

BAWBURGH NEWS

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A Shining Example: Village Hall Goes Solar

The Village Hall has recently added solar panels to the front and back of the roof.



Alex Findlay tells Bawburgh News, "As everyone in the village will be acutely aware, energy costs have been increasing. For the Parish Council and Village Hall Committee this has put pressure on the finances of running the village hall. Fortunately, the Parish Council has successful in securing over £15,000 of funding for the installation of panels and an electric car charging point at the village hall. Many of you will already have noticed the shiny new panels adorning the roof.

The ability for the hall to generate its own electricity will reduce our reliance on the national grid and lead to substantial long-term savings. This has the desirable knock-on effect of reducing the carbon emissions of the hall and aligns with the sustainability goals of the Parish Council.

As part of the conditions for the grant, a car charging point needed to be installed, to assist our local council's aims of providing rural communities with the ability to charge electric vehicles from a sustainable electricity source. This should benefit both those visiting the hall and visitors to family and friends in the village who may need access to a charging point."

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Easton Good Companions Club seeks new members

Easton Good Companions Club are celebrating their seventieth birthday in June but are desperate for new members.

The club meets every other Thursday in Easton between 2pm and 4pm. They have regular talks and other events.

As well as needing new members, several of the committee members are hoping to retire at the end of 2025.

If new people do not come forward and help, the club may have to close.

If you would like more information, want to go along and get involved or would be interested in helping to keep this club going, please contact Brenda Bell who lives at Church Cottage on Church Street.

You can also contact her by phone on:

01603 744412

Wanted "Green" Area maintenance

Bawburgh Parish Council is seeking someone to maintain the Green Areas of the Village. Applicants should apply to

pc@bawburghvillage.co.uk



The Village Hall Committee are planning a quiz and chips evening on Friday 11th April from 18:00 with the quiz starting at 18:30. The food will be coming from Go Fish at Cringleford.

The choices will be:

- Small cod & chips
- Scampi & chips
- Sausage & chips
- Halloumi & chips
- · Chips only

Teams: maximum of 8 people

Prices: £12 for quiz and food, £6 quiz only. We do need to pre order by the end of March, if people wish to book a place please email:

bawburghvhevents@gmail.com

with menu choices.

Stocks Hill Houses Planning Consultation extended



As a result of South Norfolk Council receiving some changes to the planning application for 35 houses on Stocks Hill, the consultation has been extended to Thursday 3rd April.

The changes involve updates to the boundaries but they have not changed the number of houses.

If you want to have a look at the amended application, you can visit:

www.southnorfolkandbroadland.gov.uk

And follow the links to 'Planning Online'.

If you wish to make comments about the original application or the amended one, you can do so online at the above address or be emailing:

planning@southnorfolkandbroadland.gov.uk

You will need to quote the planning reference which is:

2024/3480

50 / 50 Club Winners

In March, the 50 / 50 Club winners were:

- Rob Anthony
- Fiona Anthony
- Suzanne Balls
- Janet Howes
- Richard Greengrass

Well done to all involved.

Like to advertise in Bawburgh News?

An advert this size would cost you £45 per year or £5 per edition.

You would reach over 220 households in Bawburgh.

For more details contact Lesley Ely on 07792222942 or email at

lesley fivearches@msn.com

Talks for Everyone

Do come along to our talks. There's a wide range of topics – something for everyone! Entrance, including tea or coffee: still only £3!

Tuesday, 8th April 7:30 pm in the Village Hall Mick Andrews: Metal Detecting

This month we have invited Bawburgh resident, Mick Andrews, to talk to us.

Mick describes himself as an enthusiastic metal detectorist. He has had a keen interest in ancient and not so ancient history for the past 25 years and over that time has unearthed some very interesting finds. He will give a presentation on his hobby including photographs of artefacts dating as far back as the Iron Age. There will also be a table displaying various discoveries from the Iron Age, Celtic, Roman, Anglo Saxon, Mediaeval and Tudor periods, right up to the present day. All in all, this should be a very interesting evening.





Tuesday May 13th 7:30 in the Village Hall The Little Lifts Charity

The following month's talk will be about Little Lifts "a small but mighty charity" inspired by the kindness of Oa, its founder who was, until recently, a Bawburgh resident. The charity is in aid of people receiving treatment for breast cancer.

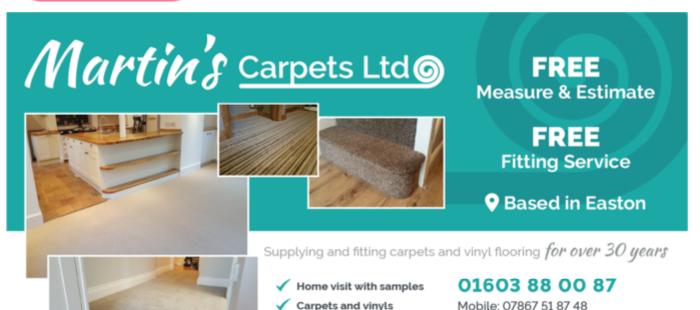
Jenny, Lin & Mary

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Floor preparation

Furniture removal

Door trimming Disposal service

MP's Month

When I last wrote to you all I was going through treatment for cancer. I'm relieved to say that following initial treatment, the prognosis is looking positive.

I do have some more medical care to follow but this will not stop me working hard for everyone in South Norfolk. I'd like to say a big thank you for all the amazing support I have received from residents of Bawburgh, family, and friends along with the dedicated staff in the NHS.

This month I've decided write to you all about the proposed housing development in Bawburgh, which I know many of you living locally have some concerns about. The proposed development of 35 new homes has caused a wide array of these concerns to surface and, quite rightly, you have been putting a number of questions forward about the proposals.

These concerns include the village being too small to accommodate the number of houses in the proposal and the strain that this will put on already overstretched services in the local area. In addition, there is also the ongoing issue with road safety in and out of the village, specifically for those on foot and for children commuting to school. A further issue that I'm aware of is the persistent threat of flooding. Building on the proposed land may exacerbate this problem, putting existing homes at further risk.

I passionately believe that building a new town is the solution to our housing problems – not adding another layer to our small villages. A new town in South Norfolk will give families a home to call their own and to get on in life. We need a long-

term solution to the issue of young people not being able to afford to stay in South Norfolk, one that is ambitious for our local economy and delivers the services we need from day one.

The proposal for a new town with 10,000 homes is a solution that matches the scale of this challenge, and so that is why I've been working for some time with South Norfolk District Council on it

Some things are bigger than party politics and working together is the way to deliver.

As ever, if you have concerns or suggestions, please contact me at

ben.goldsborough.mp@parliament.uk

or visit my website

www.bengoldsborough.co.uk

to book in at my next advice surgery.

Ben Goldsborough, MP

P.S. I'm looking forward to attending the duck race again this summer! Do pop over for a chat when you see me.



Vicar's Voice

Have you ever noticed that Christianity seems to have a language of its own?

For example, think of some of the things you find in churches. Ciborium, corporal, paten, purificator, burse, veil... these are the traditional names for the vessels and cloths we use at communion. Cassocks, surplices, albs and girdles – all clothes worn by clergy in worship. In some churches, you might find thuribles, acolytes, crucifers and sacristans. I still have to google words like this sometimes! Once whilst in training at college, I was asked by the Principal to put something on 'The Credence Table', I agreed, and then had to run off and ask another student where I might find a Credence Table and what it looked like!

And, it's not just Christian objects which have special names, there are a whole range of 'churchy' names for the special days and seasons we celebrate. Lent. Advent. Pentecost. The Triduum. Septuagesima. Some of these are very familiar... but for others, again, google can help!

As we approach Holy Week and Easter, there are a number of interestingly-named days. It's obvious why Palm Sunday is so-called, but did you know that the Wednesday of Holy Week is sometimes called 'Spy Wednesday', as we remember Judas' decision to betray Jesus? The following day, Maundy Thursday, is named after the Latin 'mandatum' meaning 'commandment', and recalls that at the Last Supper after which Jesus was arrested, he commanded his followers to both love one another and to share bread and wine in remembrance of him. The word 'Easter' itself is an adaptation from 'Eostre', the pagan goddess festival which preceded it, whilst the term 'paschal' (remember our Easter Paschal Candle) derives from the Jewish word 'pesach' which means Passover - which was both the festival of freedom Jesus was celebrating at the time of his death and also a reminder that Jesus' resurrection brings freedom from death and sin.

But of all the interestingly-named days we observe, perhaps the most interesting is Good Friday. I'm often asked 'why is Good Friday called good, when it is the day that Jesus died?' Some explain that 'Good' is a corruption of 'God's Friday', or that 'good' simply means 'holy'. But I think the goodness of this day is found in the meaning of Jesus' death. The cross is the clearest expression of

Church Services April

6th 10am 4th Sunday of Lent, Holy

Communion, Easton

13th 10am All Age Service with Holy

Communion, Colton

Thu 17th 6pm Service followed by bring and

share Agape supper, Easton

Fri 18th 2pm An hour at the Cross, Bawburgh

20th 10am Easter Sunday, Holy Communion,

Marlingford

27th 10am 2nd Sunday of Easter, Holy

Communion, Bawburgh

Communion at home can be arranged for those who because of illness or frailty are unable to come to the Sunday service.

If you have any queries about services, baptisms and funerals, you can contact Laura on 01603 744551 or by email at:

eastonbeneficeoffice@gmail.com

In the absence of Rev. Laura, please contact Lin Gibson, acting church warden, by email

lin.gibson 34@gmail.com

Or ring

07785 258519

God's love for us: as Jesus said, 'no one has greater love than this: to lay down their life for their friends' (John 15:13). At the cross, we know our sins are forgiven, we see God's amazing grace, we witness his love for us and the world. In the darkness of that awful day, God's love shines brightly.

This is why Good Friday is, as well as being full of sorrow, also so very good.

So how are you going to mark Good Friday? Celebrating Jesus' resurrection on Easter Sunday is wonderful, but its true meaning can only be found if we've stood at the cross. The cross can feel like such a dark place, but it's only when we face it that we can discover the amazing Goodness and Love that it holds, and the full joy of Easter be discovered.

Laura Montgomery





Doin' Different: Gressenhall

Gressenhall Rural Life Museum has had many uses. In 1250 a chapel was built on the land where it now stands.



Later it became a farm and then, in 1775, The Poor Law Amendment Act of Parliament 'For the Better Relief and Employment of the Poor' was passed. The Mitford and Launditch Hundred Incorporation was established, it purchased 620 acres of land in Gressenhall and started to build a "House of Industry", costing £15,000.

It opened in 1834 and initially housed about 450 of the local poor. Then in 1836 it was renamed The Union Workhouse, the purpose of which was to provide a home and work for poor and destitute local people.

By 1851 it was training boys and girls to work on farms, and some 'accommodation for respectable elderly married couples' was built. Sometime later, a Chapel and an infirmary were added and so, slowly it became a better place to live.

By 1913, a telephone had been installed and during the First World War fifty German prisoners of war were being accommodated in the building.

By 1930, the County Council had taken it over and it was now called "Gressenhall Poor Assistance Instituted". Another eighteen years on and there was yet another new purpose and name for the building when Workhouses were closed and Gressenhall was transformed into Beech House, a home for the elderly. But in the 1970s the residents were moved out, some to Huntingfields in Costessey, and Beech House was taken over by Norfolk Museum Services.

It then became, and still is, the Norfolk Rural Life Museum and Working Farm, where we can learn the individual stories of some of the inmates, what they ate, the work they had to do and the dark punishment cell where they were shut if they broke the rules.

You can visit the laundry, a working farm and the school room where the workhouse children learned their 'three Rs', as well as history, geography and religious studies.

For more information see

gressenhall.norfolk.gov.uk workhouse.org.uk/mitford

Jenny Press





sandcwindows@gmail.com www.sandcwindows.co.uk

Bawburgh Cooks: Holly's Wartime Vinegar Cake

We are delighted to welcome Holly Tudor to 'Bawburgh Cooks'. For her first recipe Holly takes us back to 1942; she explains why: 'I've always been interested in wartime cooking. This recipe came about when eggs were rationed, and when chickens were off lay. Vinegar? Yes! Please don't be alarmed. You can't taste it. It's there simply to replace the eggs, and give this beautiful cake its rise. I've just adapted this recipe, making it gluten-free and vegan. Everyone deserves to eat cake!'

Ingredients

450g plain gluten-free flour. You can use normal flour if you don't have gluten intolerance

2 Tsp xanthan gum (only if using gluten-free plain flour)

225g Stork margarine

225g golden caster sugar (or normal caster sugar, or granulated)

500g mixed fruit (I use standard mixed fruit, but

you can use any dried fruits)

275ml oat milk (or soya milk or cow's milk)

2 Tbsp apple cider vinegar

1 Tsp bicarbonate of soda (baking powder won't work)

1 Tsp salt (optional)

1 Tbsp mixed spice (optional)

Method

- 1. Preheat your oven to 180°C/160°C fan/350°F/ gas mark 4.
- 2. Grease and line a 23cm round deep tin (or muffin or square tin) with Stork and baking paper.
- 3. Place the flour in a bowl (with salt and spice if using). Rub in the Stork until it resembles breadcrumbs (you can use a food processor). Mix in the sugar until well combined.
- 4. Add in the mixed fruit and give it another quick mix.
- 5. Measure out the milk into a deep bowl or jug. Remove 1 Tbsp into a small bowl.
- 6. Add the vinegar to the larger amount of milk.
- 7. Add the bicarbonate to the 1 Tbsp of milk. Stir until fully dissolved. Then add to the larger amount of milk. As you stir, the mixture will puff up and froth.
- 8. Add the milk to the flour mixture and stir just enough to combine. Don't over mix. You may think there isn't enough liquid, but there is.
- 9. Spoon or pour the mixture into your tin and level out the top.
- 10. Bake the cake for 30 minutes. Then reduce temperature to 150°C/130°C fan/300°F/gas mark 2.
- 11. Bake for a further hour, or until a skewer or knife inserted into the middle of the cake comes out clean. (Check after 45 minutes since all ovens cook differently). If the cake

- is browning too much on top cover with foil.
- 12. Remove the cake from the oven. Leave to cool in the tin for about 1 hour on a wire rack.
- 13. Remove the cake from the tin and allow it to fully cool. It will be very crumbly when warm, so have patience. It will be worth it!

Holly adds, "This cake is simply gorgeous on its own with a nice cuppa, but delicious served with custard! If you'd like to ice the cake you can use icing sugar (130g) and orange juice (1-2 tbsp), to create a glaze. I've tried it and it really is scrumptious!"

If you'd like to join the team and contribute your favourite recipes please contact me at

mary01@clara.co.uk

I look forward to hearing from you!

Mary Wilkinson

John Innes

Keen walkers may have noticed the appearance of new saplings at Church farm with wooden plaques attached to the fence behind them.

The oak saplings were grown from acorns produced by a beautiful oak tree that guards the entrance to our Conference Centre at the John Innes Centre main site.

The plaques commemorate Norwich Bioscience Institutes' teams for receiving awards in a Green Impact sustainability scheme. Each team's tree can be identified with a wooden pyrographed plaque.

These trees are beside the permissive path next to the field containing offshore cable at the far end of the farm.



Darryl Playford

darryl.playford@jic.ac.uk



Wild about Bawburgh

Robins sing their best as they defend their chosen territory from unwanted rival birds. They are fiery little birds, fiercely territorial all year round and have been known to fight to the death.

They have even been known to attack stuffed robins, triggered by the red breast. According to the RSPB there may be breeding 6,700,000 pairs throughout the UK. in most environments including gardens. This appears population **Robins** stable. can however be threatened by harsh winters, when they may lose up to 10% of their body weight in just one freezing night. Then they rely heavily on food put out on bird tables, a favourite being mealworms.

The breeding season usually begins in March, although in mild winters it can start as early as January. The female robin builds a cup-shaped nest close to the ground using moss,

grass, dead leaves and hair. They will often abandon the nest if they fear it is discovered. If you want to encourage robins to nest in your garden, place an open fronted nest box among vegetation such as creepers and shrubs. They are renowned for choosing all sorts of weird places to build nests, e.g. old kettles, lanterns, flowerpots, cars, boots, post boxes, barbecues and even clothes pockets! 4 to 6 eggs are laid between April and August. Chicks hatch after about 13 days and fledge about 2 weeks later. Both male and female robins feed the young in the nest and after fledging until the youngsters have learnt to feed themselves. Foods are varied consisting of worms, seeds, fruits, insects and other invertebrates. Robins often follow gardeners around hoping to feast on anything edible in



Robin in Sandy Gunning's garden in Bawburgh

freshly disturbed ground. This habit has led to the robin being called tame.

We usually consider robins in the UK living their lives here. But this is not always the case. While many robins only move at the most 5km throughout their lives, some cross channel before the UK winter arrives and may travel as far as warmer Spain or Portugal. Most of these birds are female. These birds return as the UK warms up in spring. The same can be seen in reverse, with robins from Scandinavia, Europe and Russia joining our own populations during the wintertime, leaving the harsher climates of their countries. own Many arrive on British shores along the east coast with other winter migrants.

As Sandy reminds me, in

folklore there is a belief that 'robins appear when loved ones are near'. What a lovely thought.

Lin Gibson

Coffee Morning

The March Coffee Morning raised £104.

The next Coffee Morning will be on Saturday 5th April from 10:30am.

Everyone is very welcome.







Youth Club

In the Village Hall Meets on the last Friday of every month from 6:30pm – 8:00pm (for children of 6 years and above). £2.50 entry per child.

Friday 25th April



Facebook Group: 'Bawburgh Youth Club' Contact: Bawburghyouthclub@gmail.com

Bawburgh playgroup

Takes place every Friday during term time at the Village Hall from 9:30am to 11:00am. Entry £1.50 (£2 for two children) includes snack for the children and tea/coffee for parents

Contact:

Jo on 07840384646

jocarlick2016@hotmail.com

Social Evening Quiz & Chips

at Bawburgh Village Hall on **Friday 11th April 2025** from 6:30pm until at least 9:30pm



Licensed Bar/Darts/Table Tennis/Pool Contact: Colin Clark



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The Garden Shed - April

Houseplants - Most houseplants are overwatered at the roots but under-watered in the air. Use a mister spray twice a day so the foliage is running with moisture. Only water when the potting compost is totally dry and then soak in a basin for 15 minutes; drain well before returning the pot to its position - somewhere cool, out of direct sunlight, rather than a south-facing window sill above a radiator.

Lawns – Just trim the grass, so set the blades high. After a few weeks gradually reduce the height, this will result in a much healthier, greener sward. Compost the clippings, mixing well with dry, brown material like straw or cardboard which will stop it becoming a wet, green sludge.

Plant out Sweet Peas -Enrich the soil with compost and wait until it is not so cold before planting out.

Bulbs – Do not cut back, tie up or tidy bulb foliage of finished flowers. But you can lift the bulbs, (foliage, bulb and bulb roots) either to move them to a better

position, or if you want to store them for next year, pot them into a container which can then be put to one (sunny) side to die back and feed next year's bulb. Make sure they do not become too wet (they can dry out completely) and then replant in autumn.

Dead-head Azaleas and Rhododendrons – Do not use secateurs but gather the flower trusses between finger and thumb and snap them off.

Tulips – tulips in pots need watering at least weekly once they are growing strongly.

Harden off Tender Plants - Fuchsias, citrus, brugmansias, bananas, agapanthus or Cannas need to acclimatise before being planted outside into a border or pot. Put them in a sunny but sheltered spot and protect with horticultural fleece if there is a cold night, for at least a week - and preferably two - before moving them to their final position after the risk of any frost has passed.

Lilies in pots - Lilies like shady roots and sunny flowers so a west or east facing sheltered spot is best. Provide good drainage and a loose compost by mixing in plenty of leafmould and grit into a bark-based general purpose compost. Plant the scaly bulbs with about 4 inches of compost above the crown and put them somewhere lightly shaded to grow. Keep them well watered and move them to their final position when the buds develop in May and June.

Plant supports – help to prevent damage, so position supports just as the herbaceous plants are starting to grow strongly. They will be hidden as the plants grow, but allow them to be flexible to do

the best job.

Seed sowing – Prepare a seed bed to a fine tilth. Rake it smooth and sow seeds in short rows, labelling them clearly. When they are large enough to handle, carefully lift a clump with a trowel (with plenty of soil attached to their roots), transplant them and water them in well.

Potatoes – Always enrich soil for potatoes with plenty of well-rotted manure or compost. Place the

seed potatoes in a V-shaped trench 6"-9" deep and about 12" apart. Backfill trench to create a ridge along the length of it. Leave at least 3ft between rows to allow for earthing up digging more soil onto emerging foliage to protect them from late frosts. Alternatively, in a raised bed, push each seed potato in a 6" deep hole made with a dibber with each plant about 18" apart.

Tomatoes in the greenhouse - Prick seedlings out as soon as they have true leaves. Hold the seedling by a leaf (never the stem!) ease it out of its

compost with a spatula, taking as much of the fine root system as possible, with a clump of soil attached. Transfer to a small pot with a slightly stronger compost mix. Add some perlite for drainage and sieved garden compost if you have it. Keep in the greenhouse until ready to be planted into their final position in late May or early June.

Lettuce - To avoid a glut, sow some new seed every 3 or 4 weeks. Most take about 6 to 8 weeks to grow large enough to eat. As they appear, weed and thin carefully to a final spacing of at least 4 inches. If you have a greenhouse it is best to sow into plugs and plant out the seedlings when they are growing strongly to protect them from slug attack.

With thanks and acknowledgements to Monty Don. For more tips and advice visit his website www.montydon.com

Marion Malone

Jack Austin Garden Services

Over 10 years experience in garden management and plant care. Good horticultural knowledge.

Pruning, training, weeding, transplanting etc.

07563 725276

Useful Numbers

Emergencies 999 Police:

non-emergencies 101

101 is available 24 hours a day, seven days a

week.

Beat Manager: James Smith

james.smith2@norfolk.police.uk

Wymondham Police Station: 01953 424242

N.H.S. Direct: 111

Bawburgh Parish Clerk: Nicola LeDain

07855 947797

pc@bawburghvillage.co.uk

Bawburgh Parish Chairman:

Peter Markham 01603 811339

Vicar: Rev. Laura Montgomery 01603 744551

Village Hall Bookings: Kathy Watchorn bookings@bawburghvillage.co.uk

Bawburgh School: 01603 742329

Road problem reporting: www.norfolk.gov.uk/roads-and-transport/ roads/report-a-problem

Our Bus

Monday, Wednesday and Friday

The 806A leaves the Kings Head at 10:00am and goes to Wymondham, arriving at 10:37am

It returns from Wymondham at 12:18pm and gets back to the Kings Head for 12:55pm

Tuesday and Thursday

On a Tuesday and Thursday, the 808 leaves the Kings Head at 9:06am. It travels to Longwater and arrives at 9:32am in time to catch a connecting bus to Norwich City

There are two return buses. The first leaves at 11:15am and gets back to the Kings Head at 11:37am.

The second bus leaves Longwater at 12:50pm and gets back to Bawburgh at 1:10pm.

Park & Ride – is managed by Konectbus. www.konectbus.co.uk 0330 0539358. 510 serves Hospital and 511 the University ONLY from Costessey Park and Ride.

Thickthorn Timetable: first bus to City Centre (Bus Station) from 0635 Mon-Fri, 0700 Sat. 0915 Sun

Last bus from City Centre (Bus Station) to Thickthorn P&R 1930 Mon-Fri (later on Thursdays), 1845 Sat. 1720 Sun.

Please note that Bawburgh News copy date is the 20th of each month or earlier if possible, please. **Check your village Website at:** www.bawburghvillage.co.uk

Diary dates April 2025

			-
Tue	1st		Green bin collection
Fri	4th	9:30am	Playgroup (Village Hall)
Sat	5th	10:30am	Coffee Morning
Tue	8th		Grey bin collection
Tue	8th	7:30pm	Talks for Everyone (Village
		-	Hall)
Fri	11th		Brown bin collection
Fri	11th	6:30pm	Quiz and Chips (Village Hall)
Tue	15th	-	Green bin collection
Thu	17th		Mobile Library:
		9:55am	Stocks Hill
		10:15am	Church Street
Tue	22nd		Grey bin collection
Fri	25th		■ Brown bin collection
Fri	25th	9:30am	Playgroup (Village Hall)
Fri	25th	6:30pm	Youth Club (Village Hall)
Tue	29th	-	Green bin collection

For the latest calendar details, see:

bawburghvillage.co.uk

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