



THE POULTON EYE

COMMUNITY - NEWS - INFORMATION



Doesn't it sound silly that so many of us were surprised by the death of someone aged 96? And yet I was caught out by the somehow unexpected news that the Queen was ill and the family had been called to be with her. Even then, it still didn't sink in that we were being prepared for sad news.

IN THIS MONTH'S EDITION:

Update from Englands

Harvest Time Hazards

Wayne's Stile

**Profile of John Swanton,
our Vicar**

So many words have been written, commentaries broadcast and memories shared that it seems unnecessary to add more, and yet wrong not to mark the event here in our newsletter. Perhaps it is better to leave it to those who are much better qualified to comment - and who did so more eloquently than I could ever do:

"People of loving service are rare in any walk of life. Leaders of loving service are still rarer. But in all cases those who serve will be loved and remembered when those who cling to power and privileges are long forgotten."
Justin Welby, Archbishop of Canterbury.

More than anything, I have been struck by the description of the Queen as "a countrywoman at heart", someone who enjoyed walking, being in the countryside and her dogs. I can relate to that! The fact that the King lives just a few miles away means that he too loves our small part of the world. Something that we in Poulton share with him.

As ever, we hope that you find something to interest you, and we welcome contributions from all.

Rosie and Lizzy

Editors, Poulton Eye
poultoneye@gmail.com



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MESSAGE FROM THE RECTORY



Dear Friends

September proved to be a sad time for our nation as the monarch, most of us have known for all of our lives, passed from this life to the next. Her late Majesty Queen Elizabeth II had a firm Christian faith of which she was unashamed and spoke of confidently in her Christmas Day broadcasts and on other occasions. Her faith – she told us - helped her in her life of duty and service.

And now we have a new monarch, King Charles III. Much has changed recently – a new Prime Minister, a new Government and a new Head of State within a few days - and yet much remains the same. Our constitutional monarchy enables a smooth transition of power – both of government and also of sovereignty. Perhaps we don't always really appreciate how fortunate we are to have this level of stability in our public institutions in this country.

In his first speech to the nation as King, Charles III also spoke of his Christian faith that has helped and sustained him. I know – through stories that I have been told about him - that our new King has 'a good heart' and is a 'decent man'. Over the years, both royalists and republicans have told me about his kindnesses and the way in which he has troubled himself with things that concerned others and how he made a positive difference to their lives.

We too are all invited to live a life following the teachings of Jesus; we are invited to become members of his family; and, indeed, we are invited to join 'a royal priesthood' (1 Peter 2:9). We find ourselves in good and regal company.

In September, we said our fond farewells to a wise monarch who had a special place in the hearts of her people. We shall never quite know the sacrifices she made to do her duty. I am glad she was paid due respect and honour for all she was, all that she did, and all that she gave of herself for her peoples and the Commonwealth.

And now we look to the future –

GOD SAVE THE KING!

Yours as ever - John

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CHURCH DATES IN OCTOBER

Sunday 2nd October <i>16th Sunday after Trinity</i>	8am 10am 10am 3pm 6.30pm	Holy Communion Parish Communion Service of the Word Choir Concert Evensong for Harvest	Ampney Crucis Down Ampney Harnhill Ampney St Mary Ampney St Mary
Tuesday 4th October	12pm	Mediation and Communion	Poulton
Sunday 9th October <i>17th Sunday after Trinity</i>	8am 10am 10am 3pm	Holy Communion Parish Communion Service of the Word Sung Holy Communion - RVW's Mass in G Minor	Poulton Ampney Crucis Harnhill Down Ampney
Sunday 16th October <i>18th Sunday after Trinity</i>	8am 10am 10am	Holy Communion Harvest Service with the Master of The Worshipful Company of Farmers Service of the Word	Ampney St Peter Driffield Harnhill
Sunday 23rd October <i>The Last Sunday after Trinity</i>	8am 10am	Holy Communion Parish Communion	Harnhill Poulton
Sunday 30th October <i>4th Sunday before Advent</i>	10am	Parish Communion	Ampney St Peter

PARISH REGISTER

Baptisms	Montgomery Caspar Magnus Cree Clark Delilah Siena Ritchie	10th September 10th September	Holy Rood Church, Ampney Crucis Holy Rood Church, Ampney Crucis
Funerals	Andy Walker Mrs Maureen Carkwright	5th September 23rd September	St Peter's Church, Ampney St Peter St Mary's Church, Ampney St Marty

don't forget...
THE CLOCKS CHANGE ON SUNDAY 30TH
OCTOBER

POULTON EYE PROFILE - JOHN SWANTON

The Vicar plays a central role in any community. Think about The Vicar of Dibley, Father Ted, Fleabag or Grantchester and you realise that the programmes work so well because the vicar has a ready-made role interacting with anyone and everyone within the community.

Our Vicar -The Reverend Canon John Swanton, Rector of the South Cotswolds is his full title - has been with us now for 11 years. Whether you see him weekly, once a month, at Christmas, at a local Fete or event, he is an active force for good in the Community and we are very fortunate to have him. We thought it would be interesting to find out more about him and what he does when he is not in church. **Here is the Poulton Eye Profile of John Swanton...**

John's parents are both from Eire, his mother from Dublin and his father from County Meath. They met while his mother worked at the Wills tobacco factory in Dublin whilst his father worked on the family farm, which was destined to be passed on to his older brother.

When his father proposed to his mother, she did say yes, but only if they moved. She wanted to transfer to the Wills tobacco factory in Southampton whilst his father would leave the farm and move on to something that would give him a long-term future.

Young John was therefore made in Ireland and born in Southampton as the newly-weds moved there shortly after they were married. Looking back on his childhood now, he reflects on how poor they were. There was no TV, not many toys and school trips were out of the question. There was however, no shortage of love, and he remembers his childhood as being a happy one.

A sister arrived not long after John and the two of them spent many weekend afternoons at children's activity groups run by either the Pentecostal Church or by the Roman Catholic teacher training college. Within the local community the assumption was that because they were Irish, they must be Catholic. They were not. No matter - the Doyle family next door had no hesitation in sweeping up the children and taking them to the RC activity group along with their own brood.

After Primary School, John and his sister went on to secondary school. For a 10-year-old John, the local grammar school was not an attractive option as it was very sporty – and John was not! He made little effort to work for the 11-plus exam and was quietly relieved when he failed. So it was the local secondary modern for the 2 of them. They both left after O' levels with barely a qualification to their names, after 5 years of non-existent learning as teachers concentrated on maintaining control of the children rather than on teaching them. The maths teacher had a nervous breakdown and left. However much John wanted to learn, it seemed impossible in this environment – something on which he and his sister (now a teacher herself) have ruefully discussed in later life, and which drives his own interest in early education (he is a Governor of, and maintains a keen and active interest in, both primary schools in his South Cotswolds region, Down Ampney and Ampney Crucis).

John says it was Sixth Form College which saved him. He re-took and passed all his O' levels. He learned from his exam failure and decided that he would never again fail an exam. He hasn't. He now has not 1 but 2 degrees, successfully studied to become a vicar and packed in lots of extra learning over the years, more than making up for that dismal early educational experience.

Just as John had started secondary school, his mother became pregnant with a second son, David. The family was delighted with the surprise arrival. Six years later, life changed dramatically for the household when David drowned in a boating accident. It was a devastating time for all the family, but especially for John's mother, whose mental health suffered greatly. Despite her personal pain and grief, though, her faith was not diminished.

John himself describes how he felt very angry for a long time after David's death. He now thinks that this personal experience gives him a much greater insight into the pain felt by those who lose loved ones and are very angry with God or with him as a Vicar (and therefore God's representative).

Following Sixth Form College, and now armed with a significant number of qualifications, John went off to college to undertake a degree in Community Studies. His initial aim was to become a social worker, but he subsequently realised that this wasn't for him. Wanting to retain some role in supporting local communities, he instead returned to Southampton to work for a local Housing Association. This organisation primarily provided accommodation for young, single, homeless ex-offenders. John had found a job that he loved; he could see that he was making a difference and was given the opportunity to be involved in building new homes for real people. Although he was completely unqualified for this particular role, he turned out to be rather good at it.

POULTON EYE PROFILE - JOHN SWANTON

He subsequently moved to a new, community-based Housing Association, running projects for single homeless people and developing more homes. Staying in this line of work, he went on to become Assistant Director of Housing at Waverley Borough Council, Jeremy Hunt's constituency. He was involved in all manner of projects there, dealing with the homeless, housing applications and building more affordable housing in villages. He also looked after 5000 council houses, 4 shops, 700 garages and 9 sheltered housing schemes for older people so there was a lot of variety.

At this point in our story, you may be wondering two things.... when did he meet Nicola and when did he become interested in becoming a vicar?

John tells us that Church always played a large part in the life of his family. His grandfather, a Guinness drayman in Dublin, would have liked to be a vicar, as would his Aunt Hannah. It wasn't possible for either of them, so it was John who, two generations later, became the first (wo)man of the cloth in the family.

The Chair of the Local Housing Association where John worked at the time happened to be a vicar and it was he who encouraged John to think about the church as a vocation and encouraged him to study for ordination. The selection process started, John progressed well and on Good Friday, 3 days before he got married, he found out that he had been accepted for training. He studied part-time at the ministerial training school at Sarum Theological College in Salisbury.

Meanwhile, what about Nicola? The two had been introduced by a mutual friend, Lorrette, whilst attending a wedding in Leeds. Nicola, a lawyer, was doing her articles at the time (these are now called training contracts for those too young to know what 'articles' means) and was then due to move to Guildford to start as a lecturer at the College of Law. He very clearly remembers meeting her at the wedding and thinking 'she's the girl I want to marry' but did nothing about it. A while later Lorrette rang John, gave him Nicola's new number, told him to ring her and ask her out. The rest is history, but John is insistent that Lorrette be given a special mention in this story!

John and Nicola married on 1st April. This was not intentional. It was more that they decided for a variety of economically driven reasons to get married on Easter Monday and announced the day without looking at the date. Anyway, it's worked very well for them, especially as it means they are unlikely to forget their wedding anniversary!

Next month we will continue the story with John's decision to become a Vicar and the family's move to the Cotswolds.

Rosie Arkwright in conversation with John Swanton



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Hello. My name is Mark Chamberlain, and I have lived in Poulton with my family for more than ten years. If we haven't met, you may have seen me walking the dogs around the village!



I am an Independent Wine Merchant. I have almost twenty years' experience in the Wine Trade, including living and working in Saint-Emilion. I have run my own Wine Merchant's business for more than a decade.

I list wines from all over the World, and in a wide range of styles: crisp, dry whites; richer, fuller bodied whites; pale and refreshing Provençal rosés; light, supple reds; full-bodied fruity reds; luscious pudding wines; an array of sparkling wines including some excellent Grower Champagnes; a selection of ports and sherries; classic Clarets, Burgundies, Riojas and Barolos; lots of interesting wines from off the beaten track. In essence, anything that I like and I think represents good quality and good value for its type and origin. I don't list anything I wouldn't drink. And I always try to be amongst the most competitively priced for the wines I list.

I don't have a shop, but I do offer a range of traditional Wine Merchant services – expert advice, naturally; free local home delivery (or I can send wine anywhere in the country using a reliable courier service); glass loan for events; gift boxes. If I don't stock a wine or style you're looking for, I will do my best to find it for you. In short, all you could want from a Wine Merchant, on your doorstep!

As I live in the village, Poulton residents get 10% off the list price of any order.

If you want to see a list of the wines I have currently, join my local email list, or have any other questions, please do get in touch: mark@chamberlainwines.co.uk or on the mobile, 07894 528 580.

All the best!

RECIPE OF THE MONTH

Warming Pumpkin Soup

🕒 20 minutes to prepare
30 minutes to cook
🍴 6 - 8 servings



Ingredients

*large onion, chopped
2 carrots, peeled and chopped
2 garlic cloves
1 bay leaf
25g/100 unsalted butter
2 tbsp olive oil
1 medium pumpkin (prepared weight about 850g) deseeded and roughly chopped
1 medium-sized floury potato, such as Maris Piper, roughly chopped
1 litre vegetable or chicken stock, a little extra may be needed
200ml double cream
3 tbsp pumpkin seeds
salt and freshly ground black pepper*

Method

1. Put the onion, carrots, garlic bay leaf, butter and half the olive oil into a large pan. Cook over a low-medium heat for about 10 minutes until the vegetables are tender but not coloured.
2. Add the squash and potato, mix to combine and cook for a further 2-3 minutes. Pour in the stock, season well and bring to the boil. Reduce the heat to a gentle simmer, half cover the pan with a lid and continue to cook for about 40 minutes until the squash is really tender when tested with the point of a knife.
3. Pick out the bay leaf and blend the soup until smooth using a stick blender.
4. Add the cream and a little more stock if the soup is on the thick side, taste for seasoning, adding more salt and pepper as required.
5. Meanwhile, heat the remaining oil in a frying pan over a medium heat and add the pumpkin seeds and fry quickly until the seeds start to pop. Remove from the pan.
6. Ladle the soup into bowls and serve with a swirl of cream and the toasted pumpkin seeds.

With the September Harvest finished, it's time to look at the results of the months of careful planning, pest control and crop management. How will the record summer affect crop yield and value?

The harvest is now over, as you will have noticed. Perhaps you also noticed that it finished earlier than usual. This was because of the weather; lack of moisture in the ground meant that grain gathered did not have to be dried and, in fact, conditions were so dry that at one stage Charles and the team had to stop operating during the day and only worked at night to ensure there was enough moisture in the grain for it to meet industry standards.

Moisture levels when harvesting are really important. When you sell grain, it should contain 14% moisture. Any more than that and the purchaser will be paying for water, any less and the supplier will be giving away excess grain. In order to work out how much moisture the grain contains, it is regularly tested with a moisture meter. This summer, daytime moisture levels were significantly lower than 14% so the team had to harvest from 3am to midday to ensure the right moisture content.

An additional problem with very dry crops at harvest is that it is difficult to mill them. Charles' beans were so dry and hard this year that they were firing out of the combine like shrapnel, so starting work at 3am was very helpful in reducing this problem as well. It is very difficult to strike a balance between having too much and too little moisture. If there is too much moisture, you can switch the drier on inside the grain store, but this obviously requires electricity, gas or diesel, and farmers are understandably reluctant to do this for cost reasons.

This year, Charles' use of electricity was required to blow cool air through the corn before it went into storage. Corn needs to be stored at a stable 20-degree temperature; this summer it was quite hard to find air at 20 degrees on many days.

One consequence of the very hot weather has been an increase in the number of fires that occurred on farms. This was caused by harvest machinery getting too hot and catching alight due to the outside temperature. Charles' farm didn't have any fires, thankfully, but many other farmers in the area were not so lucky. He says they spent a lot of time blowing dust off the exhaust pipes because a build-up in the pipe is an obvious source of potential fires. Stones sparking on flints are another major hazard.

Machinery fires can be disastrous for farmers because they are then unable to finish harvesting in a timely fashion. In times gone by a farmer may have borrowed a machine from a dealer to use as a replacement, but because of the shortage of machinery (compounded by the global shortage of essential microchips), there is around a year's wait for any new machine – combine, lorry or car. There are very few vehicles just sitting around as spares. You are then dependent on neighbouring farmers coming to the rescue once they have finished their own harvesting.

Finally, though, after all the anxiety and planning, the harvest has been gathered and the crops are in. Overall, it has been a good, average harvest in Gloucestershire. East Anglia has had a bumper harvest, incidentally.

Now the farm needs to get organised for next year's crops. Oil seed rape is already in the ground. Cereals for next year will be drilled in October and there is a lot of preparation and work to be done before they go in. You will probably see tractors lifting and breaking up hard patches of soil and draining areas which are prone to waterlogging. Winter wheat and barley will be sown before Christmas. Beans will be planted in November.

So that's what's happening now in the fields we walk through. But let's also take a look at some of the big farming issues of the moment. Charles, on behalf of many farmers, would like to respond to some of the anti-farming headlines which have been prominent over recent weeks, particularly from Animal Rebellion.

Animal Rebellion is an animal and climate justice movement with the stated aim of "Compelling government action towards a plant-based food system". Their justification for the introduction of such a system is "the impact of animal agriculture on climate change, species extinction and ecosystem breakdown".

This month and next we will examine a few of the claims they have made recently and offer you the local farming perspective, using information from Farmer's Weekly in particular, in the interests of balance and fairness.

Firstly, we are going to look at the use of water on dairy farms. Animal Rebellion claim that it takes 1000 litres of water to produce 1 litre of milk.

Charles points to a recent study by Cranfield University which found that 7.5-8 litres of mains water are needed to produce 1 litre of milk. Other water, not measured by this study, therefore comes from sustainable sources like rainwater. The figures Animal Rebellion has used take the global mains water usage and apply that to the acreage used for dairy farming across the world, including in areas with few natural water resources. Managing a dairy herd in the desert requires a very different water input from that of a dairy herd in the UK.

Use of global figures to calculate global average dairy farming water use distorts the picture of how (and how much) UK dairy farms use water. Figures calculated by this method are simply irrelevant in comparison to the reality of UK dairy farming, Charles says.

Secondly, we are going to look at the impact of livestock numbers on global warming. Animal Rebellion claim that reducing livestock numbers is as big a climate challenge as cutting the use of fossil fuels.

Since the early 1990s (i.e. over the last 30 years), the UK has seen a 20% reduction in cattle numbers. This has helped to reduce methane emissions by at least 13%. But cutting cattle numbers further, whilst the demand for meat remains at the same level, will simply mean that we import more meat. The net impact therefore will be to raise global emissions by increasing food miles, refrigeration and other climate effects associated with importing goods. Unless and until demand for meat reduces, therefore, there are diminishing returns from continuing to reduce UK cattle numbers.

Thirdly, we look at the issue of diet and what we in the UK eat. Animal Rebellion claim that following a vegan diet reduces someone's carbon footprint by 73%.

To verify this claim, we must look very carefully at the sourcing of the vegan food. The Advertising Standards Authority recently banned a series of adverts which claimed that plant-based burgers are better for the environment, because the ingredients were sourced from around the world and incurred a carbon footprint which was potentially higher than it would have been from locally reared, grass-fed beef. Vegan food based on locally sourced, seasonal vegetables undoubtedly have a very low carbon footprint, but we equally need to be aware that plant-based foods from South America produced on de-forested land have a very high carbon footprint.

Soya beans from South America can incur 6.2 tonnes of carbon dioxide per tonne of product. Rice from Asia can incur 2.1 tonnes of carbon dioxide per tonne, Indonesian palm oil can incur 1.4 tonnes of carbon dioxide and the worst offender of all is the almond. It takes 5 litres of water to produce one almond. They are then sent to the UK to make almond milk which is marketed as a green alternative to dairy but the water consumption to produce the almonds is staggering, says Charles. This is very little publicised or discussed.

Finally, let's look at whether vegan diets are healthier than meat-based diets. Animal Rebellion claim that red meat doubles the risk of cancer and is generally bad for human health. However, the scientific study which showed this used samples which may not have taken into account whether the meat was fresh or processed and whether users were smokers, obese or had other underlying health conditions.

The World Cancer Research fund suggests eating 350 to 500 grammes per week rather than cutting it out altogether. Longevity studies have failed to show that vegetarians and vegans live longer than their meat-eating counterparts.

Next month Charles will give the opposing view on greenhouse gas emissions, whether soya should be fed to people and not animals, and the carbon footprint of beef. He will also give us some interesting insights into a Morrisons packaging experiment he witnessed at first hand.

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NATURE NOTES

Today is a bright sunny day with an autumnal feel but the ivy hedge is swarming with life. I can see four red admiral butterflies sunning themselves and sipping nectar from the numerous tiny flowers. Next to them is a Comma butterfly and both are surrounded by honey bees topping up their honey stores for the coming winter, not to mention hoverflies and a range of other flies. Most other plants have stopped flowering so ivy provides a vital source of food for these and many other insects, it also is a good place to hibernate, well hidden from predators

The red admiral has no nautical connections, its real name is "red admirable", admired for its bright colours, the vermillion red streak across its upper forewing contrasting with the dark brown background and white dots towards the wing tip. On the hind wing there is also dots of blue pigment.



These beauties originate in North Africa and Southern Mediterranean and migrate at high altitude where strong winds can swiftly bring them to our southern shores. They mostly mate before migrating north but lay their eggs in southern England on nettles, these being the favourite food plant for their caterpillar, whose seasonal fluctuations in growth drive the migration north and south. The caterpillars make a tent of the nettle leaf for protection against predators while they munch their way through the leaves. A second generation of adults appear from July onwards. These are the ones we are seeing now. Rarely some can overwinter in England and be seen in spring, though most migrate in large groups in the autumn to the southern Mediterranean where they mate and start the next generation. To get energy for the long journey they get nectar from a wide range of flowers including blackthorn, bramble, teasles and Buddleia but can also feed on rotting fruit and right now the ivy is their most important food source.

As well as supporting the beautiful red admirable the ivy is also the preferred food source for the Holly Blue butterfly and later in the year supports a unique solitary bee, the ivy bee.



This can easily be mistaken for a wasp as it has the stripy black and yellow abdomen, but closer inspection shows a typical bee-like form with a thorax coated with orange/brown hairs. As its name suggests the ivy bee relies almost entirely on the ivy to provide pollen and nectar for its grubs which lie within a burrow in a south facing bank or cliff. Males emerge first in late August and September followed by the females who only emerge when the ivy is in flower. Ivy is a rich food source with a lot of pollen and nectar which contains an impressive 49% sugar.

Honey bees also rely a lot on ivy to give their winter stores a boost and in September and October as shown by the fact that 89% of pollen brought to the hive at this time is ivy.

It is important to allow the ivy to grow and climb since it only flowers when it reaches the top of the hedge or wall. After flowers come the berries which darken as they ripen and provide important food for birds, allowing them to fatten up for the winter. Throughout the winter it also provides shelter for hibernating butterflies like the peacock and birds sheltering from the winter storms.

Robin Spiller



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Associate Partner Practice



I was a bit distracted last month- a combination of the birth of my first grandchild and a hopelessly frazzled garden. Luckily, we have now had some rain just as the hose-pipe ban has begun, so everything has perked up- including me!

It was given a book some years ago called '1001 Gardens You Must See Before You Die' by Rae Spencer-Jones. It was a brilliant gift from one of my children who understood my passion for visiting and experiencing gardens of all shapes and sizes in all different places. I am very excited about an upcoming visit to Italy when I will be able to visit the Botanical Gardens at Padua, the first ever botanical garden built in 1545 and now a UNESCO World Heritage Centre. It still has its original circular design to represent the world, surrounded by water. A real bucket-list moment!



But back to earth and gardening tasks in Poulton....

Lawns

The scorched yellowed grass has now greened up and started to grow again. It's a bit of magic. Now is a good time to think about some autumn lawn care, before the temperature drops and active growth stops. This involves a combination of mowing, scarifying, aerating and top dressing. A good work-out and a great alternative to the gym!

- Scarify to remove old debris from the base of the turf by raking vigorously with a spring-tined rake
- Aerate so that air and water can penetrate around the roots by spiking with a garden fork or using a hollow-tine aerator
- Top dress with a garden centre product or by mixing your own [3 parts sandy loam, 6 parts sand, 1 part compost or leaf mould] to improve the quality of the soil by applying a 'shovel full' per square metre and raking it into the aeration holes

Green Manure

I am going to try something new in the kitchen garden now most of the crops have been harvested and the ground cleared. Green Manure is a seed mix of fast-growing plants that smother weeds and prevent soil erosion. They are dug into the soil after 2-3 months to provide nutrients and organic matter. So, it feels like a 'win win'. Autumn Mix by Johnsons is a combination of crimson clover, broad leaf clover, rye grass and white mustard.

- Prepare the soil as a seed bed
- Broadcast the seeds thinly and gently rake over
- Firm gently
- Water

I'll let you know if its successful - for me that will mainly be measured by how much weeding it saves me from!

Bare Roots and Bulbs

It's a good time to think about ordering any bare-rooted trees and shrubs for winter planting. And of course, get your bulbs.

Finally, have you noticed the magnificent Yucca in the front garden opposite the village hall? It has the most amazing vertical trusses of creamy white flowers. Such a sight.

Jackie Piggot

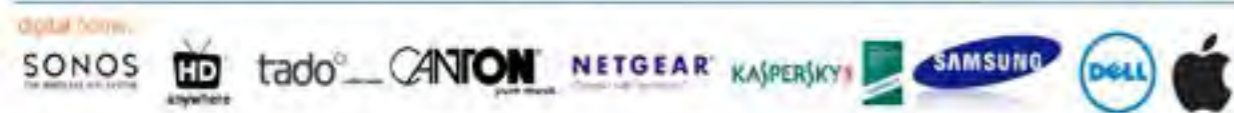
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Friends of Fairford and Lechlade Communities
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FRIENDS OF FAIRFORD & LECHLADE COMMUNITIES
 Serving Fairford, Lechlade and the surrounding villages.
 (Formerly League of Friends of Fairford Hospital)

QUIZ AND CHILLI NIGHT

14th October: Round up a team and get your brain into gear for an evening of fun! Enjoy a delicious homemade chilli too. Fairford Community Centre, doors open 19:30, quiz starts at 20:00. Teams of 6 - 8 people, £10 per person (includes chilli meal). Contact Kerry on admin@friendsoffairford.org.uk or 01285 707300.

CAN YOU HELP US?

We are seeking volunteers to help us in our Lechlade Charity Shop and as volunteer drivers for our Patient Transport Service. If you can spare a few hours a week, please do get in touch:
 Charity Shop: call Linda on 01367 252189, email shop@friendsoffairford.org.uk or pop in to speak to a member of the team.

Patient Transport: Val Harvey on 07540 798226 or transport@friendsoffairford.org.uk.

We also run **LUNCH CLUBS**, a **PRESCRIPTION SERVICE** and a **BEREAVEMENT CAFÉ**

Information on what we do can be found on our website www.friendsoffairford.org.uk and the names of our existing team of trustees are listed on the Charity Commission's website.

Friends of Fairford & Lechlade Communities (Reg. Charity No. 1180059)

ENGLANDS UPDATE

Now that was a good mornings' work...

A fantastic effort one Sunday morning in early September by the pictured team of enthusiastic and very capable Poulton'eers has meant that the trees in the meadow below Englands are now (virtually) weed-free and set for the winter.

That Sunday was an example of real teamwork, clearing the weeds from around the trees and the mounds and moving more bark chippings into place. A big thank you to everyone who turned up and put their backs behind the task.

Another team has been watering the trees throughout the summer to keep them healthy. A visit to the meadow will show you just how successful all this hard work has been.

As to the future, the next step is to move the pile of soil alongside the allotments down to join up the mounds in the meadow to make a 'horseshoe' on which we will plant wildflowers and create another wildlife sanctuary.

We are also arranging for a band of travelling sheep to visit the meadow to keep the chicory (pictured) in trim. Keep an eye out for them soon too.

Looking forwards, we will aim to introduce a coppice or two of trees (possibly silver birch etc) into the meadow, and mown tracks for people to walk. We have first to win the battle with the chicory, which when fully grown, reaches around eight feet. More a trifid than a wildflower!

That's for next year. In the meantime, can I thank everyone again for all their hard work and engagement in what is indeed a very engaging project.

Best for now

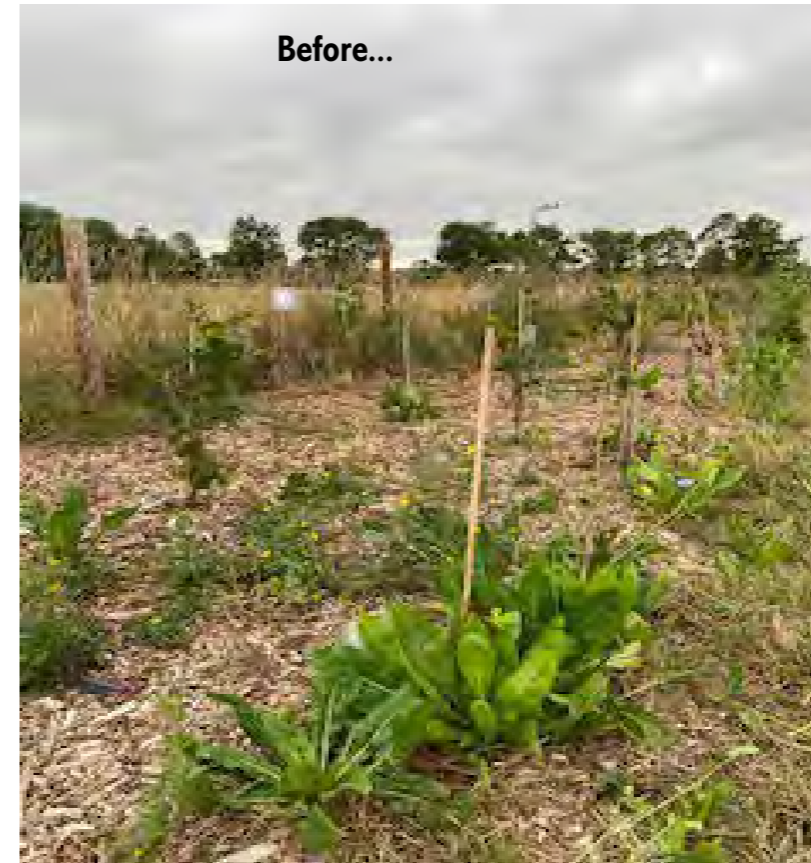
Roger



Teamwork in Action!

ENGLANDS UPDATE

Before...



Young Helpers!



The Offending Chicory!...



After...



Come and join us

WE ARE KEEN TO ADD TO OUR TEAM AT THE VILLAGE HALL.

IF YOU'RE AT ALL INTERESTING IN GETTING INVOLVED, PLEASE DO EMAIL US AT POULTONVILLAGEHALL@GMAIL.COM

IT DOESN'T REQUIRE A BIG TIME COMMITMENT AND WE'RE A VERY INFORMAL TEAM!

HOPE TO HEAR FROM YOU.



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Email: bosjc@outlook.com

FROM THE VILLAGE HALL



CHRISTMAS IS COMING...

And we are starting to plan our Christmas events!

See below for information and dates.

If you want to take part or come along, do please get in touch.

CHRISTMAS CRAFT & PRODUCE FAIR
SATURDAY 3rd DECEMBER 10.30am to 1.30pm
Local Crafts & Produce Stalls
Bottle Tombola Stall
Wide Range of Books Available
Seasonal Drinks and Tasty Treats to Enjoy

If you may be interested in having a table or stall at this popular event, then please contact Judy Harmsworth on 851230 for more information and to book your place.

VILLAGE CHRISTMAS PARTY
SATURDAY 10th DECEMBER

Tickets £17
to include Welcome Drink & Canapes & Disco by John Newman
Bring your own drinks

Numbers are limited, to reserve your tickets, please contact us via email poultonvillagehall@gmail.com

DATES FOR YOUR DIARY IN OCTOBER



Each Tuesday afternoon – 1.30 to 3.30 pm – Post Office & Pantry

Outreach Post Office run by Matthew each week. Take advantage of this local service for your postal and banking needs. Stop for a while longer and enjoy a pot of tea/coffee and a homemade slice of cake at The Pantry in the Courtyard when weather permits.



Saturday 1st October – BBB (Books, Biccies and Beverages) 10.30am to 12.30pm

The regular monthly Village Coffee Morning, where drinks and homemade treats are available along with high quality pre-loved books on sale. (You can also donate any good condition books you no longer require)



Film Nights – take place on the 1st & 3rd Tuesdays of each month. Hall opens at 7.30pm for pre-film drinks and chat. Film begins at 8pm. Please join our mailing list to receive more information about the forthcoming films, send an email to poultonone&nines@gmail.com and we'll add you to the group.



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PARISH COUNCIL

What an extraordinary last month since the last Poulton Eye. We were away holidaying in SW France getting back just before the death of HM The Queen and a change in all our lives. Bells tolled, Books of Condolences were available for signing, nervously muted conversations took place between villagers and on the day of the Funeral, 19th September, Poulton quite literally stopped.

For very, very many of us The Queen had been a constant rock in all our lives and now, as always we will slowly adapt to a new monarch and gradually wean ourselves from references to ERII, the previous words of the National Anthem and onto new stamps and currency. Life will go on as it must.

From a village point of view I hope, as with the whole nation and Commonwealth, that we will pull together as friends and neighbours and do what is right – just as The Queen did in all her 70 years of duty and service.

Playground

The Playground work has nearly been completed with just new bark to be put down to spruce the place up – any volunteers for this small job please contact me on 01285 851984. It would be really good if this voluntary playground work could be done with the involvement of grandparents and parents of children who use the facility, as well as Poulton's Airbnb owners who benefit from the facility for younger guests.

The PC are still investigating various local CDC/GCC and Central Government funding schemes towards the considerable cost of new and fun playground equipment. Mums, Dads and Grandparents please ask for any ideas from the young on what they want and feed them back to me ASAP. The general plan is to replace the “condemned” OXO Tower on the same site plus put up a basketball net and “bouncy” approach area.

Road Safety

Several Councillors are attending a Road Safety call with GCC/Police this week.

There have been several further complaints about Poulton garden hedges that have grown out of control and encroached onto pavements, making access difficult for all who walk on our pavements.

Can all residents with hedges and foliage backing onto pavements please do some cutting back ASAP. Doing this will avoid Highways and/or the local police having to act.

War Memorial

The Parish Council are hoping to do a spruce-up of the War Memorial and some painting of the fencing and gate ahead of November's annual Remembrance Service.

The next Parish Council meeting is on Monday 10th October @ 7pm @ the Village Hall when all members of the public are welcome to attend and contribute.

Simon Collyer-Bristow – Chair



Natasha Hughes
Mortgage and Protection Advisor
07596 568336
natasha@kingsbridgemortgages.co.uk



10% off all spirits this October



Think Local, Drink Local

To raise everyone's spirits after harvest, we have a very special October offer for you. We are giving you 10% off Poulton Hill Cotswold Brandy and Sloe de Vie. Buy online or at the Cellar Door.

www.poultonhillestate.co.uk

Autumn opening times

The Cellar Door is open from 09:00 – 16:30 on Tuesday to Friday. If you wish to visit outside of these hours, it may be possible by appointment. Please call 01285 850257.

FROM THE CELLAR DOOR

Poulton Hill Vineyard's Natalie Barker explains how work in the vineyard does not stop once the grapes have been picked

Harvest can take place any time from early September until late October in English vineyards, as ripening is affected by sun and rain, or lack of either!

Here at Poulton Hill we were hopeful that we would have an earlier than normal harvest in 2022 – right up until the drought hit! Luckily, our clay soil was able to retain moisture better than a chalky soil, but we did start to see some impact on the vines before the heavens opened at the start of September.

Once the harvest is finished, it is not the end of our work in the vineyard for the year. Any grapes that were not ready to harvest remain on the vines and are left for the local birds to devour. Then we start to focus on getting the right nutrition into the soil to make sure that the vines are ready for their dormant phase. The vines need to have enough nutrients to ensure they can survive the winter and begin to produce new growth in the spring. This means that we still continue to feed the soil after harvest.

We kill off all the weeds and grass that grow between the vines and rotavate the ground. Then, in spring, we lay down fresh mixed seed for plants that will put back some goodness into the soil, for example radish plants. This will also help with drainage. We check the ground and the soil every couple of years to make sure it is at its best, which means maintaining a PH balance of between 6 and 6.5.

A special offer to raise your spirits!

To raise everyone's spirits after harvest, we have a very special October offer for you. We are giving you 10 per cent off Poulton Hill Cotswold Brandy and Sloe de Vie. This applies to any size bottle bought online at www.poultonhillestate.co.uk or at the Cellar Door throughout the month of October. So, why not get ahead with your Christmas preparation and buy a bottle or two for your Christmas celebrations or as a gift. With bottles ranging from a Christmas stocking-sized 10cl, to a mid-sized 35cl, right up to our 50cl bottles, there should be something for any occasion or budget.

Festive fun

We will be holding a special Christmas event at our Cellar Door in December. Details will be revealed in the November issue of the Poulton Eye, so watch this space!

Winter opening times

During the winter, our Cellar Door is closed on Mondays and open from 09:00 – 16:30 on Tuesday to Friday. If you wish to visit outside of these hours, it may be possible by appointment. Please call 01285 850 257.





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BEHIND THE BAR

We're feeling a little bereft here at The Falcon at the moment. The Queen's funeral came after a fortnight of goodbyes to several much-loved staff members (both by us and you!)

After more than 12 years Dave has swapped his bar towel for an allen key and is turning his DIY hobby into a new business venture - Flat Pack Dave. He's been with us since we opened in 2010 helping to build and shape the spirit of The Falcon so it's a wrench (no pun intended) to see him go. Based on how many of you packed into the bar for his last shift we guess you're going to miss him and all his stories too!

Anna also joined us in that summer of 2010 as a schoolgirl, initially babysitting for one-year-old Isabelle (where did that time go?!) Over the years, working after school and through uni holidays. she progressed from pot wash to a restaurant supervisor we depended on to keep service ticking efficiently. Our sadness at her departure is matched by joy for her as she starts her career writing for a travel magazine.

And after graduating this month Becca, who has fitted work at The Falcon around study since she was 16, has been snapped up by the civil service.

And of course, September is when many of our part-timers depart for university.

They've all been part of our family for so long, that we're excited for them all and very proud...but also, we have to admit, a little sad.

So, the board is out - new staff are needed - and they'll have big boots to fill!



WELCOME TO MARTIN & MANIFOLD VETS CIRENCESTER

Martin & Manifold is the new small animal vet practice in Cirencester, owned and run by vets Alice Martin and Lizzie Threadingham.

Based in Querns Business Centre in central Cirencester (just up by Waitrose) we offer a full range of veterinary services including:

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- Export/travel documentation

We have state-of-the-art facilities, including an in-house lab, digital x-ray and fully equipped operating theatre.

We welcome, and have experience of working with, the full range of small animal patients - not just cats and dogs but pet chickens and ducks, bearded dragons and tortoises to name but a few!

Please feel free to come in - have a look round and meet the team.



Martin & Manifold Vets Ltd, 6 Querns Business Centre, Cirencester GL7 1RT
01285 707470 | info@martinandmanifoldvets.co.uk | martinandmanifoldvets.co.uk



Nails2You

by Julie

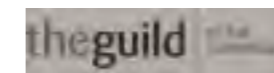
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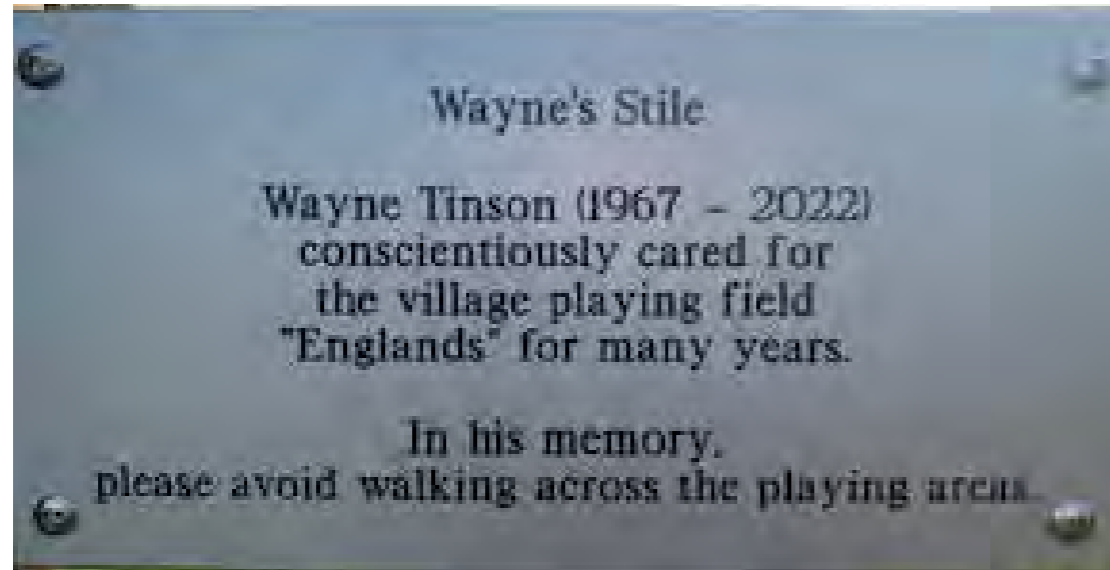
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Wayne Tinson worked tirelessly on the village playing field, Englands, for many years. He kept it in the excellent condition which we take for granted, maintained the cricket square and operated the bar on behalf of the Englands Management Committee and the Cricket and Football Clubs. A major time commitment and contribution to Poulton.

I was speaking to Wayne on Englands the day before he died and was asking him if there was anything that he needed to make his job easier. There were two things:

A stile in the gap in the fence, alongside the cricket field, to encourage people not to walk across the playing surfaces and a new mower for the cricket square.



I am pleased to report that both these objectives have been achieved, alas too late for Wayne, but to the grateful benefit of Graham Clarke who, with others, now looks after the cricket field. The Sports Club covered the cost of the stile, and the specialist mower was generously donated by David Howard. A plaque has been placed by the stile (my thanks are due to Andy Young for installing this).

Jim Nunn was another stalwart of Englands and at his funeral some years ago I read the quote "You make a living by what you get, you make a life by what you give." Wayne was of the same ilk and his following that maxim, was to the benefit of us all, personally and as a community.

The photo on the left shows Wayne's father Joe and sister Tracy beside Wayne's Stile.

The family is holding tea in the pavilion in Wayne's memory, from 3.00pm to 6.30pm, on Saturday October 1st to which the village is invited.

Chris Davies

October Events

Wednesday 5th October	2.30pm	Meeting	Watermoor Parish Hall, Ampney Crucis
Wednesday 12th October	12-1pm	Soup Lunch - £4.50 + Raffle.	Watermoor Parish Hall, Ampney Crucis
Wednesday 26th October	10-12	Diocesan Council Meeting 1	St Phillip & St James Church, Hucclecote
Thursday 20th October	7pm	Ampney Crucis Gardening Club A talk by Gill Hazel on "Growing & Showing Sweet Peas"	Ampney Crucis Village Hall
Wednesday 26th October September	7pm for 7.30pm	Ampney Crucis Rural Cinema: 7.30pm. The Duke starring Jim Broadbent and Helen Mirren. Seats £3.	Ampney Crucis Village Hall
Thursday 27th October	7pm for 7.30pm	A talk about Stroud Women's Refuge. Competition: Halloween.	Ampney Crucis Village Hall

Regular Events

1st Saturday monthly	10.30 - 12.30	BBBs - Books, Biccies and Beverages	Poulton Village Hall
Tuesdays	1.30 - 3.30	Post Office and Pantry	Poulton Village Hall
Tuesdays	6.30 - 7.30 7.30 - 8.30	JIG Dance & Pilates Pilates Adult Ballet	Ampney Crucis Village Hall
Tuesdays	9.30 - 11.00	Ampney Crucis Playgroup	Ampney Crucis Village Hall
1st Thursday monthly	7.30pm	Ampney Crucis Bridge Club	Ampney Crucis Village Hall
Wednesdays	9.15am	Yoga Classes £10 per class. To register please contact lammenowyogo@hotmail.com or call 07732529297.	Ampney Crucis Village Hall



DIRECTORY

Poulton Eye Newsletter	Poultoneye@gmail.com Editors: Rosie Arkwright , rosie.arkwright@icloud.com ; Lizzy Roughton pryorlizzy@gmail.com
Poulton Village Website	www.poultonvillage.co.uk
Poulton Facebook Page	https://www.facebook.com/groups/959278000806216/?multi_perma-links=4503302606403720
Poulton WhatsApp Group	Please contact Rachel Hutchinson to be added to group; 07557 006623
St Michaels and All Angels Church, Poulton	Vicar: The Rev'd Canon John Swanton 01285 – 851309; john@swanton.plus.net Church Wardens: Simon Collyer-Bristow scb@crfc.co.uk rosie.arkwright@icloud.com
Village Hall	Available to hire for parties, wedding breakfasts, clubs or meetings - kjclapton@gmail.com
Playing Field & Allotment Charity (PFAC)	pfac trustees@gmail.com
Post Office	In the Village Hall. Tuesday 1.30 – 3.30
Parish Council	Chairman: Simon Collyer-Bristow scb@crfc.co.uk Clerk: Heather Harris poultonclerk@gmail.com
District Councillor	Lisa Spivey: lisaspivey4@gmail.com
Poulton Action Group (solar farm)	poultonactiongroup@gmail.com .
Fix My Street	Report issues within Poulton: potholes, fly tipping, etc. www.fixmystreet.com
Refuse Collections	Food bin weekly Friday 7am. All other bins & bags on alternate Fridays.
Gloucestershire Police	The Forum, Cirencester GL7 2QY Mon-Sat 8am-8pm www.gloucestershire.police.uk
Poulton Sports Club	David Knight: knightd@hotmail.co.uk
Poulton Football Club	www.poultonfootballclub.co.uk
Poulton Cricket Club	Club Secretary: Will Bathurst w.m.bathurst@gmail.com www.poultoncricketclub.co.uk/
Heart & Soul Yoga Class	Becky Barry
Ampney Crucis WI	Anne Bridges 652471
Poulton One and Nines	Films in the village hall every 1 st and 3 rd Tuesday of the month. Contact poultononeandnines@gmail.com
Books Bikkies & Beverages	Village get-together 1 st Saturday of each month, 10.30 – 12.30 Poulton Village Hall Judith – 01285 851230
Ampney Crucis Mothers Union	Rosemary Franklin 01285 654282
Ampney Crucis Playgroup	Meet Tuesdays during term-time 9.30 – 11.00 Ampney Crucis Village Hall. £2 per family. Ella Milligan – daniellaceliarmorris@yahoo.co.uk – 07815502463 or Sofia Richie – sofia.kluge@hotmail.com – 07540198151
The Falcon Inn	www.falconinnpoulton.co.uk email: bookings@falconinnpoulton.co.uk 01285 850878
Ampney Crucis C of E Primary School	Head Teacher Tana Wood – 01285 851440 www.ampneycrucis.glous.sch.uk

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