



Editor: stfilica@mail.com 02 Mar PC Meeting. Village Hall

25 Mar Village Litterpick25 Mar Quiz & Curry Night31 Mar Filkins Theatre AGM

So, stores are rationing fresh fruit and vegetables - it shouldn't really come as a surprise. The weather fluctuations from flood to drought over the growing seasons wreaked havoc with British crops, the lack of workers to harvest what was grown and rising distribution costs, have all contributed to these shortages.

Our expectation that fresh food, in the widest possible range, is always available is increasingly optimistic. Post war and for most of my childhood we ate what was in season, peas, beans, salads and tomatoes in summer, cabbage, sprouts and leeks in winter with potatoes and roots pretty much all year round due to their keeping abilities. Strawberries, raspberries and plums were a real treat and again apples and pears store well so were available for long periods.

To be fair, the advent of delicious imports like avocados, kiwi fruit, pineapples and other unusual items were a joy, and thanks to growers in Spain, Holland and other European countries we have come to rely on year round tomatoes, cucumbers, soft fruit etc. with beans, asparagus and many more exotics from as far afield as Africa and South America. There has already been concern about the airmiles involved in all this importation and now the toll of weather everywhere and the cost of fuel is biting. What to do? Of course only buy what you need to cut down on waste and buy at the local market (they deal direct with the wholesalers). Not wishing to be too political here but our government needs to get its act together with finalising its farming policy, over which it has dragged its feet – 3 ministers in fairly quick succession - so that our famers can get the support they need. The Sustainable Farming Policy of 2021 and the Transition Policy since Brexit have not yielded much positive outcome. We need our farmers more than ever. However, we are still more fortunate than many in this world, so be grateful for what we have, even if it means only one pack of tomatoes per person.

VILLAGE HALL LOTTERY

Congratulations to Clare and Jos Thomas on winning the Village Hall Lottery for March 2023.

Filkins Village Hall...The Carter Institute...thanks to all our wonderful supporters of the Lottery. All donations are very gratefully received.

We have a list of repairs and jobs to do this year to improve the building...the roof is now complete and looking good.

Activity Group / Keep Fit / Work Meeting that need a space, please consider using our hall with its fantastic facilities.

Many thanks, Pauline Care 01367 860969



SERVICES FOR YOUR DIARY SUNDAY 12TH MARCH — FILKINS 6 PM - EVENSONG SUNDAY 26TH MARCH — FILKINS 10.30 AM - HOLY COMMUNION SUNDAY 9TH APRIL — FILKINS 10.30 AM - EASTER SUNDAY COMMUNION LENT GIVE UP AND GIVE — WITNEY FOOD BANK

By the time you read this Lent will have already started. We are again taking donations of non-perishable food and hygiene products for the Witney and West Oxfordshire Food Bank – full details are on their website www.witney.foodbank.org.uk If you are able to help this critical service to the community at a time when so many people are experiencing difficulties then there will be a box at the back of Filkins Church up until Easter Sunday, which is open every day between 9am and dusk. Thank you; anything you can spare is very much appreciated.

EASTER SUNDAY

This year we will again be having an Easter Sunday morning service at Filkins; details as above. All are as ever most welcome to celebrate the most important day in the Christian year, along with all family and friends who may be visiting.

FOUND!

A very nice pair of M&S ladies leather gloves, medium sized, brown - in Filkins church at the end of January. Does anyone recognise them? Please let Gill or Charlie know.

Rector
Reverend Harry MacInnes 01993 845954
harrymacinnes@yahoo.co.uk

Associate Vicar Reverend Margot Hodson 01367 860555 margothodson@svbb.org.uk

Churchwardens

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

Charlie Payne 01367 860529 broughtonpoggsmill@hotmail.co.uk

For details of all services in the Benefice see: www.svbb.org.uk

Filkins & Broughton Poggs Gardening Club



I spend all Spring and Summer trying to fill the gaps in my flower beds and borders, moving pots into spaces, dividing perennials, training climbers. Then in Autumn and Winter, I give up and hunker down pretty much as soon as the lawn has its last mow! Leaves drop, perennials die back, and it all looks more than a little bare and sorry for itself. Now, with Spring within touching distance, the garden starts to fight its way back with aconites, cyclamen, crocuses, and snowdrops clustered throughout the beds. Pops of colour and joy. This is their moment, and they are delightful! And it's those muddy gaps in between which show them off in all their glory – a great back drop for these little works of art - worth kneeling to see them close up!



Bluebell and fritillary season is just around the corner too – so next month, look out for a reminder on where to find some.

There is not much to update from our club itself, as we are still quite dormant like a

perennial! Of course, we are quietly building activity behind the scenes, for our calendar of trips and events to take us from late Spring through Summer as well as our maintenance of village tubs and beds.

Meanwhile, here are some gardening tips for March...

- If you still have snowdrops "in the green" ie leaves intact, with flowering over then you can lift whilst the soil is moist, gently tease clumps apart and replant singly or in small clusters.
- ➤ Lift and divide overgrown clumps of perennials a good way to get a bigger bang for an earlier buck, ornamental grasses, Agapanthus, Salvia, Bergenia, Anemone, Aster, Geranium, Hosta, Lychnis, and more it's the summer flowering plants to tackle now, between March and May.
- > Weeds may be popping up so hoe and mulch to keep them at bay
- > Time to sow sweet peas outside.

All adults living in Filkins and Broughton Poggs are welcome to join the Gardening Club, full information on the Filkins website or contact our membership co-ordinator Julie Tridgell (julietridgell@outlook.com)

Days are getting longer and full of gardening promise...doesn't that feel good?!

Rosie j.tarr113@btinternet.com



SWINFORD MUSEUM

The exhibition is taking shape albeit slowly, I tend to get side tracked with researching family history. We are having a visit in June from a family in New Zealand who are descendants of Charles Giles. Charles was born in Filkins in 1846 but emigrated to New Zealand with his wife Sarah and two children in 1874. They went on to have 13 more children in NZ and it is one of their great great grandsons who is visiting.



Here is a picture of some of the Giles men from around 1900 in Hamilton. I am trying to gather other members of the Giles' English family together to meet up. One of which is Ena Constable, whose mother was a Giles, so if there are any other members of the family reading this do please let me know.

Meanwhile work is carrying on in the museum with the exhibitions and David has done a great job in restoring the old bicycle which will be on display for the first time in about thirty years!! Don't forget the opening date

Sunday 23rd April

Diane Blackett

Notes of Parish Council meeting 8th February 2023

As I was writing these notes, news came through that our Chair, Kym Ford, had resigned. No one could have worked more diligently and spent more time on PC business over the last three years. And Kym has overseen a tremendous amount of improvement in facilities around the village from the playground to the new changing rooms at the village centre, new life for the garden at the back of the centre and improvements and enlargement of the kickabout field.

Our District councillor, Nick Leverton, reported the good news that the government has given the council more money so the predicted cuts won't be as deep as first thought. He did warn about long delays in and around Carterton from 4th April for about a month as roads are dug up. Also from 8pm-6am on 27th March to 1st April for a few days, the road between Kencot and Alvescot will be closed for pavement investigation. Nick also reported that the Fire Station in Carterton has been put on the back burner again due to inflation causing prices to rise.

Richard Martin addressed the meeting to talk about his ideas for a Filkins Experience, offering visitors local walks, guide books, and other village experiences which could encourage use of the local amenities and also encourage local groups to join together and increase social cohesion. He hoped to have this up and running within 6 months.

Re planning on individual cases, we are awaiting responses on the two applications going through at the moment. The planning sub-committee has decided that there was no need to change our own planning policy. The council can still object to all planning applications though the feeling is that opposition to small developments would be ignored.

The Community Led Plan in its current form has now been disbanded, following a sub committee working group recommendation. The council will continue to focus on our own projects.

Street lighting is proving to be an expensive business. We have three lights left to refurbish which will cost nearly £4000. It was decided to do two of them for now and leave the most expensive one for next year.

The OCC is planting a tree in every village including Filkins, which residents are asked to care for.

A date for your diary - the playground opening is on 29th April, the same day as the swimming pool, although the pump room roof needs fixing before then.

Gigaclear is planning to set up the infrastructure in both villages to enable individual houses and businesses to connect to their cabling to gain faster wifi speeds and more capacity.

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There is no cost until you have connected (unless you have a very long drive) and connection can be done either via existing cable network or overhead lines. They hope to start work in April and will then contact each household. You can register on their website (www.gigacleara.com) to be kept up to date.

As usual, for finance, see the minutes.

At the Chairs monthly meeting the issue was the 20mph speed limit which 75 parishes have adopted and 80 are planning to. The general consensus is that a 20mph speed limit brings the speed down by 4mph on the highest speed. The council will approach OCC to carry out a survey and advise on the areas to be covered in the village. We will then consult residents.

Filkins & Broughton Poggs is due to have an election in May 2023. If you are interested in becoming a Parish Councillor please contact the Clerk for details. clerk@filkins.org.uk

The next meeting is on 2nd March at 7.30pm in the village hall committee room.

Filkins & Broughton Poggs

Village Litter Pick

Saturday March 25th 2023

Meeting at

Village Hall at 2pm

Please come and give an hour or two to keep our village looking at its best

Bags provided. Please bring sturdy gloves, high-viz jackets. Some picking sticks provided but please bring your own if you have one.

Cars will drop people at various points around the village to work their way back to Filkins Village Hall.

Complementary Tea & Cakes from 3.00pm

Please Text or email Roger (07802 345483) or roger.chitty1@btinternet.com if you are able attend or Lorraine (07799 338388) help with the refreshments



St Filica AGM

Thank you to everyone who attended the AGM. We had a report of the year from the Chair and the Treasurer presented the accounts for 2022/23. We had £500 to distribute and 2 bids for the money, so the members had a very exciting vote. The results were £257 to the Gardening Cub for the flower beds outside the village centre and £243 for the Platinum Jubilee Garden.

We then turned to Coronation Celebrations. The Big Lunch has been announced for Sunday 7 May so it was the thought by those present that a celebration along the same lines as the Jubilee would be good.

There is also a Big Help Out on 8 May – maybe an environmental project? At the balancing pond? – ideas please.

If you have not paid your membership yet please contact Sara Moule stfilica@hotmail.com – only £2 per person!



Quiz and Curry Saturday 25th March 2023 7 for 7.30 start



Teams of up to 8 - £17.50 per head. To cover the cost of the Curry

Pay bar – payments can be taken by cash or card on the night

Please pay for tickets in advance – payment details from

Amy Geschke stfilica@hotmail.com

Please email to book your team

MichelleWoodworth@sky.com

Which way for Filkins & Broughton Poggs?

Together... we can think, discuss, plot a course, and agree a 'Community Led Plan'

Hello Fellow Villagers

There's a mechanism called a 'Community Led Plan' (CLP) that encourages villages to look at themselves and their aspirations, and plot a course forwards. It sounds a bit highfalutin, but actually it just means 'we' do the thinking and planning, rather than the unknown 'them'!

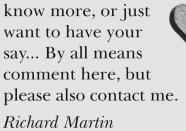
Conducting a CLP doesn't mean that the village will get exactly what it wants... But Good Things generally flow from co-operative thinking, and because CLPs have to be taken into account by district and county councils, having one might well mean that at least we won't get what we don't want!

And if we do hit upon activity and projects that we like (and I'm fairly sure we would!), having a CLP can make it much easier to find funding and bring the projects to life.

For instance, our last CLP (in 2004/5) led, among other things, to the formation of our lovely Village Shop.

During the last few years, our PC gallantly attempted to fire up a second CLP, but ran into the ground and reluctantly abandoned the attempt... However, the PC does support us having another go at it!

So, if you would like to be involved, have an idea, would like to



07713636415

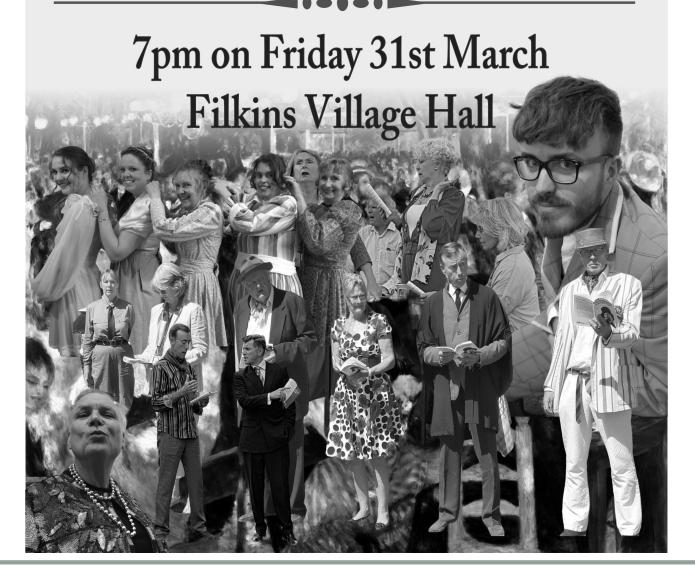
richard@naturalbest.co.uk





Our AGM 23

All FT members, and all potential members please come and discuss ideas for 2023



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 0r 01367 860529



The Lenthall Concerts - the last concert of this season. Wednesday 29th at Burford School starting at 7.30pm.

29 March

Amael Piano Trio from Slovenia

Magnificent works by Schubert, Haydn and Smetana

you now need

photo ID to
vote at a

polling station

You now need

For the fir
District wison at thi
May 4th.

For the first time, residents in West Oxfordshire District will need to shaw photographic ID to vote in person at this year's local elections which are bring held on May 4th.

Residents are urged to make sure they are ready by

checking they have an accepted

form of ID. These include a UK, EU or

Commonwealth passport, a UK,EU or

Commonwealth drivers licence, some

concessionary travel passes such as an old persons bus pass. Voters will be able to use expired ID if they are still recognisable from the photo and the name is the same as appears on the Electoral Register.

Anyone who does not have one of these accepted forms of ID will be able to apply for a free ID on line at

https://www.gov.uk/apply-for-photo-id-voter-authority-certificate

or by completing a paper form which is available from the Council.



Celebrate St Patricks Day on 17th March by enjoying some favourite, traditional recipes and you couldn't get much more Irish than these!

Soda Farls: Ingredients

250g plain flour (2 cups) ½ tsp salt 1 tsp bicarbonate of soda 250ml buttermilk (1 cup)



Method

Heat heavy based pan on medium/low heat. Place flour and salt in a bowl and sift in flour. Make a well in the centre and pour in the buttermilk. Work quickly to mix into a wet dough, then knead on a floured surface to form a flattened circle about ½ inch thick. Cut into quarters (farls) with a floured knife.

Sprinkle a little flour over the base of the hot pan and cook the 4 farls for 6 - 8 minutes on each side until golden brown.

Colcannon: Ingredients:

1kg potatoes, scrubbed (cut any large ones in half 100g butter 140g back bacon, sliced ½ small savoy cabbage, finely shredded 150ml double cream



<u>Method</u>

Cook potatoes in a pan of boiling water, simmering for 15-20 minutes until tender when pierced. Once cooked, drain in a colander and whilst hot, peel. Mash the skinned potato until smooth.

Whilst potatoes are cooking, heat 25g of butter in a saucepan, fry the bacon and the cabbage for 5 minutes. Turn off the heat and set aside.

In another pan, heat the remaining butter with the cream and when just starting to boil, beat the liquid into the potato. Add the cabbage and bacon. Season.

Serve on its own with the farls or cook some sausages or poached eggs. Oh and don't forget to wear something green and to have a taste of the Guinness or a tot of Irish whisky!

Thank you Amy Geschke for supplying Don's recipes!



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
Sunday	11 –12	
	01367 860 239	









We have a new stock of Mustard Foods which include a wide range of meals for 2-3 people

Don't forget we supply fresh fruit and veg as well as fish, flowers and bread on Thursday mornings from the local market. Do contact Lynne if you would like to be put on the mailing list. savegelynne@gmail.com

Also, Blakes sourdough, cinnamon buns and fresh croissants are available on Saturday mornings. Please pre-order in the shop or contact Ann choyceann@gmail.com

Thank you to St Filica for donating £257 towards the replanting of the borders in front of the shop. Hopefully come summer they will look great.

https://filkins.org.uk/filkins-communty-shop

Friday 3 Mar Friday 10 Mar Friday 24 Mar	Green/recycling	grey/household
Friday 10 Mar Friday 24 Mar	rriday 24 Feb	Friday 3 Mar
Friday 24 Mar	Friday 10 Mar	
	Friday 24 Mar	Friday 31 Mar