

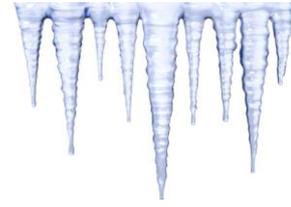
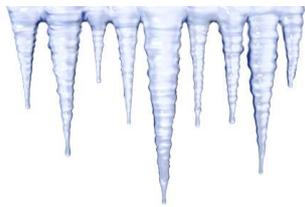
CATNEY NEWS



DECEMBER
2022 AND



JANUARY 2023



CONTACTS

Frances Cook, Secretary to the Residents Association

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Catney News: Please send all articles to Christine Cluley, Editor by the 20th of the month. cluleychris8@outlook.com.

Village Hall Bookings: Gareth Thomas on 07796 268012 or gareth10637@hotmail.co.uk



RESIDENTS **ASSOCIATION NEWS**



New Childrens Play Area at the rear of the Village Hall
The playground equipment is due to start being installed on Wednesday 7th December and is likely to take 7/8 working days weather permitting. All being well it will be available for general use w/c 12th December. In addition to the playground equipment being installed, a memorial bench for Pete Peters, financed by his family, is being placed there too by the contractors.

Village Hall News

Trust Fund the Trustees have now arranged for the rough driveway area at the front and left hand side of the hall to be tarmacked following the recent receipt of a £3000 grant from the Birmingham Airport Community during the last week of February at a total cost of nearly £10,000. The balance of the monies coming from the Village Hall Trust Fund .

Dates for your Diary

Residents Association Committee

Next Committee meeting: Monday 6th February



Should members have any issues they would like to raise at the meeting, please send details through to the email address secretary@catney.co.uk no later than two working days before the meeting. If you wish to speak at the meeting this can also be arranged, again by contacting the Secretary at the email address above.

Residents Association AGM

Friday 3rd March commencing 7.30pm in the Village Hall
We have invited out local MP Saqib Bhatti MBE to come along and talk to us with a Q & A session followed by wine and nibbles

Next Parish Council Meeting

The next meeting is being held on Wednesday 4th January 2023 in The Meeting Room, Marsh Lane, Hampton in Arden commencing 7.30pm.

Residents are welcome to attend. If you have any issues you wish to raise, please make the Clerk, Julie Barnes, aware that you would like to speak, with a brief description of the issue, at least 2 working days prior to the meeting. Julie can be contacted at clerk@hamptoninarden.org.uk or phone 01675 442017

Village Tidy Up – Community Litter Picking

Can you spare a couple of hours helping to litter pick the village? – all equipment provided followed by tea and biscuits in the hall. Meet at the Village Hall at 10am – on 16th March. See last year’s great effort below.



WELCOME PACK FOR NEW RESIDENTS

If anyone has a new neighbour, knows of a new resident to the village or is in the process of moving, I would very much appreciate it if you could let me know the address of the new resident so that I can deliver a Welcome Pack to them. The Welcome Pack contains information of the village amenities, useful telephone numbers and of course information about the Residents Association and the many things we do. Please email me at cuthbertlm@me.com or text/telephone me on 07776 480813 with the address of the new resident. Thank you. Lesley Cuthbert

Christmas lights

On Friday 2nd December you are invited to the switching on of the Christmas lights at the Village Hall. The lights will be switched on at 7.00 pm prompt followed by Christmas Carols, mulled wine and nibbles in the Hall. We look forward to seeing you all there, a great way to start the Christmas season. Lesley Cuthbert

Quiz night Friday 27th January

We have re-arranged the Quiz Night for Friday 27th January at 7.30 pm in the Village Hall. Tickets are priced at £10 for Resident Association members and £12.50 for non-members, to include a fish and chip supper and as usual there will be a licensed bar and a raffle on the night. If you can make up your team of 6 to 8 people that would be great but don't worry if you can't we will put you into a team. Please contact me to reserve your tickets on 07776 480813 or email cuthbertlm@me.com Fingers crossed for a better response, I don't think I have clashed with any school holidays this time Lesley Cuthbert



Celebration of the Life of Pete Peters

The celebration of Pete's life on 30th October was well attended. For any newcomers to the village, Pete, who passed away on 23rd July this year aged 96, was the founder and first Chairman of the Catney Residents Association. We heard some lovely memorable stories about Pete from several people and there were pictures of him through stages of his life. Pete's son-in-law, David Williams, wrote a poem about Pete's life, see below.
Lesley Cuthbert

Poem in Memoriam for Pete

Pete was born Walter Peters
In the same year as the Queen
The General strike had just ended.
Till now the last there's been.

He ended his schooldays aged 14
And worked in a hardware shop.
He was like Granville in Open All Hours
At whom Pete's laugh would never stop.

He then became a tool fitter
And his first taste of the shop floor.
He became active in union politics
Which increasingly came to the fore.

After serving in the Army
He became a lecturer in Garretts Green.
And became a Union Representative
In view of the changes there had been

He was always ready to champion causes
As a shop steward, he should have been red
But was always an admirer of Thatcher
So became a Blue instead.

This background helped him in Catney
Where Pete got involved in village life
Never thinking at the beginning
It would entail years and years of strife.

His welcome to new neighbours
Wasn't always great.
More like 'You will do the car park
At next year's Catney Fete'.

He was a pillar of the Residents Association
Which he co founded in '86.
Its hard to believe the number of campaigns
Where he encountered dirty tricks.

He was against plans for a service station
Which would serve the M42.
Additionally NEC and Airport extensions
And the farce of HS2.

But the village was his interest
Which was why he served Catney Res
And its fitting that their logo
Was inspired by the image of Pete on Tres.

The refusal to ensure pedestrian safety
Was another topic that got his goat.
And it is ironic that days after his death
A zebra crossing was installed by the Boat.

The last time we ventured out with Pete,
He wanted to see roadworks at Bickenhill.
Amazed at the ruin of the countryside,
With decision makers he had had his fill.

So his legacy is Coffee mornings
Catney Res and Catney News
And we'll put a plaque upon his bench
And remember his many views.

David Williams



HAMPTON CHURCH CHRISTMAS FAIR

SATURDAY, 10th DECEMBER 2022

10.30 am to 1.30 pm

In

Hampton Church Hall

Stalls, Tombola, Raffle and Refreshments

DONATIONS FOR STALLS NEEDED, Toiletries, Gifts, Tombola and Raffle prizes, etc – (NO BOOKS OR BRIC A BRAC PLEASE). SEE BOXES AT BACK OF CHURCH

“Thank goodness for the first snow, it was a reminder–no matter how old you became and how much you’d seen, things could still be new if you were willing to believe they still mattered.” –

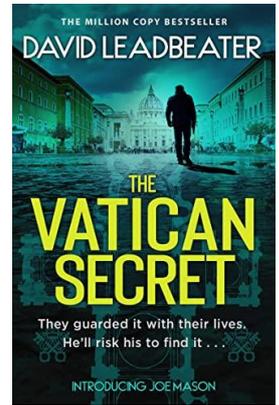
Candace Bushnell



BOOK REVIEW

The Vatican Secret by David Leadbeater

A book review by John Alderson



David Leadbeater is a prolific author having had published over 40 novels, through different publishers, but is someone I had not read before.

The plot of *The Vatican Secret*, revolves around a 'Book of Secrets' stored in the highly protected Apostolic Archive in the Vatican and which is said to contain information, which if revealed could destroy the Vatican and the Church itself.

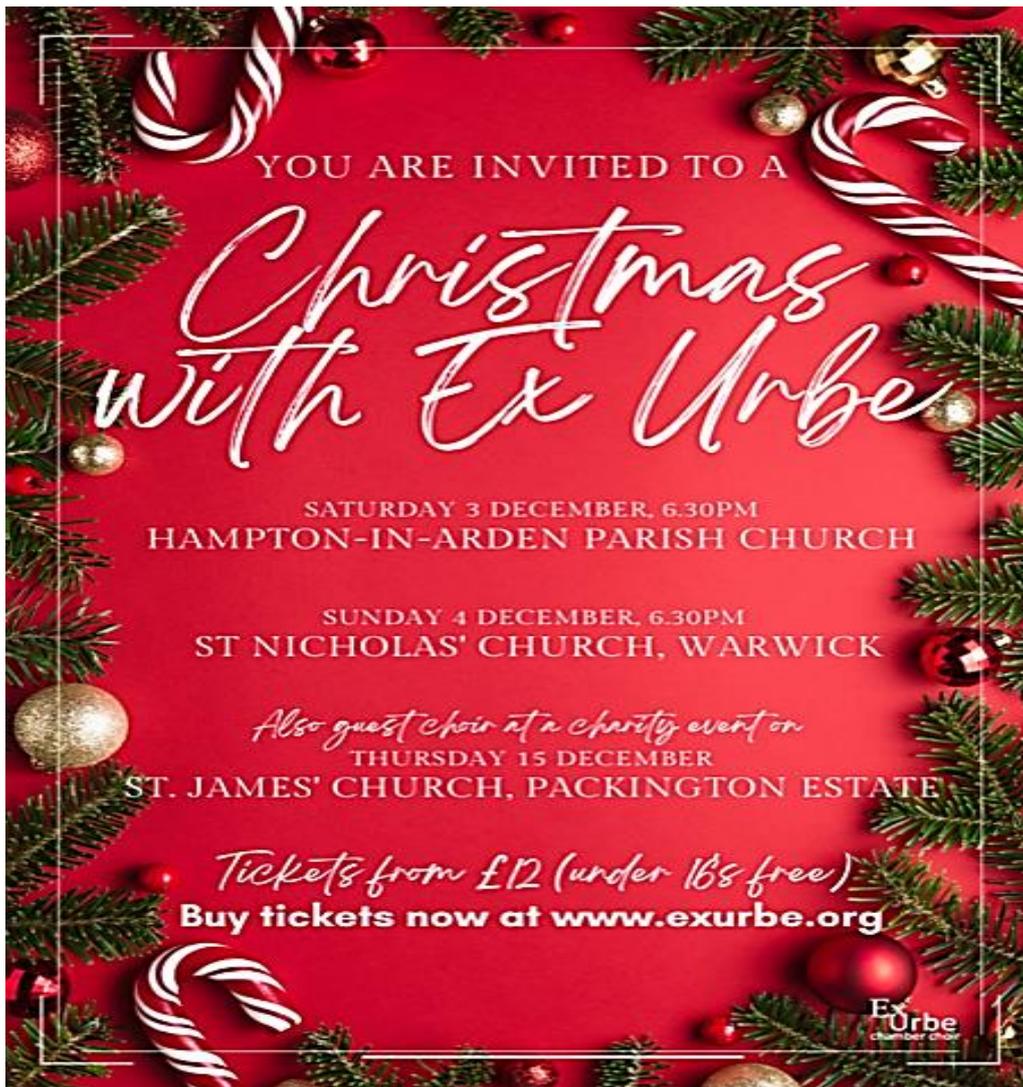
Professor Pierce Rusk and his daughter Sally are visiting the Archive as historical researchers with Joe Mason (who appears in a whole raft of books by Leadbeater) and Roxy Banks being employed to look after them.

Somehow the bad guys working for one Marduk, gain access to the basement and steal the 'Book of Secrets'; the Professor being shot in the process.

The story then follows Joe Mason and a small band of helpers trying to track down Marduk and his somewhat larger, but not very competent soldiers who is intent upon the destruction of the Church and the Vatican and replacing it with an ancient organisation called the Amori, with him as it's leader.

Similar to the work of Dan Brown, but nowhere near as polished.

"I love the scents of winter! For me, it's all about the feeling you get when you smell pumpkin spice, cinnamon, nutmeg, gingerbread and spruce." – [Taylor Swift](#)



I hope this New Year brings you...

Courage to try again

Passion for doing what you love

Ambition to aim higher

Resilience in overcoming obstacles

Humility to learn from others

Kindness for yourself and others

Thank you to everyone who attended the Christmas Craft Fair on the 26th November and spent your money! Also thanks to every stall holder and those serving the refreshments and to all who helped in any way.

The birth flower of January: Carnation and Snowdrop

January birthstone: Garnet





Christmas services 2022

St Mary and St. Bartholomew Church

Hampton-in-Arden

4th December 11:00am Toy service

18th December 4:00pm 9 lessons and carol service

23rd December 3:00pm Nativity trail start at the church hall

24th December 3:00pm interactive Nativity...come dressed as a nativity character

24th December 11:30 pm Midnight mass

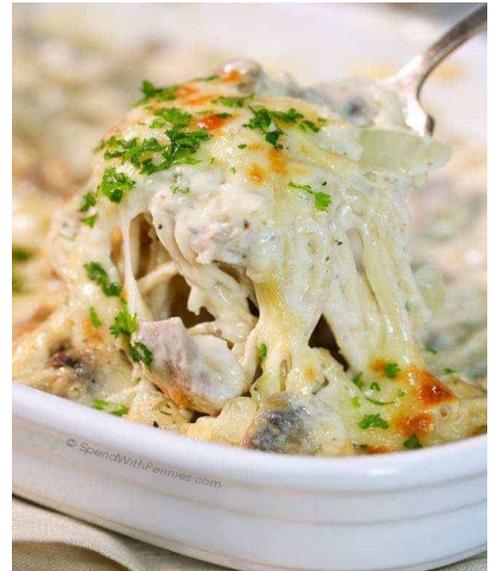
Christmas day: 8:15am Eucharist

Christmas Day : 11:00am Family Christmas Communion

29th January 11:00am Christingle.

You are very welcome to all or any of these services

Turkey Tetrazzini



Ingredients

- 12 ounces dry spaghetti
- 3 tablespoons butter
- 1 onion diced
- 3 cloves garlic minced
- ¾ pound mushrooms sliced
- 3 tablespoons flour
- 2 ¼ cups chicken broth reduced sodium
- 8 ounces spreadable cream cheese garlic flavour
- 1 ⅓ cups half & half or light cream
- salt & pepper to taste
- 1 tablespoon fresh parsley
- 1 teaspoon Italian seasoning
- 2 cups turkey cooked and chopped
- 2 cups mozzarella cheese divided
- ¼ cup parmesan cheese

Instructions

1. Preheat oven to 350°F.
2. Cook spaghetti al dente according to package directions.
3. Cook butter, onions and garlic over medium heat until softened. Add mushrooms and cook an additional 3 minutes. Stir in flour and cook 1 minute.
4. Add broth and cream all at once. Cook until thick & bubbly, let boil 1 minute. Stir in cream cheese until melted. Add parsley and seasonings
5. Combine spaghetti, turkey, 1 cup of mozzarella cheese and sauce. Pour into a greased 9×13 pan. Top with remaining mozzarella, cover and bake 20 minutes. Sprinkle with parmesan and bake an additional 10-15 minutes uncovered until hot & bubbly.

“Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is the time for home.” – **Edith Sitwell**

JANUARY REMINDERS

You can do anything, but
not everything at the same time

You don't have to figure
 everything out

Restart as many times as needed

Your inner peace is too expensive
to be sacrificed -- 

Do more of what makes you
forget about time



2023

HAPPY NEW YEAR

“New year—a new chapter, new verse, or just the same old story? Ultimately we write it. The choice is ours.” – **Alex Morritt**