

KNIVETON NEWS

Kniveton's only newspaper

December 2011/ January 2012



DECEMBER DIARY

- 1 6.30pm School Xmas Fair
4. Church – Holy Communion 10. 30 am Rev Oswald Post
4. Chapel service 6.30 pm Sister Merle taking this service
Involves the Children of Kniveton School
4. Christingle Service 3pm Hulland Church
4. **BAND CONCERT** in the Church 7PM (see advert)
8. Green Bin Collection
9. 6pm onwards—Late Night Shopping in Ashbourne
- 10 Get Together Club Christmas Lunch 11 am at the village Hall
14. Blue Box & Bag collection
14. Whist Drive in aid of Cancer Research see article
18. Church – Carol Service 10.30 am Rev Oswald Post
18. Chapel Service at 6.30 pm Informal Candlelight Carol service
Led by Sister Merle.
22. Green Bin Collection
- 24 Crib Service Hulland Church 6pm
- 24 Midnight Communion 11.30 PM Atlow Rev Oswald Post
25. Church – Holy Communion 10.30 led by Rev Oswald Post
28. Blue Box and Bag Collection

CHURCH NEWS

The Church will be running a stall for Church funds at the School Christmas Fair on Thursday 1st December so any contributions of tombola prizes will be gratefully accepted.



Whereas every care is taken to ensure unprejudiced and accurate reports, the Editor can accept no responsibility for unintentional errors or views of the contributors.

CHRISTMAS CHURCH FLOWERS

Any person wishing to make a donation towards the Christmas Church Flowers should give their donation to Pam Stafford 345716. Next years flower rota will appear in the February/ March edition of the Kniveton News.

JANUARY 2012

1. Church Morning Prayer 10.30 am Hlland– Rev Oswald Post
6. Green Bin Collection
10. Church Council Meeting 7.30 pm (To be rearranged)
10. Parish council meeting 7.45 pm
11. Blue box and Bag Collection
11. Whist Drive in aid of Cancer Research
15. Church family service 10.30 a.m. Anna Davis
18. WI Cookery Demonstration P and JJ Caters
19. Police Meeting – Tissington Village Hall 7.30 pm
19. Green Bin Collection
25. Blue Box and Bag Collection
26. Get together Club – School Children are entertaining the Club Members

KNIVETON NEWS

I am very sorry to inform you that due to ill health Ray Frampton has decided he cannot continue with the Kniveton News. He started the Newsletter long before I came to the village in 1999 but I do remember that Mike and I were really impressed with it when we moved in and the way the paper keeps everything together within the area with all the organisations, church and chapel in one publication. I am carrying on on my own at present but please if anyone could give me a hand I would be really grateful. If you deliver the KN would you be willing to pick it up from my house when I give you a ring? Would you be willing to co-ordinate the Diary pages?

I am sure we would all like to thank Ray for everything he has done for many years, and our thoughts are with him and Edna.

Please, in future, address anything to do with Kniveton News to me:

Mary Vaughan, Willowbank, Kniveton DE6 1JJ

01335 343308 willowbank@kniveton.net

POLICE MEETING

At a recent Local Police meeting it was stated that the stealing of road salt from the Bins provided in all villages, where it was considered a requirement in cold winter weather, was an on going problem. It is known that house holders are helping themselves to this salt to treat their drives etc. It was stated by the police inspector that this is considered a road safety issue and a crime of theft and anyone caught stealing this salt will be charged with theft.

It was also stated that the use of mobile phone while driving a vehicle was on the increase. Police patrols are being positioned in areas where they can observe the most frequent use of mobile phones by drivers, especially lorry drivers. Any driver seen using a mobile phone in a moving vehicle will be automatically charged and their phone confiscated. This is being treated by the Courts as a very serious offence and will be punished accordingly

It has been noticed by the Police that criminals are increasingly driving around domestic and industrial areas looking for easy and suitable houses and industrial sites to break into. They are known to visit considered suitable locations more than once. The Police would like to hear from anyone who sees a vehicle who is acting suspiciously or visits an area for no obvious reason. If possible note the number plate. They are observing during the day and stealing at night. All information will be treated confidentially.

The next Police meeting will be on the 19th January 7.30pm at Tissington Village Hall.

Ray Frampton

KNIVETON PARISH COUNCIL

The Parish Council met on Tuesday 1st November 2011. The following items were discussed.

Winter Gritting – The Parish Council is seeking to work together with Offcote and Underwood and Bradley Parish Councils in ensuring that the routes that link the three settlements are kept open during adverse winter weather. A local farmer has agreed to undertake the work and KPC has agreed a) to make a contribution towards a grit spreading attachment for the tractor and b) pool a grit allocation made by the local authority. It was also agreed that the Wood Lane/Longrose Lane loop should be included in the schedule. We await DCC approval.

Traffic Calming Measures – The Parish Council is working towards installing portals at either end of the village. Plans now have DDDC/DCC approval, quotations for the work are being sought and there is a possibility that a grant towards the total cost may be available.

Playing Field – The Parish Council is in the process of setting up separate bank accounts to cover the cost of both long term refurbishment and day to day maintenance.

Highways – A lengthy discussion took place regarding road side parking at the junction of Main Street and Foxholes Lane. Concern was raised from a representative of two holiday let properties which have no off road parking. When vehicles had been parked on the broad bend of the junction recently, in the interests of safety, PCSO Cleveley had requested occupiers that the vehicles were moved. Cllr Howe outlined the steps which the Parish Council has taken to address the issue of safe parking, including its efforts to create a village car park which unfortunately had not been possible. She felt that the Parish Council had done its utmost to ensure the safety of the public.

Footpaths – It was reported that the Jitty had been cleared thanks to Parkwood Community Project who have done an excellent job. It is hoped that we can get them back in the Spring to work on other footpaths. ***It would be helpful if residents reported serious footpath problems to the Chair of Parish Council or the Clerk which would allow councillors to prioritise the work making the best use of limited funds.*** The meeting was informed of a proposed footpath diversion on Footpath 15.

Planning – A number of planning applications have been received and councillors raised no objections to the following:

Construction of vehicular access at Cheviot House

Two storey extension at Breck Farm

Erection of building for storage of forestry equipment, hard standing and access at Rushy Barn

Tree work at Willow Cottage and High Croft Chapel

Erection of 50kW wind turbine land east of Ashbourne Road

(4:1 in favour)

Installation of 16 solar panels at Hermits Hole

The Parish Council has been approached by local landowners asking that we remind all residents and other members of the public to keep to the footpaths whilst crossing farmland, to keep dogs on a lead, most especially in fields containing livestock, and to ensure that any dog faeces are bagged and taken away and not left in the hedge bottoms. It's a familiar message but one aimed at ensuring that our community is a safe and pleasant place in which to live.

Comments/observations – New neighbourhood watch co-coordinator to be appointed.

Next Meeting – Tuesday 10th January 2012 commencing 7.45 pm.

Mike Severn

Clerk to the Parish Council

RED LION, KNIVETON

OAP Lunch Tuesday– Friday—2 course lunch £5.50

Wednesday Evenings Steaks £6.95, Mixed Grill £9.25

Thursday Evenings Curry £5.95

Friday Evenings Fish, chips and mushy peas £6.00

Sunday Traditional Sunday Roast

Homemade Yorkshire Pudding, fresh vegetables and Derbyshire meat £7.25

01335 345554

Christmas Fayre and

Christmas day lunches are now available

New Years Eve Black tie event fully booked but
others welcome from 10pm



Kniveton School News

Kniveton School has been enjoying an arts week based on the topic of our outdoor world. We have enthusiastically participated in a wide range of activities like tree collages, natural sculptures, poetry, story sticks, weaving, camouflage pastel work, printing and dancing. We also had the opportunity of working with local sculptor Neil Hawksworth.

We didn't work with our usual classes; we mixed the children up with older and younger children working side by side.



Have a look at the poetry the children wrote together!

Elegantly, the leaf danced to her fate
Awaiting her death, the screaming wind snatched
her into its invisible claws,
Dragged her down broken-hearted.

Said the leaf to the tree, "I would like to be free."
As the leaf flew away, it shouted, "Hip, hip,
hooray!"

It sailed through the wind and began to sing
Landing on the lawn,
It started to mourn the friends it had left behind.

As my jagged edges hit the trees,
I felt like I'd touched a swarm of bees
I shrivelled as I dance all the way to the ground,
And lay softly and miserably on a high mound.

Fresh and new, glistening with dew
Turning red and gold, becoming old
Falling, flying.....dying.

A leaf feels:

Damp like silky soil

Rough like the orange sand on a sandy beach

Smooth like a curved, grey pebble.

Whoosh! The tree was shaking
Floating, flying, falling forwards
I am spinning, slowly, sadly down.

Gracefully gliding across the cold winter's horizon
It's a cheetah of the sky, a wolf of the mountains
Ends his heroic journey.
Rest in peace you ancient leaf.

Swiftly, the graceful leaves floated all around
Searching for a happy place on the autumn ground
Now their journey has ended.

The graceful dancer floats and flies
It flies like an angel until it dies
It swims in the never-ending sky.

The leaf moves elegantly and gracefully across the
muddy floor.
It flips and floats in the breeze, carefully avoiding
the rocks.
The leaf curls and swirls across the meadow and
gets captured in the grass.

Mrs. Gorman

Revolting recipes

Joe Kelly:

This is my recipe for an outstanding friend. When you've completed it, carefully, you'll have the best friend ever.

Ingredients:

275g of humour

500g of loyalty

100g of fun

200g of kindness

750g of friendliness

Method:

Beat the humour until fluffy and light.

Add the friendliness to the humour, making sure nothing falls out.

Stir until pale; you don't want him to be mean.

Mash the fun, gently, smoothly, until you can smooth it out.

Blend the loyalty and kindness, until smooth. Make sure there are no lumps (he'll lose the kindness if there are lumps). Make him in to a man shape. When he waves at you, put him in the oven.

Bake for at least one to one and a half hours, at seven hundred degrees Celsius.

When he starts knocking to be let out, he's finished.

HAVE FUN WITH YOUR FRIEND.

Becky Longden:

This is my recipe for a great best friend.

Ingredients:

300g of kindness

100g of loyalty

800g of trust

700g of helpfulness

Method:

Get the kindness out of the cupboard.

Blend the loyalty together (carefully so you don't spill any out).

Chop the trust together with the helpfulness. Place the ingredients in the oven and when it shouts your name, it means it is finished and then you can be best friends for ever. Have fun.

Seb Crellin: This is my monster recipe. When it's made, it will be the scariest monster in the world.

Ingredients:

100g of anger

800g of spookiness

10g of caring

200g of weirdness

50g of fur

Method:

First, put the anger in the bowl and shake vigorously until red.

After that, put the fur in whilst whisking.

Then add caring, slowly, into the bowl but don't shake.

Add weirdness and spookiness at the same time to your satisfaction.

Cook at 200 degrees Celsius for three exciting minutes.

Millie Heras: This is my recipe for Minotaur soup.

This recipe, which feeds two hungry Minotaurs, is easy to follow.

You will need:

5 male heads

10 male arms

2 crocodiles

50 litres of blood

2 big rocks

Method:

First, put the 5 male heads in a big bowl and beat them vigorously, until they split open using a large carving knife.

After that, take the ten male arms and chop them into bits.

Being careful not to be killed, strangle the crocodiles to death. Then, boil the corpses until they disintegrate.

Next put everything into a big bowl and stir continuously.

Later on, add the 50 litres of blood.

Serve when the Minotaurs are about to kill you!

Issy Mead: This is my recipe for bat bread. If you like bread then this is the revolting recipe.

You will need;

4 bat brains

2 rotten eggs

1 teaspoon of goose fa

3 squeezed toes from little brother's smelly feet

2 whale tails for decoration

Method:

First mash up bat brains and rotten eggs till creamy.

Chop off toes from little brother's feet.

Beat all together till smooth (make sure there aren't any bits).

Carefully add goose fat while beating.

Cook for 50 minutes.

Serve while still hot (remember to add whales tails for decoration)

Enjoy your gruesome meal!

Mike Power: This is my recipe for a best friend. This is how you make the best friend ever!

You will need;

500g of friendliness

200g of caring

250g of loyalty

500g of humour

250g of cheerfulness

Method:

Whisk the friendliness in with the cheerfulness (make sure you don't spill any or your friend won't be as friendly).

Add the humour a bit at a time and stir in vigorously.

Chop the loyalty in to little cubes and add it to the mixture.

Pour in the caring and shove it in the oven for 25 minutes, oven temperature 200.

Josh Taylor-Grout: This is my recipe for a friend. Follow the next instructions for a good friend.

Ingredients:

250g of friendliness

450g of cheerfulness

300g of gratefulness

350g of co-ordination

Firstly, gently push some co-ordination into the large bowl and blend it with the gratefulness.

Secondly, carefully develop the smell of the mixture.

Next add some cheerfulness; this is very essential for a great friend.

Cautiously put the mixture in the oven for 30 minutes.

Benjamin Horwood: This is my recipe for a fantastic artist

If you follow this recipe, you will get the best artist ever.

Ingredients:

750g of inspiration

500g of dedication

500g of willingness

600g of observation

500g of patience

Method:

Put the inspiration and the dedication in a bowl.

Mix in the willingness; be careful not to spill anything.

Gently put in the observation and stir it some more.

Carefully sprinkle on the patience, a bit at a time.

Heat it at 400 degrees Celsius for 30 minutes.

Now you will have a great artist.

Sophie Edmiston: This is my recipe for a best friend.

Ingredients:

500g of humour

275g of laughter

350g of loyalty

200g of kindness

200 of fun

200g of helping

Method:

Firstly, gently place the humour in a large bowl and carefully add 70g of water and blend until smooth (lumpy friends aren't nice).

Then grind the fun with the laughter (in a smaller bowl) and sprinkle in with the mixture.

Then pour in the loyalty, a teaspoon at a time.

Pour in the helping of kindness and place in a tray.

Put in the oven at 30 degrees Celsius and wait until he/she knocks on the oven door to get out.

I hope you enjoy having a best friend.

Abi Wibberley: This is my recipe for an outstanding best friend. If you follow this recipe, you will have the best friend ever!

Ingredients:

500g of kindness

250g of cheerfulness

300g of sharing

300g of caring

600g of laughter

Method:

First, wash your hands.

Next, get a bowl and put kindness in carefully (being careful not to spill any).

Then add the cheerfulness and mix vigorously.

After that, grate the laughter (being careful not to cut yourself).

Then whisk the sharing and caring together gently so you don't annoy her.

Heat at 400 degrees Celsius for twenty minutes and cool for fifteen minutes.

Your friend is now ready.

Zoe Martin: This is my recipe for rat soup. This recipe, which is perfect for a cold day, is ready in minutes.

Ingredients:

750g of rat guts

70 handfuls of rabbit claws

950kg of chickens

950kg of girls' guts

70g of goat's blood

Method:

Firstly, grease out a bowl.

Put in the rats' guts along with the rest of the ingredients. Take your time.

Whisk all the ingredients together, carefully, and serve to loads of animals when they are about to attack!

Have fun!

Charlie Scattergood: This is my recipe for a best friend. If you read this recipe you will be a best friend.

Ingredients:

250g of sense of humour

150 of caring

350g of loyalty

700g of friendship

450g of happiness

600g of laughter

Method:

First get your sense of humour and laughter carefully off the shelf.

Blend them in a bowl for ten minutes until its smooth.

Beat the loyalty until all the lumps are gone (lumpy best friends aren't nice).

Carefully get the caring and sprinkle it on top, covering the whole mixture.

Add the happiness and friendship to it.

Cautiously put it in the oven for fifteen minutes.

GET-TOGETHER CLUB OUTING

Many thanks to Liz Howe our chair person of the Get together Club for organizing a coach trip to the "Cadbury's World" near Birmingham on the 17th November. A coach load of members and friends enjoyed a full day going around the factory and exhibition Hall of Cadbury's World admiring the fully automated factory, purchasing and sampling many of their products. It was a great place to visit just before Christmas and everybody came away with loads of sweets and other products for children grand children and of course themselves. Once again thanks Liz. Ray Frampton



Thank you again to everyone involved in the super Harvest supper. Such hard work, and on such a warm evening, which was good for everyone except those in the kitchen. An extra special thanks to John and Nancy Bradbury who have had such a busy year of celebrations. A good example to us all, if you don't use it you lose it. And they certainly haven't lost any of their energy and enthusiasm for the village. Always with a smile. It is folks like them, that keep the village community going. Plus a few other names I could mention, but you all know who you are. Thank you everyone for making Kniveton a great place to live.
Olive and Alan Keizer



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KNIVETON VILLAGE HALL

The Kniveton Village Hall Committee held one of its regular meetings on the 28th September in the village Hall. The general condition and financial position were discussed at length and it was agreed that all was in good order. The interim account was presented and they revealed a small trading loss. However this was anticipated as building and electrical repairs and modification had been carried out. Items of furniture were repaired where necessary to ensure that these items are safe for the children of the school who rent the Village hall during term time.

It was the view of the committee members that the hiring of the village Hall by families and organisations has declined. It was felt that a timely reminder to all the villagers and clubs etc that the village Hall was built by villagers just twenty years ago on the 25th January. There are excellent facilities and it was built to provide a place where villagers and clubs could meet and socialise and stimulate a friendly and social atmosphere. Off road car parking space is available. It is available for all parties young or old for all occasions, birthdays, weddings club and show meetings etc. Kitchen facilities and Catering facilities are available. It is important that the village Hall is used to ensure its financial viability. Contact Mrs Nancy Bradbury 344166 for all booking enquiries.

Whist Drives

Once again John Bradbury has organised his popular Whist Drives on the second Wednesdays in the month. The December and January Whist Drives are special in that they are both in aid of Cancer Research. The October and November whist Drives raised £110.92 for Church funds You can always be assured of a very warm welcome and have a very enjoyable evening's entertainment should you decide to go along to the Village Hall at 7.30 pm on the second Wednesday of every month. John and Nancy would like to thank those that gave prizes towards to The Whist Drives throughout the year. A Merry Christmas and a Happy New Year to you all .

Harvest Supper

A big thank you to all who helped in any way, cooking, waiting on and washing up. Profit £422.05 for Church funds.

Golden Wedding

John and Nancy would like to thank every one for donations in lieu of presents for their Golden Wedding. A total of £900 was sent to the Royal Derby Hospital Oncology Combined Day Unit.

*The Get Together Club
Programme for 2012*

26th January

Village Hall – Kniveton School Children Entertain

23rd February

Village Hall – Ruth Downing

8th March

Mystery Tour and Lunch

12th April

Village Hall - Bill Carr

10th May

Mystery Tour and Tissington

7th June

Village Hall – Garry Purdy

5th July

Lyme Park (10am)

26th July

Village Hall - Patrick Cooke

23rd August

Village Hall - Melanie

27th August to 3rd September
Holiday – Cricket St. Thomas

20th September

Chester Tour (10am)

2nd November

Village Hall – Merry Berry Truffles

22nd November

Mystery Tour & Lunch

8th December

Christmas Meal (Marsh Farm)

For details contact: Liz – 01335-346078



UNDER NEW MANAGEMENT

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Dinner – Monday – Thursday 18.00 – 20.00

Dinner – Friday & Saturday – 18.00 – 21.00

Sunday – Open All Day – food served 12.00 – 20.00

The Get Together Club

Thank you to Acclaim Housing for their donation to funds. We are especially grateful to Acclaim as they have supported the club from the very start and have taken an interest in everything we do.

We had a sing-a-long in the village hall with Audrey and Barry for our October meeting. November saw us off to Cadbury World. What a great place to visit for all ages. We were treated to a trip round the factory, film shows of how the enterprise began and then ended in the shop for Christmas presents and of course chocolate for ourselves. All the way round we were given chocolate bars and lovely warm chocolate to sample.

We are now looking forward to our Christmas lunch at Marsh Farm. The bus leaves at 11am and don't forget to bring a bottle!!

If you would like to come along to our meetings where you will be made most welcome or have a copy of the programme please contact Liz (346078).

LESLEY MCCONNACHIE'S GUIDE TO CHRISTMAS BAKING!!

Always a winner,

FRUITCAKE SURPRISE

1 cup water
1 cup sugar
4 large eggs
2 cups dried fruit
1 teaspoon baking soda
1 teaspoon salt
1 cup brown sugar
lemon juice
1 cup nuts
1 gallon whiskey

1. Sample the whiskey to check for quality.
2. Take a large bowl.
3. Check the whiskey again to be sure it's of the highest quality.
4. Pour one level cup and drink.
5. Repeat steps 1 and 3

Turn on the electric mixer; beat one cup of butter in a large fluffy bowl.
Add 1 teaspoon sugar and beat again.

Make sure the whiskey is still O.K. Cry another tup. Turn off the mixer.
Break two legs and add to bowl and chunk in the cup of dried fruit.
Mix on the turner.
If the fruit gets stuck in the beaters, pry it loose with a drewscraver.
Sample the whiskey to check for tonsistency.

Next, sift two cups of salt, or something. Who cares?
Check the whiskey.
Now sift the lemon juice and strain your nuts.
Add one table. Spoon. Of sugar or something. Whatever you can find.
Grease the oven.

Turn the cake to 350 degrees.
Don't forget to beat off the turner.

Throw the bowl out of the window.
Check the whiskey again.
Go to bed.
Who the hell likes fruit cake anyway?

Happy Christmas.



KNIVETON WI PROGRAMME 2012

JANUARY 18th

Speakers:

P & JJ Caterers – cookery demonstration.

Competition – Most unusual

Christmas Card

FEBRUARY 15th

Speaker:

Pudding Room demonstration.

MARCH 21st

Speakers:

Ken McLoughan about birds
of prey in the Highlands

APRIL 18th

Speaker:

Alton Bell ringers.

A.G.M resolutions

Competition – Most interesting bell.

MAY 16th

Kurling evening.

JUNE 20th

Speaker:

Barbara Egerton about Bee-keeping

JULY 18th

Garden visit at Field Farm, Kirk Ireton

AUGUST 15th

Outing to be decided

SEPTEMBER 19th

Speaker:

Annie Marston about animal natural healing

OCTOBER 17th

Speaker:

Craft evening with Heather Vickers.

Competition – craft item

NOVEMBER 21st

A.G.M followed by social evening

DECEMBER

Birthday meal – venue to be arranged.



IN DERBYSHIRE

KNIVETON CONTACTS

Rector		372138
Church Wardens	John Bradbury	344166
	June Holman	300818
Chapel	Sister Merle	343793
Parish Council	Mike Severn (Clerk to PC)	372801
	mike.severn@btopenworld.com	
Kniveton WI	Pam Stafford	345716
Village Hall	Nancy Bradbury	344166
Ashbourne	Scouts, Cubs and Beavers	343059
Ashbourne	Rainbows, Brownies, Guides	360781
The Red Lion Kniveton	Craig and Sam	345554
The Ketch Kniveton	Bronya	301194
Household Waste Collections	DDDC	341009
Newsletter and Diary	Mary Vaughan	343308
	willowbank@kniveton.net	
Get Together Club	Liz Howe	346078
	liz.howe1579@btinternet.com	
Member of Parliament	Patrick McLoughlin	020 721 3511
	patrick.mcloughlin.mp@parliament.uk	
Police	Non Emergency	0345 123 3333
Crimestoppers	Anonymous Information	0800 555 111
Severn Trent Water	Identity of Callers	0800 783 4444

The closing date for items for the next edition of Kniveton News is 23rd January 2012.

Please send items via e-mail to willowbank@kniveton.net or by post or by hand to Mary Vaughan, Willowbank, Kniveton DE6 1JJ. Please write out exactly what you would like to go in, please do not expect me to write the for you. No articles by telephone please.

PLEASE DO NOT PROMISE ME SOMETHING AND THEN NOT GIVE IT TO ME AS I SAVE SPACE, ALSO TRY NOT TO LEAVE IT UNTIL THE LAST POSSIBLE MINUTE.

I do it as I go along and the later you give me things the smaller they are.

Christ Church Hulland

SATURDAY 10TH. DECEMBER

AT 7.30 P.M.

CHRISTMAS CONCERT

*Melbourne URC Concert Choir
and
Hulland & District
Women's Institute*

In Hulland Ward and District
Millennium Village Hall

Tickets £6

From Hulland Village Stores
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Norman 370334 / Penny
370592

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ON KNIVETON
301108**

FAREWELL TO CHRIS AND PENNY

We are really going to miss Chris and Penny Mitchell who have ministered amongst us, quietly, faithfully and with a great love for the people of all their parishes over the last eight years.

Chris has a great sense of humour, of the wry and laconic variety, and he never seemed phased by the difficulties of a multi parish benefice. He visited, which is not something many clergy do these days, and I know that for those who were troubled, sick or bereaved his quiet manner and sympathy were very much appreciated. His short sermons were also much appreciated! Short they may have been but they were very obviously well prepared and each time left us with something to think about . He also shouldered the burden of being Rural Dean for the last two years; which is a thankless and very responsible unpaid job involving amongst other things a considerable pastoral responsibility for the clergy in the Deanery, in addition to the planning of the Deanery Synod meetings.

Penny, too worked very hard alongside Chris. She started up initiatives such as the |Open the Book scheme in the schools and her family services were not only lively and original but also revealed a great depth of scholarly knowledge put over in an accessible way. She worked hard alongside Chris and the courses, Quiet Days and dramatized readings that they organised together were highlights of their work.

I know both of them enjoyed coming to Kniveton; taking services, visiting the school and joining in our activities. They were given a great send off by the whole benefice last month. Hulland church was packed for Chris's last service and over a hundred people stayed for lunch in the Millennium Hall, with speeches, presentations, a lovely warm atmosphere and a spirited rendering of 'Busy doing Nothing' from members of the Hulland and Bradley congregations!

We wish them 'Godspeed 'in their retirement in the York Diocese, though I for one don't see them 'doing nothing' for very long!

Now it is up to us in the village to honour the work that they did amongst us. Please help and support the congregation and the PCC during the next few months. The service pattern will continue for the next two months; Chris organised the rotas before he left; another example of his kind and conscientious nature. Jane Methuen