

THE OXHILL NEWS

October 2020 No. 551



The Plant Sale in September ~ *photo by Rachel Beesley*

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CONTRIBUTIONS TO THE OXHILL NEWS

The editors welcome any pictures, photographs, drawings, poems, puzzles, recipes, announcements or items of local news for possible inclusion in The Oxhill News. We especially look forward to submissions to the 'Thanks for the Memories' column.

Please email: news-editor@oxhill.org.uk or oxhill@btinternet.com

Submissions must be received by the 15th of each month for publication in the following month.

MOBILE LIBRARY

The Mobile Library will not visit Oxhill in October

The mobile library has books with **large print**, ordinary print, picture books, children's books, paperbacks, non-fiction, novels, sagas, crime, mysteries, adventures, westerns and romance. The van has talking books, cassettes and CDs.

For further info please telephone: 01926 851031

REFUSE COLLECTION

Recycling and green waste bins (blue and green bins) will be collected on Tuesdays October 13th and 27th.

The grey rubbish bins will be collected Tuesdays October 6th and 20th.

THE PEACOCK

The village coffee morning and lunch are both postponed in September.

COFFEE VAN

The Awesome Coffee Van sets up shop outside the Peacock every Thursday morning at 11:30 am.





POPPY APPEAL 2020

Corona was never going to make things easy this year and Remembrancetide 2020 WILL be very different. Indeed, things are changing daily. George Heighton is still awaiting ecclesiastical guidance. It is hoped what he gets will accord with my guidance from Poppy HQ. I will give another update in Nov but be prepared for Eleventh Hour changes.

Like all Charities, the Poppy Appeal will really suffer this year and a lack of income will severely impact on its support to our Service personnel. I am determined we should not take the easy option and do nothing.

What we know thus far is:

There will be no Church service on 8 Nov.
Door to door collections will not take place.

What will happen is:

For those wishing to donate I will be on parade with a begging bowl and poppies outside Tysoe Village Hall from 0900 - 1500 hrs on Sat 31 Oct and 7 Nov 20. Any offers of assistance to assist me will be gratefully received.

I will lay a wreath at the Tysoe War Memorial at 1100 hrs on 8 Nov 20. If others wish to lay one please let me know so I can order one for you. I will have with me a collection tin and will be happy to receive donations.

I will lay a wreath at 1100 hrs on 11 Nov at the Memorial Cairn at the Natural Burial Ground. Please ask if you need a wreath.

Collecting tins will be held at village retail outlets that are prepared to accept them.

I will have a collecting tin at Dinsdale Cottage, which will be happy to receive donations. You should ring before visiting (680316) to ensure I'm at home.

If anyone from Oxhill can see a safe way around the regulations and would like to take the initiative please contact me for any support you need.

With a little mental aggression and your support we can make this year's Appeal memorable for all the right reasons.

David Sewell

If anybody in the village wishes to contribute, a collection box will be kept at our house: 7 Beech Road, 01295 680705

Pat Crowther

HALLOWE'EN IN OXHILL 2020

Instead of the usual trick or treating this year, we would like to do a Hallowe'en trail during half term week (26th October-1st November inclusive).

It would work like the Easter and alphabet hunts that we enjoyed so much during lockdown, but would involve some kind of Hallowe'en themed decoration or pumpkin (real or a picture) that can be seen from the roadside. It can be as simple or as elaborate as you like!!

If you are interested in taking part, please contact Ali Sayer on 07970 922352 to register interest and obtain a number so that she can add you to the list for the "Hallowe'en hunters" to find.

We will also post this on the Facebook Oxhill group as that might make getting in contact easier.

There will be a small prize for best pumpkin or decoration....

Thanks

Ali Sayer, Jo Sweby, Lynsey Cleaver and Helen West



Some photos of Oxhill egg decorations during our lovely Easter hunt. As well as Lynsey Cleaver hanging up some of the village decorations.



OXHILL VILLAGE HALL

PLANT SALE

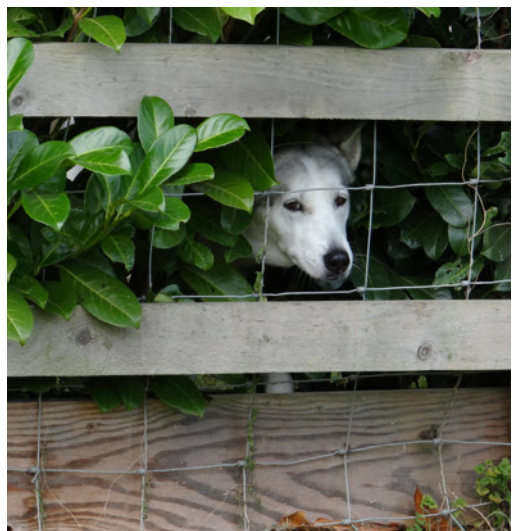
Our thanks to all who contributed to the Plant Sale last month. All the cakes, plants & produce were much appreciated and helped to make it a fun morning & a chance to see a few neighbours in the open air & socially distanced. A special mention to our youngest contributors Jasmine & Arthur Fawcus who sold damsons from their front garden during the week & donated takings to the Village Hall. Well done everyone!

SENIORS CHRISTMAS LUNCH

Tuesday 8th December - over 65's Christmas Lunch

We traditionally have a lunch in the hall and this year to adapt to the current situation we are going to offer the usual traditional Christmas meal with all the trimmings but as a take-away. We aim to deliver to houses if required & hope that, if it's permitted at that time, groups of up to 6 may be able to join together to make it a festive occasion.

This event is age limited and by invitation so if you are or know of any newcomer to the village who is eligible please contact Jo Collings itsjocollings@gmail.com or 01295 680215



All photos of the Plant Sale by Rachel Beesley and Barbara Bicknell. Thank you!

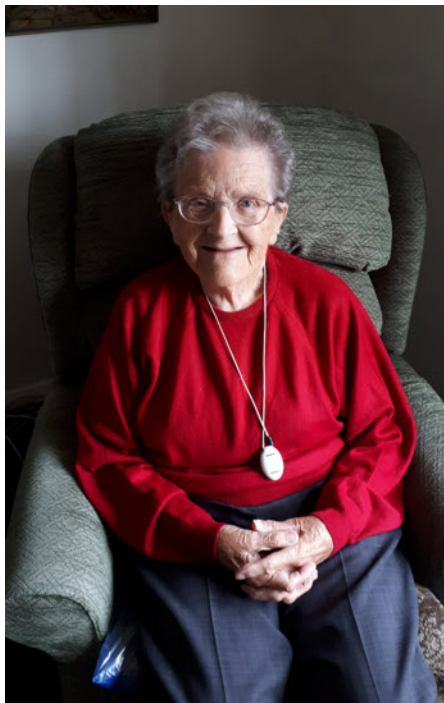


Thanks for the *Memories*

This month we're starting a new column called 'Thanks for the Memories' in which we will share interesting, fun, exciting, scary or sweet memories from our villagers. Would you like to share one of your memories? We know there are many readers who would love to hear your story. Please send your memory to the Oxhill News.

To launch our column we start with beloved villager Janet Gardner. I knew of one of Janet's stories of her life as a Wren and hoped she would allow me to publish it. To my surprise and pleasure, Janet had written her many memories when she was 93 years old (Janet is now 97). Janet's adventures are so wonderful that I could not pick just one.

So here we begin with the story of Janet Gardner.



JANET GARDNER

My father was a vicar in East London so it was nothing for me to see children without adequate clothing, no shoes on their feet and, what horrified me more, no knickers. Very early on my brother and I learnt a lesson in "giving" and very early on at Christmas we used to deliver parcels of clothing to the poorest of families.

I went to boarding school at Brighton when I was 10. Very strict. Hairbrushes had to be hairless every morning before breakfast, inspected by Matron, beds made in a certain method. Always walked in crocodile along the promenade after Church in cream coats, gloves and hats. Every Saturday morning we had to learn two verses of a Psalm. Needless to say, we chose the shortest as we had to recite the complete psalm to the housemistress.

I was not very happy at this school so I then went to St. Michaels Limpsfield, Surrey with my young brother at the prep school. This was much better as there was more freedom, although the girls sat one side of the dining room and the boys on the other

and we were not allowed to speak to them except for half an hour each evening when brothers and sisters got together. How I managed to get involved with a red-haired boy (who was smashing) I can't remember. When the boys had "Tub" (outdoor swimming pool), girls were kept right away. In fact, once when my parents were visiting us and they wanted to see my brother performing, they asked if I could accompany them and the Head was adamant "No, we must protect the children and keep them from temptation!"

I left school the summer before war broke out as my parents at that time believed that if Hitler invaded, we would be separated by the River Thames. It was very exciting as a teenager as our house was once a coaching house and a crinolined lady paced the landing every night. When we were ordered to take 36 Royal Signal lads in our attics, the old lady was unable to face the noise and she departed, never to be seen again. These soldiers worked shifts, so we had to get used to them stamping up the back stairs at midnight and 4:00 a.m. Some were thoughtful and took their boots off at the bottom of the stairs but others were awful!!

At the start of the war there was a shortage of tin hats for the air raid wardens who were responsible for the black outs - dropped bombs, incendiaries, so it was not unusual to see a warden cycling round the village with a white enamel washing up bowl on his head! For a short time, when my father was head A.R.P. warden for the village I was a messenger and thought nothing of wearing a washing up bowl.

During the time of the London blitz the authorities were trying to capture a "spy" who lay out on the marshes guiding the German planes up the river Thames to London with a powerful torch. Different parties went out every night searching for him but all they ever found was his hideout, he was far too clever for them.

On a bitterly cold day in February 1943 I joined the Women's Royal Naval Service (W.R.N.S). We were given a travel warrant to go to H.M.S. Cabbala, a land base at Lowton, St Mary for our initial training. It gave us a shock.

We did a tremendous amount of drill as well as being assessed for our particular trade. I was trained as a "Coder" which was very interesting as we got to know



where all the naval ships were in the world. There was a very stiff exam at the end of the course with a pass mark off 85% so we swotted day and night.

The huts were so cold (no heating) so we kept our clothes on at night. While we were at Cabbala we had to do mess duties which for us comprised of peeling a sack of potatoes outside in buckets of water (bearing in mind this was February – March). Another fag was washing up for several hundred ratings. Thank goodness we only had to do this once while we were there!! I can't remember why everything was done outside, perhaps the buildings were still not finished!

After six weeks we were sent to our various bases. Two of us were sent to Liverpool to work in Derby House, the base for "Western Approaches" which covered the North Atlantic and round the British Isles. We worked in the reinforced basement. Our quarters were outside Liverpool at Waterloo in a requisitioned hotel "The Royal" on the R. Mersey estuary. We went by train to Liverpool every day for our five-hour duty. Leave was not very forthcoming in those days, but my friend and I made up for it by getting to know a delightful family who lived in Waterloo and their home was opened up for us any time of day or night. However mother Pringle managed to fee us on their rations I can't imagine but we always had to have a meal when we called. We were unable to repay her.

It was while we were in Liverpool at this time that Wren Coders and Cypherens (officers) were going to be allowed to go to sea to serve on troop ships for about six months at a time. Two officers and three Wrens were assigned to each ship. (I might point out that we were the only females on the ship, a French liner the Louis Pasteur with 2000 plus men!). The conditions for the men were not very good. They slept on hammocks in the bowels of the ship and when we were taking prisoners of war to America, they were kept in large cages. We only saw a P.O.W. if we were changing watch in the middle of the night when they were doing the "cleaning" under the watchful eye of G.I. guards who were not at all kind to them. They had to turn their backs on us if they saw us coming and if they refused, they had the G.I.'s truncheon across their backs. I saw this several times.

Our first destination was New York. Wherever we went we were feted, taken out to meals, use of various clubs and free tickets to shows: in 1944 we saw a very new show "Oklahoma!" We hadn't been in N.Y. many days when we were invited to go and stay with a fantastic family out in the country for a week. The house was close to the lake and we Wrens were in another house across the lake, so we rowed over each morning and back at night. Mrs. Strode-Jackson didn't approve of our uniforms, so she opened up her many wardrobes and fitted us all out with her designer clothes, hats and shoes all matching.

We returned to N.Y. with very much more luggage than we came with and just had two days before we were going to Washington to work, as the ship had to go into dry dock for some repairs. Again we fell on our feet as we were killing time before we went to Washington and strolled down Fifth Avenue. We were just gazing in Elizabeth Arden's window when a small lady came out of the salon and started talking to us. She turned out to be Elizabeth Arden herself and she took us in and we had the works. Wherever we went in N.Y. or Washington we were treated and fed! Before we finally left the States, we went to say goodbye and this time we were given beautiful travelling makeup cases. This time we had G.I.s and R.A.F. who had been training in Canada on board.



Back in Liverpool we were living on cloud nine but we didn't have to wait long because the next trip was to Cape Town. (I must add that we all had to have our various jabs before we sailed so that we were ready to go anywhere.) This time we were taking R.A.F. to be trained in South Africa so we were never lost for partners. We had to go in to the naval base in Freetown on the way which proved a novelty to the

Africans who has never before seen English girl sailors. They gazed through the windows while we were having lunch in the Officers Mess. We were presented with an enormous bunch of bananas (freshly picked) before we left. We were unable to go along shore in the ship as it was so shallow so we were taken in a tender, only to be caught in a tropical storm!

*There is more to Janet's war time story which hopefully we will publish next month.
All photos from Janet Gardner. ~ Vanessa, editor*

NEWS FROM ST. LAWRENCE CHURCH

It was lovely to celebrate Harvest again, with music, flowers, words and produce, much as we have always done (even if the singing was a mini choir!), so deep thanks to everyone who helped in any way. Gifts of produce swapped hands for donations to Farm Africa and Farming Community Network, and groceries went to the Shipston Food Bank.



Despite the unsettling news that this pandemic will be with us for many months to come, our church is open on Wednesday afternoons for private prayer, or just popping in, and there is usually a service there on Sunday, social distancing and face masks notwithstanding. It is just good to be together as a church family, and we continue to Zoom most of our services for those who prefer to be at home. If you need details of the technicalities, please contact me.

We are delighted to be able to welcome Revd Heather Parbury to our group of churches: hopefully you will begin to meet her soon. She will be in Oxhill for Evensong on 18th October. The full list of services in St. Lawrence through to the end of October is as follows:

- | | | |
|--------------|-----------|---|
| Sunday, 27th | September | 9.30am Holy Communion, George Warner
<i>Zoom, 11.00 am (from Brailes)</i> |
| Sunday, 4th | October | 11.00 am Morning Worship, Jennie Rake
<i>Zoom, 11.00 am (from Brailes)</i> |
| Sunday, 11th | October | 9.30 am Morning Worship, George Heighton
<i>No Zoom</i> |
| Sunday, 18th | October | 6.30 pm Evensong, Heather Parbury
<i>Zoom, 11.00 am (from Brailes)</i> |
| Sunday, 25th | October | 11.00 am Holy Communion, Jill Tucker
<i>Zoom, 11.00 am (from Oxhill)</i> |

Rev Jill Tucker
01295 680663
revjill.tucker@btinternet.com

CHURCH FUNDRAISING

This year has been a challenging one for all fundraising. It is impossible to plan as no one can predict what is going to happen in the next week, let alone the next couple of months. Our next fundraiser was going to be our 2nd Annual Quiz on November 7th, but the only way I can think it can continue is as a Zoom quiz with food delivery. As I write, I don't know how feasible this is or how popular it would be. I should welcome your opinions!

On November 28th, we are hoping to be able to hold our 2nd Made in Oxhill Pop Up Shop. Again, I cannot predict whether it will be able to happen. If you would like to book a table accepting that it might or might not happen, please contact me.

Ruth Mercer
07400 615999
ruthc.mercer@btinternet.com



Carers4Carers

Finding support through supporting each other

Carers4Carers is a self-help support group for carers living in Kineton and the surrounding villages and rural area. While we consider how to safely resume our face-to-face meetings, we are keeping in touch via our monthly email and newsletter; our volunteers are offering telephone support calls and we continue to run a “virtual coffee morning”.

If you would like to join us, look out for joining instructions in our monthly email or contact the number below. If you are a member, haven't heard from us but would like a call, do get in touch.

To find out more about our work, take a look at our website www.carers4carersonthefosse.org, email us at kcarers4carers@gmail.com or call 07947 893504.



It was great to hear some positive comments about the first Oxhill Cooks column, including from people who tried the recipe. If you give them a go, please send me a photo of the end result!

It is the perfect time of the year to make chutney while there is an abundance of windfall apples and green tomatoes that won't ripen. I have been making Old Dowerhouse Chutney for many years and it is very popular in our household. It is a slightly odd recipe in that it calls for plums as well as apples. As the plums are over before the apples are ripe, I usually prepare the plums and freeze them in readiness for chutney making. There is no need to defrost them before cooking as they soon defrost in hot vinegar.

Chutney is best left to mature for about three months and, as we like to open the first jar to accompany cold turkey on Boxing Day, I aim to make it in early October, although I rarely do! I make double the quantities below and it produces enough jars to last us all year. There is quite a bit of peeling and chopping but it is definitely worth the effort when you open that first jar.

OLD DOWERHOUSE CHUTNEY

- 700g plums, preferably Victorias but any will do
- 225g green or red tomatoes
- 225g onions, peeled and quartered
- 700g cooking apples, weighed after peeling, coring and quartering, (about 900g to start with)
- 450g raisins
- 110g preserved ginger (the sort sold in jars that's preserved in syrup)
- 5g garlic
- 570ml malt vinegar
- 700g brown sugar
- 1 ½ tablespoons cooking salt
- 5g whole chilies

You will need a very large thick bottomed saucepan and about 8 jars, warmed in a cool oven.



1. Cut the plums in half and remove the stones. Cut each half into 2 or 3 pieces. Chop the tomatoes into similar sized pieces and add both plums and tomatoes to the pan.
2. Pass the onions, apples, raisins, ginger and garlic through the coarse blade of a mincer or chop them finely in a food processor. Add to the pan.
3. Now pour in the vinegar, sugar and salt. Tie the chillies to the handle of the pan so that they dangle in the chutney.
4. Heat the mixture very gently until the sugar has dissolved, then slowly bring to the boil. Simmer on a low heat, stirring occasionally, until most of the liquid has evaporated. This will take around 1 ½ hours. Near the end of cooking, stir more frequently as it is easy to get it sticking to the bottom of the pan and burning at that stage.
5. To test if the chutney is cooked, drag a spoon across the surface to make a channel. If the channel remains for a few seconds, the chutney is cooked.
6. Pour the chutney into the warm jars while still hot. Seal with waxed discs. Fit the lids and label the jars once the chutney is cold.
7. Store in a dark cupboard until Boxing Day.

Remember to turn on an extractor fan or open a window at the start of cooking or your house will smell of chutney for days.

This month, I'm including a second recipe, a special request on the Oxhill Village Community Facebook page. Over the years, my family has been very fortunate to receive the occasional carrot cake from Verity O'Donnell, always delicious and very welcome! Eventually, I asked her for the recipe so that we could make it ourselves whenever we liked. However, it is always known as Verity's Carrot cake in the Mercer Family and I have sought her permission to reproduce it here. Once you have tasted Verity's Carrot cake, no other carrot cake will do!

VERITY'S CARROT CAKE

9 oz plain flour
2 tsp bicarbonate of soda
2 tsp baking powder
1 tsp ground cinnamon
2 tsp nutmeg
1 tsp ground ginger
9 oz brown sugar (I use dark brown, but light brown would work too)
8 fl oz vegetable oil
3 eggs, beaten
12 oz grated carrot
3 oz sultanas



1. Line a 9" round cake tin and turn the oven on to 180 C / 160 C fan.
2. Put the flour, bicarb, baking powder, spices and sugar into a mixing bowl and make a well in the middle.
3. Pour oil and eggs into the well and beat well.
4. Add the carrots and sultanas and mix well. Pour into the prepared tin.
5. Bake in the middle of the oven for an hour, or until a cocktail stick, inserted into the centre, comes out clean.
6. Leave to cool in the tin for 10 minutes, then turn out of the tin and cool on a cooling rack.

SOFT CHEESE FROSTING

3 oz butter, at room temperature
4 oz soft cheese (full fat Philadelphia works well)
8 oz icing sugar

1. Mix butter into icing sugar and then add the soft cheese.
2. When the cake is cold, spread the icing all over the top and sides.



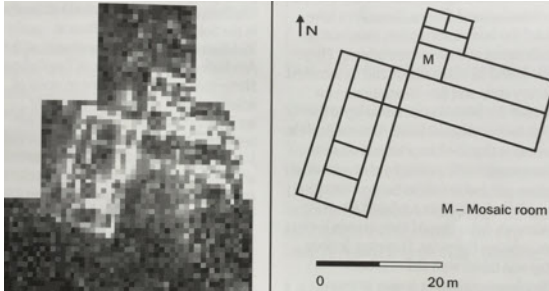
OXHILL ROMAN VILLA

After the interest on the village Facebook page I thought I would share some extra information on the Roman archaeology just past the sewage works off the gated road to Nolands Farm.

In 1998 a local archaeologist, David Sabin from Pillerton Priors, had done some field walks at Tysoe and Oxhill. He had picked up Roman tesserae (mosaic tiles) on the plough. In 2002 together with The Association of Roman Archaeology, it was decided to carry out a survey and dig. Extensive magnetometry was carried out and revealed a large L-shaped building and also, interestingly, evidence of a possible Bronze Age village.

The mosaic floor was only about nine inches below the plough, the consequence being a deep plough had been dragged through the mosaics. This can clearly be seen in the photographs. The mosaic room lies between a corridor to the south and a series of small rooms to the north, which may indicate a suite of baths. A Greek key design forms the border and is interrupted by two inset panels of guilloche (braid/rope) along each side. All this encloses a crater design (a wine mixing bowl sometimes with two handles). At the time David told me that he was pretty certain that this was probably the dining room with connotations of Bacchus (the god of

wine), indicating that the residents, Romano-British, still held some pagan beliefs and that the villa dated somewhere between 43 AD and 409 AD, he thought nearer 400 AD.



The tesserae were red, white, blue and yellow indicating the Corinium (Cirencester) school of mosaicists. Fragments of pottery, mortaria (conical bowls) and box flue tile were also found indicating a villa of high status. The mosaic floor is denoted by the letter 'M' on the plan.

I was on site one day and noticed Hornton stone and Blue Lias stone along a wall base and assuming the villa could have been built with Hornton stone, I asked David where all the stone could have gone. He simply said 'look to your village'. I love to think as I sit and look at my inglenook fireplace that who knows, maybe some of it came from a Roman villa.

Unfortunately, there was not enough funding to uncover the entire villa. The floor had a protective cover placed over it and earth piled above. The site has a preservation order on it and the farmer is no longer allowed to deep plough.

Apparently, there are similar high-status villas all along the Edgehill escarpment above Tysoe and just prior to lockdown, David Sabin Archaeology Ltd was about to embark on a project called 'The Making of Tysoe'.



Fig. 3. Interlocking key border with inset guilloche panels.



I have been trying, without success to date, to get the archaeologists' report for the Leys Field. A large Roman rubbish pit was found with a lot of pottery and animal bones indicating a large Roman farm/villa close by in the Main Street area more later!

Grenville Moore



Fig.5. Central crater design.

Photo © Bryn Walters.



WOT2GROW COMMUNITY ORCHARD

An excellent year after all, up on last year, with good crops of redcurrants, whitecurrants and blackcurrants, raspberries, gooseberries and blueberries! There have been some good cooking apples, both Grenadier and Bramley, but no eating apples to speak of just a few windfalls and poor quality fruit in general. The volunteers have been very busy and with the warm and wet weather the grass has needed several cuts and a lot of strimming between the rows of soft fruit and round the base of the trees.

The plums, damsons, greengages and cherries have been summer pruned and work has started on the apple trees. A summer prune really to get the trees in shape after a year when they have put on masses of growth.

The Community Orchard is just behind the allotments on the Shenington Road in Tysoe.

Liz Atkinson (680045), Paul Sayer (680451), Sue and Mike Sanderson (688080)
website www.wot2grow.co.uk



Merton Worcester Apples



Photos by Emily Harper taken at the WOT2Grow Community Orchard.



Tysoe Tennis Club

www.tysoetennisclub.co.uk

Following recent Covid 19 guidelines, we are still able to play matches as organised competitions are an exception to the limit of 6 people. We can therefore catch up on the two outstanding ladies matches from the Spring. The ladies A are currently second in Division 5 with three teams vying for promotion. The Ladies B are bottom of Division 6. Winter League matches will soon begin in October with two ladies teams in the Stratford & District and two mixed teams in the Banbury Town League.

Anyone interested in joining please contact the Club Secretary Carol Spencer: carol.spencer234@hotmail.co.uk Website: www.tysoetennisclub.co.uk



TYSOE JUNIORS

Our summer sessions ended on a high note with a morning tournament involving over 13 children. The younger ones had some games and then the older ones played doubles with a willing parent, Club member or partner. We finished the morning with medals presented by Colin Locke our Club Chairman.

Well done to all who took part for their sportsmanship and enthusiasm.

We are also delighted that we have been able to enter two teams, an under 8 and under 9, in the Warwickshire LTA Winter League. Good luck to all our junior players.

We are continuing to offer coaching with Tennisolutions on a Sunday morning for children aged 5-12 until October half term. There are also sessions for children from mini=red (under 8) up to green (10) on a Friday after school until Christmas.

For more details contact Debbie at admin@tennisolutions.co.uk or Nicki Campbell on nicki@tysoe.net

GRASS FED LOCAL

FRESH LAMB

Mark Wyles
CONTACT PERSON: 07495383565

Local fresh lamb available to order to suit your needs grass fed in Warwickshire

1/2 lamb box .

Or

1 whole lamb boxed

AVAILABLE SOON

Ring or text for more details local lamb reared in Warwickshire MARK WYLES 07495383565



OXHILL CHRISTMAS ADVENT WINDOWS

There was a magnificent participation during lockdown with items posted in windows for children (and adults) to find.

In our previous village, Sulgrave, the community was brought together on dark December nights by the opening of 1 ‘advent window’ each evening. The children loved these windows and for the adults it was a chance to see friends and neighbours at a time of year when we retreat into our homes. It also gave interest when walking around the village and a real festive feeling.

I would like to replicate this social event in Oxhill, particularly as we face a winter with a possible second wave of COVID and all the restrictions that will bring.

We would need 24 windows to be decorated and ‘opened’ each evening between the 1st December and Christmas eve. In order to ensure that everyone knows their date in good time to plan it would need to be organised by mid-October so I would need volunteers by mid-October to ensure that we have enough windows.

If you google ‘advent windows’ or look at the Sulgrave or Helmdon village web sites you can find a wide range of ideas and ways people have decorated their windows elsewhere. There is no need to be religious or arty and there is no ‘theme’, the aim is for each window to be a surprise as it is revealed.



If you

- Live in a house that has a window that can be clearly seen from the road without people coming onto your property.
- Are happy to keep the window illuminated each evening after it is 'opened' until Christmas.
- Are interested in participating or are prepared to act as a standby in case we have problems recruiting enough people

Please let me know:

- Your name and address
- Your email address and preference you have about days and any dates that are not possible.

Please be aware that a list of addresses and dates will be available in the Oxhill News and on the notice board. No names or email addresses will be shared without your permission. I look forward to hearing from you. Please let me know by the 11th October.

Lis Stuart

07538 865 789

Lis.stuart@outlook.com



These photos of Advent windows are intended for demonstration & inspiration.

PAUL SAYER'S CYCLING CHALLENGE – UPDATE



Thank you to everyone who has donated to my fund raiser for Cyclists Fighting Cancer – the challenge is to ride every day for 220 days.

In sight of the finish now with 200 days done and over 6600 miles covered. Donations so far are at over £1300 which is amazing, with hopefully a bit more to come once I cross the finish line.

Please support this fantastic charity here:

<https://www.justgiving.com/fundraising/paul-sayer-220>

Thank you.

MASKS

A group of Oxhillians produced a large number of masks for NHS staff and were so productive that there were some left over. Many villagers have collected masks from me and made voluntary donations in aid of Guide Dogs. I am pleased to say that, so far, I have received £225 in donations. My aim is to raise the £2500 necessary to sponsor and name a Guide Dog puppy for Oxhill. I have now hit the halfway mark. It would be great if we could sponsor one of Dora's puppies.

I still have some masks left and will continue to make to order when I have a moment. If you would like a mask or three, please contact me.



Ruth Mercer
07400 615999



What a great article about Reg Rouse's bus - a real bit of Oxhill modern history. I vividly remember journeys in it 50 years ago, particularly the engine noise as Reg went up through the gears as it gained speed. I wonder what ever happened to it?

I think the red photo was possibly taken in Saddledon Street.

Thank you for the happy memories!

Percy Sewell

I think the bus was sold to a collector. I've checked on the government website that shows whether a vehicle has been taxed, and, although I know registration numbers can be transferred, a 1947 Bedford vehicle with the correct registration number is still on the road somewhere, albeit in a black livery.

As a youngster, I remember Reg used to pull up in the road outside the garage at Pillerton when on the way to Stratford, and get out to take some empty fuel cans from the boot across the road to the garage, and bring back full ones. Problem was, he'd used to leave the engine idling (in neutral and with brake on of course), and young as I was, I didn't understand why it didn't just move off on its own since the engine was running. Oh the terror, the tears, the nightmares!

Carol Clark

REG ROUSE'S BUS

I grew up in Oxhill, (we moved there in 1969). I still visit some old friends there from time-to-time, and I occasionally read the Oxhill News on-line too, to keep up with the happenings there.

Keep up the good work, it's always interesting to read about the old place! (Grenville - I remember you, and of course your mum Eileen at the Peacock with Bert. I used to "bottle up" there for Bert at weekends for 25p per session in the early 70's!)

I read with great interest the article about Reg Rouse in the September edition. I remember going to the Post Office for my Mum to get cheese, etc, ("Normal or Tasty?" Reg would ask...) And Frances was always very helpful, (was Frances Reg's wife, or sister? I'm ashamed to say I don't remember...)

I went to KES in Stratford and sometimes used to catch the Rouse bus on from Stratford Bus Station on Fridays to get home early, (rather than wait for the Midland Red, for which I had a bus pass). It was only a few pence fare after all.

Anyhow, as it happens, I have recently been finding out a bit about Reg's bus, and thought people might be interested in some more information on it.

First I found this picture of the bus at Stratford Bus Station, just as I remember it, back in the 70's:



I know someone who is "into" old buses and asked for more info - apparently HTF 586 was a 1947 Bedford OB coach with 29-seat body, built by Scottish Motor Traction to the Duple design. It was originally black, and was first supplied to Warburton Brothers

Coaches in Bury, who let it go in 1950 - I guess Reg acquired it around then, and presumably it was he who had it painted red.



Guess what?

HTF 586 has now been restored and is in the Manchester transport museum - (Though reverted to it's original black Warburton's livery). It is still taken to bus rallies, apparently, along with the other 48, (yes, 48), of this model still running.

Not finished yet...

Then I googled the registration - HTF 586. I searched for images found this:



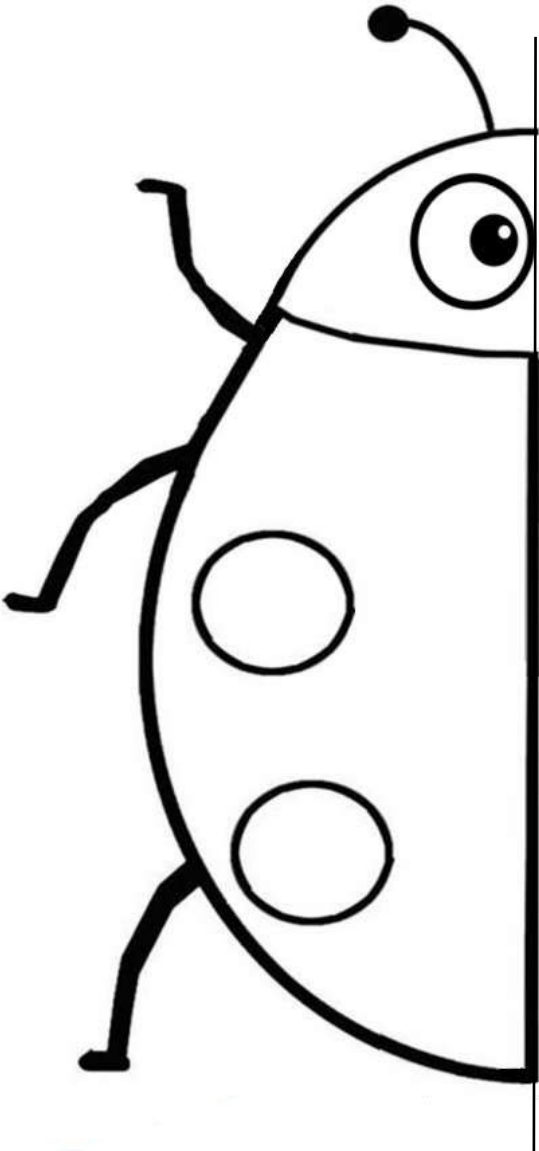
It's a Corgi Classics 97113 model of the Bedford OB, with registration number HTF 586 - Reg's very bus! The SAME BUS that I and so many other Oxhillians used to ride on, (only much much much smaller of course...!)

Needless to say I have bought one of the models...

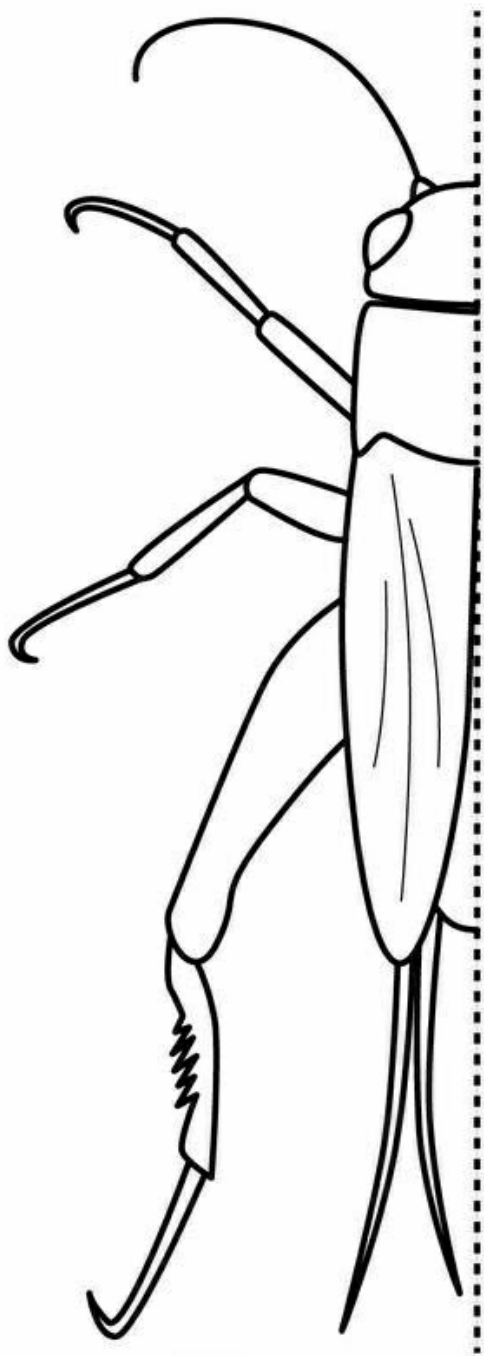
Jon Bentley, (now living in Berkshire)

SYMMETRY DRAWING

Complete the pictures of the ladybug and cricket by drawing the other half of the insects to match the half that is already completed. Then colour both. Good luck!



ladybug



cricket

WHAT'S ON IN & AROUND OXHILL

October

Tuesday 6th	Grey landfill bin collection
Tuesday 13th	Green & Blue bin collection
Tuesday 20th	Grey landfill bin collection
Tuesday 27th	Green & Blue bin collection

The date of the next PC Meeting is Tuesday, 10 November at 8.00pm. It is unclear, at present, whether this meeting will be held at the Village Hall or virtually by Zoom.

More details will be in the Agenda for the meeting which will be shown on the PC Website or a physical copy will be displayed on the Notice Board by the Peacock a few days before the meeting.