

Keeping in Touch..... Number 47

Welcome to this week's KIT. Thank you so much if you sent something in. Much slimmer than usual - please keep the articles coming if you want KIT to continue! The deadline for next week is noon on Wednesday. Please send anything to c.a.curtis@ntlworld.com if you would rather just tell us something, rather than type, then please lift up the phone to Chris or Alan— 01480 350787 or pop a note through the door.

Parklets – Coming to a Town Centre Near You by Sally Runham

Parklets are part of a national initiative to make places for people to rest and relax. Small parts of residential streets are reclaimed by the community for people to stop, rest and enjoy.

From www.livingstreets.org.uk

Parklets are what happens when parking spaces are transformed into a community space with benches, seats, planters, etc.

A residential parklet can be used both as a resting point for people, and a play area for children.



“Huntingdonshire District Council is seeking funding to install parklets, as a pilot project, in three of our market towns: Huntingdon, Ramsey and St. Ives. Parklets can be thought of as very, very small parks. They provide a place for people to relax, rest and even people watch. They add a touch of greenspace to the High Street.” www.huntingdonshire.gov.uk/consultations/parklets-project

St Ives town council is looking at a range of improvements, including possibly setting up parklets around town. Parklets are part of a move towards greater pedestrianisation of town centres, away from the dominance of traffic, and inappropriate access and parking by some drivers. Access to the Free Church has been discussed by elders, as post-Covid, parking spaces alongside pavements could disappear. We need to be aware of planning discussions, so that vehicular access to the church is retained for disabled people, for weddings and other events, and that suppliers to Tookeys and Just Sharing can continue to gain access during the working day.

Irene calling.....

FIVE WEEKS

Five weeks baby, tip-toe steps
Of data calculation,
Week by week our hopes arise
Within our Lock Down nation.

Five weeks here and five weeks there
Of Boris on the tele,
Can we? Can't we? Are they sure?
No! Not on your nellie?

Media questions of all kinds
And all in need of answers,
Most well thought out, structured clear,
Some from idiot chancers.

Don't they get it even now
The reasons why we Locked Down?
5 week gaps to check all's safe
Keep variants from our towns.

One jab done and one to go,
So many now protected,
Vaccinations going well,
Safe measures not neglected.

A few more months of patience,
All this time we've done our best,
More freedom's round the corner
Let's quell this Covid pest!

cc. IRENE CARTER



Museum exhibit??

During a visit to my home town of March a few years ago, I popped into the museum to have a look around. Imagine my surprise to find a picture of myself, aged 12 in 1964!

When I started at March Grammar School we were the first entry to the brand new school built on the outskirts of March to replace the old school which was no longer fit for purpose. A photo was taken of the new intake & that is now in the museum, I think I am far too young to be in a museum, but it is my claim to fame. I guess my parents would have had a copy of the photo, but goodness knows what happened to it!

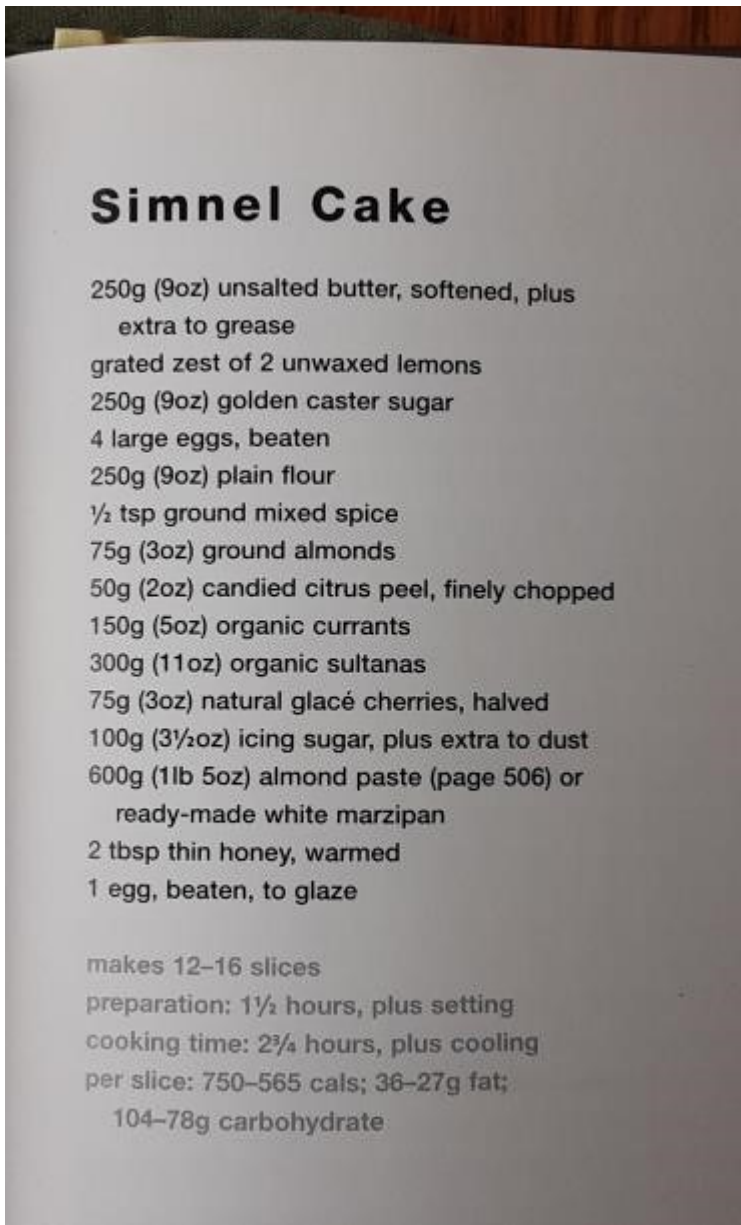
Peter German

Peter and Gill enjoyed a change of scenery for their daily exercise recently with a quick trip to Anglesey Abbey.

They really felt spring in the air!!



Char's mothers 's Simnel cake recipe.....



Simnel Cake

250g (9oz) unsalted butter, softened, plus extra to grease
grated zest of 2 unwaxed lemons
250g (9oz) golden caster sugar
4 large eggs, beaten
250g (9oz) plain flour
½ tsp ground mixed spice
75g (3oz) ground almonds
50g (2oz) candied citrus peel, finely chopped
150g (5oz) organic currants
300g (11oz) organic sultanas
75g (3oz) natural glacé cherries, halved
100g (3½oz) icing sugar, plus extra to dust
600g (1lb 5oz) almond paste (page 506) or ready-made white marzipan
2 tbsp thin honey, warmed
1 egg, beaten, to glaze

makes 12-16 slices

preparation: 1½ hours, plus setting

cooking time: 2¾ hours, plus cooling

per slice: 750-565 cal; 36-27g fat;

104-78g carbohydrate



albhacaycanela@lifanafuchs' 14

1 Grease a 20cm (8 inch) round, 7.5cm (3 inch) deep cake tin and line with greaseproof paper.

2 Beat the butter and lemon zest together, using a free-standing mixer or hand-held electric whisk, until very soft. Add the sugar gradually and continue beating until light and fluffy. Slowly beat in the eggs until evenly incorporated.

3 Sift in the flour with the mixed spice, and add the ground almonds, candied peel, currants, sultanas and glacé cherries. Fold the ingredients together, using a large metal spoon, until evenly combined. Set aside.

4 Spoon just over half of the cake mixture into the prepared tin and smooth the surface. Roll out 200g (7oz) of the almond paste on a surface dusted with icing sugar to an 18cm (7 inch) round.

5 Put the almond paste round on top of the mixture in the tin, then cover with the remaining cake mixture. Smooth the surface and make a slight hollow in the centre, then brush lightly with cold water. Wrap a double layer of brown paper around the outside of the tin (see page 459) and secure with string. Bake at 170°C (150°C fan oven) mark 3 for 1¼ hours. Cover with greaseproof paper, lower the oven setting to 150°C (130°C fan oven) mark 2 and bake for a further 1½ hours or until cooked to the centre.

6 Leave to cool in the tin for 1 hour, then transfer to a wire rack to finish cooling. Wrap in greaseproof paper and foil and store in an airtight container for up to 2 weeks.

7 When ready to decorate, roll out 200g (7oz) almond paste to a 20cm (8 inch) round. Cut a 7.5cm (3 inch) round from the centre and add this piece to the remaining almond paste. Brush the top of the cake with honey, cover with the almond paste ring and press down. Crimp the edge with your fingers.

8 Divide the rest of the almond paste into 11 or 12 pieces and shape into oval balls. Brush the ring with the beaten egg, position the balls on top and brush them with egg. Put a disc of foil over the exposed centre of the cake, then put under a hot grill for 1-2 minutes to brown the almond paste.

9 Mix the icing sugar with 2-3 tbsp warm water to make a smooth icing. Remove the foil disc, then pour the icing on to the exposed centre and smooth it with a palette knife. Leave the icing to set. To finish, secure a yellow ribbon around the side of the cake.

note: Simnel cake is the classic Easter celebration cake, its marzipan balls representing the disciples – either 11 or 12 – depending on whether you think Judas should be included.

House group members..... From last week....

In the group are David, Barbara, Louise and Jonathan Duffett, Ken, Diane and Martin Woodham, John and Irene Brown, Frank and Elsie Page and a friend of theirs called Syd.

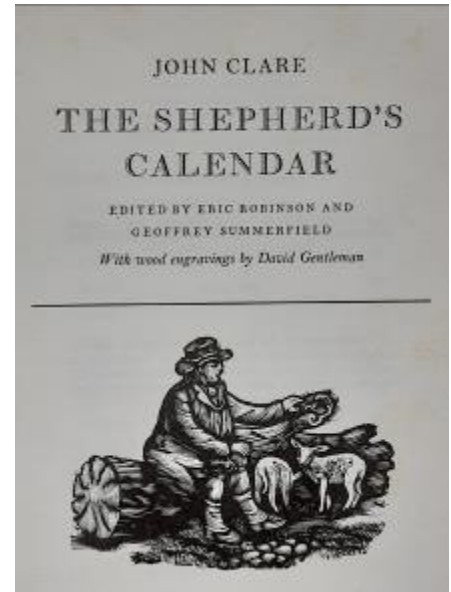
More from Char..... A poem by the "Peasant Poet" John Clare...



MARCH

March month of 'many weathers' wildly comes
In hail and snow and rain and threaten'g hums
And floods: while often at his cottage door
The shepherd stands to hear the distant roar
Loos'd from the rushing mills and river locks
Wi' thundering sound and over-powering shocks
And headlong hurry thro' the meadow brigs
Brushing the leaning sallows' fingerin' twigs
In feathery foam and eddy hissing chase
Rolling a storm o'er-taken travellers' pace
From bank to bank along the meadow leas
Spreading and shining like to little seas

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Char says- "What a wonderful poet, this could be dear old St Ives."

And in her garden this week.....

