

Hurstbourne Priors

Weather September 2011

Total rainfall for month	52mm	= 2.04ins
It rained on	10 days	
Rainfall September 2010	56mm	= 2.20ins
Total year to date 2011	505mm	= 19.88ins
Total year to date 2010	484mm	= 19.05ins
Min Temperature	5C	= 41F (23 rd)
Max Temperature	28C	= 82F (30 th)

The 30th was the hottest 30th September day since 1895!

John Smail

DON'T FORGET!



Hurstbourne Priors Fireworks and Bonfire Party on Saturday 5th November starting at 6 pm at Hurstbourne Priors House

Before (and after) the main event, you can sample the hot dogs washed down with mulled wine (or a soft drink). "Light-up" necklaces and/or "glowsticks" will also be on sale for children (young and old!).

PLEASE DO NOT BRING SPARKLERS AS THESE CAN BE A HAZARD TO LIVESTOCK IF LEFT ON THE GROUND

Pay on entry - Adults £2, children 3-12 £1 and under 3, free

Ladies Coffee Morning



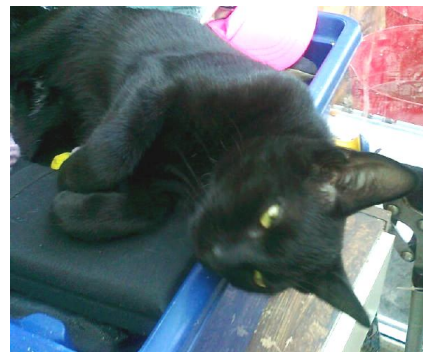
The November Coffee Morning will be hosted by Marilyn Smith (☎ 893107) at Copper Beech, Hurstbourne Priors on **Wednesday 23rd November**, from 10.15

onwards.

Cats Protection

More and more owners are getting their pets micro-chipped and I cannot over-emphasise how important this is. All cats which come into Cats Protection care are now micro-chipped before going to their new homes. This branch was recently called by someone who had noticed a stray cat on his farm. He thought that it might be a Bengal so I suggested that he brought it to us to check if it had a chip. Indeed it had. We called the owner and half an hour later Coco was on his way to be re-united with his brother. He had strayed only two miles from home but had been missing for over two months. I wish that all 'lost cat' stories could have such a happy ending.

During the month of November we have a Stall on Andover Market on the 12th and Jumble Sales at the Methodist Church in Bridge St, Andover on the mornings of the 5th and 26th.



Putia is a dear little black cat, just six months old who is having difficulty finding a new home. She came into our care as a kitten but has not yet been chosen, probably because of her colour. We are still

looking for a home for Pandora, the tabby featured last time.

Enquiries: 01256-892019 or www.andovercats.org.uk
Items for resale: 01256-892773

Claire Bevan

Coordinator Andover & District Cats Protection

Whitchurch Western Dance Club

**C&W Dance - American Spirit
Testbourne Sports Hall**

Saturday 19th November

7.30pm Doors Open 7.00pm

Come to dance or just to listen to good country music

No Bar - Bring your own food & drink

Tickets £7

More information from Margaret on 892008

Hurstbourne Priors



Have you or someone you know had a stroke?

New stroke support community

We are looking to set up a new group for stroke survivors in the Andover area who are of working age or young at heart and want to be a part of a new stroke support community.

A chance to communicate what you think a stroke support group should be. It will be open to carers for support. The group will have a strong link with the Stroke Association's Communication support coordinator for help and assistance when needed.

We already have 2 young stroke survivors and their partners who want to be a part of setting up this exciting new group. Let us unite and make stroke a more aware subject in our community.

For more information please contact:-

Zoe Fawkes. Communication Support Co-ordinator

Telephone: 01980 633336

Email: zoe.fawkes@stroke.org.uk

Mobile Library



The Mobile Library will be at the Village Hall, from 11.05pm until 11.35pm, on **Saturday 5th November**.

Hampshire Organic Gardening Group

Cheese and Beans

21st November at 7.45pm

Testbourne Community Suite

Mike Smales of Lyburn Cheese in the New Foreset will be talking

about cheese making and growing vegetables on a large scale

All are welcome - **free entry**

More information from 01256 890160

Website: www.hampshire-organic-gardening.org



Hurstbourne Priors Parish Council

The Minutes of the Parish Council Meeting held on 28th September will appear in the December edition of Hill & Valley.

REMINDER **Vil I age Pub Night** **at the Hurstbourne Inn**

Maureen and Adrian invite the vil I age and everyone living nearby to a regular monthly vil I age evening on the **first Thursday** of the month starting on

Thursday 3rd November.

On each Vil I age Pub Night we will be serving a special meal for only £9.95, from 7:00-9:00. On the 3th November it will be: Roast Breast of Chicken, Creamed Leeks and Mash Potato" with Fresh Vegetables

Followed by a choice of sweet
Come along, meet others from the vil I age, share vil I age gossip, have a drink and something to eat and make friends or strengthen existing friendships.

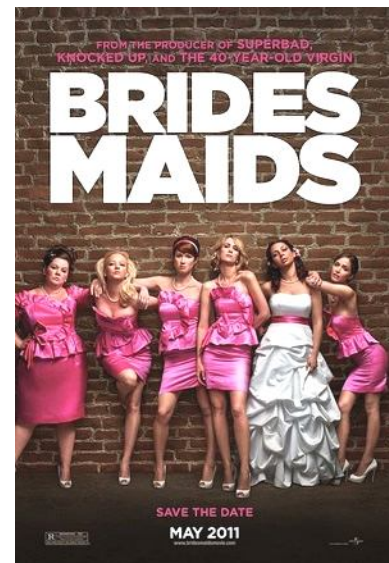
Call on 01256 892000 for your Table Reservation

We look forward to seeing you

GILL NETHERCOTT CENTRE

Whitchurch Films

Thursday 24th November at 8pm



Bridesmaids (cert 15)

Picked as her best friend's maid of honour, lovelorn and broke Annie looks to bluff her way through the expensive and bizarre rituals with an oddball group of bridesmaids. This film was a big hit in the summer, with lots of laughs!

Tickets are £5 in advance or £5.50 on the door - for tickets or more information, contact Sarah Castle 01256 896270.

Hurstbourne Priors

DON'T FORGET TO ORDER YOUR OIL BEFORE THE WINTER RUSH!

The Hill and Valley Fuel Syndicate is stronger than ever with now over 150 members throughout the Valley. There is no cost for using the syndicate and there are definitely savings to be had when buying domestic heating oil. The syndicate is open to everyone who lives around the Hill and Valley Parish Magazine area and even a little further afield.

Please email Jonny Rees-Davies at h&vfuel@hotmail.co.uk or telephone 01264 738860 for more details.

Annual Visitors to the Village

Following the Harvest Supper, the village experienced the annual visit of the traction engines on their way to their winter home.



Thirsty drivers and passengers took the opportunity to stop at the Hurstbourne for suitable refreshments.



Harvest Supper

Some 55 villagers, friends and family enjoyed a delicious meal in the Village Hall on Saturday 8th October. This was followed by a challenging quiz, organised by Mark Williams. Some of the teams were on the ball with the correct answers and took away the "interesting" prizes.



Hurstbourne Priors

Many thanks to all those who brought along the great selection of raffle prizes – they were certainly appreciated by the winners!

Our thanks go to Fenella Williams and the catering team – and all who contributed the food, especially the wonderful selection of desserts.



Spuds coming up!



That was a Good One!



I can't find the instructions!

Harvest Supper Recipe



Having enjoyed the red cabbage from Marilyn Smith, at the Harvest Supper, you can now cook your own, using her recipe:

RED CABBAGE WITH APPLE

This takes a while but is worth the effort. Red cabbage freezes extremely well....or keep it in the fridge for several days - the flavour improving all the time!

Halve the quantities if 12 servings are just TOO many, and reduce the cooking time.

1 medium sized red cabbage

Salt

2 ozs. butter

2 onions, peeled and chopped

4 large cooking apples, peeled and chopped

6 tablespoons vinegar (any you have, but half balsamic and half sherry vinegar make a good flavour.)

2 to 3 ozs brown sugar

Remove any damaged outer leaves and cut the cabbage into quarters. Discard the centre stem then shred the cabbage finely. Place in a large bowl and cover with cold, salted water. Leave for about an hour.

In a very large saucepan melt the butter and add the onion. Soften gently for 5-10 minutes. Lift the cabbage from the salt water and add it, dripping wet, to the saucepan. Stir around then add the apple. Add just enough boiling water to cover the base of the pan generously, then add the vinegar and sugar.

Cover and bring to the boil then simmer for about 1 to 2 hours, stirring occasionally to help pulp the apples. Take care not to let the mix stick to the base of the pan, but only add more water if really necessary. If the cabbage appears too watery during cooking just remove the lid to allow it to reduce and thicken.

Season well with salt and pepper, adding a little more sugar and vinegar if you wish.