

GREAT RINGSTEAD NEWS AND VIEWS



ST ANDREW'S CHURCH Christmas Services

Christmas Eve
9am Carol Service
Christmas Day
9am Holy Communion

THE GENERALSTORE SEASONAL HOURS

Christmas eve	8am-1pm
25 & 26 TH Dec	CLOSED
27 TH & 28 TH Dec	8am-1pm
29 TH Dec	8am-5pm
30 TH Dec	8am-5pm
New Year's Eve	8am-1pm
New Year's Day	9am-11am

RINGSTEAD PARISH COUNCIL - Chairperson, Bill Jacob

The Parish Council met in October and November and undertook its routine business including monitoring the Council's finances, maintenance of the Playing Field, highway maintenance, and commenting on planning applications received by the Borough Council.

The Chair reported on a useful meeting the Leader of the Borough Council, Terry Parish, had arranged with chairs of the Borough's parish councils. The Chair also attended a public meeting in Hunstanton about preliminary proposals for a Wash barrier to provide a deep-water container port at the Lincolnshire end, improve flood defences and drainage of the four rivers flowing into the Wash, and to generate energy. The proposals are at a very preliminary stage.

One new planning application was commented on. It should be noted that a parish council's scope for commenting on applications is restricted to statutory 'material' considerations. Planning application for the parish are available on the Borough's website.

Highways

Concern has been expressed about the flooding excessive surface water on Docking Road at the junction with Peddars Way South. A survey has been undertaken of the 'grups' in verges intended to remove surface water from roads, to assist the County Highways to ensure they are regularly inspected and cleared.

Footpaths

People will have seen draft orders published for comment by the County Council for two permissive footpaths between Thornham Road and Foundry Lane and from Docking Road to Neat's Ling and Peddars Way South.

Notice Board

A new notice board has been fixed to the side of the bus shelter on Holme Road for the information of people living on Holme Road and Peddars Way North.

Playing Field

The annual professional inspection of the Playing Field has recently satisfactorily been completed and a certain amount of minor maintenance is required which could be undertaken by a volunteer.

The Council meets at 7pm on the second Monday in the month. Members of the public are welcome to attend and raise matters in a ten-minute slot at the beginning of the meeting. Recent matters that have been raised include the building development at Chapel Lane and sewage disposal in the village.

ST ANDREW'S CHURCH, RINGSTEAD-John Crofts

As we enter a new church year with the season of Advent, we look forward to welcoming villagers and their friends to our church in December and beyond. Services are held every Sunday morning at 9am and are a mixture of Holy Communion and Morning Prayer.

The first Sunday in Advent (December 3rd) will be our Advent Carol Service led by the local team with readings and hymns. There will also be midweek services at 10am on Thursdays 7th & 21st December. The Sunday services on 10th & 17th will be Holy Communion and on Christmas Eve it will be our Christmas Carol service, again led by the local team with many of your favourite carols and traditional readings. On Christmas Morning we will have a service of Holy Communion led by Reverend Gill at 9am.

Progress is now being made to recruiting new priests for our benefice and the advertisement will appear shortly. In the meantime, we continue to be grateful to our retired priests and others for leading us in worship.

Please remember there is a warm invitation to join us on the 1st & 3rd Thursdays in the month at 10am in the Village Hall for tea/coffee and cake/biscuits as well as friendly conversation. Dogs are most welcome too.



RINGSTEAD OPEN GARDENS SUNDAY Jane Whiteford

9TH JUNE 2024

This wonderful event is very much set in our village calendar as it has been now for nearly 5 decades and last year saw a record-breaking profit of well over £8,000 raised to support St Andrews Church. This success relies on so many people from across Ringstead be they tending and hosting their gardens, manning stalls or posts on the day, putting up signs or the devoted team of organisers and cooks all working together. It is this tremendous sense of fun, dedication and community spirit that visitors from far and wide really notice – many commenting on what a wonderful village Ringstead is and looking forward to returning year in year.

So – we're set to go again in 2024. Do please get in touch if you would like to be involved in any way. Last year saw a record number of 15 gardens but we are always keen to hear from more garden hosts.

Photos kindly supplied by Antoinette Euguster.

RINGSTEAD NEIGHBOURHOOD DEVELOPMENT PLAN - Bill Jacob

The Draft Neighbourhood Plan has been stalled since March by the requirement to undertake a Habitats Regulation Assessment and a Strategic Environmental Assessment by AECOM for the proposed site of the proposed social housing units on Peddars Way North. The draft reports were received by the Council at their November meeting All being well the final versions will be received in the near future. When that happens we can proceed to a further public consultation on the draft Plan in January or February 2024 so that it can be revised in the light of comments received during the consultation and submitted to the Borough Council for their comments and further consultation and after any further requirement for revision, proceed to submission to the Independent Examiner, after which it will be submitted to a referendum of residents of the village. The date of the Public Consultation will be advertised on the Parish Council website and fliers will be distributed to every house in the village.

“THE NIGHT SOIL MAN” – Kate Bulmer

The parish council, and Docking Rural District Council DRDC)

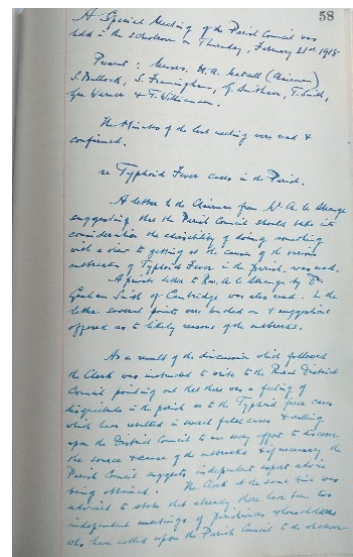
A look into Ringstead Parish Council archive by Ringstead History Group.

A special meeting of Ringstead Parish Council was held on February 21st 1918 to discuss outbreaks of Typhoid Fever in the parish, several cases had been fatal; understandably there was much concern. Independent meetings of parishioners had been held and expert advice sought. Docking Rural District Council were urged “to use every effort to discover the source and cause of the outbreaks.” The Parish Council called for “the night soil” to “be carried at least half a mile outside the parish and to be thoroughly disinfected and covered up.”

Discontent with the disposal of waste continued to be a subject of discussion in Parish Council meetings. In October 1920 there were several complaints that “the sanitary operations were not effectually and regularly attended to”. The clerk would write to the scavenger on this matter.

In January 1923 “the emptying of the Sanitary pans in the village was unsatisfactory”. This time the clerk was to see the Sanitary Inspector.

The scavenger is rarely mentioned by name in the Parish Council Minute Book. Walter Langford had the contract from 1922 until his death in 1937 when A J Langford took on the role. His work didn’t get any easier, costs increased, more houses were built, and the condition of the cart deteriorated. A story for another time perhaps.



SCAMS

Sadly, scams are a part of our everyday life now. Please take care. We have found this website useful in keeping up to date with the latest scams and what to do to avoid them.

<https://restless.co.uk/money/everyday-finance/latest-scams-to-watch-out-for/>

RINGSTEAD CARPET BOWLS Mo Covel

This term has been a very enjoyable and successful one with members attending regularly and making the most of the improved heating system

We are a very friendly and sociable group of people who really enjoy our weekly get together, appreciating each other's progress and keeping up a healthy competition between teams.

This year we have decided to celebrate Christmas by having an extended session in the evening with festive refreshments and finding alternative fun ways to play carpet bowls! Watch this space for results of this experiment.

If you would like to join the club in the new year, the new term starts on Wednesday 10th January 2024 at 2-4 P.M. Fees are £2.00 and include a hot drink and a biscuit.

For information contact Mo Covel on 07788 603957 or mo.covel@btinternet.com

BOWLS CLUB – Roger Pincott

Over the last few weeks, we have been spreading two tons of top dressing and trying to get grass seed to grow. Even with the warm weather and copious amounts of rain it has refused to set. I hope we have better success in the spring. The club recently held its presentation evening at Berni Beans, and what a pleasant evening we had. Mo Covel won the Ladies single trophy. Ray Warne and Gill Birch won the mixed doubles, and I won the open and men's singles. Gill was presented with a small gift to show our appreciation of her efforts throughout the year in maintaining the garden around the green. Throughout the rest of the winter, we are hoping to replace the edging timber around the whole of the green, work on the green never stops.



RINGSTEAD VILLAGE HALL Chairperson, Debbie Rice

Although numbers were down compared to previous years the Race Night held in October was a success and just over £900 was raised towards the upkeep of the Hall. Thank you to all who sponsored the horses and races, contributed to the raffle and helped organise and run the event. The Committee is hoping to organise another Fundraising Event in the Spring and any ideas/ suggestions will be gratefully received.

In addition to the Table Tennis and Carpet Bowls groups that meet in the Hall on a weekly basis, Making Time is now held on the first and third Thursday of the month from 10am to 12 noon. All are welcome!

A CIL Grant was successfully applied for, and as a result the Hall will be closed from 14th December to 8th January whilst it is redecorated!

Please note, that if you are organising an event yourself, either at the Hall or your home, the Village Hall has an urn, crockery, tables and chairs and display boards available for villagers. The hourly Hire Rates for the Hall are.

Ringstead Residents £8, Commercial £10, half a day £25, and whole day £40.

To hire the Hall please contact our Booking Secretary Mr Roger Pincott on 525522

Tel 525505 mobile 07789 902575.

Email debbierice55@btinternet.com

HOME IMPROVEMENT SCHEMES AVAILABLE VIA KING'S LYNN AND WEST NORFOLK BOROUGH COUNCIL

The Parish Council arranged for a presentation on 8 November about eligibility for free energy improvements under Home Improvement Schemes available via the Borough Council

These include.

- **Home Upgrade Grants** via Norfolk Warm Home
- **Great British Insulation Scheme** = enquire via housing.standards@west-norfolk.gov.uk
- **Connected for Warmth scheme.**
- **Boiler Upgrade Scheme**
- **Social Housing Decarbonisation Scheme**

*For more information, contact
Jacob.Medlock@West-Norfolk.gov.uk*

SEASONAL RECIPE from Leah

These are a yearly tradition in our household, I make at least two batches as they always get eaten so quickly. Make a lovely gift too for friends and family.

Frangipane mince pies

Preparation time: 45 minutes, plus resting, chilling and cooling

Cooking time: 20 minutes

Makes: about 24

Ingredients

150g plain flour, plus extra for rolling
 1/2 tsp baking powder
 25g caster sugar
 75g unsalted butter, diced and chilled
 75g Philadelphia soft cheese
 50g ground almonds
 1 egg yolk
 410g mincemeat
 50g flaked almonds
 Icing sugar, for dusting

For the frangipane:

150g ground almonds
 100g unsalted butter, softened
 100g caster sugar
 2 eggs
 1 egg yolk
 25g plain flour
 1 tsp vanilla extract
 1/2 lemon, zest

Method

1. For the pastry, tip the flour, baking powder, sugar and a pinch of salt into a food processor. Add the butter and pulse in short bursts until the mixture resembles fine sand. Add the soft cheese, ground almonds, egg yolk and 1 tbsp cold water and blitz again until the dough starts to come together. Use your hands to bring the dough together into a neat ball, ensuring you don't overwork the pastry. Flatten into a disc, cover with cling film and chill for at least 1 hour.

2. Lightly flour a work surface. Halve the dough and roll out one piece to a circle about 0.2cm thick. Using an 8cm fluted cutter, stamp out as many circles as you can and use to line a shallow 12-hole bun tin gently pressing the dough into the holes. Repeat with the second half of the dough – you should aim for around 24 pastry cases in total. Chill the pastry cases for 20-30 minutes.

3. Preheat the oven to 180°C, gas mark 4. For the frangipane, whizz all of the ingredients in a food processor until smooth. (Alternatively, use electric beaters or a wooden spoon.)

4. Put 1 tsp mincemeat into the bottom of each pastry case and top each with 2 tsp frangipane, spreading it to cover the mincemeat. Scatter with flaked almonds and bake for about 20 minutes, until puffed up and golden brown. You may need to swap the trays over halfway through cooking to make sure that the pies cook evenly.

5. Remove from the oven and leave to cool in the tins for 4-5 minutes, then carefully transfer to a wire rack until the pies are at room temperature. Dust with icing sugar before serving.

NEWS FROM THE ALLOTMENT – Tony Best

The latest from my allotment.

What a great Autumn it has been with the weather here in Ringstead. I have had Golf mornings with warm sunshine and no wind, and I have still got bedding plants flowering in the garden.

The pond fish are still swimming about and feeding, they usually disappear to the bottom of the pond by early October.

I have also had the best year ever on the allotment with everything growing well. I grew far too many beetroot so I put them in a pot at the front of our drive with a notice to say, 'help yourself'. I am pleased to say that many of you did. I hope they were nice.

I have been told by a few people that you shouldn't grow potatoes in the same space all the time, but I have grown four different types in the same place for twelve years or so without a problem. My favourite potatoes are Juliet, but I couldn't get them anywhere this year, I think there was something wrong with the seed crop.

My crop of carrots have just about finished now and despite some carrot fly on the last ones they have been delicious.

Keep on digging. Tony.

The General Store



We would like to take this opportunity to wish you all a Merry Christmas and a very Happy New Year from The General Store.

We are coming to the end of another tough year for independent retailers with huge price rises in operating costs and food. We have made it through by continuing to evolve and improving what we sell and offer. Our takeaway hot food is proving popular, and our fresh cakes and instore bakery is now a confirmed success! Thank you!

We still have to do more to keep people coming and we do have some big ideas to iron out in the new year but what will never change is the support we need from everyone around. Our local everyday customers are our most important to sustain all year-round trading and we urge you to utilise us as much as possible please wherever you can, it will really make a huge difference.

Thank you as always for your kindness, friendship and custom and here's to a healthy and successful 2024!

Nathan, Leah, Joshua, Lottie, Dottie (The Cat) & Mabel (The pooch)



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