## Newsletter

# Ringmore Parish

#### January 2008

Issue Number : 269

Deadline : 9am Thursday 24th January

ANCIENT NEW YEARS -

The celebration of the new year is the oldest of all holidays. It was first observed in ancient Babylon about 4,000 years ago.

In the years around 2,000 BC, the Babylonian New Year began with the first New Moon (actually the first visible crescent) after the Vernal Equinox (first day of spring). The beginning of spring is a logical time to start a new year. After all, it is the season of rebirth, of planting new crops, and of blossoming.

January 1, on the other hand, has no astronomical nor agricultural significance. It is purely arbitrary. The Babylonian new year celebration lasted for eleven days. Each day had its own particular mode of celebration, but it is safe to say that modern New Year's Eve festivities pale in comparison.

The Romans continued to observe the new year in late March, but their calendar was continually tampered with by various emperors so that the calendar soon became out of synchronization with the sun. In order to set the calendar right, the Roman senate, in 153 BC, declared January 1 to be the beginning of the new year.

But tampering continued until Julius Caesar, in 46 BC, established what has come to be known as the Julian Calendar. It again established January 1 as the new year. But in order to synchronize the calendar with the sun, Caesar had to let the previous year drag on for 445 days.

Please send items for inclusion in the Newsletter to the editorial team c/o: 8 Crossways, Ringmore, TQ7 4HP **OR** email: news@ringmore.net Tel 01548 811210

#### DLARY FOR THE MONTH

Monday: Short-mat bowls Parish Room 7.30pm Tuesday: Table Tennis Parish Room 7.30pm January

07/01 Tear fund Lunch W.I Hall 12 - 2pm

16/1 Historical Society meeting W.I Hall 7.30pm

(19/1) Coffee Morning Cumberland cottages

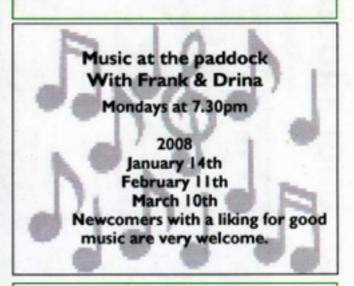
23/01 Whist Drive W.I Hall 7.30pm

25/01 RBL Burns Night supper OCI

#### February

06/02 RBL meeting 7.30, venue TBC

- 09/02 Historical Society Book launch J.E 11.30
- 16/02 Pink & Romantic Party, Parish room



All opinions expressed in this newsletter are those of individual writers, and not necessarily those of the Editorial team. The Parish Council does not guarantee or accept liability for any literature, advertised goods or services. They have not inspected or made checks regarding suppliers.

#### MOBILE LIBRARY: Friday 11th & 25th

 Ringmore Church
 2.50—3.10

 Challaborough
 3.20—3.35

 St Ann's Chapel
 2.30—2.45

 Kingston Fire Station
 4.00—4.30



ALCOHOL TROUBLESHOOTING "HAPPY NEW YEAR"

SYMPTOM	FAULT	ACTION
Feet cold and wet.	Glass being held at incorrect angle.	Rotate glass so that open end points toward ceiling.
Feet warm and wet.	Improper bladder control.	Stand next to nearest dog, complain about house training.
Drink unusually pale and tasteless.	Glass empty.	Get someone to buy you another drink.
Opposite wall covered with fluorescent lights.	You have fallen over backward.	Have yourself lashed to bar.
Mouth contains cigarette butts.	You have fallen forward.	See above.
Alcohol tasteless, front of your shirt is wet.	Mouth not open, or glass applied to wrong part of face.	Retire to restroom, practice in mirror.
Floor blurred.	You are looking through bottom of empty glass.	Get someone to buy you another drink.
Floor moving.	You are being carried out.	Find out if you are being taken to another bar.
Room seems unusually dark.	Bar has closed.	Confirm home address with bartender.
Taxi suddenly takes on colourful aspect and textures.	Alcohol consumption has exceeded personal limitations.	Cover mouth.
Everyone looks up to you and smiles.	You are dancing on the table.	Fall on somebody cushy-looking.
Drink is crystal-clear.	It's water. Somebody is trying to sober you up.	Punch him.
Hands hurt, nose hurts, mind unusually clear.	You have been in a fight.	Apologize to everyone you see, just in case it was them.
Don't recognize anyone, don't recognize the room you're in.	You've wandered into the wrong party.	See if they have free alcohol.
Your singing sounds distorted.	The drink is too weak.	Have more alcohol until your voice improves.
Don't remember the words to the song.	Drink is just right.	Play air guitar.

## LOCAL CHURCH SERVICES IN JANUARY

Date	Bigbury	Kingston	Ringmore	
Jan 6th	11.00 a.m. Family Service	9.00 a.m. BCP Communion	11.00 a.m. Family Service ( with Prayer for Healing)	
13th	11.00 a.m. Family Service	6.00 p.m. Evening Prayer	9.00 a.m. Communion	
16 <sup>th</sup>	2.30 p.m. Communion at the Korniloff		4.00 p.m. Spoken Communion	
20 <sup>th</sup>	9.00 a.m. BCP Communion	11.00 a.m. Family Service	SEE CHRISTIAN UNITY NOTICE BELOW	
27th	11.00 a.m. Family Service	SEE CHRISTIAN UNITY NO- TICE BELOW	9.00 a.m. Holy Communion	
Feb 3rd	11.00 a.m. Family Service	9.00 a.m. BCP Communion	11.00 a.m. Family Service	
	al Evening Service at Kingsto	er For Christian Unity Servi on 3 <sup>rd</sup> Sunday & Ringmore 4th S District Churches Together in	Sunday are cancelled so w	

#### January 20th: 6.30 p.m. at Kingsbridge Baptist Church SONGS OF PRAISE January 27th 6.30 p.m. at Loddiswell Congregational Church UNITY SERVICE

Guest speaker; Dr Alan Argent President of the Congregational Federation

#### Thank You Letters

BANAL

Dear Aunty Maude,

Thank you very much for the nice Simpson's Tie. The background colour is most helpful when I go out in the dark country lanes as it makes me highly visible to traffic, and indeed the air sea rescue helicopter. The Archbishop of York will be writing soon to thank you for supporting his campaign to do away with dog collars until such time as President Mugabe is removed from power......

Yes it is fiction, and I do not have an Aunty Maude, and apologies to any readers who are called Aunty Maude and those who sent bright neck ties as Christmas presents. It is based on dim historical fact when my Aunt Dorothy sent a Dan Dare and Eagle blue satin tie to a teenager more into imminent driving lessons, rugby and with girls suddenly having a strange attraction. The Dan Dare tie would have been a handicap, but the family rules said that 'Thank You Letters' had to be

ut before we returned to school, with the sanction that pocket money would be stopped if they were not. The one to Aunty Dorothy was difficult to write!

Thank you is an important word, so here are the some thanks that are due:-

- A huge thank you to our Churchwardens, Secretaries and unlabelled unsung heroes who prepare, care for, clean and decorate our local Church buildings keeping them available and open to the whole community.
- 2. Thank you to all those who visit and care for people in the name of the Church.
- Thank you to the ministers, organists and other musicians and singers who have assisted our worship: especially those who travelled in to make our long anitipodean odyssey possible.
- 4. Thanks to all who make a caring community

Lastly the Christmas thank you, thanks be to God that he came in Jesus to love and forgive us

John Elliott, Resident Minister (810565)]

# Pam and John wish you all a peaceful and good New Year

## Diary Date

Saturday 16 February 2008 Parish Room, Ringmore

## A Pink & Romantic Party

Disco, hot food & first drink included Wine, beer & soft drinks available Tickets £10

(In aid of Parish Room repairs) Further details next month



## Know your Neighbour

We start the New Year with a couple who have lived in the area all their lives but moved into the village of Ringmore when they married in 1959. They are Alan and Mary King who live at Mandava. This is the lovely property at the end of the lane that runs down to the Journeys End.

Alan was born in the Royal Oak at Bigbury and Mary was born in Kingswear before moving to Aveton Gifford at the age of three years old. As with most kids growing up in a village they had to find their own entertainment and one such game was to pile into the village phone box and ring the phone box in another



village hoping that some-one would answer. Mary and a couple of friends did this one day and Alan and his mates were the lads answering the phone— this led to a date at the cinema in Kingsbridge, followed by a five year courtship resulting in their wedding at Aveton Gifford church.

Alan's job was a herdsman at Houghton Farm and he lived with his parents in the cottage opposite the farm, Mary looked after the family home in Aveton Gifford, but they needed a home when they married. Alan moved to be a herdsman at Lower Manor Farm in Ringmore, which had a cottage tied to the job. They moved into Mount Pleasant cottage ( currently the home of Hazel and George

Freeman) and this is where they lived for a number of years with both their children, David (Yogi) and Andrew being born there. The house was not the most habitable when they moved in but with a lot of hard work they made it a home.

In the late 60's, Alan was made redundant when the owner of Lower Manor farm decided to sell up and Alan was left without a job. He joined Mary's father, who was a master stonemason and worked for him and his partner. Mary at that time worked for the Lutwyche's who owned Ringmore Vean but eventually with the loss of Alan's job went their home and they needed somewhere else to live. Alan and Mary approached the Lutwyche's about buying a plot of their land to build a house of their own—they didn't want to lose Mary, so they agreed and the kitchen garden of Ringmore Vean became the site of their new home.

With the help of Mary's father along with a lot of hard work Mandava was built—they had to take out a mortgage, which by today's standards is small but in 1970 seemed huge. Whilst the house was being built they lived in a caravan on site and stored all their belongings in the vine house that was on the land. During this time on a hot summer's day a freak summer storm hit the South Hams and huge hailstones came down, water rushed down the road from Houghton, straight into their land filling up the vine house and ruining all their possessions — but 15 months later they moved into Mandava. The name 'Mandava' is made up of letters from their names; Mary, Andrew, David and Alan.

Alan for a time continued to work for the building business that Mary's father and partner owned, turning down an offer to become a partner, but instead decided to work for himself. His first job was painting a house in Kingston and from there lots more work followed. Yogi, when he left school at the age of 17 joined Alan and eventually Andy after first working elsewhere. In 1978 A M King & Sons was formed and continues today, although Alan retired around 10 years ago.

Over the years both Alan and Mary have been involved with the village; Alan playing football for the Ringmore Canaries when he was young, the football team was in the South Hams League and their pitch was up at Houghton Farm. When the kids were small, they regularly organised the Christmas parties at the WI hall and for a number of years they both ran the youth club at St Ann's Chapel, with Mary being secretary for a time. When Rosemary and Dick Brinkhurst ran the JE a discussion one night in the bar led to an annual firework display being organised and Mary and Alan kindly offered the use of their field for the event. Money was raised on the display night and during the year to purchase the fireworks for the following year—the firework displays continued for a number of years but was eventually stopped when health & safety &other red tape got too much.

Nowadays, Alan and Mary are enjoying living at Mandava in their retirement, with its mature gardens, that boasts 2 lovely tall palm trees which Alan planted when only inches high. They are surrounded by their family all of whom live in Ringmore and enjoy plenty of visits from them all.

#### There was no meeting of RINGMORE PARISH COUNCIL MEETING during December DATE OF NEXT MEETING JANUARY 22ND 2008 For a full version of the minutes please see the notice boards

#### RINGMORE HISTORICAL SOCIETY

WEDNESDAY JANUARY 16TH

7.30

IN THE W.I HALL

WE THREE KINGS?

THE MAGI IN LEGEND AND ART

AN ILLUSTRATED TALK BY TERRY PEARSON EXPLORING THE GROWTH OF THE COMPLEX LEGENDS AND ARTISTIC CONVENTIONS BEHIND THE EXOTIC SCENES OF THE ADORATION OF THE MAGI.

\*

NON - MEMBERS VELCOME ADMISSION: MEMBERS £1 NON-MEMBERS:£2

ADVANCE NOTICE

RINGMORE HISTORICAL SOCIETY BOOK LAUNCH

SATURDAY FEBRUARY 9th 2008 11.30 At the Journey's End

We are launching our latest publication **Records of a Rocky Shore** A revised, illustrated and edited edition of an 1876 pamphlet by Ringmore's great benefactor F. C. Hingeston-Randolph

> All welcome Join us for a glass of wine and nibbles





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## News from All Hallows

#### Village Christmas Tree

Grateful thanks to Chris Roberts for supplying this year's splendid Noble Spruce Village Christmas Tree. Situated at the entrance to the church it made a very welcoming sight to anyone coming into the village, especially during the evenings. Thanks also to Dane for providing the transport to ensure it arrived safely in one piece. Alan McCarthy's assistance in the tree installation was also very much appreciated.

#### Carol Service

A big thank you to all who came along and contributed to this year's Candlelit Carol service. It was lovely to hear the young choir singing a few carols, ably assisted by Lucie playing the flute. Pam's excellent playing on the Church organ led to some inspired carol singing. It was great to see our beautifully decorated church packed out (sorry if you had to stand) with villagers, visitors and guests. Thanks also to all those of you that read a lesson between the Carols - it can be quite a daunting task in front of so many people. The mulled wine washed down the very much appreciated mince pies & sausage rolls, supplied by various villagers and rounded off a very enjoyable evening.

#### Thanks

Finally, a very big Thank You, to all of you who have helped in so many ways in keeping and making our church such a credit to the village throughout the year. So to you all - cleaners, door keepers, flower arrangers, churchyard gardeners, readers, bell ringers, sidesmen, sacristan & refreshments, many, many thanks – it really is all very much appreciated. Not forgetting, of course, Dane & Hillary who provide so much support to us throughout the year at our various functions.

Wishing you all a very Happy Healthy and Peaceful New Year

Phill Errett

Church Warden





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A few days before Christmas a teenage girl was tending to her pony in the field at the top of Cockle Lane. When she turned round she saw a man, who covered his face with his hands and ran off. The incident has been reported to the police. If you see anyone acting suspiciously please ring the police on 08452 777444

#### Neighbourhood Watch Co-ordinator



COFFEE MORNING In aid of Shelter Box

19th January



At Cumberland cottages



#### **Christmas Dinner**

Members and their partners enjoyed their annual Christmas dinner at The Journey's End Inn, and thanks go to Paul and Jules for an excellent meal in seasonal surroundings. The Dining Room was packed, we were serenaded by the Cubs doing their carol singing, and we exercised those little grey cells with the Quiz. A most enjoyable occasion!

### Coming up in January

Our monthly meeting will be in Thursday 10<sup>th</sup> January, when Karen Purdy will seek to make us feel better! She will outline the history and benefits of Indian Head Massage, with a practical demonstration included. Karen's talk begins at 8 p.m. and is preceded by the business meeting at 7.30 p.m. Please don't forget that subscriptions (£27.00) are due, and Pat is happy to receive cash or cheques.

On Wednesday 23<sup>rd</sup> January at 7.30 pm. in the W.I. Hall we have our renowned Whist Drive; there are more details elsewhere in the Newsletter. Take your seats for a light-hearted fun evening.

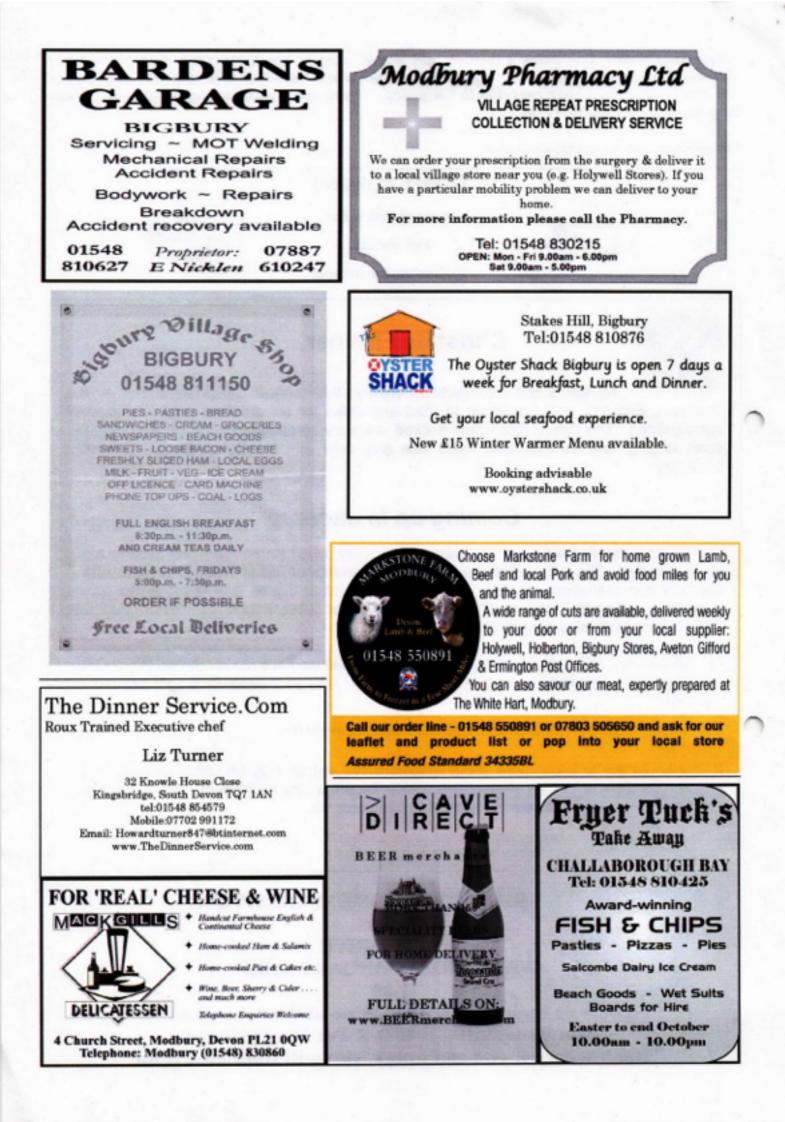
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If you would like to know more about Ringmore W.I. (which may be rather different to the picture you have of W.I.s!), please give Jackie Tagent a ring on 810520. We're a growing Institute and you are assured of a warm, friendly welcome.

#### RINGMORE WOMENS INSTITUTE

#### WHIST DRIVE WEDNESDAY JANUARY 23RD 7.30

Tickets £2 including mulled wine and mince pies from Pam Brunskill (810654) & Pat King (810359) Don't worry if you can't play, you will soon pick it up!



## Food Glorious Food

Well, Christmas and New Year is over and quite a few of us are probably feeling rather stuffed from all that food and drink over the festive period. Its time for a cut down, however you may have bits and pieces of food that you don't want to waste—there's a couple of recipes here that use up some of those leftovers.

#### **Turkey & Corn Chowder**

This recipe is ideal for leftover turkey or chicken. The carcass can be used to make the stock.

Ingredients

Serves 4-6

Butter for frying 1 large onion, peeled and finely chopped 1 green or red pepper, cored, seeded and chopped 2 x 15ml spoons flour 400ml well flavoured turkey/chicken stock, skimmed of fat 400ml hot milk Salt and freshly ground black pepper ½ kg leftover cooked turkey/chicken shredded ½ kg potatoes, peeled and diced 1 x 360g can sweet corn, drained.

Melt a knob of butter in a large saucepan. Add the onion and pepper and fry gently until soft. Stir in the flour and cook for a further 2 minutes, stirring constantly. Remove the pan from the heat and gradually stir in the hot milk and stock. Return to the heat and slowly bring to the boil, stirring. Season to taste, and add the remaining ingredients. Lower the heat, cover and simmer gently for 20-25 minutes or until the potatoes are tender. Adjust seasoning and serve with crusty bread.

#### 

#### Ingredients

Small knob of butter 6 bacon rashers, chopped 2 shallots, finely sliced Small bunch of thyme, leaves stripped 1.5 kg/ 3lb 5oz small mussels, scrubbed and bearded 150ml cider 2 tbsp crème fraiche, optional

#### Method

Heat the butter in a pan large enough to easily fit the mussels, then fry the bacon for about four minutes turning occasionally until crisp.

Throw in the shallots and thyme leaves, then cook for one minute until softened. Whack up the heat to maximum and add the mussels to the pan, then pour over the cider. Place the lid on the pan, give it a good shake, then cook the mussels for five-seven minutes, shaking the pan occasionally, until all the mussels have opened. Discard any that haven't opened.

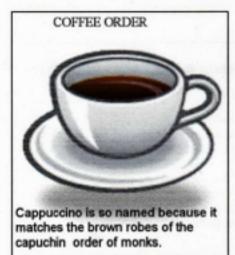
Use a slotted spoon to scoop the mussels into bowls and put the pan back on the heat. Bring the juices to the boil and stir in the crème fraiche, if using. Pour the sauce over the mussels. Serve with hunks of chunky bread for mopping up the sauce.

#### A Super food in a nutshell — WALNUTS

Walnuts are the only nut that will give you a day's worth of omega-3 fatty acids—a handful is enough They are thought to lower cholesterol and reduce the risk of heart disease, if eaten as part of a healthy diet They contain no cholesterol or trans fats

They are a good source of protein-useful for vegetarians

Walnuts also provide vitamin B6, thiamine, folic acid phosphorus, magnesium and copper.



Mussels steamed with cider and bacon (BBC Good Food)

At this time of year; mussels are in their prime. As they only take a few minutes to cook, they are a great buy and a speedy dish to prepare. This recipe uses cider instead of the traditional white wine.

It serves two as a main course or four as a starter.



If you've any Stilton leftover from Christmas, this is a lovely soup, packed with vitamins, made from leeks,

spinach and broccoli, topped with natural yoghurt and crumbled blue Stilton cheese.

#### SPINACH & BROCCOLI SOUP WITH STILTON

#### Serves 4

25g / loz butter

2 leeks, trimmed and thinly sliced 1 head broccoli, broken into florets 900ml / 1½ pts chicken or vegetable stock 225g / 8oz baby spinach, washed 8 tbsp Greek-style natural yoghurt 75g / 3oz blue Stilton cheese, crumbled Salt and freshly ground black pepper. 1, Melt the butter in a large pan and add the leeks, frying them gently for 3-4 minutes until softened. Remove about 2 tbsp of them, reserving for the garnish. Add the broccoli to the pan with the stock. Bring to the boil, then reduce the heat and simmer gently for about 15 minutes until the broccoli is tender.

2. Remove the pan from the heat and stir in the spinach, reserving a few small leaves for garnish. Let the soup stand for a few minutes until the spinach leaves have wilted, then transfer the soup to a blender or food processor. Add 4 tbsp of the yoghurt and most of the Stilton. Blend until smooth. Return the soup to the pan and reheat gently until piping hot. Season to taste with salt and pepper.

Ladle the soup into warm bowls, garnish each portion with 1tbsp yoghurt, the reserved leeks, Stilton and spinach leaves

January 25 is the time for celebrating the work of one of the most revered of poets, as well as paying tribute to one of the humblest of foodstuffs-the haggis. Here's a couple of other



#### Cullen Skink

#### Ingredients

- 30g / 1oz butter 1 onion, chopped 2 garlic gloves, peeled & chopped ½ savoy cabbage, shredded Splash white wine 500ml / 17 fl oz vegetable stock 110ml / 4fl oz cream
- 1 smoked haddock fillet, chopped

#### Cranachan with fresh Skye raspberries

#### Ingredients

250ml / ½ pint fresh double cream

- 1 tbsp thick heather honey
- 1 generous tbsp of whiskey
- 1 heaped tbsp of toasted oatmeal
- 2 punnets raspberries



#### Method

1.

- Melt the butter un a medium saucepan
- Add the onion and garlic and sauté for 2 minutes

traditional recipes to have on Burns Night.

- Add the cabbage and sauté for 1 minute
- Add the splash of wine and stir well to collect cooking juices
- 5 Pour in the stock and cream
- 6 Add the haddock and allow the soup to simmer for minutes

#### Method

- Whisk the cream together with the honey and whisky
- Fold in the toasted oatmeal
- Pile on top of fresh raspberries and serve

If you're having Haggis and fancy a variation on Bashed Neeps, you can make **Orkney Clapshot**. Mix the seasonal swede with an equal quantity of mashed potato and beat well until smooth. The

mixture can be put into a pie or gratin dish, thickly covered with grated cheddar cheese and baked in the oven, or under the grill, until browned.

## ENIGMAS & PUZZLES

December Solutions: Simple Enigma:

Bate - net - Rime - Reach - Year = BERRY and if you allow a nut as a fruit: Bate - net - Time - peacE - Lear = BETEL Premiership Enigma: Joan is 6yrs and has 264 sweets Jane is 4 1/2 and has 198 sweets Jill is 7yrs and has 308 sweets

This year each month we will be printing a page of puzzles varying in difficulty so as to hopefully cater for all. If you have any that you would like to share then please forward.

Use the letters given to complete the square so that three other words can be read downwards and across. What are they?

DEELIMNTT

F	U	S	S
U	N.	(	T
s	t.	D	E
S	T	E	M

3 and 6 = 918 5 and 2 = 710 1 and 8 = 98 What does 4 and 4 =?

		2	8		6	9		
	4						5	
	Ĺ		1		5			
4				9				2
	7		6		1		4	
	3	9				8	7	
7	9			8			6	3
		4	9		3	2		

A 550 yard long train, travelling at 50 mph,

enters a tunnel of two miles in length.

How long will elapse between the moment the front of the train enters the tunnel and the moment the end of the train clears the tunnel?

When each group of letters is rearranged one group will prefix the other three to give three longer words.

SING	BALE	SINES	DARE
GINS	ABLE		RENDABL

DETR

What are they?

#### A float contains £14.

It is made up of four different denominations of coin and the largest denomination is  $\pounds 1$ .

There is exactly the same number of each coin.

How many of each coin is there and what are their values?



There is no RBL meeting in January. The next meeting will be on 6 February, at 7.30 - venue TBC. The Old Chapel Inn are again hosting a Burns Night Supper and Ceilidh in aid of the Royal British Legion on Friday 25 January. There will be a traditional meal followed by dancing. Tickets are £29.50 each available from the Old Chapel Inn. It was a fabulous event in 2007 and promises to be just as good in 2008. Come along and join in with the fun.

### 100 CLUB

There are still some numbers available for this worthwhile cause. Please contact Martin Lewis (811261) or leave a cheque made out to the Royal British Legion behind the bar at the J.E for £12. This covers 2008. There is a monthly draw and winners are published in the newsletter monthly.

20 years ago ...

The mobile library visited Challaborough for the first time

The WI were knitting squares for blankets for refugees in Ethiopia.

RAINFALL: Robbie McCarthy				
Last month:	5.5*			
Ten year average:	5.16"			
Ten year high:	8.25*			
Ten year low:	2.5*			

## 10 years ago ....

After almost 10 years of service, Reg Trant resigned from his position as churchwarden.

January 1998 was the last trading month of the Ringmore Shop and Post Office run by John and Rosemary Tate.

#### PARISH PLAN QUESTIONNAIRES

If any one has a Parish Plan Questionnaire that hasn't been collected please leave in the box in the church, behind the bar at the J.E or hand to any councillor. Many thanks. We look forward to collating and analysing the information, which will then be taken to the next stage.

### Avon

Thank you to all who ordered Avon for campaign 17 where I advised that I would be sending all commission made to St.Lukes. I am delighted to say that I have sent a cheque for  $\pounds94.82$ . Many thanks also to all those who have supported me with Avon throughout the year.

#### Sharon

#### Christmas Bazaar

Despite the atrocious weather quite a few ventured out for our annual bazaar, sampling an array of home produced gifts. Even with the weather against us we still managed to raise  $\pounds$ 211 towards the newsletter funds. Many thanks to all those who braved the elements to both sell and support.

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### SHOP OPENING HOURS

MONDAY to SATURDAY 7.00am - 6.00pm (7.00am - 8.00pm July & August) SUNDAY 8.00am - 5.00pm CREDIT & DEBIT CARDS ACCEPTED(NO MINIMUM FEE) CASH MACHINE & MOBILE PHONE ELECTRONIC TOP UP ALSO AVAILABLE Holywell Stores Ltd Reg. No. 4755617 Proprietors Dane & Hilary Vanstone VAT Reg. No. 684 4773 88

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JANUARY '08 NEWSLETTER



#### JANUARY TIME OFF ...

We are closed for a few days in January to recoup from our busy Holiday Season & to recover from sleepless nights with the new baby. We hope that this will not cause any inconvenience (see right for dates)

going, warming dishes but the steak, do not panic will remain a staple!

#### CHINESE NEW YEAR 2008

New Year's Eve

Photographs...

We here at the JE will have copies

on CD of the photographs from the New Year's Eve Party 2007 by the

Please let any of our staff know

if you want a copy.

end of this month.

We know that this is not until February, but it is something to put in your diaries! We will be hosting a Chinese dinner, so book your place to bring the Chinese New Year of the Rat on February 7 in with JE style!