



# Dingley Village Pump

December 2025

**Ed.** We start looking for contributions for the Pump quite a long way in advance, I know. This December edition comes in the run-up to Christmas, and it's difficult to think of that in the middle of September, or even October. It's different in the shops of course, where you are dreading the sound of 'I wish it could be Christmas every day' while still strolling round in t-shirts. So, it isn't a very Christmassy edition, I'm afraid. Jamie's Church Notes and the village party give us that to look forward to, however.

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## Dingley Running Club News



The club, which at one point had nine members is greatly reduced, some members having left Dingley (what people will do to avoid an early morning run!), and some with aches, pains or hangovers. We still meet on a Sunday morning, mainly as a social occasion, always running the pace of the slowest runner – even if that results in a gentle stroll. Sunday mornings are non-competitive, and it would be great to be joined by more Dingley residents. If you are interested contact David on 07794 291312.

The usual route is a gentle jog, to Sutton Bassett, return about as far as the farmhouse, then a walk and a chat up the hills and home

### Members news:

Pete Clegg, although no longer running with us has continued to achieve great things with his walking, and once again this year entered the St Alban's half marathon walking event in June – coming 15th in a field of 330, and in a time of 2-hours 52-minutes (most runners would be very happy with that time!). He was also first in his age group. Pete points out that he was the only one in his age group, so we need to go back a few years to remember he was also first in his age group (age 70+) when there were many more walkers. Pete is an inspiration to us all.....well done Pete!

In August this year, David Wheway ran his first ever marathon, from home to Lyddington and back, a very picturesque if quite hilly route, taking in Ashley to Cottingham, to Caldecott, Lyddington to Eye Brook and on to Great Easton and Medbourne. He continues to also run a half marathon every month on top of his other running.

### *Pete Clegg writes:*

"What Dave achieved was something quite remarkable.

To get up in the morning and just go out and run 26.2 miles for the first time, on your own, over a very tough hilly course, without having specifically trained (Usually a 4-6 month plan) for the Marathon distance is really quite amazing,,....And his time was close to "A good for your age" entry to the London Marathon"

Anna Fitzpatrick has continued to increase her distances, and in August completed an amazing 50k run (about 31.5 miles) in the Peak District... a very hilly route. It is only a few years since Anna joined the running club with the goal of completing a 5k (3.1 mile) run, so massive congratulations. Anna trained with her Great Bowden friend Christy, going on many long-distance cross-country runs and facing downs cattle who often took a little too much interest in them. They had hoped to meet fewer cattle in the peak district. This turned out not to be the case..., but they did appear less fearsome.

**Anna writes:**



“I crossed a finish line I never thought I’d see: the She Races Peak District 50k Ultra. For someone who’d only ever run a half marathon, this was a huge step (or approximately 65,000 steps) into the unknown. But I wasn’t alone — I had the best company a runner could ask for: my fellow Great Bowden runner Christy, Queen of Navigation and positivity and her sister Charlotte, who brought experience, determination, talent and unwavering support to our little ultra gang. She named our training WhatsApp group 'Hot girls run Ultras'.

***See some more of you on Sundays, I hope.***



**Village Hall**

**Forthcoming events**

**Village Christmas Party – Sunday 14<sup>th</sup> December**

- Straight after Christingle (approx. 6.30 p.m.)
- Bring plate of food to share
- All welcome – usual bar facilities
- Complementary glass of mulled wine



We plan some notional presents from Santa for any children. Please let us know ([Jolyon.ingham@talk21.com](mailto:Jolyon.ingham@talk21.com) or message 07771 642456) if you are planning to bring children. Age and name would help.

**Dates for your 2026 calendars:**

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| Friday 6 <sup>th</sup> February | <b>Charity Fish’n’Chip Supper</b> |
| Saturday 7 <sup>th</sup> March  | <b>Irish Night</b>                |
| Friday 10 <sup>th</sup> April   | <b>Pizza night</b>                |
| Friday 1 <sup>st</sup> May      | <b>Gin tasting</b>                |
| More dates to follow            |                                   |

**We are seeking new members to join the Village Hall Committee – to bring new ideas and help run events. It is not a great commitment – you can contribute as little of your time as you can afford. If you’d like to join, please contact Jo on 07771 842456.**

## Open Gardens 2026 – Sunday 7<sup>th</sup> June – we need your help!

We are starting the plan for next year's Open Gardens event. We need gardens, volunteers for Teas etc and for parking. Please let Tony (07538 678030) know if you can help in any way.

### Recent Village Hall Events

#### Summer Event – July 25<sup>th</sup>

Sitting here during one of this year's named winter storms and I can't think of a better time to remember the English Summer Soiree that we had in July. The weather was perfect with a balmy evening and plenty of summer sun to keep us warm. And to keep us refreshed the village hall team had gathered some super examples of English food and drinks. There was an amazing selection of cheeses from all corners of England – the Brie from Somerset was incredibly popular and kept people coming back for more..... and by the half-way point of the evening we were rapidly running out of cheese. English beers from the local Langton Brewery did not disappoint, with a variety of tastes to suit all palates – we really are lucky to have a local brewer of such good quality. We had the pick of some very good English wines from Kent (Chapel Down and Balfour vineyards) – and it (unfortunately) reminded us that English red wines still have a long way to go to catch-up with the rest of the world (C'est la vie).

#### Quiz Night – September 5<sup>th</sup>

At the end of a very competitive evening the winners were James Hunt and Susan Dagleish and their friends. Everyone was impressed by their knowledge of Farrow and Ball paint colours. Thanks to Lisa and Mark Hilton, our quizmasters, who provided a varied and imaginative set of questions.

#### Macmillan Coffee Morning – 26<sup>th</sup> September

The coffee morning in the Village Hall was well attended; many of us will have a reason to be aware of the work done by Macmillan Cancer support. There was a pleasing sum raised -- £380. Thanks especially to those who donated cakes. There are some great bakers in our village.

#### Oktoberfest – 3<sup>rd</sup> October

This event was the usual festive fun evening. German flags, good food, fine beers from the Braybrooke Brewery and Gary dressed in Lederhosen. What was there not to get excited about?

Attendance was somewhat affected by the very inclement weather but those hardy folk that attended had a good time.

Lots of beer, rubbish oom-pah music and games of Hammerschlagen which is always a great laugh.



#### Remember Remember – 7<sup>th</sup> November

This year's Bonfire Event could have been regarded as a damp squib (sorry). We tried hard and failed to find a place in the village where it would be safe to have a bonfire and fireworks. Nevertheless, the firepit and sparklers were enjoyed by those who attended and were prepared to be outside the Village Hall. And the bar and the chat were enjoyed by those who preferred to stay inside.

We have since received a suggestion for next year's venue so hopefully we can proceed with actual fireworks!

## Church Notes

As we enter the season of Advent, we prepare ourselves for Christmas and celebrating the birth of Jesus Christ from long ago reminding us that although the darkness of this world seems overwhelming, God's light is ever present and guiding us today. We are Christ's hands, feet and heart in this world as we engage with one another, our parish, and the world. May we continue to face the uncertain future with hope, faith and love, growing together in moral courage and spiritual clarity.

Winter is upon us – cold, wet and windy! The church and our community in Dingley can help. Please join us for Morning Worship at our fortnightly services (every second and forth Sunday) and also at our popular Christmas services. **All are welcome.**

### **Our Services over the Winter:**

- ❖ 23<sup>rd</sup> November – **Lectio service at 10am.** Refreshments served at the start (Village Hall).
- ❖ 14<sup>th</sup> December – **Christingle 5.30pm to 6.15pm followed by the Village party**
- ❖ 24<sup>th</sup> December – **Christmas Eve service 5.30pm for 5.45pm start and finish at 6.30pm**
- ❖ 11<sup>th</sup> January – **Holy Communion at 10am** followed by refreshments
- ❖ 25<sup>th</sup> January - **Lectio service at 10am.** Refreshments served at the start (Village Hall).
- ❖ 8<sup>th</sup> February - **Holy Communion at 10am** followed by refreshments
- ❖ 22<sup>nd</sup> February - **Lectio service at 10am.** Refreshments served at the start (Village Hall).



We will post details prior to each service or event on the village WhatsApp and email.

**"God of all seasons, the winter months are hard for those who cannot escape the cold... May this prayer find those who struggle to fight the cold, that they may feel the warmth of your love. ... Let me do my best to follow that example".**

***The PCC and Clergy at All Saints, Dingley.***

## Poem

### **Flags of Unity**

Red cross on white, so bold and clear,  
St George's banner we hold dear,  
A symbol shared by hearts that came  
From distant shores to call this home the same.

The Union's colours intertwined,  
Four nations' stories, redesigned,  
Where every culture finds its place,  
And adds its flavour to this space.

From curry houses, dim sum too,  
To fish and chips and Irish stew,  
Caribbean beat and Polish bread,  
A tapestry of gold and red.

These flags don't fence or shut the door,  
They welcome all upon this shore,  
For England's strength has always been  
The many colours in between.

So fly them high with pride today,  
For those who've come and those who stay,  
A symbol not of walls, but wings—  
The unity that difference brings.

*Claude 2025*

## **Parish Council Vacancy**

### **Are you interested in contributing to the maintenance and improvement of Dingley?**

Our village is in need of two individuals to join us on our small friendly team as Parish Councillors.

### **Do you qualify?**

To qualify, you must be a resident of Dingley aged 18 or older, with a minimum of one year's residency or work experience within 3 miles of Dingley. Councillors should possess basic IT skills, including email communication and document handling.

### **About the role**

Parish Councillors are elected representatives acting as advocates for village residents. Councillors serve as volunteers, with training and support provided, as required, from the Parish Clerk. The role is not hugely time consuming – Councillors can offer as much or as little time as is practical. The minimum requirements are typically a couple of hours per month dedicated to Parish Council activities, including meetings.

### **About the Parish Council**

There are five seats on Dingley Parish Council, with meetings scheduled every other month on the first Wednesday evening. As elected representatives, the Parish Council aims to advocate for the residents of Dingley on various issues, including:

- ✓ Maintenance and development of roads, lighting, footpaths, and overall streetscape.
- ✓ Preservation of the unique character of our village and its surroundings in the Welland Valley.
- ✓ Proposal and implementation of initiatives to enhance our village environment and amenities.
- ✓ Maintenance of our village assets to best serve the community.
- ✓ Review and commentary on planning applications to ensure alignment with local requirements.

### **How to join**

If you would like to join us, please get in touch with Justina Medwell, Parish Clerk, at [clerk.dingley@gmail.com](mailto:clerk.dingley@gmail.com) or 07813 696387.

## Comforting Recipes for Winter Evenings

*From ye olde Dave W cookbook.*

### **Vegetarian Shepherd's Pie**

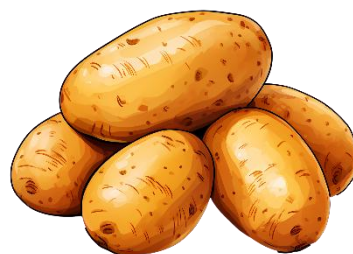
A few weeks ago, I decided to raid the store-cupboard (and freezer and drinks cupboard) to see what sort of meal I could rustle up. The recipe I came up with perhaps says more about my store-cupboard than my inventiveness, but I ended up with a vegetarian Shepherd's Pie with a lovely rich sauce. What a shepherd is doing out in the field with some of these ingredients is anyone's guess...., but I was pleased with this recipe which I'm sure is easily adaptable. Rather than just one recipe to use the Madeira, I have come up with two:

### **Two recipes with dry Madeira**

#### **Recipe 1: Drink the Madeira**

#### **Recipe 2: Vegetarian Shepherd's (or is it shepherds') Pie with rich sauce, 2 servings, Oven – 200c**

500g potatoes cut small  
2-3 garlic cloves chopped  
1 large carrot grated  
60g Quorn mince  
Half tin chopped tomatoes (freeze the other half)  
Madeira  
Mushroom essence  
Half pint veggie stock  
HP Sauce - or other brown sauce  
Half tablespoon dried Italian dried herbs  
Quarter pint frozen peas  
Butter  
Cheddar cheese



Put potatoes on to boil, then reduce heat and continue cooking until the potatoes are soft. Take off the heat when ready, then drain and allow time for the potatoes to dry before mashing (I mashed with butter and a little milk).

#### **Meanwhile:**

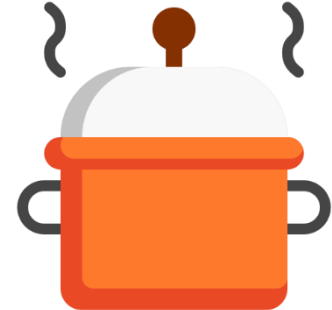
1. In a large pan, fry garlic in a large knob of butter until golden, then stir in grated carrot.
2. Fry until the carrot has changed colour, then add the Quorn mince. Continue frying for a few minutes, adding olive oil if it is looking too dry.
3. Add glug of madeira and allow any sauce to reduce before adding tomatoes, stock and a glug of mushroom essence, a squirt or HP sauce, then stir in half tablespoon dried herbs.
4. Let the sauce simmer to reduce, and whilst simmering mash the potatoes with some butter and a splash of milk. When sauce has reduced – add frozen peas.
5. The sauce should be quite loose, and might appear too sloppy, but will dry out somewhat during cooking.
6. Transfer sauce to a casserole dish and spoon on the mash. It will be hard to get a smooth top as the sauce will still be sloppy, but don't worry, just spoon mash as evenly as possible. Grate on a load of cheddar..... to your liking.
7. Place in middle to top oven until the top is well browned (20-30 minutes).
8. Serve with some cabbage or other greens.

*From Elaine's cookbook.*

### **North Country Stew and Dumplings**

This is a favourite from long ago which I have revived recently to remind myself how easy it is to make simple dumplings.

- 800g lamb shoulder cut into chunks
- 1 large red onion thickly sliced
- 1 leek white part only
- 500g carrots peeled and roughly chopped
- 5 or 6 chestnut mushrooms sliced
- 1 parsnip peeled and grated
- 1 vegetable stock cube or stock pot
- 750ml water
- Salt and pepper
- Cautious shake of tabasco or tip of teaspoon of cayenne pepper



Here you choose whether to add 500g of potatoes peeled and cubed, or leave them out and go for the dumplings (that's my advice)

- 50g Atora suet
- 100g self-raising flour (must be self-raising)
- Pinch of salt

1. Brown 800g lamb shoulder in a splash of vegetable oil and set aside in a heavy duty pan or casserole.
2. Gently fry the onion, leek and carrots in the same oil until the onions are softened. Add the mushrooms for the last half minute. Add these vegetables to the lamb.
3. Make up the stock with the cube or stockpot and boiling water, then add to the veg and lamb in the pan or casserole
4. Add the grated parsnip. (And the potatoes if that's your choice.)
5. Bring to the boil, then reduce to a gentle simmer.
6. Now season; a big pinch of salt, a grind of pepper, and the careful addition of the tabasco or cayenne pepper. This depends on how hot/spicy you like your stew. The idea is to add just a hint of comforting warmth. It's a recipe from Northern England, not the Caribbean.
7. Simmer very gently for an hour and a half. At this point, stir and taste. You may want to add a little more salt.
8. Make the dumplings. Mix the flour, suet and a pinch of salt.
9. Slowly add cold water and mix until you have a soft dough. It should not be sticky. If it is, add a little more flour. Or, if necessary, a little more water to incorporate all the flour mix.
10. Divide the dough into eight pieces, flour your hands and gently roll the dough into balls.
11. Add the dumplings to the pan for the last 25 minutes. Do not submerge, they should remain on the top. Put a close-fitting lid on the pan, and don't open it until ready to serve.
12. It's not very haute cuisine, but a little splash of tomato ketchup over the top is rather delicious.

## **Book Review**

### **The Siege by Ben Macintyre**

The book recounts the tense six-day standoff when six armed Arab separatists stormed the Iranian Embassy in April 1980, taking 26 hostages. What followed was a dramatic escalation involving British police, MI6, and ultimately the elite SAS, whose daring rescue operation became a defining moment in counterterrorism history.

Macintyre's writing is vivid and fast-paced, often reading like a thriller. He balances the suspense of the unfolding crisis with rich character portraits—from the hostages and hostage-takers to the SAS operatives and political figures like Margaret Thatcher. His ability to humanise all sides, even the terrorists, adds moral complexity and emotional depth to the story.

The Siege is a standout work of narrative nonfiction. It's not just a tale of heroism and tactical brilliance, but also a reflection on how nations respond to crisis, how individuals behave under extreme stress, and how history is shaped by moments of violence and valour. Whether you're a fan of military history, true crime, or political drama, this book is a must-read.

## **Village Contacts**

### **Dingley Parish Council**

Justina Medwell – Parish Clerk,  
[clerk.dingley@gmail.com](mailto:clerk.dingley@gmail.com)  
Steve Dudson – Acting Chair,  
[steve.dudson@gmail.com](mailto:steve.dudson@gmail.com)

### **Dingley Parish Church**

Jamie Robertson  
Churchwarden/Treasurer  
01858 535573  
[robertsondingley@btinternet.com](mailto:robertsondingley@btinternet.com)

### **Neighbourhood Watch Co-ordinator**

Julie Archer  
[juliearcher81@gmail.com](mailto:juliearcher81@gmail.com)

### **Dingley Village Hall Committee**

Chair - Jo Ingham – 01858 535300, [jolyon.ingham@talk21.com](mailto:jolyon.ingham@talk21.com)  
Hall Bookings – Tony Lucas, 01858 535201, [tonylucas@aol.com](mailto:tonylucas@aol.com)  
Treasurer – David Adderley, [15consulting@btconnect.com](mailto:15consulting@btconnect.com)  
Trustee – Jamie Robertson  
Roger Read                                  Jennifer Clegg  
Anna Fitzpatrick                          Gary Marsden  
Elaine Whitesides                          Peppy Ulyett



### **Dingley Village Pump**

Editor: Elaine Whitesides, [e.whitesides@btinternet.com](mailto:e.whitesides@btinternet.com)  
Next issue March 1<sup>st</sup> submissions by Feb 1<sup>st</sup> please

Please look out for further details on the flyers, the Village WhatsApp group or from the Village email distribution. Please note that flyers are not produced for every event so if you want to be kept informed, please join either the email group (via [dingleyvillagenews@gmail.com](mailto:dingleyvillagenews@gmail.com)) and/or the WhatsApp group (message Mark on 07849 669754).

**Don't forget that you can hire the village hall for your own event – contact [tonylucas@aol.com](mailto:tonylucas@aol.com).**