. Fold in flour with a metal spoon.

Grease and flour two 7" sponge tins and pour in sponge mixture. Bake in a pre-heated oven (175°c) for 20 minutes.

"WRENINGHAM ON THE AIR"



Wreningham is the subject of Radio Norfolk's "Village Voice" programme this Sunday, 6th December. There will be a number of interviews by Wally Webb of Wreningham folk, painting a sound picture of village life past and present - so try and listen at

12.05 this Sunday lunchtime.

All items for the February/March issue to be handed in to Mike McGregor, The Old Homestead, Toprow, by 15th January 1982.

Finally the mardle wishes all its readers a Merry Christmas and a Prosperous New Year.



"Christmas is a time for dreaming special dreams."