



December 2014

Dear Catney Residents,

Our Christmas party is nearly here, I hope you have reserved your place for the 6th December, it will be a great chance to escape from the shopping, decorating and trying to find a space in the freezer for the extra food! Come and have a laugh with friends and forget all the hassle for a while. See overleaf for how to get tickets.



Now, don't forget to come along to our Catney Carols under the Christmas Tree outside the village hall (inside if wet).

Sunday 21st December at 6 pm.

Bring a lantern if you have one and wrap up warmly. Carols old and new and Christmas songs, with hot drinks and mincepies or Fruit cake. Carol sheets provided. Bring the children and grandchildren and let's make it a magical start to Christmas.

See you there!!

We are having a Christmas Crib Service on Christmas Eve, (the Hall will revert back to a church for the occasion). Everyone is welcome. See overleaf for details.

Wishing you all a wonderful festive season and a safe, peaceful and happy New Year.

Christine Cluley
Editor



Christmas is nearly here

Catney Christmas Party is on Saturday 6th December 2014

Tickets at £5 per adult and £2 for children, can be reserved by phoning Sue on 705 8338 or Dave on 07778 295227. Space is limited so please don't leave it too late to get your ticket.

Food, fun, frivolities and friendship!

Are there any budding musicians, comedians, musicians out there who would be prepared to entertain us for about twenty minutes on the night?

We need donations of various items of food and puddings etc. Please contact Sue on 705 8338 if you can help and she will advise you of what is needed. Thank you.

CHRISTMAS CRIB SERVICE

On Christmas Eve at 4 pm the Village Hall will revert back to being a church for the occasion of a Crib Service. The service will last for about half an hour. Do bring the children, who can dress as an angel or shepherd if they wish to do so. A chance to let the family experience the true meaning of Christmas.



A Christmas Gift for all the family

Who was Catherine? Who built the School – now our Village Hall? Why is there a sharp curve in Lugtrout Lane near Bransford Rise? And why Bransford Rise? Find out about these and many other interesting facts and stories told in:

“Catherine-de-Barnes Past and Present”

The book has been reprinted and is now available for only £5. All the proceeds will go to the Village Hall funds.

Every house (or dwelling) should have a copy!

Available from Longfellows Restaurant and Ele and Co, Dave Cuthbert on 705 8037, Dave Parsons on 711 7706, or Pete Peters on 704 9276

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ARCHIVIST WANTED

To care for and collate the many documents and photographs about our village.
Please phone Pete on 704 9276

Planning applications around Catney.

Planning Application 2014/1160 Muslim Cemetery Planning Approval Refused - applicant likely to go to appeal

Planning Application 2014/1400 Thaqwi Cemetery Planning Application returned as invalid - awaiting information from the applicant. It is likely that we will see this resurrected sometime in the near future .

Planning Application 2013/1743 3 Bungalows adjacent to The Common Bickinhill Lane -- The Committee has commented on car parking provision, protection for The Common during construction and afterwards, and concerns regarding construction traffic and operating times for the site.



**Ele and Co
Are hosting
THE ULTIMATE "FROZEN" KIDS PARTY**



On: Sunday 14th December

From 1 pm to 6 pm

There will be a raffle, craft stalls, face-painting, food and drink, Santa and much more.

The Charities we are supporting are:

- **Clic Sargent**
- **The Stroke Association**
- **Birmingham Children's Hospital**

COFFEE MORNING



Pat and Graham would like to invite you all to 420 Lugtrout Lane at 10.30 am on the 9th December. Please join us for Coffee, Cakes and a Chat. There will be a Bring and Buy Table as usual. All proceeds will be to the Marie Curie Cancer Care Centre in Marsh Lane.



DATES FOR YOUR 2015 DIARIES

**Our AGM in the Village Hall is on February 18th at 7.30 pm.
Please put this in your diaries
also**

**THERE WILL BE A BEETLE DRIVE AND FISH AND CHIP SUPPER ON THE
14TH MARCH 2015 - THIS IS A GREAT WAY TO GET TO KNOW YOUR
NEIGHBOURS – AND FULL INSTRUCTIONS WILL BE PROVIDED IF YOU
HAVE NEVER BEEN TO ONE BEFORE!**

Lunchtime Recitals – St Alphege Church, Solihull

Recitals are from 1.10 to 2pm, with refreshments available from 12.30pm. Admission is free and all are welcome.

10th December – St Alphege Hand Bells

17th December – Judith Pendrous, Organ

HAMPTON IN ARDEN PARISH CHURCH

**Please note the 6.30 pm Evensong service has been moved to 4 pm
because of the darker nights**

Sunday 7th December: 11 am: All Age ADVENTure service

Sunday 21st December: 4.00 pm: Carols by Candlelight

Wednesday 24th December: 11.30 pm: Midnight Mass

Thursday 25th December: 11.00 am: Family Christmas celebration

Double Decker Bus in Lugtrout Lane

**Several complaints have been received about the bus route on
Lugtrout Lane. These have been passed on to the Council, to SMBC
and to Bob Sleigh. We will keep up the pressure to resolve this issue.**

HS2 UPDATE

If HS2 goes ahead Solihull Council wish to develop the triangle of land around the new station; both the construction and operation of this will have a huge impact on local villages at the same time HS2 is being built (and on the surrounding road system). Draft approval was given by Solihull Council's full Cabinet on 23rd October and details of the Plan can be viewed on the Council website.

UK Central Consultation

Amended Local Area Plan for HS2 Interchange Station and Adjoining Area.

Hampton Parish Council have arranged for SMBC planners to attend and provide details of this proposed development of 2000 homes and 20,000 jobs within the Meriden Gap Green Belt.

More detail at: www.solihull.gov.uk/LAPconsultation.

We have also invited our ward councillors to attend. Please come along to formulate your response to this most important consultation.

Saturday 6th December 2014 - 10.00-13.00.

The George Fentham Meeting Room, Hampton-in-Arden

NEWS FROM BIRMINGHAM AIRPORT

Since 1st May, we've been trialling two new routes for aircraft departing to the south. This is because we have extended our runway and cannot continue using the departure routes that existed before. The two options are known as Options 5 and 6. With Option 5, aircraft continue straight ahead after take off, while with Option 6 they make a 20 degree turn to the right once the aircraft has reached 2.2 nautical miles from the end of the extended runway. The aim of the trial is to measure the actual impact of aircraft noise and changed flight paths, rather than rely on theoretical modelling. In this way we can decide which is the best option to put forward to the Civil Aviation Authority (CAA).

Back in August, we published the first edition of a leaflet which provided an update on the early results and tried to give clear answers to some of the more frequently asked questions that people living in affected communities have asked us.

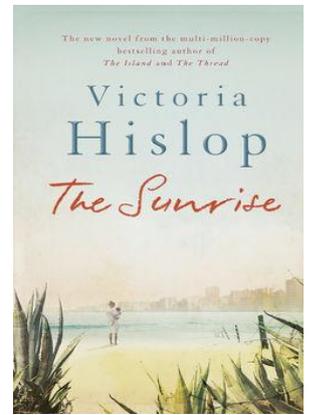
We also committed to providing updates on the trial as it progresses and in Issue 2, we cover what was discussed at the second of our stakeholder forums, held at the Airport on Monday 27th October.

(A web-link to this newsletter has been sent out by email to everyone for whom we have an email address. If you don't have access to the internet, take a look at the information that we have placed on the Noticeboard outside the Village Hall - the explanatory flight mappings need to be in colour.)

THE SUNRISE

A Novel by Victoria Hislop

A review by John Alderson.



I really enjoy reading books by Victoria Hislop; her stories, generally set in Greece, or as in this case Cyprus, are based on events in relatively recent history, in a part of the world she knows well, and explore family stories caught up in events way beyond their making, with often tragic results.

The Sunrise is the latest and most beautiful hotel in Famagusta, the work of owner and developer Savvas Papacosta. The hotel is patronised by the World's Beautiful People of which his wife Aphrodite is clearly one and with tourism booming Famagusta is the place to be.

That is until 1974, when the Turkish invasion takes place and Famagusta is surrounded by barbed wire, abandoned by the population and patrolled by troops. (Appallingly this is still the situation today).

The story tells of two families, the Georgious and the Ozhans, clearly named to indicate their respective Greek and Turkish natural affinities, and their attempt to survive firstly in their homes and later in the, rather surprisingly undamaged and unoccupied, hotel.

Life becomes increasingly more difficult for them but the coming together of the two families on opposite sides of war is well described and probably the main achievement of the book.

Aphrodite, who had left Famagusta for Nicosia with Savvas attempts to return, with disastrous consequences and prompting the two families to make their escape, only to be separated again and resettled at opposite ends of the island.

Perhaps the story is a little far-fetched but her writing is always good and her stories
believable

I would really appreciate articles of interest and your photos to put in the **January** issue; which will be a shortened version. Please let me have all copy by **20th December**. For contributions to the Catney News, you can contact me, Christine Cluley at editor@catney.co.uk.

Please let Frances Cook have your email address if you would like to receive the Catney News by this method in colour and so that we can contact you on Village issues. You can contact her by emailing Frances Cook at secretary@catney.co.uk

Want to book the Village Hall for a function? Contact Gareth at the Spar Shop on **0121 705 6135**

Chris Cluley, Editor



Starter suggestion for Christmas Day

Crab salad with citrus mint dressing

This quick and easy, no-cook starter makes a refreshing foil for other rich festive food. This recipe also works well with prawns or lobster.

- Preparation time:15 minutes
- Total time:15 minutes 

Serves: 4

Ingredients

- 2 large oranges, peeled
- 1 large fennel bulb
- 3 tbsp extra virgin olive oil
- 1 tsp clear honey
- 2 tbsp freshly chopped mint
- 200g fresh white crab meat
- 4 Little Gem lettuces, outer leaves separated and trimmed



Method

1. Remove the orange segments over a bowl, collecting the juice. Reserve 3 tbsp juice for the dressing and place the segments in a separate bowl to the juice.
2. Trim the fennel and cut lengthways into quarters. Discard the hard core. Finely slice, then add to the orange segments.
3. Whisk the olive oil into the orange juice. Add the honey and mint, then season. Pour half the dressing over the orange and fennel.
4. Pat the crab meat dry with kitchen towel. Add the crab to the orange and fennel and toss gently. Arrange 2 lettuce leaves on each plate, spoon the crab salad into the leaves, drizzle with the remaining dressing and serve.

Get ahead: Prepare to the end of step 3 then cover and keep in the fridge for up to 6 hours. Assemble just before serving.



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