

Mercia MERCURY

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www.merciamarina.co.uk



Marina 10th Birthday Celebrations

Sunday 16 September—All day

With a packed programme of events and entertainment, Sunday's public celebration promises to attract huge crowds to the marina and that is going to put a lot of pressure on car parking

spaces, even with the new overflow car park open on the other side of Findern Lane. So please be aware of this if you need to leave and enter the marina on that day. And don't forget, the fireworks start around 8pm. Make sure your pets are safe and sound.



Mother Nature

Here is our very own 'Mother Nature', Jane Wakeham, receiving a well-deserved Golden Windlass Award for the nature work, newsletters, events and more she does for the marina and its wildlife. Congratulations Jane. The next Nature Society event will be on 'Garden Birds', and takes place on 23 September, from 10am-4pm.

New Storage Cabins

The new storage cabins should be ready for occupation in the week starting 10 September. The



first half of the cabins will be in place by the end of August (allowing for Monday's Bank Holiday) with the remainder being brought in the first week in Sep-

tember. All being well, people can then sign up and use them – though cars/vans will not be able to drive in on Saturday 15 September because of the Anniversary Party. There may be a few still available for rent, so ask in the Office if you're interested.

Arrangements for the Anniversary weekend are developing rapidly with the Saturday celebrations taking place in a grand stretch tent, being erected on the long-stay car park with a matting floor, lights, tables, chairs, stage and a sound system set up.

An invitation email has been sent out to all Mercians. If you have not received yours, then you can pick up the information sheet and how to register for the event in the marina office.

It is important we know how many are coming and your Hog Roast and BBQ preferences to ensure we have enough chairs and food. From 4pm friends and family are welcome to join the fun with the fuddle running into the evening so bring your picnics and drinks.

There will be plenty of tables and chairs for you to use.

We will also have a Luxury Loo trailer on site, so you won't have to go running to the facility block all day!



Mercia's Make-A-Cake Off

Judging from 5pm
Eating at 6pm

We are looking for the best single-tier 8inch sponge cake - which should be your own recipe, flavoured however you fancy, decorated however you like (all home-made of course) and delivered to the stretch tent by 5pm. All cakes will be viewed, tasted and judged by our two professional bakers Lin Pugh and Rebekah Preston and head judge Robert Neff.



There will be suitable prizes in a variety of categories.

The themes are our 10th Anniversary, Mercia Marina, Water or Boats.

More details and entry forms are available from the Office. All cakes will then be eaten by everyone as part of the community fuddle!!

What's happening and when

(All timings are approximate)

Saturday 15 September

- 1pm **Site opens**
- 1-2pm **Hog Roast and BBQ**
Separate BBQ for those bringing vegetarian foods
- 1pm **Force 10 Big Band**
playing to get your feet tapping
- 3pm **Line Dancing with Lynn**
- 4pm **Friends and family join**
- 5pm **Cake judging commences**
- 5pm **Line Dancing with Lynn**
- 6pm **Communal cake eating**
- 6.30pm **Mercia Ukulele Group**
- 7pm **Welcome from Michael Thornton**
- 8pm **Cinderella**
Oh no it's not....oh yes it is!
- 8.30pm **Music for dancing**
- 10pm **Celebrations finish**

Sunday 16 September

12 mid-day **Boat parade starts**

'Mamma Mia' movie in stretch tent, after the firework display. Singalong to those great Abba songs & share your picnics and drinks.



Cinderella at 8pm

Yes, the rumours are true. 'The Mercian Players' present their inaugural production with their reduced version of the best-loved pantomime of them all, 'Cinderella'. There are laughs a-plenty, many at the expense of notable Mercians, so expect to entertained royally, by Prince Charming, Buttons, Insomnia and Flatulence, the two ugly sisters, plus the rest of the crew.

The show is due to start at 8pm, so if you 'want to go to the ball' we suggest you get there early to get a good seat.

Line Dancing

with Lynn Clayton at 3 & 5pm



Hats and check shirts, stomping feet (no spurs!), a yee-haa and bit of rhythm! Join in the stretch tent's Line Dancing sessions. No experience necessary - Lynn will be calling and there'll be a few well-practiced line dancers in the crowd to get you going. Or just join in the fun from the sidelines with a cheer and clap

Mamma Mia

Sunday after fireworks

Sunday evening in the stretch tent we are off to the Greek island as



we show the original 'Mamma Mia' movie, on the 'big screen' with 'big' sound. Bring your popcorn, drinks, snacks, but

most importantly your voice to sing along to all those great 70s and early 80s classic hits.

The movie will start about half an hour after the fireworks have finished.



Boaters' Bonnets

Make a statement with your own individually designed and decorated Bonnet. Boaters' Hats, Bowler Hats, Berets, Straw Hats, Top Hats, Lace Bonnets, Baseball Cap, Cowboy Hat, Cloche, Straw or Turban. Wear your individually created masterpiece at the Saturday Party in the Stretch Tent, wear it throughout the Public Celebrations on the Sunday. Let's have hundreds of Mercia Boaters' Bonnets bringing colour and pizzazz to the weekend. Outstanding hats will be singled out for honorary awards by our very own Crafting Supremo, Mary Bodman! Jo Smith is your Millinery Advisor, so questions direct to her or through the Office.



Boat Parade

Sunday 16 September
Decorate your boat with bunting, ribbons, lights, flags and flowers and join the parade between Mercia and Willington. Moor on the towpath and be ready to chat to passersby, answering questions and accepting their admiring comments or be part of the moving parade travelling up and down our home stretch. Have your decorated boaters' bonnets on display as well and feel free to dress up! Sue Jordan is collecting names so let her or the Office know your boat will be there!

For comment and contributions, please contact Jo on 07973 711431 or at jojames46@gmail.com

Closing date
24th
September

MERCIA MARINA
WILLINGTON

Mercia Art Competition

**PUTTING COMMUNITY
IN THE PICTURE**

Entry levels:
PROFESSIONALS AMATEURS JUNIORS (18 & under)

Categories:
VISUAL ARTS - drawing, painting, sculpture, needlework, digital
PHOTOGRAPHY - creative, colour, black and white

Prizes awarded for category winners, the overall winner.
Entries displayed on 29th Sept at Willington Village Hall

All entries to Mercia Marina Reception
Mercia Marina, Findern Lane, Willington, Derbyshire, DE65 6DW
01283 703332 info@merciamarina.co.uk www.merciamarina.co.uk

Residents from Willington, Findern and Mercia are invited to submit their piece of art capturing a place, activity or image of interest from the community area...

Drop in for some 'Assist'ance

Friday 28 September at Linden Lodge at 11am & 1pm

Assist Insurance (underwritten by a leading Lloyd's underwriter (Sompo Canopus)) have both a Liveaboard and Leisure Insurance Policy for Narrow and Widebeam Boats. The Liveaboard Policy provides a number of additional benefits as part of a normal quote (all up to certain limits). [Alternative accommodation if the boat becomes uninhabitable, lock and key replacement, insurance on portable electronic equipment (laptops, tablets, ipads, mobile phones and cameras), credit cards and cash, pedal cycles, solar panels, personal property away from the boat and there is no excess payable if the damage or loss occurs when the boat is on its permanent mooring at the Marina]. They offer competitive quotes and will give a discount to Mercia Marina. They insure a number of boat and lodges here so it's an opportunity to come over to Linden Lodge and see if it would work for you. Bring your questions and requests! If you want to go online in advance, the web address is www.assistinsurance.co.uk and if

you ask for a quote, make sure they know you are moored at Mercia Marina.

Come to one of the presentations to talk with Dave Tranter, the Business Development Manager at Assist Insurance who has personally developed the relationship with Mercia and knows us very well.

MAC events for September

September sees the new season of regular MAC events starting.

A printed programme is available from the office, however, as dates are subject to change, updates will be given via the Community page on Facebook. Contact events@merciamarina.co.uk if you want to know more.

September Events

Tuesday	4	Music
Wednesday	5	Craft
Tuesday	11	Craft
Wednesday	12	Photography
Tuesday	18	Craft
Tuesday	25	Book
Saturday	29	Information

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Gone Fishin'...

Jo Lousvet reports from the recent Ladies' and Kids' Fishing event at Longford Fishery

I went to this event to learn a bit more about the husband's hobby. I must confess I was a bit nervous what the day would bring. Nigel Hunt and John Welch ran the event and I soon learnt how to set up a rod and tackle. Longford Fishery (Mercia Marina too) use barbless hooks as barb hooks are more difficult to remove and damage the fish. To tempt the fish we used sweetcorn, luncheon meat and commercial baits. We also used dried pellets and dog biscuits but thankfully, no maggots. Next lesson was in casting the line out into the water without hooking anybody's hat or, worse still, parts of their anatomy. Much to the annoyance of the husband, a carp jumped straight onto my hook. I can't deny feeling thrilled. My mentors helped me to bring it gently to the bank and lift it out of the water with the net. It was laid onto a mat so that the hook could be removed quickly and the fish put back into the water. I bravely touched my first fish. The only time I had done that before was with cod or haddock



which was quickly coated in flour and batter before frying but this didn't feel too unpleasant. This first catch was followed by four more carp along with several nibbles.

So how do I feel about fishing? I went with a closed mind on something I had some opinions on but never tried. However, I do "get" why it's so popular. I'm not saying there isn't any skill needed but for me, today, enjoying a day in quiet and peaceful surroundings is similar to the meditation or mindfulness I experience in my world.

Cooking on the Cut

While there are thousands of recipes for mouth-watering meals only a click away these days, recreating them on a boat can be tricky and demanding. Some recipes however, do work, and in this occasional series we ask boaters to nominate a meal that they have found to work well within the confines of a boat. Kicking the series off is Bruce and Sheila Napier (Send us your favourite and we'll share it)

Butternut Squash Chilli



Ingredients

Tbs. olive oil, 1 Onion, chopped,
Tsp. prepared garlic or 1 or 2 crushed
cloves, Red pepper, deseeded and cut
into small squares
Tin or pack of either chopped
tomatoes or passata
Half butternut squash, peeled, seeds
removed and cut into small cubes*
Tbs. Cajun spice mix or half tbs.
Paprika and half tbs. ground black
pepper
Half tsp. ground cumin. Half tsp. chilli
powder or more if liked
Good pinch dried thyme. Tbs Lea and
Perrins Worcester Sauce
Tsp Tabasco or West Indian Pepper
sauce. Tin red kidney beans, drained
and rinsed. Ten green pitted olives,
cut in halves

This dish is best cooked in the oven,
especially if your hob is fired by pro-
pane making it hard to simmer slowly.
Alternatively, use a slow cooker.

Method

Place a heavy bottomed casserole pan
on a medium light and pour in the
olive oil. If you don't have a suitable
pan, use a saucepan and transfer to a
casserole.
Sauté the onion for a couple of
minutes then add the red pepper.

When both are softened but not
browned, add the garlic.
Simmer for another minute or so, then
add the tomatoes, rinsing the can or
pack with red wine. Chopped tomatoes
will make for a wetter sauce, passata a
drier, smoother one.
Add all the remaining ingredients,
stirring after each addition.
When all is mixed and bubbling, place
casserole in a slowish oven, 120 to
140°C, gas mark 3.
Cook for at least one hour until squash
cubes are soft to a knife point but not
mushy. If too wet, add a tbs of tomato
purée, if too dry, add a little water.
Serve with boiled rice.

*Preparing the squash

Using your largest and sharpest knife,
cut the top and bottom off the squash
and stand it up on the board. Cut in
half vertically and scoop out the seeds
with a spoon. Cover the cut face of one
half with cling film and put in the fridge
to use in stews or curries. It will keep
for at least a week in the salad drawer.

Place the other half on the board cut
side down and cut in half again. Now
cut across each quarter just above the
bulge. Peel each piece with a potato
peeler, right down to the orange flesh,
and cut into cubes.