

WRENINGHAM AND DISTRICT MARDLE OCTOBER/NOVEMBER ISSUE

A Bi-monthly newsletter produced by the Village Hall Committee



VILLAGE HALL NEWS

The hall is being used almost daily now with wedding receptions, a trade show, badminton, patchwork group, keep fit, discos, private hirings, a puppet show, a craft exhibition, etc. However we do still need your support at the various events which are publicised in the Mardle and elsewhere. Our Harvest Supper Dance was poorly attended which prompted many of those who attended to say what a shame it was not to see the hall more full. Our poll conducted earlier in the year led us to believe that a high proportion of the villagers wanted regular dances. As it was we only just made enough to pay the band.

We are sorry to say that we have cancelled the Halloween Fancy Dress Party Dance. The Annual General Meeting of the Village Hall Committee is on Monday 1st November - this will be your chance to have a say on what goes on in the What's on hall - please come along.

FORTHCOMING EVENTS (Please put in your diary now!)

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Wednesday 13th October

COFFEE MORNING (in aid of Village Hall Funds)

> by kind invitation of Mrs. Beryl Marshall Oak House, Wymondham Road

10.00 a.m. - 12 noon

bring-and-buy

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POTTERY PARTY

Bird in Hand Public House

Monday 25th October at 8.00 p.m. (all proceeds in aid of Village Hall funds)

(an ideal event for buying all those stocking fillers!)

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HALLOWEEN PARTY on 30TH OCTOBER is cancelled

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MONDAY 1ST NOVEMBER AT 8.00 P.M. in the Village Hall

Annual General Meeting - Election of Committee for the next year and your chance to have a say

FRIDAY 5TH NOVEMBER

Fireworks, Bonfire and Family Disco

Soup, hot dogs and hamburgers

Fun for all

7.30 - 11.30 p.m.

Bring your fireworks and share in the fun

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BEGINNING ON

MONDAY 8TH NOVEMBER

and, if we have enough support, on the second Monday of every month during the winter, we will hold a WHIST DRIVE in the small room at the Village Hall. Starting at 8.00 p.m. PROMPT - Admission 35p.

On the same subject, if you have a spare pack of cards tucked away somewhere the village hall would be glad of it as funds are short and even playing cards are expensive to buy! Please hand to any committee member.

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SATURDAY 20TH NOVEMBER

Wreningham Football Club and Wreningham Village Hall

JOINT DANCE AND DISCO FEATURING "SKI"

BAR BUFFET

8 TILL LATE

PRICE £2.00 (inclusive)

with

GRAND CHRISTMAS DRAW

(tickets on sale now from Football Club members and Village Hall Committee members)

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MONDAY 22ND NOVEMBER

FASHION SHOW

by "SOMETHING SPECIAL"

8.00 p.m. in the Village Hall

Tickets price 75 pence (including refreshments)

"Be sure you see the latest fashions and maybe treat yourself to a new party dress for Christmas"

Tickets available from Committee Members or pay at the door

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TUESDAY 7TH DECEMBER

CHRISTMAS CONCERT AND SOCIAL EVENING 8.00 p.m. in the Village Hall featuring

"THE NORWICH BARBER SHOP SINGERS" also

Instrumental and vocal numbers and readings and a chance to join in with some carols and begin to feel the Christmas spirit!

Tickets £1 (including buffet)
Wine available

Tickets from committee members or pay at the door

EARLY WARNING!

We are planning a Christmas Party for the children on Saturday 18th December in the village hall from 3.00 - 5.30 p.m. We will provide the fun, games and entertainment if the mums will contribute towards the eats! More about this in the next Mardle.

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In the meantime don't forget the regular first Friday in every month family discos. They are becoming quite popular and are terrific value at 75p.

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DATES FOR YOUR NEXT YEAR'S DIARY

Valentine Dance 12th February

Ashwellthorpe Hall D.D.A.

The gourmet buffet of the year plus dance

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Film Show by Richard Tilbrook in the Village Hall on Friday 25th February 1983 (details to follow in next Mardle)

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CRAFT EXHIBITION

"Many thanks to everyone who exhibited their crafts and collections at the "Pastimes for Profit and Pleasure" evening held on 21st September. It was great to have the use of such a generous sized hall for the displays and we consider we are fortunate in having the Village Hall in our midst for occasions such as this.

We hope all who came along during the evening enjoyed it as much as we did."

May Collins, , Wreningham & District W.I.

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BOWLS

Once again the outdoor bowls season has finished, and we offer our congratulations to the Bird in Hand Bowls Club for winning the Norwich Brewery League, not only winning, but going through all sixteen games without losing!

Congratulations also to Geoffrey Rogers for carrying off the Norwich and District Singles title, to Alfred and Keith Howlett for winning the Brewery Pairs title, and Alfred and Keith and Stanley Rogers for the Brewery Block - all round, a very good season.

So how about you ladies getting together and showing what you can do next season. Put 6th January in your diary and attend the A.G.M. at the Bird in Hand at 8.00 p.m.

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BOND DRAW RESULTS

The following were the £25 Bond prizewinners in the October draw:-

Mrs. Irene Watson, River View

Bond 087

Miss I. Gray, Top Row

Bond 194

Mr. & Mrs. Preston, Top Row

Bond 208 (2nd issue)

There are still some 2nd issue bonds available - apply Len Collins, "Shortacre", Top Roy

KITCHEN CAPERS

As Christmas seems to feature largely in this issue of the Mardle I thought that a favourite recipe of mine for mincemeat would not come amiss and also one for another festive season luxury (though I must admit to making these at other times!)

Mincemeat

4 oz. currants

4 oz. raisins

4 oz. sultanas

2 oz. glace cherries

4 oz. apples, peeled and cored

2 oz. peel (chopped)

4 oz. suet (I use Atora or similar)

2 oz. walnuts

8 oz. demerara sugar

 $\frac{1}{2}$ tsp. mixed spice (ground)

Brandy, rum or raisin wine to mix

Clean fruit and chop raisins, walnuts and glace cherries (not too finely). Grate apple coarsly and mix together with remaining fruits (left whole), sugar, spice and peel and stir in brandy, rum or raisin wine.

Cover and let it stand for two days then put into jars, cover and set aside until required. This should be made at least two weeks before it is required to allow the flavour to mature.

Chocolate Rum Truffles

3 oz. dark chocolate

1 egg yolk

 $\frac{1}{2}$ oz. butter

1 tsp. whipped cream (I often use top of milk)

1 tsp. rum (or more!)
few cake crumbs (madiera or victoria
sandwich)

chocolate powder

Melt the chocolate over hot water, without allowing it to become hot. Add the egg yolk, butter, cream, rum and crumbs and beat until thick and pasty. Using teaspoons, form it into balls and roll these in chocolate powder. Place in small paper cases.

P.B.

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COUNTRY CARTOON

