

The Gossip

H O R N T O N

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AUGUST 2021

Hornton mourns Sally Tweedsmuir

Shock and sadness at loss of a much valued member of the community

Sally (Sauré) Tweedsmuir, who died peacefully at home in Hornton on 10th July, had lived in the village for 40 years. She was born in 1935 at Guisnes Court in Essex by the Old Hall marshes. Her father Gerald Tatchell was a regular soldier in the Lincolnshire regiment. Sally grew up in Tolleshunt D'Arcy surrounded by her mother's extended family. She described her childhood as idyllic. However, in 1940 tragedy struck when her father was killed at Dunkirk, an event which affected her throughout her life.

Sally, along with her elder sister Jenny, was initially schooled by a succession of governesses. After the war she was sent to Downe House, near Newbury. Being quite reserved she loathed the hurly burly of boarding school.

In the 1950's her life suddenly became a lot more glamorous. Her mother was remarried to a naval officer who was quickly promoted to Flag Rank. There were postings to Australia and then Bermuda and the USA. These required his family to accompany The Fleet. Sally was suddenly catapulted, at the age of 16, from grey post war Britain to a glittering whirl of parties and social events where they were the "toast of the town".

Returning to London in 1957, she found work as a secretary with the British Bloodstock Agency and lived with two schoolfriends in a flat in Eaton Square. In



Sally at a Hornton plant sale in the late 1980's

1959 she started to work for William (Bill) Buchan who was to become her husband. Their son Alexander was born in 1961. During this decade while Bill was working in PR and writing, they lived in a series of

interesting flats in West London. This was an exciting time to witness the swinging 60's at first hand, but towards the end of that period, Sally, who was a country girl at heart, felt the need for a quieter life. They moved to a farmhouse in North Essex where they could develop their great mutual passion, gardening, turning a wilderness into a garden which survives to this day.

Work called Bill back to the metropolis in 1976, where they returned to live in Kennington, and Sally found secretarial work with the NAAFI which was based nearby. In 1981 when Bill finally retired, they were able to realise their dream of a cottage in the country and bought West End House in Hornton. She and Bill eased themselves into the life of the village and soon became stalwarts of the church, the parish council, and the gardening club, giving a great deal to the village but reaping so much more in return. Sally continued to work providing administrative support both to a wine importer and a local engineer as well as reading with the children at the village school. After Bill's death in 2008 she continued to be an active contributor to village life, particularly as a Church warden, right up to her death.

Sally's son, Alexander Buchan, contributed this obituary.



Hornton Open Gardens - see overleaf

Helping hand

The Methodist Chapel has had little chance to raise funds over the past 18 months because of Covid, so Eastgate's Bob Langton, chairman of the Probus Compton Club of Banbury, decided to do something about it.

Each year club members have a strawberry tea with their wives, so Bob decided the ideal spot to hold it this July would be the Hornton Pavilion with the promise of a really great afternoon tea. It was provided by Julie Stanley, her gang of

elves and also helped by Jo Langton who decorated the hall with balloons, strawberry tablecloths and napkins. Each of the 60 guests received a glass of pink Prosecco on arrival.

Bob said: "I was really concerned that the Methodist chapel in particular was suffering from lack of funds and not in good financial shape so we have raised over £800 on the day to help them out. What is more, members, many of whom had never been to Hornton before, complimented us on the quality of the Pavilion and its facilities – adding that Hornton village was a real find."



Probus Club members were very impressed by Hornton's Pavilion

Hornton trail and quiz

At last the winners

There was an equal tie in the Hornton trail and quiz as reported in the last edition of The Gossip. After a tie break question the winners were Jane and Kevin Wain who receive a bottle of bubbly and box of chocs. The runners up were Chris and Steve Woodcock who must try harder next time.

You can see how you get on with the tie breaker - In 1895, what was the rateable value of the entire village of Hornton? That is the total of the rateable values of all the properties in the village at that time. You can find the answer on page 11.

The trail and quiz is still available on the village website for you to try - no local knowledge needed but it might help.

Lynn Corke

Bloomin' marvellous

The Hornton open gardens afternoon on Sunday 4 July was a great success but did involve torrential downpours, high gusty winds and a flying gazebo.

Garden visitors are by their nature hardy so as the ticket sales started and the rain poured there was a queue of people waiting to pay. Nearly 200 visitors came from near and far. Thankfully the cakes did not run out although there were times when smiling people were eating their yummy homemade cakes (thanks bakers) under umbrellas in the garden of The Cottage in Church Lane.

Katharine House Hospice was grateful for our support and to receive £888 while the Methodist Chapel and Hornton Pavilion received £444 each - nearly £1800 was raised. Plant sales alone accounted for over £450 and thanks go to Mavis Heron of Alkerton, Phillip Gilbert of Quarry Nurseries and the Gardners (ha!) of UGM Nursery at Upper Grove Mill, Bloxham for their very generous donations of plants.

After the event the unsold plants continued to raise funds for Katharine House Hospice as they went to Caroline's

plant stall in Horley where proceeds went towards a Hospice sponsored walk as well as for some planting at Cleenol who made a donation to the Hospice.

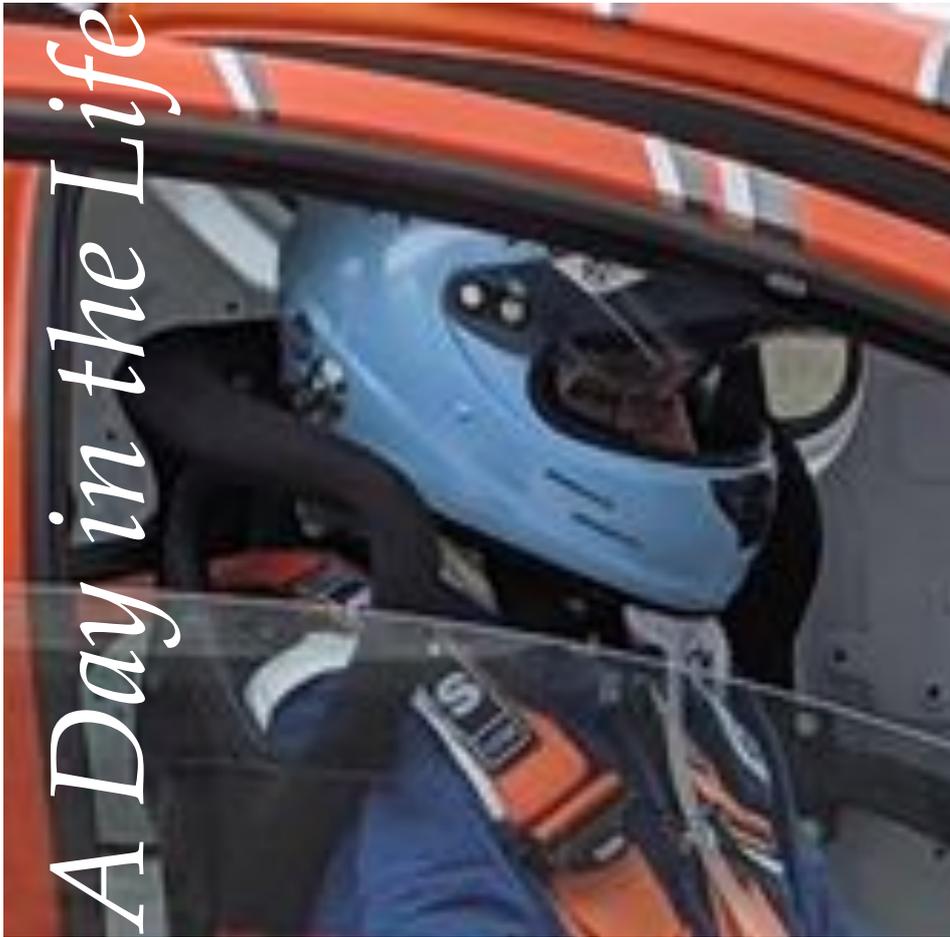
Thank you to everyone who helped to make the event such a success, from the allotment holders and garden owners to those who baked or helped on the day. Until the next time....

Lynn Corke

Image on previous page: A beautiful display of flowers in Malcolm and Linda Cross's garden at Holloway Cottages



Top left - A visitor admires the Bridgeman's Japanese garden at Eastgate House; below left - Visitors at Cromwells on Eastgate; above right - David Kings welcomes visitors to his garden



Andre Marot

The motorsport enthusiast on steering a model car company through lockdowns and Brexit

Andre (56), the son of a British Army officer, was born in Aden, went to prep-school in Herefordshire, which he hated, to The Warriner in Bloxham and to Princethorpe College. At 17 he took a job as an apprentice mechanic in Leamington Spa followed by seven years with a Porsche specialist service garage in Fulham whose boss shared his passion for motor racing. In 1989 he joined Grand Prix Models which today he runs with his wife Justina. They moved to Hornton in 2008 and have two children, Felix (25), a trainee police detective and Phoebe (21), who is studying veterinary science at Bristol University. They also have a dog, Olive and two cats, Harry Potter and Spike.

"I hate mornings. My alarm goes off at 6.30 but I don't get up until after the 7am news. I head for the kitchen to feed the dog and cats, make a cup of tea and do the washing-up from the night before. I don't have breakfast except on Monday and Friday when I go to an exercise class in the village. Before 2019 I'd never allowed personal time to cut into working hours but now I'm part of a long-distance motor racing team. The racing is physically demanding and I'm far and away the oldest in the team so regular exercise is essential.

I've wanted to be a racing driver since I was a little boy and watched the Karts at Shenington. When I was 17 and working in London I took a bank loan and bought a Renault 5TS which I raced on the national circuit several times but I was self-funded, spending every penny I earned on it. After a few years it had to come to an end. I sold

the car and spent the money on an engagement ring. I finally raced at Shenington when we moved here enjoying some success over 10 years with Jade Karts at Edgehill but I needed another challenge so moved on to the Citroen endurance series.

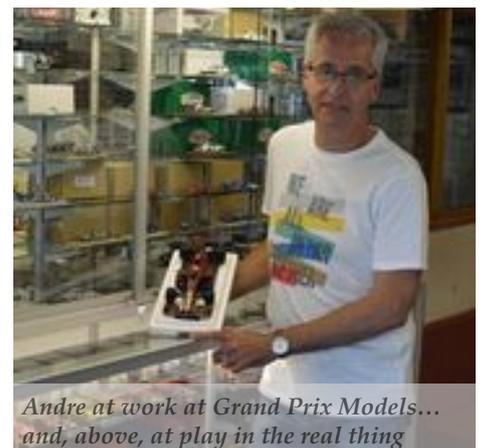
I leave home around 8.30am and drive to work, an industrial unit at Thorpe Way in Banbury. Next year Grand Prix Models will celebrate its 50th anniversary. The company was founded by Justina's parents, Brian and Rachael; they retired 20 years ago. Now Justina and I run the company with the help of Mark who has been with us for 25 years. We are a mail-order retail supplier of model cars - road, rally and racing - ranging in price from £20 to £30,000 each and covering models of cars from the earliest days of motoring in the late 1800s right up to the latest Lewis Hamilton Mercedes.

The ordering and invoicing sides of our business are fully automated but picking and packing are done manually. This meant that during lockdowns Justina and I had to be at our workplace. There was no other way to run our business. Despite having to make a number of changes we managed to operate very successfully within our husband and wife bubble. For safety's sake, Mark worked from home.

In March last year we anticipated serious supply problems, particularly from China where most model cars are now manufactured. But the products kept coming and the demand from customers all over the world grew. It was extraordinary. We didn't increase our business however but we did maintain it and we feel grateful for that. It was very rewarding to know that for many serious model collectors all over the world, some having a tough time, receiving our models would have put a smile on their faces.

Brexit hasn't put a smile on ours! It has made us uncompetitive. The import and export taxes which now have to be paid and the time it can take to get goods through customs have affected us badly. Just recently a collector in Italy who has been a customer of ours for 20 years told me that reluctantly he would, in future, be buying models from companies within the EU. The extra duties and fees that he has to pay to receive products from us have become prohibitively expensive. Other customers may follow suit. It's a great shame. I'm not sure what the future holds for us. Like many other family businesses we would love to hand ours over to our children but they are establishing careers of their own.

Most days I work through lunch. My main daily responsibility is model purchasing, responding to manufacturer news and to customer orders. Justina leaves work at 4pm, Mark leaves at 5pm and I carry on until 6pm. Then I lock up and head home for supper, perhaps some television or maybe I'll mow the grass or do the ironing, especially if there is a motor racing event to watch at the same time! I'm usually in bed by midnight. As I mentioned, I'm not a morning person.



Andre at work at Grand Prix Models... and, above, at play in the real thing

Progressive dinner returns

Saturday 16th October

All being well we will finally be able to dial up the fun of living in Hornton and launch the autumn/winter season of events with the return of the Progressive Dinner.

The last couple of years have seen quite a few people arrive to make their homes here. All of us have seen less of our friends and neighbours than we used to, so there's still a lot of catching up to do. For anyone who has moved here recently this is a terrific way to get to know some of your neighbours.

It's a relaxed and very informal evening that sees more and more participants of all ages each time - which must surely be the 'proof of the pudding'! Don't worry if you're a singleton as you'll be made to feel just as welcome, and don't worry if you have any particular dietary needs or dislikes as the Hosts will kindly accommodate them.

All of the money raised is used for the upkeep of the various village facilities, for instance the Pavilion, children's playing field, football field, Jumpa court, The Gossip, all of which are dependant upon volunteers and the various village fundraisers that are held throughout the year.

Here is how it works. Enclosed with your copy of The Gossip is a form. When you've made up your mind whether you'd prefer to be a Host or a Guest simply fill this in and post it in the Village Post Box, which is the wooden one attached to the Manor House's wall. Please don't post it in the normal postbox! If you mislay the form then just write your details on a piece of paper and post that instead. The deadline for the entries is Friday 1st October.

If you are a Host...

Your donation is to provide a three course meal with drinks for six people (including yourselves). Please don't feel daunted by this; the food can be as simple or as elaborate as you want and the venue can be anything from a carpet picnic to a formal dining room. After all, variety is the spice of life, and everyone joining in will have done so simply to enjoy the evening.

The week before the dinner you'll get an envelope containing all the necessary timings together with the instructions to give to your guests telling them where to go next. Your first guests of the evening will arrive at 7.00pm and will give you a bottle of wine. You may possibly dream up some extra way of adding to the total by charging your guests the entrance fee for a game or by holding a raffle. Finally, you'll collect £30 a head from your pudding course guests. The last time (2018!) we were able to progress you raised a magnificent £1,160 - let's see if we can top that this year.

If you are a Guest...

Your donation is the price of your dinner with drinks - £30 per head, (the first increase for 15 years!) You will make your way around the village to different houses all within walking distance of each other. You will enjoy a three-course dinner plus drinks at three different homes for £30 a head.

You'll receive a letter the week before telling you where to go for your starter and you'll need to get there promptly at 7.00pm and give your first hosts of the evening one bottle of wine. Later you'll be directed to another host's home for your main course and from there to a third for pudding; at the end of the evening you'll pay this final host. Bear in mind your Hosts may have dreamt up some other ways of extracting a few extra donations!

I do hope that you will join in; if you are unsure and have any questions just give me a ring on 678082 and I'll try to set your mind at rest. I do hope we see you on the night!

Anne Joyner

PS - you will have noticed I haven't mentioned the 'C' word. This is because I'm sure that we all know the drill inside out by now and have each other's interest at heart, and that we can trust one another.

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CDC recommends approval of MX track

Hornton shocked and confused by way Planning meeting ran

Just when we thought the threat posed by Wroxton MX track couldn't get any more tricky to deal with, we had the Cherwell Planning meeting of 17 June. Many of you watched it online and all who did were appalled and confused by what the officers recommended, how the meeting ran and what decision was taken.

In essence, the Council's Planning officers recommended approval, with conditions of use, despite them listing many Local Plan and national planning policies breached by the track and it having far exceeded, completely unlawfully, its basic permitted use on agricultural land. Additional conditions were added to the officer's recommendation just an hour before the meeting.

Hornton Parish Council - and many villagers - have written to the Council since then to highlight further objections and serious concerns, about the meeting and about the management of the application. We've sent in Freedom of Information (FOI) requests and a Formal Complaint regarding the lack of communication and dialogue between the planners and us. We have also complained, many times, about items submitted by us having failed to appear on the Planning portal and have been assured this will be addressed. As a result of all this pressure, at the end of July, the Head of Planning answered our complaints and officers gave us an update. We are due to get another update on 13 August.

A long list of 'outstanding issues' now needs to be resolved and conditions finalised with the applicant (the landowner, Mrs Kerwood and the track manager Brian Pounder), in consultation with the ward councillor Phil Chapman and Hornton PC. Currently, these conditions include limiting the number of race/practice/hire-out days to 20 per year, limitations on noise decibels from bike engines, hours of racing, limitations on parking and numbers of vehicles, highways requirements, landscaping and land drainage measures and crucial ecology mitigation measures, which have become more rigorous thanks to the latest objection of Cherwell's Ecology Officer on 28 June.

Parish chair, John Offord, says: "Our team has worked tirelessly to highlight and chase every issue and anomaly in what has happened. We are grateful for all the support that villagers have given us, financial and otherwise, and hopeful that our detailed efforts are being taken into account. The consultation remains open to everyone and this is far from over yet. We will fight it all the way."

Meanwhile, the track has been advised by the Council not to resume any activity of any kind until all usage conditions have been defined and resolved to the satisfaction of the Council.

Dealing with after-effects of Covid

Harriet and John Cox both contracted Covid despite having had double vaccinations. Here Harriet tells us how they are.

A lot of people in the village have asked us about our post-Covid symptoms - which are ongoing. We didn't feel we wanted to dwell on it but get on with getting over it.

Many NHS Foundation Trusts (including the one I work for) have Post Covid-19 Patient Information Packs which explain the symptoms that could occur and how to manage the symptoms.

Although not a 'best seller' read - it does at least highlight that voice changes, confusion, swallowing difficulties, memory problems, fatigue (top of the list) joint and muscle inflammation and pain, cough (secondary infections) and mood changes are part of it.

Luckily we have plenty of walks with the dog to get us out and about to help.

Hornton Croquet is back!

Sunday August 29th on the Pavilion field
Registration starts 1pm. Play begins 2pm

Adults play as pairs. 'Singles' can be teamed up

- Instruction for newcomers
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Looking back

In the summer 1993 issue of *The Gossip* a story entitled "Last Crust" appeared. It was written by Raynor Derrington and told of the retirement on August 7 that year of baker John Prickett, based in Shotteswell, who had been delivering his bread to Hornton for 25 years. Raynor wrote:

"His day started at 3am when he got up to mix the dough ready for baking at about 5am. Before the building of the M40 all was quiet in Shotteswell until the clink of the milk bottles around 4.45am.

"He baked between 100 and 200 loaves which were loaded into his van and delivered around the villages. This took until 5pm or sometimes even 9pm.

"John has been a baker for 40 years except for two years when he was away doing his National Service. He inherited the family business from his father and grandfather. Pricketts baked in Great Bourton from 1860 and then moved to Horley in 1875. Yet another move to Shotteswell to a building that was a pub and a bakery in 1900 turned out to be the final move. The business has had its troubled times. In 1952 when an oil heated oven was installed the bakery and home were burned down."

Raynor Derrington, who lived at Tourney House on Bell Street, concluded by saying: "It is said that all good things must come to an end but we regret some changes more than others. As a customer I shall miss the sight of the large basket full of Prickett's warm, crusty bread."

Keep them coming



Fiona Bridgland prepares to take another load of empty blister packs to Superdrug in Banbury where they will be sent on to TerraCycle for conversion into reusable raw materials. Fiona runs this errand every month and urges everyone to keep the blister packs coming. Leave them in the box situated just inside the Bridglands front gate.

It's all in the name



When Lynn and Roger Corke visited an exhibition showcasing and celebrating the work of sculptor Henry Moore, they were surprised to find that staff there didn't know that Moore's favourite medium was named after a real village. Lynn explains.

As you may know from my previous item in *The Gossip*, Hornton stone was Sir Henry Moore's favourite medium whenever he sculpted in stone and a new exhibition at the artist's studios in Hertfordshire is now on, with contemporary pieces created to celebrate it. The exhibition, which is about touch and its significance to us as one of our senses, was postponed from spring 2020 due to the pandemic but finally opened earlier this year.

In *This Living Hand*, visitors are encouraged to touch Moore's sculptures, as well as look at smaller items which Moore collected. But the well-known writer and ceramicist Edmund de Waal, who curated the exhibition, faced a big problem: how can you allow people to all touch the same object in a pandemic?

He solved that problem by carving a washbasin out of a large block of Hornton stone from the quarry at Great Tew. Known as a tsukubai, basins like this are sited outside Buddhist temples in Japan for visitors to wash their hands before entering. Before entering the Moore exhibition, visitors have to sterilise their hands with sanitiser and then wash it off so they can touch the sculptures safely.

Staff at the exhibition were delighted to welcome me and Roger when we visited earlier in the summer. They all knew about Hornton stone, of course, but they didn't realise that it was named after a real existing village. We showed them an aerial photograph of Hornton and they were amazed to see an entire village constructed of it.

The exhibition also features a series of large, polished Hornton stone block 'benches', created by de Waal's studio, where you can sit and admire Moore's work.

This Living Hand continues at the Henry Moore Studios in Perry Green, Hertfordshire, until October 31. The studios are set in extensive gardens with large outdoor sculptures in the grounds. Due to the pandemic it is not possible to visit the house where Moore lived. He was able to purchase the property once he had become known and wanted to escape London in World War II.



Above left: Lynn washing her hands in the basin carved from Hornton stone

Above: A Hornton stone bench in the exhibition

Lost & found

Catherine Vint writes of her delight in being able to reunite one of her 'park & ride' guests with a ring lost during a ride and found on Holloway by Amy Cantlay, who posted an image of the ring on the Hornton Village facebook page.



Watch this space

Hornton History Group is planning its next major project: an exhibition exploring childhood in Hornton over the centuries. It will be staged in the Pavilion on 3-4 September 2022.

The exhibition will examine and explain many different facets of a village childhood and, as with our World War One and The Way We Were projects of recent years, the History Group will be seeking help from the village. So watch this space and when the call comes, please share with us your knowledge and memories, so we can make the new exhibition as successful as the others.

Laurie Furneaux-Stewart, secretary Hornton History Group

Well done ladies!

Full marks to Jenny Bowes, Justina Marot and Alice Protheroe whose pre-loved designer clothes sale on July 11 raised an outstanding £700 for village causes.

Twice denied the chance to have their usual nearly new clothes stall on May Day, Jenny, Justina and Alice decided to go ahead anyway and instead stage the sale in the garden of the Dun Cow.

The money raised was split between the Church, Chapel, Pavilion, JUMPA and The Gossip and very much appreciated.

An invitation to the ladies of Hornton and District

Have you ever considered joining an organisation, for women of all ages, to share experiences, learn new skills, contribute to campaigns, or simply enjoy a conversation over a cup of tea and slice of cake? We did, and we would love to meet you too!

We meet in the Chapel at 7.30pm on the first Thursday of each month; we're a very friendly group, come and join us! The WI will be just what you make of it.

Supply challenges frustrate progress

We've all been frustrated by virtually empty shelves in supermarkets recently but it seems that the construction industry is also facing serious supply problems, as Mark Andrews of Cawley House on Millers Lane will testify.

"Progress on the site adjacent to our new house is slow due to difficulties with materials and labour supply," he says. "Unfortunately, it's outside of our control and it's the same across the construction industry due to a perfect storm of Covid, Brexit and HS2. Frustratingly, we are not immune from these challenges, which are affecting everything we need from cement to steel beams."

Winners this quarter

The Church 100 club continues to thrive and as the number of members grows so does the prize money. Winners this quarter were Andrew & Maggie Higgins, who were the very first to subscribe, Pauline Hart and Jo Langton. First prize is £109, second is £78 and third prize is £38.

So if you would like to help the Church with approximately £1 a week to take a share then please contact me at aoverton64@gmail.com. One third of all money is paid out in prize money once a quarter".

Andrew Overton

Croquet tournament returns

Back by popular demand on Sunday August 29 is the Hornton croquet tournament. It will be held on the Pavilion field and is open to villagers, their relatives and friends providing they are aged over 14 years.

It's all very easy. You don't have to book in advance. Just rock up in good time to register between 1pm and 2pm, when play starts. If you're not one of a pair, don't worry; singles will be teamed up. The cost is £7 per player.

For those new to the game instruction will be provided along with the rules and there will be a practice area to have a try before play starts.

There will be a bar and a raffle and no need to bring pesky cash as the Parish Council's new card reader will be available for use for the first time.

Calling the comedy cast

Calling all cast members - stand by your books! Just a reminder that rehearsals begin on Monday 6th September at 7.30pm in the Pavilion with a whole cast-refresh run through. I'm hoping - no, sorry, I'm expecting - everyone to be off book, holding whatever props they should have and be raring to go!

Calling the audience - performances will be on Thursday 18th, Friday 19th and Saturday 20th November starting at 7.30pm, in the Pavilion.

Seating will be cabaret style and we will be selling tables of two to six people. There won't be a bar, but you will be able to either bring your own refreshments or find a bottle of wine or some beer waiting for you on your table by prior arrangement when buying your tickets. Paper cups will be provided.

Tickets will be £10 per person plus extras if required and will be bookable from Isabel Harris's Box Office in September.

Anne Joyner

Before...



...and after



Peggy King, a year 5 pupil at Hornton Primary School, had an amazing 14 inches cut from her hair in June and, in doing so, raised £620 for The Little Princess Trust charity which makes wigs for children who have lost their hair through cancer and other illnesses.

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Tips for travellers

from Anne Joyner



The marina at Moraira where Anne and Pete have a second home

For the first time since we became Johnny Foreigner we've just been to Spain and back. We have all been home-bound for so long, and the constant warnings have made us all rather more nervous of the wider world than usual, so I thought I'd pass on some tips.

Spain is currently on the Amber list, so we only needed proof of our double vaccine to enter, which we obtained by downloading the NHS App - not track and trace - and filling in the details. These include your National Insurance Number and your National Health Number, the latter can be found on your prescription. France declined to welcome us and we were hesitant about flying because of the tales of airport congestion, so we travelled direct to Spain by ferry.

The first shock was how we are now definitely foreign, after years of casually entering Europe without so much as a second glance. Now we had our passports checked and stamped 'Entry', Border Force Guardia surrounding the car and looking in the boot and opening all the doors, questions about what if any food or goods we were carrying and we had to fill in a Passenger Locator Form stating the purpose of visit etc. A time warp back to pre EU days.

Second shock - and one to please pass on - the dreaded data roaming bill. Pete's new phone and new I-pad are both 5G. Like many of us he stays in touch with work during holidays. He paid £25 for the ship's WiFi, which proved to be slow and unreliable. Two days into our holiday he was contacted by the accountant to say that they had just received a bill from EE for £940.00.

On investigating it seems that the EU has an agreement which covers 'unregulated waters', and presumably 'unregulated airspace' since that's above the waters, and now we don't qualify for the benefit of that agreement. Every time the ships WiFi went down the 5G searched and found a satellite, presumably the most expensive satellite in the sky, and hence the charge. Not many people are travelling as yet, so this pre-Brexit brickbat hasn't hit the headlines - but just wait for the school holidays and the kids merrily downloading films!

Everyone in our second-home town of Moraira welcomed us back and were saddened by the loss of the British residents, who are selling up in their thousands now that they can only visit for 90 days a year, don't qualify for healthcare and can't have their pensions sent over.

People are following COVID rules scrupulously and mask wearing is compulsory in the street, but not on the beaches - which were rammed so we didn't go there. Of course the Spanish are also limited to staycations, so have re-claimed their seaside from us tourists! Restaurants, bars and cafes are operating normally but have to close at midnight, so the normally nocturnal Spanish families are having to 'eat British' at 8 instead of at 10, and no-one will be dancing in the street at 3am this year as all the fiestas have been cancelled.

Coming home meant having to obtain Fit-to-Fly PCR tests. Practically every medical centre and pharmacy was offering this service with a 12 to 24 hour result and your result must be timed correctly to be within 72 hours of your arrival time in UK. We had ours at IMed, which I think is an Europe-wide health facility, at a cost of about E94 each, very efficiently done, all online, with results sent to your phone. That test allowed us on to the ferry, after the Spanish border guard had stamped us 'out'.

On entry to the UK you must fill in (online) a UK Passenger Locator Form and also show proof that you have booked the UK entry tests. We booked the required 2-day test for after we'd arrived home, again all online, with a company called Testing For All. The tests arrived the day after we did, and we have a priority postbox in the village to send them back. Results will arrive online within 24 hours. They charge £52 each and were very efficient.

I had printed every one of these documents, but in the event everything was linked to our passports, so the UK border person only had to look at the passports on his screen and it was all there by the magic of tech. Once again, however, the car was surrounded by officials and we were asked if we were bringing in alcohol or cigarettes - another blast from the past. The return of Duty Free but we have no idea what that means!

All in all, so long as you can jump through all of the hoops online, it was all very smooth and organised and felt extremely safe and relaxed. Lovely as Hornton is, it was very special to be able to travel again, and we would highly recommend it.

You're Kidding

Q: What did the foot say to the trainer?

A: Do you want to be my soulmate?

An Omelette & Quiche joke



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Garden wildlife



Louise Cockrill who recently moved to Elmbank on Millers Lane submitted this picture of a muntjac which has become a regular visitor to her garden. "This is the beauty we get blessed with visiting us," Louise says. "She darts off when she sees us outside but will come up close to the windows when we're inside. She loves our dandelions and grass but tends to leave the other plants alone."



Pete Lemon took these amazing photos of a common darter dragonfly, a greater spotted woodpecker, and a field mouse after the peanuts - all in his garden.



Isabel Hands is assistant farm manager at Warriner School where, over the years, many Hornton children have been educated. Here she describes the school farm and all that it offers Warriner pupils.

I took a goat for a walk' or 'I groomed a donkey' are probably not the most frequent replies to the perennial question 'what did you do at school today, dear?' but for pupils at The Warriner School in Bloxham this is just one of the variety of activities they may have been involved in on the school's farm.

The school was built on a 70-acre site, with 40 acres given over to the Livestock Unit. Over the years we have taken more land and now farm a total of 116 acres (47ha). Our livestock includes 65 Lley ewes, 10 Dexter cows, 2 Gloucestershire Old Spots sows, 5 crossbred nannies, 2 donkeys and a variety of chickens. Our small animal unit houses 4 guinea pigs, 5 rabbits, 3 snakes and a bearded dragon.

The initial focus of the Livestock Unit was teaching rural studies but nearly 50 years later the value of the Farm is very much more diverse. It is a platform to discover first-hand how food is produced, to learn to care for animals and to appreciate and respect the environment. It also provides opportunities for pupils to develop their practical skills, problem solving techniques and a sense of responsibility.

Whilst the pandemic has restricted what we offer, in normal times pupils volunteer to help with whatever jobs need doing around the farm, from stacking bales, mucking out and sweeping up, to moving livestock, helping with lambing, or weighing piglets. For those looking to gain a qualification, we offer BTEC Level 1/2 in Animal Care at Years 10 and 11, and BTEC Level 3 Certificate in Animal Management at Sixth Form.

We also welcome many visitors from other schools and community groups, offering a range of experiences from simply meeting the animals through to

hands on practical farm work, as well as a variety of environmental workshops and Forest School sessions.

For some of the pupils, helping out around the farm is simply an enjoyable hobby, but for others it provides a career path, or a focus and stability which helps them through the difficult teenage years. It is not uncommon for ex-pupils to pop in to see us and drop into conversation that 'I wouldn't be where I am today if it wasn't for the Farm', or 'It was the best bit of school'. But perhaps equally as importantly in these times of environmental concern and food awareness is the part the Farm can play in allowing our young people to make informed and educated choices about the world they live in.



Murder most foul

For such a small village Hornton has had a surprisingly colourful and varied crime history over the last millennium. From petty theft, assault and drunkenness to murder, we've seen it all over the centuries. Laurie Stewart-Furneaux, secretary of Hornton History Group, gives us some gruesome examples.

Banished for murder

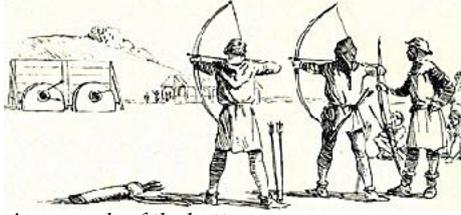
In the early 11th century, land here was held by Tostig Godwine who was Earl of Northumberland and Harold II's youngest brother.



Tostig and his brother Harold Godwinson brawl at the court of Edward the Confessor

Tostig was banished by Edward the Confessor for various crimes, including the murder of Orm Gamel, Lord of Kirby and for "the accused murder of the noble Northumbrian the gens-Gospatric, whom Queen Eadgith commanded to be craftily slain in the King's Court for the sake of her brother Tostig; Gamel son of Orm, and Ulf, son of Dolphin, whom Earl Tostig commanded to be slain craftily at York the year before, as well as for the immensity of the tax which he had unjustly taken from all Northumbria."

That he was later pardoned is evident from entries in the Anglo-Saxon Chronicle and his ownership of lands - such as the Manor of Horley. Tostig died at the Battle of Stamford Bridge in 1066, just before the Battle of Hastings.



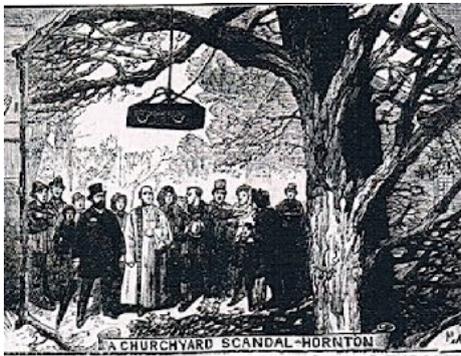
An example of the butts

Divine intervention?

In 1391 John Clerk of Hornton was pardoned by the Bishop of Neath and on the testimony of the Archbishop of Dublin for the death of Thomas Brygge, also from Hornton, "killed at Sant Putte on the Hornton High Road on Sunday after St Matthew". The exact location of this incident is unknown, but there were archery butts on the high road between Horley and Hornton at the time. King Edward III decreed that "most able-bodied men, if not engaged in war with France, should practice archery at the butts".

Wrong resting place

In 1882 a sad and singular affair occurred in Hornton's churchyard. A stillborn infant from the Colman family was buried in the churchyard on a Saturday morning at about 10 o'clock. On Sunday morning it was discovered that the coffin had been disinterred and tied up in a nearby walnut tree.



The scandal as featured in Police Gazette – an early example of tabloid press, focusing on sensational and bizarre stories [Source JP Bowes 1996]

Originally, it had been intended that the child should be buried at Horley. A dispute about fees meant that the infant's coffin was brought to Hornton instead, where it seems it was buried for a shilling by the notorious and much-disliked vicar, Charles Heaven. The fee at Horley was half-a-crown.

A 'wilful and felonious murder'

A notorious incident in Hornton during the Victorian era was the murder of Hannah Treadwell in 1847.

William Cave and Hannah (known as Martha), both born in Hornton, had a long-term affair, though each was married to another. Hannah lived with husband Edward near Holloways Mill in Hornton (above West End) and they had 11 children. William owned land in the area and married another Hornton girl, Catherine Baldwin, who was his second wife. William was accused of the 'wilful and felonious murder' of Hannah who, by that time, was a widow and considered to be 'not the best of characters'.

The prosecution told the packed Oxford courthouse: "...They passed the house of Mrs Holloway who heard the deceased make use of very bad language towards Cave. The prisoner at that time had a gun with him: a short time after a report of a gun was heard and the deceased very shortly was found ... lying on a footpath with a large wound in her throat and a stream of blood flowing from it."

It was claimed that Hannah had tried to hit William with a stone, found in her grasp when she died. The judge, in his summing up, told William that he felt the jury had "taken a very merciful consideration of the case". William was convicted of manslaughter and sentenced to be transported for life. He was transferred from Oxford gaol to Millbank prison to await transportation but died there nine months later.

Thanks to Chris Woodcock for her original research and text. The full article will be posted on Hornton History Group's website.

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Saving cranes



UK conservation projects with red kites and white-tailed eagles have been very successful. Next on the list of protected species being re-introduced are cranes.

The Great Crane Project was established in the UK in 2009. One hundred wild-laid eggs were taken under licence from Germany leading to the successful release of 93 juvenile cranes on the Somerset levels. In 2014 one pair successfully hatched chicks but unfortunately they did not survive. However, by 2015 16 pairs had formed and held territories mainly in the Somerset Levels but also in South Wales, Wiltshire, Gloucestershire, Oxfordshire and East Somerset – so there is a chance that we might see cranes at Balscote! Long term the plan is to establish a resident flock of at least 20 pairs by 2025.

Cranes are huge graceful grey birds with long legs and necks and drooping, curved tail feathers. They belong to the Gruidae family of birds, which surprisingly means that coots and moorhens are their close relatives but not storks. The body measures 110cm to 120 with a wing span of 220cm to 245 cm (that's an impressive 5 to 7 foot to us empiric folk) and they eat seeds, roots, snails, worms and insects.

Courting birds perform an elaborate circular dance and all cranes communicate frequently with each other with their croaking voices. They prefer aquatic habitats and the pair-bonded couple build a platform nest in shallow water where they lay one or two eggs with both parents caring for the chicks.

The average lifespan for wild cranes is 20 to 30 years. A bird living in an

American zoo lived until 62, and the longest living crane in the Guinness Book of Records was 83!

Cranes were common throughout the UK up until 1600 but were driven to the edge of extinction by the usual enemies: hunting for food and feathers, disturbance and wetland drainage. They were captured alive if possible and fattened for the pot by keeping them hooded – which is where the term 'hoodwinking' comes from. They were believed to be blessed with healing powers and their flesh was dried and ground into powder to be used to cure cancer, ulcers and fistulas, palsies and 'winde in the gutte'. 'Nerves' from the wings and legs were used to help a sick person recover their strength, bone marrow as an eye salve, and fat was pushed into the ears to cure deafness. The gall was used as a treatment for nervous maladies.

The early 17th century scholar Edward Topsell studied cranes and noted that during migration the birds reached great heights and flew in a triangular formation both by night and day with the young and vulnerable birds always placed at the centre of the flock and watchmen at the rear. These watchmen also guarded the flock when they stopped to rest. The birds were observed supporting one another by letting the tired ones rest their wings on those of their companion.

Let's hope that in the future we will become as familiar with these elegant giants as we have become with the red kites.

Birdbrain



Newcomers

Mid-June saw the arrival in Hornton of Richard and Kelly and their baby boy Lewis. They are living at Windrush on Bell Street. Hornton says hello and welcome to this lovely village.

Welcome too to sisters Lisa and Heidi Kunze who moved into 4 Holloway Cottages on July 29 along with their black Labrador puppy.

Boys boys boys

Congratulations to Ann Hemmings whose third grandson, Reuben Conrad, was born on July 13. He is the first child of Ann's son Damian and his wife Caroline who live in Horsham, West Sussex.

And it was a special birthday for Eileen Lewis on July 7 when her third great-grandson, Casey, was born.

Well done Eddie!

Congratulations to Eddie Cox who gained a BA (Hons) degree in History and International Relations from Loughborough University in 2020 but wasn't able to celebrate Graduation Day until July 2021.

The Gossip

The copy deadline for the next issue of *The Gossip* is Thursday 5 November 2021. Please send your ideas or submissions to abbott@hornton.myzen.co.uk. To advertise in the next issue, please contact Cindy Koberl at ckoberl@btinternet.com.

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Vegetarian recipes



Lynn Corke suggests a couple of easy vegetarian recipes to help you deal with that glut of courgettes:

Ottolenghi courgette and ciabatta bake

serves 6

This is easy and will not send you out looking for spices which are not in your store cupboard!

Ingredients:

500g ciabatta, crusts removed and roughly torn (250g prepared weight)
200ml whole milk
200ml double cream
2 large garlic cloves, peeled and crushed
6 large eggs, lightly beaten
¾ teaspoon ground cumin
80g Parmesan, finely grated
2 medium courgettes, coarsely grated
25g basil leaves, torn
2 tbsp olive oil
Salt & black pepper

Method:

1. Preheat the oven to 180C fan (200C/gas 6).
2. Put the ciabatta, milk and cream into a medium bowl and mix well. Cover and set aside for 30 minutes, for the bread to absorb most of the liquid.

3. Put the garlic, eggs, cumin and 50g of Parmesan into a separate large bowl with ¾ teaspoon of salt and ¼ teaspoon of pepper. Mix well, then add the bread and any remaining liquid, followed by the courgettes and basil. Stir gently.

4. Place a 20cm x 25cm baking dish in the oven for 5 minutes, until hot. Remove from the oven, brush with the oil, and pour in the courgette mix. Even out the top, and bake for 20 minutes. Sprinkle the last of the Parmesan evenly on top of the frittata, then bake for another 20-25 minutes, until the frittata is cooked through – a knife inserted in the centre should come out clean – and the top is golden-brown. Set aside for 5 minutes, then serve, perhaps with some feta sprinkled over or with a green salad.

Ingredients:

2 tbsp olive oil
2 tsp unsalted butter
4 large courgettes, sliced
zest & juice 1 lemon
pinch of chilli flakes
70g ricotta
extra virgin olive oil for drizzling
handful mint leaves, roughly chopped

Method:

1. Heat a large, heavy non-stick frying pan or cast-iron skillet over a medium heat. Heat 1 tbsp of the oil and 1 tsp butter together and add half the courgettes in one layer. Cook for 2 mins, then turn the heat down to medium-low and cook for 5 more mins untouched, until the underside has a nice colour. Flip the courgettes, then grate over some lemon zest, pour over half the lemon juice and season with salt, pepper and chilli flakes. Cook for a further 5 mins or until very tender. Repeat the process with the remaining slices of courgette.
2. Transfer to a platter and top with spoonfuls of ricotta. Drizzle over some extra virgin olive oil and scatter over the mint to serve.

Enjoy!

Courgettes with mint and ricotta

serves 4

This is a quick dish which could be a stand-alone lunch with bread or salad or it could be a side vegetable dish.

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