

## **Great Bricett Notes:**

<http://greatbricett.suffolk.cloud/>

### **Church Cleaning**

The usual team will be cleaning the church on the Friday 18<sup>th</sup> August and Friday 15<sup>th</sup> Sept.

### **Church Flowers**

Anyone is welcomed to put flowers in church – maybe you wish to remember a loved one or a family anniversary – whatever the occasion, flowers are always welcomed. Feel free to bring your own vase or use one from the back of the church.

### **Services in August and September**

Sun 20<sup>th</sup> August                      9.00 am.              Holy Communion

Sun 17<sup>th</sup> September                9.00 am.              Holy Communion with Harvest Thanksgiving

For details of services in other benefice churches please see back of magazine.

### **For events in The Village Hall, please see full page ad.**

**Suffolk Historic Churches Ride and Stride** – Sat Sept 9<sup>th</sup>. This annual event is a wonderful way to explore our local churches and raise money for their upkeep at the same time. A list of participating churches and sponsor form are available from Julia Shawe-Taylor 01473 658609

### **Speedy Suppers** – with thanks to Jane Lovett “Deliciously Simple”

#### **Creamy baked parmesan potatoes**

500g waxy salad / new potatoes  
1 Chicken stock cube  
1 tsp salt and freshly ground black pepper  
1 tsp Dijon mustard  
100g crème fraîche  
1 – 2 tbsp grated parmesan cheese

Slice each potato lengthways into 3 or 4 pieces, put them into a large saucepan and barely cover with water. Crumble in the stock cube, add the salt, and bring to the boil. Stir, then simmer for 8 – 10 mins until just cooked. Drain and tip into a shallow ovenproof dish. Mix the mustard with a little more salt and pepper into the crème fraîche and spoon evenly over the hot potatoes. Scatter over the parmesan. Bake for 15 – 20 mins until golden and bubbling.

#### **Tomato and Chilli Salad**

300g ripe tomatoes  
Sea salt flakes and freshly ground black pepper  
Dried chilli flakes to taste  
Extra virgin Olive oil for drizzling

To garnish – fresh chive or wild garlic flowers, torn apart  
Basil leaves and snipped salad cress

Slice the tomatoes, arrange on a platter, season with salt and pepper and scatter with a few chilli flakes. Drizzle with Olive oil and finish with the garnish.

**Something for children to make –** with thanks to Delia Smith

**Very Easy Vanilla Ice Cream**

2 x 275 ml tins condensed milk

275 ml single cream

2 x 200ml cartons crème fraiche

2 tsps pure vanilla extract

Put everything into a large mixing bowl and whisk thoroughly. Then pour the mixture into a large polythene freezer box and freeze for 2 hours. Take out and whisk again to break down any ice crystals. Return to the freezer and whisk again after a further 3 hours.

Return to the freezer again where it should be ready in a further 6 – 8 hrs.

NB because of the sugar in the condensed milk this recipe is not suitable for ice cream makers.