



Christmas celebrations started early this year with the 'big' Picton Christmas lights switch on. Picton came alive on 1st December when tree and house lights were switched on in resident's gardens, adding lots of extra sparkle to the festive season.

To get yourself into the Christmas spirit why not join the Carol singing at Worsall Church, starting at 5pm on Friday 21st December. All monies raised will be shared between the Church and the PCRA.



SEASONS GREETINGS

On behalf of the Chairman, the Communications group and the Sub committee we would like to send all Picton residents and their families, Seasons Greetings.

Have a Happy and Healthy 2013.



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MOVEMBER

Movember is responsible for the sprouting of moustaches on thousands of men's faces during November, the aim is to raise funds and awareness for men's health.

Once again our own Andy, some staff and customer's from the Station pub all volunteered to take part in this important event.

They raised an amazing £520.50

WELL DONE BOYS.



COCKTAILS AND CANAPES



Everyone had a fabulous afternoon in the 'VOODOO' Cocktail Lounge at the Station Hotel. The cocktail and canapés afternoon was held on Sunday 21st October 2012. There was a selection of 10 exotic cocktails on offer carefully prepared by Andy and Adam followed by a variety of delicious canapés to accompany them. Jayne and Andy were once again fabulous hosts and thanks also goes to Adam and the other staff who worked very hard to make the afternoon so enjoyable.



PICTON'S ANSWER TO 'Annika Sörenstam'



Our very own Jane May is now the ladies club champion at Headlam Hall Golf Club after winning the championship on 16th September 2012.

This is a great achievement as Jane has only been playing golf for 3 years, having never played before other than crazy golf (which she wasn't very good at apparently). Her handicap is slowly reducing and is currently 21.

WELL DONE JANE



Neighbourhood Watch News- Christmas 2012

Stokesley Police have launched Operation Bright due to the nights drawing in and the clock change. This was successful last year. Officers will be out and about identifying homes that look unoccupied due to them being in darkness. Officers will then do a check of the house and deliver a crime prevention pack. Lights on timers are always a good idea, giving the impression someone is at home and with energy saving bulbs readily available it is a relatively cheap precaution to take. Don't just leave the hall light on, no-one lives in the hall.

North Yorkshire Police have seen an increase in reports of door to door sellers in this area and they encourage members of the public to dial 101 and report any such incidents in order to verify the identity of these individuals as well as confirm they have Pedlar's Certificates, which they usually don't. They often produce a home made 'Hawkers Licence' There is no such thing as a Hawk's Licence so it authorises nothing.

Two youths called at my door recently stating they were selling goods and had just come out of jail. I gave them short shrift and a short time later the wires to my Christmas lights were cut. Coincidence? We don't want to encourage criminals to prowl around our village.

Christmas is a busy time of the year for everyone including the criminal, a high percentage of crime is opportunistic and can be prevented by taking simple precautions.

Jim's top tips

Keep presents out of sight. Large piles of gift wrapped goodies under the tree that are visible through a door or window are tempting to thieves. The same applies to your car, lock them in the boot.

Finally: It's worth mentioning again that North Yorkshire Police can be contacted by ringing 101, the Police non-emergency number, the number to use if it's less urgent than 999.

Have a Happy, Safe, and Crime Free Christmas.

Jim Ackrill

Neighbourhood Watch Co-Ordinator



BONFIRE NIGHT



Once again a big thank you to John Gibson and his family for hosting a fantastic firework evening on Saturday 3rd November 2012.

It was a clear crisp evening which was perfect for fireworks. Everyone who attended thoroughly enjoyed themselves especially the children who had a great time with the sparklers.

There was also a beautiful buffet supper provided with lots to choose from. A nice night was had by all.





The photograph is of the Christmas tree in St. Martins and St. Hilary's

Church News and Festivities.

Carol and Christmas Services

Friday 21st December 5pm Carol Service, All Saints, Worsall

Sunday 23rd December 4pm Crib Service All Saints, Worsall

Christmas Eve 3pm Crib Service St Martin and St Hilary, Kirklevington

Christmas Eve 9.30pm First Communion of Christmas, All Saints, Worsall

Christmas Day 10am Family Eucharist St Martin and St Hilary, Kirklevington

As usual everyone in Picton is warmly invited to any or all of the services in both Kirklevington and Worsall

Regards

Pam Sanders (Vicar)



Worlds Biggest Coffee Morning

The Worlds Biggest Coffee Morning and supporting McMillan Cancer Care really does make a difference to people living with cancer.

Picton residents and friends 'worlds biggest' coffee morning was a huge success; once again we had a great turnout. It is nice to meet up and chat with people who you haven't seen for some time.

There were lots of yummy cakes, scones and quiches for sale and also to eat with coffee.

Together with the raffle, cake and money donations, also donations from people who couldn't make it and Phoenix cards a grand total of £460 was raised for this wonderful cause.

Jayne has wished a special thank you to everyone involved.



RECIPE CORNER - PORK MEATBALLS WITH A CURRY SAUCE

INGREDIENTS

FOR THE MEATBALLS

1lb 5oz lean minced pork	1 onion
1 egg, lightly beaten	2 oz fresh white breadcrumbs
1 red chilli –seeded and finely chopped	2 tsp grated fresh ginger
1 tsp garam masala	2 tbsp chopped parsley
1 tbsp olive oil	



FOR THE CURRY SAUCE

3 tbsp massaman curry paste	2 tsp grated fresh ginger
4 tomatoes, chopped	7 oz coconut milk
7 oz chicken stock	1 tbsp lime juice or to taste
2 tsp brown sugar	

TO SERVE

3-4 tbsp cashew nuts, lightly toasted, 2tbsp chopped parsley, Steamed Rice

1. Heat oven to 220C.
2. To make meatballs, put all the ingredients except the oil in a large mixing bowl and mix together well with your hands. Shape the mixture into small balls.
3. Put the meatballs in a large roasting tin with the oil. Bake for 15-20 mins, or until golden. Remove from oven.
4. To make sauce. Add curry paste and ginger to frying pan and cook for 1 min. Add tomatoes cook for 2 mins. Add coconut milk and stock and bring to the boil. Reduce heat and simmer for 5 mins. Add meatballs to sauce, stir to coat and then simmer in the sauce for 20 mins. Stir in the lime juice and sugar. Garnish with the cashew nuts and parsley, Serve with the steamed rice.
5. Nice to serve at a New Years Eve Party, can be made in advance.

If anyone has a recipe that they would like to share, please send it to Carole Ackrill, Easedale, Picton.

HAPPY★NEW★YEAR



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