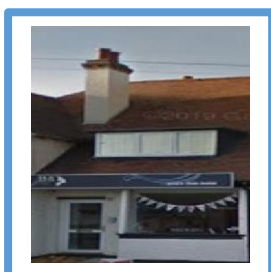


# CATNEY NEWS

## JULY AND AUGUST

### 2022



## CONTACTS

Frances Cook, Secretary to the Residents Association

[secretary@catney.co.uk](mailto:secretary@catney.co.uk) 0776 8502039. Residents Association Twitter account: @CatneyResAssoc and the Website of the Residents Association [www.catney.co.uk](http://www.catney.co.uk)

Catney News: Please send all articles to Christine Cluley, Editor by the 20<sup>th</sup> of the month. [cluleychris8@outlook.com](mailto:cluleychris8@outlook.com).

Village Hall Bookings: Gareth Thomas on 07796 268012 or [gareth10637@hotmail.co.uk](mailto:gareth10637@hotmail.co.uk)



## **RESIDENTS** **ASSOCIATION NEWS**

### **Jubilee Event Sunday 5th June**

Despite the inclement weather the Jubilee Picnic event was attended by 140 residents and friends who enjoyed an afternoon of good food, and great music by Platinum Q (made up from members of the Skyliners band). The childrens' traditional races were organised by Debbie Moseley with winners presented with medals. Thanks to all who bought cakes for sharing - it was a fantastic array of colours and flavours.

Thanks must go to the team who, on Sunday morning, managed to repair and recover the gazebo's enabling the event to go ahead after the storm of the previous evening.

***Photos overleaf.***

### **Airport Matters**

As most of you will be aware business at the Airport is much improved which is bringing its own issues. Most companies operating at the airport ran redundancy programmes during Covid and are finding it difficult to re-employ the numbers required in the time frame which is required. It takes nearly 2 months to obtain the security clearance to operate airside (coach drivers, baggage handlers etc) as well as the security personnel. Most check in staff, baggage handlers are employed by the ground handling agents who are ultimately employed by the airlines themselves not the Airport Company. The Airport Company and the other company's operating at the airport are working hard to reduce the delays that we have seen in the press recently.

# **RESIDENTS ASSOCIATION**

## **NEWS (continued)**

### **Dates for the Diary**

Next Residents Association Committee Meetings

Monday 4th July / 5th September

Should members have any issues they would like to raise at the meeting, please send details through to the email address [secretary@catney.co.uk](mailto:secretary@catney.co.uk) no later than two working days before the meeting. If you wish to speak at the meeting this can also be arranged, again by contacting the Secretary at the email address above.

### **Parish Council Meetings**

The next two meetings are being held on Wednesday 13th July and 14th September respectively and will be held in The Meeting Room, Marsh Lane, Hampton in Arden commencing 7.30pm. Residents are welcome to attend. If you have any issues you wish to raise, please make the Clerk, Julie Barnes aware that you would like to speak, with a brief description of the issue at least 2 working days prior to the meeting. Julie can be contacted at [clerk@hamptoninarden.org.uk](mailto:clerk@hamptoninarden.org.uk) or phone 01675 442017.

### **Hampton Festival**

This will be held in the Sports Field at the Hampton end of Shadowbrook Lane, Hampton in Arden. Saturday 2<sup>nd</sup> July. Please don't forget the Open Air Church Service at 11 am on the 3<sup>rd</sup> July in the same place – bring a picnic for the Big Lunch after.

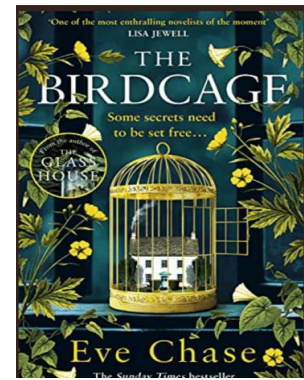


# PLATINUM JUBILEE PHOTOS



# BOOK REVIEW

A book review by John Alderson



## THE BIRDCAGE A novel by Eve Chase

Eve Chase is an English journalist turned award winning author who lives near Oxford with her husband and two children.

The Birdcage is the story of three half-sisters, Kat, Flora and Lauren, from three different mothers and the same famous artist father, Charlie Finch, and their return to Rock Point, his family home high up on the rugged Cornwall coast, twenty years after they had all last been there to witness the first total eclipse visible in the UK since 1927.

There are lots of secrets here, particularly something that happened in 1999 and which is never spoken about. But there are other secrets here too.

The way the story unfolds examining the lives of the three women, their hopes and fears over the last twenty years and the relationships with each other, makes fascinating reading as it is so beautifully written with much evocative description.

I really enjoyed this book and thoroughly recommend it.

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## GARDENING TIPS FOR JULY AND AUGUST

- Cut back faded perennial plants to keep borders tidy.
- Cutting back growth in hanging baskets can encourage new flowers and foliage and will revive the display. Make sure you feed your baskets well after doing this.
- Cut back hardy geraniums and delphiniums after the first flush of flowers to encourage new growth and further blooms.
- Prune wisteria now. Just remove the whippy side-shoots from the main branch framework to about 20cm from their base (about five leaves from the main stem).

- Prune lupins to encourage more flowers.
- Take cuttings from your favourite tender plants for overwintering indoors. Cuttings can also still be taken from shrubs and border perennials.
- Pinch out tomato side shoots each week. Cut off any leaves growing below the lowest ripening fruit trusses to improve air circulation and prevent diseases.
- Peg down runners on your strawberry plants to create more plants for next year. If you don't need more plants simply remove the strawberry runners completely.
- Prune your stone fruit trees like plum, apricot, peach and cherry now. Pruning these species in the summer reduces the risk of silver leaf disease.
- Order perennial plants online now ready for autumn delivery.
- Think about which bulbs you would like for next spring — now is the time to order for autumn planting.
- Make a note of your garden's pros and cons at its peak to remind you of any changes that you need to make for next year.

## SALMON PUFF PASTRY BITES

- 1 sheet puff pastry
- 1 cup (240ml) cream cheese
- 1 egg, beaten
- 1 or 2 tablespoons finely chopped fresh chives
- Salt and fresh ground pepper
- Lemon zest (optional)
- 1 package smoked salmon



## SALMON PUFF PASTRY BITES (continued)

### DIRECTIONS

1. Mix all ingredients except salmon to make the filling.
2. Spread out the puff pastry and make cut-outs with a small cookie cutter (1-inch). Stack two discs together and brush with the beaten egg and bake the puff pastry shells for 15 minutes at 400°F(200°C) until puffed and golden, keep an eye on the oven. Allow to cool for a couple of minutes then cut the shells horizontally to make the sandwiches halves.
3. In the meantime, cut strips of smoked salmon, put a dollop of cream cheese filling and make a small roll.
4. Spread a spoonful of cream mixture over a shell half. Top with a salmon roll, then the top puffed shell. Secure the mini sandwich with a toothpick.

**Note:** Assemble these right before serving because the puff pastry will get soggy if you try to make the night or morning before. Enjoy with a glass of something cool and fizzy.

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## CONCERTS IN HAMPTON IN ARDEN

### Great choral music in Hampton

On Saturday evening 10th September, Ex Urbe Chamber Choir will be performing in Hampton Church a concert of favourite English songs from composers such as Elgar, Holst, Tallis, Byrd and Purcell, along with a dash of French pomp, with Charpentier`s Te Deum.

On the evening of Saturday 15th October, Hampton Singers will be performing a concert of famous favourites in Fentham Hall, including personal choices from choir members, with a wide range of music promised - from early music, folk, jazz, opera, to the modern day. Not to be missed!

# CATNEY CRICKET CLUB



The Season continues despite last Saturdays weather. The First team sit in mid table and are playing good cricket and visitors are welcome on Saturdays and Sundays,

There are practice nets on Wednesday evenings and again if interested in playing, please come along, Eddie Hewitt

## **Catney Christmas Craft Fair November 26th 2022**

**11.00a.m. to 3.00p.m.**

### **Catherine de Barnes Village Hall**

The Catney Christmas Craft Fair is now an annual event and will always take place on the last Saturday in November, so put this date in your dairies. The only year we missed was 2020 and we were even able to hold one last year just before we were all locked down again!

Despite the worst weather of the winter, we were able to hold a fair and had a reasonable turn out and still raised some funds. The events are hard work but are generally enjoyed as a village social event, which brings in quite a few visitors, and raises funds for the village hall. Many people come in for a browse, a chat and tea and homemade cakes.

Once again, we are looking for local people with talents of all sorts to rent tables to sell their wares. I am aware that there are people who are new to the village, and I am hoping that there may be some with crafting talents who would like to exhibit and sell their wares.

In the past we have had tables selling fused and stained glass, fabric and knitted items, cosmetics, cards, scented candles, recycled wood items, jewellery, art work including pet portraits and a wide variety of items including homemade jams made by members of the Catney Craft Club.

As the space in the village hall is limited, please indicate your interest before the end of August as tables will be allocated on a first come first served basis.

Tables are £12 for a large one [6foot] or £6 for a small one [3foot]

Those who wish to rent a table please contact Liz Boxall on 0121 705 7531, Text to 07939 073416 or email at [liz@boxall.info](mailto:liz@boxall.info)