



The Anglers Rest

Members' Newsletter

November 2015

What's On?



Tues 10th November - 7.30pm: Julian Mason - Bamford Landscape artist -private viewing. Booking required. More details below.



Thurs 12th November - 8pm: Whisky Tasting. Join us in the company of "The Wee Dram" from Bakewell. Enjoy the finest whiskies with some exquisitely paired nibbles in the Rest Cafe from 8pm. Pre-book your tickets, only £18 per person, available from the Anglers Rest now.



Friday 27th Nov. - 9pm: Second anniversary celebrations with the Motown Knights



Thurs 3rd Dec. - 7pm: Finish your Christmas shopping early this year with fabulous handmade local gifts to buy. Browse with a glass of mulled wine and mince pies.



Every Wednesday at 9pm is our regular quiz night.



Every Friday night is fish & chip night!

Available to eat in or take-away from 5pm. (The full menu is also available.)

A Month in the Life - Bamford Landscape Artist - Private Viewing

Professional landscape artist, Julian Mason, has spent a month this autumn painting in and around Bamford. We are very excited that he has chosen to exhibit the paintings and sketches from this project at The Anglers Rest. You are warmly invited to join the artist at a private viewing of the exhibition in the Rest cafe on the evening of Tuesday 10th November 2015, from 7.30pm. Julian will talk about his experience and show the entire collection of work produced, including work that will not be on show to the general public later in the exhibition.

Due to limited capacity, please RSVP as soon as possible to: bookings@anglers.rest



Update on the building work



Thanks to everyone who came to the drop-in session, you helped test and clarify some of the options we needed to make decisions on.

The work on the building is due to start on the 9th November, though some preparatory work might start from the 2nd. It is anticipated that the work will take approx. 7 weeks to complete, depending on the weather, with the hope that it will be complete immediately before Christmas.

Most of the work will be on the outside of the building, with any disruption to the business being kept to an absolute minimum.

Structural investigations of the roof space, at the bunkhouse end, revealed a non-standard roof-support design with undersized timbers and areas where the roof structure has started to fail. We want the roof to have a long life span so are taking the opportunity to strengthen the roof, replacing the undersized or damaged timber. This will have the added benefit of making the space more flexible for future uses.

The additional costs of implementing this means that we will now only be able to replace the worst three windows in the café - these will be replaced with wooden, double-glazed mock-sash windows. The other windows can be replaced over the next few years, as funds allow. It is also likely that we won't be able to repaint the front of the building, however costs and options are still being re-worked.

Most of the work requires scaffolding. We need to ensure the safety of contractors working on the scaffolding and given the narrow pavement and traffic, especially on the bend by the bunkhouse, it is almost certain that we will need traffic lights on the main road.

Thanks to everyone who helped cut down the laurel and Virginia creeper. It felt like we doubled the size of the car park! We have now applied for planning permission to install a solar PV array along that bank to reduce our electricity bills.

We have asked the contractor to separate out any timber, for the benefit of people with wood burning stoves. If you would be interested in any of the wood, please drop an email to sally.soady@gmail.com and I'll let you know when there is some ready to collect. Please feel free to take any of the laurel if you have space for it to season.

We will provide updates on the News page of the BCS website (bcs.anglers.rest) and notices on the notice board in The Anglers and main village notice board.

Advance Notice of the BCS AGM

The BCS AGM will be held on the morning of Saturday 30th January 2016 in Bamford Institute. Further details will be provided in future newsletters.

Finance Report

Please see separate report attached.

Resume of the Directors Meeting 8th September 2015

Amanda gave an update on operational matters including the recruitment of a permanent chef, Adam, who was settling in well and getting good reviews from customers. He has recently completed designing the Christmas menu offer and this will soon be available for bookings.

Actions were also being taken to implement recommendations made by a recent EHO visit to improve the kitchen facilities.

The finance team reported that they were finalising the year end accounts, as well as working on monthly accounts for July / Aug and the budget for 2015/16.

The two Power to Change projects were reported to be progressing well, with progress made at the meeting regarding the appointment of a Quantity Surveyor to act on behalf of the BCS.

Discussions around increases to the national minimum wage resulted in a decision to raise wages slightly for certain age bands from April 2016 and a decision was taken to move staff onto an ongoing holiday allowance to simplify wage payments.

The Directors discussed various insurance renewals and delegated authority for final decision making regarding the renewal to Chris Williams and Pam Kenworthy.

Meet Our Members

This month's featured member is Kathleen Hearnshaw

I was brought up in Bamford, attended Bamford School and had many school dinners in the Institute! I had what I realise now was an idyllic childhood with endless days of playing and exploring in a much simpler and seemingly safe world. Bamford in the 50s and 60s was a very different place full of shops and services and farms and fields which no longer exist except in my mind's eye. I attended Lady Manners School and at the age of 18 left Bamford to do nurse training. At the time I couldn't wait to leave and see the big wide world.

I enjoyed nursing, lived in Germany for a while and did an Honours Degree in Arts and Social Sciences with the Open University. I came back to live in Sheffield and worked in the NHS in a variety of managing and teaching roles for the rest of my working life until retiring in 2014.

On the way, my 3 children were born. I am very proud of them and now have 7 grandchildren whom I adore.

Having been desperate to leave Bamford I eventually became equally desperate to return and did so in 1998 with Peter. We now live on Victoria Road and are completing our extension to the house.

I retired because I wanted to be with my grandchildren more often, and to have the time to enjoy living in Bamford and the surrounding countryside. I am a member of Bamford Institute Committee, Bamford History Group Committee, U3A and have been elected onto the Parish Council. I support everything the Anglers is trying to do to enhance life in Bamford, I have met lots of new people by getting involved. Peter and I love to visit the Anglers and the Rest Café with our family and friends, we are proud to be a part of it.

My dad (Peter Greenan) used to say that you shouldn't count riches in terms of money but in the people you have around you in your life. I consider myself to be very rich indeed.

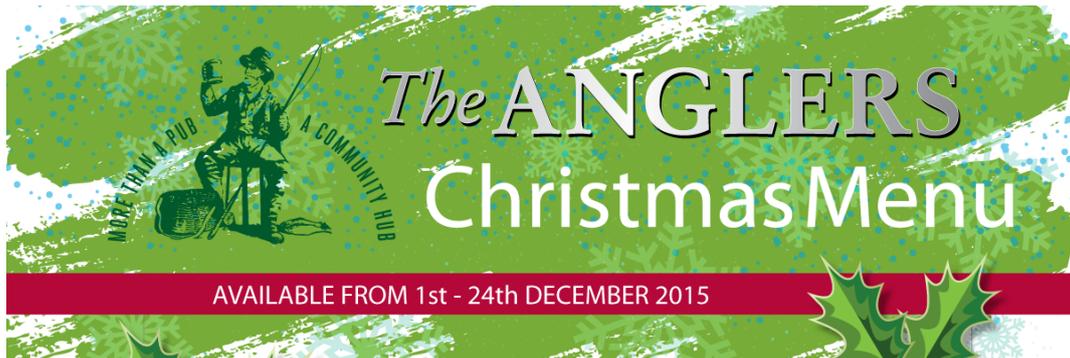
By the way I have just got a dog, a lovely little spaniel called Jesse. Look out for us on our walks!



Christmas and New Year at The Anglers Rest

There are lots of events already planned for the Christmas and New Year period. Details of all the events so far are on the website www.anglers.rest Take a look and get the dates in your diaries!

Also a little reminder that bookings are already being taken for Christmas meals! Book early if you want to avoid disappointment!



The ANGLERS
Christmas Menu

AVAILABLE FROM 1st - 24th DECEMBER 2015

Starters

- Soup of the Day (v) (gf)
Served with warm crusty bread and butter
- Traditional Prawn Cocktail
Served with a marie rose sauce (gf)
- Homemade Chicken Liver Paté
Served with cranberry and port chutney, homemade pickles and crusty bread (gf)
- Roast Fig and Crispy Polenta Salad (v) (gf)

Main Courses

- Traditional Roast Turkey with all the trimmings*
Including leg meat ragu, pigs in blanket, stuffing balls and Yorkshire pudding
- Roasted Salmon (gf)
Served with winter greens, champ mash and beurre blanc
- Braised Featherblade of Beef with all the trimmings*
Including pigs in blanket, stuffing balls and Yorkshire pudding
- Wild Mushroom and Madeira Filo Parcels (v)
Served with roasted winter vegetables, greens, cauliflower cheese gnocchi and a sage and onion cranberry sauce with crispy chestnuts

Desserts

- Christmas Pudding
Served with brandy sauce
- Chocolate Fondant
Served with creamy Hope Valley ice cream
- Spiced Stew Fruits
Served with chantilly cream and shortbread biscuit
- Selection of Local Cheeses
Served with chutney, celery, apple and biscuits
- Tea, Coffee and Homemade Mince Pies

£17.50 per person

5% DISCOUNT
on wines ordered
prior to the
date of your
reservation.

*Can be gluten free upon request. We are happy to discuss further gluten free options if booked in advance.

The Anglers Rest, Main Road, Bamford, S33 0DY

Tel. 01433 659 317 • Email: bookings@anglers.rest • www.anglers.rest

Chair's Update: BCS Board

BCS rules determine how many directors we have, how long they stand for and how new directors are selected. Our rules state that each year one third of directors have to stand down (although they can be re-elected); with this process taking place in the leadup to the Annual General Meeting (AGM).

As our next AGM will be in January (in fact during the morning of Saturday, 30th January 2016 - please make a note of the date), in preparation for that we have just gone through the process of determining the new board.

As required, three directors stood down (Beck McIntyre, John Soady & Liz Marshall), with John & Liz wishing to stand again.

By the final date for nominations to be directors we had nominations from John, Liz, Nigel Hopkins and Kath Hearnshaw. This gives us a total board size of ten directors and as our maximum number is 13, all four were automatically 'elected'.

The sad part of this is that we are saying "Goodbye & thank you" to Beck. Beck has worked tirelessly and effectively during her time on the board and can be proud of her many achievements. These include heading up marketing and being the driving force behind our grant applications. Thus we have Beck to thank for The Anglers Rest securing the £120,000-worth of grants from Power to Change. (This money is funding our imminent roof work as well as many other much-needed enhancements to our building.) Fortunately, although she needs to lie down in a darkened room for a week or so to recover from our long meetings, she is not leaving Bamford and has promised to continue to support BCS in many ways. Many thanks Beck.

On the positive side, not only are we continuing to be well served by two experienced directors (John & Liz) we are really pleased to be joined by Nigel Hopkins & Kath Hearnshaw. They promise to be two valuable additions to our board.

They don't know this, but I'll ask them to write a short piece for the next BCS Newsletter to say a little about why they wished to be directors and what they feel they bring to our team. But then I know many of you will already know of Nigel & Kath's commitment to our community.

Simon Hill. Chair of BCS Directors.

How To Contact Us

- There is a comments box on the counter in the café.
- Email The Board at: bcscmpsec@gmail.com
- Email the newsletter editor, Julia at: anglersnewsletter@gmail.com
- Websites: The Anglers Rest: www.anglers.rest or The BCS: www.bcs.anglers.rest



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