

OSGODBY VILLAGE NEWS

The Newsletter of Osgodby Parish Council

Welcome to the Spring 2009 edition



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Council Meeting dates and times

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

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



Daffodils - Osgodby in Spring

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
Helen Penney 10 Knolls Close Osgodby Scarborough YO11 3QR	Eileen Vickers 5 Bradworth Close Osgodby Scarborough YO11 3PZ
John Wilkinson 45 Seafield Avenue Osgodby Scarborough YO11 3QQ	Peter Southward 'Fairfields' 98 Osgodby Lane Osgodby Scarborough YO11 3QH
Avril Gregory 8 Knolls Close Osgodby Scarborough YO11 3QR	Alan Gregory 8 Knolls Close Osgodby Scarborough YO11 3QR

Osgodby in Bloom

Osgodby Parish Council give a very warm
welcome to the **Yorkshire in Bloom
Judges** on their return to Osgodby for the
Spring 2009 judging on **17th April**.

The Council fully support the In Bloom
Group and acknowledge all their hard work
in continuing to make Osgodby the beautiful
Village that it is. Osgodby in Bloom are a
small group of volunteers and they really
need **YOUR** help. Many of you tell us that
you wish you could do more for them. Well
you can. You could grow seeds for them, or
help by over-wintering the plants. If you live
near a flower bed or planter you could offer
help with watering - this is their biggest
challenge in the summer. You could pick up
any litter you see as you are passing, or
"litter pick" a specific area regularly. Any
offer of help will be welcomed by the Group,
no matter how small you may think it is.
They can always use more volunteers -
please give it a go!

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

Osgodby on the Web

Please visit:

www.osgodby.plus.com

for much more
information on our
beautiful area

Park and Ride Service 165

	am	am	am	am	am	am	am	am	am	am	am	pm	pm	pm	pm	pm		
Filey Road Park and Ride Site	7.06	7.18	7.30	7.42	7.54	8.06	18	30	42	54	06	mins	5.54	6.06	6.18	6.30	6.42	
Aquarium Top (Arr)	7.14	7.26	7.38	7.50	8.02	8.14	26	38	50	02	14	past	6.02	6.14	6.26	6.38	6.50	
Aquarium Top (Dep)	7.15	7.27	7.39	7.51	8.03	8.15	then	27	39	51	03	15	each	6.09	6.21	6.33	6.45	6.57
York Place (Arr)	7.19	7.31	7.43	7.55	8.07	8.19	at	31	43	55	07	19	hour	6.13	6.25	6.37	6.49	7.01
York Place (Dep)	7.20	7.32	7.44	7.56	8.08	8.20		32	44	56	08	20	until	6.14	6.26	6.38	6.50	7.02
Filey Road Park and Ride Site	7.31	7.43	7.55	8.07	8.19	8.31		43	55	07	19	31		6.25	6.37	6.49	7.01	7.13

Do you know

..... that **Garden Waste Sacks** can be obtained in Osgodby from **Priory Stores, 106 Osgodby Lane.**

Clerk's contact details:

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

Millions of tonnes of garden waste, such as grass cuttings, prunings and leaves, are sent to landfill sites each year – in fact it equates to filling the Royal Albert Hall with grass, twigs and leaves more than 70 times over!

Yet they're a valuable source of nutrients which could be turned into something altogether more useful – **COMPOST! So please use garden waste sacks.**

Garden waste that is collected from the kerbside or recycling centres is transported to Council composting sites. Here it is converted into pure, concentrated recycled compost, which takes around 3-4 months. Garden waste on its own is usually composted via open-windrows which consist of long, prism-shaped piles of composting materials which are regularly turned to mix and aerate the ingredients.

Priory Stores also supply, among other things, DVD rental, Confectionary, Groceries, an Off Licence, Phone Top-Ups, Gas and Electric Top-Ups and they are Newsagents.



Simnel Cake Recipe

Ingredients:

110g/4oz butter or margarine
110g/4oz soft brown sugar
3 eggs, beaten
150g/5oz plain flour
pinch of salt
½ tsp ground mixed spice (optional)
350g/12oz mixed raisins, currants and sultanas
55g/2oz chopped mixed peel
½ lemon, grated rind only
1-2 tbsp apricot jam
1 egg, beaten for glazing
For the almond paste: (Marzipan)
125g/4oz caster sugar
125g/4oz ground almonds
1 egg, beaten
½ tsp almond essence

Method:

To make the almond paste: place the sugar and ground almonds in a bowl. Add enough beaten egg to give a fairly soft consistency. Add the almond essence and knead for a minute until the paste is smooth and pliable. Roll out a third of the almond paste to make a circle 18cm/7in in diameter and reserve the remainder for topping of the cake. Preheat oven to 140C/275F/ Gas 1.

To make the cake: cream the butter and sugar together until pale and fluffy. Gradually beat in the eggs until well incorporated and then sift in the flour, salt and spice (if using) a little at a time. Finally, add the dried fruit, peel and grated lemon rind and mix into the mixture well. Put half the mixture in a greased and lined 18cm/7in cake tin. Smooth the top and cover with the circle of almond paste. Add the rest of the cake mixture and smooth the top leaving a slight dip in the centre to allow for the cake to rise. Bake in the preheated oven for 1½ hours. Once baked, remove from the oven and leave to cool.

When you are ready to decorate the cake, preheat the oven to 180C/350F/Gas 3. Brush the top of the cooled cake with the apricot jam. Divide the remainder of the almond paste into two; roll out a circle to cover the top of the cake with one half and form 11 small balls with the other half. Place the circle of paste on the jam and set the balls round the edge. Brush all the top with a little beaten egg.

Return the cake to the preheated oven for about 10 minutes or long enough for the almond paste to brown.