



NEWSLETTER

All the news from Filkins & Boughton Poggs

Hello again

And a happy New Year to all. I hope you all had a wonderful Christmas and that you all enjoyed that little spell of snow early in December. At time of going to press it is a beautiful sunny day with a little snow still clinging on here and there; it seems unlikely we will be getting much more before Christmas but by crikey F&BP really suits a bit of snow. Of course, barely a month goes past without me droning on about how pretty this place is but the contrast of the snow, the stone and the evergreens really does



Coming Events

5 Jan Coffee Morning (VH)

2 Feb Coffee Morning

20 Feb St Filica AGM (VH)

Contact the editor:
stfilica@mail.com

just add to the villages' aesthetic appeal. Add to that the magnificent tree and you have to ask where else you might want to spend Christmas.

But then all too soon we plunge into the New Year and you should all by now have received your calendars. I am sure I speak for all when I thank St Filica for this wonderful resource and congratulate them on the great job they have done putting it together.

The holidays mean that this is a rather light edition but we will be back to full strength next month as things get into swing.

Until then, all the very best for the new year.

Paul

Santa Comes to F&BP

As darkness fell, first the pixies then Mr Fubbles arrived; lights, music and tinsel were attached to the trailer and then Father Christmas could set off around our villages!

So many children turned out for their little present and to talk to FC – it was a lovely sight. It seemed as though everyone in P&BP turned out around the wonderful

Christmas tree and joined in the countdown to lights going on. Then it was back down to the village hall for carols, mulled wine and mince pies.

There are so many people to thank I am not sure where to start ... everyone who pulled together playing the piano, singing, putting up the Santa

stop signs, filling goodie bags, decorating and supplying the pony, providing the light and sound, escorting the trap around, putting up and lighting the tree, making mince pies and cakes and "brewing" the mulled wine and to Father Christmas himself for giving up a little of his time to be

with us. The list goes on ...

Once again, a great start to the Christmas countdown; the St Filica Committee put this event on for free to everyone but we would like to thank everyone who made a donation on the night.

Cris 'Santa's Special Helper'
Hoad

ST FILICA AGM

TUESDAY 20TH FEBRUARY 2018

8PM

FILKINS VILLAGE HALL

EVERYONE IS WELCOME TO JOIN US AT THE AGM WHERE MEMBERS WILL BE VOTING ON THE DISTRIBUTION OF MONIES RAISED.

Please come along and join us for a glass of wine and some nibbles.

All organisations wishing to put in a bid for funds for a specific project please send your bid to:

Michelle Woodworth

Well Cottage

Filkins

stfilica@hotmail.com

Applications **MUST** be received before 15th January 2018

Hot Smoked Salmon, Smashed Avocado & Poached Eggs

Most people feel the need to diet in January and starve themselves to get over the indulgencies of Christmas but I think you need to look more to eating healthy but special foods – January can be such a depressing month otherwise! This is our favourite weekend breakfast dish – a variation to Eggs Royale!

Ingredients for 4.

- 4 muffins
- Pack of Hot Smoked Salmon (most supermarkets sell it; look in the cabinet with the smoked salmon and cooked prawns etc.)
- 1 large ripe Avocado
- Jar of Mayonnaise or Hollandaise
- Eggs (serve either one or two per person)
- Coriander or Parsley
- Butter
- Fresh Ground Black Pepper
Lemon to serve.

Method

Heat oven to a temperature to

warm plates/food (I put mine to 100 degrees C (¼ Gas). Place serving plates in oven.

Cut Avocado in half and remove stone. Scoop out contents with a large spoon into an ovenproof bowl. Crush with a fork. Add a little mayonnaise or hollandaise (whichever you are using, add a good pinch or more of the black pepper and mix. This should still be quite lumpy. Place in oven to warm.

Place 4 tablespoons of Mayonnaise (if using Hollandaise you can heat this in a pan to quite hot) in a small ovenproof bowl and put in oven to warm.

Remove the salmon from its



packaging break it into chunks and place in small ovenproof bowl. Place in oven to warm.

Cook poached eggs to your liking. I use a poacher but if you don't have one get a glass and line with cling film. Oil the cling film slightly to stop egg sticking. Break egg into glass, draw the clingfilm up around the egg removing as much air as possible, twizzle the top and tie to seal the cling film securely then drop into boiling water to cook. Cook for desired time (4 mins +/-) depending on age of eggs and how you like them.

Toast, cut in half and butter the muffins. If serving with one egg, divide the Avocado mixture across 4 halves of the Muffins and place one on each warmed plate. Pile the salmon onto the Avocado and then top with the Egg. Add a small dollop of the warmed Mayonnaise or Hollandaise on top then a sprig of coriander or parsley and a slice of lemon to serve and top with the other half of Muffin.

Debbie

You should have by now received your copy of the 2018 St Filica Calendar through your letter box.

We hope that you will use it and find the information, the Advertisers and the Business Directory of use throughout the year.

We would like to officially thank both NFU Mutual for their continued Sponsorship and all the Advertisers for their fantastic support which make this production possible.

Don't forget additional copies are available right now from the Village Shop for the

princely sum of £2.00 each! Don't miss out – great for other family members and friends.

Happy New Year from all at St Filica and we look forward to seeing as many of you as possible the AGM in February - see calendar for date!



Day	Morning	Afternoon	Morning	Afternoon
Monday	9-12.30	1-5	10 - 12	3 - 5
Tuesday	8.30-12.30	Closed	10 - 12	3 - 5
Wednesday	Closed	Closed	Closed	Closed
Thursday	9-12.30	Closed	10 - 12	3 - 5
Friday	Closed	1.30-4.30	Closed	3 - 5
Saturday	Closed	Closed	9 - 11	2 - 4
Sunday	Closed	Closed	Closed	Closed
	01367 860 620		01367 860 239	

YOUR BIN CALENDAR 17-18

Your collection day is

FRIDAY



Grey Week

- Tuesday **2 Jan**
- Saturday **13 Jan**
- Friday **26 Jan**
- Friday **9 Feb**
- Friday **23 Feb**
- Friday **9 Mar**
- Friday **23 Mar**

Green Week

- Monday **8 Jan**
- Friday **19 Jan**
- Friday **2 Feb**
- Friday **16 Feb**
- Friday **2 Mar**
- Friday **16 Mar**
- Friday **30 Mar**