

Great Autumn Activities !

Tinkers Bridge Resident' Association organised wonderful events for the autumn Halloween season:

Children's Halloween Disco

Pumpkin Carving

Food Sampling

Recipe swapping

Images (clockwise from the top)

Children loved the disco

The tasty toffee apples made by Nicola Clark were so popular

Pumpkin carving was a success and the result was impressive

John Orr serving at the 'Eat your Pumpkin' table.



These events were made possible by Woughton Community Council, Tesco - Tinkers Bridge, Tesco - Bletchley, Helen Innes, Food Connect. Thanks!



We all battle this time of the year with the short days and lack of sunshine. Let's look out for each other. If you don't see your neighbours for a few days just give a little knock to say 'hi'.

If you're concerned let someone know: John Orr, April Rennie, Deanna Norris or any member of the Residents' Association

Councillor Donna Fuller



DON'T FORGET TO ...



THANKS! Community Fridge

I'm not that big with community events on the estate mainly because of my job but I popped down to the meeting place today for a few veggies and left with a big bag of goodies and the offer of a bacon sandwich

Many thanks to all involved I will definitely be back in future

Come to the Tinkers Bridge Community Fridge at the meeting place (Saturday 9 - 11am) and pick up some free food. All welcome.



Dates for your diary....

Thursday November 24th 7.30pm

TB RESIDENTS' ASSOCIATION MEETING

Meeting Place, all very welcome

Saturday December 17th, 3 pm

CHRISTMAS EVENT

Santa is coming to TB so **get your children's names down**. All under 16s can get a selection box from Santa who will be touring TB and finishing at the Meeting Place at 4pm to hand out selection boxes and for photos. There will be food and hot chocolate at 5pm.

Thursday December 29th 7.30pm

TB RESIDENTS' ASSOCIATION MEETING

Meeting Place, all very welcome



Fly Tipping

Milton Keynes Council can only respond to Fly tipping if YOU report it. Please report it to [MyServices - MyCouncil \(milton-keynes.gov.uk\)](https://www.milton-keynes.gov.uk/MyServices-MyCouncil), under Littering or Environmental Crime if you see Fly tipping on our estate or elsewhere. Fly tipping is a crime and, for successful prosecutions, witnesses are needed to testify who committed the crime. This is not being nasty to other residents, but ensuring a few bad apples do not wreck the place for everyone – those who fly tip are criminals under the law of this land. Support is available if you have items you don't need and cannot take to a recycling centre. Milton Keynes Council will pick up items for a fee, and other members of the community may be able to directly help – try asking! We have some great people among us, including some who regularly do litter picks. Many thanks to such people for helping to keep our estate tidy.

Recipes wanted

Do you have a favourite economical recipe you'd like to share with us?

Slow Cooked Chicken & Veg Casserole (with a veggie option)

Ingredients

- 1 1/2 tablespoons of olive oil or veg oil
- 1 cup of brown onion chopped
- 1 1/2 cups of carrot diced
- 2 stalks of celery diced
- 1 teaspoon of dried thyme
- 1 tablespoon of fresh parsley minced
- 1 teaspoon of minced garlic
- 1 teaspoon of salt
- 1/2 pound of potatoes diced
- 1 1/2 pounds of chicken thighs (boneless and skinless) cut into bite-size pieces
- 16 fl oz chicken or veg stock
- 8 fl oz full fat coconut milk or milk if dairy-free isn't needed
- 2 cups of frozen peas

Method

Pre-heat slow cooker on high. Pour oil into a pan and heat on hob. Add and gently cook the onion, carrots and celery until the onions are soft. Add garlic, parsley and dried thyme and cook for 30 minutes. Pour the contents of the frying pan into the slow cooker. Add potatoes, chicken, salt and stock and stir to combine so the mixture is evenly spread. Place the lid on the cooker and cook for 4-5 hours on high or 6-7 hours on low. Do not remove the lid until the time is up. Add the peas and coconut milk and simmer for five minutes.

For a vegetarian version, leave out the chicken and add one or two cans of drained chickpeas along with the peas and the coconut milk or milk.