

THE OXHILL NEWS

October 2022 No. 575



“A Marmalade Sandwich for Your Heavenly Travels! Thank You Ma’am”

Photo by Carol Taylor taken at Green Park, London

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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

**If you would like to list your club or group in the Oxhill News
please send details to oxhill@btinternet.com**

THE QUEEN REMEMBERED

I had a friend whose husband worked in the Metal Box Company when the head office was in Whitehall. We went up on the train and spent the night on the floor in the Metal Box Company so that we were right there on the Mall for the Queen's Coronation. We cheered and waved our flags as the Queen went by. It was all very exciting.

~ *Memory from Myrtle Knight*

(Photos by Carol Taylor of flower tributes in Green Park, London)



OCTOBER IN ST LAWRENCE

A month ago, when I put together the September news, we had no idea what lay ahead. It was an event that many of us hoped would never happen, but knew that one day it would. Now the worst has happened: we have mourned deeply the Queen's death, but also celebrated her glorious life and commitment to us, and the sure hope that she is now at peace with the Lord she loved and served all her life. This is a hymn written to express all that, with the hope that we will honour her life by finding in it a pattern for our own lives. (If you want to sing it, the tune is Thaxted!)

*We stand to mourn a sovereign,
a nation's guide and friend,
who through long years of tumult
was faithful to the end.
We offer our thanksgiving
for all that she instilled:
her constancy of service,
her lifetime's vow fulfilled.
Now from our world departed —
though never from our hearts —
receive her in the peace, Lord,
your love alone imparts.*

*And as we mark a passing
of sceptre, orb, and throne,
we'll find in her compassion
a pattern for our own:
that all who stand in mourning,
or languish now in fear,
may know again your promise
to wipe away each tear.
With her we'll join in witness,
Christ's mercies our refrain:
great Sovereign of the nations,
eternal is your reign!*

Words: © Dominic Grant, September 2022



As we move into Autumn, and a new era, life continues with our services for October! Note that on 30th October, being the fifth Sunday in the month, there is a United Service, which it is Oxhill's turn to host, at the slightly different time of 11.00 am.

Sunday, 2nd October 9.30 am Holy Communion George Heighton
Sunday, 9th October 9.30 am Holy Communion Jill Tucker
Sunday, 16th October 9.30 am Morning Worship Jennie Rake
Sunday, 23rd October 6.30 pm Evening Worship Jill Tucker
Sunday, 30th October 11.00 am United Service here in Oxhill.

Every blessing, Jill



The Platinum Jubilee crocheted crown and soldiers created by Lisa Connelly and Lynsey Cleaver reappeared in the village for the Queen's memorial and funeral.

OXHILL VILLAGE HALL

The Fete:

We planned a truly village event in a great location to raise money for the renovation of the Village Hall and celebrate our combined efforts as a village.

The weather was kind, the music delightful and the crowds turned out to support us in the most generous way. It was without doubt unbelievably hard work for the committee and team of helpers (37 at last count) but everyone got on with their allotted tasks and helped make it a day to remember.

There was plenty to eat & drink whilst watching the dog show or inspecting the classic cars or fire engine. Young ones bounced on the castle, had their faces painted, ate ice cream and played games whilst the adults had tea & cakes or enjoyed the bar. There were bids on the silent auction, many lovely raffle prizes and of course stalls for plants, toys, cakes, books, bric a brac, Tombola & local honey.

To everyone who contributed in any way, cooking, announcing, selling, donating, serving and marshalling our grateful thanks. Our special thanks to Mike & Karen Perry for their kind hospitality & unstinting support.



Donations:

The question on everyone's lips is always, "How much did you make on the event?"

I'm delighted to say that we raised £5,180 on the day plus private donations on & around the day of £7,600 giving a total of £12,780 to date.

Donations of any value are very much welcomed and in addition we have a "buy a brick" campaign where you can **donate £50 or more** and if you choose, your name will appear on the commemorative plaque inside the hall on completion of the renovation. Please contact any committee member for details. This is your chance to help & to record your contribution for the future.

If you check the target thermometer outside the Village Hall you will see we have raised the majority of the money required but we still need approximately £25,000 more to complete the work we've begun and with your help we will get there!

Jo Collings

Chair of Trustees

email: itsjocollings@gmail.com

Tel 01295 680215









OXHILL PROGRESSIVE SUPPER

SATURDAY 8TH OCTOBER



This event has been running for some years, with the exception of 2020 and is a great way to meet people in the village. It starts around 7pm with a drink or two in the village hall – we then split up into groups of about 8 and go to houses around the village for starter and then in a different group of 8 for main course. Everyone meets back at the village hall for desserts. You can come as paying guests (£20 per person) or provide starter or main course and accompanying drinks. This year the theme is **French**.

If you would like to take part please contact Ali Sayer (details below) and indicate whether you would like to host starter or main course or would like to come as a paying guest. If you offer to provide a course, it is helpful to know how many you can seat around your table. We also need to be informed about any food allergies/intolerances.

ali.sayer@btinternet.com or 07970 922352

PS You stay with your spouse/partner for the night but we can accommodate single people or you can come as two friends.



TWAM
Tools with a Mission

I have stood down from being a TWAM (Tools With A Mission) volunteer collector for this area after 15 years because Ann and I are moving away from Warwickshire. I would like to thank all those who have donated their unwanted tools to this charity.

It would be a shame if TWAM did not have a collector in South Warwickshire, please look at www.twam.uk for more information. If you are interested in supporting this excellent charity, please email Paul Daley at pauld@twam.uk

Many thanks - Jim Saxton (call me if you like to discuss 07748 324934)

Our villagers have fascinating stories to tell. This month we are privileged to share the story of the late Toni Costa, husband to Rachel and father to Rosa and Joe. Toni was an Italian prisoner of war based at Ettington Park during WW2. We interviewed Joe Costa to find out more about his father Toni. ~ editors

MELUCCIO ANTONIA 'TONI' COSTA

PART 1

Where was your dad captured?

He kept that very close to his heart. He wouldn't say anything to that. It might have been on one of the attacks. He told me he was on a boat. He was perhaps captured in the Mediterranean and brought here.

He was stationed in a prisoner of war camp at Ettington Park, correct? What did they do with their days?

The POWs did some work in Ettington Park itself, like cutting logs up and things like that around the park, because it was quite wooded area. And then as time went on, they wanted labour on farms, so the prisoners were positioned out to different farms or factories or whatever needed labour.

Why didn't your father to return to Sicily after the war?

He was the eldest boy of the family from Spadafora, Sicily. He had a brother and four sisters. He was made to leave school early to go to work for the family, because his father was an invalid in a wheelchair and couldn't support the family. So he had to go in work in a brick factory making bricks when he was about 14. He went from the factory into National Service for two years and then he got called up, when it was a war.



Toni Costa in his Italian soldier uniform before he was captured.

“My father's real birthday was on the 24th of December, Christmas Eve. I don't remember the year. We always celebrated his birthday on the 24th of December, but his actual birthday was the 24th of November. His father changed his birth certificate so that he didn't get called up and he could work another month to keep the family.”



Sicilian soldiers WW2. Toni Costa is in the front row, third from left. Some of the soldiers were captured with Toni and became friends.

If he returned to Italy after he was liberated, his father would've made him go back to work in a factory to support the family. But my father thought, no, I'll get liberated and stay here because he had met me mum, got settled down and then got married.

How did your mother and father meet?

My father walked down from his station at Oxhill Hill Farm, where he was a farm labourer. He used to walk down to my mum's mums house, that would be my granny, to take his washing and clothing to be mended. He met my mom while he was there. She used to walk back with him to the start of Oxhill Hill Farm drive and then she used to walk back home. They held hands and kissed.

Did they face criticism because he was an Italian prisoner of war and she was a local girl?

Yes, there was a bit conflict with my granny because he was a foreigner. My grandfather got killed in the first world war by the Germans. But he just stuck at it.

A lot of the prisoners of war stayed here and settled very quickly, both German and Italian. He didn't want to go back home and while he was at Oxhill Hill Farm, he did some courting with my mother. Then my mother got a job at Sibford Gower at a house there as a maid. The family moved up to London, so my mother had to go and work for them in London. My father still wrote to her even though he was at Whatcote. Because there was rationing



The English Rose and the Mafia

Rachel, a fresh faced English beauty, was 16 years younger than Toni, a stout handsome man whom Grenville jokingly remarked, "He could be mafia couldn't he? Striped trousers, dapper double breasted jacket, buttoned down collar."

of meat, he sent rabbits which he poached off the farm, up to the house where my mother was working up in London.

So he wooed her with rabbits?

Yeah, and they thought the world of him because they were getting free food. After about a year in London she got really homesick, so he decided to get married.

The next phase was when he moved from Oxhill Hill Farm. He got a job as a cowman working for Mr Fox at Herd Hill Farm. He enjoyed cows, sheep and livestock. That's where my sister, Rosa and myself were raised.

When my father was at Herd Hill Farm, Mr. Fox rented some land at Barford by Wellsbourne. One day he went to count the cows and there wasn't enough in the field. One had escaped. My father went with Mr. Fox and he looked across the river and he saw the cow in with this other farmer's cows across the river. He said to Mr. Fox, that's the cow over there. Mr. Fox said, I don't think it would be, it wouldn't swim the river, because

Sunday night.
My darling R.
Many thank for your letter,
which I received on Saturday.
Darling I bought the ring
for you,
I hope you like it.
It looks nice to me, but
I don't know whether you
like it or not, anyway we
see when you see it what
you think. I can't put any more
in as I don't feel very well.

On the left is a love letter sent by Toni to Rachel. Toni wrote letters to Rachel often as Joe said 'like a diary'. Instead of the date, Toni wrote the day of the week.

"Sunday night.

My darling R,

Many thanks for your letter which I received on yesterday. Darling I bought the ring for you. I hope you like it. It looks nice to me, but I don't know whether you like it or not. Anyway we see when you see it what you think. I can't put any more thing in as I don't feel very well."

At the time of these love letters, Toni's English was not good enough to write them himself.

Joe thinks it was most likely a farmer transcribed Toni's words into written form.





Left: Taken during the war T.C. Boswell, H.G. Fowacre & Toni Costa, Oxhill Hill Farm, Whatcote, June 1943

Below: Toni, Rachel and their two children Rosa and Joe.

Unbeknownst to most villagers Joe's full name is Carmelo Geuseppi Costa.





Dad with his prize winning bull at Herd Hill Farm. His bull won 1st prize at the Banbury market.

it was quite deep. But he went to the neighbouring farmer and asked if it would be alright to get them in to see.

My father said to Mr. Fox, I can tell you the ear tag number of that cow. I can tell you which cow it came off at the original farm and everything. The neighbouring farmer, where this cow was, said to Mr. Fox, I'll give your man five pounds if he can get it right and sure enough the number my dad said was correct. And he won his five pounds. In that day and age, in the early seventies, five pounds was a lot of money.

He knew his cows. He was a beautiful Stockman. He could tell which village his cows came from, to what cows they had had and who was mothered to that cow and everything. When we were milking as well, he knew exactly which cow went in what stall and if they changed stalls, he knew something was a matter.

Nowadays it's all computerized what the food the cows have, but years ago it used to be a scoop. And if he liked the cow, if she was a good cow, she had an extra scoop of food. That's how he did it to win their affection. He loved his cows. He loved the outdoors, he loved nature.

Toni Costa's story will be continued in next month's issue. ~ ed.



Tysoe Tennis Club
www.tysoetennisclub.co.uk

SUMMER MATCHES

The Ladies A came third in the Evesham Division 3 and came so close to promotion but just missed out. The Ladies B will unfortunately go down into Division 6.

The men came third in Division 5 in the SWAS.

The Mixed A team in the Banbury Town League have had a challenging season with just one match to play. They will sadly go down into Division 4 next season.

The tennis tournament organised by Brian White and Sylvia Wilcox was played in great spirits with fine weather and was won by "the youngsters" Lou Kramer and Pete Stubbs.

Rusty Rackets has started again on Wednesday evenings. It's great fun for those who haven't picked up a racquet for a long time and highly recommended. You only need a pair of tennis shoes as everything else provided.

Finally, if you would like to join the Club now, there is the offer of a half price membership fee.

Contact the Club Secretary: carol.spencer234@hotmail.co.uk
or visit the website: tysoetennisclub.co.uk

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



In the Wilds

by Steve MacRae

This month is a bit of a cheat because this photo was taken at Monkey World, the ape rescue and rehabilitation centre in Dorset, during a well-earned distraction from house-hunting in 2013. The image doesn't just remind us of an incredible few hours watching gibbons fly and tumble through the canopy of their big enclosure, but also just how many of their kind end up huddled together,

not for family cuddles as here, but in despair at the boughless, cramped cages their owners imprison them in. These rich idiots plus the destruction of natural primate habitat and so-called traditional 'medicines' have put gibbons up towards the top of the critically endangered list. Could the current generation really be the last to witness the awe-inspiring aerial gymnastics and familial tenderness of gibbons? It's enough to bring one to tears.

To learn more, have a look at: www.gibbonssp.org, www.gibbonconservation.org and, of course, monkeyworld.org.



HEDGEHOGS

by Elaine Morgan

I have been asked to write an article on hedgehogs. I'm certainly no expert, but I don't like to see any animal suffer and I have rescued quite a few hedgehogs.

My love of hedgehogs began many years ago with a program on the BBC, Watch with Mother series called "Rag, Tag and Bobtail."

Over the years, sadly, the hedgehog population has declined dramatically and these wonderful little creatures are now an endangered species.

We are really fortunate in Oxhill, our Hedgehogs are thriving. I think that is due to the many caring people of Oxhill leaving food and water out for them.

With winter fast approaching, it is a critical time for these wonderful creatures. You can help them by supplementing their diet with wet or dried kitten, cat or dog food which is high in protein, place the food in a shallow dish and please make sure it doesn't contain any fish products. There are lots of hedgehog food products that you can buy, but I personally feel they are overpriced. Always make sure that there is a supply of fresh water for them.

It is true the hedgehogs can carry fleas and ticks but they are not transmittable to humans or dogs.

If you see any Hoglets at this time of year that are the size of a tennis ball, or weighing less than 400 g they will need help to survive the winter. A hedgehog needs to be over 600 g by December to survive hibernation.

We are fortunate in this area that there are plenty of places locally that will take them in to make sure they gain the correct weight of 600 g by December before they hibernate. If you find a hoglet that you think needs help, pick them up with gloved hands and put them in a box with plenty of shredded paper and take it to a rescue centre. We have quite a few locally. I have taken quite a few too Hedgehog Friendly Town in Stratford-upon-Avon, but there are also places in Wellesbourne and Leamington spa.

Sadly, although these little creatures can move really fast when they want to, many of them don't make it across our busy roads. Please slow down when you drive through our village at night time. I have seen a few hedgehogs in our village that haven't managed to cross the road safely and it is really sad.

Have fun watching these wonderful creatures and hopefully in years to come they won't be on the endangered species list anymore.

For help or information about hedgehogs please contact Hedgehog Friendly Town website : hedgehogfriendlytown.co.uk

Or contact Warwickshire Hedgehog Rescue website : warwickshirehedgehogrescue.org

OXHILL COOKS FEEDBACK



“My plum and almond flan worked a treat! Thanks for the recipe in the Oxhill News.
~ Katy”

by Ruth Mercer

Continuing the seasonal theme, this year there is an abundance of cooking apples. If you don't have your own tree, take a walk around the village where generous villagers are giving away their excess apples. More commonly, apples are associated with blackberries in recipes, but the combination of apples and pears works exceedingly well in this pie; it is one of my all time favourites. I use the same pastry recipe as Mincemeat Streusel (January 2021 Oxhill News), but you could use shop bought pastry. It won't be anywhere near as good as making your own, but it would probably be just about ok.



PEAR AND APPLE CRUMBLE PIE

Ingredients

Pastry:

8 oz plain white flour

6 oz butter or block margarine, cubed, straight from the fridge

2 oz caster sugar

1 egg

Crumble topping:

3 oz plain flour

4 oz caster sugar

1 tsp ground cinnamon

3 oz cold butter, cut into pieces

Filling:

3 firm pears

4 medium cooking apples or 3 large ones

2 oz caster sugar
2 tbsp cornflour
1/8 tsp salt
Grated rind of 1 lemon
2 tbsp fresh lemon juice
3 oz raisins

A 9" metal pie dish, around 2" deep.

1. First, make the pastry. Place the flour in a bowl and rub the butter into the flour until the mixture resembles coarse breadcrumbs. This can be done with a Kenwood Chef or a food processor. If using a food processor, be careful not to overdo it as you will end up with shortbread.
2. Stir in the sugar, then add the egg. Mix until the pastry starts to come together as a firm dough but don't overwork it.
3. Roll out the pastry on a piece of baking parchment to make it easier to lift into the pie dish. It needs to be a big enough circle to line the entire pie dish in one piece so the pie doesn't leak. Lift the pastry carefully and fit into the dish. Trim the edge leaving a 1/2" overhang. Fold the overhang under for a double thickness edge. Flute the edge if you want it to look fancy. Refrigerate the lined pie dish.
4. Prepare the crumble topping by combining all the ingredients in a bowl. Rub the butter in with your fingertips, or blitz it in a food processor until it resembles coarse breadcrumbs. Set aside.
5. **Turn the oven on to 450F/230C/Gas Mark 8.**
6. Now prepare your fruit. Peel and core the apples and pears. Slice them into a large bowl, and pour over the lemon juice to stop them going brown. Add the sugar, cornflour, salt, lemon rind and raisins. Stir gently to ensure even distribution of all the ingredients.
7. Spoon the fruit filling into the pastry case, packing it all down. Sprinkle the topping lightly and evenly over the top.
8. Bake for 10 minutes, then **reduce the heat to 350F/180C/Gas Mark 4** and bake for another 35-40 minutes until browned. If it starts to brown too early, cover loosely with a piece of foil.
9. Serve hot with custard, cream or ice cream, or eat it cold if you prefer.



QUIZ NIGHT

CHURCH FUNDRAISING

As the nights draw in, join us at the Old Chapel for an evening of interesting questions and a good supper. The quiz writer has promised to produce a quiz that will have something for everyone, suitable for all ages of adults. If nothing else, the Quizmaster will keep us entertained all evening (Oh yes he will)!

Thank you to everyone who has already reserved their places for the **Quiz** on **Saturday 15th October at 7pm in The Old Chapel**. 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 act as the Oxhill quiz team matchmaker. Tickets are £10 per person and will include a two course buffet supper. We can provide gluten free options if informed of the need when you reserve your place. There will also be a donations bar offering wine, beer and soft drinks.

QUIZ NIGHT

THE OLD CHAPEL, OXHILL

SATURDAY 15TH

OCTOBER 7PM

TEAMS OF 1-6

£10 PER PERSON

SUPPER INCLUDED

DONATIONS BAR

TO RESERVE YOUR TEAM'S PLACE,
CONTACT RUTH MERCER: 07400 615 999

IN AID OF THE CHURCH OF ST LAWRENCE, OXHILL

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

Our **4th Made in Oxhill Pop-up Shop** will be held over the weekend of **Saturday 26th November from 10am-2pm** and **Sunday 27th November from 10am-1pm** in **The Old Chapel**. If you are a local craftsperson or producer and haven't reserved a space yet, please contact me as soon as possible. From previous experience, all the tables will be reserved very quickly! There will also be a cake stall raising funds for the Church. All donations of cakes will be gratefully received.

Not only will you be able to buy unique Christmas food and gifts produced locally, but you will be supporting local craftspersons. Please check on the Oxhill Community and the Made in Oxhill Facebook pages for updates and sneak previews.

Ruth Mercer
ruthc.mercer@btinternet.com
07400 615999

MADE IN OXHILL

ARTS & CRAFTS

Pop Up **SHOP**

**26TH-27TH
NOVEMBER**

**SATURDAY: 10AM-2PM
SUNDAY: 10AM - 1PM**

THE OLD CHAPEL, OXHILL
TEA, COFFEE & CAKES

**GIFTS
CARDS
BAGS
CUSHIONS
ARTWORK
KNITTED GOODS
ALPACA GOODS
CHRISTMAS
DECORATIONS
AND MORE!**

WOT2GROW COMMUNITY ORCHARD



Most of the soft fruit has come to an early finish this year due to the weather and mainly lack of water for the raspberries. So it is now pruning time cutting out the fruited canes and tying in the new ones

for next year crop.

The cherries have been pruned so that we can cover the branches next year to stop all the fruit going to the birds. The apples and pears are gradually being pruned but we have all autumn and winter to complete this task. Other maintenance is scheduled with the hedges and wind breaks due to be cut starting in November when the leaves have fallen.

Plenty of apples this year and our first juice has been produced and declared delicious!! So why not get some juice by coming along to Apple Day and doing the juicing!! Apple Day at the orchard is on October 8th from 1 to 4pm! Look out for the posters!

Find out more – use the contact numbers below or message us via the web site.

The Community Orchard is just behind the allotments on the Shenington Road in Tysoe.

Liz Atkinson (680045), Paul Sayer (680451), Sue and Mike Sanderson (688080)
website www.wot2grow.co.uk

APPLE DAY AT THE WOT2GROW ORCHARD

Saturday October 8th from 1 to 4 pm!!

Put the date in your diary to come and make fabulous apple juice at the orchard!

Bring your own apples, clean please, and lots of containers to take the apple juice home. It will last 24 hours or can be frozen for a longer period.

We will have lots of apples and all the machinery required to produce the juice and fill containers. It is great fun cutting up apples, “scratting” them and then turning the press to get the juice. Lots of fun for the children to get involved with. Cakes and refreshments available too!





APPLE DAY AT THE ORCHARD



**A COMMUNITY APPLE-JUICING EVENT
FOR ALL THE FAMILY!**

**SATURDAY
8TH OCTOBER
FROM 1.00PM
TO 4.00PM**

- **TEA, COFFEE AND CAKES,**
- **PASTEURISED JUICE
FOR SALE.**

**JOIN IN TO HELP TURN
THE APPLES INTO JUICE
– IT'S LOTS OF FUN FOR ALL THE FAMILY!**



Bring your own apples to juice if you have some, or just come along anyway! Windfalls are fine if you clean them first, there is no water supply at the orchard. Bring a clean container to take some juice home. Some car parking is available at the Community Orchard, located just behind the allotments on the Shenington Road in Tysoe.

WWW.WOT2GROW.CO.UK

OXHILL CHRISTMAS ADVENT WINDOWS

It's that time of year again!

We would like volunteers to decorate their windows for the Oxhill 2022 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. Last year we had more than 36 having many nights with two windows opening. In order 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 <https://www.oxhillcommunity.co.uk/> There is no need to be religious or arty and there is no 'theme', the aim is for each window to be a surprise as it is revealed.

If you

- Live in a house that has a window 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



CHURCHYARD WORK PARTIES

These will start again in **October every Sunday afternoon, 3.00 to 4.00**. Anyone wanting to help tidy up the wildflower area is welcome. There is a variety of work needed from raking, cutting and bramble clearing.

Any queries please contact Jane 07530 629114 or just turn up.

KNIT AND NATTER

Our Knit and Natter group will start again on September 29th at Ruth's, 2.00 to 4.00pm. It then runs fortnightly until the end of April.

We'll be having a stall at the Oxhill craft fayre in November if anyone wants to start making bits for that.

If you need further information please contact Jane 07530 629114



Get Involved!

Amidst the welcome one-off bookings we take for the hall, we also have some great regular clubs and sports. These include Pilates, Dance, Knitting & Crochet, Calypso Kids, Slimming World, AmDram, Little Fishes, Table Tennis, Badminton, U3A, Lions Cinema Club. Check them out at www.townsendhall.co.uk and get involved!

We also have some great music events coming up. If you missed Cotswold Events "Just Take That" a while back, you missed a treat and they're back Saturday 12th November. We also continue with our fabulous monthly jazz, proceeds to provide a stage lift, to make the stage accessible to all. In a change to the advertised programme, next up is "Dave Browning's Jazz Cats" on Friday 28th October. We re-create the swinging Dixieland jazz style when they roar into town! Tickets are just a tenner and available from www.ticketsource.co.uk/townsend-hall, where you can bag your own table and seat, or for general admission from Clarke's in town.



SHIPSTON HOME NURSING

FELDON VALLEY GOLF DAY

October 7 @ 8:00 am – 4:00 pm



Please join us for our Annual Golf Day this October at
Feldon Valley Golf Club

We are hoping all our regular supporters – and some new ones – will join us to help make the 2022 event one to remember.

Team of 4 entry £260 (£65 per person)

MEMBERS SPECIAL ENTRY PRICE – ONLY £40 per person!

- Coffee and Bacon Rolls on arrival
- 18 holes “Shotgun Start” – 9am
- On-course Refreshments
- On Course and Off Course Prizes
- Beat the Pro plus many more
- 2 Course Lunch at Feldon Valley with Presentations
- Raffle and Auction

To enter or for further information, please contact Rebecca Mawle on 01608 674929 or email rebecca.mawle@shipstonhomenursing.co.uk

COMMUNITY EVENTS

CRYPTIC UNDERGROUND STATIONS



All the following are clues for London Underground stations

1.	Bad news for Napoleon	
2.	Bigger than big	
3.	Alpine Dwelling	
4.	It's falling down	
5.	Weapon store	
6.	Trumpeting New York thoroughfare	
7.	Stop here for the Men's singles and doubles	
8.	Nobleman Captured	
9.	Limit of 1760 Yards	
10.	The Longest Reign	
11.	A Bear	
12.	Patella's Lair	
13.	Red Rose Entrance	
14.	In the Hop County	
15.	Ballet and Vegetables Here	
16.	Heavenly Messenger	
17.	Irate Monarch	
18.	Where the Money is	
19.	Where Blackboard Materials are Grown	
20.	There's One on Merseyside	
21.	Royal Route	
22.	Oriental Pigmeat	
23.	Elementary My Dear Watson	
24.	A Television School	
25.	You won't Find Acrobats at This University	
26.	Sounds Like the Bard was Born Here	
27.	Do Rabbits live in This Thoroughfare	
28.	Half a Crown from Golders Green	
29.	Mad Dogs Stop Here	
30.	Big Gun Road	

WHAT'S ON IN & AROUND OXHILL

OCTOBER

Sat 8th	13:00-16:00	Apple Day, Wot2Grow Community Orchard
Sat 8th	19:00	The Old Chapel, Progressive Supper
Thurs 13th	14:00-14:30	Mobile Library, outside Village Hall
Sat 15th	19:00	Quiz Night, the Old Chapel
Every Thursday	12:00 ish	Awesome Coffee Van, outside Peacock Pub
Every Sunday	15:00-16:00	Churchyard Work Parties

PC MEETINGS

The date of the next PC Meeting is **Tuesday, 8 November, 2022 at 7.30pm**. This meeting will be held in the Village Hall. The Agenda for the meeting will be shown on the PC Website or a physical copy will be displayed on one of the village Notice Boards, a few days before the meeting.

If you want any request to be included for consideration at the above meeting please send details to the Clerk (oxhillpc@btinternet.com) at least 10 days prior to the meeting to ensure that it is included on the publicly visible Agenda.

CRYPTIC ANSWERS

1.	WATERLOO
2.	WAPPING
3.	SWISS COTTAGE
4.	LONDON BRIDGE
5.	ARSENAL
6.	TOOTING BROADWAY
7.	WIMBLEDON
8.	EARLS COURT
9.	MILE END
10.	VICTORIA
11.	PADDINGTON
12.	NEASDEN (Knees Den)
13.	LANCASTER GATE
14.	KENTISH TOWN
15.	COVENT GARDEN
16.	ANGEL
17.	KINGS CROSS
18.	BANK
19.	CHALK FARM
20.	LIVERPOOL STREET
21.	QUEENSWAY
22.	EAST HAM
23.	BAKER STREET
24.	GRANGE HILL
25.	OXFORD CIRCUS
26.	STRATFORD
27.	WARREN STREET
28.	FINCHLEY CENTRAL
29.	BARKING
30.	CANNON STREET

FRIDAY is our collection day

October 2022

7	F			
14	F	R		G
21	F		W	
28	F	R		G

F Food Waste **R** Recycling **W** Waste **G** Garden Waste

1 Every week **2** Every 2 weeks **3** Every 3 weeks **+** Every 2 weeks