Farthinghoe Chronicle

We would like to thank a few people for their hard work in helping us raise much- needed funds for our village playground in August.

A big thank you to Duncan Bragg for organising a fantastic cinema evening at Limes Farm with a small group of our villagers who donated very generously. We had a great time watching "Under The Tuscan Sun" on a beautiful, warm summer's evening and are already looking forward to the next one. Duncan has received lots of positive feedback from the attendees and is now planning to form a Film Club in Farthinghoe, with the help of friends, after the success of this one.

Another huge thank you goes to the very lovely and generous Love2Yurt team – the event simply could not have happened without their help and support! They let us use the lakeside yurt completely free of charge and helped us get the food & drinks and again; we couldn't have done it without their kindness and generosity. They promised us their continued support in helping to raise more funds for the playground in the future, which we are very grateful for. We also would like to thank Dave Hancock for kindly lending us his film projector. We would also like to thank lovely Tom and The Fox team for organising a raffle and for donating 6 bottles of wine as prizes.

In total, we raised £177 for the playground fund and need lots more! The upcoming events include a Turkish Evening at Limes Farm, a coffee morning and possibly a Neils Yard Organic party before Christmas. Please note that the coffee morning at Abbey Lodge on Friday 27th Sept is now cancelled (the new date to be announced soon). We will look forward to seeing you all at the MacMillan coffee morning at the church the same morning.

We are very grateful for the help and support we have received from our friends in Farthinghoe and hope to see you all at our next fundraising event.

Beste, Louise, Mary and Jenny xx

Useful Contacts

District Councillor

Rebecca Breese

Clerk to the Parish Council

Ms Sue Shepard 01295 710148

Village Hall booking secretary

Mrs Diane Jones

Primary School Head Teacher

Mrs Fiona Toman 01295 710406

Little Angels toddler group

Mrs Lena Thorley 01295 711726

Website

www.farthinghoeparishcouncil.org

Community Police Officers 101

Dance and drama

Ann Steedman

Doctors

Brackley Health Centre 01280 703460 Springfield Surgery

01280 703431

Washington House Surgery

01280 702436

Hospitals

Brackley Cottage 01280 702388 The Horton 01295 275500 Fox Inn

01295 713965

Limes Farm 01295 711229

Banbury Guardian news

Rosemary Jarvis 01295 711130

Rector

Revd. Simon Dommett

Chronicle Editor

Shirley Downing 01295 711148 E-mail: sidowning@btinternet.com

County Council Election Due to the recent divisional changes and the death of County Councillor Ken Melling, the Conservative candidate, Ron Sawbridge is back as your County Councillor and now represents the much larger Middleton Cheney Division.

New Councillor The Parish Council would like to thank Sally Thomas for expressing an interest in filling the vacancy on the Parish Council created by Nigel Heywood's resignation on leaving the village. Sally will be formally co-opted at the next meeting of the Parish Council on Wednesday, 9th October in the meeting room at the Village Hall. Public Time is from 7.00 - 7.15pm. Parish Clerk 21, Poplars Road, Chacombe, Banbury OX17 2JY Tel: 01295 710148 sue.shepard@talk21.com

Village News & Views

Goodbye to Summer We've said goodbye to the swifts, the swallows and the house martins. We may have lost our migratory birds but we still need to take care of our garden birds. Winter can take an enormous toll on our native song birds if we don't continue to feed them.

One of the birds, not native in England, but which has made its home here is our

resident peacock Percy, Peter, P or peacock!! Whatever you know him by!! He has spent at least six winters in Farthinghoe and in spite of harsh conditions, he has remained healthy and happy – due in part to the care and affection felt for him by many in the village. My young nieces and nephews, when they visit, immediately go in search of him. To them he is a majestic, beautiful, exotic bird. The colour of a rainbow. His haughty

demeanour attracts young and old alike. Even the local bus drivers slow down so the passengers can admire him!!

I know spring has arrived and summer is not far behind when this very vocal resident starts his shouting – is it because he's once again survived another winter and knows he's been taken care of – or is he calling for his very own mate? Maybe a Priscilla or Petronella or just a female P. is out there somewhere.

May he live long and happy in our friendly village!!

Pauline Mason

Nail Painting for the Park

You might have seen us painting nails at the School Fun day in July to help raise money for the park. We would like to carry on raising money by advertising our nail service for children's Birthday Parties, Fun days, Fetes and private bookings. (We can come to your home). Our prices range from £2 to £7(depending on the design) for a manicure or pedicure. Children's parties are £3 per head. Email us to book on countrynailz@gmail.com. We will also be nail painting after the park is built! Hope to see you soon

Alice and Beth xx

Rector's Letter

September is always a busy month, with new schools, colleges and university courses for some. For me it has seen the passing of my first year as Rector of the Astwick Vale Benefice, made up of the villages of Aynho, Croughton, Evenley, Farthinghoe and Hinton in the Hedges with Steane. With all this rushing around at home or at work, it is good to find a time of rest and quiet. Starting in October I would like to offer you a free quiet half hour each week with Candle Prayers.

Candle Prayers simply means your local church will be open from 7:15-8:00pm, lit with candles, giving you the opportunity to come and enjoy the peace of these special places. You may want to light a candle for somebody or a situation, or just sit on your own for a few minutes.

At 7:30 there will be a short opening prayer for those who want to join in followed by a time for personal space, then at about 7:50 there will be a short quiet closing prayer for those who want to join in.

You are invited to come for as much or as little as you like, I just want to offer you some peace and space for prayer, private reflection or just enjoying the beauty of the place.

7th October Monday St. Michaels, Aynho

11th October Friday All Saints, Croughton

17th October Thursday Holy Trinity, Hinton in the Hedges

22nd October Tuesday St. Georges, Evenley

30th October Wednesday St Michael and all Angels, Farthinghoe

At the end of the month there will be our annual All Souls service where we will remember our loved ones who we see no longer. Names of those to be remembered will be collected in your local church.

Can I also thank you for supporting our Harvest collections for a range of local good causes.

The door to the Rectory is always open, please drop in or give me a call if it is easier for me to come to you. Best wishes

Revd. Simon Dommett 01869 810903



Whether you're running a business or simply going about your day-to-day life, there are times when you might need some help in the form of professional legal advice.

Did you know that there's now a firm of solicitors based here in Farthinghoe?

Ian Dorward and Emily Stacey set up Quercus Solicitors earlier this year.

Based at Limes Farm, they provide a wide range of legal services to

businesses and individuals; expert and professional advice from a local firm
that is passionate about its clients, its work and the area.

Whether your need is commercial (including company formation, land & property, contracts, terms & conditions, intellectual property, employment law and litigation) or personal (property, wills, trusts, power of attorney, litigation and family matters), lan and Emily will give you clear, unambiguous advice at a price you agree before they begin working on your behalf.

And because Quercus is passionate about the area and its people, Ian and Emily have a very special offer for all Farthinghoe residents and businesses:

Instruct Quercus to act on your behalf and, for any work (commercial and/or personal) undertaken before the end of 2013, 10% of the fee will be donated to the Farthinghoe Playground fund.

To find out more about Quercus and the services offered, you can visit www.quercussolicitors.co.uk; email emily@quercussolicitors.co.uk or call 01295 675372 for an informal chat.

Ho! Ho! Ho! December 8th is coming! Santas, are you ready?

The Katherine House Santa Fun Run is to be held in Banbury on December 8th at 11am. Hundreds of adults and children will take part, all wearing Santa outfits, provided by Katherine House as part of the entrance fee. You can be a Racy, Running Santa or a Slow, Sauntering Santa, the choice is yours, as long as you are there with your sponsorship form. Wouldn't it be fun to be part of a convoy of cars packed to the gunnels with Santa Claus' all leaving Farthinghoe for Banbury. Afterwards we can all meet in The Fox for a festive drink (with or without Santa costumes and hair titivated) and congratulate ourselves on our contribution to such a worthwhile, local charity. To find out all the info go to http://www.khh.org.uk/how-you-can-help-us/fundraising click on the Fundraising tab and Santa Fun Run. You must register by 29th November, either online, by post, or in person at Katherine House.

If you could email me when you've registered then I will have an idea of those who wish to go to the pub so I can give Mark an idea of numbers **Wendy Hancock** wendy.gainford@gmail.com

 ${f Love2Yurt}$ Is now approaching the end of its first season, and we are delighted with our achievements over the past year. We are immensely proud to have received a constant stream of positive comments from our guests, many of whom are intending to return next year. With over 400 guests staving with us, no distance seems too near or too far, with people traveling from neighbouring villages and towns, and one family coming all the way from Germany! Our guests have loved staying here in Farthinghoe, and enjoyed the food and hospitality offered by Limes Farm and The Fox, both of whom have benefitted from increased trade over the past 6 months. November sees our lower site close for winter; improvements for 2014 see the realisation of our fourth yurt, approved as part of our planning application earlier this year. This yurt will be tucked away in the corner of a field, with its own small kitchen and washroom. In addition, we are exploring extending our trading period for our Lakeside yurt, in response to a number of enquiries from guests seeking a Winter glamping break. We know both of these improvements will be welcomed by future guests, and will continue to build upon the high standards we have put in place. If you are interested in viewing these minor modifications please visit the SNC planning portal snc.planning-register.co.uk/ If you have not yet visited our site, please feel free to come and have a look around. For our valued Farthinghoe Chronicle readers, we are delighted to offer this year's prices for any 2014 booking made before the end of December 2013. Please contact us on 07775 686678 or enquiries@love2yurt.co.uk to make a booking, quoting OFFER2013.

Joel, Steve, Lucie & Nicki

www.Love2Yurt.co.uk

This Month at The Fox

Join our mailing list and we can send offers direct to your inbox

Early Evening

Dining

Any 2 of our **Sharing Boards** and a bottle of Cava for just £25

Great for a couple to share as a meal or maybe as starters for a table of four or more

Monday to Saturday 6pm to 8pm **Throughout September**

Not valid with other offers/deals

New Dishes on the Main Menu

We have made a few changes to the main menu, including bringing back the popular CULLEN SKINK with fresh smoked haddock and a brand new dish with fresh chicken coated in piri piri seasoning. The full menu is on our website now

Christmas

Nearly got the plans sorted Yes there will be a quiz just before Christmas, and a party night on New Years Eve. For this year we are adding a Sunday Night with Craig the great entertainer that we used at the Summer Pig Roast, accompanied by a big selection of cheese!

Full details soon—if there is anything else you would like us to think about doing, ask awav!

www.foxatfarthinghoe.co.uk 01295 713965

Farthinghoe's Foodies

The column about food by 'foodies' in Farthinghoe

HONEY is in my mind this month, because I am on assignment, for a few blissful weeks anyway, with a client who processes tons of it. I have an office just above the production hall, and arriving in the mornings is lovely – my space is warmed by the heat from the honey packing lines, and my nose is caressed with a smooth, clover-like aroma that is more than a smell – it's a sensation, of soothing warmth and soft flowery comfort. There's no other smell like it

Its lovely working with such a natural product that feels so wholesome and at one with nature, and my client is seriously into bees. They support Beeschool, which provides teaching resources for schools key stage 1 (although I think my daughter likes the sound of Beeschool – more of a buzz (sorry!) and tastier then Chenderit), as well as sponsoring bee conservation projects. They have taught me some amazing stuff as well. For example, bees have actually been put to work as specialists at detecting overripe fruit. Incredibly, they are strapped to production lines wearing tiny belts, and each time they detect fruit past its best, they trigger a mechanism that both rejects the offending item and rewards the bee with food. They don't work for too long though, just 20 minutes or so then they get a break. Unbeee elievable!

Other facts are somewhat unenticing – particularly the inevitable truth that honey is full of bee body parts. Check it out under magnification and fragments of wing, leg and thorax can clearly be seen. Yum.

Honey is so versatile in cooking, from glazes and sauces to cakes and biscuits, or just oozing through a buttered crumpet.

Recently I have given it a try in cinder toffee, with great results, and it's good fun to make as well, especially with the kids. All that is required is 100g caster sugar, 4 tablespoons of honey and $1\frac{1}{2}$ teaspoons of bicarbonate of soda. I used Greek honey, with its big fat flavour, but a milder honey would be great too.

First prepare a very non-stick baking sheet by smothering it with oil.

Then mix the sugar and honey together, and place it on the heat in a heavy based deep saucepan, and don't stir! Leave the sugary mix to melt, and then let it start to really hubble and bubble in a cauldron like fashion – you may need to turn the heat down a little to stop it burning. It will only take up to about 5 minutes to reach this point. Remove it from the heat, and quickly whisk in the bicarbonate of soda. It will turn into a kind of Vesuvius, rising up the pan as a heaving

mass. Quickly but very gently, turn it onto the baking sheet, and that's it, job done. Avoid the temptation to poke it or spread it about – you will knock the air out and it will turn into a caramel cow pat.

It will take about half an hour to set, and then it can be eased off the baking sheet, smashed up and devoured. And if feeling extremely decadent, it can be coated in chocolate - white chocolate works well with honey, although the result is off the sweet scale and highly likely to result in children in orbit and irreversible damage to dental enamel - but worth it!

Julia Pepler

If you too have an interest in food would like to contribute to the Farthinghoe Foodies column please contact Julia Pepler on iuliapepler@btconnect.com

Dates for your diary.....

Farthinghoe Friends will meet at the Village Hall on Tuesday 1st October, 2.30 - 4pm. New Friends always welcome!

Parochial Church Council will meet on Tuesday 15th October at 7.30pm at Farthinghoe Lodge.

Mothers Union - meeting to be arranged.

Parish Council Meeting Weds 9th October
7pm public time Village Hall

Village Hall AGM 30th Oct 7pm Public 7.30pm



October Church Services

October 6th

Aynho Harvest Communion at 11am

Evenley Taize Service at 6pm.

Farthinghoe Communion and Baptism at 11am

Hinton in the Hedges Harvest Family Worship at 11am.

October 13th

Aynho Communion at 9.30am.

Croughton Family Harvest at 9 30am

Evenley Communion at 11am.

Farthinghoe Communion and Baptism at 11am

Hinton in the

Hedges Evensong at 6pm.

October 20th

Evenley Benefice Communion at 10am.

Farthinghoe Pizza Praise at 4.30pm.

October 27th

Aynho B.C.P. Choral Matins at 11am.

Croughton Communion at 9.30am.

Evenley Family Worship at 11am.

Farthinghoe B.C.P. All Souls at 6pm.

Hinton in the Hedges Communion C.W. at 11am.

Rotas for October

Week beginning	Church Cleaning	Brass Cleaning
7th Oct	Mrs Phipps	Mrs Pim
14th Oct	Mrs Dashwood	Mrs Pim
21st Oct	Mr & Mrs Jarvis	Mrs Pim
28th Oct	Mrs Mason	Mrs Pim

Compost Corner

Butterflies have been prolific on the

allotments towards the end of the summer, in particular the cabbage white. Perhaps this is because, as juveniles, they were very well nourished, devouring our cauliflowers, cabbages. Brussels sprouts and purple sprouting broccoli, leaving only their skeletal structures. You could be forgiven for thinking that we had been visited by a plague of locusts.



Last month Shirley asked why her green gooseberries turned red during cooking. This is the result of a combination of reactions: the decomposition of green chlorophyll by the heat of cooking together with the formation of anthocyanins from sugar and cyanidins in the fruit cell sap. This latter reaction does not occur until the concentration of sugar is quite high – for example in ripened fruit. In some cases the anthocyanins are already present and are only revealed when the chlorophyll breaks down. Anthocyanins are red in acid conditions and blue in basic solution. Shirley's gooseberry pulp is likely to be acid owing to the presence of fruit acids such as malic, ascorbic and citric acids, hence the red colouration. The same combination of reactions is responsible for the red colouration. **Mrs Trellis** in autumn leaves.

Village Show We were lucky the weather improved for the afternoon after the weather we encountered while putting up the marquees in the morning! Over 100 adults plus children came to the show, which was down on last year due to the weather. Congratulations to all the winners of all our show categories and the raffle, standards were very high this year. Thank you to all the committee for the hard work in organising and setting up, special thanks to Bob and David who were busy all day. Thank you to all our prize givers, The Fox for adding us to their advert, Sid for organising the Aunt Sally which went well, Dave for running it all day and anyone else who helped! Special thanks to you all for entering and coming to the show, without you it wouldn't happen! Plans for next year start now so any ideas please let us know, and get growing! Thank you. Pete Hampson

What's on at Limes Farm this month





Northamptonshire Food and Drinks Awards

We are delighted to announce that Nicky's raspberry jam has been chosen as a finalist in the Northamptonshire Food and Drinks Award 2013/2014 in the 'Artisan Local Product' category. Keep your fingers crossed for us - we'd love to win! You can find the raspberry jam for sale in the shop.

Great British Bake Off

Our favourite show is back! Do you love the show and would love to taste those yummy cakes? Well now you can! On Sundays at Limes Farm, our chefs will be baking some of treats featured in the show for you to try.



Limes Farm Honey

The bees at Limes Farm have been very busy making delicious honey now available to buy in the shop. You better bee quick!

Book Worms Wanted

Do you love to read? We are always looking for friends to join our fabulous book club hosted by Catherine on the first Tuesday of each month at 10:00am. If you would like to join us, no need to let us know, just turn up and join in.