

NEWSLETTER



Editor: stfilica@mail.com

03 May Swimming Pool opens

07 May Coffee Morning

10 May VE Day Dance & Party

Filkins Theatre AGM 12 May

14 May Parish Council Metina

18 May NGS Gardens Open

26 May Fish & Chip Van

26 May copy deadline for June

Summer must be around the corner as the wonderful Filkins swimming pool opens for the season this month...perhaps, just perhaps we will enjoy a better one weatherwise than the last two...oops I did do it again, mentioned the weather. Even if May 3rd is a tad too cool for you to jump in, do go along to the pool to buy your memberships and partake of bacon or sausage buttie and tea or coffee from 10.00am

So much ahead of us this month, VE Day 80th Celebration Dance, AGM of Filkins Theatre and NGS Gardens Open and a Villages Bowls Fun Day coming in June.

On a personal note I am off to (attempt) to walk the Hadrian's Wall Path, all 90 or so miles of it, over 6 days. Why? Not really sure, it sounded like a good idea at the time. I have been training up to a point, but we do live in a very flat part of the world. If my walking buddy and I survive to tell you the tale, we will report in next month's newsletter! Ed.

VILLAGE HALL LOTTERY

APRIL WINNER: Barry Heath

Congratulations and my thanks for your continued support We welcome all newcomers to our villages and say fond farewell to others. Enjoy the sunshine and all the gardens which will be open on Sunday 18th May with teas at the village hall.

Pauline Care Peacock Farmhouse 01367 860969



MAY SERVICES FOR YOUR DIARY SUNDAY 11TH MAY — BROUGHTON POGGS 6PM — EVENSONG SUNDAY 25TH MAY — FILKINS

10.30AM - FAMILY SERVICE

So Lent is gone for another year, and ended with a joyful Easter Sunday service at Filkins – thanks to all those who came, and to the flower team for celebrating the redecoration of the Church in joyous style – and in particular to Diane Blackett for her most beautiful Easter Garden yet in the Porch – do go and take a look. Thank you too to Reverend Canon Dennis and Helen for hosting such a thoughtful series of Bible studies at the Vicarage as we approached Easter – a quiet time for reflection and learning that was very much appreciated by all those who came.

Sadly by the time you read this we will have said goodbye to Elizabeth Gidman at her funeral service at Filkins on April 25th. Elizabeth was a stalwart of the congregation in the villages for nearly 30 years, as well as being churchwarden, PCC member and of course our expert resident flower arranger. We will miss her very much; but what a life, and how well lived.

As the cycle of the village and church seasons turns once again, the first evensong of the year at Broughton Poggs church will be on 11th May. Do come along and celebrate another year in a building where villagers have been gathering to pray and worship for over 900 years. Thanks to the number of snowdrops donated we have also been able to plant a row alongside the path here as well as at Filkins, so we look forward to them growing on and building in the years to come.

Also this month the Filkins service on May 25th will be another less formal Family Service – do please come and bring family and friends.

And finally – an advance notice – **The Oneira Trio** will once again be performing for us in Filkins church at **7pm on Saturday 2nd August**. After two full houses in their last visits it will be a delight to have them with us once again for a programme that will include pieces by 'local boy' Ralph Vaughan Williams. More details in coming months, but do make a note in your diaries!

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

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



Parish Council Report meeting 9 April 2025

We are currently having discussion with Thames Valley Police concerning cars and motorbikes on the A361

12 new fruit trees have been planted in Hardcastles Field in conjunction with Wild Oxfordshire.

We will be looking at planting bulbs in Vale Wood and undertaking more tree works to dead trees.

The next meeting of the Parish Council will be on 14 May – this will be the Annual Parish Meeting at 7pm followed by the Annual Parish Council meeting. Thames Valley Police will be attending to talk about security and we are hoping SCAS will be able to join us to talk through defibrillators. This will not be training but will hopefully make residents more confident about using it.

As from June our meetings move to 3rd Tuesday in each month at 7.30pm – the September meeting has been moved to 19 August instead.

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

Communication

Thank you to all the residents who have completed the online form. It is still available if you have not done so.

We are trying to improve communication to residents and have set up an online form to be completed giving us permission to contact you and stating how you would like us to do this. There is a link (please copy and paste into your browser) and QR code below to complete the form. There will also be printed forms in the Village Shop if you want to complete in person. Please leave at the shop and the Clerk will collect

https://forms.office.com/r/9S4X1FfiwN











SUNDAY 18 MAY 2PM - 6PM

Again we move though the seasons and this year you will be able to visit late Spring / early Summer designs as 12 gardens in the villages will be opening on Sunday 18 May between 2pm and 6pm

Come and see the amazing variety of gardens and allotments we have and to talk to our extremely talented and knowledgeable gardeners. It's always a great day out so why not ask some friends over too?

Did you know that your entry fees helped the NGS to raise over £3 million last year for the most worthwhile charities, including Macmillan Cancer Support, Marie Curie Nurses and Parkinson's UK? So if any of your family or friends were helped by these charities then do come along to make sure they can continue their good work.

Tickets £10 on the day covering all gardens opening

Teas in the Village Hall in aid of the village churches

The village shop will be open for ice creams and treats

Thanks to all volunteers for making this happen every year – gardeners, allotmenteers, car park attendants, cake bakers, tea helpers, village shop volunteers etc etc. You know who you all are!

Avril Payne

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





We started our visits early this year with two outings in April. The first on the 2nd April felt like a summer's day and we could take our time to really enjoy the valley setting of Owlpen Manor near Uley.

Kindly organised by Theo Hodges, some 20 plus members were treated to a history of the medieval manor and gardens by the present owner Hugo Mander.

Two weeks later Gill Allison organised a trip to Whichford Pottery for us. Many of their pots were overflowing with tulips – beautiful to see. There was an opportunity to visit the workshops and on site is a bistro serving fresh salads and other delicious meals





Tips for May gardening;

- Watch out for late frosts and protect tender plants
- Earth up potatoes and quickly plant any remaining
- Plant out summer bedding at the end of the month
- Water early and late if needed
- Hoe off weeds amonast vegetables
- Ventilate greenhouses on warm days
- Consider trying a 'No mow May' for diversity in your garden
- Lift and divide overcrowded clumps of spring flowering bulbs

Such a busy month in the garden! Hopefully your efforts will give you much pleasure. All our activities and events give us the chance to get to know each other better and to share gardening knowledge, we have more than 60 members and welcome all adults in our two villages

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

Heather (hatkins@bluewin.ch)

VILLAGE LITTERPICK—5th APRIL



Many thanks to all who turned out for the litter pick on 5th April. We had 25+ people who did a great job as usual, collecting around 35 sacks and various "extras". I even collected a complete fridge motor and cooling unit from the north end by the bypass on my way around collecting bags that must have been dumped that afternoon between 12.30 and 4pm – while we were doing the litterpick!

Many thanks to Lorraine and her baking team who came up with a huge number of cakes for the well deserved teas. Finally, thanks to Charlie Payne, Dave Heslam and Alan Law for dropping people off around the area and collecting some stinky bags in their cars.









VICTORY NEUROPE

TO CELEBRATE THE ANNOUNCEMENT BY H.M GOVERNMENT OF THE CESSATION OF HOSTILITIES IN EUROPE

A 20 PIECE SWING BAND AND DISCO

WILL TAKE PLACE AT

FILKINS VILLAGE HALL

ON

10th May at 7:30pm

FISH AND CHIPS WILL BE SERVED

PRICES OF ADMISSION

£5 PER PERSON

£3

FISH AND CHIPS INCLUDED IN TICKET PRICE PAY BAR

TICKETS AVAILABLE FROM VILLAGE SHOP OR Stfilica@hotmail.com



SWINFORD MUSEUM

New exhibitions open May 3rd

We are commemorating 80 years of peace since VE Day 1945 with new exhibitions. Also see how we celebrated in the past as Filkins and Broughton are always ready to celebrate.

Please don't forget to book your place for either cream tea or full afternoon tea if you haven't already done so. It is on THURSDAY 8th MAY in the Village Hall 2-4 pm. Tel 01367-860504 to book.

During a Gardening Club visit to Owlpen Maor recently I learned of a connection to George Swinford. The previous owners engaged an architect called Mr Gimson, who George did a lot of work for. They built a labourer's cottage for William Morris's daughter May in Kelmscott. Mr Gimson had an apprenticed pupil architect whom George worked with and he offered George a partnership after the war but he was called up and sadly six weeks later, he died at the front.

Come and see our new display cabinet which was built by George Swinford, a great, great nephew of George Senior, the skill of woodworking has been passed down the generations! **Diane Blackett**

FILKINS BOWLS CLUB

On Saturday 12th April we had our 'maintenance day' at the club, windows washed, benches mended and stained, machinery overhauled and planters made ready for some bedding. A great effort from those that

turned out with tea, coffee and home made cakes provided. We started 'roll ups' on Monday 14th and these will continue throughout the season. We welcomed two first timers (who were brilliant) and we hope they will join in due course.



Filkins and Broughton Poggs Relief in Need (FRIN)

FRIN is a small local self-help charity with roots in our villages going back well over a hundred years. It exists to provide financial support to village residents in times of hardship and personal crisis. It is independent of all other organisations in the village and has its own board of Trustees.

If you, or anyone you know, would benefit from its help then please contact the Trustees, either directly as below, via the post box outside the Village Shop, or else by email on

frincharity@gmail.com

All applications are treated in strictest confidence. FRINs work is quiet, responsive, and under the radar, and it is always there to help out in times when help is most needed.

Chair: Lucille Jones lucille68@btinternet.com 01367 860282

Treasurer: Diane Blackett r.d.blackett@hotmail.co.uk 01367 860504

Secretary: Charlie Payne broughtonpoggsmill@hotmail.co.uk 07810 158558 /

01367 860529

Trustees: Ena Constable 01367 860418

Mary Cover marycover@icloud.com 01367 860302 Stephen Evans stephenevans1979@gmail.com

Margaret Hambidge 01367 860381

Jane Martin inns1949@gmail.com 07857 912466

Reverend Canon Dennis Stamps dennistamps@gmail.com 01367

860555



SATURDAY 16TH AUGUST

Time marches on, get those seeds planted, dig out your recipes and pick up your schedule which will be in the Village Shop and Cotswold Woollen Weavers very shortly.

Further information if required: 07857 912466

FILKINS THEATRE AGM MONDAY 12th MAY 7.30PM VILLAGE HALL



All members of FT are welcome and so are all others who would like to know more and might like to join, As well as the usual AGM business (electing officers etc) we will be discussing how best to sustain and promote Filkins Theatre into the future.

Lots to talk about and your contributions would be valuable. Wine and soft drinks available (of course)

For further information contact current Chair: micheleheath@hotmail.co.uk

SATURDAY 31ST MAY



Start Location: The 5 Alls Pub (GL7 3JQ)

Support: Professional assistance from Road Room available at the start

Feed Stations: Strategically placed along all routes

Navigation: Self-guided using provided GPX files (Routes shared with registered riders)

Choose Your Challenge

☐ Full Pint - 100km Route

☐ Three-Quarter Pint - 70km

Route

☐ Half Pint - 50km Route

Gruyere and Fennel Crackers

I have served this instead of bread with supper a couple of times lately to guests and on both occasions have been asked for the recipe. The recipe was in a magazine four years ago and is easy to make, takes about 15 minutes and cooks in 25 minutes. Also, once cool can be kept and remains crisp for about a week in an airtight container.

Needless to say, as it is a kind of crispbread can be used just for snacks too. If you don't like fennel you can replace with other mixed seed toppings or dried herbs.

Ingredients to make about 15 pieces/crackers

200g Plain Flour plus extra for dusting 1 tsp Caster Sugar 2 tbsp Olive Oil 1 ½ tbsp Fennel Seeds 100g Gruyere Cheese, coarsely grated Sea Salt



Method:

You will need two large baking trays and greaseproof paper.

Heat a heavy based pan over medium heat and dry fry the fennel seeds until fragrant and just browning. Remove from heat and lightly crush on a board (I roll a rolling pin over them).

Pre-heat oven to 180 degrees C (Gas 4). Line 2 large baking trays with greaseproof paper.

Mix flour, sugar, oil, 1 tbsp of the crushed fennel seeds, most of the gruyere with 90-100ml cold water. Lightly mix together to form a ball of dough (add a little more water if you need). I tend to start mixing with a knife until it is coming together then lightly knead with my hand.

Place the dough ball onto a floured surface and roll out to a very thin rectangle. Cut the rectangle in half and transfer the halves carefully to the baking trays. Sprinkle with the remaining fennel seeds and sprinkle with sea salt.

Bake for 15 minutes then scatter the rest of the gruyere over the top and continue to bake for another 5-8 minutes until cheese has melted and the edges are golden.

Remove from oven and allow to cool and crisp up. When crisp break into pieces. Serve.



Day	Morning	After- noon
Monday	10 -11	3 - 5
Tuesday	10 –11	3 - 5
Wednesday		3 - 5
Thursday	10 -11	3 - 5
Friday	10 –11	3 - 5
Saturday	10 –11	3 - 5
Sunday	11 –12	3 - 5
	07587647771	



Events are picking up for the village shop, with the opening of the pool on **Saturday 3rd May**. Membership bands can be collected at the village shop and we will be selling bacon and sausage baps, along with teas and coffee. All this kicks off from 10am. Look forward to seeing you there.

As you will see above, we also start our summer opening hours from Saturday 3rd May, extending our afternoon hours to 5pm. Monday to Sunday.

As summer is approaching, we have extended our wine selection and are now stocking Kelmscott burgers as well as their delicious sausages ideal for your afternoon BBQ.

We are always in need of more volunteers to help out, either ad hoc or on a regular basis. Please speak to a volunteer in the shop or email me if you are interested.

VE day tickets are still available in the shop only £5 for adult & £3 for children. A great evening with swing band, disco and fish & chips all included in your ticket price.

sue.yardley@gmail.com

