

# **Great Bricett Notes**

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

## **Church Cleaning**

The usual team will be cleaning the church on the 14<sup>th</sup> 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 16th      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 and very many thanks to all who contributed so generously - £420 was raised – a record amount! Particular thanks to two parishioners who donated their collection of “loose change” which helped this record amount. This will be used for church repairs. Many thanks to all at The Old Vicarage and The Old Astra Cinema for their hospitality.

Moving forward with church repairs; the east end of the church has now been decorated and cracks filled. The structural engineers were reluctant to advise any serious work to address why these cracks appear, time will now tell as they say. Act in haste.....etc.

In the meantime, once it warms up a bit, please feel free to sit in church anytime to escape, reflect, enjoy your own company.....

## **A recipe to warm up**

### **Sweet potato soup**

1 tbs olive oil  
2 large carrots peeled and roughly chopped  
4cms fresh root ginger, peeled and cubed  
1 garlic clove, ½ tsp dried red chilli flakes  
700g sweet potatoes peeled and cubed  
1.2 l vegetable stock  
Salt and pepper

Heat the oil in a large pan, add the onion and carrots and cook until softened. Stir in the ginger, garlic and chili flakes and fry to 2/3 mins until fragrant.

Stir in the potatoes and stock, bring to the boil then turn the heat down and simmer with the lid on for 15 mins or until the potato is tender.

Remove from the heat and blend either by using a stick blender or using a food processor. Season to taste and serve.