

The Fulbrook News

Our Quarterly Newsletter

December 2023

Number 95



We would like to wish all our readers a Happy Christmas and a safe and prosperous New Year

WANTED for publication! Please send us your articles, comments, ideas, letters, poems, whatever. This is your Newsletter – please send contributions to our email address: fulbrooknews@gmail.com

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The Fulbrook News is distributed free to every household in the village. Subscription copies are available by post at £5.00 per annum from the distribution office at Dolphin House, Westhall Hill, OX18 4BJ

Dear Readers,

The autumn colours have been vibrant but now the leaves are fading and falling. Birds are busy feasting on an abundance of berries and squirrels are gathering nuts in preparation for hibernation. It's a time to take stock and prepare ourselves for the winter months ahead.

We are so grateful to Lyn Bibbings Burns for reviving the Thursday Lunch Club in the church providing hot meals, company and cheer for those in the community. It continues to thrive.

At a meeting held in the Fulbrook Meeting Place, villagers expressed their deep concern over proposed alterations to the WODC Area Plan. See the Parish Council News on page 3 for further details.

There was a good attendance at the War Memorial for the Remembrance Service, but we missed the bugler playing The Last Post. Hopefully he will be able to come next year.

The night sky was brightened by Bob and Pauline Warner's annual firework display which was much appreciated by everyone. Many thanks to them.

Diana Lethbridge and Jeanne Nelson have recently celebrated their 90th birthdays and Jeanne and husband Bill their 55th Wedding Anniversary. Congratulations! Ann Anderson is home after a spell in hospital and we wish her well.

The funeral of Michael Baggeley, a relative of the Wilks family was held in our church and we send them our condolences.

Welcome to Marvin Firth, an Equine Vet and his dog Rye to Corner Cottage, Westhall Hill, and to Betty and Stephen Parker to 6, Orchard Rise. We hope they will be happy living in Fulbrook.

Sadly we bade farewell to Flora Shore and her three daughters who have moved from Pool House to Witney. Ryan of the Carpenters Arms has moved on too, although he still runs the popular pub Quiz Night each Wednesday. We are sad to lose him as we locals appreciate his convivial welcome in the pub. Many thanks, Ryan for your contributions to Fulbrook village life and, indeed, the Newsletter.

Brian Kay deserves a special accolade on his retirement from conducting the Burford Singers concerts, delighting audiences with his infectious enthusiasm over 21 years. We look forward to including some recollections of his experiences with The Burford Singers in our March issue

The History Group has sent a complete set of Fulbrook Newsletters, 94 in all, to the Burford Archive (see the History Group article on page 5 for further details). Many thanks for all your donations which are much appreciated and many thanks to all our contributors and distributors.

Jenny Jones

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The last 3 months have seen a lot of things happening in Fulbrook, with active support from all of the councillors.

Children's Playpark

We have obtained £10k of funding from the National Lottery Fund through the efforts of Filipa (lead councillor for the Playpark) and Sarah (Parish Clerk), which combined with the monies raised by the villagers of Fulbrook will allow us to upgrade the Playpark. Detailed plans have been prepared by Sovereign (a company expert in Playpark refurbishment) and we expect that works will begin early in the new year.

Road Safety

Malcolm Allsop, who recently moved to Fulbrook, has volunteered to take on the Community Speedwatch role, having had experience in his former village. Also, the sign coming into the village from Burford is now again operational. As well as trying to discourage

speeding drivers, it is also collecting important data on the numbers of speeding vehicles.

Peter Burns (the lead councillor for Road Safety) and I attended a meeting about Burford bridge (together with other Burford representatives) with OCC's Mike Wasley and design contractors (Milestone Infrastructure) to look at solutions to improve safety for the pedestrian access across the bridge. A useful presentation by Ken Gray (from Burford) appeared to match closely with OCC's thinking. Proposals will now be drawn up for approval this financial year (by March 2024) for implementation during April-June 2024.

I also attended a meeting about the bridge regarding HGV restrictions, with a different, albeit overlapping, set of people, which appears to be much more complex, with it being difficult to find a collaborative way through.

Planning and Estates

The Local Plan for West Oxfordshire District Council is being updated. This includes housing needs, economic needs, infrastructure delivery, health impact assessment, gypsy and traveller accommodation needs and a sustainability appraisal.

Consultation on objectives and broad spatial scenarios has now closed and a summary of feedback is being prepared. In addition, there has been a call for suggestions for sites, resulting in two in Fulbrook, submitted by Union4 Planning.

Planning Committee Meeting held on 16 November 2023

On hearing of the above submission by Union4 Planning a meeting was called to consider the initial response by Fulbrook Parish Council and if a detailed review of Housing needs for Fulbrook should be undertaken.

The meeting was attended by over 50 parishioners despite the short notice and the following key information provided:

Advice from Chris Hargreaves, Planning Policy Manager (WODC)

Can the general public comment at this stage?

- *More appropriate (later) should any of the sites be taken forward as draft allocations in the Local Plan.*

- *The parish council can write to the council outlining our views at this stage, alternatively wait until we are consulted as part of the Strategic Housing Land Availability Assessment (SHLAA) update.*

Timing

- *Draft of the Local Plan available towards the end of 2024*
- *Inspector approval process in 2025*

After an excellent debate, with full participation by all present, two show of hand votes were taken:

For the submission by Union4 Panning and against – unanimously against the submission

AND

For a Fulbrook Housing Needs Review and against – majority against any review at this time.

In addition, several emails and letters were received, which generally followed the same theme as the meeting, although it was pointed out that there are advantages for development in the right circumstances.

Main Actions:

Fulbrook Parish Council will respond to the Planning Policy Manager of WODC with the result of the meeting, including the numbers of attendees.

Fulbrook Parish council will take legal advice on a more detailed response to follow, which some parishioners have offered to assist with funding.

It is important that we continue to be vigilant for all and any changes to the above so that appropriate action can be taken.

There are other planning applications also underway at the moment, with Fulbrook Parish Council responses coordinated by Bob Warner.

Amenities and other village events

Toby, our lead councillor for Amenities has begun an in depth review of the events we have in Fulbrook and where there may be gaps (for example 20-50 year olds are not very well served in the village). Toby will be looking to put together an Amenities group to plan future events.

On Saturday, 11th November we had the autumn village clean-up, smartening up the village for the

Armistice remembrance on the Sunday. A big thank you for everyone who helped (and enjoyed the coffee and cake afterwards). Also, prior to the day, volunteers cleared away substantial growth near the bend opposite to Beech grove and a big thank you to them.

There was also an exciting Halloween party on the Playpark, and it would be great to see this as an annual event.

As always all views are appreciated as well as any help that can be offered. At the moment this is specifically on the Housing Needs for Fulbrook and the Amenities group.

*Malcolm Taylor, Fulbrook Parish Council Chair.
17 November 2023*

FROM THE PARISH CLERK

I provide a fortnightly newsletter to all residents that wish to receive it, detailing what's going on in the village, Parish council news and anything else I think may be of relevance to you. If you would like to sign up to receive the newsletter, have something added or have any issues you would like to raise please feel free to email me on clerk@fulbrookvillage.net or send me a message or call me on 07484 178143.

Sarah Ebeling, Parish Clerk

FULBROOK FORUM IS ON ICE

Due to the lack of response to our requests for people to come forward and join the Forum committee, I have lost my motivation to get the Forum up and running again and we shall therefore not be arranging any Forum meetings for the foreseeable future.

If you would be interested in helping to get the Forum up and running again, please e-mail me at fulbrookforum@gmail.com.

Oliver Sharpley

HISTORY GROUP

At our latest meeting on 24th October, our first at The Carpenters Arms, David Woolley told us about a plan by Burford District Council in 2004 to do a Town Appraisal along the lines of the

Fulbrook Village Appraisal in 1999. This plan came to nothing and the Town Appraisal was never done.

Robin Campbell asked about Dolphin Lane which is unadopted and needs resurfacing as it's in a bad state. The consensus was that, as it's unadopted, the residents would have to pay for the resurfacing and if they wanted it to then be adopted, the resurfacing would have to be done to the Council's standards, which would almost certainly be prohibitively expensive.

David Woolley brought along issues 1 (April 2000) to 50 (September 2012) of the Fulbrook Newsletter, including a special edition published in May 2000 about fears of radiation from a proposed mobile phone mast at the top of Beech Grove. It was agreed that we would combine these with Anne Weir's collection and try to make up a full set to offer to the Burford Archive.

(Following the meeting, we have put together from various sources a full set of Newsletters from issue 1 (April 2000) to issue 94 (September 2023) which we have offered to the Burford Archive and which they have accepted).

Maurice Eldridge told us about the history of Wayside, the house on the main road where his parents used to live and where his son now lives. He believes that the cottage dates back to the mid 1700s. His family first bought it from Bob Warner's family in 1930 and at one time the ground floor was used as a laundry.

He also told us something about the history of the property in Beech Grove, Greenacres, where he now lives. His grandparents bought the plot in 1925 and originally bought a railway carriage to put on the plot to be their home, subsequently building the current house around it. Some of the railway carriage still exists within the house.

Our next meeting will be at 7.30 pm on Tuesday 23rd January at The Carpenters Arms.

We would like to increase the size of the Group, so if you would like to learn more about the history of our village, please come and join us.

Laurence Balbes

**Here is the latest poem from our resident poet
John Hoyle:**

No Sweet Sorrows

Dissolution is much the same
Caught coming or caught going.
It barks the shin like a bitter bedstead
In a narrow rook; a pointless perversity
And a sour sorrow at any age.
But a tart trap and savage for those,
Caught coming or caught going,
When time is of the essence and forever.

John Hoyle



2023 has been an interesting year for the fortunes of the FaB WI. Our move to the Baptist Church in Witney Street in Burford proved to be a pivotal moment. Throughout the year we have developed a strong relationship with our hosts and the building now feels very much like 'home' to us all. Their committee have provided us with ample storage so we no longer need to transport everything necessary for our meetings in cars each month. The recently upgraded and modernised heating system in the main hall has transformed the room into a warm and welcoming space. We are most grateful for the Baptist's hospitality. In addition the membership numbers of our group have blossomed growing our number by a splendid 50% over the year. We have to thank the recent development opposite the Burford Garden Centre for many of our new members and we are always happy to accommodate guests at our meetings.

We have enjoyed a packed and varied year of talks and events and attached are pictures taken at the August Garden Party in our Treasurer's beautiful garden in Swan Lane and the Harvest Supper Autumn Floral Decoration competition. Our President, Jennie Craven, had challenged members to bring along an autumn table decoration to the supper and we did not disappoint her. There were two tables covered with beautiful and colourful arrangements. Our guests, Gill and Richard Crippen from the Baptist Church, had a hard job to select a winner but eventually chose three prize winners. 1st was Corrine Ash for her display made up of locally foraged items. 2nd was Sue Newport with her unusual, bright red tractor container with matching arrangement and 3rd Elayne College for her display with mini pumpkins at its centre.



We plan to end this year with a Festive Celebration Evening on the 12th December. Festive food accompanied with Christmas games and our annual Rose-bowl Craft Competition. For the Silver Rose-bowl award this year we are having a competition to make "Christmas Candy". The remit for the competition is to make some sweets, chocolates, fudge or whatever sweet candy and decorate for Christmas. The judges will consider three aspects: Creativity, Appearance and Taste. Good luck everyone and may it be a sparkling evening.

There is no physical January WI meeting but there will be a gathering over Zoom and later in the month we will join together at the Burford Golf Club for a New Year Dinner. We look forward to 'Tales of a Midwife' a talk by Dorothy Cook on the 13th February and our AGM is planned for the 12th March accompanied by a fish and chip supper.

The FaB WI meets on the second Tuesday of each month in the Baptist Church in Witney Street at 7.30 p.m. and warmly welcomes visitors and new members to all of our meetings. For further information please visit our web-site www.thefabwi.org.uk or FB page search 'The Fulbrook and Burford WI (FAB WI)' or contact our President, Jennie Craven, on thefabwi@oxfordshirewi.co.uk or Mobile 07710 103015.

Angela Weller (a FaB WI member)

Fulbrook News and Views

From the Editorial Team.....

In this issue we include information about the 2024 Tolsey Talks, news of upcoming events at The Carpenters Arms, a report from our District Councillor Hugo Ashton, a Thank You from Sean Watters and much more....

The purpose of Fulbrook News and Views is to highlight issues or interests within the village. For this to work successfully we need contributions from as many readers as possible. As you can see here, these can be of a serious, flippant or humorous nature. Please contribute!



THE ARTS SOCIETY COTSWOLDS

Lecture on Wednesday 13th December 2023

13th December: Lecture: **Step into the Christmas Card**

For the last 150 years Christmas cards have been adorned with nativity scenes or holly, ivy and mistletoe, a rotund Father Christmas, hosiery, trees, and to the shout of Noel, Noel. Sacred and profane, plant symbolism and carols that echo the sacred magic of the nativity scene, the lowing animals popularized by St Francis of Assisi, the shepherds and kings, all playing their part and foretelling the future. There are also fashion plates, New Year wishes and cartoons. So what on earth do Christmas cards portray – tasty, tasteful or tasteless?

About our speaker:

Caroline Holmes has lectured in the UK, Australia, New Zealand, USA, Europe and Japan. She is academic tutor and course director at Cambridge Institute of Continuing Education. She also lectures for the Royal Horticultural Society, museums, specialist travel companies and The Gardens Trust.

Lecture on Wednesday 10th January 2024

10th January: Lecture: **The Dark Side of the Boom: the Mass Faking of Soviet Avant-garde Art**

The Russian Avant-Garde movement contained some of the greatest names of its generation, including Chagall and Kandinsky. With the collapse of the Berlin Wall a flood of newly discovered works appeared on Western markets, but up to 95% of it had neither verifiable provenance nor exhibition history. James Butterwick examines the background behind the mass faking of the Russian Avant-Garde the history of these dubious paintings, universally rejected by museums and the art market, as well as the methods used to 'create' authenticity.

About our speaker:

James Butterwick is an acknowledged expert and collector of Russian Art. He began collecting and dealing in Russian Art in 1985. In 1994 he moved to Moscow becoming the only foreign

member of the Russian Society of Private Collectors. James' gallery in Brook Street in London acts as a source of museum quality paintings of both the Russian and European school. James speaks fluent Russian.

These hybrid lectures will be held at the Warwick Hall, Church Green, Burford, OX18 4RZ at 11am and via Zoom. Please be seated by 10.50 for notices of upcoming events. Numbers are no longer restricted but booking is recommended to reserve a place (www.theartssocietycotswolds.org.uk). Non-members are welcome (space permitting) at a charge of £10.

Further information will be circulated via the newsletter and bookings can be made via the website (www.theartssocietycotswolds.org.uk) or please contact Lisa Etheridge on 07918 180895 for a booking form.

To learn more about The Arts Society Cotswolds and to see what lectures, Special Interest Days and other activities are planned for the future, please log into the website www.theartssocietycotswolds.org.uk or contact Carolyn Walton on 01993 822296.

HELP NEEDED

The Church of St. James the Great has been here for the comfort and solace of all villagers and visitors for many years, however it does not have a Sexton to look after the Church Yard. This job falls on the shoulders of our Church Warden who is long past the age of retirement.

Even if you don't want this job perhaps you could help? The upkeep of the Church is a heavy job for an old man! The ivy needs pulling off the gravestones and the Garden of Remembrance needs attention, plus the removal of branches and brambles etc and it generally needs a tidy up. If you have a spare moment do just wander along with a pair of secateurs! Or contact John Radcliffe on 824044.

WELCOME PACKS

If you know of someone who has moved into the village and would like to receive copies of the Fulbrook Village and Burford and District WELCOME PACKS, please could you let me know either by phone on 01993 823260 or by email to nicolahillmanart@yahoo.co.uk. Thank you.

Nicola Hillman



Thursday, 25th January -
Tolsey Talk on Zoom

'Oxfordshire on Canvas'

Marie Louise Kerr

Local scenes that have
inspired and been captured
by artists over 200 years.



29th Feb 2024 at 20:30
Tolsey Talk on Zoom

'Earl Fitzwilliam's Treasure Island' Stephen Cooper

A very rich man's search for a
hoard of Spanish Treasure.

For the 2023/24 season there will be 10 Tolsey Talks. The 5 that are being held during the dark nights will be delivered via zoom into the warmth of your home and the remaining 5, that will take place during the light nights, will be in person at either the Baptist Church or the Warwick Hall, Burford. Full details are available on our website.

Individual Talks cost £6 per residence during the dark nights and £6 per person during the light nights. All can be booked on line at www.burfordtolsey.org/events

Season tickets for all 10 talks, are available with a substantial discount on www.burfordtolsey.org/shop



NEWS FROM FULBROOK CHURCH

and a Warm Welcome to All

Dear friends and neighbours,

Since the last newsletter we have celebrated Harvest Festival and Remembrance Day in the Church and village. A big THANK YOU to everyone who made donations of food to Harvest Festival - a large and splendid array of tinned and packet goods was displayed in church for the service and subsequently taken to the charity St Mungo's which helps homeless people get back on their feet. We also enjoyed a 'bring and share' harvest lunch and we thank everybody for their wonderful contributions which turned out to be rather a feast!

We are also grateful for the regular contributions people make to our collection box for Besom - a charity in Witney that provides, food and other things that people need when circumstances have made life difficult for them - toiletries, as-good-as-new clothes, bedding. There is always a box in the church (and the church is open every day) where donations of tinned and dry goods can be put - please donate something if you can. Besom is the local charity that we regularly support with money and goods, and we are so thankful to everyone who has given to this cause. If you want to know more, or have furniture, clothing or time to give please see their website: witneybesom.org

The War Memorial in the village was where the Act of Remembrance took place on November 12th. All villagers were invited to gather to remember those who have died in the village in Wars and conflict. About 50 villagers attended with about 35 going on to the church service that followed.

Warm Welcome Thursdays in the Fulbrook Meeting Place.

On November 16th the autumn/ winter season of Warm Welcome Thursdays began. The meeting place (at the back of the church and which is, in effect our village hall, is heated on Thursdays to host a number of events that are open to everyone - and you are all warmly invited to join or any of the activities that are running.

Regular events

You are warmly invited to join any or all of the activities we have EVERY Thursday in the Fulbrook Meeting Place - the space at the back of the church which acts as our village hall. Come on your own or bring a friend or neighbour, everyone is welcome.

****9 am - 10 am Keep Fit** with Pat Ferrett. Please bring a mat. Gentle aerobic and mat exercises including stretching and balance. Ring Pat for more information on [01993 822892](tel:01993822892)

****12.30 - 1.50pm Lunch** - homemade soups, freshly made bread, cakes, cookies, tea and coffee. A hot meal, good company and a liberal sprinkling of laughter, come and enjoy with others. On the 21st December we shall be feeling Christmassy and will be reflecting that in the lunch and with some entertainment. Do come and join us! This will be the last lunch of the year, starting again on Jan 4th. Ring Lyn for more information [01993 823640/07941 267955](tel:01993823640)

**** New 2.15 - 2.45pm** Rev. Cedric Reavley will be leading prayers focussing on Advent in the lead up to Christmas. All welcome.

The meeting place is also available to hire for private events at very reasonable rates for villagers - there is also a small kitchen and a WC.

Any queries please ring Lyn Bibbings 01993 823640/07941 267955

December and CHRISTMAS SERVICES and services to EASTER

Everyone is very welcome at each of these services, and to meet and chat with others afterwards over coffee and biscuits. The Church in Fulbrook is for the whole village - do come and share the joy of Christmas with others for the Carol Service or for any other of the services - a warm welcome awaits you.

Date	Location and time	Type of service	Officiating
3rd December Advent Sunday	Taynton 9.30	Benefice - all welcome Holy Communion	
10th December Advent 2	Fulbrook 9.30	Morning Prayer (CW)	Rev. Cedric Reavley
17th December Advent 3	Fulbrook 9.30	Morning Prayer (BCP)	Rev Katie Tupling
24th December Christmas Eve	Fulbrook 4pm (no morning service)	Carol service	Rev Tom Putt
25th December Christmas Day	Fulbrook 9.30am	Holy Communion (CW)	Rev. Cedric Reavley
31st December	Burford 11am	Benefice	
7th January Epiphany 1	Burford 9.30am	Benefice	Revd Tom Putt
14th January Epiphany 2	Fulbrook 9.30	Morning prayer	
21st January Epiphany 3	Fulbrook 9.30	Morning prayer (CW)	Church Warden
28th January Epiphany 4	Fulbrook 9.30	Holy Communion (CW)	TBC
4th February 2 before Lent	Taynton 9.30	Benefice Holy Communion	TBC
11th February 1 Before Lent	Fulbrook 9.30	Morning prayer (CW)	TBC
18th February Lent 1	Fulbrook 9.30	Morning prayer (BCP)	Churchwarden
25th February Lent 2	Fulbrook 9.30	Holy Communion (BCP)	TBC
3rd March Lent 3	Burford 9.30	Holy Communion	TBC
10th March Lent 4 Mothering Sunday	Fulbrook 9.30	Morning prayer (CW)	TBC
17th March Lent 5	Fulbrook 9.30	Morning Prayer (BCP)	Churchwarden
24th March Palm Sunday	Fulbrook 9.30	Holy Communion(CW)	TBC
31st March EASTER	Fulbrook 9.30	Holy Communion (CW)	TBC

Upcoming Events at The Carpenters Arms

Christmas Quiz

Wednesday 20th December, 7pm

£1.00 pp

Max. team of 6 persons



Carols at the Carps

Friday 22nd December

Ticketed Event

Adults: £15.00 Children: £10.00



New Years Eve Roast

12pm - 5pm



Feast Night

Friday 23rd February

Canapes & a welcome drink, followed by a
6-course tasting menu

£60.00 pp & £40.00 pp optional wine flight

Pilates with Ursula, About, Why and How?

Pilates came into my life in 1994 through injury and quest for rehabilitation. Post-international corporate-world and part-time Pilates teaching in South Africa, England, and France, I began coaching in the Cotswolds in 2015. After surviving haemorrhagic strokes 2020, coma, meningitis and two brain surgeries, I now appreciate things we tend to assume. My neurosurgeons attest my ongoing recovery is enabled by Pilates. I've learnt being brave means pushing yourself outside your comfort zone.



Pilates created his low-impact method for fitness and mental health during WW1 internment. Scientific evidence demonstrates significant life quality improvements (Liposcki et al. 2019) regardless of gender, ability, age, or physical challenges. Practice increases muscle strength and tone, flexibility, and bone density. Posture, lung capacity, circulation, motor-skills, along with balance improve too. Back pain reduces with added overall injury prevention. Pilates is complete co-ordination of body, mind, and soul. Repeated participation staves off potential Alzheimer related challenges, creating healthy habits. I see these benefits through changes in my clients.

The pandemic forced online classes and quickly showed its advantages, especially in time and travel costs. Zoom enables me more focus giving you simulated 1:1 minus the fee. All you need is a mat and internet connection and you're good-to-go. Post-class, socializing continues, depending on the day's 'mood' or other commitments. Class content varies weekly to challenge physical and mental ability. Age ranges 20-84, another affirmation it's never too late to start something new. Comments below from clients and <https://www.facebook.com/pilateswithursula/reviews>:

...dubious about online classes as I had the pleasure of studio classes with Ursula in the 'before times.' I now know that they really do work. Ursula is thoughtful and helpful in class; skilfully mixing the need to make sure we 'listen to our bodies' and gently pushing us to extend our efforts. I cannot recommend her classes highly enough! PB

...had Zoom reservations but incredibly surprised how Ursula never misses a trick! Love the flexibility and not having to travel, especially in the Winter. I don't have to jeer myself up to go, I'm in the warmth, and it feels like a private 1:1 session. Things change as we age, it's better to start off right then to fix a problem later. Pilates with Ursula keeps me doing what I love most. LB

There is no rewind. We're responsible for our wellbeing to ensure the transition through 'seasons of our lives' are healthful. Like anything, if you don't try, you'll never know. Come join the journey and experience all benefits for yourself. Looking forward to your questions/contact move@pilateswithursula.com



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On Thursday 9 November, it was a pleasure to welcome prospective Sixth Form students and their families to our Sixth Form Open Evening at Burford School.

Students and their families had the opportunity to meet with our students currently working towards their A-Levels as well as members of our staff. The oversubscribed event was also an excellent opportunity for students and their families to learn more about our A-Level options, which from 2024 includes the exciting new addition of A-Level Religious Studies (Philosophy & Ethics), and explore the wealth of extra-curricular opportunities and pastoral support we offer.

It was a delight to show all who joined us our superb new Sixth Form communal area, with its dedicated café, offices and collaboration zones, which forms part of our ongoing development work of our school site.



Applications for 2024 entry are now open.

For more information about admission to our Sixth Form or to arrange an individual tour, please visit our website at burford.oxon.sch.uk or contact our Sixth Form Admissions Team at sixthformadmissions@burford.oxon.sch.uk

Report from District Councillor – December 2023

At the year end, as well as wishing all readers a very happy Christmas and a bountiful New Year, I thought you may be interested in some of the wider initiatives undertaken by your District Council this year, beyond dealing with bins, housing, planning, licensing etc!

Environmental Milestones

WODC has worked with Thames Water (TW) on introducing a Grampian condition to prevent occupying housing developments until its proven that sufficient sewer network and sewage treatment facilities are in place. We have negotiated with TW to mitigate sewage spills in various hot-spots in West Oxfordshire, particularly in Eynsham, Bampton and Brize -Norton, and have pressed TW to set up a 'fix my sewer' App.

We are working with the Environment Agency to accelerate waterways management in West Oxfordshire, and, through the Oxford to Cambridge Pan-Regional partnership we have successfully lobbied for this to be adopted as one of three case studies.

We have organised two Waterways Day events in November 2022 and again this November.

Furthermore, we have engaged with Blenheim to assess the feasibility of installing and operating underground waste and recycling systems in new developments (contributing to a 'circular economy').

Climate Change Initiatives

The West Oxfordshire executive is bringing forward a comprehensive Biodiversity Action Plan for actioning in 2024.

It has launched Greenlight platform for residents and communities looking for more ways to live a green life by exchanging ideas and working together to tackle climate and nature in West Oxfordshire.

Proposals to fit solar panels on council buildings will be put forward in 2024, and more EV charging points are planned in West Oxfordshire, we hope including Burford, in the 2nd roll out phase in 2024.

2021-2041 Local Plan under development

We have extensively consulted with local parishes and town councils, as well as community groups and residents on objectives and indicative spatial strategies at face-to-face events and online.

We have also reviewed current planning policies, progressed an Infrastructure Funding Statement and responded to the government's plan-making reforms.

Work is underway to develop a Carterton master plan that will potentially reshape and regenerate the town over the next 10 years.

Increased grant capacity

We have attracted £1.75 million government grant support through Rural Prosperity Fund and the UK Prosperity fund to support business initiative and community and environmental projects in West Oxfordshire. In addition, we have set up the new Westhive crowd funding platform to support community and youth initiatives with £120,000 grant support pot and additional support for the Citizen's Advice Bureau to support advice offered to our residents in the cost of living crisis as well as funded food banks across the district.

Strategic Housing Strategy

WODC is developing a partnership with Cotswold District and Oxford City Council to take a proactive role in using the city housing company to develop the building of social rented units on land owned by the local authorities, and to address the need for emergency housing for both City and WODC by reusing and repurposing owned assets. The plan in 2025 is to stop using short term hotel accommodation by building more sustainable accommodation. WODC and Cotswold will recruit a Strategic Housing Director to help meet this goal.

Regeneration of our Town Centres, Markets, and Capital investment in Marriot's Walk.

The acquisition of Marriot's Walk has led to a flurry of retailers in this part of town with Sports Direct taking over the space previously let to Debenham's and other food and café outlets in the process of setting up, filling many of the empty voids. Enhancements have included a public performing space, more

outdoor seating areas and attractive umbrellas in the sky décor, with options for a boutique hotel which will enliven the retail offer in Witney. A large Christmas Market is planned in this area this Christmas.

Improving Customer Service and Community Engagement and Provision

We have refitted and redecorated the District's town centre drop-in shop in Witney with confidential rooms, security screens and improved staff facilities. We are now modernising the Council chamber with a new flexible layout and updated technology to be available for community special events and to ensure meetings can be live-streamed and accessible.

Additionally, we have moved the planning department into Woodgreen and released Elmfield offices for commercial letting.

That should be enough! Have a restful and fun-filled festive break!

Hugo Ashton, District Councillor (Burford Ward)

Thank you Fulbrook

As relative newcomers (circa. Covid 2021), we have found the village extremely welcoming, tolerant and friendly. How lucky we are to be able to count on so many locals to help make the day of the wedding of our daughter Rebecca to Dr Henry Conchie on Saturday 23rd September at St James the Great, Fulbrook so special.

Having Oli and Robyn Sharpley as neighbours obviously proved invaluable, as having celebrated their own daughter Anika's wedding in the village last year, they gave us a blueprint for Rebecca's special day with the use of their field for parking helping to minimise disruption. Fi and Jim MacAllan also pointed us in the direction of Sarah and Peter at the Parish, resulting in us being able to use the village marquee for a 'survivors' Hog Roast on the Sunday.

So firstly we would like to extend our profound thanks to those who helped with the wedding service. To John Radcliffe, Tom Putt and Cedric Reavley in the Burford Benefice, together with the Fulbrook bell-ringers and Hilary Tadman-Robbins on the organ.

A special thank you also to Sue Tanner (nee Smith) for her beautiful flower arrangements and the flower arch at the church which attracted numerous appreciative comments and provided an amazing backdrop for the photos. We were extremely lucky with the weather and enjoyed an amazing weekend of celebrations at the Bay Tree and afterwards at Longford in Fulbrook.

Sean Watters

The Veg Patch

Three years ago, I arrived in Fulbrook with 10 indoor plants in tow. Due to the monotony of lockdown, I started experimenting with propagation and I soon had 31 house plants. Unfortunately, a nasty fungal gnat infestation, hitching a ride on a new houseplant from a garden centre, required drastic action. Only 4 could be saved. It was an inauspicious start for what would come next.

Up until then, I had never planted anything in the ground. Despite growing up in Iowa, home of the corn and soya bean (not potatoes; that's Idaho), living many years on a fourth floor flat in Central London was not conducive to outdoor growing. I started out with two raised beds in the front garden. Since I moved in the Autumn there was little to plant other than garlic. The harvest of this the following year was made all the more special by Maria Pearce and her mother showing me how to plait the garlic for decorative storage.

Tim Pearce's suggestion, that he build an allotment for our two families to share, was the catalyst for my move to more vegetable growing adventures. The Plant Sale arrived soon after; I had to borrow some pound coins from Bill Nelson in order to buy two cherry tomato plants. But I paid my interest in beer so he didn't seem to mind. I started out by planting seedlings that I bought online and that others had grown; Sarah and John Horner helped to supply most of my allotment that year. This veg passion has been nurtured by our lovely neighbours. I received my first gardening book from Jeanne Nelson. I believe it was a thank you for some beans that I have given her and Bill (which were originally seedlings from the Horners). Veg is the gift that keeps on giving. I now plant from seed and mostly grow my own seedlings (and whatever I can skim off the Horner's). See below for our first annual seed swap date.

This year I have added a 'monster patch', a space which I grew six types of squash (big success) and two types of melons (disaster, despite them being a type for the English climate). Many of you will know the joy of growing your own veg. In fact, you all have been some of my most valuable resources. I love growing veg: it's the deliciousness, the light activity, being outside, being in nature, something to keep my dog, Loki, entertained, the satisfaction, and have I mentioned the deliciousness?

In this new column, the Veg Patch, I will be sharing what I have learned about gardening, how I store my bounty - from making drying racks to freezing - and other things I have experimented with along the way, such as making tonics for health. Next edition I will share with you my super-duper cold-busting tonic. The suspense... I will also be sharing a recipe or two. Since growing my own veg, I have come to discover that I can eat much more of the vegetable than what is presented to us at the shop. Because of its profound health benefits and amazing dexterity, a personal favourite is Purple Sprouting Broccoli. I eat the broccoli,

sauté the leaves, and use a food processor to turn the stalk into little discs for stir fries. 3-in-1!

Another much loved way to eat these nutrient filled and often overlooked broccoli leaves is to use them in the same way you would use kale. Kale crisps or broccoli crisps are delicious and easy to make. These are a firm favourite of Nicky Morris, just in case you want to impress.

Broccoli Crisps

Ingredients

- 1 large bundle broccoli leaves or kale leaves
- 15-30 ml melted coconut or avocado oil
- Seasonings of choice (*i.e. pinch sea salt, 1 tsp cumin powder, 1 tsp chili powder, 1 tsp curry powder, 1 Tbsp nutritional yeast, etc/measurements listed per 1 large bundle kale*)

Instructions

1. Preheat oven to 107 C. Use convection bake if you have it to speed cooking time and help chips crisp up even more.
2. Rinse and thoroughly dry leaves, tear into small pieces and discard any large stems.
3. Add to a large mixing bowl and drizzle with oil and seasonings of choice. Toss thoroughly to combine, using hands to distribute the oil and seasonings evenly.
4. Spread the leaves over 2 large baking sheets (use fewer or more if adjusting batch size), ensuring the leaves touch as little as possible to help them crisp while baking.
5. Bake for 15 minutes, then turn the pans around and lightly toss/stir to ensure even baking. Bake for 5-10 minutes more, or until the leaves are crispy and slightly golden brown. Watch closely as it can burn easily.
6. Remove from oven and let cool – chips will crisp up even more once out of the oven.
7. Enjoy immediately! Best when fresh. Store leftovers covered for 2-3 days.

(Adapted from Minimalistbaker.com)

Dates for the diary

Seed Swap

6th February, 6pm, Carpenter's Arms

Please join us for a drink, a chat and a seed swap. Please place 5-10 seeds of each item in an envelope; write down what the seed is, your name, and the year.

Plant Sale

11th May, Time T.B.A, Carpenters Arms Garden

It's never too early to think about the Plant Sale. We sold out of all of our seedlings last year. So, despite David Foster's amazing contributions, as well as many others', we need more!

Please join your neighbours for matwork pilates. Open to all levels and beginners are most welcome. Strengthen, lengthen and stretch. What's not to like? Every Wednesday at Burford Baptist Church next to the Fire Station, 10-11am, £10. Please contact Jean for more information jeanesmith99@me.com

Jean Smith



BURFORD and DISTRICT SOCIETY

After delivering the very well supported programme of talks and events throughout the year, and benefitting from a record high number of memberships, December is when we catch our breath. By tradition, we do not meet this month.

But to whet your appetite about our 2024 programme, here are some early visual teasers to some of the exciting events you can look forward to next year.



We will start with our eagerly anticipated AGM, on the 20th February which is once again expected to generate its legendary excitement and competition for places on our Committee. Every year, somewhat similar to when Glastonbury release their tickets, otherwise staid members of the community, morph into adrenaline junkies, prepared to do whatever is required in their desperation to obtain their lanyard to wade in any mud, have their faces painted and wriggle into and strut about in their unfashionable flared trousers, in a desperation to re-live their younger days whilst listening to this year's featured pelvic thrusting balladeer, such is interest in and demand for places on our Committee. On a personal note, after six very happy and productive years at the helm of the B&DS, I will not be seeking re-election i.e. my days on Warwick Hall's iconic Pyramid stage are ending.

Similarly, copying Glastonbury, we will ensure everyone's safety at our AGM by installing robust barriers and enlisting the support of the Warwick Hall's crack SAS trained, crowd control team. We anticipate that next year's anticipated rush for seats and relentless scramble to join the committee, could be more intense due to the attraction of the accompanying talk to be given by **Ken Ingamells**, entitled '**Shackleton's fateful Antarctic Expedition**'.

Further details will follow nearer the date, but in the meantime, you can guarantee your place at our extravaganza by clicking on 'Events' on our website, (see below).

Memberships, which run for a calendar year from the 1st January, will shortly fall due for renewal. Once again, despite rising costs etc we will be pegging our fees at £10 per person, for five talks, an annual visit and a free garden party. Your prompt renewal of subscriptions would be much appreciated. New members are warmly welcomed and can download an application form from our website.

Treasurer & Membership Secretary

We would love to hear from anyone who could be interested in becoming our new Treasurer & Membership Secretary. If you would like an informal, no obligation chat to find out what the role involves, please contact me. Many thanks.

Peter Martin, Chairman, www.burfordanddistrictsociety.co.uk, 01993 822769

Burford & District Horticultural Society

The Burford & District Horticultural Society takes a break in December, but I can reveal some highlights for 2024.

25 January *Bearded Irises, history, people, plants*, with Alun and Jill Whitehead

22 February Annual General Meeting with Afternoon Tea

With the dates for Spring Show (Saturday 6 April) and Summer Show (Saturday 6 July) published, you may like to note the 28 March meeting, on *Shows and Showing* with Chris Small.

As usual, there are two outings later in the year, so save these dates too:

25 April *Car Outing to Court House Gardens, Stretton on Fosse*

27 June *Coach Outing to David Austin Roses*

The Horticultural Society is a friendly group of gardeners, flower arrangers, fruit and vegetable growers and cake eaters. Why not come along to one of our meetings held on the last Thursday of each month (unless the programmes states otherwise) at the Burford Bowls Club, Tanners Lane, Burford, starting at 2.15 p.m. for refreshments followed by an informative talk and sometimes plant sales. See our website www.burfordhorticultural.com for further details.

Ruth Reavley

Here's the latest recipe from our resident chef Peter Burns:

Mushroom and Chestnut Wellington with red wine and mushroom sauce (makes 8)

I'm worried. Really worried on your behalf. You are probably thinking you have your Christmas menu all tucked away safely; turkey, or loin of pork, or even splashing out on a bone-in beef rib roast. However, calamity could be hiding just round the corner. Supposing your younger relatives, or hipster friends from London, or even grandchildren (growing up fast, making their way in the world, developing their own positions on matters grave) have turned vegetarian? A few extra parsnips, sprouts, or roast spuds just won't do, especially if the latter have been cooked in goose fat!

But worry not dear reader. I am here at your service. I 'have your back' as the contemporary trope has it, with a recipe rescue plan to either be centre stage or a delicious alternative to your meat roast. May I present: mushroom and chestnut Wellington – as adapted from a Waitrose recipe! The recipe for the accompanying sauce is my own concoction.

Ingredients for the filling

- 500g washed spinach
- 50g butter
- 1 tbsp olive oil
- 2 medium size leeks, thinly sliced (don't use the very dark green top bits as they can be a bit chewy)
- 6 sprigs thyme, leaves only, chopped
- 2 cloves garlic, crushed

- 2 x 250g packs chestnut mushrooms, chopped
- 180g pack pre-prepared chestnuts, roughly chopped
- 150g goat's cheese
- Plain flour, for rolling
- 500g pack puff pastry block (try to find the all butter version, it definitely tastes better)
- 1 small egg
-

Ingredients for the red wine and mushroom sauce

- 150g finely sliced mushroom
- 1 chopped onion
- 1 clove crushed garlic
- 2 sprigs of thyme
- 40g butter
- 150ml red wine
- 150ml vegetable stock (use a decent stock cube such as Kallo)
- 1tsp tomato puree
- Tbsp fresh parsley chopped
- Seasoning
- 1tsp umami paste
- 50 to 75ml double cream (*optional*)

Method: the Filling (start the day before)

The day before

1. Put the washed spinach in a big pan with a knob of butter and a grind of black pepper and salt, heat it, stir it, as the moisture starts to come out of the spinach, put a lid on and cook until soft. Strain it off (you can add some of the strained of spinach liquid to the sauce for an extra boost if you want). When its cold chop it up a bit.
2. Heat the butter and oil in a large saucepan and gently cook the leeks for 5 minutes, until softened and a bit caramelised. Add the thyme leaves and garlic and cook for a further couple of minutes, then add the mushrooms and fry for 10-12 minutes more, until softened and any liquid has evaporated. Remove from the heat, stir in the chestnuts, tip into a large bowl or tray and leave to cool.
3. Stir the goat's cheese and spinach through the cooled mushroom mixture. Lay out some clingfilm and tip the mixture into the middle. Mould into a rough log shape, then roll up tightly to make a 26cm-long cylinder. Chill overnight.

On the day

4. Roll the pastry into a 34x28cm rectangle, place on a flat baking tray in the fridge to rest for at least half an hour
5. Heat the oven to 210°C and line a baking sheet with parchment paper. Pop the pastry on the paper and lay the unwrapped cylinder of filling on top. Beat the egg, then brush along the edges of the pastry. Carefully roll the filling in the pastry, finishing with the join on the underside.
6. Press the ends together and trim, then seal and crimp with your fingertips or a fork. Cut any pastry trimmings into festive leaves and use to decorate the Wellington, using a little of the egg wash to stick them on. Place on the prepared baking sheet. Brush with the remaining egg wash, then use a sharp knife to make 2 holes in the top for the steam to escape. Bake for about 40-50 minutes but turn the temperature down to 190°C after about 20 minutes. Leave to rest for about 5 minutes before serving.

Method: the sauce

1. Saute the mushroom and bunch of thyme in half the butter for 5 minutes, don't be afraid to get a bit of colour on the mushrooms
2. Add the umami paste and tomato paste and cook for a few minutes
3. Add the wine, stock bubble away until it begins to reduce
4. Stir in the parsley and remaining butter and season with a generous grind of black pepper

5. Add the double cream (optional)

Wine pairing from the Carpenter's Arms

This wonderful wintry dish works with both red and white wines - especially if the latter is a nice buttery Chardonnay), but our recommendation is a Beaujolais made from the red Gamay grape. These reds have little tannin (the mouth puckering feeling you get with astringency) and loads of red fruit flavours with fresh herb notes that pick up on the herby mushroom flavour of the Wellington. Majestic's Beaujolais Villages 2022 (£11.99 a bottle), with its light easy drinkability would be the perfect pairing for this robust vegetarian dish.



*Carpenters
Arms*

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