

Great Bricett Notes:

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

Church Cleaning

The usual team will be cleaning the church on the 14th March.

Church Flowers

There will be no altar flowers in church during Lent (starting Wed 5th March), however anyone wishing to remember a loved one or a family anniversary is welcome to put flowers in other parts of the church.

Services in March

Wed 5th March Ash Wednesday Service 7 pm in church
Parking will be well signed and please bring a torch!

Sun 16th March 9 am Holy Communion

Sun 30^h March Mothering Sunday 10 am Ringshall

Sadly we announce the death of Brian Relf just before Christmas. Brian and his wife Ann lived on Wixfield Park for several years. A retired serviceman Brian was very active on the Parish Council organising the annual Armed Forces Day service and was instrumental in much of the History section on the village website. They both played an active part in church life, Brian played the organ and would often practice while Ann cleaned the church.

Annual Church Flood Lighting

The PCC would like to thank the Parish Council acting through the Village Hall Management Committee, and Phil and Kate Hatch at The Hall in flood lighting the church. The warm glow of these lights on this lovely old building is very cheering over the winter period.

Mothering Sunday 30th March

Simnel cake has a strong affiliation to Mothering Sunday as it is usually associated with spring and Easter. It resembles a Christmas fruit cake but should be slightly lighter in texture. The other difference is the layers of marzipan. Simnel cake for Mothering Sunday should have a layer of marzipan running through the middle like jam in a Victoria sponge (signifying half way through Lent) and then for Easter add another layer of marzipan on the top. Traditionally, you should also roll some marzipan into eleven eggs and place these on the top. The eggs are supposed to symbolise the disciples who followed Jesus – note that Judas is excluded.

Simnel Cake – with thanks to Mary Berry's Ultimate Cake Book.

For the Mothering Sunday cake:

225g soft margarine, 225g light muscovado sugar, 4 eggs, 225g self-raising flour

225g sultanas, 100g currants, 100g glace cherries quartered, 50g candied peel

Grated rind of 2 lemons, 2 tsp mixed spice

For the filling

150g almond paste

Pre heat oven to 150C, grease and line an 8in deep round cake tin.

Put all of the cake ingredients in a large mixing bowl and beat well until thoroughly blended. Place half the mixture into the prepared tin, level the surface. Take the almond paste and roll into a circle

the shape and size of the tin and place on top of the mixture. Spoon the remaining mixture on top and level the surface.

Bake for about two and a half hours until well risen, evenly brown and firm to the touch. Cover with foil after 1 hour if browning too quickly.

For the Easter Cake:

Same ingredients as above for the cake but 450g almond paste for the filling and eggs on top.

A little apricot jam and a beaten egg.

Cook as above, when cooled brush the top with a little apricot jam and add another circle of 150g of almond paste. Crimp the edges to decorate. Form the remaining almond paste into 11 balls to represent the Apostles. Brush the top with beaten egg and arrange the balls around the top of the cake, brush these with a little beaten egg too. Place under a hot grill to turn the almond paste golden.

The Red Lion, Great Bricett (a friendly and welcoming gathering place for everyone)

Frances and Danny write –

We are pleased to announce that we are both working hard (volunteers welcome to join in!) to get The Red Lion re-established as a Licensed Bar and Restaurant.

We expect to get the bar up and running over the next few weeks, followed by the kitchens serving homemade food freshly prepared every day.

Thanks to Lesley Kimberly we are in the process of being active on Facebook, WhatsApp and Instagram so you can all keep abreast of developments.

Also, please keep an eye out for regular updates in this magazine! We look forward to seeing you!