

HOLYBROOK PARISH NEWS

Serving the communities of Fords Farm and Beansheaf Farm

October 2022

Dear Residents

As we usher in this Autumn of great change, I am reminded of things that are constant and consistent, such as the way the trees change their cloaks of green to glorious golds, reds and russets, and the most amazing sunsets when we have clear skies before a frost, and our tradition of Harvest Festivals. There is a lot to thank nature for and so, my Harvest Festival theme, in celebration of Autumn, is to give thanks to those who do so much for us ... naturally.

'Thank you' to our District Councillors, Tilehurst Parish Council, Calcot School, Fire Officers, The Deli, Police Officers and the many volunteers who rescued and looked after residents from the fire at Red Cottage Drive. There can be no doubt that, when needed, this, our community, comes together without a second thought or hesitation.

'Thank you' to Mary Bedwell who has served the Parish as councillor since 2005 and 12 years as Chairman. With strong leadership, dedication and quiet confidence, Mary has shaped and made the Council what it is today. I am grateful for her kindness, guidance and wisdom which is beyond price or valuation.

'Thank you' Mr Prior for unlocking and locking the playground gates at Underwood Road every day since the playground was built. Many children who played there are now adults with children of their own (including our Parish Clerk)!

'Thank you' all for helping and supporting each other; your neighbours, friends and family, your volunteer hours that make our community and groups strong and successful including the Friends of Linear Park, Neighbourhood Watch Co-ordinators and Kindness Rock painters, and our little-known regular litter pickers to name but a few.

To end, a deep and sincere 'Thank you' to our dear departed Queen Elizabeth II who gave us so much more than her unwavering dedication to duty during her reign, for her legacy as we welcome the new era of King Charles III.

Claire Tull, Chairman

Website: www.holybrook-pc.gov.uk.

Clerk: clerk@holybrook-pc.gov.uk. Bookings: bookings@holybrook-pc.gov.uk

Alternatively, call the Parish office on 0118 945 4339 or our mobile

07704 663397

Friends of Linear Park - Lucky 13 / Stepping into Autumn

For the 13th consecutive year, Linear Park has been awarded the coveted Green Flag.

It was extra special this year, as the park was inspected 'unannounced', so we had no idea when the inspector was coming! This commendation has been richly deserved by the volunteers who have worked tirelessly keeping the park in tip top condition so that everyone can enjoy it looking its best.

The unpredictable weather has been a challenge so, along with general maintenance, there has been the added addition of watering the recently planted cherry fruit trees. Even so the 'Friends' have found time to construct a second log circle alongside the Wiggly Path.

Have you found it yet?



As Autumn arrives nature is starting to batten the hatches down for winter. Don't forget

hedgehogs will soon be hibernating and will need a home for winter – **perhaps a** weekend project!

If you have any ideas, queries, or would like to lend a hand, the Friends of Linear Park can be contacted at: - folpcalcot@gmail.com.

PLEASE REMEMBER!

The clocks go back one hour on Sunday 30th October 2022 at 2.00am.



In the meantime, enjoy autumn in the park!

Linear Park Opening Hours

Now that it's getting dark earlier, the main gates to the Linear Park will close at dusk (approximately 6.30pm from November to March).

The exception to this rule will be if there is anything going on in the Beansheaf Centre. On these occasions, the main gates will close when the Beansheaf Centre has been locked up.

Please be aware that your car could get locked in overnight if still parked at dusk.

PARISH COUNCILLORS

CLAIRE TULL 0118 941 8203 (Chairman)

MARY BEDWELL 0118 942 0196

(Vice Chairman)

CHARLIE CROAL 07855 749 876

RICHARD SOMNER 07836 208 382

CLIVE LITTLEWOOD 07905 816 846 (LLC for AWE) and NAG Chairman

HARISH MISTRY 0118 945 5830

ANDREW LENAGHAN 0118 945 3714

SIMON COLLARD 0118 9410 697

OLA SALAU 077<u>37 820 017</u>

MAURICE MOORE 0118 941 0027

DISTRICT COUNCILLORS

RICHARD SOMNER 07836 208 382

BIYI OLOKO 0118 942 3435

PARISH COUNCIL MEETINGS

October: Full Council, Monday 10th October 2022 at 19.30

October: Finance Committee, Monday 17th October 2022 at 19:30

Meeting dates are subject to change and a full list of Parish meetings, including any date changes, can be found on our website: www.holybrook-pc.gov.uk. Alternatively, please contact: admin@holybrook-pc.gov.uk for more information.

You can also find the Council's agendas and minutes on our website.



Gentle, beginner classes where JUMPS ARE BANNED!

Silver Swans Ballet & Low-Impact Tap classes offer you the opportunity to dance in a friendly, fun and relaxed setting.

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ANDY GILKERSON

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ADVANCE WARNING!

The Police are aware of the antisocial behaviour that took place last year over Halloween and Guy Fawkes Bonfire night and are taking measures. This means that the main gates to the Linear maybe locked earlier on the following dates:

28th, 29th, 30th and 31st October 2022 Halloween weekend.

4th, 5th and 6th November 2022 as it is Guy Fawkes Bonfire and Firework weekend.

If you see any antisocial behaviour happening, please call the Police on 999 at the time.

G N MAINTENANCE

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On the passing of our late Queen Elizabeth II, Kennet Valley Free Church were honoured to host the Book of Condolence for Holybrook. People came to leave a message to express their grief and thankfulness.

A Service of Thanksgiving was held on the 11th September 2022 to acknowledge the Queen's life long service which was shaped by her faith throughout her reign.



Photo: Joel Rouse/Ministry of Defence OCL 3, Wikimedia Commons

Many of us, this Autumn and Winter, will be having to tighten our belts! With this in mind, we asked one of our Councillor's, Andrew Lenaghan who is a chef by trade, to provide a recipe which may help the purse strings go that little bit further - Perhaps you have a favourite cheap recipe that you would like to share with us. If so, please email a copy to admin@holybrook-pc.gov.uk or pop a copy into the Parish office.

Cowboy Pie Recipe

The recipe (excluding the optional vegetables to serve) works out at approximately £0.92 per portion or £3.69 for the whole meal (depending which supermarket you get the ingredients from).

Ingredients

8 Rashers back bacon

8 Sausages

1 x 400g Tin of copped tomatoes

1 x 400g Tin of baked beans

500/600g Potatoes (As potatoes normally come in bigger

bags you may like to use the rest another day for roasting, frittata or potato soup.)

Approximately 4 to 6 adults

servings—Don't need to cook for this many, why not freeze any left-overs for use another day.

Method

Pre-cook the bacon and sausages by either grilling or baking in the oven (this can be done the day before and stored in an air-tight container in the fridge).

When cooked leave to cool, then roughly chopped them and put them in a deep earthenware dish. Add the tin of tomatoes and the tin of baked beans to the cooked meats and mix well together. Then leave to one side.

Peel and chop the potatoes and put in a saucepan with water. Bring to the boil and then simmer until they are soft (approximately 20 minutes). Drain well and then mash them with a large knob of butter and 50ml of milk.

Once the potatoes are mashed, spread evenly over the sausage/bacon/tomato and bean mix and bake at 180c until the pie is hot and the mash is crispy on top.

You can then serve the pie on its own or with a side of your chosen vegetables.