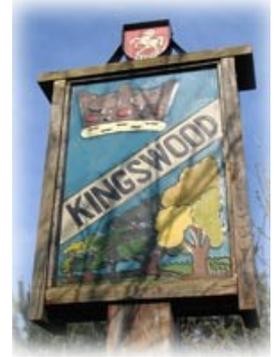




Broomfield and Kingswood Parish Council
www.broomfieldandkingswood.pc.kentparishes.gov.uk



Parish News

Summer 2020

A VERY, VERY BIG THANK YOU

to

Praba, Vino, Chris, Kevin, Tracy

for remaining open, providing a home delivery service
and always having a smile

to

All those who made masks and PPE

All those who volunteered to collect shopping, medication etc
for our more vulnerable residents

All those who donated food and supplies to the food banks

The resident on Whitehall Drive who had their house wall
painted

The Children who put painted stones around the village

All the children and grown ups who put teddy bears and
rainbows in the windows of their house

Pam Bower
PARISH CLERK

Telephone: 07719 317702/01622 843741
Email: parishclerk@bandkpc.org

PARISH COUNCIL UPDATES

COVID-19

The playground is now open following Government advice
This does not mean that the area or the equipment are virus free

Follow the current distance guideline

Play equipment is not cleaned or disinfected

SO PLEASE:

Wash yours and your children's hands before and after visiting

Carry hand sanitiser and a bottle of water with you

If the playground is busy, consider coming back another day

STAY SAFE, PROTECT OTHERS AND SAVE LIVES

DOG MESS IN THE VILLAGE

DON'T BE AN IRRESPONSIBLE OWNER

PICK UP YOUR DOG'S MESS AND TAKE IT HOME OR PUT
IT IN ONE OF THE BINS AROUND THE
VILLAGE

DOG MESS IS A HEALTH HAZARD!

THE PARISH COUNCIL IS PLACING THREE MORE BINS
AROUND THE VILLAGE SO PLEASE USE THEM

AND

PLEASE DO NOT LEAVE YOUR POO BAGS IN THE PLANTERS



We can help control the virus if we all **STAY ALERT**



Stay at home as much as possible



Keep your distance if you go out
(2 metres apart where possible)



Work from home if you can



Wash your hands regularly



Limit contact with other people



And if you or anyone in your household
has symptoms, you all need to self-isolate.

STAY ALERT ▶ CONTROL THE VIRUS ▶ SAVE LIVES

INCIDENTS AND ISSUES MUST BE REPORTED

It is really important any issues are reported on-line. The Police, including our PCSO, **can only respond** to incidents and issues if they are reported to 101 or on-line

If issues/crimes are not reported the Police cannot respond and the Parish Council has no enforcement capabilities.

You must report things on the reporting section of the Kent Police website which can be accessed via the following link or ring 101:

<https://www.kent.police.uk/services/report-online/kent-police-online-reporting>

Please **do not** post any evidence that could be used in a criminal prosecution on the Facebook site as it could also cause residents distress and worry and it could be scaremongering

Please remember that our **PCSO is not contactable by phone.**

Highways issues including potholes, broken signs, damaged signs, blocked gullies, pathway issues

<https://www.kent.gov.uk/roads-and-travel/report-a-problem>

KINGSWOOD YOUTHS IN THE 50s AND 60s - reminisces of a resident

The old village hall was a tin building with lots of character in Gravelly Bottom Road.

During the war St Margaret's Church was closed and services were held in the hall and I have a claim to fame as being the first baby to be christened there, followed by a baby girl from a travelling family.

Teenage years were a lot of fun in the hall – we never had any adult supervision and there were no clubs so we arranged things amongst ourselves.

Wednesday nights were square dancing and a husband and his wife came with their accordions and played and did the calling. I remember all us girls wearing tartan trousers! This ended at 10pm.

We also had a skiffle group with a tea chest bass and a great guitarist called Ron and we even managed to get our group into some finals for Skiffle at Margate. We organised a local coach firm to take us (with no adult help) and off we went. Our group never won but Ron took the top award for the best guitarist. Great days.

We had tramps suppers sitting on straw bales with our food tied in red handkerchiefs on a stick. There were plenty of trips to the coast with our trusty coach firm and no adults ever helped us with any of this.

My grandfather had a 56 gallon barrel of cider in the shed that he used to feed and we would nick a few bottles of this to take to the hall, but it was far too strong for any of us and I can remember it being so dark brown – nearly black.

The old hall was magic and we had so much unsupervised fun and there was so much more going on down there before all this.

Great times

Maggie



THANK YOU

To Brenda Edmed and her team at Edmeds Farm Shop who have been extremely busy making sure they have brought in extra fresh fruit and veg to cater for the extra number of customers that have come through their doors.

To all the residents of Tall Trees Close for their kindness, care, generosity and thoughtfulness that has been absolutely bountiful. I could and would not want to live anywhere else. My children don't have to worry so much about me because they know that this a good place for me to be.

We had a lovely VE celebration day in Tall Trees, yes we all did the social distance rule but it was a lovely afternoon and evening. To the lovely people who organised it, I would like to say a huge thank you to you for all your hard work. It was much appreciated by myself and many other people in the Cul de sac.

I would also like to thank the Village shop for all their hard work and in keeping the shop so well stocked.

One last thing thank you is to the Parish Council for just being there and that if there were any major issues then I could ring and get advice.

Once again Thank You Everyone and for Kingswood being a nice place to live.

Lynnette. Saunders

HEADCORN BOWLS CLUB

ROY HOOKER PAVILLION,
MAIDSTONE ROAD, HEAD-
CORN, TN27 9RL



Come and join a friendly club, no experience necessary. Participate in playing bowls on the best green in Kent. Bowls is a healthy, fun and affordable sport, which is quick and easy to learn.

Just bring flat shoes or trainers and learn the basics. Initially equipment is available.

Upon joining, the club offers friendly and competitive matches and social events.

Make new friends

FREE COACHING FOR NEW MEMBERS-

Contact the Secretary -Denise on
01622746081

Visit our Website -

www.headcornbowlsclub.hitssports.com

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VE DAY CELEBRATIONS



PLEASE SAVE WATER

When it is hot and with so many more people working from home, the use of water has increased. The water companies are pumping millions of litres more water through our pipes to keep up – and this could lead to low pressure at times for some people.

Residents can help to ensure everyone has the water they need to drink, cook, wash and clean with when they need it.

Small changes can make a huge difference such as **leaving your lawn to go brown** and **not washing your car**. Water is precious, whatever the weather, so please save it as best you can.



Discovering Our Beautiful Woods

I have lived in Kingswood with my partner for twelve years and love living here. Being the owner of two beautiful indoor cats, we have never really had a reason to delve deep into the woods.

Our lovely neighbour has a dog and told us about the lovely walks she had in the woods, chatting to friendly villagers, and petting their pooches, making friends along the way.



I remember a few years ago, when we had heavy snow, we decided we would venture out and see for ourselves. Being a keen photographer, I saw it as an ideal opportunity to take some rare 'real winter' photographs. Wow, what we discovered was like something out of a fairy tale, a real winter wonderland and I managed to capture some wonderful shots with my camera.

I went once more a couple of years later, again in heavy snow, with my neighbour. With camera in hand, I promptly fell on my backside, breaking my toe in the process – but still managed to take some pictures on my hobble back home! I never went back to the woods after that.

Fast forward to 2020 – LOCKDOWN. We can only go out to exercise once a day, but we must stay close to where we live and can only go with those who live in our household. It didn't take long for us to rediscover our wonderful woods. As each day passed, we walked further and followed many different paths, taking in our surroundings and being at one with nature and all its natural beauty.

Every person we saw on our walks practised social distancing, as did we, exchanging pleasantries and chatting in general about daily life, the weather, their dogs, our cats and more.

In May, we saw for the first time the beautiful bluebells and discovered their wonderful smell. Wherever you looked or walked, there was a sea of blue all around, some of it glistening when the sun's rays managed to sneak through the trees.

Every day we discover something new in the woods. The colours are wonderful, so many shades of green – just stunning. It feels different when rains and I love hearing the droplets fall from the leaves onto the ground. When it is windy, I can hear the trees, way up high, and the rhythm of the branches clattering into each other.

If there is a positive to take from the lockdown, for me personally it is the discovery of what is right on our doorstep – the amazingly beautiful woods.

Lynn Chapman



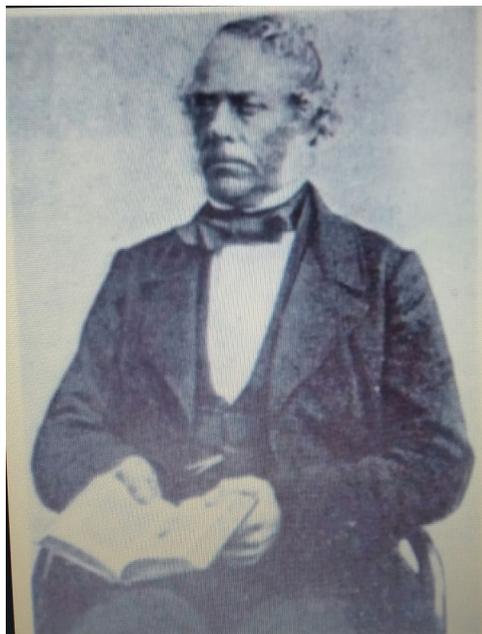
Coronavirus Letter To Humanity written by: Vivienne R Reich

The earth whispered but you did not hear. The earth spoke but you did not listen
The earth screamed but you turned her off. And so I was born...
I was not born to punish you, I was born to awaken you..
The earth cried out for help...
Massive flooding. But you didn't listen.
Burning fires. But you didn't listen.
Strong hurricanes. But you didn't listen.
Terrifying Tornadoes. But you didn't listen.
You still don't listen to the earth when ocean animals are dying due to pollutants in the waters.
Glaciers melting at an alarming rate. Severe drought.
You didn't listen to how much negativity the earth is receiving. Non-stop wars.
Non-stop greed. You just kept going on with your life..
No matter how much hate there was..
No matter how many killings daily..
It was more important to get that latest iPhone than worry about what the earth was trying to tell you.. But now I am here. And I've made the world stop in its tracks.
I've made YOU finally listen. I've made you take refuge.
I've made you stop thinking about materialistic things..
Now you are like the earth...
You are only worried about YOUR survival. How does that feel?
I give you fever.. as the fires burn on earth.
I give you respiratory issues.. as pollution fill the earth air.
I give you weakness as the earth weakens every day.
I took away your comforts..
Your outings. The things you would use to forget about the planet and its pain.
And I made the world stop...
And now...
China has better air quality.. Skies are clear blue because factories are not spewing pollution unto the earth's air.
The water in Venice is clean and dolphins are being seen. Because the gondola boats that pollute the water are not being used. YOU are having to take time to reflect on what is important in your life.
Again I am not here to punish you.. I am here to Awaken you...
When all this is over and I am gone... Please remember these moments..
Listen to the earth.
Listen to your soul.
Stop Polluting the earth. Stop Fighting among each other. Stop caring about materialistic things.
And start loving your neighbours. Start caring about the earth and all its creatures. Start believing in a Creator.
Because next time I may come back even stronger....
Signed, Coronavirus

PEOPLE AND PLACES IN PROFILE

The Len Valley and Beyond

A crumbling chalk cliff and a generous gift of cherries marked the beginning of a new commercial enterprise in Kent's county town of Maidstone: over two days in January 1853 more than 10,000 tons of chalk collapsed onto Limekiln Street, Dover, demolishing Thomas Grant's distillery and warehouse. Two years earlier a local farmer had delivered a large basket of Morella Cherries to Grant's family home in Sutton Valence. He and his wife Susanna recognised potential in the fruit's acidic flavour and richness of colour, prompting Thomas to explore the concept of developing a new, distinctive cherry liqueur. A natural disaster and the taste of sour cherries led Grant to make business decisions which eventually established his fortune.



Born at Sutton Valence in 1795, aspiring entrepreneur Thomas Grant formed several commercial partnerships within the wine and spirit industries; he also established a hop growing business on forty acres he owned at Sutton Valence. When the last of his partners died in 1847 the premises at the foot of Dover's iconic cliffs passed into Grant's sole ownership. Appointing his son Thomas Grant Jnr to manage production, the elder Grant continued to oversee the enterprise whilst advancing his ambition to revive a bygone brand called *Maidstone Gin*.

The excellence of this high strength spirit was originally perfected in the mid-1770s by George Bishop, a distinguished distiller and future Mayor of Maidstone, who visited Holland to study methods of producing Dutch Jenever. Both "jenever" and the English spelling "genever" (subsequently shortened to "gin") derived from *juniperus*, Latin for "juniper", the main ingredient of gin. Dutch Jenever became popular in England on the succession of William of Orange as King in 1689.

Bishop returned to Kent and went on to achieve singular success in the production of his superior *Maidstone Gin*, named after the town of his birth. The purity of Bishop's product helped to further eliminate an earlier unfavourable image of gin when cheap, toxic versions caused widespread addiction in London's overcrowded slums – a scandalous situation captured in William Hogarth's contemporary etching *Gin Lane*. Condemnation increased when social historian Thomas Fielding wrote: "The drunkenness I here intend is by this poison called gin [...] the principal sustenance of more than a hundred thousand people in this Metropolis". Press outrage representing middleclass fear of moral disintegration, forced Parliament to regulate the quality and distribution of gin and to close disreputable distilleries. Legislation resulted in *The Gin Act 1751* which paved the way for a more ethical industry to emerge.

By 1785 Bishop had built an imposing distillery in the heart of his hometown. Demand for *Maidstone Gin* expanded throughout Britain and Europe and was notably revered by Emperor Napoleon. A James Gillray caricature at the time mocks Napoleon and Empress Josephine celebrating landmark gains from an imagined invasion of England, characterised by the Bank of England, the Tower of London and a

bottle of gin clearly labelled “Maidstone”. But George Bishop’s thriving business faltered and failed in the hands of relatives after his death in 1793. More than half a century later Thomas Grant conceived a plan to reinstate Bishop’s lost classic inebriant.

Shortly before the cliff collapse at Limekiln Street, Grant successfully experimented with Morella Cherries, creating a refined cordial worthy of the eponym *Mr Grant’s Original Dover Cherry Brandy*. He then concentrated on marketing this new liqueur together with the now resurrected and temporarily renamed *Old Maidstone Holland Gin* – promoted as “highly esteemed celebrity gin”. With an imaginative eye on profit through reduction in labour he designed a machine to extract the kernel from Morella Cherries; the kernels were then crushed and added to a cherry compound, infusing the fruit with a flavour of almond. This mixture was matured in oak casks before blending with the finest brandy observing Grant’s secret formula. Thomas even wrote his own advertising slogan: “*Welcome Always – Keep It Handy, Grant’s Morella Cherry Brandy*”.

The demolished Dover premises provided an opportunity to re-locate the distillery. Grant settled on Maidstone with its recently opened railway link facilitating faster transportation of goods to London. In 1854 he built a new distillery at 31 Hart Street, acquiring Shirley House next to the site to accommodate his son as manager. Re-location heralded the return of *Maidstone Gin* to the town from which it originated and the launching of *Grant’s Morella Cherry Brandy* as a universal brand. With the death of Thomas Grant Snr in 1861 the entire enterprise passed to his son.

Rapidly rising profits allowed for expansion during the 1890s Thomas Grant Jnr constructed a second factory near Lenham village and purchased orchards on the Heaths of Lenham and Charing containing 20,000 Morella Cherry trees. Grant Jnr declared: “These trees are now in their prime and will serve to furnish a very considerable proportion of the fruit used to produce our famous liqueur”. And famous it was featuring in a revised edition of Charles Dicken’s *Pickwick Papers*, regarded by St Thomas’s hospital as “...a tonic with invaluable medical properties”, and enjoyed by Queen Victoria, a patron whose image appeared on the label.

A man of wealth and standing, Thomas Grant Jnr did not seek public office but gave freely in support of many Maidstone charities. Following the death of his father he had moved from Shirley House to the property at Sutton Valence where he died in 1896. The business remained a Grant family concern until the 1960s when successive takeovers took control.

Today *Maidstone Gin* remains a handcrafted award-winning spirit and *Grant’s Morella Cherry Brandy* holds a Royal Warrant from the current Prince of Wales; perceived irony perhaps for those who can recall the infamous Cherry Brandy incident when Charles was a schoolboy at Gordonstoun. Although the ensuing press frenzy proved traumatic for the Prince, the resourceful founder of Grant & Son may well have relished such unparalleled publicity for his acclaimed liqueur inspired by a gift of cherries.

Christina Wight

What have you been up to?

Just imagine if the weather had been worse
In lockdown we'd have given a collective curse!
But we've been blessed with exceptional days
So ten weeks have whizzed by in such a haze!

Couldn't get flour, rice or pasta and no pastry cases
No tinned tomatoes; what now for our pizza bases?
You see I've been wanting to do like the rest of you
But with few supplies, no baking; made lots of stew!

Have you been Zoomed, face timed or just used text?
Been to Barnard Castle to test your sight – what next?
Is your garden blooming despite a fast browning lawn?
Have you watched the daily statistics with a long yawn?

Hoping, that with neighbours on a Thursday you've
clapped
And that you're near future is now well and truly
mapped!
In Broomfield and Kingswood we've been spared the
worst
And let's hope that our lockdown bubble will soon be
burst!

Ken Pattison

Kingswood's Resident Poet

**Would you like to promote
your business?**

**Then consider advertising
in this Magazine**

Contact

Dam Bower

Parish Clerk

parishclerk@bandkpc.org

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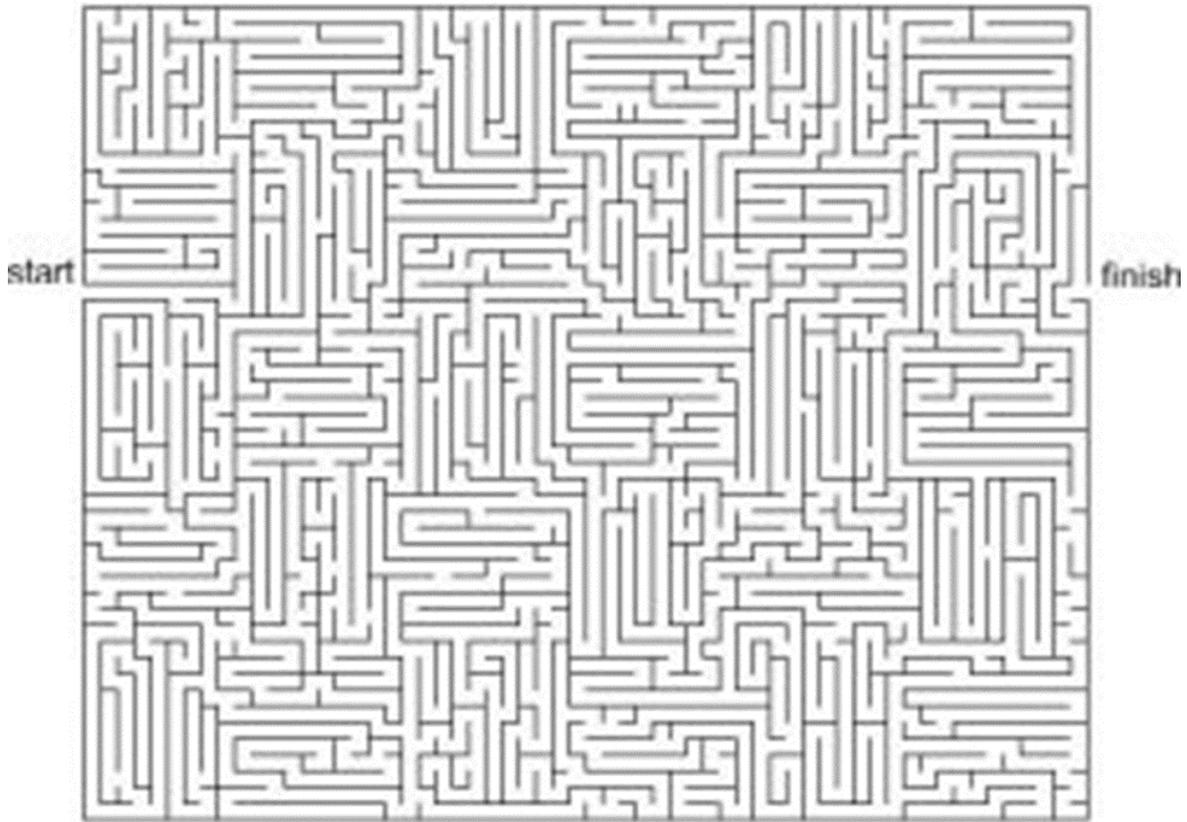
07719 317702

**If you have a poem or article
you would like included in
the next parish news, please
let your Parish Clerk know.**

SODUKO

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Find you way out of the maze



Solve these Dingbats

(Answers on page 12)

Midday T	Key & t	Steer Cheese
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007 Baltic	BAN ANA	4COOK1
4	5	6

Kingswood Church article 30 May 2020

Who would have thought possible the events that have we have experienced over the last few months, and are continuing to experience, as we, and the rest of the world, struggle to overcome the coronavirus pandemic. Our churches, including the Village Hall where we worship every Sunday, have been closed and yet we have seen an unprecedented number of people watching Church services that are being streamed on-line.

Our supporting Anglican, Methodist and Baptist churches are providing on-line worship through YouTube, Facebook and Zoom. Rev Mark Pavey's Sunday Worship for the North Downs Churches is being watched by an average of 284 people on YouTube whilst the North Kent Methodist Circuit have a growing congregation around the UK, Africa, USA and Australia. Meanwhile, Maidstone Baptist Church's Zoom gathering is also something to experience!

We have sought to ensure that those who do not have access to the internet are able to tune into services on the TV and radio. There is also a free phonenumber of hymns, reflections and prayers by dialing 0800 804 8044.

We thank God for all those that are helping us through this time. I myself, am particularly grateful for the Doctor John and Nurse Becky that attended to me at A&E in Maidstone Hospital after I had fallen in the local woods. I should have fallen on the good soil not on rocky ground!

We are especially thankful to Prabar, Sankitar and all those who work tirelessly at the Avenue Stores for their hard work, love and kindness to our Community as they supply our daily needs and deliver to those who are self isolating.

It is wonderful to note the number of people that are turning to God in prayer at this time so let me finish with a prayer from 'Prayers for use during the coronavirus outbreak' copies of which can be obtained from <https://www.churchofengland.org/more/media-centre/church-online>

Keep us, good Lord,
under the shadow of your mercy
in this time of uncertainty and distress.
Sustain and support the anxious and fearful,
and lift up all who are brought low;
that we may rejoice in your comfort
knowing that nothing can separate us
from your love in Christ Jesus our Lord. **Amen.**

With our love and prayers

Peter Roberts
Kingswood Church

Broomfield & Kingswood Twinning Group

Saturday 16th. May would have been the Twinning Group's Spring walk. We started these, twice a year walks, about 6 years ago and they have always been well attended. Some local and some a little further afield.

The walk in October is to enjoy the Autumn colours before the winter sets in. The Spring walk, usually in May, is to enjoy the spectacle of the bluebells and fruit blossoms. Timing is the thing. Choosing a date that will show them at their best. Some years cold weather means the bluebells are late, but this year, because the temperatures have been high, the bluebells were just going over by the 16th. We are so lucky to be able to get out and walk the woods and fields and see the various wildflowers and birds. It has made a difficult time slightly more bearable.

We have walked in the rain, wind, hail and sunshine. We have eaten good pub lunches and some indifferent ones. We have tasted some good ales and shared a love of the countryside. The Twinning Group would like to say to all those who have supported us in the past,

WATCH THIS SPACE!

We will try our hardest to pick up where we left off as soon as it is safe.

DINGBAT ANSWERS

1. Afternoon Tea
- 2 Chianti
- 3 Leicester Cheese
- 4 Spicy
- 5 Banana Split
- 6 Cooking for One

STICKY TOFFEE PUDDING

We all need a treat sometimes and what better treat could there be than sticky toffee pudding and custard. This recipe is easy to make, but be warned! It's got calories!



INGREDIENTS – PUDDING

- 200g of chopped pitted dates
- 1 teaspoon of bicarbonate of soda
- 300ml of boiling water
- 50g of butter
- 75g of light soft brown sugar
- 75g of dark muscovado sugar
- 2 eggs
- 175g of self-raising flour

SAUCE

- 200ml of double cream
- 125g of butter
- 75g of soft brown sugar
- 50g of dark muscovado sugar
- Pinch of salt

METHOD - PUDDING

Butter an ovenproof dish or tin 20mm x 30mm (8" x 12"). Heat oven to 180 degC, (160 degC for fan oven), or gas mark 4.

Put the dates in a bowl and cover with the boiling water. Leave to soak.

Cream the butter and sugars until very soft and fluffy.

Add the eggs – one at a time with a tablespoon of flour. Then add the remaining flour.

Mix in the dates and soaking liquid and pour the mixture into your buttered dish. cook for 25 to 30 minutes.

SAUCE

While the pudding is baking, put all the ingredients for the sauce into a saucepan. Stir over a low heat until the butter has melted and sugars dissolved. Turn up the heat and bring the mixture to the boil. Simmer for a few minutes until the sauce thickens.

When the pudding is baked (it will be springy to the touch and will have shrunk slightly from the sides of the dish) and while it is hot, poke holes all over the surface and pour half the sauce over the pudding.

If you can resist eating it all at once, it will keep for a few days. When you feel you deserve another treat, just reheat the pudding and the sauce and enjoy all over again.

Jenny Hoy

CHEESE AND SPRING ONION TART - MAY 2020

INGREDIENTS

PASTRY

9oz/200gms of plain flour (sieved)
5 ½ oz/150gms fresh cold butter (chopped into small pieces)
3 – 3 ½ tablespoons of cold water

FILLING

2 large eggs – beaten
200ml of cream -single or double. Can be fresh full fat cream or Elmlea – but NOT ELMLEA LIGHT!
4oz/100gms Red Leicester cheese (grated) (can use cheddar if preferred)
5-6 spring onions – finely chopped
Salt and Pepper

METHOD

ORIGINAL RECIPE STATES TO COOK THIS FLAN AT 180c FOR 20 – 25 MINUTES, BUT OUR OVEN NEEDS TO START COOKING AT 190c!

Pre-heat oven to 190c. Shelf to be above middle of oven.

Make pastry by rubbing in butter to flour until like fine breadcrumbs and gradually add the cold water until pastry binds together to form a dough.
You can also make the pastry up in a food processor.

Roll out the pastry on a lightly floured surface to fit approx. 8" flan dish.

To make the filling, whisk together the beaten eggs, cream, grated cheese, and finely chopped onions. Season with salt and pepper. Pour mixture into the bottom of the pastry flan dish.

Cook in oven for approximately 20 minutes and check. You will probably need to turn down your oven to 170c (if you started cooking on 190c) and cook for a further 5 -15 minutes until just set. Mixture will puff up when cooked, and will go down slightly once taken out of the oven.
Serve the tart hot/warm or cold – tastes delicious however you decide to serve it.

Pat Rafell



SHORTBREAD—perfect for children to have a go at making

Ingredients

250g unsalted butter (softened)
125g icing sugar (sifted)
375g plain flour (sifted)
100g dark chocolate cut into rough chunks

Method

1. Heat oven to 160 C
2. Line 2 baking sheets with baking parchment (do not grease)
3. Beat together sugar and butter until creamy
4. Slowly add flour to make a stiff, crumbly mass
5. Add chocolate, then bring together to make a dough.
6. Lightly knead, then roll out to form a square approx 1/2 inch thick
7. Cut into 16 squares, placing them on baking sheets 2 inches apart.
8. Bake for 15-20 minutes, until just starting to colour
9. Remove from oven, leave to cool for 5 minutes before transferring to a cooling rack.

I have made these many times since being given this recipe and never yet had a failure!

I have also substituted the chocolate for:

Chopped dried cranberries and orange zest

Desiccated coconut and lime zest

Chopped walnut

Chopped crystallised ginger

Mixed spice

Tina Blastow



Banana Bread Recipe

(Adapted from the recipe by 'The BBC Good Food' recipe)

Ingredients

Set oven to 140 degrees C

140g butter softened

140g caster sugar

2 Large eggs

140g self raising flour

1 tsp Baking powder

2 very ripe bananas, mashed



Method

Grease and line a medium loaf tin with parchment paper

Cream together the butter and sugar until light and fluffy.

Add the eggs one at a time

On the lowest setting (if using a mixer) stir in the flour.

Gently mix in the mashed banana until evenly dispersed.

Transfer to the prepared loaf tin.

Bake for approximately 30 to 40 minutes or until an inserted cake tester comes out clean.

I like to cook mine long and slow so they come out nice, soft and golden. I sometimes add a bowl of water to the oven to keep it moist when baking. If you prefer it to be dryer, set your oven to 180 degrees c.

Leave to cool in the tin for 5 minutes and then transfer to a cooling rack or slice and eat whilst warm.... Yum!

Ma Bakin



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Many of you will have seen, on Facebook, that one of our residents rescued five orphaned mallards after their Mum had probably been killed by a fox. For those that don't have access to Facebook here is snapshot of the ducklings' life

Day 1—the rescued ducklings



Day 9— the ducklings have become very active and funny, falling out of the pool onto the grass then running back up the ramp into the pool only to fall out again. As lovable as they are, however the mess they produce is a lot !



Day 13. They are growing into a gang of webbed feet hooligans! Trying to get them into a box to take them indoors for the night is a little trying to say the least, but once in their night pen they queue for meal worms, worms eaten and water all round they retire to their sleeping box and snuggle down in a nest made from a large woollen scarf wrapped in a towel



Day 18 the existing pen was moved nearer to house and extended with the final section ramp made from outdoor table and length of scaffold board. Then the wait eventually the adventurous one follows a trail of meal worms up the ramp and after about 30 minutes he/she gets in the water but not the other four. Probably about 20 minutes later three of the four tentatively climb the ramp into the water but not the final one (named Dumbo by my granddaughter). Finally Dumbo had to be caught and put him in the pool. To say they love the pool is an understatement , they went crazy with water splashing every where.



Ducklings Day 26. They continue to grow and the additional weight is noticeable when carrying them from and to their night quarters. They are carried in a very large cardboard box



Ducklings Day 36. Happy hooligan duckling day, other than checking they are OK for food and fresh drinking water they can now be left to their own devices, It is much easier to put them in for the night, very small hand full of meal worms just inside the coop/hutch door and they're in



Ducklings Day 47. All five hooligans are well. Pen is now too small for the hooligans to run any wing flapping distances while attempting flight. As it's not practical to enlarge the pen the whole kit and caboodle will be moved to near the release pond. After a day or two of familiarisation consideration will be given to re-releasing them into the pond and all that entails for them



Ducklings Day 49. Release day has been postponed by a week or so. All five are doing well in the pen near the pond, obviously keen to get into the pond but another week should make all the difference in their ability to cope in the wild. Decision was based on advice given and the return of the interlopers sadly less one juvenile



Ducklings Day 52. All five RELEASED back onto pond this morning, if ducks can express pure joy then this was it. They didn't jump into the pond they FLEW, Dumbo held back for a while but eventually FLEW to the other four - I was so surprised I wasn't ready to video, sorry. It truly was wonderful to see



Andrew Street

My Favourite Postcards (by Ron Kemp)

Over the years I have collected and been given many postcards, mostly quite old, some newer. Although preferring the older ones (being produced from 1894), the more modern ones still have a lot to offer, in terms of how things have changed over the years. I enjoy comparing the buildings / roads / shops / railways / people from long ago, and see how things look now.

Here are some examples:

Whilst on a long weekend holiday with the MG Car Club in 2018, we were staying in the small town of Saint-Pol-sur-Tournoise in northern France. I decided before we went on the trip to see if I could get some old postcards of St Pol, and see how the town had changed over the intervening years. I took photographs of the same views, and it is remarkable how many landmarks are still visible!

Tribunal et la Place du Palais de Justice now and in 1905



Rue d'Arras now and in 1914



But the one that interested me most was the postcard showing a house with water wheel on the side. When I found the house, I was really surprised to see that mounted at the point where the water wheel would have been situated was a picture - a blown up picture of the actual postcard!!



Chute du Moulin de Gauchin now and in 1920's

Just proves that postcards provide interesting information both now and in the past, and give an insight on how people lived years ago.

Keen collector seeks pre-1950's Postcards

Always looking for postcards from around the world, single cards or collections sought, new or used. Please contact Ron on 843536 or ron@ronkemp.co.uk

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KCC Community Warden	Dawn Riach-Brown	07773 397125
Member of Parliament	Helen Whately	020 7219 6472
MBC Councillor	Gill Fort	gillfort@maidstone.gov.uk
Neighbourhood Watch	VACANCY	
PCSO	Shivon De Rose	101
Primary School	Lynsey Sanchez Daviu	01622 842674
Baby & Toddle Group	Aimee Parker	07857 121160
Twinning Group	Sue Chambers	01622 843622
Village Hall	Val Clarke	01622 843110

Village Clubs

Badminton	Sue Orchin	01622 843626
Bluebells	Beryl Andrews	01622 843431
CANS	Sonya Roberts	01622 843625
Choir	Sue Chambers	01622 843622
Coffee Shop	Beryl Andrews	01622 843431
Dog Training & Cynophobia	Janet Tandy	01622 842209
Karate	Chris Simpson	07801 639052
Kingswood Church	Peter Roberts	01622 843625
Kingswood Pre-School	Katherine Ross	07729 499 508
Tuesday Lunch Club	Pat Lyne	01622 843672
Dance 4 Kent	Stephanie Wood	07898207973
Kingswood Whist Group	Mike Bean	01622 844272
Short Mat Bowls	Mike Tandy	01622 842209
Purple Yoga	Helen	07762 761905
Parish Council	Pam Bower	07719 317702 / 01622 843741

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