

## ΗΟΚΝΤΟΝ

#### ISSUE 123

## In this issue...

Pages 2 & 3 Hornton Gets Back to Business The West End Comes to West End Phoenix from the Ashes Progressive Success

Page 4 The 2022 Jubilee Ball Planning... again

Page 5 A Day in the Life Malcolm Cross

Page 6 Hornton's 2021 Wedding ... and a New Addition

Page 7 Hornton Christmas Fayre Some Useful Times Chapel Matters Meeting Our Local MP

Page 8 Hornton Airways Limited Hornton History Group

Page 9 Hornton Safety Road Problems Flood Hazard Crime

Page 10 3H's Gardening Club is back Bingo! The Gossip BARKS

Page 12 A Recipe for Christmas!



NOVEMBER 2021

David Kings reflects on his war service in Palestine, Malaya and Korea, 1946 - 1953



## Hornton Gets Back to Business



Successive Saturdays, 18th and 25th September, saw an unforgettable September Ball extravaganza at our own Dun Cow.

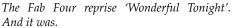
Steve and Rebecca really pulled out all the stops to produce an amazing evening of fine dining to a string quartet, followed up by an al fresco disco in the garden where august Horntonians boogied on down! Attention to detail was the plan for these two Saturday Night extravaganzas, where the Dun Cow chef, Stuart Hirons, excelled himself with a triumph of his culinary art.

Said Bell Street resident, Isabelle Harris, "I couldn't fault it; everything down to the tiniest detail was just right. How the chef managed to get all the food out perfectly and perfectly hot was amazing, the music was just divine, and the after-dinner disco I just couldn't resist!"

The string quartet that accompanied the dining produced a medley of popular hits tastefully rearranged to provide a soothing vet classy backdrop to the tepee dinner.

Afterwards, the specially-laid illuminated dance floor was enthusiastically enjoyed on evenings so fortunately warm and dry. Said The Green resident, Martin Jones," It was absolutely first class, Steve, Rebecca and all of the team really pulled out the stops... the first one was so good, I had to book again for the second!"







### Phoenix From The Ashes Crosby's New Roof

Another welcome sign of normality was the splendid re-thatching of fire-victim Crosby Cottage at the bottom of Millers This has been a protracted Lane. restoration, due to both the water damage from the fire-fighting and Covid, which has slowed work due to the inability of the Conservation experts attending the site due to home working.

Rebuilding this listed building has been quite complicated and has necessitated a return to medieval building practices to replace the oak roof beams, said Contracts Manager George Lloyd, "we had over 7 tonnes of timber to lift into the building, the main beam itself weighed over 400 Kilos, the only way we could lift it into place was with a block-and-tackle." The electrician Jack concurred, "Quite a tricky job this, being an old building routeing the cables was a lot trickier than normal."

With a decision on the windows and internal decoration now in the hands of the conservation team, it hopefully shouldn't be too long before Crosby is ready for another half-millennia.



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# Progressive Success



After a two-year lapse, normality resumes with the return of The Progressive Dinner. For those yet to experience this autumnal event, a number of houses host a three-course meal plus drinks, with the difference being that each course hosts a different two couples and the guests themselves only know the location of their first course in advance. Consequently, the guests cross paths with other couples during the changeover between courses, which leads to much banter and asking of directions.

Anne Joyner, Progressive Dinner Organiser said, " I'm delighted to report that The Progressive Dinner has raised a whopping  $\pounds$ 1,190 for Hornton community funds. I think this is a record amount, and I am particularly grateful to all the hosts for their hard work and for those accommodating the 'spare' people and those that gamely joined in at the last minute to replace the two couples who had to withdraw. From what I hear, everyone had a wonderful evening, the weather was kind and to my relief the right people were in the right places! I hope everyone will take up the challenge to make it even bigger and better next time."



Ships that pass in the night. The Pfelzer-Smiths, the Zdebs and Sarah Knight and David Kentish have a brief encounter en route to their next course.

## The 2022 Jubilee Ball

*The Platinum Jubilee – 4<sup>th</sup> June 2022* 

#### A message from The Organisers;

"Many of you will recall the Diamond Jubilee Ball, held in a grand marquee attached to the Pavilion, in 2012. It was a huge success.

We are hoping to repeat this success with a Ball to celebrate the Queen's Platinum Jubilee on the 4<sup>th</sup> June, 2022. As before, this Black Tie Gala will begin with a champagne reception with canapes, followed by a three course dinner, games, surprises and entertainment. It will end with our very own Dave The DJ to dance the night away. Our MC will also hold a Grand Auction of special prizes.

There will be a professional photographer to provide a souvenir and Chris McGeever will once again bring some magic to the evening.

Inflation has not been our friend during the last ten years however, and everything that we previously booked is now twice the price. Of course, this means that we will be forced to charge almost twice as much for the tickets to cover the tickets, possibly, sadly, up to £125 per ticket. But this will include a reception drink, champagne toast and three bottles of wine per table. On the positive side, none of us have spent much money on entertainment for much of the last two years, or had the opportunity to watch the dawn come up whilst carrying our dancing shoes down Bell Street! And it's all relative – going to the theatre by train can cost as much as a week in Benidorm now, so perhaps a fabulous evening on your doorstep, with the added bonus of sleeping it off in your own bed isn't such a bad deal.

It will help us enormously to get some idea of how many tickets we are likely to sell and so we have set up a dedicated email address and would be very grateful for your comments (not orders at this stage) so that we can gauge support in the village. Tables will seat 10 people and we will be opening a bank account so that you can transfer your ticket money in instalments if that makes things more convenient.

Please do let us know your thoughts on: <u>horntonplatinumball22@aol.com</u>

We look forward to hearing from you." *The Organisers* 

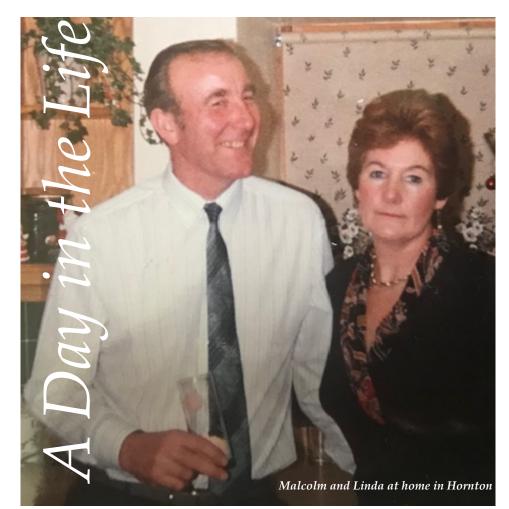
## Planning... again

Having just had the marathon planning appeal regarding the Wroxton Moto-Cross track, another planning issue emerged during August when the owner and developer of the bungalow and old barn on the ridge beside the road to Balscote, applied to change the location of his development. The original application, which nobody objected to and received planning permission, was on the skyline on the photo below, just to the right of the belt of trees. The new location is roughly where the patches of scrub are, on the slope directly above Bell Street.

This new location can be clearly seen from much of Hornton and the countryside to the north. For many residents of Bell Street it directly overlooks their properties and an additional worry is that the hillside between the new proposal and Bell Street is also owned by the same landowner, Mr Finlay Scott. Approval for this relocation might also lead to further expansion of the village, a worrying precedent for future large-scale development. Under the Cherwell District Council Local Plan, Category C villages, such as Hornton, should be restricted to development within the curtilage or boundary, either by the rebuilding or extension of existing properties or infilling, such as currently under way on Millers Lane. If allowed, other developments could use this application as a precedent to further enlarge the size of this village. Also, this new development would be on a greenfield site unlike the brownfield redevelopment of the existing barn and bungalow.

As we go to press, some 56 residents have expressed their opposition, with only one in favour. Furthermore, the Campaign to Protect Rural England has expressed their opposition to the plan. Following on from the proposed Oil Terminal and the status and usage of the Wroxton Moto-Cross site, it seems that once again Hornton has to refuse a development that many think inappropriate.





## Malcolm Cross

A man with a work ethic to be proud of reveals where his greatest love lies.

#### Malcolm (78) was born in Steeple Aston and attended the Dr. Radcliffe primary and secondary schools there. The day after leaving school at 15 he started work at the Rousham Park estate, looking after cattle and sheep before moving on eighteen months later to a job driving diggers and bulldozers. A few years later he became a long-distance lorry driver delivering concrete garages all over the country.

In 1971 he joined Cleenol, first as a driver but then becoming warehouse manager and in time, works manager, a role he held for forty years. He continues to work for the company three days a week in an advisory capacity. Malcolm moved from Steeple Aston to Holloway Cottages in Hornton in 1969 when he married Linda and became stepfather to her sons Mark and Julian. Their daughter Jo was born in 1972. Malcolm and Linda have six grandchildren and three greatgrandchildren.

" I get up around 6.30 every morning, have a cup of tea but no breakfast, and on Monday, Tuesday and Wednesday I'm at work at Cleenol's site on the Beaumont Business Park in Banbury by 7am. I take a sandwich with me for a 10.30am break but then I eat nothing until my evening meal. On December the 28<sup>th</sup> this year I will have

On December the 28<sup>th</sup> this year I will have been with Cleenol for 50 years and I've learnt about all parts of the business in that time. So at work nowadays, I get involved in organising people, planning, checking goods inwards, helping with production, driving a fork-lift truck – all sorts.

I get home from work about 4pm and am told off for staying too long! Linda makes me a cup of tea and says not to do anything..... so I go into the garden and do some work there or into the Higgins' walled garden which I've been looking after for many years. Margaret and Andrew buy the seeds, compost etc., and we share the produce. It works well for us all. I took on that garden from Linda's grandfather. I also look after the greens in front of Holloway Cottages and the small village green.

Linda and I have our evening meal at 5.30pm and after that I go out again. In the winter I can work in the greenhouses. But I'm back at home by 9pm and then I like to watch TV: maybe football, horse-racing or the Irish country music channel.

I'm in bed by 10.30pm. My hours are regular now, such a change from my younger days when I was lorry-driving. My longest non-stop job then was before the M6 was fully open when I set out just before midnight on a Sunday, delivered a garage to Lancaster, a coal bunker to Carlisle, another garage in Workington and got home by 8pm on a Monday night. No tachographs in those days! And I had to load and unload the vehicle myself – 10 tons of concrete a day.

I've been asked what I consider to be my achievements in life, what I'm most proud of. Well, my 50 years with Cleenol and my village. In 1971 I started up Cubs in Hornton with Peter Hart and in the late 70's I took over the running of the football club from Bill Hillman and played in defence for a few years. I was also on the Parish Council for twenty years.

So I'm proud of all those things, but my greatest achievement and greatest pride is marrying Linda.

#### Cleenol

Cleenol manufactures 4000 household cleaning products and sells them direct to customers worldwide, such as the Ministry of Defence in the UK, rather than through retail outlets. Malcolm's stepsons Mark and Julian work for the company, as does Les England, as did the late Martin Hemmings. David Foster, the son of the company founder used to live at Eastgate House in Hornton.

Interview by Lorna Abbott



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## Hornton's 2021 Wedding

Some of the worst rainstorms this year couldn't prevent the September wedding of Charlie Joyner and Jacob Goddard at Hornton's St John the Baptist parish church. Whilst torrential rain prevented the traditional churchyard photos, I'm sure you'll agree that Charlie and Jacob fully enjoyed their 'Big Day' and made a most stunning couple!



'You may now kiss the bride!'

## ... and a New Addition

Elin Cox and Karl Brown welcomed Macsen James Brown to their family on 23 September; he weighed 8lb 5oz and, as you can see, sister Ailidh loves having a baby brother.





Sheltering in the church porch, the happy couple



## Hornton Christmas Fayre

The Ladies' Working Party Christmas Fayre is back! It's all happening in the Parish Church on Saturday 4 December, 6-8pm. There will be mulled wine, mince pies, festive stalls and, of course, a traditional Hornton raffle.

The ladies would be very grateful for donations to make the evening go with a swing: please give your raffle donations to Isabelle Harris; produce to Ann Hemmings; gifts to Lindy Bridgeman; and soft toys and sweets to Sarah Walther.

## Some Useful Times The Dun Cow

Monday	Closed
Tuesday	6pm – 11pm
	Drinks only, <b>no food</b>
Wednesday	6pm – 11pm
	Food available until 9pm
Thursday	6pm – 11pm
	Food available until 9pm
Friday	5pm – 11pm
	Food available until 9pm
Saturday	12pm – 11pm
	Food available until 9pm
Sunday	12pm – 10.30pm
-	Food available until 4pm

Christmas, New Year and Special Events may have altered timings.

#### Alkerton Tip

Monday	8am – 5pm
Tuesday	8am – 5pm
Wednesday	8am – 5pm
Thursday	8am – 5pm
Friday	8am – 5pm
Saturday	8am – 5pm
Sunday	8am – 5pm

Bank Holidays – normal opening hours except for Christmas and New Year

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## **Chapel Matters**

#### Hornton Churches Together

I hope you will agree that the chapel is a great asset to the village. We hold services every other Sunday at 11am alternating with the Parish Church. We can truly say we are Churches Together.

The school often use the Chapel when they need a larger space, and some committees use the small room for meetings. WI is held there on the first Thursday in the month.

It's great to be getting back to normality after so long. Monthly lunch has begun again, and an average of 25 people have enjoyed lunch for the third time since July. This takes place on the first Monday in the month and the next one is scheduled for 6<sup>th</sup> December. You are very welcome to come along and join us, but please let me know for catering purposes.

We are now bringing back coffee mornings. A special coffee morning in September for Macmillan Cancer Care raised £200. We were able to send a cheque of £245 for this worthwhile cause as Paula Hewlett couldn't come but very kindly sold bunches of flowers at her house raising another £45. We held another special coffee morning for Katherine House Hospice in October and raised £144. The doors are now open for coffee and cake every Friday from 10.30 am to 12 noon. There is a children's corner with toys etc. to amuse the children. Everyone is welcome, so come along and have a chat and a coffee, we would love to see you.

There is now a vast library of books in the foyer and the small meeting room for you to come and exchange books at any time. Also in the foyer is a basket for donations for the food bank. If you would like to contribute tins and packets in date, your donations will be very much appreciated.

Julie Stanley, Telephone: 670507



Taking advantage of an opportunity to meet our local MP, the editor quizzed the new Minister of State at the Department for Environment, Food and Rural Affairs on November 10<sup>th</sup> at The Bell, Shenington.

The Minister had taken time off from her busy schedule to address local concerns, particularly on planning, though these issues are of course normally a District Council matter. I asked her about the worry that developers might seek to overturn a council refusal by appealing directly to central government. She agreed that under the 2011 Localism Bill, this was a possibility, but that it wasn't a matter for her department, though she would take a keen interest in the outcome.

Shifting to Carbon Zero, the Minister was adamant there would be no chance of a referendum on Government policy regarding this. "No way, zilch, we've had enough of referenda, there just isn't going to be one!"

Moving on to farming policy, I asked her about the recently touted suggestion that Beef farming should be curtailed. "Definitely not! There are no plans whatsoever on this front, I myself grew up on a beef farm, I for one would be definitely against this!" Victoria then went on to explain new policies to encourage mixed farming and encourage wildlife habitats, "We need to look at declining bird numbers, something's going wrong in the countryside at the moment..."

Victoria then offered to give The Gossip an exclusive on her vision for mixed farming and the stewardship of the countryside for the next issue. It is hoped this will be the main feature in the forthcoming Winter Gossip. Any questions Horntonians may have, please send them to the editor by December the 10<sup>th</sup>.



No, this hasn't been photo-shopped, nor is it an early April Fool, there really was a Hornton Airways, and the above was the flagship of the seven aircraft the company possessed!

For those imagining expectant passengers, bags in hand, queueing at Shenington International for flights sur le continent, the reality was that operations were centred on Gatwick and the company probably was named after HorntonStreet in London's Kensington.

This particular aircraft, bought off the RAF in 1947 and civilianised for traffic to the devastated countries of western Europe, was quickly impressed into the early relief efforts against the blockade by Russian forces on West Berlin in 1948-9. With all seating removed to allow greater cargo capacity, G-AKLL carried some 397 tons of freight over a total of 301 hours, equating to around 160 sorties, or departures, during the first critical three months of the blockade from July-September 1948.

Intriguingly, the entire fleet of 2 Percival Proctors, 3 Airspeed Envoys, a Bi-plane De Havilland Rapide and the Dakota were all sold during the spring of 1950, just before the famous novelist, aircraft engineer and founder of Airspeed, Nevil Shute (A Town Like Alice, No Highway etc.,) emigrated to Australia. Was he the principal shareholder of Hornton Airways Limited and might he have had a connection to Hornton? Hopefully more will be revealed in the next issue of The Gossip....

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## Hornton History Group

#### History In The Making

Fancy trying a bit of detectoring? Or discovering the hidden secrets of a local historical site? Why not become a member of the ever-growing Hornton History Group? We have an exciting programme of events for the next few months and villagers are very welcome to join us. Make a note now of a special family weekend event here in the village in September, exploring the lives of children from Roman times to today.

Other meetings planned, apart from the normal monthly meetings in the Pavilion on the second Thursday of the month at 7pm, are visits to Baddesley Clinton, a guided tour of Chipping Campden and a 'Civil War' tour of Oxford with pub lunch to follow. There are also plans to visit the Bosworth battlefield and Leicester Cathedral, where Richard III's body was recently interred.

It costs just £15 a year to join, payable to History Group treasurer Jane Wain on 01295 670616, or secretary Laurie Stewart-Furneaux on 01295 670896. Members are automatically eligible for the annual summer garden party and Christmas dinner!



## Hornton Safety



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## Road Problems

Whilst not on a through road, Hornton has a surprisingly high level of road usage. The 'Main Drag', Miller's Lane/The Green/ Bell Street, is busy at school times and when Horntonians do their weekly shop. Miller's Lane in particular, is narrow, has no footways for two hundred metres, and has seven hidden exits, from where cars or pedestrians could emerge at any moment. There is no signage to alert casual visitors to these potential dangers.

Whether walking, riding, cycling or jogging, residents need to be aware that visitors may not be aware of the potential hazards as they drive in. Yes, there are those that drive above the 30mph speed limit, as the speed monitors have shown. But there are others that aren't keeping a good look out and suddenly find they're approaching a blind bend too fast.

Left: Millers Lane has no pedestrian footways for 200 metres

## Flood Hazard



Driving into Hornton, there's also additional problems. Coming from Balscote, in wet or icy weather can see pedestrians in the road along Bell Street, as the pavements are too slippy to use. On Miller's Lane, the lack of ditches on Quarry Road and working drains above the Little Green, means Miller's Lane quickly becomes a stream. Even with modern traction control, aquaplaning becomes a real problem.

## Crime

There has recently been a break-in on a shed on Home Farm on Bell Street. Some items were stolen, and clearly, this time of year is likely for thefts from unguarded property. Always ensure your outbuildings are locked and anything valuable hidden away from casual inspection.

Recently, a villager awoke at 2am to hear a car driving slowly up Miller's Lane before stopping, and a door quietly closed. Looking out of a window there were no lights shown but perhaps the act of opening a window prevented a burglary? We have been fortunate in recent times and tend to forget the risks. After all, Vigilance prevents Crime!



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## 3Hs Gardening Club is back!

The 3Hs (Hanwell, Hornton and Horley) Gardening Club is back up and running under a new Chairman, Mike Patching. The group meets on the second Tuesday of each month - at 7.30pm in the Hornton Pavilion - to swap ideas, share tips and learn from speakers, visits and workshops. New members of all abilities will be warmly welcomed – just come along on the night. Annual membership is just £10 or pay £3 to join us for one of our evening events.

## Bingo!

There's Bingo in aid of the 3H's Gardening Club at the Pavilion on Friday 26<sup>th</sup> November. Eyes down at 7.30pm.

#### and...

Christmas Bingo, in aid of Chapel funds, again at the Pavilion, on Friday 3<sup>rd</sup> December. Eyes down at 7.30pm.

## The Gossip

The copy deadline for the next issue of *The Gossip* is Friday 28 January 2022. Please send your ideas or submissions to rogermbellamy@btinternet.com. And to advertise in the next issue, please contact Cindy Koberl at ckoberl@btinternet.com.

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.



## Thanks to Hornton from BARKS

Recycle again to save animals this Christmas

We're a year on with our BARKS recycling for animals campaign – and the call is going out once again, pre-Christmas, for Horntonians' support...

Banburyshire's leading animal rescue charity launched this appeal last autumn in the countdown to Christmas – a call for donations of unwanted mobile phones, small gadgets, coins, jewellery and postage stamps to raise vital funds for animal care and re-homing.

Since then, Hornton has risen to the challenge and, boosted by our contributions of recycling and other upcyclable items, we have raised well over £1500 so far.

The campaign is called GAS – which stands for Gadgets And Stamps. BARKS Chair, Ann Collins, says: "This has proven to be a win-win: you can feel good about recycling and give needy animals a second chance at the same time. All funds raised get spent on hundreds of small furries we save and re-home very year.

"We're deliberately re-promoting GAS before Christmas and we'll keep it going right through 2022. It's one of our successful new ways to maintain vital income, despite all the pandemic restrictions – and we only hope, in the coming year, that other villages and streets are as active as Hornton has been: thank you to everyone who has donated to our GAS appeal."

Items collected or donated by Horntonians can be dropped off as follows:

- Stamps *Maggie Higgins*
- Other gadgets, jewellery, foreign coins, notes or small change *Chris & Steve Woodcock* tel 670795 if you would like them to collect.

Full details of what can be recycled are on the poster opposite. *Chris Woodcock* 

## Birdbrain

I'm sure you will have noticed there's no Birdbrain in this issue; she has flown south for the winter. It is hoped she will be back in time for the next issue!



# How to make the most out of your recycling sack

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## No bake rich chocolate tart with Pedro Ximénez sherry

#### serves 10 to 12

This tart was devised by Ed Kimber who was the first winner of The Great British Bake Off. It is very rich and do not be put off that the base is made from Oreo biscuits. Sweet PX (Pedro Ximénez) sherry is pretty widely available in supermarkets and is great to have in the house at Christmas - lovely with Christmas pudding because it tastes like Christmas pudding!

#### **INGREDIENTS:**

Oreo Biscuit Base Oreos 200g unsalted butter 85g, melted sea salt flakes a pinch

#### Chocolate Sherry Ganache Filling

dark chocolate (65-70% cocoa solids) 250g, finely chopped milk chocolate (40-45% cocoa solids) 250g, finely chopped unsalted butter 20g double cream 250ml pedro ximénez sherry 50ml

Sherry Whipped Cream double cream 400ml Pedro Ximénez sherry 4 tbsp vanilla bean paste 1 tsp (or essence to taste) dark chocolate 50g, melted

#### METHOD:

Step 1

To make the tart base, pulse the Oreos in a food processor until finely ground. Add the butter and salt, and process to combine (if you don't want the washing up or don't have a food processor, crush the biscuits in a bag with a rolling pin until fine). Tip the mixture into a 23cm loose-bottomed tart tin and press firmly into the base and up the sides in an even layer, then chill until solid.

#### Step 2

For the ganache filling, put the chocolates in a bowl. Put the butter and cream into a pan over a medium heat and bring to a simmer, then pour the cream mixture over the chocolate and leave for 1 minute before stirring together to form a smooth ganache. Pour in the sherry and stir to combine. Pour the ganache into the tart base and gently spread into an even layer. Chill until set.

#### Step 3

For the cream topping, whisk the cream, sherry and vanilla until the mixture holds soft peaks. Spread over the top of the tart, not quite to the edge. To decorate make the chocolate curls by pouring the melted chocolate onto the back of a baking tray in a thin and even layer. Put the tray into the freezer for 2 minutes until the chocolate has lost its shine but isn't frozen solid. Use a scraper or metal spatula to scrape the chocolate into curls and shards. Scatter the chocolate over the cream and serve. If you prefer you can just grate some chocolate over the tart.

The tart will keep in a sealed container in the fridge for 2-3 days. Yumm!

Lynn Corke



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