

Wishing  
you all a  
very Happy  
Christmas

# ICKLINGHAM VILLAGER

December 2017



Police are asking residents to be alert for a suspicious white Citroen Berlingo van following a series of rural burglaries & thefts in Suffolk. The vehicle has been seen in suspicious circumstances on farms across the county and officers would like to speak with the driver who may be able to assist with their enquiries.

If you see the van, please do not attempt to approach or stop it but contact Suffolk Police on 101. If you suspect a crime is in progress, please notify police immediately on 999.

## ICKLINGHAM PARISH COUNCIL

The next meeting is Tuesday  
28th November

Meetings start at 7.30pm

If you would like an item included  
on the agenda for the next meeting  
please email the clerk on  
IcklinghamPC@gmail.com

*Every meeting has a Public Forum  
for ten minutes at the  
start of each meeting.  
Everyone is welcome to attend*

Thank  
you!

**THANK YOU TO ALL THE LADIES WHO  
BRAVE THE WEATHER EACH MONTH  
TO DELIVER YOUR NEWSLETTER,  
THEY ARE ALL VOLUNTEERS  
SO A BIG THANK YOU TO  
MAUREEN DOYLE, RONNIE HALFORD,  
KAREN NOLAN AND JEAN PADMORE.  
I WOULD LIKE TO TAKE THIS  
OPPORTUNITY TO ALSO THANK ALL  
THE CONTRIBUTORS & SPONSORS OF  
THIS NEWSLETTER & WISH YOU ALL  
A HAPPY CHRISTMAS**

**Beverley Curtis**

Editor (bac@talk21.com)

Please note there will not be a newsletter in January.  
We'll be back in February 2018 !

## CAROL SINGING

For more info please call  
Claire on 0779 8790 609 or  
Beverley on 0774 8998 164



## THE FESTIVAL OF LIGHTS

At

ST JAMES CHURCH

2nd & 3rd DECEMBER

11.00am to 4.00pm

FATHER CHRISTMAS WILL BE ATTENDING  
FROM 2.00pm - 4.00pm

GIFT STALLS, PLANTS, CAKE STALL,  
RAFFLE, TOMBOLA,  
REFRESHMENTS,  
GAMES & COMPETITIONS,  
CHRISTMAS QUIZ

The Flower Club will be selling Christmas  
Table Arrangements.

LIVE MUSIC &  
BEAUTIFULLY DECORATED TREES



If you would like to help on the day or decorate a tree  
please contact Sue 713801, Dorothy 712439 or Hazel 714097

If you would like to make a Cake for the Cake Stall or a  
donation to the Bottle Stall these will be  
gratefully received

(please make sure bottles are unopened and in date )  
Many thanks - we look forward to seeing you all at  
The Festival of Lights



COME ALONG & GET CHRISTMASSY

## ST. JAMES CHURCH SERVICES

A Christingle Service will be held on  
Saturday 9th December at 3.00pm.

*We hope as many families and children will come along  
to celebrate Christingle.*

Project St James "Festival of Lights" will be  
finishing with a Carol Service on  
Sunday 3rd December at 6.00pm

*Because Christingle was specifically created with children in mind,  
the celebrations are the perfect event to take children along to, and  
can be enjoyed by people of all ages - even if they don't regularly  
attend church. By taking part in Christingle this year, you can en-  
joy the warmth of this wonderful celebration Each piece of the  
Christingle holds special symbolism to help children understand the  
importance of Jesus and the Gospel, and its relevance at Christmas  
time.*

*The orange represents the world*

*The red ribbon symbolises the love and blood of Christ  
The sweets and dried fruit represent all of God's creations  
The lit candle represents Jesus's light in the world,  
bringing hope to people living in darkness*

*Do come along and join in, everyone is welcome.*

The following is a Police Connect message.

Suffolk Police are asking people to hand in their guns, as they support a national surrender on firearms and ammunition. It will run from 13 – 26 November 2017 in a bid to reduce the availability of illegal firearms to criminals, reduce the number of illegal firearms within local supply chains and ultimately reduce firearm offences in the county.

During this time members of the public will be able to hand over unlicensed weapons without fear of prosecution. This includes replica firearms, air weapons, BB guns, imitation firearms, component parts and other ballistic items currently lawfully held.

Richard Kennett, Firearms Licensing Manager for Norfolk and Suffolk Constabularies, said: "Some people may have un-registered, old weapons that they have forgotten about, or have received one through inheritance that they no longer use, or that they don't know what to do with. Although such weapons aren't being used for crimes, it's important that they are handed in to the police to stop them from falling into the wrong hands. Fortunately we don't have a big problem with gun crime in Suffolk, and reducing the amount of illegally owned firearms across the county will help reduce the threat of gun crime even further."

Firearms can be surrendered at any police station, but people are encouraged to take them to their nearest Public Enquiry Office (PEO).

♦ In Suffolk these are: Police HQ Bury St. Edmunds & Ipswich

Residents should make sure that the firearm is unloaded and covered up, and if possible people are asked to ring the police beforehand on 101 to let officers know that they are bringing a gun in as part of the operation.

For further advice on the surrender, please visit [www.suffolk.police.uk](http://www.suffolk.police.uk) or contact the firearms department by calling 01473 613681.

For more details about the firearms legislation changes visit the National Ballistics Intelligence Service (NABIS) website <http://www.nabis.police.uk/Legislation>

To report something, contact Police, use the link <http://www.suffolk.police.uk/contact-us>

Alternatively call 101 for non-urgent matters.

Always call 999 in emergencies, or if an immediate police response is required.

**DICK WHITTINGTON AT THEATRE ROYAL**

The Theatre Royal Bury St Edmunds presents a blend of magic, music and laughter, the perfect family treat for the holidays.

Will Dick become the master of all rat catchers? Can he save the city? Can the good ship Leaking Lizzie ever get them home to safety? Join the cast of our 2017 traditional family pantomime for the ride of a lifetime as young Dick Whittington sets off to London to make his fame and fortune! One of the best loved stories of all time, this exciting adventure takes our hero all the way from his home in sleepy Suffolk, to rat infested London Town and on to Paradise Island on the good ship Leaking Lizzie.

Suitable for all ages.

For more information - [www.theatreroyal.org](http://www.theatreroyal.org)

Dates: Friday 1st December - Sunday 14th January

Tickets: £26.50-£8.50 Booking: Call 01284 769505

Venue: Theatre Royal, Bury St Edmunds, IP33 1QR

**LIBRARY VAN**

The Library Van has a good selection of adult & children's books on board & they will order any books in for you. The Library van will visit on **16th December & 13th January 2018** calling at West Street at 2.40pm, The Hall Close at 3.10pm & The Village Green at 3.25 pm. The Mobile Manager is **K e v i n** who can be contacted on 07884422762.

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Big Thanks to everyone who helped on the St James Church Clean Up Day.

Quite a few jobs were tackled and all the volunteers enjoyed soup and rolls for lunch.

Thanks also to all the gentlemen who have cut the graveyard grass throughout the year, your help is much appreciated.

The Flower Club will meet next Spring  
More info will be in your newsletter  
early next year !

### **Easy Christmas Veg with a twist !!**

Enjoy these easy recipes. They all serve 8 people.

#### **Gently Spiced Carrots**

1.6kg (3lb 8oz) carrots, preferably slim ones  
1 tbsp coriander seeds, lightly toasted and crushed  
½ tsp dried chilli flakes  
finely grated zest of 1 orange, plus 4 tbsp juice  
3 tbsp extra-virgin olive oil

Preheat the oven to 180°C/350°F/gas mark 4.  
Wash the carrots thoroughly. No need to peel them if they are slim and long. If they're large, peel and halve or quarter them lengthwise.  
Put them into a roasting-tin large enough to hold them in a single layer. Sprinkle with the coriander seeds, chilli flakes, orange zest and some salt and pepper. Drizzle with the 3 tbsp of oil and turn them over with your hands to make sure all the carrots are coated. Spoon over the orange juice. Roast for 30 to 40 minutes (how long it takes depends on the thickness of the carrots), turning the carrots over halfway through the cooking time.

#### **Sautéed sprouts with pancetta and chestnuts**

800g (1lb 12oz) small sprouts  
2 tbsp olive oil, 35g (1½oz) butter  
350g (12oz) pancetta, cubed, 6 shallots, peeled, halved and finely sliced  
125g (4½oz) shelled cooked chestnuts (frozen if poss)  
250ml (9fl oz) white balsamic vinegar  
250ml (9fl oz) chicken stock or water

Discard any partially discoloured leaves from the sprouts, wash and halve them.  
Heat the olive oil and butter in a large frying-pan and cook the pancetta until it is golden all over.  
Lift out with a slotted spoon and set aside. Add the sprouts to the pan and cook over a medium-high heat, tossing them to get a good golden colour all over. This will take about three minutes. Add the shallots and chestnuts and cook until the shallots are golden – a further two minutes.  
Put the pancetta back in the pan and pour on the balsamic vinegar and stock and cook until there is only a little liquid left coating the sprouts and chestnuts and everything is glossy and sweet. You need to stir and toss the vegetables around to make sure they all get well coated. The sprouts should be tender. You won't need any salt because of the bacon, stock and balsamic but you will need lots of freshly ground pepper to serve.

#### **Quick Cranberry Sauce**

100g light muscovado sugar, 100ml orange juice, 250g pack fresh or frozen Cranberries  
Tip the sugar and orange juice into a pan, then bring to the boil. Stir in the cranberries, then simmer until tender but still holding their shape – this will take about 5 mins if using frozen cranberries or 8-10 mins if using fresh. The sauce will thicken as it cools. Will keep in the fridge for 1 week. On the day, bring to room temperature before serving.  
Gravy you can make a tasty Christmas gravy long before the main event. Freeze and defrost, reheat on day and add Turkey juices. Stuffing freezes well too, you can even freeze it in an oven dish, so once it's defrosted, you can pop the dish straight into the oven. Braised red cabbage is one of those foods that actually improves its flavour over time, so it's well worth making in advance. It will keep a few days in the fridge, and reheats brilliantly. Enjoy !



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[www.alanwisbeach-decorating.co.uk](http://www.alanwisbeach-decorating.co.uk)

Email ALAN on [alan8358@hotmail.com](mailto:alan8358@hotmail.com)

#### **THE ALICE DIX CHARITY**

If you would like to make an application for a Christmas payment the following criteria must be met. One payment per household. Payments will be made by cheque only. Under the terms of the Charity the trustees are required to comply with a number of directions including the following:

*Relief in Need : The trustees shall apply the income of the Charity applicable for relief in need in relieving either generally or individually persons resident in the area of benefit who are in conditions of need, hardship or distress by making grants of money or providing or paying for items, services or facilities calculated to reduce the need, hardship or distress of such persons. Payments shall be made on receipt of an individual application and judged in accordance with the terms of the Charity.*

*To make an application for help this Christmas please write to the secretary Mrs Dorothy Handford at Saxon Lodge, West Street, Icklingham or email [bac@talk21.com](mailto:bac@talk21.com) before the 30th November*

Please see ACW Building Services on Facebook !

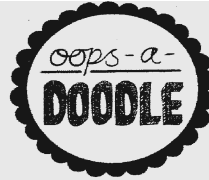
**ACW BUILDING SERVICES**  
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Builder  
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 Suffolk  
 IP28 6PL

07900000413

acwhite105@yahoo.com



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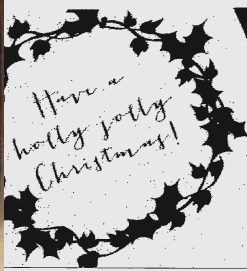
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**Old School Hall – Icklingham Available for hire**

**Meetings – Parties – Clubs**

**Rates variable to suit.**

**From £12 to £20 per hour, £50 half day – £90 full day.**

**Contact David on 07751765047**

**Phone 01284 728768**

**fax 01284 729166**

**email**

**david.a.fisher@btinternet.com**

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**INFO@GREENSCENETREESURGERY.CO.UK**

**LAST BUT NOT LEAST** .....have you a special person you want to Thank, wish Good Luck, Happy Birthday, Getting Married, say get well soon or a new arrival ? Well this is the space for you – just email bac@talk21.com or phone 01638 719055 and let me know your special message and it will appear here free of charge..



**Anthony Baugh**  
 for the 13th December  
 love Mummy, Daddy  
 & Posh Nanny & Grandad  
 XXXX

**COFFEE MORNINGS at ST JAMES CHURCH**

The Coffee mornings will resume in 2018  
 \*\*\*\*\*

**PLEASE SEE CHURCH NOTICE BOARD FOR DATES OF SERVICES**

contact Sue Marston on 713801  
 or Dorothy Handford on 712439  
 for more information.

Lovely Christmas Cards from oops-a-doodle. Also custom made cards and prints for special occasions. See advert above