Kempton Quiz and Curry Night

Kempton village hall kept us warm and cozy on a wet and cold night. On Saturday 14th January the Village Hall was packed with eager people, ready to try some delicious currys, we had a mild, a hot and a vegetarian curry, plus a pasta bake for those that weren't keen on curry. Poppadoms and pickles, some delicious naan breads, not to forget the bhajis, donated by Janet and Jeremy. Followed by a choice of four puds. It's fair to say everyone was stuffed! All the food was cooked and served by Charlie Angell and Megan Gittoes, their sous chefs were, Liz, Zoe and Lucy Lewis!





Thanks to so many, which I mentioned on the night, and to those that came along to support such a good cause. But a massive thanks must go to all my family, which included 3 generations, without them I couldn't do it all. But it's what we do!

£ 726.76 was raised for the Air Ambulance

During the evening we enjoyed the quiz and picture round which was written and hosted by our own guiz master, Sam Angell. And of course we enjoyed the bar! The guiz concluded in a three way tie, luckily Sam had 5 tie breaker questions. The winning team, called "The Spares" managed to get 2 out of 5 and were presented with a cream tea for the whole team at Ashlea Pools. The remaining 2 teams "Over the hill" and "Friends of Susan" shared 2nd and 3rd place prizes of wine and chocolates, so everyone was pleased.



The winning team, Tom, Ed, Peter, Linda, Mary and Gisele

Recipe



Aubergine, Squash and Chickpea Tagine

This is a delicious warming dish, which can be served with cous cous, rice, potatoes or crusty bread. It's a Moroccan inspired dish using the spice mix Ras el Hanout which can be found in most supermarkets.

Servings: 4 Prep time: 20 mins Cooking time: 40 mins

Ingredients

2 tbsp olive oil 1 aubergine, cut into 1 inch chunks

chunks
½ butternut squash, peeled
and cut into 1 inch chunks
1 large onion, chopped
4 cloves garlic, crushed
1 red pepper, diced
2 tbsp Ras el Hanout spice

mix
½ tsp ground cinnamon
Tin chopped tomatoes
Tin chick peas
20 dried apricots
500ml vegetable stock
Feta, toasted flaked
almonds and mint to serve

Method

Place the aubergine and butternut squash in a roasting tin and drizzle with 1 tbsp olive oil. Sprinkle ½ tbsp Ras el hanout and toss well to combine. Roast at 200C for 45 mins until soft and golden.

Heat 1 tbsp oil in large frying pan and fry the onion for a few minutes until soft. Add the garlic and cook for 30 seconds before adding the red pepper. Cook for a few minutes until the pepper starts to soften.

Add the spices and cook for 30 seconds before adding the tomatoes, chickpeas, apricots and stock. Bring to a simmer then add the roasted aubergine and squash.

Tip into an ovenproof dish, cover and cook at 190C for 25 minutes. Serve topped with feta, almonds and mint.

Recipe by Beth Parmar

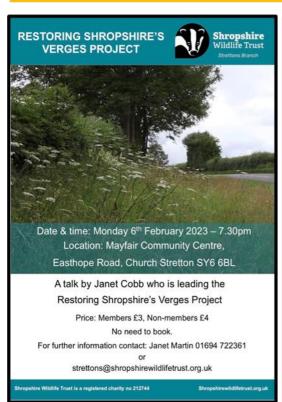
Clunbury Craft and Social Group

Clunbury Village Hall Meet every 2 weeks Wednesday February 8th & 22nd 10.00am – 12.00 noon



Whatever your level of experience or ability everyone is welcome. Bring your projects or fancy having a go at a new craft or maybe just come for a cuppa and a natter. We would love to see you!

Enquiries to Lynne 661180



Kempton Village Hall

To book the Village Hall please contact the Bookings Secretary Fiona Hoskins on 01588 660192 Hire rate £10 per hour



Gardening Corner

Sweet peas are one of my favourite flowers for picking and now is the time to order seeds ready for planting at the end of the month. I tend to grow Spencer varieties, they offer a range of colours and beautiful, scented flowers that can grow up to 8ft. Sowing one seed into each individual compartment of a rootrainer, gives the sweet pea the long root run it needs. Three-inch pots also work well, sow 3 seeds per container. Late February and March sowings should germinate in a greenhouse in 10 to 14 days although they can take longer, base heat or a warm windowsill will help germination.



Use a liquid high potash feed every two weeks once the buds are forming and water regularly to maintain healthy growth. If you are away during the summer, take the top quarter of the plant off and you should return to fresh blooms.

Pinch out the tip when the plants have 4 pairs of leaves, this produces side growth and a sturdier plant which will carry more flowers. Having enriched the planting hole with wellrotted manure, plant out the sweet peas in April or May. Autumn sown sweet peas can be planted in March, fleece can be pegged around the base of the supportive poles to help protect the plants from cold weather and pigeons. I grow sweet peas up hazel poles rather than canes. I cut off the top fine branches of the hazel into 1ft to 2ft sticks and push these around the base of the poles, giving the young plants a frame, before tying them into the poles weekly. Wigwams need to be taller than the height of the sweet peas as later in the season the main growth can overwhelm the structure, the shape I find works best is a row of poles



Lucey Van Den Bergh

Environmental

Join us 'On Whinberry Hill'

On Sunday 5 February we are holding a volunteer day on the Parish Land on the Black Hill, meeting at 10.30 at the Fiddler's Elbow Car Park (use the contact address below if you need directions). So as to preserve this last fragment of the once extensive moorland on the Hill, we will be clearing the small Sitka Spruce which are invading the stands of Whinberry and Heather. Bring bowsaws and loppers if you have them, but there will be spares you can borrow. Sitka is spikey, so gloves are essential and we would counsel against baring arms and legs. Depending on the weather, we will work on into the afternoon, so bring a sandwich. If it's dry, we'll have a fire and there may even be some baked potatoes.

Parish Rambles

On 6 December a small group of us were shown round Clunbury and Bishop's Castle Sewage Treatment Works by Stuart Hill and Steve Caldwell, Severn Trent's local River Rangers. It was a short, but fascinating ramble. A report is available if anyone would like to know what we saw and learned.

As our next ramble, we are hoping to arrange a walk on a local shoot. This will be some time in March.

River Water Monitoring

Monitoring continues monthly in Clunbury, Clunton and Kempton, and NFU staff are to join us for one of our next sampling sessions. At the bridge over the Clun in Clunton, we monitor the Gunridge Stream as it enters the main river, and at the ford in Kempton we monitor two small side streams that join the main flow, one from the west and one from the east. In all three streams we have recorded levels of nitrate above 20 parts per million. Following the guidance under which we operate, readings in excess of this level should be reported to the Environment Agency, which we have done.

If anyone would like to come and see what we are up to, please get in touch. Group contact: Tom Wall walltom@hotmail.co.uk

Clunbury Village Hall

Invites you to join us for

Soup & Pudding



Thursday 23 Feb 2023

From 12.30 £7 per person

All welcome.

To book a table contact: Barbara 660629 or Alister 661180

South West Shropshire Gardening Club



February Event

Little Woodbatch a Market Garden

Daphne du Cross

22nd February 7.30pm Lydbury North Village Hall

Phone 01588 661025
For further details see our website:
www.gardeningshropshire.co.uk

Clunton Scrumpers

QUIZ NIGHT

Saturday 18th February 2023 7pm

Clunton Village Hall

Light supper provided
Veggie option
Puddings
Mulled cider, mulled apple
juice available
Bring your own bottle

Tickets £10 ~ available only in advance ~

angiejsalmon@btinternet.com
Pauline 01588 660121

Small Grants

Small grants are available for projects relating to Shropshire Hills Landscape and its conservation.

Deadline for project ideas is 20th Feb 2023, and full application 13th

March 2023.

For more information visit website Shropshire Hills AONB Conservation Fund or contact Stephanie Hayes 01743 254746 stephanie.hayes@shropshire.gov.uk

Church News

Church Services in February

Sunday 5th 6pm Evensong at Clunbury

Sunday 12th 10am Holy Communion at Clunbury

Sunday 19th 6pm Evensong at Clunton

Sunday 26th 10am Holy Communion at Clunton



Sylvia "Eileen" Harding was born in London towards the end of the second world war in a new home after the family house was bombed in an air raid. She grew up in London and went to a Roman Catholic School. After graduating from Oxford University she joined the Civil Service where she spent her career working for the Dept for Trade and Industry. It was there she met Gerry Breach and they married in 1985. She split her time between London and Clunbury and retired to Clunbury 30 yrs ago. She was Parish Clerk for a number of years. The loss of her husband in 2008 was a great shock. Eileen passed away on 12th December 2022 and will be missed by family and friends.

The Old Wheelwright Pottery

The pottery is run by Jonathan and Kate Franklin at their studio at the Old Wheelwright, Little Brampton. We are in our second year of evening classes which attract 12 – 14 enthusiastic potters each week. The pottery now has a pottery technician and Jonathan does pottery demonstrations at the Clun Carnival. He is looking to reach out to the community and bring his pottery to Clunbury primary school. Please ask if you would like Jonathan to demonstrate pottery at your event. The pottery can be contacted at 01588 660141 or email

theoldwheelwrightpottery.com. You can also find us on our website

www.theoldwheelwright.com or on Instagram.





Parish Post Contacts

For article submissions – articles@theparishpost.org
General enquiries - info@theparishpost.org
Additional local information can be found on:
The Parish Post website www.theparishpost.org
FollowThe Parish Post on Facebook: www.facebook.com/theparishpost

Please submit articles and photos by 20th of each month.

To ensure we can include as many articles as possible, the maximum word limit is 200 words. The editorial team does not accept responsibility for any opinions expressed by contributors and reserves the right to edit contributions if deemed appropriate.



Clunton 100 club Clunbury 100 club January January

1st Maeve Pearson £20 Michael Beedles 2nd Caron Chance £10 Pat Turley 3rd Alex Harding £5 Hazel Grimes £5 Mary Price We are currently looking for volunteers to join the Parish Post editing and distribution team,particularly from Clunbury and Clunton area. Please contact info@theparishpost.org

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Calendar February 2023

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Date	Event	Venue
Date & Time	Event	Venue
Wed 8 th Feb	Clunbury Craft & Social Group	Clunbury Village Hall
Thurs 9 th Feb	Clunbury Cafe	Clunbury Village Hall
Tues 14 th Feb	Making Musical Instruments: A	SWSHAS Church Barn, Bishops
7.30	lecture by Jonathan Letcher	Castle
Sat	Litter Pick	Meet at Hundred House
Sat 18 th Feb 7.30	Clunton Scrumpers Quiz Night	Clunton Village Hall
Mon 20 th Feb	Deadline for submission of articles for March issue of Parish Post	
Mon 20 th Feb	Deadline for submission of project ideas for a grant from Shropshire Hills AONB	
Wed 22 nd Feb	Clunbury Craft & Social Group	Clunbury Village Hall
Wed 22 nd Feb 7.30	Aeoniums Talk by Mille Lewis SWSGC	Lydbury North Village Hall
Thurs 23 rd Feb 12.30	Soup & Puddings £7.00	Clunbury Village Hall