



# NEWSLETTER

## All the news from Filkins & Broughton Poggs

Hello everyone and a happy November!

This time of the year always struck me as the year's elbow: definitely not summer, probably not autumn and not yet Christmas, November hangs in the middle like a temporal Leicestershire, neither one thing nor another, its intermediate status reflected in the relative thinness of the social calendar. In that, November represents a general intake of breath before the onset of Christmas and all the mayhem that brings. I also reckon that the long nights and lack of Christmas programming was responsible for all those huge kids with birthdays in August that kept me out of rugby teams at school but no doubt Netflix will make that less of an issue for future generations.

Anyway, perhaps a little time to reflect would be no bad thing after the excitement of the Quiz and Curry. This is not the place to mention or even gloat about the result but many thanks to Helen and St Filica for putting the evening together. As ever it was tremendous fun and ran like clockwork—and the spice round was simply inspired. And thanks to rest of Team Force for putting the competition to the sword/lightsaber. Hang on, what was that about gloating? (And why is it lightsabre, not sabre? The things you learn while doing this newsletter ...)

On a related note, as we do enjoy the odd bits and pieces that November has to offer (for anyone new to the village, the Little Faringdon Fireworks take some beating: 3rd November, £5 for adults, £2.50 for kids, pay at the gate and a cash bar and burger stall,) a reminder that we are two months away from my relinquishing the office of editor of this august publication (or Flexit, as literally no one is calling it.) Theresa May or May Not have a Brexit backstop but without an editor this magazine is no more likely to work than an Irish cross-border pizza delivery service. It is a fun job and I have enjoyed my time at the helm but any healthy journal requires fresh blood and ideas and arguably I ran out of both some time ago. So please do send Cris your indications of interest

### Coming Events

2 Nov	Coffee Morning (VH)
11 Nov	Remembrance Sunday
23 Nov	Deadline for Dec Newsletter
24 Nov	Filkins Theatre Christmas Event & Supper
7 Dec	Coffee Morning (VH)
8 Dec	Father Christmas comes to F&BP

Contact the editor:  
[stfilica@mail.com](mailto:stfilica@mail.com)

(you can do so using the editor's email address as shown above.)

On a sadder note, as I was putting the November edition to bed I received the news of the passing of Peter King. (Hence we may be a little late, again.) A brief valediction is carried inside; this is perhaps a little atypical of this publication but given the extent to which Peter and Diane were woven into the fabric of our community it seemed appropriate.

And that's all for this month. I look forward to seeing you at the fireworks and out and about over November. Early warning that Santa's elves tell me he will be dropping round on 8th December so any children reading had better start behaving. And the adults too.

Have a great month and back for the last time in December. Applications for the editor's chair to me or Cris!

Best wishes

Paul

### VILLAGE HALL COFFEE MORNING



Friday, 2nd November,  
2018: 10.30 - 12.00  
Tea, coffee, cakes and a  
warm welcome to everyone.

## Peter King - life through a lens

As many of you will now have heard, sadly Peter passed away on October 23rd. Peter loved Filkins from the moment he and Diane bought The Bakehouse from Brian Sinfield in the late 1980s, and with his camera never far away he was a great supporter and recorder of the village's life. Peter's own life had been an extraordinary one in itself. His father arrived from Eastern Europe into the east end of London in the early part of the last century and worked as a teacher by day, but supplemented his income by accompanying silent films on the violin in the evening. Realising the potential of the new entertainment form he started hiring halls and renting films to show, and from these humble beginnings built up a chain of over 40 cinemas.

During the war Peter was sent away to school at Marlborough which he (mainly) enjoyed, and then on to Oxford to theoretically read law. By his own admission he spent more time writing the gossip column in the student newspaper, and even then was drawn to the arty crowd numbering Kenneth Tynan and John Schlesinger among his circle of friends.

After Oxford and National Service in the RAF Peter qualified at the Bar, and as might be expected preferred the theatricality of the courtroom to doing his legal homework the night before. Then a change of direction saw him leave the legal world to work successively for his father, and then in senior positions with the Grades when they bought out the family business, Paramount Studios where he was one of the most important Brits in Hollywood, and finally EMI. During this time he was responsible for championing challenging films such as 'Victim', starring Dirk

Bogart and Lindsay Anderson's masterpiece 'If'.

Then another change of direction: finding himself in 1974 as he delicately put it 'unemployable' and casting around for what to do next Peter bought a failing publication called 'CinemaTV Today'. By the time Peter sold the now renamed 'Screen International' fifteen years later it had become the trade magazine of the global film industry, and more importantly allowed Peter as owner to contribute a regular opinion column under the pseudonym 'Lucifer'. Typical of Peter's style was a headline damning the newly released Biblical epic '120 Days of Sodom' as '120 Minutes of Sod-All'.

Peter enjoyed many infatuations including at various times musical automata, classic Rolls Royces, model train sets and cameras among his 'grown up toys', but his real devotion was to his family. To Peter, his children and grandchildren were the centre of his life, and Diane the rock on which everything he did was anchored. Earlier this year they were both beyond happiness to welcome Sophie, their first great-grandchild into the world.

Sadly it is now time to say goodbye to Peter, and to remember his unfailing generosity, his ability to talk to everyone no matter high or low, and his kindness and urbane civility. For many years he formed an inseparable double act with Clive Gould, and missed Clive deeply when he died; fortunately many of Peter's hundreds of photos of the village and its characters are now saved for posterity in the Swinford Museum. To Diane, Jenny and Simon and all the family our deepest condolences and thoughts from all your friends here in Filkins as we raise a final toast to an absolute gentleman.

## Village Hall

It's that time of year again!! Yes, we mean LOTTERY TIME

The Village Hall Lottery is one of our main fund raising events and we rely mainly on Villagers to support us.

A dedicated team of volunteers will be knocking on your doors in the next few weeks - the Lottery Ticket costs £15.00 for the year with £40 monthly prizes and a very special Christmas Draw of £200, £100 and £50. This usually coincides with the turning on of the Christmas tree lights and a visit from Father Christmas on Saturday, 8th December in the Village Hall.

You can pay for your Lottery ticket with £15 cash or a cheque made payable to the Carter Institute. The Lottery exists to help maintain and improve the Village Hall and its facilities.

We have recently upgraded the gents toilet and replaced taps in the disabled toilet. The handrail outside the hall has been stabilised for safer access. Of course, there are still lots of jobs to do and as with any

building there are always surprises!!!

The Carter Institute was built in 1914 and these days accommodates so many activities, Parties, Dancing, Keep Fit (Wednesdays 9.30-10.30), Massage, Cookery classes, WI meetings, Parish Council meetings, a Community lunch club, Coffee Mornings, St Filica events and Theatre Group activities - to name but a few!! You are also welcome to hire the hall for your own personal event.

The Village Hall is alive and kicking BUT only with your help and support. By buying a Lottery Ticket you are most certainly supporting us.

If for some reason we have missed you and you would like a ticket, please contact us

Many, many thanks

Pauline Care 01367 860740

Elaine Smith 01367 860747



## St Filica 2019 Calendar

The St Filica Calendar 2019 is now being prepared.... And will be dropping through your letter box in December.

Every year we aim to improve the calendar and add as many diary dates as possible and introduce new advertisers too.

So if you have events scheduled for 2019 you would like us to include please let us know before the end of November.

If you would like to take Advertising Space to promote your business or service to everyone in the village, or if you use a great trades person - electrician, carpenter, chimney sweep etc, share their details with

us and we will contact them to see if they would support the Calendar by taking an Ad. It is once again only £20.00 to Advertise !!



In our usual tradition we are also asking for ideas for the front cover so if you have been taking photographs around the village this year, do share a few with us and we will see if we can design something that represents all that is good about Filkins and Boughton Poggs.

Looking forward to hearing from you.

Email: [calendar@debbielaw.co.uk](mailto:calendar@debbielaw.co.uk) or call 07831 293078.

# Bonfire Night Special!

This recipe, called a Ground Cobbler, is from a very old book that my mother had and also bought for me and my sister a long time ago. I would roll this out every Bonfire Night when the family would come to me, we would go to a local firework display and then come home and thaw (or dry!!) out and then tuck in! I would prepare it to a point and then finish it when we got home (see notes below). My brother-in-law tells me the last time we had that November 5th gathering was probably over 30 years ago, but I am sure that wasn't the last time I invited them round!! We still use the recipe and think of it as our family favourite comfort food. I have had to adapt it slightly as the weights and measures and some of the ingredients in the original recipe were definitely from another era so I have tried to modernise it accordingly!!

## Ingredients (Serves 4)

- 450g ground beef (mince!!)
- 1 large onion, chopped
- 2 tbsp butter
- 100g mushrooms, chopped
- 5 tbsp plain flour
- 1

beef stock cube or tbsp stock concentrate

- 400g tin chopped tomatoes
- 1 tbsp tomato paste
- 1 tsp mixed dried herbs
- Pinch of sugar
- 2 tsp dry English mustard

## Scone Topping

- 225g self-raising flour
- ½ tsp salt
- 50g unsalted butter (or margarine)
- 125ml milk
- 75g grated cheddar cheese
- 1 egg (or milk) for glazing

## Method

If you have an ovenproof dish which is suitable for the hob and oven use this. If not, use a heavy based saucepan at this stage but have an ovenproof dish ready to use for the second stage. Heat the butter in the pan, add the chopped onion and cook gently until softened. Turn up the heat a little and add the beef and cook for a further 5 minutes turning often to brown. Add the chopped mush-



rooms and cook for a further 3 or 4 minutes then remove from the heat. Sprinkle the flour over, stir well then add the stock (concentrate or cube crumbled), the tomatoes, tomato puree, herbs, sugar and mustard. Stir well then return to the heat and bring to the boil, stirring all the time. Reduce the heat and cook gently for 10 minutes then season with salt and pepper and turn into an ovenproof dish.

Leave on the side whilst you prepare the topping.

Sift the flour and salt into a bowl then rub in the butter (or margarine) until mixture resembles breadcrumbs. Stir in the milk and mix well to form a dough. Knead lightly on a floured surface then roll into an oblong about 15 inches by 7 inches. Sprinkle with the grated cheese and then roll up loosely lengthways\*. Cut into 12 slices and put these overlapping around

the edge of the dish, on top of the meat mixture. Brush the scones with beaten egg or milk then put the dish in the oven and bake for approx. 30 minutes until the topping is golden brown and the meat piping hot!

Notes:

\*If you want to prepare it a few hours earlier than you want to eat it get it to this point then just cover the scone mixture with a tea towel or cling film and leave the meat to cool. When you are ready to cook, reheat the meat mixture gently on the hob then carry on from the asterisk!

We used to double up the above as we were feeding at least 8. Just make sure that your ovenproof dish fits the amount of scones and that you don't end up with a very deep dish which doesn't allow the meat to heat through.

Debbie

---

## FILKINS AND BROUGHTON POGGS RELIEF IN NEED CHARITY

Newer residents of Filkins and Boughton Poggs may not be aware of the existence of a long established Charity which is accessible to residents of our Parish. The interest from a sum of money (held in the form of shares) can be dispersed within our Parish to worthy causes approved by the Trustees and within the guidelines set by the Charity Commissioners. Current Trustees are Mrs Lucille Jones (Chair), Mrs Diane Blackett (Treasurer), Mrs Elizabeth Gidman, Mrs Ena Constable, Mrs Margaret Hambridge, Mrs Mary Cover, the Reverend Harry MacInnes (ex-Officio), Mrs Jane Martin and Mr Tony Woodford

(Secretary). Trustees meet formally in March and October of each year and normally hold office for either four or five years.

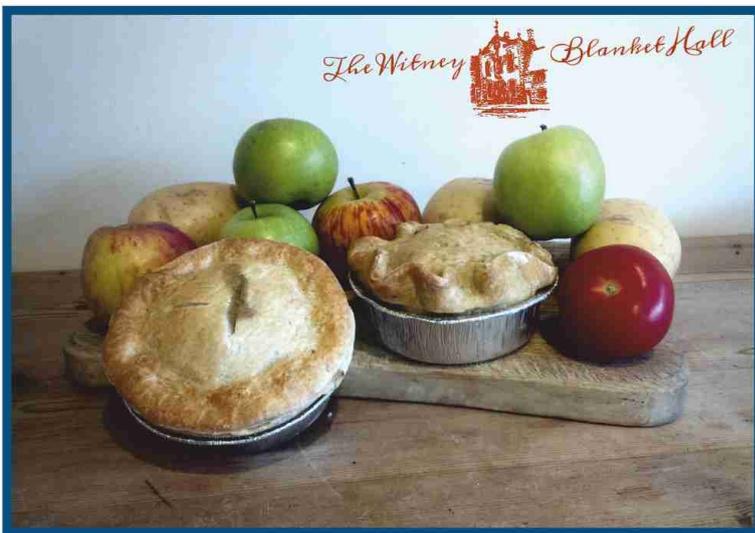
Interest is paid into the Charity quarterly and currently amounts to about £400 per year.

Residents of our Parish are invited to make recommendations and submit applications to the Chair of the Trustees at any time. If you would like more information on the Charity please contact any Trustee.

Tony

# PIE NIGHTS *at the* HALL

- Friday 5th OCTOBER *'The name's Bond, James Bond'  
Dr No hits the flicks (1962)*
- Friday 2nd NOVEMBER *'Blackadder goes last'  
The final episode (1989)*
- Friday 7th DECEMBER *'The light goes out!'  
Eddystone lost in storm (1703)*



**E**NJOY A *splendid* SET  
THREE-  
COURSE MEAL to  
include one of the  
*excellent* Mr Pitcher's  
**FAMOUS PIES:**

There will be a fine  
choice of various *estimable* MEATY PIES, & also splendid  
*vegetarian* PIE, ALL with *fresh mash* & good *pease-pudding*  
& *gravy*. And to include, *upon arrival*, a glass of *Ebullient*  
PROSECCO all for the very fair sum of **£25 per head**.  
*Wine, beer, coffee etc* available. *Plus tours of the Hall if*  
*required*. Our PIE NIGHTS are becoming very *popular*, so  
BOOKING is essential. *Tables available from 6.30pm.*

## WITNEY BLANKET HALL

100 High Street, Witney OX28 6HL

Tel: 01993 706408 Email: [eleanor@blankethall.co.uk](mailto:eleanor@blankethall.co.uk)

BINGO  
Friday 24<sup>th</sup> November  
7.30PM  
**LANGFORD VILLAGE HALL**  
Doors open 7.00, Eyes Down 7.30pm  
Excellent Prizes  
  
Raffle & Light Refreshments Available  
  
Proceeds in aid of Langford Village Hall, Registered charity no 1080040  
If you would like to help with prizes please contact Chrissy (01367) 860514, or Tracey 860721



# CRAFT FAYRE

**Sunday 2nd December**  
2:00 p.m. to 4:00 p.m.

## Langford Village Hall

Come and join us for a drink & mince pie. Why travel when you can support your local crafts all in one relaxing place.

Lots of Individual craft items ideal for all your Christmas and Birthday Presents, including Jewellery, bead work, knitted items, Sewing, Mosaics, Stained Glass, Candles and much more.

Raffle

Profits to Langford Village Hall





Day	Morning	Afternoon	Morning	Afternoon
Monday	9-12.30	1-5	10 - 12	3 - 5
Tuesday	8.30 -12.30	Closed	10 - 12	3 - 5
Wednesday	Closed	Closed	Closed	Closed
Thursday	9-12.30	Closed	10 - 12	3 - 5
Friday	Closed	1.30 — 4.30	Closed	3 - 5
Saturday	Closed	Closed	9 - 12	2 - 4*
Sunday	Closed	Closed	Closed	Closed
	01367 860 620		01367 860 239	

\*depending on demand



**Grey week**

Rubbish

Food waste

**Green week**

- Friday 12 Oct
- Friday 26 Oct
- Friday 9 Nov
- Friday 23 Nov
- Friday 7 Dec
- Friday 21 Dec

**Grey week**

- Friday 5 Oct
- Friday 19 Oct
- Friday 2 Nov
- Friday 16 Nov
- Friday 30 Nov
- Friday 14 Dec
- MONDAY 31 Dec \***

**Green week**

Recycling

Garden waste

Food waste

## Doctor & Hospital Runs

This is to remind all residents of Filkins and Boughton Poggs that the informal driving service covering medical visits to local hospitals and surgeries is still in being. A small pool of volunteer drivers take the task on. The procedure remains as before - the contact point is Tony Woodford (860319) or, in his absence, Hilary Ward (860430). Volunteer drivers are identified and details passed between the parties concerned. The

more notice the better. Individuals using the service must be able to walk unaided to and from the car. Charges vary from £2.50 for a local surgery run, to £5.00 for runs to Fairford or Witney Hospitals, to £11.00 for Oxford Hospitals (plus Parking Charge if incurred). Additional drivers are always welcome to join the team. If interested please contact Tony Woodford on 860319 and he will try to answer any questions you might have.