

The Larder Cafe Community/Fridge

Signing up before you arrive is so easy, and saves the waiting around !

www.Sofea.uk.com

If anyone is wanting to join, see the link below to help you sign in... All you need to do is put in your personal info. If you are able to, inbox us on Facebook / Tinker Bridge Community Larder and let us know your name. We will get you accepted to Our Larder so you don't get assigned to a different place

Until further notice the Larder will open from 9 to 11am on Saturday mornings. To the right is a sample of what was on offer recently, all just for £3.50 a week (single membership).

Fish, cheese, milk, kefir, bread, fruit, vegetables, cereal, dips tea and tins! AMAZING VALUE!



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of people's lives

 

 **Join the Community Larder**

 **Join now**



Picking up the weekly supplies is just one of the MANY volunteer jobs that need doing to make our larder the success it is.

NOTE

Tinkers Bridge Cafe will be closed until further notice. Only the Larder and Community Fridge will be open. More volunteers would be welcome.

Girl Pack is available every Saturday at the Community Fridge.

Please remember to bring **carrier bags** with you to the Larder/Community Fridge.



Citizens Advice will be at The Larder on September 24th and October 22nd.

Breakfast Club

The club was attended by approximately 30 children and 14 adults. A highlight was Ethan coming along and trying new foods.



Dates for your diary....

Thursday September 29th, 7.30pm
TB Residents Association Meeting

Saturday October 22
Apple Day, Woughton Community Orchard, run by the Parks Trust

During the 1/2 term break - Pumpkin Carving

Saturday October 29, 4 - 6pm
Children's Disco, Meeting Place

Saturday December 17th
Our Christmas Event - be sure to get children's names to April for the selection boxes

Summer Funday

Well done to Kerry and Kirsty for the hard work they put into the fun day. Kerry tackled the paperwork for the first time and did a sterling job. Kirsty managed to obtain lots of good raffle prizes. The events ladies secured some lovely stalls. A big thank you to Darren Fuller for the music and Ameer Tompkins for the dog show.



Just to say 'Thank You!'

Thank you to all those who continue to volunteer on Tinkers Bridge.

Always a big thank you to Ron, Terry & Derek Weller, Martin & Debbie Lever and Lee Miles for litter picking and maintaining the flower beds.

Thank you to Allie Short and others who look out for our pets and local wildlife.

It is with great sadness...

Sadly Christopher Lacey was found deceased in his home. Please keep a look out for your neighbours.

Summer Coach Trips

We offered 2 subsidised trips to the seaside last month. Both were fully booked. The first was to Southend and the second to Brighton. Residents found Brighton very expensive and not much to do there. Luckily the weather for both trips was brilliant. A big thank you to Deanna for organising and to Woughton Community Council for the funding.



Southend, August 11th



Brighton, August 30th

The Book Table

We ask people to spare a few minutes to tidy it up. Please borrow the books but return them for others to read. All donations of books are greatly appreciated.



Fly Tipping

This is on the increase again when rubbish is put out before collection day. Please do not put your rubbish out before 5pm on Tuesday for collection on Wednesday.



Reopening of Tesco Express

The community welcomed the reopening of Tinkers Tesco. Cllr Donna Fuller and Tesco manager Elwira Jarzyna cut the ribbon to open the shop on Sept. 2nd.

April has asked the council to move one of the disabled bays to be near the cash machine and for the other disabled bay to be marked up correctly.

After many complaints about the concreted beds in front of the shop the council have been out and remove the concrete and will eventually plant up the beds.



Slow Cooker Teriyaki Chicken

Ingredients: 4 to 8 bone-in chicken thighs, 6fl oz/180ml soy sauce, a can of Spite, 4 oz /113 grams soft brown sugar, 2 teaspoons minced garlic, 1 tablespoon sesame or vegetable oil.

Preheat the slow cooker. Combine the ingredients until the sugar has dissolved. Place chicken thighs in a slow cooker and pour sauce over and replace the lid. Leave to cook undisturbed for 6 hours on low heat or 3 hours on high. Serve with the sauce, rice and some green vegetables of your choice.

(Recipe supplied by Rosemary Englander)
Slow Cookers use much less electricity.

