

1. June 14th 2020



COMBERBACH WI RAMBLINGS JUNE 2020.

Edition 3

Dear Member

Its strange to think that we are only a few weeks from the longest day – somehow this year seems to have been the longest strangest and scariest year so far. But we must not ignore the fact that there has been a lot of positivity and camaraderie around despite all the anxiety and isolation. Once more we have had some lovely feedback from you about our efforts to keep in touch and a big thank you to members who have taken the time and trouble to send in their stories.

The committee plan to hold their first Zoom meeting in a few weeks' time and I will be able to share with you the matters they discussed and maybe an outline plan for the short term nature of Comberbach WI. The committee are hoping to have a presence at the Comberbach Front Garden Fete on Saturday 27th June. I will share details on the WI Website and Facebook page in due course. If you have any ideas as to how you would like to see the WI represented, or contribute towards the WI stall please let me or one of the committee members know as soon as possible.

More information re the fete available on -
<https://www.facebook.com/comberbachfete>

Presidential Ponderings



We have purchased some outdoor plants and a card, and delivered them to Rena in the Village as a thank you from our WI for running the Hall. She has now hung up her pen and diary. She was very pleased that we had thought about her.

It is nice to be able to address our WI members again, if only via this newsletter. Jean Harding, has sent me a newsletter which I have asked Sian to send on separately. She really has got this newsletter production down to a fine art.

The missive from Jean seems to be a replacement for the Cheshire News and there are also some pointers towards what will happen as regards subs since we have all had to stay at home.

It was good to see so many of our WI members in the Village for Margaret Barron's funeral, and it was an inspired suggestion by Lindsay for us all to sing "Jerusalem" as the cortege drove past. The



family was very appreciative of that gesture and put the car windows down in order to hear it properly, so that must have been a comfort for them.

We have received a message from Ian Barron to the Ladies of Comberbach WI which

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the family would like to share with all the WI members -

"On behalf of my family and myself, I wish to thank all of you concerned in the gathering outside the Church and taking part in the Hymn singing. It was all so much appreciated and was reflective of Margaret's involvements, and, therefore became a fitting conclusion to her life. My family were able to see what it all meant to her. Thank you for the way in which we were supported." Ian.

We are now well into June, and normally we would be running round, getting things finalised for the Cheshire Show. Margery is still in Show mode, with a freezer full of cakes, scones etc. I have managed to source her baking ingredients whilst doing my online order, along with flour from the paper shop in Barnton. Nothing stops Margery from baking!!

I have cautiously given our WI Groups the go-ahead to meet up again, adhering to distancing rules, of course! It all depends on the weather. Sara has held one Book Group meeting in her garden, but the group cannot be bigger than 6.

Even if there isn't too much "Group" in the meeting, it is still a nice opportunity for those who may have felt isolated to venture out for a chat and a cuppa. I suggest taking your own mug along, and having biscuits in wrappers, to keep things easy and to avoid washing up - the mugs can be held out at arm's length to be filled at arm's length!

Ursula informed me that walks around Marbury have been exhausted...and pubs don't re-open until July either!! I'll leave all that to Ursula....

Not sure if the crafters have re-convened yet... it's all a few small steps towards getting our WI back. I am still crafting and made some apricot jam last week - it has a lovely flavour, albeit a little soft, so not up to Cheshire Show standard!

I am taking a big step into the unknown next week - I have called a Committee meeting on Zoom. I hope it goes well - on the other hand, it might just be an epic fail! I'll keep you posted.... **Lastly, we all wish Margery a very happy , Very Important Big Birthday on the 21st!**

Another recipe from Janine - Ginger cake seemed to go down well and was endorsed by Marjorie! I have made it again twice since then - no wonder I am still trying to lose weight!

This one is a bit of an indulgent treat! Sorry the measurements are in Imperial, but it works fine!

Chocolate and rum ring cake. (by Janine)

The fact it is a ring cake suggests the use of a suitable tin, but I haven't tried other tins...maybe a loaf tin??

In a large-ish bowl mix together 5oz SR flour 1 oz cocoa, 1/2 teasp salt and 5 oz soft brown sugar

In a jug put 1/2 teasp vanilla essence, 6 tablespoons corn oil, 6 tablespoons milk and 2 egg yolks. Set the egg whites aside in another bowl.

Whisk the egg whites until stiff.

Mix the liquids into the dry ingredients then fold in whisked egg whites with a METAL spoon.

Grease the ring. Add mix and bake at 350deg F for 45-55 mins until firm and well risen. Set cooked cake aside.

In a small pan, melt 4oz sugar in 1/4 pint water until thick, and then add 4 tablespoons rum.

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Make holes in the cake and allow the rum mixture to soak in overnight. Ideally served with cream or ice cream. Enjoy!!

Junets' bountiful garden –

The sun and heat have helped produce a bumper crop this year.

We have mangetout, broad beans, runner beans, kale, cabbage, broccoli, kalletts, tomatoes, lettuce cucumber and courgette!

We are watering daily to keep them all alive. But since then we have had some mighty storms – so lets hope that they are still thriving!



From Sian - The slightly relaxed lockdown rules continue to keep us at home – as there is nowhere to go – apart from lovely long walks with Jen the sheepdog. Its such a lovely way to spend my freedom time –and a great opportunity to meet fellow dog walkers and strike a up a conversation. The garden continues to have full attention and I marvel at the colour and beauty of May and

June, This is a collage of a few of the plants that I am sure many of us are enjoying at the moment.

Sians' Seasonal Recipe ---

Elderflower Panna Cotta with Gooseberry Compote

- 100ml whole milk
- 250ml double cream
- 40g caster sugar
- 3–4 large heads of elderflower
- 2 gelatine leaves (I used powder as had no leaves.)
- 150ml plain yoghurt

For the gooseberry compote:

- 500g gooseberries, topped and tailed
- 75g caster sugar
- A few sprigs of elderflower (optional)

Combine the milk, cream and sugar in a saucepan. Tie up the elderflower heads in a piece of muslin and add to the pan. Scald the liquid – bring just to the boil, but don't let it bubble, leave for half an hour to infuse, then remove the elderflower.

Soak the gelatine in cold water for 5–10 minutes, until soft and floppy, then squeeze out excess water.

Reheat the scalded liquid almost to boiling point

Add the gelatine to the hot cream mixture and stir until dissolved. Leave to cool to room temperature, stirring from time to time.

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Once cooled, stir in the yoghurt until thoroughly combined. Pour the mixture into four 125ml moulds, such as ramekins, and chill in the fridge for at least 4 hours, until set.

Meanwhile, make the compote. Put the gooseberries in a pan with the sugar and 50ml water. Tie up the elderflower sprigs, if using, in a piece of muslin and add to the pan. Bring to a simmer and cook gently for about 10 minutes, until the gooseberries are soft.

Leave to cool completely, then remove the elderflower sprigs and chill the compote. To turn out the panna cottas, dip each mould very briefly in hot water – literally just a few seconds – then turn upside down on to a serving plate and give it a shake; if necessary, run a knife around the edge.

Serve with the gooseberry compote.

Enjoy – the Panna Cotta is delicious – I have made it a few times as Elderflowers are in abundance at the moment... but served with Hedgerow Coulis as I don't have any Gooseberries. I have also made a few gallons of Elderflower Champagne and some Elderflower Cordial – I do love foraging... Sian x

Cheshire Show 2020

If you would like to see a 'Virtual Cheshire Show' on line go to www.royalcheshireshow.org/virtual-show-2020/ from 16th June.

What Should I Do? Margery Hall.



Well this week I should have been working flat out for the Cheshire Show. Instead I am wondering what to do!! Freezer full of cakes and scones, so I thought you might like to look at some photos from past shows



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Alison Horton 2019.

The Committee are organising a zoom meeting. I hope I will not disgrace myself and make a mess of it. My art group have been very productive but it will be a while before we can meet again as the room at the Methodist Church is so small. I hope they will eventually have an exhibition of their lockdown work later on in the year.

At the moment my husband is trying to perfect his lemon drizzle cake for next years Cheshire show. Perhaps I should get some strawberry jam on the go.

LET'S KEEP IN TOUCH.

Its great to have had your contributions for this edition – keep them coming.. To contribute to the next RAMBLINGS, please contact Sian on sianrc@hotmail.co.uk or ring on 01606 892157 or 07770863170

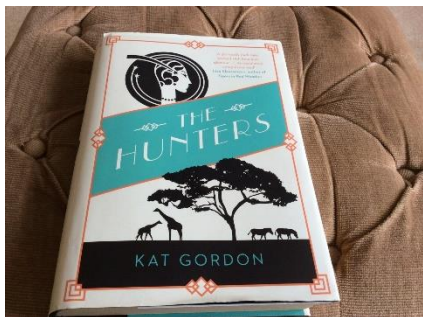
Looking to share things you have been up to during the lockdown, any good reads, films, TV programmes you have enjoyed or recipes – or any craft items you are proud of and of course things you are still looking forward to.

Useful links

facebook – Comberbach WI
<https://www.facebook.com/wicomberbach>

Comberbach Community Support

Update at 50 Senna Lane. Sara Smith.



The reading group is starting up again with a meeting in my garden. It was to be as usual 3rd Tuesday of the month but thunderstorms are forecast so it is now arranged for Friday 19th. Here is the last book we were reading.

I will ask Sian to post the groups' opinion of it after our meeting on

Friday. Unfortunately, as the libraries are closed we will not have another book to read.

Not a lot has happened at my house apart from the vegetables growing and myself becoming more of a vegetable every day. My enthusiasm for doing things seems to be waning. I think I need to get out more. I think a lot of people are feeling like this now but I am not tempted to stand in a long queue outside Primark yet!!