ELKSTONE NEWSLETTER



Hello Everyone

Happy New Year to you all.

Here is your first Newsletter of 2024, one bursting with Community events and News. Read it here first! Information is on the village website for online Hall Bookings. www.elkstonevillage.com

Editor: Carole Bury email: editor@elkstonevillage.com

Deadline for the next newsletter - 20 January 2024

Features

- Elkstone Parish Church Services
- Twelfth Night Supper in the Village Hall 6th January 6.30pm
- Christingle Service 7th January 11am
- Christmas Tree Collection Tuesday 9th January (you must hold a current garden waste licence)
- Parish Council Meeting, Village Hall 10th January 7.30pm
- Village WhatsApp News

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 * * Return to the Village Hall * *	Emma Lowther - 07967 215569

Recycling	
All Recycling, Refuse and Garden, bins and bags	Tuesday 9th January. Plus Christmas Tree Collection if you have a current garden waste licence Tuesday 23rd January
Food Caddy	Wednesday 3rd January Tuesdays 9th, 16th, 23rd and 30th January

Elkstone Parish Church Services Everyone is Welcome

Sunday 7 January – 11am Christingle Service

Sunday 14 January – 11am Morning Service

Sunday 21 January - 11am Holy Communion

Sunday 28 January – 11am Rendcomb Church

The Village WhatsApp

The winter is upon us and the threat of flooded roads, snow and fallen trees all present problems with our commutes and getting from A to B. The village WhatsApp has proved its merit many times with up to date travel information. I find it heartening to read that we can ask each other for help with prescriptions or appointments. I encourage any of you to sign up for this helpful service, it is a friendly service and any abuse will not be tolerated.

The administrator of this telephone service is Jenny Hopkins. Do please send her a text message and ask to be added to the group. If you are uncertain, there are many of us who will explain how it works, and that it is a safe place to share and receive news.

Message Jenny on 07711 989562

Bell Ringing

Please note the following times and dates when there will be Bell Ringing Some Monday evenings in January/ February/ March 2024

Saturday 22nd June 4-6pm - I will remind you all about these dates.

Parish Council Meeting in the Village Hall

10 January 2024. Commencing at 7.30pm

Belinda Holder, Clerk to Elkstone Parish Council

Newsletter Editor

The Monthly Newsletter is a great way to keep the Village informed with events and community news. I have really enjoyed the job of Editor, and feel it is the time to pass the baton to someone else. Please get in touch if you feel you would like to take over, or even contribute for a couple of months alongside me. After the Open Day in June, my last Newsletter will be July 2024.

Carole editor@elkstonevillage.com

'Twelfth Night Supper' Saturday 6th January 6pm



After last year's successful evening where Kings and Queens were made, please come and join in the fun at Elkstone Village Hall. This is a centuries-old custom to celebrate Epiphany otherwise known as Twelfth Night or Three Kings Day. For the young and young at heart, there will be some games to play and a prizes for the best Royal outfit and home-made crown.

The evening will be a Bring and Share Supper for all the family, especially children. Please bring a sharing dish and your own drinks.

Let Antonia know if you are coming and what dish you would like to bring: savoury or sweet.

07716 995280 antonia.winstanley@icloud.com

The 12th day of Christmas has its own unique traditions, and different parts of the world celebrate it in different ways. The 3 Kings travelled for 12 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 in Elkstone will celebrate with a traditional French Galette Des Rois, an almond celebration cake. Youngsters will be asked to help find the hidden 'charm' in the Gallette and if their portion holds the bean then they will become King or Queen for the day.

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.

The Charm. 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.

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

 $100 \mbox{g}/3 \mbox{$\frac{1}{2}$} \mbox{oz}$ unsalted butter, softened

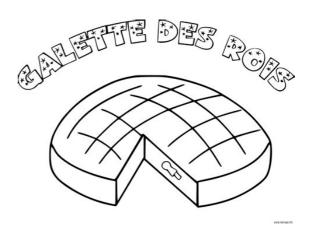
100g/3½oz caster sugar

1 large free-range egg, plus 1 yolk, at room temperature

100g/3½oz ground almonds

50g/13/4oz 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.
- 6. 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.

Christingle Service

Our annual Christingle Service this year is on Sunday 7th January 2024 at 11am in the Parish Church, Elkstone.



Please join us for this candlelit time 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.

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

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

Jennie and Elkstone Church.

Real Christmas tree collections

Cotswold District Council will be picking up real Christmas trees for households with a current garden waste licence once garden waste collections resume. Trees need to be put out on your scheduled garden waste collection day on Tuesday 9th January 2024, removing all lights and decorations first.

In partnership with three of our local garden centres, Cotswold District Council are delighted to offer drop-off points for trees once again this year. This service is open to all residents:

- Dobbies Garden Centre, Cirencester, GL7 6EU
- Batsford Garden Centre, Batsford, GL56 9QB
- Hillier Garden Centre, Lechlade, GL7 3DP

You must drop trees off no later than Thursday 18 January.

Air Balloon History

December saw the demolition of the Air Balloon Pub which highways say was unavoidable if they were to get the best possible solution for the Missing Link, considering the landscape and environmental sensitivity of the Cotswolds, as well as local communities. In its memory - the new walking, cycling and horse-riding route that is being created on the old A417 will be known as, "The Air Balloon Way."

Whilst the pub was not a listed building it did have an interesting history. According to the Gloucestershire Pubs website there has been a pub on the site for at least 230 years and it records that: "The pub takes its name from the pioneering balloon flights that took place on the Cotswold escarpment in 1784, just a year after the Montgolfier brothers first took to the air in a balloon in Paris. It was known as the Balloon in 1796 and had become the Air Balloon in 1802. When the first air balloons started landing in France, often on farmland, it soon became clear that not everyone had heard of the invention and many local people feared that a devil was coming to attack them. At the time sparkling wine was closely associated with French monasteries so those flying the balloons started carrying it on board and, on landing, gave the wine to the local community to reassure them they were not a threat or an attack on their families and their livelihood. This was the start of the tradition of serving champagne after an air balloon flight which continues to this day.

Village Hall AGM

Our annual AGM took place on Monday 4th December, which was an opportunity to introduce Graham Hopkins as our new Chair; his re-elected committee comprises Ronnie Bury, Penny Casewell, Jeremy Davies, Barbara Luck and Martyn Wylie. The financials for the past year were reviewed and approved, along with the proposed budget for the year to 30th September 2024. Use of funds were discussed and it was agreed that priorities for the next year would focus on improvements to the condition of the building as opposed to adding extra 'features'.

The formal business of the meeting was followed by our usual Punch & Munch gathering, always an excellent 'social' as the festive season gathers pace.

The committee of course will always welcome ideas for improvements from the Elkstone village community – just email admin@elkstonevillage.com, or pop a note into the mailbox by the main door to the hall.