

Great Bricett Notes:

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

Church Cleaning

The usual team will be cleaning the church on the Friday 16th August and Friday 13th 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 18th August 9.00 am. Holy Communion

Sun 15th September 9.00 am. Holy Communion with Harvest Thanksgiving
Please bring gifts of non perishable food that will be donated to the Foodbank

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 14th. 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

Summer picnics with or without the children – with thanks to BBC Good Food

Picnic tortilla – a tasty change from sandwiches.

4 tbsp olive oil, 1 onion thinly sliced, 350g new potatoes sliced, 4 rashers rind less smoked back bacon chopped, 6 large eggs, 85g mature cheddar cheese grated.

Heat the olive oil in a large frying pan, add the onion and potatoes and cook for 8 mins turning frequently until tender but not browned. Add the bacon and cook for a further 2 -3 mins.

Meanwhile beat the eggs in a large bowl with salt and pepper and add the cheese.

Remove the onion and potatoes with a slotted spoon and add to the eggs.

Return to the pan and leave to cook gently for 8 mins until firmly set underneath but not on top. Invert the tortilla onto a plate and return to the pan uncooked side down and cook for 5 mins until set right through.

Pack for a picnic or serve in wedges for supper with salad and bread.

Pressed picnic sandwich – a great recipe for kids to assemble, fully load a ciabatta loaf with their favourites.

1 long ciabatta loaf cut lengthways, their favourite fillings e.g tuna, cheese, ham, lettuce, tomatoes.....

Heat the oven to 200C / 180 fan. Put the ciabatta slices crust side down on a baking tray and drizzle with a little olive oil. Pop in the oven for a few mins until just golden and lightly toasted. Add the fillings in layers and if desired drizzle with a salad dressing, mayonnaise or dare we say tomato ketchup? Add the other half of the toasted ciabatta. Push down to squash all the layers together. Wrap in baking parchment and tie with a couple of pieces of string. Sandwich between 2 baking trays and put in the fridge overnight adding a couple of baked bean tins to weight it down. Cut into slices for the perfect picnic snack