



OCTOBER 2025 ISSUE 261

NEWSLETTER



Editor: stfilica@mail.com

11 Oct	Curry & Quiz
18 Oct	Cotswold Makers Fair
21 Oct	Parish Council Meeting
23 Oct	Crafty Villagers
27 Oct	Fish & Chips
28 Oct	Copy Deadline
31 Oct	FT Ghosts & Ghoulies

water, H₂O, Adam's ale, whatever the term, it is the life blood of our country and something we have taken for granted for around 300 years when it was first piped into many homes. Gone were the days of the village pump and garden wells when every bucket used had to be manhandled...just turn on the tap, magic! After the driest spring in a century and the hot summer our water reserves are at a critical low, even worse than the drought of 1976. In July 49% of our rivers were below normal levels and many of the reservoirs across the country are dangerously low, some down to baked earth, and this is a country famed for its rain and soggy climate! I yesterday received my 1/2 yearly water bill and was shocked, apparently I had used 50% more water than the previous half; now, I am a one person household, do not have a dishwasher, use the washing machine rarely more than once a week and shower rather than bathe, so maybe (pre hosepipe ban) I watered the garden more. Whatever the reason I did use water but imagine the usage of a home with 4-6 people, to say nothing of their bill! We really do need to do our bit at home and conserve where possible, and yes the water companies must get their act together to stop leaks, invest in the infrastructure rather than pay fat bonuses. I don't believe a new reservoir has been constructed since 1991, several have been muted since the 60's but never built. We are one of the few countries who use clean water to flush our lavatories, wash our cars and water our gardens... crazy really. All the new houses springing up everywhere should be built with rainwater capture, we should all have water butts too but do give it some serious thought next time you turn on the tap, we could end up with year round rationing. Oh, and I suggest you drink wine not water!



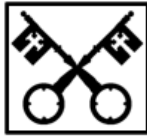
We are in need of a newsletter delivery person for a short route from Filkins Hall to Hazells Lane, if you could do this please contact Sue Hitchcock on 07887 566117. Thank you

VILLAGE HALL LOTTERY

OCTOBER WINNERS:

Lorraine & Roger Chitty

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



**THE CHURCHES OF ST PETER
BROUGHTON POGGS CUM FILKINS**

OCTOBER SERVICES FOR YOUR DIARY

SUNDAY 12TH OCTOBER – BROUGHTON POGGS

6PM – HOLY COMMUNION

SUNDAY 26TH OCTOBER – FILKINS

10.30AM – HARVEST FESTIVAL

The works on the flooring at Filkins church are well underway – by the time you read this the north aisle will be finished and works will be about to start on the Vestry. All is going well, but as ever with old buildings when you start to peel back the layers you seldom have nice surprises. Some of the timbers were in worse condition than we'd hoped which has used up the contingency in our original £20,000 budget. So – if anyone feels able to make a contribution towards the works – however small – it would be very warmly appreciated!

HARVEST FESTIVAL – SUNDAY 26TH OCTOBER

As well as Harvest Festival this will also be the first service back in Filkins church after the works. Do come and join us, and after the service for coffee and pastries at the Vicarage as guests of Reverend Canon Dennis and Helen – thank you both!

REMEMBRANCE SUNDAY – NOVEMBER 9TH

An early note for your diary that we will again be having a full Remembrance Service at Filkins Church immediately following the laying of the wreathes at the two memorials. Full details and timings will be in next month's St Filica.

And finally and most importantly...following our plea in August's newsletter for an organist, we welcome Rupert Waterson who has just moved into Pigeon Cottage with his partner Aisha and who played for us beautifully at Evensong at Broughton Poggs in early September. We are absolutely delighted to have you in the villages, and hope that you will both be very happy here!

Rector:
Reverend Harry MacInnes 01993 845954

harrymacinnes@yahoo.co.uk

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

Churchwardens

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

Charlie Payne 01367 860529
broughtonpoggsmill@hotmail.co.uk



SWINFORD MUSEUM

The season has now ended and thank you to all who took the time to visit. Work at the museum doesn't stop now it is closed as we are clearing the exhibitions to make way for new ones. Next year is the 40th anniversary of the Theatre Club, 90th of the Bowls Club and the Swimming Pool, which will all be covered. If you have any artifacts or stories that we could include please let me know.

Our next event is SUNDAY 12TH OCTOBER, when we are holding our fourth 'Living History' covering life in Broughton Poggs around 1921. Timed tickets can be purchased from me.

You may have noticed one of our planks outside the museum has broken off – I like to think by the weather but I believe a car may have knocked it. No note under the door, maybe they didn't realise!

The first Wednesday of the month is the Coffee Morning, so do come along on 3rd December as the Museum is having it's annual stall where you can purchase stocking fillers and goodies at very reasonable prices.

Diane Blackett 01367 860405



On September 5th some forty G.C. members got together at Brocton House for an end of season drinks party. Of course everyone is still busy in their gardens and allotments harvesting their vegetable and fruit crops, but we have finished our programme of visits and activities for 2025. The exception being the village fete on the 6th where we ran a plant and seed stall with books and cards (thank you Lorraine, Ronnie and Pauline). Also welly wanging - hugely popular (thank you Roger and Alan). Thank you too to all members who donated plants and others who bought them on the day. It was a joy to see so many people leaving happy with their purchases.

We raised around £400 – a fantastic effort - which will all go towards the costs of our next **spring bulb planting**, this year at the entrance to Broughton Poggs.

On Sunday 19th October at 10.30 we meet to prepare the ground and plant the bulbs. Everyone is welcome to the working party. If you can spare an hour to help make our village more beautiful do come! Bring tools if you have them.

One tip for October gardening; make leaf mould!

Rake and pick up or mow your leaves and place in a container – chicken wire plus stakes is ideal. Keep moist and in around a year you will have free 'black gold' for mulching.

Membership information can be found on the Filkins website or do contact our membership co-ordinator Julie Tridgell (julietridgell@outlook.com).

Heather (hatkins@bluewin.ch)



HELP IS AT HAND

Many people in Filkins and Broughton Poggs have had help of up to £200 with costs such as an unexpected bill, mobility aid, school equipment or key boxes for carers



**Simple
Quick
Confidential**

If you or someone you know needs help please email frincharity@gmail.com or visit filkins.org.uk/filkins-relief-in-need-frin

ourvillageshop

20th Anniversary Logo Competition

The Filkins & Broughton Poggs village shop is turning 20 and you're invited to help celebrate by designing a brand-new logo!

Your volunteer-run shop is a true community cornerstone and a lifeline for many. It's a place to get essentials, special treats, and stop for a friendly chat. Everyone is now invited to design a logo that captures this. You're welcome to use its current name in your design - 'Our Village Shop' - or suggest a new one. This is your chance to leave a lasting mark on your village. The winning design will become the official face of the shop and the designer will receive a prize.

Rules & How to Enter: Your logo can be created in any medium, should use a maximum of 3 colours, be easily reproduced in black and white, and scalable so it looks great on everything - from a large banner to a small shop label. Drop your design into the village shop, or email to

sue-yardley@gmail.com by the closing date of **Friday, 31st October 2025**.

Include your name, address and phone number, plus age if under 16.

The winner will be notified in November and announced in the St Filica December Newsletter.

Good luck! We can't wait to see your designs.



The Sun Shines on a Successful Filkins & Broughton Poggs Village Fete



After a week of relentless rain, our little corner of the Cotswolds was graced with some glorious sunshine just in time for the revived village fete! The wind might have put a few hats in a spin, but it couldn't dampen the spirits of the many villagers who came out to enjoy a fantastic afternoon on the kickabout field.

It was a truly traditional village fete with something for everyone. The air buzzed with the sounds of laughter and friendly competition, as people put their minds to the test with quizzes and puzzles or tried their luck at a variety of games.



For the younger (and young at heart) attendees, the **Punch and Judy** show, masterfully put on by the Theatre Club, was a big hit. The cheers and giggles from the crowd proved that this classic tale is still as entertaining as ever. Our local magician also wowed his audience with some truly mind-bending **close-up magic**, leaving many scratching their heads in delightful bewilderment. And what's a fete without pony rides? Mary's adorable Shetland ponies were a huge hit, giving children great memories of the event.

The fete was a wonderful example of Filkins coming together as a community. The **Five Alls pub** kept everyone well-fed with a delicious bar-b-que, while the **Supper Club** provided a much-needed sugar boost with



their delectable selection of teas, coffees, and cakes. The **Gardening Club** and Pauline shared a busy stall, selling a wonderful array of plants and books. The Gardening Club also took charge of the **welly wanging competition**, which provided a spectacular moment when the winning welly was launched with such force that it nearly cleared the field!

The **Filkins Village Shop** had a wonderful stall to celebrate its 20th anniversary. They had a fascinating display of photos showing events over the years, and their popular game involving strings and bottles kept people entertained. Their prize raffle, full of fantastic locally produced products, also proved to be a huge hit.



Adrian and Kim ran a popular **coconut shy** and introduced the village to the new and thrilling sport of **maggot racing** - a surprisingly captivating spectacle for some. The kids (and a few adults!) were transformed thanks to the creative talents of Alison and Denise, who provided fantastic **face painting**. Even the St Filica chairman got in on the



action, sporting a rather impressive snake design.

The musical entertainment was a treat for the ears. Our very own village DJ, Les, kept the atmosphere lively, and the splendid **Witney Silver Band** provided a wonderful backdrop of popular tunes that had many people sitting back to simply listen and enjoy.

For those in need of refreshment, the St Filica bar was a popular spot, serving a fantastic selection of beers, ciders, wines, and soft drinks. The **Filkins Museum** also had a very successful stall, reporting a welcome increase in visitors following the fete.

A special mention must go to **Cotswold Woollen Weavers**, who not only ran a fun quiz and game stall but also generously provided all the printed materials and the advertising banner for the event. A huge thank you to Richard for this incredible support - it made a world of difference.

It was a fantastic day, and a huge thank you to all the groups and individuals who made it such a roaring success. If you're interested in getting involved with any of the fantastic clubs and groups in the village, you can find their contact details on the village website: filkins.org.uk.





CHALLENGE THE LITTLE GREY CELLS!

SATURDAY 11 OCTOBER 2025

FILKINS VILLAGE HALL

7.00PM FOR 7.30PM START

**TABLES OF UP TO 8 PEOPLE, £17.50 PER PERSON TO
INCLUDE A DELICIOUS BILASH CURRY. CASH/CARD BAR.**

**TO BOOK AND FOR PAYMENT DETAILS, PLEASE EMAIL
STFILICA@HOTMAIL.COM. WE CAN FIND YOU A TABLE IF
NEEDED.**





GHOSTS & GHOULIES 2

An evening of
scary readings

7.30PM

Saturday

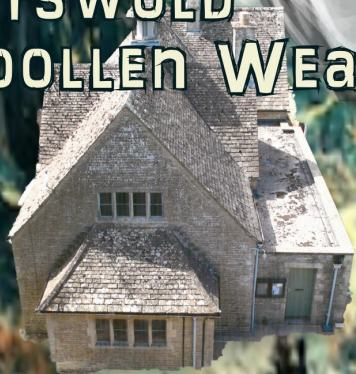
31st OCTOBER

Filkins
Village
Hall

Tickets: £10
Filkins Shop
and

COTSWOLD
WOOLLEN WEAVERS

maybe not for small children



MORE INFO:

07713 636415

The
COTSWOLD
Makers
craft *at the*

Filkins Fair

Filkins Village Hall
GL7 3JQ

10am to 4pm

Saturday 18th October 2025

... and other dates throughout the year

"By Hand, with Design"

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

No admission charge

Refreshments

Lovely village to explore

07818 440824

thecotswoldmakers@gmail.com

@thecotswoldmakers





FILKINS THEATRE MONTHLY PLAY READINGS

DATES FOR YOUR DIARY

The monthly series of playreadings hosted by members of Filkins Theatre continues on the last Friday in the month. You do not have to be a member to attend so do let me know if you would like to be added to the list to receive details of the location and timing. Avril Payne, broughtonpoggs@hotmail.co.uk

October 31	the FT Halloween scary show in the village hall
November 28	Rachel Vetch
January 30	Paul Floyd
February 27	Lorraine Chitty
March 27	John & Gill Allison
April 24	tbc
May 29	tbc

Future dates and events

October 12	Living History (see Museum piece for details)
October 31	Ghosts & Ghouls 2
January 17 2026	Murder Mystery



NEXT MEETING ON 21 OCTOBER

STARTS AT 7PM

OCC has now undertaken the last survey on the bund and found no otters, voles or newts.... We can therefore look at starting works on raising the side of the bund nearest the footpath. We do not have a date as yet but due to the hot weather it will probably be October

SCAS have agreed to come and give a talk on the defibrillator and how to use it at our meeting on 21 October at 7pm. They will be doing training for up to 8 people. If you are interested please let the Clerk know.

The next meeting of the Parish Council will be 21 October, 18 November, 16 December .

If you have any items for discussion at the meeting please contact the Clerk – clerk@filkins.org.uk



Filkins Doctor & Hospital Runs

Just to remind you – now all requests for a lift should be made in the first instance to Sue Hitchcock on 07887 566117 - as before, if Sue isn't available, then call either Freda Shrouder on 07557 048667 or 01367 860053 or Charlie Payne on 07810 158558 or 01367 860529.

**** IMPORTANT - NEW CONTACT DETAILS ****

With immediate effect all requests for a lift should be made in the first instance to **Sue Hitchcock** on **07887 566117** -

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

AND - NEW VOLUNTEER DRIVERS NEEDED, NOW!!

ITS OFFICIAL - the Office for National Statistics rates Filkins and Broughton Poggs as the most remote community in Oxfordshire – which includes the distance we have to travel to get to our nearest doctor and hospital. For over 25 years the volunteer car service has provided vital cover to get villagers to important medical appointments. **PLEASE PLEASE PLEASE** if you can give up any time to keep this vital service going contact Sue, Freda and Charlie as above – you will receive reimbursement for expenses, and will only be called on for two or three journeys a year.

Crafty Villagers



The next meeting of our group is on

Thursday 23rd October at 2pm in the Village Hall

Everyone Welcome, £3.50 including tea and biscuits

For more details contact Michelle or just turn up and join in.

micheleheath@hotmail.co.uk or allison-swales1@gmail.com

Pear cake with Tosca topping

Pears are literally falling off the trees at the moment so this is the perfect way to use them. This is Annika's Produce Show 2025 winning entry! Makes enough for 12 slices.

Ingredients:

2 pears
½ lemon, zested and juiced.
75g butter
2 eggs
100g sugar
135g plain flour
1 tsp baking powder



Tosca topping:

75g butter
65g sugar
2 tbsp milk
2 tbsp plain flour
75g flaked almonds
Cream or crème fraiche for serving (optional).

Method:

Heat the oven to 175 degrees/Gas 3-4.

Grease a spring form tin about 24 cm in diameter. Line the bottom with a round of baking paper.

Peel, core and cut into chunks approx 1 inch squares. Mix the pear pieces with the 1 tbsp of lemon juice.

Melt the butter and leave to cool a little. Whisk eggs and sugar together until pale and fluffy. Add lemon zest and melted butter. Mix flour and baking powder together and fold into the egg mixture to form a batter, then fold in pear pieces.

Pour the batter in the prepared tin and bake in the lower part of the oven for 25 minutes.

For Tosca topping. Put butter, sugar, milk and flour in a pan. Bring to boil over medium heat whilst stirring continuously. Take off the heat and mix in the flaked almonds.

When the cake has had 25 minutes in the oven, remove from oven and pour tosca topping over. Return the cake to the middle shelf of the oven and continue to bake for about 25 minutes or until golden.

Leave it to cool before turning out of the tin and serving. Serve with a dollop of cream or crème fraiche.



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



What a great afternoon we had at our Filkins fete. The sun was shining & there were so many people. Our 'string tombola' proved very popular and we also managed to raise £60 on the day in aid of Breast cancer by raffling our local Produce hamper. The winner was Cherie-Lynn Gregory from Kingham, whose family live in Filkins. Congrats & thank you to everyone who purchased tickets.

Please don't forget we are still running our new logo competition until the end of this month, see page 5, so plenty of time to send us your entries.

Every Thursday we are still going to Carterton market to collect any fruit, veg, bread or cakes. Please let me know if you would like anything, if possible, by Wednesday afternoon. Veg boxes can then be collected Thursday morning from the shop.

Saturdays is bread day; freshly baked croissants and baguettes are collected from the Co-op in Bampton & Sourdough & cinnamon buns from Blakes in Clanfield. These do need to be pre ordered so please let me know by Friday lunchtime.

We always need new volunteers so if you can spare an hour a week please pop into our shop & leave your name & number & someone will be in touch. It's a great way to be involved in the community.

Thank you for supporting your local shop

sue.yardley@gmail.com

Green week

Recycling

Food waste

Garden waste



Grey week

Rubbish

Food waste



Green/recycling

grey/household

Friday 3 October

Friday 10 October

Friday 17 October

Friday 24 October

Friday 31 October