

Courses

Beyond Words:

practical and theoretical drawing and painting course.

Tutor: Erica Brook. 20 weeks Thursdays 10am-noon. Commencing 22nd September 2011.

Cheddleton Community Centre, Hollow Lane Cheddleton.

The Creative Process is a necessary part of our well-being, which can be engaged with in many ways.

In this practical and theoretical drawing and painting class, we will be exploring the strengths of experimentation which are based on the firm foundation of recognising that we begin, through drawing, with an understanding of the world around us.

We will be using the information gathered in our drawings to develop our work in terms of colour and shape, which could mean we spring-board into 'taking a line for a walk', enjoying a journey, where we will experiment with

different materials and methods.

Collage, monoprinting, colour mood, mixed media, and any other ideas you, the students, may have, will be engaged with during this twenty-week course.

The thoughts and philosophy of painters throughout history will weave through the course, and it is hoped that an exhibition visit will take place during one of the terms.



Growing confidence in using your own voice results in a class of varied, vibrant work by mutually supportive students, together

with the recognition that we see the world in a different way when we put pencil or brush to paper.

Although we may have group discussion, individual tuition means all abilities are welcome.

Drawing materials only are required during the first week. Course fee: £100 or £50 per term.

Please telephone or email to reserve a place or should you have any queries: 01538 370067 ericabrook@btinternet.com

Foxlowe Arts Centre

A key aspect of the Foxlowe ethos is that it will operate throughout with volunteers.

Five key teams are being formed, each with a co-ordinator.

If you would like to offer your time, whether one hour or ten hours a week please contact one of the co-ordinators:*

Administration

Peter Kent-Baguley
07773 464626

Catering

Marlene Wilkinson
01538 384264

Events

Erica Brook

Grounds & Maintenance

Roger Warrillow
01538 398726

Communications

Marc Briand
07799 175909

** for illustrative purposes only: there is no upper limit to the number of hours a volunteer may contribute.*

Please ring: we're each on stand-by!

Blue Mugge

Discussion Circle

Tuesdays at
The Blue Mugge
Everybody welcome
Free too

Visit www.oddc.org.uk for background and notes for each meeting, often based on www.opendemocracy.net (odn); BBC Radio 4 *In our Time* (IoT) *Thinking Allowed* (TA). Our programme has been planned in association with our sister Pub Dc, *The Lazy Trout*, Meerbrook.

13 Sep Riots: C21st, C20th, C19th, C18th century...

20 Sep Children's Games and Parties: why are Pirates so popular?

27 Sep The Varieties of Religious Experience (IoT May 2010 and New Statesman 2011)

4 Oct To be decided, topical issue or **Single Living** (TA Dec 2009) or **Beauty** based on National Trust article 2011)

11 Oct Nothing and nothingness (based on book *Nothing Matters* 2011)

18 Oct The best town and country to live in...Muggers' criteria

25 Oct Chaos theory (IoT May 2002) and **The Neutrino** (IoT Apl 2011)

Tue 1 Nov To be decided

Tue 8 Nov Why Marx was Right (based on book by Terry Eagleton)

Tue 15 Nov Arnold Bennett's **The Card** (book and film)

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FAIRTRADE

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The Swan

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Cuckoo's Nest Folk Club

15th September

Beatles, Blues and Blue Violin Tour
ELO stars
Phil Bates and Mik Kaminski
with Tina McBain

1st Friday monthly
at the Swan

SITUATION

3 bands a night
7th October

Operation Error
Lost Scenes

Transition Leek will be at the Old Co-op Emporium, High Street, Leek (opposite the car park) on Sunday 25th September 2011, 11am–3pm ready to turn your apples into juice with their brand new special fruit press. You should get one full wine bottle (75cl) for each 2kg (4½lb) apples that you bring. We can take up to 8kg (about 2 carrier bags full) per household to begin with. If the total apple volume is not too great on the day, we may be able to press the same amount again for you.

We will charge you 30p per 75cl bottle of juice, plus 20p for pasteurising if requested. We will tell you when and where to collect pasteurised bottles after the 25th. Bring apples in reasonable condition. Windfalls are OK, as long as there is no rot. You must bring your own containers for your juice. If you wish to have it pasteurised, please bring one clean glass wine bottle (ordinary 75cl size) with a screw cap and labels removed

for every two kilogrammes of apples you bring. Glass bottles in good condition with screw caps are essential if you want your juice pasteurised. **Please note, we can't guarantee that you will get the same bottles back.**

If you intend to drink the juice quickly, you can store it for a few days in the fridge. In that case pasteurising will not be necessary and you can bring any sort of bottle. Well-rinsed plastic bottles are suitable. We recommend this approach if you do not need to store the juice, as you can take it away immediately and it tastes even better than the pasteurised juice. We will need your help on the day, particularly to cut the apples into quarters to speed up the process. Please bring a board and knife or apple wedger if you have one. If you have more than 8kg (20lb) that you would like to press, please contact us, as we can arrange separate pressing sessions for large quantities.

Transition Leek is one of 160 members of the international **Transition Initiatives** network, responding to the challenges of climate change and the depletion of oil and other fossil fuels. For more information contact: alison_mcc@btinternet.com



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night

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Shroppie Fly Windmill

26th September
Shroppie Fly Greyhound (N)

3rd October
Shroppie Fly Windmill

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The Bay Window
58 St Edward Street

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10am-5pm



Courtesy of Nixon & Reeves St Edward Street the Chimney Pot Preservation & Protection Society have a shop window display of varied pots. If you would like an informative and illustrated talk at your group call 01538 386946

Christmas Day Lunch

The Silken Strand Hotel will be open as normal on Christmas Day. Come and enjoy Christmas dinner with us and forget about all the preparation and washing up, and enjoy the day.

Special Christmas Day Menu Set price of £55

Orders taken between 12.00 and 2.30pm

Bar open until late

The Silken Strand Hotel

64 St Edward Street, Leek 01538 371022
www.thesilkenstrandhotel.co.uk

bookings@thesilkenstrandhotel.co.uk



Book early