

# NEWSLETTER



Editor: [stfilica@mail.com](mailto:stfilica@mail.com)

No fish and chip van this month  
10 Jan Parish Council meeting  
26 Jan deadline for February copy

Well if I thought it odd writing Happy Christmas at the end of November it is even more bizarre editing the January edition when there is still a week until Christmas...but the desire to deliver the St Filica calendar to every household before the end of the year means the newsletter should go out with it (saving the deliverer's legs, and while on that a huge thank you to those stalwarts who do put this in your sometimes angry letterboxes, no reflection on the owners, just that good draughtproofing make some very snappy!)

I don't know about you but I am in danger of developing webbed feet, it seems to have rained at some point every day for weeks, my 'lawn' is sodden, the potholes in the roads seem to have got deeper and the fields around look like lakes and are being enjoyed by swans, ducks and egrets (there were 15 at the Carterton turning last week, an amazing increase from the solitary one spotted a few years back). Isn't the old adage 'February fill dyke'? God help us when that comes then. Argh, apologies, I am wittering about weather again, promise to try harder to avoid it next year.

The proposed Revue by Filkins Theatre was put on hold due to other commitments so watch out for it later on. Only a small publication this month.

So as we move from one year to the next can we at least **hope** for some resolution to the ongoing horrors of war, a kinder and more inclusive society at home and peace and understanding for all. Best wishes to everyone for a happy and healthy 2024. Ed.



Your  
village

Needs  
You!

## ST FILICA NEEDS YOU!!!

St Filica was formed over 35

years ago as a committee that organises fun events to raise funds to put back into the villages and their organisations for projects they are undertaking. In the past, we have donated money to the Village Hall, Village Centre playground & refurbishments, the Gardening Club for planting spring bulbs and the Swinford Museum to name but a few. We also provide gazebos, chairs & tables available to hire at very reasonable rates!

We hold a number of social events each year such as the recent Coronation event, our regular Quiz and Curry nights, the biennial Summer Ball and of course the annual visit by Father Christmas. This is only possible with the help of our group of volunteers and the members of the committee.

We are currently looking for new members to join the St Filica committee and allow us to carry on this great Tradition. By joining the committee, you would be part of a successful team organising an array of fun and inclusive events for the villages of Filkins and Broughton Poggs.

Organising our events is very rewarding and a great way to meet other residents while having fun.

If you are interested in getting involved and joining St Filica, please contact [stfilica@hotmail.com](mailto:stfilica@hotmail.com).

ST FILICA AGM  
Tuesday 6th February 2024  
Village hall



# THE CHURCHES OF ST PETER BROUGHTON POGGS CUM FILKINS

## SERVICES FOR YOUR DIARY

**SUNDAY 14<sup>TH</sup> JANUARY – FILKINS**

**6PM - EVENSONG**

**SUNDAY 28<sup>TH</sup> JANUARY – FILKINS**

**10.30AM – HOLY COMMUNION**

It is always strange writing the copy for January's St Filica well **before** Christmas itself. But we hope that by the time you read this you will have enjoyed the happiest and most joyous of Christmases, and that at least some of your New Year resolutions are still intact! If you have come to a service over Christmas and enjoyed the fellowship and the chance to sit and enjoy a peaceful moment in the midst of the many troubles in the world then do join us as our regular cycle of services restarts – you will be most welcome, always.

As we write this we have already held our annual Advent Carol Service at Broughton Poggs which was particularly special this year. Singing the ancient Advent carols in our beautiful church by candlelight where Christians have gathered to celebrate Christmas for near a thousand years is always a special way to start the Christmas season.

Big thanks to Catrin Russ our stalwart organist and also the choir mistress of Jubilate, the Benefice choir, who once again treated us to the beautiful 16<sup>th</sup> century Coventry Carol which always seems appropriate in the setting of Broughton Poggs church. Thanks too to Rev Harry for a thoughtful, joyous and beautiful service; and of course to Sheila Gray and Heather and David Atkins for making the church look so beautiful, as ever.

So it only remains to wish you all a **VERY HAPPY NEW YEAR!**

Rev Harry, Rev Margot and the PCC

**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**  
broughtonpoggs@hotmial.co.uk

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

Filkins &  
Broughton Poggs  
Gardening Club



Dear All,

I write this with 10 sleeps to go before Christmas Day and so wish you all a very Happy New Year !

December is a funny month for gardeners. A beauty can be felt in the frosty starkness of the winter garden, the skeleton of the year is laid bare, the height of the garden is reduced, but everything below continues to grow. Roots are nourished and the bulbs safely store energy for the next cycle of the earth. There is time for quietness and contemplation and sowing seeds of inspiration for the future.

My tip for December is to take a rest !

Sow the spirit of success for next year. Make a note of what worked well and what you grew too much of or too little. I think I had enough tomatoes to supply Sainsbury's !

Remember that each year is different. If you are keen to get out into the garden the dormant period between November and March is ideal for planting bare root raspberries, pruning currants and pear and apple trees.

Please remember our Planning Meeting on the 26<sup>th</sup> January 2024 – 2.00 – 2.15 pm in The Village Hall. Please let us have any suggestions for trips and visits or if you are willing to offer help to organise the visits.

Our club continues to thrive and we have expanded our membership this year. It is gratifying to see a new generation of gardeners or those merely interested in gardening joining and contributing.

If you wish to join the Gardening Club contact our membership coordinator Julie Tridgell

[julietridgell@outlook.com](mailto:julietridgell@outlook.com)

Happy Gardening, Christmas and New Year to all !

Lorraine Chitty

[lorraine.chitty@btinternet.com](mailto:lorraine.chitty@btinternet.com)

## VILLAGE HALL LOTTERY

The Village Hall Committee wish you all A Very Happy New Year. The January Draw will be in next month's newsletter along with February's

My thanks to all our supporters because buying a ticket helps us to keep our village hall in good condition. There is always something to do! So far we have raised over £1000 towards its upkeep...a HUGE thank you.

There is still time to buy a ticket from me or if you have forgotten to pay please do so.

Pauline Care Peacock Farmhouse 01367 860969



## SWINFORD MUSEUM

It will be 2024 when you read this which is an awful thought because where did 2023 go?

The Museum Trustees and volunteers would all like to send you best wishes for the New Year and hope to see you in May.

Kind regards Diane.

## 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

## Lenthall Concert Series

Since 1992 the Lenthall Concerts have been delighting audiences with a wide range of music from internationally acclaimed artists.

Single concerts cost £20,



10 January Piano Quartets – Mozart \* Faure

7 February Elgar—Introduction and Allegro  
Beethoven's 5th Symphony.

Wells famous Cathedral Music School has some the most outstanding talent in the country. We are happy to welcome them back after many years.

for more details visit: [www.lenthallconcerts.org.uk](http://www.lenthallconcerts.org.uk)



## Bowls Club Presentation Night 1st December 23

On an extremely cold first night of December, members of Filkins Bowls Club and their partners gathered in the village hall (which warmed up about half way through the evening!) to celebrate the end of the Bowls Season and beginning of the Christmas one. To that end everyone was asked to wear a 'Christmas jumper' and golly were there some corkers.



The cups and medals were presented by vice captain Robin Knight and club captain Robert Robbins to the winners and runners up of all the in house club competitions. Pleasingly there were some new faces amongst the winners including club treasurer Emma Keating who has only be playing for two seasons, well done to her.



A welcome supper of cottage pie and apple crumble was served after a fun Christmas Quiz, won (after a play off) by Hilary Skinner's table. Everyone voted on the best Christmas Jumper which was won outright by Mick, who also wore a pretty amazing Christmas tie.

The raffle followed, all prizes wrapped in pretty papers gave it a festive and surprise twist. Voted an enjoyable evening we look forward to the 2024 season which should hopefully start in May.





## Lighting of the Christmas Tree and visit by Father Christmas

A sharp winter's evening on December 2nd saw a smaller than usual crowd gather at the crossroads to enjoy mince pies, mulled wine and music while Father Christmas distributed sweets to the children and Mr Fuddles stood in the grotto (aka the bus shelter). Sadly not too many photos ,



Advent windows photographed to date



## Prawn & Chilli Linguini

This is once again a dish based on an old River Café recipe, the original recipe uses mussels, which I have replaced with prawns as it makes the dish easier and significantly quicker to prepare. Please do not be put off by the inclusion of anchovy fillets, the current Mrs Law hates them but admits she is unable to taste them in the dish...



### Ingredients:

- 20 raw prawns
- 150ml white wine
- 2 tbsp Olive oil
- 2 garlic cloves peeled and chopped
- 1 red chilli de-seeded and chopped
- 6 Anchovy fillets in oil (from a jar)
- 2 x 400g tins of chopped tomatoes
- 1 small bunch flat leaf parsley chopped
- Fresh linguini (dried will do if you can't get fresh)

### Method

Place the prawns in a saucepan with the white wine and bring to the boil, once the prawns have turned completely pink remove from the pan and set aside. Continue to boil the wine until it reduces by a third.

In a heavy based pan heat the olive oil to a medium temperature add the garlic, chilli, and fry gently until soft, then add the anchovies and mash them into the garlic and chilli with the back of a fork until they completely dissolve.

Add the tinned tomatoes and white wine reduction and simmer on a low heat for 10 minutes. Add the prawns and half the chopped parsley and simmer for a further 5 minutes.

Whilst the above is cooking, boil your linguine to your preferred texture (al dente or otherwise), plate up, add the prawns and tomato sauce and sprinkle with the remaining parsley.

**Cook's Tip:** Be careful to taste the sauce before adding any salt, because of the anchovies it's unlikely you will need to add any. When adding the first half of the parsley make sure to include the stalks...very tasty...

Serves 4

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**



## Breast Cancer Christmas Raffle

Thanks to everyone who came and supported the shop and the Christmas Raffle. The mince pies and mulled wine were welcome on a grey day.

Congratulations to Gill Alison who won the hamper.)

Don't forget we sell stamps, local honey & a wide selection of deli foods such as pesto, sun dried tomatoes and olives.

Remember fresh fruit and veg as well as fish and bread on Thursday mornings from the local market.

Do contact Lynn if you would like to be put on the mailing list  
savegelynn@gmail.com

***Do come and support your local village shop***

<https://filkins.org.uk/filkins-community-shop>



Grey week



Rubbish



Food waste

Green week



Recycling



Garden waste



Food waste

Green/recycling      grey/household

<b>TUESDAY 2 January*</b>	<b>MONDAY 8 January</b>
<b>SATURDAY 13 January</b>	Friday 19 January
Friday 26 January	Friday 2 February