



The Banbury Evergreens Link

Keeping You in Touch

Issue 66

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HAPPY NEW YEAR

Welcome to our new year edition of the newsletter. I'm afraid that with so little Evergreens news to record this issue will of necessity only contain a medley of articles for your information, amusement or provocation! We hope that it will serve to remind you that we are still trying to function and only have your interests at heart.

Thank you to all the members who have continued to keep in touch with one another during the past ten months. It is amazing how a phone call or an e-mail can cheer someone's day. We are still Zooming every Wednesday morning and are happy to hear from anyone who would like to join our coffee mornings then.

We send you our best wishes for a much better year in 2021 when we might see an end to this dreadful virus and will have the opportunity to return to our sporting and social activities once more. Stay safe.



Highlights of Banbury
Nightlife over the festive
season!



Barrie Wood took these photos of the light show that was projected onto the facade of Castle Quay during the Christmas period.

Some thoughts for 2021

Good exercise for the heart:- bending down and helping another up.

Today give a stranger one of your smiles - it may be the only sunshine he sees all day.

Thanks to Ann Mason

Diary!

26th April: five day break on the Isle of Wight, fully booked.

26th November: AGM.

(That's it Folk for the time being! Fingers crossed more events will appear as the year progresses.)

Obituary

We send our sympathy to Eileen Leftley and her family following the death of David on 29th December.

Are you ready for winter?

A new month, a new year and already the forecasters are warning us of wintry weather ahead.. Why not keep warm with the delicious parsnip and garlic soup recipe on page 2.



Our first AGM on line (a brief summary)

Twenty nine members attended the AGM in November. For those of you who were unable to join us we attach a brief resumé for your information.

1. Barrie Wood opened the meeting and, after apologies were received, he read the minutes of last year's AGM which were duly accepted and signed.
2. Geoff presented the accounts which show that the year ended with a balance of £4,902.43. He was thanked for his work this year.
3. The chairman's report was necessarily brief because of the cancellation of most of our events during the year. She assured everyone that the committee was thinking about times after the pandemic and were already mentally making plans which can be quickly organised as we socialise once again. Geoff thanked her for her report.
4. Owing to the present situation we were unable to carry out the usual procedures for proposal and secondment of committee members this year; because of this the committee agreed to offer themselves to serve for the coming year and this was agreed by those present. Unfortunately three members have resigned, Mary, Eileen and Lynette. They were thanked for their support over the years and presented with a Christmas flower basket as a thank you. Two new members were proposed and seconded and have been appointed, Linda Young and Gerry Bernardo. We look forward to working with them.
5. Before the meeting closed Geoff gave us some good news. As our finances remain steady and we have been unable to function as normal this year the committee had decided that there will be no membership fees in 2021 for those who had paid before we last met in March. However those who had not paid by then, and new members, will be asked to pay the £5.00 fee as usual.
6. The next AGM is scheduled to take place on Friday 26th November 2021.



We welcome Linda and Gerry to the committee.

(Should you wish to see the full minutes of the AGM please e-mail us and we will send you a copy.)

Parsnip and garlic soup.

Method

Ingredients

675g parsnips
1 whole head garlic
5cm piece fresh ginger
3-4 cardamon pods
1.7 litres milk
1 bunch spring onions
300ml soured cream
salt
cayenne pepper

1. Top, tail and peel the parsnips. Cut them up roughly, put in a large saucepan.
2. Peel the garlic cloves, keep whole. Peel the ginger, chop fairly small.
3. Crush the seeds from the cardamon pods in a pestle and mortar, add with the ginger to the pan, then put in the milk, a little salt and 2-4 pinches cayenne.
4. Cover the pan and bring gently to the boil, simmer until parsnips and garlic are soft (25-30 minutes.)
5. Remove from heat, allow to cool a little, whizz in a food processor until smooth then pass through a sieve.
6. Meanwhile chop the spring onions into short lengths. Bring the soup to the boil, remove from the heat, stir in cream and onions but do not boil again, heat gently to warm the onions. Serve with crusty bread and enjoy.

Answers to the Masked Face quiz in the last edition. 1.Mary Wood 2.Janet Harral 3 Gerry Bernardo 4Julia Turner
5 Barrie Wood 6 Jon Robinson 7 Ann Mason 8 Cynthia Watson 9.Sara Carter 10.Anonymous, but not looking too well!

Your Committee 2021

Chairman: Janet Harral

Treasurer: Geoff Jones

Secretary: Christine Wood.

Gerry Bernardo, Patricia Fenner, Billy McIlroy, Adrian Silman, Julia Turner, Linda Young