

SCORTON & DISTRICT TIMES

Issue 49 - Summer 2023

SCORTON WALK **Summer Guided Tour**

Saturday 24th June 2023.

meet at The NORTH CAR PARK.

Start at 9.30am prompt.

Approx 2.7miles (2.5 to 3 hours)

Tarmac would like to invite you to a morning guided tour of the restored areas of the former Scorton Quarry site.

We will be walking along the public routes around the Scorton Lakes and woodlands stopping at various points of interest covering the History, how the quarry was worked, Environmental Restoration of the site, Wildlife and Ecology.

Sturdy footwear and suitable clothing required

Email—Scorton.Lakes@tarmac.com



Replies from a newly co-opted Parish Councillor (plus details of how to apply to become a Councillor)

How has your first few months as a Parish Councillor been?

I had the privilege of being elected to serve on the Parish Council in September 2022. Not always glamorous - in my first few months I have tackled replacing football nets and taking measurements for planting beds - the role has been very rewarding to date.

Is the role what you expected?

To be fair, I'm not too sure what I was expecting. I had attended a few meetings previously as a member of the public so had an idea as to how the monthly meetings would run, but had no real expectation of what went on "behind the scenes". I received some very helpful training from Yorkshire Local Council Association before I came into role. It's been really interesting to understand all of the various issues that the Council deal with on behalf of residents.

Is it a friendly and supportive team?

Yes, absolutely. The councillors have made me feel very welcome and supported. We all bring different experience and skills to the table and everyone's contribution is valued.

Are you pleased you applied?

Yes! I have enjoyed the often lively debate of monthly Parish Council meetings; listening to the concerns and priorities of members of the public, advising where appropriate and devising action plans where possible.

I have lived in the village since 2007 and I was looking for an opportunity to engage, establish new connections and make a positive difference. The role has not disappointed. I now understand so much more about the area in which I live. I've even learnt quite a few new street names!

What's the most surprising thing about your new role?

I'm amazed how much hard work goes on, and has gone on previously, to keep our village and surrounding area so special.

Thanks to Councillor Helen Richardson who has answered these questions.

Has this inspired you to join our team? If so, then we would love to hear from you.

There is currently one vacancy on the Parish Council.

The council can now fill the vacancy by co-option, which is a process whereby the council considers applications from interested persons and can then select someone to fill the seat.

If you are interested in becoming a Parish Councillor, please write to the Parish Council and include a few details of why you would like to become a councillor and what you think you could bring to the role.

If you need any information about qualification for being a councillor or just want more information about the role, please contact Vicki Raven, Clerk to the Council on 07513 173762 or email scortonpc.clerk@gmail.com or speak to a current Parish Councillor.

Deadline for written applications: 25th September 2023

Scorton Feast

The Feast Committee are busy finalising the schedule, you should hear a knock at your door with the full programme in the next few weeks.

Here are some classes and details to whet your appetite.

As a change from last year, the Open Air Concert will take place on Saturday evening at 9pm, and will be the enthusiastic and popular band

Also Known As

Produce classes

A jar of JAM or JELLY

A jar of MARMALADE

A jar of CHUTNEY

TEA LOAF

SHORTBREAD - 4 pieces

SAUSAGE ROLLS – 4 bite size (any combination filling)

LEMON and BLUBERRY CAKE – make 1 cake using own recipe; style and finish

4 x SWEET SCONES

HOME-MADE BREAD

APPLE STREUDAL

FRUIT FLAPJACK – 4 pieces

GINGER BISCUITS – 6 Biscuits

A SAVOURY PIE – any filling

Adult recipe

CHOCOLATE SWISS ROLL: – Jam filling.

Recipe: 3 Eggs; 75g Caster Sugar; 75g S.R Flour; 2 Tablespoon Cocoa Powder; PLUS 1Tbsp Caster Sugar to sprinkle on parchment prior to first rolling-up, slightly warmed Jam for filling and sieved Icing Sugar to dust the finished Swiss Roll.

Method:

- 1) Preheat oven to: Conventional 200C, Fan 180C, or Gas 6
- 2) Grease and Pre-line a 12 x 9 inch Swiss Roll tin with Baking Parchment slightly larger than the size of the tin.
- 3) Break Eggs into mixing bowl, add Caster Sugar; whisk until thick & creamy and leaves a trail on top of mixture.
- 4) In separate bowl sieve together Flour and Cocoa Powder; then gently fold into the egg and sugar mixture until all mixed together.
- 5) Place mixture in Swiss Roll tin, ensuring mixture goes into corners of tin; and lightly level out surface.
- 6) Bake for 8 -10 minutes until well risen, and firm to the touch.
- 7) Whilst the Swiss Roll is baking place a large piece of Baking Parchment onto the work surface, and sprinkle with the 1tbsp Caster Sugar.
- 8) As soon as Swiss Roll baked turn it out onto the parchment, gently removing the parchment the Swiss Roll was baked in.
- 9) Trim the edges of the cake; make a score mark 2.5 cm (1 inch) in from the shorter edge (Being careful not to cut right through).
- 10) Place another slightly smaller piece of Parchment over the surface of the Swiss Roll; then gently roll the table top sheet of parchment upwards from the short end towards the top whilst leaving the smaller piece of parchment inside and leave to cool.
- 12) When cool carefully unroll, remove the inner parchment and add Jam filling.
- 13) Re-roll
- 14) Dust with sieved Icing Sugar, and Serve.

Photography classes

Sunset
Animal(s)
Farming Life
Reflection
Oops!
A Coronation Selfie
A Night Out

Look out
for and
join in the
new
**Scarecrow
Trail.**



Arts & Crafts classes

CRAFTS

Any Article of Sewing (Hand or Machine)

Upcycling - new from old

Sheep - any medium

Any article - homemade incorporating Wool

Any type of craft - anything goes!!!

Paperwork

A piece of Woodwork

ARTS

An Original Watercolour

An Art Work – any medium

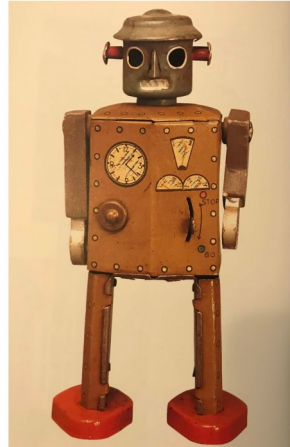
SPECIAL CLASS

Music Memorabilia (will be Judged by President's Wife)

(Please Note: all pieces of work above must be produced by the exhibitor)

COLLECTOR'S CORNER: SPECIAL PRIZE £10.00

Childhood toy



Children's recipe Age 10+

Fairy Buns: Recipe and Method:

Recipe: (will make more than 4 Fairy Cakes)

110g (4oz) each of: Butter, Caster Sugar and Self Raising Flour, 2 Eggs

Method:

- 1) Preheat oven: Conventional 180C, Fan 160C, Gas 4
- 2) Fill a 12 Cupcake/Fairy Bun baking tray with 12 Paper Cases
- 3) Sift flour into a bowl and set aside.
- 4) Use electric whisk to cream together sugar and butter until light and fluffy.
- 5) Gradually add the beaten eggs with a little flour
- 6) Gently fold in remainder of the flour until all ingredients are combined.
- 7) Half fill Paper Cases with the mixture
- 8) Bake for 15-20 minutes until well-risen, golden and firm to the touch.
- 9) Allow to cool in the baking tray for 5 minutes, then lift out Paper Cases and cool fully on a wire rack.
- 10) Choose the best 4 Fairy Buns!
- 11) Decorate using your own ideas and choice of decorations
- 12) Display.

North Yorkshire Police Neighbourhood Alert

North Yorkshire Police have a new community messenger system called Neighbourhood Alert. The system sends out an email / text message with alerts direct from the police. Containing updates such as ongoing crimes / to scam advice within your area.

Should you wish to sign up please email

elliot.brown@northyorkshire.police.uk

With the following information;

Full name
Address with postcode
Email address
Mobile Phone Number
Landline (ideally, but not necessary)

Also what is good about the local area you live crime wise / any concerns you may have and wish for the police to focus on.

A score of 1-5 on how confident you are with North Yorkshire Police at this time, 1 being not confident, 5 being very.

Many thanks,
PCSO Elliot Brown
Collar No: 3570

**Bolton On Swale
School Summer Fair**

**Friday 14th July
1.30pm—3.30pm**

All welcome

Scorton.com

You have a new, updated website, this belongs to the village; it's the same address but it's now able to be accessed from mobile devices. Please take a look and if you would like your local business or club adding, or details changed then please email scortonpc.clerk@gmail.com

GOTG 17

Keep your Bunting / Flags / Hats / Crowns /
Waistcoats / Shorts / dresses Anything with
a Union Jack so we can Emblaze everything
at this year's GOTG Event



Coronation Year 2023

SAT 8TH JULY

FROM 2.00PM

Details of local Clubs, Societies and Church Services

◆ **Archery** Practice on the Archery field next to Beck Green on Wednesday 7.00pm – 8.30pm & Sunday 2.00pm – 4.00pm

www.scortonarchers.co.uk

◆ **Beavers/Cubs/Scouts**

Brompton Sports Hall

Contact: Joe (Group Scout Leader) email: geko@talktalk.net phone: 07779 286620

◆ **Catterick Village Youth Project** Catterick Village Sport Pavilion

Thursday 6.30 - 8.30pm

Contact Vicky Noble 07791567298

◆ **Domino Drive** Every 3rd Tuesday in the month

Scorton War Memorial Institute Contact: Ian Threlfall 01748 811323

◆ **Footpath And Bridleway Walks around Scorton** Monthly guided walks

Contact: Jenny Harper 01748 818033

◆ **Scorton Toddler Group** Scorton Institute Thursday 9.30 – 11.30am

Contact: Scorton Village Pre-School 01748 812825

◆ **Short Mat Bowling Club** Every Thursday between late September and April.

Scorton Institute Contact: Martin Carter 01748 812091

◆ **Curlew Rides** Monthly bike rides from local villages

Contact: John Yorke 07795 097985 or curlewcyclinggroup@gmail.com

◆ **Scorton Methodist Chapel** Worship Service every Sunday 10.30am

Bible Study Group Monday 1.45pm - 3pm

Prayer Group 2nd & 4th Wednesday of the month 2.30pm

Light Lunches served from 12 - 1.30pm, 2nd Monday of each month. There is not charge (donations may be given if desired) everyone is welcome

Contact: Barbara Robinson 01748 811294

◆ **St Mary's Parish Church** Services are held at a church in the parish each Sunday

@ 10.30 am. Please visit our website www.esbb.co.uk for more information or

email admin@esbb.co.uk

◆ **Women's Institute** 1st Wednesday in month 7.30pm

Scorton Institute Contact: Sandra McDougal 01748 811318

◆ **Yoga**

Contact: Clare on 07595873221 or email claremwalker@hotmail.co.uk

◆ **Young Farmers** Hackforth Village Hall every Tuesday 7.30 12 – 26yrs

Contact: Alex Chapman 0776278411

If you would like your local club or society to be added, please contact Vicki on 07513 173762/scortonpc.clerk@gmail.com

Scorton War Memorial Institute

For available dates and rates phone 01748 818799