

THE FOOTPRINT

A Newsletter for Herodsfoot

Issue 2.

October 2010

There was a good response to our first Newsletter – so a big thank you to all this months contributors – more needed though!

The Harvest Festival Service will be held at the church on Sunday 10th October at 6.30p.m followed by the Auction and Tea, Coffee and nibbles. Please leave any produce/donations for the Auction at the church on Saturday or Sunday morning, or bring with you to the Service. The church will be decorated on Saturday morning 10 - 12.00 – decorators are very welcome!

Halloween Night preparations are well under way. Meet on the Green in costume at 4.30pm for Torchlight Parade and Trick or Treating. Fun and games on the Green and food will follow. Posters will give more info nearer the time, and of course, check on our village website herodsfoot-online.co.uk.

From approx 6.30pm weather permitting there will be food and fun for "grown up witches and ghouls" – bring a drink!

Classified Ads:

<p style="text-align: center;">SMART COATS Kind Professional Dog Grooming</p> <p>Stress free grooming Pet grooming – bathing and clipping Hand stripping Nail Clipping Collection service available</p> <p>Millcombe Cottage, Herodsfoot 01579 326005</p> <p style="text-align: center;">Anne Taylor</p>

The coffee morning in aid of Macmillan Nurses held at Veronicas raised £120.14p. A very successful morning – thank you to Veronica!

The apple harvest has been really plentiful this year and we have been asked for recipes. Here are a few for you to try – let us know if you have a favourite recipe to share.

APPLE CREAM

Grate 3 eating apples and 1 cooking apple. Toss in a little lemon juice to prevent from browning. Mix in yoghurt, cream and sugar to taste.

APPLE MERINGUE

Add 3 egg yolks to apple puree. Top with meringue – 2 whipped egg whites and 4oz sugar. Cook very low for 1.½hrs.

APPLE CHARLOTTE

Layer apple puree with fresh breadcrumbs, butter and brown sugar. Cook 375 deg F for 50 mins.

APPLE CHUTNEY

3lb cookers, 3lb onions, 12oz raisins, 2oz fresh ginger, 1 green pepper, 1 tbsl mustard powder, 1 tbsl coriander, 3 garlic cloves, 1½lbs dem sugar, 1 pint vinegar. Wash, chop ingredients, place in pan mix well add dry ingredients & vinegar. Boil slowly, stir - reduce heat & cover. Simmer 2 hrs till thick, stir often. Warm pots, spoon in and cover. Keeps for 6 months.

With apples in mind – pick your own Crab Apples available at Millcombe Cottage.

If it's possible for you to have the Newsletter delivered by e mail can you please send your address to the.footprint2010@yahoo.co.uk Also if you are prepared to print off and deliver a copy to your nearest neighbours we would be very grateful – this will save our intrepid delivery team a lot of footwork!

A coffee morning for October will be held on Friday 15th October at 11.30am at Valonia – your hosts will be Rodney and Eileen. Please make a note in your diary.

For Sale: 2 stair gates in new condition – suitable for children/pets – small donation please to The Footprint - info from Anita or the.footprint2010@yahoo.co.uk

For Sale: 2 metal CD/DVD units on castors for more info Anita or the.footprint2010@yahoo.co.uk

The small charge for the classified ads and the Coffee Mornings etc is to establish a small kitty to be used for village activities etc.

A belated welcome to Pete Lander who has moved into Galena. Welcome to Linda and Paul who have very recently moved into Wren. Hope you will all be very happy in Herodsfoot.

Looking ahead – a further coffee morning in November. Bingo and a Quiz night before Christmas. Maybe a Christmas shopping trip? All ideas are very welcome.

Published by – Team Herodsfoot

Contact us at – the.footprint2010@yahoo.co.uk

* Classified Adverts are £2.50 per issue*