

OSGODBY VILLAGE NEWS

The Newsletter of Osgodby Parish Council

Welcome to the Autumn 2009 edition

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Council Meeting Dates and times

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All meetings are held at 7:30 pm in the
Community Centre on the second Tuesday in
each month to which all are invited

2009:

14 April	12 May	9 June
14 July	(No meeting in August due to recess)	
8 Sept	13 October	10 November
	8 December	

2010:

12 January	9 February	9 March
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Councillors' Surgery Dates and times in 2009 at the Community Centre:

10 am to 12 noon on:
4 April, 6 June, 5 September, 7 November
and 5 December



Your Parish Councillors

If you have any concerns, ideas or
suggestions for the Village, please feel free to
discuss the matter with any Parish Councillor

Your Parish Councillors:

Phil King (Chairman) 43 Osgodby Hall Road Osgodby Scarborough YO11 3PX	Bob Clough (Vice-Chairman) 27 Osgodby Hall Road Osgodby Scarborough YO11 3PX
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Helen Penney 10 Knolls Close Osgodby Scarborough YO11 3QR	Eileen Vickers 5 Bradworth Close Osgodby Scarborough YO11 3PZ
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John Wilkinson 45 Seafield Avenue Osgodby Scarborough YO11 3QQ	Peter Southward 'Fairfields' 98 Osgodby Lane Osgodby Scarborough YO11 3QH
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Avril Gregory 8 Knolls Close Osgodby Scarborough YO11 3QR	Alan Gregory 8 Knolls Close Osgodby Scarborough YO11 3QR
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Osgodby In Bloom

In Bloom contacts

Do you know . .

Autumn Recipe

Osgodby has done it again !

Osgodby has been awarded the Silver Gilt Rose Award in
the Summer 2009 In Bloom Judging

Well done and congratulations to all concerned

The In Bloom Judges said:

The Osgodby In Bloom Committee certainly addressed a number of comments that the judges made during their visit in April. The summer tour, which was well structured, included many key aspects of the criteria. A lot of planning had gone into the plant/colour co-ordination and the collection of sustainable plants enhanced the overall effect. The village was a delight to judge, with a fantastic response from the many residents/local businesses who all have contributed in some way to make Osgodby a great place to live and visit. The area was free of litter and credit must be given to the local Overdale school children who were out and about on the litter trail during the visit. The inclusion of Knipe Point was of special interest and is maintained to a high standard. The Village and the In Bloom Committee should be very proud of their 'Silver Gilt' award.

SECTION A – Horticultural Achievement

Areas of Achievement:

Well planned and colour co-ordinated containers and beds planted up around the village. Attractive children's play areas and open spaces with neatly edged borders. Knipe Point in particular is very well maintained. Mixed planting introduced into beds to help with maintenance. A good, detailed plan of the area has been made.

SECTION B – Environmental Responsibility

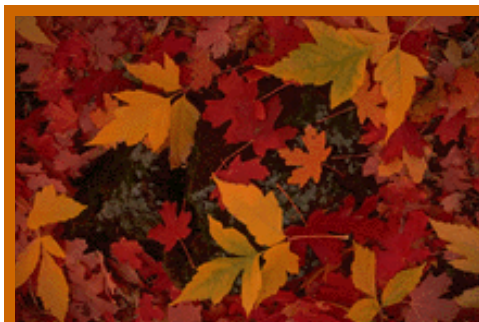
Areas of achievement:

A clean and tidy environment with no sign of litter etc. Attractive, well designed signage at entrances to the village. The identity of the village and its proximity to the sea is reflected in the hard landscaping and particularly in the boat flowerbed.

SECTION C – Community Participation

Areas of Achievement:

The community is very much involved by watering and helping to maintain beds and containers. The recent Plant Sale was very successful, raising substantial funds. Children are encouraged to be involved with bird box making etc., and are very keen and knowledgeable litter pickers. Evidence of continuing projects and future plans.



Osgodby on the Web

Please visit:

www.osgodby.plus.com

for much more
information on our
beautiful area

Osgodby in Bloom contact details:

Roger Pledger (Chairman) on (01723) 584391
Lynn King (Vice Chairman) on (01723) 582032 Website: <http://www.osgodbyinbloom.plus.com>

Do you know

.....about the consultations on Cayton Bay's cliff instability?

Clerk's contact details:

Tony Spencer
90 Tennyson Avenue
Scarborough
YO12 7RE
Phone: (01723) 507835
Email: clerk@osgodby.plus.com

The Head of Technical Services of Scarborough Council has reminded Members of the Borough Council that there had been success in gaining external grant funding to carry out feasibility studies for possible remedial works in connection with the cliff instability. However the cost benefits arising were low.

Meetings had been held with the key agencies and the slope land-owner, the National Trust. The Trust was prepared to work with all the agencies to provide a solution.

Natural England were 'nervous' of any intervention works and would prefer an 'adaptation' policy for the site. The County Council did not consider any actions were needed by them.

Concurrent with this issue DEFRA was promoting a possible Pathfinder scheme whereby Local Authorities could bid for monies to help vulnerable coastal communities 'adapt' to coastal changes. The Council's Officers had met with DEFRA to see if Knipe Point could be considered for this scheme. Encouraged by feedback they have made a bid. This bid, together with others received nationally, will be evaluated by DEFRA this Autumn. If successful, the bid could attract up to approximately £1million which might provide some recompense to the owners at Knipe Point, but it was not a compensation scheme.

Likely administration costs and possible professional fees to be incurred by the Council had also been included in the bid. The Council noted that there was a feeling of pragmatism among the residents but that they would still like to explore a technical solution that could provide some temporary solution but not necessarily be reliant on public funding. The Head of Technical Services has said that officers will assist in this approach but that any solution would need to gain the support of the agencies involved.



Buy your biodegradable dog bags from your nearest Tourist Information Centre or Customer First Centre.

Only £1.25 for 50.

Tel 01723 232323



Campaign supported by Osgodby Parish Council for the benefit of residents of Osgodby

Autumn Recipe

Red Tomato Chutney

Ingredients

3 kg ripe red tomatoes
500g white sugar
20g salt
a pinch of paprika
a pinch of Cayenne pepper
300 ml spiced white vinegar



Method

1. Blanch the tomatoes for 30 seconds in fast boiling water.
2. Put into cold water, then skin.
3. Cut up the tomatoes and remove the hard cores.
4. Put into a saucepan with a very little water, bring gently to the boil, then reduce the heat and simmer until thick.
5. Add all the other ingredients, stirring in well.
6. Continue cooking until the whole mixture is thick.
7. Put a spoonful on a cold plate to test its consistency
8. When ready, pour into hot jars or bottles, and cover at once