

News and Notes

For Bodenham, Britford, Charlton All Saints, Nunton and Odstock

September 2023

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Next Deadline:
14 Sept 2023

Hello! We're back, coming through your letter box once again. How was your summer? Let us guess...wet? But also fun, we hope, and that your various trips, weddings, plans and adventures all went swimmingly (excuse the pun).

After a month off we're delighted to welcome you to another bumper edition of News and Notes. We humbly asked you to send us your contributions and you didn't disappoint. This month we've got articles from across the community, including from Longford Estate and Longford School. There's a panto update, lots of Community News and even recipes to try. If you've something you'd like to contribute in next month's edition, email us forthwith at editor@newsandnotes.co.uk and we'll endeavour to fit it in.

This month we've needed to include an obituaries page. As a close community this affects us all. Do remember that we can reach out and lean on each other in difficult times. There are many groups who meet regularly, you'll find information on these inside.

As I write this, the children in our villages have just two weeks remaining of the summer holidays and are preparing for a big change; the new school year. The summer break is long and we quickly find a new (lack of) routine as the strict mornings, lunchboxes and uniforms fade into the distance. And then, our young people are suddenly faced with the nerve-racking challenge of leaping right back into it, a new routine, a new class, a new teacher. Some are leaping further than others. Starting school for the first time, that's a big one. Some are bravely stepping into secondary school, what must that be like? One of ours is about to find out as he heads into year seven. It's a complex time, the nerves are palpable. As parents, you quickly realise that you know nothing of what's to come. You want your child to succeed, to be liked, to be happy. You have no idea if the shoes you bought fit into the tight uniform restrictions. It's just all so *new*. But they're ready, even if we're not and in a few short weeks it will be the *new* normal. Our community of young people are brilliant, adaptable and resilient, and we wish every one of them good luck with their leap of faith this September!

Right, time to leave you to delve into the latest News, and indeed, Notes.

Anna Harriott - Co-Editor

newsandnotes.co.uk

Pant? Oh Yes It Is!

What's all this about a panto at the Radnor Hall?

Long long ago, when our forefathers' forefathers' forefathers' most distant ancestors had just emerged from the swamp, when even smart phones hadn't been invented, there was almost nothing in the way of entertainment to while away the long, cold, dark winter evenings. After an eon it gradually became a thing for people to stop grunting and fighting and to talk to each other instead, which seemed rather agreeable. Before long storytelling began, and in no time there emerged that miraculous of wonders that is laughter, the best communication of all. And then suddenly - tadah! Pantomime was born.

Quite why panto has lasted down the generations is a good question. How can it possibly be that people still want to come along to the panto when they could so much more easily stay at home where a million other more sophisticated things can be done? It is not the height of sophistication, after all. Men in tights? The leading man played by a woman, and vice-versa? Silly pranks with shaving foam? Dad dancing and other embarrassments simply too hard to bear? Actors adept at forgetting their lines? Come on, we've got Netflix, instagram and MOTD instead. (Copious other forms of utter drivel are available).

Whatever the reason, whether some primeval urge is at work or what, or other urges for that matter too obscure fully to comprehend, Panto lives on in all its glory, a wonky old tradition that people seem to love. And....as luck would have it, this peculiar art form can still be found at the Radnor Hall in Bodenham on three cold dark evenings and one damp afternoon in late November, and by golly you are most welcome to come along, and not just to watch. You are also very welcome to join us to take part because we love to have new people involved! It's always a very happy silly fun night out and great for bringing our community together.

Strive as we may, perfection does occasionally elude us which is inexplicable given that sometimes almost the whole cast does actually turn up for the dress rehearsal. But If you want to be part of something truly amazing and get away from all that online stuff for a change, not to mention remorseless box-sets-without-end on telly, the Radnor Hall Players would love your support. Fun is guaranteed, It's always a very happy silly fun night out and great for bringing our community together.

So please do give it some serious thought (but not too much) and come and help us put on a panto. If you'd like more info please contact Nick "It'll be Alright on the Night" Stanger on nrystanger@gmail.com.

Details of this year's panto to be announced in News and Notes quite soon.

Nick Stanger

Focus on Food

Nasi Goreng

We managed to grab a couple of weeks holiday down in Fishguard, Pembrokeshire in August. Now we're back and looking at eleven events to get through in September alone, feeding close to 1500 guests a delicious array of dishes, we're not complaining, it's good to be busy. On a couple of occasions, we're catering the wedding and then we've been asked to come back the next day to cook brunch which kicks off the recovery party. My go to dish for any form of recovery party is a Nasi Goreng, a traditional Indonesian breakfast dish.

I was asked to make this dish many years ago by a family at the top end of the Chalke Valley. Their grandfather had made it for the family every summer since time began, and sadly, that year he had died, and so I was basically asked to fill his shoes, an alarmingly daunting task to say the least. I had a lot of fun researching the dish, every recipe I looked at was different, and the saying goes there are as many recipes for it as there are islands in Indonesia, so 18,000, of which 6,000 are inhabited.

It's stir-fried rice in a nutshell, but with a few killer ingredients. Cook off 120gm basmati rice a couple of hours ahead of starting the dish. Mix together 50gm each, chilli bean, oyster and soy sauce, with 30gm soft brown sugar, set aside. Mix 3 eggs, 12ml sesame oil and 8gm chopped chives together, then cook off as thin pancakes, roll up and cut into strips.

Heat 30ml vegetable oil in a large wide pan, could be a large frying or paella pan add 100gm bacon strips, cook until crispy, add thin strips of 1 chicken breast, cook through, then remove, set aside. Throw in 500gm diced onion, 2 sliced red peppers then 50gm chopped fresh root ginger, 1 seeded and diced red chilli, and 3 diced garlic cloves.

Then it's time to add the secret ingredient and the one that sets a Nasi apart from other stir fries, the shrimp paste, which you can get from the Asian Food Store in Fisherton street. Loosen up 30gm with a little oil, clear a space in the middle of the pan and drop it in, cook it off for a few minutes, as you would a tomato puree. A word of warning, it stinks, it is an abhorrent aroma that infiltrates your nostrils and won't come out. You will think the dish ruined. Fear not, mix it through all the other ingredients in the pan and carry on.

Throw in 250gm raw tiger prawns and 250gm baby octopus, cook and combine. Add back the chicken and bacon. Throw in the sauce, combine well. Throw in the cooked rice, 25gm of chopped coriander and 75gm sliced spring onions. Season with salt and black pepper. To finish, scatter the shredded pancakes and sprinkle another 75gm sliced spring onions and 75gm coriander across the top and serve, but not too hot, but above room temperature is good. Serves 6 people.

If enough people want a lesson, I'll lay some on, get in touch, enquiries@breadandflowers.co.uk. To find out what else is happening at Bread and Flowers, follow the link <https://www.breadandflowers.co.uk/newsletters>

Martin Simcock

Community News

Community Chest

Hello! Is it me you're looking for? Once said the great Lionel Richie. Course it's not, you're looking for what's what and who's who in our five villages. This stuff just does not give up, we do an awful lot of things and some stuff and bits and pieces, I collate that info, and in no other place than this is where you will find it.

Japan just got Hillier

Super news from the Hilliers of Nunton, who would like to announce the arrival of a new Hillier granddaughter born in Japan on 15/7 – Momoko, first baby for Nick and Junko Hillier, all doing well.

Courteous Bonfires Seulement

Number two in this, very unlike, Schindler's List, is Caroline Cooper who would like to gently remind us all about the courtesy of not lighting bonfires on fine weekend afternoons when neighbours have doors and windows open and laundry hanging outside.

A Rinky Dinky Linky Scheme

Samantha Lloyd is looking to recruit volunteers for link schemes across the green and pleasant county of Wiltshire. These are groups which offer transport and good neighbourly services to those that need them. Should you fancy your chances here, please see website for full details.

HEART STOP-HEART START

There is now a community De-Fibrillator installed at the Radnor Arms. Please, if needed do not be afraid to do so but bear in mind the following :

1. Do not panic
2. To open the cabinet, call 999 and ask for the De-fib code for the Radnor Arms (the post code and /// What Three Words location finder are written on the box.
3. Take the box out, take it to the patient and open it. Things will get loud (refer to point 1) but clear and the machine will tell you what to do.
4. Ensure that 999 Ambulance has been called and do the best you can. Note; the machine is not an auto CPR giver but can coach you through the required cadence. If it requires to "shock" the casualty, please ensure you are clear when it does.

If you do use it or notice anything wrong with the machine or cabinet, please let the Parish Council know via clerk@odstock-pc.org.uk so that we can replenish, re-charge or repair. This is vital to ensure that the Heart Start De-fib remains available for the next time

*

Community News

Obituaries

Chris Whalley

The past tense is not a country I like to be in when talking of Chris. We all have our stories, and I have mine. He was the guy who welcomed the Georgina von Etzdorf family into the village of Odstock in 1982 and the guy, solely responsible for Bread and Flowers establishing itself in such a wonderful HQ here at Longford Farmhouse in 2012. He was a measured arbiter, between the landowning aristocracy, and the peasants of the local villages, to my mind.

He was a Don, a centred, forgiving, clearly loving individual, with compassion, not only for people, but for the territory and for the politics of the county. More than that, he was part of the geography of this land. His humour raced through the village like a breeze through the late summer barley up on the downs. He was constant and solid, like Great Yews or Clearbury Ring. His memorable chuckle babbled through the community like the river Ebble, wending its way to the sea.

He brought the community together. He guided, certainly me and others, helping us to fit in. Heard our voices. He was an elder, in the proper way, established, wise, foolish, vulnerable, and generous. For me, he made this community work. Not on his own obviously, but he was a great spirit and will be missed, like a volcano erupting and disappearing into the sea. Still part of the geography, always remembered, just not seen. Or like a Spitfire, out there, protecting and guiding us home.

R.I.P

Martin Simcock

Tommy Winternitz

Caroline Winternitz, sadly, would like to inform us that Tommy passed away peacefully at home in Charlton-All-Saints on 27 July after a short illness, surrounded by his wife Caroline and children Nikki (virtually), John and Gonda. The family warmly invite you to come and celebrate a much-loved man and a life well-lived on Friday 1st September at 11:00am in All Saints church, Charlton and 12:15 at the Radnor Hall for drinks and a light lunch. Please RSVP to John.winternitz@gmail.com so they can cater appropriately - Tommy would not approve of the bar running dry nor the food running out!

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Twice a year we open Longford Farmhouse for our 'Cooking the Books' supper clubs and feed 60 lucky locals a four-course menu of seasonal produce with recipes poached from the pages of our favourite cookbooks. Occasionally, when asked, we cook for locals or non-locals who want to celebrate something special whilst sharing exquisite dishes with family and friends. Here's some recent feedback.

'My family took me to Longford Farmhouse to celebrate my birthday, with four old school friends and their wives. The twelve of us hugely enjoyed splendid food, with great service, in a very comfortable, attractive setting. It was a wonderful treat. I discovered later that we had been able to supply our own wine, with no corkage to pay, which was a bonus. Thank you Bread and Flowers for a truly memorable evening. Adrian Taylor'

Website www.breadandflowers.co.uk.

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Longford Estate News

The summer has been rather a washout and is in complete contrast to last year. It did at least stay dry for Ebblefest and the farm team were proud to support the event this year not only with tractor and trailer rides but also with a small display of a combine, tractors, trailer and fertiliser spinner.

Normally we cut hay in late June/early July and whilst we got several fields cut, those under stewardship agreements were not cut until early August and some will not be cut at all such are the ground conditions.

Harvest is proving to be a stop start affair with the team having to snatch what they can between forecasted and unforecasted rain events. Half of the oilseed rape was harvested in a 48-hour period with a shift pattern being operated to keep machines going non-stop and allowing for operators to get some sleep! The continued wet weather can 'wash' the quality out of the cereals and as such achieving milling quality in the wheats and malting quality in the barley may prove to be a challenge for much of the country, although we won't know until it is in the barn and it is tested.

Calving this year felt a little more protracted than last year 9.6 weeks against 8.6 weeks last year, the cows were slower to start calving but were at a similar point by the sixth week. The slower rate of calving is a result of the heatwave last year coinciding with the mating period. The policy on bull selection is proving successful with calves thriving from the outset and some fantastic looking young animals being out in the herd. The winter forage crop was planted literally as bales were stacked and just before the rain consequently this crop is doing well and should provide a plentiful supply of winter grazing.

The heatwave last year made fish farming difficult as water temperatures rose, in contrast this summer's cooler wet weather has been ideal and fish have grown remarkably well within the RAS.

The river and its banks have been hard to manage this year with the banks being almost constantly wet mowing them has been difficult and, in some instances, impossible due to the risk of machines ending up in the river. The weed levels have been good this year and have held up levels along with a regular rainfall top-up, fishing has proved harder but those who have ventured out have had some real success.

The woods team have been busy clearing Ash trees suffering from Ash Dieback in a number of plantations, some of these areas already have enough self-set plants which will now be able to thrive as their competition has been removed and other areas will be re-planted to provide a new crop of timber for the future. Alongside this all of the normal summer routine work of tending to the young plantations has been undertaken.

Cricket bat willows are being cut and are destined for Gray Nicholls. It is great to be provide the raw material for a product that will be used by the full range of cricketers across the country and further afield and to support a British manufacturing business.

We had an influx of rental properties comeback to us earlier this year and the property team have worked hard to refurbish and get them ready for our new tenants to enjoy and make their home in.

Our new website has been launched this month and an Instagram account is now up and running.

www.instagram.com/longfordestates

David Canty—Longford Estate Manager

Longford C of E Primary School News

The Longford School year ended with a celebration service for our wonderful Year 6 pupils. The Year 6 pupils have enjoyed a brilliant year, including a Hooke Court residential trip in September, immersion in great writing projects-culminating in a visit to Harry Potter World, a day at the Chalke Valley History Festival, science workshops with the Arts Council and Throope Manor, as well as the day to day: sport, dance, baking, computing....continuous learning; ending with a glorious musical show narrated by Amelia and Sophia. 83% of Y6 pupils achieved expected for their SATS reading test, with 33% achieving greater depth. Their reception years seem like yesterday; we wish them good luck!

Many cups were awarded at the end of year service. These may resonate with you: the Radnor Cup was awarded to Ruby Heaps for effort and outstanding academic work; the IT Award to Abel Alexander and a new Underhill Cup was presented to Sophia Macdonagh, for generosity and creativity. The new cup was created to mark the dedicated service of Mrs Debby Underhill. Mrs Underhill has served as a Longford Foundation Governor for a remarkable 12 years, and although she is retiring as a governor, we hope Mrs Underhill will still be a frequent visitor, as a friend of the school, volunteer and member of the Chalke Valley Benefice team.

From September onwards, we will be offering wrap around care. We are elevating our curriculum provision by adopting an enquiry-led approach to foundation subjects, such as Science and the Humanities, through curriculum specialists Lighting up Learning, enhancing oracy and increasing challenge. We have refurbished our Early Years classroom and outdoor learning area. 100% of Early Year pupils achieved their EYFS end of year goals, with 80% of Year 1 pupils achieving the Phonics screening check.

FOLS, our friendly PTA, have been industrious as ever and enjoyed supporting Ebblefest. They are currently fundraising to improve our school library. Huge thanks to them for their great community spirit and also to the Nisa Local Shop for their generous donation.

The education landscape has changed significantly. The Governing Body, ably led by Mrs Nicola Ford, are working towards academisation with Pickwick Academy Trust. This change has been approved by the Dfe, LA and Salisbury Diocese. Pickwick are an outward facing and an inclusive trust, built on strong foundations as a highly respected teaching school. Their vision "is underpinned by our moral purpose to provide the best education and curriculum for the children we serve, and is based on the values of: aspiration; collaboration; inclusion; enjoyment and nurturing relationships, with the intention of empowering children to become life-long learners, global citizens and deep thinkers."

Longford School is a lovely place to be. It is a small and friendly, traditional village school. Simply; it's all about the children, their future and well-being. I am very excited about the next chapter in the school's story.

It is your community school. Visits are most welcome; I would be delighted to give you a guided tour. If you would like to support the school as a volunteer or Governor, please contact me or Sarah Bartucca, the school admin officer. Further: this year we will be thinking about our local community and the history of the school. It would be great to hear about past stories and see old photos!

With kindest regards to you all, *Louise Knipe, Head Teacher*

Mrs P's Recipes!

Mrs P of Odstock has a garden full of fruit, successfully growing in almost every corner. She preserves it, makes jams and chutneys from recipes that were handed down from her Grandmother, to her Mother (who would have been 100 in December), and then to her.

If that's not the definition of a tried and tested recipe, then I don't know what is. Over the next few months, Mrs P will be handing these recipes down to us, the community — do email us photos of your results!

Mummy's Apple Chutney

Step 1 Ingredients

3lbs cooking apples
1lb shredded onions
1 1/2lb demerara sugar
1/2lb raisins
1/2 lb currants
1/2 lb sultanas
2oz salt

Step 2 Ingredients

1 pint malt vinegar
1 heaped teaspoon of ginger, cinnamon, curry powder, mixed spice

Method

- 1) Simmer all of STEP 1 ingredients for 2 hrs
- 2) Mix STEP 2 ingredients together and then add to STEP 1 and simmer for another 2 hours.

Ladle into sterilised jars, seal and label.

Leave to mature for 4 weeks then enjoy with cold meats, cheese, shepherd's pie, cottage pie

Mrs P

Niall O'Rourke



Where are you from?

A county called Sligo in Ireland, a small seaside town in the north-west of the country.

How long have you lived in the community and what do you do for work?

I moved to the village in January 2022, I'm Veterinary Surgeon.

What are the challenges that come with your work?

Everyday there are challenges as part of the job, there is often a lot of problem solving and investigating required to get to the bottom of a patient's illness. With many conditions a diagnosis can be made easily but there regularly are cases that are complex and difficult to get to the bottom of, that can be quite difficult.

What do you like best about your job?

As part of my work I deal with everything from a Hamster to a Horse so the variety is always enjoyable. On any given day I never know what I may have to see or do.

What's the most unusual procedure you've done on an animal?

I do get to do some interesting surgeries in cats, dogs and cows at work but I think the most unusual thing I have done is being involved in tranquilize darting a rare Persian deer to treat a foot infection.

What advice would you give to someone wanting to become a vet?

The main advice I would give anyone who's interested in becoming a vet is to spend time on placement at a veterinary practice, although the profession is focused on the animals a huge portion of the job is communicating with animal owners and is something that is often overlooked.

If you weren't a vet, is there another job you'd want to do?

If I weren't a vet I likely would be a farmer. It's a tough living but it's something I have always loved.

What do you do outside of work, for fun?

Outside of work I enjoy playing squash and golf. I also love my rugby so I will be keeping a close eye on the rugby world cup over the next few weeks.

Church News

News from the Pews

There is some fantastic news for the churches here in the Chalke Valley. Rev Ruth has been appointed as our new Team Rector, will remain living Nunton and her licencing will be held on Wednesday 27th September at St Andrew's Nunton. We are also going to be celebrating our Harvest Festival service at 4pm on Sunday 10th September at St Andrew's Nunton, followed by a bring and share tea. This might seem a little earlier than usual, but you have probably noticed that harvesttime is getting earlier and earlier in the year, so it seemed appropriate to celebrate our farmers and all their hard work early in September. We hope to see many of you there.

CreativiTea will continue to be on 2nd Thursday of the month in the Barker Room, Nunton between 2pm and 4pm. Do feel free to drop in for tea and a chat.

I know that weatherwise, the summer has been challenging and even more so for those celebrating important life events at our churches. We have had a joyful wedding in July at St Andrew's between Pete Stanger and Catriona Till, the emotion and happiness not dampened by the pouring rain. We have also, sadly, had several funeral services in the parish. We are so very grateful to those who look after our churchyards and enable them to be peaceful and beautiful resting places.

Stephanie Elcock

Mary Boyd Camps

Churchwardens

WI Report

Odstock, Nunton and Bodenham WI report 10 July 2023

The July meeting was opened by the President to a very good turnout of members on a lovely summer's day. An update of the next meetings of the subgroups was given and a reminder about County events. Unfortunately, the speaker for this meeting was unable to come, so instead we were treated to a very interesting talk from Hazel Docherty one of our members who kindly filled in at the last minute. Her talk was about her personal experiences as a Blue Badge guide in London.

This was the last meeting before the summer break, the next meeting will be on September 11th. The W.I held a very successful cake and produce stall at the Ebbfest Fete this year after a break caused by the pandemic. Thank you to all who contributed to the amazing array of cakes and produce.

The annual Summer Outing this year was a trip to Breamore House with a guided tour of the house and a delicious lunch in the lovely little Cafe in the grounds of the house. From the feedback received this was a very successful trip. Such a shame about the weather.

From Carol Stratton



Church Services

For Britford, Charlton All Saints,
Odstock and Nunton with Bodenham

BCP = Book of Common Prayer, CW = Common Worship



September 2023

Please check the weekly e-Bulletin or e-N&N for all Benefice Services

3 September 13th Sunday after Trinity	9.30am	Parish Communion (CW)	Britford	Katharine Robinson
	11.00am 6.00 pm	Family Service Songs & Sausages	Odstock Britford	Adrian Taylor Ruth H-S
10 September 14th Sunday after Trinity	11.00am	Morning Prayer (BCP)	Charlton	Rhoderick Voremberg
	4.00 pm	Harvest Festival & Tea	All Saints Nunton	Ruth H-S
17 September 15th Sunday after Trinity	9.30am	Parish Communion (CW)	Odstock	Vernon White
24 September 16th Sunday after Trinity	9.30am	Harvest Festival	Charlton	Anthony Hawley
	11.00am	Family Service	All Saints Nunton	Adrian Taylor
1 October 17th Sunday after Trinity	9.30am	Harvest Festival	Britford	Jenny Taylor
	11.00am	Family Service	Odstock	Adrian Taylor

HARVEST CELEBRATIONS

SUNDAY 10 SEPTEMBER

All are welcome to our Harvest Festival service in St Andrew's church, Nunton, at 4 pm.

Followed by a bring-and-share tea in the Barker Room.

A prize will be offered for the most innovative use of homegrown produce to create a dish for the shared tea.

For more information, please contact stephanie.elcock@gmail.com

Donations of tinned and dry goods will be collected for the Trussell Trust

Clergy Team:

Team Rector Designate ~ The Revd Dr Ruth Howlett-Shipley: 27 Sep 2023

Team Vicar ~ The Revd Dr Ruth Howlett-Shipley: 01722 697 022

Team Vicar ~ The Revd Canon Jenny Taylor: 01722 503 081

Team Administrator ~ Mrs Emily Broomhead: 07890 262 376