

Great Bricett Notes:

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

Church Cleaning

The usual team will be cleaning the church on the 18th October.

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. Anyone who would like to help with flowers in the church once or twice a year please contact Julia (658609).

Services in October

20th October – 9.00 a.m. Holy Communion

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

Sponsored Cycle Ride

The Suffolk Historic Churches sponsored cycle ride took place on the 7th September in lovely weather. We were pleased to welcome 12 cyclists, 2 walkers, and 4 historic cars to our church. The cars were en route from Yoxford to Lavenham and included 2 Austin Healey's and a Lotus 7. This event raises in excess of £200K and the monies is distributed to churches for repairs. We have been lucky enough to have been supported twice financially.

Events around the county

Theatre Royal Bury St Edmunds

Buddy Holly and the Cricketers Fri Nov 1st 32 Years of Rock 'n' Rolling The World!

This breath-taking show has rock 'n' rolled audiences across the globe from Cardiff to California, Barking to Bangkok and Swindon to Sweden and is guaranteed to have everyone singing along to the music and dancing in the aisles. It stars some of the finest actor-musicians in the UK whose combined West End credits include Buddy, Lennon, Forbidden Planet and Jailhouse Rock and was endorsed as Britain's most popular Buddy Holly act when the boys guested on BBC One's Saturday night live programme, "The One and Only", hosted by Graham Norton.

Nazanin Zaghari-Ratcliffe & Richard Ratcliffe in Conversation with Sir Terry Waite CBE Sat 2 Nov

Nazanin Zaghari-Ratcliffe, British-Iranian author, was on holiday in Iran in 2016 visiting her parents with her then 22-month-old daughter when she was arrested at Tehran airport and held on national security charges. She was held for almost 6 years as a prisoner for diplomatic leverage, as part of an ongoing geopolitical struggle dating back to the 1970s. Her husband Richard fought tirelessly and relentlessly for her release.

The Spa Pavillion Felixstowe

The Music of Adele by Candlelight is coming to Felixstowe Spa Pavilion!

Friday 4th October 2024 - 8pm All Tickets £37.50

Featuring J'Adele, the UK's leading Adele tribute and her incredible live band, 'Rumour Has It' that this is going to be an unforgettable evening, packed full of best loved Adele Hits!

Felixstowe Spa Pavilion will be bathed in candlelight, so let's put 'Water Under the Bridge' and let the 'Skyfall' as we celebrate the music of one of the world's most iconic divas!

Featuring hit after hit including 'Rolling in the Deep', 'Chasing Pavements', 'Someone Like You' and 'Turning Tables', this uplifting show will have you singing along and dancing in the aisles! So 'Hello'... get your tickets now!

An Evening of Burlesque Saturday 12 October - 7.30pm

Best Tickets are £34, Standard are £29.50 18+ Strongly Advised

DIRECT FROM LONDON'S WEST END

A night of laughter, cabaret, mystery, and glamour!

Roll up, roll up ... a scintillating night out of sparkling entertainment – the UK's longest running burlesque show – is back touring the nation. And it's bigger than ever!

Join us for the good old-fashioned night out, as we bring you the ultimate variety show, blending stylish cabaret, comedy, music, circus and burlesque to light up all your senses.

'An Evening of Burlesque' is filled with artistic spectacle that has enraptured audiences for centuries. This sensational variety show brings together a bounty of beautiful stars for an unrivalled variety show for the 21st Century! Expect the unexpected, with plenty of glitter and glamour! It's cocktails and cabaret o'clock!

Content is subject to change. Over-18s advised

A warming recipe as the nights draw in

Macaroni Cheese – with thanks to BBC Good Food – serves 4

50g baguette, cut into small chunks

2 tbsp butter, plus 1 tbsp melted

350g macaroni or short pasta

1 garlic clove finely chopped

1 tsp English mustard powder

3 tbsp plain flour

500 ml whole milk

250g mature Cheddar grated

50g parmesan grated

Heat the oven to 200C/180 fan, spread the baguette chunks over a baking sheet, drizzle with the melted butter and season, Bake for 6 mins until crisp then set aside.

Boil the pasta for 2 mins less than stated on the pack then drain. Meanwhile melt the butter in a pan, add the garlic and mustard, cook for 1 min then stir in the flour. Cook for 1 min more then gradually whisk in the milk until you have a lump free sauce. Simmer for 5 mins whisking all the time until thickened. Take off the heat and stir in the Cheddar and half the parmesan.

Add the pasta to the cheese sauce stirring carefully until mixed then tip into an oven proof dish and top with the bread.

Bake for 20 mins until crisp and golden.

TIPS Can use a blue cheese instead of parmesan and raw mushrooms drizzled with oil instead of the baguette.