

May 2023 Edition 163

South Leigh & High Cogges News

PARISH NEWS UPDATE

First let me say what a wonderful Coronation Party weekend we all had - we were so glad that so many of you were able to attend at least one of the gatherings. Our thanks go as always to Martin Spurrier for being the spearhead, but I think he would agree that it wouldn't have been possible without a whole load of volunteers, so thank you one and all.

Below is an update on some of the more pressing issues - details can be found in the various Parish Council meeting minutes which are all published on the website. We are just preparing the end of year accounts for the auditors but they will shortly be published for you to scrutinise - it is, after all, your money!!

Access to West Witney (Shores Green)

The planning application for this junction is to go in front of the OCC planners on 6th June and will no doubt be passed. Then they will commence doing the compulsory purchase of land that is required. It's unlikely that the first actual on ground work will start until the beginning of next year. You will know that the PC have been pushing to get protection both for High Cogges and the main part of the village. We've had a couple of quite stormy meetings with OCC who seemed to be ignoring our 2 years of meetings and discussions with them.

The outcome has been as follows - there will be considerably more planting as both a sound barrier, but even more a visual barrier, along the section by the new junction and along to the attenuation ponds. We felt we had been led to believe that sounds boards would be included but it seems these only make a difference if the road is abutting the houses. So, we will push instead for the speed limit on the A40 to be reduced to 50mph (even the developers think this will be the best way of reducing noise). Lighting will be at a low level and with very little spread of light and will be dimmed between the hours of midnight and 6.00am

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PARISH COUNCIL UPDATE NICKY BROOKS

From the various studies that OCC have done throughout the village on traffic counts, destination and speed, they now (finally) agree with us that something needs to be done. We have a written commitment and a budget that includes 4 chicanes, 2 flashing speed signs (which will be moveable), the opportunity of a fifth chicane and a crossing by Lymbrook Close to get safe access to the bus shelter and the football pitch, more 20mph small signs and better lines on the roads and finally the white gates that you see in many villages at the entrance and the exits. All this will come with funds from the Access to Witney Project and won't be allocated until that project is underway. There will be extensive consultation with you all before this goes any further.

Anaerobic Digester

The developers have put in the formal application to WODC and they are gathering views and further reports before making their recommendations to the Councillors. I am sure you will have seen the protests and coverage that we have had from both TV and

radio. There will probably be a quieter time now whilst the Council collects the required information but as soon as we know more we will let you know.

We are still chasing a better mobile signal where Dick is being extremely persistent in getting the companies to keep to their word. The application for Conservation Area is in the hands of WODC but we are promised some update in the first week of June and, finally, the A40 dualling project is still on hold but we will keep our eyes out for when it comes back on line. In the meantime the works not the A40 continue with the building out of the Park and Ride.

This is an update on the major items that the PC are dealing with. If you have any issues/problems that you think we might be able to help with please do let us know.

I hope everyone has a happy summer.

Nicky Brooks Chair, South Leigh & High Cogges Parish Council

VILLAGE HALL EVENTS JOHN ASHWELI

If you wish to hire the village hall for an event first look at the Parish Council website www.southleighandhighcogges-pc.gov.uk/south-leigh-village-hall and then go to "availability" and you will find the calendar. If your proposed date is free fill in a booking form which can be found under "Hire" send it to booking@southleighvh.co.uk and you will receive confirmation from the booking clerk, Sam Kelaher. If you have a problem you can email Sam direct. Alternatively if you do not have access to a computer please phone her on 07583 930145 or any member of the committee.

Rates for villagers are slightly less than for non residents.

Earlier this year work was completed to widen the entrance to make it easier to drive into the car park and this summer we have arranged to have the outside woodwork of the hall painted sometime in June or July if all goes according to plan.

You may be interested to know that following the Coronation weekend all our chair legs were returned in need of a good clean. 480 muddy legs had to be washed because they had sunk into the soft ground behind the hall and/or on the football pitch. 20 legs came back without a foot, presumably they are in the ground somewhere but if you come across one or more we will be grateful if you can return it or them to the hall.

Being Church

St James The Great Church in South Leigh is a wonderful building with historical significance. Most of us appreciate having this building of historical significance in our village. It adds value and interest to our village. Many of us value having our own church - a place where we can celebrate births and marriages and give thanks for the lives of loved ones who have recently passed away. But is that all a church is for?

Recently we have been reflecting on what it means to be "the Church". It is not uncommon to talk about "the church" when we are referring to *the building*. But within Christian circles and in the Bible, the church was never a building, but was in fact *the people* – The Christians who gathered together to pray, worship, read the bible and hear some teaching – they are the church.

That makes every church a very messy place. Being or becoming a Christian does not make any one of us perfect. We are all flawed and continue to make mess ups from time to time. It has been said, "If you ever find a perfect church, don't join it – you will ruin it!"



The book of Genesis, tells how God created humankind "in his image" or "in his likeness". Everything that God created reflects something of God and who He is. But the thing that should most reflect God's likeness is us... human beings! That doesn't mean we are the same as God – none of us are divine and holy like God is. But out of all the things he created we at least have the potential to reflect what He is like the most.

God is love. Love lies at the very essence of who and what He is. As such during His creation, being love, God gave us free-will. We have the choice - Do we follow him, or do we go our own way? That was one of God's greatest acts of love. Love is not controlling. To truly love someone is to give them freedom to choose to love you back...or not. And so we have it... a broken world full of people who all fall short of the purpose and plans that God intended for us. Thankfully, God knew that we would reject Him, so he also had a rescue plan.

God's rescue plan shows us that He loves us. He doesn't just reject and turn His back on anyone who rejects or turns their back on Him. No! He continues to pursue us, gently inviting us to choose to turn back to Him.

God is love - His love for us is full, perfect, and unconditional!

With love, as well as free-will, justice must also have a place. Justice is a prerequisite for love. It is not possible to be unjust and loving at the same time. That which is unholy cannot exist in the presence of pure holiness. So God needed to find a way that we could once again be with Him for all of eternity, a way that we might be washed clean.

So Jesus died on the cross, to pay the price of our sinful rebellion against God. Justice had to be done. A just price had to be paid. God could not force Jesus to die for us, that would be unjust. Jesus instead CHOSE to die for us – a clean and perfect sacrifice to cover the sins of the whole world.

Then Jesus sent his Holy Spirit to live and dwell in all those who chose to follow and put their faith and trust in him. As a result of the presence of the Holy Spirit in us St Paul writes in 1 Corinthians 12 v 27, "Now you are the body of Christ, each one of you is a part of it." Not yet perfect, but learning daily to become the people God created us to be.

So the Church is a group of people who are learning and growing, getting to know God (Father, Son and Holy Spirit) better, bringing with us our different gifts and abilities, to be the body of Christ in the world, as we cheer one another on seeking to build one another up and encourage one another in our faith. Our purpose is to show the world what God is like through his presence in us. We are becoming more like Him every day. If you'd like to learn more too, why not come along to our Sunday services on the 2nd and 4th Sundays of the month at 10:30am. Come and BE the Church with us. We'd love to see you.

Kind regards

Rev Andy Reid (Associate Vicar)



QUIZ

Solve these cryptic clues to reveal flowers. Answers appear elsewhere.

1 SAD RINGER (8) 2 FOUND IN CASTER-BRIDGE (5)

3 SINGLE AFTER NAME CHANGED (7) 4 CUNNING ONE WITH

HAND WARMER (8) 5 CONFUSED AS HE FELL

(4-4) 6 EARTH BLOSSOM (5,6)

7 SHE'D LOVE IT AL-

TERED (6)

8 COWARDLY HELD BY BABY (6,6)

9 FALL IN WINTER—NOT A LOT (8)

10 NO END TO THE CLEFT (6)

11 VALLEY WITH DISTRIBUTION OF RAIN(8)

12 JUST HATE HER

AROUND (7)

13 EXPEDITIONIST'S

PLEASURE (10,3)

14 A WEE PEST ABOUT TO

FIND IT (5,3)

15 USED FOR MILITARY

SIGNALS (5)

16 IT'S ALMOST WORTH ADDING TO SPREAD ON BREAD (10)

17 LINE DANCE MIX-UP

18 IT APPEARS FROM UNDER LOGS (9)

19 CONTRASTING TASTES

(11)

20 CINE GALA REVEALS AROMATIC PLANT(8)

SLEIGHBELLS REPORT MAY 23

EVADNE ADRIAN-VALLANCE

Royal coronations, weddings and baptisms have long prompted celebratory ringing. In 1953, all the country's 38,000 church bells were rung for the coronation of Queen Elizabeth II, and the coronation of King Charles III and Queen Camilla provided an opportunity to continue the tradition. This would prove a national challenge with only about 30,000 bell ringers in the UK today, and a *call* was duly made to recruit thousands of new bellringers, especially young people, both to ring in the new King and, in the long term, to keep the ancient art from dying out. Read on to find out how St James has just answered this call!

On Sunday May 8th, we were pleased to be able to muster seven ringers from South Leigh and St Mary's Witney for an hour's ringing as part of the other celebrations at the Village Hall. In addition to general ringing, we had fun with two simple routines created for the occasion. Coronation March

and Orb and Sceptre.

Tower Captain, Heather Horner, had also devised a cunning plan to contribute to the national recruitment drive. Revellers at the Village Hall were able to sign up for a timed 'Ding for the King' session in the ringing room. At least thirty-four people signed up and, during the course of the afternoon, were shown how to hold the sally (part of the rope) and chime a bell. Chiming involves making the bell sound when it is hanging down, rather than ringing the bell in its full 360 degree arc.

It was splendid and satisfying to see the delight and entertainment that this provided to adults and children alike and it is hoped that some may be encouraged to pursue the art. If so, do come to a practice on the 1st, 3rd and 5th Wednesday of the month, 7:30 - 9:00 p.m., and see if it is for you.



L-R: Heather Horner, Carol McRobbie, Evadne Vallance, Ruth Leatherdale, Dan Neal, Anne Peake, Amy Thomas

Volunteers needed – Please Help Your Village Hall



Can you give up a few hours once or twice a month?

The village hall committee needs 2/3 new members to help run the hall for the benefit of the village and new ideas are always welcome.

OR

Can you spare some time now and again?

To join us a volunteer on special occasions. We need a list of people that are prepared to come and help at events such as the ones we have recently celebrated.

Jobs might include – Putting out tables and chairs, help with catering, putting up decorations, or just to help with odd jobs in and around the hall

We are also in need of a cleaner for the hall.

For further information please contact:

John Ashwell on 01993 703534





The Friends of South Leigh

If you know of anyone who needs support of any kind, please get in touch with one of the following. The Friends have wide powers to help in many ways.

John Ashwell (703534), Richard Law (773355), Rita Sawrey-Woodwards(774343), Sue Washington (775574) and Karen Wilson.

Coronation Weekend at the Village Hall

Wow, what a weekend! On Sunday we were blessed with blue skies and sunshine after some horrible weather earlier in the week which resulted in the man delivering and setting up the marquee getting stuck for several hours in the Village Hall garden on Friday evening. Thanks to Martin S for rescuing him in his lovely old Land Rover.

There are so many thanks that need to be given for this wonderful event that was able to take place because of the fabulous fundraising efforts of Martin S who obtained a grant from the National Lottery, so that residents could enjoy a large part of the weekend free.

As you can imagine these things don't happen overnight and over the days leading up to the event there was a lot of setting up to do in-between the hall hires, from putting up the bunting with thanks to Liz and John Ashwell with the help of David and Caroline Auger, mowing the grass by David Auger to organising all the food shopping and food preparation by Sue Washington. To all the setting up on the day, Sam and Nick Kelaher, Dick Pears, David and Caroline Auger. With special thanks to Sue Washington, and her kitchen team - Judy, Debbie Diacon, and Caroline Auger for the food preparation and serving of the puddings.

We started the day with a treasure hunt that was organised by Sam and Nick Kelaher for which wellies were most certainly needed. Hunters were rewarded afterwards with a sunflower grown by our very own green fingered Dorothy Carden-Noad, who also put together the gorgeous flower pots on the edge of the patio area.

Then lunch which was a marvellous BBQ cooked by the two magnificent BBQ kings off South Leigh and High Cogges John Alexander and Sid Washington ably assisted by Sid & Sue's relations Judy and Peter. Fantastic job everyone. Thank you.

This was followed by some amazing puddings made and donated by quite a few of the villagers. So many, many thanks to all who donated puddings and cakes, they were thoroughly enjoyed.

The bar was stocked with drink and manned all afternoon by John and Liz Ashwell.

In one corner of the garden there was a coconut shy, run by two village lads Alex and Henry. Great job boys, judging by the number of coconuts that people had it appeared to be quite a hit.

To anybody we have missed we apologise whole heartedly and thank you most sincerely.

We could not do all this without all these people donating their time and effort, so we must say a

HUGE THANK YOU TO YOU ALL.

We need more volunteers/helpers, please refer to the help wanted poster.

But it's a weed! By Rita E Sawrey-Woodwards

The definition of a weed goes something like this: it is an unwanted plant growing in human-controlled settings e.g. gardens, lawns, orchards, farm land. We often see weeds as a nuisance, something that we have to pull/dig up and get rid of because they shouldn't be there, they spoil our display or reduce our fruit/vegetable crop yield.

In recent years, people have realised the importance of wild flowers in our ecosystem and are encouraging them to grow alongside our cultivated plants. The bees and many insects, whose numbers are dropping catastrophically, benefit enormously from the nectar and the pollen they provide.

Weeds, aka wild flowers, are tremendously successful plants. They have the ability to establish, grow and reproduce incredibly well with no help from us humans.

This thought brought to mind a poem I wrote back in May 2002 about the dandelion. At the time, I had a lawn to care for and observed that I could cut the lawn on the Sunday, and by Thursday the dandelion seed heads were formed and ripe ready to release their seeds. The poem is written in the voice of the dandelion.

Here it comes again! Blades spinning,
Wrenching frond from stem,
To and fro, not content until all is shorn.

Darkness falls, peace at last!

Dew falls, like drops of life.

Sunrise. Drenched in energy

A bud awakens, emerges,

Will there be time before the next annihilation

To ensure survival?

Sunset follows sunrise, then

A burst of yellow, attracting pollinators,

Work done, I'm still here! I might make it!

Dawn, daylight, a puffball of magic,

New life to spread by a whisper of wind: then....

Here it comes again! Blades spinning,

But that's OK,

I'm designed to resist the attempts of Man

To destroy

ME!

Rita E Sawrey-Woodwards 2002

One thought leads to another, and I concluded that our wild flowers really do deserve far more attention than we ever give them. So in an attempt to address this, I thought I would provide an interesting insight into three of our most prolific wild flowers in the hope that you may see them in a new light, and not just as nuisance weeds which you curse as you try to remove them from your garden. They will always win by the way! It's how Nature designed them.

The <u>Field Horsetail</u> (Equisetum arvense) has been around for over 100 million years....that's how successful this genus is. It does not flower but reproduces by spores which are produced on a light-brown cone at the tip of a non-photosynthetic, succulent stem in early to mid-spring. When these

wilt, green sterile stems are produced which are photosynthetic, hollow, jointed and ridged and have whorls of side shoots at the segment joints which can number up to twenty. If gardeners try to pull these up these plants to remove them, the stem will break on the whorls and the plant will continue to grow





Spore-bearing stems in Spring Green sterile stems

Underground it has an extensive network of rhizomes which can penetrate soils to a depth of 6 feet. This feature is a major contributor to its

success and why gardeners find it difficult to

control its growth and spread. The separate sterile non-reproductive and fertile spore-bearing stems grow from these perennial rhizomes. In Japan and Korea, the buds are eaten as vegetables in Spring. All other *Equisetum* species are considered toxic to humans. *E.arvense* is toxic to livestock, horses in particular.

Then there is the <u>Cuckoo Pint, Arum maculatum</u>. This is a woodland flowering plant with large triangular leaves, sometimes purple-spotted, and with a very distinctive inflorescence, comprising a pale green spathe, a hood-like structure, surrounding the spadix, a yellow then purple poker-like structure. At the rounded base of the spadix, the flowers are hidden from sight, with a ring of female flowers at the bottom, a ring of male flowers above them, and a ring of hairs forming an insect trap above the male flowers.





The Cuckoo Pint with the spathe removed

The story of how this flower achieves pollination is worthy of note. It involves entrapment of insects by luring them in with warmth and a scent of faeces, forcing them to stay as the hairs trap them inside, providing a banquet of delicious food on which they gorge, giving them a shower of

pollen dust and then keeping them captive until dawn, at which time they can fly away and visit another plant for another lively night out, but this time depositing the pollen they were previously showered with onto the female flowers. Both the fly and the plant win!

Many small rodents appear to find the spadix particularly attractive, probably due to the raised temperature and the scent; finding examples of the plant with much of the spadix eaten away is common, or as I have found locally in the railway lane, the discarded spathes where they have been bitten off to find the spadix.

In Autumn, the lower ring of fertilized female flowers forms a cluster of bright red berries, up to 5 cm long which remain after the spathe and other leaves have withered away. These attractive red to orange berries are extremely poisonous to humans, but are eaten by birds which thus disperse the seeds within.



Discarded spathe

Autumnal berries

With regard to its name, you like me probably pronounce it as Cuckoo Pint, as in a pint of milk. In fact it should be pint with a short 'i' sound as in kick, because it is derived from the word pintle (which means penis) referring to its visual likeness and its obvious



implications, hence the trivial names such as 'Lords and Ladies' and 'Adam and Eve'. The tuberous root, when roasted well, is edible and has been ground to flour, or made into a drink called saloop which was popular before

tea and coffee. It can be highly toxic however if not prepared correctly.

And, finally <u>The Dandelion Taraxacum officianale</u>. The name derives from 'dente de lion', tooth of the lion, referring to their serrated leaves which give the appearance of sharp, feline teeth. The beautiful yellow flower head is comprised of many individual flowers or florets. The whole flower opens during the day and closes at night as a reaction to the air temperature. This year, the dandelions had already flowered and produced their familiar seed heads, dandelion clocks, before the 1st of May. For this reason, they are very important food sources for the early pollinating insects such as honey bees, bumble bees, ladybirds, beetles and butterflies.

The leaves are also a food source for the caterpillars of a variety of moth species including the orange swift, the large yellow underwing, the giant leopard and the riband wave. Humans too can enjoy every part of a dandelion; the leaves are high in nutrients including potassium, iron and Vitamins A, C, B1 and B2; the roots can be dried or roasted and used to make a refreshing drink; the flowers can be fermented into dandelion beer or wine. But be warned, all parts of a dandelion have diuretic properties when consumed! The familiar dandelion clock seed heads can produce 54-172 seeds per head, and a single plant up to 5000 seeds per year. The wind disperses the seeds up to several hundred metres away from the parent plant. Underground, the dandelion has a long tap root which penetrates deep into the soil.







Flower head

Seed head

Serrated leaf

So now I hope you may see these three wild flowers in a different light and appreciate their structure, uses and extreme success; they have been around a very long time. Their deep roots, attractive flowers, ingenious pollination methods, and efficient dispersal of their spores and seeds are all contributors to their success. They are only 'weeds' because we humans don't like where they grow, but actually they are amazing and important wild flowers in their own right....I hope you think so too!

Rita

Photos: RES-W except for the Field Horsetail, Cuckoo Pint berries and dandelion leaf Refs: Wikipedia, Encyclopedia Britannica, discoverwildlife.com



NEW COMMUNITY PATH AT BLENHEIM

Russell & Anne Cherry

A new community path has been established at Blenheim linking Bladon with Long Hanborough.

It runs from inside the Bladon gate (on left) at end of Park Lane (adjacent to the White House community pub) through to the A4095 at Long Hanborough—opposite the industrial estate between Lower Road (from Eynsham roundabout) and the railway station.

This is a very pleasant easy to follow waymarked route, firstly following alongside the River Glyme (dammed further back to form the 2 Blenheim lakes) to an area known as The Lince. It then passes opposite Lince Lodge before crossing the river at a delightful stone bridge by a waterfall where the Glyme joins the River Evenlode.

The path now continues in the Evenlode valley along edge of Estate woodland, then bears left to cross this river to reach the A4095 beyond Hanborough Lodge.

The walk can be combined with a visit to Bladon church and Churchill's grave, and The White House pub, and also to the Bus Museum at Hanborough railway station (check opening times).

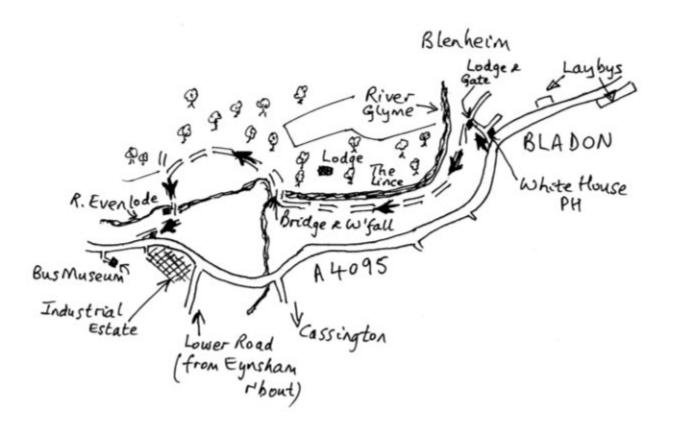
It is a 2 ½ mile return walk between White House P.H. and A4095 at Long Hanborough.

IMPORTANT NOTES:

This path does not join any Public Rights of Way within Blenheim, so a Blenheim Pass will be required to visit other parts of the Estate.

PARKING: there is <u>limited</u> parking on Park Lane <u>just off</u> A4095 near White House P.H., but please <u>don't</u> park in pub car park (unless patronising pub) or in Park Close off Park Lane (residents' parking only).

There are 2 laybys further along A4095, 1 on either side of road.



Witney Gazette

End

South

Leigh

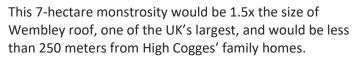


Do we really want a gas factory like this on a green field site in our rural parish?... Plus, the 21,450 HGV/tractor

movements <u>p.a.</u> to and from it and <u>198 MORE PER DAY</u> during harvest on our roads. This would be a social and environmental catastrophe. It rides roughshod over our Neighbourhood Plan and ignores the wish of residents. You can still

help to stop it, NOW!

OBJECT NOW, PLEASE!



It is comforting to see that some **90 percent** of the 230+ comments on the West Oxon District Council Planning portal are **Objections.**

Even the Oxfordshire County Council and the West Oxfordshire District Council don't support it. And that's not all...

As this Newsletter goes to press, the developer has just applied for a 'Hazardous Substance Consent to make and store Methane'.

That's pretty unambiguous.

There is more concrete evidence from the Environment Agency, itself. Their document (see link below) records some 30 environmental accidents at existing ADs between 2010 and 2018. It's horrific reading: https://consult.environment-agency.gov.uk/environmental-permitting/standard-rules-consultation-no-20/user_uploads/incidents-report--2010-2018--final.pdf

And how about the smell from all that farm waste being trucked into the site that the developer's pamphlet 'greenwashes'? Banbury Guardian quoted Acorn's Managing Director on this... it reported that he said that his own home is 500 metres from a similar plant and that he 'has become used to the smells'. That says it all! And try living peacefully and safely with an HGV/Tractor coming and going every 8.9 minutes?

David Hindley, from the 'Stop the Witney Anaerobic Digester concerned group' said, "Every aspect of this application rides roughshod over our Parish Neighbourhood Plan. How could a land owner within our own community blight the very countryside we love. And how could Acorn Bioenergy go along with it?"

He continued, "The soonest that the planning application might come before the WODC's Lowlands Planning Sub-committee (the decision-making body) is **19th June**, **but it could be August or September**. We will continue to object strenuously and will fight this to the bitter end'. **How can you help?**



Lindsey

Margery

- 1. When we know the date, we will need a crowd of vocal protesters at the District Council offices as Councillors arrive to decide whether the land owner and developer will make a lot of money at the expense of ruining our lives and the investment in some of our homes, or rejecting it, as they should.
- 2. Please also submit more Objections or additions to your existing Objections to WODC (scan/photograph QR). Numbers count when the Planning Officer is considering the case. This is important. Please do it now!

www.westoxon.gov.uk/planning Use Ref: 23/00179/FUL

This is an urgent matter. Please Object and watch out for further news on the Council meeting. Thanks. The information in this article is accurate to our knowledge, much being derived from the developer's own publications. However, we cannot accept responsibility for errors or omissions. Produced by concerned residents. Tel: 07775 671646

Seasonal South Leigh Recipes

When you get asked for a recipe every time you make it for friends or family it is usually a sign that it has been a 'thumbs-up success' and so I thought I would share a couple of recipes that have always had this reaction. Chocolate brownies are great at any time of year but you can't go wrong with these ones, dotted with nuggets of gooey, salted caramel and served simply with a pile of fresh, summer English strawberries. The Beetroot-Cured Salmon is wonderfully simple. It can be made in advance and because it is sliced thinly it goes a long way. Serve it with this delicious Seed and Nut Loaf and a horseradish cream - perfect for a summer lunch with a glass of rosé. E.L.

Salted Caramel Chocolate Brownies -

makes about 12 brownies

For the salted caramel (enough for 3-4 x batches of brownies):
150ml double cream
½ vanilla pod, split or 1 tsp vanilla essence
4 tblsps water
250g granulated sugar
2 tblsps golden syrup
65g butter, cut into small pieces
½ tsp flaked sea salt

For the brownies:

150g dark chocolate (54%), broken into pieces 150g butter 250g light muscovado sugar 3 eggs 1 teaspoon vanilla essence 100g plain flour

First make the salted caramel. Pour the cream into a saucepan. Scrape the seeds out of the vanilla pod and add the seeds and the pod to the cream or add the vanilla essence. Heat gently until the cream begins to bubble rapidly, then immediately remove the pan from the heat and set aside.



Put the water, sugar and golden syrup into a large saucepan and heat gently until the sugar begins to melt. Don't stir the syrup but you can carefully swirl the pan from time to time. Turn the temperature up a little and watch the syrup carefully as it begins to turn golden brown and gradually gets darker. When the syrup is a rich, dark golden brown, with a slightly burnt aroma, take the pan off the heat and immediately whisk in the infused cream. The caramel will bubble up before subsiding so *take care!* Beat in the butter and salt then, when cooled a little, transfer the caramel to a plastic storage box.

To prepare the brownies, first grease and line a square baking tin measuring approx. 20 x 20 cm. Preheat the oven to 180°C / Fan 160°C / Gas 4.

Place a heatproof bowl over a pan of gently simmering water, making sure that the bowl doesn't touch the water. Place the chocolate and butter in the bowl and stir from time to time, until it is melted and well combined. (If you have an Aga you can simply sit the bowl directly on the Aga surround and this will be hot enough to gradually melt everything.)

Take the bowl off the heat and stir in the sugar. Whisk the eggs in one by one then finally add the vanilla essence and flour. Scrape the mixture into the lined tin. Using about one quarter of the prepared caramel (see note below) take pieces the size of a penny and distribute them over the brownie mixture.

Bake for 25 minutes, until just cooked. The brownies should still have a very slight wobble in the centre and the caramel will have melted into gooey pools! Cut into squares when cool and don't even bother to think about the calories!

Note: The remaining caramel can be stored in the freezer for months - it will be ready the next time you make these brownies which makes the whole process much quicker and easier because half the recipe is done.

Beetroot-Cured Salmon with Horseradish Cream

600g salmon, cut from the middle of the fillet 4 small ones or two large fresh beetroot (about 300g), peeled and finely grated 90g sea salt 90g granulated sugar 50ml gin or vodka zest of one large orange ½ tsp peppercorns, crushed For the Horseradish Cream: 200ml Crème Fraîche 2-3 tsps (or to taste) horseradish sauce

Remove the skin and any fattier bits of the salmon and check for bones. Combine the beetroot and remaining ingredients in a bowl. Place half the beetroot mixture in a plastic box, or ceramic dish, that will fit the salmon reasonably snuggly and sit the salmon on top. Add the remaining beetroot mixture, making sure that the salmon is completely covered. Seal the plastic container or cover the dish and refrigerate for 12 to 36 hours. Remove the salmon, scrape off all the beetroot mixture and



pat dry with kitchen roll. The salmon will be bright red on the outside but when sliced there will be a wonderful contrast with the salmon pink on the inside. Combine the ingredients for the Horseradish Cream. Slice the salmon thinly and serve with the Horseradish Cream and thin slices of brown bread or Seed and Nut Loaf.

Seed and Nut Loaf - makes one small loaf

75g pumpkin seeds
75g sunflower seeds
50g linseeds
3 tbsp chia seeds
150g brazil nuts, coarsely chopped
4 large eggs, beaten
3 tbsp olive oil
20g dried cranberries
20g dates, chopped
½ - 1 tsp salt

Preheat the oven to 180°C / 160°C Fan / Gas 4. Grease and line a 2lb loaf tin. Combine all the ingredients in a large bowl and mix well. Tip the mixture into the prepared tin and bake for 45-50 minutes, until golden brown and firm to touch. Leave to cool in the tin for a few minutes before removing from the tin to cool completely. Slice thinly.



1 BLUEBELL 2 ASTER 3 ANEMONE 4 FOXGLOVE 5 SELF-HEAL 6 GLOBE FLOWER 7 VIOLET 8 YELLOW RATTLE 9 SNOWDROP 10 THRIFT 11 VALERIAN 12 HEATHER 13 TRAVELLER'S JOY 14 SWEET PEA 15 BUGLE 16 BUTTERWORT 17 CELANDINE 18 GROUNDSEL 19 BITTERSWEET 20 ANGELICA

NEWSLETTER

Any opinions expressed in this newsletter are not necessarily those of the editors.

If you are not currently on the residents' circulatory list please contact Nicky Brooks on nicky@southleighandhighcogge s-pc.gov.uk to receive important updates.

COPY DEADLINES

18th August

18th November



The Celebrations of the Coronation of

Their Majesties King Charles III and Queen Camilla, 5th- 8th May 2023, South Leigh & High Cogges Parish









The Story Behind!

The weather forecast for weeks had been pretty iffy, but the agreed strategy was truly British i.e., to bash on



regardless. And so it worked out! More than 20 volunteers helped in one way or another underlining the spirit of the Big Help Out Big Lunch and the Volunteering

theme that the King asked us to pursue. Thank you.

FRIDAY: Friday was lovely at the pub's Coronation burger party in the garden, thanks to Amy and Dan, but the weekend then took a downward tack.

SATURDAY: At around 9pm on Saturday evening after the Coronation, the Boy Scout tent van got firmly bogged in the middle of the Village Hall lawn requiring towing assistance from the AA. Happily, my little 1951 Land Rover with its new tyres extracted him from John A's fine turf just as the massive AA recovery vehicle arrived like an orange flashing monster in the night landing from a different planet! The catering team must have been working all night for what was then to follow!

SUNDAY: Sam's Sunday morning Coronation Treasure Hunt saw a good number of families taking up the challenge and each winning a potted sunflower! A terrific idea! Thank you, Sam.

And the VH team then more than rose to the Big Help Out Big Lunch on Sunday with Sue, John, Liz, Sid and the team setting a new catering record by serving 113 people. The sun came out with a 'pop' and what a party ensued to be followed by Martin W's projected Coronation Concert in the evening. A huge 'thank you' to all involved.

During the afternoon Heather's invitation to 'Chime for the King' at St. James the Great found more than 30 people of all ages in the refurbished ringing room taking turns under Heather's instruction.

MONDAY: As promised, the early morning weather was awful. The Village Hall tent man's trailer had sunken into the soft lawn overnight and was bogged. Landy to the rescue! The PA system arrived at the Footie Field as did Sergio and his fish 'n' chip van. Now Martin C's ubiquitous red truck got bogged in! Guess what pulled him out?

Our mobile bar lady and the WATT4 band had no problem with the notion of operating in a wet and windy field, thankfully, and then the band played for as long as we wanted! All our volunteers were amazing working in the rain to shift countless chairs and tables from the VH to the Football Field and erecting the tents. Roger W's 1961 Routemaster, driven by his good self, gracefully arrived at 'Busminster Abbey' carrying residents from far and wide. Then followed trips to Church End and High Cogges for what looked like more adults than children .

At High Noon the rain stopped as if by Royal Command, and the music, the fish 'n' chips, drinks and yesterday's puddings (thank you VH!) all played their key roles, admirably. Mid afternoon, our own village orchestra sprung up from nowhere playing captivating, toe-tapping music on the soggy grass that was not on the programme. What a treat that was. Thank you Rita, Heather, Keith and company.

Kids' and adults' games then took off thanks to Remy and Matt only to be interrupted by a robust singing of 'God save the King' lead by Rita and Nicky B. and the cutting of a Coronation cake, all caught on camera by our intrepid photographer, Anne P. Thank you, Anne.

This is what volunteering is about. And at the end, no one had to be asked to help clear up and move a million chairs and tables back to the VH (thank you Martin C for your lorry, your marquee and for everything else)... it just happened.

A real team effort, especially in those very wet late and early hours when it could all have seemed pretty daunting! The King would be proud!

Thank you to National Lottery for its funding and to everyone involved in any way,





FRIDAY: Coronation Celebrations with The Mason Arms' Team hosted by Amy and Dan, Friday, 5th May 2023







Our intrepid photographer











































SUNDAY: Coronation Village Treasure Hunt before the Big Help Big Lunch





















MONDAY: The King's Volunteering Free Lunch at the Football Field, Monday, 8th May 2023 sponsored by













Off we go! ...





Music, fun and games!











God save our gracious King!







