News and Notes

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

July & August 2024

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Next Deadline:

14 August for September edition Welcome to an extra large portion of News and Notes!

This edition covers both July and August (as we take a little break) so we've packed it full.

We'd like to say a huge thank you to our advertisers, old and new, for their ongoing support. You'll see we have more this month, allowing us to create a bumper edition! We literally couldn't do it without them and we urge our readers to make a cuppa, sit down and perused the adverts. There is opportunity galore amongst them; to get things sorted, to explore new ideas and to fix stuff, replace stuff and learn stuff.

Included in this News & Notes is a Mrs P's Recipes Wimbledon Edition, some wonderful Community News (with lots of opportunities to meet up/attend events), Plant of the Month, a high flying Spotlight, praise for our pubs, a gorgeous baby, Open Farm Sunday photos, a WI update and Church News.

What a whopper to get you through the summer.

Speaking of summer, those of you with young people in your lives will be heading towards the end of the academic year. Well done to said young people, for the diligence and effort it takes to go to school five days a week. And good luck to the parents who will soon be embarking on six whole weeks of managing childcare, facilitating fun, remembering how much kids eat when they're home all day and organising wholesome, educational activities to fill the time! There'll soon be blackberries on the bushes so that's lunch sorted. And thank goodness we're surrounded by plentiful places to walk, swim and meet up with friends. I really look forward to seeing the youngsters kicking about!

Please do send your articles, thoughts, news items, announcements and jokes by 14 August to be included in the September edition. The email is editor@newsandnotes.co.uk

Have a great summer, everyone!

Anna and Orpheus

Community News

Congratulations to the Irwins!

Anna, Rich and Felix Irwin of Nunton welcome their new arrival, Alfie.

Born on the 27th of May.

He's already looking forward to his first EbbleFest!!



Stewart Ford The Man, the Myth, The Rafting Legend

Ralph Waldo Emerson once said something along the lines that: "When we look upon a river, we are reminded of the flux of all things."

And this year there is flux afloat as we say a huge thank you and farewell to Stewart Ford, and his family, who have navigated the organisation and management of the hugely popular Raft Race for over 20 years.

Alas, it is time for Stewart to hang up his waders and clipboard, and pass the baton on to someone else, as 2024 was his last time at the helm.

(Look, a vacancy, do apply!)

From the Ebblefest team and whole community, especially those who have taken part over the years, **thank you Stewart**. Good luck downstream!

Nunton Car Boot Sale Sunday 21st July

Sellers arrive at 7.30am Shoppers arrive from 8.30am

If you've got any local news, please send it to editor@newsandnotes.co.uk.

The next edition will be sent out at the beginning of September.

Community News

Millie-on to One!

Sharon and Andy Chandler are currently on an epic road trip all the way to John o' Groats in their 1969 Morris Minor called Millie. They love their vintage cars and have many a story of them breaking down mid-journey so this is nail biting stuff.

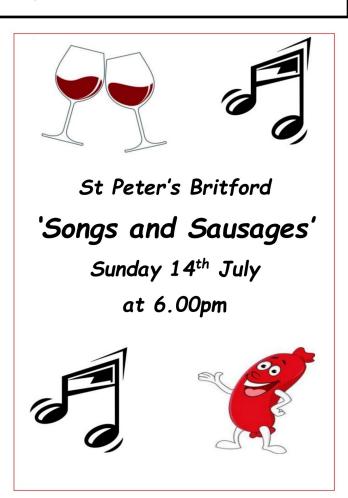
We hear there's a sweepstake on how far they'll get. Good luck if you've placed a bet. Last we heard...they'd made it to Glasgow!



CREATIVITEA

Thursdays 18th July and 16th August 2-4pm in The Orchard Community Room, Nunton **More info on page 19!**





Community News

Open Farm Sunday Success

A huge thank you to everyone who came along to join us on the farm. It was so wonderful to invite the community in and showcase all the work that goes on behind the scenes across the farm, our dairy, in our partnership with Longford Estates and in the Allenford Farmer Cluster.

We hope you all had a brilliant day in the sunshine and were able to learn lots, and see everything that goes into producing delicious farm fresh, local milk!

We're looking forward to next year already!

John and Simon Martin









Focus on Food

Over the years I've lived in Odstock, Charlton, Homington, Bowerchalke, Martin, Standlynch and now 'The Lands', which technically counts as Bodenham according to the post office but seems to be a charming backwater of not actually anywhere. In its favour, it's only two fields and a Chalke stream away from my local pub, the Radnor Arms, which on my list of top pubs in the locality, is up there.

It's an establishment, absolutely key to the community in my mind, a cracking place to gather with family and friends for a delicious Sunday lunch, or a quiet, contemplative beer early on a Tuesday evening. Friends who visit from home, up North, or the DFLs (Down From London) are always in awe of the place, saying how lucky we are to have it, and to have had it for all these years. And we are lucky, I'll second that.

My first encounter with the pub was in the heat of summer, 1982, having spent, with Georgina and Jimmy, 12 hours scrubbing scruffy dried paint off the ground floor walls of the barn on the front lawn of Odstock Manor. It was to become the home of Georgina von Etzdorf. Covered in a thick layer of paint and plaster, we stopped off at Jubilee Gardens and plunged, naked into the rolling river to freshen up a little before stopping in for a pint at the Raddy. A normal procedure for bohemians from Devizes, possibly not for the locals of Nunton, but it's history now and can't be changed.

Back in the day, and especially when Richard and Lesley Penny were at the helm, it served us as pub, restaurant, grocery store, butcher, fishmonger, post office and bank. These days, and with Louise in charge, it's my social hub and a welcome warm-down from the working week. A few beers and a catch up with the locals on a Friday night provides sustenance, along with a bowl of chips and the occasional whitebait. The garden attracts families from far and wide, it's a true asset to the village.

In the interest of impartiality, I would also direct you to The Yew Tree in Odstock of course, although I don't know it that well. By complete contrast, the Wyndham Arms on Estcourt Road is also a go-to. Home of the original Hop Back brewery, no beer garden, no food, consequently no children, just drinkers having a chat on an early Friday evening, standing outside overlooking the ring road and the endless trail of traffic queuing to get down the A36, keeping in touch with their inner urban selves.

Then there's the Beckford Arms over Tisbury way, the watering hole of Guy Ritchie and Madonna at one point, and still full of 'Les types comme ca' as I think they say across the Chanel. Bordering on fancy, but in a good way, a real treat, great food and worth the effort. Further afield, The Square and Compass at Worth Matravers serves mulled cider in winter, great fuel for a coastal walk.

Anyway, this isn't the Good Pub Guide, it's just nice to reminisce about fondly remembered watering holes and their place in the community. Needless to say there are countless more. The last one I would mention, sadly closed now, is the Three Horseshoes, tucked out of the way in Bishopstone. A pool table a jukebox, great beer and a packet of crisps. The interior hadn't changed one jot from the 1940's. In the eighties, we were drawn to it like moths to a flame.

Martin Simcock—Bread and Flowers



Chris Trubshaw

For this month's Spotlight we caught up with Chris, often seen in the Raddy on a Friday evening, helping out with village events or being a Parish Counsellor. As if that didn't keep him busy enough he also has a super exciting, daring profession - by any chance has he ever told you he's a Pilot?

What was your childhood like? Where did you grow up?

Childhood was amazing-wonderful family with my parents and brother in Salisbury and Coombe Bissett.

Dad was an Agricultural valuer and Mum very creative, doing much work with Studio Theatre in Town (she played a mean Desdemona!). Otherwise my growing up was on Farms and Country Estates or the Rugby field.

How long have you lived in Nunton and what brought you here?

I've been back in Nunton for 5 years to be closer to my parents and start afresh.

What's your job?

Did I tell you I was a Pilot? My job is to fly Search and Rescue Helicopters as part of the UK SAR network. Currently based in Lydd in Kent but I can be deployed Nationally. I cover a 24hr shift with 24 hours off after in a cycle dependant upon the requirement. I've been doing this particular role for nearly 10 years now but before that I flew in the Navy and for the Police.

What led you to the job?

I joined the Navy because the recruiter came to Bishops during Double Chemistry which was not my fave subject so went to see him. I was working as a stage hand before that so joining up was a slight career divergence. That was 1984 and I have been very lucky in my career with the Navy, travelling a vast amount of the globe and having a lot of "interesting" experiences. I've flown 10 different aircraft and fortunately, my landings tally with my take offs.

What is your most stand out work memory?

My most stand out memory was being presented with my Navy wings-something I have cherished all this time.



What's a myth about Helicopter Pilots?

I think people think that Helicopter Pilots just rock up, kick a tyre or two and leap upwards into the sky (there is a little bit of that I suppose) but there are many factors that must be considered before conducting safe but challenging Ops-especially in SAR.

What is a good reason to become a helicopter pilot - and what's a reason not to?

It is a hugely challenging but rewarding job; being able to control a machine in the air (it all looks different up there) and conduct some quite frankly whacky things with that 8 tonne machine is a real privilege. Did I tell you I was a Pilot?

Sadly, it's an expensive and difficult route for younger people to follow but with dedication and flexibility it is very worthwhile.

If you hadn't been a helicopter pilot, what might you have done for work?

If I didn't fly -good question! I'm not really sure what I'd have done. Carried on driving ships for a bit and then some form of business I guess to support my creative hobbies.

Did I tell you I am a pilot though?



Know someone in our villages who should be in the Spotlight? Let me know via our email: editor@newsandnotes.co.uk *Anna - Co-Editor*

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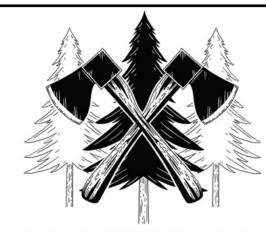
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Plant of the Month



July & August

Agapanthus



OK I must confess, despite growing up in South Africa I took the Agapanthus for granted. I suppose when you're young you take quite a lot for granted. I certainly did. The swathes of large, jolly flowerheads bobbing in the wind were largely ignored by me, I'm afraid. I was far to busy looking for the snakes that might be hiding in their foliage to stop and quite literally smell the flowers (just as well as they don't have any fragrance worth mentioning but you get my point).

While my love of snakes hasn't changed, my interest in Agapanthus has increased to the point of obsession. Perhaps it's that feeling of home they bring or maybe I just no longer take things for granted. Either way they are an absolute favourite of mine and a must for just about every garden.

If you so decide to get some Agapanthus (do it) then this is what they like: Plenty of sun and free draining soil. Lots of water in Summer and protection from frost in Winter. I know, it sounds like a lot of work but it's worth it I assure you. They are also prime candidates to live their lives in pots so if you have some empty containers knocking about why not add some Agapanthus. Rest assured the chances of snakes living in the foliage is *almost* zero.



Gardening jobs for July (and August!)

I'll gloss over the obvious ones; weeding, watering, harvesting!

Don't forget to prune shrubs after they've finished flowering, to maintain their shape. Also now's a great time to feed your plants, I like a liquid seaweed (who doesn't!). While you're at it why not give your lawn a feed with the necessary formula. Also keep an eye out for pests, aphids and caterpillar in particular. Either remove by hand or use a safe spray.

Happy gardening!

Orpheus — Co-Editor

Mrs P's Recipes

It's nearly Wimbledon and time to enjoy a nice Pimm's with fresh mint and cucumber from your garden, strawberries and cream or a cup of tea. Why not add a homemade scone with homemade jam and clotted cream fresh from Nunton Farm or a slice of delicious Victoria sponge cake and sit back, relax and enjoy the tennis!

Scones

Ingredients (I make double the quantity as I prefer a larger scone to a small one!!!)

450g/1lb self-raising flour

2 level tsp baking powder

50g/1¾o caster sugar

100g/3½oz butter, slightly softened, cut into pieces

2 free-range eggs

a little milk

handful sultanas (optional)

To serve

strawberry jam (see recipe in the e-News and notes online!) clotted cream from our lovely local Nunton Farm

Method

Preheat the oven to 220C/200C Fan/Gas 7. Lightly grease two baking trays.

- Put the flour, baking powder and sugar in a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
- Crack the eggs into a measuring jug, then add enough milk to make the total liquid 300ml/10fl oz. Using a fork or round-tipped knife, stir the egg and milk into the flour you may not need it all and mix to a soft, sticky dough.
- Turn out onto a lightly floured work surface, knead lightly and work in the sultanas, if using. Roll out to a rectangle about 2cm/¾in thick.
- Cut into as many rounds as possible with a fluted 5cm/2in cutter and place them on the
 prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and
 milk left in the jug.
- Bake for 12–15 minutes, or until the scones are well risen and a pale, golden-brown colour.
 Lift onto a wire rack to cool. Eat as fresh as possible.

To serve, split the scones and serve with strawberry jam on the plain scones along with a good dollop of clotted cream.

Check out the e-News and Notes online for the jam and Victoria sponge recipes!

Mrs P

WI Report

Odstock, Nunton and Bodenham WI – Annual Summer Party, June 2024

The 'Swinging 'Sixties Summer Party' certainly went with a swing. Guests from local WIs - Harnham Evening; New Sarum; Redlynch & District; and Winterslow & Firsdown, were warmly welcomed.

The Radnor Hall was decorated with LP covers from the 1960s and there was a display of albums and photographs because, having been founded by Lady Radnor at the end of June 1944, ONB WI is now celebrating its 80th Anniversary. Newspaper cuttings were included showing the 21st anniversary in 1965 when members were invited to a party at Longford Castle, and later in the year, about to board a coach to London for a Royal Garden Party at Buckingham Palace.

Back to the party - a delicious '60s tea (think prawn-filled vol-au-vents, cheese and pineapple on sticks, mini chocolate swiss rolls etc) was prepared by the ONB WI's special catering team, and entertainment from a group of 'The Salisbury Pluckers' brilliant Ukulele Band kept feet tapping and smiling members singing along to Beatles tunes.

There was a taxing quiz and a plant sale in aid of The Wessex Blood Runners. The 80th anniversary celebration cake, expertly made by Mary Boydcamps, was served with a glass of fizz.

In the next set, the Salisbury Pluckers, (including one WI member whom some didn't recognise in '60s wig and outfit), had ladies dancing and singing. Those that couldn't were thinking fondly of the days they did.

Back to business - members were reminded that cakes, produce, and helpers were needed for the WI Stall at the ONB fete/Ebblefest, on June 29th (contact Debby Underhill).

At the next meeting on July 8th the speaker will talk about 'Ride 61' - a local charity supporting young people.

The ONB WI's summer outing is to Winchester on July 15th.

Hatty Hillier

Our quiz included some anagrams of 'Women of the 1960s' if you want to have a go:

Addairnihing

Gitwyg

Dashyswan

Syclpainte

Callicklab

Chintellmoij

Dearbelen

Gellackery

Unbrayuhedrep

Tanuquarmy

News from the Pews

Hello neighbours.

We hope that by the time you read this the weather will be more settled! But sun and rain are great gifts from God and make our gardens and our farmer's crops grow. Which leads us nicely into congratulating Charlton All Saints parish on achieving their bronze award with Ecochurch - you may have been fortunate enough to attend their Eco picnic and nature count in the churchyard on 16th May. Well done Charlton All Saints.

And this edition of News and Notes may be out in time to remind you of our Riverside service after Ebblefest on 30th June 11am (just before the duck race) – all very welcome.

Our other services continue with their usual pattern – Family services on the first and fourth Sundays at 11am and Communion services on the second and third Sundays at 9.30am – check which church on the Church services programme. We look forward to welcoming you and your family or friends who might be visiting over the summer. There is always time after the services to chat and have a cup of coffee.

Our monthly CreativiTea will continue on the third Thursday of the month, between 2pm and 4pm and is temporarily transferred to the Orchard community room whilst the Barker Room continues to recover from flooding at Easter – the good news is that the drying process has been completed, we now await the refurbishment.

Enjoy your holidays and we will be back in September.

Stephanie Elcock and Mary Boydcamps Churchwardens Odstock with Nunton and Bodenham

CREATIVITEA

Thursdays 18th July and 16th August
2-4pm
The Orchard community room, Nunton

Need help with a difficult knitting pattern?

Want to learn to crochet?

Just fancy a chat?

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

Bring your ideas on how we can be more creative.



Church Services

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



July & August 2024

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

| | | T | T | |
|---|-------------------|------------------------------------|-------------------------------|------------------------------------|
| 7 July 6 th Sunday after Trinity | 9.30am 11.00am | Parish Communion Family Service | Britford Odstock | Ruth H-S Adrian Taylor |
| 14 July | 9.30am | Family Communion | Nunton | Ruth H-S |
| 7 th Sunday after Trinity | 11.00am | Morning Prayer | Charlton All Saints | Rhoderick Voremberg |
| 21 July 8 th Sunday after Trinity | 9.30am | Parish Communion | Odstock | Katharine Robinson |
| 28 July 9 th Sunday after Trinity | 9.30am 11.00am | Parish Communion Family Service | Charlton All Saints Nunton | Jenny Taylor Adrian Taylor |
| 4 August 10 th Sunday after Trinity | 9.30am 11.00am | Parish Communion Family Service | Britford Odstock | Jenny Taylor Adrian Taylor |
| 11 August 11 th Sunday after Trinity | 9.30am 11.00am | Family Communion Morning Prayer | Nunton Charlton All Saints | Ruth H-S Rhoderick Voremberg |
| 18 August 12 th Sunday after Trinity | 9.30am | Parish Communion | Odstock | Tony Monds |
| 25 August 13 th Sunday after Trinity | 9.30am 11.00am | Parish Communion Family Service | Charlton All Saints Nunton | Alison Waterhouse Adrian Taylor |

Clergy Team:

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

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Team Vicar ~ The Revd Alison Waterhouse: 01722 679 404

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Team Administrator ~ Mrs Emily Broomhead: 07890 262 376



Services in Chalke Valley Benefice – July 2024



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

| , | 9.30am Holy Communion (BCP) | Berwick St John | Alison Waterhouse | |
|---|-------------------------------|---------------------|---------------------|--|
| | 9.30am Family Communion (CW) | Broad Chalke | Kate Woolven | |
| 7 July | 9.30am Parish Communion (CW) | Britford | Ruth H-S | |
| 6 th Sunday | 11.00am Morning Prayer (BCP) | Ebbesbourne Wake | Biddy Trahair | |
| after Trinity | 11.00am Parish Communion (CW) | Coombe Bissett | Jenny Taylor | |
| | 11.00am Family Service | Odstock | Adrian Taylor | |
| | 3.00pm Choral Evensong & Tea | Stratford Tony | Jenny Taylor | |
| | 9.30am Parish Communion (CW) | Bowerchalke | Kate Woolven | |
| | 9.30am Family Communion (CW) | Nunton | Ruth H-S | |
| 14 July | 10.30am Worship Together | Broad Chalke Hub | Lay Led | |
| 7 th Sunday | 11.00am Morning Prayer (BCP) | Charlton All Saints | Rhoderick Voremberg | |
| after Trinity | 11.00am Family Communion (CW) | Coombe Bissett | Jenny Taylor | |
| _ | 11.00am All Age Service | Alvediston | Biddy Trahair | |
| | 3.00pm Evening Prayer | Fifield Bavant | Biddy Trahair | |
| | 9.30am Holy Communion (BCP) | Bowerchalke | Alison Waterhouse | |
| | 9.30am Parish Communion (CW) | Bishopstone | Jenny Taylor | |
| 21 July | 9.30am Parish Communion (CW) | Odstock | Katharine Robinson | |
| 8 th Sunday | 11.00am Family Communion (CW) | Ebbesbourne Wake | Kate Woolven | |
| after Trinity | 11.00am Parish Communion (CW) | Homington | Jenny Taylor | |
| | 11.00am Animal Service | Berwick St John | Alison Waterhouse | |
| | 9.30am Parish Communion (CW) | Charlton All Saints | Jenny Taylor | |
| | 9.30am Parish Communion | Broad Chalke | Alison Waterhouse | |
| 28 July | 11.00am Family Service | Nunton | Lay Led | |
| 9 th Sunday | 11.00am Parish Communion (CW) | Bishopstone | Jenny Taylor | |
| after Trinity | 11.00am Morning Prayer (BCP) | Berwick St John | Lay Led | |
| | 11.00am Holy Communion (BCP) | Alvediston | Alison Waterhouse | |
| | 6.00pm Evening Prayer (BCP) | Homington | Jenny Taylor | |
| | 9.30am Holy Communion (BCP) | Berwick St John | Alison Waterhouse | |
| | 9.30am Family Communion (CW) | Broad Chalke | Barney Hopkinson | |
| 4 August | 9.30am Parish Communion (CW) | Britford | Jenny Taylor | |
| 10 th Sunday | 11.00am Morning Prayer (BCP) | Ebbesbourne Wake | Biddy Trahair | |
| after Trinity | 11.00am Parish Communion (CW) | Coombe Bissett | Jenny Taylor | |
| | 11.00am Family Service | Odstock | Adrian Taylor | |
| | 11.00am Morning Prayer | Bishopstone | SallyLeaver | |
| Ministry Team: Team Rector ~ The Revd Dr Ruth Howlett-Shipley: 01722 697022 | | | | |

Ministry Team:

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

Team Vicars ~ The Revd Canon Jenny Taylor: 01722 503081, The Revd Alison Waterhouse: 01722 679404

Associate Priest ~ The Revd Kate Woolven: 07754 582395 Team Administrator ~ Mrs Emily Broomhead: 07890 262376

Assisting Clergy: The Revd Canon Anthony Hawley: 01794 390607, The Revd Canon Tony Monds: 07808 614597

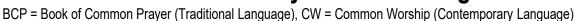
Lay Worship Leaders: Yvonne & Kevin Follett: 01747 828785, Caroline Lamb: 01722 780789, Sally Leaver: 01722 780447,

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



Services in Chalke Valley Benefice – August 2024





| 4 August 10 th Sunday after Trinity | 9.30am Holy Communion (BCP) 9.30am Family Communion (CW) 9.30am Parish Communion (CW) 11.00am Morning Prayer (BCP) 11.00am Parish Communion (CW) 11.00am Family Service 11.00am Morning Prayer | Berwick St John Broad Chalke Britford Ebbesbourne Wake Coombe Bissett Odstock Bishopstone | Alison Waterhouse Barney Hopkinson Jenny Taylor Biddy Trahair Jenny Taylor Adrian Taylor SallyLeaver |
|---|--|--|--|
| 11 August 11 th Sunday after Trinity | 9.30am Parish Communion (CW) 9.30am Family Communion (CW) 10.30am Worship Together 11.00am Morning Prayer (BCP) 11.00am Family Communion (CW) 11.00am All Age Service 3.00pm Evening Prayer (BCP) | Bowerchalke Nunton Broad Chalke Hub Charlton All Saints Coombe Bissett Alvediston Fifield Bavant | A Waterhouse K Woolven Ruth H-S Lay Led Rhoddy Voremberg Jenny Taylor Biddy Trahair Biddy Trahair |
| 18 August 12 th Sunday after Trinity | 9.30am Holy Communion (BCP) 9.30am Parish Communion (CW) 9.30am Parish Communion (CW) 11.00am Family Communion (CW) 11.00am Parish Communion (CW) 11.00am Parish Communion (CW) | Bowerchalke Bishopstone Odstock Ebbesbourne Wake Homington Berwick St John | Ruth H-S Alison Waterhouse Tony Monds Alison Waterhouse Kate Woolven Ruth H-S |
| 25 August 13 th Sunday after Trinity | 9.30am Parish Communion (CW) 9.30am Parish Communion (CW) 11.00am Family Service 11.00am Parish Communion (CW) 11.00am Morning Prayer (BCP) 11.00am Holy Communion (BCP) 6.00pm Evening Prayer (BCP) | Charlton All Saints Broad Chalke Nunton Bishopstone Berwick St John Alvediston Homington | Alison Waterhouse Ruth H-S Lay Led Ruth H-S Lay Led Kate Woolven Rhoddy Voremberg |
| 1 September 14 th Sunday after Trinity | 9.30am Holy Communion (BCP) 9.30am Family Communion (CW) 9.30am Parish Communion (CW) 11.00am Morning Prayer (BCP) 11.00am Parish Communion (CW) 11.00am Family Service | Berwick St John Broad Chalke Britford Ebbesbourne Wake Coombe Bissett Odstock | Ruth H-S Kate Woolven Alison Waterhouse Biddy Trahair Ruth H-S Adrian Taylor |

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Mrs P's Recipes

It's nearly Wimbledon and time to enjoy a nice Pimm's with fresh mint and cucumber from your garden, strawberries and cream or a cup of tea. Why not add a homemade scone with homemade jam and clotted cream fresh from Nunton Farm or a slice of delicious Victoria sponge cake and sit back, relax and enjoy the tennis!

Whatever you fancy below are a few recipes to help you decide!!

Scones

Ingredients (I make double the quantity as I prefer a larger scone to a small one!!!)

450g/1lb self-raising flour

2 level tsp baking powder

50g/1¾o caster sugar

100g/3½oz butter, slightly softened, cut into pieces

2 free-range eggs

a little milk

handful sultanas (optional)

To serve

strawberry jam (see recipe below)

clotted cream from our lovely local Nunton Farm shop

Method

Preheat the oven to 220C/200C Fan/Gas 7. Lightly grease two baking trays.

Put the flour, baking powder and sugar in a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.

Crack the eggs into a measuring jug, then add enough milk to make the total liquid 300ml/10fl oz. Using a fork or round-tipped knife, stir the egg and milk into the flour – you may not need it all – and mix to a soft, sticky dough.

Turn out onto a lightly floured work surface, knead lightly and work in the sultanas, if using. Roll out to a rectangle about 2cm/¾in thick.

Cut into as many rounds as possible with a fluted 5cm/2in cutter and place them on the prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and milk left in the jug.

Bake for 12–15 minutes, or until the scones are well risen and a pale, golden-brown colour. Lift onto a wire rack to cool. Eat as fresh as possible.

To serve, split the scones and serve with strawberry jam on the plain scones along with a good dollop of clotted cream.

Continues on next page...

Mrs P's Recipes continued

Homemade Strawberry Jam

Ingredients

1kg/2lb 4oz fresh strawberries, washed, hulled and dried

1 lemon, juice only

1kg/2lb 4oz jam sugar

Method

If the strawberries are large, cut them in half. Put the strawberries and lemon juice into a large pan. Heat for a few minutes to soften, add the sugar and stir over a low heat until the sugar has dissolved.

Once the sugar has dissolved and the liquid is clear, boil steadily for about 6 minutes, or until at setting point. To test if the jam is at setting point, spoon a little onto a cold plate, leave for a minute and then push the jam with your finger. If the jam crinkles and separates without flooding back, setting point has been reached.

Set aside to cool for 10 minutes. Spoon into sterilised jars, label and seal with wax paper and a lid.

Recipe Tips

To sterilise jars, simply run them through the dishwasher and pot the jam while they are still warm. Alternatively, wash the jars with hot, soapy water and rinse well. Dry the jars in an oven at 100C for 15 minutes or so, until completely dry. Sterilise the lids by adding to a pot of boiling water and simmering for 10 minutes. Allow to air dry.

Delicious served with your homemade scones or Victoria Sponge cake – recipe below!

Continues on next page...

Mrs P's Recipes continued

Victoria Sponge cake

This cake is an old favourite and always a winner! It can be filled simply with jam or for a special occasion I add whipped cream and not too finely chopped up strawberries – delicious!!!

Ingredients

4 free-range eggs

225g/8oz caster sugar, plus a little extra for dusting the finished cake

225g/8oz self-raising flour

2 tsp baking powder

225g/8oz butter at room temperature, plus a little extra to grease the tins

To serve

good-quality strawberry or raspberry jam whipped double cream (optional)

Method

Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins.

Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter.

Mix together until well combined with an electric hand mixer or wooden spoon but be careful not to over mix. The finished mixture should fall off a spoon easily.

Divide the mixture evenly between the tins. Use a spatula to remove all the mixture from the bowl and gently smooth the surface of the cakes.

Bake the cakes on the middle shelf of the oven for 25 minutes. Check them after 20 minutes. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch.

Set aside to cool in their tins for 5 minutes. Run a palette or rounded knife around the inside edge of the tins and carefully turn the cakes out onto a cooling rack.

To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. If you want to, you can spread over whipped cream and the chopped strawberries or fresh raspberries depending on the jam you are using.

Top with the second cake, top side up. Sprinkle over the caster sugar.

I hope you enjoy the above – get baking!!

Mrs P

Police Crime Commissioner Request

Tackling rural crime remains a priority in my plans - now I want your views

The issue of rural crime in Wiltshire and its links to larger organised crime groups, is something people from across the county have been raising with me ever since I first took up the post as Police and Crime Commissioner in 2021.

Whilst improvements have been made in Wiltshire in terms of the size of the rural crime team and their equipment, we are still in the midst of making the necessary changes to improve our regional intelligence gathering and sharing capabilities across the south-west.

Recently, I led a discussion at Wiltshire's first ever Rural Crime Forum in Tidworth, where over one hundred delegates from rural communities and farms, as well as representatives from organisations such as National Farmers' Union, the Landowners' Association, the Angling Trust and Heritage England, shared with me the concerns they have regarding crime.

It's clear to me from these discussions, that we need to make it easier for people to report crime and be better at letting them know how these cases are progressing once they have been reported. These are issues I have raised with the senior leadership team at Wiltshire Police, and I will continue to support them until we find a satisfactory solution.

At the forum, there were presentations from Dr Kate Tudor, a senior criminologist, where she explained how organised crime groups are involved in rural crime; and from Superintendent Doug Downing, who showed how a collaborative and intelligence-led operation across the south-west called Ragwort is working to robustly combat these groups.

Tacking rural crime will be a priority in my Police and Crime Plan for 2025-29.

From July 5th, after the general election, I'll be asking you for your thoughts on where you think Wiltshire Police should be focussing our resources to make Wiltshire and Swindon safer and those priorities will be highlighted in my Police and Crime Plan.

Please follow my social media pages and those of my office for more information.

You can also sign up to community messaging to receive a direct email about the consultation and to get up to date news from your local Neighbourhood Policing Team by going to www.wiltsmessaging.co.uk

I look forward to hearing from you.

Contact Information

Will Walder—will.walder@wiltshire.police.uk

Salisbury City Council

D DAY 80: A SPECIAL DAY TO REMEMBER

Salisbury remembered all the brave service personnel who took part in D Day, 80 years ago on Thursday 6th June.

At 8am (to reflect the timings of activity in 1944), the Salisbury Branch of The Royal British Legion and Salisbury City Council held two events to commemorate and honour all the brave sailors, soldiers and airman involved.

In the morning, there was a gathering at the War Memorial where the National Proclamation was read by the Town Crier, followed by a short Act of Remembrance led by The Royal British Legion President Chris Child and Salisbury Royal British Legion Chaplain, the Revd. Canon Kelvin Inglis.

A commemorative event was then held in the evening with music from Bag Piper Elysee Spacie and the Salisbury Band of the Royal British Legion, followed by a formal Remembrance Service led by the Mayor of Salisbury, Councillor Sven Hocking, the Salisbury Royal British Legion Branch President, Chris Child and the Salisbury Royal British Legion Chaplain, the Revd. Canon Kelvin Inglis, in the presence of The Right Honourable Lord Margadale of Islay, Deputy Lord Lieutenant. Also present were three WW2 Veterans and a large contingent of veterans together with local Cadets from Salisbury Sea Cadets, Marine Cadets and 1010 (City of Salisbury) RAF Cadet Squadron.

Cllr Sven Hocking the Mayor of Salisbury commented, 'Honouring the bravery, dedication, courage and sacrifice of the 15 Salisbury men who lost their lives in the Normandy campaign, as well as the thousands from across the country and the commonwealth is incredibly important. Their service and sacrifice were for our freedom and for this we must never forget.'

Bob Barwick, Vice President of Salisbury Royal British Legion said, 'We would like to express our thanks to the people of Salisbury for attending our D Day events in such large numbers. It was really pleasing, after such a huge effort by the Royal British Legion team, that all went smoothly, the sun shone and that we were joined by WW2 Veterans, Ron Collins, Douglas Parish and John Sykes. It was an added bonus that Lord Margadale DL was able to present John Sykes with replacements for his lost medals before the evening event.'

The names of 15 men from Salisbury who died in the Normandy campaign are detailed on the south side of the City War Memorial, at the Guildhall Square.

Stars Appeal



We're delighted to be able to update you on the amazing fundraising efforts of the Stars Appeal's Lost City trekkers. They have raised over £80,000 for the Stars Appeal, Salisbury Hospital's Charity. The 33 local people, aged from 80 to 23, walked between six and 12 hours each day, over five days, to reach the 1,500-year-old Lost City of Teyuna. They faced torrential rain and lots of mud as they trekked through the rainforest. And to get to the Lost City the trekkers had to climb 1,200 near vertical, ancient stone steps.

Please find attached a press release with a picture from a celebration evening that was held yesterday evening. Also attached is a picture of the trekkers when they reached the Lost City.

We appreciate any coverage you can give us. Thank you so much!

'Extraordinary' Lost City trekkers raise over £80,000 for Stars Appeal

A group of Stars Appeal supporters who became "extraordinary together" to complete a trek to Colombia's Lost City are celebrating after raising £83,927.

The 33 local people, aged from 80 to 23, walked between six and 12 hours each day, over five days, to reach the 1,500-year-old Lost City of Teyuna.

They faced torrential rain and sticky, slippery mud as they trekked through the rainforest. After their long days of walking, they stayed in simple communal bunkhouses, before getting up at 4.30 am to start again. And to get to the Lost City the trekkers had to climb 1,200 near vertical, ancient stone steps.

A special celebration evening was held on Tuesday, June 4, at the White Hart Hotel in Salisbury to announce the grand total raised by the trekkers for the Stars Appeal, Salisbury Hospital's Charity.

Continues on next page...

Stars Appeal Continued

Salisbury Hospital Eye Consultant Dr Rashi Arora, who took part in the trek and is also a Stars Appeal Hospital Ambassador, said: "This was a group of ordinary people who became extraordinary together. The trek was tough, you cannot deny that. We are people from everyday walks of life. I'm not a professional trekker, but the group made me feel like one."

In total, the trekkers hiked over 50 miles and ascended over 3,400m – more than the combined height of the UK's highest mountains, Ben Nevis, Snowden, and Scafell Pike.

"When I saw them so passionate, not just about the trek, but about the Hospital and the Stars Appeal, it made me feel very humbled. It reminded me of the reasons why I became a doctor and renewed my sense of purpose," adds Dr Arora, who has seen first-hand the difference Stars Appeal has made in the Eye Clinic.

"The Stars Appeal funds a lot of equipment in the Eye Clinic, which helps us provide the best care for our patients."

During the celebration evening, the charity's president, the Earl of Pembroke, gave his thanks to the trekkers and to everyone who has supported them in their incredible fundraising. Staff from the hospital, who volunteer as Stars Appeal Ambassadors, also spoke of the difference funds raised for the charity make to patients across the hospital.

Money raised by the trekkers will help the Stars Appeal provide extra care and equipment across Salisbury District Hospital.

Amongst the projects the charity is currently fundraising for are high definition videoscopes for diagnosing head and neck cancer, 'By Your Side' sleeper chairs for those staying alongside loved ones in hospital and ongoing work such as the Stars Appeal Wi-Fi, hospital chaplaincy, cancer support and the Stars Appeal Play Assistant on Sarum Children's Ward.

The funds raised through the Lost City Trek and from previous Stars Appeal treks to Petra, the Grand Canyon, Machu Picchu in Peru, and the Great Wall of China, now give a five-trek total of more than £486,866.

Jayne Prigent, who has completed five treks for the Stars Appeal, said: "When we first suggested trekking for the Stars Appeal 10 years ago, we could never have anticipated that they'd be such a success, or that they could have raised so much."

The Stars Appeal is already planning its next trek adventure and the destination will be revealed later in the year.

Local Halls

Britford Memorial & Community Hall

Ideal venue for children's parties, social gatherings, family occasions, meetings and presentations, workshops, classes, private functions and community events Competitive rates — convenient location

Holds up to 60 people For bookings or enquiries: Britford@live.co.uk

The Radnor Hall

Your village hall at Bodenham for private functions, meetings & community events

Capacity: 80 standing, 60 seated
Special hire rates for residents of Bodenham,
Britford, Charlton All Saints, Nunton and
Odstock and for regular users
For bookings and enquiries, please contact the
Hall Manager on 01722 329 760

RadnorHallBookings@gmail.com

News and Notes

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

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