ELKSTONE NEWSLETTER



Welcome to the May issue.

We have a special, long weekend over the 6 – 8 May celebrating the Coronation of His Majesty The King and Her Majesty The Queen. Many thanks to Liz and Antonia for organising the Big Lunch for us.

Preparations are in hand for 11th June 'Open Gardens Day', please use the poster at the back of the Newsletter to help promote the event wherever you can. And continue to consider how you might like to help get involved, I know Jenny will happily accept home-made cakes on the day, but do let her know if you are able to bake. Enjoy all May has to offer.

Editor: Carole Bury email: editor@elkstonevillage.com

Deadline for the next newsletter - 20 May 2023

Features

Elections
 Village Hall
 Thursday 4 May

Elkstone's Coronation Celebration Village Hall Sunday 7 May from 12.30

• Gardens Open Day Sunday 11 June 2pm to 6pm

Open Gardens Village BBQ Sunday 11 June 7pm

Interview with the new Landlord of The Green Dragon

Opportunities with Citizens Advice

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						
Yoga	Every Monday, 10.15 - 11.15am	Emma Lowther - 07967 215569						

Other dates for your diary							
Waste & Recycling	Recycling boxes, recycling bags, refuse and garden waste	Tuesday 2 May Tuesday 16 May Tuesday 30 May					
	Food Caddy	Every Tuesday					

Elkstone Parish Church Services

Sunday 7 May - No Service, due to Village Coronation Bring and Share Lunch

Sunday 14 May - 10am Morning Prayer

Sunday 21 May - 11.00am Holy Communion

Sunday 28 May - No Service

Coronation of His Majesty The King and Her Majesty The Queen

"Oh Yay! Oh Yay!"

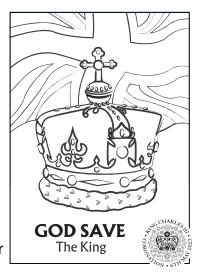
Elkstone will be celebrating King Charles' Coronation on the Green by the Village Hall starting 12.30

Sunday 7th May

And all are invited.

The National Lottery has kindly helped us gift a Commemoration Mug and a packet of wildflower seeds to every Elkstone child under 16, as well as contributing to this festive community event for all.

Thank you for such a positive response from those who have confirmed they will be attending. If you haven't yet let Liz or Antonia know, it's not too late but an early response now would be appreciated. The event is for all in the parish whether you live close to the village centre or not.



We hope the weather will be favourable for the whole Coronation weekend but if it isn't, we will be inside the Village Hall. There will be a bring and share lunch - but please bring your own drinks to toast the newly crowned King and Queen. Please let Antonia know what food you can bring.

There will be activities to help celebrate this special occasion.

We will be Crown decorating and crafting during the afternoon but if you'd like to make your own in advance and wear it on the day that would be for Ours' and His Majesty's pleasure.

There will be a procession for crown wearers so bring any robes or special scarves that will add to the occasion.

Can you accept the challenge of:

- 1. Pinning the diamond on the King whilst blindfolded
- 2. Egg and wooden spoon challenge
- 3. Royal Bingo
- 4. Pass the spectacles
- 5. Musical Hats and more......

We look forward to you joining the Elkstone Community Big Lunch in just a few days time.

Recipe. Coronation Quiche

Winning recipe - How to make the quiche specially selected by the Monarch for the Coronation Ingredients. For the pastry

125g plain flour. Pinch of salt 25g cold butter, diced 25g lard 2 tbsp milk (Or a 250g block of ready-made shortcrust pastry)

For the filling

125ml milk 175ml double cream 2 medium eggs 1 tablespoon chopped fresh tarragon Salt & pepper 100g grated cheddar cheese 180g cooked spinach, chopped (make sure the spinach is dry, squeeze all the water from it!!) 60g cooked broad beans/soya beans

Method

- 1. Sieve the flour and salt into a bowl; add the fats and rub the mixture together using your finger tips until you have a sandy, breadcrumb-like texture.
- 2. Add the milk a little at a time, and bring the ingredients together into a dough. Cover the mixture and allow to rest in the fridge for 30-45 minutes.
- 3. Lightly flour the work surface and roll out the pastry to a circle that is slightly larger than the top of a 20cm flan tin and which is approximately 5mm thick.
- 4. Line the flan tin with the pastry, taking care not to make any holes this could make the mixture leak. Cover and rest the dough in the tin for a further 30 minutes in the fridge.
- 5. Meanwhile, preheat the oven to 190C.
- 6. After 30 minutes, line the pastry case with greaseproof paper, add baking beans and bake the pastry blind for 15 minutes, before removing the greaseproof paper and baking beans.
- 7. Reduce the oven temperature to 160C.
- 8. Beat together the milk, cream, eggs, herbs and seasoning.
- 9. Scatter half of the grated cheddar cheese in the blind-baked base. Top it with the chopped spinach, beans and herbs, and then pour over the liquid mixture.
- 10. If required, gently give the mixture a delicate stir to ensure that the filling is evenly dispersed but be careful not to damage the pastry case.
- 11. Sprinkle over the remaining cheese. Place the quiche into the oven once again, and bake for 20-25 minutes until set and lightly golden.

Elections 4 May 2023

<u>ID required</u>: a suitable form of photographic ID to the polling station. The most commonly used IDs with photographic evidence include your Passport, Driving Licence, UK Residence permit, Identity Card (PASS card), Blue Badge, HM Government or local authority concessionary Travel Pass, EEA ID card. For more information on which forms of photo ID will be accepted, visit <u>electoralcommission.org.uk/voterID</u> or call their helpline on 0800 328 0280.

Only original documents will be accepted; scanned images or copies won't be accepted.

Gardens Open Day Barbecue

I'm sure you all have Sunday June 11th in your diaries for our annual Gardens day which raises vital funds for the Church and the Village Hall. Offers of help are still welcome from anyone who has a little spare time on the day so just give me a call if you think you can help. Please also remember that we are holding a barbecue on that Sunday evening as a celebration of what we hope will have been a glorious sunny day with lots of visitors to our lovely village. Everyone in the village, including any of your visitors, will be welcome and there will be just a nominal charge of £2.50 per person to cover the cost of the rolls, the burgers and the sausages. Nearer the day Alastair will be letting you have more details and asking you to let him know how many will be attending the barbecue so we can get the catering right. Martyn Wylie 870441 or 07788912645

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Gardens Open Day Plant Sales

Now is an ideal time to plant seeds or take cuttings of plants that you know will be flowering in mid June. If you have opened your garden previously, you will know the plants that visitors point out and ask you about. These are ideal candidates to have on sale on the Open Day itself.

So please start planning and planting now. The plant sales will be in Sylvie's Garden and you can deliver what you prepared there on Saturday 10th June.

Elkstone Theatre Group

Every now and then some of us in the village get together to visit one of our local theatres. We are planning to go to Giffords Circus in September and to the world premiere of the last part of the "Yes Minister" classic comedy which is at the Barn Theatre in October. If anyone would like to be put on the mailing list for future visits please let me know.

Martyn Wylie 870441 or 07788912645

The Green Dragon Inn and Shop

Chris & James take over the helm at The Green Dragon Inn & Shop. They join us from London. Chris has extensive experience with over 18 years in Hospitality, ranging from retail, pubs and hotels, to running Michelin star restaurants and working alongside recognised chefs, to outstanding venues around Australia. James' work concentrates on lifestyle alongside Social Media & Marketing, experienced in pubs and bars across London, and he will be taking the wonderful Farm Shop under his wing.

Chris says "London's hospitality scene has become very different recently and I lost my passion for a career I once loved. I worked for a corporate machine and didn't enjoy the direction the company was going. It seemed every piece of fun about the job was being stripped and became purely about money and profit, expectations high, with very little reward and that didn't seem sustainable to me. So, after much thought, I resigned from my previous position and the plan was to travel and have the summer off. I then received a phone call from a recruiter about The Green Dragon and was asked if I could attend an interview the next day. I met with Tim, the owner and instantly fell in love with the pub and its surroundings, it felt like what we had been searching for. We drove back to London and received a call on the way with a job offer asking for an answer by 5pm. The decision was almost immediate, I called back with a huge YES and accepted the position to take over at The Green Dragon"

"We are so excited to meet everyone, listen to feedback, your loves, criticisms, so we can continue to build on the staple that The Green Dragon is and that Simon, Nicky, Grace and Will have created over their 18 years here. We wish them all the best in whatever is next for them. I write this as they are sat on a beach in the Canary Islands, drink in hand. We cant wait to have them back and hope they'll be as happy in Oxfordshire as they were here all those years"

We look forward to meeting everyone and building many happy memories with you all in the years to come. Chris 01242 870271

Cowley Village Fete

Cowley Village Fete is to be held on the Bank Holiday weekend of Sunday 28th May 2 - 5pm In the grounds of Cowley Manor again (despite on-going refurbishment works to the hotel).

As per last year, the winner of our entrance ticket prize draw will receive membership to the beautifully refurbished Cowley Manor spa for 12 months (worth c. £1,300).

The format will be similar to last year with the Ukulele band, dog show, vintage cars, Pimm's, Uley beer and Prosecco bar, BBQ, teas, cakes and produce, craft, books, plants, clothes, homewares and raffle.

There will be face painting and children's games and for the more active the added bonus of a Bungee Run sponsored by Cowley Manor.

Sarah Astman

Puzzle Corner

You may find this Cryptic Crossword (which has some topically themed clues) enjoyable during one of the three Bank holidays in May! There will an online version on the village website www.elkstonevillage.com from **Monday 1**st **May**, and the answers will also be available there from **Monday 8**th of **May**.

Depending on feedback (or lack of it..) other puzzles could appear in subsequent newsletters – I hope you have fun!

Jeremy

		1	2	3	4	5		
	6				7		8	
9			10					
11				12	13	14		
15	16		17			18		
19				20	21		22	
23		24		25		26		
	27			28				

Across

- 6 Crotons mixed together? (7)
- 7 To make law is not applicable in East Connecticut (5)
- 9 Meditator's welcome to US trooper (4)
- 10 Golden agents ring a bell for greater effect (10)
- 11 In Indiana, the mayor is disliked (8)
- 13 Phone office about a singular thing! (6)
- 15 An oddly dour knee leads to nobility (4)
- 17 Rent definitely ends in weeping (5)
- 18 Territorials to Sri Lanka causes chatter (4)
- 19 In upshot, tubelessness gets you steamed up (3,3)
- 20 My anchor mixed with royalty.... (8)
- 23 Sovereign beheaded this PM in jest? Quite the opposite! (3,7)
- 26 Reputation for ending a prayer back to front! (4)
- 27 Motion of music to change direction (5)
- 28 Miami relative's boasts (7)

Down

- 1 An unguent for the occasion? (10)
- 2 Tribute to silver-lined residence (6)
- 3 Hashed tags men only! (4)
- 4 Showing mercy, one reorganised rite (8)
- 5 A group of actors distributed (4)
- 6 A bird might fly in this direction to reach the top? (5)
- **8** Fun lute playing to be thus (7)
- 12 Panic like a Royal Marine! (5)
- 14 None right to riot about new installation (10)
- 16 For us, patio rearrangement would convey our ideals (7)
- 17 Such containers can be quite personable, really! (4,4)
- 21 Oppose with negative word, perhaps (6)
- **22** At first, his yodeling made no special contribution to the service (5)
- 24 Liam uprooted post! (4)
- 25 Be sure to start in pairs in Santa Fe! (4)

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Citizens Advice

Citizens Advice Stroud and Cotswold Districts needs volunteers now more than ever to help make a difference to local people. In the last year we have faced an unprecedented demand due to the cost of living crisis. We are appealing for new volunteers from all backgrounds who are looking for a volunteering role that is both challenging and rewarding. We are looking for people who can give 8-10 hours per week and are currently recruiting for the following roles:

Administration/triage assistants. You will provide a professional welcome to callers at the door of our Stroud or Cirencester offices. You will triage callers without an appointment - identifying emergencies and providing information and signposting to other agencies when needed (no advice giving involved). You will also undertake a wide range of administrative tasks, including contacting clients by telephone and text, and handling inward and outbound post. You must be computer literate but full training in triage and our IT systems will be given.

<u>Volunteer Advisers.</u> You will give advice and information (face to face, by telephone and email) to clients on a wide range of problems. No prior advice experience is necessary as full training will be given. Information sessions for volunteer advisers will take place on 24 May 2023 (2-3.30pm) in Stroud and on 7 June 2023 (10.30-12 noon) in Cirencester.

Elizabeth Hall, our Chief Executive Officer said:

"Now more than ever, you can really make a difference by volunteering with us. We're seeing more and more people needing support as living costs spiral. As well as helping the local community, we know people who volunteer their time get a lot back. We'll give you all the training you need and would love to hear from you."

To find out more about these roles or register your interest for a volunteer adviser information session please contact our Learning and Development Officer at training@ca-scd.org.uk. You can also find further information on our website www.citizensadvice-stroudandcotswold.org.uk.

News from the trust

With the ongoing strikes by junior doctors and nurses the trust is having to find ways to best keep patients safe and perform urgent operations. The trust was back on track to meet some of the national 'waiting for treatment targets' but this will obviously be affected by the strikes. Lots of planning was put into place prior to the doctors strikes over Easter including the emergency department at Cheltenham being downgraded to a minor injuries unit until 17th April and Gloucester providing the Emergency services.

In a staff and governor update the medical director said '...it is recognised that the choice to engage in industrial action is never easy and continue to respect the rights of colleagues to express their views in this way. Whatever your choice may be in this regard, we are supportive'

Whilst there will be more challenging times ahead, some pride should be taken from the way staff have done all they can to support each other. Appreciation is due to countless staff working over and above, working longer, taking on additional shifts and working overnight and at the weekends. In addition, many people have been involved in the detailed planning for the period of industrial action, which has helped to continue to provide safe care for our patients. The trust has also provided much support such as 50% meal subsidies and two extra 'well-being' day in addition to annual leave.

Hopefully next month might see the trust's working back to 'normal'.

Anne Davies (Public Governor Cotswolds anne.davies11@nhs.net

