Bradwell News

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Issue 260 February 2024 www.bradda.org

EVENTS

Tues 20: Historical Society: 8pm in the Methodist Hall. "The Farms and Mills of Brough" by Joan Clough.

Lotto Numbers

93 - £60; 12 - £30; 148 - £15.

GRAVEYARD SAFETY

For reasons of Health and Safety, and as required by the regulations, we recently commissioned Percival Memorials to complete a **risk assessment of the graves**. We believe that many memorial stones and kerbstones need remedial work to ensure safety for all our visitors. If you have an interest in, or responsibility for a memorial in the churchyard, please check the list on the church notice board or contact the Churchwarden, Jane Dalrymple: 01433 621172.

BRADDA PANTO



We are egg-static to confirm that the Bradwell Centenary Players are returning this February with a cracking pantomime production of 'Humpty Dumpty'. Performances will take place at the Bradwell Memorial Hall (S33 9JL) from Wednesday 21st to Saturday 24th February 2024.

Yolking aside, this traditional production is fun for all the family. Be prepared to be scrambled with over easy songs, free range Dames, 'eggy' jokes, shell-arious puns and old favourite, Albert the Albatross. Coming out of their shells are members of the local community as King Egbert, Princess Petal, Egg-nog the Bad, Dame Ditsy Dither, Fairy Soufflé, and of course Humpty Dumpty.

Performances start hatching at 7:30pm each evening, with doors open from 7:00pm Our matinee afternoon performance starts at 2:00pm on Saturday. The egg-heads will be serving drinks, ice creams, and treats before each performance and during the interval. Tickets will be available from 22nd January 2024 and can be purchased in person from Bradwell Post Office and online via Ticketsource - www.ticketsource.co.uk/bradwell-centenary-players

We look forward to welcoming you for a fun filled few hours!

COMMUNITY LAND TRUST (BCLT)

On 18th December the Land Trust completed the purchase of 2 Brook House. Purchase was significantly supported by a generous grant from Derbyshire Dales District Council, and initially it will be a home for Ukrainian refugees. It is a beautifully positioned, well-proportioned three-bedroomed house close to Town Bottom playing field. It was important to BCLT that there were no other bidders, because we didn't want to complete with local people. As it happens, most of the dwellings in Brook Buildings are holiday lets, so this one has been saved for local tenants when eventually, we hope, the Ukrainian tenants are able to go home. It turned out, somewhat to our surprise, that the purchase price included the Brook Buildings car park, and BCLT intends to manage this for the benefit of all the residents. There is still work to do, as we have to complete the work on the house by the end of March, but we are very happy to have got this far, and are looking forward to welcoming a Ukrainian family to the village in the spring. On a related matter, BCLT's long-serving and dedicated secretary, Peter Higgs resigned his post this year, on leaving Bradwell to move to Berkshire. Nobody has served BCLT better than Peter, or been more devoted to the provision of affordable housing for local people. In recognition of his service we are renaming 2 Brook Buildings as Higgs House. As residents might recall, BCLT was originally formed to take possession of the twelve affordable houses at Bradwell Springs. The first six of these were occupied two years ago, and we welcomed our twelfth tenant in October. We have been very happy with our tenants' response to the houses, and with the way Bradwell Springs as a whole is working as a mixed-occupation development. Few things at the moment are more important than affordable housing, and BCLT directors feel privileged to be involved in this project.

CAROL SERVICE AND XMAS TREE FESTIVAL

£180 was raised for "Crisis at Christmas" so grateful thanks to all who donated or attended the events.

SEND US YOUR NEWS

The views expressed in this Newsletter are not necessarily those of the editorial team. Please send news by e-mail to: paul@paulandliz.org or call Paul (623941), Andy (623483) or Steve (620329). You can also leave hand written copy at the Post Office. For questions on advertising please call Caroline (623485) or e-mail carolinepreston37@gmail.com

Copy Deadline for March Edition: 19th February

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Advance Notice - GOOD FRIDAY - 29 March. Fish Night - Booking Essential.

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PARISH COUNCIL NEWS

Handrail at Methodist Church: A new handrail has been installed by Derbyshire County Council alongside the footpath by the Methodist Schoolrooms/Hall from Towngate to Hungry Lane. This will make the footpath safer for people to use, especially during icy weather.

Warm spaces: Following the success of last year's project, warm spaces will run again this year. It is being held in two locations in the village - St Barnabas Church, every Tuesday 12.30 - 15.30 from 5th January and War Memorial Hall, every Friday 12.00 -15.00 from 8th January. Volunteers will be available to talk to anyone using the space, provide refreshments, and provide help and guidance about staying warm at home, together with details of any support available. The project is planned to run until the end of March 2024. New Zip wire: Procurement of a new zipwire at Town Bottom Playing Field is progressing well. The best three quotes have been identified and will be fully reviewed at the Amenities committee meeting in January. The preferred quote will be presented to council for approval at the February parish council meeting. Once a decision has been made the order will be placed with the supplier. The lead time will be approximately eight weeks from placing the order.

New grit bins: Three additional grit bins have been procured and installed in the village following requests from some residents. The additional bins have been located on Granby Road, the junction of Jeffrey Lane/Hungry Lane and on Outlands Road. They have been filled with grit along with the other bins in the village. Please do let the parish clerk know if any bins need refilling and please do remember that this grit is for the roads and not for private driveways.

Sandbags: Council have procured an additional supply of sandbags from Derbyshire County Council. These have been located in the bins at the toilet block. A supply of empty bags has also been received; these will be filled with the sand from the plastic bags used during the flooding in October. A storage bin for these bags has been located beside the bus shelter in the Peace Garden.

Carnival 2024: Carnival Saturday this year is on 3rd August. If anyone would like to help with planning or to offer new ideas we would be very pleased to hear from you. The first meeting to begin planning Carnival 2024 will be held on 7th March at 7.30pm in the Gallery Room in the Memorial Hall. Meeting notifications are posted on the notice board by the Memorial Hall and in the Bus Shelter by the Peace Gardens.

Public Participation: Residents continue to attend council meetings to raise matters of concern directly with Council. We welcome members of the public at both the main council and all committee meetings. Council meetings are generally held at 7:30 p.m. on the first Tuesday. See the parish notice boards (on the side of the Memorial Hall and in the Peace Gardens bus shelter) for meeting announcements and agendas

Contacts: Parish Clerk (623485) or parishclerk@bradda.org Council Chair (623941) or cllrdowning@bradda.org

BRADWELLS ICE CREAM A History - Continued

Continuing our history of Bradwells Ice Cream.

Appendices Continued

H&S Regulations

duced to safe levels

Over the years the amount of regulatory oversight increased significantly, obviously increasing the amount of management time spent to comply with these directives. Some of these regulations were Health & Safety based whilst others were for quality assurance. Examples of these are Environmental Health, Factory Mark, HACCP System of the Food Standards Agency and the BRC Audit. Regular visits are made by inspectors to ensure adherence to these standards.

Hazard Analysis and Critical Control Point (HACCP)

This system helps to define how to manage the food hygiene and safety procedures in your food business and is a way of managing food safety hazards. All food safety management procedures should be based on HACCP principles. HACCP involves:

looking closely at what you do in your business, what could go wrong and what risks there are to food safety identifying any critical control points the areas a business needs to focus on to ensure those risks are removed or re-

deciding what action you need to take if something goes wrong

making sure that your procedures are being followed and are working

keeping records to show your procedures are working It is important to have food safety management procedures that are appropriate for your business.

A BRC Audit, or BRC Food Safety Audit, is the British Retail Consortium's official assessment of a food manufacturer's adherence to its Global Standard for Food Safety. Conducted by an accredited certification body, this practice thoroughly examines all processes and documents involved in the nine core areas of food manufacturing operation. BRC audits have a grading system that depends on whether the particular visit is announced or unannounced, it is also mandatory but food sectors will be notified accordingly. This ensures that food-producing companies strictly follow compliance in their daily operations. Bradwell's Ice Cream achieved a grade 'A' for certificate for over 20 years. This also required the business to ensure that all its suppliers were equally certified as the grade 'A' was required by the supermarket customers e.g. Morrison's, ASDA, Safeway.

Laboratory Testing

A sample of the finished product from each batch was taken and sent by refrigerated vehicle to a food testing laboratory. Here it was subject to various tests including e-coli, salmonella & listeria. Only when the results were received and the analysis perfect was the ice cream released for sale.

History of Ice Cream in the UK

In this country Ice Cream was served at a banquet for the Feast of St. George at Windsor Castle in 1671.



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It was such a rare and exotic dish that only the guests on King Charles II's table had 'one plate of white strawberries and one plate of iced cream.' All the other guests had to watch and marvel at what the Royal table were eating. Ice cream making was a closely guarded secret and the knowledge of how to make it would have been a meal ticket for life, which is why the first recipe in English did not appear until 1718. The technique of making a custard based ice cream using egg yolks started in France around the middle of the 18th century and this is the origin of custard based ice cream. The Americans had to wait until 1800 to get their first taste of ice cream. In the 19th century, ice cream manufacture was simplified with the introduction of the ice cream machine in 1843 in both England and America. This consisted of a wooden bucket that was filled with ice and salt and had a handle which rotated. The central metal container, containing the ice cream was surrounded by the salt and ice mixture. This churning produced ice cream with an even, smooth texture. The advent of mechanical refrigeration using electricity and gas, at the end of the last century, is what made the ice cream industry what it is today. No longer were huge quantities of ice necessary and it was now possible to transport and store ice cream. Previously ice cream had to be eaten within a few hours of it being made as it required too much ice to keep it frozen. Ice cream quickly became a mass market product and many of the old flavours became best sellers.

Ice Cream Alliance

(See https://ice-cream.org/ for a wealth of ice cream related information). The Ice Cream Alliance, founded in 1944, is the UK Trade Association for the ice cream industry which is worth over £2.4 billion per annum. The headquarters are based in Derby and it holds an annual Ice Cream & Artisan Food Show in Harrogate. At these events the whole range of stands were on display exhibiting the latest flavours, equipment and suppliers to keep members up-to-date with the latest industry trends. The was also judging of products with certificates awarded to winners. Noel Bradwell used to attend these functions and was proud of the certificates awarded to Bradwell's Ice Cream.

Ice Cream Machinery

As more sophisticated products were produced more machinery was required. Noel bought Italian machinery for installation in Wortley Court. The machinery required to run the business included pasteurizer, cooler, freezers, vats, homogenizer, compressors, metal detector, fruit feeder, ripple feeder & cold rooms.

National Service

National Service was introduced in 1949 and lasted until 1960 (+ 3 years). All able bodied men between the ages of 18 & 30 years were conscripted into the forces (Army, Navy and Air Force) for 18 months (then 24 months during the Korean War). Theatres included Korea, Egypt, Kenya, Cyprus and Malaysia.

To Be Continued

THE BOWLING GREEN LIVES AGAIN



Hello, we are Samantha and Richard, the new landlady and landlord of Ye Olde Bowling Green Inn. We have moved here from Birchover with our two children, Mollie and Oliver. We've spent the past couple of months getting this fantastic pub back to what it should be, a place fit to

be at the heart of the community and able to serve both locals and visitors as they deserve to be, with passion and a commitment to great atmosphere, drink and food. We have refurbished the letting rooms, with some new beds, all new bedding and decorated to a high standard throughout. Samantha has a wealth of experience working and managing front of house and will continue to ensure that we provide a warm welcome to customers and that the bar service is second to none. Richard, as an experienced head Chef, is committed to ensuring that our diners leave with their expectations exceeded, whether they come seeking traditional pub dishes or something more innovative from our restaurant menu. We're really enjoying running this beautiful and charming traditional Derbyshire pub, which we believe dates back over 500 years to 1577. We've had a great time meeting and getting to know our regulars to whom we'd like to take this opportunity to say a big thank you for helping us settle in and making us feel so welcome. For those of you we've yet to meet please feel free to come over and see us, it'd be great to meet you and let you see what we have done to the pub. If you'd like to get in touch please contact us on our new number (01433 627539) or by email at enquiries.yeoldebowlinggreeninn@gmail.com We look forward to welcoming you all to our beautiful pub.

LOCKSMITH

Your editor recently had a problem with a door lock and was looking for a local locksmith. I found "Prime Locksmiths" on the internet and spoke to Sam, who was very helpful. He turned up on the day and at the time we had arranged, fixed my problem and the charges were very reasonable. So, if you are looking for a friendly, helpful locksmith I can strongly recommend calling Sam, on 07842 685254



BRADDA DADS



Wolf's Pit Fell Race - Sunday 10th March - Mother's Day - Entry this year will be via Fabian4 as usual. We'll publish the link on braddadads.wordpress.com and Facebook in the next few weeks. All the volunteers last year did a super job and we couldn't have managed it without you. Thank you. If you or anyone who is interested in marshalling a fell race is available to help this year you will be very much appreciated. Please contact Stu on 07590 047104.





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PERSONAL ANNOUNCEMENTS

ISABELLA ELLIOTT



Isabella was born on 10th June 1938 to parents Constance and Harold. She spent a happy childhood at her family home, Heatherfield, on Jeffrey Lane, Bradwell with her three siblings Cecil, Peggy and Philip, all of whom predeceased her. On leaving school she worked at the local Co-op, collecting and delivering orders. It was around this time that she met Glynne, possibly attracted by the fact that he had a motorbike, and Isabella enjoyed riding pillion dur-

ing their courtship days.

On 24th November 1956 she married Glynne at St. Barnabas Church and they went on to have four sons - David, Paul who died aged 4, Stephen and Andrew. As well as raising her dearly loved children and being a farmer's wife, with all the extra chores that entails, Isabella also found time to do various other jobs, such as a milk round, home help, barmaid at The Barrel Inn and at The George – a job that was initially for six weeks but ended up lasting 14 years. She was also involved with the local Parish Council and played darts and dominoes for the W.I. In later years she enjoyed two trips to Austria and flew to Bermuda several times to visit her eldest son David. Isabella was renowned for her exceptional baking skills. She made many wedding cakes for people and could

often be found in the farmhouse kitchen at Newlands, Coplow Dale, baking delicious treats for the family. She was blessed with eight grandchildren - Richard, Joe, Sophie, Michael, Thomas, Louise, Natalie and Matthew and fifteen great grandchildren. In 2006, after nearly 50 years of marriage, Isabella and Glynne decided to go their separate ways and she moved to her bungalow at Wortley Court. She had loved Coplow Dale and the house but she was so happy to be back home in Bradwell. Enjoying her new found freedom she would drive friends and family to lunch outings and weekly shopping trips.

As Isabella's mobility decreased in later years everything was done to help her retain her independence and stay at home, and the family are grateful to everyone involved in her care. Thanks go to the Presentation Sisters Care Home, Matlock, for the care she received in her final days. Isabella died on 27th December 2023, aged 85.

ST BARNABAS CHURCH

On Saturday 3rd February there will be a Community Café at the church from 10-11.30am. All proceeds for Well Dressing funds. Do come along and enjoy the fabulous cakes, and the raffle too, and all in a good cause! You will also have a chance to try your hand at petalling for the Wells Dressings. Do you have a baby or toddler and are at a loose end on a Tuesday morning from 10-11.30am? If so, then St B's in the church is the place for you! There are lots of toys for the children to play with, coffee and biscuits for the adults, good company and a chance to relax. Cost is £1 per family group and you can pop in any time. For more details contact Jane via churchwarden.stb@gmail.com or on Facebook.

St. Barnabas Church: February 2024			Contact Us: churchwarden.stb@gmail.com	
4th	11:00	All Age Worship		A Church Near You:
11th	10:00	Benefice Communion at St Peter's, Hope	回图绘画	St Barnabas
14th	10:00	Ash Wednesday Communion with ashing (see notice board)	医鸡类	
18th	09:30	Communion		Rev'd Louise Pethe-
25th	10:00	Outdoor Service (indoors if weather is inclement)		ram rev.louise.p@gmail.
	16:00	Said Communion		com Tel 621918









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