

HINTON ST MARY THE MOSAIC.

September 2014

DATE FOR YOUR DIARY

GARDENS OPEN 2015

13th and 14th June

We will hold a meeting in October to start the process, but please keep a note of the dates.

Any and all help will be greatly needed and much appreciated !!

Susie Burbidge
472 263

Copy Wanted.

Each month we try to keep everyone informed of events going on in and around the village. Some months we struggle to fill the pages. We would welcome as much copy as possible. Please feel free to send any stories about the history of the village and we will be more than happy to put them in future issues.

It's either that or more Benefits Street items!

Please send to either myself or Ruth on the email addresses on the back page.

Mark.

Village Show 2014

A big thank you to all who made it a success, apart from the main helpers it was good to see other villagers helping where needed—washing up, folding cloths, packing tables away, so on. We were all cleared by 6 o'clock.

Some of the present committee are retiring so if anyone is interested in helping with the next Show please telephone Mary Andrews 473107

Autumn piccalilli with pear

Ingredients

- 2 small cauliflower, cut into small florets
- 400g silverskin or pearl onions
- 600g courgettes, cut into small chunks (about 2cm pieces)
- 6 firm pears, cored, and cut as the courgettes
- 100g salt
- 1.7l cider vinegar
- finger-length piece fresh root ginger, grated
- 2 tbsp coriander seeds
- 3 tbsp brown or black mustard seeds
- 300g golden caster sugar
- 8 tbsp cornflour

Method

1. In a bowl, mix together the vegetables, pears and salt with 2 litres of cold water, then cover and leave overnight.
2. The next day, drain the brine from the vegetables, rinse briefly, then tip into a large saucepan with the vinegar, ginger, coriander seeds, mustard seeds and sugar. Bring to the boil and simmer for 8-10 mins until the veg is just tender but still with a little bite. Drain the vegetables, reserving the liquid, and set aside while you make the sweet mustard sauce.
3. In a large bowl, stir together the cornflour, mustard powder and turmeric, then gradually pour in the hot vinegar while whisking, until you have a lump-free, thin yellow sauce. Return it to the saucepan and bubble over a low heat, stirring constantly, for 4 mins until smooth and thickened. Stir in the veg and spoon into five sterilised 500ml jars while hot, then seal. Once cool, enjoy straight away, or store in a cool, dark cupboard for 2-3 months. Refrigerate once opened.



Hinton St Mary's (Family) Service of Harvest Festival will be held on Sunday 12th of October in St Peter's Church at 11:00 a.m., followed at 12:00 by the village "Harvest Lunch" in the Tithe Barn.

All are welcome to the Service and the Lunch but please bring your cutlery and crockery and a main course and sweet dish to share at the communal table.

Wine, soft drinks, tea and coffee are provided.

Traditional preparation / decoration within the Church will be on Saturday 11th, from 10:00; all those wishing to help are most welcome.

Any fresh produce delivered will be given for use by the 'Senior Lunch Club' in Sherborne.

The White Horse.



The pub is doing a roaring trade these days. With many people from outside the village choosing to visit for food and drink. We would like to say a big thank you to Becky, Matt and their team for all their hard work. If anyone has yet to try the new and varied menu available we would strongly suggest you do soon. A successful pub adds to the atmosphere and charm to our village.

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If you would like anything included in the next edition of the Mosaic
please email Ruth or Mark. Deadline 13th of the month please.

ruth.e.ash@icloud.com

Tel: 472523 or

markwheeler1405@gmail.com

Tel: 473063

Buy All . Sell All

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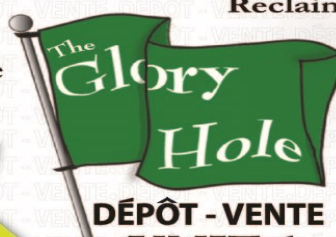
Reclamation Items

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DÉPÔT - VENTE

UNIT 4

Hinton St.Mary

01258 472119

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Liam Francis tel 473409



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