LITTLE CORNARD MAGAZINE





EASTER 2016



SERVICES at ALL SAINTS

Regular Sunday Services at 10.30 a.m.

Except 8th May – Evensong at 6.30 p.m.

And each 1st Sunday of the Month –

Benefice Communion at St Mary's, Bures, at 10.30 a.m.

Morning Prayer each Friday at 9.00 a.m. Except Good Friday, 25th March

Sunday, 20th March at 10.30 a.m. – Palm Sunday with Holy Communion

Holy Week

Monday, 21st March at 4.00 p.m. – Compline
Tuesday, 22nd March at 12 noon – Soup Lunch with Communion
Wednesday, 23rd March at 10.00 a.m. – Morning Prayer
Thursday, 24th March at 10.00 a.m. – Morning Prayer
Friday, 25th March at 12 noon – Service of Reflection
Sunday, 27th March at 8.00 a.m. – Holy Communion
followed by Breakfast

From All Saints Registers

Burial of Ashes Terence Symonds Richard Edward Wade

The Vicarage, Bures

Dear Friends

Ok, so we all like chocolate – or most of us anyway. My own particular favourite brands are those individual Lindt chocolate truffles with the gooey bit inside: family please take note for Easter.

So I'm all for the annual chocolate-fest that happens at this time of year. And you'd think that the supermarkets would be falling over themselves to sell us as many different brands of chocolate as they could. But if that's what you thought, you'd be wrong. Because last Easter, at any rate, some supermarket chains refused to stock chocolate Easter eggs with an overtly Christian message - on the grounds that they had not sold well enough in previous years. One supermarket chain buyer apparently asked the company that supplies the eggs, the Meaningful Chocolate Company, what Easter had to do with the Church.

A few years ago, the Archbishop of York, Dr John Sentamu, in his Easter Sunday sermon, expressed his regret that nearly a third of British children in one survey said they thought that Easter marked the birth of the Easter bunny, while over half had no idea of its religious significance.

No matter how much I love chocolate, these stories leave me deeply saddened, because the reason we mark Easter each year is that it's an event which Christians believe transforms the world. It should knock us sideways because it's nothing less than, as another bishop put it, the "ultimate triumph of good over evil, a barbaric moment that was also a triumph of love over hate".

I read a book recently where the writer talks about attending a wrestling match in which a 'caped crusader' was fighting a rather weak looking figure who seemed destined to lose right from the very start of the bout. As the match continued, the 'caped crusader' became more and more aggressive, hurling his opponent about with complete abandon. The fight became progressively out of control, until the 'caped crusader' threw his opponent out of the ring – and when the referee intervened, he was thrown out of the ring, too!

Just then, as the 'victor' pranced about the ring proclaiming himself the champion, the spotlight swung round to the entrance of the hall. There, standing in the doorway was the famous wrestler "Big Daddy". Slowly and confidently he strode down the aisle and hurled the self-proclaimed 'champion' out of the ring. He then leant over the ropes and pulled the referee and the 'weaker wrestler back into the ring. He reached out his hands and lifted the arms of the 'defeated' wrestler high. The one who had seemed to be defeated was now the winner.

I don't know if that "Big Daddy" story is true, but I do believe the truth of another Big Daddy Story – the one we read in the gospels about the ultimate triumph of one whom the crowd thought was powerless and defeated. Just when Jesus looked as though he was humiliated and finished, his Father was beginning to usher in the greatest victory of all.

We may live in a world in which evil so often seems to prevail, but the real meaning of Easter is that God has evil nailed. The world is being renewed and restored. That's a mind-blowing message. That's a message with which chocolate can never compete.

Have a wonderful Easter!



Suffolk Historic Churches Bicycle Ride 2015

We once again welcomed cyclists participating in the SHC Bike Ride. 15 cyclists visited and a total of £135 was raised.

Flowers for Easter

We will be purchasing lilies for decorating All Saints for Easter. If anyone would like to make a contribution in memory of a loved one, please contact our Treasurer, Patricia Monk, on 01787 227614.

Marian and I will be in touch with all those who decorate the Church a little nearer the time, to fit in with the Holy Week Services being held at All Saints.

We have completed the Flower and Cleaning Rota for 2016, however we are a little short of volunteers! If anyone could do an extra turn or join the Rota, we would be very grateful.

Marian Turner (01787 377889) / Sue Macdiarmid (01787 3758580)

Churchwarden's Ramblings

Time passes so quickly. It hardly seems that we were writing for Christmas and here we are writing for Easter.

The Christingle service at the end of November was a chance for us to remember the work of the Children's Society and we were able to donate our collection that day to help them continue their important work.

December of course was a time of preparation and finally excitement. Advent was the time of preparing for the coming of Jesus and then finally his arrival. We had our usual Carol Service with the church lit only by candles and full to capacity. It was so uplifting to hear the carols sung with such fervour and to hear the Christmas story told through the bible readings. On Christmas Day we had a family Service followed by a short Communion service to culminate our celebrations.

We are now in another period of preparation as we are in Lent, preparing for Easter. We are running soup lunches on Tuesdays as in previous years leading up to our services in Holy Week (see separate notice). There is no charge for the soup but any donations will be given to charity. There has also been a Lent Study course based on St Luke's Gospel.

The First Tuesday group has continued to run with good food and convivial friendship.

The Bell Restoration project has been somewhat delayed over the Christmas period but things are now progressing again. Historic England have carried out an inspection and John Taylor is now preparing detailed drawings of the timber work in the belfry for them to assess the parts they would like us to preserve. We are closer now to applying for a Faculty. There will be several fundraising events held during the summer months so please keep an eye on the notice boards for information or visit the church webpage (www.littlecornardchurch.org)

The church will be open on Saturdays between 11 and 3 starting on Easter Saturday throughout the summer until Harvest. If you would be happy to sit in the church for an hour or two or serve refreshments, then please contact Virginia on 01787 228077.

Robert Mackman and Brenda Pentney

Lawyers for life Bates Wells & Braithwaite

Solicitors advising on:

- Accident Claims/Personal Injury
- Agriculture and Rural Business
- Children
- Commercial and Company Law
- Commercial/Business Disputes
- Debt Recovery
- Employment
- Estates, Trusts and Wills
- Family
- Litigation/Dispute Resolution
- Matrimonial
- Residential Property



Bates Wells & Braithwaite Limited 27 Friars Street Sudbury Suffolk CO10 2AD T: 01787 880440 F: 01787 880488 www.bwblegal.com

Lee Parker - District Councillor Report

Charging for Parking in Sudbury

There has been much press speculation about the introduction of parking charges in Sudbury. Babergh faces a funding shortfall of some £4M over the next four years as central government grants are phased out and so it follows that discussions need to be held as to how funding gaps might be plugged. Whilst it is true to say that Councillor Lawrenson, Portfolio Holder for Environment, has been asked to investigate the options around parking fees I can report that, as at the time of writing, there have been



no formal discussions or meetings had and currently the matter is not an agenda item. The reports that car parking charges are a done deal are most definitely premature.

CIL

The Community Infrastructure Levy (CIL) is a new, fixed rate payment that councils can charge on new buildings in their area to off-set the impacts of additional homes and businesses on facilities such as roads, schools, open space and health centres (infrastructure) and to enable sustainable growth. Section 106 legal agreements will be used alongside CIL to secure on-site infrastructure and things that are not infrastructure, such as affordable housing.

What is CIL? The Community Infrastructure Levy (CIL) is a new levy that local authorities can charge on developments in their area, not only to encourage local development but also to make sure that the infrastructure in the region can afford to keep up with new homes and businesses. CIL is payable on Permitted Development as well as Planning Permission development when the development is commenced.

When does CIL charging start? CIL charging will start on 11th April 2016. Any CIL liable planning permission granted, and any CIL liable permitted development commenced, on or after this date must pay CIL.

What development is and is not liable to pay CIL? All new build development over 100sqm (internal) and all new dwellings regardless of size must pay CIL. Some developments may be eligible for exemptions or

relief from CIL or a reduction in the CIL payable, including: • Self-build dwellings and residential annexes and extensions • Affordable housing • Development by registered charities for the delivery of charitable purposes and buildings owned by charities used for a charitable purpose • Developments that include the re-use or demolition of buildings currently in lawful use and vacant buildings brought back into the same use where there is no increase in floor space.

How much CIL will I have to pay? You pay an amount per square metre for all additional floor space created depending on the type and location of your development. There may be deductions for certain types of development or if you are re-using or demolishing existing buildings.

As ever I will be glad to receive correspondence from constituents about any Babergh matters.

Lee Parker
Babergh District Councillor – Bures St Mary Ward
Bures St Mary, Little Cornard and Newton

G.F ENGINEERING SERVICES

All metalwork and steelwork requirements made to order

Steel beams Structural steel Fire escapes

Access stairs

Security grilles

Railings Gates

Balconies

Garden furniture

Farm machinery repairs

If you have a project and you require anything made from steel, just ask as we can cater for your needs. Various finishes available eg. Paint, polyester powder coat and galvanising.

We have a fully equipped workshop in Great Cornard, Sudbury.

Contact Ged on 07989 418856 Email: gedifish@hotmail.com

THE CHIMNEY SPECIALISTS

01787 474727 www.rceng.co.uk

Established over 30 years our Company has the knowledge and expertise in all types of flues and chimneys which extends to insurance companies, builders, architects, private individuals and 'The Trade'.

Professional Flue Installers, Specialist in thatch properties. Our expertise covers CCTV chimney inspections and chimney sweeping.

- · WE SUPPLY & INSTALL CHIMNEY LININGS & TWIN WALL FLUE SYSTEMS TO ALL APPLIANCES, DOMESTIC & COMMERCIAL
- SUPPLY & FIT WOOD & MULTI FUEL BURNERS
- ALL CHIMNEY SOLUTIONS & INSURANCE WORK FIRE & STORM DAMAGE
- PERIOD PROPERTY SPECIALIST INCLUDING THATCH (MEMBERS OF SOLIFTEC)



USEFUL CONTACTS & EMERGENCY NUMBERS

Police, Fire, Ambulance emergencies

Police – Sudbury Police Station, Acton Lane, Sudbury

9.00 a.m. to 5.00 p.m.

Police – Minicom users with hearing difficulties

Phone 999 Phone 101

01473 611160

Highways - report potholes, dangerous road defects etc.

www.suffolk.gov.uk/environment-and-transport-highways Or

Other enquiries, 8.30 a.m.-6.00 p.m. Monday to Friday

9.00 a.m.-1.00p.m. Saturdays **0845 606 6171**

Highways – out of hours **01473 433444**

Anglian Water

www.anglianwater.co.uk

Mains water leaks 0800 771881 Water supply + public sewerage emergencies 08457 145145

Electricity power problems 0800 783 8866 / 01243 508866

Little Cornard Parish Council website

www.littlecornard.onesuffolk.net

Little Cornard Village Hall - Noel King **01787 227447**Ruth Adams **01787 227467**

All Saints Church Wardens - Robert Mackman Brenda Pentney 01787 228077 01787 227615

By Sarah Grffin

It was, as the best man predicted in his wedding speech, a racing certainty that my redheaded husband and I would produce ginger children. I am a dark red naturally and strawberry blonde by appointment with my hairdresser while Ciaran is, how shall I put this, neon orange. Plus we have redheaded parents and grandparents.

Anyway our best man was right; the first Griffin boy is Titian and the second has hair the colour of a high-viz safety jacket. Now we are four, friends call us The Reds Squared.

Once you've got the ginger gene, it's part of your identity. As a kid I endured every playground nickname available to redhead baiters: Copper Top, Duracell, McVities (as in gingernuts) to name but three printable in a parish magazine. As a grown up I was located by a courier in a media scrum outside The Old Bailey because the envelope of legal documents from my boss was marked 'For Sarah Oliver. Has red hair.'

I guess it's remarkable because as a hair colour it's comparatively rare and growing (I do love a pun) ever more so. It is the rarest hair colouring in a human being, accounting for just 1pc globally. In England around 3pc of the population is redheaded, the average for North and West European countries, though in Scotland it's a whopping 13pc and in Ireland 10pc. It seems Celts developed the genetic mutation for red hair because it comes with paler skin and the ability to absorb more of the relatively meagre amounts of sunshine in their homelands.

Mutation? Did I just admit to being a mutant? Oh, OK then, I am. We all are. Red hair is the result of two copies of a recessive gene on chromosome 16 which causes a mutation of the MC1R protein. One person with the recessive gene is a carrier and may or may not be ginger themselves. It takes two carriers (and thus two copies, one from each parent) to have a redheaded child.

Yes, you've got to get proper lucky to be born red ... though not everyone has always felt this way. Quite the opposite in fact.

The Ancient Egyptians thought it so unlucky they burned redheaded maidens alive and Greek mythology suggested redheads became vampires when they died. In 16th century America the fat of a redhead was a vital ingredient in poison whereas in medieval Germany redheads, especially those cursed with freckles, were drowned as witches. In the Bible red hair is the sign of original sin in the

Garden of Eden, and Judas and Mary Magdalene are both portrayed as redheads. Shakespearean baddies were often ginger.

Even today seeing a redhead at the start of a journey is an ill omen in Liverpool and having a redheaded visitor first over the threshold on New Year's Day is catastrophic in Scotland. In some corners of the Mediterranean it's normal to turn three times and spit if your path is crossed by a redhead.

This much is myth – but there are some peculiarities which are not. Some doctors will tell you redheads bleed more profusely than blondes and brunettes and I know midwives who watch more carefully over redheads during childbirth. Redheads bruise more easily than most, too. And clinical research suggests we may have both a higher and lower pain threshold than average depending on the nature of the pain, and may need more or less (by a 20pc margin) anaesthetic. It's all a bit scientific for someone who flunked chemistry, scraped physics and didn't even take biology (me) but basically the gene which causes gingerness gets muddled up between pain and pigmentation and puts out the welcome mat to both. (I think.)

The good news is that even if you don't understand the science, *cough* it's never been trendier to be redhead. There are now multiple websites devoted to redhead appreciation, including a couple of dedicated dating sites for Gingers and their fans, national gatherings in countries around the world and even a Kiss a Ginger Day here in the UK. There's a campaign for Apple to give us our own emoji and we might, with Homeland and Wolf Hall star Damian Lewis, be in line for our first redheaded James Bond.

But hurry, hurry while stocks last because what you need to sustain the colour line is not redheads themselves but carriers of the ginger gene. The great global mixing up of the gene pool has done for us in the last couple of centuries. Our genes have remained constant, but the chances of us matching them with another carrier are in serious decline because we have flowed away from those redheaded pockets of population.

Californian Geneticist Dr Barry Starr used the Hardy Weinberg equation which predicts genetic traits to calculate the number of redheads by 2100. He estimates we'll be down to 0.1pc worldwide, unless, as he points out, they start burning us as witches again in which case obviously, there'll be even fewer.

It's a calamity but there's nothing I can do about it. I've married one and bred two. You can't say I haven't tried.

Rural Report

Issue 36: February 2016

- The Rural Fair Share cross-party group of MPs and the Rural Services Network are calling on the government to redistribute £130m to rural councils the amount, they say, is owed after the funding formula was changed in 2012 to give greater weighting to sparsity. They claim that urban residents are receiving 45% more in central government grants than their rural counterparts despite paying £81 less in council tax per head of population. http://www.rsnonline.org.uk/services/listen-to-mps-on-rural-funding-government-told
- The Grocery Code Adjudicator has told Tesco to introduce significant changes to practices and systems after finding Britain's largest supermarket breached a legally-binding Groceries Supply Code of Practice. NFU President Meurig Raymond welcomed the ruling. "Tesco has committed to act on these findings, but we've been here before; actions speaker louder than words. It is disturbing to read that Tesco has undermined the trust it had with its suppliers through widespread delays to payments in breach of the code of practice."
- Pig farmers are hoping for a sales lift from 'double burst' repeat of last year's successful Pulled Pork promotion. The first burst is timed to coincide with Valentine's Day, Mothering Sunday and Easter, with the second scheduled around the May Bank holidays
- The National Pig Association is urging pig producers to start talking to their bankers now, rather than wait until cashflows are under serious pressure. Farm gate prices for pigs have fallen to their lowest level for eight years with little prospect of much improvement for the rest of the year. According to the Agriculture and Horticulture Development Board, British producers need 139p a kilo deadweight to cover costs, including reinvestment. The current standard pig price has fallen to below 122p a kilo.
- Fresh cuts in farm gate milk prices during January were bad news for dairy producers. NFU dairy board chairman Rob Harrison said: "With no sign of a market upturn in coming months we will inevitably see a large number of dairy farmers leave the industry. No-one can continue to produce milk at a loss. It s a bloodbath and those suffering the most are our hard working dairy farmers."
- Those with a liking for figures can ponder on the fact that the farm

workforce has fallen from over 900k in 1925 to less than 200k today. Improvements in farm productivity have tended to dip since the 1990s and farm incomes have been more volatile since the mid-1970s.

• Booking has begun for the 2016 Germinate! conference 'Making it happen' Saturday 15 October at Coventry 10am - 4pm. It will focus on the challenge of deepening discipleship to inspire, encourage and equip flourishing rural mission.

Speakers include Revd Dr Roger Walton, President of the Methodist Conference 2016/7, on discipleship; and Pete Atkins, Team Co-ordinator for Fresh Expressions

http://www.arthurrankcentre.org.uk/mission-and-ministry/germinate

- The Big Farmland Bird Count 2016, organised by the Game and Wildlife Conservation Trust, takes place between the 6 and 14 February. Last year more than 950 farmers, managing nearly one million acres, took part and identified 127 different species, including some of conservation concern such as lapwings and tree sparrows. http://www.gwct.org.uk/bfbc
- Theme for the this year's Open Farm Sunday (5 June) will be 'Discover the World of Farming' to reflect the industry's huge diversity.
- \bullet East Anglian Daily Times, Eastern Daily Press and Mercury series are offering a £26,000 reward to help bring to an end the spate of lead thefts from church roofs in Suffolk and Norfolk. More calls of 'suspicious activity' have been reported but no arrests.
- The Diocesan Rural Affairs Group next meets on Thursday 3 March and is open to hear of issues of concern please contact Brian Chester on 01379 669157 or email bc@bcnewslink.com before the end of February.

A monthly newsletter focusing on issues of rural life and farming of relevance to the work of the Church of England in the Diocese of St Edmundsbury and Ipswich.

- Information is drawn from organisations connected with the countryside (in its widest sense) within Suffolk and beyond.
- The newsletter will produce brief reports giving factual information on a range of issues. Items may be of general interest or provide opportunity for prayer.
- If more details are needed on any of the topics mentioned, please contact Brian Chester at bc@bcnewslink.com or call 01379 669157

Old Joes Golf Club

Are you looking for somewhere fun, relaxed and affordable to come and learn or practice golf?

Here at Old Joes we have some amazing facilities available to all levels of golfer

whether you are just starting out to the player looking for more intensive practice.

Our facilities include

A 10 bay floodlit driving range

Practice putting and chipping green with two practice bunkers

A recently installed pro shop home to Nike Golf

A custom fitting suite with state of the art launch monitor system

Café with hot drinks available all year

As well as our friendly, knowledgeable staff who are able to answer almost all of your golf queries

Golf Tuition is available please ask at the Pro Shop or give us a call for more details

Old Joes Golf Club

Joes Road, Cornard Tye, Great Cornard, Sudbury, COIO OQB

Tel: 01787 374807 • Email: info@patrickcollinsgolf.com

www.oldjoesgolfingrange.co.uk



Saturday, 7th & Sunday, 8th May 2016 11.00 a.m. to 4.00 p.m. Evensong on 8th May at 6.30 p.m.

A warm welcome is extended to everyone

Little Cornard Village Hall

Our village hall is situated in Spout Lane close to the junction with the B1508 Bures road. The hall is a listed building, the oldest part being built of clay bricks and was originally the village school. The hall is well equipped with a kitchen, tables, chairs, ladies and gents toilets, heating and lighting, and is available for hire for a very reasonable sum.

Little Cornard Conservation Society meets at the hall on the last Thursday of each month from September through to April. The Group has been using the hall for about 36 years. In those days there were quite a few teenagers living in Little Cornard and many of them joined on the first evening. The photo shows some of the members enjoying a Social and Quiz held in December.



Also using the hall is **Thimbles** the This group. originated ladies' sewing group in 1993 with speakers or tutors taking session а once a month in the evening. Over time, this evolved into an all-day session to simply 'do our own thing' loosely within



the art and craft spectrum, swapping ideas and sharing expertise, in a happy and relaxed atmosphere.



Once, because she was short very of time. Virginia Mackman brought all she needed to make her "Famous Sausage Rolls" for All Spring Saints Flower festival. So, anything is possible within reason.

The group meets in the Village Hall on the first Wednesday of each month and new members are very welcome. If you are interested in joining us, please contact Eileen King (01787 227447) or Joni Cramp (01787 227611).

G.F SWEEPING SERVICES



If you have a traditional open fire or solid fuel burner and need your chimney swept, we offer a good clean service which can be done quickly with very little disruption to your home. We are based in Newton Green, Sudbury and cover all local villages and surrounding areas.

Insurance certificates issued Smoke testing Advice on bird guards and cowls

Bespoke fire baskets, fire dogs, fire guards and log holders made to order.

Contact Ged on 07989 418856 Email: gedifish@hotmail.com





STOREHOUSE FOODBANK

Collection Point at Little Cornard Church

Our Church continues to support this very needy cause; they are so grateful for any contributions we are able to make.

Storehouse Co-ordinator for All Saints - Sue Macdiarmid - 01787 375858

Little Cornard Neighbourhood Watch



Little Cornard has recently had two break-ins. A Garage was broken into and power tools stolen, and in Slough Lane a shed was broken into and a motorised saw stolen. Check that the locks are strong enough on your property. Remember they are around us!!

Phil Gooch NHW Co-ordinator 01787 372013

Easter Time by Ellen Bailey

It was at Easter time nearly two thousand years ago
That a man gave his life to save other men's souls
For God so loved the world He gave His only begotten Son
So that His spirit would dwell within the hearts of everyone

It was at Easter time that they crucified our Lord
They placed His body in a tomb and then closed the door
After three days from the dead He did rise
And ascended to Heaven up in the sky

It was at Easter time that His earthly mission was fulfilled
He showed us how we should live and the life we should build
He paid for our sins so that we might be set free
He did this for us and for all the world to see

It is at Easter time that we remember these gifts He gave How wonderful life would be if we recalled them everyday Our burdens would be lighter and our worries would be few If the thoughts of Easter would last the whole year through



Sudbury Symphony Orchestra

Ludwig van Beethoven 5th Piano concerto in E flat major (The Emperor) Antonin Dvorak 6th Symphony in D major

At St Peter's Church, 6.00 pm Sunday 20th March

Soloist: Jill Morton • Conductor: Matthew Andrews • Leader: Steve Calder

Tickets £12.00 and £2.00 for under 16's

Sold from Compact Music, North Street, Sudbury Tourist Information Office (in the Library) & Email: tickets@sudburysymphonyorchestra.com



For all ticket enquiries or postal requests, please phone 01787 375099 A limited number of tickets will be available on the door

www.tasteofsudbury.co.uk

Taste of Sudbury

FOOD & DRINK FESTIVAL

10am to 4pm - Sunday 12th June 2016

Street Food | Cheese | Ice Creams | Spirits Champagne | Beers | Juices | Bakery

Meat & Fish | Cookery Demos & Lots more!

Park & Ride from Delphi Car Park, Newton Road, CO10 2RR

Market Hill & St Peter's, Sudbury, CO10 1TL Sulbury



Taste of Sudbury Food & Drink Festival 12th June 2016 – 10am to 4pm

From the nutritional and healthy, to the indulgent, naughty but nice, the fourth Taste of Sudbury offers something for all foodies. The food festival takes place in the centre of Sudbury, promoting the best food and drink provided by producers and restaurants from the Suffolk/Essex border.

Lesley Dolphin of BBC Radio Suffolk will open the festival and Mark David from the Cooking Experience will compere cookery demonstrations which will take place throughout the day by top local chefs on stage, including Alan Paton from the Stoke Hotel and Regis Crepy of The Great House, Lavenham. Other attractions on stage will include a Guinness World Record attempt and the "Omelette Challenge," plus lots more.

In celebration of the Queen's Birthday, why not take all the stress out of doing your own street party by booking lunch at the pop up restaurant organised by Jam Tartz Catering. They will have a five course menu using wherever possible food and drink supplied by other producers at the event. Early booking will be essential on 01787 311556.

The event also offers free entry, free parking, free tasters and a free Park & Ride from Delphi Car Park, Newton Road, Sudbury, CO10 2RR with buses leaving every 15 minutes.

Taste of Sudbury is organised by the Sudbury Town Team, a voluntary and non-profit making group representing the interests of local business, many of which have sponsored the event.

For up to date information on exhibitors, sponsors, demonstrations and a review of previous food festivals visit www.tasteofsudbury.co.uk.

LITTLE CORNARD PARISH COUNCIL

All meetings start at 7pm and members of the public or press may attend.

Minutes from Parish Council meetings are available on:

www.littlecornard.onesuffolk.net

Parish Council Meeting dates for 2016

1st March
3rd May - Annual Mtg of Parish Council
5th July
6th September
8th November

Sudbury Physiotherapy Centre

MUSCULOSKELETAL, NEURO-PHYSIOTHERAPY & WOMEN'S HEALTH

For all injuries, aches & pains from head to toe including Paediatric and Women's Health Neurological conditions – Strokes, Parkinson's, Multiple Sclerosis, fall related injuries etc.

MASSAGE (SPORTS, SWEDISH & SHIATSU)

COMPLEMENTARY THERAPIES INCLUDING HYPNOTHERAPY, HOMEOPATHY & COUNSELLING

PILATES

CHIROPODY & PODIATRY

OPEN: Mon-Sat

For more information or an appointment – Tel: 01787 378 178 8 Cornard Road, Sudbury, CO10 2XA – www.sudburyphysio.co.uk

Little Cornard Parish Council News

The following draft minutes from the meeting on the 5th January 2016 are extracted for your information. For a full set of minutes please look at www.littlecornard.onesuffolk.net or contact the Clerk.

16/004 Public Forum

Lee Parker updated councillors on Babergh's Devolution Bid, Community Infrastructure Levy and targets for housing development in the District. After discussing the issues relating to Babergh's Planning Committee approval of the 3 bungalows in Bures Road the councillors agreed that a meeting with a planning officer will be beneficial in helping councillors understand how Little Cornard residents can influence housing development in the Parish. The Clerk will arrange a meeting.

16/005 Routine Correspondence

After the councillors reviewed the correspondence and the emails circulated by the Clerk, the Clerk was asked to respond to the resident, who had written offering his services to clear fly tipping in the village, that LCPC used Babergh in order to get such items removed.

16/007 Finance

- a. All cheques signed and due for signing were authorised by the councillors. The councillors also noted the income received since the last meeting, the reconciliation of bank accounts against the bank statements, and the Statement of Accounts against the Budget.
- b. The Councillors reviewed the expenditure budget and proposed reserves and resolved to set a Precept of £5,000 for 2016 / 2017 (excluding BDC's grant) which will mean a £3.12p (9.8%) annual increase in the Band D Council Tax.
- c. The councillors resolved to award D Gotts the contract for cutting the footpaths 6 times in 2016 at a rate of £50 per cut.
- d. The councillors considered the options of joining the Sector Led Body for the audit procurement against the alternative of setting up the governance within LCPC. The councillors felt that the option of joining the Sector Led Body was better in terms of transparency and resolved to join.

16/008 Planning

- a. The councillors reviewed the Appeal APP/D3505/C/15/3135570 Horseshoes Farm, Chapel Lane against alleged breach by the change of use from agricultural to storage of vehicles. The councillors resolved to write to the Planning Inspectorate that LCPC:
- i. had, for a number of years, raised its concerns with the District Council over the operations on the land and the potential environmental impact that it was causing
- ii. could not support the appeal.
- b. No further planning applications had been received since the agenda was posted.

16/010 Land abutting the Village Hall

The councillors reviewed the report received from Community Action Suffolk on the ownership of the current village hall and agreed to await further information from CAS before any decision could be made in relation to the purchase of land abutting the hall.

16/011 Risk Assessment

The councillors reviewed LCPC's Risk Management Register as at January 2016 and were satisfied that all issues were covered.

16/012 Effectiveness of LCPC's Internal Audit and Internal Control process

The councillors reviewed the current system of LCPC's internal controls and internal audit and resolved that they were satisfied with the measures currently undertaken by the council. Cllr Johnson will contact Lloyds Bank regarding the status of the mandate changes.

16/015 Next Meeting

The next scheduled meeting will be held on Tuesday 1st March 2016 starting at 7pm.

Councillors Contact Details

Clive Johnson (Chairman) 01787 228103 clive.johnson7@btinternet.com Nick Hammond (Vice Chair) 01787 227797 **Ruth Adams** 01787 227467 Cheryl Crane 01787 227273 Karen Gilbert 01787 881363 aw.kgilbert@hotmail.co.uk Phil Gooch 01787 372013 pldg@samba.plus.com Nigel Monk 01787 227614

Clerk Dave Crimmin, Cragston, Sudbury Road, Newton,

Sudbury CO10 0QH

01787 375085 yourclerk@btinternet.com

Save the Date! **Barbeque on the Meadow** Sunday, 7th August 1.00 p.m. to 5.00 p.m. In aid of Village Hall Funds Further Details to follow

Fulibroch Dairy

Some of you may know that there is a herd of dairy goats at Oak Tree Cottage on the Sudbury Road towards Bures St Mary. I am quite sure though that you will not know how they got there?

Being given a pedigree dairy goat as a leaving present from my job in London 4 years ago when we first moved to Bures was to be honest a big shock, especially when I thought my colleagues would give me a pair of wellies or a spa voucher.

I spent 6 anxious weeks awaiting the arrival of this caprine gift 'Gretel' having a general mistrust of goats and believing they would eat my washing.

The breeder reliably informed me that one goat could not live alone so when the day arrived, so did a second goat, 'Liesl'.

We went to Hadleigh Show and did rather well. We then went to Tendring Show and did well again. A seed was sown. When I received a call from the breeder asking me if I would rehome 2 milking goats destined for a commercial herd, my husband Tim said No! Three weeks later I was being taught how to milk 'Lotte' and 'Elsa' into a jam pan at the end of the garden by my good friend Ellie Mead.

There was no way back at this point and the Fulibroch Herd of British Toggenburg pedigree goats was duly established, named after Fulibroch, a hamlet located between Bures and Cornard in the 12th century. The goats were all to be named after the ladies of Bures and the locality, and the first year saw the birth of Fulibroch Waldegrave and Fulibroch de Vere.

We were awash with milk and this urgently had to be addressed; we couldn't throw the milk down the drain and we couldn't sell or give it away. We constructed a small milking parlour which fulfilled the criteria of the Food Standards Agency Dairy Hygiene Inspectorate and since then we have been hand milking to order selling the raw milk to support the upkeep of the herd.

Of course having pedigree dairy goats is no simple thing. Apart from lineage a dairy goat needs to prove her ability by producing excellent milk yields with high butterfats and proteins meaning she has to be milk recorded through an approved goat society each month over a 24 hour period. The goats therefore have to be kidding to keep up the milk production, which of course results in a surplus of kids.

I always maintained that we would never overstock our smallholding as it would destroy the grass and trees and make the land sick spoiling a beautiful piece of the Stour Valley and so we have had to manage this creatively.

Last autumn one of our kids 'Doris Juniper' was exported to Kenya alongside a pedigree herd. Fulibroch Parke, a young female, is destined for the dairy and Fulibroch Edmund became our first stud male. The remaining kids were fattened on milk and went to Ruse the Butcher producing fabulous goat kid meat or cabrito as it is otherwise known. The hides were tanned at the Organic Sheepskin Company in Herefordshire and consequently sold, both locally and to a customer in Scandinavia.

We were also joined by a pedigree South African Red Boer male to cross with the dairy girls to produce meat when we are not rearing pedigrees.

The goat kids are all bottle fed the raw milk for 6 months to ensure health and longevity. When we don't have kids, any unsold spare milk is given to a couple of fattening pigs which produce milk fed pork. These pigs are fed locally milled feed and apples and vegetables from all around the locality that we collect or are given.

The goats have the perfect environment where we are located in the Stour Valley with the slopes to climb and plenty of herbs and plants which improve their health and milk production.

Inspired by this flora, late in 2014 we began collaborating with a Suffolk soap maker and produced a line of goat milk soap from our own milk. This has been really popular and we stock plain and fragranced soaps all year round, selling by word of mouth and at the market in Bures and small local fairs.

By the end of 2015 we were utilising all our resources on the smallholding, supporting local business and selling to the local community albeit in a micro way. An almost perfect circle had been formed whereby the goats provided milk, meat, soap and hides and managed the land, and the small income they generated supported the local community which in turn kept them fed.

There has however been a burgeoning issue that has bothered me constantly and that is the ever growing mountain of manure. This constitutes a valuable resource in my mind and I won't be satisfied until it is utilised.

So this year we have put in a large number of rhubarb crowns all powered by goat manure to be irrigated by a disused well on the smallholding with the

pump powered by solar panels on the dairy roof. These crowns come from old family crowns and can be traced back for generations having been repeatedly split and shared from garden to garden, and onto farms and allotments. The leaves will be composted and the rhubarb will be sold to support the smallholding.

There was never a plan for all of this, but this was where I found myself as a stay at home Mum and needing to do the school run and be available for church assemblies, nativities and such like. It has been a steep learning curve but a joy to be farming here in the Stour Valley and whilst the pay isn't good we have found new currencies to live by.

Tim and Tereza Fairbairn Oak Tree Cottage, Sudbury Road, Bures St Mary CO8 5JT

Tel: 01787 229914 Email: fulibrochherd@yahoo.com

www.facebook.com/fulibroch

Recipe - Asian-Marinated Baked Salmon

2 lemongrass stems [pale part only] chopped

½ cup]125ml] dark soy sauce

½ bunch coriander, leaves thinly sliced, stalks finely chopped

2 cm piece of ginger, finely grated

4 cloves of garlic, finely grated

1kg piece of skinless salmon filleted, pin-boned [ask your fishmonger for a whole fillet]

½ cup of honey, warmed

4 spring onions, finely shredded

2 limes, halved

Mixed pea salad [fresh peas, snow peas and pea shoots], to serve

Bash lemongrass in a mortar and pestle until fragrant. Stir in soy sauce, coriander stalks, ginger and garlic. (Alternatively, put the whole lot in a small food processor and whizz).

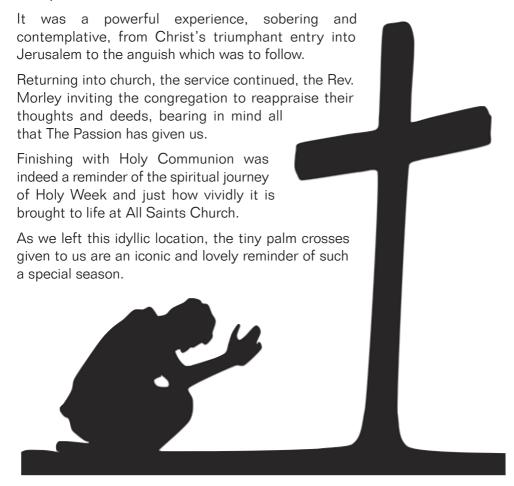
Using a non-metallic container, spread marinade all over the salmon. Cover and marinate in the fridge for 1 hour. Preheat oven to 200 degrees C and line a large tray with baking paper. Place salmon on the tray, and brush fish with the warmed honey. Bake for 10 - 15minutes or until the fish is just cooked but still a little pink in the centre.

Carefully transfer the fish to a board or serving platter, sprinkle with spring onion and coriander leaves, then serve warm or at room temperature with lime to squeeze and salad.

Reflections on 2015 Palm Sunday Service

Like Christmas, Easter is such a special time with a greater mixture of joy and sadness than Christmas, bearing in mind Christ's agony on the cross. So at the beginning of Holy Week, we have Palm Sunday, again provoking a mixture of emotions.

The 2015 Palm Sunday Service was an authentic and provoking service. All Saints certainly went the extra mile with palm—like reeds to carry, and a donkey to lead the way. The Rev. Morley began the service with prayers and then led the congregation outside, strumming his guitar to a familiar tune, which fitted the words of a special Easter song. The donkey headed the procession around the churchyard; singing filled the air and everyone held aloft their palms.



MAGAZINE CONTRIBUTIONS

If you have any matter of interest or news item you would like included in the next issue of the Little Cornard Magazine, please contact:-

Patricia Monk

patricia.monk@svw.org.uk

Tel: 01787 227614

All material for the 2016 Harvest magazine to be received by Friday, 29th July

This is the Little Cornard Magazine which reports on all areas of interest in the parish. The Parish Council and the Village Hall Committee assist the Church with the finance of this magazine.

INFORMATION - INFORMATION - INFORMATION

Church:

Vicar - The Rev Stephen Morley, The Vicarage, Bures, Suffolk - 01787 227407.

Treasurer - Patricia Monk - 01787 227614 - patricia.monk@svw.org.uk

Secretary - Clare Lodge, 10 St. Peters Court, Sudbury - 01787 312494.

Churchwardens - Robert Mackman, Cobnut Cot., Upper Road, Lt. Cornard - 01787 228077 Brenda Pentney, 52 Colchester Road, Bures, Suffolk CO8 5AE - 01787 227615.

Members of the Parish Council:

Chairman: Clive Johnson, 'Oak Lodge', Upper Road, Little Cornard.

Vice Chairman: Nick Hammond, River View, Spout Lane, Little Cornard

Members: Ruth Adams, Cheryl Crane, Phil Gooch, Karen Gilbert and Nigel Monk

Parish Council Information Web Posting www.littlecornard.onesuffolk.net

Clerk to the Parish Council: Dave Crimmin- Email: yourclerk@btinternet.com

Village Hall:

The cost of hiring the Village Hall for a morning, afternoon or evening session is: £12 for villagers and £15 for all others.

Tables, chairs, cutlery etc are available for rent. For information please contact: Noel King, Booking Secretary on 01787 227447.

E. JOHNSON Farmers and Growers

Suppliers of

HAY, HAYLAGE, SHAVINGS, WHEAT & BARLEY STRAW

Delivery Service

* * *

Johnson's are proud to support the Little Cornard Parish Magazine

* * *

Yorley Farm, Little Cornard, Sudbury C010 0NZ

Telephone: (01787) 227353

M HEARNDEN

CARPENTER & JOINER

All types of woodwork undertaken

01787 248285

Cheryl Bird Florist

Wedding flowers, floral tributes for funerals, party or special occasion flowers or just bouquets from fresh or silk flowers.

Tel: 01787 227259

www.cherylbirdflorist.co.uk Canhams, Upper Road, Lt. Cornard, Sudbury.

Safari Consultants Limited

Is pleased to sponsor this Magazine

Brian Hearnden

General Builder, Painter and Decorator

01787 227964 07771 922817 hearnden14@btinternet.com



Furniture Workshop Tel: 01787 312115

Experts in all types of Antique Restoration and Upholstery Contract Work also Undertaken

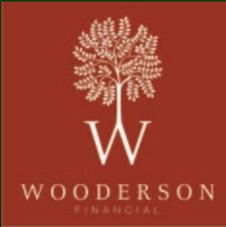
P.J. Munday, The Old Brickworks, Chapel Lane, Little Cornard, Sudbury, Suffolk CO10 0PB

BORDER = ROOFING

TONY BUCK - BOB BUCK

Tel/Fax 01787 374920

Mobile: 0797 0668002



Mortgage Adviser • Life Insurance Private Medical Insurance

01787 379000

www.woodersonfinancial.co.uk

Barrett-Lee

Main Dealer Service at Independent Prices

- Dealer Level Servicing
- Full Repair Facilities
- Warranties are Safe
- Full Diagnostics
- Dan Diagnooned
- Power Upgrades
- Air Conditioning
- Class IV MOT Tests
- Tyres Supplied & Fitted
- FREE Courtesy Cars



www.barrett-lee.co.uk

Unit 4, Byford Road, Sudbury CO10 2YG