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Bisterne Village Hall

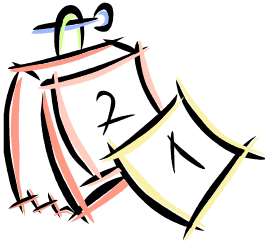
Bisterne Village Hall
Charity Number 301747

Bisterne newsletter

Many thanks to Thomas London Day
Schools for sponsoring the Newsletter.

Issue 64

June 2018



*Dates for
Diaries:*

LOVE RINGWOOD

15-17 June

BARN DANCE

23 June

NEW FOREST SHOW

25-27 July

SCARECROW FESTIVAL

12-27 August

AV YFC

SUMMER

CELEBRATION

8 September

The Annual Bisterne Barn Dance



SATURDAY 23 JUNE

7PM—11PM

£10 per adult, £5 per child

(under 5s free)

Includes BBQ and cakes

Bar available

For more information

please call 07977075532



Its Scarecrow time!!



*Check inside for entry
form*



Avon Valley Young Farmers Club



Who we are: A club for 10-26 year olds from Ringwood, Christchurch and surrounding areas. The club started in 1947 as Bisterne YFC and last year we celebrated our 70th anniversary.

What we do: We have regular social events, guest speakers, sports, trips and competitions. We often compete against other clubs in County or National competitions. We host charity events, fundraise, work in the local community and frequently help out at other regional and community events.

Not Just for Farmers:

Our members come from all walks of life: cities, towns and villages. Some of us have links to farming or the countryside already but it's definitely not a club just for farmers and you will be welcomed. You don't even need to have your own wellies!

Summer Programme

1st June - Scavenger Hunt

8th June - Crab Fishing

15th June - Business Meeting

29th June - Archery

6th July - Farm Visit

20th July - Rounders & BBQ

Regional & Special Events

22nd June – Steam Rally

14th July – Sopley Festival

24-26th July – New Forest Show

Led by Young People for Young People:

the first Young Farmers' Club opened in 1921. Over the next decade more clubs opened to provide agricultural education, with the focus on the keeping of, growing and living things including calves, pigs, poultry, bees and gardens.

With great traditions and a successful past, the National Federation of YFC is looking ahead to the next 50 years aiming to retain its countryside and farming traditions yet be flexible enough to attract a wide spectrum of young people.

What Makes YFC Special?:

All Young Farmers Clubs are run by Young Farmers for Young Farmers. This means the members organize the events, book the speakers and trips, handle the finances, write

up the accounts, run the club and plan the entire year.

Club leaders and advisory committee members are always on hand to help if needed.

There are many exciting opportunities to try new sports and crafts or travel with the YFC – scholarships, foreign exchange programmers, working abroad and of course lots of fun trips as well.

How do I join?

Come along to one of our evenings or send us a message on Facebook.



www.facebook.com/AvonValleyYfc/

When & Where we meet:

We meet most Friday evenings at 19:30 at Bisterne Village Hall, new members are always welcome.

Scarecrow Time !

Sunday 12th August – Monday 27th August

Yes, the time is coming up again to get your thinking caps on, your imaginations running, your crafty hands working and watch the Supporters of the Annual Bisterne Scarecrow Festival come to see what we have to show them this year.

Thank You to all who entered a Scarecrow into the festival last year. The 2017 Festival made over £800 for the Bisterne Village Hall – This money is used to maintain the upkeep of the Village Hall.

All entries are welcome, they will all fit into one of our three 3 classes no matter what shape or size they are. Class 1 - Single Scarecrow, Class 2 – Pair of Scarecrows, Class 3 – Group of 3 or more Scarecrows and not forgetting you have a chance to win Champion Scarecrow !



If you would like to make a Scarecrow but struggle for room to put it near your house then please contact us, I am sure we can help you find somewhere to put it.

Don't forget about our Facebook pages, we have a general one for the village hall and a specific one for the Scarecrow Festival were we put all our advertising and pic-

tures of past and present.

The scarecrows will also be making their annual trip to the Ringwood Carnival in September so remember to look after them after the festival and contact us regarding putting them on the carnival float, it's a big float so we need lots to fill it up !

Please do not wait to send your entry forms in, you can start sending them now so that we can start preparing maps in plenty of time.

Happy Scarecrow Making !!

Tina Haughton



**RINGWOOD
BENEFICE**

Regardless of whether you go to church or would call yourself a Christian, can I ask you a question: Do you pray? One in five adults admit to praying despite claiming no religious belief. A recent survey showed that more than 10% of non-religious people pray during a personal crisis and another 9% shared that they pray occasionally. The poll conducted for the Christian charity Tearfund might surprise you but people do seem to be praying. The survey showed that the majority of those prayers were for family members and

thanking God for things, closely followed by prayers for healing. The Parish of Ringwood is joining forces with Churches Together in Ringwood and District to run a new campaign called 'Try Praying' which challenges everyone, regardless of religious belief, to give prayer a go for just 7 days and see what happens. At the Love Ringwood event on the 15th-17th June we will be giving out Try Praying booklets free of charge, but you

can also check out the website (www.trypraying.co.uk) and download the Try Praying app for apple, android or windows smartphone.

Most importantly we'd love to hear your stories of what happens when you....Try Praying. Send your stories to news@ringwoodbenefice.org.uk, find us on Facebook and Instagram @ringwoodbenefice and twitter @ringwoodcofe.

Reverend Matthew Trick, Ringwood Benefice



**Avon Valley Young Farmers
Summer Celebration & Awards Evening**

**8th September 2018
Tyrells Ford Hotel**

**Tickets: £20 includes hot buffet & disco
Dress code: lounge suit and cocktail dresses**

Please contact Harry or Paula Button on 01425 477910 for tickets

DEADLINE FOR THE SEPTEMBER ISSUE

**18TH AUGUST.
ANY CONTRIBUTIONS TO:**

Julia Brewer
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bisternenews@aol.co.uk

Bisterne Village Hall Charity No 301747

The Hall is available for private parties, clubs, meetings and organized functions. It has an entertainment license for 100 people and is the ideal venue for a number of events at a reasonable price. For viewing and booking, please telephone 01425 476703

NIGHTS OUT IN BISTERNE

Two recent events that have taken place at the hall were the Bingo Night and the popular Quiz hosted by the Avon Valley Young Farmers.

The Bingo Night was a fun filled night; having never been to Bingo before I was pleased that it wasn't as fast paced as I had feared! After purchasing a dibber and being told the rules so began the calling of numbers and very funny nicknames called out by Tina and Steve. Monetary prizes were awarded to those lucky individuals who shouted BINGO! Unfortunately this was not me, but next time....

The Quiz night was hosted by the AV YFC raising money their chosen charity

ty The Teenage Trust.

Teams of six competed against each other answering questions in several rounds including the picture round, Spelling punctuation and grammar, The Kiwis and Food. You could play your Joker on the round you thought you would get the most right in the chance of doubling your score.

It was as ever a great night, well attended and I hope that we all raised lots of money for the charity.

Please do consider coming to the next public event we hold; you will have fun!

Julia Brewer

Summery Strawberry Tart

FOR THE CREME PATISSIERE

Ingredients

- 175 g (6oz) plain flour, plus extra to dust
- 125 g (4oz) unsalted butter, chilled and cubed
- 40 g (1½oz) caster sugar
- 1 medium egg, separated

Whiz the flour and butter in a processor until the mixture resembles fine breadcrumbs. Add the sugar and stir to combine. Add the egg yolk and 3tsp cold water and stir with a blunt-ended cutlery knife until the pastry comes together. Shape into a disc, wrap in clingfilm and chill for 30min.

Meanwhile, make the crème pâtissière. Mix the sugar, yolks and cornflour in a medium heatproof bowl until smooth. Heat the milk and vanilla pod until just boiling, whisking occasionally to encourage the seeds out of the pod. Gradually add the milk to the egg mixture, whisking constantly. Return to the pan and, whisking non-stop, bubble until thickened. Scrape into a large heatproof bowl, remove the pod, cool and chill.

Roll out the pastry on a lightly floured surface and use to line a 23cm (9in) round springform tin. Trim the pastry to about 3cm (1 1/4 in).

Prick the base all over with a fork, then chill for 15min. Preheat the oven to 190°C (170°C fan) mark 5.

Line the pastry with greaseproof paper and fill with baking beans. Bake for 20min, then remove paper and beans and return to the oven for 10min.

FOR THE TOPPING

Ingredients

- 60 g (2½oz) caster sugar
- 2 medium egg yolks
- 25 g (1oz) cornflour
- 250 ml (9fl oz) semi-skimmed milk
- 1 vanilla pod, halved lengthways
- 150 ml (5fl oz) double cream

Remove from the oven and brush the inside of the pastry with egg white. Return to the oven for 3min. Cool in the tin, then transfer the pastry case to a serving plate or cake stand.

To assemble, whiz the crème pâtissière until smooth, then return to the large bowl, or beat in the bowl with a handheld electric whisk. Whip the double cream in a separate bowl until stiff and fold into the crème pâtissière. Spoon into the pastry case, level the surface, then chill for 30min until set.

To serve, arrange the strawberries on top and glaze with the jam.

