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# Bamptellen Beam Volume 32, Issue 3, November 2017







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### Ottilie Uden

#### A personal message from John and Alison Uden

Following a suspected viral infection our daughter Ottilie was admitted to the John Radcliffe Hospital on Tuesday the 10th of October. Despite all the efforts of the hospital staff she began to rapidly deteriorate and was transferred to the intensive care unit. She fought very

hard but very sadly passed away on 13th October. We are hugely grateful to all the staff at the IR ICU who went above and beyond in caring for our daughter. There are no words to explain how much our darling daughter meant to us and how she was taken far too soon, however she lived her 21 years of life to the full and we feel so lucky



to have had that precious time with her. Beautiful, vivacious, intelligent Ottie had a heart of gold and was loved by everyone who knew her. Our family have been overwhelmed by the reaction of the local community and would like to take this opportunity to say thank you for the hundreds of cards,

letters and messages of support, it is hugely comforting to know everyone loved Ottie as much as we did.

A Just Giving page has been set up in Ottie's memory to raise funds for the John Radcliffe Intensive Care Unit.

www.justgiving.com/ fundraising/ottilie-uden



**Deadline for all submissions** in the next issue is **March 1st 2018** 

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#### **Designed by**

Wildman Design www.wildmandesign.co.uk

#### **Printed by**

The Manson Group

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#### www.bamptonbeam.co.uk

The Bampton Beam is published three time a year and is delivered free to all households and businesses in Bampton and surrounding villages. Contributions are always welcome, please email editor@bamptonbeam.co.uk. No responsibility is accepted for any errors and the views expressed do not necessarily reflect those of the editor

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## Bampton Health Care Ltd Your local community pharmacy

As Superintendent Pharmacist at Bampton Health Care Ltd, I would like to thank all our customers for their support throughout the past year.

2016 brought the threat of closure of pharmacies, as a new pharmacy contract was proposed, without adequate consultation, which sought to impose cost saving 'efficiencies' upon community pharmacies. Indeed in Bampton we gathered over 1000 signatures as part of the National Pharmacy Association 'Support your local pharmacy' campaign. In June 2016, I met with David Cameron (our then Prime Minister and local MP) to voice concerns of how this contract threatened the service we provide to the community. Unfortunately that contract has now been implemented and some pharmacies may well face closure, but not your pharmacy in Bampton.

I would like to reassure our customers that there are no plans to close Bampton Health Care pharmacy. We will continue to provide pharmacy services to our local community. The closure of a Witney GP practice and new local housing has meant that we have seen an increased demand for our services during 2017, but we are working hard to meet that challenge.

We aim to provide a friendly, personal service including:-

- Dispensing medication
- Sale of non-prescription medicines
- Advice on medication
- Advice on health & healthy lifestyle
- Electronic Prescription service.

Our pharmacists can also offer you a Medicines Use Review (to make sure you understand your medication and get maximum benefit from it) or New Medicine Service (when you start a new medication). We have recently become a 'Healthy Living Pharmacy' so watch out for the campaigns we will be running.

In October we ran our annual Community Pharmacy Patient Questionnaire, and 95% of those who completed the survey rated the pharmacy overall as 'very good or excellent'. The full results are available in the pharmacy.

However, we recognise there is always room for improvement, so if you have any concerns or questions about your medication, the options available for ordering your prescriptions or the services we provide, please come and speak to us.

- Penny Dando

# **Bampton Community Shop** celebrates 12 months in business!

It was a year ago this November that Bampton Community Shop opened the doors to its new premises on Rosemary Lane. And what a successful 12 months it has been, with takings of over £35,000!





This was not down to discovering a long lost Manet but simply the result of the village embracing the shop with its usual Bamptonian enthusiasm. As a result, the Shop has been able to make two distributions of funds totalling around £18,000. The balance has gone on rent and much needed improvements to the premises themselves, including a new boiler, alarm, CCTV and floor amongst other things. They have also kept back a small amount for future rent as well as maintaining a rainy-day fund.

For those who may not know, the Shop is run entirely by volunteers. Currently over 60 people give their time and skills to keep the place going, enabling the Shop to open 6 days a week. The village owes them an enormous debt of gratitude. They are also very grateful to both donors and purchasers, who between them have created such a successful enterprise. The shop welcomes donations of wearable clothes and shoes as well as intact bric-a-brac. They also take books, toys, CDs, DVDs and jewellery. They even accept jigsaws, all of which are completed (or not!) by volunteers, who check every piece is there. And of course 19th Century French paintings are very welcome if you happen to have any knocking about.



While the Shop aims to sell everything, some items just cannot find a home, in which case we make sure these are recycled. Unfortunately, there is not enough room for pieces of furniture but these can be advertised free of charge on the 'Bampton's Bargain Board'. All they ask is that if the item does sell, a small percentage is returned to the Shop. The money itself is distributed twice a year to charities and organisations which have a direct connection to Bampton. They have made grants to many sports clubs, youth organisations, Churches and Chapels as well the School, children's groups and even a local choir. Over 40 organisations have benefitted so far. Grants are made twice a year, in March and September. Application forms are available from Nick Thorpe at npthorpe@btinternet.com and should be returned a month before the grants are made.

Grants are decided by a committee made up of members of the Board and volunteers. In addition, all volunteers have the opportunity to make comments on the applications via forms in the shop. So here is to the next 12 months. If you would like to get involved, please do not hesitate to get in touch with Jenny Chaundy either by email jenny.chaundy@btinternet.com or phone on 01993 850 918.

## **New Nursery** for Bampton

Many residents of Bampton and the surrounding area were very sad to see the Children's Centre on the site of the Primary School close in February this year, due to Local Authority funding cuts.

The building has been empty since then, but it is great to hear that The Old Station Nursery have recently been awarded the lease for the building and will be opening as a full day care nursery in January 2018. The Old Station Nursery are a local company with 6 nurseries based in Oxfordshire and Gloucestershire and run the OFSTED 'outstanding' rated sites at nearby Faringdon and Filkins.

The new nursery will offer baby places (from 3 months upwards) right up to children moving into school. They will offer morning or afternoon sessions, or whole days, and will be able to offer some funded places for 2 year olds, as well as the 15 and 30 hour funding for 3 and 4 year old

The nursery team are currently recruiting staff to join the team and are taking bookings for children already for the New Year. The centre will be managed by Steph Dorling, who also runs the very successful company nursery in Faringdon, and you can contact her on 01367 243800 or email bampton@ theoldstationnursery.co.uk.

For more information about the company as a whole, visit: www.theoldstationnursery.co.uk

# The Great Gravel Escape

#### by John Bowler

Our area is built on gravel. The deposits stretch along the North side of the Thames from Lechlade well into Standlake where quarries abound. All our neighbouring villages, are surrounded by gravel! How deep? The National Geological Survey says it varies from 2 metres to 9 metres. And, where did it come from? It is said it was brought down from the Cotswold Hills when the last of the Ice Caps melted many thousands of years ago. When the Oxfordshire County Council gravel plan ran out in 1996, the question was raised 'what about the untouched Bampton/Clanfield area?

#### **NEW PLAN**

County plans of where to dig take a long time to develop, many views have to be considered. By the time the outline of a 'New Plan' had developed, around 2010, this area was included.

#### THE BIRTH OF AGGROW

'Shouldn't somebody do something about this?' said Steve Dickson, the Vice Chairman of Black Bourton Parish Council. The answer had to be 'yes' and an Action Group of residents was rapidly formed with the unlikely acronym 'AGGROW'. This stood for 'Anti Gravel Group of Residents of Oxfordshire West'. All the better acronyms had been taken by the 10 or so existing 'Action Groups'. It was to be an active group of residents. 10 Parish Councils and Carterton, who were on a proposed lorry route, signed their support for AGGROW.

A powerful Steering Group was set up including an HR Director, a retired Advertising and Marketing Agency MD, a leading Civil Engineer, an Accountant who had been the Company Secretary of 400 companies, a Production Director who had controlled 14 factories worldwide, and so on. A 'Fighting Fund' was set up. 5 Councils made contributions - Alvescot, Brize Norton, Carterton, Clanfield, Langford. More than 190 noble citizens contributed to the Fund and this was swelled by Raffles, Concerts, the Donkey Derby, Colin Dexter presentation, Halloween Evening, Barbeque, donation boxes, etc. In a little over 3 months £46,000 was raised.

#### **ACTION**

Then began a stream of activities, poster campaigns, press interviews,

leaflet distribution, public meetings, the employment of Civil Engineers, traffic experts, water movement and flooding experts, landscape architects and much study by the 'Steering Group'! The reasons why the Bampton/Clanfield area should not be quarried soon developed - poor road network, no access to lorry routes, hump backed bridges, S bends, schools alongside roads, 365 listed buildings in the area - 200 on the roadside - ancient sites, effect on tourism, bird strike at Brize Norton, visibility of quarries in flat landscape, increased threat of flooding, bio diversity, loss of good agricultural land and so on. Presentations or contact was made with all those who would be involved in the decision in one way or another - local Councillors (the late Don Seale was most helpful), the then Prime Minister, the Environment Agency, MoD, English Heritage, Inspector of Ancient Monuments, Civil Aviation Authority, Friends of the Earth, and many, many

#### THE ESCAPE

Slowly our points were noted and, finally, independent research commissioned by OCC pointed out that the long hauls of gravel to the Oxfordshire Development Areas in the South and North would increase the road traffic problems and add to air pollution - the latest 'no, no'! One occasion that probably had a major impact was when OCC organised a coach tour of the areas being considered for excavation. AGGROW supplied a written briefing on the 5 possible sites already identified in our area. However, when the coach got there, the driver refused to continue due to the narrowness of the roads. Just the point we were making!

So it was decided finally in September by the full Oxfordshire County Council that our area's gravel should not be included in the County's Strategy Part 1 Plan. Part 2 covers the precise location of quarries and, as we are not included in the Strategy and the Government Inspector fully agrees, we should be clear until 2031. 'Hurray', AGGROW is now standing down.

The Steering Group responsible were the late Neil Ray (Grafton), the late Rod Stewart (Langford), Lynda Scott (Clanfield) Steve Dickson (Black Bourton), Graham Haslam (Bampton), Gill Bowler (Clanfield).

## **Going Green**

**By Anna Pitt** 

One of my tasks at Love Food Hate Waste events that I've done this year for Oxfordshire County Council was to encourage more people to separate out their food waste from their general waste and to make sure people know about the new information relating to our food waste caddies.

Most people know that recycling saves us money on our council tax. But did you know that using your food waste caddy is also saving us money? Food waste collected in our black food waste caddies costs our council around a third of the price they pay when it is in the grey residual waste bins.

In West Oxfordshire our food waste is sent for Anaerobic Digestion (known as AD). We used to be asked to use the special compostable bags for our food waste, but it's been found that these compostable bags don't break down anaerobically (i.e. without oxygen). The AD plant is set up to take packaged food waste from supermarkets when it can't be used in other ways. The first process for all food waste is therefore to remove the plastic packaging or compostable bags. So using compostable bags is no different to using plastic bags.

Our new recycling wheelie bins now can't accept all that flyaway plastic we get, because it is expensive to process. So, it makes sense to save some money by switching from compostable bags that we pay for to using plastic bags such as bread bags, or the bags you buy potatoes and apples in as we get these for free. The criteria for the plastic bag is that it has to be easy to tear open, so unfortunately we can't use crisps packets, but the white bags you get in the butchers are fine and so are the bags you see veg in at Coop. The plastic bags you get magazines and catalogues wrapped in will work too.

If you compost at home, so don't use your caddy you could save your bags for a friend who doesn't have a compost heap. Even though I try to shop for unpackaged stuff and was delighted to see the unpackaged veg in the butcher's, I seem to accumulate masses of bags. So, I'll be saving mine and will post them on Freegle or Olio for people to use in their food waste caddies. Look out for a bag of bags on offer!

### Arthur's Attic - A new shop in Bampton

Well done Alison Weaver! At a time when high streets are shrinking Alison and her friends have bucked the trend and opened a new shop. Arthurs Attic, an antique shop, opened on Tuesday 1st August.

So who was Arthur? Many locals thought that the Arthur in question was Arthur Hill. Arthur Hill for many years ran an antique shop in what is now the barbers. But no, Arthur's Attic was named after Alison's dad. It was her dad Arthur who sparked her interest in antiques and she started to collect at just six years of age. Over time the collecting has developed into dealing. But having a shop is a step up from a bit of buying and selling.

However when the shop in Bampton became available she took the plunge. Alison had some friends who were interested in antiques and they took some space at Arthur's to sell their antiques. And so the four of them Alison Weaver, Lynn Shuker, Gini Green and Victoria Dibble are busy putting Arthur's Attic on the map. Fifteen or so dealers are now selling from there. Gradually the shop is becoming known locally and more widely in the antiques trade. Hopefully the foot fall will be

helped by people on the Downton trail!

When I heard about the new antique shop I had to investigate. Entering the shop I was struck by two things: The friendly atmosphere and the range of stock on display. I was expecting a few cabinets displaying the usual bits and pieces but there were vintage items, paintings, craft work, fabrics, furniture and more. Indeed Arthur's offers free delivery of furniture to buyers in and around Bampton.

The antiques at Arthur's Attic are attractively arranged - not too much clutter. Special attention is paid to the window displays. The displays are themed and November's display was Remembrance.

Opening Hours Monday 9.30 - 2.00 Tuesday - Saturday 9.30 - 5.00 Sunday 10.00 - 4.00

Christmas is coming and there is a special open evening on Friday 1st December from 5 - 8. Why not pop in? - *By Andrew Long* 

### **Bush Club News...**

Bampton Bush Centre was started in November 1985 for the older residents of Bampton. Now, over thirty years later it has developed into a busy, flourishing social and lunch club open to anyone of any age locally to enjoy a bit of friendly company, a coffee and chat and a fantastic homecooked lunch.

It's open on Wednesdays during school terms from 9.45 am - 1.30pm with coffee/tea on arrival, some lively entertainment then a freshly cooked two course lunch is served. All this for a very small charge, currently just  $\mathfrak L4$  per week. Another cuppa and raffle follows lunch.

We welcome anyone wishing to join us. If you find yourself a little isolated or lonely or stuck at home for any reason why not join us on a Wednesday? You don't have to commit to every week. We do ask that members must be able to cope with their own personal needs. Free transport is available for Bampton residents if required. There's a programme of interesting talks and activities that runs every week and we have a podiatrist who comes every six weeks. As well as a delicious home cooked

lunch and pudding, members have been enjoying some excellent entertainment over the past few weeks. Recently these have included: hosting a village coffee morning, travel talks, performances by Bampton School, choirs, singing and musical performances, talks by local authors, community information and advice, a magic show, wine and gin tastings and a session making non alcoholic cocktails! We have also had community archive workshops, arts and crafts, upcycling, fitness and nutrition sessions, Scottish dancing, gardening workshops and there is the ongoing Bush Club 'Big' Art Project.

#### HELPERS

The Bush Centre is run by an army of volunteers and more helpers are always welcome. It is great fun and very rewarding. If you or anyone you know has some spare time and would like to volunteer for any of the following roles please get in touch:-

- DRIVERS, GENERAL HELPERS, COOKS, KITCHEN ASSISTANTS,
- LUNCHTIME WASHING UP.

We are limited to a maximum of 40 people but there are a few places available right now so if you are interested in coming along please contact Sally Proctor on 01993 850479.

### ...in brief

# **Box Collection for The Children's Society**

The annual collection this year raised £788.54, which is a wonderful total. A huge thank you to all those kind people who keep collecting boxes in their homes or put money in our box in the Surgery. We are also given some of the money made from the cards held in the library/Vesey Room, and for this we are very grateful. In addition, the congregation of Holy Trinity Church in Lew kindly donated £100. The Society helps vulnerable children affected by neglect, poverty or abuse. Thank you to all those kind folk who have supported the Society again this year. - Pauline Hawkins 851066



# Bampton has some sweet news

A cake shop/cafe has taken the village by surprise. Michelle, Ivan and their daughter Liv are the team behind amazing cakes, excellent coffee and delicious cream teas. All products are home baked from their 5\* rated kitchen. 'We love what we do and you can see and taste it all over our shop and products', says Michelle. A fresh approach to an old friend would be the best way to describe their style, turning ordinary recipes to extraordinary cakes!'We are amazed with the welcome from locals and neighbour villages, we feel already part of the community', says Ivan. They also take commissions for celebration and wedding cakes.

The Cake Element Bakery in Bridge Street, Bampton. You must visit!!

### ...in brief

#### **Classical Voices**

Glorious vocal music for the Christmas season will fill St Mary's Church for the popular annual concert in celebration of Bampton's own not-so-famous patron Saint Beornwald, on Thursday 21st December at 7.00pm. Bampton Classical Voices, a superb octet of professional singers associated with Bampton Classical Opera and directed by Andrew Griffiths, returns for another exploration of Christmas-themed choral music in a programme to include music by Bach, Mendelssohn and Vaughan Williams. With the church lit by candles, and the enticing aromatics of Jacky Allinson's special-recipe mulled wine, this is always an occasion that brings out the real spirit of Christmas and provides a welcome break from the inevitable stresses of the season. Tickets are £15 and available from Anthony Hall 851142, or online at www. bamptonopera.org, or at the door.

#### **Dennis Harrison - 100**

Dennis was born on 5 August 1917 during the first World War. He was the second eldest of five children. He and his older sister Mary had quite a



disrupted childhood because of the war but eventually the family settled in Heighington in Lincolnshire. Dennis fought in the second World War and was one of the last soldiers to leave the Dunkirk beaches. The French Government recently awarded him the Légion d'honneur medal as one of the soldiers who helped liberate France during this War. Dennis was married twice, most recently to Ann Manley, and the couple settled in Bampton where they lived for about 25 years. Ann and Dennis were local artists and exhibited and sold their work. They are well known for their paintings of Venice, France and the Lake District. Dennis now lives comfortably at the Cotswold Home near Burford where on Saturday he celebrated his 100th birthday with his children, Susan and John, and other friends and relatives. He currently has three grandchildren and two great grandchildren.

### News

# **New chairs for old pews!**



**Bampton Methodist Chapel, situated** in Bridge Street, was opened and completed 25th March 1892 and people have worshipped here ever since. Membership fell in the 1960's to the extent that it was thought closure was necessary. However, owing to the tenacity (some would say obstinacy) of a local farmer, the Chapel was greatly supported and closure strongly resisted. This paid dividends in the 1970's when the congregation was once more increased and has continued to increase ever since.

In the mid 1990's, the present membership started looking at the possibility of adding an annexe to the rear of the Chapel to increase the facilities, a new vestry, kitchen, toilet, upstairs room and further enhance the weekly drop-in lunch area for the lunchtime diners.

After considerable fund raising, £150,00.00, this came to fruition and work started in 2008 to build the annexe as seen and used today.

The Chapel is open every Sunday for worship at 11 a.m. We now have a TV monitor to display the hymns and prayers etc. We have a children's corner in the Chapel and The Windrush Room is another area where children can have some fun with various toys etc. The service is always followed by tea or coffee.

During the week the Drop-in opens for a light lunch at 12 noon on Mondays and Singing for Fun takes place on Tuesday evenings during term time. We also hold regular coffee mornings throughout the year. Please come along to sample our lovely comfortable chairs. You will be sure of a warm and friendly welcome.

Linden R Eley (Miss) - Secretary

# **Bampton Theatre Club**

Do you enjoy going to the theatre but maybe don't get around to booking the seats, or can't face the journey there? Did you know that Bampton has a Theatre Club that will organise everything for you? The club produces a programme of monthly visits to various theatres around an hour travel time by coach from Bampton. You will benefit from reduced price theatre tickets as we get a group discount and also there are no parking charges. We welcome all from the surrounding area who are able to get to Bampton to catch the coach.

There is a varied programme of performances on offer throughout the year including dramas, comedies, musicals, and sometimes when available, ballet and opera. We also have occasional, and very popular outings. Last year we toured Highgrove, the private gardens of the Prince of Wales, and this year we have visited Broughton Castle. A visit is also planned to Waddesdon Manor in November to see the house dressed for Christmas, to experience the Christmas

market stalls, and also for those who wish to enjoy Christmas lunch in the restaurant.

We usually aim to arrive at the theatre venue in time for members to have a pretheatre meal, lunch or supper, depending on the performance time. Members can choose to join a group meal and a table will be booked at a convenient and moderately priced restaurant close to the theatre. Some members alternatively use the time to visit the shops or go to a different restaurant. It is also possible, space permitting, to book a seat on the coach without a theatre ticket if you fancy a shopping trip to Cheltenham or Oxford or maybe Stratford.

If you are interested and would like more information please contact Jane Telfer who organises the programme on 01993 358935, Dennis Walker 01993 850736, Wendy Rayner 01993 850414 or at bamptontheatreclub@gmail.com.

It's a great way to enjoy the theatre, meet new people and travel in comfort we hope to welcome you to the club very soon. - Wendy Rayner

# **Housing developments for Bampton**

By Martin Barrett - District Councillor

I am sure we all know by now that the threat of multiple speculative planning applications is still prevalent owing to West Oxfordshire having no adopted local plan.

It is hoped most sincerely that the Government Inspector and West Oxfordshire District Council can iron-out the remaining "niggles" guickly and we can have our plan adopted as soon as possible, early in 2018? Once adopted WODC will be in a strong position to refuse undesirable applications.

At the moment we are still under threat from such speculation with Anwyl Land Ltd. preparing an outline planning application which will be targeted at Land to the west of Mount Owen Road. The applicant's thinking at the moment is for 75 properties of which up to 40% will be affordable (whatever that means) plus 10 self-build plots. All this with access from the Cala Homes development with no vehicular access from Station Lane and

Additionally there is an outline planning application (17/0241/OUT) for yet another 60 properties on land to East of Calais Farm on the Aston Road.

Who knows what else looms, but rest assured any unsuitable or unwanted development will be fought as strongly as possible by your District Councillors, along with your Parish Council.

#### **Digital Nominations Scheme**

Hundreds of people in West Oxfordshire have been able to find a new home thanks to an online allocation system. Homeseeker Plus is celebrating its first

anniversary of operation in the District and in that time 402 applicants have been accommodated in suitable Housing Association properties.

Initial fears that not everyone would be able to use the system have proved unfounded with 15,463 bids being made online for properties out of a total of 15,588 - more than 98 per cent. Those unable to use or access the system have the opportunity for a nominated council officer to bid on their behalf.

The system lists vacant houses across the District for rent online. Prospective and existing tenants are banded according to their individual needs and can then 'bid' for properties suited to their circumstances.

The scheme replaced the Housing Waiting List. Properties are advertised weekly and when the advertising period ends the Council will offer each property to the most appropriate bidder.

The aim is to match tenants with the

best properties for their needs allowing them more choice over where they want to live. Anyone unable to use the system is offered appropriate support.

#### **Broadband**

More than 4,600 homes and businesses in West Oxfordshire will be connected to ultrafast full fibre broadband by the end of 2019 thanks to a major new contract worth more than £8m. This contract will see West Oxfordshire District Council and the Government's broadband agency, BDUK, invest £3.1m between them with rural broadband specialist Gigaclear adding a further £5m

This "fibre-to-the-premises" technology will offer ultrafast broadband to those who have previously struggled to obtain even basic connectivity. It will enable speeds of up to 1,000Mbps (1Gps).

Full fibre is the only future proofed solution to digital connectivity and this facility will meet the needs for all residents and businesses, especially those in rural areas.





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# **Bampton under siege from developers**

By Philip Foster - Parish Councillor

First we had the New Road development of 160 houses, then 160 more houses to be built on Mount Owen Road and now we face a new application for Aston Road – the development that the village fought hard against and the applicant lost on appeal less than two years ago. So how can it potentially be back on the cards?

Unfortunately, there is nothing to stop anyone making a new planning application, even if it was based on a previous application that was refused. The application this time is for 60 houses meaning, if it is approved, almost 400 houses are set to have been added to our village in a matter of years. And it doesn't stop there.

Although an application has not yet been made, another developer has issued a preapplication consultation for developing the land that runs along the north boundary of the village, almost all the way from Station Road to Mount Owen Road – a further 85 houses are proposed. The consultation on



infill developments within the village have been supported along with those that are set out in the draft Local Plan. Many of us want Bampton to be a progressive and prosperous place to live and work and it is fantastic to see the recent opening of new shops in the village as an example. But any housing development has to be sustainable otherwise it could damage our community forever.

application is then made. You can comment on an application online using the WODC Planning Portal at publicaccess.westoxon. gov.uk/online-applications, search for an application e.g. "Aston Road, Bampton" and then "Make a Comment". Or you can write to Planning Dept., West Oxfordshire District Council, Elmfield, New Yatt Road, Witney, OX28 1PB.

The pre-planning consultation exercise for the land that runs along the north boundary of the village, currently entitled "Land West of Mount Owen Road", has now closed but details at time of press can still be seen at houriganconnolly.com/consultation. If an application is made, which it would seem highly likely, you'll be able to find it on the WODC Planning Portal and have your say. It is important you share your views – staying silent should not really be considered as an option!



behalf of the developer has been somewhat limited. Now we are almost at 500 new houses, if it went ahead.

Will it stop there? I doubt it – not least until the Local Plan is published and clearly sets out to developers where development is needed. In the final draft, Bampton does not feature for any new larger scale developments. But without the Local Plan we are effectively powerless to stop the developers – and there is no current indication of when the Local Plan will be finally published.

An outsider reading all this may be forgiven for thinking we are just a bunch of NIMBYs – opposing all development because we don't want our village to change. This is most certainly not true –

There are a number of potentially harmful impacts to our village. Bampton is already struggling with the volume of traffic flowing through it, some at quite dangerous speeds. Crossing the road in the centre of the village can be quite a risky ordeal, especially for the less mobile and those with younger children. 500 more houses could mean 1,000 or more cars! Pressure on our GP surgery will be immense and comes on top of the closure of Deer Park Medical Centre, which left many residents in Witney trying to find alternative GP surgeries in the area including in Bampton.

So, what can you do about it? All is not necessarily lost. You can make your voice heard by responding to consultation exercises and commenting when an

#### **Town Hall under wraps**

The Town Hall was covered in scaffolding from mid-September until recently and I'm sure many of you must be wondering why. Scaffolding never looks terribly pleasant but has been necessary to conduct maintenance and repairs on our wonderful Italianate Town Hall, which was built in 1838 and at one time housed Bampton's first fire engine. All the windows on the first and ground floors are being repaired and repainted, a job that hasn't been done for some considerable time. The gutters are also being cleared and cleaned at the same time. All of this work is essential to keep our Town Hall looking its best for another 180 years! Finally from all of us on Bampton Parish Council, have a very Merry Christmas. #

### **The Bampton Singers**

The Bampton Singers was set up by Robin Martin-Oliver nearly five years ago. Robin has had a successful career as a soloist and director at many of the country's leading companies including Glyndebourne, Covent Garden and Welsh National Opera. He has written stage plays and musicals as well as directing his own productions of many well known operas all over the country.

Robin has won international awards for singing and his love of music and performance is infectious. This has led to him creating a number of community choirs, of which Bampton is one. As a choir master, his teaching style is a perfect combination of striving for musical excellence and yet retaining a sense of humour. We believe that this is why so many of the original line up are still singing with the choir. With Robin's encouragement we are now looking for new members which will help us grow and move forward. Do come and give us a try.

We meet at 11.30am on Mondays in **Bampton Village Hall and your first** session is free!

### **Archery Training Course Dates for 2018**



The first session of the Spring Archery Training begins on Tuesday 27th March 2018, at 6 30pm at the Recreation Ground Bampton and continues for the next 5 Tuesdays. Training is open to males and females over 10 and is led by a fully qualified coach. The cost of £80 includes the use of all equipment required. As numbers are limited please contact Neil Holt on 07949 128494.

#### "Bampton Rocks" It's fun! It's free!





Bampton Rocks gives the opportunity for people of Bampton to get creative, get outdoors and be part of our great community spirit!

It's so simple---find a rock and decorate it, anything goes, but please make sure you varnish or PVA your creations when you've finished for life outdoors!

Then hide it somewhere in Bampton for someone else to find! Don't forget to write 'FB @ BamptonRocks' underneath so all finders can share their discoveries with a photograph on the 'Bampton Rock' Facebook page. (Go to 'posts' and 'share photo')

Decorated Rocks can then be kept or rehidden to keep the Rocks travelling. You may also be interested in looking at Fairford Rocks, Wantage Rocks, Faringdon Rocks and Highworth Rocks... just to mention a few more areas that are taking part in this.

### The Old Station Nursery at Bampton, Oxfordshire.

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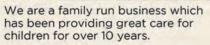




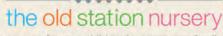












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# Stuck for some ideas for a Christmas Gift? Look no further than the shop at Bampton Archive!

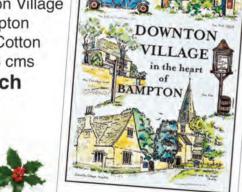
**BAMPTON MUGS** by Emma Bridgewater These special mugs have been designed and produced by Emma Bridgewater exclusively for Bampton Community Archive. There will only be a limited number available and we expect them to become collectors items!

#### £25 each

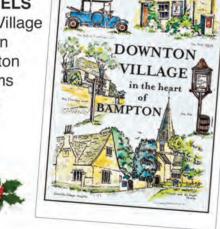




**TEA TOWELS** Downton Village in Bampton 100% Cotton 78 x 48 cms £8 each







There are lots of other fantastic items and books on sale. Call in and see for yourself.





**BAMPTON MUGS** by Pip Shuckburgh Churchgate House and Bampton's Old Grammar School 12cm x 12cm, Ceramic mug, £9.50 each

#### BOOKS

#### Witney's Forgotten **Airfields**

A fascinating insight into the many wartime airfields around Witney A4 Size

£15 each



#### CHILDRENS **BOOKS**

Miss Daisy Story Books Written and illustrated by Bampton's Jo Lewington

£5 each

#### OWN A LITTLE PIECE OF HISTORY

Buy this boxed segment of the original roof from Bampton's Old Grammar School from 1910. The building famously used as 'Downton Cottage Hospital' in the filming of Downton Abbey. In real life the building houses the Bampton Community Archive, the village Library and Bampton Educational Foundation, which provides educational grants for young people in the village. As part of our major renovation project the roof has recently been repaired and restored. Be a proud owner of a unique piece of the original roof. Ideal for die hard

Downton Abbey fans! £5 each

Old Grammar School, Church View, Bampton, OX18 2NE Open 10.30am - 12.30pm and 2.00pm - 4.00pm

All proceeds go to support the Bampton Community Archive.





#### Comment



# Don Rouse

do not make any apologies for beginning this article with a repeated moan about one of my pet concerns for the safety of the people of Bampton. Only this time it has affected me personally. I am referring to the busy, yet not designated crossing between the Town Hall and the Co-op. This time I am referring to the pothole in the road just by the kerb in front of the Telephone Box, yes the one right next to where I tripped over a year ago. The Oxfordshire Highways had repaired the one that I fell into, but in typical council procedure they deemed that this one was not severe enough to repair at the same time. What they didn't realise was that this busy crossing is used by all members of the public including those who suffer from physical disabilities. My wife who suffers from Rheumatoid Arthritis, on returning from a visit to the Hairdressers tripped into the pothole falling flat on her face sustaining facial and chest injuries. I know that the pothole is not deep enough to justify a white mark around it to signify that the council has it on their list for immediate repair, but this is the 'walking' public we are dealing with here, not motorists. I know that our Parish Council have plans to make it safer but without money from the County Council nothing is going to happen.

One good thing about this accident was the quick response of Bampton people to tend to my wife. Within seconds, I was informed, a chair was brought from the Coffee shop and a first aid kit was brought out from the Co-op. A visit to our wonderful Surgery on the way home and Mary, though shaken up was treated with great care and went home comforted by the very caring people of Bampton. For that we both say a big thank you to you all and hope that one day we shall get the crossing that we all need

"I notice that the Council have altered their phraseology when talking about affordable homes. They now use the phrase "really affordable homes."

I have mentioned before about the lack of affordable homes in Bampton. At the time of permission being given for all those houses being built off New Road we were assured that there would be a high percentage of affordable homes. Well I have yet to see any signs of it. I have a grandson who has been trying to get on the housing ladder in Bampton for over nine months now, without success. Evidently they release small batches of affordable homes at intervals that nobody seems to know when. As I implied in my last article, the appropriate councils need to stop mucking about and build a batch of Council Houses for the youngsters of Bampton in the traditional manner and find another way of giving the public help onto the housing ladder other than selling off houses at a ridiculously low price. I notice that the Council have altered their phraseology when talking about affordable homes. They now use the phrase "really affordable homes". I shall await the outcome with interest.

I recently attended a Neighbourhood Action Group meeting,

this is where members representing their communities get together to talk about the concerns of the public in their area. There are always Councillors, Police and Fire representatives in attendance. One item of bad news that I can share with you is that Police numbers in our area are on the decrease. The people of Witney, Carterton, Burford and Bampton I'm sure have already noticed the shortage. For a person who grew up in Bampton with its own Police Station and two resident 'Coppers' who knew everything and everybody I find this all very disturbing. Mind you it's not all doom and gloom. The Thames Valley Police are spending a lot of money on training more policemen in the area to use Firearms! So please confiscate your children's 'cap pistols' now, before we end up having a shoot out!

I thoroughly enjoyed taking a step backward in time when I joined the people of Lew as they travelled to the Bampton Sports field for the farewell party being given to the Revd David Lloyd and his wife Jenny after their wonderful spell of twenty one years service to our community.

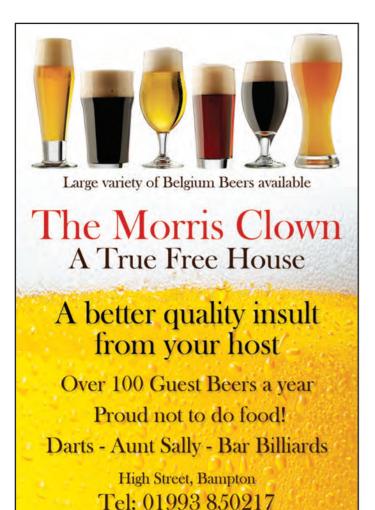
Our mode of transport was a Steam Engine and Cart from the early 1900's. It had solid wheels, absolutely no suspension and yet the ride from Lew was so smooth, driven at a pace that from our high position we could see all that was going on around us and yet quiet enough for us to chat to one another. With two of our passengers being in their eighties it really was a trip down memory lane. I can remember threshing corn with a steam engine driving the thresher from Wilcox and Frost of Witney at Weald Farm in the 1940's.

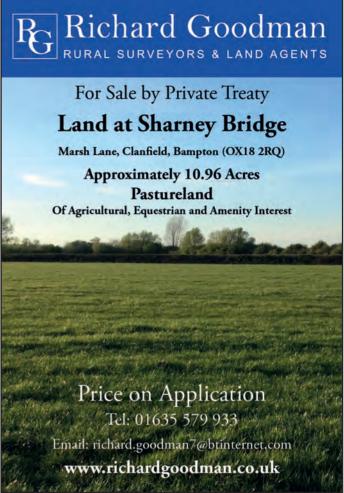
I have commented on how smooth the ride was, well it was until we got to a (you've guessed it) pot hole in Mount Owen road. We had to creep over it at under 1mph and it still shook the life out of us. I don't suppose that there were potholes in the good old days! I do know that in those days they could keep the roads open whilst they carried out repairs, unlike nowadays where the roads have to be completely closed for weeks.

Isn't it comforting when someone gives you a snippet of news that makes you feel warm all over? Well Isobel Goves, our Youth Club leader, has just told me that the Youth Club are intending to take part in the Remembrance Day Parade this year and lay a wreath at the War Memorial. That makes me feel great, so often our youngsters are criticised for having no respect for their elders and what they have done and given to make our lives safe. Well done Isobel. As the citation at the service says "WE WILL REMEMBER THEM"

I remember taking the Bampton Weightlifting Club to Holland for a competition against the Leiden Club in 1963. Our hosts took us to see the War Graves at Arnhem and the shock to our team of teenagers was incredible as they saw the graves of our soldiers some of whom were only teenagers themselves. It was a very sobering moment.

I would like to wish all our readers a very Happy Christmas and safe crossing of the roads around our Town Hall.







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#### Leftover Pie 101 ways to reduce your food waste - by Anna Pitt

Taced with a fridge d containing only a few very tired and limp ends of vegetables and a couple of eggs the majority of us would head for the takeaway for instant sustenance. Anna Pitt's clever new book "Leftover Pie" will make you think again! But it is not just a recipe book

but a very comprehensive look at how and why we waste food backed up with some well researched statistics, and guidelines and suggestions for cutting our household food waste to almost zero.

In January 1940 food rationing was introduced for a limited number of consumables which was gradually increased to cover a very wide range of foodstuffs and some items remained on ration until mid 1954. During this time families learnt to be thrifty and make food go a long way with little waste. Many of the habits of thrift continued for a number of years but improvements in farming such as the



introduction of mechanisation and the development of more disease resistant crops increased food production and led to a drop in the cost to the consumer. Shoppers benefitted not only from lower prices but increased availability, choice and quality. The unintended consequence of this improvement was that food thrift was no longer necessary or fashionable. "Leftover Pie" takes us

carefully through the history of food waste looking at the various impacts that socioeconomic changes, European legislation and consumer attitudes have had, and how these changes are now being used to raise awareness and improve our waste habits.

There is an aphorism along the lines of "the road to hell is paved with good intentions" and perhaps for many of us the intention to minimise food waste is often hampered by lack of ideas and knowledge. "Leftover Pie" could be described as a road atlas to less waste. Major highways such as what to do with unavoidable food waste are side by side with minor paths to better food storage, interlaced with information on food banks and food sharing; using seasonal and home-grown items; and planning meals in advance.

Recipes have been contributed by a variety of organisations and people including such luminaries as chefs Thomasina Miers and Brian Turner, and Carole Bamford of Daylesford Organics. They range from the practical "Pasta for a Table Full of Varied Likes and Dislikes" from the author, to the exotic "Sweet and Sour Balti Sauce" from Karen Cannard of The Rubbish Diet, to the downright wacky "Crispy Fried Salt and Pepper Banana Skins" from blogger Lorna Hall of eatmyyythoughts.com.

Challenge yourself to creating a meal from your store cupboard staples - with a little help from this book you might be surprised at how easy and rewarding it is!

Green Lanes Publishing (www.greenlanespublishing.com) ISBN 978 0 9574637 1 4 £12.99 Avialable at Bampton Garden Plants



# Interior Design heads outdoors for 2018

The end of each year is a natural time to reflect on the year gone by and to look ahead to what's to come.

s an interior designer, there are lots of forecasts available for what people will be doing in their homes during the New Year: open shelving in kitchens; metallic accents; colour introduced in to minimalist schemes, the list goes on. One thing that popped up in 2017 and is set to continue in to 2018 is the 'outdoor kitchen' – a space in the garden dedicated to entertaining and dining.

This is no surprise. We're a nation devoted to predicting and commenting on our ever-changeable weather. Forever optimistic, we are dedicated to our open-air events and hope for good summer weather - and when it arrives this alone gives us reason to get outside and celebrate! As I write this, hundreds of us have recently set out in the dark for Bonfire Night - that brings to my mind jacket potatoes and a hip flask – somehow food and drink taste better in the fresh air.

I am sure many readers will remember when you could walk along either side of the river from Tadpole Bridge to reach Rushey Lock's little beach to picnic beside the weir as I did as a child with my friends. Then there were the longed-for days when the weather was good enough for us as secondary school students to escape the buildings and eat a packed lunch on the playing fields. Now we seek out beer gardens and hope for a nice table outside at a restaurant or café. During my time living in London, weekday summer sun meant every inch of the public squares were covered in workers having a quick lunch break, never mind the scramble for a bar with a rooftop or the buzz of crowded pavements outside pubs during warm evenings. We are now spoilt for choice with the rise of festivals and 'glamping'. Lastminute BBQs, wedding receptions banking on sunshine so people can enjoy the venue's grounds, the welcome glass of mulled wine for Christmas carolling. Everyone wanting to be outside eating, drinking and socialising. Now it seems we want some of that at home too.



Above: The Kala Fire Pit by La Hacienda



Nicola Priestly Identity Interior Design Ltd www.identityinteriordesign.co.uk

outside. Then there is the evolution of high quality fabrics that are tolerant of outdoor conditions. These can be combined to great effect with our local natural Cotswold limestone, salvaged materials and our own gardens to create an outdoor living space.

These outdoor kitchens are more



"Forever optimistic, we are dedicated to our open-air events and hope for good summer weather - and when it arrives this alone gives us reason to get outside and celebrate!"

Garden Centres have seen the opportunity and display a range of fire-pits and outdoor furniture that takes advantage of developments in materials to have durable imitation wicker that can withstand life than simply a BBQ on a patio. They are a permanent structure with a means to prepare and cook food in a sociable space with seating and ideally well considered and generous planting to soften the edges using edible and fragrant plants.

I have been lucky enough to design kitchens for many clients, but with outdoor kitchens, there are usually far fewer restrictions. The ceiling is the (hopefully sunny) sky and the walls are foliage — constantly moving, changing and giving the client and designer fantastic range and freedom. This is one trend I can't wait to explore in 2018 ... after the frosts have cleared! •

### Gardening with Di Bray

Goodbye to my garden in Bampton, which I left at the end of October to begin creating a new Eden (!) in Lechlade.

# Hello again and goodbye!

left whilst the garden was in its full autumn glory. For brilliant October colour the big contributors were Cotinus coggyria 'Royal Purple' and Euonymus europaeus 'Red Cascade'. They are both well known for giving a deep red brilliance to the autumn garden, not to mention the wonder

that is the berries of the Euonymus (or Spindle) pink and orange combined by a force that obviously disregards the laws of the colour chart! The Magnolia stellata too, has contributed a golden glow along with the butter yellow of the Fig leaves. I would never think of recommending these two for an autumn contribution, but when the low afternoon sun hits them they take on a warmth I've not previously appreciated. Scent, too, can go unmentioned in the autumn garden, but the herby, mediterranean notes of the

Above: Cotnus coggyria 'Royal Purple' Left: Tulip 'Ballerina' Below: Salix alba vitellina 'Britzensis'

Phuopsis and the Sage combine well with the natural earthy notes of compost and leaf mulch.

Some plants always put me in a quandary as the year ends; should I cut back the brown and now rather floppy leaves of the Crocosmia 'Lucifer'? In truth they look old, and, not to put too fine a point on it, dead! However, they do provide a wonderful winter habitat for Ladybirds and other insects. To salve my conscience and meet the needs of my (sometimes) critical eye, I usually take the middle ground - cut back the ones that are

most seen and leave the ones you don't notice!

Evergreens now start to come into their own. They give not only some colour but also, importantly, structure and height to the winter garden. They draw your eye up from the bare earth and give a focus. Many plants that were content to work as a

and give a focus. Many plants that were content to work as a summer backdrop, now start to take centre stage. A personal favourite is Cornus sanguinea 'Midwinter Fire'. The yellow orange stems really do look like the flames of a bonfire and the effect can be heightened by planting them in a spot where they will be backlit by morning or evening sun. Cornus as a

group, all seem to offer winter interest, whether through stem colour as with Cornus alba 'Sibirica' or maybe bare shape, as with Cornus alternifolia. Salix too, can give excellent, startling stem colour with a good example being Salix alba vitellina 'Britzensis'. Viburnums give scent with Viburnum bodnantense

'Dawn' flowering now and Viburnum plicatum 'Mariesii' being another shrub that provides a wonderful tiered outline whether clothed or unclothed.

November is the perfect month to plant tulips. The general advice is to plant them after the first frost but we don't get as many of those as we used to, so just aiming for when the ground is cooler and the grubs less eager will work for me! If I was forced (heaven forbid) to pick just one tulip I think it

would have to be 'Ballerina'. Her predominant colour is orange so initially not to everyone's taste, but when you take a closer look she's actually flecked and striped with reds and yellows. She's tall and elegant, as you would expect from her name, but, as if her looks weren't enough, she's also sweetly scented and a reliable returner over many years. This is a trait not common to all tulips and very welcome. She makes a great partner in a container with Tulip Ronaldo and a later Narcissus like 'Thalia'

In terms of jobs to do in the garden now, perhaps the one that will benefit the plants most is mulching. There's pruning too, of the summer flowering shrubs and the climbing roses to ensure their strong summer growth doesn't catch and break in the autumn and winter winds. Pruning of shrub roses, Hybrid Teas and floribundas can happen throughout the winter as they sleep. Accompany the trim with a feed and mulch as they're greedy plants! November onwards is also a good time for bare root rose planting - less costly and also a less stressful start for the plants.

Well, time for me to sign off and begin thinking about following all my own advice in my new patch of green. Exciting times ahead!





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### Gardening Club

#### AGM – call for committee members/members!

The next Bampton Gardening Club AGM is on 19 January 2018, from 7-9.30 pm, in Bampton Village Hall, and we invite everyone to attend. After the AGM we will be holding a cheese & wine evening (£1 a head) with a quiz and raffle. This year, a number of long-term committee members are moving away from the village and are having to resign from the committee. Although the number of club members remains stable the rest of the committee are worried that the future of the club is now in danger. To ensure the continuation of the club we would therefore like to encourage more people to think about joining the club or coming on the committee. Committee membership is not too time consuming - we organise coffee

mornings on seven Saturdays a year (see dates for 2018 below), but our main focus is the Annual Garden Club Show, held on August Bank Holiday Saturday. Anybody interested, please contact Gill Gummer as soon as possible (01993 851913) or come along to the AGM in January.

#### **Coffee and craft mornings**

We will be holding two more of our very successful coffee and craft mornings in the run up to the end of 2017: on 18 November and 9 December. Dates for 2018 are: 17 March, 21 April, 19 May, 16 June, 20 October, 17 November and 8 December.

Coffee and craft mornings are held on Saturday mornings in the Village Hall, Bampton, 10 am to noon. We normally have tables selling plants (flowers and vegetables), local produce (cakes,

chutneys), a variety of local crafts and books for local causes, etc. If you would like to have a table at the coffee morning to sell your own produce or craft, these are available for a small charge on a firstcome-first-served basis - please contact Dennis West on 01993 778414.

#### Dahlia stars

Exciting events for two of our committee members, Dennis and Richard West, who grow dahlias as a hobby. The National Dahlia Society have confirmed that they have created a new variety of dahlia, classified as a small ball dahlia, which is blood red in colour. They will now have the honour of naming it. Over the Summer, the pair have won 3 cups with their new dahlia, bringing their total to 30 plus several silver and bronze medals. Congratulations to you

#### **Annual Show Winners 2017**

Thank you to everyone who entered our Annual Show on Saturday 26 August 2017 – entries were up overall on last year, mainly in the Flower section (amazing given the weather we had earlier this year), but down in the Cooking section.

List of Challenge Cups awarded at the 2017 Gardening Club Show			
Cup	Awarded for	Winner	Managarial Blacks the sale
Lady Anne Montague Cup	Overall points	D Lowe	We would like to thank
Jack Horne Memorial Cup	Runner Up	H Carter	our judges and our very
Chennell Cup	Garden Club Member with most points	D Knight	generous sponsors
Vice President's Cup	Best in Show	D Lowe	
Mrs P Smith Cup	Judges' Own Choice	D West	Abbey Properties,
Cottager's Cup	Most Deserving Effort in Show	T Davies	aroma4u,
lleane Hammond Rose Bowl	Class 1 – 4 Roses	H Carter	Bampton Coffee House,
Raymond Taylor Cup	Class 2 – Single rose	H Carter	
Sydney Constable Cup	Class 7 – Sweet peas	J Ader	Bampton Garage,
Andrew Pierce Cup	Class 8 – Carnations	R West	Bampton Garden Plants,
Dolly Stroud Cup	Class 11 - Cactus dahlia	D West	Bampton Opera,
Ken Adams Cup	Class 14 – Decorative dahlia	R West	' '
Percy Bowerman Cup	Class 15 – Gladioli	D West	Bampton Papers,
Albert Tanner Cup	Class 16 – 3 Chrysanthemums	R West	CBL Electric Vehicles Ltd,
Nellie Temple Cup	Class 17 - Chrysanthemums 1 specimen bloom	R West	Patrick Strainge
Win Woodley Cup	Class 21 – Busy Lizzie	Not won	Butchers,
Henry Bone Cup	Class 22 – Begonia	Not won	Polished,
John Smith Cup	Class 25 – Cucumbers	R West	
Keith Reid Cup	Class 29 – Runner beans	D Lowe	The Bampton Clinic,
The Beam Cup	Class 41 – Vegetables on a tray	D Lowe	The Romany Inn,
Frank Collett Cup	Class 57 – 4" flower arrangement	D Knight	The Talbot
Rosebowl	Section 2 – overall points	D Lowe	
Reg Pratley Cup	Section 3 – overall points	M Crick	Westbrook Framers
Lady Lathbury Cup	Section 5 – overall points	H Carter	The context to a settle of
Grace Wiltshire Cup	Section 6 – overall points	J Ader/D Knight	They make it possible for us to offer cash prizes to all entries
Liz Chambers Silver Plate	Sections 5 + 6 - overall points	H Carter	that get a 1st, 2nd or 3rd prize,
Win Woodley Challenge Cup	0) ==		and to have cups engraved with
(replaced with RHS Rainbow Cup)	Class 77	J Jeynes	the winners' names.
Betty Adams Cup	Class 78	J Bird	







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# The hunt is on!

The end of September saw some wonderful village-wide events to celebrate 21 years of David Lloyd's ministry to the parish. Events which culminated in a series of final services in each of the parish churches which he has served: Bampton, Clanfield, Lew, Aston and Shifford. - Tess Kuin Lawton

This is an account of how the Church and Village are looking for a new vicar. You are warned that there is a whole lot of detail of how the Church of England works: so get your cup of coffee ready! In some jobs, when one person says that they will be leaving, their replacement is interviewed and ready to take over as soon as they depart. However, there are many areas of work where this does not happen and the Church is one of them.

When Christians talk about 'the Church', they mean the people and not the building. Our Church is made up of people who take care of the building (churchwardens, sacristans, cleaners, flower arrangers), people who take care of the services (ministry team - see below), choir, organist, readers, those who lead prayers, the bellringers, the children's and schools ministry; people who visit the elderly, the sick and those in hospital, and people who come to the services. Each one of these people is part of 'the Church'.

These are the people who have to rally round when a Vicar leaves. Bampton (and all the other churches in the group) now has a team of priests and lay ministers who are leading all the services and organising the baptisms, weddings and funerals. You may well know several of them already. Amongst our active retired clergy are Canon Roger Humphreys, David Battersby and Ron Curtis. Martin Kettle and Tess Kuin Lawton are both priests in different fields of work but both are giving up a lot of their spare time to help Bampton this year. Celia Humphreys is a Lay Minister who is very involved in the children's and schools work. Dennis Piper is another Lay Minister looking after the residents at Rosebank. The Area Dean, Toby Wright is taking several services for us and priests from outside the parish (Preb Mark Thomas, Revd Mary Carney and Revd Peter Challenger) are also lending a hand.

So, all the services are covered and local residents are volunteering for visiting rotas to make sure that everything is running smoothly.

Meanwhile, members of the PCC (parochial church council) have been involved in trying to gather people's opinions about the Church and what sort of vicar they would like us to advertise for. Each village

church has held an open meeting and we are now drawing up a 'Parish Profile'. This is the document which prospective Vicars will be given, to help them make a decision about whether this is the right place for them. It will include all the statistics about the Church Services, attendance, numbers for baptisms, weddings and funerals as well as all the other groups and events which our churches hold (pre-school 'Blessed Bees' for example, and bible study house groups). We are also looking at including Black Bourton as one of our churches.

"All the services are covered and local residents are volunteering for visiting rotas to make sure that everything is running smoothly"

The Parish Profile will be approved by the Bishop on December 7th at what is called a 'Section 12' meeting. We will advertise the job over a three week period in the Church Times in the first three weeks of February. If you are inclined to pray, this is the time to pray. Shortlisting will take place in the first week of March and interviews will be held in April. Anyone accepting a new job will have to give three months' notice, so we hope to have a new Priest in charge of the Parish by the summer holidays. This will also allow for moving schools, if we appoint someone with a family.

For any enquiries – or if you would like your opinion to be taken into consideration – please email preston590@btinternet.com. This is Roger Preston, one of the Churchwardens of Bampton who is currently acting as the Parish Administrator during the Vacancy. The Vicarage telephone (851222) now goes directly to Roger, if you ring with any enquiries. If you would like to join a Bible Study group or a Prayer Group, if you want to be part of the Visiting team or even if you have always wanted to be a bell ringer, or join the choir, send an email and Roger will get back to you with the person to get in touch with. We would love to see you!

# Rose and Crown, Shilton

#### A tranquil gem beautifully unadorned - Nicola Saward

t's rare these days to go into a pub that isn't showing sport on television, or playing background music, or making a feature of a carefully curated collection of photos, horse brasses, slightly foxed hardback books or other ephemera. It's rare these days to go into a pub where the only sound is that of people chatting

and laughing and talking to each other. It is even rarer to find one which is also serving good food. Yesterday we found such a place and it is a tranquil gem, beautifully unadorned.

Located about two miles south of Burford, Shilton is small village of Cotswold stone houses with the Shill Brook running through the centre, a sturdy church of Norman origins with later additions, and a 17th century free house called the Rose and Crown.

In 2006 when Chef/Patron Martin Coldicott purchased the Rose and Crown it looked very different, black painted boxed in beams and fireplace, stone walls darkened with years of wear and smoking. The renovations carried out stripped away all the modern

boxing in and sand blasted the stone work back to the beautiful pale colour it is today. The previously unseen raised hearth now houses a wood burning stove which was welcome on the grey and blustery day we visited. But don't be fooled into thinking it is minimalist in design or in cooking. It isn't. It is an inn which is supremely confident in its simplicity of furnishings and in the excellence of its cooking. And it is cooking - not haute cuisine - no foams, no jus, no amuse bouche - just simple food done well.

The lunch menu offers five starters of which one vegetarian option can also be ordered as a main course. My companion had smoked mackerel pate and I had chicken liver parfait with red onion marmalade. Both were served with crisp toast. Both tasty and nicely presented - could have done with a little more toast perhaps.

Main course choices included staples such fish pie, steak and chips, and steak and ale pie. The fish pie was delicious with good sized chunks of smoked haddock and salmon as well as prawns. My companion had lamb's liver and bacon which was a masterclass in how it should be cooked. The lamb's liver was thinly sliced and pan fried, tender, with a perfect pink tinge still apparent when cut. Crisply cooked fresh vegetables were served separately.

> Puddings - oh dear - sadly an invitation to overindulge in such delights as apple and blackberry crumble, bread and butter pudding and sticky toffee pudding, as well as ice creams and sorbets. We did overindulge, and both the crumble and the bread and butter pudding were worth the sin!

> For those with less time or smaller appetites there is a choice of filled ciabattas. The bar offers up to 10 wines by the glass as well as three beers on draught including one guest ale.

Do you drink coffee after lunch





or not? We do, but we hate being deafened by the noise of some enormous machine which spews out steam and seems to require constant noisy emptying of coffee grounds. The joy of being told that the only coffee available was in a cafetiere! And it was good coffee too!

We had a quick look at the dinner menu which offers a few additional choices, and Sunday lunch looks delicious too with a choice of roast beef or roast lamb as well as fish and vegetarian options. Guests with food intolerances or allergies can be

catered for but perhaps phone ahead to discuss menu options.

Outside there is a pretty garden to the side of the inn and plenty of tables and chairs. The parking is rather small and on a slope so if you or your guests have limited mobility you may want to try and park to the side of the Rose and Crown. The interior of the inn is all on one level and accessible to push chairs and wheelchairs, as is the ladies loo. #



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# Wines for Christmas



hristmas is creeping up on us again and I can't help getting a little excited. It's the time of year when, in a bid to keep on top of the social life and get through it without a hangover, I make a resolution to drink very carefully. This gives me the perfect excuse to drink much better wine.

The frightening thing is that when you buy a bottle of wine for £5.00, you are only spending about 50p on wine. The rest goes on the fixed costs of the bottle, duty, shipping and so on. This does mean, however, that every penny over £5.00 you spend goes towards the wine itself. The quality curve is very steep. I have placed my order and secured my stock, so now I am glad to share the choices I have made.

#### Firstly fizz

Don't give Prosecco even a glancing thought this year. The huge demand has meant serious over production resulting in a collapse of quality. Instead I recommend revisiting Cava; that brilliant sparkler from Barcelona which is due a comeback. It's nice to support the poor people of Catalonia in their time of distress and the Oxford Wine Company sell Vilarnau Brut Cava in a fabulous bottle covered in what looks like Gaudi mosaic for £11.99

The Vilarnau estate occupies 20 hectares in a beautiful corner in the heart of cava country, with magnificent views of the Montserrat mountains, which protect the vines from the cold Pyrenean winds. The wine is pale yellow with golden highlights, candied on the nose with a good concentration of aromas, predominantly white flowers and green apple fruit. Rounded in the mouth, the wine offers a perfect balance of flavours. It is rich and smooth with a very pleasant, well-structured effervescence.





For Champagne, of which we all ought to have a bottle or two in case someone important drops in, for value it's impossible to beat Aldi's Monsigny. At £11.00, less if you order a case online and have it delivered free, it's an absolutely delicious snip. Full flavoured and clean with a lovely biscuity flavour, I do love this wine and at that price one could almost drink it every weekend. Perhaps I will!

#### Next the whites

I am going entirely for Sauvignon Blanc this year. First, from Marlborough, New Zealand via the Oxford Wine Company, Esk Valley Sauvignon 2016 at £11.99.

Blending the grapes from two different valleys gives this wine great style. The Wairau vineyards are planted on the "Southern Clays" with heavier soils providing structure and body to the blended wine. The Awatere Valley vineyards are planted on gravelly, free draining soils and due to the cooler nature of these sites, pungent notes of nettle, gooseberry, citrus and pea pod are found in the finished wine. The balance sometimes lacking in New Zealand sauvignon is definitely to be found in this one. It's dry and full bodied but a crisp finish provides freshness and length.

To please my somewhat traditional palate I have to have an old-world Sauvignon and where better to go for it than the Loire Valley. Pouilly Fumé. Domaine Lebrun 2016 has all the traditional structure I love. The flintiness of Pouilly's soil produces the dry mineral palate. Aromas of citrus fruit, tropical fruit and hints of smoke make this a wonderfully complex wine. Once again to be found at the Oxford Wine Company at a special offer price of £13.99





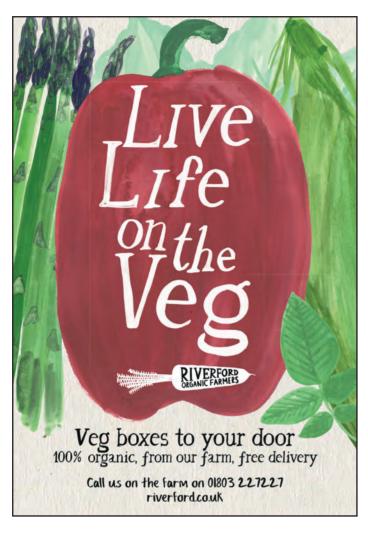
#### Now the reds

Well you have to have some Claret at Christmas. It just wouldn't be the same without it. However even with the toned-down drinking rate I am advocating it's necessary to find one that won't break the bank. I think the OWC have found the perfect thing. A Cote de Bourg called Chateau Peychaud, 2013, which, at £11.75, fits the bill. A lovely elegant and spicy nose with cummin and prune aromas. Soft silky tannins, well structured with hints of cherry chocolate. Yum!

Finally the red wine to drink with your Turkey, and indeed at any other time during the whole holiday. Beaujolais is the perfect quaffing drink and if you take it up a stage to a village wine it is one of the most underestimated wines in the world. Fleurie is probably the best of the villages, and Chateau de Fleurie £14.99 (from OWC) is arguably the best known wine Chateau, lying at the very heart of the village. Now under the control of Beaujolais experts Loron et Fils, the wines produced here continue to satisfy the thirst of those who look forward to the release of Beaujolais wines year after year. The Château has 32 acres of vineyards and employs traditional winemaking techniques throughout its range. After fermentation, the wines are stored in large oak foudres that minimise oak influence and therefore help to produce the fresh clean floral style for which the Chateau is widely known.

Here's wishing my friends and neighbours in Bampton a very happy Christmas. I am sure you will have a delicious one. I know I will.

You can now see Robin on YouTube as he delves into cookery, wine and local foodies, giving an insight into traditional village life and much, much more. Take a look at - The Cotswold Explorer





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#### Seasonal recipes from Riverford Organic Farmers

A beautiful balance of bittersweet griddled radicchio, sweet roasted squash and salty cheese.

#### **INGREDIENTS**

- 2 radicchio heads
- 2 tbsp balsamic vinegar, plus extra to serve
- Olive oil
- 1 large butternut or crown prince squash, peeled & cut into wedges no more than 2cm wide
- 1 tbsp fresh parsley, chopped
- 100g hazelnuts, toasted & roughly chopped
- 150g hard goat's cheese
- Salt & pepper
- handful of mint leaves
- salt and black pepper



# Char-grilled radicchio with squash and goat's cheese

#### **METHOD**

- 1. Heat a cast-iron griddle pan until really hot. Preheat oven to 190°C/Gas 5.
- 2. Cut each radicchio head into eight wedges, keeping the root end intact. Put into a shallow bowl and season all over with a few pinches of salt, the balsamic vinegar and a drizzle of olive oil. Gently rub the radicchio wedges so that all sides are lightly oiled.
- 3. In batches, lay the squash on the hot griddle and cook for a minute or two on each side until lines appear (you are not trying to cook the squash through, just mark it).
- 4. Transfer the squash to a roasting tin and gently toss with salt, pepper and just enough oil to lightly coat. Roast for 20 minutes, or until cooked through.
- 5. Meanwhile, griddle the radicchio in batches - again just a minute or two on



- each side to give the wedges colour. As each piece is done, lay it in the oil and vinegar in the bowl so it can soak up more of the dressing. Add the griddled radicchio to the roasting pan along with the squash for the final 10 minutes of cooking.
- 6. Put even amounts of squash and radicchio on to individual plates, sprinkle over the chopped parsley and hazelnuts, then use a vegetable peeler to shave strips of goats' cheese over the top. Put extra balsamic vinegar on the table for those who'd like more.

# Leek and Parmesan tart

The secret of this recipe lies in cooking the leeks long and slow, so that they become sweetly caramelised. The rest takes no time at all and you can exercise your imagination adding extra toppings.

#### **METHOD**

- 1. Heat the oven to 200°C/Gas 6. Heat the oil or butter in a heavy-bottomed saucepan and add the leeks and thyme. Slow-fry the leeks until they are very soft and starting to brown, a good 10-15 minutes.
- 2. Cover the pan initially to help them sweat, then take off the lid halfway through so the liquid evaporates. Stir at intervals to stop them catching. Season with salt and pepper then cool.
- 3. Meanwhile, lay out your pastry flat on a lightly greased non-stick baking sheet and bake for about 10 minutes until it has completely puffed up and is golden brown. (Check the bottom of the pastry is cooked too.)
- 4. Flatten the pastry back down by covering it evenly with the leek mixture, leaving 5mm around the edge. Sprinkle with the Parmesan and any other toppings and return to the oven for a further 5 minutes. until the cheese has melted. Serve warm.

#### **INGREDIENTS**

- 3-4 tbsp olive oil, or 50g
- 6 large leeks, washed, dried and thinly sliced
- Bunch of thyme, tied with string
- 1 x 300g ready-rolled sheet all-butter puff
- 25g Parmesan (or vegetarian equivalent), finely grated
- Salt & black pepper

### Bampton Library

#### Welcome to our New Library Members from Oakwood Gate

Loraine has been very happy to welcome several new families, and from what they are saying they are delighted that 'the village still has a Library'. We are happy about that too and thank all the many supporters that have made this possible. If any new (or old) villagers would like to help Bampton Library remain viable we would be delighted to have their support. The easiest way is to join and take out lots of books!

#### And welcome to our new Group **Library Manager**

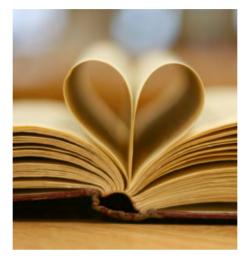
Although it would be relevant to say 'Welcome Back' to Jason Hale, as he grew up here and aims to be back living in Bampton very soon. As well as having Group Manager responsibility for Grove, Faringdon and Bampton, he is also the Library Manager for Wantage - phew!

#### **Library Partnership will** run to 2020

The half-way point in our Joint Partnership with Oxfordshire County Council was reached this Summer, and we are pleased that OCC ignored the break-clause in the agreement to allow it to run full term. This means Bampton Library is safe in its present form until March 31st 2020. Although increased expenditure means that Bampton Library Support's annual payments to OCC are increased from £8.800 to £9,486

#### **Donations**

We are grateful to 'Bampton Village Community Shop' for the donation of £500 towards our funds, especially as this comes so quickly after their previous grant.



And thank you to 'The Card Making Club' who gave us £100 of their hard earned profits gained from recycling and selling greetings cards in village - of which an excellent selection are available in the Library!

#### **Summer Reading Challenge Results**

Fifty Bampton children took part in the 'Animal Agents' Reading Challenge - and 38 went on to complete the challenge and they have gained a certificate to prove it!

#### 100 Club Winners

The lucky winners this time were: Trevor Milne-Day £50; Jacquie Edwards & Mike Densem £15; John Blake & Marie O'Hara £10. If you would like to support us by paying a £1 a month for a number we would be very happy. See contacts below.

#### Who are we?

'Bampton Library Support' are 5 people who work to raise the £9,486 required annually to keep our library open. Contact Loraine Hall (Library Manager) on 01993 850076 or bampton.library@oxfordshire. gov.uk if you would like to help. Donation cheques made payable to Bampton Library Support.

#### **Library Opening Times**

Monday: 2.00 - 5.00 & 5.30 - 7.00 Tuesday: closed (except for 'Rhymetime' (term times) at 10.30am)

**Wednesday:** 10.00 - 12.30 Thursday: 2.00 - 5.00 Friday: Closed 10.00 - 12.30 Saturday:

# **Bampton Exhibition Foundation**

The Bampton Exhibition (BEF) is a local charity dating from 1906. It has responsibility for maintaing the Old Grammar School building and also providing bursaries and help to young people in Bampton for 'promoting the education (including social and physical education) of young people under 25'. In the past we have helped with musical instruments, specialist equipment and clothing, educational books, gap year travel expenses and many other varied things. We are happy to accept new applications which should be addressed to the Bursary Officer: Mrs M Downing marion1725@btinternet.com.

#### **Bampton Community Archive**

The Bampton Community Archive was set up fifteen years ago to catalogue and record the astonishing history of our village. For most of that time we have been using some museum software to store our digital archive but that has now become a bit old fashioned. Please visit our website to get an idea of how we will look in the future. http://bamptonarchive.org/ We have been working extremely hard to raise the money to restore the Old Grammar School to its former glory. As you may know, the roof has been done; next comes the re-installation of the stairs and the restoration of the amazing top floor to

provide us with a new home. Volunteers are the heart of our success.

If you would like to spend a couple of hours looking after the shop, where you will meet people from all over the world visiting Downton, please ring Jo on 01993 850947. We will show you the ropes and it's great fun.

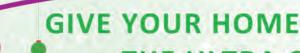
Visit very soon. There will be lovely local Christmas presents in the shop and the roof is beautiful to behold.



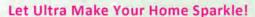


Christmas

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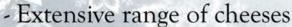
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### Sport - Bampton in the Bush Cricket Club

As cricket thoughts turn to Australia and our men and women as they battle for the Ashes, in Bampton we will still take the time to reflect on what was another hugely successful 2017 season. We will also start to look forward to what promises to be a new chapter for the Cricket Club in 2018, as we learn that our application for a 2nd XI to take part in the Oxfordshire Cricket Association (OCA) has been accepted by the OCA Committee. - By Richard Pitt

First let us reflect on 2017. Having won Division 5 in 2016, we set out in Division 4 in 2017 under the new first team captaincy of Simon Launder. Excited by the prospect of playing a higher standard of cricket, we were also nervous to see what this would mean in terms of opposition, to see whether our march up the leagues could continue, or if we had attained our natural level. Actually, it was business as usual as we sauntered to victory in our first game of the season, and continued our success to finish as narrow runners up to Brill, securing promotion for the sixth time in seven seasons. Again, we were unbeaten at home for the whole season.

Our bowling attack was mostly unplayable at home or away, with Adrian Brooksbank scooping the Bowling Prize for taking most league and Cup wickets. Our batting continues to improve, with more players scoring half centuries this year than in previous years. Special mention to James Bray who won the Batting Prize for most league and cup runs scored. He was closely followed by Ted Landray who averaged over 55 in the games he played. These two shared a first wicket stand of 191 away to Uffington. In the same match Russell King bowled an extraordinary spell of 8 overs where he took 6 wickets for only 7 runs!

Of course, cricket is about more than the players on the pitch. For more than the last ten years, Anne Baldwin has acted as Treasurer to the Club, looking after the

finances and making sure we remain viable. Now, as she steps down from the role we thank Anne for her amazing service and the support she has offered to help Bampton CC achieve so much. We are grateful to our league umpires, Martin Maybrey and lan Bretherton - both acclaimed in match reports; and to Terry Flanagan who works tirelessly in the British weather to turn out a pitch for us every week. Rachel Morris needs special mention too, as our committed scorer, noting every ball bowled and run scored at our league games. And it is great to see so many local Bampton people stop by at the matches, always interested to know how the game is going. Thank you for your continued support.

Away from Saturday league cricket, we continued to play friendlies on Sundays and a mix of friendly and league 20/20 matches during the week. These fixtures provide a great opportunity to play some more relaxed cricket, while developing our youth section and welcoming older players back to the game. This year saw several under 15s playing - and contributing - regularly, which bodes well for the future of the club.

More and more, however, over the last few seasons it has been noticeable that it is harder and harder to complete fixtures on Sundays, either because we can't attract enough support or, more usually, the opposition is unable to field a team. With this in mind, the Sunday regulars developed a plan to deliver more cricket in Bampton in

2018 and beyond, namely the formation of a 2nd XI to play in the league structure. This will guarantee at least 16 fixtures and offer the opportunity for everybody to play more cricket, especially important as we develop younger players who will need the chance to play, or we would risk losing them to other clubs, or worse, to cricket completely. In a season where we have seen several clubs fold across Oxfordshire, it is encouraging that Bampton Cricket is moving in the other direction, and will be able to continue offering cricket to young and old(er) from across the

Looking ahead to next season, we will be holding net sessions for our junior section from February and for the youth and adult section from March, before kicking off the season in mid-April, playing cricket at least three times per week until late September. Now, more than ever, we are delighted to offer the opportunity for people of all ages, sexes and abilities to play cricket at a level suitable to them, and welcome interest from any new members.

Through the darker months we will also be holding several social events, such as informal Christmas Drinks in the Morris Clown on December 19th, and a curry and quiz night in January. We are a friendly club seeking to promote competitive and social cricket for all ages. If you would like to join, please contact the Club at bamptoncricket@ gmail.com.

www.bampton.play-cricket.com

### Sport - Bampton United FC

We are looking to recruit players aged 16 years and over to join our reserves team. If you are interested in playing local, friendly football and want more details or wish to sign on please contact us on 07789533870 or bamptonunitedfc@hotmail.com. Alternatively, come down to a training session at the sports ground on Tuesday evenings from 7pm.

#### Albert Radband 6-a-side tournament

On Saturday 5th August we hosted our annual 6 a side tournament. The event was a great success (despite the weather!) and having doubled in size from last year it all ran smoothly. We would like to thank everyone that helped us on the day – our volunteers, referees, teams and committee members. Also, SPAJERS for the use of their PA system and gazebo. The winners of the event were Tower Hill FC and the runners up were Tower Hill Old Boys.



# West Ox Arts - What's new?

#### By Diana Homer, Trustee

It's all change at West Ox Arts. John Barnes retired as Chairman at the AGM and is taking a well-earned rest after ten years hard work as a Trustee. We have a new Chairman, Sue Turner, who's going to use all her experience with social media and computer systems to raise our profile and streamline our processes. Sue encourages our members to have a more hands on participation, resulting in a diverse and sociable programme for next year. We no longer have a curator and rely on the in house talent of Trustees to search out prospective exhibition material. To lighten the load we now have two part time Gallery Managers. when you come to the gallery, (weekdays) Fiona or Anna will greet you. Both are artists in their own right. Fiona, a member of the Oxfordshire Craft Guild, makes contemporary silver jewellry, having gained a BA (Hons) in this discipline. Fiona's work is always on display in the Gallery. Anna is a glass and print maker and has a Ph.D in art history to boot. We are very lucky to have two such talented ladies working for us, come up and meet them; they would love to see you.

At weekends we still rely on volunteers to keep this delightful gallery open. If you enjoy the arts and would like to meet fellow enthusiasts, please join us. Even if you have little interest in the arts and crafts it is a great way to meet people. We are expanding

the shop so you will have an even bigger selection of gifts, all unique and individually crafted by local artists.

I can't believe it's that time again! At West Ox Arts we concentrate on the festive season by holding our annual Christmas Fair, a feast for the eyes and easy on your pocket. (18th November – 17th of December) Where else can you find original craft items at reasonable costs, not to mention, on your doorstep? Not only will there be the Gallery to explore, there is a sister exhibition at the Vesey room (next to the library) with additional work not for sale in the Gallery.

There is so much to choose from in Bampton. This year, in November, prior to the Fair, we held Christmas Workshops designed to help you enhance your own festivities with handmade cards and other decorative items. If you missed these do not despair, as there will be plenty of Christmas related decorations and Christmas paraphernalia on offer during the Fair. We organize interesting workshops throughout the year and, would like to see as many of you as possible come along and make the most of your creative talents.

If structured workshops are not for you, why not take the opportunity to meet fellow artists, or crafts persons at our drop in sessions, these are held each month, there is no need to book. Kathy Philson runs a Still Life Group on the second Monday and Tricia

Waples the Arts and Crafts Group on the third Wednesday of each month. We get together in the Gallery for these informal sessions and enjoy the company of like-minded people, not forgetting our regular life drawing sessions Monday mornings and Wednesday evenings. These tend to be for experienced artists but, if like me, you would like to try a fine art discipline and have no formal training, come along and give it a go; no one will look at your efforts unless you want them to!

The New Year brings our annual Great Art Sale. Artists bring work that they want to sell (or donate) and there are some good bargains to be had. An original artwork can sometimes be bought for the same price as a mass-produced reproduction from high street stores. The donated books are good value as most art books are expensive to buy and, there will be lots of art related items that need a new home. If you have anything hidden in the attic that needs to see the light of day, and are willing to donate it for a good cause, please contact us in January.

Next time you come to the gallery look out for Fiona or Anna, they will answer any questions you may have about the artwork on display. If they don't know the answer, which is unlikely, I am sure they will find out for you. We always enjoy discussing the work with interested visitors even if they don't intend to buy, but of course it is a bonus if they do!

### Bampton Ladies Group

# Bampton Ladies – all welcome

By Gill Gummer

Way back in 1973 there was a Bampton Young Wives' Group which met monthly in the Village Hall for a chat and to listen to speakers. In 1996, the club was renamed Bampton Ladies, with the aim of welcoming ladies of all ages.

However, life moves on, people come and go, needs change and it is often difficult to find someone to come to the fore who is prepared to take the lead and make all the necessary arrangements like booking the hall. That in itself had a cost implication and it eventually became apparent that something new was needed. Eventually this group declined and after much discussion, the agonising decision was made to formally disband the club in 2012. But a number of the ladies, keen to maintain the social aspect

of the club agreed to continue to meet monthly as Bampton Ladies on an informal basis.

This group has gone from strength to strength meeting in the third week of each month but varying the days and visiting each village pub in turn, which means no rent to pay. The consumption of alcohol is by no means compulsory but several of us enjoy the odd glass of wine or a gin and tonic.

What do we do? We talk (what a surprise), discuss village events, offer advice and opinions about everything under the sun, but most of all we laugh a lot, then walk home having had an enjoyable evening in good company. We also have special events such as an Aunt Sally evening when husbands, partners and friends join us to instruct us in

the skills and intricacies of the game. Meals out are also arranged which we like to keep local and the last one was at The Plough in Alvescot.

Personally for me as a relative newcomer to Bampton joining this group has helped me to make new friends and become more involved in village life. If you would enjoy a pleasant evening out with a group of ladies of all ages and backgrounds then consider joining us. The admirable Christine who keeps us in order is the main point of contact on 07748818954 or tonyhughes925@ binternet.com. We are meeting on Thursday 14 December in The Romany (general get together with guests) and again on Tuesday 16 January 2018 at The Morris. Hope to see you there.

### **Obituary**

# Colin Knight

1943 - 2017

7th the passing of Colin Knight earlier in the year we have lost practically all links with the morris dancers active during the 1950s. This was a decade of change for the old custom, as Arnold Woodley left the adult team (in 1949) and decided to train a set of youngsters. These appeared on Whit Monday 1950 as a junior version of the adult set led by Francis Shergold. Both sides co-existed in seamless harmony, with new boys being trained all the time, while others passed into the grown-up team.

Colin was born in Deal, Kent, in 1943, his father working as Bandmaster for the Royal Marine Band. The family relocated to Bampton in 1947, and a handful of years later both he and his brother John joined the Woodley youngsters. That side continued to dance throughout the decade until, for reasons of ill-health, Arnold was obliged to disband his team, making a final appearance in 1960. John had already moved over to the Shergold set and danced as one of four men only on Whit Monday 1959, a year generally considered a low point for Bampton morris. By the following year Colin too had become a member of the one remaining dance set, and continued in that role for some years.

It was in 1970 that Arnold was encouraged to raise a new team, and Colin was involved with that first public performance. The Shergolds and Woodleys continued, again in apparent harmony, for the next three Whitsuns, but a significant event occurred in London early in 1974. Both sides were invited to dance at the annual festival



organised by the English Folk Dance and Song Society at the Royal Albert Hall. For a multitude of reasons, on this occasion Arnold and his dancers had a falling-out. This led to the unique situation of three sets performing in the streets on the annual day of dance that year: the Shergolds, the Woodley youngsters, and the ex-Woodley

adults. Since that date all three have gone from strength to strength, and the situation looks certain to continue into the foreseeable

With unflagging enthusiasm Colin continued to dance year-byyear, and his deceptively laconic but precise style was always a joy to watch. For many years he specialised in performing the solo broom dance - first introduced into Bampton by fiddler Sam Bennett from Ilmington during the 1920s - in the street outside the house of Roy Barrett in Glebelands. Failing knees and other minor ailments finally got the better of him, and he decided to retire gracefully after Whitsun 2010. But he never failed in after years to turn out and support his team, which still contains a number of his relatives by both blood and marriage.

I first had the pleasure of seeing him dance in 1973. He was certainly among the friendliest men I ever met, always greeting me with a welcoming smile and gracious manner, and patiently answering all the questions I threw at him over the years concerning his involvement with the morris dancers. I will sorely miss his good company and laid back dance style, which he moulded over more than half a century into one uniquely his own. - Keith Chandler \$\rightarrow\$

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# Pat Albeck

1930 - 2017

at Albeck's name is synonymous with textile design from her early designs for Horrockses in the 1950s through to her final work for the 2018 National Trust calendar tea towel, but her prodigious artistic talent extended to include wallpaper, ceramics and kitchenware for companies as diverse as Sanderson, Spode, Minton, Royal Worcester, Portmeirion and CavendishTextiles. Her relationship with the National Trust started in 1967 producing more than 500 designs for them over the following 50 years.

She was born in Hull in 1930, the youngest of four daughters of Polish emigres and attended Beverley High School and the Hull College of Arts

and Crafts before winning a place the Royal College of Art in 1950 where she met her future husband Peter Rice whom she married in 1954. Their son Matthew was born in 1964 into a household filled with colour and creativity as she forged her career with the introduction of her perennially popular design Daisychain for the John Lewis Partnership and Peter Rice became a renowned theatre designer.

In the early 1960s she and Peter made their home by the river in Hammersmith and stayed for nearly 40 years before moving to Norfolk in 2000. The move to a smaller house encouraged Pat to review and archive much of her work which is now held at the Victoria and Albert's

Archive of Art and Design. Gardens were very important to her and she always grew flowers, creating what she called her Glyndebourne border, a reminder of an early visit with Peter to Glyndebourne and her introduction to how wonderful gardens could be. Her favourite garden was at The Old Vicarage at East Ruston near their house in Norfolk.

Pat also wrote and illustrated several books including a text book for textile students "Printed Textiles" published by OUP in 1969, children's books and "A Cat's Guide to England" reflecting her love of cats. In 2006 Pat illustrated a book called "A Gospel of Wild Flowers" by former bishop of Lynn Anthony Footit. Each of the 56 essays is devoted to a single wild flower and her paintings illuminate the text spectacularly.

Pat Albeck was inspired, she said, by "the small decorations of life" and this is translated into her vivid and witty renditions of everyday household items as diverse as watering cans, cakes, baskets, tea pots, wheelbarrows and bowls of fruit as



well as glorious, colourful flowers, birds, cats and abstract swirls. Much to her delight her 80th birthday present was a commission from Matthew and his wife Emma Bridgewater to design a range of tea towels for Bridgewater.

In 2012 she and Peter moved to Bampton to a cottage in the grounds of Matthew and Emma's house where they both continued to work in their studios.

In 2015 Pat was the castaway on Desert Island Discs and both her choice of a desk with two drawers full of art materials as her luxury item, and her favourite recording La

Gare (Guy s'en va) from the 1964 film Les Parapluies de Cherbourg which she took inspiration from when designing for Samuel Sherman's Dollyrockers in the 1960s reinforce the importance of art and design in Pat's life.

In November 2016 Keele University mounted to "Back to the Drawing Board" exhibition which celebrated the long and creative lives of Pat and Peter, and the extraordinary talent of the next generation in the form of their son Matthew and his ceramicist wife Emma Bridgewater. Earlier this year Colefax and Fowler presented "A Cut Above", an exhibition of Pat's exquisite cut-paper collages which she created for their opening of their new show room to coincide with the Chelsea Flower

Pat died on 2 September and was survived by her son, the designer and writer Matthew Rice, and his wife Emma Bridgewater and by her grandchildren Lil, Kitty, Margaret and Michael. Her husband the theatre designer Peter Rice predeceased her in 2015. •

#### Feature

If you ever get round to writing that 'one book' that you always thought you could write, how do you go about getting it published. Local author Glenn Coe explains how he did it.

# OK, so you're a writer

# but how do you become a Published Author?

t is said that "everyone has a book in them". But how do you get that book out? How do you actually make it happen? As someone who has just gone through that rather tortuous process, I'd like to share with all you future J K Rowlings out there what it is really like. There is a lot of myth, hype and romance around being an author and as books are such familiar everyday items to us, it is all too easy to think they just sort of happen. Well, perhaps more so than any other product, there is much more to it than first meets the eye. This is the first-hand, up close and personal insight into what it takes.

I've broken the entire process into three main stages. I'm not saying this is how publishers or bookshops or agents would define it, but it is how it seems to me.

**Stage 1:** Creation – you have an idea, you think it will make a book.

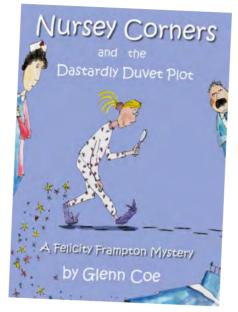
Stage 2: Transition – how do you get that idea into something workable, something more recognisable as a "book"?

**Stage 3:** Realisation – you're on your way but how do you reach the audience? What does it take to get it into print/online and, take a deep breath, make some money?

It is very tempting just to think about the first stage. After all, that's what writers do, isn't it? Your great idea that no-one else has come up with? That's all it takes, right? WRONG!!! That's the easy bit. You need to look beyond that, way beyond. And that's before you even consider the basics of writing, plot creation, characterisation and

So, ask yourself, why are you doing this? What is it, exactly, you want to achieve? What does "success" look like? Above all- how do I get paid? Once you have addressed those questions, you can start to think about what sort of book you believe you can write.

If you can't answer those questions, then



be prepared to spend a LOT of money, time, effort and emotional angst massaging your ego. My objective now is to recover my investment, so I can do another one, as I happen to have written the sequel.

it and you still have to load it - plenty of people out there who will take your hardearned do to it. Then what? Who publicises it? Oh, you thought Amazon would? Nope, that's down to you.

But what about self-publishing? Everyone is saying that's where it's at. Do you know what this means? Do you know all the things you need to do to publish your own book? Like buying an ISBN? Generating a barcode? Registering it with the British Library? Doing the layout, the margins, the typeface, the illustrations and the editing? Any idea how much that costs? Just printing 200 copies is about £800 for a 200-page book.

Lots of companies now offer to help you through fancy websites, promises of support and how easy it all is – for a fee. But when it is all done, who goes out and sells that book? You do.

"Ask yourself, why are you doing this? What is it, exactly, you want to achieve? What does "success" look like? Above all – how do I get paid? "

#### How do you get from stage 2 to stage 3?

The first way is to land a traditional publishing contract, where a Penguin or a Bloomsbury recognises your talent and decides to publish your book, and pays you an advance etc. Very few publishing houses still accept unsolicited manuscripts from unknown authors.

Or you can try one of the so-called "vanity publishers", who are of varying quality and transparency. I had two offers. Both required me to pay up-front around £2500 with no guarantee of success or income and no control over what my book looked like. I rejected both.

But there is still Amazon, isn't there? Anyone can publish on Kindle, can't they? Well, yeah, sort of. You still have to format

OK, I'm not trying to put anyone off. But there is a huge amount of stuff you have to do to get a book on a shelf in a bookshop, or even in your bedroom from where you can sell it directly to eager readers. All I'm saying is that it is not as easy as you think or anyone will ever tell you. But don't let that put you off - and whatever else you do, get a good editor!

I've loved every minute of it. The writing, the ideas, creating the characters, working out how the story comes together, having illustrations done, building a website, seeing my first review on Amazon, holding my first printed copies in my hands, going out and talking to readers, bookshops, librarians, school teachers. It's been hard going. But worth it in the end. Try it. No regrets. •

# Get involved in your local youth club

# **Welcome back!**

After a great break over the summer we all returned in September ready for the Autumn term. This has been filled with lots of exciting things such as music nights, games, biscuit decorating and pumpkin carving. We would like to thank everyone that regularly attends youth club and makes the sessions fantastic. in particular our volunteers as without them it would not be possible to open!

We are still looking for some more young people to attend our older group though, so if you or anyone you know of secondary school age who may be interested come along to a session.







# **Our Aim**

Bampton Youth Club operates from the local community centre on Wednesday evenings (term time only.) We aim to create a welcoming, safe and friendly environment for young people to grow in to young adults. We look at tackling issues facing the youth of today and are hoping to provide future workshops focused on everyday life that young people do not always get the opportunity to learn about e.g. savings, voting and taxes. These will run alongside our weekly session activities of arts and sports.

# **Sessions**

- Our junior group for ages 8 11 years runs from 6:15pm - 7:15pm
- Our senior group for ages in secondary school runs from 7:30pm - 8:30pm

If you are interested in becoming a member come along to a session or contact us on the details below.

# **Volunteering**

We are always looking for extra help, particularly now with running two sessions. Duties could include help with setting up and packing away, running tuck shop, supervising sessions or

providing activities. You would also get to work as part of a great welcoming team. If this is something you may be interested in or would like to enquire more please contact:

Isobel on 07789533870 or bampton\_youth\_club\_1@hotmail.co.uk

Alternatively, you may wish to help to gain some experience to put on your CV, become involved with your local community or need to do work experience for a college course or Duke of Edinburgh award. If so please contact on the details above.









# A village farewell

On 23 September 2017, the church and villagers of Bampton said goodbye to their much loved vicar David Lloyd and his wife Jenny.

David has been the vicar of St Mary's Church, Bampton and also the Anglican churches in Aston, Clanfield, Lew and Shifford for twenty one years. In this time he has significantly increased their church congregations and brought the church closer to the wider community, by regularly visiting and supporting the local village schools and also taking church services to Rosebank care home.

His reliability, thoughtfulness and friendly manner has made an impression on the local communities also through his respectful conduct of baptisms, weddings and funerals. He has greatly improved the church's relationship with the local community through his recognition of the need to use the church for the activities of the village. Programmes such as Messy church, St Mary's ladies lunches, Blessed Bees for toddlers have all flourished under his approval and leadership. He has been a great supporter of the Bampton Bush Club, the Spajers, the Morris Dancers and many of the varied village activities that Bampton is blessed with.

The farewell party was held at the Pavilion in the Bampton recreation ground and several hundred people came from Bampton and the adjoining churches in his parish to say their personal goodbyes - the parishioners from Holy Trinity church at Lew arrived in style by steam tractor and trailer.

There was a bouncy castle and games for the children and we were much blessed by a wonderful sunny day. The Bampton Morris Dancing team showed off their paces and then the church choir and congregations sang CYM RHONDDA in Welsh to the great pleasure of David and his wife.

The formal presentation of leaving gifts, which had been funded by voluntary donations raised from the congregations and villagers, then took place. The gifts were most generous! There were high value vouchers for birdwatching equipment and gardening accessories. An Asprey's presentation album, filled with personal messages, cards and photos from parishioners of events David

had supported for them, was similarly presented. Followed by the giving of a small cross, hand made from wood from a yew tree that had stood in St Mary's church grounds for many years. Jenny was presented with a spectacular, hand blown coloured glass bowl which she greatly appreciated. There was also a cheque given for the leaving couple to enjoy a short vacation break together. Finally, Father Andrew Foster representing the local Roman Catholic congregation, who have used St Mary's church for their Sunday services for the past forty years, presented a cash donation on behalf of his congregants.

Tea and cakes were served to all, both in and out of the Pavilion - it was a most happy day that demonstrated the link of this most popular vicar with his churches and the local community.

Bampton unites in wishing David and Jenny a happy and fruitful retirement in

- Douglas J Clare - churchwarden. St Mary's church, BAMPTON





# Ceremony marks the completion of 'Phase One'

A large gathering took place in July in the Church Square to celebrate the placement of the last tile on the roof of the Old Grammar School.

The Bampton Community Archive have been working to raise money to restore this 17th century building. Working with the landlords, the Bampton Exhibition Foundation, they have divided the project into two phases and the completion of the restoration of the roof marked the end of Phase one.

The Old Grammar School was built for the village as a school in the 1650s as a

bequest from one Robert Vesey.

At the beginning of the 20th century the BEF was set up to look after the building and have done so with dedication ever since but in the end old buildings always get to the time when they need lots of money spent on them and this time had been reached for the Old Grammar School. The BEF and the BCA teamed up to try and make that happen. With the help of an army of volunteers from the village and elsewhere, another army of Downton Abbey tourists, and great contributions from the West Oxfordshire

District Council, the BEF and the CPRE, the £125,000 pounds needed for phase one was raised and has now been successfully spent.

Phase two, the re-installation of the staircase and the restoration of the top floor, is planned for winter 2018. The fundraising goes on. If you would like to volunteer to help the Archive in any way by sitting in the shop, making a donation or just becoming a member please get in touch with Robin Shuckburgh on rashuckburgh@gmail.com.

# **SPAJERS**

Once again we were lucky with the weather this year for a major SPAJER jollification. The sky was blue and the sun shape throughout the day of

jollification. The sky was blue and the sun shone throughout the day of the Donkey Derby. Everyone enjoyed themselves and the ice cream stocks had to be replenished a couple of times in the course of the event. The donkeys seemed to enjoy their day out in the green fields of Bampton, as a change from the Weston-Super-Mare sands, even if at times some of them took the course at a rather more leisurely pace than their backers would have liked. We have ideas for more attractions next year, especially for the youngsters, but need some more helpers to run these. You don't need to join the committee or sit through meetings to help out, and it is a lot of fun. Come and Join Us next year, or sooner!

Christmas Shopping Trip to The Swindon Outlet Centre on Tuesday December 12th. Invitations have already gone out, but if you have lost yours, then phone Lynne on 851930, or leave a note with your name and telephone number in The Community Shop and Lynne will get back to you. As usual our members have priority, but any spare seats can be taken up by friends or family for a charge of  $\mathfrak{L}5$ , payable on the day. The Mummers will be out and about on Christmas Eve, and very generously

their collections are donated to SPAJERS. If you have not booked your slot yet for a performance, then get in touch with Mat on 850760 soon.

Many thanks to The Community Shop for being a Ticket Seller and Information Point (What an asset the shop is to the village), The Romany for being a Ticket Seller and Hosting and supporting Josie's Draw and those who make teas, bake cakes, serve mulled wine, put up posters and help out in so many ways.









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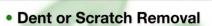
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# Useful Information

# St Mary's Church

Roger Preston Tel: 01993 851222 www.bamptonchurch.org.uk

# **The Methodist Church**

Bridge Street Bampton Services 11.00 am Sundays Rev. Fred Ireland Tel. 01993 867301

### **Catholic Congregation**

St Joseph's Church, Carterton Sunday Mass 9.00 am at St Mary's Church, Bampton. Parish Priest: Father Andrew Foster Tel: 01993 842463

# **Bampton Library**

Old Grammar School, Church View Tel: 01993 850076

Renewals hotline: Tel: 0845 1202811 Email: bampton.library@oxfordshire.gov.uk

## **Opening Hours**

Monday 2.00 pm - 5.00 pm

5.30 pm - 7.00 pm

Tuesday Closed

10.00 am - 12.30 pm Wednesday Thursday 2.00 pm - 5.00 pm

Friday Closed

Saturday 10.00 am - 12.30 pm

Sunday Closed

# **Bampton School**

Headteacher - Miss Carol Phillips Telephone 01993 850371

Headteacher.3131@bampton.oxon.sch.uk Office.3131@bampton.oxon.sch.uk

## **Post Office**

Bampton Town Hall, Market Square, Tel: 01993 851968

# **Carterton Police Station**

Monday: Closed

10.00 am - 2.00 pm Tuesday: Wednesday: 10.00 am - 2.00 pm 10.00 am - 2.00 pm Thursday:

Friday: Closed Saturday: Closed Sunday: Closed

# Police non essential call 101

# **Bampton Medical Practice**

Tel: 01993 850257

Out of hours call: 0845 3458995

The surgery is open at the following times Monday: 8.15 am to 6.30 pm Tuesday: 8.15 am to 6.30 pm Wednesday: 8.15 am to 6.30 pm 8.15 am to 6.30 pm Thursday: Friday: 8.15 am to 6.30 pm

Weekend: Closed

Reception is open from 8.30 am until 6.30 pm

# **Bampton Pharmacy**

Opening times:

Monday to Friday: 09.00 am to 1.00 pm and 2.00 pm to 6.00 pm Saturday: 9.00 am to 12.00 pm

## **Carterton Health Centre**

Tel: 01993 841718

# Witney Hospital

Tel: 01865 904222 Open 10.00am - 10.30 pm daily

Last patient seen at 10.00 pm

### **Local hospitals**

## · John Radcliffe Hospital

Tel: 01865 741166 Headley Way, Headington, Oxford

# · Churchill Hospital:

Tel: 01865 741841

Old Road, Headington, Oxford OX3 7LE

## · Nuffield Orthopaedic Centre:

Tel: 01865 741155 Windmill Road, Headington, Oxford OX3 7HE

## · Horton General Hospital:

Tel: 01295 275500 Oxford Road, Banbury, Oxfordshire OX16 9AL

## **Environment Agency**

Floodline Tel: 0845 988118 Emergency Tel: 0800 807060

Thames Water Tel: 08459 200800

Citizens Advice Tel: 08444 111444 Email: bureau@wocab.org.uk

# **West Oxfordshire District Council**

General enquiries Tel: 01993 861000 Out of hours Tel: 01993 705056

## **Recycling centre**

Dix Pit, Lynch Hill, Stanton Harcourt Open 7 days a week 8.00 am - 5.00 pm Thursday late night (1 April - 30 September) until 8.00 pm

# **Oxford County Council**

General enquiries Tel: 01865 815 573 Highways Tel: 08453 101111 Faulty street lights Tel: 0800 317 802

# Dial a ride service

For information Tel: 0845 310 1111 Email: oxdar@oxfordshire.gov.uk

## **Member of Parliament**

Robert Courts Tel: 0207 219 5638 robert.courts.mp@parliament.uk

# **District councillors**

M Barrett Tel: 01993 202 561 T Fenton Tel: 01993 852 082

# **Bampton Parish Council**

Tel: 01993 851870

clerk@bamptonoxon-parishcouncil.gov.uk

## **Sports Clubs**

# **Bampton Archery Club**

Jeff Dando 01993 850643

# **Bampton Badminton Club**

Marlene Snow Tel: 01993 850113 Windrush Amateur Boxing Club

Tel: 07887 403401 / 01993 851156

# **Bampton Cricket Club**

Seniors Tel: 07778 578875 Juniors Tel: 01993 850939

# **Bampton Town Football Club**

Tel: 07789 533870

# **Bampton Social Netball**

Tel: 07780 761822

# **Bampton Tennis Club**

bamptontennis@hotmail.co.uk

# **Bampton Weightlifting Club**

Tel: 07855 146949

### **Societies**

# **Bampton Community Archive**

Tel: 01993 850947

Bell Ringers Tel: 01993 850214

# **Bampton Library Events Support Team**

Tel: 01993 850076

# **Bampton Historical Society**

Tel: 01367 810245

# **Slow Living Society**

Tel: 01993 850479

# Society for the Protection of Bampton

Tel: 01993 850293

# **Bampton Baby and Toddler Club**

Tel: 01993 852438

# **Bampton Bridge Club**

Tel: 01993 842126

# **Bampton Bush Club**

Tel: 01993 850479 / 01993 851837

# **Bampton Gardening Club**

Tel: 07748 818 954

## **Bampton Ladies Group** Tel: 01993 851913

**Bampton Theatre Club** 

# Tel: 01993 851123

**Bampton Youth Club** 

# Tel: 01993 851156

**Scottish Country Dancing** Tel: 01993 845043

## Charities

## **Cancer Research**

m.cleaver606@hotmail.co.uk

# Friends of Bampton School (FOBS)

Tel: 01993 850772

# **Royal British Legion**

Tel: 01993 210160

**SPAJERS** Tel: 01993 850760

# The Bampton Exhibition Foundation

Tel: 01993 850167

# **The Bampton Welfare Trust**

Tel: 01993 850314 / 01993 850589

# **Bampton Zimbabwe Project**

lis@lisandtonypage.com

# **West Ox Arts Gallery**

Tel: 01993 850137 www.westoxarts.com

# **Amenities**

# **Bampton Recreation Ground and**

Pavilion Tel: 01993 852483

# The Old School Community Centre

clerk@bamptonoxon-parishcouncil.gov.uk

The Town Hall Tel: 01993 851870 Village Hall Tel: 01993 850289

# Diary





# Date

# Event

8th December

Cancer Research UK (Bampton) Quiz night in the Village Hall, Bampton. Teams of FOUR must be pre-entered. Doris on 01993 850682 for entry forms or further information

21st December

St Beornwald's Day annual concert

St Mary's Church, 7.00pm - Christmas-themed vocal music with the Bampton Classical Voices

16th March 2018

Pop-up Bistro – Time: 7.30 pm

Tythe House, Mount Owen Road - 3 Course dinner with food surplus from Oxford Food Bank and talk by Anna Pitt. For further information and tickets contact Anna: 07905 149 011

27th March 2018

Spring Archery training begins

6.30pm - Bampton Recreation Ground

18th/19th May 2018

2018 MUSIC IN COUNTRY CHURCHES

3 superb concerts over the Friday and Saturday, 18/19 May 2018, culminating on the Saturday evening with the English Chamber Orchestra and a programme which includes two piano concertos.

Details of the Box Office and tickets will be available in Spring 2018

20th February 20th March

17th April

Clanfield and Bampton Historical Society Deborah Hayter - "Ridge and Furrow." What's it all about?

Hugh Conway Morris "From Forest to Fireside."

Diz White - "History of Downton Abbey locations in the Cotswold." We meet at the Carter Institute in Clanfield Main Street at 7.30 on the third Tuesday of the month.

Car parking close by. Subscription £20 per season Visitors £4 Enquiries:

Sue Mattingley 01367 810788 Charlotte Martins -01367 810768 Raena Farley 01367 810604

Bampton Folk Club

Every Sunday - 7.00pm - 10.00pm The Romany Inn, Bampton

Weekly collaborative folk session

All abilities and ages welcome.

# **Bampton Flower Guild**

Bampton Flower Guild staged their annual Festival of Flowers in the Church over the Spring Bank Holiday. This year the theme was 'Bampton Life' and there was a great variety of displays - reflecting the very varied life of Bampton!

As well as decorating the porch, every window and all the pillars, it is a very busy weekend for members as we also provide refreshments on Morris Day to help raise funds for the church. The home made cakes have become quite famed. Thank you to all who supported us.

If you are interested in the work of the Guild, please contact Jean Gray or Angie Bell. We are very happy to welcome complete novices - or old hands.

**Jean Gray** 

jean.gray04@gmail.com

**Angie Bell** 

bell@clanfield.myzen.co.uk

To have your event included in the Beam diary email editor@bamptonbeam.co.uk

# Bampton \

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email: ann-bamptonvillagehall@hotmail.com

A friendly, fun and inclusive music group. Contact Andy on 07788 398186 info@bamptonfolkclub.org.uk www.bamptonfolkclub.org.uk

# Bampton Singers

Come and join us.

We are looking for new members.

No auditions, no need to read music just a love of singing and a sense of humour required!

Robin Martin-Oliver guides us through a varied repertoire, West End hits, pop, folk and classical.

Join us for a free taster session.

Monday mornings 11.30am to 1pm
in Bampton Village Hall in term time.

Any questions call Judy 01367 810455 or jlowe115@btinternet.com



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