

# ELKSTONE NEWSLETTER

Editor's Bumlings...

Hello again,

'Just before the death of flowers,  
And before they are buried in snow,  
There comes a festival season,  
When nature is all aglow.'

Wishing you all a very happy harvest festival & an outstanding October.

Laure, editor@elkstonevillage.com Deadline For Next Newsletter, 20<sup>th</sup> October

## Features

Elkstone Church October Services  
Elkstone Parish Church Bells Restoration Project  
Elkstone Harvest Celebrations  
Harvest Supper  
Letter for L Gass  
Elkstone Film Night  
News From The Trust  
Recipe Corner

## Regular Dates

Waste & Recycling	Food & Garden Waste – 11 <sup>th</sup> & 25 <sup>th</sup> October
Waste & Recycling	All Bags, Bins & Boxes – 4 <sup>th</sup> & 18 <sup>th</sup> October
Indoor Bowls	Every Tuesday - Village Hall – Ronnie – 870493
Art Club	Every Thursday 9am - Village Hall - Penny - 03330 119663

## Diary Dates

Bells Removal	St. John's Church	9am	7 <sup>th</sup> October
Film Night	Village Hall	7pm	17 <sup>th</sup> October
Harvest Supper	Village Hall	7pm	26 <sup>th</sup> October

## Church Services October 2019 in St John's, Elkstone

16 <sup>th</sup>	11 am	Informal Family Service
13 <sup>th</sup>	10 am	Harvest Festival
20 <sup>th</sup>	11 am	Holy Communion
27 <sup>th</sup>	11am	Rendcomb

## Elkstone Parish Church Bells Restoration Project

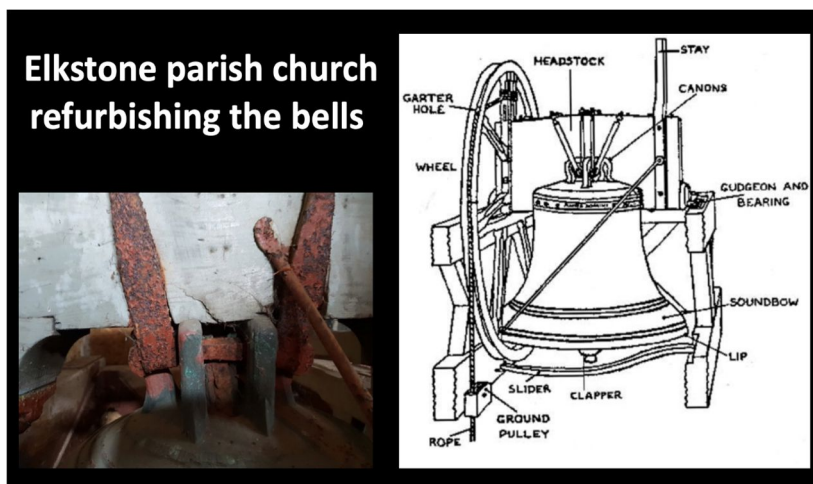
Here is the latest on this historic project for Elkstone.

There are two teams involved in stripping out the bells & auxiliary fittings & clearing the tower. The first will strip down the auxiliary fittings & clear the tower on Sunday 6th October from 1.30pm. On Monday 7th October from 9am the second team will remove the bells & bell hanger. This will be a once in a lifetime opportunity to see the bells being removed & see them in close proximity. It will be safe to do this from the body of the church or churchyard. Obviously it will not be safe for the public to be in the vicinity of the tower. There will be people in the church to direct visitors accordingly.

**This will be the last opportunity for you to see this for at least 100 years we hope!**

As mentioned in last month's Newsletter article, Elkstone PCC is still needing a few thousand pounds more to complete the project. So if you have not done already please donate what you are able to preserve this historic asset of the community for future generations to enjoy.

**Brian Howlett, Elkstone PCC Treasurer, [brianhowlett21@gmail.com](mailto:brianhowlett21@gmail.com)**



## Elkstone Harvest Celebrations

Our Harvest Festival in Elkstone Church will be on Sunday 13th October at 10am.

As in previous years we will be taking donations of food to Cirencester Food Bank. Any donations are so useful & appreciated by the Food Bank.

Please leave any donations in the vestry, & they will be kept secure until we decorate the church for this important service, & then we will deliver the items to the Food Bank after the Harvest Service. The Trussell Trust who look after the Cirencester Foodbank are quite specific in what they request, as they make up parcels that contain sufficient nutrition for adults & children for at least 3 days of healthy balanced meals. They also give non-food items such as toiletries & hygiene products.

Priority items are tinned meat/fish, tinned veg, pasta/rice, custard/rice pudding, biscuits, coffee/tea, ketchup, mayonnaise, chocolate, sweets, washing up liquid, laundry powder/tablets, shampoo, shower gel, dog/cat food, nappies.

Our cash collection at this Service will be included in our donation to the Great Western Air Ambulance (see next item).

**Elkstone Parish Church**

## **Harvest Supper**

Everyone is welcome to our annual Harvest Supper in the Village Hall on Saturday 26<sup>th</sup> October in the Village Hall at 7pm.

There is no ticket cost, but we ask that you give a donation to our chosen charity Great Western Air Ambulance which serves everyone traveling, living & working in our area. Great Western Air Ambulance Charity is a registered charity providing the Critical Care & Air Ambulance services across Bristol, Bath & North East Somerset, North Somerset, Gloucestershire, South Gloucestershire.

<https://greatwesternairambulance.com/>

In addition to your donation on the night, we will also be accepting any loose foreign change. We all have purses, envelopes, drawers containing those little coins of cents, euros etc etc - we will take any loose coins & send it to the Air Ambulance via our bank NatWest.

Our new neighbours to the village are very welcome, as it's a happy evening to meet & catch up with news & chatter. The supper is simple fare of Shepherd & Cottage Pies (meat, veggie, dietary combinations!) & fruit crumbles & custard.

Offers are requested in advance for this bring & share supper.

Please let me know if you'd like to come, & what you'd like to bring.

**Elkstone Parish Church, Carole carolebury@hotmail.com 870493**

## **Letter for L Gass**

We have had a Signed For Delivery letter through our door (not signed for by us!) - it is however for someone called L Gass. If that person is in the village please email me to collect it & bring with you some ID.

**Please email dlclark0309@yahoo.com**

## **Elkstone Film & Supper Evenings resume at Elkstone Village Hall in October**

On Thursday 17<sup>th</sup> October we plan to run Green Book featuring Viggo Mortensen & Mahershalla Ali. A working-class Italian-American bouncer becomes the driver of an African-American classical pianist on a tour of venues through the 1960s American South. Despite their pronounced differences in background, they find a newfound respect for each other's talents & start to face them together. In doing so, they would nurture a friendship & understanding that would change both their lives.

The film will be preceded at 7pm by a Fish Supper, with the film starting at 8pm.

Cost of supper & film £10 each with cash payment (please...) in a sealed envelope with your name on it put through the letterbox of Manor Farm Cottage by 6pm on Monday October 14<sup>th</sup>. For film-only attendees It's £5 each, pay on the night.

We hope to see you there!

**Jeremy & Anne 870516**

## **News from the trust**

This week saw me spend a day in Cirencester marketplace on the One Gloucestershire information bus talking to passers-by & distributing information about our 'Fit for the Future' plans. What was very clear to me was that there is a lot of misunderstanding out there about the possible closure of Cheltenham A & E, which is causing real concerns for residents.

It is vitally important to me that, on any topic you have accurate information & I am sorry, but I feel that in this case misinformation has been fuelled by recent campaigning by local MP's about the possible closure of Cheltenham A&E. I would therefore like to reassure you, and it is included in our 'Fit for the Future Plans', that same day walk-in urgent care services will continue to be available in both CGH & GRH 24 hours a day seven days a week. Furthermore, Cheltenham A&E has just recently been upgraded extensively to improve patient flow which is not indicative of it being closed anytime in the foreseeable future!

The youth group that I have worked so hard to establish is now up & running & planning how they want to move forward. The group is open to young people from 11-18 years of age & will be led by them with help when they want it from trust staff & governors. If you know of anyone aged 11-18 who may be interested in being part of this group, please do encourage them to get in touch. Informal meetings continue but our first big event that is being planned will be a fun-filled, informative, & enjoyable Open Day on Friday March 27<sup>th</sup>, 2020.

Finally, I would like to share with you some very positive & exciting news from our Annual Members Meeting last week: -

- Our recent changes to trauma & orthopaedics were cited as a case study in the NHS Long Term Plan (page 75). These changes included splitting 'hot' emergency work & 'cold' planned trauma & orthopaedics work onto two separate sites & introducing senior clinical decision makers at the A&E 'front door' to help ensure patients were managed more effectively. Within the first six months this led to halving of the number of cancelled operations; a reduction in waiting times for surgeries, including for hip or knee replacements, & an 8% increase in the amount of elective surgery performed.
- Another great bit of news is that GHNHSFT was, in the most recently published month (June), nationally the best performing trust against the A&E four-hour standard.
- Gloucestershire Hospitals is part of the Severn Deanery, Severn was the highest rated region for Emergency Medicine Training & GHNHSFT rated the highest in the Severn Deanery.
- Our stroke services have finally moved off their D rating in the SNAPP audit (national audit programme for stroke & THE go to measure for the quality of stroke services with an A to E rating scale). The service has been rated C in the latest audit but more excitingly is just two points off a B. Hopefully as part of our Journey to Outstanding this will soon be an A!
- Staff vacancies continue to present a significant challenge therefore the trust is delighted to be just one of 14 trusts nationally that have been selected to work with the Chief Nursing Officer for England to implement her vision for nursing & nursing care entitled *Shared Governance: Collective Leadership*. This will involve adoption of some global best practice which have demonstrated huge benefits to the attraction, recruitment & retention of nurses

Finally, if you have had outstanding care & would like to nominate an individual or team for the Patients Choice Award at this year's annual staff awards ceremony you can do so by completing the Patients Choice Award form on the hospital website.

**Anne Davies (Public Governor representing Cotswolds) [anne.davies11@nhs.net](mailto:anne.davies11@nhs.net)**

## Recipe Corner

### Bara Brith

literally "mottled bread" is a classic Welsh tea cake incorporating fruit & spices!

300g mixed dried fruit

300ml strong black tea

350g SR Flour

20g soft brown sugar

1 teas cinnamon

1 teas mixed spice

Zest of 1 Lemon

2 eggs, beaten

2 tablespoon honey

1. Place the fruit in a bowl & pour over the tea. Leave to soak for at least 6 hours.
2. Pre heat the oven to 160c. Line a 2lb loaf tin with parchment paper or one of those very handy liners.
3. Sift the flour with the spices into a large bowl. Stir in the sugar & lemon zest. Add the fruit, any liquid, eggs & honey. Mix well.
4. Spoon into the prepared loaf tin & cook for 50 minutes to 1 hour or until a skewer comes out clean.
5. Leave to cool in the tin. When cold, slice & serve with butter. Delicious!

**Antonia Winstanley**

