



Menter Mechell

Hydref/Autumn
2009
Rhifyn/Issue:
1

Mae tymor yr Hydref wedi ein cyrraedd, nosweithiau byr ond tywydd ffres. Roedd y tywydd gwlyb wedi cadw i ffwrdd ar gyfer y ffair, cafwyd bresenoldeb ardderchog a phawb wedi mwynhau yn enwedig y tim 'Tug of War'!! Casglwyd bron i £2000 o bunodd o elw tuag at y gymuned - manylion i'w benderfynu gan Menter Mechell. Pysur iawn yw aelodau Menter Mechell wedi bod gyda nifer o deithiau cerdded wedi cael eu trefnu a nifer o lwybrau wedi cael eu hagor o amgylch y pentref, sylwch ar fanylion teithiau cerdded dros misoedd y Gaeaf yn y swyddfa bost.

Autumn has arrived with fresh weather and darker nights approaching. Ffair Mechell had another successful year, fine weather, great turn out and fun had by all, especially the Tug of War team!! Fundraising saw a profit of approximately £2,000 which will be regenerated into the community - details to be agreed by Menter Mechell. The walking group has been very busy with numerous walks around the new paths in the village, details of arranged walks over the Winter months will be in the post office.

Apple Pie / Teisan Afal

Ingredients

700g/1 ½lb Bramley apples, peeled and cut into slices
1 lemon, juice only
75g-100g/3oz-4oz soft brown sugar
1 tsp cinnamon
1 tbsp plain white flour, plus extra for dusting
25g/1oz butter, diced
175g/9oz prepared shortcrust pastry
1-2 tsp caster sugar (for decoration)



Method

1. Preheat the oven to 200C/400F/Gas 6.
2. Put the apple in a bowl of water with the lemon juice - this will stop the apples from turning brown.
3. Mix together the brown sugar, cinnamon and flour in a bowl.
4. In your pie dish, layer a third of the apples and sprinkle over half of the sugar mixture.
5. Layer half of the remaining apples, the rest of the sugar mixture and finish with the rest of the apples.
6. Dot the butter over the apples.
7. Sprinkle a little flour onto your rolling pin and the work surface. Roll out three quarters of the pastry until it is just larger than the pie dish.
Dampen the edge of your pie dish with water, then lift the pastry over the apples with the rolling pin and press the edges firmly down.
8. Trim off any excess pastry. With the remaining pastry, decorate the top of the pie using a small fancy pastry cutter.
9. Brush the pastry with a little water and sprinkle with the caster sugar.
10. Bake in the preheated oven for 45 minutes. Remove from the oven and leave to cool

Cwis Cefn Glas Quiz – 8.45pm

29 Hydref/Oct, 2009

26 Tachwedd/Nov, 2009

Noson Wil Tan

4 Rhagfyr/December 2009

7:30 pm

Tocynnau/Tickets: £7 ar gael gan Manon Rogers 07825224792
Elw/Proceeds: Sands (Stillbirth & neonatal death charity) in
conjunction with Gwyl Gerdd 2010

Clerc i Gyngor Cymuned Mechell

Mae ardal Cyngor Cymuned Mechell yng ngogledd Môn ac yn cynnwys wardiau Llanfechell a Charreglefn

Swydd rhan amser.

Cysylltwch a Ms M Hughes ar 07788842009 am fwy o fanylion am ddyletswyddau a chyflog.

Mae y gallu i siarad ac ysgrifennu Cymraeg yn hanfodol ar gyfer y swydd yma.

Dyddiad cau-16 Hydref 2009

Clwb Hanes Mechell History Group Ysgol Llanfechell School 7.30pm

12 Tachwedd / November

The Rev / Y parchedig Emlyn Richards
Ffair Mechell

Dwyieithog / Bilingual

am fanylion pellach a sgysiau eraill ewch i'n safle we:

for further details and previous talks visit our website:

www.cymdeithashanesmechell.co.uk

Mae'r Clwb Hanes wedi cael blwyddyn llwyddiannus iawn ac mae rhaglen 2009/10 wedi cael ei chwblhau / The History Group has had a very successful year and the program for 2009/10 has been finalised.



MUDIAD YSGOLION MEITHRIN



LLANFECHELL

Os ydych angen cofrestru eich plentyn i'r Cylch Meithrin (Nursery School)

yn Llanfechell cysylltwch â :-

If you wish to register your child's name for the Cylch Meithrin please contact:

Rhian Roberts ar/on 01407 711054

John@john533.wanadoo.co.uk

Mae'n angenrheidiol i'ch plentyn fod yn 2½ i gychwyn yn y Cylch

Your child must be 2½ years before they can start at the Cylch

Maes Martin

Manylion Cystylltu.

E-bost/E-mail : mentermechell@hotmail.co.uk

Gwefan / Web : www.llanfechell.info

Cysylltwch os gwelwch yn dda gydag unrhyw awgrymiadau / syniadau / ymholiad

Please contact with any suggestions / ideas / enquiries

Cafwyd bron i £50,000 o grant gan "Fair share" ynghyd ag £8,000 sydd wedi cael ei gasglu gan Menter Mechell ar gyfer gwaith ar ail ran o'r parc, bydd y gwaith yn cychwyn yn fuan. Bydd hyn yn caniatáu fwy o offer diogel i blant bach. Wedi'r gwaith gwblhau, bydd modd i blant y pentref fwynhau cadw'n heini a cyd-chwarae chwaraeon gyda'i ffrindiau.

Mae Pwyllgor Pobl Ifanc wedi cael ei sefydlu gydag aelodau rhwng 8 a 18 oed yn cynnwys bechgyn a merched. Bydd y Cadeirydd ac Is-Gadeirydd yn cael eu hethol am flwyddyn. Mary a Dawn fydd yn goruchwyllo'r pwyllgor hyn a nodi'r unrhyw weithgareddau / broblemau yn gyson. Bydd yr heddlu hefyd yn gyswllt cyson gyda'r pwyllgor newydd.

A £50,000 grant together with £8,000 raised through Menter Mechell will secure the works for the second phase of Maes Martin, work will begin as soon as possible. The completion of work will ensure that children have a safe area to play.

A Youth Committee has been established for youths between 8 and 18 years old to include both boys and girls. The Chairman and Vice-Chairman would be elected for a period of 1 year. Mary and Dawn will supervise the Committee and report any activities / problems regularly. The Police will also be on hand to lend their support.

Gwefan Newydd Ysgol Llanfechell School New Website

www.llanfechell.anglesey.sch.uk