

Great Bricett Notes

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

Church Cleaning

The usual team will be cleaning the church on the 17th February.

Church Flowers

Please feel free to put flowers in church at any time especially if you have a member of the family or family occasion to remember. Please help yourself, vases in the cupboard at the back of the church. It is always particularly nice to have fresh flowers just before a service – see below. Any questions please contact Julia (658609)

Services in February

Feb 19th Holy Communion at 9.00am

For all other services please see the Service Pattern at the back of the magazine.

Christmas Celebrations

Many thanks to everyone who decorated the church for Christmas; I think we all agreed how lovely our church looked by candlelight at the Carol Service!

Many thanks to all who joined the carol singing team on their trip around the village just before Christmas. Despite a miserable wet night and most of us coughing (!) a very respectable £280 was raised. This will be used for church repairs. Many thanks to all at The Old Vicarage and The Old Astra Cinema for their hospitality.

Repeated from last year due to popular demand.

This month's recipe is a lighter, healthy dish for any who may feel they have over indulged. Again thanks to Nigella for this recipe:-

Salmon with greens and shitake mushrooms.

2 skinned salmon fillets	400g choi sum or pak choi (Chinese cabbage) roughly chopped
1 clove garlic finely chopped	3 tbsp soy sauce
2 tbsp vegetable oil	1 tsp sesame oil
125g shitake mushrooms destalked and sliced	pepper to taste

Grill or fry the salmon fillets until just cooked through, transfer to warmed plates and keep warm. In a heavy based pan fry the garlic in the vegetable oil. Add the sliced mushrooms with the choi sum or pak choi stalks, stir everything together, cover the pan and cook for about 5 mins. Remove the lid, add the roughly chopped choi sum or pak choi leaves, soy sauce and sesame oil, then cook for another 2-3 mins until the leaves have wilted.

Pile the mushrooms and greens onto the plates with the salmon and wallow in virtuous well-being!