

BRIDGING SOCIAL ISOLATION



February is here and it feels like the days are getting lighter and the promise of Spring is just around the corner. Here at the Bridgend Centre, change is also in the air as we look to expand our services into the first floor of the building. The first of these is an evening book club starting on Tuesday 3rd March at 7:30pm and an 'Open Day' on Saturday 14th March for you to come and see the rooms upstairs for yourself.

More details on these and plenty of news and gossip from the Centre can be found inside. We hope you enjoy it!

The Bridgend Ball

Saturday 24th January saw the long-anticipated 'Bridgend Ball' at The Tytherington Club, which was organised to mark 35 years of the Bridgend Centre. All our guests really went to town to dress up for the event in their individual styles and the photographs taken by Bollington-based professional photographer Mark Higgins (corporatephotos.co.uk) certainly showed off to the full how fabulous everyone looked.

We enjoyed a lovely three course meal and then danced the night away to tunes from local band Monkey Harris, who covered the greatest hits of classic modern bands such as Blur and Oasis, plus a bit of Elvis for good measure! There was a luxury raffle with fabulous prizes up for grabs, plus we launched an auction for a weekend stay at a luxury self-catering house at Lyme View Marina, generously donated by Lyme View Marina.

In total, the event raised £1,970 to go towards the daily running costs of the Drop-In Support Service at the Bridgend Centre and bringing the total raised so far in the '£35,000 for 35 years' campaign to £31,160.

If you would like to support and get us over the finish line by the end of March, please go our website and click on the 'donate' button

www.bridgendcentre.org.uk



Members of the Bridgend staff team,
Becky Lea, Jane McGill-Hoyland,
Maxine Lomas and Kerry Langstaff



Huge thanks to Bridgend Trustees Jo Maitland and Alison Leah for organising the event, The Tytherington Club for accommodating us so well, Mark Higgins who took photos of the event for posterity, I Am Print for producing such wonderful tickets and all the sponsors and donors of prizes, including:

Lyme View Marina	Lisa Cox
Holden and Prescott Estate Agents	Merrehill Marketing
Blue Bean Bookkeeping	Maxine Lomas
East Cheshire Joinery and Construction	Warmflame Gas
Buxton Crescent Heritage Trust	Tradys—The Trade Availability App
Spray Tans by Donna	The Tytherington Club
Evaya Beauty	Chris Bennett
Bollington Brewery	Ann Parker—Herbal Life Nutrition
Top to Toe Treatments	Wendy Butterworth
Sue Turner of Inspirate Lifestyle	Barry Matthews
Belfields Village Bakery	



Bridgend Trustees Alison Leah, Jo Maitland, Geoff Brown and Chris Bennett



Current Chief Officer Becky Lea with Trustee Jo Maitland



One of the Bridgend Founders, Ann Mayer, with current employees Becky Lea and Kerry Langstaff

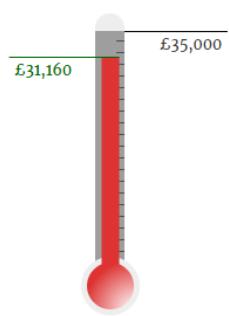


Luxury self-catering accommodation at Lyme View Marina that was up for grabs in our fundraising auction. This is available to hire on Airbnb throughout the year.

£35,000 for 35 years campaign

Our £35,000 for 35 years fundraising campaign continues to go amazingly well and the total raised currently stands at just over £31,000. Now, in an exciting development, an anonymous donor has offered to match-fund further donations up to a maximum of £2,000. Should we achieve this before the end of March, this will take us to our target!

Help us to raise £35,000 for 35 years of the Bridgend Centre



If you would like to donate to this campaign and get us over the line, please go to our website www.bridgendcentre.org.uk and press the 'Donate' button.

Thanks to our supporters, we are able to give people like Margaret brighter days.

Margaret has lived on her own for several years since her husband passed away and felt like the world was passing her by. Her daughter lives far away and is unable to visit regularly because of her busy life. She spent her days sat in her comfortable chair watching daytime TV.

One day, Margaret's car was due for its MoT so she brought it to Broadheads, the garage next door to the Bridgend Centre. While she was waiting for this to be done, she popped into the Bridgend for a cup of tea. She was greeted by one of our Community Workers and given a warm welcome along with a hot drink.



Margaret found out about our wonderful timetable of activities and started to visit regularly on a Thursday, having a brew then attending our social group 'Talk and Games' led by Maxine. One afternoon, after a few months, she walked home with a new friend beside her and realised the world wasn't passing her by, she was part of it.

BRIDGEND BOOK CLUB

1ST TUESDAY OF EVERY MONTH AT 7:30PM

**FIRST FLOOR
BRIDGEND CENTRE
104 PALMERSTON STREET,
BOLLINGTON**

www.bridgendcentre.org.uk

£5

Just turn up

**Bridgend Centre
at the heart of our community**

This graphic promotes the Bridgend Book Club. It features a central title 'BRIDGEND BOOK CLUB' in large, bold, brown letters. Below it, the text '1ST TUESDAY OF EVERY MONTH AT 7:30PM' is displayed. The location 'FIRST FLOOR BRIDGEND CENTRE 104 PALMERSTON STREET, BOLLINGTON' is listed. The website 'www.bridgendcentre.org.uk' is provided. A circular icon shows a price of '£5'. Another circular icon says 'Just turn up'. The bottom right corner features the 'Bridgend Centre at the heart of our community' logo with a heart symbol. The background is white with decorative illustrations of books, a potted plant, and a stack of books.

Come and chat with like-minded people about a fiction book everyone in the group has read.

First Tuesday of every month, starting on Tuesday 3rd March.

1st Floor, Bridgend Centre

£5, just turn up. No need to book.

The books will be provided by Bollington Library service, for up to 12 books in the group. Above that figure we would need to share or buy extra copies. The books will need to be returned at the following meeting.



eBay Clearance Event at the Bridgend Centre

On Saturday 14th March, we will be giving you the opportunity for a 'behind-the-scenes' look at all our eBay stock that is usually kept behind closed doors. For one day only all our eBay stock will be on display in the Education Room at the Bridgend Centre and to give you an extra incentive to come and buy some items we are offering 20% off the ticket price!

Every day many fabulous items are donated to us by the general public to sell in order to raise funds for our charity. In order to maximise the income we receive, we save any high-end items (worth over £15.00) to be sold online in our eBay shop. For the first time ever, we will be displaying all these items for sale in the Education Room.

On eBay we sell clothes, shoes, bric-a-brac, household items, books, and much much more! Last month we sold life jackets, snorkels, a pink flute, a wheelchair and some inline skates, along with other less unusual items! We also sell camera equipment, electronics, vintage items, games consoles, designer wear - you name it, we have probably sold it!



In addition, for the first time we will also be opening the newly renovated rooms on the first floor for an Open Day. We would love it if you would come along and meet staff, volunteers and Trustees of the Bridgend Centre, hear stories about our ancient building and see how the space has been transformed in order to serve the community for the next generation.

Please note that access to these rooms is via a staircase and is not suitable for wheelchairs or prams.

We look forward to seeing you!



Walk—Across the fields to Higher Hürdsfield from the Bridgend

The Bridgend Centre is renowned in the area for its guided walks and walking trails exploring the beautiful countryside in the Bollington area. We have started producing some guided walks a little further afield for Macclesfield's monthly 'Local People' magazine. The walk this month is from the Bridgend Centre and is detailed below.

Starting from the Bridgend Centre in Bollington, this lovely walk takes in the picturesque village of Kerridge before crossing the fields and meadows to the canal at Higher Hürdsfield (adjacent to AstraZeneca). The walk is 5 miles long and can be quite muddy in places. Apart from a steep climb out of Bollington to Kerridge, most of the route is flat.

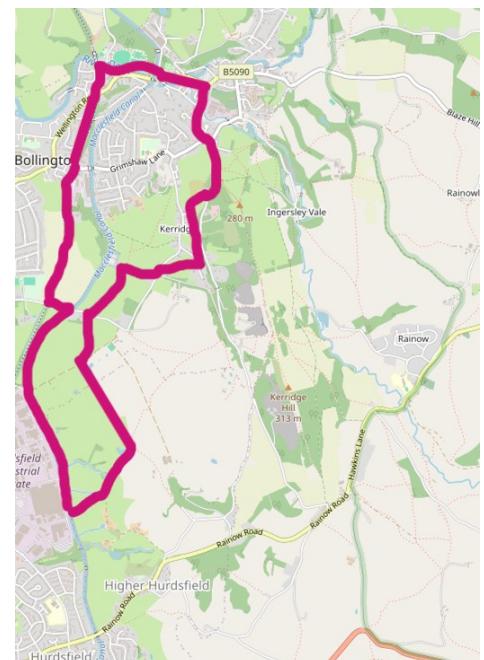


1. From the Bridgend Centre, walk up Palmerston Street in an easterly direction away from the aqueduct. After about 500 metres, turn right into High Street. High Street descends a hill before climbing back up another steep hill to reach Chancery Lane.
2. Turn left here and walk along Chancery Lane for a few metres until you reach the end of the row of terraced houses at the junction with Cow Lane. On the right-hand side here, there is a squeeze stile. Climb the steps to go through it and walk along the stone path up the hill. Go through the first kissing gate you reach here and then turn right along a stone flagged path. After a short distance, you will reach Redway Lane.
3. Turn right down Redway Lane along the pavement until you reach a stone stile in the wall on the left-hand side. Cross this into the field and walk along the stone path across the field and then in front of and between some houses, until you reach Higher Lane.
4. Turn left and walk along Higher Lane for a few metres, there is a footpath here on the right-hand side that may be obscured by parked cars, so take care not to go past it. Take this path down a slope enclosed by stone walls before reaching a field.
5. Walk down the field until you reach Oak Lane. Turn left and walk along Oak Lane for a few metres, then turn right at the War Memorial and walk down a track (known locally as 'Rally Road'). When you reach the gates of Kerridge Dry Dock, turn left on a footpath through a gate.
6. Follow this path across two fields, then cross Clarke Lane. Take the footpath directly ahead of you and follow it across four fields to reach a derelict barn on your left-hand side. After the barn take the footpath that veers off to the right, it is marked on a green Northern Footpaths Society sign as to the 'Canal'. Follow this path across two fields and a footbridge to eventually reach Macclesfield Canal.
7. Turn right along the towpath running along Macclesfield Canal. You will see the factory buildings of AstraZeneca on the other side of the water here. Walk along the towpath for half a mile until you reach bridge number 30.



Leave the canal here, cross the bridge and follow a narrow path around the perimeter of AstraZeneca to reach the Middlewood Way.

8. Turn right here onto the Middlewood Way and walk for 1.5 miles to just after the viaduct in Bollington, crossing Grimshaw Lane on the way. You can alight here and walk through Adlington Road Car Park and the Recreation Ground to reach Palmerston Street and the Bridgend Centre, about 500 metres to your left along this road.



Macclesfield Indoor Market

Located within the Grovesnor Centre, The Macclesfield Market Hall has undergone a £1.9m refurbishment which has been funded through the government's UK Shared Prosperity Fund. The fund is providing £2.6bn for local investment nationally to improve pride in place and increase life chances across the UK through investing in communities and place, supporting local businesses and people and skills. The vision that Cheshire East council have for the market is "To become a home for independent retail, food and produce. We are building a future for the market where it is a shopping destination that the town can be proud of"

Whilst not all of the stalls are occupied yet, there are some fantastic independent traders there selling all manner of things from second-hand books to electric guitars. There is a well stocked yarn and haberdashery stall centrally and in the back corner of the market is a Pop up Stall that plays host to different guest Traders selling handcrafted items.

It feels more important than ever to support small businesses and the market gives shoppers an opportunity to do so, whilst picking up one of a kind items.



Friendly February 2026

MONDAY



2 Ask a friend how they have been feeling recently

TUESDAY



3 Do an act of kindness to make life easier for someone

WEDNESDAY



4 Invite a friend over for a 'tea break' (in person or virtual)

THURSDAY



5 Make time to have a friendly chat with a neighbour

FRIDAY



6 Get back in touch with an old friend you've not seen for a while

SATURDAY



7 Show an active interest by asking questions when talking to others

SUNDAY



1 Send a message to let someone know you're thinking of them

9 Thank someone and tell them how they made a difference for you

10 Look for good in others, particularly when you feel frustrated with them

11 Send an encouraging note to someone who needs a boost

12 Focus on being kind rather than being right

13 Smile at the people you see and brighten their day

14 Tell a loved one or friend why they are special to you

15 Support a local business with a positive online review or friendly message

16 Check in on someone who may be struggling and offer to help

17 Appreciate the good qualities of someone in your life

18 Respond kindly to everyone you talk to today, including yourself

19 Share something you find inspiring, helpful or amusing

20 Make a plan to connect with others and do something fun

21 Really listen to what people say, without judging them

22 Give sincere compliments to people you talk to today

23 Be gentle with someone who you feel inclined to criticise

24 Tell a loved one about the strengths that you see in them

25 Thank three people you feel grateful to and tell them why

26 Make uninterrupted time for your loved ones

27 Call a friend to catch up and really listen to them

28 Give positive comments to as many people as possible today



Recipe - Pasties

Ingredients

For the pastry

500g/1lb 2oz plain flour, plus extra for dusting

1 tsp salt

250g/9oz cold butter, cut into 2cm/¾in cubes

For the filling

150g/5½oz swede, peeled and sliced into 1cm/½in thick chips

250g/9oz floury potatoes, peeled and sliced into 1cm/

½in thick chips

100g/3½oz onion, chopped

400g/14oz skirt steak, cut into 1cm/½in pieces

1 free-range egg, beaten, to glaze

salt and freshly ground black pepper



Method

1. To make the pastry, sift the flour and salt into a bowl, add half the butter and rub it in using your fingertips until the mixture resembles fine crumbs. Stir in the rest of the butter and 150ml/5½fl oz ice cold water and bring it together to form a soft dough.
2. Knead briefly until smooth, then roll out into a rough rectangle. Fold up the bottom third of the dough, then fold down the top third. Wrap and chill for 30 minutes.
3. Unwrap the dough and roll it out on a lightly floured surface to form a rectangle. Fold up the bottom third and then fold down the top third and roll out once more; you should no longer be able to see the pieces of butter. Fold up the dough once more, wrap and chill for another 30 minutes.
4. Roll out the dough on a floured surface until it is 3mm/⅛in thick and cut out four 20cm/8in discs. Spoon equal amounts of the filling into the centre of each pastry disc and lightly brush the edge of one half of each disc with water.
5. Preheat the oven to 180C/160C Fan/Gas 4.
6. Bring the edges together over the top of the filling and press together well. Then, working from left to right, fold in the corner of the pastry and fold 2.5cm/1in of the edge inwards.
7. Fold over the next 2.5cm/1in and continue like this along the edge, to create a rope-like design which will seal the pastry. Put the pasties onto a greased baking sheet and brush them with beaten egg. Chill for 1 hour.
8. Bake the pasties for 1 hour, turning the tray around after 30 minutes so they brown evenly. Serve warm.

Recipe - Rhubarb Crumble

Ingredients

For the crumble mixture

250g/9oz cold unsalted butter, cut into small chunks, 400g/14oz plain flour

200g/7oz golden caster sugar, pinch salt

For the filling 700g/1½lb rhubarb, trimmed, chopped into 2.5cm/1in pieces

2 tbsp golden caster sugar, plus extra for sprinkling

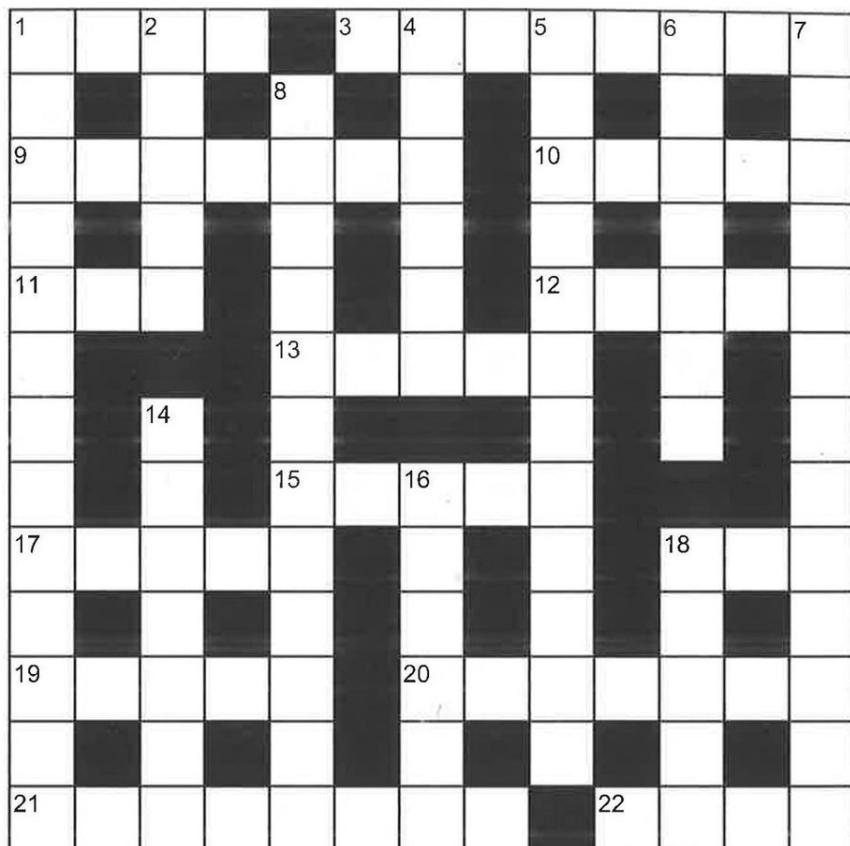
½ lemon, juice only

Flakes of unsalted butter

Method

1. Preheat the oven to 180C/350F/Gas 4.
2. Place all the ingredients for the crumble mixture in a large bowl.
3. Rub the butter into the flour, sugar and salt, lifting and dropping the mixture lightly through your fingers.
4. Pile the rhubarb into a buttered earthenware dish. Sprinkle over with the sugar, pour over the lemon juice and distribute the flakes of butter over the fruit.
5. Cover the fruit with the crumble mixture, sprinkle over a little extra golden caster sugar. Place into the oven and bake for 35-40 minutes, or until golden on top and the jammy juices are oozing up around the edges of the dish.

Brain Teaser – Crossword



Across

- 1 Unorthodox religion or sect (4)
- 3 Fugitives (8)
- 9 Large extinct elephant (7)
- 10 Baking appliances (5)
- 11 Ruction (3)
- 12 ___ John: pop star (5)
- 13 Expect (5)
- 15 Cathedral (5)
- 17 Prod with one's elbow (5)
- 18 Expanse of salt water (3)
- 19 Married man (informal) (5)
- 20 Breathed out (7)
- 21 Precludes (8)
- 22 ___ Giggs: former footballer (4)

Down

- 1 Friendship (13)
- 2 West Indian dance (5)
- 4 Representation of a concept; diagram (6)
- 5 Malice ___ : intention to harm (12)
- 6 Voted in to office (7)
- 7 Thelma & Louise actress (5,8)
- 8 Preservative chemical (12)
- 14 Loud enough to be heard (7)
- 16 Least young (6)
- 18 Sullen or moody (5)

I Am Print prints the paper copies of this newsletter 'at cost', which are then delivered to the homes of isolated and vulnerable people in Bollington. Thank you so much to I Am Print, it is hugely appreciated.



Bridgend Centre

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We are a Charitable Incorporated Organisation (CIO)