

Sponsorship for this Edition

Bill and Val Rooney	Richard and Angela Porter
Richard and Kathryn Vogel	Adrian and Jane Brook
Peter and Gillian Haigh	Colin and Carole Dent
Stephen and Margaret Priestley	David and Judy Sugden
Keith and Margaret Marshall	Charles Brook
Graham and Angela Moulson	Martin and Susan Vesely
Richard and Angela Barwick	

Hall Reservations and enquiries:
Contact number : 07938 975258

You can also book online at
norwoodgreen.org

Business Adverts in the Newsletter:

£15 per issue subject to space

Contact: The editors: John and Linda Webster
 3 Mayfield.HX38QT 01274 602830
 or email norwoodgreennews@yahoo.co.uk

Notices only

These may be displayed on the Village Notice Board for free
 Enquiries to:

Claire Webb: Norwood Terrace 07718 764813

Chairman of NGVH Charitable Trust: Carole Dent
 01274 602282

Hon. Secretary: Norma Collins
Hon Treasurer: David Sugden



NG Village Hall Charitable Trust

The AGM was held on 1st November, at which our chairperson, Carole Dent, gave a report for the year, followed by the treasurer's report and accounts.

The Trust continues to maintain the hall up to the standards required for public hire, and several classes still run though sadly the long-standing art circle has decided to close. It is hoped new classes may be attracted in the new year. The newsletter will continue to be circulated to all households keeping everyone informed on events and hopes to attract the same sponsorship and gift aid.

The financial position has remained healthy over the years; however the future is not easy to predict and our income does rely on hiring the hall for classes and functions as well as village events. Wi-fi has been installed and is being well used. We need willing helpers and we are happy to welcome three new trustees who have been proposed, seconded and voted at the meeting. We are sure they will bring energy and ideas to move us forward.

We held a Strawberry fair in July which was fun. Plans for the next month include the quiz on 18th Nov, (now sold out), a wreath making class, Christmas Fair, and a children's disco with a DJ Santa! Your presence at any or all of these festivities would be greatly welcomed. People are working hard to put everything together for a fun start to the Christmas season. The Trust does not at present have its own online presence and email address, so for the time being is using the betterplace email address for contact and ticket details. If you would like to help in any way please contact by this address, or speak to any committee member.

On a final note, considering the high increase in fuel charges we are investigating ways of keeping our charges as low as possible, and researching the best option for when our current contract runs out later this year. We are very fortunate to have a substantial balance from previous years to give us time to regroup our finances.

Have a good Christmas and a happy and healthy 2023.

Linda Webster pp carole Dent, Chair

Hall Classes and Contact Details

Monday Afternoon Tea & Coffee 14:00 to 15:30

Volunteers 07938 975258 Open to all vilagers

Monday Evening Gentle Keep Fit (except every 3rd Monday in the month) Please note class only runs October to March 19:30 - 20:30
Veronica Flint Williams 07785 248599

Tuesday Evening Dru Yoga Class (Except Second Tuesday in every Month) 18:00-20:00 Class teacher Estelle Mulcahy 07812 117457

Wednesday Morning Yoga Class 09:30 to 11.00
Class teacher Vivienne Stott 07761 952925

Wednesday Afternoon Optimal Mental Health. Pilates Yoga Wellbeing 17:00-18:00 Mark Thomas 07790 024776

Wednesday Evening Beginners Ballet 18:30 to 19:30
Kay Radcliffe 07970 212858

Wednesday Evening Ballet for Adults 19:30 to 20:30
Kay Radcliffe 07970 212858

Thursday Morning Baby Yoga (Term Times Only) 10:00 to 11:00
Karen O'Hanlon 07815 746693

Thursday Morning Baby Sensory Stretch (Term Times Only) 11:15 to 12:15 Karen O'Hanlon 07815 746693

Thursday Morning Baby Massage 13:00 to 14:00
Karen O'Hanlon 07815 746693

Thursday Evening Table Tennis 19:30 to 21:00 Villagers
07938 975258

Friday Morning Baby Yoga (Term Times Only) 10:00 to 11.00
Karen O'Hanlon 07815 746693

Saturday Morning Dru Yoga Class (Every third Saturday of the Month) 09:30-11:30 Leanne de Courcy 07949 238945

Village communications

There are now several internet sites and social media pages where you can find out information about the village, or contact other residents about village matters.

There is a recent page set up on Facebook which is just for residents of the village. You can find it by going onto facebook and searching for -

livinginnorwoodgreen

If you would like to join you will then receive regular updates and info on upcoming events.

There are also other facebook pages for Norwood Green.

There is an email address just for residents -

norwoodgreenresidents@yahoo.com

The Charitable Trust does not at present have its own email address and is presently using the cic one for contact -

betterplacetolive@norwoodgreen.org

The CIC website is norwoodgreen.org

And there are many other local pages for the Hipperholme, Lightcliffe and NG neighbourhood and beyond.



The quiz on 18th November was more popular than ever this year and apologies to all those who could not get tickets. Many thanks again to Richard and Helen for organising a really enjoyable evening, with help from John, and with yummy home made pie and peas by Norma. All proceeds go to the village hall charitable trust.

Village Hall Charitable Trust

A really fun, busy weekend is being planned around this year's Christmas Fair. We have lots of activities, including special items for children. Plus a grand raffle (see page 8) with some fantastic prizes generously donated by local businesses.

All residents are warmly invited to this weekend of Christmas events.

Further details overleaf. All proceeds will go to the Trust.

Please remember to bring your cash along to the hall events, thank you.

The disco and wreath events are by pre-booked ticket, available from:-
betterplacetolive@norwoodgreen.org

Carols in the Hall

Sunday 18th December

4.00 - 6.00 pm in the village hall

The Reverend Canon James Allison will lead a Christmas carol service to which all residents are warmly invited. Lovely family event in which children can get dressed up; there may well be a warming Christmas drink available too.



Village Hall Christmas Fair

Saturday 10th December

11.30 to 3.00 PM

Entrance—Adults £2 Children free

Includes drink and mince pie

Grand raffle plus Hamper raffle

Adults tombola Children's tombola

Kid's games Cake Stall

Chutneys & Preserves Mulled wine

Christmas Wreath Making

Friday 9th December 6.30—9.30 pm
NG village hall. £45 incl drinks and nibbles



Learn along with Abbe how to make your very own personal wreath. All materials will be provided. If you prefer to use your own garden secateurs/scissors etc please bring them with you, but plenty of these will be provided.

Christmas Fair

Residents have always been very generous with donations for the fair, and items for the tombola and raffle would again be most appreciated. If you have anything you could offer please contact Jonathan Dent tel 07808 323062, or any committee member. Items for the cake stall would also be very welcome, as always.



Kid's Christmas disco

With DJ Santa

Tickets £5 incl gift

Tuck shop

Dancing / Games

Sunday 11 December

Tickets from- betterplacetolive@norwoodgreen.org

Christmas Recipe

If you're stuck for an idea over the Christmas hols and want something a bit lighter after all the rich food this is a simple, easy to make dish from the Isle of Skye, which is good for a late breakfast or a light lunch. (brunch if you're posh). Try and get a really good quality black pudding, it will be so much tastier. You could have it with toasted sourdough if you want a more substantial meal.

Crispy Bacon, Apple & Black Pudding

Serves 4

3 dessert apples	450 gm black pudding
350 gm streaky bacon	50 gm unsalted butter
1 teaspoon sugar	freshly black pepper
Mace or nutmeg, optional.	

Core the apples leaving the skin on and divide into eighths. Cut the pudding into 1cm slices. Fry or grill the bacon rashers until really crisp and put to one side.

Melt the butter with the sugar in a frying pan, add the mace if using, and fry the apple slices till golden but still firm. Then fry the black pudding for a minute or two each side.

On each plate make a pile of apple slices. On top of that put 2-3 slices of black pudding and top with the crispy bacon. Season with freshly ground black pepper.

Christmas Fair Raffle

Tickets available at the fair, and the following week

Also at the cic meeting on the 13th Dec

or contact committee members

or email betterplacetolive@norwoodgreen.org

Draw to be held Sunday 18th Dec

A huge thankyou to Kizzy Cook for organising these fantastic prizes

Sunday carvery for 2 -The Pear tree

£20 Voucher -The Pear Tree

Cut & Blowdry and products -Hair By Kizzy

£25 Voucher -Brasserie Lingerie in Hipperholme

Aromatherapy massage -Tree of Life, physiotherapy and holistic therapy, Hipperholme

Beauty voucher & goodies- Debra Neatby Beauty, Hipperholme

Voucher for a Family creature experience- Creature Connections

1 month gym membership- TMF Trademark Fitness LTD

Beers- Amity Brew

Christmas Eve Crate- Keepsake Blocks

Voucher- Prima Donna Boutique, Brighouse.

Back Massage- Hidden Beauty

Scent gift set- Luisa Matteo home fragrance

Bottle of Prosecco- The Old White Beare

Chairmen's Report

Hello to you all and welcome to the Winter edition of the Norwood Green News.

It was great to see so many of you at our Remembrance Service which took place on Sunday 13th November. A quick head count was taken and there were around 45 people in attendance which is a fantastic turnout. Our thanks to the Reverend Canon James Allison for leading the service along with his fantastic assistants. Our thanks also to Northowram branch of the British Legion for attending and finally to Barry Welham for his reading.

The CIC is working on the idea of a few events for 2023. It is hoped we can run a Village Fete again in the Summer. We are also looking into a Halloween event for the children. We now also have a fixed date for the Kings Coronation with a bank holiday added to the calendar so it is hoped we can try and run an informal event over the weekend of the 6th May 2023. As with all events, many hands make light work so it would be great to have lots of residents to offer their assistance.

Our next Open meeting takes place on Tuesday 13th December. Doors will open at 7:00pm for pre meeting drinks. The meeting will start at 7:30pm and we intend to continue with a few drinks after. The meeting will take place in The Village Hall, not the White Beare as previously detailed as they are not able to accommodate us.

On Sunday 18th of December in the Village Hall Canon James Allison will lead his annual Nativity and Carol Service. It's a great event for all the family with lots of dressing up for the kids and adults. This will take place at 4pm. Again, this a lovely event where we can get together and have a festive sing-along. Hopefully there will be some mulled wine on the go to help with the Christmas spirit.

On behalf of everyone associated with the CIC, may we wish you all a truly wonderful Christmas.

Jonathan Dent

Chair – Norwood Green Better Place CIC

Christmas Food & Customs around the world

On Finland's border with Russia lies the home of Father Christmas, on an uninhabited mountain top called Savukoski. However, that is only according to folk lore and you will find his modern home a few miles away in the middle of Santa Claus village, in the northern part of Finland called Lapland. Here toys are still made and letters answered courtesy of the Finnish post office translation service.

A third of Laplanders breed reindeer for their income and some of the meat, often smoked, ends up on many Christmas tables. A traditional Christmas bread, saffron coloured and cardamon scented "pulla" is still made all over the country, made into shapes such as animals, people or stars; gingerbread is also very popular, as it is throughout much of Europe. Finland also observes the tradition of having a rice pudding, often taken with fresh berries, which is again surprisingly common in many countries; Finns are also amongst the world's greatest coffee lovers and often dip a baked curd cheese into it.

Apart from the usual Slavic soured herrings and beetroot soup a Polish Christmas Eve meal might consist of baked carp with gingerbread sauce, and potatoes in sour cream and dill. Poppyseeds are a very popular Polish ingredient and the traditional Christmas cake is made with them. Bigos is often served, a national dish made from meats, vegetables, apples and prunes.

Amongst the Germanic countries there are very many similar traditional customs and foods. Dishes made from almonds include a soup and many baked treats such as Stollen and small cakes and biscuits. In the Netherlands you may have a tomato soup with gin, followed by goose with almond stuffing, then an orange mousse using all that cream from the many dairy farms.

In Belgium and the Netherlands Sinterklaas (saint Nicholas) arrives by boat in November; he parades through the streets of Amsterdam to be greeted by the mayor.

The legend of St. Nicholas is based on reality. He was the archbishop of Myra in Asia Minor in AD 300, a wealthy man who distributed money amongst the poor. A folk story tells of his dropping gold down a chimney for the daughters of a poor nobleman. Some of the gold landed in a shoe, giving rise to the tradition of children putting out a shoe by the fireplace from the day Sinterklaas arrives by boat in November until St Nicholas day on 6th December; hoping for a small present to be found.

The best known of all the sweet treats is speculaas, a gingerbread biscuit. The name is from the Latin meaning mirror, as the dough is first pressed into a carved mould then turned out to bake, in a mirror image of the carving.

Across the Atlantic Barbados has its own version of a Christmas meal with flying fish marinated in lime, a roast chilli chicken, ham baked with ginger and pineapple, and a dish delightfully called Doved peas, with pigeon (Gungo) peas, bacon, peppers and rice which can be served with a turkey or ham. There is also a fabulous fresh coconut bread and a dish similar to forcemeat but with peas added, called Caribbean haggis.

Mexico is one of the many countries which start Christmas celebrations on Christmas eve, with religious rituals greatly observed. For the 9 days 15th Dec to 24th posadas are held, parties reflecting the journey made by Mary and Joseph. Families take turns in hosting parties, going to a different house each night. Houses are decorated with Spanish moss and Canadian pine, with flamboyant Mexican embroideries added. Christmas dinner is often taken at midnight following these festivities. The meal could feature beans, fish, with turkey in chili and chocolate sauce. Three kings ring is a spicy sweet fruit bread very popular; other sweet snacks and drinks are made from corn.

North American festivities feature many sweet additions such as maple syrup, sweet corn breads and puddings; peanuts and pumpkins are in many recipes, and cranberries are well used including in fresh coleslaws and salads.