

Milton's Own Rhinestone Cowboys

Ray and Margaret Simpkins, who live in Milton-under-Wychwood, have turned their love of Country and Western music into a fundraiser for local charities.



dancing is not line or square dancing as you might expect. You can get up and do all your favourite dances from jive to waltz, foxtrot to smooch.

Margaret and Ray prepare nine dozen rolls, which are sold to the dancers during

the half-time break. The raffles held at these dances are legendary, Ray and Margaret spend months gathering together suitable prizes.

Real Cash with Johnny Cash

By organising dances twice a year in Milton Village Hall they first raised £2,600 for the new Children's Hospital at the John Radcliffe in Oxford. When their very good friend Dennis Jeffries died they decided to help Katharine House Hospice at Adderbury, where he had received such good care. Since 2004 they have raised the magnificent total of £4,100 for this worthy cause. Some of this money has been used to buy special mattresses for the patients.

I think that describing their dances as Country and Western is slightly misleading, because although they always have a live band playing, the

That's Your New Year's Eve Sorted

The next dance will be held on New Year's Eve at Milton Hall. Tickets are £11 per head, which includes a plated supper and dancing to a live band. There is a bar available too. If you are looking for somewhere to go to see in the New Year look no further. You can be assured of a good night out right on your doorstep!

If you would like tickets ring Ray and Margaret on: 01993 831345.

Christine Halliday

Wychwood Recipes - Pork Sausage Pie

FILLING:

1 pack pork sausages -
skinned or equivalent sausage meat
1 grated onion
1 grated/chopped cooking apple
1 tablespoon chutney
1 teaspoon curry powder

Combine all this together.

CRUST

150 gm butter or margarine
1 teaspoon baking powder, 1 egg
2 cups flour. Mix together - set aside half for top. Press half the pastry into a pie dish, add the filling. Grate the remaining pastry to cover the pie (you may need to add a little extra flour). Bake at 180°C for 30 to 40 minutes.

Can be served hot or cold.