

Pinpoint

The magazine for the village of Pinvin

Issue 10/10 - December 2022



*Seasons greetings to all
our readers and best
wishes for 2023!*

Thank you to everyone who has helped with Pinpoint throughout the year. I hope you enjoy the December issue. We take a break in January, but we will be back in February so do get in touch with your news and articles before then.

Melanie



Contents

St Nicholas Church	2 - 3	Rubix Dance news	7
Pinvin Poppies Wl	4	Parish Council contact details	7
Charity Christmas Market	5	Pinpoint Page	8
Throckmorton New Town	6	Advertisements	9 - 11
Pershore Choral	7	Pinvin in the Past	12

How to contact Pinpoint:

Email: pinpointeditor@gmail.com

Phone: 07843 887692

Deadline for February issue:

22nd January 2023

We hope to hear from you!

News and messages from around Pinvin



St Nicholas Church, Pinvin

Services: 10.30am on 1st and 3rd Sunday of the month

All are welcome at all services - do come along.

Dear Friends,

Every year it's the same. Like waiting for the next big film to come out, I wait patiently for the Christmas adverts to hit our screens! I'm always struck by how companies approach this busiest and most commercial time of the year.

We'll all have our favourite adverts already, the ones that make us smile and laugh, the ones that make us ooh and ahh, the ones that make us cry. It's been noticeable this year that many of the major brands have tried to reflect the reality that we are living in difficult and challenging times, and that for many households money is going to be even tighter this year.

There has been high praise this year for the John Lewis (other shops are available!) Christmas advert. As ever it's a beautifully shot advert, but instead of focusing on all the expensive gifts we might be tempted to buy one another, it shares the story of a couple getting ready to welcome a young person into their family. It is so moving to watch the man patiently and determinedly using his time to perfect his skateboarding technique, a hobby the young person shares.

What the man shares is a priceless and beautiful gift and reminds us that the gift of our time and our interest in others can be so much more valuable than anything else we could give this Christmas. We are all fearful and worried about the cost of living, so perhaps this year we too can make the decision to gift our time and interest, instead of buying expensive gifts. What a difference that could make to the people around us!

At the heart of Christmas is God's gift to us, Jesus. Jesus spent a lifetime getting alongside people, sharing his time, having conversations, loving, and caring for others. This Christmas we are invited to do the same. And what we begin this Christmas can last more than just the days of Christmas. Let's make 2023 a year when we all look out for each other, knowing that we are all special in God's eyes, and that God has all the time in the world for us too.

Wishing everyone a blessed Christmas and a Happy New Year.

Claire - Revd Canon Claire A Lording

Email: vicar@pershoreabbey.org.uk

Phone: 01386 552071 (Benefice office)



St Nicholas Church Pinvin: Sunday Services

All services will start at 10:30am unless stated otherwise

Advent 2	4th December	St Nicholas - our Patron. Sunday Praise
Advent 4	18th December	Holy Communion and Carols
Christmas Eve	24th December	At 5.30 pm Christingle and Crib Service and the Rocket
Naming of Jesus	1st January	Benefice sung Eucharist (At Pershore Abbey and not in Pinvin)
Second Sunday after Epiphany	15th January	Sunday Praise

Refreshments will generally be available after the service.



The **Remembrance Sunday service** on 13th November was very well attended, and again featured input by the Pinvin Girl Guides who read a poem and the prayers - very well done girls.

Christmas Eve service: Mums and Dads - we would love your children to be involved in putting our crib together with the model animals and people, including baby Jesus. After the service we will set off our traditional Pinvin Rocket!

A VERY MERRY CHRISTMAS AND A HAPPY NEW YEAR TO YOU

from all the St Nicholas Church PCC



Glen Hurst - Churchwarden

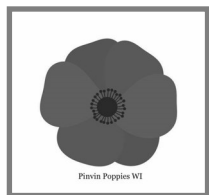
Tel: 07547 883326



Churchwarden	Glen Hurst	01386 555830
Churchwarden	John Kemp	07531 234002
Vice chairman	Rob Mustard	01386 552735
Secretary	Jill Mustard	01386 552735

Should any Pinvin villagers like to attend the meetings or be part of the PCC, please contact the Benefice office or any of the above people.

News and messages from around Pinvin



Pinvin Poppies WI

We meet at Pinvin Memorial Hall on the third Wednesday of the month starting at 7.30pm. We are a super friendly bunch and welcome new members from all over Worcestershire!

At our November meeting we learnt how to make a beautiful Christmas bauble using small scraps of fabric. Everyone really enjoyed the chance to make something with the added bonus of plenty of time for chat! The best bauble of the evening was selected as Pinvin Poppies Committee contribution to the county WI tree which will be displayed at the Christmas Tree Festival at Worcester Cathedral. Keep an eye out for it if you go!

At the time of writing, we are looking forward to our first ever **Christmas Fayre**, and our **Christmas Celebration on 21st December**. Please join us for this or for our first meeting of the new year on **18th January**, when we will have a talk on **Ways To Tie A Scarf** by image consultant Jo Gaffney from the House of Colour.



You are warmly invited to our

Christmas Celebration

featuring the WFedWIs' Performing Arts Group

Wednesday 21st December

@ 7.30 pm

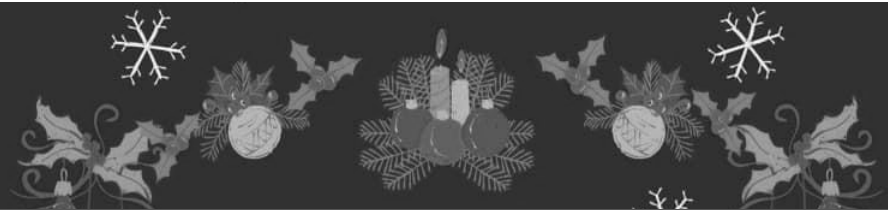
Pinvin Memorial Hall



Sara Ashton - President of the Pinvin Poppies WI

Phone: 07527 042953 **Email:** pinvinpoppieswi@gmail.com





Charity event in aid of MIND



WELCOME TO



Christmas Market



Raffle/ tombola



Food Genie - Hot turkey/ pork baps



Magic Mirror photo booth

Mince pies & Mulled wine

Stalls - wax melts, handmade Christmas gifts,



cakes/ bakes, Christmas flowers, Bodyshop,



Homemade pickles and much more



December 10th



Coach & Horses Pinvin



6pm - late



Tables available to sell Christmas
gifts: £10.00 each

For more details please email:
helen.stone2@btinternet.com



News and messages from around Pinvin



Throckmorton New Town

We have an important opportunity to show the inspector that this is a **bad plan**.

Public opposition and objections through the consultation process are hugely important. Make your views known to the planners and help prevent a major new town.

The consultation period ends at midnight on 13 December 2022.

Details of the process can be found at

www.swdevelopmentplan.org

(look for the link to the consultation at the top of the page).

How to take part:

You can complete an **online comment form**, **download a form** to fill in and send back, or **collect a paper copy of the form** from Pershore library to send in to the council. You can also send your objections directly to **contact@swdevelopmentplan.org**

We have produced an information sheet with ideas for things to include in your comments, as well some areas to avoid as they will not be taken into account. Please call or email me if you would like a copy of this.

Local parish councils are working together to submit a detailed report contesting the decision to choose Throckmorton for a new town. If you have any evidence to support this or expertise that you could share, please complete the contact form at **www.batpc.org.uk/tnt-action**.

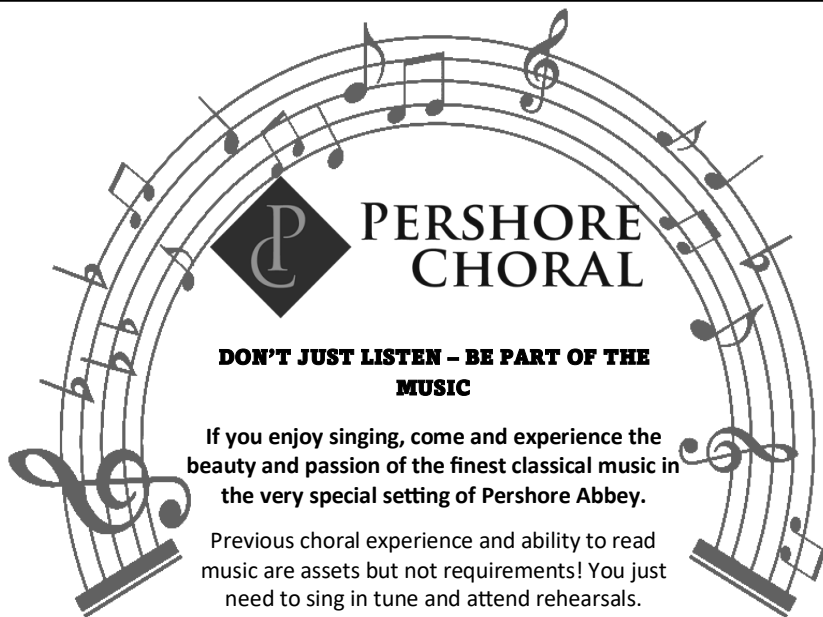
Dan Boatright - County Councillor

Email: dboatright@worcestershire.gov.uk

Phone: 07752 438210



worcestershire
county council



Join Pershore Choral for friendship, fun and music making.

www.pershorechoral.co.uk

Email: pjpfadders@gmail.com



News from Rubix Dance

Coming in the New Year:

Movement and More (Parent and Baby classes) weekly on Thursdays

Baby Massage - 5 week course starting 12th January, 10.30 - 11.20 am.

Baby Yoga - weekly from 12th January, 12.30 - 1.15 pm.

Rubix Dance - Pinvin Dance Club weekly on Thursdays

Age 4 (reception) to 9 year olds - 4.30 - 5.15 pm.

For more information contact **Clare** on **07944 334424**



Parish Council Contact Details

Parish Clerk : Carole Hirst

Email: clerk@pinvin.org.uk

Phone: 07903 377066

Website: www.pinvin.org.uk



Pinpoint Page

Pinpoint Finance 1 January to 31 December 2022



Income and expenditure	£
Income from advertising and donations	595.00
Less: Expenditure on paper and printing	(581.83)
Surplus at 31 December 2022	13.17
Pinpoint funds	£
Funds held at 1 January 2022	180.65
Add: Surplus in year	13.17
Funds held at 31 December 2022	193.82



Pinpoint is a not-for-profit community magazine, delivered free to the village of Pinvin. We are grateful for the support of the Parish Council, St Nicholas Church, Pershore Abbey, our advertisers and our volunteers in producing Pinpoint.

Please get in touch with your news, events, memories, ideas or articles. Our editorial guidelines are simple: **Be kind - Be positive - Think local.**

Any opinions expressed in Pinpoint are those of the authors and do not constitute advice or recommendations to others.

Pinpoint Advertising & Partnerships

If you run a local business and would like to advertise in Pinpoint, please get in touch with us. Every penny goes into Pinpoint to cover our costs. We charge £50.00 per year for a quarter page (10 issues), and have rates for half and full page adverts. We offer to run a feature about your business, and are keen to include any news you would like to share with us. We are also grateful for donations to help us pay for paper and printing costs. Please contact us for further details.

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4th December

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Pinvin

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Pinvin in the Past



Christmas Memories

What are your earliest Christmas memories? Mine go back to the mid 1940's and times spent with my grandparents (my grandmother from Pinvin).

A few pre-war decorations were put up Christmas Eve – mainly a big dark blue crepe paper sheet with white nativity scenes outlined, a small REAL Christmas tree adorned with beautiful (and very fragile) glass ornaments which reflected the light from the flickering candle flames whose holders clipped the small tree branches (health and safety regulations hadn't yet been invented!) My mother (also born in Pinvin) used to visit our nearby city late afternoon to queue for a chicken as meat was sold off cheaply at the end of the day's trading.

I always looked forward to Christmas morning and finding a pillowcase containing a few presents and the last out (always) was a small sugar mouse!

An old book printed 1867 contains instructions for making mince-meat :-

“Take seven pounds of currants well picked and cleaned; of finely chopped beef suet, the loin of a sirloin of beef minced raw, finely chopped apples (Kentish or golden pippins), each three and a half pounds; citron, lemon peel, and orange peel cut small, each half a pound; fine moist sugar, two pounds; mixed spice, an ounce; the rind of four lemons and four Seville oranges; mix well, and put in a deep pan. Mix a bottle of brandy and white wine, the juice of the lemons and oranges that have been grated, together in a basin; pour half over and press down tight with the hand, then add the other half and cover closely.”

I wonder how many mince pies THAT made!

Cynthia Johnson

