

THE OXHILL NEWS

October 2023 No. 587



Blue Super Moon on 30 Aug 2023. Photo by Mick Shepherd

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CLUB & GROUP CONTACT DETAILS

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Oxhill Village Hall:	Jo Collings - Chair - 01295 680215 Ali Sayer - Hall Hire - 07970 922352 email: village-hall@oxhill.org.uk
The Peacock Pub	01295 688060
Tysoe Tennis Club:	Club Secretary: Carol Spencer email: carol.spencer234@hotmail.co.uk
Warwickshire Mobile Library:	01926 851031
WOT2Grow Community Orchard:	Liz Atkinson (680045), Paul Sayer (680451), Sue & Mike Sanderson (688080) www.wot2grow.co.uk
talkdementia.uk Carer Support Service	Paul & Heather Dowler Tysoe 688376 email: talkdementia@mail.com Website: talkdementia.uk Tysoe Village Hall every Friday from 10am

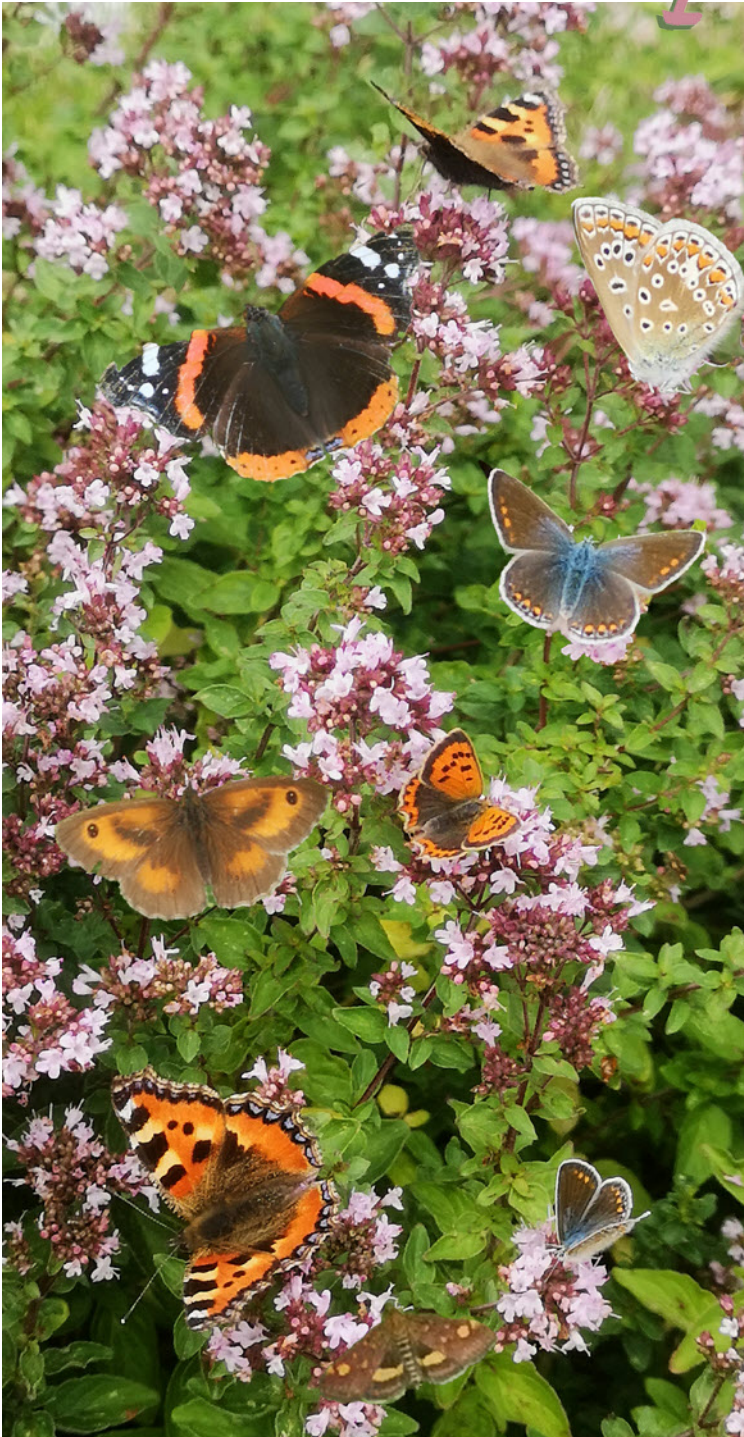
In the Wilds

*Steve MacRae
(wordsmithed by Karen
MacRae)*

NO MOW 2023!

The grass at The Paddocks hasn't been cut all year thanks to a rather painful slipped disc in January. The upside is that there has been an explosion of insects, which can only be good news for the local eco system. Hobbling outside last month, I noticed our overgrown herb garden was humming with life. Thankfully I had my phone to hand to take some close ups of these gorgeous butterflies feasting on the thyme. I am constantly amazed by just how good mobile phones are for photography!

In the image are two Painted ladies (top and bottom left), three Common blues (furthest right), a Red admiral (second top left), a Small copper (middle right), a Meadow brown (middle left), and a Mint moth (very bottom). For those who are wondering, yes, I cheated: I asked Karen to combine four photos into one so the scale is rather suspect!



ST LAWRENCE CHURCH FOR OCTOBER

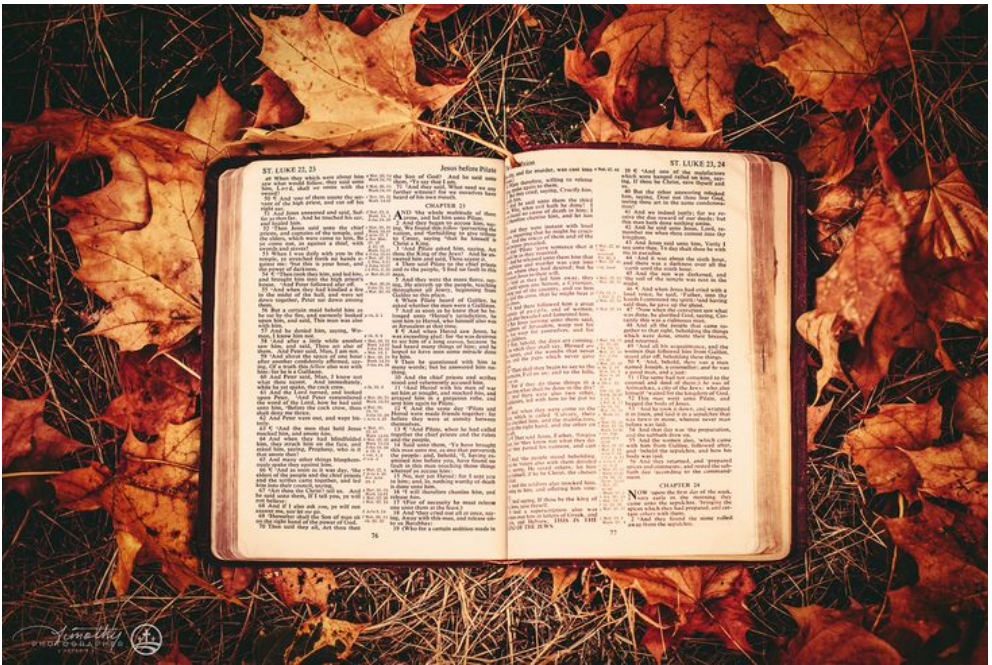
October begins with Harvest, and ends with the season of remembering: as October goes into November, we remember the saints from the past, we remember our loved ones, and then remember those who gave their lives or their health in times of war.

Both are marked with gratitude: gratitude for God's provision in creation, gratitude for the workers who toil to provide food on our plates, at every stage; gratitude for those who put themselves to one side to care and protect their community or society. If we were on the coast, we would be thanking God for those who risk the perils of the seas. Gratitude quite simply takes us out of ourselves; it is a precious thing, and deserves to be a constant part of our lives. It needs to walk hand in hand with care – our care for all those who care and have cared for us.

October is also autumn in all its glory: there is much to thank God for in autumn too!



Creator God,
thank you for
the sight of intricate spiderwebs bejewelled with morning dew, the rich reds of
rosehips and rowan berries,
and the gradually changing colours of autumn leaves.



Thank you for
the smooth feel of beechnuts, burnished conkers,
and sweet chestnuts freshly burst from their prickly casings.

Thank you for
the taste of juicy blackberries, damsons and plums,
the rich smell of casseroles and fruit crumble cooking in the oven,
and woodsmoke curling through the early evening air.

Creator God,
thank you that, once again, we can celebrate autumn
and all your goodness to us. *Kathy Crawford, in Autumn.*

St Lawrence: Church services in October

Sunday, October 1 st	9.30 am	Holy Communion, George Heighton
Sunday, October 8 th	9.30 am	Morning Worship, George Heighton
Sunday, October 15 th	9.30 am	Holy Communion, Heather Parbury
Sunday, October 22 nd	6.30 pm	Holy Communion, Jill Tucker
Sunday, October 29 th	11.00 am	United Churches Service in Tysoc.

Jill Tucker



Oxhill Village Hall

Work continues apace on the hall. Can you identify the volunteers?

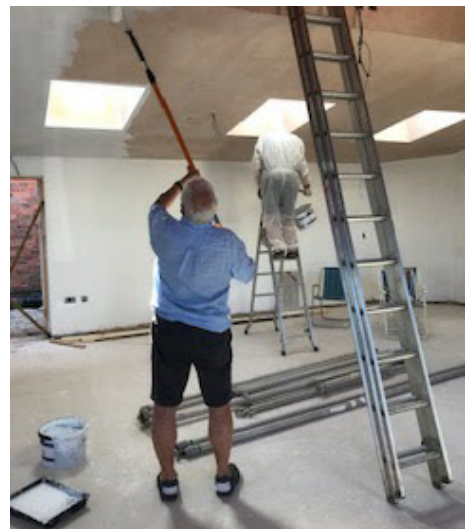
VILLAGE HALL DATES FOR YOUR DIARY

18th November. Curry Night

11th December. Christmas Lunch

22nd December Beer & Bubbles Night

Jo Collings



RICHARD COLLINGS

As the completion of the re-building and refitting of the Village Hall gets ever closer, I'd like to mention the huge contribution made by Richard Collings. I am not overlooking the sterling efforts of Jo Collings in the fund raising stakes, that has been terrific too but Richard's work, in my opinion, deserves special recognition.

I have made some small efforts to help as have many other people and I'm not mentioning them here but you know who you are. Some of the other volunteers have had really useful skills and contributed massively others have dropped in for an hour or so and that has been helpful too. The one common factor has been Richard, he has been there almost constantly, advising and guiding the enormous amount of work that has been completed. Sometimes I have gone home after some hours thinking that X needs to be done when I am next available only to then find the job done because Richard stayed late or came in over a weekend. I should have known that anybody who can build their own plane or House (Richard has done both!) will have lots of skills but I was always amazed

to find Richard glazing windows or plumbing toilets or spraying paint or fitting ventilation ducting, etc., etc. As well as doing all this he always had a smile on his face and was always very grateful for whatever efforts people contributed. He is a gentleman.

A phrase often used is that someone is a Gentleman & Scholar - Richard would argue that he is no academic scholar. I would counter that with if there were degrees in common sense and niceness, he would have an honours degree. On behalf of all in Oxhill

Thanks Richard for conceiving the idea behind the solution to the expansion and improvement of the Hall and huge thanks for making it happen.

Derek Harbour



50 YEARS

50TH ANNIVERSARY OF THE OXHILL NEWS

This month we are re-publishing two articles from the second issue of the Oxhill News from July 1973. The first article is about a steam road roller delivered to Oxhill, named Bessie. Does anyone know what happened to Bessie?

The second article is a recipe for Parsley or Elderflower wine. Bottoms Up!

July 1973 Oxhill News

EIGHT-TON 'BESSIE'.

In March of this year, Mr.J.Cartmell's steam road roller, Bessie, was delivered to Oxhill by a low-loader. Bessie has been awaiting repair and she is standing on a piece of land near Mr.Cartmell's house.

Bessie is an eight-ton steam driven road roller that was made at the Arlington Porter factory in Grantham, Lincolnshire, in 1925. She was sent to Wigton Rural, District Council on the 19th November of the same year, and worked for them until the early 1960s, when she failed a boiler test. This meant that the tubes in the boiler would not stand the necessary pressure. Mr.Cartmell Senior bought Bessie from Wigton R.D.C. in December 1964.

Her present owner, Mr.John Cartmell, a member of the Banbury Steam Society, passed his driving test for the steam roller on Bessie. This test consists of all the things necessary for a car test, except the three-point turn. There is one advantage of the steam roller in that there is no Road Fund Tax. Unfortunately, Bessie is again in trouble with her boiler. Mr.Cartmell and his father have removed the boiler pipes, but are awaiting inspection of the back boiler plate. We shall await Bessie's return to the roads eagerly.

N.D.Smith.



The 'Wordborough Roller'

SIMPLE WINE MAKING.

Contrary to the general idea, very little equipment is really necessary, but PATIENCE is! You need a large bowl or polythene bucket, a gallon glass jar, airlock and about a yard of plastic tubing. Try the following recipe :

Parsley Wine, or Elderflower.

1 lb. parsley, OR 2 pints of elderflowers (collected on a sunny day). Simmer for $\frac{1}{4}$ -hour in 1 gallon of water. Meanwhile, put into a bowl or bucket - 2 lemons, thinly sliced, and 2 oranges, thinly sliced. Half a pound of raisins (optional, but an improvement), two tablespoons of strong tea, $3\frac{1}{2}$ -lbs sugar (white or demarara, or half and half). Then pour on to these ingredients the strained liquor and stir well. Leave until cooled to blood heat, then add one teaspoonful of dried yeast OR better still, one yeast tablet and one yeast nutrient tablet, crushed. Stir well and leave for four days in a warm place, covered with a cloth.

Strain into gallon jar, fit airlock and leave to ferment for one month. (If there is any surplus liquor put it into a clean bottle, plug with cotton wool, and use later to fill up gallon jar, as there will be a little wastage after first syphoning off. See that jar is filled up to neck of jar.)

After one month, carefully syphon off into clean jar, refit air lock and leave for four months, then syphon off into bottles and store in cold place.

Ready for Christmas dinner - but better after twelve months.

HINT - never use dried flowers or fruit if you can obtain fresh ones, and wild ones are best.

J.Foote.





THE HIDDEN HEALTH HAZARD

I've had a thyroid disorder for a few years and during this time I've learned about the thyroid and iodine, the nutrient the thyroid needs to function. Though many people have thyroid problems - 2 billion worldwide - it is most devastating when it happens to a baby in the womb.

Iodine deficiency is the most common cause of fetal brain damage and mental retardation in the world.

For most adults, iodine deficiency is barely noticed. At least one woman in eight will develop a thyroid disorder during her lifetime but about 60% of those women will be completely unaware of their condition. You may be reading this and thinking it doesn't apply to you, but you may be one of the 60% who are completely unaware that they have an underactive thyroid. So please keep reading, especially if you're pregnant, because having a thyroid disorder puts your unborn baby at risk of brain damage.

Iodine is needed for the production of thyroid hormone and thyroid hormone is critically important for the development of all parts of the fetal body - especially the brain and myelin sheath that protects the baby's nerves. Even modest degrees of iodine deficiency can be associated with impairments of intellectual development in children.

A woman's iodine requirements increase substantially during pregnancy and breastfeeding to ensure adequate supply to the fetus. Women who are breastfeeding secrete iodine into breast milk, concentrated at levels 20 to 50 times higher than what's circulating in the blood. For a breastfed infant, the mother's breast milk is going to be the baby's only source of iodine.

Our bodies do not produce iodine, we need to get it from our diet. A pregnant woman may not know that she has insufficient iodine. When iodine intake is poor, the body cannot produce enough thyroid hormones.

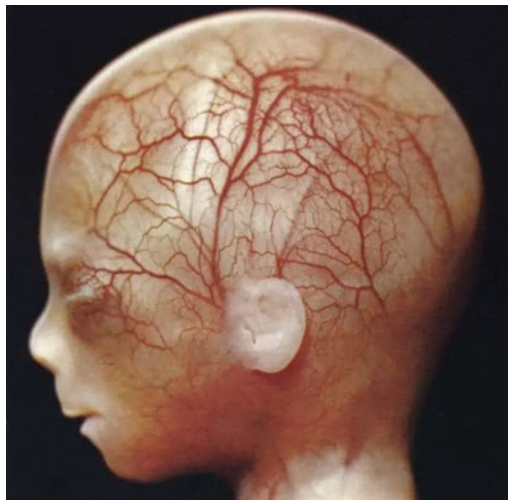
All women should insist on general thyroid function screening at the onset of pregnancy, as well as during pregnancy. Google '*maternal thyroid in pregnancy*' and speak to your doctor.

Vanessa Plain

The Effect of Iodine Deficiency during Pregnancy on Child Development

Dr. Sarah Bath, Cambridge University Press

Iodine deficiency during pregnancy is linked to impaired brain development and has been noted as the greatest preventable cause of brain damage, with effects on cognitive and motor function, hearing and speech. **Even mild-to-moderate iodine deficiency during pregnancy may be associated with subtle impairments in cognition** and school performance. As global efforts to eradicate iodine deficiency in populations continue, it is more likely that **mild-to-moderate, rather than severe, iodine deficiency will be the issue of concern in pregnancy**, and therefore further research in regions of mild-to-moderate deficiency is required to strengthen the research base and to inform public-health policy.



Photos by Lennart Nilsson

Iodine Deficiency in Pregnancy: The Effect on Neurodevelopment in the Child

Dr. Sheila Skeaff, Research Professor, Department of Human Nutrition, University of Otago, Dunedin, New Zealand.

Iodine is an integral part of the thyroid hormones, thyroxine (T4) and tri-iodothyronine (T3), necessary for normal growth and development. An adequate supply of cerebral T3, generated in the fetal brain from maternal free T4 (fT4), is needed by the fetus for thyroid hormone dependent neurodevelopment, which begins in the second half of the first trimester of pregnancy. Around the beginning of the second trimester the fetal thyroid also begins to produce hormones but the reserves of the fetal gland are low, thus maternal thyroid hormones contribute to total fetal thyroid hormone concentrations until birth. **In order for pregnant women to produce enough thyroid hormones to meet both her own and her baby's requirements, a 50% increase in iodine intake is recommended.** A lack of iodine in the diet may result in the mother becoming iodine deficient, and subsequently the fetus. In iodine deficiency, hypothyroxinemia (i.e., low maternal fT4) results in damage to the developing brain, which is further aggravated by hypothyroidism in the fetus. The most serious consequence of iodine deficiency is cretinism, characterised by profound mental retardation. **There is unequivocal evidence that severe iodine deficiency in pregnancy impairs brain development in the child.**

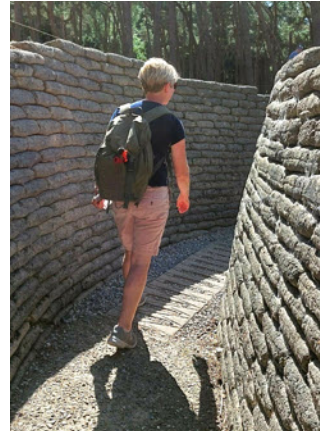
KRC CHARITY LUNCH

Kineton Regent Club Charity Lunch will take place, on **Thursday 26th October, in Kineton Village Hall, meeting at 10.30** with a welcome coffee or tea.

Our Speaker this year is **Gillian Hawtin of Flower Thyme in Kineton** and her talk is entitled:

“WALKING THE WESTERN FRONT, HONOURING THE FALLEN AND CARING FOR THE LIVING”.

In October 2022, Gillian walked 100 km of the Western Front, through the Somme and Passendale battlefields, uncovering the stories of the Kineton men who went to war, while at the same time, raising funds for the Army Benevolent Fund. A truly fascinating and moving story.



Tickets are £25 to include tea, coffee, wine, beers, soft drinks and a buffet lunch. There will also be a raffle. All profits will again go to the Army Benevolent Fund.

Tickets are available from :-

Flower Thyme 01926 640437

David Beaumont 01926 641076

Kneale Johnson 01926 930279

Malcolm Carter 01926 893134

AUTUMN LITTER PICK

Thanks to our team of regular litter pickers most of the easy pick-up litter is kept under control. However, when you look more closely yet again there is litter gathering in the ditches and in the hedgerows. It would be great if we could get a team together to collect this.

I am happy to supply gloves, bin liners and litter grabbers available which I can deliver to you with a route. If you have your own or can borrow one, please bring it along.

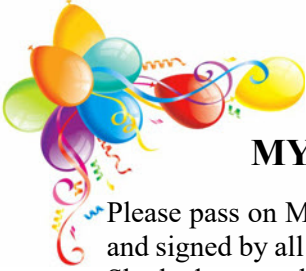
There will be hot drinks and cakes for all volunteers afterwards at Oak View.

I look forward to seeing you on **Saturday 14th 11.30 at Oak View, Green Lane** if you wish to start from there or later if you start from home.

Let me know if you are coming either by text 07538865789 or email Lis.stuart@outlook.com so I can make sure there is plenty of cake!

(If it is unpleasantly wet will postpone until Sunday 15th.)





MYRTLE KNIGHTS'S 95TH BIRTHDAY

Please pass on Mum's thanks for the simply lovely 95th birthday card she received and signed by all her Oxhill village friends. It was a master stroke and so thoughtful. She had a great birthday. Sue and Alan spent the morning with her, 5 of us turned up to celebrate in the afternoon and her nephew and his wife the following day! She was well and truly spoilt not only by us, but Coxhill Manor too. They really pulled out all the stops for her with cake, balloons and flowers whilst we had taken fizz with us.

I've just come back from spending the afternoon with her and re-reading all her birthday cards to her for a second time and, not surprisingly, she did admit to feeling quite tired by her birthday weekend!

Louise (Myrtle's daughter)

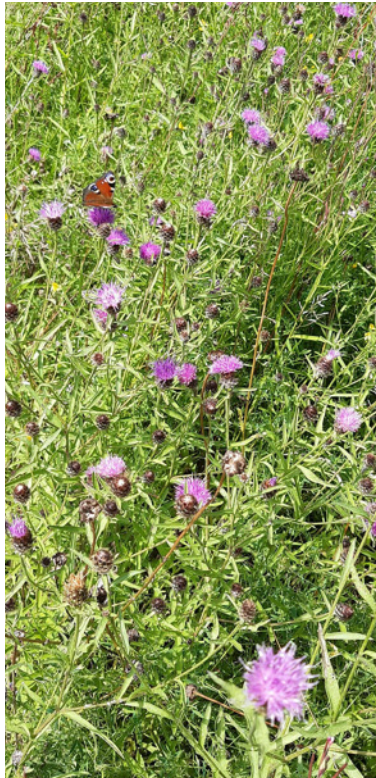
HELP NEEDED TO CLEAR WILDFLOWER AREA

Hi all

We will be clearing the wild flower area in the churchyard over the next few weeks.

If you would like to help for an hour or so please get in touch with either Grenville or me, or just turn up at around **3.00pm on Sundays through October.**

Jane



by Ruth Mercer

Have you grown lots of leeks and are looking for a different recipe to use them? Well, here is one from Picardy in Northern France, their regional version of a Quiche made with leeks, crème fraiche and Gruyère instead of the classic Lorraine one of bacon and cream. You can use readymade pastry or make your own but, either way, it is best to blind bake the pastry case before adding the filling, otherwise you will have a soggy bottom. If you have never made a quiche, don't be put off by the length of the recipe. I try to make the pastry earlier in the day so it's ready to blind bake as I prepare the filling, then it all goes in the oven and is ready 40 minutes later.



FLAMICHE

Ingredients

For the pastry:

225g / 8oz plain flour

Pinch of salt

175g / 6oz butter or hard marg, straight from the fridge, cubed

1 egg

For the filling:

500g / 1lb 2oz leeks

50 g / 2oz butter

2 eggs

300ml / 11 fl oz crème fraîche

60ml / 2 ¼ fl oz double cream

150g / 5 ½ oz Gruyère, Comté or Emmental cheese, grated

Nutmeg, salt and pepper

You will need a 25cm / 10" metal flan tin

Serves 6

1. Make the pastry by putting the flour and salt into a mixing bowl, add the butter / marg and rub in lightly with your fingertips until the mixture resembles fine breadcrumbs. Add the egg and 1 tbsp of cold water and briefly mix to a smooth dough. (I tend to make the pastry in a food processor, in which case I don't need to add any water). Put in the fridge to chill for at least 30 minutes while you prepare the filling.
2. Prepare the filling by cutting the leeks lengthways, rinsing in cold water and then slicing across to make pieces about 5-10mm wide. Melt the butter in a large pan, add the leeks and cook on a medium heat until soft but not coloured, stirring from time to time. Leave to cool.
3. Set the oven to 200C or 180C fan.
4. Roll out the chilled pastry to fit the 25cm / 10" flan tin. It is important to have no holes in the pastry or the filling will leak out. Don't trim the pastry level with the top of the tin as it will shrink when cooking. Place a piece of baking parchment lightly on top of the pastry base and cover with baking beans or small pieces of bread which can be made into breadcrumbs afterwards. (I keep any bits of spare pastry handy to make repairs when the pastry is blind-baking).
5. Place the pastry case in the oven and bake for 15 minutes. Remove the paper and beans / dry bread carefully and make any repairs necessary with the spare pastry. Return to the oven for 5 minutes or until the base looks dry and cooked. (You will notice in the photos that I don't bother to trim the pastry, mainly because there's a risk that it will crack. I prefer a rougher finish to a leaky pastry case! If you want it to look neater, trim with a potato peeler.)
6. Reduce the oven temperature to 180C or 160C fan.
7. Beat the eggs lightly, then add the cream, crème fraiche and seasoning and whisk together. Stir in the leeks and 100g / 3 ½ oz cheese. Pour into the prepared pastry case and sprinkle the remaining cheese over the top.
8. Place in the hot oven and bake for 40 minutes or until set.



CAN YOU HELP YOUR LOCAL FOOD BANK?



Demand at Shipton Food Bank, which serves all the surrounding villages as well as the town itself, continues to increase. The average number of food parcels handed out each week is more than 2½ times higher than the same period last year. We are currently feeding up to 90 adults and children.

The resources we have available to meet this growing demand are diminishing, however. Donations of food in our collection boxes have fallen dramatically during this year. That means we are having to *buy* more and more of the food that we distribute: the amount that we need to spend on top-up supplies has almost tripled in the past six months, while our regular income of donations from individuals and local businesses has remained fairly static. We are rapidly eroding the financial reserves that we managed to build up over the past three years.

The demand for food parcels seems unlikely to reduce to any great extent in the foreseeable future, and so if we are to be able to carry on supporting our local families who find themselves in food poverty, we need to increase our resources significantly.

Can you help us?

- Could you drop a few basic food items every week into the collection box in your local church?
- Could you make an occasional or regular monetary donation to the Food Bank?
- Could you join a team of shoppers, so that we can purchase food from a budget supermarket in a nearby town and so reduce our costs?
- Could you organise a fund-raising event for us?

Do please contact our Administrator, Drina Heighton, on **01295 680201** if you think you can help us or would like more details of how the Food Bank operates.

Ed Jackson, Treasurer

Welcome to the
Shipston Food Bank

Helping those in need

**DON'T MISS
OXHILL'S**

**Saturday
7th Oct**

**PROGRESSIVE
SUPPER!**

**LAST FEW SPACES
AVAILABLE!**



**Tickets £20
from Ali Sayer
ali.sayer@btinternet.com**

*In aid of
Oxhill Village Hall*

QUIZ NIGHT

THE OLD CHAPEL, OXHILL

SATURDAY 21ST
OCTOBER 7PM

TEAMS OF 1-6
£10 PER PERSON
SUPPER INCLUDED
DONATIONS BAR

TO RESERVE YOUR TEAM'S PLACE,
CONTACT RUTH MERCER: 07400615999

IN AID OF THE CHURCH OF ST LAWRENCE, OXHILL



CHURCH FUNDRAISING

QUIZ NIGHT

Saturday 21st October at 7 p.m.
The Old Chapel

**QUIZ
NIGHT**

Tables are getting booked up already for our Quiz Night on **Saturday 21st October**, so please reserve your place quickly to avoid missing out. If the questions don't appeal, the Questionmaster will do his best to keep us all entertained (oh yes he will). And then there's the food to look forward to. We anticipate teams to be made up of 4 members but will be happy to see teams with anything from 1-6 members. Don't worry if you want to come but don't have a team: let me know and I'll try to be the Oxhill quiz team matchmaker. Included in the ticket price is a two-course buffet supper. There will also be a raffle and a donations bars, well stocked with beer, wine and soft drinks. Tickets are £10 per person.

Tables are limited so book your places now!

Ruth Mercer ruthc.mercer@btinternet.com 07400 615999



MADE IN OXHILL POP-UP ARTS AND CRAFTS SHOP

NOVEMBER 24TH – 25TH

Back for its fifth year, Made in Oxhill will be returning to the Old Chapel in November. If you haven't been before, it's a chance for you to see the creativity of the villagers and to purchase unique Christmas food and gifts produced locally. And then there's cake: what's not to love! This year, we are trying something a little different. On **Friday 24th November**, the Pop-Up Arts and Crafts Shop will be open from **6 p.m. to 8 p.m.** with mince pies and mulled wine available to get you into the festive shopping mood. On **Saturday 25th November**, the shop will be open from **11 a.m. to 4 p.m.** when refreshments of hot drinks and cakes will be on sale.

If you are a local craftsperson or producer and would like a space, please contact me as soon as possible. From experience of previous years, all the tables will be reserved very quickly! I already have bookings for over half of them. There will also be a cake stall raising funds for the Church. All donations of cakes and offers of help will be gratefully received.

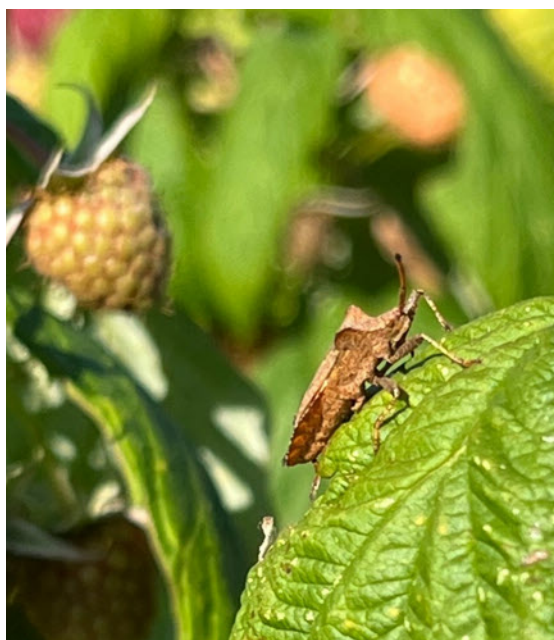
Please check on the Oxhill Community and the Made in Oxhill Facebook pages for updates.

Ruth Mercer ruthc.mercer@btinternet.com 07400 615999

SEPTEMBER DIARY

Every time I am in the orchard, surrounded by glorious countryside, I feel an enormous sense of privilege to be part of it. The whole site is a peaceful haven for wildlife as well as for people, producing masses of gorgeous organic fruit for the community.

The raspberry bushes have been especially attractive to a variety of insects this month – we had to be wary of wasps and bees who were sharing in the harvest as we picked the juicy berries. The bushes have grown so well that getting to the middle of them proved to be a bit of a challenge! Hover flies and butterflies were also in abundance, as well as the spiders starting to make their webs in amongst the canes.



Picking apples for juicing has started, although some are a bit small this year. However, many trays were picked, and windfalls collected for pies and crumbles! Autumn feels near.

Apple Day is coming up on 14th October so put the date in your diary now! There will be tours of the orchard, juicing of apples, and homemade cakes, juice and refreshments for sale. We are hoping for the glorious weather that we had last year!

OCTOBER 14th
APPLE DAY



Membership is open to all for a small fee, and members get fruit every week during the summer and autumn. There are plenty of opportunities to get involved – the most enjoyable being picking fruit! The Orchard is next to the allotments on the Shenington Road in Tysoe.

Find out more from the contacts below or message us via the website: www.wot2grow.co.uk

Liz Atkinson (680045), Paul Sayer (680451), Sue and Mike Sanderson (688080)

Allison Aves

OXHILL CHRISTMAS ADVENT WINDOWS / GARDENS

**It's that time of year again!
Mulled Wine and Mince pies!**

We would like volunteers to decorate their windows or garden for the Oxhill 2023 Christmas advent windows.

Last year we had an amazing array of windows throughout December, which brightened up the village and gave us all a good excuse for an evening stroll.

This year we would need at least 24 windows to be decorated and 'opened' each evening between the 1st December and Christmas eve at 6.15 (2nd one at 6.30). Last year we had some fantastic windows / gardens having many nights with two windows / gardens being turned on, lots of people doubled up with a neighbour or someone close by. To ensure that everyone knows their date in good time to plan it would need to be organised by mid-October so I would need volunteers by the beginning of October to ensure that we have enough windows.

You can see last year's windows on the events page of the Community website: www.oxhillcommunity.co.uk There is no need to be religious or arty and there is no 'theme' as long as it is loosely Christmas. The aim is for each window to be a surprise as it is revealed.

If you:

- Live in a house that has a window /garden that can be clearly seen from the road without people coming onto your property.
- Are happy to keep the window illuminated each evening after it is 'opened' until Christmas.
- Are interested in participating or are prepared to act as a standby in case we have problems recruiting enough people.

Please let me know:

- Your name and address
- Your email address and preference you have about days and any dates that are not possible.

Please be aware that a list of addresses and dates will be available in the Oxhill News, face book page and on the notice board. No names or email addresses will be shared without your permission. I look forward to hearing from you. Please let me know by the 8th October.

Lis Stuart

07538 865 789

Lis.stuart@outlook.com



Pantomime time is nearly here - oh no it isn't!

One of the highlights of the winter is a trip from Oxhill to the last night of the pantomime at the Belgrade Theatre in Coventry. The panto is written and directed by Oxhill resident Iain Macpherson (also known as Iain Lauchlan), who stars as the pantomime dame!

Ian has reserved 100 tickets for the performance of **Cinderella** at 7pm on **Saturday 13th January, 2024**. As in previous years, I am planning to organise a coach/coaches to leave the village about 5.30pm and arrive in time for a drink at the theatre before the performance. We would get back to Oxhill around 10.30pm. The cost of the panto tickets will be £35.50 for adults and £30.50 for children.



The cost of the coach is not yet known (last year the coach was £7.50 a seat & £4 for children)

Please contact Ali Sayer on 07970 922352 or ali.sayer@btinternet.com if you would like tickets for the panto and if you would use the coach.



Live Music in Tysoe

Saturday Evening 21st October
7pm -10pm - Tysoe Village Hall CV35 0SE
Doors open 6.30pm - Bar available

Featuring **The Jazz59 Sextet**
with **Guest Vocalist "Ruby Lamont"**

Supported by The Jazz Trio
"Three in a Shed"



All proceeds to support:

talkdementia.uk



**DEMENTIA
CARERS COUNT**
Supporting Family Carers

Call Paul & Heather on 01295 688376
or email: talkdementia@mail.com

Tickets £12 pre-booked or £15 on the door

Spick and Span!

We've given the main hall floor a professional going over with a sanding down, re-applying sports court lines, and topping it off with a lovely polish - it's come up a treat! Spick and Span and ready to support your bookings as always.

For those keeping an eye on the proceeds from our jazz events for the stage lift delivery, it's on its way and we hope to report it'll be available for use in the next bulletin. Talking of which, our jazz programme continues in full swing and all proceeds will continue to be targeted at the list of maintenance and improvements required for the hall. Next up is Chris Walker and The Pedigree Jazz Band in their "Salute to Trad Jazz" on Friday 27th October. This promises to be another great evening out and tickets are available online at £12.50 from www.ticketsource.co.uk/townsend-hall, where you can bag your own table and seating, or for general availability seating from Clarke Electrical Services in town. And there's more in November (online tickets already released at above web address) and December – keep your eye on www.townsendhall.co.uk for details.

That's not all, we have some fabulous regular hirers for clubs (check out our web site above) and events. If this gets to you in time, you might still be able to get tickets for Cotswold Events "Fab 4" on Saturday 7th October – title speaks for itself! If you're missing a local cinema, check out the wonderful cinema evenings that the Stour Valley Lions put on at the hall, and if you like your brain cell(s) being exercised, U3A puts on some great talks.

For more, take a look at our website, www.townsendhall.co.uk and follow us on FaceBook and Twitter.

Haydn Ward
Townsend Hall Trustee



SHIPSTON FLOWER CLUB

presents

SPOOKY SURPRISE WORKSHOP

Tuesday 10th October

at Shipston on Stour Primary School, Station
Road, CV36 4BT

7.00 pm for 7.30 pm start

Visitor entry £6.00

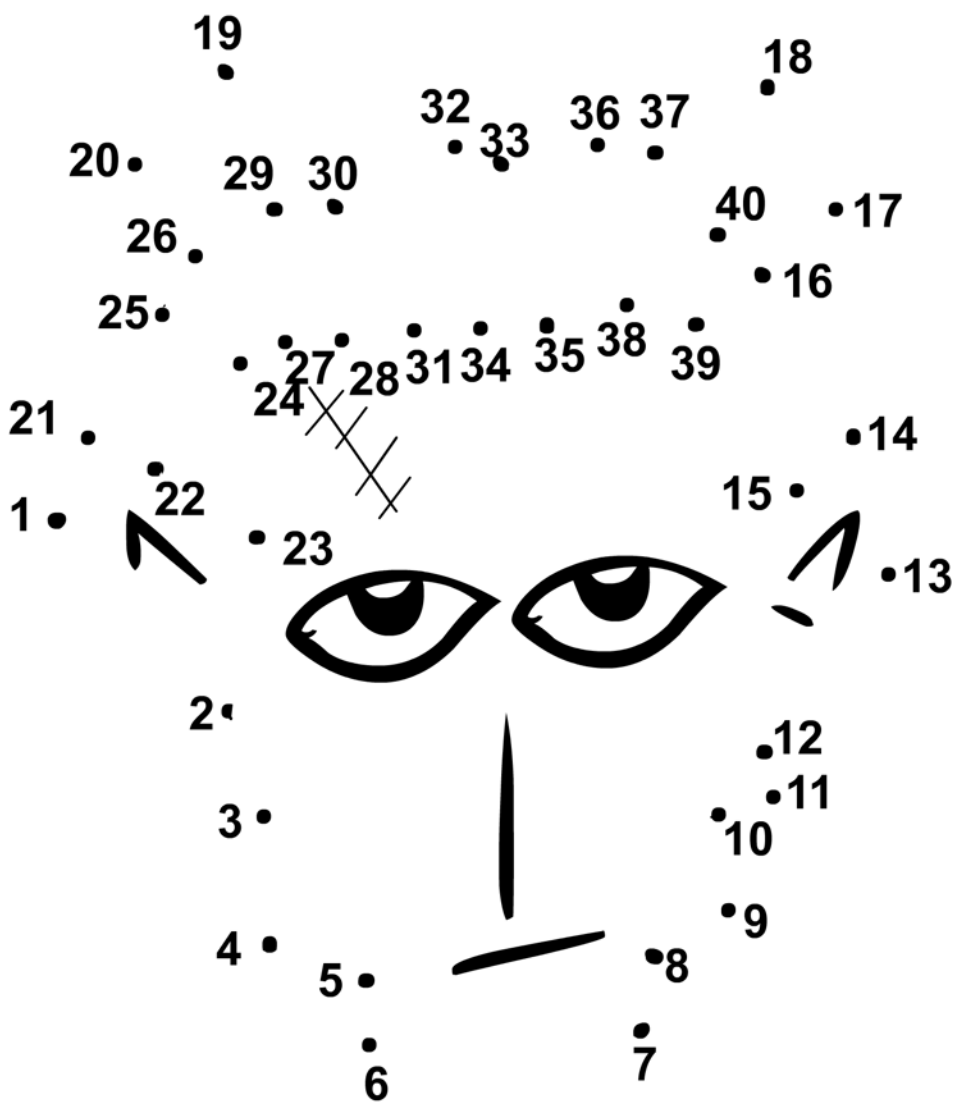
If you wish to participate in the workshop please bring:
A pre prepared, modest sized, pumpkin (inside scraped
out but keep the lid); jam jar or yogurt pot to fit inside; a
bunch of flowers; a plate to put the pumpkin on.

For further information please contact Sue Watts at
susanwatts50@yahoo.co.uk



Halloween

Join ●
the ●
Dots ●



WHAT'S ON IN & AROUND OXHILL

OCTOBER

Sat 7th	19:00	Progressive Supper, the Old Chapel
Tues 10th	19:00	Spooky Surprise, Shipston Flower Club
Sat 14th	11:30	Autumn Litter Pick
Sat 14th		Apple Day, Wot2Grow Community Orchard Tysoe
Sat 21st	19:00	Quiz Night, the Old Chapel
Sat 21st	19:00	Jazz59 Sextet Live Music Tysoe Music Hall
Thurs 26th	10:30	KRC Charity Lunch & Speaker, Kinton Village Hall
Every Sunday	15:00	Wildflower area, St Lawrence Church
Every Thursday	11:45	Coffee Morning, Peacock Pub

CONTRIBUTIONS TO THE OXHILL NEWS

The editors welcome any pictures, photographs, drawings, poems, puzzles, recipes, announcements or items of local news for possible inclusion in The Oxhill News. Submissions must be received by the 15th of each month for publication in the following month.

PC MEETINGS

The date of the next PC Meeting is **Tuesday, 14 November, 2023 at 7.30pm**. This meeting will be held in the Old Chapel. The Agenda for the meeting will be shown on the PC Website or a physical copy will be displayed on the village Notice Board, on the wall of the Peacock, a few days before the meeting.



BIN COLLECTION CALENDAR

Check the date on the calendar to identify which bins go out for collection.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4

Food waste Recycling

General refuse Garden waste