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X	PARISH NEWS, SPECIAL ARRANGEMENTS	X
X	Contributions for Parish News to be	X
X	published on Saturday 29th December,	X
X	should reach Mrs Raymond, Woodland	X
X	Cottage, Chapel Hill, Sedlescombe or	X
X	The Post Office, Sedlescombe, by	X
X	<u>5 pm</u> on Thursday, 27th December.	X

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SEDLEScombe TENNIS CLUB

The Club will again be holding a "Wine and Cheese" party on Saturday evening January 12th at Brookfield. This was so much enjoyed last January that it was thought best to make an early announcement so that guests can book the date.

Also we shall be having our usual Jumble Sale in the Village Hall on Saturday February 23rd. Any unwanted articles we shall be pleased to accept then. The members hope to complete the renovations to the courts' surrounds by early Spring.

There may be some people who do not already know that these splendid hard courts are available to non-members on payment of a small fee. Key is at "Brookside".

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SEDLEScombe SENIORS

Our meeting on Thursday, December 20th at the White Hart, Cripps Corner, will take the form of an informal discussion in which members will air their views on a varied selection of current topics.

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SEDLEScombe SCOUT GROUP - CAROL SINGING

FRIDAY 21st DECEMBER, starting on the Green at 6.00 pm and continuing through Gorselands to East View.

SATURDAY 22nd DECEMBER, 7.30 pm, singing at Roselands, the Rectory, Stream Lane to Ringlett's, Whatlington.

The Coffee Evening and 'Nearly-New' Sale made £25.

This week's praying point: That the Love of Christ may dwell in our hearts.

This week's reading point: Philippians 4, 4-9.

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NOTICES AND SERVICES FOR THE WEEK

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Sedlescombe

SUNDAY 16th DECEMBER, ADVENT 3

8.00 am Holy Communion  
9.30 am Parish Communion

FRIDAY 21st DECEMBER  
ST THOMAS, Apostle

8.00 am Holy Communion

NEXT SUNDAY, 23rd DECEMBER

9.30 am Mattins and  
Parish Communion

Carol Service (The time for  
this Evening Service will be  
announced next week)

Whatlington

SUNDAY 16th DECEMBER, ADVENT 3

10.00 am Family Service  
6.30 pm Evensong

NEXT SUNDAY, 23rd DECEMBER

8.00 am Holy Communion

4.00 pm Nativity Pageant  
(Collection in aid  
of Cyrenians)

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SEDLEScombe UNITED REFORMED CHURCH

This Sunday at 3 pm we will be holding our "Carols by Candlelight" service. A warm welcome is extended to all to come and join with us in the singing of well-known carols and remembering our Saviour's birth. Our Junior Church will be taking part. There will be no morning service.

On Thursday 20th December, the Junior Church will be singing carols at Roselands.

## SEDLSCOMBE SENIOR FOOTBALL TEAM

Thank you to all the supporters who did come to support us. The fact that we did not have a match was not our fault. The opposition did not turn up. Thanks must also go to Mr Simes (referee) who did turn up.

Next match: Fishermans III at home, Sunday 16th December at 10.30 am.

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## RECIPES

I hope you will forgive the inclusion of two favourite recipes in this week's Parish News. Both are for simple sweets which would make very acceptable gifts.

### CHOCOLATE TRUFFLES

4oz plain chocolate	4oz plain cake or sweet
2oz butter or marg.	crumbled biscuits
1 egg yolk	2oz sultanas, chopped
1 rounded tablespoon melted apricot jam	Chocolate vermicelli
6oz sifted icing sugar	

Put chocolate in basin with fat and leave over a pan of barely simmering water until melted. Remove from the heat and stir in all other ingredients, except chocolate vermicelli. If necessary add more jam to bind the mixture together. Turn on to a plate and chill at least two hours until firm. Roll teaspoons of the mixture in to small balls and toss balls in the chocolate vermicelli, two at a time in a plastic bag. Place each truffle in a sweet paper case. Chill overnight. They will keep for three weeks in a cool place. To improve the flavour add mashed trimmings from Christmas cake decorating, such as almond paste, royal icing or cake crumbs.

### COCONUT ICE

1 lb icing sugar  
 $\frac{1}{2}$  lb dessicated coconut  
5-6 tablespoons condensed milk

No cooking is required. Simply place ingredients into bowl and mix thoroughly. Add colouring as desired and shape into bars. Leave in cool place to harden.

