

OSGODBY VILLAGE NEWS

The Newsletter of Osgodby Parish Council

Welcome to the Winter 2008 edition

Council Meeting dates and times

All meetings are held in the Community Centre at 7:30 pm to which all are invited

2008:

9 April	14 May	11 June
9 July	(No meeting in August due to recess)	
10 Sept	8 October	12 November
	10 December	

2009:

14 January	11 February	11 March
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Councillors' Surgery Dates and times in 2008 at the Community Centre:

10 am to 12 noon on:
5 April, 7 June, 6 September, 8 November
and 6 December

If you have any concerns, ideas or suggestions for the Village, please feel free to discuss the matter with any Parish Councillor. Their contact details are below

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



Christmas in Osgodby

On 29th November the Village Green was once again crowded with residents of all ages to greet Father Christmas when he arrived on the rooftop of the Poachers with a sack of sweets for the children.

He switched on the Christmas Tree lights and then joined Osgodby Ladies Club to lead the singing of carols around the tree with musical accompaniment by Peter Hemmingham.

More than 200 residents then accepted an invitation from Richard and Zoe Gawthorpe of the newly refurbished Poachers to join them for mince pies and mulled wine.

Phil King, Chairman of the Parish Council, which had organised the event, was delighted with the residents attendance at the opening ceremony and for their expressions of appreciation for this annual event.

Phil also thanked Jim and Tracey of Priory Stores for their gift of sweets.

Osgodby Parish Council wish everyone a Merry Christmas and a Happy New Year

Winter Conditions

Before snow or ice

If you have to make a journey when snow is forecast, make sure you have warm clothes, food, water, boots, a torch and spade, and let someone know when you expect to arrive and your route. Try to wait until the roads have been gritted before travelling. Put grit on paths and driveways to lessen the risk of slipping on compacted snow. Check on vulnerable neighbours.

During snow or ice

Avoid travel if possible. If you must drive check the Highway Code for advice on driving in ice and snowy weather. A summary of the advice is: Take care around gritters. Don't be tempted to overtake. Slow down — it can take 10 times longer to stop in snowy or icy conditions, so allow extra room. Use the highest gear possible to avoid wheel spin. Manoeuvre gently and avoid harsh braking and acceleration. If you start to skid, gently ease off the accelerator and avoid braking. If braking is necessary, pump the brakes don't slam them on. If you get stuck, stay with your car and tie something brightly coloured to your aerial. If you go outside wear several layers of clothing and keep dry to prevent loss of body heat.

After snow and ice

Be careful when walking or driving on compacted snow — it may have turned to ice. Take care when shovelling snow. Cold air makes it harder to work and breathe.



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Osgodby on the Web

Please visit:

www.osgodby.plus.com

for much more information on our beautiful area

Do you know

. that the custom of sending Christmas cards was started in the United Kingdom in 1843 by Sir Henry Cole. He was a civil servant who was very interested in the new 'Public Post Office' and wondered how it could be used more by ordinary people

Sir Henry had the idea of Christmas Cards and with his friend John Horsley, who was an artist. They designed the first card and sold them for 1 shilling each. (That is only 5p today, but in those days it was worth much more.)

The first post that ordinary people could use was started in 1840 when the first 'Penny Post' public postal deliveries began. Before that, only very rich people could afford to send anything in the post. The new Post Office was able to offer a Penny stamp because new railways were being built. These could carry much more post than the horse and carriage that had been used before. Also, trains could go a lot faster. Cards became even more popular in the UK when they could be posted in an unsealed envelope for one halfpenny - half the price of an ordinary letter.

As printing methods improved, Christmas cards became much more popular and were produced in large numbers from about 1860. An engraved card by the artist William Egley, who illustrated some of Charles Dickens's books, is on display in the British Museum.

The first cards usually had pictures of the Nativity scene on them. In late Victorian times, robins and snow-scenes became popular because the postmen in that time were nicknamed 'Robin Postmen' because of the red uniforms they wore.

Clerk's contact details:

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Scarborough
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Email: clerk@osgodby.plus.com



Latest A165 Diversion Road Works Information December 2008

- Complete installation of crash barriers.
- Complete verge fill, topsoil and seeding of verges.
- Complete installation of fencing to retaining walls Osgodby Cutting.
- Complete Mechanical and Electrical installation and finishes to Park and Ride buildings.
- Complete final layer of Tarmac surfacing throughout site.
- Complete white lining throughout site.
- Complete Tie In to existing A165 at Mill Lane roundabout.
- Open Carriageway to traffic between Southern Tie-in (Gatehouse Farm) and Mill Lane Roundabout.
- Complete construction ramps alongside Knox Hill Steps.
- Road opens to traffic
- Park and Ride sites to open in early 2009

Mincemeat Recipe

Ingredients:

- 450g/½ lb Cooking apples, cored and chopped small (don't need to peel)
- 225g / 4 oz shredded suet
- 350g / 6 oz raisins
- 225g / 4 oz sultanas
- 225g / 4 oz currants
- 225g / 4 oz whole mixed candied peel, finely chopped
- 350g / 6 oz soft dark brown sugar
- The grated zest and juice of an orange and lemon
- 50g / 1 oz whole almonds, cut into slivers
- 2 teaspoons mixed ground spice
- 1/4 teaspoon ground cinnamon and nutmeg, grated
- 3 tablespoons brandy

Method:

Mix all the ingredients, except for the brandy, in a large mixing bowl, mixing them together very well. Cover the bowl with a clean cloth and leave the mixture in a cool place for 12 hours (better overnight), so the flavours can mix and develop.

After that pre-heat the oven to 225°F / 120°C, cover the bowl loosely with foil and place it in the oven for 3 hours.

Remove the bowl from the oven. Don't worry about the appearance of the mincemeat, it will look like it's swimming in fat, but this is how it should look! As it cools stir it from time to time and the fat will coagulate and instead of it being in tiny shreds it will encase all the other ingredients. When the mincemeat is cold stir in the brandy.

Pack in clean dry jars, cover with wax discs and seal. It will keep in a cool, dark cupboard indefinitely, but it's best eaten within a year.