



The Brancepeth Bugle



Issue Four

From the Editor



The eagle-eyed amongst you will have noticed the change of name. We hope you approve!

From now on your weekly email will contain three items to download. The Bugle, the list of people in the village who can help with

any errands and a list of places which can deliver to the Brancepeth area. These will be updated each week as necessary.

Go well, stay well.

Love Gillian

0191373 9420 gillian@smellie.com



Message from St Brandon's

This year our Spring gardens are all the more p r e c i o u s ,

sanctuaries where we can enjoy sunshine and observe new life all around, as Creation continues faithfully. The greening trees are certainly not in lockdown, nor the birds in isolation as the mating season gets underway...

Gardens feature significantly in the Easter narrative which Christians mark this weekend. On the night before his death, Jesus eats a final meal with his friends, then goes out into the garden of Gethsemane to pray. It is a mournful scene of struggle and frailty: Jesus pleading in prayer that he may be spared the horror to come, yet also submitting to the greater, deeper purposes of God. And near him in the garden his friends, bidden to support him, but dozing fitfully, waking only at the arrival of armed soldiers, come with Judas to arrest Jesus. The powerful emotions of this scene are very real to us in these days, as we struggle to accept what is happening, fail to support as we would wish, or feel isolated and betrayed by others.

We'll read this garden story as part of St Brandon's online Vigil on Thursday evening: everyone is welcome to join in this time of reflection and prayer, which will also include music and silence.*

There is another garden this weekend, however, a sad and penitentiary one. In it we find Nicodemus' new tomb, a cave, in which Jesus' body has been hastily placed after being taken from the cross two days before. The tomb is sealed with a huge stone and guarded by Roman soldiers, due to the criminal circumstances of Jesus' execution. Jesus of Nazareth is dead and buried, gone for good. At dawn on the Sunday, a group of mourning women arrive in the garden to anoint and embalm Jesus's body, to offer him the care denied him at his death. They conquer their fear to come, at the first moment they can, turning grief into loving action. And what do they find, as the sun rises? An empty tomb, an impossible miracle, new life and hope. For Mary, who stays longer in the garden, there is a personal meeting with the 'gardener', who is in truth Jesus, risen from death. From sorrow to joy, loss to restoration: this garden is a place of transformation, into which we are all invited this Easter.

We will celebrate this garden in both our Easter Day services, a Vigil at 5.30am set in Brancepeth Castle, and an All Age celebration at 10.15am.*

Over the course of this weekend we will also be making Easter gardens to share online in our Good Friday and Easter morning services at 10.15am each day.*

May our gardens, and our village churchyard too, be precious places as we consider the gardens of the Easter story. I hope that you may meet the 'gardener' for yourself, in new ways. Jesus knows the pain and sorrows of this broken world, has borne the anguish of loss, separation and death, and has conquered their power, for us. Happy Easter!

With best wishes from all at St Brandon's. *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 or me: anna.brooker@durham.ac.uk

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

The Leatitia Cropley Cookery Challenge

Last week's challenge came from Josie Armstrong and from her motley fridge ingredients we bring you...



Chicken in Creamy Red Pepper Sauce

2 chicken breasts

¼ - ½ jar of roasted red peppers (chopped finely)

150ml crème fraîche

1 clove garlic

Pinch of dried oregano

Pinch of dried thyme

Pinch of dried basil

Pinch of chili powder

Salt and pepper to season

Olive oil

Fresh basil to garnish

1. Mix the red peppers, garlic, herbs, chili, salt and pepper together in a bowl, add a little olive oil to create a thick paste. If you don't have all the herbs, feel free to substitute, we're all winging it on the kitchen cupboard front!
2. Poach the chicken breasts. Place in the bottom of a pan, sprinkle with salt and pepper, cover with water (about an inch over the top of the breasts) and bring to the boil. Let simmer for 10-12 minutes. You can fry the breasts, but I prefer them poached, they are softer and juicier.
3. Place the red pepper mixture in a frying pan.
4. Heat through for 3-4 minutes.
5. Add the crème fraîche and stir through until thick.
6. Add the chicken and stir to cover with the sauce.
7. Serve with a garnish of fresh basil if you have any, or perhaps some crumbled feta cheese.

Next week's challenge comes from the fridge of Liz Thomas:

1 red pepper, Cold Cooked Sausages and Cheese



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 by **APRIL 15TH** (sueatpeppermires@gmail.com)

Film Reviews

You have watched all the films and programmes you had on record (even the reruns of Midsomer Murders) and are now starting to trawl through Netflix, Amazon Video and the DVDs at the back of the cupboard. You have never heard of any of them. Are they worth watching? Liz Thomas gives you one Don't Bother and one Give it a Go.



Give it a Go

Much ado about nothing. PG (Kenneth Branagh & Emma Thompson Film) William Shakespeare's classic is brought to screen by Kenneth Branagh. A beautiful blend of romance & comedy, trust & treachery. Beautifully acted by an all star cast.

Don't bother

Big fish. PG 2003 American fantasy drama film about a man who returns home to care for his dying father. His father is known for telling fantastical tales & his son tries to find out if there is any truth in them. Depressing & gave my son nightmares.

Poets' Corner

We have been harbouring a secret poet in our midst. The Brancepeth Muse - Anon of DH7 recently sent me a selection of his or her works.

The trouble with self-isolation
For those of The Who generation:
Remember when told,
'Hope not to grow old'
Was said without thought of damnation!

More next week ...



Coffee Morning

Whilst we cannot hold our weekly coffee mornings in person, our very own Queen of Social Activities, Josie Armstrong has a suggestion for an Isolation Coffee Morning.

Run up a batch of scones (secret recipe from Josie below) or open a packet of biscuits! Settle down in a comfortable chair, and at 10.30 on Wednesday call somebody in the village for a chat.

Josie's Fabulous Cheese Scones

'Gillian asked me for my scone recipe as we are a team for the Wednesday coffee mornings



So here is mine - although Evelyn Aitken is in fact reigning village show scone champion - so perhaps she will share her fruit scone recipe in the next issue [Note from Ed - yes please!]

250g. 8oz Self raising flour
Half teaspoon baking powder
Quarter teaspoon Celery Salt and pinch
Pepper
60g. 2oz Butter
125g. 4oz Strong Grated Cheddar or Stilton Cheese
About 150ml (half a pint) Milk to bind together

1. Set Oven to 200°C fan, Gas 7
2. Line or grease a baking tray
3. Mix dry ingredients and rub in butter until resembles breadcrumbs
4. Add 3oz of the cheese reserving 1oz for the top
5. Mix to a soft dough with the milk and roll out to half an inch thickness.
6. Use a round scone cutter to make approx 12 scones - or roll into a rectangle and cut into triangles for a more rustic look.
7. Brush with milk and sprinkle remaining cheese on top
8. Bake in hot oven for 10 - 12 mins until risen and golden

Top tip - you can use a food processor to make large quantities needed for coffee mornings.....if you are successful you are on the next rota!

Happy Birthday

Thank you to everyone who sang Happy Birthday to Arthur, Fiona and Steve last week.

This week we have two birthdays:

James Dalton 11 April

Anna Brooker 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 Saturday and next Friday. It doesn't matter where you are, we will be singing at the top of our voices up at Morley Farm, Anna and James may not be able to actually hear us (though the sheep certainly will), but they will know that the whole village is sending them lots of happy birthday wishes.

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

St Cuthbert's

Many charities are suffering a severe downturn in their income as shops are closed and fundraising events are cancelled. St Cuthbert's Hospice was planning a huge launch for their lottery this month. Under the circumstances the launch is more low key and by word of mouth only. However, the need for their services has not reduced and their costs are mounting. If you would like to play their new lottery please find the details [here](#).

Safety and Security

Sadly a national crisis does not bring out the best in everybody and there are a number of people taking advantage of our fears. Durham Police and Which have both issued some very helpful advice and guidelines about some of the scams around at the moment.

[Durham Police](#)

[Which](#)

You can also check suspicious information with:

[Snopes](#)

[Full Fact](#)

[Channel 4 News Fact Check](#)

Sing Resurrection - Easter Sunday

At 10am on Easter Sunday 12 April people around the country will be going outside to sing Jesus Christ is Risen Today and Thine be the Glory at the top of their voices! Why not join us? Lots more information [here](#)

Rainbows for hope

We all have plenty of time on our hands at the moment. Some of us are leaping up and down with Joe Wicks every morning, others are building raised beds and some of us are doing none of those things! I have a huge pile of WIPs (works in progress) that is gradually getting smaller. Although I have yet to tackle the mending pile!



If you are a knitter, sewer or crocheter and are looking for something a little different, a new project there are plenty of ideas both directly practical and some more whimsical and aimed at keeping our spirits up.

You will no doubt have seen all the rainbows that children have been drawing and hanging in their windows to remind us that there is always hope. If I hung one in our windows here in Morley nobody would see it. So I crocheted a couple of rainbows and a set of rainbow bunting to hang on our hedgerow.

It occurred to me that perhaps we could decorate the village with our own knitted rainbows and bunting. Please only decorate your own doors/railings. However we do have permission to decorate around the Castle Gates. If you would like to make something rainbow to hang on the Castle gates I will leave a sealed plastic box by the gates. Please wash your item, place it in a sealed plastic bag and then in the box and Susie and I will collect them and hang them up. Perhaps when this is over we can take them down and use them for decorations for our own celebration of the time we can hold hands and be together in person again

Here are some patterns

[Crochet Rainbow 1](#) [Crochet Rainbow 2](#)

[Knitted Rainbow 1](#) [Knitted Rainbow 2](#)

Culture on-line

This week we are focussing on concerts, opera and dance.

The Royal Scottish National Orchestra have a [Friday night club concert](#) each week. This week at 7.30pm they will be performing Brahms's German Requiem.

[Operavision](#) has a huge collection of full length performances of a wide range of operas from around the world.

[The Metropolitan Opera](#) is releasing many of its performances and interviews with musicians as well resources for children.

[The Royal Opera and The Royal Ballet](#) are also releasing many of their recordings to watch online via You Tube, Facebook and Marquee TV.

Saddlers Wells has launched [The Digital Stage](#).

The Easter Weekend will be a musical feast with Andrew Lloyd Weber's [The Shows must go on](#).

Choreographer Drew McOnie is handing his company's Instagram account over to a series of short dance films called [The Digital Dance Festival](#)

Two full-length concerts each week from the LSO in their on-line [Always Playing](#) programme.

The Bolshoi have a rich and varied selection of works on offer on their [YouTube Channel](#)

For something a little different what about Cirque du Soleil's new [CirqueConnect](#) channel.

Questlove from The Roots presents a regular DJ night from his [YouTube](#) channel

Chris Martin was an early user of the internet to live stream music during lockdown and you can see his mini gig [here](#)

Garth Brooks live streamed a half hour concert on Facebook [here](#)

And finally, the BBC Culture in Quarantine Schedule is now available [here](#)