

The Fulbrook News

Our Quarterly Newsletter

September 2022

Number 90



Congratulations to Oliver and Robyn Sharpley on the marriage of their daughter Anneka to Piers at Fulbrook Church on 16th July. They have an 11 month baby Wilfred

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,

It has been a challenging summer coping with heatwaves and hosepipe bans resulting in African-savanna coloured lawns. At least it has cut down on the mowing! The sunshine has produced abundant supplies of soft fruit and now the hedgerows are full of blackberries, ripe for picking. It's been a great summer for outdoor activities and lovely to enjoy meals alfresco with family and friends. Many groups of walkers have passed through the village seeking refreshments in the Carpenter's Arms - they must have done a roaring trade. You may have noticed how the roadside verges up Cocklands Hill have been enhanced by wildflowers, encouraging butterflies and pollinators alike. Lucy Staveley has formed a Fulbrook Nature Group and has worked tirelessly to combat the climate and ecological crisis. She is organising tree planting sessions again this autumn and is involved in the Burford Community Allotment with the hope of having a local growers market - what a wonderful idea.

It seems a while ago since the Queen's Platinum Jubilee Celebrations. Grange Farm was the perfect venue and our thanks go to Bob and Pauline Warner and all those involved in organising the various events. It was a fun day out for all the family and such a huge success. See Bob Tivey's photos and thanks from Gilly Kay and Angela Weller on page 15.

Joan Smith has died at the remarkable age of 103. She must be one of the longest living residents ever in Fulbrook, having been here all her life. See Cathy, Martin and Angela's tribute on page 9. Joan was the subject of our first ever 'A conversation with' article which we have re-printed on page 10 as a further tribute.

There were joyful celebrations in July when Oliver and Robyn Sharpley's daughter Anneka married Piers in Fulbrook Church (see our front cover picture) and Cathy Mardon's son, James married Katie in Crete. Congratulations to all and also to Lyn Bibbings on the birth of her granddaughter.

Welcome to Heather and Andrew Browning who are moving into 4 Arkel Close in early September; we hope they will be happy living here.

Dennis Corney, brother of Pete, and of Alan, who died in a tragic accident during Storm Eunice has also died, on 29th June at the age of 95, leaving Pete the only surviving brother. We send him our heartfelt condolences.

Deborah and Martin Knight recently hosted a Drinks party in aid of the Ukraine Appeal which was well supported and boosted funds for those in such need.

Malcolm Taylor sustained injuries whilst on holiday in Scotland and we wish him a speedy recovery.

Jean Lane, who has printed our Newsletter at Burford School over the years and has been a wonderful help retired at the end of July. We thank her for all her efforts and wish her a happy retirement.

We have heard that the Cole's Field Planning Appeal has been rejected which is a relief to all of us. The traffic through Burford is chaotic enough without any more vehicles and Burford Bridge is still awaiting repairs!

Jenny Jones

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**Don't forget the website:
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Peter Burns, Chair of Fulbrook Parish Council



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

We have been working away on your behalf to continue getting things done (note the new dog/litter bin in Garne's Lane and the major hedge trimming on the A361 through the village).

The council now wishes to understand your thoughts about having a pedestrian footbridge attached to the existing Burford bridge (see concept drawing). Walking across the bridge to or from Burford can feel intimidating, especially pushing a buggy, and when the big lorries pass by. The idea of a footbridge has been around for some time, but we would be interested in hearing your views on this scheme that would help you get safely across the bridge. Please email your thoughts to Sarah, our parish clerk (clerk@fulbrookvillage.net).

THE FULBROOK FORUM

For those of you new to our area, the Fulbrook Forum offers a chance to meet other members of our community and listen to a local speaker. Meetings take place at 3pm in the Fulbrook Meeting Place at the back of Fulbrook Church. Talks typically last about 45 minutes, followed by refreshments. All are welcome and no membership is required. A voluntary donation of £2 please to include refreshments.

Our Calendar

1st September 2022 at 3pm Burford Church - by Brigadier Clendon Daukes unfortunately this talk had to be cancelled at the last minute due to a funeral. I very much hope we can rearrange the event in the future. In the meanwhile Brigadier Daukes will be doing a zoom presentation of a similar talk on Burford Church on 27 October: please use this link for

details: <https://www.burfordtolsey.org/event-details/virtual-tour-of-st-john-the-baptist-church-clendon-daukes>

6 October 2022 “Tin Pis na Ris” - Misadventures in Papua New Guinea by Geoff LeGrys. The talk will explore Geoff’s personal experiences of living and working at a University in PNG. It will set the background of the country through its languages, and the human and physical geography of the country.

10 November 2022 Masters of the Post: From 1512-2022, the story and the future of the Royal Mail by Victoria Marsh who was a lawyer working for the Royal Mail. Her talk will be a trot through the history of the foundation of The Post Office from the days of Henry VIII and the first “master of the post” to the everyday operation in Britain today of both Royal Mail and the Post Office network. The ins and outs and a story of loyalty, duty and conscientious determination down the ages.

If you would like a reminder about a week before the meeting, please e-mail fulbrookforum@gmail.com to join our mailing list.

Oliver Sharpley

HISTORY GROUP

The History Group held our latest meeting on the 1st August 2022. John Learoyd was unable to attend due to Covid but we were joined by another new member, Robin Campbell, who has moved into Joan Lilly’s former home, Windrush End.

Maurice Eldridge gave Robin lots of information about the history of his house.

We had a long discussion about what we should do with the history group records, which are currently held by Anne Weir but which she would prefer to find a new home for. We agreed that we should offer them to the new Burford Archive when it opens and ask them to create a Fulbrook section of the archive.

Diana Brown, who attended the meeting as a guest, told us about a letter she has received from Derek Pratley who lives near Lincoln but receives a copy of the Newsletter from Keith Davies in Burford, enclosing an article written by his mother

Louisa May Pratley (nee Wilks) about her life in Fulbrook. She was born in Fulbrook on 13th September 1911 and her family originally lived in Corner Cottage opposite the war memorial and then moved to what is now Lady Lovell Cottage at the foot of Beech Grove. She wrote the article a few years before she passed away on 12th April 2002 at the age of 90. It is too long to reproduce in the Newsletter but we will retain a copy in the archives if anyone would like to read it.

Our next meeting will be at 7.30 pm on Monday 24th October 2022 at Triggers House, Meadow Lane. We would like to increase the size of the Group, so if you’ve been inspired by The Secret History of Fulbrook articles to learn more about the history of our village, please come and join us.

Laurence Balbes

NEIGHBOURHOOD WATCH

We are still looking for a new Neighbourhood Watch Co-ordinator after Jim MacAllan stepped down at the end of December 2020. If you would be interested in taking up this important role, please contact the Parish Clerk, Sarah Ebeling on clerk@fulbrookvillage.net or 07484 178143.

NOTE FROM THE EDITORIAL COMMITTEE

As we said in the June issue, we would like to apologise that this issue of the Newsletter is later than usual as our compiler Laurence Balbes was on holiday during the middle two weeks of August when he would normally be compiling the issue.

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

“It’s Just Not Good Enough You Know”

It is not good and not well done
But, done it is; therefore move on.
Regret perhaps, but don’t despair,
Our best will never be enough.
It is the nature of the beast
To fail and fail and yet persist.

John Hoyle



theWI
INSPIRING WOMEN

The FaB WI's June article in the Fulbrook News was a tale of the confusion caused by the unforeseen cancellation by Alastair Lack of his highly anticipated April talk on the 'Oxford of Morse'. This will now take place on the 13th September. Alastair will be speaking about the scenes and locations of some of the best-known cases of Inspector Morse. He is an expert in speaking about Oxford, conjuring up visions of dreaming of spires, colleges and quadrangles alongside stories of this eternally popular character and the crimes he solves. The television series featuring John Thaw was based on the novels of Oxford writer Colin Dexter and remains immensely popular worldwide. This promises to be a very interesting talk and, as always, all guests are very welcome to join us.

This issue we have a tale of the disruption caused by another unforeseen event, the weather. Two events planned for 19th July were prevented by the extremely hot weather we experienced. A FaB WI visit to Pettifer's Garden in the Oxfordshire village of Wardington and an Oxfordshire WI Federation visit to London both had to be postponed due to the extreme heat. The visit to Gina Price's magnificent garden has been rearranged for the 23rd September but another date for the London visit has yet to be arranged. However, other things are all going ahead as planned and we are looking forward to an exciting program of autumn events.

On 23rd August at 7pm The FAB WI have been kindly invited by Burford Bowls Club to come to a taster evening. It is open to all members and guests as well as their families and friends. The bowls club members will be on hand to show us how the game is played, and the club house bar will be open for refreshments too. Who knows we may discover some bowling talents amongst our members!

The FaB WI Theatre Group has attended several performances recently in Oxford and Cheltenham. I thoroughly enjoyed both 'Bake Off – The Musical' and 'Six'. Both were amazing performances and our groups had fantastic seats. I can't wait for 'Mamma Mia' in December to kick start Christmas.

In October we will join together for our traditional Harvest Supper. This is a bring and share supper that always provides a table heaving with good things, beautiful salads, quiches and cold meats followed by mouth-watering sumptuous puddings. We all eat far too much but it's always a great evening.

November brings a presentation by Larkswold, a wonderful creative craft workshop from Adlestrop, Gloucestershire. They are coming to teach us about Furoshiki, the ancient Japanese art of present wrapping. We will all be ready for a more imaginative way of presenting our gifts this Christmas.

Finally in December we gather together for Christmas festivities and quiz night. Very light hearted fun in the true spirit of the season.

The FaB WI meets on the second Tuesday of each month in the Warwick Hall at 7.00 p.m. and warmly welcome visitors to all of our meetings. For further information please visit our website thefabwi.org.uk or contact our President, Jennie Craven, on thefabwi@oxfordshirewi.co.uk or at 07710 103015.

Angela Weller (a FaB WI member)

Fulbrook News and Views

From the Editorial Team.....

In this issue we include tributes to Joan Smith, who has died at the age of 103, photos from the Platinum Jubilee celebrations, news from The Carpenters Arms 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!



A Secret History of Fulbrook - the Church of St James the Great

The church has sat quietly and steadfastly in the centre of the village since about 1120, and you may have noticed it sitting there raised up at the end of Church Lane, or heard the bells summoning the villagers to worship on Sunday mornings. But have you opened the gate, walked up the path to the porch and solid dark doors? No? Are you curious? Then come with me, venture over the threshold (it is open every day) and we can explore some of the clues and symbols which reveal the secrets from the past not apparent to the casual observer.

Standing in the doorway, before turning the handle to enter, pause to note that you are standing at the western end of the church, on the south side. Most churches are arranged in this orientation, people enter at the west and the altar is arranged in the east, with a large window catching the morning light. It is thought that this arrangement has its origins in the scriptures, in the Gospel of Matthew, Jesus says, "For as the lightning comes from the east and shines as far as the west, so will be the coming of the Son of Man" ([Matthew 24:27](#)) so it is for the second coming of Christ that worshippers look to the that light coming from the east. It is also useful to know this orientation as you will find that features in churches are always described by their location - the west door, the north transept for example.

The porch was added to the church in the late 13th century, almost 200 years after the main church was built, and the round headed doorway is one of several round arches in the church, confirming its Norman origins. On the western jamb of the inner doorway, see a votive cross, and on the eastern side of the porch and on the external wall of the nave (the external wall to the east) are 'scratch dials'. It is thought that these would have been used, with pegs, to indicate when services would take place.

Now let's cross that threshold and go down the steps. Cast your gaze upwards - and you will see some interesting well carved stone heads and a number of grotesque bosses in the wooden roof. Can you see the Green Man or Leaf Mask at the eastern end? The Green Man is a symbol of rebirth, representing the new cycle of growth that occurs every springtime and is commonly depicted by a face completely surrounded by leaves. You might be interested to know that both grotesques and gargoyles are carved representations of

persons or animals but grotesques are purely decorative with no other purpose, while gargoyles have water spouts and are often seen on the outsides of buildings. We don't know who these carvings represent but it is fun to imagine the stonemasons characterising local dignitaries. You will see that the walls have a simple lime wash finish - although if you look carefully you can see that there are some remnants of wall paintings that would, at one time, have heavily decorated the walls. Turn right down the aisle towards the altar, stop at the step to the chancel and look left and up, to where the organ is. You will see a large remnant of a rust coloured repetitive pattern - this may at one time have covered much more of the walls. You will also see other fragments of wall paintings - and I challenge you to see two drawings of a foot - both located on the wall but in different parts of the church. Unfortunately there is no record of what the rest of these figures represented but the church when it was founded (and there is some evidence of a Saxon church on the same site before the current one) would have been quite different - there would have been no seats for the congregation even though services and sermons would have been much longer than the hour of current day services and conducted in Latin. There would have been many changes since that time, from the stark simplicity of its very early days to the Victorian addition of pews, and the subsequent removal of even these in the back half of the church to make a space that can be cleared to provide a meeting or event venue for all villagers. A space which is, in fact regularly used for coffee mornings, a keep fit class, Parish Council meetings and by the Fulbrook Forum, open to all villagers. (As one of those keep fitters, I often wonder, as I stare upwards at the grotesques from my mat, what they make of us now and of all the changes they have witnessed over the nearly 1,000 years of this church).

The Chancel, at the eastern end of the church was remodelled in the 13th century, (hint - look in this space for one of the painted feet!) although the stained glass is a much later addition from the 19th century. The Patron Saint is St James the Great, the elder brother of St John the Evangelist and they were two of the twelve Apostles of Jesus, St James also being the first Apostle to be martyred. Both St James and St John are depicted in the large east window, along with St James' emblems - the martyr's staff, a scallop shell and the scrip.

The brothers were called by Jesus to be Apostles from where they were fishing and mending their nets on the Sea of Galilee and this is why the symbol of the scallop shell has come to be associated with St James. If you are in the Church when the striking green altar cloths are in place you will clearly see the shell and the sea represented both in the covering of the altar and the drape from the lectern. Look for other St James symbols woven into the tapestries of the hassocks or kneelers in the pews. These were designed and made by members of the congregation.

The cross of St James, above this article, is said to show the scallop shell at the top of its hilt too. This same cross is also stencilled in icing sugar on to almond tarts - Tarta di Santiago - in Spain as St James is also the patron Saint of Spain and his feast day is celebrated on the 25th July each year. From Pentecost (Whitsun) until his beheading in Jerusalem around AD 42, James' whereabouts are unclear. Enduring legends suggest that he spent that time preaching in Spain. Additional accounts say that at some point following his death, his remains were miraculously transported to Spain, where they were ultimately entombed within a beautiful cathedral. Now, each year, thousands of pilgrims hike to this holy site, Santiago de Compostela, for spiritual renewal. Many of those pilgrims wear clothing adorned with the scallop shell too.

While you are in the chancel also look at the altar or table, hidden by the cloths except on Good Friday when they are removed to reveal a beautiful simple wooden table, carved along its front panel with the inscription "Whether you eat or drink or whatsoever you doo doo all to ye glory of God and let your communication be yee yee and nay nay AP 12 1659".

The registers of Baptisms, Marriages and Burials date from 1616 and are stored in the Oxfordshire Archives in County Hall, Oxford. However the register currently in use is a book dating from 1916 and holds all the registrations for Burials in the village since then. The Church of England has recently introduced a new system for digital registrations, perhaps more efficient and accessible to more people, but there is nothing quite so evocative as leafing through the pages of these old tomes.

This is just a small peek into what lies behind those simple oak doors - why not come in and do this little tour any day on your own, or even join one of the regular services on a Sunday (see schedule in the

newsletter), or come in for harvest festival, Remembrance Day, Christmas or Easter, come to a Keep Fit session, or to the Fulbrook Forum, or to a coffee morning and meet some of the villagers who regularly use the church - because the church is nothing without people and this church is here for the whole village to use and enjoy. I know you will be welcomed.

Happy Fulbrook Memories

In the last couple of issues we've been following Annie Purcell's lovely journey through some of her memories of life in Fulbrook. Here she includes extracts from her diary from March 1988. Read on

FULBROOK. March 1988

It is quite a grey morning and I'm standing at the beginning of our large lawn looking down and across to fields beyond. The view is still beautiful at this time of year, and I realise that there is a great deal of work to be done and much to be achieved, having previously been the School Playground. We shared the drive with The Old School House, where my neighbour Nicola Hillman lived. We both worked long hours in our gardens, and became good friends.

Gladys and Harvey Crook were our nearest neighbours, and on returning from one of his many visits to Scotland, before our time, he would bring back a fir tree, and so we had two in the front and one in the back garden. The only other tree in the front was a willow. I was to learn that it takes 10 years to create a garden. In the summer, the whole of Harvey's front garden would be a dazzling blaze of colour and light with an incredible collection of Dahlias. We also had a gate in our fence leading into their garden, and I was invited to help myself to flowers and also runner beans that Harvey grew near the fence. I did so enjoy their company and listening to their stories of past times. I remember one story in particular of the Local Midwife having to be pulled out of a hedge somewhere in a rush to deliver a baby.

Throughout the summers we would often find, all wonderful kinds of vegetables left at our front door, no note to say who it was from, such kindness touched our hearts. Kindly neighbours brought cuttings from their gardens, and then of course I discovered Burford Garden centre. It was not the grand affaire that it is today. I was served generally by a rather serious and stern lady always carrying a water can, and Andrew, a young disabled man who was always cheerful, charming and very helpful, and much to Graham's delight gave me 10% off everything.

Often when working on the lower end of the garden, overlooking Shipton Road, Jill North Lewis, would ride by on her horse Melody and would come to a halt at the bottom of the drive and stop for a chat.

It was imperative when newcomers arrived in the village to enrol them as quickly as possible in the noble activity of fund raising, and when Jill asked if we would like to join The British Sailors Society we were glad to accept. I was rather nervous knocking on doors for the first time, and when Joan Swann a formidable and successful fund raiser of our group demanded imperiously if I had "Combed Fulbrook", I set out with renewed vigour and knocked on the door of Pound Piece. All was quiet but I was sure that someone must be at home, and with Joan's voice ringing in my ears I knocked louder. Eventually the door was flung open and an irate gentleman clothed only in a towel stood there. I brandished my collecting tin, he disappeared for a moment and appeared with a generous amount for the cause, and I fled. I learned later that the gentleman concerned had previously met my step-son Andrew when they were both on a course in Kent, and that his name was David Foster.

Surveying our garden one morning, I realised to make it safe for our grandchildren, a short dividing drystone wall needed to be built. A craft that goes back thousands of years, I knew that Tom Day was the only one for that job, and so he came with the stone and his tools. It was amazing to see him working in this way, and Graham and I would wake up in the morning to hear Tom singing Rock of Ages as he lifted the stone to work on the wall. Malcom Morse built a water feature, Pete Corney kept everything tidy, chopped wood,

and a myriad of other jobs were completed. When it was all finished we had a garden party, and Tom cut the ribbon.

Fulbrook Fellowship Diary.

COMMITTEE: Christopher Rose, Ann Vessey, David Foster, Ann Purcell

May 12th 2005

Pheriche, Nepal: The Highest Hospital in the World', Dr Sandy Scott

Venue: Chubbs Close

June 9th 2005

Strawberry Tea

Venue: Swallows Turn, Upper End.

8th September 2006

"My Dancing years", Jane Billson's memories of her time as Solo Ballerina with Sadlers Wells and Birmingham Royal Ballet.

Venue Chubbs Close.

I was so very pleased indeed that my darling daughter Jane was asked to be our guest speaker for September, and it was a great success. This month's meeting was held by kind invitation in Molly and David Woolley's home. I remember just before the meeting, David coming down the stairs wearing black tights, and then hastily retreating as members began to arrive, also we ladies making the tea always had to wait for a nod from Christopher to proceed.

Time was going on and my dearest Jane was still in full flow. However we decided to go ahead anyway, and received a severe ticking off from Christopher.

Little did we know that in the not too distant future, Jane, our bright shining light would be gone from our lives forever.

Annie Purcell.

Joan Smith 23rd April 1919 - 19th June 2022

The following piece has been written from the hearts of three people who knew Joan so well and cared for her here in Upper End. It's a touching tribute to this remarkable lady.

Farewell to our Upper End friend

Cathy, Martin and I [Angela] would like to pay tribute to our wonderful friend and neighbour, Joan Smith who passed away on June 18th in a very caring home in Wallingford aged 103. Joan will be sadly missed by so many in the village but even more so by those of us who lived with her day by day.

Joan had lived in Wychwold in Upper End since she was a small child having moved here with her parents in 1936. Except for a few years when she served during the Second World War Joan lived in this house and she was a very special part of Upper End and Fulbrook. Her history has already been documented by Anne Weir for this magazine and it was a truly captivating story, a snapshot in time of English village life. We, however, have more personal memories of this lovely lady.

One of my first memories was Joan in her kitchen skinning a rabbit. She was very partial to a rabbit stew. She would find them deposited on her doorstep regularly. She was a good cook and she and I often swapped

recipes for our favourite meals many of which we shared together. Joan loved a trip out with one or other of us in the surrounding areas, whether just for a drive to view the poppy fields, a visit to a farm shop or a meal out in a local pub.

Joan loved her garden and had been a hands-on gardener all her life. When Martin expressed his sadness at no longer having a vegetable patch not long after we arrived in 2008 she gave him one at the end of her garden and watched his progress with the eye of an expert.

Joan's friends were very important to her and the stories of her antics with Myndeg and Cora were regular sources of amusement over Sunday lunch with them all at Ivy Cottage. Her stories were endless; tales of dances in Burford with the Mitford girls, of her walk from Shipton to Fulbrook in deep snow to see her sister Sybil's first born and her aborted foray into teaching at the village school and so many more. Christmases were wonderful with Joan. She joined our families like an adopted grandma. All our children loved her. Tallulah and Jemima would entertain her with dancing and song and William would enchant her with his big brown eyes. How she loved them all. I remember my daughter-in-law teaching her to play tennis on a Wi one Christmas morning, her only step into the digital world.

Joan was full of fun and always up for a party. We have quite a lot of those in Upper End. Who could forget her appearance as a witch at Cathy and Gary's Halloween party dressed in black bin bags or the fun of the 'Bathroom Party' after Jim put in a shower for her with us all dressed ready for the bath. She danced the night away at her 'unofficial' 90th birthday party at Cathy's as well as at the many Fulbrook village events she attended with us all. Joan loved a tippie, a tot of whiskey was her first preference but she never refused at a glass of wine or bubbly or even a brandy (for medicinal purposes only of course!).

Joan had a fantastic repertoire of songs which she sang lustily at the drop of a hat. During our final visits with her in Wallingford Cathy and I entertained her with our Flannigan and Allan impersonation which she joined in with enthusiasm and she entertained us with her rendition of the 'Sausage Song'. It is forever engraved on our memories.

We loved Joan so much and we will miss her so.

Cathy, Martin and Angela.

As you have read above, our longstanding Fulbrook resident, Joan Smith, sadly passed away in June and we would like to remember her by re-printing our very first 'A Conversation with....' article, when she spoke to Anne Weir. (Newsletter March 2014).

JOAN SMITH

I was born in Kent on St George's Day, April 23rd 1919. My father, a Burford man, wasn't fit when he came back from the army at the end of the First World War, so he left his job in Harvey Nichols and came back to Fulbrook. At first we lived in Corner Cottage by The War Memorial. Then eventually this house, 'Wychwold' where I still live, became vacant. The landlord wrote to my father giving him first refusal and he said, "£600, course it's very basic". We offered him half and got it. My father ran a poultry farm there in Upper End. The land was all around the house. So, although I wasn't born in Fulbrook, I have lived here ever since, except for 15 years in Surrey.

I went to school in Fulbrook. Mrs Lewis was the wife of a fellow who worked in Hambidges in Burford. There was a teacher who came out by bicycle from Shipton every day, Miss Archer, and she took the lower class. I stayed at Fulbrook till I was eleven and then I went to Burford where the Primary is now. Then they built the school at the top and we used to go up there for domestic science, hockey and netball.

Jimmy Eldridge lived in what they now call The Cottage and Jimmy had spring water only. He never had a tap indoors and when we had visitors he'd stop them and bring out a glass and give them some of the spring water to taste. It was much better. He never went in a car. There were five sons went to war and only two came back. Jimmy was one and Walter, up Beech Grove, was the other one. Walter was the youngest. He was Maurice's grandfather (Maurice still lives in "Greenacres" in Beech Grove). Ernest was the oldest.

Garnes were at the Manor House when we first came and they used to farm the land all around. They made what we used to call Plum Jerkam. One day, one of the Hickmans (that was Tommy's uncle) fell in the water butt on the way out and the big drum went rolling down the lane. Father and Mother were staying down here that Christmas and they went carol-singing with them. Then there was Harvey at the top with his grandmother, but not in my time.



Mrs Berry next door was not very well. She got some medicine from the doctor and Mother saw that she had some that night. She went round next day and said "How are you feeling Mrs Berry?" "No different. I've thrown that tack away." She had medicine spoons and hers was a dessert spoon. So if it said "a spoonful" that's what she had.

I joined the ATS (Auxiliary Territorial Service) in the beginning of '41. It was a very exciting and rewarding period defending Britain with the height-takers which timed the firing for the ack-ack guns. There is a full description of my service life in Anne Weir's book "Harvey's Tales".

After the war I joined the land army with a friend I'd met in the ATS and we were in Surrey for seven years. The land army broke up about three years after we joined but we stayed on the farm, market gardening and poultry farming. Girls were still working on the farms. Men were still in the forces and we were relieving them to go to war. We had poultry and all the male chicks we kept to fatten up and sell. I used to do the killing as I knew what to do, just twist the neck. One day we had this big cockerel to kill and so I got a stick and put it down with the head of the cockerel underneath, but it so happened that day a colonel had come as I had applied for some help. I pulled the neck and the blood went all over the colonel. We got the grant!

I left the farm in Surrey near Woking and came back here intending to go off to another job somewhere but my parents thought it would be a good idea if I stayed. My mother was helping Father with the poultry. So I used to go out every morning and help. I remembered Helen Bryce and her press which she started soon after the war (Cocklands Press). As soon as she was able to get reasonable paper she started the Christmas and birthday card business. I joined the gang and I was there for 25 years; used to cycle down every day. There is a detailed account of Cocklands Press and Miss Bryce in "Harvey's Tales".

Cocklands Press closed in 1979 and by that time I was 60 and felt I must remain at home helping my parents with the poultry farm. There was a lot of land to care for. As well as the poultry we had a couple of goats, Gert and Daisy. Gradually we sold sections of the land. After my parents died my sister Sybil and I sold the final piece, "The Underground House". So here I am, still in Wychwold, at the grand old age of 94, surrounded by helpful friendly neighbours and still enjoying life in Fulbrook.

Joan speaks of her life in Fulbrook and her service to her country in the ATS. Her life spanned 103 years and we all regarded her with great fondness - a truly lovely lady. Here she is on her 100th birthday enjoying a glass of fizz (photograph first appeared in the Bridge 2019 alongside an article to celebrate her 100th birthday).



Joan's funeral was held at North Oxfordshire Crematorium on Friday 22nd July 2022, led by Cedric Reavley and attended by many from Fulbrook.

THE ARTS SOCIETY COTSWOLDS

Upcoming lectures

14th September

William Morris and the Cotswolds with Juliet Heslewood

12th October

"Exhibition History: Great Exhibitions, Expos, and World Fairs, 1851 to the present" with Matthew Denney

9th November

"The Car in Art and the Car as Art" with Julian Richards

14th December

Sing we Yule: A Musical Portrait of a Medieval Christmas" with Sarah Deere-Jones

Lectures are held at the Warwick Hall, Burford starting promptly at 11am, so please be seated by 10.50. Coffee is available beforehand in the café.

To book and for more information please visit our website:
www.theartssocietycotswolds.org.uk



BURFORD TOLSEY MUSEUM & ARCHIVE

Friends & Benefactors of the Burford Tolley

You are cordially invited to become a Friend or Benefactor of the Burford Tolley by donating £10 or £25 respectively per person per year. If you are also able to complete a Gift Aid declaration, this would also enable us to receive an extra 25% from the Government.

As a small thank you, you can enjoy (1) **Monthly e-News** – our magazine with locally focussed articles, (2) **'Artefacts'** – our twice-yearly e-update for Friends & Benefactors, (3) **'Free'** participation in local projects and (4) An additional **discount** for subscribing to the Tolley Talks Complete Series.

Benefactors will also be invited to an Annual Benefactors Reception. To join and 'Gift Aid', please go to www.burfordtolsey.org/join

Self Guided 1 hour Burford Walking Tour



Fulbrook News readers, together with visitors to the Town, can now download their own self-paced circular walk around Burford of just under 1 mile(1.4 km) to discover many of Burford's most interesting buildings, for £4.99 (pay online).

Burford Tolley Archive – Volunteers Needed

We've made excellent progress, and are now in a position to start to erect storage racks, fit bookcases and other office equipment with a view to being able to soon being able to start to receive items that are currently being stored elsewhere in Town in houses, garages, cubby holes often at risk of deterioration. Every item will need examining, recording, sorting and safely storing with a view to eventually being photographed and shared 24/7 via online access.

This is an exciting next phase for the Tolley Community Archive but if we are to achieve our ambitions we need to welcome additional new volunteers to expand our existing small, but perfectly formed, team of helpers. If are able to spare some time to assist us, Clendon Daukes would love to hear from you 01993 823533. Full training will be given and you can look forward to working in a warm, modern, purpose built central location in Swan Lane and meet other new similar minded friends. We are looking to commence our work in September which will be in advance of the official opening of the Archive.

Burford Tolley Talks

The forthcoming Tolley Talks, which are at 7.30pm exclusively delivered via Zoom are:

Sept 22	Memories of Burford Grammar School	Stuart Norridge
Oct 27	Virtual Tour of St John the Baptist Church	Clendon Daukes
Nov 22	Treasures of the Burford Tolley Museum	Chris Walker

The talks last 45minutes + 15 mins Q&As and cost £5 per talk/household at www.burfordtolsey.org/events.

You can buy the complete series of 10 talks at a discounted price - £20 for Friends (save £30), £40 for non-Friends (save £10) at www.burfordtolsey.org/shop

Peter Martin peteremartin@btinternet.com, www.burfordtolsey.org

Burford Singers Celebrate the Music of John Rutter

Sunday 27th November, 2022, 7.30pm
Church of St John the Baptist, Church Green, Burford OX18 4RY

Burford Singers with
Cotswold Chamber Orchestra
Leader: Kate Bailey
Mezzo Soprano; Melanie Marshall
Conductor: Brian Kay
Perform Rutter favourites including
Gloria; Feel the Spirit; Suite for strings; Distant Land; A selection of Christmas carols

Tickets reserved at £25, £20, £15, unreserved £10
Postal booking 8th to 16th September 2022 (booking form available on website)
Online booking opens 25th September 2022 (Booking fee applies)
at <https://www.burfordsingers.org.uk/buy-tickets/>

Booking in person (unreserved tickets only) from 25th September at
The Madhatter Bookshop, 122, High Street, Burford OX18 4QJ
And on the door

Full details on our website <https://www.burfordsingers.org.uk/events/>

COFFEE MORNING DATES

The village coffee mornings are generally held on the fourth Thursday of the month, the exception being December so as to avoid Christmas week.

The dates for the Coffee Mornings up to Christmas are September 22nd, October 27th, November 24th and December 15th. Please put the dates in your diary and come and join us in the Meeting Place at the back of the church from 10.30am. We enjoy a cup (or two) of coffee, some delicious biscuits and a friendly chat.

See you there! Gilly Kay (823193)

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



NEWS FROM FULBROOK CHURCH

and a Warm Welcome to All

The Church of St James the Great has a small but very friendly congregation church that welcomes all comers. There is a service on most Sundays at 9.30am (see the schedule below). The church is open during the hours of daylight, whether you want to look at the lovely ancient Norman building which dates from 1120, to feel the peaceful atmosphere or to pray quietly. **Please come and find us, you will always be very welcome.**

Date and location	Time	Type of service	Officiating
4th September - Trinity 12 TAYNTON No service in Fulbrook	9.30am	Benefice service - all welcome	
11th September - Trinity 13, Fulbrook	9.30am	Morning Prayer BCW	Rev'd Tom Putt
18th September - Trinity 14, Fulbrook	9.30am	Morning Prayer Book of Common Prayer	Led by John Radcliffe and other members of the congregation
25th September - Trinity 15, Fulbrook	9.30am	Holy Communion BCP	Rev'd Cedric Reavley
2nd October - Trinity 16 BURFORD - No service in Fulbrook	9.30am	Benefice service All welcome	
9th October - HARVEST FESTIVAL - Fulbrook	11 am 12.15 Lunch	Morning Prayer followed by FREE LUNCH ALL WELCOME	Rev'd Tom Putt and Rev'd Cedric Reavley
16th October - Trinity 18 Fulbrook	9.30am	Morning Prayer BCP	Martin Knight, Sermon
23rd October - Last Trinity Fulbrook	9.30am	Holy Communion BCP	Rev'd Cedric Reavley
30th October - All Saints Fulbrook	9.30am	Benefice Service All welcome	Rev'd Tom Putt
6th November TAYNTON No service in Fulbrook	9.30am	Benefice Service All welcome	
13th November - Remembrance Service Fulbrook	9.25am	Gather at the war memorial for the Act of Remembrance, followed by service ALL WELCOME	Rev'd Dick Farr
20th November - Sunday before Advent Fulbrook	9.30am	Morning Prayer BCP	Rev'd Katie Tupling
27th November - Advent 1 Fulbrook	9.30am	Holy Communion BCP	Rev'd Tom Putt
4th December - TAYNTON. No service in Fulbrook	9.30am	Benefice Service All welcome	
11th December - Advent 3 Fulbrook	9.30am	Morning Prayer. BCW	Rev'd Dick Farr
18th December - Advent 4 Fulbrook	9.30am	Morning Prayer BCP	Led by members of the congregation
24th December - Christmas Eve	4pm	Carol Service, Lessons and Carols ALL WELCOME	To be confirmed
25th December - Christmas Day	9.30am	Morning Prayer	To be confirmed



Burford School News

As you read this now, our new school year will be upon us after a long summer holiday full of mercurial weather. However, at the time of writing, our Year 13 students have just received their A-Level results and our Year 11 students are still patiently waiting to receive their GCSE results.

We have nothing but pride and admiration for our Year 13 students that have achieved a fantastic set of A-Level exam results this year. Their results are very pleasing with many outstanding individual results. This year, 31% of our grades are A*-A, 58% are A*-B, and 81% are A*-C with 43% of our students achieving at least 1A* or A. Many will head to university and the breadth of destinations and courses highlight the range of interests of our A-Level students.

These brilliant results are none the more impressive as this particular cohort of students experienced a sustained period of disruption to its education. The first COVID-19 lockdown arose a matter of weeks before its GCSEs, a time of vital exam preparation, and prevented it from obtaining an early experience of public examinations. Subsequent lockdowns caused further disruption and the continuation of remote learning. These results are therefore testament to their determination, hard work, and resilience as well as the commitment and dedication of our teaching staff to deliver the best education whether remotely or in the classroom as normal.

Some exceptional examination results for our students will see them attend, amongst others, Cambridge to read Modern and Medieval Languages, Durham to read Natural Sciences, Edinburgh to read Physics, St Andrews to read Art History, and Bristol to read History. Kate is heading to Cambridge University after achieving A*A*AA in Spanish, History, French, and the Extended Project. She said, 'I am thrilled that my hard work has paid off [...] I was extremely lucky to have such amazing language teachers who encouraged my passion for modern languages.'

Meanwhile, Tijuana is heading to Anglia Ruskin University to read Medicine after achieving A*AAA in the Extended Project, Biology, Chemistry, and Maths. She said, 'As cliché as it may sound, I've been wanting to study Medicine for as long as I can remember. I could not have achieved this without the support from the amazing teachers at Burford, but also the incredible friends that I have made during my time in the Sixth Form.'



Jack is heading to the University of Nottingham to read Computer Science after achieving an A*AAA in Mathematics, Further Mathematics, Computer Science, and Physics. He said, 'I [am] ecstatic. The time and effort put in over the past years [have] paid off.'



We congratulate all our Year 13 students on their well-deserved results and wish them the best for their next chapter after Burford School.

An open evening for prospective Sixth Form students will be held at Burford School on Thursday 10 November 2022. Please visit www.burford.oxon.sch.uk for more information.

Fulbrook Platinum Jubilee Party

Here is a small selection of photographs that Bob Tivey took at the Fulbrook Platinum Jubilee Party. A lot more have been put on the Village website (www.fulbrookvillage.net). He is also going to make a collage to be hung in the FMP and The Carpenters Arms. In spite of a spot of rain, it looks like a good time was had by all.



PLATINUM JUBILEE CELEBRATIONS

A BIG THANK YOU to all those who helped to make the jubilee party at Grange Farm such a wonderful afternoon. It all seems a very long time ago but happy memories linger on. Many people helped out in all sorts of ways but I couldn't help noticing that the vast majority of them were, shall we say, of mature years! Where are all the younger villagers when there are events to organize and manage? With a few honourable exceptions (you know who you are!) the burden still falls on those who have surely done their bit. It may be some way off, but whenever the next national celebration falls, I hope that some new faces come forward to help, it's a lot of fun as well as hard work!

Gilly Kay

A Big Jubilee Thank You.

Following our very enjoyable Fulbrook Platinum Jubilee Party I would like to extend a huge thank you to absolutely everyone who contributed in any way to the success of the afternoon including everyone who turned up on the day to make the event go with a swing. A massive thank you to Lyn and Dean Newland and their team manning the BBQ, to James Sandy and all the bar team, to Maurice Eldridge for providing

the music and sound system, to Martin Weller and the rounders team, to Lucy Stavely and the children's entertainment team, to John and Jacky Harrington for taking on the sale of the Jubilee mugs, to the Newport family for the hugely enjoyable games, to Bob Tivey our official photographer, to Lyn Bibbing-Burns and the afternoon tea team and to everyone for providing the vast feast of cakes and goodies. We cannot forget those who sold tickets, those who set up the marquees and took them down, those who manned the gates on the day and collected litter and those who helped tidy up. We are as ever very grateful to Bob and Pauline Warner for yet again allowing us to invade their field and garden. I was very grateful for the continuous support of our parish council members especially Malcolm Taylor and Sarah Ebling at the many planning group meetings. It was really a whole village affair, thank you to everyone.

Angela Weller

News from The

Carpenters Arms

Finally, what feels like a more normal year in Fulbrook post the upheaval of the pandemic.

We had the most fun celebrating the Platinum Jubilee with our not-so-Motown band who were fantastic but definitely didn't quite fit the Motown bill. We had more people than we could have hoped for join us to celebrate and British grit and camaraderie shone through to cope with the weather. The event was such a success that we plan to make it an annual summer festival every August bank holiday, in hope that the weather may hold out. We will put on 4 days of festivities with a big band on the Friday or Saturday night TBC, the return of the Sunday roast with a jazz band, followed by a family fun day and BBQ on the Monday with games, activities, bouncy castles etc... and of course lots of real ales, ciders and gins.

We've been making the most of our first summer of not opening Sundays, which we know are sorely missed by some, but will remain closed for the foreseeable future. The boys and us had such a lovely time at the Fulbrook Jubilee celebrations and we hope to join the fun for many more village events to come.

Christmas is lurking just around the corner of course and we are already thinking about decorations. Watch this space for Fulbrook's biggest Christmas tree yet. We will be throwing another Carols at The Carps after last year's success, and, for those who sat in the rain last year, we're planning for a bit more covering to make sure everyone stays dry. The event will be on the 21st December.

October will see the return of the weekly pub quiz every Wednesday throughout the winter months, kicking off on Wednesday 12th October at 7pm.

Our September feast night has been a huge success and we will of course continue to showcase great food and wine every other month, with the next one planned for the 4th November. The most spectacular feast of the year will take place on New Year's Eve with fizz, fireworks and lots of dancing.

We continue to love being part of Fulbrook village and will forever be grateful for the support and love we receive from our guests.

Ryan, Siobhan, Tom, Leo & Max



NEWS FROM THE FULBROOK MEETING PLACE

Hurray! The Fulbrook Meeting Place is now open again for bookings! This is the space at the back of the church which we use for church and community events, both regular and for special occasions such as lunches or parties. Contact Lyn Bibbings on 01993 823640 for more information or to book.

We already have booked in the post-Covid Keep Fit classes run by Pat Ferret. These run every Thursday morning from 9-10am, £3 per class or £12 per calendar month. Please contact Pat on 01993 822892 if you would like to join, or just turn up with suitable shoes and a mat if possible.

The Fulbrook Meeting Place is our village hall and as such is available for hire, subject to conditions, at a very reasonable rate. If you are interested in hiring the FMP for a meeting, afternoon get-together or a family party, please contact our Booking Clerk, Lyn Bibbings Burns on 823640 or e-mail lynbibbings1@gmail.com.

Could you help us make sure the Countryside adds up?

The Campaign to Protect Rural England (CPRE) is looking for a Treasurer for its West Oxfordshire District. Could you help?

Our local committee of volunteers works to speak up for the environment, villages and market towns of rural West Oxfordshire. From challenging inappropriate planning applications to planting hedges, we help to ensure that our countryside is protected and enhanced for future generations.

Although the sums involved may be small, we still need a Treasurer to help us count our pennies and make them work hard for us.

If you can keep basic financial records and manage a bank account, have an interest in countryside matters and can spare just an hour or two a month, we'd really love to hear from you!

See www.cpreoxon.org.uk/join-us/volunteer or contact the Oxfordshire Branch Office:

E: administrator@cpreoxon.org.uk T: 01491 612079



BURFORD and DISTRICT SOCIETY



TUES 20th SEPTEMBER, 7pm Warwick Hall 'WONDERS of the OCEAN: THE WORLD BENEATH'

Get ready to meet some of the world's most fascinating sea creatures when we welcome marine biologist and underwater photographer **Dr Richard Smith** as our September speaker.

This Burford born, award-winning underwater photographer, author and marine conservationist will be providing a colourful introduction to the teeming life in the depths of the Atlantic, Pacific, and Indian Oceans. Guests are welcome - £5 at the door.



Annual Members Only Lunch

Tuesday 18th October – noon, Warwick Hall. 'Adamas – a very special rock' – Tim Thorn. Warwick Hall

This is the story of a very special rock found in 1996 in Africa. The talk covers its early history until it became famous because of its intrinsic value that became too tempting to villains who attempted to steal it from behind extensive security barriers at the Millennium Dome. The rest is history.

The ticket price of £9 is inclusive of a light lunch, a glass of wine or soft drink.

Pre-booking via our website is already open. This really is a case of 'first come, first served'.

For those without access to a pc telephone bookings to Julia Hart, 07779 109 761 can be made.



Tues 15th November 7.00pm, Warwick Hall

'The Park and its Penguins; the first 50 years'

Head Bird Keeper Chris Green, will share the extraordinary stories from the Cotswold Wildlife Park's archive, including the history of the Park's Penguins. Guests are welcome - £5 at the door.

Peter Martin, Chairman. peteremartin@btinternet.com, www.burfordanddistrictsociety.co.uk

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

Traditional Ukrainian Borsch, The politics of soup

A kind reader suggested I tackle a Ukrainian recipe for this edition to reflect all the love and care and fundraising shown to our Eastern European neighbours in their time of suffering. Now, as you know, the Fulbrook News normally avoids politics, especially in the recipe section. However, talking about borsch draws us into a particularly contested area. As per the BBC ‘...the soup war boiled over into social media this year [2019], when the official Twitter account for the Russian Federation’s Ministry of Foreign Affairs tweeted: “A timeless classic, Borsch is one of Russia’s most famous & beloved dishes & a symbol of traditional cuisine...” This was not well received and an appeal was made to add the beetroot soup to UNESCO’s *List of Intangible Cultural Heritage in Need of Urgent Safeguarding*, the goal of which is to raise awareness ‘...in order to safeguard intangible cultural heritage whose viability is at risk despite the best efforts of the community or the State...’ UNESCO said *armed conflict has threatened the viability of the dish*, because ‘...people not only cannot cook or grow local vegetables for borsch, but also cannot gather [to make the dish] ... undermining the social and cultural well-being of communities...’ A wise decision.

Ingredients

I admit this is more of a winter dish, but I wanted to capture the zeitgeist and enthusiasm for standing by Ukraine in this time of need, so now is the time. While the soup is not complicated to make, it does take a while (and, like any meaty ‘stew’ type dish, improves overnight as all the flavours develop and blend. If you haven’t got any of the ingredients, be like the Ukrainians and improvise! The recipe produces a robust meal not for the faint-hearted.

1 Meat Broth Recipe:

- 1kg bone-in beef short ribs
- 340g pork belly
- 2tbs vegetable oil
- 1 large onion, roughly diced
- 2 large carrots, roughly diced
- 2 celery sticks, roughly diced
- 2 large cloves crushed garlic
- 2 tbs tomato paste
- 1 smoked ham hock (about 340g... if you can’t get this use a small smoked gammon joint)
- 2 sprigs fresh dill
- 6 sprigs fresh parsley
- 1 bay leaf
- Salt and fresh ground pepper

Meat Broth Method

- Season short ribs and pork belly all over with salt and pepper. In a large, heavy-bottomed stockpot, heat oil over medium-high heat until shimmering. Working in batches to avoid crowding the pot, add beef and pork belly and cook, turning, until browned all over, about 5 minutes per side. Transfer meats to a rimmed baking sheet or platter and set aside. Add onion, carrot, celery, and garlic to pot and cook, stirring and scraping up any browned bits, until starting to brown, about 6 minutes.
- Stir in tomato paste and cook for 2 minutes, lowering heat if necessary to prevent scorching. Add 3.75L water, short ribs, pork belly, marrow bones, ham hock, dill, parsley, and bay leaf and bring to a simmer over medium-high heat. Lower heat to maintain a gentle simmer and cook until meats are tender, about 3 hours.
- Strain meat broth, reserving all meats and bones; discard vegetables. You should have just under 3 litres of broth, add a bit more water if necessary. *You can refrigerate broth and meats separately for up to 3 days before continuing with the recipe, or continue immediately.*
- When you are ready to make the actual borsch, pick bones from short ribs and ham hocks and push marrow from bones. Discard bones. Cut up all broth meats into small dice and set aside. Skim

rendered fat from surface of broth (if broth is cold, the fat will be a solid cap on top); reserve 60ml and discard the rest.

2 Borsch Recipe:

- 1 large onion, cut into small dice
- 1 large carrot, cut into small dice
- 1 celery stick, cut into small dice
- 4 medium cloves crushed garlic
- 1 small celeriac, peeled and cut into small dice (about 255g)
- 1 medium parsnip, peeled and cut into small dice (about 170g)
- 5 medium beetroots (about 900g), peeled and cut into small dice
- 1/2 head green or white cabbage, quartered, cored, and shredded
- 2 cans peeled whole tomatoes in juice, roughly chopped (you will have to drain them to do this but use the juice!)
- 4 medium red potatoes About 450g), diced
- 115g diced smoked sausage (the type that is dry and usually 'U' shaped)
- Red wine vinegar, to taste
- 120ml) sour cream
- 1 teaspoon ground toasted caraway seeds (for the really authentic flavour)
- Fresh dill, for garnish

Borsch Method

1. In a large, heavy-bottomed stockpot, heat the 60ml of reserved fat from broth over medium-high heat until shimmering. Add onion, carrot, celery, and garlic and cook, stirring, until softened, about 5 minutes. Add the meat broth (2.8L) and bring to a gentle simmer.
2. Add diced meats to broth, along with celery root, parsnip, beets, cabbage, and tomatoes, and cook until vegetables are tender, about 20 minutes.
Add potatoes and smoked sausage and cook until potatoes are just tender, about 15 minutes. Season with salt and pepper. Add vinegar until soup hits the perfect balance of sweet and sour to your taste.
3. Stir the toasted caraway into the sour cream and season lightly with salt. Ladle hot borscht into bowls and top with dollops of caraway sour cream and fresh dill. Serve right away. Remaining soup can be refrigerated for up to 5 days and frozen for up to 3 months.

Further reading

<https://www.bbc.com/travel/article/20191014-who-really-owns-borsch>

<https://www.newyorker.com/culture/annals-of-gastronomy/let-me-count-the-ways-of-making-borscht>

<https://www.politico.eu/article/ukraine-borscht-named-endangered-cultural-heritage-by-unesco/>

Thank you

Well, we always knew that Fulbrook was a special place. The past weeks have proved that to Phil and me. We feel so loved and supported by the cards, flowers, messages and cakes that we have received while we tackle the challenges our medical diagnoses present. Friends and neighbours have been driving us to different hospitals for various appointments and we know that there are many others volunteering to help.

Thank you, all. This doesn't seem adequate, but we mean it from the bottom of our hearts.

Jo and Phil Glyde

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Email:

info@thecarpentersarmsfulbrook.co.uk

Phone: 01993 823 823

EVENTS CALENDAR

12th October – Quiz returns every
Wednesday 7-8.30pm

4th November – Feast night 7pm

21st December – Carols @ The Carps

Christmas Day – open for drinks as
always



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