

# CATNEY NEWS

## 2020

## MARCH



### CONTACTS

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## **NEWS FROM YOUR RESIDENTS ASSOCIATION**

### **New Committee Members**

We are please to announce that the RA committee has two new members:-Debbie Moseley of Lugtrout Lane and John Philips who lives in Hampton Lane. Both were elected onto the Committee at the AGM

### **The Village Tidy Up – Be Part of the Great British Spring Clean! 4th April 2020**

We are going to take part in the Great British Spring Clean, a nationwide campaign to keep Britain tidy. In 2019, over 563,163 people volunteered their time to take part in the campaign, collecting 957,377 bags of litter - 4,308 tonnes worth.

We will be carrying out our Spring Clean on the Saturday 4th April 2020 between 9.30am and 11.30am. We would be grateful for any volunteers willing to come and lend a hand for a couple of hours and take part in cleaning up our village. Please meet at the Village Hall at 9.20am -all equipment will be provided and there will be sausage/bacon butties afterwards for all those who help out.

### **Planning News**

Care village at Oak Farm

As you know the second planning application for this development 2019/001215 was refused by SMBC last year. The applicant subsequently appealed this decision and the appeal was heard in January .After hearing evidence by both parties the Examiner has dismissed the appeal and the development will not be going ahead. Full details of the decision can be found at the Planning Inspectorate website -the appeal reference is 3237026. We feel that as the brownfield part of the site is likely to feature in the Solihull Local Plan which is currently being drafted it is highly likely up to 80 houses could be built on the site. More information as we get it.

2019/01702 - Change of use to cemetery at Woodhouse Farm

2019/03108/ PPFL - Retrospective detailed planning application for change of use of land for a transport depot at Woodhouse Farm, Catherine de Barnes Lane:

The Residents Association along with the Parish Council have submitted responses requesting refusal on the grounds of inappropriate development in the Green Belt and Highway Safety.

## **Hampton Parish Council Meeting**

The next Parish Council Meeting will be held in our Village Hall on Wednesday 15<sup>th</sup> March commencing at 7.30pm. Residents are welcome to attend and there is an opportunity to address the meeting should you wish to do so.

The Annual Parish Meeting will be held in the Fentham Hall, Hampton in Arden on the 14<sup>th</sup> April from 8.00pm – with complimentary wine and nibbles available from 7.30pm. The annual meeting is an ideal opportunity to hear about the work of your Parish Council over the past year, to peruse the accounts, ask your Councillors questions and to make comments relating to the Parish.

## **Hampton in Arden in the 1950's—hosted by Hampton Society**

If you would like a glimpse of the past in Hampton village come along to our film evening at 7.30pm on Wednesday, March 4th in Fentham Hall. See for yourself how much has changed and what seems just the same. No charge but donations to the church welcome. Supper will be available separately from Adam at the Corner Shop.

## **Speed monitoring in the village undertaken at our request by SMBC recently**

We have now received the results from the temporary traffic counters that were installed on Lugtrout Lane and Hampton Lane in Catherine de Barnes. The figures make both interesting and alarming reading. Traffic flows (vehicles per day) are high for single carriageway roads and are likely to increase with both HS2, M42 Junction 6 and the MSA schemes on the horizon. Traffic speeds are also high and justify action with around 70% of drivers exceeding the speed limit. The results are not unrepresentative of other similar roads in the area. However, the results do provide us with the backup data to support our call for road safety and traffic calming measures and we are discussing this with the Parish Council to see what can be done.

**Final thoughts –.** *Drive with care wherever you go after all its better to be late in this world than early in the next!*

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## **CATNEY CRICKET CLUB**

The Cricket Club continues to look for New players and have arranged Nets at Lode Heath School on the 5 Sundays in March, We will make any new players welcome so if of interest please contact Eddie Hewitt on 07826 465805. We also have an under 11 section and more details on this will follow,

I look forward to hearing from you,  
Regards Eddie, Chairman,  
Catherine de Barnes CC



## FUTURE SERVICES AT ST. MARY AND ST. BARTHOLOMEW CHURCH, HAMPTON IN ARDEN

**22<sup>ND</sup> March 11 am. Mothering Sunday Family Service to celebrate all mothers – Little bunches of flowers for all children to give to their mums and grannies.**

**5<sup>th</sup> April 11 am. Palm Sunday Service with procession of palms.**

**EASTER SERVICES WILL BE LISTED IN OUR APRIL EDITION**

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### **Catney Common Update March 2020**

**Rain.** There has just been too much of it! We have several new pools of standing water (no ducks in residence yet!) and some very muddy areas too. We can only wait for dryer, windy conditions and hope the trees and plants have not suffered too much.

**Birds.** The feeder is now well used. Keep a look out and let us know if you spot any interesting birds.

**Survey.** In November Hampton in Arden Parish Council arranged for a full survey of all the trees on their land and this included our Common. It is very helpful to have this full report, with an overhead photograph, giving the state of all the trees and what action is recommended to keep them healthy. This work will be done by experts and we hope it will be done before the spring growth starts.

**Sign.** We are hopeful that money may be available to provide a well-made and suitable sign at the entrance to the Common this year. This has been on the 'wish list' for a while.

Once again a big thank you to the team who worked on the common last year. We hope to see you (and any new recruits?) when work parties start again in the spring.

Heather Bird. [hmbird300@gmail.com](mailto:hmbird300@gmail.com)



## CATNEY BOOK SWAP



The book swap is up and running in the Village Hall between 2.00 p.m. and 4.00 p.m on Wednesday afternoons while the Craft Club is in session and we have now filled both our bookcases with brilliant books and well known authors. We are pleased to say that a few people have already taken advantage of this facility. Also don't forget if you happen to be swapping your books while the Craft Club are having their cup of tea you will be able to enjoy a cup of tea also.

Anyone using the hall at any other time in the week, could we please ask you to respect this facility as each week when I arrive at the Craft Club the first thing I have to do is tidy the shelves and on the second week it was open one of the book shelves had to be repaired. We are not saying you can't look at the books and swap a book but please leave the shelves and books tidy and in good condition so that they can be enjoyed by others. Thank you

Lesley Cuthbert

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### **Residents Association Membership Drive 2020**

A huge thank you to all those residents who have sent in their forms and many with generous donations. At the time of writing, we have 121 members this year which is a great start but we have a way to go to reach our goal of 200. There is still time to drop your form in at the NISA shop. If you've lost your membership appeal just ask me for a new form or simply put your details (name, address and e mail) on a slip of paper and hand it in with your subs. We can even do the whole process online if you contact me at the email address below. The subscription fees are £3 for individuals, £5 for couples and £10 for a family of 4 or more adults. It is very much appreciated if households can contribute £10 to help cover our costs.

Everyone who joins should receive a membership card as a receipt so please get in touch if you haven't had one. Your membership really means a lot to your hard-working committee as it tells us that you appreciate what we do.

Frances Cook ([secretary@catney.co.uk](mailto:secretary@catney.co.uk)) (07768 502039)



**CATNEY'S BESPOKE DOG AND  
PET CARE SERVICES**

**The friendly dog & pet lover services**

**Individual Dog Walking: £10 for 1 hour**

**Group Dog Walking: £8 for 1 hour**

**Visits: £8 for 30 minute**

**Feeding Family Pets (Inc. Rabbits, Hamsters,  
Guinea Pigs, Cats etc.): £8 for one daily visit or  
£10 for 2 daily visits**

**Find out more and contact: Amy Stokes**

**07850 972 823 | [catneydogcare@outlook.com](mailto:catneydogcare@outlook.com)**



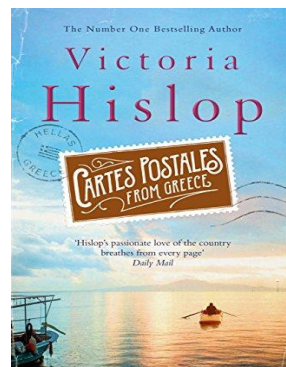
***It was one of those  
March days when  
the sun shines hot  
and the wind blows  
cold: when it is summer  
in the light, and winter  
in the shade.***

**Charles Dickens**

# BOOK REVIEW

**CARTES POSTALES      A Novel by Victoria Hislop**

**A Book Review by John Alderson**



As many of you will know who read my reviews, I am a great fan of Victoria Hislop, who must be the greatest asset the Greek tourist industry has ever had. Cartes Postales is a series of stories based on postcards received by Ellie, living a humdrum life in North London. The postcards are addressed to an S Ibbotson, a previous owner of the flat but unknown to Ellie. The postcards come from all over the Greek Islands simply signed “A”, fascinate Ellie who decides to visit Athens for a short holiday, but as she is about to leave, a journal is delivered, which details a Greek odyssey undertaken by “A” the sender of the postcards. Ellie then decides to abandon Athens and follow the odyssey. What then follows is a superb trip round Greece, illustrated with delightful pictures supported by fascinating stories of each town or village visited and described by “A” and which are often linked to historical events. The stories are all very human and relatable to everyday life, but the pictures painted by the author are so vibrant and colourful that you are transported into a magical Greek landscape. A delightful book full of interesting stories.

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## Sunday Saunter

**Castle Bromwich Historic Gardens, B36 9BT, 12.00pm to 3.00pm**

**8 March 2020**

Castle Bromwich Historic Gardens opens its 10 acres of formal gardens fortnightly on Sundays until April for relaxed Sunday saunters. Come along for some fresh air and gentle exercise. Enjoy a warming hot chocolate in the ‘Cosy Orangery’ afterwards. Walks cost £4 per adult, £1 for children over 5 and free for Garden Members and the under 5’s. For more information, visit [www.castlebromwichhallgarden.org.uk](http://www.castlebromwichhallgarden.org.uk), email [admin@cbhgt.org.uk](mailto:admin@cbhgt.org.uk), ring 0121 749 4100 or follow @cbhallgardens

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# Salmon Burgers and Five-Spice Sweet Potato Fries



## INGREDIENTS

### FIVE-SPICE SWEET POTATO FRIES

4 small sweet potatoes (about 1½ lbs total), cut into 1/2-inch-thick wedges  
3 tsp. olive oil  
1 tsp. five-spice powder  
Pinch of salt

### SALMON BURGERS

1 1/4 lb. skinless salmon fillet, cut into 1-inch pieces  
2 tbsp. soy sauce  
1 tsp. toasted sesame oil  
2 spring onions, thinly sliced  
4 buns, toasted  
1 avocado, thinly sliced  
1 alfalfa sprouts or shredded cucumber

## METHOD

1. Heat oven to 450°F. On a rimmed baking sheet, toss potatoes with 2 tablespoon oil, then five-spice powder and 1/4 teaspoon salt. Transfer half to a second baking sheet and arrange all in a single layer. Roast until crisp, 20 to 25 minutes.
2. Meanwhile, in a food processor, pulse salmon, soy sauce, and sesame oil 4 to 5 times, just until coarsely chopped. Add scallions and pulse to combine. Form mixture into four ¾-in.-thick patties.
3. Heat remaining Tbsp oil in a large nonstick skillet on medium and cook patties, turning once (do not flatten), until opaque throughout, 2 to 3 minutes per side. Transfer to buns and top with avocado and alfalfa/cucumber. Serve with sweet potato fries.