

Village News

for Bishopstone & Hinton Parva

www.bishopstoneandhintonparva.org

January 2013

Bishopstone & Hinton Parva's Brand New Village Website

Stop Press!!!

At last.... A true hub to our two villages where you can find out everything you ever wanted to know and more.....www.bishopstoneandhintonparva.org....The new site has been carefully crafted by our very own Andy Greenhalgh who has remained true to his goal...
To provide a single and informative central focal point for all our village activities and goings on.

Visit the archive of historic photos of our villages in the gallery, download an up to date bus timetable, book a village hall, download the latest village newsletter, view planning applications, check out local clubs and societies, find events taking place in the monthly diary, contact the Parish Council and so much more.....It replaces the three previous sites we were running: The Village Newsletter; the Parish Council and the Bishopstone Village Hall site.

The new site is in its infancy and we hope will grow and expand over time, but not without your input!!

So take note... This is **Your** site to show **Your** news and **Your** events within **Your** villages... The web administrators are mere mortals who will do the posting of content on your behalf. So we want you to send through your tasty morsels of gossip, information about your clubs and societies, snippets of history about the village and people who live here, in days gone by and current, photos of events and the villages.

How about writing us a monthly posting? Any budding astrologers among you? Recipe ideas? Gossip mongers? Or just enjoy putting pen to paper to write witty observations for inclusion in the site... Your imagination is the only limit! Without you, this site will be nothing!!! So come on all, get scribing and let's make this website one that we will all be storing as our homepage.

Send your content to any of the website editors below:

Overall Site - Andy Greenhalgh – agreenha@gmail.com Village Newsletter - Millie Green – millie@tomandmillie.com
Village Hall - Phillip Anley – phillip@flickernet.com

So how do I find this new and exciting portal to my village? Just type www.bishopstoneandhintonparva.org into your Web Browser and hey presto! Hope you enjoy it!

The Website Team



A Merry Afternoon was Enjoyed by All

The Hinton Parva Village Hall was the setting and Christmas was the theme. The wonderful (and extremely polite and very grateful) children of Hinton Parva and their friends enjoyed a festive afternoon of traditional games like musical chairs and pass the parcel followed by a sumptuous party. However, it was the arrival of Father Christmas that was the highlight of the afternoon. He arrived to screams of delight bearing a gift for each child. Thanks to organiser Kate Wright and her willing helpers from the Village Hall Committee. The jolly appearance of Peter Cooke, the job done by games master Richard Marriot and photographer Matt Wright were all appreciated by the committee and the children.

Helen Evans

A screenshot of the website homepage. At the top, there is a navigation bar with links for Home, Map View, Mapquest, Local Council, Library, Park Lane, and Contact. The main title "Bishopstone & Hinton Parva" is displayed prominently. Below the title, there is a section titled "Bishopstone in the snow 2010" with a photo of a snowy landscape. To the right, there is a sidebar with a "Local Sponsor" logo for "John Greenhalgh Organic Farm Fresh Produce". On the left, there is a "Latest notices" section with a link to "Bishopstone & Hinton Parva (Bishopstone and Hinton Parva) (Bishopstone and Hinton Parva)".

www.bishopstoneandhintonparva.org

CHURCH SERVICES IN THE BENEFICE IN JANUARY

Sunday	6th January	10.30am	Family Communion	Bishopstone
	Epiphany 1	6.00pm	Evensong	Wanborough
Sunday	13th January	8.30am	Holy Communion	Bishopstone
	2 nd Sunday of Epiphany	10.30am	Family Communion	Lyddington
Sunday	20th January	10.30am	Family Communion	Wanborough
	3 rd Sunday of Epiphany	6.00pm	Evensong	Hinton Parva
Sunday	27th January	8.30am	Holy Communion	Lyddington
	4 th Sunday of Epiphany	10.30am	Holy Communion	Hinton Parva
Sunday	3rd February	10.30am	Family Communion	Bishopstone
	5 th Sunday of Epiphany	6.00pm	Evensong	Wanborough

The Vicar's Letter

Dear Friends

Here we stand at the beginning of another New Year with all the potential it holds stretched out before us. If you are like me, your new diary will already have some entries - things known and planned for, but there will also be many blank pages - things as yet unknown, things still to be discovered. No doubt there will be many surprises during the course of 2013. The year will contain its own share of tears and laughter, joys and sadnesses, the highs and lows of human life.

As I thought about the New Year and my New Year's resolutions it was also a good time to look back on the past year. 2012 was quite a year, one when we celebrated the Queen's Diamond Jubilee and entered into the spirit of the Olympics and Paralympics. Alongside the celebrations there were economic cuts, job loss and anxiety. A mixture of highs and lows - in many ways no different from other years.

As I reflected on the past year I found that I was especially thinking about our Christmas worship and all the other events we have been involved in during the last couple of weeks. We have celebrated the Incarnation - 'God with us', God taking hu-

man flesh in the form of the Christ-child, the babe of Bethlehem - Christ present in our midst.

It is that sense of Christ present in our midst which I have felt so strongly this Christmas - the real and abiding presence of the child in the manger, the glory of this child born in humility into a human family. A family who welcomed strangers into the stable, thereby enabling them to share in the wonder and joy of that first Christmas.

I really do believe that Christ was incarnate in our worship – in our Carol Service, Crib Service, Christingle Service, the Midnight Communion and Christmas morning Family Communion. There has been a real sense of the love and welcome of the Holy Family in our villages.

We have all been enveloped in the love of Christ, somehow wrapped up in the warmth of his love. That is the overall feeling I was left with and I do so hope it was true for you all - that each and every one of us felt a measure of his love and welcome.

And now we stand at the threshold of this New Year, a new year in which we pray that we will continue to experience the Incarnation, the presence of Christ.

A year when the love and welcome of Christ must continue to be extended to all whom we meet in our daily

lives, in our communities and beyond. May we resolve to reach out to others in love and service, and in response to the needs of those around us. It will be a year in which decisions will have to be made, decisions which may well involve change, risk and adventure. Yes, 2013 does hold out to us the potential for so many new beginnings, strengthening of relationships and working together for the good of all. Let us go forward together and make 2013 a good year.

Sandy

Let us step into the new year together with the Christ child, for without his presence and his grace we shall achieve nothing. For as our Gospel reminds us, it is 'from his fullness that we have all received, grace upon grace'.

Thank God for that grace, thank God for his Son, thank God for the opportunities of serving him during this New Year of 2013. May we all, in the words of our Collect, 'walk in his light and dwell in his love that we may know the fullness of his joy'.

Bishopstone
 with Hinton Parva PCC
 Meeting
 The Old Vicarage Bishopstone
 7.30pm 23rd January



From the Benefice Register

Wedding

St. Mary's Bishopstone

1st December Paul Kelly & Claire Walkley

Cleaning Rota

St. Mary's Church, Bishopstone, 2013

Month

January

February

March

April

May

June

July

August

September

October

November

December

Cleaning

Ray & Mary Darling

Lorna Ford & Linda Matthews

John & Ros Boot

Fran Sishton & Frances Shone

Caroline Brandi & Jill White

Chris Thomas & Gill May

Maggie Gill & Jane Golding

Liz Warrick & Jane Manktelow

Joanna Jenkins & Sarah Bally

Joan Morris & Jill Rankin

Jill King & Doris Brown

Ray & Mary Darling

If these dates don't suit you, please could you arrange to swap with somebody. We always welcome more volunteers and if you would like to help (it doesn't take long and it's a rewarding and satisfying task), please contact Joanna Jenkins on 790 545. Thank you.

Benefice Carol Service

This wonderful event was held this Christmas at St. Swithun's. The church was magnificently decorated by Angie, Lesley, Shirley, Conta, Maggie, Sue, Linda, Fran and Tamzin. Unfortunately, I had a cold and wasn't much help. So thank you team for the great effort.

Mogs Boon mogsboon@hotmail.com

If You Need to Get in Touch with the Church....

With the Vicar's retirement, he won't be at The Vicarage to be contacted with enquiries.

But church life will continue as normally as possible.

If you have an enquiry, please contact one of the following:

For St. Swithun's, Hinton – the Churchwarden, Toby Ford
Home Farm, Hinton Parva SN4 0DH
01793 790 264

For St. Mary's, Bishopstone – the Churchwarden, Doug Stevens
Church View, Bishopstone
01793 791 107
doug1996@btinternet.com

For enquiries about **Weddings or Baptisms –**
Marguerite Seaward (Secretary)
01793 791 242
colinspeedway@aol.com

The Child Protection Officer
Jill White 01793 791 102
PCC Representative School Governor at Bishopstone School
Gill Rankin 01793 791 061

List of Other PCC Members
Alan Taylor (Chairman) 07703 162 523
r2attaylor@aol.com
Joanna Jenkins (Vice Chairman) 01793 790 545
joannajenkins@hotmail.co.uk
Mr Paul Bailey (Treasurer) paulbailey@dial.pipex.com 01793 790 103
Joy Ball 01793 790 293
Liz Warrick 01793 790 865
Tom Cripwell 01783 791 148
Hilary Newton 01793 791 086
John Lowry 01793 790 271
john1000000@live.com

Bishopstone Village Hall - January

All bookings for the village hall will be taken through Bishopstone CE Primary School. If you would like to make a booking please contact Sue Tremlin on **01793 790 521** or visit the village hall website villagehall.co.nr to send us an email. You can still contact us outside school hours and leave a message on the answerphone. We will get back to you quickly. If you ring the number during any school holidays there will be a message giving an alternative number to contact. We look forward to getting your bookings for Bishopstone's excellent village hall.

Cost for hiring the hall: £7.50 per hour for Bishopstone and Hinton Parva residents. £11 per hour for all other bookings. Cost for hiring the hall for a full day is £55.

Saturday	5 th	Private Party	2.00 - 6.00pm		
Monday	7 th	School	1.00 - 3.00pm	Parish Council	7.30 - 9.00pm
Tuesday	8 th	Ballet	3.45 - 7.00pm	Tae Quon Do	7.00 - 8.00pm
Wednesday	9 th	School	1.00 - 3.00pm	School Club	3.20 - 4.15pm
Thursday	10 th	Mothers & Toddlers	9.30 - 11.00am		
Monday	14 th	School	1.00 - 3.00pm		
Tuesday	15 th	Ballet	3.45 - 7.00pm	Tae Quon Do	7.00 - 8.00pm
Wednesday	16 th	School	1.00 - 3.00pm	School Club	3.20 - 4.15pm
Thursday	17 th	Mothers & Toddlers	9.30 - 11.00am		
Monday	21 st	School	1.00 - 3.00pm		
Tuesday	22 nd	Ballet	3.45 - 7.00pm	Tae Quon Do	7.00 - 8.00pm
Wednesday	23 rd	School	1.00 - 3.00pm	School Club	3.20 - 4.15pm
Thursday	24 th	Mothers & Toddlers	9.30 - 11.00am		
Monday	28 th	School	1.00 - 3.00pm		
Tuesday	29 th	Ballet	3.45 - 7.00pm	Tae Quon Do	7.00 - 8.00pm
Wednesday	30 th	School	1.00 - 3.00pm	School Club	3.20 - 4.15pm

Hinton Parva Village Hall Bookings - January

Bridge	Friday	4 th , 11 th , 18 th & 25 th	7.30pm
W.I.	Thursday	10 th	7 for 7.30pm
Village Supper	Saturday	12 th	7 for 7.30pm

Private Parties, Meetings etc welcome. Catering may be available . Free Parking

For bookings: Please telephone 791 171
£6.00 per hour for residents of Bishopstone & Hinton Parva £8.00 per hour for those living outside the parish

Hinton Parva Village Supper

Saturday 12th January

Great new Menu & Puds
with Fun and Games

Doors open 7.00pm for 7.30

Adults only. £10

Booking essential Tel : 791 171

The Famous Hinton Parva Quiz Night - Saturday 17th November

The Hall was again buzzing as the teams choose their team names and talked tactics. All fell silent, however, as the first round question sheets on General Knowledge were delivered to the teams. Shall we play our Joker - oh the decisions to be made! Science, History, Sport and Geography and even United Nations, well you name it and we were tested on it. Fortunately at the half way point in the evening we were spared a break for a lovely Hinton Hot Supper. The clinking of bottles and glasses suggested that more than just coffee was being consumed .

The unyielding score board laid bare the forgotten answers or slip of the pen but onward we went to another batch of questions. The winning team led by Robert Witty & Peter Cox, topped the leader board and went home with gift vouchers but the Raffle provided more winners and we all learnt loads of facts to fill the mind for a week. Great fun. Thank you Ian and Karin.

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Making Your House a Home

How to Help a Hibernating Hedgehog



I recently took a very sickly hedgehog to the Oak and Furrows Wildlife Rescue Centre at Somerford Keynes near Cirencester. I was told it probably wouldn't survive as it had fly eggs in its coat and was very under weight. I had seen it out and about, during the day, a day earlier.

My knowledge of *when to help* is now a lot better and the following article will, hopefully, help you to keep an eye out for these wonderful creatures and spot when something might be wrong.

Hedgehog Advice

As we have had a fairly mild winter we will be seeing the occasional hedgehog out and about at night. Hedgehogs will wake from hibernation for short periods of activity if it becomes warmer. So don't be alarmed if you do see one out at night time. However if you do see one out in the day there is likely to be something wrong with it. If you do come across one then pop it into a secure box with some warm bedding like a towel and take it into a warm place (i.e. into the house). Then call the centre or take the hedgehog into your local vets so they can help it. As hedgehogs start to come out of hibernation in the spring

time then please remember to put a shallow dish of water out for them and some wet cat or dog food, just to help them get on their way.

Taken from Oak & Furrows Newsletter. I tried the vets and they said they didn't know enough about hedgehogs to look after it properly, so I think it's better to contact Oak and Furrows straight away. The centre is always short of the obvious - money (it is a recognised charity) but also things you might not have thought of

- Towels, Sheets, Pillowcases, Tea Towels, Flannels, Blankets, Fleeces, Duvet Covers, Kitchen Roll, Washing Powder, Washing Up Liquid, Newspaper, Hay, Straw, Cat/Dog Food, Wild Birdseed, Fat Balls, Rabbit Food, Peanuts, Poultry Corn, Chick Crumb and Stamps.

If you wish to donate in any way I will happily receive the above items until the end of January 2013

And Also.....

Craft Fair, Thank You

Despite a foul night of wind and rain people turned out to support the annual Bishopstone Craft Fair on 22nd November, to raise £600 or so for the

Bristol Childrens Hospital and Bishopstone School. Whilst the storm raged outside, we were cosy amongst wonderful stalls with delicacies and pretty crafts, the aroma of mulled wine and mince pies, and the friendly buzz of pre-Christmas excitement. Many thanks to all the stall holders, helpers and those of you who donned your raincoats and wellies to attend!

Chris Thomas

English Channel Row for Macmillan Cancer Support.

Earlier this year I signed up for a once in a lifetime challenge - to row the English Channel in aid of Macmillan. Following six months of training and a couple of drenchings on the Solent, our crew of eight achieved our goal in late September - crossing the worlds busiest waterway : the Dover Straights in a Cornish Gig. We battled French bureaucracy, rough waters and dodged huge big boats to reach France in just under 8 hours. The huge support and donations we received offered great motivation through the day. As a crew we have raised over £7000 pounds which will be matched kindly £ for £ by npower for a very worthwhile cause. Thank you to all those who donated and for those who would like to contribute - it is not too late. www.justgiving.com/Fraser-Blunt-channel-row Sadly we returned without the normal crates of beer and wine, but that leaves a more leisurely challenge for the next trip to France, this time on the ferry !

Fraser Blunt



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Along with 3 wood burning fires, which on cold days are regularly topped up and give a nice warm welcome, there is a friendly relaxed atmosphere. Whether you choose to eat in the bar or the restaurant, there is something for everybody's taste. All our food is sourced locally where possible and everything is cooked fresh on the premises (even our delicious puddings)

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10.00am - 10.30pm Sunday



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Mobile Library

Wednesday 2nd, 16th & 30th January
Bishopstone 10.00 - 10.55am
Hinton Church 11.00am
West Hinton Farm 11.20am

The Mobile Library will next be in the villages on the above dates. Wide range of books available, including large print and children's.

Coffee Morning

Whilst the mobile library is outside Bishopstone Village Hall a coffee morning is held in the Hall. The organisers would appreciate help from anybody who could spare the time.

Contact Doreen Cooper 792 965

Willow Weaving Evening



There had been an idea of building a wicker man ... but the women (and Keith!) of Bishopstone and Hinton Parva contented themselves with creating beautiful wreaths and garlands in a fun evening of willow weaving led by Ruth Parsons on 5th December. The comraderie and laughter amongst the 30 attendees was really quite something, and we all went home with a beautiful Christmas decoration for our homes.

We have the idea of moving up a grade in the new year, the lovely Ruth Parsons will be coming to do a **Basket Weaving Day** (times to be confirmed) on Saturday 19th January in Bishopstone Village Hall.

The cost of this course is £30.00 + the cost of the willow, approximately £5.00.

There is only room for 12 people so again it will be on a first come first served basis. If this proves very popular we can hold another day on the 2nd February. Please book early to avoid disappointment.

*Chris Thomas
01793 790 106*



BISHOPSTONE WITH HINTON PARVA WI

Jenny Greaves

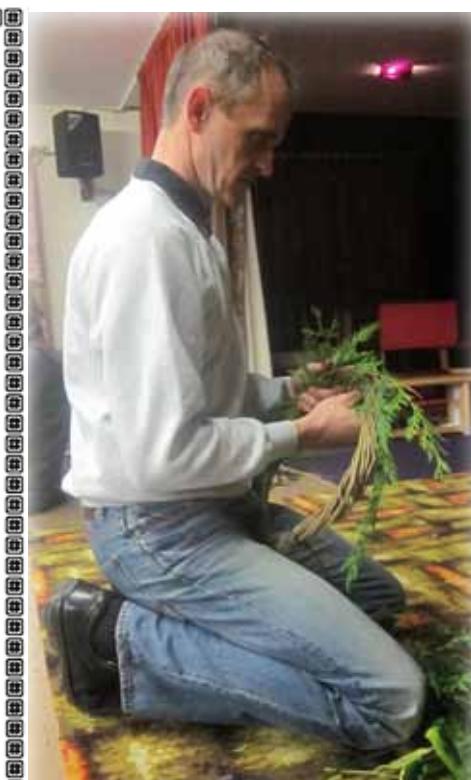
will give a presentation entitled:

The Mores and Mountains of Bhutan

at 7.30pm on 10th January 2013
Hinton Parva Village Hall

New Members and Guests Welcome

Check out our web page to find out more about us:
www.ashbury.org.uk/womensinst.php or call 783822



Bishopstone Gardening Society

The Gardening Club is open for anyone to attend. Membership is £5.00 per year or £2.00 on the night at every meeting. If you are interested in finding out more about the Gardening Club schedule of events please email us on: gardensoc@hotmail.co.uk.

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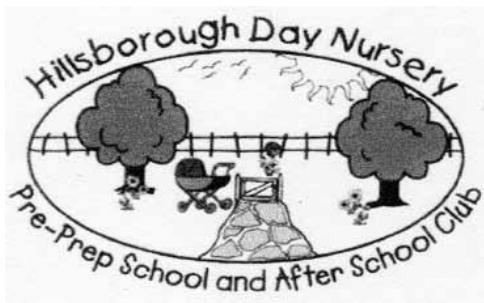
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The Royal Oak Diary

You'll probably read this while relaxing in the post Christmas glow (although as a woman, the Tesco, ASDA, Iceland and Morrison tv adverts have tended to show that your work—your life's work-- is never done until the rest of the family is fat and fast asleep in front of said telly, and you're still doing the washing up...), so the idea of a little feast at The Royal Oak is probably the last thing on your mind.

Nevertheless, I will try to entice you in, for £10 suppers most nights through the 2013 winter; for Burns Night on Jan 25th—done, as always properly, making our own haggis this time; for our track day at Castle Coombe in March, possibly the least environmentally friendly thing we have ever done. Enjoy your car to the full—this is a Royal Oak exclusive day for 30 cars, 9 till five, max 6 cars on track at a time (this is not a problem, I assure you); and supper afterwards at the pub with Jody Scheckter, the F1 world champion from 1979 and now the man who makes the buffalo ice cream and mozzarella we use at the pub. Date—March 19th, or 20th, to be confirmed. Track day price about £130; full day including supper, about £160. More details early January, but we will be full, so take advantage



early and leave your name and details in the book. Any car—don't worry, there'll be a wide mix.

In the meantime, we continue to offer, most nights, food that is outstanding, service that is warm and informal, and drinks that are well chosen and well kept. As we move into 2013, head chef Rikki McCowen will be asking and encouraging more of you to grow nice things for his kitchen. If you want to be proactive, call him at the pub, 01793 790 481; you know that we honour our growers with beer and food, usually quite generously. Thanks to those of you who come to see us. Those of you that don't, give us a try one day and see what you think of this nationally acclaimed pub in your midst.

Tim Finney

Haveas Corpus - Reviews

As the summer of 2012 came to it's somewhat watery close, a stranger roded into town. On hearing sagas around the campfires of a drama group that had once thrived in the area he had a crazy dream that it could be revived. Bribed with the promise of free food various villagers emerged, other were simply shanghied. Amazingly they managed learn a few lines, not neccessarily in the right order, and a play was performed.

Here are some of the reviews:

This hilarious comedy of errors and mistaken identity was a brave choice for the first performance by the newly revived **Bishopstone Amateur Dramatics Society**. Set in a doctor's

surgery in 1960s Hove, Alan Bennett's witty farce introduced the usual stereotypes of middle class, Middle England in a trouser dropping, boob fondling play of sexual frustration in *The Permissive Society*. David Thompson's minimalistic production was laugh-out-loud funny, unpredictable and fast paced, with extraordinary performances by some previously respectable members of village society. We will remember them.

The Village Pump, November 2012

A motley crew of mainly novice actors delighted the sell-out audience with their enthusiastic portrayals of classic Carry On characters. Randy doctors, pervy vicars, bosomy battle-axes, pneumatic beauties and spotty youths frolicked their way through double entendres, misunderstandings and riotous romps, with more trouser dropping than a Saturday night behind the Royal Oak.

Pond Life, November 2012

Filth. Undies worn twice. Even the gas oven was dirty. And the air was black with the wings of chickens coming home to roost.

Cleaners' Weekly

In a frank and fearless exposé of the alleyways and pathways of Hove, Cannon Harold Throbbing led us to Paradise and back, via Matlock.

Anglican News

The worst show I've ever seen. Not funny at all. A revival too far.

Purdue, Swindon

Typically anti-capitalist rant from the anarchists of Bishopstone and Hinton Parva. A pathetic swipe at middle class professionals, alongside the ritualistic glorification of the cleaning classes and this nation of hypochondriac, work shy, sex obsessed peasants. Sir Percy should be seen for what he is—a bulwark of progressive goodness, a bastion of all that is correct and right, rather than being reduced to this grovelling worm for other people's enjoyment.

Finance Times, 2nd Dec 2012

The pleasure was all mine, said farmer Clive Hill, when complimented on his hands-on performance.

Overheard in pub



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SNIPPETS OF DOWN UNDER

Summer Holidays

Hello and Happy New Year. Thank-you for the kind comments about my first contribution to the newsletter. January in Australia brings the summer holidays, although *our* state, Victoria, cannot rely on having warm weather and often the hottest part of summer occurs once school holidays are over. Traditionally it was when the construction industry closed for their annual holiday but this has changed. The end of the holidays is marked by the National Public Holiday, Australia Day, 26th January. Until 1994 Australia Day was observed on the closest Monday and we enjoyed an annual long weekend. Now it is actually celebrated on the day. Australia Day commemorates the arrival of the First Fleet at Sydney Cove in 1788 and Australians celebrate the day with community festivals, concerts, BBQ's with family and friends. It is a popular day for citizenship ceremonies and it is when the Honours List is published and *Australians of the Year* are announced. Not everyone celebrates and it is a time for protests by Indigenous Australians.



In England, Jon and I, celebrate the day by hosting an indoor BBQ with colleagues from my first job, a sales assistant at the Kitchenmonger stores. Now I work part time for Education Business Partnership West Berkshire, in Newbury but I still enjoy selling kitchenware every second Sunday in Marlborough. Jon supports my *careers* by being a great house husband. In between shopping, cooking and cleaning he manages to find time to pursue his love of cars – racing, restoration and chauffeuring his favorite Ridgeway Link patrons.

There are no specific foods to celebrate Australia Day. In fact, we don't really have a rich food tradition but there are dishes and ingredients we like to claim as our own. Pavlova, Anzac biscuits, Vegemite, meat pie & sauce, bush tucker, Chicko Rolls, Dim Sims, Cherry Ripes, Tim Tams, Iced Vovos, Fantales, SAO biscuits, macadamia nuts, lamingtons. Lamingtons are a square of sponge cake dipped in chocolate icing and then tossed in coconut. The history of their development is debatable but they were named after Lord Lamington who served as Governor of Queensland in the late 1800s. *Lamington drives* use to be a popular fund raising activity.

To make lamingtons, cut a 20 cm square sponge cake into 4 cm squares. Dip each square into a 'runny' chocolate icing made in the top of a double saucepan (500gm icing sugar, 45gm cocoa, 15gm melted butter, 125ml milk), allow excess icing to drain before gently tossing in desiccated coconut. Allow to dry. Store in an airtight container. For a full copy of the recipe, email and I will reply with an attachment.

Regards, Helen Evans (aussiehelen59@gmail.com)

And Finally.....

Let's start with a huge thank you to everybody who sends in copy. I know you worked extremely hard to get it to me as soon as possible. I am truely grateful - can we have a new year resolution to keep up the good work?

And now the more usual apology, Chris luvie, I'm so sorry I didn't find room the the pictures that you sent of the Bishopstone Craft Fair, to make some kind of amends I'm sending them to Mille to put on our bright, shiny new website.

Anzac biscuits, Vegemite, meat pie & sauce, bush tucker, Chicko Rolls, Dim Sims, Cherry Ripes, Tim Tams, Iced Vovos, Fantales, SAO biscuits.

What? I simply can't wait to read more of Helen's *Snippets*.

Happy New Year chaps
mogs XXX

ADVERTISING

The advertising part of the newsletter, which of course, helps to fund the enterprise, is organised by Angie Alcock. For business advertising rates please contact her: email angiealcock@hotmail.co.uk or telephone 07976 645 229.

We must warn you that adverts received without payment will not be included. For people with small, one-off advertisements there is a minimum fee of £1.00.

As to advertising on the village website: millie@tomandmillie.com.

The copy deadline is the 15th of the

month but **please send large items as early as possible**. Don't forget copy must include name and contact details for validation purposes. The newsletter is delivered free of charge to all households in the two villages; donations towards the cost of production will be gratefully received by Angie.

CONTACT

email: mogsboon@hotmail.com subject newsletter (in case my computer rather rudely thinks you are junk mail) or delivered to: Brock Cottage, Hinton Parva, SN4 0DH, telephone 01793 790 626. Thanks to Millie Green, admin@villagenewsletter.org the newsletter appears on the new village website at: www.villagenewsletter.org.