



Good Easter NEWSLETTER

Friday 8th May 2020

FOURTH EDITION



FRIDAY 8TH MAY

2:55pm : The Playing of the Last Post

We will play 'the Last Post' this we hope to play loud enough for many to hear. Apologies to those that wont hear it, but feel free to still join in. this lasts 1 minute.

**Followed by a two minute silence
we will then play the Rouse followed by:**

3pm : The Nation's Toast

We would very much like to encourage you all to take part in the Nations Toast from your homes. We invite you to stand and raise a glass to the following toast

**"For those that gave so much,
we thank you"**

This will be the first time such a tribute has ever taken place so please let it be an afternoon to remember, so after our toast lets applaud, whistle, and make some noise, all in honour

**HAVE A BBQ OR PICNIC IN
THE FRONT GARDEN. A
STREET PARTY FEEL. LETS
CELEBRATE AND HONOUR
ALL THOSE THAT FOUGHT
FOR OUR COUNTRY IN
STYLE. KEEPING A SAFE
DISTANCE AT ALL TIMES**



ANNOUNCEMENTS

**Happy Birthday Bernard Gandy on
Monday 4th May**

**Wishing Diane Hall A Happy Birthday on
Saturday 9th May**

**Happy 21st Birthday Frankie Sutcliffe
on Thursday 14th May**

Do you have an announcement you'd like to share! A Birthday! Anniversary, Engagement, Let us know.

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NEWS FROM THE FORD

Apropos nothing at all, I thought I'd bring you news from the outskirts of the village and let you know how we're doing by the ford.

Pat and I are doing well and haven't caught anything nasty yet. Lock down has got its downsides, but to avoid the madness of boredom I've dusted off my bike and have taken to cycling round the village. My first excursion was up to the Village Hall, a half hour rest and freewheel back home. But things move on. I worked out a four mile route around the village, and then extended it to eight miles by adding in High Easter.

Now I know that to a cyclist eight miles is nothing, but to a grumpy old pensioner, I can tell you this is an achievement. Targets are being set, who knows where I'll end.

If you see me about, give me a wave. If you've got an old bike in the corner of your garage, dust it down, and keeping a safe distance join me. You never know Coronavirus could give you a new hobby and a healthier life.

Graham Seeley



Lycra Free Zone!

BOBOTIE RECIPE

This is a hearty and comforting South Africa dish made primarily of curried minced beef topped with a milk and egg mixture and baked to perfection

INGREDIENTS

| | |
|---|---------------------------------|
| 2 tbsp butter | 2 medium onions - finely diced |
| 1 tbsp garlic - minced | 2 slices bread - crusts removed |
| 1/2 cup milk | 1 1/2 tbsp curry powder |
| 1 tsp tumeric | 1 tsp coriander |
| 1 tsp ground cumin | 2 pounds lean ground mince |
| 1/2 cup mango chutney | 1/4 cup raisins |
| zest of 1 lemon | 1 tsp worchestershire sauce |
| 1 1/2 tbsp dried herbs (thyme, basil, oregano) | |

TOPPING

3 eggs
5 bay leaves
1/2 cup cream
1/2 cup milk
salt and pepper

Method

Preheat oven to 350 degF / 180 celsius.. Mix together the milk and bread to allow it to soften and set aside.

Heat saucepan over medium heat - add butter, onions and garlic and saute until soft. Add in the curry powder, tumeric, cumin, coriander and dried herbs.

Add the beef and cook until lightly brown and then remove from the stove. Add the bread mixture, chutney, lemon zest, worchestershire, and raisins and season with salt and pepper.

Place the mixture in a greased casserole dish and use a spoon to flatten the mixture. allowing for topping. Bake in oven for 30mins.

In meantime mix eggs, cream, milk and 1/4tsp tumeric. Remove the casserole and pour mixture on top with bay leaves arranged above.

Bake for another 20mins or until eggs are set. Serve with rice, salad, or veg. Sliced banana and desicated coconut can also be served as condiments

I'VE DONE THAT - NOW WHAT?

I've cleaned out all the cupboards,
And sorted all my clothes.
Dug every inch of garden,
Pruned every rampant rose.



I've eaten all the biscuits,
The Easter Eggs as well.
I know I really shouldn't,
But no-ones going to tell!

B.G



RETURN OF PANTO



After many many years we have taken a leap and decided to bring the panto to Good Easter. Yes we are only in May, but there is ALOT of work ahead of us. however for it to work we need your help. and must start planning now.

Would you like a part in it!! big or small, silent , young, old you name it, we will find a role for you. we want to give everyone a chance to play a part. so dont be shy, and let me know, lots of characters needed, even animals for the shy children

Can you help behind the scenes, props, costumes. music, lighting. materials, every little helps. or maybe you are interested in sponsoring us!! We will be getting the script ready very soon, so please express all interest asap.

We wish to give all those living in Good Easter priority before advertising to other villages

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"Until now, I never understood why you got so excited when someone walked past the house."

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Old Jack and his Dog



In day of yor there was an old man living in this area. He would be described as a gentleman of the road. No-body knew his name, but he was usually known as Old Jack.

Old Jack wandered round all the local villages, with his possessions in a barrow and his dog at his side, looking for any small jobs that would earn him a few pence. The dog, a black and white border collie with a rope round his neck as a collar and a piece of string for a lead. Anywhere Old Jack went his dog would be beside him.

One day while walking through the village Old Jack ran into the village constable. Of course the constable new Old Jack for many years and knew he was a good source of local information so stopped to exchange pleasantries and chat. As they parted, the constable asked Old Jack if he had a licence for his dog. Well Old Jack had never heard of such a thing and said so. To which the constable replied that he should really get one.

Old Jack said he'd "look into it".

It was a few weeks later that Old Jack was again walking through the village and again met up with the constable, as before they exchanged pleasantries and gossip. Then the constable asked Old Jack if he had bought a licence for the dog. Old Jack replied yes and pulled out a surprisingly clean piece of official looking paper, which he presented to the constable. It was all in order, a receipt for seven shillings and six pence all stamped. The constable handed it back and then noticed the dog was not with Old Jack. " Where's your dog?" says the constable. O says Old Jack " I had to sell him to buy the licence".



LOCAL SERVICES/FOOD SUPPLY

The Leather Bottle, Pleshey

Drive Thro: Sundays Roast 12 - 4pm (turkey, beef, pork with all trimmings)
Fridays: variety menu, served 12 - 8pm , freshly cooked.
Call to order: 01245 237291

Gaynor Quinlin - Cook n Go: : Leaden Roding Village Hall

Drive thro food service Every Saturday 5 - 7:30pm. Variety menu.
Contactless or please try to bring change for correct cash

Skewers Chelmsford : Kebab and grill.

Delivery to Good Easter. order via just-eat.co.uk or 01245 963882

Indian Zest Order via : theindianzest.co.uk or call 01245 493989

IF YOU KNOW OF OTHERS PLEASE LET US KNOW

Bedfords Farm Beef Home produced beef, also millers so flour for sale. all enquiries: Adam Marriage 07786583142

Garnetts Butchers. Tel 01245 231331. www.greatgarnetts.co.uk

Meat & Cleaver . 01279 876575. www.meatandcleaver.co.uk

Grenville Nurseries www.grenvillenurseries.co.uk Tel: 01245 420400.

Fullers Family Foodhall brets farm, fruit, veg 01279 876189

Fresh fruit & Veg Co. Chelmsord Free Delivery, selection boxes . 07454019094

ONLINE NEWSLETTER EDITION

In order to try and cut down paper use, and do our bit to protect trees, all our newsletters are available online. via facebook good easter village community group , or Mygoodeaster.co.uk, can be emailed on request, and on noticeboards. we are aware not all can access online or prefer hardcopies and for those we will continue delivering to. But we would be extremely grateful if you are happy to recieve online please spare a few minutes and me know. contact details to your right

SEND IN YOUR STORIES,, DRAWINGS. ETC. & WE'LL ADD THEM TO YOUR NEWSLETTER.

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