

Welcome back after the Summer break.

As usual we have lots of goodies in store for you running up to the unmentionable December celebration. I can't believe I nearly said it and we are only just leaving August behind. Anyway enough rabbiting from me This is what is coming up over the next couple of months.

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## DOXEY REUNION

**On Sunday October 25th 2009**

**between 2pm & 5pm**

**At St. Thomas & St. Andrew's Church Hall,**

An opportunity to meet people who have left, or are still living in Doxey.

All are welcome.

Come along and see an extensive collection of pictures from the past. Or even bring along any photos you may have, and wish to share with others on the day. We are hoping to have scanning facilities available so that photos can be copied, catalogued and shared.

Light drinks and refreshments will be available.

If further details are required, please contact any of the following numbers.

**Tel: Stafford:      622100,  
                             245201,  
                             242677,  
                             661549.**

**Mobile:      07944 297 606 or  
                     07974 755 685**

## The Doxey Arms

**A public meeting is to be held in response to concerns expressed by local residents with regard to the proposed changes to The Doxey Arms.**

**Representatives of the Borough and Parish Councils will be present and the developer, Richard Dixon, has agreed to attend.**

**All those with an interest in the development are welcome.**

**The meeting is to be held in St. Thomas and St. Andrew's Church Hall, on Thursday 3rd. September at 7.30 pm.**

## Mikron's Visit

Tales from the Thames was an interesting mix of traditional Mikron storytelling with an unusual fantasy element. The audience quickly came to care deeply about what would happen to the characters depicted. The journey to the source of the Thames and back through its history reminded us of its importance to our past and so to our present.

I am pleased to say that this excellent show was well attended and seemed to be greatly enjoyed by the audience.

Our thanks to all those who provided the first class home made cakes, which went down a treat at the interval.

## Dates for Your Diaries

### Coffee Morning

Every Monday  
from 10.30am  
at the Sutton Centre

### Parish Council meeting

Second Thursday of the month  
7.00 p.m.  
at The Sutton Centre.

All welcome

### Doxey Cameo Club

The second Wednesday of the month  
2pm at  
At St Thomas and St Andrew's Church Hall

Ray Edensor the 'running paramedic' will be talking about his work and charity runs on the **9th September**.

The Fire service will be attending (with their engine) to talk about fire safety and to organise smoke detector and electric blanket tests on the **14th October**.

### Doxey Community Association

The association is now meeting on the **second Wednesday of every other month starting:**

Wednesday 9th September  
7.30pm  
at the Sutton Centre

Let us know how you feel about the area and what can be done to improve it still further. It's your area, your DCA, your life.

### Lunch Club

St Thomas and St Andrew's Church Hall  
12.30 to 2.00,  
On the first Tuesday of the month.

Come along for excellent cuisine and a chat.

## Gardening club tips

If you have been growing vegetables then you may have excess amounts of some produce. Try swapping for something you don't grow, make a neighbour happy with a free gift or try this recipe. If you have a favourite recipe you would like to share then why not send it to our website: [webmaster@doxeyca.org.uk](mailto:webmaster@doxeyca.org.uk)

### Autumn Chutney

Ingredients:

3½lb green tomatoes sliced  
2 lb cooking apples, cored, peeled and chopped  
3 inches of root ginger peeled and sliced  
2 or 3 favourite chillies cut in half  
1 lb various onions from garden  
1 lb sultanas  
3 pints white wine vinegar  
1 lb brown sugar (any type)  
1 oz mustard seeds  
2oz salt  
Juice of 2 lemons

Method:

Put chillies and ginger into a muslin bag and tie.  
Place all the ingredients, including the muslin bag, into a jam pan or other thick bottomed pan.  
Bring to the boil whilst stirring, to dissolve sugar.  
Simmer for 2 hours.  
Whilst chutney is simmering clean and sterilize the jars and lids.  
Ensure that tin lids have a plastic coating to stop the vinegar from attacking them.  
When chutney has thickened remove from heat.  
Immediately remove bag and ladle mixture into sterilised jars.  
Fit lid tightly.  
Wipe outside of jar to remove any drips.  
Label jars.  
Allow to mature for 2 months and then enjoy!