

THE OXHILL NEWS

February 2026 No. 615



Broadway Railway Station. The locomotive is the Pendennis Castle.

Photo by Giosué Larucci

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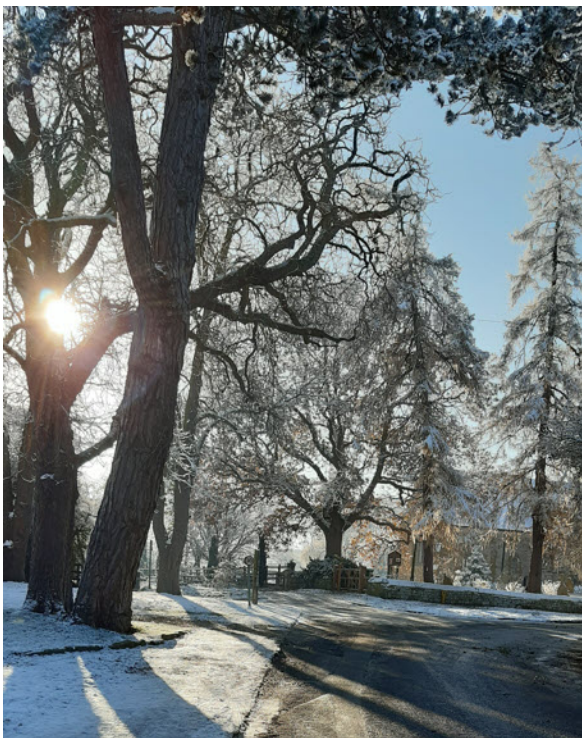
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If you are looking information about Oxhill including Historical Articles, Events, Parish Council News, Local Attractions or old issue of the Oxhill News, please go to OxhillCommunity.co.uk

Winter in Oxhill *Photos by Jane Smith and Grenville Moore*





THE BEAUTY OF THATCH

by Grenville Moore

Barbara Shepherd mentioned in last month's Oxhill News how nice it was seeing young men using the old craft of thatching. Interestingly there has been an upsurge in popularity and demand over the last few decades for thatched roofs due to the increased interest of preserving heritage buildings along with sustainability and environmentally friendly nature of the materials, and the unique aesthetic appeal of thatched properties. It's also good to hear that architects and homeowners are increasingly using it for modern high-end buildings and barn conversions.

I had a quite long chat with Mike Stanley (the young man carrying out the work) and in my ignorance asked him where he got his reed from perhaps Norfolk but how wrong was I , he was using combed wheat from Tiverton in Devon . Thatching materials in the past included heather, gorse, broom, flax and rye but the main three used these days are long wheat straw, reed and combed-straw.

Long straw was the most widespread used mainly in the South and Midlands, as a by product of grain production it was readily available it is gathered up and made into tight bundles

known as yealms. Reed being of course water reed comes predominantly from East Anglia and Norfolk and the biggest production area is Wicken Fen in Cambridgeshire where about three thousand bundles are produced annually. Combed -straw (also known as combed wheat reed) has the leaves and grain removed by a reed comber. The wheat is then made into bundles called nitches. Combed straw thatching produces beautiful neat, homely, ample cottage roofs and with a characteristic cone shape over the porch. The beauty of combed straw is that it can easily be over thatched you don't always have to strip back the entire roof.

Mosses favour wheat straw and one endangered species of moss is confined to thatched roofs and as many as 32 mosses and liverworts have been found on one old thatched roof on Exmoor. John Lowe in Dorset's Thatch Heritage writes about a 1550 thatched building; 'Here we have an extraordinary stock of actual crops, albeit rather dried out and dusty, that were growing in the fields from the medieval period. This is the largest resource of the study of historic plant remains in Europe. The roofs of these ancient buildings are libraries of unwritten information about our farming past, complete with all the wild flowers which grew 500 years ago '.

Although it is wonderful to hear that thatching is making a comeback it's ironic that a kind of roofing whose success was assured because it came from locally grown materials is now largely dependant on water reed flown in from Turkey, Hungary and the Danube delta.....about one and a half million bundles annually.

Long live thatching say I !



Beach Road, photo date unknown. Notice the fire hydrant at the corner, perhaps because of the thatched roofs of the houses.



ST LAWRENCE CHURCH NEWS FOR FEBRUARY

February opens with Candlemas, on February 2nd. This is traditionally the date when the infant Jesus, just 40 days old, was taken to be presented at the Temple, in accordance with Jewish tradition. Here Simeon and Anna recognised him, and realised that this was the one for whom they had been waiting for years. It is the moment when Christmas is finally over (for some, the time to finally take down their Christmas decorations), and the moment when we turn, from looking at a baby born in a manger, to a Saviour dying on the cross. We turn from the crib to the cross. Because they flower at the same time, snowdrops are often referred to as Candlemas Bells.

We have greeted Jesus, the light of the world;
may we be filled with the light of your love.

We stand near the place of new birth.

We turn from the crib to the cross.

We go to carry his light.
Let us shine with the light of your love.
Thanks be to God.

CHURCH SERVICES IN FEBRUARY

Sunday, February 1st Candlemas – Presentation of Christ in the Temple

9.30 am Holy Communion Susan Bowden-Pickstock

Sunday, February 8th 2nd Sunday before Lent

9.30 am Morning Worship George Heighton

Sunday, February 15th Sunday next before Lent

9.30 am Holy Communion George Heighton

Sunday, February 22nd 1st Sunday of Lent

6.30 pm Evening Worship Jill Tucker

Jill Tucker



Presentation of Jesus at the Temple by Fra Angelico (1450)

FRIENDS OF OXHILL CHURCH



SATURDAY 7TH FEBRUARY

6:30PM THE OLD CHAPEL

£13 INCLUDES A
BUFFET SUPPER

DONATIONS BAR

BOOKING ESSENTIAL, CONTACT
RUTH MERCER 07400 615999

SCRABBLE

Rummikub

Cluedo

MONOPOLY

Articulate!

FRIENDS OF OXHILL CHURCH

GAMES NIGHT SATURDAY 7TH FEBRUARY 6.30 P.M.

Turn off your screens and come to the Old Chapel at 6.30pm where there will be a large selection of board games and packs of cards available for you to play, or bring your own games. Come with a group to play or come by yourself and we'll find you a group to join. Lis and Adrian will be on hand to teach anyone who wants to learn how to play cribbage. There will be a delicious two course buffet for you to enjoy between rounds of Scrabble, Cluedo, Rummikub, Articulate and vintage Trivial Pursuit etc, plus a donations bar to oil the little grey cells. Tickets cost £13 to include supper. Please book in advance, as long in advance as possible!

Ruth Mercer
07400 615999 or ruthc.mercer@btinternet.com

DATES FOR YOUR 2026 DIARY:

Sunday 12th April: Treasure Hunt and Afternoon Tea

Sunday 14th June: TBA Oxhill's Little Weekend??

Friday 21st August: TBA Barn Dance??

There are upfront costs involved in organising a Barn Dance so it would be extremely helpful to know how many people might be interested in such an event. Please email me!

Saturday 7th November: Quiz Night

Ruth Mercer
07400 615999 or ruthc.mercer@btinternet.com



BURNS' NIGHT BUT NO AS YOU KNOW IT

This was one of our quieter events as it was a bit last minute, but those who attended had enormous fun and it's very likely it'll be back on the schedule for next year. As the name suggests, the evening was not the traditional Burns' Night involving lots of speeches and a haggis supper which puts a lot of pressure on contributors to come up with new material and on others to produce a multi-course meal. So what was 'no[t] as you know it'?

The first major difference was the entertainment. We did have the Selkirk Grace and the Address to a Haggis, but the speeches were replaced by daft forfeits and a quiz by Andy Buchanan, a hilarious skit of Dr Finlay's Casebook by Gill Stewart and Roger Goodman, and Derek Harbour's reminder of the genius of Billy Connolly. We were also treated to a playlist full of hits by Scottish artists courtesy of Stuart Barker.



The second major difference was that we had a simple, single course of Scotch pies with baked beans and/or peas with a wee bit of haggis on the side for those who wanted it. Scotch pies, for those of you who haven't come across them before, are traditionally made from mutton with a pastry case. These are very tricky to buy in Warwickshire and the only local alternative I was able to try was... well, flipping awful! There was no way that any self-respecting Scot could serve them and the committee agreed it would be better to order from a brilliant butcher Steve and I know of in Glasgow. And so the pies and the haggis were made for us on Thursday morning and DPD collected them soon after to deliver them to me on Friday before 12pm.

I headed off to the gym on Friday morning, leaving Steve to accept the delivery and put the food in the fridge. I was therefore surprised to get a phone call from the butcher. He'd phoned DPD to make sure the delivery was on track to discover that the boxes were still at the depot in Glasgow! As many of you will attest, I'm rarely speechless, but the butcher's next sentence left me spluttering.

"I've just been to the depot to pick them up and I'm going to bring them down myself."

To put that in perspective, it's approximately 330 miles from Eaglesham to Oxhill.

"The sat nav says it'll be about five and a half hours so I'll be there about half three."

A still spluttering me said something along the lines of, "You can't do that! It's way beyond the call of duty!"



"I promised they'd be there on Friday so they'll be there on Friday."

And they were. Stuart and his daughter arrived at four o'clock, stayed for about half an hour and then headed straight home despite our attempts at hospitality. He'd left work at about 8am and got home at 11pm - and all to deliver some mutton pies. What a hero!

So, to Stuart Brown of Gordon R Brown, thank you from the bottom of all thirty-something people at our Burn's Night with a difference. Not only did you save what could have been a disaster, you gave us superb Scotch pies and what my husband (and he should know) says was truly exceptional haggis.

All in all, it was a brilliant evening. And a total bargain at only £10!

Of course, as ever, we have to thank everyone who helped make it so good: Andy, for suggesting it in the first place and acting as compere, Gill, Roger and Stuart, and everyone who helped set up, cook, run the bar, and clear up. Plus, of course, Stuart the butcher.

Karen MacRae



Stuart Brown of Gordon R Brown Butchers in Glasgow



VILLAGE HALL

Drawing by Daniel Hale





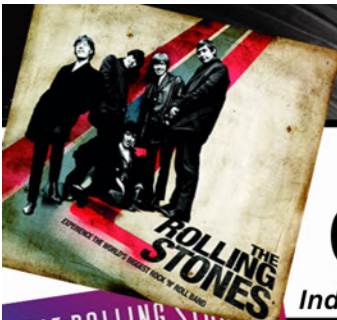
AN EVENING WITH GLENN CROUCH

Independent Artist Manager, Music Industry Expert, Author

Glenn has worked most of his life in the record industry, from punk bands and HMV in London to the offices of BMG and Virgin Records, where he was the senior product manager dealing with the Rolling Stones for more than a decade. He also worked with the Elvis estate, Dolly Parton and Michelle Shocked at BMG, and with Van Morrison, Iggy Pop, Black Rebel Motorcycle Club, and 30 Seconds to Mars at Virgin.

Join us at Oxhill Village Hall on Tuesday 10th February for an audio treat as Glenn plays some of his favourite tunes in a 'Desert Island Discs' format interspersed with ribald tales of success, excess, and failure!

TICKETS ONLY £8 from Celena on 07964 168817 or oxhillvh@gmail.com



OXHILL VILLAGE HALL



Talks@OVH

We introduced our talks programme last year as a way to diversify events and welcome more of our community to the Village Hall. It proved a great success so we're doing the same this year.

The first of our three speakers is ex Music Industry Marketing man, Glenn Crouch. Glenn's thirty odd years in the industry started in the warehouse of a tiny independent music importer before graduating to London West End Marketing Manager at retail giant HMV. Then followed an eleven year stint at Virgin Records where he worked with The Rolling Stones, Bryan Ferry and Roxy Music, Van Morrison, Sharon Osbourne and Iggy Pop, among others. He was also involved in marketing some of Nashville's finest country acts as well the Elvis Presley Estate and influential acts such as Michelle Shocked and Taj Mahal. Expect an audio treat as Glenn plays some of his favourite tunes within a 'Desert Island Discs' format interspersed with ribald tales of success and excess, as well as failures!

The second of this year's speakers is Colin Hales. Colin gave a talk last year about his incredible endeavour to self-build a plane and then fly it around the world. There were so many questions from the audience that we ran out of time so we've asked him to come back to Oxhill to continue the Q&A. He'll also be telling us about another of his adventures: piloting that same tiny plane through 66 flights and 22 countries to get 'Down Under.' This man does not lack ambition! As you might imagine, such an enormous undertaking doesn't always go smoothly and Colin found himself in some absurd situations. Thankfully, he's willing to tell us all about them.

Our final speaker is Giosue Larucci, fondly known as Joey to all those who regularly stop to talk to him as he continues the renovation of Holly Blue House on Main Street. As many of you will already know, Joey is a professional landscape artist who also buys and sells art around the world for private clients. His story and career are quite extraordinary; his talk promises to be informative, inspiring, and fun. There will also be a small selection of his work on display throughout the evening. I'll tell you more about Joey's talk in next month's Oxhill News.

Our evening with Glenn Crouch is on 10th February, Colin Hales on 24th February, and Giosue Larucci on 14th April. Doors open at 7pm.

These events are sure to sell out quickly so please get in touch with Ali to book your seats as soon as possible. You can reach her on 07970 922352 or oxhillvh@gmail.com.

100 CLUB

December's winners were Michelle Hardiman, Steve MacRae, and Tricia Harbour. Do some of the names seem familiar? That's because all three winners have won before! Would you like to be in with a chance to win? Email Sally at oxhillvh@gmail.com for more information.

The January Draw will be held at *'Burns' Night, but not as we know it* on the 24th.

A FINAL DATE FOR YOU DIARY: THE 2026 QUIZ!

We will be holding the quiz in the hall on 21st March so start putting together your team now! Not sure who to ask? Just tell Ali and she'll make sure you're included in what is always a popular and very enjoyable evening. We will be serving a Ploughman's again this year as well as a range of desserts. Tickets are £12.50 per person.

Karen MacRae



A vibrant, neon-themed poster for a Quiz Night event. The background is dark blue with glowing pink and yellow starbursts. At the top, two lightbulbs are shown: the left one contains a pink brain, and the right one contains a pink question mark. Between them is a yellow circular logo with a pink handprint design and the text 'OXHILL VILLAGE HALL for our community'. The central text 'QUIZ NIGHT' is in large, bold, pink and yellow letters, enclosed in a glowing pink rectangular frame. Below this, the date 'SATURDAY 21 MARCH' is written in yellow, followed by 'DOORS OPEN 7 PM' in white. The ticket price 'TICKETS £12.50' is in large yellow letters, with 'include a ploughman's & puds' in pink below it. Further down, 'Maximum team size of 6' is written in yellow. At the bottom, the booking information 'Book your seats with Ali Sayer 07970 922352 or oxhillvh@gmail.com' is in white.

OXHILL VILLAGE HALL
for our community

**QUIZ
NIGHT**

**SATURDAY
21 MARCH**

DOORS OPEN 7 PM

TICKETS £12.50
include a ploughman's & puds

Maximum team size of 6

Book your seats with Ali Sayer
07970 922352 or oxhillvh@gmail.com

DOWN UNDER

A TALK BY COLIN HALES

7pm Tuesday 24th February



The questions could have gone on all night at last year's talk so we've asked Colin back for a Q&A session and to tell us all about piloting his tiny, self-built plane to Australia: a journey of 66 flights through 22 countries. This was an era of adventure possibly never to be seen again, especially as some of the places Colin visited no longer even exist. And, strangely, the talk is not really about flying, it's about the absurd situations he found himself in. After all, adventures rarely go to plan!



TICKETS £8

from Ali on 07970 922352
or oxhillvh@gmail.com

PARISH COUNCIL PART 2 – WATER IN OXHILL

by Lis Stuart

Having seen the return of wet weather and the arrival of the Severn Trent tankers back to the village I thought that the topic of water in all its guises would be a good next topic.

In 1929 the Minutes record:

“that the business of the meeting was to decide what steps should be taken to secure a water supply for Oxhill. Mr. J. Heritage, the Chairman, pointed out that the matter must be done through the Brailes R.D. Council and proposed that a committee of three be appointed to visit the different sources of supply and decide which was the best and then to approach the Brailes R.D. Council and ask them to do something in the matter. This was carried by the meeting.”

There is no record of when exactly mains water came to Oxhill but it is likely to have been after the creation of the Statutory Water Undertakers after World War 2 between 1948 and 1965, given the size of the village probably in the late 1950's. There are certainly references to the public taps as below.

You may be aware that there remains a public water pump outside Fern Cottage, another was at Heritages farm adjacent to the Church, the third one being opposite the Peacock.

In 1935:

“the Secretary was instructed to write to the Sanitary Inspector to ask him to investigate the cause of the water flooding on the end of the village, pointing out that the standard of the tap needs examining. The District Council was asked to put a concrete path to the tap. It was pointed out that the tap opposite the Peacock also needed putting in order.”

In 1937, the Minutes state:

“At the request of Mr S Heritage it was decided that the District Council be asked to inspect the position of the public tap near Mr Heritage's house surrounded as it was by mud, with a view to its removal to a situation below Mr Heritage's yard door, so that no cows would have to pass it. The Secretary was asked to write to Mr Cooper about it.”



In 1969 the sewage system was discussed. The Chairman warned residents not to sign papers saying that they were satisfied with the work done by the contractors, until all the reinstatement to their property was complete.

In 1970, on particular complaint was noted, that made by Mr Gethin about the smell caused by the sewage scheme. This was the beginning of several years of complaints about the smell.

In June 1971, innumerable complaints had been received about the ‘noxious smell on Whatcote Road’ It was noted that:

“it was proposed by Mr Heritage, seconded by Mr Yaxley that the clerk write to the Surveyor at Shipston for immediate steps to be taken to rectify this, and if no action is forthcoming, we seek the help of the medical officer of Health.”

This was carried unanimously. This was again referenced in September of that year noting that:

“A letter had been received from the surveyor of Shipston R.D.C regarding the injection of certain chemicals to offset this. However, this had proved unsuccessful and men were at present engaged upon the installation of traps in the affected area. It was reported that Mr Gray still had a standpipe outside his property, but it was hoped that this would be removed when the remainder of the work was completed.”

In November it was noted that the noxious smell had considerably abated, but the vent pipe was still in place outside Mr Gray’s bungalow. This location is at the first mains drains manhole outside what is now Short Meadow. It continued to be raised at intermittent meetings when there were both complaints about the taste and smell of the water supply, it was pointed out that the lack of rain may have a bearing upon the situation. A letter was later received from Severn Trent water Authority along with an analysis report reassuring residents of the safety of the water supply. The recent rain was also seen to improve this. The noxious smell is also noted as continuing with more letters being written to the surveyor.

Having thought that the matter of the noxious smell was over, it is raised again in July 1979 when it was again discussed:

“G Adams said that the last time Shipston Surveyor was contacted it was explained that the drains are periodically flushed out with water and this brings gases to the surface. More information and a remedy would be sought.”

No further mention was made of this.

In 1979 it was felt:

“that the drainage system in the village relating to surface water was sadly in need of attention and this should be accomplished before any resurfacing work is undertaken. The clerk to write to the District Road Engineer.”

In 1975 the minutes record that a question was raised regarding flooding which was still causing some concern. The clerk was instructed to contact the Land Agent to see whether it

would be possible for him to bring pressure to bear upon “riparian” owners of land along the length of the Brook (The Torrent) to clean and widen this. The meeting felt that if this could be done it would go along way towards effecting some lasting improvement.’

The meeting in 1977 records Flooding stating that:

“This had now been satisfactorily dealt with.”

However, in 1975 flooding was back on the agenda with ‘trouble outside Brooklands and Aytonholme’ this received that attention of the District Council and they proposed to carry out remedial work by raising the levels of the manholes along the course of The Torrent. There is also mention of flooding on Back Lane where it is noted that some improvements had been made the DRE promised to consider the question of a 6” drain across Whitmore’s orchard when finances permitted.

In June 1975 a letter was received from the Divisional Road Engineer at Wellesbourne setting forth his views on the possible cause of this trouble: i.e. that the well adjacent to the pumping station should be made deeper. He also expressed the hope that the roadworks at present being undertaken would help to improve the situation. In November it was noted that it could be storm water from the village that could be the cause of the trouble.

In January:

“Councillor Findon reported that work had been carried out to prevent sewage backing up he pipes and into the houses concerned. This will alleviate the immediate trouble pending intensive investigation.”

It would appear that water in its various guises has been an ongoing topic for the Annual Parish Meetings and the Parish Council meetings over the years and many of the issues that have been experienced in the past are still with us today. We are lucky to have the Torrent passing through the village although with its blessing it also brings problems. The issues with the sewage system seem to have been there from the start and it is interesting to compare the solutions to the problem from the past with those of today. My guess is that no one really knows the answer and the simple fact is that during times of storms there is simply too much water for the system to cope with.

by Ruth Mercer

This is a great and easy no-cook recipe for using up leftover cake, whatever sort you have sitting in a cake tin, all unwanted or past its best (I draw the line at mould though), adapting the quantities to fit how much leftover cake there is. When I was a child, it was a rare treat for us to visit West's Bakery in Wellesbourne and be allowed to choose a cake. Invariably, I chose a rum truffle cake, a ball of moist, chocolaty loveliness covered in chocolate vermicelli sitting in a brown cake case. During my youth, I was desperate to recreate it at home and then I discovered this recipe... what a revelation! The recipe suggests shaping it into a triangle which makes it easy to slice, but you can form it into individual balls and roll it in chocolate vermicelli if you hanker after the original treat from West's. Incidentally, my family have always called it recycled cake, but apparently that doesn't sound as appealing! By the way, does anyone else remember Fullers Russian cake that came in a small rectangular cardboard box? My parents used to buy it from the grocery side of Baileys on Wood Street in Stratford and it was also delicious.

CHOCOLATE TRUFFLE TRIANGLE

Ingredients

12 oz (350g) leftover cake
2 oz (60g) chopped walnuts (optional or substitute another sort of nut)
2 oz (60g) mincemeat or apricot jam
1 oz (30g) cocoa powder
20-30 ml rum or orange juice

Ganache icing
50 ml double cream
2 oz or 50 g dark chocolate, broken into pieces



1. Crumble the cake into a basin. Add the walnuts, mincemeat, cocoa and mix evenly before adding enough liquid to give a moist but firm consistency.
2. Turn the mixture onto a work surface and shape into a triangular log shape. (I find it easier to shape with the help of Cling film which I then use to wrap it). Place in the fridge to chill while you make the ganache.
3. Measure the cream into a small saucepan and bring to the boil. Remove from the heat and quickly add the broken chocolate, stirring until completely melted and smooth. Allow to cool and thicken slightly before covering the chilled log in the ganache.

Trip to Pantomime at the Belgrade

On Saturday 3rd Jan, several Oxhill residents boarded a coach (oh yes we did!!) which took us to the last night of the pantomime at the Belgrade Theatre in Coventry. We met more people who had made their own way there. The panto was written and directed by Oxhill resident Iain Macpherson (also known as Iain Lauchlan), who starred in the show as the pantomime dame.



The performance of *Sleeping Beauty* was amazing - spectacular scenery, stupendous costumes and fantastic acting, singing & dancing. The crowd were cheering, booing, clapping and shouting all the way through. Iain was hilarious as Nanny Fanny McWheeze and Craig as Muddles the Jester. We already have seats reserved for next year - I'll keep you updated!

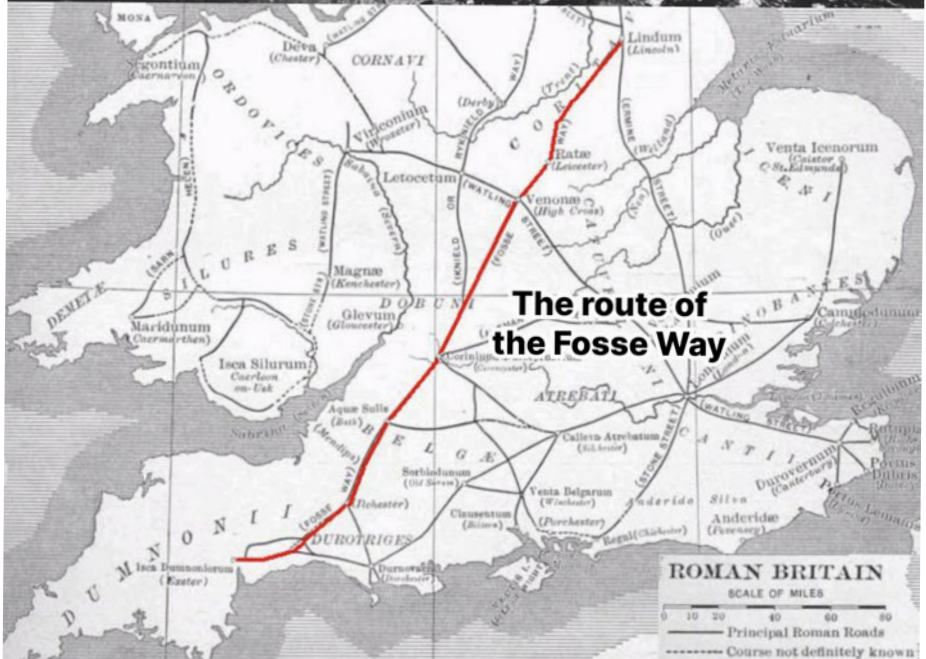
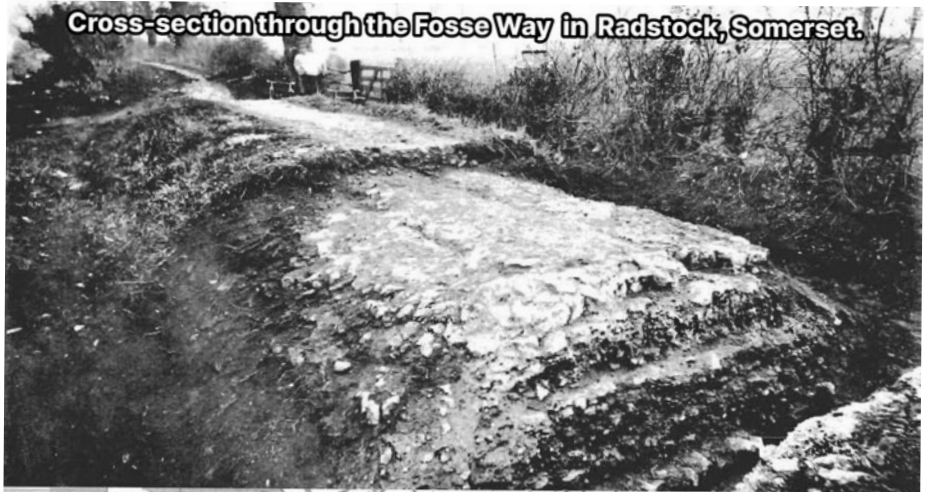
Ali Sayer



THE FOSSE WAY

Built in the 1st and 2nd centuries AD, the Fosse Way ran for around 230 miles, linking Exeter in the southwest with Lincoln in the northeast. For a time after the Roman invasion of Britain in AD 43, it even marked the western frontier of Roman control. Its name comes from the Latin fossa, meaning “ditch”, and it may have begun life as a defensive earthwork before becoming a major road.

The top photo (taken in 1902) shows a cross-section of the Fosse Way at Radstock in Somerset with the layered surface clearly visible. The markings along the top also appear to show cart tracks, a reminder of just how heavily this route was used.



T'AI CHI CHIH CLASSES IN SHENINGTON



I teach T'ai Chi Chih - a Moving Meditation - in Shenington Village Hall on Wednesdays 9.30-10.30am and Mondays 6-7pm.

We welcome newcomers and people learn at their own pace. It is different from T'ai Chi; but both come from Qigong. The mind-body connection balances the heart, builds muscle density and enhances the parasympathetic system so calms, repairs and heals the body.

Please get in touch, if you would like to join us, either by email or text to 07760 450697.

Best wishes,
Vanessa (Petterson)
Accredited T'ai Chi Chih Teacher
Reflexologist & Reiki Practitioner

USEFUL VILLAGE CONTACT DETAILS

Oxhill Parish Councillors:

Malcolm Robertson: chair@oxhillparishcouncil.gov.uk

Jon Mercer: cllr.jon.mercer@oxhillparishcouncil.gov.uk

Peter Rivers Fletcher: cllr.peter.rivers-fletcher@oxhillparishcouncil.gov.uk

Sarah Hobill: cllr.sarah.hobill@oxhillparishcouncil.gov.uk

Barbara Shepherd: cllr.barbara.shepard@oxhillparishcouncil.gov.uk

Oxhill Village Hall:

Derek Harbour - Chair

Ali Sayer - Hall Hire - 07970 922352

email: oxhillvh@gmail.com

St Lawrence Church:

Priest-in Charge Rev. George Heighton, 01295 680201

Rev Canon Dr Jill Tucker 07973 994800

revjill.tucker@btinternet.com

Churchwarden: Verena Rogers

email: rogersvm37@gmail.com

mobile: 0759 248 5016 landline: 01295 574 323

Friends of Oxhill Church:

Ruth Mercer 07400 615999 or

ruthc.mercer@btinternet.com

Carers4carers:

kcarers4carers@gmail.com or tel: 07947 893504

Community Choir of Oxhill, Tysoe and Shenington (CCOTS):

Rehearsals Oxhill Village Hall 7.45- 9.15 pm every Wednesday term time only.

Website: www.ccots.org.uk

Email: membershipsecretary@ccots.org.uk

Oxhill Pickleball:

Peter Rivers Fletcher 07730 800729

rfn364@btinternet.com

talkdementia.uk:

Carer Support Service:

Paul & Heather Dowler Tysoe 688376

email: talkdementia@mail.com

Website: talkdementia.uk

Tysoe Village Hall every Friday from 10am

The Peacock Pub:

01295 675019

Tysoe Tennis Club:

Club Secretary: Carol Spencer

email: carol.spencer234@hotmail.co.uk

Warwickshire Mobile Library: 01926 851031

WOT2Grow Community Orchard: Miranda Forrester (680265); Paul Sayer (680451); Sue and Mike Sanderson (688080)

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

WHAT'S ON IN & AROUND OXHILL

DECEMBER

| | | |
|----------------|-------------|---|
| Sat 7th | 18:30 | Games Night, the Old Chapel |
| Tues 10th | 19:00 | Evening with Glenn Crough, Village Hall |
| Wed 11th | 14:30-14:50 | Mobile Library outside Village Hall |
| Tues 24th | 19:00 | Evening with Colin Hales, Village Hall |
| Every Thursday | 12:00 | Coffee Morning, Peacock Pub |

PC MEETINGS

The date of the Annual Parish Meeting at **Tuesday, 11th November 2025 at 6.30pm.** This meeting will be held in the Village Hall. The minutes and agendas will be posted on the Parish Council part of the Welcome to Oxhill Notice board, not the one by the pub.

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.

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 18th of each month for publication in the following month. Please email: oxhill.news.editor@gmail.com



February 2026

| 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 |

BIN COLLECTION CALENDAR

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

 Food waste  Recycling

 General refuse  Garden waste