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### The Old Post Office Bed and Breakfast.

Hinton St Mary, Sturminster Newton, DT10 1NG.

Tel 01258 475590

[Info@northdorsetbandb.co.uk](mailto:Info@northdorsetbandb.co.uk)



If you are looking for someone to come and cut your lawn, I would be very happy to do it for you, after school.

Liam Francis  
Tel 473409



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... especially to:

Hinton St Mary Estates, The White Horse, St Peters PCC ,  
HSM Parish Council and Hinton Village Hall Committee



# The Mosaic

## Hinton St. Mary

October 2016





## What's On – Dates for Your Diary

Date	Event	Venue	Co-ordinator	Telephone
Sun 2 <sup>nd</sup> Oct	Macmillan Coffee Morning 10.30a.m. – 1200	Tithe Barn	Anthea	471896
Tues 4 <sup>th</sup> Oct	Village Coffee Morning 10.30 a.m. – 12.00	Village Hall	Gina	471493
Sun 9 <sup>th</sup> Oct	Harvest Festival 11.00 a.m.	Church	Robin	471493
Sun 9 <sup>th</sup> Oct	Harvest Festival Lunch 12.00 a.m.	Tithe Barn	Robin	471493
Sat 22 <sup>nd</sup> Oct	Defibrillator Coffee Morning 10.30 a.m. – 1200	Village Hall	Janet	472300
Sat 12 <sup>th</sup> Nov	Stand-up Comedy (full details will be in Nov. Edition)	The Exchange		
Sat 26 <sup>th</sup> Nov	Christmas Party Coffee Morning Fund Raiser 10.30 a.m. – 1200	Village Hall	Anthea	471896
Thu 15 <sup>th</sup> Dec	Set up Christmas Party 10.30 a.m.	Tithe Barn	Anthea	471896
Fri 16 <sup>th</sup> Dec	Christmas Party 7.00p.m. – 10.00	Tithe Barn	Anthea	471896
Sat 17 <sup>th</sup> Dec	Clear up Christmas Party 10.30a.m.	Tithe Barn	Anthea	471896

**Please let the editors know of your events in good time for the next edition!**

## A Rather Special Coffee Morning



I think this is the first time I have tried to raise money for something, I hope, we will never need!

We want to put a defibrillator in the village and, although we hope to get some grants, need to raise some money ourselves.

 **defibrillator**

**Saturday, 22nd October.**

**Village Hall.**

**10.30 –12.30.**



**Coffee, tea and cake.**

**Raffle**

Any cakes or raffle prizes will be very gratefully received.

**Please come – this may be the most worthwhile thing we have ever done!**

**Janet Bolton 472300**

[janetbolton24@hotmail.co.uk](mailto:janetbolton24@hotmail.co.uk)



### **Hinton St Mary Website**

Don't forget to keep abreast with all things 'HSM' on the village website :

<http://www.hintonstmary.com/>

The co-ordinator is Dick Pemberton [ripem@btinternet.com](mailto:ripem@btinternet.com)

**Tel. 471740**



## St Peter's Church - Harvest Festival 2016 Sunday 9<sup>th</sup> October

Hinton St Mary's celebration of Harvest Festival will be marked by a Family Service at 11:00 on Sunday 9<sup>th</sup> of October in St Peter's Church followed by a village, "Harvest Lunch" in the Tithe Barn at 12:30.

All are welcome and anyone unable to attend the Church Service will be welcome to join us for Lunch; please bring your own cutlery / crockery and main course and sweet dish to share at the communal table; wine, soft drinks, tea and coffee are provided.

Traditional preparation / decoration of the Church will be done on the morning of Saturday 8<sup>th</sup>, from 10:00; all helpers welcome.

### Useful Contact Numbers

We are planning to include, on a regular basis, details of useful local contact numbers recommended by our contributors. These might include public organisations, charities or reputable tradespeople.

**POWER CUT** new 105 phone number launched.

If you have a power cut calling 105 should put you through to our local power distributor. The number works throughout England and Wales and is Free to call. (from HSM Parish Council)

## Macmillan Coffee Morning

**SUNDAY 2<sup>ND</sup> OCTOBER IN THE TITHE BARN, HINTON ST.MARY  
BETWEEN 10.30AM and 12NOON.**

There are now 2.5 million people in the UK living with cancer. One in three of us will have to face this disease and it will be one of the toughest things we'll ever have to deal with.

The money we raise at this coffee morning will help to make sure no one has to face it alone as Macmillan provide medical, emotional, practical and financial support as well as campaigning for better cancer care. And because cancer affects more than those diagnosed with the disease, Macmillan are there for family and friends too.

Please come along to **THE TITHE BARN on SUNDAY 2<sup>ND</sup> OCTOBER from 10.30AM 'till 12 NOON**. We want to make this a really successful coffee morning and raise as much money as we can for Macmillan, so if possible, please bring a cake and/or a raffle prize and also friends and family who do not live in Hinton.

Having a coffee morning is the perfect chance to catch up over a cuppa and a slice of something delicious for a great cause – we look forward to seeing you there.

Any queries please contact:

**Anthea Harding 471 896**

**Pauline Sherwood 471 843**

**Jenny Pemberton 471 740**



## Hinton Recipes

Do you have recipe you would like to include on the new "Hinton Recipes" page in "**The Mosaic**"?



We are looking for your favourite tried and tested ones that are straightforward in preparation, do not require too much time and, of course, taste absolutely delicious!

Savoury or sweet – starters, main courses, puds, cakes, biscuits & breads- all will be gratefully received.

We will include one recipe per month and you can have your name printed alongside your recipe or remain absolutely anonymous – just let us know which you prefer.

The first contribution is for a scrumptious Cranberry & Tea Fruit Cake.

## Cranberry and Tea Fruit Cake

### Ingredients:

200g/8oz dried cranberries  
100g/4oz sultanas  
225ml/8fl oz hot tea  
1 tbsp lemon or orange juice  
50g/2oz butter or olive oil spread  
100g/4oz light brown sugar  
1 egg  
225g/8oz self-raising flour  
4 tbsp demerara sugar



Place the dried fruit in a bowl and pour over the hot tea, add lemon or orange juice, cover with cling film and leave for at least 4 hours or overnight.

Heat oven to 180°C/160°C fan/gas mark 4.

Grease and line the base of a 2lb loaf tin.

Beat together the butter and sugar until creamy.

Then beat in the egg, then the flour.

Stir through the mixture and spoon into the tin.

Smooth over the surface with the back of a spoon.

Sprinkle all over with the demerara sugar.

Bake for one hour. Leave to cool in the tin.

When completely cool, turn out and store in an airtight container until required.

This cake keeps well in an airtight container for about a week.

### Contributing Articles

If you would like to contribute a recipe, suggestions, any other articles or notices, please e-mail (or telephone!) by the 20<sup>th</sup> of the month to either:

Pauline Sherwood [paulinequilts@aol.com](mailto:paulinequilts@aol.com) 471843

John Harding [JohnHarding@live.co.uk](mailto:JohnHarding@live.co.uk) 471896

Or, just drop it in one of our letter-boxes at Lavender Cottage or Amberwood (Veal's Lane)