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The Mosaic Hinton St. Mary

August 2017





What's On – Dates for Your Diary

Date	Event	Venue	Co-ordinator	Telephone
1 st August	Village Coffee Morning 10.30 – 12.00	Village Hall	Gina	471493

August is obviously a quiet month !

We would welcome all contributions (e.g. recipes, suggestions, letters, sharing interests or any other articles and notices). Please support us by e-mailing (or telephoning us) by the 20th of the month to either (or both!):

Pauline Sherwood paulinequilts@aol.com 471843

John Harding JohnHarding@live.co.uk 471896

Please let the editors know of your events in good time for the next edition!

St Peter's Services for August 2017

St Peter's continues to offer an act of worship every Sunday at 10 am and we offer a warm welcome to anyone who would like to attend our services at any time.



David Seymour, Vicar

Date	Service
6th	Holy Communion - Traditional Prayer Book
13th	Family Service
20th	Holy Communion – Modern Language
27th	Holy Communion – Modern Language



To our Sponsors and Advertisers

Mr & Mrs Pitt Rivers
Hinton St Mary Parish Council
St Peter's Church
HSM Village Hall Committee

Hinton St Mary Website

Don't forget to keep abreast with all things 'HSM' on the village website :

<http://www.hintonstmary.com/>

The co-ordinator is Dick Pemberton ripem@btinternet.com

Tel. 471740



Take a peek at the great photos of "Gardens Open 2017" (Ed.)

Plate from Gardens Open

I accidentally took a pretty **white plate edged with blue & pink flowers** home with my plates.

The back is marked BHS Priory Tableware.

I will happily return your plate in person if you ring me on 475367 to let me know where you live.

Celia Wright
Kleptomaniac



Financial Update on the 2017 Gardens Open Weekend

Notwithstanding this year's Gardens Open is no longer "current news" for the village, I wish to record the generosity of Wessex Water who have once again supported the event by giving £200 in sponsorship and that almost another £100 has also just been received from the sale of figurines and other items from the estate of Ivy Wilkinson after the event. This takes the total surplus to just over £8,000.



Well done everyone.

Shane Johnstone 01258 474670
johnstone@cwgsy.net

Summer Music Party at "The Exchange"

Just a short "Thank You" to the good people of Hinton St Mary who joined us at our recent Summer Concert Party. With your help we raised over £450 for "The Exchange" itself; the proceeds going towards the expense of a new film projector.



If you missed this one, our next little concert will be near Christmas – we will keep your posted through these pages.

Katy Ashman
Musical Director & Conductor

Village Show 2018

(... yes, you read that correctly!)



As many of you will know, there has been a Village Show in Hinton St Mary, traditionally held in the intervening years between "Gardens Open".

Because of the Queen's Birthday celebrations last year with the Street Party, it was felt it would be difficult to organize two major village events in the Summer or Autumn.

However, we hope you will be pleased to know that the show will be back in 2018! The aim of the show is to have a day of fun and an opportunity to have a great village get-together; not only to meet new friends but also, with luck, to raise funds for some of the various village good causes. (All to be determined).

The proposed date will be early in September, but with care not to conflict with the Sturminster Cheese Festival.

As the show has not been held for some time, now is the chance for fresh ideas and involvement from villagers, especially those who may be new to Hinton St Mary, or for some reason or another have not been able to assist with other village events.

We are definitely NOT seeking or expecting folks to join a committee or getting bogged down with arduous tasks but if you would like to share your thoughts and ideas on getting the show on the road (or field!) we would be very pleased to hear from you.

Celia Wright 475367 Candcmil@castlemins.co.uk
John Harding 471896 JohnHarding@live.co.uk

Village People - Liz and Richard Collins

We bought the Old School House at the end of 2016 and finally moved in at the beginning of June, just in time for the Open Gardens weekend, which was a great introduction to the village. In the meantime our family enjoyed using the place as a weekend retreat and they are looking forward to visiting for weekends and holidays.



For the past 13 years we lived in rural Ireland in an idyllic but isolated setting on the shores of Lough Ree, having bought back Richard's old family house, but the time had come to make the move back to UK and a lucky chance brought us to Hinton St Mary. There is no particular reason why we have ended up in Dorset. We just happened to be staying with friends near Mere and liked the area. Fortunately we think we have made the right choice. Gorgeous villages, friendly and helpful neighbours, a good local pub, a warmer and drier climate, being much nearer to our grandchildren, close to shops and lots to see and do. Moving to UK from Ireland was relatively simple having moved over 30 times in our lifetime, except for having acquired far too many belongings. Online sales, auction rooms, charity shops and friends took our surplus. We left a listed 18th Century Georgian house beside Lough Ree in Co Roscommon for another listed house here. Unfortunately it seems that conservation officers in Ireland and UK must go to the same school. Hopefully, we will be able to start work on the house before winter comes. We are keeping our fingers crossed.

We are enjoying being part of a village and not having to drive ten miles to shop, although we also miss the local bar where we could get a glass of Guinness, a bit of craic, a pint of milk and a packet of rashers at the same time! However, nothing beats being able to walk next door to the White Horse and get not only craic*, but good food as well.

We have left a toehold in Ireland with our lake boat and a bit of land so will be returning from time to time to catch up with friends and relations and especially for the trout fishing which is superb, if you can catch them - up to 9 lbs in weight.

George Bernard Shaw said that England and America are two countries separated by a common language. The same applies to Ireland. Here are some expressions in everyday use in rural Roscommon.

Banjaxed	Exhausted, wrecked
Shook	Not well, run down

*Craic (crack)	Gossip, local news, good time
Not a loss on him/her	Doing ok
Scraw	Top layer of grass
(She/He is a) hundred per cent	A good man or woman
Himself/Herself	Husband/Wife
A glass	Half pint
Soft day	with light rain (not actually tipping it down!)
English	Protestant - not derogatory
Put on the long finger	Delay, postpone, procrastinate indefinitely

Hinton Recipe - (Mrs Cox's) Pineapple Pud

Ingredients:

½ Lb Digestive biscuits – Crushed
1 Lg Tin pineapple chunks (or fresh pineapple)
½ pint cream
3½ oz butter – soft
1½ cups icing sugar
2 eggs



Method

Crush the biscuits and place ½ of the crumbs on the bottom of a dish. Lightly whip ½ of the cream and spread it over the biscuits. Strain the juice from the pineapple and sprinkle a little over the cream.

In a saucepan, cream the butter and sugar, add the eggs and beat well, heat over a low heat to thicken slightly. DO NOT BOIL!

Place pineapple over the biscuits and cream and then pour the egg mixture over the pineapple. Cover with the remainder of the crushed biscuits and press down gently; place in a fridge overnight.

Whip the remaining cream and spread over the Pud; decorate with extra pineapple. Serve chilled, **and share!!**