



# ***Farthinghoe Chronicle***



An alternative version of the Farthinghoe map! courtesy of the children at Lena Thorley Childminding ([www.thesteane.co.uk](http://www.thesteane.co.uk)) - have a look at the Chronicle online [www.farthinghoe-parish-council.org](http://www.farthinghoe-parish-council.org) to see it in colour!

## Useful Contacts

### County Councillor

Ken Melling  
07950 038128 or email  
[kenmelling@googlemail.com](mailto:kenmelling@googlemail.com)

### District Councillor

Rebecca Breese  
01280 709976

### Clerk to the Parish Council

Ms Sue Shepard  
01295 710148

### Village Hall booking secretary

Mrs Diane Jones  
07526 588755

### Primary School Head Teacher

Mrs Fiona Toman  
01295 710406

### Little Angels toddler group

Mrs Lena Thorley  
01295 711726

### Website

[www.farthinghoeparishcouncil.org](http://www.farthinghoeparishcouncil.org)

### Community Police Officers

101

### Dance and drama

Ann Steedman  
01280 705724

### Doctors

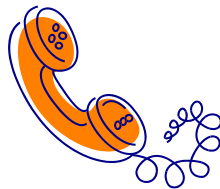
Brackley Health Centre  
01280 703460  
Springfield Surgery  
01280 703431  
Washington House Surgery  
01280 702436

### 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 Dommatt  
01869 810903

### Chronicle Editor

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You can view the Chronicle online at:  
[www.farthinghoeparishcouncil.org](http://www.farthinghoeparishcouncil.org)

**Farthinghoe play area update** Thank you to everyone who went to the trouble of completing and returning the questionnaires. All comments have been collated and will be considered when we meet with three play equipment companies to discuss what is suitable for the play area. We should be able to get an approximate figure on the amount of money we need to raise then too.



Meanwhile, we'd like to kick off the fundraising with an end of term COFFEE MORNING on **FRIDAY 28<sup>th</sup> JUNE** at Abbeyfields House, Cockley Road, from 10 -11.30am. Come and enjoy a lovely view with frothy coffees, homemade cakes and a raffle with top prize of a £25 dry cleaning voucher. All donations of cakes and raffle prizes gratefully received. Please contact Louise [reidylou12@aol.com](mailto:reidylou12@aol.com) or Beste [bestebragg@mac.com](mailto:bestebragg@mac.com) if you would like to donate something towards the morning. Watch out for more fundraising events to come in the Autumn in conjunction with The Fox and Limes Farm. There will be something for all the family to enjoy!

### ***Little Angels***

It is with sadness that after 11 years Little Angels will be holding its final session on Tuesday 9th July. Over the years this friendly parent & toddler group has had many children come and go and many of the friendships made there will continue for years to come.

I would like to take this opportunity to thank everyone who has supported the group over the years - Becky Wright and Lisa Hobson who originally set the group up, Fiona Holdsworth and Maxine Roberts for continuing before myself and Julia Buxey, and more recently Diane Mountford has kept it going. Thanks also to those who have come along, recommended it to friends and helped us in our fundraising efforts.

All of the equipment will be sold and we will be giving all proceeds to the Farthinghoe Playground appeal so that it will still continue to be of benefit to the children of the village and surrounding area.

***Lena Thorley***

# Rector's Letter

## The Revd Gill Barker RIP

With sadness we announced the death of the Revd Gill Barker who served as Rector of the Astwick Vale Benefice of Aynho, Croughton, Evenley, Farthinghoe and Hinton with Steane from 2006 until her retirement in 2011 due to ill health. Her funeral on Friday 7<sup>th</sup> June was held at Banbury Crematorium and was attended by Family and very close friends and members of the clergy. The service was taken by Bishop John Holbrook from Peterborough Diocese and Bishop Colin Fletcher from Oxford Diocese. After the private cremation there was a public Service of Thanksgiving led by Bishop John on Friday 7<sup>th</sup> June, at St Mary's Church in Banbury. At the service in a full church, Bishop John spoke about Gill's life and ministry, her meticulous organisation and most of all her care and devotion to people. She was alongside many to celebrate life's happy moments and also to support during illness and bereavement. During her own long illness and treatment Gill continued to love and care for others rather than focus on herself. The Bishop described her life as 'Awesome' in what she did and who she was. And how hard it was for people to mourn her death, when she was the person who normally would bring comfort to them in their situation. Gill had planned both services in great detail, even stating who should do each part. They were full of music, scripture readings and poems which were 'very Gill' and many of us recognised from services Gill had lead for others.

Gill trained in the Portsmouth Diocese where she was a self-supporting minister prior to becoming Assistant Chaplain (1996-98) and then Chaplain (1998-01)

of Portsmouth Hospitals NHS Trust. She was Chaplain at Oxford Radcliffe Hospitals NHS Trust from 2001-06. and from 2006-2001 rector of the Astwick vale Benefice. After her retirement she still helped to support the benefice and other churches as her health permitted and had from 2011 held PTO in the Oxford Diocese.

## HOLIDAY CLUB 5<sup>th</sup> to 9<sup>th</sup> August Final Show 11<sup>th</sup> August

The Annual Children's Christian Holiday Club will be running from 5<sup>th</sup> - 9<sup>th</sup> August

Children of Primary school age are invited to join us this summer for our holiday club entitled 'Showstoppers', which is based on a Theatre theme and hear about different people in the bible. The Club will be great fun with songs, crafts, games and activities and will meet at Croughton School Monday 5<sup>th</sup> to Friday 9<sup>th</sup> August from 9:30am to 12 noon with a special final show on Sunday from 10am -11am in Croughton church, when we will celebrate with friends and family what we have been doing all week. There is no charge for the holiday club but there will be an opportunity to make a donation if you wish. Numbers are restricted to 90 children, and we will only have 10 places available for children starting school in September and whose 5<sup>th</sup> birthday is before 31<sup>st</sup> December 2013. We strongly advise reserving a place to avoid disappointment. To reserve a place please complete a registration form available in our churches or school and send it to Sarah Kurse, 4 Clarkes Way, Brackley, NN13 6HN.

**For more information contact Revd Simon Dommert on 01869 810903**

# Compost Corner

This week, while waiting in the car while my daughter was having a piano lesson in Maids Moreton, just outside Buckingham, a strange man came up to me and said “Do you want to see my allotment?” Of course, I said “Yes, please!” straightaway; he jumped in the car and off we went.

We drove the half-mile and turned into a gravel driveway to a small parking area. Before we had a chance to stroll over to the plot in question, the squall that had been threatening finally broke and we ran for cover to the allotment hut. Yes! They have a communal hut. The hut has a keypad lock for security and inside there is a sink with running water, electricity, a kettle and a fridge, with tea and coffee, which is paid for via an honesty box. The hut is clean, neat and tidy inside. There is room for a table and chairs for meetings and notice boards and trestle tables with gardening magazines, neatly displayed-an ideal place to relax in between jobs on the plot. And next door to the hut – toilets! Luxury! There is no-one in particular tasked with keeping the place clean and tidy – everyone who uses the facilities tidies up after themselves.



The grass paths between plots are mown, neat and tidy.

They have water troughs at intervals; no hoses are allowed.

The annual fee is £25 but the plots are larger than ours and it is possible to rent a half-plot. The allotments cover about

twice the area that we have in Farthinghoe and, as is normal, there is a waiting list for plots. I suppose the size of the area means the income from rents is greater than ours but clearly they have invested the money in the facilities.

It made me think that perhaps we should get together as allotment holders – even just for a drink and a chat in The Fox, perhaps to share seed orders or plan a talk from an expert? What about trooping back to The Fox after paying our subs in the vestry on the first Monday evening in September?

P.S. Actually the man wasn't that strange – he was the husband of my daughter's piano teacher.

**Mrs Trellis**

## Parish Council update.....

Annual Parish Meeting 10<sup>th</sup> April 2013: draft minutes are now available on the website. The next meeting of the Parish Council will be held on Wednesday, 10<sup>th</sup> July in the meeting room in the Village Hall.

Public Time is from 7.00 - 7.15pm. Parish Clerk Sue Shepard Tel: 01295 710148

sue.shepard@talk21.com

21, Poplars Road, Chacombe OX17 2JY

### Polite Notices

1. It is summer and your plants are pleased and growing well! Could you please cut back any plants that overhang our narrow walkways please.
2. Our walkways are for pedestrians and it would be appreciated if car owners in Baker Street and Main Road could avoid parking cars on these narrow paths which result in people having to walk on the roads.

Thank you Professor David P Mellor OBE, Chairman, Farthinghoe Parish Council

There has been some interest shown in starting a Historical Society in the village—this might involve putting together an archive of existing photos and documents as well as inviting guest speakers—are you interested in helping to set one up? If so please contact me on 711148 or sjdowning@btinternet.com.



Shirley

### Village news !!!

Village hall 150 club winners: £25 Mrs A Redrup 49, £10 Mrs W Hancock 1, £10 Miss A Colliass 31

**Dates for your diary:** **Farthinghoe Friends** will meet at the Village Hall on Tuesday 2nd July, 2.30 - 4 pm. All welcome.

**Mothers' Union:** To be arranged - a Teddy Bears Picnic!

**The Village Show** is on 14th September at the Village Hall.



## What's on at Limes Farm this month



***Did you know.....***Limes Farm now offers a wonderful and unique private dining experience in our mezzanine. For a family get together or a catch up with friends Limes Farm is a great venue for small, private parties.



Design your own bespoke three-course menu, cooked and served by our team.

There is no hire charge but a minimum of ten people is required and the space is available from 7pm, 7 days a week. Just give us a call for a quote on **01295 711 229**

There has been bread made at the Limes Farm site since mediaeval times. We know this for sure because when we were renovating the listed building, which is now the shop, we discovered the old and original bread oven.



It's really exciting to bring this craft back to the farm and we are very passionate about it. We have a small team of bakers preparing fresh bread, cakes and tarts for you each day. A selection of bread and cakes will always be available in the shop and served in our tearoom. You can also pre-order fresh bread and cakes in advance including made to order celebration cakes.



## *Farthinghoe's Foodies*

*The column about food by 'foodies' in Farthinghoe*

**STRAWBERRY**, truly the most evocative fruit of all; I suspect most of us have a little collection of warm memories, probably from long lost childhood, of the divine summer treat of ripe strawberries, strewn with sugar and laced with cream, the thicker the better. I can taste a bowlful now, the strawberries warm, soft and nectar sweet, the sugar melted into cherry red liquor, the cream pinking at the edges as it slowly oozes over the lingering plump berries.



I don't have such memories of any other fruit; I can recall my first kiwi, but in a harshly unaffectionate way - shocked by the hairy little under ripe rotter stripping the top off my taste buds, and that was after the fuzzy 'skin thing' was overcome.

But strawberries, they rouse childhood comfort, and happy times, staying up late on a summer evening, and playing on cool dewy grass till leaden legs give way – then strawberries for supper. Or afternoons spent adventuring in the garden while boring Wimbledon is on TV; Mum is engrossed though all while the balls twang to and fro, and fantasies are conceived and grow while little cocked ears make sure the tinny crowd inside the telly keeps roaring. She'll have no time to make pudding – it'll be strawberries and cream!

Exotic is a fair description for a strawberry; it seems too bouffant and fragile to be content residing anywhere less than a tropical paradise. Smooth and shiny, achingly vulnerable without a protective skin, and brazen enough to wear its seeds on the outside. But a patch of field in Kent or Essex will do, maybe paradise to a strawberry but seems an incongruous home to such a delicate treasure.



I grew up in Kent, where fields of strawberries and 'pick your own' opportunities were ample and a summertime ritual, followed by epic jam making. But I could never understand why they didn't weigh us kids on the way in as well as our empty baskets; we didn't mean to eat the strawberries whilst filling the baskets for Mum, but when you are only a nipper and it's baking hot and you're thirsty and the strawberries are virtually throbbing on their stems, and they look so much like juicy sweets, how were we supposed to resist.

This recipe is a twist on strawberries, cream and cheesecake, and is very summery. It can be made in a small glass or bowl, or to impress use tall metal food rings (about 8cm diameter and 10cm high). This will make about 3-4 smallish portions.



Hull and roughly chop 350g ripe strawberries and stir in a tablespoon of icing sugar and a few drops of vanilla essence. Leave to infuse for about 20 minutes at room temperature. Then gently stir  $\frac{3}{4}$  of the strawberry mix into 250g mascarpone cheese and 2-3 tablespoons icing sugar. Keep  $\frac{1}{4}$  of the mix back for finishing.

Smash up about 60g of biscuits; up to you which sort, but I like a good buttery shortbread or something similar – recently I used Bonne Maman all butter Galettes – they are really crispy and light. Press the smashed biscuits into the base of the food rings or dish. Pile on the mascarpone and strawberry mix, and gently press it down onto the biscuit base.

Top off with the remaining strawberries and chill down well for a good couple of hours. If using food rings, blast them with a brulee blowtorch to help ease them off. Dust with icing sugar, top with a mint leaf and devour.

**Julia Pepler**

*If you too have an interest in food and would like to contribute to the Farthinghoe Foodies column please contact Julia Pepler on [juliapepler@btconnect.com](mailto:juliapepler@btconnect.com).*

# July Church Services

## Sunday, 7 July

9:30am            FARTHINGHOE ~  
Communion BCP

11:00am            AYNHO ~  
Communion

11:00am            HINTON ~ All Age  
Service

6:00pm            EVENLEY ~ Taize  
Service

## Sunday, 14 July

9:30am            AYNHO  
Communion

9:30am            CROUGHTON ~  
Communion

10:00am            FARTHINGHOE ~  
Family All Age Worship

11:00am            EVENLEY ~  
Communion & Baptism

6:00pm            STEANE ~ Songs  
of Praise & BBQ

## Monday, 15 July

10:45am            EVENLEY ~ Home  
Communion

## Sunday, 21 July

10:00am            EVENLEY BENEFICE  
~ Communion

4:30pm            PIZZA PRAISE

## Monday, 22 July

11:00am            AYNHO ~ Home  
Communion

## Sunday, 28 July

9:30am            CROUGHTON ~



Communion

11:00am            AYNHO ~ Matins  
BCP

11:00am            EVENLEY ~All Age  
Worship

11:00am            HINTON  
Communion BCP or CW

6:00pm            FARTHINGHOE ~  
Evensong BCP

# Rotas for July

Week beginning	Church Cleaning	Brass Cleaning
1st July	Mrs Phipps	Mrs Pim
8th July	Mrs Dashwood	Mrs Pim
15th July	Mr & Mrs Jarvis	Mrs Pim
22nd July	Mrs Mason	Mrs Pim
29th July	Mrs Phipps	Mrs Pim

## A Tribute to Revd. Gill Barker

Gill was a much loved Chaplain at the Horton General Hospital before she came to be our Rector in 2006.

When Gill led one of our first services, she made the comment "You were probably expecting the Vicar of Dibley, sorry to disappoint you". But she didn't disappoint us!

She was a member of Farthinghoe & Thenford Mothers' Union, and led many services in our Deanery, among them the annual Teddy Bears Picnic in Farthinghoe Church.

Her caring and loving personality endeared her to many. Her dedication to the ministry was an inspiration to us all, and her faith in God and her determination to battle her illness was remarkable.

The large number of people who attended her Memorial Service at St. Mary's Church, Banbury, was a testament to the love and respect felt for her.

We remember her with love and thanks, may she rest in peace.

## Farthinghoe Mothers Union

# This month at The Fox

We open every day serving a great range of dishes from our Main Menu, plus the following regular specials

## Curry Night on Tuesdays

A choice of homemade curries, with rice & poppadum plus a FREE drink for just £8.00

## Ladies Night on Wednesdays

The popular night out for all you ladies . . . 3 tasty courses PLUS a glass of wine or soft drink all for only £16.50

## Seafood Specials on Thursday & Fridays

Extra seafood dishes every week

## Happy Hour Friday 5 to 7pm

Great Deals on many of your favourite drinks, including our cocktails to get the weekend off to a great start

## Sundays at The Fox

Our Main Menu, plus freshly roasted meats and our 3 course set price Sunday Lunch are served from Noon. We now serve right through the afternoon until 7pm.  
Roasts available while they last, normally until about 4pm

For more information visit our website—sign up for our newsletter and we can send details of our offers and events to your inbox

**[www.foxatfarthinghoe.co.uk](http://www.foxatfarthinghoe.co.uk)**

**01295 713965**