#### **New Years Eve**

News Years Eve at The Inn will be seen in with the help of the terrifically talanted Richie Jones taking us on a tour through The Brat Pack favorites coupled with sounds from the 70's to the 00's, with a hot and cold buffet. Tickets £25.00.



Sunday at The Inn has become a firm family favourite, table service Sunday lunch featuring a choice of two roasts (always including Roast Rib of Welsh Beef), a fish and vegetarian dish why not come along and enjoy a stress free, cooking free, washing up free Sunday afternoon.

#### A Wet Summer

August 2012 was much wetter and a good deal cooler than average. The total rainfall of 147.4 mm was 141% above the Rosson-Wye\* average for August of 61.1 mm, and the average maximum temperature of 19.9 °C was 1.6 °C below the Ross average for August of 21.5 °C. There were only 8 rain-free days in the month.

In the three "summer" months of June, July and August, a total of 537.2 mm of rain fell, 76% of the normal annual rainfall and 3.6 times the average rainfall in these months.

# News from the Inn

Well as the Summer that never was draws to close we're putting the finishing touches to our Autumn / Winter menu, look out for Pan fried Veal kidneys with Colcannon, Welsh lamb cooked three ways, Deeside black pudding faggots and aged Welsh rib eye steak with triple cooked chips.

Christmas will be here all too soon, our special two & three course Christmas menu for groups of 6 or more is now available for booking and of course our Wednesday village nights will be running right up until Xmas week. Along with our regular Fish & Chips and Curry nights we'll be featuring Sausage Mash & Onion Gravy and Chilli, Rice & Soured Cream, meal and a drink at only £8.95.



### This Month's Sponsors

In order to make this publication viable, The Penalltimate Edition will be sponsored. The sponsorship simply allows us to print this newsletter. All distribution, creation and editorial duties are completed by volunteers, we make no profit.

# The Penalltimate

Issue No 004. October 2012. Free, Issued (about) Quarterly.

Edition

The Penalltimate Edition is kindly supported by The Inn at Penallt and Humble by Nature.



# AA Pub of the Year Wales

The Inn at Penallt received national recognition when it was named AA Pub of the Year for Wales 2012-13 at the AA Hospitality Awards held at the London Hilton, Park Lane.

Speaking of their win, Andrew Murphy said, 'Coming shortly after being awarded our first rosette this really is truly unbelievable and something Jackie and I couldn't have imagined when we moved in three years ago. We have some fantastic staff who enjoy their work and work very hard to ensure guests enjoy their visit to us. We will keep on trying to exceed our customers' expectations.'

## Broadband Speeds Up

On Friday August 31st, David May delivered 78 completed forms to the Broadband Support scheme office. Each application, if successful, could result in an award of £1000 towards the cost of the village broadband upgrade.

Some statistics from the applications: the average download speeds were 0.78 Mbps (morning), 0.71 Mbps (afternoon) and 0.69 Mbps (evening). By comparison, the UK average has recently been upgraded from last November's figure of 7.6 Mbps to the current estimate of 9.0 Mbps, over 12 times the average speed of Penallt applicants!

A big thanks must go to the Penallt Broadband Association and David May in particular for his persistence and efforts to date. There are still a number of hurdles to overcome to obtain the grant, however, a milestone has now been passed.

Devauden and 1 other local village has also been pursuing grants and the opportunity for better broadband, Devauden's BigDig initiative can be found at www.bigdig.org

## BBC One Show looking for projects

If you know of local voluntary action, campaigns or community organisations that could benefit from exposure and support in the way described, please forward the information to them and amongst your networks.

BBC TV's The One Show is looking for community projects across the UK that need a helping hand. We want to use our influence to galvanise volunteer efforts in different schemes for a new weekly feature on the programme in the coming months. For example - Perhaps you have a community hall that needs a lick of paint and a good tidy up but haven't been able to organise a volunteer day to sort it out - Let us see what we can do.

Has your local fireworks display/concert been forced to cancel? Maybe we can help. Is your community bus service at risk unless more volunteers are found? Let the One Show spearhead the search to keep it going.

Or maybe you have a dedicated community stalwart who deserves a big thank you - let the One Show organise a suitable celebration. We are currently at the early stages of planning this but please get in touch as soon as possible if you think you have suitable project or idea email Richard.park@bbc.co.uk and mark your emails 'One Show Community Action'.

### Recycle Bags

The Inn at Penallt has been asked by the Council to hold a supply of recycle bags for domestic refuse and has a stock of red and purple recycle bags.

## Diary for Penallt

#### Saturday 10 November



Film Night at Pelham Hall. 7.30pm, £5 to include a snack.
A Gripping Spanish Drama.

#### Saturday 27 October

Harvest Supper and Auction at Pelham Hall with Magician Gary Jones. Doors open 7pm. £8 per person, £4 children under 12, Open bar. Proceeds go to Pelham Hall.

#### Saturday 24th November

Christmas Bazaar at Pelham Hall from 2.00 pm

#### Saturday 10 December

Film Night at Pelham Hall. 'An Angel for May'. A British War based Fantasy Film.

## Highly Successful Classic Car Show

A rare and beautiful summers day greeted a highly successful Classic Car Show on 22nd July 2012 in Penallt. The fabulous conditions contributed to a record turn out of classic cars, ranging from vintage cars and bikes through to modern day sports machinery and tractors. The dedicated efforts of John Tudgay and a team helpers resulted in a healthy profit for the Pelham Hall charity.

## Pig club

The Pig Club is the simple way to own a pig and be sure of the provenance of your meat. We look after the pigs (Lops and Tamworths), giving them lots of tasty food and fresh air. Then, when they're big enough, we manage the slaughter process too. The current batch will be ready for butchery in time to have your own bacon on Christmas morning.

There are two options available: straight butchery for sausages, chops and rolled joints or charcuterie for chorizo, pancetta and smoked hams. Our charcuterie expert, Graham Waddington of Native Breeds, is on hand to advise on any individual requirements.

To find out more about joining the Pig Club email: info@humblebynature.com or call Rachael on 07941 309958.



## The Penalltimate Edition one year on.

Following the successful launch of www.penallt.org.uk, this short publication was originaly produced to allow those Penalltians with-out a computer or broadband access to village information.

Thanks to all the volunteers who give their free time helping make it happen.

### News from Humble by Nature



We're approaching our first birthday at Humble by Nature and we'd like to say thank you to our friends in Penallt for all the support and good wishes we've received over the last year.

We started our courses in the Spring and have covered a wide range of subjects, including: animal husbandry, bee keeping, foraging and charcuterie. All have been really well received and lots of people have left well-fed with new ideas and inspiration.

We've had a busy Summer: we've welcomed lots of new animals including our first September Horned Dorset lambs; opened The Piggery, our self-catering cottage; and led a Tutored Tasting at the Abergavenny Food Festival. As we come into Autumn our animal courses are winding down and we're focussing on foraging, charcuterie and hedge-laying.

As a thank you to everyone in Penallt we'd like to offer a discount on any of our courses: village residents can have two places on any course for the price of one, at £95.If you would like to come on a course email:

penallt@humblebynature.com with the course you are interested in, your details and address or call Rachael on 07941 309958. You can buy a Humble by Nature voucher, valid for any course from www.humblebynature.com.

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