

# THE OXHILL NEWS

September 2023 No. 586



Revelers enjoying the 'Music at the Manor' festival.

*Vanessa Druce, editor & Grenville Moore, consulting editor*  
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## CLUB & GROUP CONTACT DETAILS

St Lawrence Church,	Priest-in Charge Rev. George Heighton, 01295 680201 Associate Minister Rev. Heather Parbury, 01608 685575
Carers4carers:	kcarers4carers@gmail.com or tel: 07947 893504
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

**If you would like to list your club or group in the Oxhill News  
please send details to [oxhill.news.editor@gmail.com](mailto:oxhill.news.editor@gmail.com)**



# WOT2 GROW COMMUNITY ORCHARD

## BLUEBERRIES!

One of the best things about belonging to the community orchard is getting punnets of fresh soft fruit every week in the summer and apples in the autumn. This year we have had a bumper crop of blueberries and lots of willing helpers to pick and eat them!

Blueberries are related to our native wild bilberry and need an acidic soil, so two large, raised beds were built several years ago to accommodate the bushes inside a large fruit cage, as the birds also love them. They also need plenty of water during the summer so the new water butts next to the cages have been greatly appreciated by those volunteers who water them every week.

With an emphasis these days on producing food locally and sustainably, the community orchard is an amazing resource for the village. Membership is open to all for a small fee. The Orchard is next to the allotments on the Shenington Road in Tysoe.

Find out more – contacts below or message us via the website: [www.wot2grow.co.uk](http://www.wot2grow.co.uk)

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







## MUSIC AT THE MANOR

What started as an idea in early June of this year quickly gathered momentum and 10 weeks later 'Music at the Manor' opened its gates to 300 people who came to enjoy an afternoon with their friends and families celebrating young local talent whilst raising money for Nicodemus Charity

This would never have been such a success if it wasn't for the support we have had. Thank you to Iain Lauchlan and Martyn (and daughter Amy) who ran the stage, lighting, sound and hosted the event and to their additional helpers building and dismantling the stage. Thank you to Sea Bea Transport who loaned the truck that became our stage, thank you to Jake who kindly filmed the event - we can't wait to see the footage! Thank you to Gaff who loaned me the PA system, to my friend Lisa who got up super early yesterday morning to put all of the posts around the village with directions and generally help set up. To Gazebo Guy Guy Loveridge (your new name) for putting up and taking down gazebos!! To the Beesleys (Rachel Beesley and Geof Beesley) for their help as always

Not forgetting all the volunteers who worked the entry gates and anyone else who offered to lend a hand. To all the suppliers on site The Peacock, Oxhill, Origin Eden, The Cotswold Ice Queen a big thank you to Tilly Brown Daisy Brown and their cousin Milly for running an amazing art tent. Thank you to all the wonderful local performers you were truly AWESOME And my personal thanks to the parents of Whiplash who have given so much of their time taking the lads to many rehearsals week in week out.

And a big THANK YOU to all that have supported us by coming to the event and being part of a wonderful day.... Your feedback has been incredible.

We raised £4000 pounds for Nicodemus charity which will support the training of 100 mentors within the UK and Latin impacting 300 young peoples lives over the next two years

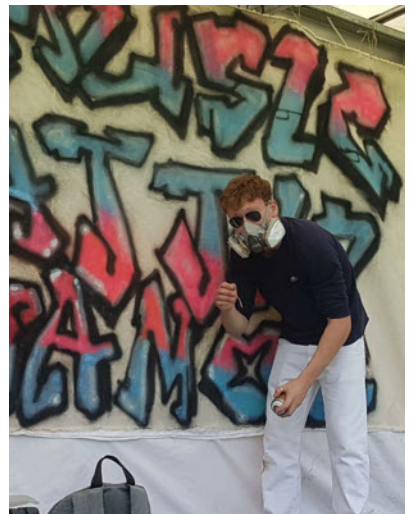
Thank you on behalf of Debbie and Alistair Welford and Joanna Griffiths from the bottom of our hearts.











# NEWS FROM ST. LAWRENCE CHURCH

September means a new school year, a new academic year, and so for many a new start in some way. It also means Harvest, and for both farmers and gardeners the culmination of a year of hard work, beset as ever by the difficulties brought about by the vagaries of the weather.



In both cases we come to celebrate God's provision and his keeping of us through all the difficulties: we celebrate both the work of his hands, and the work of our own hands as we manage what he has given us. Teenagers are celebrating the exam successes that allow them to follow their plans: some are re-thinking those plans in the light of exams results. Farmers are patiently waiting for the right weather, and thinking how best to plan for the next year. We know though, come what may, that God is there, caring for us.

So we look forward to celebrating God's continuing abundance and provision for us: we say 'thank you' to so many people in so many ways.

O Lord, you have given us so much.  
We thank you for all your kindness.  
Help us to be fruitful in our lives,  
on our farms and in our gardens,  
and for all who work for you.  
May there be a great harvest of good  
from the love that you have shown us. Amen *Simon Taylor, Autumn.*

## September Services in St Lawrence Church

Sunday, 3<sup>rd</sup> September 9.30 am Holy Communion George Heighton  
Sunday, 10<sup>th</sup> September 9.30 am Morning Worship Jennie Rake  
Sunday 17<sup>th</sup> September 9.30 am Holy Communion George Heighton  
Sunday 24<sup>th</sup> September 3.30 pm Harvest Celebration George Heighton

And just in case there is some summer sun still to enjoy,

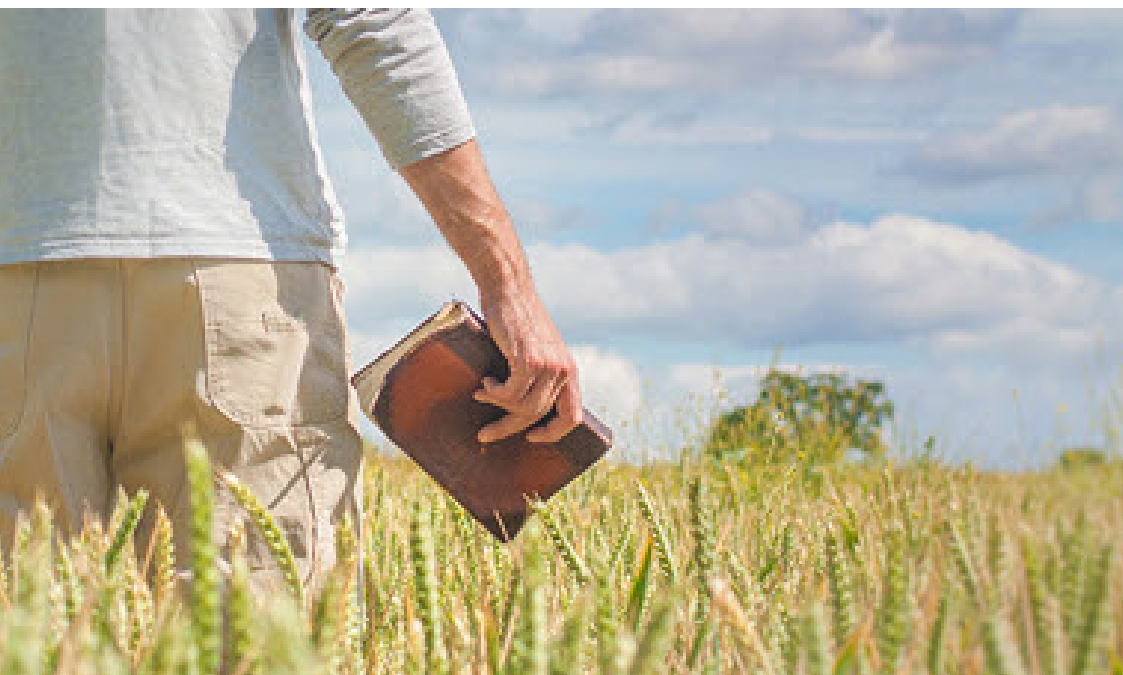


May God bless you  
with a warm day  
and a comfy sun-lounger.

May God bless you  
with a good book,  
a cold drink and a choc-ice.

May God bless you  
with a work-free afternoon  
and the joy of summer. *Ruth Burgess, Summer*

Jill Tucker, [revjill.tucker@btinternet.com](mailto:revjill.tucker@btinternet.com)



50 YEARS

## 50TH ANNIVERSARY OF THE OXHILL NEWS

This month we bring to you two articles from September 2010. The first is about a cat called Homer who got stuck on a roof. The second article is a one of our favourite regular columns - Nature Notes. Grenville writes about September, the month of plenty for man and wasp.

~ *Vanessa, ed.*

### September 2010 Oxhill News

#### CAT ON A COLD TILED ROOF

Jonathan & Kirsty Simpson of The Old Bakehouse would like to thank all the good people of Oxhill who assisted us in retrieving our cat Homer (yes we know!!) from the roof of Springfield on Main Street on 3rd August. Our hapless moggie disappeared on the evening of the 2nd, much mewing in the dark ensued which was finally pinpointed to the aforementioned roof. George & Gwyn Adams kindly let us trample around their garden (sorry!!) in an effort to get Homer down, alas he was having none of it. In the morning he was enjoying a peaceful nap on the chimney when his crazed, half asleep owners reappeared to coax him down. Alas we were again shown to be useless at this & trekked off to work, leaving our key with George. On returning from work that afternoon we found that he was still sunbathing on high, George had attempted to get him down with food & a step ladder but assured me that a larger ladder had been summoned. Our knight in shining armour (or small blue van), Graham Colledge arrived shortly after with a roof ladder. Some scrambling & a nuzzle (aaahhh) from Homer later he had him back on terra firma. As I write Homer has had 2 dinners & is sleeping peacefully on the sofa. Thank you so much to everyone who helped & the concerned passers by (some fully prepared with cat biscuits) - just goes to show what a wonderful & friendly village we live in. A special thank you must go to Mrs Sinclair of Springfield for the loan of her roof. Homer is under strict instruction not to repeat this but has never listened to anything else I have advised him so I can't promise!

Many thanks,

*Jonathan Simpson*





## NATURE NOTES FOR SEPTEMBER

September is the month of plenty; hops, apples and other fruit, and was the month of reaping, although these days the harvest is cut and stored by the beginning of September. There was a tradition that the last sheaf had to be cut in a particular manner. In some counties it was reaped by the youngest maid or lad on the farm and must not touch the ground before being carried home in much triumph and rejoicing. In many other areas about a square foot of standing corn was left and plaited together, and all the reapers threw their sickles at it until one managed to cut it down, whereupon he cried "got the mare" or "cut the gander's neck". Regardless of how it was cut, the last sheaf was often dressed in women's clothes or plaited into a corn dolly. 'She' then presided over the Harvest Home feast and was carefully kept for luck until the next harvest.

It would appear that this year is yielding an abundance of fruit, and with the fruit come the wasps, and like the fruit they seem more abundant this year. The workers have now finished looking after the young and are attracted to the ripening fruit. Most people seem to hate wasps, but they should not be destroyed unless their nests are very close to the house where there are very young or old people, or people who are allergic to their stings. Bees feed their young on pollen and nectar, but wasps feed theirs on animal matter, including a great number of insect pests and dead carcasses, and their role as biological control agents is largely unappreciated. Unlike bees, wasps do not make their nests from wax but instead scrape wood fragments from gates, fences or sheds, chew it to a pulp and create 'paper' which they use to construct the nest. If you have never seen one, they are one of nature's wonders (the wasps vacate them and die by the end of Autumn). The name wasp is from Old Teutonic, waeps or waesp, and is related to 'weave', which refers to the way the nest is created. In the sixteenth century 'waspish' described irritating, aggressive or tetchy behaviour - 'if I be waspish, best beware my sting' - The Taming of the Shrew, Act 2, Scene 1.

Harvest suppers or Harvest-home dinners, variously called 'horkeys', 'mell suppers', 'kern feasts' and 'clyacks' were generally held everywhere by the end of the first week of September. What a great pity we seen to have lost this tradition.

*"To make a rich frumenty for ten persons. Steep one pound of whole grains of what in water overnight, and then boil the steeped grains in one pint of milk until the whole be soft. Add thereto raisins and sultanas, honey, a nutmeg freshly grated, a little cinnamon, brandy and cream: and serve it forth hot or cold."*

*(Mistress Barton's Cookery Book, 1680).*

## FLY TIPPING ON GREEN LANE

It appears to be a growing trend by residents on Green Lane to Fly tip their grass cuttings under the hedge by the field opposite their house. This is not only illegal carrying a £400 fine but is dangerous to the livestock in the field causing serious illness or death if ingested. It also makes the area look unsightly and detracts from the general area.

Grass cuttings applied in small quantities as a thin layer will act as a mulch and be beneficial to add nutrients. However, when piled up in a mound they take a long time to decompose, release harmful chemicals and increase the risk of mould harming the surrounding vegetation.

Fly tipping includes dumping garden waste anywhere, including in hedgerows, grass verges, farmland and woodlands. Just because it may eventually compost down, does not make dumping acceptable or permissible.

Householders must ensure that household waste is properly disposed of. The householder duty of care is provided by Section 34 (2A) of the Environmental Protection Act 1990 (inserted by the Household Waste Duty of Care Regulations 2005).

Along side the green bin scheme it is also possible to purchase compost bins at a reduced cost through [www.warwickshire.gov.uk/green-waste/composting](http://www.warwickshire.gov.uk/green-waste/composting).



*Photo taken on Green Lane.*





# CHURCH FUNDRAISING

## QUIZ NIGHT

SATURDAY 21ST OCTOBER AT 7 P.M.

# QUIZ NIGHT

(Please note the change from the previously advertised date: we have moved it to give your brains an extra week to recover from the Progressive Supper on October 7th.)

Join us at the Old Chapel for an evening of interesting questions and food of course – nothing happens in Oxhill without food. The question writer aims to produce a quiz that is enjoyable for all ages of adult with no impossible questions. 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 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](mailto:ruthc.mercer@btinternet.com) 07400 615999



## MADE IN OXHILL POP-UP ARTS AND CRAFTS SHOP

NOVEMBER 24<sup>TH</sup> – 25<sup>TH</sup>

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 almost 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.

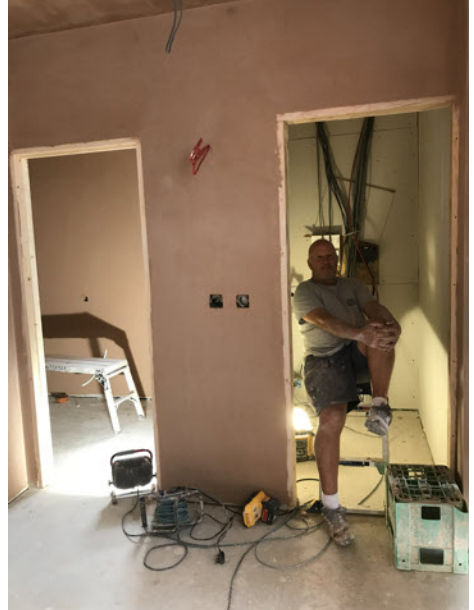
Ruth Mercer [ruthc.mercer@btinternet.com](mailto:ruthc.mercer@btinternet.com) 07400 615999



## VILLAGE HALL RENOVATIONS

Some progress shots on the renovation, ventilation system, plastering & some of the volunteer painters taking a break.

*Jo Collings*







**DON'T MISS  
OXHILL'S**

**Saturday  
7th Oct**

# **PROGRESSIVE SUPPER!**



**Tickets £20**  
from **Ali Sayer**  
[ali.sayer@btinternet.com](mailto:ali.sayer@btinternet.com)

*In aid of  
Oxhill Village Hall*

*by Ruth Mercer*

This is a traditional dish from the French-German border region although we ate it at a restaurant that specialised in it while on holiday in Switzerland. It is similar to a pizza although the dough is unleavened and would have been baked in a wood fire, hence the name of flame cake. I bake it on a baking stone but a metal tray would also work. The trick is to roll the dough extremely thin, especially in the middle. The dough is spread with crème fraiche and then the toppings are added. The traditional topping includes onions and bacon but you can add whatever you like. I have made one with slices of goats cheese, figs, walnuts and a honey drizzle which was very popular. As I used goats cheese, I reduced the amount of Gruyère.



## **FLAMMEKUECHE / FLAMMKUCHEN / TARTE FLAMBÉE**

### ***Ingredients***

For the dough:

250g / 9oz plain flour

½ tsp salt

150ml / 5 fl oz tepid water

2 tbsps oil (I use olive oil but rapeseed or sunflower would be ok)

For the topping:

150g / 5 ½ oz bacon lardons

250g / 9 fl oz crème fraiche

1 large onion

250g / 9oz Gruyère or Emmental, grated

Nutmeg, salt and pepper

Serves 2-4, depending on appetite!



1. Make the dough by putting the flour and salt into a mixing bowl, add the water and oil and mix to a smooth dough. Knead well and leave to rest for 30 minutes while you prepare the toppings.
2. Dry fry the lardons until the fat renders out and they are golden brown. Remove from the pan and add the onions and a little oil. Cook gently until soft but not coloured. (I cook them in the microwave with a little oil for 4-5 minutes).
3. Put the baking stone in the oven, if you have one, and preheat the oven to 230C/210C fan/ Gas 8.
4. Roll the dough into two rectangles each measuring approximately 25cm x 28 cm / 10" x 11". It will be very thin! Place each on a baking sheet lined with baking parchment. (If you have a large rectangular Lakeland baking stone, cut a piece of parchment to fit and then roll your dough to fit the parchment.)
5. Spread the crème fraiche over the dough, leaving a small border all around. Next, dot the onions and lardons over the crème fraiche and then sprinkle with the grated cheese. Finally season with nutmeg, salt and pepper.
6. Bake for 10-12 minutes until the base is crisp and the cheese is bubbling.



*If you make this wonderful Flammekueche, please send your photos to the Oxhill News!*

*~ ed.*



# 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](http://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 8<sup>th</sup> October.

*Lis Stuart*

*07538 865 789*

*Lis.stuart@outlook.com*



Tysoe Tennis Club  
www.tysoetennisclub.co.uk

## END OF SEASON REVIEW

The summer league is over for our teams with them having completed all of their matches. Our mixed doubles team compete in the Banbury League, and are all but promoted as champions - they currently sit on top of the pile having only lost one match all season- some teams are still to complete their fixtures but whatever happens, it has been an exceptional season.

Our men's team competed in the South Warwickshire League and finished in a credible 4th place having won 4, drawn 5 (more than any other team) and lost 4. Ahead of us were teams from Warwick, Claverdon and Henley who have the benefit of a large pool of players.

Our ladies put out two teams in the Evesham league. This can sometimes be a challenge finding players for every game but it does allow many new players to try their hand at team tennis.

The A team have enjoyed a very solid season finishing third in Division 3. The B team have just completed the season and needed a win on the last day to avoid relegation from Division 6 - unfortunately it wasn't to be and the team, despite great efforts, will play in Division 7 next year.

The whole season has been played in a great spirit, and the positive news is a number of players have been playing league tennis for the first time - and enjoyed the experience.

As a club we look forward to continuing to welcome new members - remember we have 'social tennis' most Tuesday evenings and Sunday mornings.

Thanks go to everyone who has played, the captains, organizers and occasional supporters!

Website: [www.tysoetennisclub.co.uk](http://www.tysoetennisclub.co.uk)

Email: [Carol.spencer234@hotmail.co.uk](mailto:Carol.spencer234@hotmail.co.uk)



# GOLF DAY AT FELDON VALLEY

**FRIDAY SEPTEMBER 15TH 2023**

Feldon Valley Golf Club, Brailes, OX15 5BB  
8am - 3pm

Get together a team of four in support of Shipston Home Nursing. The day includes:

- Coffee & bacon rolls on arrival
- 18 hole 'Texas Scramble' at 9am
- On-course refreshments
- On-course and off-course prizes
- Two-course lunch & presentations

Find out more



**Feldon Valley Members: £40 per person**  
**Non-members: £65 per person**

Please contact SHN Fundraising on **01608 664850** or email **[fundraising@shipstonhomenursing.co.uk](mailto:fundraising@shipstonhomenursing.co.uk)** to register your team

Registered Charity No 1162586



## AGM and Our Jazz is back in the swing!

The AGM was held in July and David Squires, the Chair of the trustees, reported on the year to 31st March 2023. David noted that it has been a challenging but nonetheless a rewarding year and, on behalf of the trustees, extended a big thank you to all the residents and organisations who have used the hall and its ever improving facilities. He also noted the importance of recognising that all the trustees are volunteers, giving freely of their time, and that the hall is managed as a charity, not supported by any direct grants. David went on to note the many improvements that have been made in the year including: new doors to the ramp area; new heater unit in the small kitchen; extension to the tables / chair storage space; new lighting in the main hall; sensor lighting in key areas to contain costs; and a CCTV system to help with the security of the building. On the funding front, David noted that this is an ongoing challenge: hall bookings cover the day-to-day, but extra funds are always required for big maintenance items and facilities improvement. Here, a number of initiatives have been successfully progressed, including the Trad Jazz evenings, which have raised £4,600 in the year (**more on this later**) and one of our trustees working closely with Tesco to help raise funds for the stage lift. David then welcomed newcomers to the team this year and thanked everyone individually for the contributions they have made to help maintain the hall as a valuable asset for the community. Finally, David noted that there are a number of projects such as the main hall heating (now complete), and stage mobility lift that he wants to see through and, whilst remaining a trustee, will be stepping down as Chair. All attendees extended a big thank you to David for his dedication in progressing the long list of items for maintenance, improvements, and fund raising, and welcomed Jenny Glover as the incoming Chair.

In other news, our Trad Jazz programme will be kicking off again on Friday 29th September when Ian Bateman presents “It’s Trad Dad!”. A stunning line up of musicians covering the music of Acker Bilk, Chris Barber, Terry Lightfoot, Kenny Ball, and many more! Tickets are £12.50, available from [www.ticketsource.co.uk/townsend-hall](http://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. If you’re keen, and why wouldn’t you be? more fabulous Trad Jazz events have also been booked for October and November – tickets now also available from the same address above.

For more, take a look at our website, [www.townsendhall.co.uk](http://www.townsendhall.co.uk) and follow us on FaceBook and Twitter.

*Haydn Ward*  
*Townsend Hall Trustee*



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PROBLEM SOLVED ✓**

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Phone: **07840 590244**



If you need help in your home with cleaning, caring or shopping, please call  
Doreen: **07957 837011**

## Babysitter Available!

**I am available evenings and weekends.**

I live in Oxhill so I am local, please email me if you're interested!

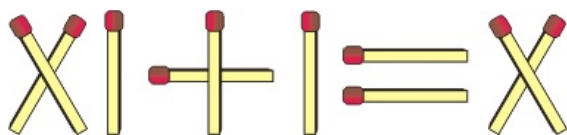
**freyaod5@gmail.com**

**Freya O'Donnell**

## Matchstick Puzzles

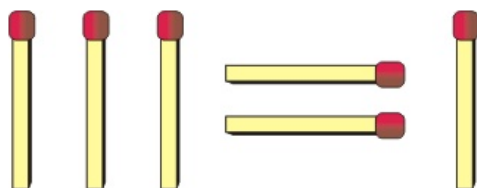
Matchstick puzzles that are set like math problems or shapes and can be solved by logical reasoning. Solve matchstick puzzles by moving, adding and removing matches until you find the right solution. Have fun!

Can you get this equation right without moving a single matchstick?



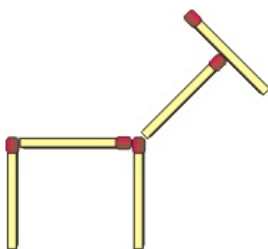
1.

Turn just one matchstick to get the equation right (without changing the matchstick position).



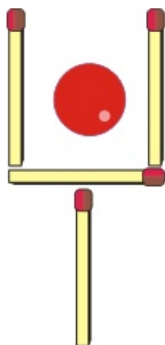
2.

**Giraffe** Move just one matchstick so the giraffe faces the other way.



3.

Move two matches so that the red ball is no longer on the shovel but next to the shovel.



4.



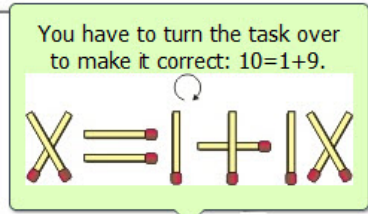
# WHAT'S ON IN & AROUND OXHILL

## SEPTEMBER

Thurs 21st 14:00-14:30  
Every Thursday 11:45

Mobile Library, outside Village Hall  
Coffee Morning, Peacock Pub

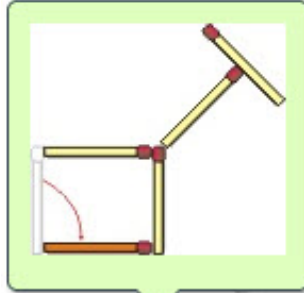
### Matchstick Puzzles Answers



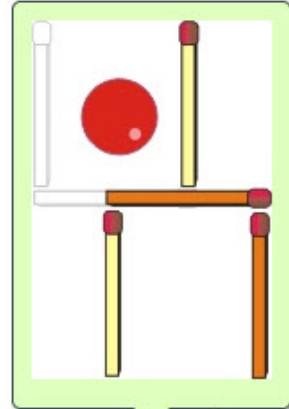
1.



2.



3.



4.

## PC MEETINGS

The date of the next PC Meeting is **Tuesday, 12 September, 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.

## SEPTEMBER

SUN MON TUE WED THU FRI SAT

					1	2
3	4 <small>LUNCH BOX</small>	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

## BIN COLLECTION CALENDAR

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

Food waste Recycling

General refuse Garden waste