

# Hunston Village Newsletter

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Summer Edition

## Village Events

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Do you like eating ice cream?

Or paddling in the sea

Or meeting up with your neighbors?

If so

Andy and Melanie Richardson have organized  
a get together on the

**3rd July at Southwold**

**Hunston Day at**

**Seaside**

If you wish to join them:

- Meet at 11am on the beach south side of the pier
- Just bring a packed lunch and yourselves

Please let Andy know that you will be joining them in case the weather defeats us at  
andy.richardson@volac.com

**Strawberry Tea in**  
**Support of**  
**Breast Cancer Care**

**Saturday 16th July**  
**AT**

**Ashtrees, Hunston**

**Everybody Welcome**

**16th July**

**3pm**

**All donations to Cancer-**  
**Care UK**



Village Walk

Following the success of recent years another village walk is to be organised by:  
Jane O'Reilly and Doug Witt

For details please ensure that you:

Watch out for details on the noticeboard

Or

Keep a watch on your emails

## Village B-B-Q

**August Bank Holiday Monday—Further details to follow**

**Please contact Sandra Gover if**

- **You wish to come to the B-B-Q (This will help us to anticipate numbers)**
- **Host the event**
- **Help with planning event**

Recipe of the Season—Elderflower Cordial

Place water and sugar in saucepan and dissolve sugar completely before bringing to boil. Add flowers and return water to boil then remove from heat immediately. Thinly slice fruit into a large bowl or jug. Add the acid and pour over hot syrup and flowers. Stir well and cover loosely. Leave for 24hrs. Strain into warm sterilized bottles with seals. The Elderflower cordial will keep for months in fridge and years in freezer

1.35kg granulated sugar  
Flowers from 15-20 flower heads  
2 oranges thinly sliced  
2 lemons thinly sliced  
2 limes thinly sliced  
30g tartaric acid or citric acid  
1.15 litres of water

