NOVEMBER 2025 ISSUE 262

# NEWSLETTER

**Editor: stfilica@mail.com**

| | |
|---|---|
| 03 Nov | Coffee Morning |
| 13 Nov | Village Shop AGM |
| 15 Nov | Craft Fair |
| 18 Nov | Parish Council Meeting |
| | Copy deadline for Dec |
| 24 Nov | Fish and chip van |

*November marks the change of season, the clocks have gone back and dark nights are here but there is still joy to be found. After an amazing summer the autumn colours seemed late arriving but to see a wonderful 'coloiurscape' just drive along Upavon way in Carterton! The harvest was in early, not the greatest of yields but next year's wheat and oil seed rape have been drilled and I imagine farmers will have their fingers crossed for kinder weather patterns.. Grass has greened up although I'm not convinced the bare patches on my lawn will recover but nature has it's way, the fieldfares haven't arrived yet but it can't be long before they strip the hedgerows of berries; although the holly is bright now I doubt there'll be any left to deck the halls come December.*

*As I write, Halloween looms, Filkins Theatre will probably have scared the daylights out of us on Friday night in the Village Hall (if we live to tell the tale perhaps there will be a review next month). Village life continues apace, catch up Coffee Morning, with a Museum stall in attendance, and the Cotswold Maker's Fair, (gift shopping at both events for the organised), so do go along and support.*

*Not one but two travel stories inside this month, very different and literally from opposite ends of the world. Ed.*

## VILLAGE HALL LOTTERY - NOVEMBER WINNER:

### Jennifer Rooke

,

**The Carter Institute, now known as Filkins Village Hall, was opened in 1914 and continues to be in active use as a community centre and for private hire. It is an excellent space with great facilities; the lottery helps the team keep it in good order, so thank you all or helping with this endeavour**

Congratulations and thank you all for your continues support
Pauline Care Peacock Farmhouse 01367 860969

The Churches of St Peter
Broughton Poggs cum Filkins

# November Services for your Diary

## Sunday 9th November - Remembrance Sunday

### 10.30am - Act of Remembrance, Broughton Poggs War Memorial

### 10.50am - Act of Remembrance, Filkins War Memorial

### 11.10am - Service of Remembrance, St Peter's Filkins

## Sunday 23rd November - St Peter's Filkins

## 10.30am - Holy Communion

### Remembrance Sunday

As has become our custom in recent years there will again be two Acts of Remembrance, firstly at 10.30am at Broughton Poggs War Memorial, and then at 10.50am at Filkins War Memorial. Immediately after this at approximately 11.10am we will move to St Peters Filkins for the Service of Remembrance. RAF Brize Norton will again be represented by Group Captain Andy McIntyre, and the collection at the service will be in aid of the RAF Benevolent Fund.

### Harvest Festival – and Building Works!

Well we did it (just about) – after a few unwanted surprises underneath the Vestry where we found that the safe was being supported above a five foot deep hole in the ground by two rotten joists and the power of prayer, we managed to have St Peter's Filkins clean, tidy and back open in time for Harvest Festival as hoped. Huge thanks are due to our team of builders and carpenters for working so expertly on our listed Church – due to their skill we were able to save almost all the original visible timbers, so to the naked eye it all looks very much as it did before. Especial thanks to Jim Cover for his dedication and hard work in supervising the work for us – we owe you a great deal Jim.

This meant we were able to celebrate Harvest Festival back at Filkins as planned – and enjoy tea, coffee and delicious cakes at the Vicarage afterwards – thank you Helen and Reverend Canon Dennis for hospitality and sustenance and the chance for a good catch-up after all the hard work.

**Rector:**
**Reverend Harry MacInnes 01993 845954**

**harrymacinnes@yahoo.co.uk**

**Associate Vicar:**
**Reverend Canon Dennis Stamps**
**01367 860555**
**dennistamps@gmail.com**

**Churchwardens**

**Gill Allison 01367 860787**
**gillian.allison@zen.co.uk**

**Charlie Payne 01367 860529**
**broughtonpoggsmill@hotmail.co.uk**

Filkins & Broughton Poggs Gardening Club

## November 2025

We had a wonderful turnout on Sunday 19th October for the Bulb Planting at Broughton Poggs notwithstanding the weather. We managed to plant approx. 3250 bulbs so well done to all who managed to come. Particular thanks must go to:- Heather and David Atkins, John and Sally Grenville, Sue Ashforth Smith, Michelle Heath, Kym and Peter Ford, Sue H, Elaine S, Sue and Simon Yardley, Andrew Ward, Toby, Jim Cover, Amy, Kim B, Roger and Colin. Also to Hilary and Mary for providing refreshments and finally Roger, Charlie and Jude for doing some very valuable preparation of the ground a few days before.

Thank you, all a really splendid effort.

The plan is that we will continue to plant at the other end of the village up towards the Grey House and hopefully a little beyond. This being the start of the third phase scheduled for 2026. Also to put some bulbs in the planters outside the Village Shop. Thank you to Heather for the photos which shows everyone down to it and putting their backs in to it !

We are now considering our program for next year so please think of where you might like to visit. We have lots of new members so please all do come to the Planning meeting in February (more details to follow)

### Tips for November

The cooler resting state of the garden invites a slower pace. The garden is sighing with a sense that the season is coming to an end and the bedding of the garden down for the winter is accompanied by windswept and often wild weather.

Sow Broad Beans, Garlic and Onions. Plant the Bulbs and Sweet Peas and mulch the Dahlias, maybe also plant some Paperwhites for Christmas.

Happy Gardening All !

If you live in Filkins or Broughton Poggs and are over the age of 18 you can join the Garden Club please contact

Julie Tridgell - julietridgell@outlook.com

## SWINFORD MUSEUM

The Living History went very well with many kind comments. Thank you to all who attended and an enormous thank you to the actors who braved the cold weather to portray the characters, they did a brilliant job. I am sure Mrs Hardcastle (aka Sue) wishes she had worn that fur coat she left in the Hall after all.

The catering team, Sarah, Pauline and Vanda delivered the cream teas superbly with David clearing things afterwards, thank you all.

After a huge hiccup with the delivery of the conserved Bee Skep it eventually arrived looking superb. The company Connect-Conserve in Wales did an excellent job which wasn't easy as the straw had been attacked by bugs etc over the years. It will be on display in the museum next year and we will be searching for a glass dome to prevent any future attacks.

Please don't forget the coffee morning on Wednesday 3rd December in the village hall where we will be having a Christmas sales table where you can buy your stocking fillers and presents.

*Diane Blackett*

F&BP PARISH COUNCIL

## Filkins & Broughton Poggs Parish

**Meeting on 21 October 2025**

Our apologies to anyone who was disappointed - the defibrillator training was cancelled at very short notice by SCAS. We did contact everyone who informed us they would be attending.

The S19 Flood report for Broughton Poggs has been published – we are a little disappointed as it is mainly a re hash of the 2007 flood report. We will (and are) taking this further with WODC and OCC – it mentions many responsibilities but no actions and we will be pursuing which of these are going to be taken forward and which we will be pushing for. We will also be discussing what further actions we can take as a Parish Council. The works on re building the bund to its full height will commence on 3 November. Thank you to Richard Martin for allowing access through the CWW car park- this is the only way to access the field!

We have been very kindly loaned a 2nd speed camera by Langford Parish Council – this means the number of sessions can increase.

You may have noticed the boys have been very busy at the pool. The fibreglass has been repaired and painted, pumps and valves refurbished. All is working well so it will now be overwintered. Thank you to all who helped.

The next meetings of the Parish Council will be 18 November & 16 December. If you have any items for discussion at the meeting please contact the Clerk – clerk@filkins.org.uk

**Filkins and Broughton Poggs Relief in Need (FRIN)**

***Are you or someone you know facing a time of hardship, personal crisis, or needing financial assistance?***

FRIN is a small village charity that has been around for over a hundred years. It is able to provide confidential one-off assistance to help you or a neighbour when needed. All requests will be treated with strictest confidence. FRIN is independent of all other organisations in the village with its own board of Trustees. FRIN seeks to respond quickly and quietly to needs brought to our attention as we are able.

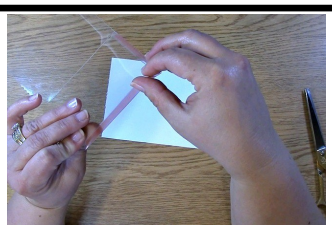
If you, or anyone you know, would benefit from its help then please contact the Trustees either directly as below, via the post box outside the Village Shop, or else by email on **frincharity@gmail.com**

Trustees:
Lucille Jones lucille68@btinternet.com 01367 860282
Diane Blackett r.d.blackett@hotmail.co.uk 01367 860504
Charlie Payne broughtonpoggsmill@hotmail.co.uk 07810 158558 / 01367 860529
Ena Constable 01367 860418
Mary Cover marycover@icloud.com 01367 860302
Stephen Evans stephenevans1979@gmail.com
Margaret Hambidge 01367 860381

## Filkins Doctor & Hospital Runs

Just to remind you – now all requests for a lift should be made in the first instance to **Sue Hitchcock on 07887 566117**

as before, if Sue isn't available, then call either **Freda Shrouder** on **07557 048667** or **Charlie Payne** on **07810 158558** or **01367 860529**



## Crafty Villagers

Nine of us met for our first meeting of the season, with apologies from six others. So, it seems a popular session once again.

Anyone interested in joining us is welcome. Bring along any craft item to work on.

We meet in the Village Hall from **2 – 4pm** and the next meeting will be

**Thursday 27th November**.

£3.50 covers the cost of the village hall hire and a cuppa and biscuit.

Further information from MICHELE HEATH or ALLISON SWALES
micheleheath@hotmail.co.uk and allisonswales1@gmail.com

## Chester 2025- A holiday down memory lane

It may not rank in the exotic locations list of where to spend a short break …..but for me it was wonderful!
I had to cast my mind back somewhat, but it must be 63 years since I last went into Chester. I was born within the city walls which makes me a true Cestrian. Since there is not much housing within the Roman Walls which delineate the old boundaries of the city, there aren't many true Cestrians.

I was prompted to return to the city sparked by having re-read one of my grandfather's (hereafter called Charlie) diaries in which he records his time as a young soldier having been posted to Chester after his return from service in Malta. He was engaged to a nurse whilst in Malta, but she ended the engagement having been posted to China in 1911. It's significant that she returned the keepsake Charlie had given her, half a Maltese coin on a chain – he had the other half.

In his diary Charlie records where he was billeted in the city, in an old friary in Nicholas Street. And it was also in Nicholas Street where my grandmother Edie was working in a stationer's shop…..Charlie went to buy pen nibs, and the romance started. Historically there were several friaries in the city, the friars doing good works in the town. I walked Nicholas Street in my grandparents' footsteps.

Much of Charlie's courting took place on the Roman Walls (very well documented in the diary, sometimes with double underlining)! So, I walked the walls (about 2 ¼ miles) and first stopped at King Charles Tower, which is where Charlie proposed to Edie giving her half a Maltese coin on a chain!*

Next, I passed the Old Infirmary (now offices) which was my birthplace. It was here I stopped for a rest and chatted to a lady also doing the same. She lived close by but had previously lived just outside the city in Tarvin and remembered my father's cousin Harold, the local undertaker, Great Aunt Sarah's son!

The Walls pass Chester Castle (now defunct), where Charlie would have worked as a Quartermaster.

Then a bit further round the walls is Chester racecourse founded during Henry VIII's reign and said to be the oldest racecourse in the world (and favourite haunt of Edie during race week). The Groves are on the left, being a park bordering the River Dee, some-where we used to come frequently when I was young. Every summer there was a circus on the Roo Dee (where the racecourse is) which I was taken to and I'm afraid at that time (1950s) there were lions, tigers and elephants. I knew no different then. The name Roo Dee is a corruption of the Viking name Rood Eye. From here there was the view across the Dee to Handbridge, the village where my grandmother was born, having been baptised, confirmed and married in St Mary's Without the Walls (meaning outside the city). I didn't have time to go across and see the house, but I do have a photo. Charlie and Edie were married in this church just before the outbreak of World War 1.

Further round, the Walls pass the remains of a Roman amphitheatre, and then onwards back to the red stone cathedral which is where I started to walk the Walls. The Shropshire Union Canal flows right against the walls here, a steep drop down. There is now a good footpath along the canal which allows you a different view of the city. The canal runs, not surprisingly parallel to Canal Street (outside the Walls), but I remember crossing the

canal at the little humpbacked bridge here every time I went into Chester as a child when visiting grandparents. Nearby was St Oswald's church hall, a regular venue every Friday night for Old Time dancing…I went too during grandparent visits – smartened up, hair put in ringlets!

Then I went into the city centre and have to say I was instantly at home. I just sat and took in the distinctive black and white buildings with their renowned double layer shops – The Rows. There is much speculation about the origin of The Rows, but they are certainly unique. Since they are within the Walls, it's quite probable they have Roman structures underneath, some even have stone crypts. The upper row of shops is reached by steps or modern ramps; The Rows are where you will find the most prestigious shops. They looked just the same to me though of course, the shops had changed – Quaintway's Bakery and tea shop now a night club and the famous Browns department store gone, but thankfully St Michael's Arcade still intact – it has a domed glass roof. I found my great Aunt Bell's house in Cuppin Street, now offices.

My only disappointment was the Market Hall …its now just a collection of eating places, a flower stall and one butchers shop. I recall Saturday morning excursions to buy provisions; meat had to come from Willie Parkinson's stall and then there were wooden trestle tables where people would display their goods for sale – vegetables, fruit, wheels of cheeses, loose butter to buy in greaseproof paper and rows of dead chickens! I did find a cheese-monger down a side street so was able to bring home some cheshire cheese – white and crumbling, slightly vinegary flavour, and a piece of blue cheshire – not seen that around here,

The final memory came after I had been chatting (again!) to a lady at The Cross (old market), her son was also there, and the parting words were 'Tara then!' Hadn't heard that for a long time…… the accent has a 'nasal twang' to it, but not as strong as a 'Liverpudlian' one.

If you want a short break, I can recommend Chester of course! The Tourist Office were very helpful, have maps with easy access points for the Walls and Rows, if like me you're not good in the knee department! And the locals are friendly….

*I now have the two halves of the Maltese coin!

While I was perusing a map of Chester deciding my route, I spotted a small road called Filkins Lane! I searched for the origins of this; the only suggestion was that the person who had named it had once visited Filkins. But what I also realised was that Filkins Lane in Chester runs round Boughton Hall (no R in the spelling). I wonder if there is a connection….. ***Ronnie Bailey***

The Cross, Chester

The Eastgate Clock

Chester Cathedral from t the Roman wall

# The COTSWOLD Makers craft at the Filkins Fair

**Filkins Village Hall, GL7 3JQ**

*10am to 4pm, Saturday 15th November 2025*

*... and other dates throughout the year*

*"By Hand, with Design"*

Ceramics, textiles,
jewellery, candles,
print *& lots more...*

No admission charge
Refreshments
Lovely village to explore

07818 440824 thecotswoldmakers@gmail.com

@thecotswoldmakers

## Trains, Planes and Automobiles

### 'Down Under' with Andy Hoad

Cris has not one, but two old schoolfriends who have lived in Australia for many years, one living in Morpeth a couple of hours drive north of Sydney, so named apparently because it's the same distance from Newcastle, New South Wales as Morpeth, Northumberland is from Newcastle, home of the Geordie. Having made the decision, it seemed only sensible given the distance and twenty-four-hour travelling time, to cover as much of the east coast as was practical in 3-4 weeks. We slowly concocted an itinerary, initially flying out to Sydney via Singapore. As the most sensible way to get to Morpeth was by car, we elected to hire one for a week and make our way to Brisbane in stages. From there to Bli Bli by train, then back to fly on to Townsville, the last leg to Cairns by bus and finally returning to the UK again via Singapore. The schedule took a considerable amount of planning and booking, which we did ourselves.

We landed in Sydney at seven in the evening on Wednesday 10th September in pouring rain; having taken the train into the city, the five-minute walk to our accommodation proved that our luggage isn't fully best-known rock formation The Three Sisters. The area was styled 'Blue' because there is a permanent blue haze over the landscape caused by the scattering of sunlight by the oil vapour from the area's eucalyptus trees, although it had stopped raining by the time we arrived, the still overcast sky took away the effect.. On the return journey we alighted at Parramatta and took the ferry back into the city, the total cost of trains, buses and the ferry AUD $19.30 (£9.41) each. Public transport in both New South Wales and Queensland is clean, efficient, plentiful, cheap and cost capped daily (apart from services to and from airports)

Day 2 was a chance to look around Sydney including a guided walking tour, all the usual ticks, Sydney Harbour Bridge, the Opera House, The Rocks District and yes Bondi Beach, I'm no great fan of sand, it's that gritty stuff between sea and land but a tick is a tick and I have a photo to prove I was there.

The following day we collected the hire car and immediately got into difficulties, directly outside the rental office was a roundabout, the signage wasn't particularly clear, we took the wrong exit and found ourselves stuck on the road to the Harbour Bridge with no way off; our accommodation was only a couple of hundred metres south of the bridge, but having been forced to cross it we found miles of roadworks which confused both us and the sat nav, the upshot being that a 6 minute journey took about 40 minutes. Having finally collected our luggage we set off for Morpeth, to pass the time we turned on the radio and the third record, possibly the only Australian song most Brits could name… Men at Work 'Down Under'. Morpeth turned out to be the town (actually suburb of Maitland) that most typified how I visualised a traditional Aussie settlement, corrugated metal roofs, shopfronts shaded by wide verandas, somewhat gentrified now, and a wooden bridge which bore the pragmatic if somewhat vague sign 'only one heavy vehicle at a time'. We popped into a café for a coffee and about the first words out of the baristas mouth 'no worries'… hello Australia.

We met up with Cris's friend Lesley, they spent the afternoon and evening catching up and the following day she took us on a tour of the Hunter Valley. We saw several small 'mobs' of Kangaroos in the fields on the journey, quite difficult to spot unless you really look for them and with one solitary exception, they were the only ones we saw in the wild. Having visited three wineries, we were very light on the tasting, we stopped at the village of Wollombi which had a very old-fashioned shop including a post office counter straight out of the 1940s and the most Australian of pubs that we encountered.

The next few days took us to Port Macquire, Coffs Harbour and Byron Bay, where a walk to Cape Byron Lighthouse led us to the most easterly point of mainland Australia. It was on this walk that we encountered our one and only Wallaby which was nonchalantly chewing grass about three feet from the path.

Day 9 we crossed from New South Wales into Queensland, the hire car was handed back at the Brisbane office and we took up residence for 3 nights on the 64th floor of the Brisbane Skytower; the view was superb, but those of you who know me will be aware that I am not overly fond of heights and I found myself approaching the full length windows rather gingerly. We indulged in another city tour, part of which was a visit to the Botanic Gardens where we saw a pair of carpet pythons, the only snakes we came across in Australia, they had taken up residence in a covered but open fronted area, an arrangement that seemed to suit everyone. They kept out of the rain, presumably had a regular diet of the local birds and small mammals and the tourist guides could be fairly confident of having snakes on hand to show the

tourists. The second day was largely taken up with a whale watching trip, the captain, unusually a lady owner-operator, was passionate about whales and managed to latch onto a pod of five humpbacks, four adults and a calf, handling the craft in such a way that not only were we able to stay with them for some 3 hours but they were happy to approach very close on numerous occasions to what was a very large boat.

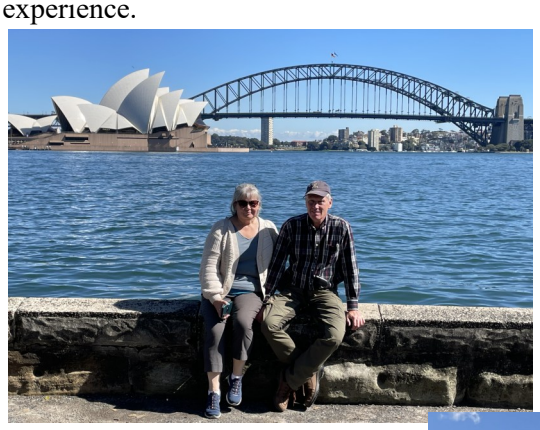
From Brisbane, we took the train north to Bli Bli where we stayed for 2 nights with Cris's other old school friend, Jackie, her house being on a hillside above the small town, in a semi-rural position. If there was one aspect of the holiday that would induce me to move to Australia it was sitting on her first-floor balcony eating breakfast whilst Blue-faced Honeyeaters and Rainbow Lorikeets came to the bird feeder that was within an arm's reach of us, Butcher Birds scuttled along the balustrade and Kookaburras sat in the trees opposite.

Day 14, on the move again, the train back to Brisbane, then by air to Townsville for 2 nights. The least I inspiring city centre by far, however it served a base to visit Magnetic Island, so named by Captain Cook in 1770 as a magnetic pull interfering with his ships compass appeared to emanate from the island. It supports one of the largest and healthiest koala populations and we were lucky enough to see two in the wild, both within a few feet of us. We also saw our last kangaroo although only glimpsed through the trees and at a distance.

The final leg of our journey was by Greyhound bus to Cairns, where we would be based for the last 7 nights. I had booked a diving course some 15 weeks in advance only for the company to cancel 3 days before we left the UK. I was fortunately able to rearrange a course with an alternative supplier but instead of 2 nights on a dive boat with 9 dives after the 2 days of ground school and pool drills, they were only able to offer 1 night with 5 dives and no night dive, frustrating, but I did get to dive the Great Barrier Reef. Highlights from the dives – a white tipped reef shark, a cuttlefish that not only came very close, but actively followed us for a while, a Kuhl's stingray, a hawksbill turtle, a giant clam and a pufferfish. And what was Cris doing all this time? During the 2 days onshore training she went on a couple of trips, including a visit to Green Island, for the two days diving from the boat, she came along, joining those snorkelling and spotted amongst other things a turtle, parrot fish and a moray eel.

Day 22, our last full day and a visit to the Kuranda Rainforest, although we tried to book sometime before we left the UK, we hadn't realised that this was over the Australian schools Spring half term holidays. What we really wanted to do was take the historic train from Cairns to Kuranda, spend a couple of hours in town, a short walk in the rainforest, then return by the Skyrail (think ski gondola) over the rainforest, however this was fully booked and our only option was a full package including the 'rainforest e experience', with Aboriginal dancing, Aussie BBQ etc. We all have our likes and dislikes, but to me the 'experience park' was rather 'cheesy'.

Friday 3rd October, our flight from Cairns to London, again via Singapore didn't leave until 6 pm, which gave us time to visit the botanic gardens and Cairns Aquarium, a very pleasant finale to a wonderful experience.



## Beetroot, Red Onion & Blue Cheese Tart

This can be made as individual tarts for lunch or a starter, or in a large tin for a delicious supper dish.

**Ingredients to serve 6**

450g raw beetroot peeled and cut into 1cm chunks
Olive oil
60g butter plus 25g for the onions
3 red onions, peeled and sliced
270g pack filo pastry
150g mild soft blue cheese
Few sprigs of thyme, leaves picked off

Salt & Pepper

**Method:**

Pre-heat oven to 220/200 fan/Gas 7.

Tip beetroot into a roasting tin, season with salt & pepper and sprinkle with olive oil then cook in the oven for about 25 mins till tender.

Reduce oven temperature to 200/180 fan/Gas 6.

Melt 25g butter and 1 tbsp olive oil in a frying pan and soften the sliced red onions over a medium heat with a pinch of salt until really soft and starting to brown and caramelise. Stir occasionally.

Whilst the onions are cooking, melt 60g of butter in a small saucepan or in the microwave.

- If making small tarts use single small tart cases or a 12-hole muffin tin.
- If making a large tart use a low sided cake tin.

Brush the insides of the tin(s) with melted butter.

For small tarts, lay out the filo pastry sheets on a large work surface, brush with butter and cut into squares to fit the tart cases*. Leave sheets whole for large tin. Put first sheets into the tin(s) then do the same with another 2 sheets so that you have 3 layers which are laid at slight angles to each other.

Spread a layer of onion on the bottom of the case(s) then add the roasted beetroot and finally crumble the blue cheese on top. Sprinkle with thyme leaves and add a grind of black pepper.

Cook in the oven for 10 minutes or until the filo is golden. Serve.

*you can see from the picture that I made my filo squares a bit too big, smaller is probably better!

| Day | **Morning** | **After-noon** |
|---|---|---|
| Monday | 10 -11 | **3 - 4** |
| Tuesday | 10 –11 | **3 - 4** |
| Wednesday | closed | **3 - 4** |
| Thursday | 10 -11 | **3 - 4** |
| Friday | 10 –11 | **3 - 4** |
| Saturday | 10 –11 | **3 - 4** |
| **Sunday** | 11 –12 | **closed** |
| | 07587647771 | |

The Village Shop

ourvillageshop

# ANNUAL GENERAL MEETING

All shareholders are warmly invited to our Village Shop AGM, which will be held on

**Thursday 13th November at 7pm** in the village hall.

Please join us for drinks, nibbles & shop related discussion.

**AGENDA**

1. Present
2. Apologies
3. Chairmans Report
4. Adoption of Chairmans report
5. Treasurers Report
6. Adoption of Treasurers report
7. Signing off 2024/2025 accounts
8. 2025/2026 Management committee, confirmation of proposed officers:
   Chair: Sally Denyer
   Treasurer: Jennifer Rooke
   Secretary: Sue Yardley
   Members: Barry Heath
   Vacancies 1 or 2 new members?

   Agreement of the committee to be proposed and accepted
9. VAT Registration – proposed change
10. Use of Lottery funds & future budget plans
11. AOB

If you are not already a shareholder, application forms are available in the village shop during opening hours or beforehand at the AGM.

Shares are available at £10 each (one per adult resident)

sue.yardley@gmail.com