# Abbots Morton Village Hall Summer Newsletter August 2019

## Great News - 1 Our ECO lights are in!



New energy-efficient lights have now been installed in the village hall.

The old fluorescent strip lights throughout the building have been replaced with LED strips which will bring electricity savings of around 70%,

We are grateful to Wychavon District Council for a grant of £1,359 through its New Homes Bonus scheme and to Abbots Morton Parish Council for a grant of £500. We would also like to thank County Councillor Anthony Hopkins for a £300 grant from his Divisional Fund and to our village hall committee member, Sarah Dykes for her gift of £150 towards the project which cost a total of £2,653. The village hall funds contributed £344.50



Thank you to everyone who supported our ECO lights project in our public consultation.

# Great News - 2 Wi-Fi is being installed

A significant further upgrade in the village halls facilities is now on its way with the upcoming installation of Wi-Fi.

Daisy Telecoms are the suppliers and it will be put in soon by Open Reach. The village hall committee has secured a grant from the 'not –for-profit' organisation, One Unite, towards installation costs and the Parish Council has generously made a 'one-off' grant of £200 to pay the remaining cost of installation and a proportion of the monthly charges.

Wi-Fi is now regarded as an essential facility in public buildings and will make the village hall even more attractive to potential hirers.

## Great News - 3 Sunday Roast at the Village Hall

A catering company will be hiring the hall on one Sunday each month to provide a "Pop-up Restaurant" for our neighbourhood.

Starting on Sunday 22nd September, a roast dinner will be available from 12pm to 2.30pm.

It'll cost £12 for a main course of either:

- Roast Beef (Topside) and Yorkshire pudding, horseradish, beef fat roast potatoes and roasting gravy
- Roast Chicken (breast&thigh) with apricot stuffing, beef fat roast potatoes, bread sauce and roasting gravy
- Mushroom Nut roast with redcurrant sauce, Yorkshire pudding and roast potatoes

All the roasts are served with cauliflower & leek cheese, greens, roast parsnips and carrots.

Two courses will cost £17.00 with this choice of desserts:

- Apple pear oat crumble, vanilla custard
- Claire's famous lemon cream pot, chocolate shortbread
- Mature Cheddar, chutney, pickles (cheese has a £2 supplement)

For children under 10 one course will be £6, two courses £8.50

You can bring your own alcoholic or soft drinks.

It's a venture by The Clean Plate Catering Company from Evesham who will run their Pop-Up Restaurant in the Village Hall for a trial period of three months...and if there are enough people to make it worth their while, it could be a permanent fixture of village life...!

If you want to find out more about them, their website is: <a href="www.cotswoldcaterer.co.uk">www.cotswoldcaterer.co.uk</a> To book a place, telephone Claire on 01386 765860 or 07905 934685 or e-mail: cmse@btconnect.com

## **Great News - 4 Upcoming Events**

#### **Tea for Tinnitus**

After last year's successful event we're holding another 'drop-in' brunch to raise money for the British Tinnitus Association and the village hall funds.

It's on Saturday 21<sup>st</sup> September between 11am and 1pm. Last year around 50 people popped in and enjoyed teas, coffees, cakes and a brunch of bacon and Lashford-sausage sandwiches. There was a wonderful tombola and a fabulous raffle and it raised a total of £520. Let's see if we can do even better this year.



(Above) Melanie , Isobel and Grace Clarke on the Cake Stall



(Above) Enjoying a cuppa and cake on the patio

#### **Quiz Night is Back!**

After a break last year we're delighted to be having a Quiz Night again... it'll be on Friday 8<sup>th</sup> November. Do put it in your diary straightaway and think about getting a team together. The proceeds will be shared equally between a charity and the village hall funds. More details in the Autumn Newsletter

## **Christmas Fayre**

And after our first Christmas Fayre last year we'll be doing it again...bigger and better... on Saturday 16<sup>th</sup> November. More details on the next newsletter but do save the date.

#### **New Treasurer**

We're delighted to announce that Sarah Dykes has taken on the role of Treasurer for the village hall. Sarah has been a long-standing member of the village hall committee and, now that she has retired, she will be bringing her energy and expertise to the role. Thank you Sarah.

### **Keeping Up Appearances**

Your support for the village hall brings in essential income that we put to good use in maintaining and improving the fabric of the building. In July we employed WomenBuild to repaint all the wooden window frames and the woodwork at the main entrance area.



The re-staining in the same mahogany colour will protect the woodwork against the elements as well as enhance the appearance of the hall

#### EasyFundraising & Amazon

In the past four months our 22 EasyFundraisers have raised £52, taking the overall total to £611.

If you enjoy shopping online, you too can help boost the village hall funds. Simply go to: <a href="mailto:easyfundraising.org.uk">easyfundraising.org.uk</a> and follow the prompts to register Abbots Morton Village Hall as the cause you wish to support. If you are buying from Amazon, they will now pay 0.5% of your purchase direct into the village hall account. Please start any Amazon purchase at: <a href="mailto:smile.amazon.co.uk">smile.amazon.co.uk</a> and select Abbots Morton Village Hall as your cause.

#### Come and Join us

As you can see from what you've been reading, the village hall committee is an active little group... and if you'd like to use a little bit of your time to join in on a voluntary basis we'd be delighted to hear from you. We meet once every six weeks or so in the village hall for about an hour and half. The current members are Melanie Clarke (Chair); Lynne Pemberton (Secretary); Sarah Dykes (Treasurer); Colin Pemberton (PRO and Bookings Officer); Lynda Payne (PCC Representative), Antony Bunce. If you want to join us, simply get in touch with any of us...