

BRIDGEND COMMUNITY NEWS

Bridging Social
Isolation
Edition 33



Photo courtesy of Andrew Heathcote

On Wednesday 2nd December, the national lockdown lifted and Cheshire East went into Tier 2 of Coronavirus restrictions. The Bridgend Centre shop therefore re-opened on that day and we welcomed customers back into the Shop. It was a lovely day with lots of customers coming in through our doors and getting lots of bargains for Christmas. The Bridgend guided walk also set off for Harrop Wood with three walkers led by Ann Mayer and despite the not so pleasant weather, they had an enjoyable walk.

We will now be open between 10am and 4pm weekdays and 10am and 1pm on Saturdays.

We will continue with the Covid Secure practises that were in place before to keep everyone as safe as possible including the Bubble system for our staff and volunteers manning and working in the shop.

If you wish to donate any items for the charity shop, please book at an appointment to do so at www.bridgendcentre.org.uk/home/charity-shop. We are limiting donations to four bags or boxes per person.

We will continue to produce this newsletter to be a companion to you throughout these challenging times. If you would like to make a contribution with an article, picture, poem or song, please do drop us a line at info@bridgendcentre.org.uk

Bollington News

Musician Neil Shaw-Hulme kicked off the Bollington Town Council event '12 Gigs of Christmas' on Wednesday night at the Millennial Cross at Bollington Cross. Find Neil around the town on the dates below as we count down to Christmas Eve Together, Apart:

Monday 7th December at 6:30pm The Church House, Church Street

Tuesday 8th December at 6:30pm Heathcotes Yard, Shrigley Road

Wednesday 9th December at 6:30pm Outside the Vets, Ashbrook Road

Sunday 13th December at 2:00pm Civic Hall, Hurst Lane

Monday 14th December at 6:30pm Bulls Head, Kerridge

Tuesday 15th December at 6:30pm The Viaduct above the Co-Op

Wednesday 16th December Kingsway Triangle

Saturday 19th December at 2:30pm White Nancy

Monday 21st December at 6:30pm Crossfield Road

Tuesday 22nd December at 6:30pm Grimshaw Lane

Wednesday 23rd December at 6:30 The Market Place, High Street



Bollington Brass Band
Advent Calendar Gift
To You

For the first time in our history, we can't bring music to you at Christmas – at our annual concert, on your doorstep, or around the Bollington Christmas Tree.

So this year we are bringing you a Bollington Band Advent Calendar, with a new carol or Christmas piece every day at 7pm on our Facebook page www.facebook.com/BollingtonBrassBand

If you are able, please also visit our just giving page to help secure our future post covid. Thank You www.justgiving.com/crowdfunding/bollingtonband

Happy Christmas from Bollington Brass Band

BOLLINGTON TOWN COUNCIL

CHRISTMAS EVENTS 2020

street music | window art | lights | radio event

Let in the Light 27th November

4 Christmas trees illuminated from 5pm at Bollington Cross, Town Hall, Market Place and Bull's Head (Kerridge). Festive lights throughout the town. Virtual switch-on of lights via Facebook. Follow the Christmas Tree trail on foot or bike.

12 Gigs of Christmas 2nd to 23rd December

Enjoy live festive music performances from your doorstep or window from local musician Neil Shaw-Hulme. 12 gigs on 12 evenings (6.30-7.30pm) leading up to Christmas Eve. Locations will be posted on Facebook, your chance to rehearse for Christmas Eve 'Together Apart'!

Bolluminations From 18th December

Create your own window art for your home or business to create a beautiful display of festive scenes throughout Bollington. Learn how to get involved by joining the Bollington Bolluminations Facebook Group. See posters around town or find details via social media.

Christmas Eve 'Together Apart'

Tune in to Canalside Radio by 5.30pm and join your neighbours (together apart) for a radio broadcast of festive music and carols by local musicians and school children. Bring some festive fayre to your doorstep or window and join in with singing and celebrations.

Bollington
TOWN COUNCIL
www.bollington-tc.gov.uk

facebook twitter

New lunch stop in Bollington!

The Indian Goat Food Truck will arrive in Bollington on Monday 7th December on Bollington Recreation Ground.

They will be open every day apart from Tuesdays 9—4 and will serve a wide menu of authentic Indian food with some special twists on British favourites. Breakfast, brunch, lunch and hot and cold drinks will be served from their window. Their policy is to source the best seasonal British-grown produce, including meat from our local butcher and collaborations with small sustainable businesses.

We are excited about having another place to grab some lunch near to the Bridgend!



Bridgend Auction and Prize Draw



RAISE FUNDS FOR THE BRIDGEND CENTRE

Online Winter Auction and Prize Draw

Amazing Auction Lots! Perfect Prizes!
Place your bids and buy your prize draw tickets (£5) today at <https://app.galabid.com/bridgendauction2020>

**PARTY!
MUSIC!
FUN!**

PARTY ON ZOOM TUESDAY 8TH DECEMBER 2020 AT 8PM
AUCTION ENDS AND PRIZE DRAW AT 9PM

Full prize and lot details at www.bridgendcentre.org.uk
Zoom Party login details will be posted on our Facebook page on the evening

Bridgend Centre
at the heart of our community

Registered Charity 1123287

Bridgend has gone virtual this year to raise vital funds to contribute to the day-to-day running costs of our Centre.

On Tuesday 8th December we will be holding an online auction and prize draw. We have some absolutely amazing auction lots and prizes for the raffle, all donated to us by local businesses and artists.

The website is already open for you to bid on items or buy a raffle ticket and some of the auction lots have already seen a great deal of interest! You cannot place a value on these unique items or experiences. Having award winning chef Robert Owen-Brown cook up a 4 course storm in your home is without doubt a very special evening for you and your 3 guests.

Also, it isn't often that you have the opportunity to bid for signed artwork by our very own artist Mel Hood. Just 2 weeks ago this mesmerising painting was part of his latest exhibition, in less than 2 weeks it could be brightening up your wall.

Christmas is a little different this year, these could be that extra special gift that you are searching for, that you

can't buy off the shelf or from Amazon.

To bid or buy a ticket go to <https://app.galabid.com/bridgendauction2020/items>.

Join us at 8pm for the Pre-Draw Party on Zoom. Our host Darren Antrobus, from the Silk FM morning show will be following the Auction in its final hour as the lots climb up to their final winning bids. To add to this excitement Darren will also be introducing some light entertainment along the way, including an interview with a very special guest.

An evening to raise our spirits, our glasses, and to celebrate our much valued community spirit, whilst also raising some vital funds for the Bridgend at the same time. We look forward to sharing it with you. To join, please go to Zoom and enter the meeting ID 881 7952 2885 , password is BRIDGEND.



THE BRIDGEND CENTRE

Online Winter Auction and Prize Draw

Amazing Auction Lots!
Signed Lithograph by Elbow
Signed Cymbal by the Virgin Marys
Award winning chef Robert Owen Brown cooking a meal for you
Lunch at Mary-Ellen McTague's highly acclaimed restaurant The Creameries
Framed mixed painting by local artist Mel Hood

Perfect Prize Draw Prizes!
A Garmin sports watch courtesy of Conduct IT
Kindle 6" e-reader in white, 6 bottles of Fizz from Majestic Wines, £65 Hamper of eco products from Rootstock, £20 No.74 Deli voucher, £15 Cafe Waterside voucher, framed painting by Jane Harrison, one month's membership of Macclesfield Pilates and Yoga, a chicken from JJJ Heathcotes, Sunday lunch at Hollin Hall, afternoon tea at Shrigley Hall, commissioned art piece by Bolly Wonky Art, Luxury Hamper of Bodyshop goodies by Beccod's Beauty Buys, 12 cupcakes
Plus, much more!

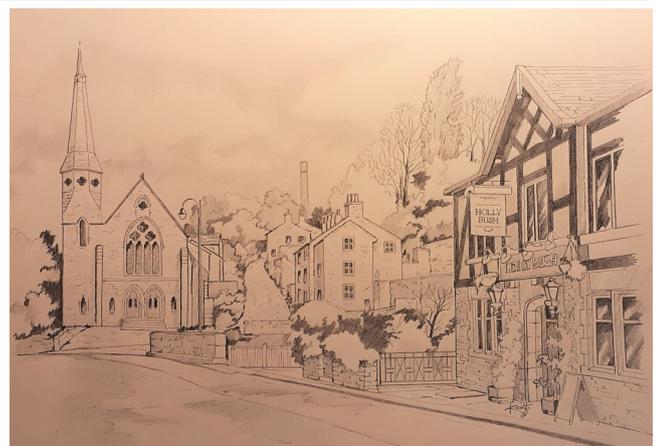
Thank you so much to our hugely generous sponsors who have donated lots & prizes
Party on Zoom on Tuesday 8th December at 8pm and bid or buy Prize Draw Tickets from now on Galabid <https://app.galabid.com/bridgendauction2020>

Bridgend Centre
at the heart of our community

Registered Charity 1123287

Beeston Brow

Keith Higginbotham sent us this lovely drawing of Beeston Brow, the old congregational Church and the Holly Bush pub.



Pubs at the heart of the community

Bridgend volunteer David Hasler tells us about his passion for pubs

For those of you who don't know me, I have been volunteering behind the scenes at Bridgend for a couple of years, selecting items donated to Bridgend which might raise more money on Ebay than through the shop. You may also have seen my wife Jill and I serving sausages or burgers in a bun, or even our home made soup, at some of Bridgend's outdoor market events.

Another important volunteering part of our lives is with the local branch of CAMRA. We have been CAMRA members for many years- we joined in the days when real ale was severely threatened, as were breweries, by the big seven multinational breweries taking over the independents- which rather gives away our age! When we moved to Rainow from 'down south' in 1988, we thought getting involved in the local group (Macclesfield and East Cheshire) was a great way to meet people and get to know the best local pubs... and we've been involved ever since. You may therefore also have seen us

servicing beer or cider every year at the Macclesfield and Bollington Beer Festivals.

I've also taken my interest in good beer a stage further, by working in several local breweries for several years after retiring. and now am brewing my own beer at home, experimenting with different hops and flavours.

In these difficult times, pubs and breweries are struggling. If you like beer, you can do your bit to help local breweries by ordering beer to drink at home. But you can't at the moment do much to help our pubs. Even if the pubs which serve food are open, the physical distancing (called social distancing because that is exactly what happens), means

the experience is just not the same, and the pubs take far less money for the same overheads.

You can drink at home but it's not just the same. We go to pubs to meet friends, to chat to friends and strangers you meet at the bar or on the next table. Your 'local' may be down the road or a couple of miles away- it is where you feel at ease, where you know what to expect, even if it is occasionally bizarre (indoor Morris Dancing, anyone?) You may have your favourite table or corner, you recognise other locals and gradually progress from a nod of recognition to a friendly chat—usually over several months! The landlord or person behind the bar recognises and greets you. It is this social interaction with others which so many folks are missing, in some cases it was their only way of getting out for a chat. Many landlords happily tolerate a regular, especially the older men, sitting for a couple of hours over a single pint, for that reason. Obviously we drink beer, or cider, and the pub is the only place to get proper hand pulled real ale, but it is far more than that.



Now our breweries and pubs are under great threat from these enforced periods of closures and restrictions, especially the 'wet led' pubs, which do not have the facilities to serve food.

We are not encouraging (or discouraging!) people to go to pubs at the moment, but to think about what an important part of our heritage (both buildings and socially) they are, and to go back when you feel comfortable doing so. The breweries and pubs are missing you- and we'll miss them too if they don't survive.

Best Regards, David



Make your own candles



Magdalena Szadkowska tells us about her hobby of making candles

DIY (Do it yourself) is the way to go recently. There is nothing more rewarding than when you get to use something you made by yourself. For example; lighting your own candle and enjoying the lovely atmosphere it brings.

You will need a few things to get you started with candle making. All of these can be bought online or in an Arts Shop. If you want to make your life even easier you can get a candle making kit. The things you'll need are: moulds, wax, wicks, blue tack, wooden sticks, and two pots (one you'll need to dedicate solely to candle making).

USEFUL TIP: Make sure you prepare a clean surface and use some newspapers or foil as it can get a bit messy. Also, be mindful on the clothes you'll wear as wax can sometime spill.

Let's do this!

1. I start by washing the moulds in washing up liquid and letting them dry. Then, I attach an appropriate wick depending on the size of the candle I'll be making. You don't want it to be too big or too small as you can see

in the picture. Usually it's a process of learning as you go and seeing what works best. I make sure when attaching them that they are tight, right in the middle and don't move around.

I use white or blue tack to secure the wick on a stick and on the other side so the wax doesn't come out when I pour it in.

2. Afterwards I get to business and heat up the water in a pot and put another pot in it. There I add the wax. I usually use soy or beeswax (it has a lovely honey scent and is very good to clear the air). What I also do is I recycle the old candles that didn't burn fully. That means that you can reuse your candles for eternity and forever recycle them. When melting the wax, I stir it occasionally and that makes it melt faster.

3. I pour the melted wax slowly in the moulds to avoid spillage.

USEFUL TIP: To measure how much wax you'll need measure it in the mould and add around a third more.

What about Colours?

If you'd like to create various colours or layers of candles you can add a candle dye or re-use colorful candles. Another benefit of re-using candles is that they improve the consistency and candles don't melt that easily.

USEFUL TIP: When creating layers don't wait for too long to add the wax on top of the drying wax (It should be slightly set not liquidy)

4. When all your moulds are filled with wax and you have finished leave the candles to set for 24hrs. Remove the sticks by cutting of the wick with scissors. Then you can take them out of the moulds. I would recommend burning them after 48hrs to let them set properly. Also, when you do light your own creation make sure to use a small plate underneath to secure the surfaces from spillage and a messy wax situation.

USEFUL TIP: If you have trouble taking the candles out of the moulds, put them in the fridge for 10 minutes and if that still doesn't work in the freezer for 5 minutes.

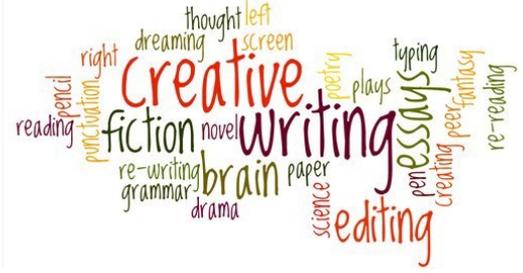
What candles are you going to make?

Magdalena Szadkowska Instagram: neuronssoul



Creative writing with Summer

Welcome to our new course! From 12th January 2021, we will be meeting via Zoom on Tuesdays at 11am-12.15pm. All are welcome, no matter where you are in your writing journey. You may have an idea you wish to begin, have already created pieces (poems, short stories etc) and wish for feedback or a space to share, or are working on a novel, or script. You don't need to come with anything at all – alternatively, come with as much as you like!



The first part of the session will involve writing together with exercises on varying themes and ideas. The second half will be sharing either these or pieces of work you bring, which can either be just listened to, or the group can give feedback if this is wished. There may also be a future possibility for in person writing workshop days, options to present work at local events, and who knows – maybe an anthology later!

Places are limited to 8 people so please register by emailing summermeadowphillips@gmail.com. First come first served. If more apply to join then a wait list will be created and perhaps a second weekly session can be arranged. The cost is £4 per session, payable directly to the Bridgend Centre preferably via their [website](#)

Summer Phillips will lead this exciting new course, and is currently undertaking her [PhD in Creative Writing](#) with Kingston University, London, with a scholarship from TECHNE, a consortium with organisations such as Kew Gardens, The Natural History Museum, The British Library, The National Theatre and The Science Museum as key partners. Summer specialises in science and speculative fiction, and is presently working on a short story collective around the theme of alternate worlds. Her work has been seen in a variety of magazines and anthologies and she is a regular poetry contributor to spoken word events in Manchester and beyond. Summer is also part of the *Write Like A Girl* community.



Recipe— Grandma's Chocolate Biscuit Refrigerator Cake

This is from a recipe my Grandma, then my Mum, always made at Christmas and now I make it every year with my own adaptations. I tend to use chopped dates instead of raisins and I add some rich dark chocolate as well as the milk chocolate for an extra chocolate hit, but this is my grandma's original recipe converted to metric measurements. It freezes well so it is ideal make now, during lockdown, to freeze ready for when you want to eat it. Alternatively, double up the recipe to eat half now and freeze the rest for later.

Ingredients

100g milk chocolate, 85g butter, 200g digestive biscuits, 100g condensed milk (half the usual size tin), 50g chopped or ground mixed nuts, 50g raisins, 25g glacé cherries, roughly chopped

Method

- Lightly grease a loose bottomed baking tin with butter, or line it with baking parchment. I use a 8" or 20cm round tin, but a 7" square tin works well too.
- Break up the chocolate and place it in a large bowl with the cubed butter. Put it over a hot water bath to melt gently, stirring occasionally. Meanwhile crush the digestive biscuits. I use the end of a rolling pin to pound the biscuits, but you can do it in a blender too.
- When the chocolate and butter have melted, use a wooden spoon to stir in all of the other ingredients mixing them together well.
- Put the mixture into the prepared tin then press it down firmly. Place it in the fridge over night, or for at least 8 hours to set.
- When ready, remove from the tin and cut into thin segments or small squares. Place in an airtight container and store in the fridge or freeze till needed. **Anna Barker**



Local services available over Christmas



Cheshire Streetwise CIC

Maggie at Streetwise is doing a meal at a restaurant Christmas Eve lunchtime. The shop on 72 Mill Street, Macclesfield provides a food parcel, gift box and Christmas dinner take away on Christmas eve 10am - 12pm. Open again Monday 28th for food parcels. The meals are chilled.



SHOEBOX APPEAL!

We are now collecting shoeboxes to distribute around Macclesfield this Christmas 🎄📦

Please include items such as socks, hats, gloves, tissues, hand sanitizer, toiletries, small gifts and sweet treats ❤️

Please donate to 72 Mill Street, Macclesfield between 10 and 12 on a Monday or Friday

Let's make everyone's Christmas special this year 🎅👨👩👧👦

PLEASE SHARE!
THANK YOU!



Whatever you're going through, call us free any time, from any phone, on 116 123

ICARE are doing a Christmas day delivery and do have the capacity to take on more requests. Please email TameMeals@icaregroup.co.uk with referrals contact number 0161 3393090

Cre8's BIG GIVE 2020



Once again Cre8 will be getting together on Christmas Eve for **THE BIG GIVE 2020** to distribute gifts and food to households on the Moss Estate and wider across Macclesfield.

If you would be willing to volunteer on Christmas Eve, or would like to donate any **BRAND NEW** toys to us, please get in touch with Katy at katy.wardle@cre8macclesfield.org or call the office on **01625 503740**

Mind game—riddle time!

Say what?

I speak without a mouth and hear without ears. I have no body, but I come alive with wind. What am I?

Green and red

You go at red, but stop at green. What am I?

Tall to short

I'm tall when I'm young, and I'm short when I'm old. What am I?

Today, tomorrow, yesterday

I'm where yesterday follows today and tomorrow is in the middle. What am I?

Head and tail

I have a head and a tail that will never meet. Having too many of me is always a treat. What am I?

No wings or eyes

I can fly but have no wings. I can cry but I have no eyes. Wherever I go, darkness follows me. What am I?

Head to toe

I help you from your head to your toe. The more I work, the smaller I grow. What am I?

Everything, everywhere

I am the beginning of everything, the end of everywhere. I'm the beginning of eternity, the end of time and space. What am I?



Last weeks route!

G	D	D	P	K	L	S	L	C	R	A
N	I	O	L	C	A	X	A	I	G	H
O	R	K	S	H	O	R	O	U	S	T
W	A	C	I	Y	U	G	I	P	T	E
E	L	I	S	L	A	N	D	R	O	L
V	I	A	K	C	H	S	R	I	S	S
I	D	D	A	A	L	I	E	M	S	G
S	L	E	I	U	G	G	L	T	H	N
S	A	P	N	L	S	S	E	F	I	I
T	I	M	D	E	D	S	E	N	A	F
N	E	L	O	T	A	V	R	E	O	L

Loafing, Shiftless, Enervated, Sluggish, Lackadaisical, Idle, Indolent, Impassive, Workshy, Languorous, Torpid, Remiss, Lethargic, Lax, Slack, Plodding

Thank you to I am Print

This newsletter was printed free of charge by I am Print, Adelphi Mill, Bollington to support people of Bollington during lockdown. A massive thank you to I am Print for this invaluable support for our community during this challenging time.



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