

# NEWSLETTER

2023

Editor: stfilica@mail.com

11 Jan	Parish Council meeting <b>CANCELLED</b>
18 Jan	Bristol Brass Concert
24 Jan	<b>Deadline for November issue</b>
30 Jan	Fish & Chip Van

The timing of the January newsletter is always a difficult one—it is delivered with your St Filica calendar and we like to have this through your door before Christmas. The "Calendar Girls" have worked very hard this year securing some new advertisers so we can mix it up and we are very grateful for their support—please use them if you need a trade, curry, wine or flowers. Please mention the calendar if they ask where you found them. Thank you also, to Sue Yardley for the photograph on the front cover.

January is a strange time of year—I always look at the blank year planner and think so much time fill what is lying ahead.. Hopefully, many fun times, events and family time for us all. It is also supposed to be the coldest month of the year but it will take some to beat the last 2 weeks. So with a whole new year stretching before us Happy 2023 to all residents of Filkins & Broughton Poggs. May it be prosperous.

Lots of reviews to read this month—what a month we had—oh no we didn't!!!!

## VILLAGE HALL LOTTERY NEWS FOR 2023

A VERY HAPPY AND HEALTHY NEW YEAR TO YOU ALL.

So far the lottery has raised £1545, which goes towards the maintenance of our beautiful Village Hall. A huge thank you to you all.

Tickets are still available from me or the Village Shop at £15 for the year.

We will print the January winner in our February edition of St. Filica 2023!  
MANY THANKS FOR YOUR WONDERFUL SUPPORT.

Pauline Care 01367 860969



# THE CHURCHES OF ST PETER BROUGHTON POGGS CUM FILKINS

## SERVICES FOR YOUR DIARY

### CHRISTMAS DAY – FILKINS

**10.30AM - CHRISTMAS COMMUNION**

### SUNDAY 8<sup>TH</sup> JANUARY – FILKINS

**6PM - EVENSONG**

### SUNDAY 22<sup>ND</sup> JANUARY – FILKINS

**10.30AM – HOLY COMMUNION**

This seems very odd – it is only December 12<sup>th</sup> as we write this and already we need to think about January! But we have already had a wonderful Advent Carol Service at Broughton Poggs where we ran out of service sheets, hymn books – and chairs! But we were treated to a wonderful series of carols by candlelight from Jubilate, the Benefice Choir – thanks to Catrin Russ the choir leader and organist, and to the Rev. Julie and Rev David Ramsbottom for a beautiful, simple service very much in keeping with the special place that is BP church.

And on a more robust front we again hosted the children, teachers and parents from St Peter's School in Alvescot for their Christingle service – we hope that next year they will be able to be back in their 'home' church, but it is always a pleasure to welcome them all to Filkins.

So – it only remains to wish you and your families and friends a warm, safe and happy Christmas, and the very best of New Years – and to remind you that for the first time in many years there will be a service on Christmas Morning at 10.30am in Filkins Church. All visiting family and friends most welcome – would be lovely to see you all!

#### Rector

Reverend Harry MacInnes 01993 845954

[harrymacinnes@yahoo.co.uk](mailto:harrymacinnes@yahoo.co.uk)

#### Associate Vicar

Reverend Margot Hodson 01367 860555

[margothodson@svbb.org.uk](mailto:margothodson@svbb.org.uk)

#### Churchwardens

Gill Allison 01367 860787

[gillian.allison@zen.co.uk](mailto:gillian.allison@zen.co.uk)

Charlie Payne 01367 860529

[broughtonpoggsml@hotmail.co.uk](mailto:broughtonpoggsml@hotmail.co.uk)

For details of all services in the Benefice see: [www.svbb.org.uk](http://www.svbb.org.uk)



## SWINFORD MUSEUM

Research is continuing about Broughton inhabitants and a few surprises have arisen. Having been born and bred in Broughton myself even I didn't know about some of the things but come along in the New Year, probably February, and you too will learn about them.

Numbers will be limited so if you are interested in coming do please let me know. We will mainly cover the 'ordinary' people and where they lived, the 'Big House' will be covered at another time.

Hope you all enjoyed Christmas and wish you all a Happy New Year. Who knows maybe 2023 will find a solution to the Museum Storage problem!! Here's hoping.

Diane Blackett

## **Praise from Sheila Gould**

Thank you to Theo and all the drivers who have taken me and others on the Doctor and Hospital Runs, I appreciate it very much and would like to wish you all "A Very Happy New Year".

Please keep up the good work. Happy New Year from Sheila Gould.

The service below is used by many people and I will add my thank you to them. Ed

## **Doctor & Hospital Runs**



In the first instance those requiring a lift should call Theo Hodges on 07711 066155 and she will put you in touch with a driver.

If Theo is for any reason unavailable, then please call either Freda Shrouder on 07557 048667 or 01367 860053 or else Charlie Payne on 07810 158558 or 01367 860529

## Advent Windows

The story so far..... Please keep  
sending you photos to  
[stfilica@mail.com](mailto:stfilica@mail.com)





## St Filica - 2022 Finances - Funding bids invited

Ahead of the February AGM, where the accounts will be presented for sign off by the members, I wanted to give you a heads up on our position on income and expenditure for the year.

Several of you have asked where the money that we raise goes. As well as providing the monthly newsletter and calendar free to every household in Filkins & Broughton Poggs, we fund the village website and the annual Father Christmas event. We also have to have insurance to be able to run events. Our regular annual costs are in excess of £3000. On a year without a Ball or Jubilee event we only just cover these costs.

### Services provided - c£1700

Newsletter £1325

Calendar £100 net of advertisers income ( production cost £500)

Village website £180

Father Xmas £100 less donations ( we broke even this year, thank you Elaine Smith, Mary Bohm and Gill Pagett for donating the mince pies & children's cakes and Santa for his time )

### Overheads c£1500

Insurance £789.

Rent & Storage £205

Banking £100

Admin / AGM/ helpers barbeque £450



The good news is that compared to 2021, where we finished the year £2000 down, and despite our fixed costs rising, we are projecting to have generated a surplus in 2022 which will allow us to make funds

available for bids from village clubs and organisations that could do with some support in these difficult times. As no large events are planned for 2023 we will be retaining the rest of the surplus to cover next year's cost of the above items.

St Filica exists to enable you to have some fun through the social events we organise whilst raising funds to put back into our community. So if you are part of one of our local organisations that benefits the villages of Filkins & Broughton Poggs and a bit of extra funding would allow you to do more or simply continue operating then please let our secretary know. Members will vote on the bids at the AGM.

It was fantastic to be able to run a good range of events again this year which in total generated a profit of over £6000 before our fixed costs above. When pricing events we aim to break even on the cost of the ticket against the cost of putting on the event and make profit on bar sales. In turn have tried to keep the bar prices low by some canny purchasing, taking advantage of available offers.

This year we saw the return of our summer ball. As well as all the many helpers involved in putting on this event, thanks go to Glyn for supplying the tables & chairs and the Five Ails for donating their bar staff as well as everyone that gave prizes for the raffle which generated £500 of the £1400 profit. The other big event this year was the Jubilee for which we received lottery funding of £2500 to be used by all the village organisations, the balance of which will be held in reserves and put towards the 2023 coronation celebrations. Thanks to Richard Martin for organising the commemorative mugs which were distributed free of charge to all children in the 2 villages under 16 and also donated the profit from additional sales.

The always popular quiz and curry nights generated a combined profit of £600. Hire outs of our gazebos brought in £1100 - thanks to our capable team of volunteer erectors - and we were lucky to escape any repair costs this year. Finally ,thanks to the generosity of Kevin Robbins, bar sales at his delayed retirement party contributed an incredible £700 ( those Firemen sure get thirsty !

Despite rising prices we intend to keep the membership fee at £2 and hope this will encourage more of you to join - we have 75 members today. As well as voting rights, membership entitles you to a free glass of wine at the AGM so please come along on the

**7th February at 8pm in Filkins Village Hall**

If you can't make it you can pay the fee by bank transfer to St Filica Society email [StFilica@hotmail.com](mailto:StFilica@hotmail.com) for the details) or by cash / cheque with one of the committee members. Of course if you would like to contribute more , donations are always welcome and we thank those of you who generously did this in 2022.

Amy Geschke Treasurer, St Filica Society

## Platinum Garden Project

Many thanks to those who turned out on November 5th to clear the ground. We filled the St Filica trailer twice with vegetation and found a surprising variety of items that ended up in the skip, corrugated iron sheets, an old wire washing line that looked thick enough to hang elephants on, an electric fire and even a plastic road works barrier. We just managed to finish before the rain began. Yes that is Ian in shorts!!



Having cleared the ground sufficiently to see what we were doing, Matt Simpson has once again proved the worth of his JCB mini digger (ably operated by Kev Robbins), digging out the old paths, removing the washing line posts, digging out some quite substantial tree roots and levelling the ground.

The ground should be rotated shortly and then left fallow whilst plans are made about exactly how the ground should be laid out, grass, gravelled area(s) for seating, shrubs etc



Look out for the next update in the February newsletter.....



**Filkins Community Shop has received funding from The National Lottery Community Fund. Help us share the good news!**

I am delighted to let you know that we have been successful in our bid to secure funding from The National Lottery Community Fund, the largest funder of community activity in the UK.

We have been awarded **£6,000** from the National Lottery Community Fund to help us support our communities in **Filkins & Broughton Poggs** and the surrounding area. When confronted with an initial £10,800 quote for a new electric contract, which would have resulted in our closure, we decided to apply for a grant from the National Lottery Community Fund. While we eventually got a quote closer to £6,000 we were delighted to receive notification of the award within a few weeks. This new National Lottery funding will secure the future of the Shop in the short term and allow us the breathing space to plan for the future in an environment of higher energy costs.

#### **Celebrate the good news**

We would love for you to join us in sharing this news. Here are two tweets you could use:

- Fantastic to hear that **Filkins Community Shop** based in my constituency has been awarded funding from the **@TNLComFund** to help its community!
- **Filkins Community Shop** based in **West Oxfordshire** has been awarded a grant of £6,000 by **@TNLComFund**. Thank you **#NationalLottery** players.

We would also be delighted to have you along for a visit to show you what we currently do and what we are hoping to achieve with our funding. If this is something that might be of interest, please do not hesitate to get in touch with me at: **alanheath1@hotmail.co.uk**

I look forward to hearing from you.

**Alan Heath**  
Treasurer, Filkins Community Shop

**ED....Please do visit our fantastic Village Shop—it is well stocked and there for all your essentials.**



## Father Christmas visits Filkins.....

There was a great turnout on 3rd December to see the Filkins Christmas tree being lit and to meet Father Christmas and his helper, Mr Fuddles. The cold was kept at bay by lots of warm mulled wine and mince pies for the grown ups and squash and cupcakes for the children.

Thanks go to the Ernest Cook Trust for our splendid tree and to Kevin Robbins and the gang for putting it up and lighting it - I'm sure you will agree it looks fantastic. Thanks also to Elaine Smith, Mary Bohm and Gill Pagett for the mince pies and cakes, Cris Hoad for the use of her kitchen and Les Goward for the music.

I'm sure you will all agree that Mr Fuddles looked suitably festive and was certainly in the party spirit. And finally, we couldn't do it without the Big Man himself so thank you to Father Christmas for making time to come and see us and he has promised to put 9 December in his diary for next year.

Thank you to everyone who made this such a fun event.





## Filkins Theatre's "Over Sleeping Beauty"

When the tickets promise "fun, fun, fun..." expectations run high and audiences were not disappointed. Filkins Theatre brought us a pantomime, *Over Sleeping Beauty*, true to tradition with modern over notes.

When the lights went down and carefully chosen excerpts from Tchaikovsky's ballet score cued the graceful corps de dancers, there were fairies, and the magic began. The two youngest twirlers, Daisy and Emilia Chesterman Wright were definitely enchanting, if not enchanted.



If you know your fairy stories and, of course you do, you identified the serious fairies, probably the only straight talking characters in the pantomime, not a silly move or daft joke between them. Azuriel (Lynne Savege, cool in blue) and Carabosse vied convincingly for influence over the Princess Aurora. Evil enchantress Carabosse (Juliet Heslewood), wearing a wicked fascinator fit to startle any horse at Cheltenham Races, disdainfully cursed all around her. How we hissed and booed.



And who knew that Carabosse had a sidekick, one so grotesque that he was almost laughable. Jeremy Irwin- Singer, the inspired director, took on the part of Domestos and played it revoltingly and to great effect.

All the ingredients were there to make a wonderful pantomime meal.

King Cedric, Trevor Milne-Day, deployed facial expressions that almost distracted from the sight of his magnificent cod-piece and Avril Payne as his Queen, Semolina, played the elegant regal airhead to match. Their courtly entrance routine was a triumph. And how did such a pair produce the fair young Princess Aurora (Kate Mowbray) Ingenuity, time and the traditional pantomime stereotype brought us Amy Genschke's principal boy, Prince Valiant, delivering smacking kisses to break the 100-year spell. Princess Aurora (now Sue Ashforth-Smith) had changed, just a little, but we recognised her for who she was/is.



Woven through the tale and highlighting the magic, tripped, stumbled and buffooned the comic characters, ostensibly key court personnel or unliveried functionaries. The towering presence of Dame Notgoodenough, the Spirella upholstered nanny, failed to intimidate Tickle the Joker, whose effervescent personality persuaded the most unlikely audience participation. Paul Molyneux and Sally Peach sparred impressively in these roles. Primed to enjoy ourselves we sang to the pianist's persuasive accompaniment and groaned as a trio of fools messed up whilst the Barry Heath's Lord Chamberlain kept a lid on the madness, just.



Of course, the performers under the spotlights gave us what we came for and so much more but, and we all know who they are, the back stage and back of the hall crews brought the skills to make it happen. Thanks to the wardrobe mistress, and how does she do it, wonderful costumes highlighted the magic.

P.S. Raffle raised £210 for the West Oxfordshire Food Bank in Witney

**Many of you may not know of the wonderful series of musical concerts which take place each season in Burford School, so I thought I would draw your attention to them as they really are top notch with internationally known artists of the highest standard. (Anyone wishing to attend that does not have transport, do contact me as I do the interval tea/coffees, so am usually there and could offer a lift (07857 912466))**

### **The Lenthall Concerts Series 2022-23 - Celebrating 30 years!**

This season the Lenthall Concerts Series continues with an exciting and contrasting series of great music and performers, concentrating mainly on classical music. Alongside bringing outstanding music to the community, the Lenthall Concerts have, in recent years, developed a strong partnership with Burford School's Institute of Music. This has taken the form of artists leading classes at the school and on occasion, including the youngsters in part of the concert. With a profound interest in encouraging and developing young talent we are delighted to be able to facilitate this initiative. Concerts will take place each month at Burford School at 7.30pm on Wednesday evenings from October to March.

Season and individual tickets can be purchased in advance via ticketsource ([www.ticketsource.co.uk/the-lenthall\\_society](http://www.ticketsource.co.uk/the-lenthall_society)). They will also be available at a slightly higher price on the door. All details of the season can be found at [www.lenthallconcerts.org.uk](http://www.lenthallconcerts.org.uk). We hope you will join us and look forward to celebrating our 30 years with you



**18 January**

#### **Bristol Brass Consort - Circum Mundum**

A musical journey around the world

**22 February**

#### **Michael Bochmann (violin) & Adam Khan (guitar)**

Passionate music from South America together with classics from Europe

**29 March**

#### **Amael Piano Trio from Slovenia**

Magnificent works by Schubert, Haydn and Smetana

## Microwave syrup sponge

What better way to ward off the January blues than tucking into a treacle pud!!!  
If you are looking for a quick and warming dish, then look no further than this  
5 minute syrup sponge!

### Ingredients

6oz golden syrup  
4oz caster sugar  
4oz margarine of soft butter  
2 eggs  
4oz self-raising flour



To serve: make your own or buy a tub of vanilla custard

I use a microwavable plastic pudding basin, but if you have a Christmas pudding bowl left over from Christmas then keep this as it is ideal!

Pour the golden syrup into your microwaveable bowl.

In a separate bowl make the sponge mix by creaming the butter and sugar, then tipping in the two eggs and the flour. Mix well and then carefully spoon on top of the golden syrup.

Place in the microwave and cook on full power for 4 minutes (based on an 800w microwave) check on the sponge. If it looks wet in the middle or starts to sink then pop it back in for another minute.

You can either serve it straight from the bowl or run a dinner knife around the bowl to loosen it and then carefully tip it out onto a plate. Beware of the hot syrup!

Serve with hot custard and enjoy!

This recipe is brought to you by Helen Dunmall on demand of very impressed dinner guests!



Day	Morning	Afternoon
Monday	10 -11	3 - 4
Tuesday	10 -11	3 -4
Wednesday		3 -4
Thursday	10 -12	3 -4
Friday	10 -11	3 -4
Saturday	10 -11	3 -4
<b>Sunday</b>	11 -12	
	01367 860 239	

# The Village Shop



### Grey week



Rubbish



Food waste

### Green week



Recycling



Garden waste



Food waste

## Christmas Opening Hours



Dec 24th 9-12

Dec 25th, 26th, 27th Closed

Dec 28th 3-4

Dec 29th 10-12 3-4

Dec 30th 10-11 3-4

Dec 31st 9-12

January 1st, 2nd Closed

January 3rd back to normal hours as above



Green/recycling

grey/household

**2023**

Friday 13 Jan

Friday 27 Jan

Friday 6 Jan

Friday 20 Jan