

Finningham Flower Festival



is being held in the beautiful St Bartholomew's Church

Saturday 4th May 2-5pm Sunday 5th May 11-5pm Monday 6th May 11-5pm

Join us afterwards in the church for Songs of Praise on Sunday 5th May at 5pm



Our theme this year is "COME TO THE MOVIES"

with over 25 flower displays to view

In the Marquee, enjoy shopping from the various produce stalls, buy a plant and have fun on the numerous stalls: The Big Raffle, Name and win a Beautiful Ballerina Mouse, Fun Tombola, and much more.

Throughout the weekend we will be serving delicious homemade cakes and goodies so please pop in to see us at the

"Tea Room on The Green"

If you can donate cakes, jams, plants or prizes please contact: Marion Bell 07504779748 - Thank you Friends of Finningham are in the early stages of planning an afternoon of "Games on the Green", you can read about it below. Don't be surprised when you are press-ganged into joining a rounders team,

The Friends are in need of a secretary (to take minutes at meetings), also our excellent Chair Emily Durrant is standing down. Please consider joining our merry band if you have a bit of spare time and think you might like to take on one of these jobs.

Our next meeting is on Monday 11th March, the AGM will be on Monday 8th April, both are at 7.30 in the church. As always, all are welcome.

Thank you to those who sent contributions for this edition, keep them coming! (Ideally as Word documents using the Arial font, size 16).

Ian Armstrong, editor

Games on Finningham Green Rounders Tournament

Please come and join us for an afternoon of games on the green, Sunday 23rd June starting at 2.30pm. There will be a food van and some music – but no bar so bring your own drinks, maybe a picnic and something to sit on.

We will be holding a knock-out <u>rounders</u> tournament with teams of 8, it is hoped that other villages will put forward a team. The winning team will receive a trophy. If you can't make up a team of 8 just come along, teams can be formed on the day – or if you would just prefer to watch we look forward to seeing you.

To round off the afternoon there will be a tug of war competition.

There is no entry fee – but a donation to Friends of <u>Finningham</u> on the day would be much appreciated.

If you would like to take part please contact Ian Armstrong, phone 01449 780215 (or email ianbacton@aol.com)

Your newsletter is produced by Friends of Finningham. Contributions for the summer edition must reach the editor by 20th May.

Email ianbacton@aol.com, phone 01449 780215, or send to Cydia, Gislingham Road, Finningham IP14 4HZ.

Disclaimer: No guarantee is made for the accuracy of information. Tell us about our mistakes so we don't repeat them!

CHRISTMAS AT ST BARTHOLOMEW'S

In early December on STIR UP SUNDAY we stirred up our Christmas spirits as we stirred our Christmas puddings. The church was filled with activity and laughter. (See the photos).

Later in December it was time to sing our CAROLS and light our CHRISTINGLES. The church was filled with music and twinkling candlelight.

On Christmas Day morning we celebrated Family Communion together. We were challenged by Rev'd Jay Price to assemble little wooden cribs with some success.

ALL of these sevices were very well attended by Finningham Folk of all ages. A coming together at this special time of year when we celebrate Christ's coming into our world.

Love certainly did come down at Christmas at St. Bartholomew's. Every Blessing for us all.... Marion







The Friends of Finningham Christmas Lunch was held on 2nd December at Stoke White Horse. This seemed to be the ideal location as it is not too far for people to travel and the food and service is excellent. We do not have to choose in advance, we just decide what we want to eat on the day. All they ask is we let them have final numbers 14 days in advance.

Judging from the e mails received and the comments on the website the event was a huge success. Those attending the Christmas lunch also received from the White Horse a £10 voucher to spend there against food during January and February.

This year we almost reached maximum numbers so in future it will be a case of book early to avoid disappointment.

The Friends of Finningham hope you all had a good Christmas and would like to wish you a healthy and happy New Year. We look forward to seeing you at our future events which will appear in the newsletters.











WHAT'S ON ? at a glance

MARCH:

Monday 11th Friends of Finningham meeting, 7.30 in the church **APRIL:**

COFFEE CARAVAN Tuesday 2nd, 10-12 on the green
Monday 8th FoF AGM, 7,30 in the church
Friday 12th "Stones in his Pockets", 7.30, Westhorpe Hall
Saturday 13th "Going Back to Rock 'n' Roll" with Nutz 'n' Boltz
Bacton Village Hall 8pm

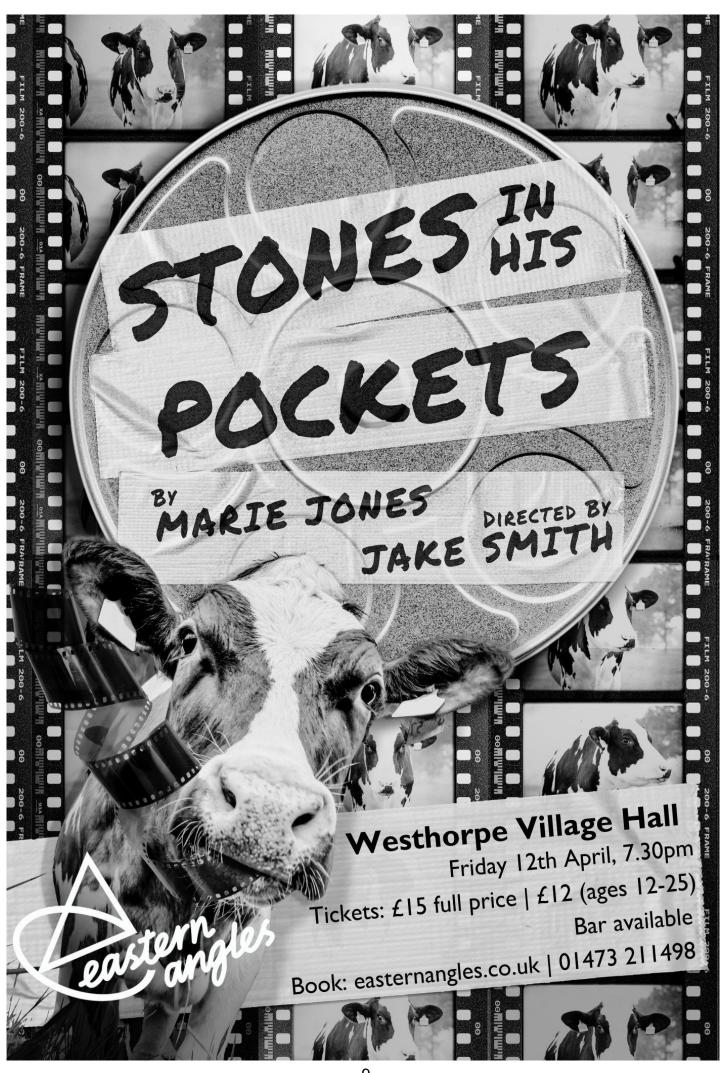
MAY:

4th-5th-6th FLOWER FESTIVAL in the church COFFEE CARAVAN Tuesday 7th, 10-12 on the green

LOOKING AHEAD— DATES FOR YOUR DIARY:

Sunday 23 June, 2.30 GAMES ON THE GREEN
Saturday 7 September GARAGE SALES
Thursday 28 November WREATH MAKING, WESTHORPE
Saturday 7th December CHRISTMAS LUNCH
PUB QUIZ last Sunday of each month, 7.30
COUNCIL MEETINGS 2nd Tuesday of each month (not August)

Wanted clean newspapers - Suffolk Prickles hedgehog rescue use lots of newspapers for the hedgehogs in our care. We use them for bedding and shredded newspapers for their nests. We are getting through a lot as we have so many hedgehogs to care for. So, if you have any clean newspapers, before putting in your recycle bin, please consider letting us have them. I can collect or you can leave them anytime under the plastic box in my front porch. Thank You. Carol, White Cottage, Wickham Rd





SOUP

AND



PUDS

IN WESTHORPE

TUESDAY APRIL 23 12.00 FOR 12.30

WESTHORPE
VILLAGE HALL
RAFFLE AND TABLE QUIZ

Contact Barbara Evans on 01449 781251

TICKETS £10

Email: babsjevans@outlook.com

IN AID OF VILLAGE HALL FUNDS



Providing care and support in your own home

RECRUITING
CARE
PRACTITIONERS
NOW!

Do you need help with:

Personal Care
Dementia Care
Overnight Care
Help around the house
Companionship

Contact us for more information or a brochure:





www.mycare-athome.co.uk

Green Dale to Black Barn

Over the last twenty years my husband and I have been fortunate to be able to spend most of our weekends and holidays motorboating along the Suffolk coastline in our leisure time.

On a Friday after a busy week at work we would pack the car and commence a three-and-a-half-hour journey down to the marina at Shotley Point. Much of the travelling time was spent not just following the frequent and testing diversions but contemplating leaving those vibrant hills in the Derbyshire Dales, waterlogged, windswept but still green and beautiful towards the rolling, everchanging grey North Sea. We dreamt of being ever closer to our much-loved second boat home 'Kiki,' and our adventurous sea life but that is another story.

Driving through the sun kissed flat farmlands of Suffolk, corn whispering in the gentle breeze we observed the hares running through the grassy knolls with deer grazing gracefully unaware of their spectator's dilemma. In those quiet moments we contemplated how our life may pan out in the quiet villages away from the noisy bustling market town we called home.

There were occasions we prepared the good ship 'Kiki' for a cruise, but with choppy seas and building swells we were unable to leave the marina, so we jumped into the car and took to exploring the Suffolk countryside trying to locate the perfect house.

Zoopla and Rightmove churned out houses of every shape and size and some we even got to visit. Many were too big, too small, too rural or not rural enough. Some gardens made my husband think back about his days as a boy mowing the cricket field on a tractor. Some houses made me think that the vendors had watched too many episodes of changing rooms.

Eventually my property searches brought me to a large shell of a black barn in mid Suffolk. On the first visit my husband's demeanour was not 'let's put an offer in now', however on the way to the next viewing I gently asked what his thoughts were, and I explained how I felt that this Barn was the one for us, a start to our retirement, a great project to show our grit and determination, we could live the village life. Several friends and family were curious about us taking on such an enormous undertaking at our age, asking us could we do it as our work lives were not in the line of building work or project management.

They reminded us that we were not the most practical and handy tool wielding people. Whilst not on the scale of 'Grand Designs,' we did question our judgement but only for a minute and so I wrote my 'Barn Tales' each month updating everyone on the progress we were making, and the Barn was still in one piece despite the farm pond wall collapsing.

We have not looked back on our old life as the villagers have been warm, welcoming and a delight to live amongst. We still marvel at our views across the fields spotting the abundant wildlife with excitement and wonder. Each day we count our blessings thankful for God's beauty, glory, and power of creation as our new life takes shape.

Tina Saunders

(Tina and Perry bought the barn conversion in Gislingham Road that was gutted by fire in 2019. Ed)



"If it wasn't for venetian blinds it would be curtains for all of us."

Eric Morecombe



TREACLE TART MINCE PIE

What do you keep on your phone or other electronic devices? Pictures of a car you would love to drive or own? Your favourite pop star or footballer? Makeup tips? For me it is recipes. (Yes I know it is rather sad.) For one of my daughters it is makeup. So after she has read her Woman and Home she tears out the recipe pages and gives them to me. The following is one she gave to me before Christmas. So now, I thought, would be a good time to use up that half jar of mincemeat or jam at the back of the fridge.

INGREDIENTS

For the pastry:

100g unsalted butter, softened

50g caster sugar

1 medium egg

200g plain flour

For the filling:

100g brioche, blitzed to fine crumbs

200g golden syrup

zest of half a lemon

1 medium egg, beaten

1 ball stem ginger, finely chopped (from your jar of ginger balls in syrup)

plus 11/2 tbsp of syrup from the jar

8 tbsp mincemeat

icing sugar for dusting

You will need a 12-cup muffin tray and a 10.5 cm round cutter.

- 1. For the pastry: Cream the butter and sugar together until pale. Add the egg and, once combined, mix in the flour until smooth. Chill for 30 minutes, wrapped in clingfilm.
- 2. Roll the pastry between 2 sheets of baking paper to a 3mm thickness. Cut out the discs, re-roll and repeat with the offcuts. Ease each round of pastry into the muffin tin and freeze for 20 minutes.
- 3. Heat the oven to 180°C fan/gas 6. Mix all the filling ingredients, except the mincemeat, in a bowl.
- 4. Once firm, trim the tart cases flat and fill each with 2tsp mincemeat then top with 2 tbsp of the treacle mixture. Bake for 25 minutes until set and the pastry is golden.
- 5. Cool in the tin for 20 minutes, then transfer to a cooling rack and cool completely. Serve dusted with icing sugar, if liked.

My variations:

Pastry: You can use shop bought pastry.

Filling: Instead of brioche use breadcrumbs.

The mincemeat can be replaced with whatever you fancy. I tried marmalade, cranberries, raspberries. Use about 6 or 7 fresh or frozen pieces of fruit. Don't worry about piling it too high, it will shrink during baking.

David Wadlow

BUS SERVICES

FINNINGHAM TO STOWMARKET, THURSDAYS
457 service, 9.21 from Wickham Road near the White Horse
Return journey 12.50 from Bury Street, near the crossroads

FINNINGHAM TO DISS, FRIDAYS
456 service, 10.01 from the White Horse (eastbound)
Return journey 1.15 from Diss bus station

FINNINGHAM TO BURY ST EDMUNDS, WEDNESDAYS 320 service, 9.50 from the White Horse (westbound) Return journey 1.25 from Bury bus station, stand 3

[Can you add to this information, or correct any errors?]

Advertise your

Business here

Full page £25

Half page £15

Quarter page £8

(Prices are per edition, for

a black and white ad.)

OR - for £150 you can sponsor

an edition, i.e. pay for printing.





In January a coachload from Westhorpe travelled to Loughborough to watch the casting of their new church bells.

Photos: Neale Dodge

