



# The Brancepeth Bugle



Issue Five

## *From the Editor*



Apologies for the late arrival of the Bugle this week. Unfortunately my mac developed the black screen of death and has had to go in to be repaired. So I was rather behind. If you have sent me information for this issue and it has not been included, it will

be stuck on the hard drive of the poorly laptop and will be included in the next issue (I hope!)

Go well, stay well.

Love Gillian

0191373 9420 gillian@smellie.com

## *Message from St Brandon's*



I received a message of thanks this week from someone who is visiting the church grounds and finding them

peaceful and inspiring: one of many of us, I expect. Even as the ancient building is in lockdown, like all of us, its history and immovability can bring us hope. I'd like to share with you a prayer which we used in our Easter morning service, written by Adrian Dorber, Rector here at the time of the church fire 21 years ago.

Father,

At this time of bewildering uncertainty we know your love for us never wavers nor falters. Give us calm and the gift of trust in place of our anxiety. Give us your love and compassion to conquer all fear. Give us the imagination to see what is right and possible even when we are

distracted and distressed.

As you call us together in the love of your Son Jesus Christ, let us unite our thought and action with His, that in the present disruption and suffering your love is experienced, named and known. Amen.

As has been said before, the building may be closed but church is open! As well as daily prayers, we hope to offer practical and spiritual support to the whole community. Please keep in touch and let us know your needs, however small they may seem.

Online Church services continue as usual with full details at ( website and Facebook) and we'd love you to join us. With all good wishes, Anna

Full details of all St Brandon's services are on the website <http://www.stbrandon.org.uk/> and our new facebook page. Zoom invitations to each service are sent via the church's NAVIGATOR emails. If you'd like to receive these, please contact Hester Higton: [hesterhigton@phonecoop.coop](mailto:hesterhigton@phonecoop.coop) or me: [anna.brooker@durham.ac.uk](mailto:anna.brooker@durham.ac.uk)

Please note we now have our own facebook page [HERE](#)

## *The Second Great Brancepeth Quiz*

As so many of you enjoyed the first quiz, Peter Hodge has kindly created a second one. This time the quiz is Easter themed and is packed with fun and challenging questions.

[Download the quiz here](#)

Download your answer sheet here

Full instructions are included within the quiz document. Deadline for return of your answer sheet is **22 April** to [peter.hodge1951@hotmail.co.uk](mailto:peter.hodge1951@hotmail.co.uk)

Good luck! The results will be published in the next issue of The Bugle.

## The Leatitia Cropley Cookery Challenge

Last week's challenge came from the fridge of Liz Thomas and out of her ingredients we bring you an "interesting" pasta bake...



### Sausage and red pepper pasta bake

- 2 cooked sausages roughly chopped
- 1 red pepper chopped
- 1 onion finely chopped
- 1 clove garlic finely chopped/crushed
- Tomatoes - fresh/tinned/passata/puree mixed with water - whatever you can lay your hands on!
- Pasta (whatever you have but macaroni style is best)
- Grated cheese
- Breadcrumbs/stale crushed crisps or tortilla chips
- Pinch of dried oregano
- Pinch of dried thyme
- Pinch of dried basil
- Pinch of dried chilli flakes
- Salt and pepper to season

1. Gently soften the onion, garlic and red pepper
2. Add the tomatoes and chopped sausage and heat through.
3. Add herbs and/or chilli flakes to taste and season.
4. Cook the pasta until al dente and do a little dance around the kitchen to celebrate finding pasta in the shops!
5. Drain the pasta and add to the sausage and tomato mixture
6. Pour into an oven-proof dish and sprinkle with the grated cheese and breadcrumbs/crisps/tortilla chips
7. Place in moderate oven until the top is crispy
8. Enjoy!

Next week's challenge comes from our fridge:

2 leeks, yoghurt and half a packet of streaky bacon.



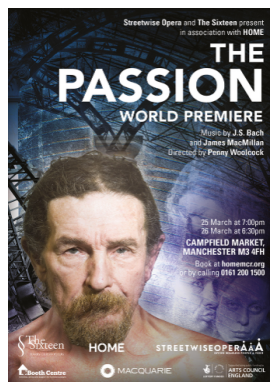
## Parish Newsletter

The Parish Newsletter is now in full colour, and whilst we cannot read the hard copy it is available on-line both on the [Community Association Website](#) and the [Parish Website](#).

Please send all contributions for the next issue to Sue Morgan (sueatpeppermires@gmail.com)

## Streetwise Opera

Many of you will know Martin Peacock's brother Matthew who established and runs the fabulous Streetwise Opera. You may not know that they have released the 2016 live recording of The Passion, an adaption of Bach's oratorio St Matthew Passion performed with The Sixteen.



You can see this performance, recorded at Campfield Market in Manchester [here](#).

## Get Dancing

Get those toes tapping. Susie and I are taking tango lessons with [We Tango Together](#) on Sundays and Tuesdays. We have just about mastered the Tango Bounce!

Or why not try [Swing Fit/Lindy Jazz](#) with our very own local teacher Joo-Lee who you may have seen at the start of some of the local news bulletins!

## Poets' Corner

The Brancepeth Muse continues to write. Who could it be, is there a clue here?

But I was a Beatles fanatic,  
Still have that guitar in my attic.  
I would twist and shout  
were I allowed out,  
but now I'm obliged to be static!

Do you have an inner poet bursting to break free? Share your ditties and doggerel with us!



## ***Would you like a chat?***

Natasha Stephenson is applying to medical school next September and was expecting to be volunteering at the hospice this term but this has obviously been cancelled. As she spends a lot of time with her grandfather who is extremely vulnerable she is unable to go out and about and help with shopping etc. However, she would love to chat to anyone who is on their own at home and would appreciate a call.

If you, or anyone you know would like a chat on the phone once a week or more, please contact Natasha's mother Stephanie on 07789 420930 or stephaniejstephenson@gmail.com

## ***Evelyn's Award Winning Fruit Scones***

Brancepeth is justly proud of it's social life and the coffee morning is the place to be on a Wednesday morning. And we all know that coffee morning just wouldn't be the same without scones.

This week Evelyn shares her recipe for her award winning fruit scones.

Makes about 18 scones  
Set oven to 220 C (210 C fan)

1lb SR flour  
3 tsp baking powder  
1/2 tsp salt  
3 1/2 oz butter  
2 oz sugar  
4 tbsp sultanas  
2 eggs beaten with milk to make 1/2 pint



1. Sieve flour, baking powder and salt into a bowl and rub in the butter.
2. Stir in sugar and fruit.
3. Add egg and milk mixture, reserving a little to brush the top of the scones.
4. Knead lightly on a floured surface and roll out to about 1/2" thick
5. Cut into rounds, re-rolling trimmings to make more rounds.
6. Place on greased baking tray and brush tops with remaining egg and milk mixture.
7. Bake for about 10 minutes.

## ***Happy Birthday***

Thank you to everyone who sang Happy Birthday to James last week, we all hope you had a lovely, if slightly different from usual, birthday

This week we have one birthday:



**Anna Brooker TODAY!  
Friday 17 April**

Please open the window and sing (or play) Happy Birthday as loudly as you can and with lots of good cheer at 18.00 this evening (Friday) and wish Anna a very happy birthday.

If you would like to include anyone in our Birthday sing out list please send me their name and the date of their birthday.

## ***Homemade Yoghurt***

As shopping becomes a challenge for all of us Richard Jackson has shared his homemade yoghurt recipe, with no special equipment required.



To make homemade yoghurt you need a sealable container of about a pint/half litre to hold the yoghurt in and a larger one to act as a water bath. If you have ever made Easy-Yo yoghurt, the equipment for that is ideal. If not Tupperware stuff will do.

You also need milk, sufficient to just about fill your container, a thermometer, three or four tablespoons of proper yoghurt to act as a starter culture and a pan.

Warm the milk in the pan to 180F, cool to 110F (I use the water bath with Luke warm water to cool it rather than the fridge)

Add the starter yoghurt to the cooled milk and mix well.

Fill the water bath with water at 140F up to about 2/3rds the height of the yoghurt container and place the yoghurt container in it.

Leave overnight and then refrigerate.  
Eat!

## ***You can help fight the Covid 19 outbreak***

You may have seen this app created by Kings College London, the Welcome Foundation, Guy's & Thomas' Biomedical Research Centre and several other medical research institutions.



You can download it here. Then take just 1 minute each day to answer two questions about your health that day and help researchers understand the virus and its learn more about its spread. You can find out more [here](#) and download the app from the App store [here](#).

## ***Spring is sprung, the grass is riz***

And the Community Association would love your photographs for the [Springwatch page](#). Please send your contributions to [BrancepethCA@gmail.com](mailto:BrancepethCA@gmail.com)

Here is a rather gorgeous Stockley Sparrow from the Springwatch page.



## ***Rainbows on the Railings***

The first rainbows and bunting have gone up on the castle gates. Or more precisely on the scaffolding! If you would like to add to them please place your washed rainbows/bunting in a sealed bag in the plastic box under the scaffolding and Susie and I will attach them.

Let's give all the walkers something to smile at as they pass by and remind all the NHS staff, carers and key workers how much we value them and all they are doing for us during this very difficult time.



## ***Bruce Springsteen Live!***

I have lost count of how many times I have seen The Boss play live. Latterly I have opted for the more comfortable seats. But I can still remember Roundhay the summer of 1985. I was right at the very front, I could almost touch him. He came forward to pick a girl from the audience to dance with him for Dancing in the Dark and .... picked the girl next to me! She was jolly lucky I didn't tear her hand from his and throw myself on stage instead.

On Wednesday 22 April at 19.00 EST (a rather late midnight for us) Bruce Springsteen is hosting a concert with Bon Jovi, Tony Bennett, Danny DiVito, Whoopi Goldberg and many others performing live from their own homes in aid of the New Jersey Pandemic Relief Fund.

It will be live streamed on a number of channels, but as far as I can tell the only one accessible in the UK is Apple Music. You will need to subscribe to Apple Music (a music streaming service similar to Spotify) but they have a free 30 day trial option.

You can sign up to Apple music in the iTunes Store

## ***Should you be shielding?***

There are 1.5 million people in the shielding category including people with organ transplants, severe COPD, some cancers, immunotherapy treatment etc.

This is the group that is entitled to the Government food parcels and priority shopping delivery slots from supermarkets.

Everyone in this category should have received a letter to inform them that they are shielding. The measures to stay safe are much more stringent including not eating meals with families, using separate bathrooms, not sharing beds etc. More information is available [here](#)

If you feel like you should be shielding and have not received a letter from NHS, you can call your GP to discuss this.

[Click here for more information](#)