

Award Winning

Parish Post

The Camp, Miserden, Whiteway
& Surrounding Areas

Spring 2016

Newsletter



Photo: M Hawkes
The Woolpack, Slad

Primary School Goes On Pub Crawl

Yes this did happen! It was in 1986, Mr Howard Grey the Headmaster of Miserden Church of England Primary School, well known for the projects he set his children throughout the year, was offered a tour of the pubs in the Stroud, Gloucester and Cheltenham area for a project on their pictorial (pub) signs by myself, a school parent governor at the time.

I had worked for Whitbread since 1961 painting their pictorial signs and was then Artist Manager of Brewery Artists, a group of talented craftsmen, in The Malthouse in the quiet backwaters of Cheltenham where the pictorial signs were painted. Pictorial signs were originally created simply because very few people could read, so pictures were used to convey the names of the pubs.

Mr Grey readily agreed and did some class-work on the history of Gloucestershire pubs and their signs and a date was fixed for their day out. Transport was provided by teachers and parents and where better to start than our own local, the Carpenters Arms. Each child was given a list of pubs they were going to visit with information about the signs and what to look for.

There were two highlights of the tour. Firstly at 12 noon they reached the Pilot at Hardwicke where refreshments were laid on for both children and teachers (chicken and chips, sausage and chips and soft drinks courtesy of Whitbread Flowers). I think it's safe to say they did us well after a very busy morning.

Then off to Cheltenham to see a few more pictorials and the second highlight, a visit to the Brewery Artist Studio to meet the artists who designed and painted all the pictorials they saw on their pub crawl; the



Mike (foreground) at work in the Brewery Studio

chance to get close to the signs, ask questions and take special notice of all they had seen. All signs were double sided measuring 3ft x 4ft or more and to their amazement, real gold leaf was used on some.

And then a surprise! All the children were invited to enter a competition to design a new pictorial for a Cheltenham pub called the Jolly Brewmaster.

The designs were judged by Nick Robertson of Brewery Artists and Whitbread Flowers chief surveyor Chris Bennett. The winner was ten year old Tara Parsloe, runner-up Kevin Thacker and third place Henry Hawkes. Tara, from Winstone near Cirencester said, 'I'm very pleased, but I didn't expect to win because I thought my friend's



The competition winner

was better. I drew a big bold design of a particularly fat man, which took up the whole page. I'm very pleased to have won.' But she said it was a one off painting success as she still planned to follow a career in medicine when she left school.

A sign based on Tara's design was painted by a Brewery artist and Tara was invited to unveil it when it was put up at The Jolly Brewmaster. All the children involved in the project were also invited to visit Whitbread's famous Shire horses in London.

Mike Hawkes



Photo:H.Shewring

A Brief Look At Some Pictorials of Local Interest

As alluded to in Mike Hawke's article, pub signs are known in the trade as pictorials. Mike painted signs for pubs all over the UK and some went as far afield as Illinois and California, USA. Over the many years he worked in the trade he painted in excess of 2000 pictorials of a range of subjects including portraits, landscapes, buildings and coats of arms. He is a fount of interesting information on pub signs, so I decided to reproduce some of it about our local signs.

On the sign of The Carpenters Arms in Miserden, 'the shield shows the Arms of The Worshipful Company of Carpenters. Compasses are included in the Arms as instruments of the carpenters' craft, and the chevron may also be an allusion to this trade.



Photo: H.Shewring

The Carpenters Arms pictorial

Normally in heraldry the chevron is merely a decorative device without significance, but since chevron is the French term for rafter or roof support, one of the products of the carpenter, it was probably introduced in this instance with intent. The tools at the bottom were simply introduced to give the sign more interest and meaning.'

The Fostons Ash sign (see opposite) 'commemorates dramatically the toll-gate that once barred....the new toll road from Stroud to Birdlip to all but the most adventurous. [The] toll house on the opposite side of the road is now demolished.

A very attractive and colourful sign, ‘the Butchers Arms sign at Sheepscombe shows the Arms of the Butchers. The bunches of holly are not true holly, but Knee Holly or Butchers Broom, the shoots of which were wont to be bound in bundles and sold to butchers who used them for sweeping their blocks. Motto – *Honour God.*’



Photo: M.Hawkes

The Butchers Arms, Sheepscombe

Several pubs around Stroud have names they owe to the wool industry of the 18th and 19th centuries, like the Clothiers, the Fleece and The Woolpack in Slad, which has a sign depicting a pack horse bearing its load of wool to the local mills (see front page). ‘When Stroud was at the centre of the county’s wool industry, this would have been a regular sight.’

The ascent of Vincenzo Lunardi, who made a number of flights in 1784 and 1785, is depicted in the sign at The Air Balloon at Birdlip.

‘George III sampled the water at Cheltenham. This

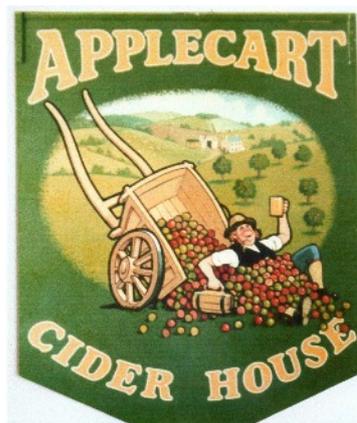


Photo: H.Shewring

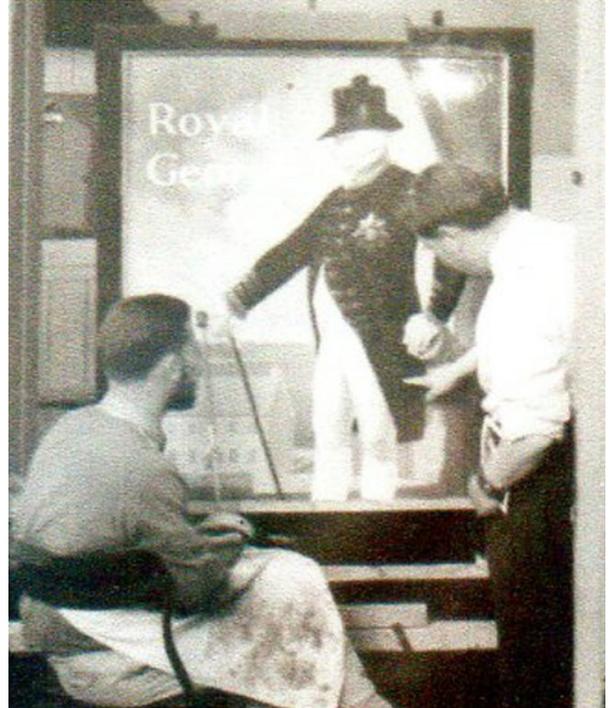
The existing, repainted sign at the Royal George, Birdlip

The Applecart Cider House was an annexe of the Royal George

Photo: M.Hawkes



helped Cheltenham to expand. ‘Farmer George’, as he was known because of his interest in the promotion of farming, actually farmed at Birdlip. The original sign (at The Royal George) showed him with the farm house in the background, as can be seen below in this detail from the Artists Studio photo.



Detail showing the old Royal George pictorial being worked on in the Artists Studio

Lastly, and also very interesting is The Five Alls sign.... ‘There are many of them. Illustrated are: The king who rules over all, the parson who prays for all, the lawyer who pleads for all, the soldier who fights for all and the John Bull type who works for all. A variation is the addition of the Devil (I take all) to make The Six Alls’

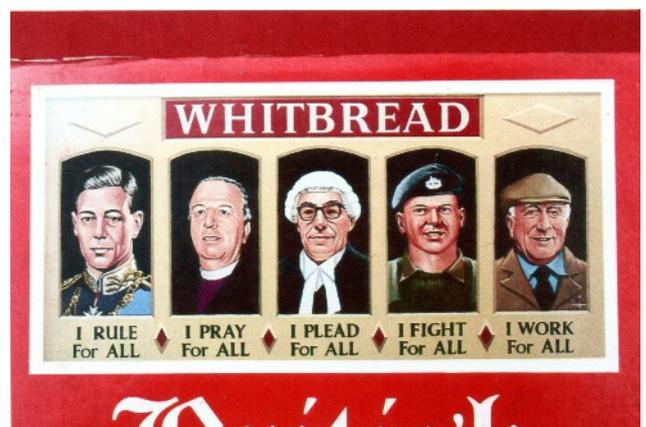


Photo: M.Hawkes

The Five Alls, Cheltenham

Hugh Shewring



Before



After



Emaleigh's plait

Emaleigh's Gift

"Emaleigh Holder is 12 years old and went to Primary School at Miserden. She is now in her second term at Rendcomb College. Recently she had her hair cut off to raise money for Little Princesses trust, a charity that makes wigs for children with cancer. You donate hair - they send it off to have the wig made and then buy the wigs. Each wig costs £350.

Emaleigh is hoping to raise enough money to buy one wig and is of course donating her nearly 16 inch hair plait. She is doing this as a friend of the family recently lost his battle with cancer the day after her 12th birthday.

If anyone wishes to donate, they can drop an envelope in to Miserden School marked for Emaleigh's attention."

Miserden Nursery

After 23 years Dave Robb is sadly, leaving Miserden Nursery. His previous job was as a Distribution Manager for a chemical company. It was this knowledge that gave him the foundation for running a commercial business and managing the site. Under his stewardship the Nursery has expanded, stocking a wide variety of summer bedding, herbaceous plants, David Austin roses, and shrubs all suited to the Cotswold climate.

Hard work with sowing, planting and growing-on; a myriad of different jobs with watering being done early morning or late at night in very dry weather. His horticultural expertise has gained him a large clientele.

Christmas saw him and his wife Phillipa, busy making wreaths, supplying pot plants, and selling Christmas trees. The herbaceous borders within the Nursery have been a pleasure to see; creative and beautiful. Add to this the restoration of the historic Victorian greenhouses, which are an additional feature and make the whole setting very attractive.

David has always been very much a part of the local community for many years, and always supported events and fund-raising in the village, which we all appreciate. I know he will miss seeing the people from the village (and the children he has seen grow up), the customers he has known throughout the years, and their loyal support.

We all wish David, Phillipa and their daughters the very best for the future.

Sandra Mogg



All photos: Pippa Lord

CANAL WALK

Back in January a friend and I wanted a walk that avoided the then muddy footpaths. So we set off on a stretch of the Stroudwater Canal. The walk was full of interest. The going was good (no mud). We saw a swing bridge, a double lock, a listed coal pen, an old lockkeeper's cottage, humpback bridges, grand houses and cottage gardens and a listed dilapidated boat-house. Best of all we saw no fewer than four kingfishers. They seemed unperturbed by us and we were able to watch one for some time flitting along the canal bank, dipping into the reeds and back up into the overhanging branches.



There are various places to join the canal. We parked in Golden Jubilee Way, a cul-de-sac off the Sainsbury's roundabout, next to Cotswold Indoor Bowling Centre. There is a footpath straight on to the canal towpath. Turn left and you soon come to Ebley Mill. You then walk on through Ryford towards Stonehouse, past St Cyr's Church and the back of Stonehouse Court as far as 'The Ocean'. This stretch takes around one hour.

There are Information Boards at intervals outlining local history and places of interest. It was quite a discovery. We then retraced our steps calling into the cafe opposite Ebley Mill for coffee and cake. Maybe some of you would like to give it a try.

Pippa Lord



Window Cleaner

There will be a window cleaner visiting the Parish on a regular basis, starting in April (exact date to be confirmed) His name is Tom Champion. If you would like your windows cleaned he can be contacted on 07841 498605.

Miserden Village Hall

available for hire for parties, functions, meetings etc

Rates: **Within the Parish**

£8 per hour or £55 per day.

If the kitchen is required for food catering the rate is

£12 per hour or £70 per day

Outside Parish Rates

£11 per hour or £65 per day

If the kitchen is required for food catering the rate is

£15 per hour or £90 per day

To Book the Hall ring 01285 821829

Miserden Parish Community Library Opening in New Venue

The **Miserden Parish Community Library** will be opening in its **new venue** at the **beginning of April 2016** - date to be announced. It has been closed for a while because the Whiteway Colony Hall that housed the Book Room had to close for renovations. These are taking longer than anticipated so the library is moving to the **Attic Room of the Miserden Village Hall**.

Many thanks to the Whiteway Colony for hosting the Book Room Library since its inauguration and for all the wonderful support the Colonists have given the library in volunteering their time, coming to fund raising events, donating books and using the library. We are sad to leave such a charming little venue and hope that people will still make their way to the Library's new home.

It was thought best to move, so that the library could be opened again and also, importantly, be close to the school. We hope very much that the children will join the library and pop in after school. Parents, grandparents and anyone who is doing the picking-up are also most welcome. We hope, of course, that Miserden residents will join the library, as it will now be closer to them. Call in at the Library when you come to Miserden Stores or to the School or make a special visit to browse and choose, have a cup of tea or coffee and a chat with neighbours, use the computer or join in any activity that might be going on. **The Library will be open on Wednesdays 3.00pm - 7.00pm.**

Thanks also go to Major Wills, Mike Bullingham, and the Miserden Village Hall Committee for making us welcome and supporting the continuation of the Library. Perhaps we should now call it the Attic Book Room, Books in the Attic, Bats in the Belfry, Books in the Belfry, Book Attic... suggestions welcome!

We will have use of the kitchen for refreshments and socialising. The Library Volunteers will bring books down to those who do not want to venture on the stairs, though another banister rail is to be added. Volunteers are happy to give lifts to anyone who needs one. The Library entrance will be through the door around the side of the porch, that enters into the Kitchen.

As well as new and old library members, we would welcome with open arms any one **willing to be a volunteer** to help run the library. Training will be given as well as support on the job. A few regular hours a month would be a tremendous contribution. If you would like to give it a go please contact **Ann White on 01285 821511**.

Letters to the Editor

Dear Editor,

On a recent police programme, they showed the result of an attack on a deer by lurcher dogs. It had some intestines hanging out, still alive and in a terrible condition. The soil around it was trampled into mud. It is illegal to kill deer, and foxes with dogs, but now it was stated on Sky News that they may reintroduce lynx into Scotland by the end of the year. The British Big Cat Society said there was a gap in the food chain, and deer were already being culled by marksmen. Complaints said sheep might also be killed by the Lynx, but was dismissed as very rare.

Someone thought it was a good idea to introduce grey squirrels, who, along with the Lynx do not

have any natural predators. Our wildlife is already in decline, another predator (like the hawks) is not needed. I urge you and your friends to lobby against this idea quickly, as they also have the same idea about wolves.

Yours sincerely, *Lawrence Ractliffe, Sudgrove*

Dear Editor,

What a splendid idea to get the readers of the Parish Post to contribute a recipe to this newsletter – there are wonderful recipes that people hold dear and to share them is important. Also the stories they tell and the memories they hold. I for one will look forward to reading them. Many thanks for all your efforts.

JPMS, Wishanger

What's Cooking?.....A Tale of Christmas Woe!

This is based on a true story; never take it for granted that all your plans for a happy Christmas are secure. You never know it might just turn out to be a real turkey! Talking of which.....

Saturday 12th. December: A big day as we had just ordered our Christmas turkey through Miserden Stores. That evening our main oven had reached temperature to cook some tasty fish fillets for supper. Armed with oven glove the main oven door is carefully opened to place in the fish when to our horror it completely comes away in our hands! No time for speedy repairs, the haddock and our appetites will wait for no man, nor faulty oven door for that matter. So, heat the small top oven and continue with supper from there. No panic, plenty of time to Christmas.

Sunday 13th. December: Not so good as our efforts to re-hang the door are in vain. Dig out the manual, consult the warranty and check the receipt as the cooker is only two years old.

Monday 14th. December: Early, we ring the local authorised service centre, provide all the necessary information and are encouraged by confident assurances that appropriate fixing rivets will be ordered and an engineer will be with us in a matter of days.

Friday 18th. December: One week to Christmas Day, and the engineer arrives. Shock and horror as he explains that it has happened before, the office has been told but they don't listen! Wrong fixings, and with this oven it means a new door!! Will they get one before Christmas, as the turkey will never fit into the small oven? Not hopeful, but they will do what they can. A call later from the office; an order has been placed for a new door, it is in stock and should be with them Monday or Tuesday. It will be fine; anyhow a contingency plan has started to take shape to cook the turkey in the Miserden Village Hall oven and to then wheel it triumphantly through the village to join all the trimmings.

Tuesday 22nd. December: No call from the service centre, so we call them. No oven door yet either, but we are advised not to worry. We are beginning to consider a roast sparrow for Christmas Day! However, late afternoon a call comes telling us to...start panicking!! The new oven door has arrived, but the front glass is smashed. We don't believe it; they must be pulling our legs.

Wednesday 23rd. December: An early call to let us know that they have found another door; oh yes they have!

Christmas Eve: Bright and early the engineer is with us, it is going to be a Happy Christmas after all; oh no it isn't! It's the wrong type of door. But the first Noel (the engineer's name is actually Vic) has come our way and goodwill descends. He works a miracle and re-fixes our original door temporarily to ensure that our turkey can be done at home. Glad tidings of comfort and joy.

Christmas Day: All is calm, all is right; the turkey is delicious.

P.S. A new door was installed on Monday 4th. January.

Alan Lord



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Readers' Recipes - Honey Cake

This recipe is taken from Mary Workman's Honey Recipes published by British Isles Bee Breeders association in 1974, a year after Mary's death. Mary lived with her husband Leslie, a bee keeper, at Whiteway Colony from 1941 and she worked at Prothero's Bakery for many years. I have very fond memories of them both. After Mary's death, with encouragement from Leslie, I submitted a honey cake to be judged at Stroud Show and won first prize! My one and only time I entered a competition – you might as well quit while you are ahead!

Mary's tips on producing a good cake are as follows. A very good method for people who are unused to baking with honey is to use part honey and part brown sugar. This makes delicious cakes at all times. When using honey for cake making, it is wise not to make the mixture too thin or else during baking the honey will sink to the bottom due to it being heavier. Be careful to bake honey cakes at the correct temperature. Too hot an oven will cause cracks and the top of the cake will brown before the cake is thoroughly baked inside. Wrap paper round the outside of the tin (stops the edges burning) and place a piece of paper over the top of the cake – resting on paper wrap – if cake tends to brown too much.

Mary's Honey Cake

Ingredients:

¾ lb/340g plain flour
4 oz/115g butter
½ tspn bicarb of soda
2 oz/55g mixed peel
2 eggs
¼ pt milk
A pinch of salt
8 oz/225g honey

Method:

Rub butter into flour and salt. Add chopped peel. Mix well. Put honey in a basin, break eggs into it. Beat well, then add flour and butter. Stir bicarb of soda into milk and mix all together. Pour mixture into greased shallow tin and bake for 45 mins. Can be eaten hot or cold – if cold, glaze with honey.

The Bees Knees

WISHANGER COUNTRY KITCHEN

Although only February, I think Spring has been with us for some time with the bulbs and primulas shooting up and flowering. With the hope of a fine summer ahead and eating outside, here are my three recipes.

Summer Fish Hot Pot – cool and serve with a well seasoned tomato salad

Pork and Prune Roast – again serve with a crisp green salad

And finally a very old favourite of mine, Chocolate Soufflé with ginger pieces.

Summer Fish Hot Pot

Ingredients (Serves 4):

2oz butter
4 sticks of celery, finely sliced
2oz plain flour
¾ pint milk
Salt and fresh ground pepper
1½ lbs hake fillet
1 fennel bulb – medium-small, trimmed and cut into thin slices
4tbsps chopped parsley

Cont. From p8

2tsp lemon juice

1lb new potatoes, boiled and sliced

Parsley to garnish

Method:

Melt the butter in a firm saucepan, add celery and cook gently for five minutes till soft. Add flour and stir gently for one to two minutes. Remove from heat and gradually add milk stirring all the time, bring back to the boil still stirring and simmer for three minutes. Add salt and pepper to taste and remove from heat.

Place hake in a saucepan and cover with water. Cook gently till just cooked, drain and flake into bite sized pieces removing any skin and bones. Trim and blanch the fennel for approximately two minutes and drain.

Add fennel, parsley and lemon juice to the sauce and mix well. Turn into a casserole dish, arrange the potato slices on top, cover the dish with buttered foil and bake in the oven for about twenty minutes. Sprinkle with chopped parsley to serve.

Pork and Prune Roast

Ingredients (*Serves 4*):

¼ lb stoned prunes

1 lemon

4 pork chops (rind removed, approximately 1lb)

1oz flour

Salt and pepper

½ oz dripping or butter

Method:

Cover prunes with cold water and stew them until tender with the rind of a lemon. Strain and keep the cooking juice.

Flour the chops and melt the dripping or butter into a frying pan and brown the chops. Place the chops and prunes in alternate layers in a casserole.

Make a good gravy with the remaining fat and flour and approximately half a pint of prune juice. Salt and pepper to taste.

Pour gravy over pork and add juice of the lemon. Cook for about one hour at 150 – 170 degrees.

Serve in casserole with green salad

Chocolate Soufflé – cold with ginger pieces

Ingredients (*Serves 3 – 4*):

5 preserved ginger pieces, cut small

¾ pint milk

3 oz best dark chocolate

Sachet gelatine

3 large eggs separated

Half pint double cream

3 oz caster sugar

Method:

Melt chocolate in the milk over hot water, add gelatine and whisk until melted. Add sugar and whisk again. Set aside to cool slightly before whisking in the egg yolks. It is important to have the chocolate mixture coolish before adding the egg yolks.

Whisk cream lightly, not too stiff. Whisk egg whites till stiff. Combine cream into chocolate mixture and add egg whites, folding gently in. Place ginger pieces in bottom of a large round dish and pour chocolate mixture over. Chill in fridge and decorate with small ginger pieces.

Have a lovely Spring with days outside, with luck in the sun.

J.P.M.S. Wishanger

Fossicking For Fun



Alan Foulds Photo: H.S

Of all the subjects of interest in this most interesting of worlds, geology has been one that I have studied since doing 'A' level way back in time. This is a very small amount of time, for in geological terms it is but a drop in the ocean, a grain of sand on the beach! We, as a species, have been around, in relative terms, for a mere fingernail thickness when considering the distance between two outstretched arms! Maybe our species has been here for five million years. Fossil evidence is extremely scarce, especially for a land animal, and ideas of when Homo sapiens actually existed after evolving from early ape like creatures of East Africa, change as more fossil evidence is discovered.



Trigononia Fossil

Photo: H.Shewring

Being caught in a flood then deposited in mud, covered in volcanic ash or sunk in a quicksand are but a few of the chance happenings that could preserve the remains of those few creatures that will eventually be fossilised. So the majority of species found as fossils today are ones that lived in the seas in mostly shallow areas where there is a continuous supply of sediment washed down rivers to cover and preserve remains in airless conditions.

Maybe it is hard to imagine this happening, but just think of the recent floods in the north of the British Isles and the amount of mud deposited on someone's kitchen and living room floor! Consider and build up a picture of all the other mud coming down the raging rivers to be dropped at the estuary mouth - a very large amount in an extremely short time!!

These sediments are deposited in layers, the oldest being at the bottom, so why ever should we be able to find any fossils at all?

Due to various factors, the landscape of today bears no resemblance to when those creatures started the process of fossilisation. The rocks in our area are part of the Jurassic period laid down approximately 165million years ago in conditions of shallow seas and warm water much like the Caribbean area of today. Since then continental drift and plate tectonic movement has caused the Alpine mountain chains, and ripples forming the Downs and Cotswold Hills to form. Following on from these events the land has been further shaped by erosion caused by rivers which, after the last ice age, were much larger than they are today.

Finding fossils can be a frustrating occupation, though this can be tempered by experience; 'getting one's eye in', knowing what shapes to look for, being observant. I remember finding a brachiopod fossil (a type of sea shell common in this area) that had dropped off a tractor wheel from a nearby field. It turned out that by looking at the geological map the presence of certain fossiliferous beds could have been inferred from the beginning.

The most fossiliferous beds in our area being the Upper Trigonis Grit and the Clypeus Grit, layers of sedimentary rock of the Middle Jurassic, both named after the typical fossils found and the nature of the rock.

On a recent trip with half a dozen friends to Daglingworth Quarry, I remember things becoming a little frustrating for me, as they all seemed to have found something of interest, and my bag was by no means bulging with interesting items. We had spent some three hours or so



Dinosaur footprint fossil

Cont. from P.10

towards the top of the quarry, where the best things are supposed to be, before having a look towards the bottom. There was a block of fine grained stone which looked as though it would split easily. So, thinking that there might be the odd shell fossil, I got to work with hammer and chisel. The rock split quite easily showing, to my great surprise a couple of dinosaur footprints!! Serendipity again plays its part. A bit like bird watching, you never know what might turn up!

Another trip to Daglingworth comes to mind – “Time to leave, no finds as usual. Let's just spend ten minutes on the top level". "OK" I say, and there just lying on a little scree slope a perfect sea urchin fossil that all before had walked by. To cap the day, as we walked out, there on the ground was a shark's tooth. Not a bad day after all!

Although a few species predominate there are others to be found. Ammonites (typically ribbed spiral form) are rare in the Cotswolds, but brachiopods predominate along with bivalves, sea urchins, and the occasional gastropod. Look in places such as cuttings, old quarries ploughed fields by footpaths. Maybe join a club which organises trips further afield, but always bear in mind the countryside code. Do not venture into quarries, especially without permission.

Keep safe and enjoy a lifelong interest!

Alan Foulds

The Golden Ticket Comes to Miserden School!

The children at Miserden Primary School could not believe their eyes on Friday 29th January when they had a surprise visit. The original Golden Tick-



The original Golden Ticket from Charlie and the Chocolate Factory

et from the 1971 film of Charlie and the Chocolate Factory was brought to the school by the company Avantis as special treat for the children as part of their creative curriculum topic, ‘Le Chocolat.’

” I do not know who was more excited, the children or the staff,” said Mrs Sollars, head teacher. “The children were delighted to have their photos taken with the ticket. It is days such as these that build lasting memories!”



Pupils with their project

It came as part of two exciting days of active learning through fun-filled activities. On Thursday the whole school went on a trip to Cadbury's World and the Bourneville village to gain a fascinating insight into the rich heritage of this company. The children learnt how the Cadbury Brothers were social pioneers, setting standards which other enlightened employers followed.

On their visit to Cadbury's, the children also had the opportunity to see robotics in action before being able to work on projects of their own the very next day, when Focus Education came to run tailor made workshops for each of the year groups. Radio Gloucestershire also ran a special feature on the event.

Chair of Governors, Mr Denis Favell said, “It was great to observe the children gaining confidence and skills in programming at different levels. We are very lucky to have such a wonderful resource that can be used in so many different ways across a wide variety of topics.”

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WHITEWAY COLONY HALL - A BRIEF HISTORY *Part 1*

In 1895, a Dr S.T. Pruen founded the Cotswold Sanatorium in the woods a short distance north east of Cranham. The Sanatorium was intended to 'provide mountain air' to cure consumption'. One of the wards of this Sanatorium,¹ which was constructed c.1899, was subsequently moved to Whiteway and reconstructed to form the present Colony Hall. The site in Cranham was completely cleared and quickly reverted to woodland, however, the Sanatorium continued to function from another site nearby.

The Colonists bought the part of the Colony Hall that now forms the kitchen and library, at auction from The Cotswold Sanatorium in July 1924, for £16.10 shillings.² Its original use is not known. It was bought with the intention of turning it into a base for the Colony School.



The Cotswold Sanatorium, which became Whiteway Colony Hall

The main Colony Hall building was bought for £34, also at auction, from the same source on November 30th 1924. It took until late December for the Colonists to dismantle it and transport it by lorry to Whiteway.

Volunteers laid the foundations for the Hall during the winter of 1924. The women broke most of the stone for the foundations, while the men then made the concrete that was used to make the dwarf walls that support the floor. A Hall Committee was formed to deal with all matters relating to it. Although much of the work was achieved by voluntary labour, it was found necessary to employ paid labour in order to complete the whole thing.

The first section of the main hall was erected on May 10th 1925. A weekly collection was set up to fund the hall building, and by Boxing Day 1925 the entire Hall was opened and a social held. The main hall took 18 months to complete.

The outside was painted in a rich biscuit colour, with the windows and doors ultramarine, and the roof red, as it is today. Three earth closets and a urinal was constructed from left over timber.

All evenings and weekends were booked solid and a caretaker was paid £1 a month.

The Hall, when removed from Cranham, had small flat-roofed 'dormer' windows³ in the roof and projecting vents in the roof of the veranda. These were originally reinstated in the reconstructed building at Whiteway. Both the dormers and ventilators were presumably removed when the roof covering of the main hall and veranda were replaced some time after 1925. The glazed ends of the veranda were also originally reinstated in the building at Whiteway, as were the slatted external shutters. Neither the glazed verandah ends, or the shutters, remain today. *(To be continued next issue)*

Sheila Ely - Feb 2016

¹ A smaller building, which now forms the kitchen and library, was also moved from the same site at about the same time.

² Thacker, J., *Whiteway Colony* p.90 1993

³ The 'dormer' windows are not shown in the earliest photograph of the building at Cranham, indicating they were a later addition to the building at Cranham.

Events in Miserden

'Indian Street Food' Supper
(See poster opposite)

Friday 29th April, 7.30 at Miserden
Village Hall

Suitable for vegetarians too.

£17 per person. Bring your own drinks.

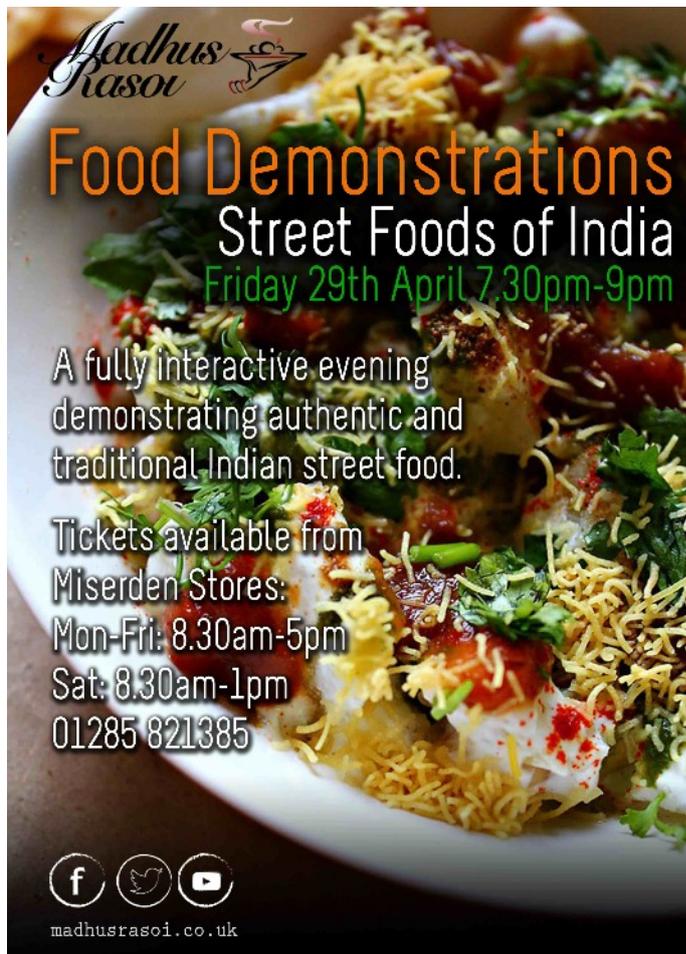
All welcome.

Tickets are available from

Miserden Stores

8.30-5pm Mon - Fri, 8.30- 1pm Sat.

Phone: 01285 821385



Madhus Rasoi

Food Demonstrations

Street Foods of India

Friday 29th April 7.30pm-9pm

A fully interactive evening demonstrating authentic and traditional Indian street food.

Tickets available from
Miserden Stores:
Mon-Fri: 8.30am-5pm
Sat: 8.30am-1pm
01285 821385

madhusrasoi.co.uk

The Carpenters Arms



Open 11.30-11.30

Everyday

**Award winning home
cooked food served**

All day, every day

OAP concessions Monday to

Friday Lunchtime

Main course £6.50

**See Black Board outside pub
for other special nights**

Afternoon Cream Teas

sold every day

Dogs welcome.

Outside bars available.

**Conservation area location in the
village of Miserden**

Tel: 01285 821283

A Poem for Spring...

Loveliest of Trees

Loveliest of trees, the cherry now
Is hung with bloom along the bough,
And stands about the woodland ride
Wearing white for Eastertide.

Now of my threescore years and ten,
Twenty will not come again,
And take from seventy springs a score,
It only leaves me fifty more.

And since to look at things in bloom
Fifty springs are little room,
About the woodlands I will go
To see the cherry hung with snow.

A. E. HOUSEMAN

NUTRITIONIST AND DIETITIAN
Joanna Radalowicz MSc, RD.
HPC registered

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Gastroenterology Specialist Group of the BDA.
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Mobile 07808 770529

Email: jar.1@hotmail.co.uk



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Morris dancers practise on Tuesday eve-
nings from 7.30 to 9.30 pm.
at Whiteway Colony Hall
(GL6 7ER)

New dancers and musicians always wel-
come

Please call Gary or Christine on
01453 882860

gary.kelly10@btinternet.com

Hilary 01285 821291
shorter.hil@gmail.com

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delivered to your premises by arrangement.

Completely free range, living a happy and
healthy life on the Cotswold Hills.
They are travelled to the local abattoir, sev-
en miles away, in our own trailer, with eve-
ry care taken for their well being.

Butchered by Sam Connolly at the
Portway Farm Shop and may be cut in any
way you desire.

Our usual catering lambs have two large
whole leg joints, two large whole shoulder
joints, six to eight double (Barnsley) loin
chops and eight to twelve cutlets. Liver and
kidneys. The breast and any trimmings are
minced. Should you require loins left whole
as a joint, or racks of lamb, just let me
know.

Lambs weigh between 20kg and 25kg and
we charge £130 - £140 lamb, £65 - £75 half
lamb, making them £6.50p per kilo or less.

**New Seasons lamb should be available
from end of June**

Regularly on the menu at **The Carpenters
Arms**, in Miserden. Do come and try some.

**Please contact Sue Andrews on
07808 593359 or
sue@texels.co.uk**

Parish Council News

Defibrillators:- all three defibrillators in our Parish are now installed and operational and will be regularly checked by the Parish Council. Please familiarise yourself with their location in the ex telephone kiosks at Camp, Whiteway and Miserden. Should one be needed a voice message will guide you every step of the way, but you must act quickly and have first called 999 for an ambulance. There is likely to be a second instruction session arranged as a refresher course and for those who were unable to attend the first session. The initial course was extremely useful and certainly made me, for one, feel reasonably confident that I would be able to help in an emergency situation. It is also reassuring to know that someone else could have the same knowledge to help me were I to ever suffer a heart attack.

The Camp Parking:- The Parish Council recently facilitated a site meeting of interested parties at Honeycombe Lane to try to resolve the long standing situation concerning parking along the lane. All sides were initially entrenched in their positions but I am pleased to say that, with the co-operation of a householder in the area, a plan of action was eventually agreed. If the plan comes to fruition it will relieve some of the pressure, but without more compromise further issues may arise. My thanks go to District Councillor, Julie Job, for her help in this matter.

Community Library:- Good luck to the Library with its move to a new location (see separate article). This is a fantastic facility for us to have within the Parish and the enthusiastic and willing volunteer Librarians deserve to succeed. I urge you all to support it and to see for yourselves what it can offer you and your families.

Parish Council Elections:- These will take place in May along with other elections. If you feel that you would like to contribute to local affairs and maybe join the Parish Council please contact the Clerk, Bob Reade(details on back page) and you will be guided through the procedure. Meetings are friendly and enjoyable, unpaid, but of great importance to the community.

Martin Ractliffe
Chairman

Editor's Note

The (pleasurable) task of editing this Spring issue of the Parish Post has unexpectedly fallen to me again, but Alan will be back for the next issue. Thank you for all your contributions, keep them coming... Don't forget Reader's Recipes, Letters Page - (polite!) opinions and comments are welcome.

For those of us wanting a decent Broadband internet connection it looks like it may be about to happen, but still a few hurdles to cross (see Niel Anderson's article below). This would be a real boon for new businesses wishing to move here as well as existing ones. It can also provide all our T.V. And telephone requirements too.

Hugh Shewring

Ultrafast Broadband for Whiteway, Wishhanger and The Camp

Looks like good news for the residents of the Camp, Whiteway, and Wishhanger (who have missed out to date on the BT fibre broadband upgrade to Miserden village), who are set to get Gigaclear's (<http://www.gigaclear.com>) potentially better Internet service in the form of an actual fibre cable to every household. So no more BT copper. The only stumbling block at the time of writing, for the residents of Whiteway at least, is that apparently Gigaclear's brief is only to supply connections to the nearest point on the public highway to each house, - and the roads at Whiteway are "unadopted". So there are possibly quite high costs to get the cabling from the road to the furthest abodes. We understand there are currently talks going on with Gigaclear, who must surely realise that take up, and hence their income, will be relatively low if large unexpected expense is incurred. Watch this space.

Niel Anderson

PARISH COUNCIL MEETINGS

These are held on the 3rd Thursday of each month at 7.30 pm. All members of the Parish are welcome to attend. Participation is at the discretion of the Chairman

Thursday 17th March at Miserden Village Hall

Thursday 21st April at Miserden Village Hall

Thursday 19th May at Miserden Village Hall

Parish Post contact details: email - editor.parishpost@hotmail.co.uk or Tel. - 01285 821872 or 821829

PLANNING APPLICATIONS

Plans of any applications for property in this Parish may be viewed by appointment with the clerk. 01285 821871

Email: clerk.miserdenpc@hotmail.co.uk

DISCLAIMER

The views expressed in this magazine are not necessarily the views of the Parish Council except where specifically indicated. The editor reserves the right to edit or omit material. No liability is accepted for any loss or damage arising from any omission of copy or advertising.

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YOUR PARISH COUNCILLORS

If you need to contact your Parish councillors for any reason please use the following contact details:

Martin Ractliffe (Chairman)
Spindleholm, Sudgrove, Miserden,
Stroud, GL6 7JD
01285 821322
martin@ractliffe.freeuk.com

Russ Coles-Jones (Vice Chairman)
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Stroud, GL6 7HX
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russcolesjones@hotmail.co.uk

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Honeycombe Lane, The Camp,
Stroud, GL6 6HN
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Joanna Senior
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The Camp, Stroud, GL6 7ET
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jar.1@hotmail.co.uk

Bob Reade (Clerk)
Wishanger
01285 821871
clerk.miserdenpc@hotmail.co.uk

Gideon Duberley
Norman Cottage, Miserden
01285 821753
gideon.duberley@dsl.pipex.com

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