

ELKSTONE NEWSLETTER



Hello - A full month of events, and as the days are getting longer, it gives us more time to enjoy our gardens and walks around the Village. If you can pot up any cuttings and young plants when you're gardening, we can sell them at Open Gardens on 23 June 2024.

REMINDER! The clocks go forward one hour at 1.00am on Sunday 31st March, which is when British Summer Time begins !

The Village Hall can be booked for parties, your get togethers, or coffee mornings and fund raising events. There are special rates for villagers and village events, and all the details are on our Village website www.elkstonevillage.com

Editor: Carole Bury email: editor@elkstonevillage.com Deadline for next newsletter 20 March 2024

Features

- All Easter services and events are listed and feature in the newsletter
- Parish Council Meeting. Village Hall. 7.30pm - 13 March 2024
- Report from Coberley School's concert for Sylvie Pierce
- Opportunity with the Citizens Advice Bureau
- Petition: Stop the parking changes in Cirencester
- Easy recipe for Soda Bread

Regular Village Hall Activities

Indoor Bowls	Every Tuesday, 7.30pm	Ronnie Bury – 870493 or Martyn Wylie – 870441
Art Club	Every Thursday, 9am-1pm	Penny Casewell – 03330 119663
Yoga	Every Monday, 10.00 – 11.00am	Emma Lowther – 07967 215569

Recycling

All Recycling, Food Caddy Refuse and Garden, bins and bags	Tuesday 5 th March Tuesday 19 th March
Food Caddy	Tuesday 12 th March Tuesday 26 th March

Continues overleaf. . .

Elkstone Parish Church Services

Sunday 3rd March	11am	Morning Worship	
Sunday 10th March	11am	MOTHERING SUNDAY	Posies for everyone
Sunday 17th March	11am	Holy Communion	
Sunday 24th March	11am	PALM SUNDAY	Benefice Service at North Cerney Church
Meet in the centre of the village of North Cerney from 10.30am, and a gentle walk together to the Church for the 11am Service.			
Thursday 28th March	6.30pm	Maundy Thursday Service	
Friday 29th March	4.30pm	GOOD FRIDAY Service.	Stratton Church
EASTER SUNDAY			
Sunday 31st March	11am	Easter Holy Communion	
Followed by the Easter Egg Hunt in the Church and Churchyard			

Village Hall

Front door lock

The permanent code for the door lock on the Village Hall will be changing on 1st March. The new code will only be given to the members of the Village Hall Committee. Everyone who books an event in the Hall is given a temporary code that is only valid for that event. If any villagers need to get into the hall please ask a member of the committee to let you in. Penny is often around and only next door. It is important that we protect the security of the hall and always know who has been given access.

Penny Casewell and the Village Hall Committee

Mothering Sunday, Elkstone Parish Church

Sunday 10 March at 11.00am.

There will be a special Mothering Sunday service and posies given out to everyone. Everyone is very welcome, villagers or visitors, and there are always refreshments after our services.

Bell Ringing

Please note the following times and dates when there will be Bell Ringing.

Some Monday evenings in March 2024

The WI – inspiring women

Winstone Village Hall. Tuesday 12 March 7.30pm

A visit and talk by Imogen de Lavis, who will be telling us about her time as a vet in South Africa. If you would like to join us for this, or are curious about the WI, visitors are very welcome (£4.50), and you can get more information from our Secretary, Chris on 01285 821261



Benefice Good Friday Walk. 29th March

The Churn Valley Benefice will be holding a Good Friday walk (on 29th March) again this year. The plan is for the keen walkers to cover all nine churches, (including Elkstone), or a subset of them for those with more modest ambitions.

We shall stop for a short meditation at each church. Finishing with a 4.30pm Good Friday Service in St Peter's, Stratton.

Full details about the day will be published on the Benefice website: or can be obtained by contacting Mark Venn: mark.w.venn@btinternet.com <https://www.churnvalley.org.uk/>

EASTER SUNDAY at St John the Evangelist, Elkstone

Everyone is welcome to join together for a service of
Holy Communion at 11am on the 31st March

To be followed by an Easter Egg Hunt in the Church and Churchyard

For adults and children alike

Coberley School

For many years, Sylvie Pierce was a great friend to the children and staff of Coberley C of E Primary School. She visited the school weekly for 'Open the Book' until October. During each session she read and acted out Bible stories with other members of the Churn Valley Benefice for the children, as well as leading hymn practice with the 70 children of the school.



In a fitting tribute to Sylvie, following her sad and unexpected passing, the school worked with iSingPop to teach the children a number of inspirational songs, in support of collective worship. At the end of January, a concert was held at St Giles Church, Coberley, to celebrate the life of Sylvie.

The concert was a very well attended event with parents, carers and staff of the school, as well as members of the local community and her family, packing the church to watch the children perform their recently learnt songs and dances beautifully. Sylvie would've been so proud of each and every one of them.



Elkstone Studios Easter Fair. 1st April

Join us for our Easter Fair at Elkstone Studios on April 1st, 2024, from 10 am to 4 pm.

Exciting activities await, including a petting zoo, silly Olympics, whack-a-rat, hook-a-duck, craft activities, a lunchtime show, a dog show, and an Easter egg hunt sponsored by Knead Bakery.

Fuel your fun with food at our on-site food vans!

** Plus, participate in our raffle, with all proceeds supporting Elkstone Church. **

Admission is £10 per adult, £5 for ages 13-17, and children under 12 enter for FREE.

Location: Elkstone Studios, Cheltenham, GL53 9PQ.

Buy your tickets now: www.elkstone-studios.com (Book Now Bar at the top of the screen)



Citizens Advice Stroud and Cotswold Districts

Treasurer/Finance Trustee Needed

We are looking for someone with appropriate financial expertise to join the Board and the Finance Sub Committee with a view to taking on the role of Treasurer. They ideally will have an appropriate accountancy qualification and relevant financial management skills and experience (not necessarily from within the Not for Profit sector) to work alongside our CEO to oversee the financial aspects of the Charity. Previous Board experience is not required as induction, training and support will be provided.

The total time commitment for a Finance Trustee is approximately one day per month made up of attending regular Finance Committee meetings and attending the bi-monthly Trustee Board meetings. These typically last a couple of hours and may be online or in person, in either Cirencester or Stroud. For more information or to request an Information Pack and Application Form please email info@ca-scd.org.uk Closing date: 29 March 2024

Proposed Parking changes in Cirencester: Removal of free Sunday parking and increased charges

I was recently made aware that there is a petition online "Halt the Proposed Parking Charge Increases in Cirencester by Cotswold District Council". The concerns raised are that this will seriously affect its businesses and local amenities such as its beloved Church that are already struggling to remain viable due to dwindling numbers. If you would like to support this you can read more and sign the petition here: <https://chnng.it/QxV9JBmySW> – or using a smartphone, this QR code takes you to the site:

Anne Davies



SODA BREAD

Ingredients

150G Wholemeal Flour

300g Strong Plain White Flour, plus extra for kneading

1 teaspoon bicarbonate of soda

Half teaspoon salt

300ml buttermilk

1 teaspoon black treacle

1 teaspoon honey

Heat the oven to 200C/180C FAN/Gas 6 and line a baking tray with baking paper.

Sift together the flours, bicarbonate of soda and salt into a large bowl and make a well in the centre.

Add the buttermilk, treacle and honey and use a fork to start to bring everything together to form a wet dough.

Transfer the mixture from the bowl on to a lightly floured surface and knead it lightly before shaping it into a round.

Transfer the dough round to the lined baking tray. With a sharp knife, cut a deep cross in the top of the dough. This is so that when it bakes, it will form naturally into quarters.

Bake the dough for 35 minutes, until it sounds hollow when tapped on the base. Remove the loaf from the oven and transfer it to a wire rack and leave it to cool.

ENJOY! From Mary