

ELKSTONE NEWSLETTER

Editor's Bumbings...

Season's Greetings,

Christmas time is here again, it was lovely to see that flurry of snow last week, it was a like cutting the ribbon for winter & the festive season to begin. It seems like 2019 whizzed through, it won't be long until Elkstone Open Gardens at this rate!

Recipe Corner is up for grabs as Antonia is passing the baton on, thank you for all those delicious recipes. If anyone is up for taking on the role, please do drop me an email.

Have a delicious December, celebrate, smile & keep warm.

Laure, editor@elkstonevillage.com Deadline For Next Newsletter, 20th January

Features			
Elkstone Church December Services			
No Elkstone Film Night			
News From The Trust			
Recipe Corner			
Green Dragon Christmas Meal			
Regular Dates			
Waste & Recycling	Food & Garden Waste – 6 th & 20 th December		
Waste & Recycling	All Bags, Bins & Boxes – 13 th & 31 st December		
Indoor Bowls	Every Tuesday - Village Hall – Ronnie – 870493		
Art Club	Every Thursday 9am - Village Hall - Penny - 03330 119663		
Diary Dates			
Christmas Fayre	Rendcomb Village Hall	10-12am	7 th Dec
Elkstone Christmas Meal	Green Dragon	7pm	12 th Dec

Church Services December 2019 in St John's, Elkstone

1 st	11 am	Morning Worship with Baptism
8 th	10 am	Morning Prayer
15 th	11am	Holy Communion, Carols, Building the Crib
22 nd	4pm	Nativity
24 th	11.30pm	Midnight Holy Communion
29 th	10am	United Benefice Coberley
5 th	11am	Chringle Service

November Supper & Film Night

The festive season combined with a General Election make this December a very impractical month for purposes of our usual Film & Supper evening. Our thanks to all the loyal supporters this year, we look forward to seeing everybody in January, watch for details in next month's Newsletter.

Jeremy & Anne 870516

Elkstone Open Gardens 2020- get the date in your diary

During this cold wet weather with all the leaves down it is more difficult to picture the wonderful gardens that Elkstone villagers generously opened last June. Planning has started with a small group from the village to hold another event next year.

More info will follow but please can you note the date in your (new!) dairies/calendars – Sunday 7 June 2020.

All good wishes for Christmas & the New Year,

David Kearney

Rendcomb Patients' Support Group

The Christmas Fayre will be held on Saturday 7th December in Rendcomb Village Hall from 10am to 12 noon. Recently we have bought a new ECG machine for the surgery & the proceeds from this annual event will also go towards items which benefit the patients. As usual there are many stalls including cakes, fancy goods, cards & festive decorations.

Tea/Coffee & Mince Pies will also be on sale.

Donations for any of these stalls should be taken to the surgery or brought to the hall on the day. There is always an excellent raffle.

Jennie Howlett 870462

Christingle Service

Our candlelit service this Christmas is on Sunday 5th January. Andrew Holt has promised an entertaining & amusing talk at St John's. This is an early notification so that all Children's Society box holders are aware & may be able to save the day.

More details later, but as usual Christingles will be offered to all.

Jennie Howlett 870462

Mincemeat & Marzipan Tea Bread

200g Self Raising Flour	100g Cold Butter, cut into pieces
50g Light Brown Sugar	85g Marzipan, cut into 1cm cubes
2 Eggs, lightly beaten	300g Mincemeat
2 Tbsp Flaked Almonds	Icing sugar for dusting

Pre heat the oven to 160c. Line a 2lb loaf tin with parchment paper (or use one of those handy loaf liners).

Sieve the flour into a bowl, add the cold butter & rub into the mixture until it forms fine breadcrumbs. Stir in the sugar & marzipan cubes.

Add the beaten eggs & mincemeat to the flour mixture. Stir well to incorporate all the ingredients.

Spoon into the prepared loaf tin, smooth & sprinkle with flaked almonds over the top. Bake for 50-55 minutes or until the tea bread is risen, golden brown & a skewer inserted comes out clean. Allow the tea bread to cool in the tin. To serve, sprinkle with icing sugar & cut into slices. **Antonia Winstanley**

News From The Trust

This month I attended a meeting at which several staff told us about the projects that they had completed with our Safety & Quality Improvement Academy. The academy offers structured programmes whereby staff at all levels can have the confidence to highlight areas for improvement & then have the skills, knowledge & support to be able to implement improvements. The whole meeting was so uplifting & one of the projects that I found amazing was the development of Gloucestershire Royal Hospital. S.H.E.D, or Support & Help for Every Dad, a support group aimed to support fathers of babies who start their life at Gloucester's neonatal unit. The member of staff was aware that having a baby that requires neonatal care is often a frightening, & difficult time for parents & that for fathers balancing caring for a new child, partner, siblings & families, whilst in many cases having to continue to work to provide for their family can be very stressful. SHED enables them to be able to share the experience with other fathers who have also been through similar situations and, while confined to the hospital, have a group around them offering empathy & support. One father who spoke to us, had a three-week-old baby in the neonatal unit explained how this had been a real lifeline, & the dads had watched rugby together! You can read about other projects on the website.

Going through a period of financial challenge we are aware of the lack of much needed capital to invest in ageing estate & equipment.

The Trust has taken every opportunity to secure capital from external sources & I'm delighted to be able to share two bits of very good news on this front. Firstly, we have been successful in securing national capital to replace old imaging equipment & as a result have been awarded funding to replace three CT scanners, an MRI scanner & five mammography machines. Secondly, we have had a huge vote of confidence in our digital journey with an award of £1.5m to enable us to incorporate electronic prescribing within our electronic patient records. NHS England expect this move will save time & benefit patients by reducing medication errors by up to 30% compared with the old paper systems; ensure fast access to potentially lifesaving information on prescribed medicines & building up a complete, single electronic record to reduce duplication of information-gathering. We are also grateful for funds raised by volunteers & despite a very, very wet day our most recent Walk for Wards was the most successful yet with more than 230 staff, grateful patients & family members turned out and collectively raised over £10,000 for their own chosen areas.

Finally, as a result of the announcement of the general election we must now respect a period of 'purdah' on our Fit for the Future Programme, so any further activity is paused until 13th December. Thanks to all of those who have shared your ideas & concerns. I will keep you updated about the next events in the consultation process.

Sincerely Anne Davies (Public Elected Governor Cotswolds)



Green Dragon Christmas Meal

Lower Bar has been booked for

Thursday 12th December

Please join us for a celebratory dinner at 7 for 7.30pm.

The menu is on their website:

www.green-dragon-inn.co.uk

& there are paper copies available at Church View as well.

The cost of £27 for 3 courses & £21 for 2 courses
allows for a tip.

Coffee/Tea is also available at £2.

**Everyone, both villagers &
friends are very welcome.**

Further information call on 870462
or brianhowlett21@gmail.com