

Community

There's lots going on in and around Beeston for all age groups.

For those caring for younger children, information about toy libraries, playgroups, toddler groups, and parenting skills is readily available from Beeston Clinic, Dovecote House, 38 Wollaton Road, Beeston.

If you are planning events or wish to advertise products or services for families, ring 0115 922 8007

Beeston honours the fallen

by the Editor

WITH no disrespect whatsoever to our wonderful 'old soldiers', those who fought in WWII and certain other 'forgotten' wars after 1945, Remembrance Sunday (November 8) in Beeston had a slightly more intense feel this year.

First, soldiers from the 170 (Infrastructure Support) Engineers based at Chetwynd Barracks in Chilwell, who have had

troops serving in Iraq and are currently serving in Afghanistan, have recently been granted Freedom of Entry to the Borough.

Although the official ceremony marking this will not be held until next year, a number of soldiers based at the Chilwell barracks took part in the Remembrance Sunday parade this year, joining cadets from 1359 (Beeston) Squadron as well

as Scout groups and the Boys' and Girls' Brigades.

Adding to the intensity, the march from the Royal British Legion on Hall Croft to the war memorial on Middle Street acted as a sharp reminder that British soldiers – including soldiers who had lived in Beeston and Chilwell – continue to lose their lives on active service. As the war veterans stood to attention at the cenotaph,

the families of Warrant Officer Sean Upton and Sergeant Craig Brelsford, who have both died in action in Afghanistan, laid their wreaths. Who knows what memories were brought to mind?

The laying of wreaths by local dignitaries followed a short Service of Remembrance, conducted by Curate Clare Towns of Beeston Parish Church.

Before the official wreath-laying ceremonies started, the war memorial, which had been refurbished earlier this year, was rededicated.

The parade then marched to the parish church for the full Service of Remembrance.

Three air cadets from the 1359 (Beeston) Squadron had the honour of parading banners. Cadet Sergeant Adam Hill carried the Union

Flag and Cadet Sergeant Chris Peat the RAFA banner. The squadron's own banner was paraded by Cadet Corporal Jessica White.

Fill a shoe box for troops in Afghanistan

Collection – Saturday, November 28
Stapleford Fire Station,
Pinfold Lane

MANY people are aware that a large number of troops from across Nottinghamshire are currently serving in Afghanistan, but what not so many people know – or even give a thought to – is that many of the troops receive neither mail nor gift parcels from home.

When firefighters based at Stapleford Fire Station came to hear of this, they decided to do something about it – and you are invited to help.

Stapleford firefighter Raymond Burton said: "Friends in the military told me that a lot of our troops out in Afghanistan don't get any mail or 'gifted' type boxes sent from home. I don't know the reason why but I do think it's a terrible shame, so me and the boys at Stapleford fire station

thought we should do something about it."

Thanks to Ray and the boys, the fire station on Pinfold Lane will be open from 9am till 1pm on Saturday, November 28 to collect shoe boxes empty or full, or to take donations from any one wanting to give cash.

Ray continued: "The stuff to donate or put in the boxes is toiletries, sweets, crisps, biscuits and magazines. There are men and women out there, so stuff for both sexes would be good."

The boxes will be sent out to two camps in Afghanistan: Camp Bastion, and a remote camp known as Jackson.

If you would like any more information, please call Ray on 07941 312 916.

Sparrow Pie, anyone?

FIRST, though, a recipe will need to be found!

Sparrow Pie was apparently popular during WWI when a thriving sparrow population was largely responsible for crop damage and depletion at a time when people were hungry.

A recipe for this tasty dish-of-the-day is sought for inclusion in a book about the 'Men of Bramcote' who served

during the first world war.

The book will have an emphasis on the men who died during the war and whose names are recorded on the memorial within St Michael's Church at Bramcote, as well as those who survived the war.

It is being compiled by a small group of volunteers from the Bramcote History Group, who anticipate publication in 2010 with a special launch event at Bramcote Memorial Hall on August 16.

Group spokesperson Richard Henshaw said: "In our book about what life was like in Bramcote during the war, we will be including food recipes such as the one for 'War Jam' which was published in the church magazine of October 1917.

"However, we are desperate to find an authentic WWI recipe for Sparrow Pie.

"In May 1917, the Parish

Council convened a special meeting to discuss the formation of a 'Sparrow Club' for the parish. It was decided at the meeting that the Parish Council would donate £1 towards expenses and that further subscriptions would be solicited from farmers within the parish. The local scoutmaster was approached with a view to obtaining the assistance of scouts in catching the sparrows that would ultimately end up in the pie. We'd be delighted if anyone has more information."

In addition to the recipe for Sparrow Pie, the group is asking if *Beeston Express* readers can help with photographs of the scouts from the period and pictures or memorabilia of the village between 1910 and 1920.

Mr Henshaw continued: "We would also be pleased to make contact with any relatives of Arthur Henry Burton, George Cooke,

Richard Hallam, Frank Kirk, John Starbuck and Albert Thorpe who still live in the area.

"If you can help with our research in any way, please forward recipes, articles or photographs care of *The Beeston Express*, PO Box 7440, Beeston, Notts, NG9 1ZS, or email: enquiries@beestonexpress.co.uk

"Items loaned will be safely returned in due course, and we thank readers in anticipation."

War Jam

A good jam may be made with 6oz of sugar, 2½ teaspoonsful of salt to each pound of fruit.

The salt taste will disappear after it has been kept six weeks.

