Issue 1 2026 Bradley Parish Council

THE BRADLEY BULLETIN

Your village Your news Your community



WOW, WHAT A SUMMER WE'VE HAD!

We've been lucky to enjoy some beautiful hot, sunny weather, and it's certainly been a busy few months in Bradley. From community events and coffee mornings to parish projects and local achievements, there's been plenty happening around the village.

USEFUL CONTACTS

HIGHWAYS ISSUES
Contact Lisa Williams at Derbyshire County Council
01629 533190

PCSO BRADBURY
07745 736739

RURAL CRIME TEAM
0800 555 111





YOU ASKED

Why are grass verges not cut more often?

We understand it can look untidy at times, but grass cutting is managed to protect wildlife. The Council cuts some verges and not others. We continue to raise concerns where needed. Please continue reporting issues so that we can raise them with the relevant authorities.

VILLAGE SPOTLIGHT

Meet Anne Bebbington



This quarter we would like to recognise and thank Anne for helping to oversee and maintain Bradley's defibrillators, ensuring they remain ready for use should they ever be needed.

The defibrillators are located at:
- Bradley School
- Moor End

The Parish Council would like to thank Anne for the time and dedication she gives to this important role within our community.

BRADLEY BRIEFS

- Proposed re-location of exisiting steel framed shed - Ref No; 26/00616/AGR
- Enviroment Agencey contacted regarding flooding on Mill Dam Lane
- Enforcement officer contacted regarding container at the top of Yew Tree Lane
- Bradley footpath review completed by David Jesson and Mark Plamplin
  (please see minutes on the parish website)

Bradley BAKES

Classic Victoria Sponge Cake Recipe

A traditional village favourite that's perfect for coffee mornings, fêtes and family gatherings.



Ingredients

For the sponge:

- 250g unsalted butter, softened
- 250g caster sugar
- 5 large eggs
- 250g self-raising flour
- 1 tsp baking powder
- 1 tsp vanilla extract

For the filling:

- 4 tbsp strawberry or raspberry jam
- 150ml double cream, whipped
- Icing sugar for dusting

Method

1. Preheat the oven to 180°C (160°C fan) / Gas Mark 4.
2. Grease and line two 20cm sandwich tins.
3. Cream together the butter and sugar until pale and fluffy.
4. Beat in the eggs one at a time, adding a little flour if the mixture begins to curdle.
5. Fold in the flour, baking powder and vanilla extract.
6. Divide the mixture evenly between the tins and smooth the tops.
7. Bake for 20–25 minutes until golden and springy to the touch.
8. Allow to cool in the tins for 5 minutes before transferring to a wire rack.
9. Once completely cool, spread one sponge with jam and top with whipped cream.
10. Place the second sponge on top and dust generously with icing sugar.

Have a favourite recipe?
Send it in for our next edition

Community SPOTLIGHTS



Congratulations to local resident Sam, who has been selected as a Roosevelt Scholar.

As part of the programme, Sam will travel across the USA researching how gaming and simulation technology can be used to help young people recognise and avoid online scams and fraud.

Sam Bigland wins scholarship to the USA



Congratulations to local resident Ellie Whitehead, who recently completed the London Marathon and has raised more than £4,500.

After months of training, dedication and determination, Ellie successfully completed the 26.2-mile challenge while raising both funds and awareness for a cause that is close to her heart.

Ellie Whitehead Raises Over £4,500 for Epilepsy Action

DID YOU KNOW?

Bradley HISTORY



Bradley has been settled and farmed for many hundreds, even thousands of years. It is completely possible that the village goes back as far as the Bronze Age.

Certainly, there were Bronze Age settlements at Bradley or in the immediate surrounding area. Whilst no traces of these settlements remain today, two Bronze Age barrows still exist within the parish, just a few hundred yards east of the village. Barrows were often built close to settlements, providing evidence of early activity in the area.

The famous Bradley Urn, discovered during excavations in 1862, was once considered the finest Bronze Age burial urn found in England and remains in the British Museum today.

DATES FOR YOUR DIARY

Bradley Coffee Mornings – 25th July & 3rd October
10.00am – 12.00pm
Bradley School – All Welcome

Church Services
1st Sunday of the month |
Holy Communion (BCP) at 9.00am
3rd Sunday of the month |
Holy Communion at 9.00am
All Saints Church, Bradley

Parish Council meeting details will be shared in advance via village noticeboards and our website.

Community UPDATE

Coffee Morning Success!

£85 raised for Bradley School
£85 raised through the raffle for the School Summer Fete



Beating the Bounds 2026



Residents gathered together for Bradley's annual Beating the Bounds walk, a tradition that dates back hundreds of years.



The event provides an opportunity to walk the parish boundary, enjoy the countryside and spend time together as a community whilst helping preserve an important local tradition.



Thank you to Tim Illsley for organising.



SHHHH...Quiet LANES

A residents' Quiet Lanes group has recently been established following a community meeting. Residents who would like to find out more or get involved are welcome to contact the group using the details below.

The Parish Council considered matters relating to Quiet Lanes at its public meeting on 13th July. The Council supports initiatives that aim to improve road safety and protect the character of our rural lanes.
For more information about the local Quiet Lanes Action Group, please contact Anne on 07966 389 927

Picture of the quarter



Thank you to Lynn Birch for this beautiful photograph of Bradley

We'd love to hear from you !

IF YOU WOULD LIKE TO BE FEATURED IN THE NEXT EDITION OF THE BRADLEY BULLETIN OR HAVE ANY IDEAS, NEWS, ACHIEVEMENTS, LOCAL HISTORY, PHOTOGRAPHS OR COMMUNITY STORIES YOU'D LIKE TO SHARE.

HELP SHAPE THE NEXT BRADLEY BULLETIN

a celebration of everything that makes Bradley special

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