

News and Notes

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

November 2023

Page 2-3

Community
News

Pages 4

Focus on Food

Page 5

Pantomime

Pages 6-10

Adverts

Page 11

WI News

Page 12-13

Mrs Ps Recipes

Page 14

Spotlight

Page 15 - 16

Church News
and Services

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For December
and
January 2024
edition

Stop the train, I want to get off!

Village panto this month. Oh no it isn't! Oh yes it is etc. Get your tickets pronto to avoid disappointment, they fly off the shelves almost before going on sale. Don't delay, is my non-circuitous suggestion.

How did we get to November? One assumes in the traditional way from January onwards, but this felt super quick looking back, at points during, almost flowing concrete. C'est la vie.

Another News and Notes landing on your doorstep or in your inbox, whatever your flavour is, we got you, as those cats say!

Endless thanks to the one and only Jeremy Metcalfe. The News and Notes Editorial conglomerate have had, and indeed continue to have, plates spinning all over the shop, and Jeremy has picked up the slack to ensure you have a monthly rag. On that note, should you ever feel like putting pen to paper or finger to keyboard, we would gladly take your copy and furnish a page or half or even two if we can to make this editorial more encompassing! Please share your whimsy, maybe you write stories, draw or paint, we'll accept it all and try and make it work.

This month we have a spotlight, a plant, a tunes and food, recipes, community twitterings, pewses and newses, WI notes, and all that lies in between. Thanks also to everyone who contributed, we literally could not do this without you, and your contributions are like a life ring in a sea of, um, salt water!

Catch you at the panto, or Anna's play or perhaps in a garden looking for Orpheus, wherever, whenever, it's always a pleasure.

Ttfn.

Community News

Community Chest

Here's what is happening in and around the five villages this month, miss it, miss out as they, and indeed we, do sometimes say.

Goodbye Jill Johnson

Straight to the top of the charts, a matter that is very close to my heart. After 35 years of embedding in Nunton society, it is with truly marked sadness that we say "bon voyage" to Jill Johnson, who is moving to Shiplake to be near her son Myles and family. As neighbour to two of the four Editors, we can say – hands down, best neighbours we have ever had! We shall miss you dreadfully, but we wish you well with your nouvelle pastures.

Longford Estate & Parish Council Walk 5th November

Longford Estate and Odstock Parish Council would like to offer residents an opportunity to join a walk through the Estate on Sunday 5th November.

See the invite on page 15.

If you wish to come along, please register your interest beforehand by emailing parishwalks@odstock-pc.org.uk as places are limited. Further details will then follow.

Downton Band's Christmas Concert

Barbara Box of Charlton All Saints, would like us to let you know of the Downton Band's Christmas Concert, 7.30 pm Tuesday 12th December 2023 at All Saint's Church, Charlton All Saints. Admission is free and the usual refreshments shall be provided, broop, broop bee doop.

A Councillor! a Councillor! My Kingdom for a Councillor!

According to Jay McGowan, Clerk of Odstock Parish Council there is a vacancy for Councillor at the Parish Council. Should you fancy a stab at Councilloring, please contact 07946 576 550, or email clerk@odstock-pc.org.uk

Lawn Mower news



New mower for Odstock Church after the old one catastrophically broke.

The Parochial Church Council (PCC) paid for a new one.

CREATIVITEA

Thursday 9th November 2-4pm

Barker Room, Nunton

Do you want to learn to crochet?

Having a struggle with some knitting?

Or just fancy a game of scrabble?

Join us for tea, cake and a chat in the Barker room for a Creative Tea!

Bring your ideas on how we can be more creative.

Community News

BONFIRE BASH

Charlton All Saints Barn

6pm SATURDAY 4 NOVEMBER

Bar & Raffle

**Tickets from Chris Clark
01725 510 891**

**In advance: Adults £7.50,
Kids 5-14 £3.50**

**On the night: Adults £10,
Kids 5-14 £5**

*Editors Correction:
Please note the corrected prices.
Apologies for incorrect prices in last edition.*

DOWNTON BAND CHRISTMAS CONCERT

Tuesday 12th December 2023

At 7.30pm

All Saints Church, Charlton

Admission free

Usual refreshments

A retiring collection will be divided between the Band and the Church Christmas gifts (unwrapped) for the Women's Refuge (labelled lady, boy, girl) are welcome

Christmas Cover Contest

Every Christmas, as a special treat to our community, and as a generous gift from Speedy Print, who print N&N for us every month, we get a bonus...

COLOUR EDITION!

To celebrate, we're launching a prestigious Christmas Cover Contest. This is open to everyone, all ages and any artistic style. Send us your cover designs by 14th November and the winning one will be on the front of the December issue.

We're looking for: a colourful, unique design that represents our villages and Christmas. It will need to look good printed on A5 so details should not be too small. Avoid writing, where possible. If using pencil, please press hard or pen might be better.

Imagine the pride you'll feel when on a frosty December morning the News & Notes falls through your letterbox. You pick it up, turn it over in your hands to see, not only is it in colour but it has your beautiful creation on the front of it. We can't wait either.

You can email your entry to editor@newsandnotes.co.uk, drop it round to one of the Co-editor's houses or arrange a sneaky handover in the pub.

No bribes, please. It's true, Jonny and Orpheus will do most things for a pint, but this is a clean contest - Good luck!

Focus on Food

Diana, Keith, and Pedro

We open our doors for the last time in 2023, November 17 & 18 to be precise, for our seventh in a series of 'Cooking the Books' Fear not, there will be more in '24. We started reviewing menu ideas in September and as most of the dishes are new, we've been sampling them, some of them two or three times to make sure they are just right and the four course feast is a balanced affair. Fortunately, this is our job and one we relish, but I can imagine for a lot of people it's quite a challenge getting the balance right, or the theme. And even I find it challenging deciding what to put on the family table to sustain everyone every day.

But then I discovered Diana Henry's 'How to Eat a Peach'. It's book of menus, stories, and places, sitting alongside recipes to go with them. It reminded me of everyone's favourite veteran chef, Keith Floyd, who single handedly inspired the early me to pick up a pan and try my luck on the stove. They both talk so eloquently about the experience of food and the story behind the occasion. They set the scene, lay the table, take you to a place in their memory, a place perhaps that you've never seen, never heard of or imagined until now. And they evoke the mood that goes with each dish, each carefully chosen menu.

The titles of her menus are a joy to begin with, 'Crab walks sideways', 'If you're going to San Francisco' and one of my favourites, 'Darkness and light (The soul of Spain)'. The dishes in question here, start with 'Sherry and orange caramelized fennel with goat cheese' followed by 'Arroz negro with romesco sauce' and finishing with 'Spanish chocolate & Pedro Ximenez ice cream'. But to get to the first recipe, there's an account of her first ever trip to Madrid to travel through, lasting just three pages, it's entirely mesmerising.

The biggest question for me is not what to serve up, but why, what's the reason, the story behind it. Once I've got that clear in my head it makes the 'what to serve', so much easier. So for the pop-up for instance, I was thinking about the time a bunch of friends, Salisbury based, all self-employed, most working alone, decided to create a mutual 'Office Christmas party' and we took ourselves up to London, to Barrafinna, an amazing Spanish tapas bar, where the even more amazing Nieves Barragan Mohacho, cooked for us all in the dining room below. The aromas, flavours, the conviviality, and sense of adventure all stayed with me over the years, and I wanted to share that experience and recreate it at the pop-up.

Why not come along and see if I manage to pull that off. You can check out the menu and all the details on our website, <https://www.breadandflowers.co.uk/guest-chefs> and contact orders@breadandflowers.co.uk to book a seat. Apologies in advance for this shameless sales pitch.

Martin Simcock

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There's only one way to find out....*

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at 7.30 pm

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Once a month you'll receive an electronic version of this newsletter, with links to more info and articles than are in the printed version.



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'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.

Instagram [@breadandflowers](https://www.instagram.com/breadandflowers).

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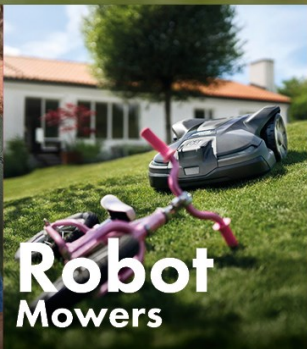


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WI Report

The October meeting was opened by our President, who welcomed everyone and introduced a new member to us. She thanked the hostesses for the flowers, and after the opening prayer was read she appraised members of news from County since our last meeting, and sadly told of 2 ladies who have passed away, one a previous ONB member and one of the Devizes staff. We were told of events happening in the future which anyone can attend and also that the money raised each month by our "flower of the month" competition now goes to a new charity "Women of the World " as the previous one which we supported has now ceased. There was a short account of the Annual meeting held in Swindon at the Steam Museum, and a reminder of venues for all the sub group meetings this month.

Caroline Cooper came and told us briefly about her daily swim in the river Ebbles in October. She supports "Surfers against Sewage", and as our WI resolution for this year is Support Cleaner Rivers, thought we might be interested. Members were invited to join her swim!!

Regarding the Salisbury Food Bank which members are generously supporting this year, details were given about a reverse Advent Calendar. Instead of opening a door and taking out an item, we put one in. It was suggested members, possibly in groups of 3 or 4, put together selected items, 1 for each day in November, and bring in bags or boxes to the December meeting. This was generally accepted, if needed contributions can be collected.

After coffee break we had a real treat. Robert Smith from the Wessex Blood Runners, told us about the working of the group. It is a Charity which has finally been recognised by Government as the 4th emergency service after Police, Fire and Ambulance. It is Nationwide but operates at local levels, although all areas can link together to deliver items across the country if needed. It operates at ZERO cost to the NHS but is used by them constantly. All riders are volunteers and work between 1900 hours and 0600 hours 365 days a year. They must take an advanced driving test every 3 years. The local Wessex group operates between Chichester to Dorchester and north to Basingstoke and all hospitals along the south coast. If an item has to go to London the rider usually meets at Guildford to hand over. They support the Wessex Air Ambulance service and go daily to them at Thruxton to maintain their supply of blood products. Usual items conveyed by riders are blood, platelets, plasma. Samples which may need to go to specialist centres and some cancer medication. During the day there is also a service where breast milk is collected frozen from mums in the community and taken to neonatal units. They do not supply private hospitals unless they have an NHS link or a dialysis unit. In 2021 they were awarded The Queen's Award for Voluntary Service. Members very generously gave him a retiring collection of £140.

After the meeting we all enjoyed a lovely Autumn lunch together organised by Sue Amey and her small team. During this we said a fond farewell to Jill Johnson who is a long standing member and who is shortly moving away to be near her son. The committee thanked Sue and her team and gave them flowers.

The next meeting will be on November 13 when our speaker will be Steve Oakes talking about " Birds in our winter garden "

Mrs P's Recipes

Mummy's Christmas Pudding Recipe

One of the loveliest traditions when making Christmas pudding is that everyone in the family should take their turn mixing in the raw ingredients, including children of all ages, ensuring that it's stirred clockwise! While mixing the pudding every person should make a wish. Stirring the mixture clockwise might be your natural instinct but it has a special significance too. Stirring from East to West, or clockwise, is a homage to the journey made by the Wise Men.

Tradition says this should happen on Stir-up Sunday which, this year, falls on November 26th.

Ingredients for the pudding

450g/1lb dried mixed fruit. I use a mixture of sultanas and raisins.
1 small cooking apple, peeled, cored and roughly chopped
1 orange, finely grated rind and juice
3 tbsp brandy, rum or cognac
75g/3oz butter, softened, plus extra for greasing
100g/3½oz light muscovado sugar
2 free-range eggs
100g/4oz self-raising flour
1 tsp mixed spice
40g/1½oz fresh white breadcrumbs
40g/1½oz whole shelled almonds, roughly chopped - OPTIONAL

Ingredients For the brandy butter – I make this on Christmas Eve

100g/3½oz unsalted butter, softened
225g/8oz icing sugar, sieved
3 tbsp brandy, rum or cognac – TO TASTE!!!

Christmas pudding method

1. Measure the sultanas, raisins, and apple into a bowl with the orange juice. Add the measured brandy (rum or sherry), stir and leave to marinate for about one hour.
2. Put the measured butter, sugar and grated orange rind into a large bowl and cream together with a wooden spoon or a hand-held whisk until light and fluffy. Gradually beat in the eggs, adding a little of the measured flour if the mixture starts to curdle. Sift together the flour and mixed spice, then fold into the creamed mixture with the breadcrumbs and the nuts. Add the soaked dried fruits with their soaking liquid and stir well.
4. Generously butter a 1.4 litre/2½ pint pudding basin. Cut a small disc of foil or baking parchment and press into the base of the basin.
5. Spoon the mixture into the prepared pudding basin and press it down with the back of a spoon. Cover the pudding with a layer of baking parchment paper and foil, both pleated across the middle to allow for expansion. Tie securely with string and trim off excess paper and foil with scissors.

Mrs P's Recipes

(Continued from page 12)

6. TO STEAM, put the pudding in the top of a steamer filled with simmering water, cover with a lid and steam for eight hours, topping up the water as necessary.
7. TO BOIL the pudding, put a metal jam jar lid, or metal pan lid, into the base of a large pan to act as a trivet. Place a long, doubled strip of foil in the pan, between the trivet and the pudding basin, ensuring the ends of the strip reach up and hang over the edges of the pan. This will help you to lift the heavy pudding basin out of the pan of hot water when it has finished cooking.
8. Lower the pudding onto the trivet and pour in enough boiling water to come halfway up the side of the bowl. Cover with a lid, bring the water back to the boil, then simmer for about seven hours, until the pudding is a glorious deep brown colour, topping up the water as necessary.
9. When cooked through, remove the pudding from the pan and cool completely. Discard the paper and foil and replace with fresh. Store in a cool, dry place.

Brandy butter method

For the brandy butter, place the butter into a mixing bowl and cream with a wooden spoon until light and fluffy – or for speed use an electric hand-held mixer. Beat in the sieved icing sugar until smooth, then add brandy, rum or cognac, to taste. Spoon into a serving dish, cover and set aside in the fridge.

Christmas Day

To serve on Christmas Day you can either steam or boil the pudding for about two hours to reheat.

OR TO MICROWAVE - Remove the lid from the pudding and place a fresh piece of baking parchment paper on top of the pudding. Then recover loosely with cling film, which will allow the steam to escape. Place into your microwave on maximum power and reheat for around 2-3 minutes. Leave to stand for 2 minutes before serving.

To serve

Turn the pudding onto a serving plate. To flame, warm the brandy, rum or cognac in a small pan, pour it over the hot pudding and set light to it.

Serve with brandy butter and some double cream just to be naughty – it is Christmas Day!! Enjoy!!

Mrs P

Do you have a favourite recipe that you would like to share with our community?

Please send it to the Editors.

Lucy Ashworth

How long have you lived in Charlton All Saints?

I have lived in two different houses in Charlton, with a move to Coombe Bissett in between for a few years. I have lived in our current house for 11 years with my husband George and my two children, William (13) and Poppy (9).



We also have a liver cocker spaniel called Olive.

What do you do for work?

I own a childcare business called Little Acorns which I started in 2016. I work from the family home.

What made you start your own business?

I started my own childcare business as I have a passion to work with early years children. My career path changed because of redundancy, which gave me the perfect opportunity to found Little Acorns.

How would you describe your approach to childminding?

I provide fun and stimulating activities and experiences, tailored for each individual child, which helps them to reach their full potential across all areas of development. My environment is a curious space filled with open ended resources, real life items designed to encourage role play and beautiful pieces that children just want to touch. This allow children to be the pilots in their own play. I have been lucky to be able to gain an insight into The Curiosity Approach and feel confident to say I am a Curiosity Approach inspired setting.

As well as promoting indoor activities I believe that it is paramount that children experience learning in the natural environment. We use our surrounding countryside and woodland daily as well as other outdoor local retreats.

What are the challenges and what do you enjoy about the work?

The main challenge with my business is not being able to accommodate the childcare need in the area. There is such a high demand with only a limited amount of spaces that are available. I love to watch the journey of each child that joins Little Acorns. It's wonderful to watch them grow and develop from babies, through school and beyond.

What do you do outside of work, for fun?

I enjoy socialising with family and friends, good food and dining out. I have had a love for horses since I was small and ride as and when I find the time. I enjoy walking with Olive and exploring the countryside, which we are very spoilt with where we live!

Church News

News from the Pews

As mentioned in last month's News and Notes, Ruth has now been installed as Team Rector and the good news is that she will remain living here in Nunton rather than moving to the Rectory in Broad Chalke. This now leaves an opening for a Team Vicar who will be based in Broad Chalke. The process of appointment has started and, should a suitable candidate apply, we hope to have a full complement of clergy in our Benefice by early next year.

At St Andrew's, we are thrilled to have had two Baptisms this month welcoming Dottie Canty and Louie Newman to the Church of England.

November brings a change of colour to the Liturgical year and we have the choice to dress our altars in red rather than green. Our shared Remembrance Sunday service will be held this year at Charlton All Saints on 12th November starting at 10.50am. We then have our build up to Advent and before you know it, it will be Christmas! – Look out for the dates and times for carol singing and Christmas services in December's News and Notes.

CreativiTea will continue over the winter on the 2nd Thursday of each month between 2 and 4pm in the Barker Room. Do come and have a chat and a cup of tea – it is nice but not essential to bring any craft work.

Please remember that if you need a quiet space, our churches are open in daylight hours and you are most welcome to visit.

Stephanie Elcock & Mary Boydcamps—Churchwardens

Longford Estate & Odstock Parish Council Guided Parish Walk

Longford Estate and Odstock Parish Council would like to offer residents an opportunity to join a walk through the Estate guided by some of the Estate team on Sunday 5th November.

The walk will take about 3 to 4 hours and cover approximately 7 miles. As the walk will take in private parts of the Estate away from the public rights of way, this will not be suitable for wheelchair or push chair access. Dogs are welcome but will need to be on leads. There will be an opportunity to stop for a picnic lunch as part of the walk.

If you wish to come along, please register your interest beforehand by emailing parishwalks@odstock-pc.org.uk as places are limited. Further details will then follow.



Church Services

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

BCP = Book of Common Prayer, CW = Common Worship



November 2023

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

5 November ALL SAINTS	9.30am 11.00am	Parish Communion Family Service	Britford Odstock	Ruth H-S Adrian Taylor
12 November REMEMBRANCE SUNDAY	10.50am	Remembrance Service	Charlton All Saints	Ruth H-S
19 November 2nd Sunday before Advent	9.30am	Parish Communion	Odstock	Paul Mellor
26 November CHRIST THE KING	9.30am 11.00am	Parish Communion Family Service	Charlton All Saints Nunton	Ruth H-S Adrian Taylor
3 December 1st Sunday of Advent	9.30am 11.00am	Parish Communion Family Service	Britford Odstock	Jenny Taylor Adrian Taylor

Clergy Team:

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

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

Team Vicar ~ Vacant


Team Administrator ~ Mrs Emily Broomhead: 07890 262 376



Services in Chalke Valley Benefice - November 2023

BCP = Book of Common Prayer (Traditional Language), CW = Common Worship (Contemporary Language)



5 November ALL SAINTS	9.30am	Family Communion (CW)	Broad Chalke	Kate Woolven
	9.30am	Parish Communion (CW)	Britford	Ruth H-S
	11.00am	Family Communion (CW)	Ebbesbourne Wake	Jenny Taylor
	11.00am	Family Communion (CW)	Coombe Bissett	Ruth H-S
	11.00am	Family Service	Odstock	Adrian Taylor
	11.00am	Morning Prayer (BCP)	Berwick St John	Lay Led
12 November REMEMBRANCE SUNDAY 	9.00am	Benefice Communion (CW)	Bishopstone	Ruth H-S
	10.45am	Remembrance Service	Berwick St John	Barney Hopkinson
	10.45am	Remembrance Service	Bowerchalke	Tony Monds
	10.45am	Remembrance Service	Broad Chalke	Kate Woolven
	10.50am	Remembrance Service	Bishopstone	Jenny Taylor
	10.50am	Remembrance Service	Coombe Bissett	Katharine Robinson
	10.50am	Remembrance Service	Charlton All Saints	Ruth H-S
	11.20am	Remembrance Service	Ebbesbourne Wake	Vernon White
19 November 2nd Sunday before Advent	9.30am	Holy Communion (BCP)	Bowerchalke	Ruth H-S
	9.30am	Parish Communion (CW)	Bishopstone	Jenny Taylor
	9.30am	Parish Communion (CW)	Odstock	Paul Mellor
	11.00am	Morning Prayer (BCP)	Ebbesbourne Wake	Biddy Trahair
	11.00am	Parish Communion (CW)	Homington	Jenny Taylor
	11.00am	Parish Communion (CW)	Berwick St John	Ruth H-S
26 November CHRIST THE KING	9.00am	Holy Communion (BCP)	Berwick St John	Kate Rosslyn Smith
	9.30am	Parish Communion (CW)	Charlton All Saints	Ruth H-S
	9.30am	Parish Communion (CW)	Broad Chalke	Jenny Taylor
	11.00am	Family Service	Nunton	Adrian Taylor
	11.00am	Parish Communion (CW)	Bishopstone	Jenny Taylor
	11.00am	Holy Communion (BCP)	Alvediston	Tony Monds
	11.00am	Morning Prayer (BCP)	Homington	Ruth H-S
	6.00pm	Evening Prayer (BCP)	Bowerchalke	Lay Led
3 December 1st Sunday of Advent	9.30am	Family Communion (CW)	Broad Chalke	Kate Woolven
	9.30am	Parish Communion (CW)	Britford	Jenny Taylor
	11.00am	Family Communion (CW)	Ebbesbourne Wake	Ruth H-S
	11.00am	Family Communion (CW)	Coombe Bissett	Jenny Taylor
	11.00am	Family Service	Odstock	Adrian Taylor
	11.00am	Morning Prayer (BCP)	Berwick St John	Lay Led
	11.00am	Advent Service	Bishopstone	Sally Leaver

Ministry Team:

Team Rector ~ The Revd Dr Ruth Howlett-Shipley: 01722 697022

Team Vicars ~ The Revd Canon Jenny Taylor: 01722 503081, Vacancy

Team Administrator ~ Mrs Emily Broomhead: 07890 262376

Assisting Clergy:

The Revd Canon Anthony Hawley: 01794 390607, The Revd Canon Tony Monds: 01722 420942

The Revd Kate Rosslyn Smith: 01722 780011, The Revd Kate Woolven: 07754 582395

Lay Worship Leaders:

Yvonne & Kevin Follett: 01747 828785, Caroline Lamb: 01722 780789, Sally Leaver: 01722 780447, Naomi Martin: 07713031774, Don Morgan: 01722 718557, Adrian Taylor: 01722 325862, Gill Riley: 01722 780538, Janet Roe: 01725 519242, Biddy Trahair: 01722 780666, Rhoderick Voremberg: 07785 304142, James Wardroper: 01722 718152

Guided Parish Walk

Longford Estate and Odstock Parish Council would like to offer residents an opportunity to join a walk through the Estate guided by some of the Estate team on Sunday 5th November.

The walk will take about 3 to 4 hours and cover about 7 miles and as the walk will take in private parts of the Estate away from the public rights of way and because of this will not be suitable for wheelchair or push chair access. Dogs are welcome but will need to be on leads and there will also be an opportunity to stop for a picnic lunch as part of the walk.

If you wish to come along, please register your interest beforehand by emailing parishwalks@odstock-pc.org.uk as places are limited. Further details will then follow.

The Wiltshire Bobby Van Trust



Bowood Festive Food & Gift Fair 2023

Monday 27th November 4pm – 8pm
£15 per ticket

Preview Evening, glass of wine & canapes included, tickets to be bought in advance

For further details and to buy tickets go to
<https://events.liveit.io/the-wiltshire-bobby-van-trust/bowood-festive-food-and-gift-fair-2023/>

www.wiltshirebobbyvantrust.org

Tuesday 28th November 9am-3pm
£5 per ticket

Special offer buy 1 ticket get 1 free for tickets bought in advance

Supporting

**THE WILTSHIRE
BOBBY VAN TRUST**
Registered Charity No: 1153790



Odstock Parish Council

Councillor Vacancy

Odstock Parish Council represents the Villages of Odstock, Nunton and Bodenham and are looking for a new Councillor to join the team.

Do you want to make a positive difference in our villages?

Would you like to have a say and influence decisions that affect your community?

If so, we would like to hear from you.

This is a voluntary role so you will not be paid, but there is a lot of satisfaction to be gained from helping run local services for local people.

You need to be willing to give up some of your time, how much depends on you and your commitment to work for your community. Full training and support are provided.

Parish Council meets every other month (except August) usually on the first Wednesday of the month.

Meetings normally last around 1-2 hours.

You must be 18 or over, an elector and have been a resident or worked within 3 miles of the Parish for the last year.

If you would like more information, please contact the Clerk at clerk@odstock-pc.org.uk

**ENTHUSIASM AND COMMITMENT ARE MORE IMPORTANT THAN
EXPERIENCE**

We look forward to hearing from you.

Closing date for applications is 30th November 2023

Odstock Parish Council
clerk@odstock-pc.org.uk
Tel: 07946 576550

BRING

A TIN TO WORK DAY



**FRIDAY 1ST DECEMBER
TO HELP SUPPORT**



Supported by



radioodstock.org.uk



**For More Information Or To Register To Be A
Drop Off Point Please E-mail**

friendsofradioodstock@outlook.com

Organised by Sharon Chandler volunteer from RADIO Odstock



Have your say on the future of bus services in Wiltshire

What would you like to see in the future from your bus services?

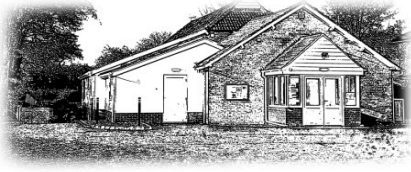
We are asking you to have your say on the future of bus services and other public transport options. Your comments will help to inform the council's draft Public Transport Policy, which aims to support road-based public transport countywide to help achieve the council's environmental, social, and economic goals, while also ensuring value for money public transport services.

The Public Transport Policy aims to:

- Ensure that residents can access essential facilities and services using public transport, promoting a high quality of life for all.
- Encourage residents to choose public transport for their daily journeys to and from work, reducing traffic congestion and carbon emissions.

Provide reliable and convenient public transport options for visitors to Wiltshire, enabling them to explore the county's attractions without relying on private cars.

The consultation ends at 23:59 on Friday 10 November. Find out more and have your say: <https://wiltshirebusreview.commonplace.is/>



BISHOPSTONE VILLAGE HALL

November 2023

KEY AUTUMN EVENTS

Saturday 18th November 'The Sunset Café Stompers'

By popular request, the Sunset Café Stompers are returning to Bishopstone. Tickets are £15 each with an optional supper available for an additional £5 per person.

Doors and bar open at 7pm for a 7.30pm start

Early booking is strongly advised as numbers are limited. To make a booking, please contact Caroline Ash on (01722) 781044 or Sue Taylor on (01722) 780316.

The BISHOPSTONE COMMUNITY CAFE

Coffee Mornings are normally held on alternate **Thursdays**. Dates for the coming period are the **9th** and **23rd** of **November** and the **7th** and **21st** of **December**. **10.30am until 12.00noon.**

Everyone is welcome to look in for a coffee and chat. There is presently no charge for refreshments.

MOVIOLA at Bishopstone

Friday 24th November. The Moviola film for November is '**Oppenheimer**'. *During World War II, Lt. Gen. Leslie Groves Jr. appointed physicist J. Robert Oppenheimer to work on the top-secret Manhattan Project. Oppenheimer and a team of scientists spent years developing and designing the atomic bomb. Their work came to fruition on July 16, 1945, as they witnessed the world's first nuclear explosion, forever changing the course of history. Directed by Christopher Nolan, the film stars Cillian Murphy, Florence Pugh, Matt Damon, Emily Blunt and Gary Oldman*

A trailer for the film can be seen in the Event section of the village website at www.bishopstone-salisbury.co.uk.

If possible, please book in advance with Caroline Ash on (01722) 781044. Entry for the film is **£6.00**. A cash bar with ices and snacks will be available.

SARUM SPINNERS AND WEAVERS

For more detail about the group please contact Les Smith on 01722 780761.

BISHOPSTONE COMMUNITY LUNCHES

The **November** lunch will be on **Wednesday the 1st** with Rosemary Pemberton talking about "Eight Hundred Years of the Salisbury Friary and its Garden".

The special three-course **Christmas lunch** will be on **Wednesday 6th December**.

Times as usual: **12.00 noon for 12.30 pm**. Advance booking is essential. Please telephone Caroline Ash on (01722) 781044 and advise her of any dietary requirements. The cost is £7.50 for a two-course lunch and a drink.

CHRISTMAS FAYRE

The Christmas fayre will be on **Friday 1st December** from **6.00pm until 7.30pm**. There will be a Tombola, Cakes and Produce, Local Crafts, Books, and other stalls. No Bric-a-Brac. Donations for tombola and cake stalls will be welcomed.

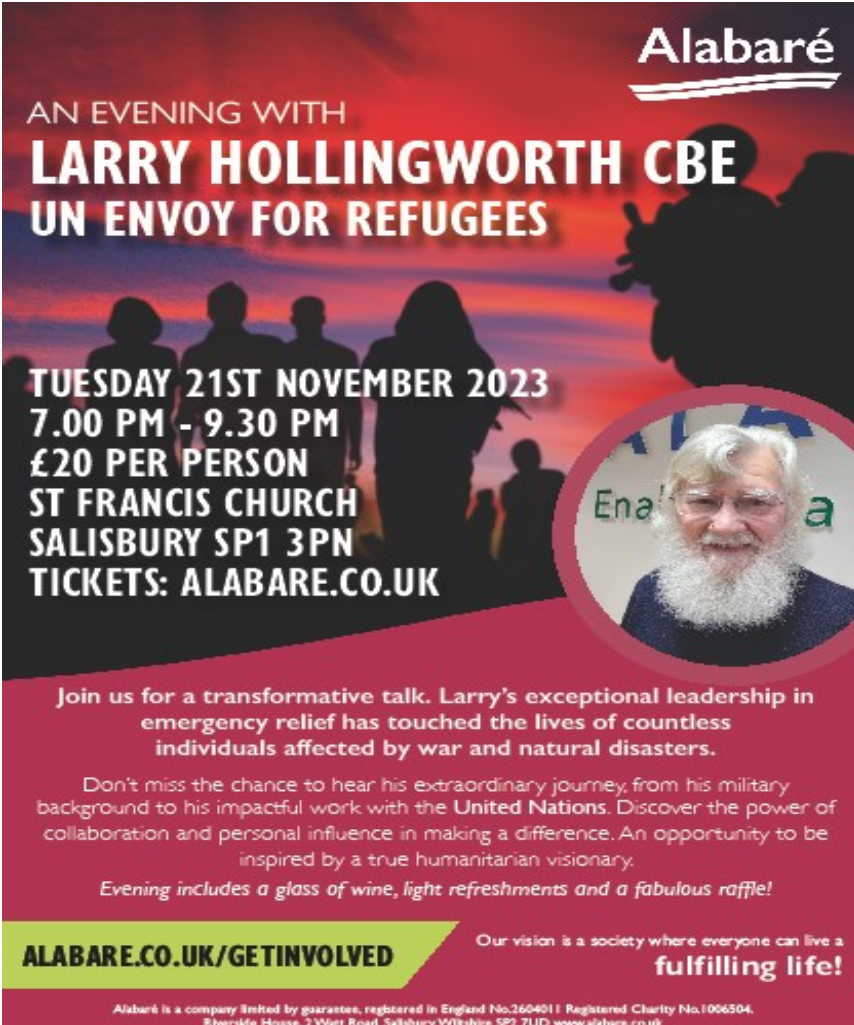

HALL BOOKINGS FOR SOCIAL EVENTS AND WORKSHOPS

Both halls are available for hire. To enquire or make a booking, please contact the bookings secretary Margaret Barter (01722) 780471

BISHOPSTONE PLAYGROUP

The playgroup meets on Friday mornings during term time from 9.30 – 11.00 am.

Breastfeeding support is available from qualified breastfeeding counsellor Cally Edwards and trained peer supporters. Find further information on our Facebook page *Bishopstone Playgroup* or contact Cally on callyedwards@me.com or 07968 797 168.



The poster features a red and orange sunset background with silhouettes of people. A circular inset shows a portrait of Larry Hollingworth, a man with a white beard and glasses. Text on the poster includes the Alabaré logo, event title, date, time, ticket price, venue, and ticket website. A paragraph describes the talk as transformative, mentioning Larry's work with the UN and his humanitarian vision. It also notes that the evening includes wine, refreshments, and a raffle. At the bottom, there is a green banner with the website and a vision statement.

Alabaré

AN EVENING WITH
LARRY HOLLINGWORTH CBE
UN ENVOY FOR REFUGEES

TUESDAY 21ST NOVEMBER 2023
7.00 PM - 9.30 PM
£20 PER PERSON
ST FRANCIS CHURCH
SALISBURY SP1 3PN
TICKETS: ALABARE.CO.UK

Join us for a transformative talk. Larry's exceptional leadership in emergency relief has touched the lives of countless individuals affected by war and natural disasters.

Don't miss the chance to hear his extraordinary journey, from his military background to his impactful work with the **United Nations**. Discover the power of collaboration and personal influence in making a difference. An opportunity to be inspired by a true humanitarian visionary.

Evening includes a glass of wine, light refreshments and a fabulous raffle!

ALABARE.CO.UK/GETINVOLVED

Our vision is a society where everyone can live a **fulfilling life!**

Alabaré is a company limited by guarantee, registered in England No.2604011 Registered Charity No.1066504. Riverside House, 2 West Road, Salisbury, Wiltshire SP2 7UD www.alabare.co.uk

Alabaré invites you to an inspiring talk on Tuesday 21st November at 7 pm at St Francis Church, Salisbury!

Come and hear Larry Hollingworth CBE, UN Envoy for Refugees.

Larry's exceptional leadership in emergency relief has touched the lives of countless individuals affected by war and natural disasters. He will be talking about his extraordinary journey, from his military background to his work with the United Nations. He will speak of the power of collaboration and personal influence in making a difference. Tickets £20 per person to include a glass of wine and light refreshments. Raffle during the evening. All profits will be used to support Alabaré's work supporting those who are homeless or vulnerable.

For more information or to buy tickets visit alabare.co.uk/getinvolved or email Helen at supportercare@alabare.co.uk

News and Notes

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

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