

The Gossip

H O R N T O N

ISSUE 134

SUMMER 2024

Progressive Dinner

Saturday 19th October 2024

We have quite a few new people in the village and for anyone who has moved here recently this is a terrific way to get to know some of your neighbours. It's a relaxed and very informal evening that sees more and more participants of all ages each time. Don't worry if you're a singleton as you'll be made to feel just as welcome, and if you have any dietary needs or dislikes the Hosts will kindly accommodate them.

All of the money raised is used for the upkeep of the various village facilities and causes all of which are dependant upon volunteers and the various village fundraisers that are held throughout the year.

Here is how it works. Enclosed is a form. When you've made up your mind whether you'd prefer to be a Host or a Guest simply fill this in and post it in the Village Post Box, which is the wooden one attached to the Manor House's wall. Please don't post it in the normal postbox! If you mislay the form then just write your details on a piece of paper and post that instead. The deadline for the entries is Friday 4th October.

If you are a Host : Your donation is to provide a three course meal with drinks for six people (including yourselves). Please don't feel daunted by this, the food can be as simple or as elaborate as you want and the venue can be anything from a carpet picnic to a formal dining room. The week before the dinner you'll get an envelope containing all the necessary timings together with the instructions to give to your guests telling them where to go next. Your first guests of the evening will arrive at 7.00p.m. and will give you a bottle of wine. You may possibly dream up some extra way of adding to the total by charging your guests the entrance fee for a game or by holding a raffle. Finally you'll collect £30 a head from your pudding course guests.

If you are a Guest: Your donation is the price of your dinner with drinks - £30 per head. You will make your way around the village to different houses all within walking distance of each other. You will enjoy a three-course dinner plus drinks at three different homes for £30 a head. You will receive a letter the week before telling you where to go for your starter and you'll need to get there promptly at 7.00p.m. and give your first hosts of the evening one bottle of wine. Later you'll be directed to another host's home for your main course and from there to a third for pudding; at the end of the evening you'll pay this final host. Bear in mind your Hosts may have dreamt up some other ways of extracting a few extra donations!

I do hope that you will join in; if you are unsure and have any questions just send me a message on Whatsapp 07736 449383 or by email to justina.marot@gmail.com.

Please save the date in your diary!

Ni Marot

Save the Dates...

Sunday 28th July

Lindy Bridgeman will conduct her final service for Hornton

The Three Hs Annual Show

Saturday 17th August - Hornton Pavilion

Entrance from 1pm after the judging. If you fancy entering your very best veg, most beautiful flowers, that pot plant that everyone admires, or examples of your cookery skills but you're not a member, then now is the time to join. It costs just £10 a year, and for that you will enjoy interesting speakers, outings and 10% discount at Farnborough Garden Centre. Contact Malcolm Cross on 01295 670562, or Isabel Harris on 01295 670304, for details.

Hornton Croquet Tournament

Sunday 25th August, 2pm - Pavilion Field

Contact organiser Andrew Overton at aoverton@googlemail.com



Meet the Neighbours Village Picnic

SUN 1 SEPTEMBER

FROM 12.30PM

**MEET AND MINGLE WITH YOUR FRIENDS &
NEIGHBOURS ON THE VILLAGE GREEN**

there will be

Music, Tables & Chairs

bring your own picnic

raffle in aid of village funds

Relocate to the Pavilion if it rains



- Climate Forecast -

By Brian Bilston

And onto today's climate forecast, where we can expect to see a prolonged spell of inaction, interspersed with patches of hazy promises across many areas.

Over Westminster and other centres of government, a build-up of hot air will cause inactivity to soar to record levels over the coming days, in spite of the high pressure.

Elsewhere, a front of chronic misinformation will sweep in from the east, bringing with it a band of climate change deniers and the chance of scattered falsehoods, while powerful gusts of idiocy and ignorance look set to blow across social media.

Outbreaks of 'We just got on with it in 1976' and 'It's called the British summer, mate' are likely.

In summary: *unsettling*

Auction of Promises

Andrew Overton organised an Auction of Promises on 20th April in aid of the Church. He and his helpers put together an amazing array of Promises - everything from a cake to a skiing holiday. The event was well supported, both online and in person. See image, right.

Allsorts Update...

Dahlings! A quick update about the activities of the Allsorts.

Although we have no overall leader, these renowned village busybodies have agreed to perform the following roles:

Pete Lemon – Finance

Al Mills – Convener

Then each individual production will have its own Supreme Leader – so we can take it turns to wield unlimited power.

For our next production we will be putting on another theme night later this year. This will be a Cruise Ship based extravaganza that we are aiming to stage on Saturday October 12 – so get it in your diaries now! Sarah Walther has kindly agreed (*aka coerced at knife point*) to head up this production.

Then, early next year, we are looking at performing a pantomime that isn't really a pantomime. Not the family friendly, fun-packed, laugh-fest you're used to – but hopefully something that should still delight and entertain - and be a bit more cerebrally stimulating. Might be a bit of a stretch for Hornton, but we can only try...

Our finances are in rude health, especially following the sterling efforts of those manning the stalls at the recent May Day celebration. Many thanks to all involved and we'll strive to put your donations to good use. So, in order to fully research the upcoming theme night some of us will be off on a cruise in the next few weeks! Well, perhaps not, but we will soon be investing in some upgraded sound and light equipment.

We are always looking for new members – both off and on stage expertise are welcome – and if you are interested drop us a mail at horntonallsorts@gmail.com or accost one of us in the street, or something.

See you all down at the Garrick!

Ciao for now.

Al Mills



St. John the Baptist Church Hornton
Auction of Promises
A huge Thank You to everyone who supported the Auction of Promises. Every one who generously donated a Promise and everyone who joined us on Saturday evening thank you for helping to make the event such a great success.
We are delighted to announce that you helped to raise **£2574.00**
YOU ARE AMAZING - THANK YOU



*Hornton Remembers the D-Day Landings
- 6 June 1944 -
with thanks to Kevin Wain*

HORNTON MAY DAY



May Day, on the 6th May, was unusually late this year, which turned out to be a blessing in disguise as it gave the weather time to improve. Despite the gloomy forecasts we were lucky with a warm and sunny day with the cherry blossom still in full flower, and folk began arriving as early as mid-day. A huge thank you to the stall holders, the many helpers and above all to the organising committee of Sally and Pete Lemon, and Jane Wain, and everyone who contributed in any way to the best result ever, a total of £8,522.

A small community like ours has to be self-sufficient since there are so many places with a stronger claim on official budgets, and, through no fault of our own, we are unable to meet the criteria for a lot of funding via the national lottery and charities. Our primary village fund raising event is May Day, which enables all of our Community amenities to keep going for another year.

May Queen '24 was Freya Belle Cockle. Freya told *The Gossip* "I really hoped that I would be May Queen and when I was chosen I felt very surprised and happy. It made me smile."

Freya was accompanied by this year's May King, Terry James Treadwell-O'Conner. Terry told *The Gossip* "I've always, always really hoped that I would become May King, and I was pleased and surprised when it was me. It's pretty good. They measured my head to make sure that the crown would fit because it was made of silver metal, and my head was 21 inches".

Stallholders are already planning for May Day '25 when the layout will be tweaked to make room for even more stalls, and the famous Hornton Raffle will be back. Whilst it's brilliant that the favourites raise so much, each year, it's just as important that we have plenty of games and sideshows to keep things fun and engaging. Stalls need to be family friendly and in the children's 'pocket money' zone; it's a combination of both that make it a proper Hornton May Day and keep our loyal customers coming back each year.

Sophie, Ni and Alice said "The May Day clothes stall was bigger and better than we could possibly have imagined. A massive thank you for so many wonderful donations from the village which brought in a total of £2800 - just incredible. A big thank you to Mark Dawson for driving his van to collect the stock from Banbury, Mark Bowes, Andre and Guy for lending us the gazebos and to Ian, Kevin, Andre,

Here's how that splendid total was raised:

<i>New To You Clothes and Accessories</i>	£2,810
<i>The White Elephant Emporium</i>	£1,160
<i>Children's Games</i>	£150
<i>Children's Toys</i>	£441
<i>Bar B Q</i>	£648
<i>Cakes</i>	£660
<i>Lucky Squares/ Wine or Water</i>	£377
<i>Skittles</i>	£127
<i>Human Fruit Machine</i>	£115
<i>Chapel Books and Bric a Brac</i>	£155
<i>Chapel Teas</i>	£529
<i>School</i>	£576
<i>Stallholder Fees</i>	£155
<i>Book Sale</i>	£300
<i>Barks (Charity)</i>	£120
<i>Thimble Game</i>	£58
<i>Sweets for Epilepsy (Charity)</i>	£100
<i>Weight Lifting Challenge</i>	£42

This year, stallholders distributed their takings as follows:

<i>The Pavilion</i>	£1,588
<i>Church</i>	£218
<i>Chapel</i>	£1,75
<i>Speed Awareness</i>	£1,200
<i>Bridge The Gap Tea Party 24</i>	£454
<i>Village new Bar B Q</i>	£294
<i>History Group</i>	£115
<i>School</i>	£676
<i>Ladies Church Working Group</i>	£300
<i>The Gossip</i>	£560
<i>Wednesday Cribbage Club</i>	£50
<i>Christmas Tree</i>	£58
<i>Allsorts Drama Group</i>	£791
<i>Barks (Charity)</i>	£270
<i>Epilepsy (Charity)</i>	£100
<i>May Day Fund</i>	£197

Simon and Guy helping with the set up and clear down, together with George, Jessie, Kate and Olly for their help on the day and, of course, Pete Lemon and his team. Without the helpers we would definitely not have coped! How lucky we are to be living in such a generous village."

Jane Wain said "Thank you for all the donations of toys, we had some really lovely things this year, and made a record £441 towards new sound/lighting for the drama group/Pavilion. Amazingly there wasn't much left, and with donations to school and Peachtree Pre-School at the end there were just a few boxes which have been dropped off to a charity shop. Thank you Tom, Ela, Jane and Clare for all the help - I can see my floor again!"

The School and the PTA also had a successful day with Headteacher, Wendy Whitehouse, reporting "We had a wonderful village celebration on Monday and were able to raise over £570 on the PTA stalls. On behalf of the school, I would like to thank everyone who was involved in donating, preparing and running the Tombola stall, Adopt a Teddy and Fish for a Fish.

I hope you will agree that the Maypole dance was fantastic. The dancers executed the moves with precision and we were all impressed with their skills. Mrs Linnane was beaming with pride."

Sally, Jane and Pete told *The Gossip* " We thank everyone who helped in any way very much indeed, it was a brilliant result. If anyone has any feed back or fresh ideas please do get in touch, and we would welcome anyone who would like to run a new game or stall. We will desperately need access to a dry space in the Village for a few weeks so that the New To You clothing can all be housed and sorted in advance - a barn, double garage? If you can help please do let us know. Meanwhile - here's to next year!"

pete.lemon@gmail.com
jmwain@zoho.co.uk

Hornton School - NEWS -

We have been awarded the Music Mark for our continued commitment to Music.

I would like to say a very big thank you and congratulations to Rheanne Sanders (Music Coordinator) and our visiting music team Claire and Greg- what a wonderful way to start our Summer Term.

Some readers may remember Mike Webber, Hornton's resident glockenspiel maestro. For many years Mike provided a musical accompaniment to every performance in the village, writing individual pieces for the Pantomimes and often persuading his drummer and musician friends to volunteer as well. He was particularly keen on making sure that children had access to the skill that brought him so much pleasure, and one of his legacies was The Michael Webber Trust which supports the arts education of the children at Hornton School. This legacy makes it possible for us to have a dedicated music teacher who provides one hour of music lessons per week to every child at Hornton Primary School.



Pre-School flower pots

Private Tuition Available

Friendly teacher
online or face to face tuition
25 years as qualified teacher
DBS check and references

11 plus
GCSE Maths and English
A Level Maths

Tim Clarke

07984 140739 or 01295 678676

clarke.tutoring@btinternet.com

www.clarketutoring.com



M & B Vehicle Services

Servicing - Tyres - Brakes - Clutches

Unit 18, Sugarswell Business Park
Shenington
Banbury
OX15 6HW

01295 738431

 [mbvehicleservices](https://www.instagram.com/mbvehicleservices)

 [M & B Vehicle Services](https://www.facebook.com/M&BVehicleServices)

 **Google**
Reviews ★★★★★

- Repairs
- Mots
- Servicing
- Diagnostics
- Courtesy Car
- Tyres
- Exhausts
- Brakes
- Cambelts
- Clutches
- Batteries
- Aircon
- Health checks



SMITHS NEWSAGENTS

Did you know we deliver daily newspapers in your area?

Enjoy the convenience of a paper delivered through your door every morning.
Choose as many or as few newspapers each week to suit you.



Call us on: **01295 268 499** or email: info@smithsnewsagents.co.uk

My First Car

Richard Jackson



My mother and father always had interesting cars while I was growing up, and that, combined with being a Midlander, placed vehicles firmly in my blood. Many of their cars are seen as classics now and included some wonderful machinery. This led to my own driving history starting at 17 when I took my driving test using Mum's Hillman Imp.

My first vehicle wasn't a car, but a venerable BSA C15, 250cc single motorbike. This got me up from Kenilworth to Leeds University in one piece, despite it being a very scary run in the fog past Chesterfield, when I couldn't see where I was going and the overtaking car drivers couldn't see me! I do remember that I had to wear wellies though, because of the constant spray of oil from the engine! The limitations of a motorbike soon dawned on me as a strong group of friends developed and we needed something more spacious, safer, warmer and drier for getting out and about. So the BSA was sold and at the end of my first term, in 1976, I bought my own 'future classic' - a VW Beetle for the princely sum of £70.

It was a 1961, 1200cc, 6-volt model that had already done about 160,000 miles. Dad and I set about various mechanical repairs and used huge quantities of fibre-glass mesh, resin and filler to join parts of the body back together again, to get it ready to take up to Leeds for the next term.

The car seemed wonderful at the time and stayed with me for three years. It was amazingly reliable too - and easy to work on if anything did ever go wrong! Seeing my back wheel come bowling past me on the drive home from Coventry was an early-days mishap which taught me the need to check the wheel nuts after changing a wheel! Remarkably, things ended well when the wheel, complete with hubcap and all five studs, was found at the

side of the road, conveniently run over by a following car!

The 6-volt system was not great - you could choose to use either the windscreen wipers or the headlights, but not both at the same time! Great for crossing the Pennines in typical northern weather. My best friend at the time had a Hillman Super Minx and on that journey he had no wipers at all, so I think we elected to drive in front with wipers on and he was close behind with his lights! Don't tell your parents what you do at university is the lesson learned here!

How many people can you get in a Beetle? Well, one year, during our surveying course practical week in Aberystwyth, all seven members of our team used the car to get to and from the site! Three in the front and four in the back I recall, with surveying instruments too - you can ask Alison for more details. We probably clocked up the most miles linking Leeds, Kenilworth and Reading (Alison's family home) over the years. Yes, we were 'going out' way back then! And as an odd coincidence, we would be on the old Warwick - Banbury road of course, where we now spend so much of our time once again, heading off for babysitting duties!

All in all, the Beetle was a great first car. It had been traded in for a Spitfire by the time we got married and we've enjoyed around 30 further models since those days, but 669 JUO will always have a very special place in our memories.

'Bridge The Gap'

I am pleased to announce that after the success of last year's event our Charity *Bridge the Gap* will be holding a Christmas afternoon tea party in The Chapel on December 6th.

It will be a second lovely opportunity for older residents (67+) to spend time with the children from Hornton School whilst enjoying a fabulous High Tea provided by Bloxham School hospitality students.

Please do contact me, Sophie Heathcote, at Upper Reaches or call on 07787561183 if you have any immediate questions but further details will be provided in the next Gossip.

Speed warning signs

At the Parish Council meeting on 13th May Councillor Chris White requested a recorded vote on the implementation of speed warning signs at either end of the village. All of the councillors present were in favour and extended their thanks for the contribution made by the ladies running the New To You clothes stall at the last two May Days. Their total, plus the OCC grant, mean that the Parish Council's contribution will be £1,200.

The signs will be battery powered as their position renders them unsuitable for solar, and they will be sited close to the 30mph signs at the top of Bell Street and Millers Lane. Installation should be later this year, but the Parish Council will update the village when they know for sure.

The Gossip

The copy deadline for the next issue of *The Gossip* is Friday 4 October 2024. Please send your ideas or submissions to Anne Joyner at thehorntongossip@aol.com. To advertise in the next issue, please contact Ni Marot.

Whilst every effort is made to ensure the accuracy of information printed in this newsletter, the editorial team cannot accept responsibility for the consequences of any errors that might occur, particularly in respect of advertisers not meeting customer expectations. The opinions published in this paper are not necessarily those of the team.

A word from the Editorial Team:

Don't forget - *The Gossip* welcomes your letters if there's anything you would like to say to "The Village" via these pages. The only rule is - no anonymous letters will be printed.

- Gossip Joke -

Q: Why do mushrooms get invited to all the best parties?

A: Because they're such fungus!

Secondary

From age 2.5 to 11, Hornton is extremely well served by the Peach Tree Pre-School and Hornton Primary School, part of the Warriner Academy Trust, under Headteacher Wendy Whitehouse. Peach Tree admission is from age 2.5 and full details of both are available on the school's website: horntonprimaryschool.co.uk.

Contact details for both are: Jenny Bowes and Tracy Abel on 01295 670335 or e-mail office. 2001@hornton.oxon.sch.uk

From age 11 onwards there is a lot of choice locally and *The Gossip* has contacted four local schools, two Independent and two State, to offer parents and guardians some overview.

Bloxham School

"Bloxham School is a co-educational boarding and day school for boys and girls aged 11 to 18. We are proud to boast state-of-the-art facilities for academic work, sport, technology and the arts on a modern, single-site campus located in the heart of the beautiful village of Bloxham. With around 550 students, Bloxham is small enough to ensure that each student receives individual attention, yet large enough to offer every opportunity a school twice its size could deliver. Our flexible approach to boarding responds to the demands of modern family living, with our students joining us as either boarders, day boarders or day students.

Bloxham offers a holistic education within a boarding community underpinned by Christian values. As a school we are committed to ensuring that every individual student receives a Bloxham education consisting of the following five hallmarks:

1. A passion for learning – fostering creativity and the capacity for dynamic, independent and critical thought.
2. A balanced curriculum – a challenging academic programme, complemented by a broader curriculum which inspires curiosity, rigour and ambition.
3. A gold standard of pastoral care – nurturing the well-being of all within the setting of a boarding community.
4. Development of character – through promotion of responsibility, generosity, resilience and imagination.



Bloxham School

5. Christian values – nurturing a compassionate spirit so that our students become a force for good in an ever-changing world.

Visit www.bloxhamschool.com to book an individual tour or your place on our next Open Morning in Autumn 2024. Our website also hosts a 360° virtual tour of the School, details of our Admissions process and a wealth of Student Stories to find out more about Bloxham's current students and alumni."

Nicola Gray

Head of Marketing and Communications
01295 724352 / 07776 65688

North Oxford Academy (NOA)

NOA is located to the North of Banbury at the junction of the Warwick and Stratford Roads.

NOA is an Ofsted rated 'Good' Secondary school serving the Banbury community with approximately 1,000 students on roll from 11-18 years old.

North Oxfordshire Academy is a place where students work hard to achieve their dreams. High quality academic outcomes are important and by attaining the very best qualifications doors unlock. "We believe that all students can make outstanding progress, whatever their

starting point. We do not make excuses for our students: we firmly believe that there are no barriers to achievement that cannot be overcome by a determined and resilient student and a supportive school team."

North Oxfordshire Academy is socially, academically, and culturally inclusive and welcomes applications from all. Each of the 180 places in each year group is free of charge and open to students of all abilities. As such, there is no selection by ability or faith. As a popular school they get many requests for individual tours and offer these in early summer and autumn as organised events, see the website (northoxfordshire-academy.org) for information.

NOA has a thriving sixth form; the Oxbridge and Russell Group mentoring programme (which launched in 2018) has been a great success, and placed students at these top universities (2019 -2022). Those who enrol into our sixth form are automatically enrolled onto these programmes if they are eligible, and meet the entry requirements of these institutions. We are proud of the destinations our students move onto, which range from universities, to local apprenticeships and degree apprenticeships.

Mrs Ellie Jacobs

Principal

01295 224300

enquiries@northoxfordshire.academy.org



North Oxfordshire Academy

Schools' Special



The Warriner School

The Warriner School

The Warriner School is a large rural 11-18 state secondary school in Bloxham on the edge of the thriving market town of Banbury, with an Ofsted rating 'Good'. There are currently 1546 pupils on the role.

The Warriner offers maximum opportunities for young people to achieve both academically and socially; instilling in them the core values: to be responsible, to be respectful and to be ready. Hornton Primary School is a member of the Warriner Multi Academy Trust. The Warriner School has recently been awarded Flagship Status as part of their Inclusive School Award and there are only 194 schools nationally who hold this award. The Inclusion Quality Mark Award provides UK schools with a nationally recognised validation of their inclusive practice and ongoing commitment to developing educational inclusion.

The Warriner School has an excellent academic reputation, both locally and more widely. Alongside a research-informed, knowledge-rich curriculum sits a pastoral approach which supports the wellbeing and fulfilment of all students. There are a wide variety of extra-curricular and leadership opportunities for students, allowing them to show their potential in many ways; from their creative talents, sporting talents, STEM talents or their leadership talents, by becoming prefects or being part of the sixth form student leadership teams. The opportunities are boundless and, at the heart of these opportunities, lies the moral purpose – 'excellence for all'

The Warriner houses the **largest school farm** in the country which covers an area

of 47 hectares (116 acres) and has a mixture of livestock and crop enterprises. Along with well-equipped teaching and learning facilities and highly experienced teaching staff, the working farm is run on a business basis. It now incorporates a small animal unit comprising rabbits, guinea pigs, corn snakes, and Dylan the bearded dragon plus a kennel facility, where staff may board their dogs during the day which are then exercised by the students who attend the daily lunchtime Farm Club. Information about the Farm is available on their dedicated Facebook Page - The Warriner School Farm. Students are encouraged to take part in, and supported during, The Duke of Edinburgh Award Scheme.

For detailed information and contact details please visit thewarrinerschool.co.uk
Sharon Nicholls
Head of School

Sibford School

Sibford School is a co-educational, independent day and boarding school for children aged 3-18 situated in Sibford Ferris. With a 50 acre campus and a wide range of facilities they offer small class

sizes alongside a diverse education that builds a strong foundation for learning. There are 450 pupils on the role with small class sizes of a maximum of 15 - 18 students. The sixth form offers 26 subjects, and all students benefit from 90+ extra curricular activities and clubs.

Sibford School's Quaker ethos has underpinned all policies and practices since the school was founded in 1842. It is an academically strong school that achieves excellent results and aims to cultivate a thirst for life-long learning, but also cares passionately about the emotional well-being and social welfare of all students. Pupils are supported with a pastoral system that helps them to appreciate themselves as individuals, understand their relationships with others and to fully participate in society as competent and caring people. Staff are always ready to listen and act on pupil concerns which means that any difficulties can be addressed quickly. The school has its own health centre and employs a registered nurse, an independent listener and provides an on-campus counselling service. Sibford Sixth Form is a thriving, vibrant close-knit community that offers students high levels of support, care, and guidance. Sibford Sixth Form actively supports students in building on academic success and preparing students for their adult life, both vocationally and academically. There is the option to join as a day pupil, full, weekly, or flexi boarder. The School takes particular pride in helping students make successful post 18 applications, with an ongoing 1:1 support to help with UCAS applications.

Elle Kitching, our Admissions Officer welcomes your enquiries and applications on 01295 781203. For those looking at entry for September 2024 and beyond, we invite you and your family to join us at one of our upcoming open events. For details and contact information please visit sibfordschool.co.uk.



Sibford School

News from St John the Baptist, Hornton

Isabelle keeps up a family tradition



At the annual Parochial Church Meeting Isabelle Harris was elected as the new church warden upon the retirement and relocation of John Bridgeman. This is carrying on a family tradition as her father Eric Turner was churchwarden until 2005 when John took over his duties.

Isabelle, who has been a staunch supporter of "Churches Together" for many years is already involved with the running of the church in many ways and commented: "I'm delighted to take over the role from John who has served our church with distinction for nearly 20 years."

Why not join our 100 Club?

The draw for the latest winners of the 100 Club was made recently at the Dun Cow. Ann Hemmings won first prize of £110, John Offord 2nd Prize of £75, and Andrew Higgins 3rd Prize of £35. Church Treasurer Andrew Overton explains: "The Church 100 Club has now been running since 2015 and has over 50 shares taken up by our wonderful villagers – but we could do with more people to join. The cost has remained the same at £15 per share per quarter and we return a third of all money by way of a quarterly prize draw. It is a huge help in funding the £14,000 we need to raise just to run the church each year.

"Details and standing order forms can be obtained from either Andrew (01295 678920) aoverton64@gmail.com, or Bob

Langton (01295 670359) bobslangton@gmail.com.

Villagers at a retreat on Lindisfarne

Eleven from our Benefice – including four from Hornton – set off for a retreat on Holy Island. Some came with us last year but three came for the first time. What makes this time on Holy Island special are firstly the gatherings: - twice each day at 9am and 6pm we all come together for 15-20 minutes. Each gathering is led by a different person. This can take the form of a little service, some music to listen to or some sort of presentation. It is a time for reflection which can help us during the rest of the day.

After the morning gathering we disperse to do whatever we like.. Some might go straight to the coffee shop. Others like to walk around the island watching the wildlife. We can do this alone or with others. After the 6pm gathering we all eat together with food prepared by different people. This is another special time to discuss our day together. Life on the island slows us down. At some point, as you wander the lanes and hear the sea, you can't help wonder about creation. And the creator.

Some ask why go so far? Distance is sometimes helpful in separating ourselves from our regular routines. Also, Holy Island, Lindisfarne, is for many people a special place spirituality – it was the beginning of Celtic Christianity in England. There is a rhythm to the way the island is cut off from the mainland and then joined by the ebb and flow of the tides.

Sunday Services

They alternate each Sunday between the Church and the Chapel. All services commence at 11am and finish by 12 followed normally by coffee and biscuits.

Alicia Baker

I can be contacted on: 01295 738593 or at rectorofironstone@gmail.com



THE CURTAIN EMPORIUM

A Large quantity of our quality used Curtains, a selection of Roman blinds and Roller blinds will be available with BIG discounts in our September Sale.

Saturday 7th September 10am – 4pm

Unit 24-26, Blackwell Business Park,
Blackwell, Shipston on Stour, CV36 4PE
T: 01608 682001

Refreshments will be available in aid of
Shipston Home Nursing

PS. Don't forget to bring your window
measurements

YOUR LOCAL INDEPENDENT EQUINE VET



**Established in 1968, dedicated equine care
24 hours a day, 365 days a year**

- 24 hour emergency call out
- Free Zone Visit Scheme
- Dentistry & Vaccination
- Full Surgical Facilities (including Colic Surgery)
- Lameness Work-ups
- Medical Investigation
- Portable Videoscopes, X-ray, Ultrasound and Shockwave
- Full Stud and AI Services
- Pre-purchase Examinations
- JMB Height Measurement
- Worm Egg Counts
- Laboratory Facilities



Ratley Lodge
Ratley
Banbury
OX15 6DT

Tel: 01295 670501
www.avonvaleequine.co.uk



Lincoln trip a triumph



The weekend of April 13 -14 saw Hornton History Group on the move when at 8.30am on the Saturday morning four carloads of members set off from the village green for Lincoln. This year the Group's prime outing was, for the first time, a two-day event planned and organised to perfection by HHG member Bob Langton. The choice of Lincoln was an excellent one. Most people had not been there before and were wowed by what they saw.

First up on Saturday was Lincoln Castle, built in the late 11th century by William the Conqueror on the site of a pre-existing Roman fortress. It is now the only place in the world where an original 1215 Magna Carta and a 1217 Charter of the Forest can be seen side by side. Within the walls of the castle, an unusual two-motte one, there is a Victorian prison designed for the "separate system", an isolating regime that kept prisoners apart from the corrupting influence of their fellow prisoners, even in the chapel. Men and women, and children as young as eight, were held there between 1848 and 1878 for crimes ranging from stealing a waistcoat and Bible to highway robbery and murder.

After a brief break for refreshments, HHG moved on to Lincoln Cathedral, the fourth largest cathedral in the UK and one of the most beautiful. The Victorian writer John Russell said of it: "I have always held ... that the cathedral of Lincoln is out and out the most precious piece

of architecture in the British Isles and roughly speaking, worth any two other cathedrals we have." HHG, thanks to the fascinating and well-informed guided tour we had, would concur. Lincoln Cathedral is one of the few cathedrals built from the rock it is standing on – Lincolnshire limestone. The medieval stone carvings are amazing. The cathedral's stonemasons today still use more than 100 tonnes of stone each year for maintenance and repairs.

Saturday's sightseeing concluded with a blue-badge guided tour of the old part of the city and then members booked into their hotels and put their feet up for a short while. At 7 pm we re-assembled at The Cosy Club in the historic Corn Exchange building for dinner.

On Sunday morning, our first destination was the International Bomber Command Centre at Canwick, two miles south of Lincoln, which opened to the public in January 2018. Our guide told us of its core themes of Recognition, Remembrance and Reconciliation and that during the Second World War over a million men and women from 62 nations across the world



served or supported Bomber Command. The site includes one of the UK's tallest war memorials, the Spire, which at 31.09 metres tall is the same height as the wingspan of a Lancaster Bomber. The Spire is surrounded by curved walls on which are engraved the names of 57,871 men and women who gave their lives whilst serving Bomber Command during WW11. It is a very moving memorial. The Centre also covers the stories of those who suffered as a result of bombing campaigns.

Next stop on Sunday was Doddington Hall, a beautiful Elizabethan building, completed in 1600, which since that time has never been sold or cleared out. The result of this unbroken family occupation is a fascinating collection of, for example, furniture, weaponry, paintings and ceramics. It has spectacular gardens and a café serving tasty sandwiches and cakes. Our final visit was to Tattershall Castle, best described as a medieval moated red-brick tower. Very little survives of the original 13th century stone castle, which was inherited by a Lord Cromwell who renovated and extended the castle and built the tower. He is not an ancestor of Thomas Cromwell, Henry VIII's right-hand man, or of Oliver Cromwell, but he is an ancestor of HHG member Davina Birbeck, whose family can trace a direct line to this early owner of Tattershall Castle. Other owners include Margaret Beaufort, Henry VII's mother, and Charles Brandon, Henry VIII's closest friend.

The castle visit concluded our fascinating-fact and fun-filled weekend. As we prepared to head for home Laurie Furneaux, HHG secretary, thanked Bob Langton for all the hard work he had put into organising such an enjoyable weekend and, hopefully, he could not have failed to see how very enthusiastically we all endorsed her every word.

Lorna Abbott
Hornton History Group
Photos: Laurie Furneaux



Lincoln Cathedral

3Hs Gardening Club

Charles Dickens in 'Great Expectations' said, "It was one of those March days when the sun shines hot and the wind blows cold: when it is summer in the light, and winter in the shade." Well how prophetic was that for this year - except it's now June and the same might still apply!

But we gardeners are made of sterner stuff and our gardens are peaceful havens whatever the weather. Our instinct is to make for shelter when it rains, and so it was recently, sun one minute then a clap of thunder and the heavens opened - too far to make it to the house so the open shed it was. Standing leaning against the door post my senses were drawn to the symphony of sounds as the rain and hail fell on resonant things around, water tinkled as it fell in the butt, some raindrops fell on seed trays with a resounding click and others struck the more melodic metal watering can, and through it all the thrushes and blackbirds sang loudly no doubt anticipating the bonanza of worms and bugs when the rain stopped. No gardening for ten minutes or so but if I weren't a gardener I'd have missed all that, and probably been in doors drinking tea.

But enough of this, 'What's been happening at the 3Hs?' I hear you ask. Well as you know, we have a meeting on the second Tuesday of each month, and the first meet this quarter was in March when Dr Stephen Wass gave us a highly entertaining talk on Medieval Gardens. He acknowledged that as there were none left it was not the sort of thing he or we could visit, however with some ancient drawings and his own experience from excavating these old sites he strung together a memorable evening.

In April, member Caroline Pearce gave us a timely and comprehensive talk and demonstration on filling decorative baskets, tubs and troughs with summer flowers. The possibilities were endless with examples of summer plantings in old boots, logs and just about anything you could get compost into. Thank you Caroline, I'm sure most of us went home and put your ideas into practice and are now reaping the rewards.

In May we have our annual plant sale where we sell top quality plants at cut prices to bolster the club's funds. Everyone, member or not is welcome and this year we made £278, so thank-you to all those who attended.

Our meeting for this month was something of a new departure where we had a competition for The Tastiest Cake! The one rule was that it had to contain something that had been grown, but not necessarily in members own gardens. We were treated to samples of 'Lady Dundee's Orange Cake', 'Spinach and Vanilla Cake', 'Old fashioned Apple Cake', 'Rhubarb Crumble Cake', 'Courgette and Sunflower Cake', 'Chocolate and Courgette cake' and several more. As to which was "the Tastiest Cake" we'll never know but let's say we couldn't choose a winner, but a fun evening, rounded off with a quick quiz and tea to go with the cakes, and maybe more next year. All the recipes are available if you should wish to try them.

June was probably the best meeting we've had in a long while, a visit to the gardens of Farnborough Hall. This was not as we thought a leisurely walk through the formal garden surrounding The Hall, but something completely unexpected and much better. Again hosted by Dr Stephen Wass and with his characteristic, enthusiastic and knowledgeable manner we enjoyed an evening not to be forgotten in the 'Lost Gardens of Farnborough'. *(Photo top right)*

We were told that several centuries ago virtually the whole area of what is now 500 acres of Farnborough Park was a rare example of a ferme ornée, or ornamental farm. The style was devised by English garden designers Stephen Switzer and Sanderson Miller (a protégé of Capability Brown) in 1742 and described as 'an ornamental landscape within a traditional working farm'. The farm buildings are made of cut stone and to look like dwellings, lakes and canals were dug, high and low viewpoints created, and waterfalls and beautiful vistas prepared for those on horseback to admire whilst riding around the estate. Even the river Sor was raised by five meters to form a pool visible from The Hall.

There is so much more to say about this visit, and I'd invite you to look at the history of Farnborough Hall for so much more amazing detail. It really was a most enjoyable and surprising evening. And that was not all, as Catherine and Graham Vint had prepared home-made Raspberry Champagne which we enjoyed from the boot of their car. Thank you Catherine, a delightful nightcap followed by another at the Falcon!

So, what of the future meetings of 3Hs? On the 17th August is the annual produce show and on September 10th Harvest supper made from members produce. Then it's autumn - but let's not talk about that just yet.

Mike Patching



YOUR LOCAL LOG SUPPLIER



THE LOG DOG

Order your seasoned logs from The Log Dog previously known as AM Logs.

Delivering to Banbury and local villages throughout Oxfordshire, Warwickshire and Northamptonshire.

Contact Joe on 01295 256436 or 07866 282992 for a delivery.

www.thelogdog.co.uk

Est. 1956

The Mallard

When we hear the word 'duck' nearly all of us must immediately think of the Mallard, despite there actually being dozens of different species. They are slightly larger and heavier than other dabbling ducks. Their plumage is very familiar; less often seen are the bright flashes of colour on the underside of the wings of both duck and drake which you can see in the illustration.



It is a highly social, adaptable water bird and is able to live and thrive in urban parks, rivers, lakes, ponds, even in garden water features. They are often tolerated and encouraged by people due to their friendly interaction with humans and their beautiful colours; many of us will have been taken "to feed the ducks" in the park as children. Life for a duck in an inner city park may well be safer than life in the countryside, where ducklings are routinely eaten by crows, owls, herons, raptors and even large fish like perch, and the parent birds by foxes, falcons, herons and domestic cats. Between 1st September and 31st January they can also legally be shot. The phrase 'sleeping with one eye open' derives from observing mallards shutting down half of their brain at a time, although this ability is now recognised to occur in other birds. They are listed as a species of least concern.

The wild mallard is the common ancestor of most breeds of domestic duck. The native mallard successfully interbreeds with other duck species and produces fertile hybrids. This success could lead to the complete hybridisation of some wild duck gene pools and the extinction of some indigenous waterfowl. The female lays 8 to 13 creamy white to greenish buff, spotless eggs on alternate days. She incubates the eggs in a nest usually hidden close to the waterside, but they may nest above ground in hollow trees, boathouses, roof gardens and balconies, making it difficult for ducklings to follow their mother to water. Ducklings hatch fully developed and able to swim

after 27 - 28 days and are ready to leave the nest after 50 to 60 days. They are fully adult at 14 months and live an average three years, but can live for up to twenty. They are noisy birds and research by Middlesex University found that ducks have a regional accent, with urban ducks in London being much louder and more vociferous than wild ducks in Cornwall. Ducks are omnivorous. They eat snails, slugs, insects of all kinds from tiny flies to dragonflies, worms, seeds, plants, grass, frogs, fish, carrion, waterborne creatures and even the faeces of other birds. In 2017 a flock of mallards in Romania were observed attacking and consuming small birds.

Domestic ducks are less aggressive than wild mallards and have been kept for their meat and eggs for the last 4,000 years. Mallard bones have been found in the food remains of ancient humans and in fossils from before the Ice Age. They were farmed by the Romans in Europe. The eggs have a strong flavour and the breast and thigh meat are usually used; they do not need to be hung.

Ducks pair up in the autumn and remain together until the spring when the duck nests and begins to lay. The male will then leave her and join the other males. For a few weeks they remain highly sexually potent and are on standby to sire replacement batches for any that have failed, or to forcibly mate with any female who appears to be alone regardless of her species or whether she has a brood of ducklings.

Birdbrain

Comings & Goings

Some of you may remember Jan and Martin Dawkins, who lived at Home Farm in Bell Street some years ago. Jan sadly died on 12th April this year, after a prolonged period of ill health, in their home near Witney. The couple truly made their mark on Hornton, transforming what was a traditional rick yard with rickety barns and rough paddock into the beautiful garden that is now coming into maturity. We send our condolences to Martin and their family.

Angeline Turner, who lived with her husband John in 'The Yews', backing on to the Churchyard, died in Katherine House Hospice at the end of April.

Those of you who were living in Hornton at the turn of the century will remember Doreen and Terry Bell, Landlords of the Dun Cow for many years before they retired to Kineton. Sadly, Doreen died in June and is survived by Terry, their two sons and daughter Jo. Terry is not in the best of health and is living in a Nursing home. They were a very popular couple, hosting many happy events in the Pub including the Millennium Party, and Doreen's giant 'Mixed Grills' were legendary. They feature in 'There's Only One Hornton' and are remembered very fondly. We send our condolences to the family.

Congratulations to Lulu and Richard Miles on the birth of their new granddaughter Beatrix Elisabeth Rose on 22nd May.

Congratulations to Dan and Lorraine Joyner on the birth of their new grandson Ozias Joyner, born to Harry and Aimee on 7th June.

Congratulations to Julie and Harry Stanley on the arrival of a lovely new great-grandson to their granddaughter Beth, who has been named River.

Congratulations to Jason Hemmings, son of Ann and the late Martin Hemmings, on his marriage to Maddie.



Congratulations to Kate Birbeck, daughter of Davina and Anton of Meddoms Barn, on the celebration of her marriage to Ashwin Iyengar from Pittsburg U.S.A. A service in our packed Church was followed by a spectacular parade led by a Bagpiper and traditional Indian drummers all the way back up the hill to Davina's barn. Once there the guests from all corners of the world took part in a Hindu ceremony, a banquet and finally a Ceilidh.

And a very warm 'Hornton welcome' to Jack and Laura, and their two children, who have moved into one of the new builds on the top road.

One of the joys of summer in the country is the abundance of fruit, especially the blackberries. If you've never made jam before then what better introduction could there be than to take the children blackberry picking in the sunshine, and home to make delicious bramble jelly.

If you've never made jam before here's a near-as-possible-foolproof recipe to get you started. The same ratios and equipment can be used for all sorts of fruit. Fruit with small pips, for instance currants, raspberries and blackberries, are better minus their pips as jellies. Later in the summer you can use the same method to make Hedgerow Jelly to use as a condiment for roasts or cold meats, using elderberries, rosehips, blackberries and sloes. Apart from rosehips, don't use any red hedgerow berries as some are very poisonous. For fruit without pips omit the jelly bag bit.

This recipe yields two 300ml/1lb jars of jelly. For larger quantities simply double up on everything depending on how much fruit you've got available.

You will need:

Two clean jam jars. These need to be sterile and warm when you pour your jam into them. The glass might shatter if you pour the jam into a cold jar. The easiest method is to wash jars and lids and then stand them on a baking tray in the oven at 180 / 160 fan for about five minutes when you're ready to use them.

Glass measuring jug. This is to measure your strained juice into the pan, and then to pour your finished jelly into the jars.

Jelly Bag. You can buy one, or make one out of an old fine net curtain. Cut a large square of net and thread string around the edge. When you gather up the string you'll be left with a net that you can hang from a butchers hook or a coat hanger, over a large mixing bowl.

Large, heavy bottomed saucepan. When jam boils it rises a lot and you'll need to give it plenty of room.

Long handled wooden spoon. Don't use metal when the fruit's cooking.

2 cold saucers. These are to test whether the jam's ready to set.

A table spoon. This is to skim off the scum when the jam starts to boil, and then to dip in to test for setting.

Wax discs and labels. Buy a packet.

Jam thermometer. Not essential, but it does make things a great deal easier.

! What can go wrong?!

Hot jam is very hot and sticky, so beware of splashes and spills. Stir the cooking fruit gently and infrequently. Rough stirring will make the jelly cloudy. You want it to set firmly, so keep boiling and testing until you're sure. If



in the end it hasn't set then use it as a sauce over ice cream or desserts, or add a tablespoon to your gravy, still delicious even if it's not actually jam.

Go on - have a go! Use either the metric measurement or the imperial throughout.

Bramble Jelly

INGREDIENTS:

- 800g/2lb Blackberries washed and drained
- 200g/8oz cooking apple cut into cubes
- 400g/1lb preserving sugar
- Juice of 1 lemon

METHOD:

- Put the fruit into a large heavy bottomed saucepan on a medium heat together with half a pint /200ml of water and the lemon juice.
- Bring to the boil and simmer with the lid on for about fifteen minutes, occasionally stirring gently with the wooden spoon.
- When the fruit is thoroughly soft and cooked remove from the heat and let it cool a bit.
- Drape your jelly bag over the mixing bowl and pour the cooked fruit into the bag. Gather up the string and hang the bag over the mixing bowl.
- Leave to strain for a few hours, or overnight. Don't squeeze it, you'll make it cloudy.
- Discard the strained fruit and wash the jelly bag ready for next time.

- Measure the resulting liquid back into the saucepan adding the sugar in the following ratio
- Metric: 400g liquid to 300g sugar
- Imperial: 1 pint liquid to 1lb sugar
- Stir with the wooden spoon over a gentle heat until the sugar is fully dissolved.
- Turn up the heat, stirring occasionally, and bring up to a rolling boil.
- Boil for about 8 minutes, skimming off any scum that forms.
- Put your jars into the pre-heated oven.
- When the temperature of the jam reaches 105C remove the pan from the heat and test for setting by dipping the metal spoon in and putting some jam on the cold saucer. After a minute push your finger through the liquid. If it wrinkles then it's ready. Alternatively you can take a metal spoon full and tilt the spoon so the liquid runs off of it sideways. The jam is ready if it starts to cling and pile up along the rim of the spoon.
- If it's not ready then bring back to the rolling boil for a few more minutes and test again.
- Take your jars out of the oven and leave them on the tray.
- Carefully pour the jam into the jars, leaving a little headroom. Lay a waxed disc on the surface and while everything is still hot screw on the lids firmly.
- Leave to cool.

Enjoy!

Come and join us at

EDGEHILL GLIDING CENTRE

'Welcome to Gliding' Experiences and Courses available!
New members welcome!

Visit www.edgehillgliding.com to book your experience, purchase a voucher or look at membership options.

Get in touch with us at enquiries@edgehillgliding.com

Edgehill Gliding Centre Ltd, Shenington Airfield, Rattlecombe Road, Shenington, Banbury, Oxon, OX15 6NY
Registered in England & Wales