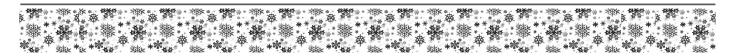
ELKSTONE NEWSLETTER



Here we are in 2023.

I take over the reins from Jenny Hopkins, who has looked after our Village newsletter so well for the last two years. I have had some interesting conversations with some of you in the Village, regarding the relevance of a paper copy of a Newsletter in these Digital times.

It has been decided to continue printing a monthly Newsletter and to distribute it free of charge to every home in the Village. As a resident of over twenty years, I am thrilled to continue and to provide issues with relevant monthly information, accurate information and articles connecting the people who live in this village.

I welcome any articles and ideas, and I ask for your support and understanding as I learn a new skill. And apologies if I get things wrong. The Village WhatsApp proves its worth every time we are confronted with Water Supply issues, Snow, and CDC information and I believe there is a place for both. The newsletter is always available on our very own website www.elkstonevillage.com Happy New Year!

Carole Bury, editor@elkstonevillage.com

Deadline for next newsletter: 20th January 2023

Features

- Elkstone Parish Church Services
- Twelfth Night Supper in the Village Hall
- Christingle Service
- Thoughts on Chairing the Village Hall Committee
- Music Quiz and Recipe
- News from Gloucestershire Hospitals NHS Foundation Trust

Regular Village Hall Activities

Indoor Bowls Every Tuesday, 7.30pm Ronnie Bury – 870493 or

Martyn Wylie - 870441

Art Club Every Thursday, 9am-1pm Penny Casewell – 03330 119663

Waste & Recycling

Waste & Recycling Food Waste Every Tuesday

All bags, bins, and boxes Tuesday 10th January

Tuesday 24th January

Elkstone Parish Church Services

Sunday 8th January – 10am **Christingle service**Sunday 15th January – 11.00am **Holy Communion**

'Twelfth Night Supper' Saturday 7th January 6pm



Please come and support the first evening event in 2023 at Elkstone Village Hall with a centuriesold custom to celebrate Epiphany otherwise known as Twelfth Night or Three Kings Day. The evening will be a Bring and Share Supper for all the family, especially children. Please bring a sharing dish and your own drinks.

Ideally, let Liz Kearney know if you are coming by Wednesday 4th January so that the tables can be prepared etc 07912 676 951 or baileyliz62@gmail.com

The 12th day of Christmas has its own unique traditions, and different parts of the world celebrate it in different ways. The Three Kings men travelled for twelve days by following a star in the desert that led them to baby Jesus in a manger. The three kings represented Europe, Arabia, and Africa, and their coming together was symbolic of unity.

We will celebrate with a Galette Des Rois - A 300 Year Old French Tradition

The Galette des Rois is a pastry celebration cake. It translates as 'Kings' Cake' or 'King's Tart'. It's associated with Epiphany and eaten from January 6th onwards.

How do you Serve a Galette Des Rois?

You serve it warm. A crown is part of the tradition and a charm is hidden inside the pastry. These charms are known as fèves and were originally broad beans. Over the centuries they've been replaced with a porcelain or plastic charms.

Who gets the piece of cake with the charm inside? It's the youngest member of the family that has the honour of deciding who gets which piece of cake. He or she hides under the table so there's no chance of them spotting the charm when the cake is cut. It's a pretty random method as there's a benefit to getting the cake with the charm inside. The recipients gets to wear the paper crown and is named king or queen for the day.

Christingle Service

Our annual Christingle Service this year is on Sunday 8th January 2023 at 11am in St. John's Elkstone.



Please join us for this candlelit time in church which draws the Christmas events to a close. Over the last 50 years Christingle celebrations have raised millions of pounds to support the life changing work with children and young people organised by The Children's Society. The money we raise from the house boxes and the offertory on the day helps to rekindle their hope.

Last year £550 000 was raised to support those who need hope most.

The warm magical candlelight of the service brings hope to those living in darkness.

Please bring your house box to the service or I will collect it later in the month.

Jennie Howlett

Perceptions of Crime Survey

The Office of the Police and Crime Commissioner (OPCC) in Gloucestershire is currently preparing a Strategic Needs Assessment to identify priorities for our Safer Gloucestershire plan and our Community Safety Partnerships.

As part of the Strategic Assessment work, The OPCC is undertaking a 'Perceptions of Crime Survey' - this is now live and can be accessed by the link below. The survey is open until Wednesday 18th January 2023

https://gloucestershire-opcc.welcomesyourfeedback.net/perceptionofcrime

The OPCC ask us to share the link with your partners, networks, friends and families and encourage people to complete it.

In the Cotswolds, crime levels have always been very low, however, anecdotally people's perception of crime doesn't seem to reflect that. This survey is an excellent opportunity to gather some evidence, which will help the Cotswold Community Safety Partnership to focus their efforts.

Thoughts on Chairing the Elkstone Village Hall Committee

Anne and I moved to Elkstone in 2007 having fallen in love with the village, and its sense of community, after a visit to Open Gardens of that year. Shortly after that I was invited onto the Village Hall Committee and in 2009 I took over the village website.

Much of the Committee's general work at the time entailed repair and upkeep of an ageing Victorian school building, however, my immediate 'challenge' was that the existing website site had been hacked rogue analyst working at our (then) ISP, who was trying to charge fees to recover the pages! After 2 months of haggling I recovered ownership of the domain, re-built the site from scratch, and it has been hack-free ever since. Following this, online Hall booking was introduced along with a digital door-lock, and this eliminated much of the problems of hirers obtaining access to the hall if the Bookings Administrator was absent. I became chair in December 2016 and it has been my privilege to serve the village in that position for several years.

In 2011 a major new gas supply pipeline for Somerset, Devon, and Cornwall was laid through the village, but this could not be used to supply the village. To compensate for their disruption, we were invited to submit a request to National Grid for funding for a project to benefit the village when a vast trench was cut near the village to take the new pipeline. The committee developed and submitted a proposal to provide the hall with an industrial standard dishwasher and an AV system and this was accepted. The dishwasher was fitted but unfortunately the amount of grant left was sufficient to purchase all the equipment for a versatile AV system, but there were not enough funds for its installation, so aided by a group of villagers I installed the system from scratch with its inaugural use being to watch live coverage of the Silver Jubilee at Buckingham Palace. Since that time the system has been used for a variety of village events, Film Nights etc by villagers booking the hall for their own events, and it has also been well received by outsiders using the Hall for their events as well.

During my time I have enjoyed being involved in many events at the hall ranging from short mat bowls, through village events varying from seasonal social events, wonderful barbecues after Open Gardens Day, charity fundraising events and the magnificent celebrations for Queen Elizabeth's Diamond (2012) and Platinum (2022) Jubilees.

In the last 15 years or so the village population has changed considerably, many of those who put so much efforts into arranging village events are no longer in the village, which makes me feel that new blood and new ideas are needed, so I feel that now is the time to step down as Chair although I will continue to serve on the Committee to support the village and the hall as being a key hub of our special community. This all said, COVID effects etc have caused a noticeable reduction in the use of the village hall for village social events, though we are now seeing a welcome influx of younger families who have different needs and ideas.

At the recent AGM, a less formalised, self-organising committee structure was agreed, which we hope will allow for a much freer exchange of ideas to bring about new uses and activities. May I wish everyone a very happy New Year as we go forward!

Jeremy Davies - Member, Elkstone Village Hall Committee

Ronnie's Music Quiz

Each of these Artists have produced a song with a Girl's Name

- 1 Human League
- 2 Mark Ronson featuring Amy Winehouse
- 3 Paul Anka
- 4 Elvis Costello
- 5 Derek and the Dominoes
- 6 The Kinks
- 7 The Rolling Stones
- 8 Simon and Garfunkel
- 9 Laura Branigan
- 10 Fleetwood Mac
- 11 Dolly Parton
- 12 The Police

RECIPE for Galettes des Rois

Ingredients

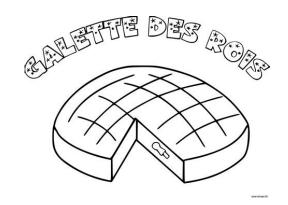
750g/1lb 10oz ready-made all-butter puff pastry, chilled plain flour, for dusting

1 free-range egg, beaten, to glaze

For the filling

100g/3½oz unsalted butter, softened 100g/3½oz caster sugar 1 large free-range egg, plus 1 yolk, at room temperature 100g/3½oz ground almonds 50g/1¾oz flaked almonds

1 tsp almond extract



Method

- 1. Line a baking tray with baking parchment. Roll out half of the pastry on a lightly floured work surface until it is about 25x25cm/10x10in in size and slightly thinner than a pound coin.
- 2. Cut a 23cm/9in circle from the pastry by cutting around the bottom of a 23cm/9in cake tin using a sharp knife. Transfer the pastry circle to the prepared baking tray and cover with cling film.
- 3. Repeat the process with the other half of the pastry, placing the second pastry circle on top of the cling film and covering with more cling film. Chill until needed.
- 4. For the filling, beat the softened butter until creamy using a wooden spoon or freestanding mixer. Add the sugar and beat again thoroughly until the mixture is pale and fluffy.
- 5. In a small bowl, beat the egg with the egg yolk until just combined. Gradually add it to the creamed butter and sugar mixture, a tablespoon at a time, beating well after each addition to incorporate the egg into the mixture.
- When the mixture is very light in colour and texture, gently stir in the ground almonds, flaked almonds and almond extract. Cover the bowl with cling film and chill in the fridge for 15-20 minutes.
- 7. When the pastry and filling have cooled, remove the cling film from the pastry and leave one pastry circle on the baking tray. Spoon the filling mixture onto the pastry circle on the baking tray, heaping it into a slight mound in the middle and leaving a 2cm/1in border all around the edge. Brush the pastry border with some of the beaten egg, then gently lay the second pastry circle over the filling, pressing the edges firmly together to seal.
- 8. Holding a small knife blade at right angles to the pastry border, 'knock up' the edge of the galette by making small indentations all around the edge of the pastry. Scallop the pastry border by pushing the indentations in at 2cm/1in intervals using the back of the knife. Brush the top of the galette all over with more of the beaten egg, then chill the galette in the fridge for 30 minutes.
- 9. Preheat the oven to 220C/200C Fan/Gas 7.
- 10. Brush all over the top of the chilled galette again with the remaining beaten egg, then score it with a criss-cross pattern using the tip of a sharp knife. Make a couple of small steam holes in the centre of the galette. Bake in the oven for 25-30 minutes, or until the pastry is crisp and golden-brown. Set aside to cool slightly before serving.

Happy Christmas and New Year News from the trust

'Tis the season to be jolly' so I am focusing this month positives of 2022 and hopes for 2023.

I decided to stand for election as a governor after experiencing repeated delays of day surgery to repair a cut tendon in my finger with preventive high dose antibiotics. The combination resulted in my developing severe jaundice necessitating me being admitted to hospital as an emergency and almost a year of follow up consultant appointments. I felt the concerns I expressed, as a patient and as a retired pharmacist were ignored and that as a governor, I would be able contribute to making a difference. I also wanted to ensure that young people and patients presenting with mental health issues would be properly treated.

The new Emergency Department (ED) at Gloucestershire Royal Hospital (GRH) will be completed in 2023. This will have specialist rooms that together will a purpose-built environment enabling the flow through for patients to be faster and more effective. ED will have 24/7 attendance by consultants, and they will have up to date equipment available to them. Following day care surgery being transferred to CGH there should be no more delays such as those that affected me.

The care given to patients who come to ED with mental health issues has also progressed in 2022. Following from the creation of a special room at GRH A and E where they can be safe and comfortable the trust is now in partnership with volunteers from branches of Samaritans attending. Another step forward is that all staff are receiving mandatory mental health training. This will benefit both inpatients and outpatients who need compassionate consideration of their mental health needs alongside their physical needs. Another big development is that there is now a Homelessness Specialist Nurse in the Emergency Departments (EDs) at Gloucestershire Hospitals. This project has been recognised at a national Patient Safety Awards for the impact it has had on vulnerable people's lives, not only improving the standard of care experienced by homeless patients from multiple vulnerable groups but also reducing frequent and future ED attendances.

I am delighted that in 2023 a young people's group finally become established after having had to 'sleep' during the pandemic. Now run by the members themselves calling themselves Young Influencers, they welcome young volunteers with a wide range of skills and experiences as they seek to accommodate the unique circumstances that young people find themselves in. Young people can join them at https://www.gloshospitals.nhs.uk/about-us/support-our-trust/our-youth-group/young-influencers-interest-form/. Please support them.

Best wishes to you all for 2023, Anne Davies anne.davies11@nhs.net

Answers to the Music Quiz

1. Louise, 2. Valerie, 3. Diana, 4. Alison, 5. Layla, 6. Lola, 7. Angie, 8. Cecilia, 9. Gloria, 10. Rhiannon, 11. Jolene, 12. Roxanne