

Durweston Village Hall

Pub *last Friday* Nights of the month (MOSTLY)

7pm until 11pm

Jan	26th	QUIZ NIGHT/FOLLOWED BY PUB NIGHT	
Feb	23rd	OPEN MIC NIGHT	
Mar	22nd	SPRING SOLSTICE	
Apr	26th	COMEDY NIGHT	
May	31st	D DAY CELEBRATION	
Jun	28th	BINGO	
Jul	26th	COMEDY NIGHT	
Aug	24th	FAMILY FUN DAY	30th PUB NIGHT
Sep	27th	GAMES NIGHT	
Oct	19th	HARVEST SUPPER	25th PUB NIGHT
Nov	29th	QUIZ NIGHT	
Dec	13th	XMAS LUNCH	14th XMAS PARTY

FAMILY FRIENDLY/CASH & CARD BAR OPEN

More INFO to follow for each event
Make sure to follow us on Facebook

Made with PosterMyWall.com

Durweston Village Hall

Newsletter May 2024 Tel 01258 488883



D-DAY

Friday 31st MAY

Durweston Village Hall

A Special D-Day Pub Night

Doors open at 7pm

Cash/Card Bar open

Family Friendly

**[villagehall@durweston.org.uk/](mailto:villagehall@durweston.org.uk)
07947089959 for more information**

Follow us on Facebook

DURWESTON BOOK CLUB

Our little book club has been running for 18 months and we have 9 members. We meet on the 3rd Thursday of each month to casually chat about each book (and other things, of course!).

The next three books and meeting dates are below.

Please feel free to read these titles along with us if you would rather not join our get togethers!

Persuasion by Jane Austen

To be reviewed on Thursday 21st March

Maybe Next Time by Cesca Major

To be reviewed on Thursday 18th April

Silverview by John Le Carre

To be reviewed on Thursday 16th May

If you would like to know more about our club, please give Emma a call on 07824 703741

150 CLUB

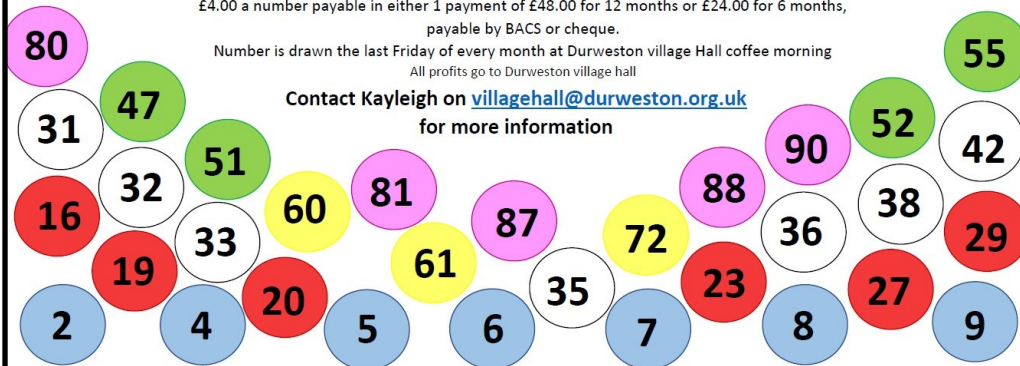
Give yourself a chance of winning **£100** or **£50** each month by entering into the 150 club

All you have to do is buy a number/s (look below for available numbers) £4.00 a number payable in either 1 payment of £48.00 for 12 months or £24.00 for 6 months, payable by BACS or cheque.

Number is drawn the last Friday of every month at Durweston village Hall coffee morning

All profits go to Durweston village hall

Contact Kayleigh on villagehall@durweston.org.uk for more information



SHEPHERDS CORNER BAKERY & FEASTING

I bake on Tuesdays and Fridays. Get in contact via email or phone to preorder a loaf. Collection from Shepherds Corner or The Village Hall.

Feasting occurs monthly. For information email me or visit the website.

harry@shepherds-corner.co.uk
M: 07848832550
www.shepherds-corner.co.uk

Shepherd's Corner Farm,
Durweston, Blandford Forum,
Dorset, DT11 0QF



Soul Flow

✧ *May Events* ✧

At Durweston Hall

Ecstatic Dance Evening

7-10pm

11th May

Cacao Ceremony ✧

7.45-9.15pm

30th May

✧ *For more details & bookings:*

07710238600

✧ *www.karen-mayne.com* ✧

Coming This December
Craft Morning
@ Durweston Village

More Details
Coming Soon!

Hall

Join us for a friendly Chat and if you would like join in with a little crafting, bring your own or see what we have.



Taking
Donations of
Craft Materials

EVERY TUESDAY 10-12
Day **£1.00 FOR HOT DRINK**

Made with PosterMyWall.com

Shepherds Corner Bakery

I've dreamt of opening a bakery here at Shepherds Corner for many years now and finally the day has arrived. It's been a long journey to get here, and I could not have done it on my own. In some ways the bakery feels like a seed that's been planted in some wonderfully fertile soil with many different people taking it upon themselves to water and nurture it, helping it to grow strong and healthy. Whether that comes through buying the bread, building a website, building a dough trough, or offering a word of encouragement, it is amazing to have so many wonderful people around helping me to reach this point.

One of my favourite things about it so far definitely is the baking days. I normally start baking around 8am having made the dough the day before and left it to prove in the fridge overnight. This gives the natural yeast culture plenty of time to do its work, breaking down the gluten, making it easier for our stomachs to digest and making nutrients more readily available.

Temperature is such an important factor in bread making. The yeast culture ferments more quickly the warmer it is outside so this means there will always be some natural variation to the bread as the weather changes along with many other variables.

I am not looking to create a commodified identical product every time, but something that is alive and full of character and flavour. There's nothing better than pulling a beautiful piping hot loaf out the oven. Once the baking is done there's deliveries to do and then I return to the bakery to meet any customers who are coming to collect their bread that day. This has been another highlight for me. Getting to chat with lots of different people, hearing news of what's going on in their lives and handing over the product of my labour for them to enjoy. It feels a vital part of the process. That direct contact between me, the producer, and you, the consumer, is so rare these days, with so much of our food being produced anonymously in factories who knows where.

I'm planning on using the OP/village hall as a drop off point as I know how busy we all are, however if you do have the time, I'd love to hand you your loaf in person and show you where it was made.

Harry Hosford, www.shepherds-corner.co.uk,

@shepherds_corner_dorset, harry@shepherds-corner.co.uk,

M: 07848832550



Dorset Mammal Group Autumn Vegan Fair

Sunday 3rd November 2024, 10am-4pm

At Durweston Village Hall, Church Road, Durweston,
Blandford Forum DT11 0QA



**Raffle and hedgehog themed fun!
Sweet and savoury treats, skincare, art,
handcrafted delights, eco-friendly
gifts and much, much more!
Everybody welcome!**

**Dorset Mammal Group are fundraising to build a local,
well-needed hedgehog hospital. Please come along and
show your support for your local hedgehogs!**

www.dorsetmammalgroup.wordpress.com

[f Dorset Mammal Group Members Page](#)

[☎ 07825 611 020](tel:07825611020)

ENTRY FEES: FAMILY £5 • ADULT £3 • UNDER 12S FREE • STUDENTS £2



Meeting Room

Do you work from home and sometimes have to take part in meetings, whether you're looking for some where quiet to sit for those online meetings or your company or the company you work for are looking for an affordable room to hire, then please get in touch!



Would you or someone you know like to book our stage?

We are very lucky at Durweston Village Hall to have a fantastic Stage, with lighting and sound equipment to hand
If you would like to come and have a look please get in touch, we would be very happy to show you around, it would be fantastic to offer more shows to the locals and to get the stage used more.

If you are interested in visiting our Village Hall to see what we have to offer or to discuss how our space can work for you
please get in touch via email
villagehall@durweston.org.uk

The Benefice of Pimperne, Stourpaine and Durweston with Bryanston
With the churches of Tarrant Hinton, Tarrant Gunville and Tarrant Monkton



Pews News for 12th May 2024

Our Administrator is Gill Baverstock
(contact for Weddings, Baptisms, funerals and churchyard memorials)
Tel: 01725 516311 or email gill.baverstock@hotmail.co.uk

For Pews News please contact Judy Jakes
Tel: 07957 607111 or email psdbenefice@gmail.com

Our Priest in Charge is Rev David Miell Tel: 07708 601462 or email dkmiell@gmail.com
and our Associate Priest is Rev Henriët Miell Tel: 07484 675097 or email henrietmiell@gmail.com

Services for the next week

Day	Time	Service	Location
12th	09:00	Holy Communion (BCP)	All Saints, Tarrant Monkton
Sunday after	09:15	Holy Communion	St Peter, Pimperne
Ascension Day	09:15	Breakfast Together	St Mary, Tarrant Gunville
	10:00	Informal Service	Holy Trinity, Stourpaine
Monday	09:00	Morning Prayer	Zoom
Wednesday	10:00	Holy Communion	Holy Trinity, Stourpaine
Thursday	20:00	Compline	Zoom
Friday	09:00	Morning Prayer	Zoom
19th	09:15	Holy Communion	St Peter, Pimperne
Pentecost/Whit	10:30	Holy Communion	St Mary, Tarrant Gunville
Sunday	11:00	Holy Communion	Holy Trinity, Stourpaine
	18:00	Evensong	St Nicholas, Durweston

Collect for the 12th May Week

O God the King of glory,
you have exalted your only Son Jesus Christ
with great triumph to your kingdom in heaven:
we beseech you, leave us not comfortless,
but send your Holy Spirit to strengthen us
and exalt us to the place where our Saviour Christ is gone before,
who is alive and reigns with you,
in the unity of the Holy Spirit,
one God, now and for ever.
Amen

Durweston School News

The most exciting news is that we have ducklings which hatched last week!



Following his success with the chicks last year, our apprentice Henry Ellis has now hatched duck eggs at school. They are very cute, if a little distracting!

We've also got back into the forest. Spring term was just too wet and too cold. It's not much warmer, but at least it's a little bit drier.

Our year 3 and 4 footballers were very successful at the latest Blandford Schools' Network football festival. They only lost one game, drew one and won two. Everyone had a great morning, played super football and displayed exemplary sportsmanship.



Sharks have been to Arne to look at different habitats. Sadly, the price of coaches is making trips very expensive.

Thankyou to all that attended our May Pole Dancing! And an Even Bigger Thankyou to PTA for all their help and support putting on a wonderful afternoon for all and for picking a very sunny afternoon.



THE LITTLE PAGE OF HAPPY RECIPES

With the 80th anniversary of D Day coming up this month I have been looking up popular recipes of that time, I came across some lovely meals and puddings using the rations available. I have chosen an English Tea Loaf to share with you as it is no secret I love getting together with friends and neighbours and having a cup of tea with a piece of cake.. Happy Baking!!

BRITISH TEA LOAF

INGREDIENTS

- 250 ml / 1 cup strongly brewed black or green tea
- 225 g / 1½ cups mixed dried fruit (I use raisins, sultanas, goji berries, candied citrus peel)
- 113 g / ½ cup unrefined cane sugar or coconut sugar
- 1 TBSP marmalade or apricot jam
- 227 g / 1½ cups fine wholemeal (whole wheat pastry) or chapatti flour
- 2 tsp baking powder
- 1 tsp ground cinnamon or mixed spice
- 3 TBSP water

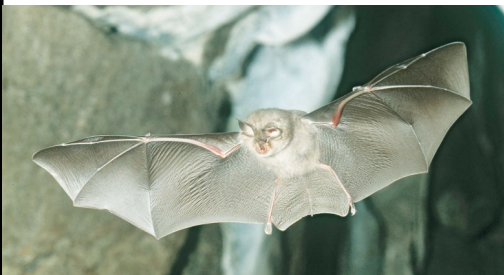
METHOD

1. Soak the dried fruit in the brewed tea for 4-5 hours (can be left overnight).
2. Grease a 2lb loaf pan and line the bottom with non-stick baking paper (or use a non-stick loaf liner).
3. Pre-heat the oven to 160C (160C for fan also) / 325F.
4. Tip the dried fruit and any remaining tea into a mixing bowl. Stir in the sugar and marmalade/jam. Sift in the flour, baking powder and spice. Add 3 TBSP water and stir until thoroughly combined.
5. Tip the mixture into the prepared tin and level the top.
6. Bake for 1¼ hours, or until a skewer inserted in the middle comes out clean.
7. Leave to rest in the tin for 30 minutes or so, then transfer to a wire rack until completely cooled.
8. Stored in an airtight container, the loaf will keep for up to five days in the fridge. It also freezes well.

Please Share any recipes with me that you enjoy making !!!!

'A snippet from the Hill'

A couple of weeks ago Claire our cluster group leader organised a bat walk, led by Jim Mulholland of the Vincent Wildlife Trust. He gave us a fascinating talk with slides to begin with, focussing on the Greater Horseshoe bat which has a colony containing around 500 bats very local to the farm. We learnt many years ago that our land was highly likely to be providing foraging habitat for this endangered species, and we, as well as neighbouring farms, were encouraged by the Vincent Trust to manage our hedges to benefit the bats, and to refrain from using Ivermectin wormers on our cattle, this family of medicines kill the flies and beetles that feed on and live in cowpats, and which at the same



time provide an essential food source for bats and many other species. From a low of just 2,200 individuals 30 years ago, the greater horseshoe bat UK population is now said to number around 10,000, thanks not least to the Vincent Trust, which has spent huge amounts of money purchasing buildings used as roosts, and then adapting them to suit bat requirements as closely as possible.

Jim took us to the roost, gave us bat detectors and encouraged us to stand quietly, watching the sky and listening for the GH bat's unmistakable sonar-like noise. Normally undetectable by the human ear, through the detectors they sound a bit like the Clangers, with a rising pitch phrase of 5 or 6 blips. The sound of approaching bats on the detectors made us look upwards to be treated to swoops of individuals leaving or returning to the roost, with the bats silhouetted against the dusky sky the combination of sound and vision was captivating.



Interesting fact of the week; apparently the weight of all the creatures generated from the manure produced by a cow in a year is equivalent to 20% of the weight of the animal.

DOUBLE G

COMEDY NIGHT

HOST: GEOFF O'FLANAGAN

FRIDAY 26TH JULY

DURWESTON VILLAGE HALL

CHURCH ROAD • BLANDFORD FORUM • DT110QA
DOORS: 7PM • SHOWS FROM 8PM - 11PM

FREE ENTRY

A poster for a comedy night. At the top right is a photo of Geoff O'Flanagan, the host. Below the title 'COMEDY NIGHT' are three stylized figures of dancers in yellow and blue tracksuits, each with a large blue disco ball for a head. The background is a solid purple color.