

Award Winning

# Parish Post

Miserden, Whiteway, the Camp  
Sudgrove

Summer 2017

## Miserden Estate

At the Parish Council Annual Assembly in April this year a most interesting presentation was given by Oliver Cooper, Land Agent for the Miserden Estate. The following provides a precis of that presentation.



### History

Miserden has existed as a recognised estate for almost 1,000 years, and throughout that time it has had a very close affiliation with the village bearing the same name. Originally known as Greenhampstead within the Domesday Book, the Estate was gifted to Hasculf Musard by William the Conquer in 1086 as part of the Norman division of Saxon lands. Other than the remains of a Motte & Baily castle the lasting legacy from this period is the name Miserden, a derivative of Musard. After two centuries of ownership by the Musards, the Estate became a chip within the machination of medieval politics. It was removed from the Musards and awarded to Sir William Kingston in 1548, but after less than 70 years the ownership was disputed and the property was sold to Sir William Sandys.

The Sandys family owned the Estate for over two centuries during which period the Estate grew and consolidated around a new principle house, sited in the position of the existing Misarden Park. The Estate didn't escape the acrimony of the Civil War, where parliamentary soldiers garrisoned at Miserden were attacked by a Cavalier group. Just as the fortunes of the war moved in favour of Oliver Cromwell, so did the allegiance of the Sandys family switch from Crown to Parliament.

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## **History (continued)**

*Continued from Page 1*

In the first half of the 19<sup>th</sup> Century the Estate was sold by the Sandys family to repay considerable debts. At that time the Estate was described as “the whole forming one of the completest Domains of its extent in the Kingdom”, something that would still apply to the Estate in the 21<sup>st</sup> Century. The purchaser, James Witit Lyon was the first of a succession of three businessmen to own the Estate during the Victorian era. The succession of owners each left their mark on the Estate, principally in the form of considerable investment and remodelling of the village, house and gardens.

The Estate was bought by Captain Frederick Wills in 1913, a family who already had a legacy of beneficial ownership including the establishment of Rendcomb School and as benefactors of Bristol University. This was continued at Miserden where the Village Hall was built by the family as a legacy to their Land Agent. The running of the Estate was taken over by Major Wills in 1980 during which period the Estate has continued to invest in the village and landscape, most recently including the installation of the new Biomass district heating scheme to provide renewable heating to the majority of the village. After over 35 years at the helm, Major Wills has stepped back from the running of the Estate which has now been taken over by his son Nicholas Wills.

## **The Estate**

Although many people within the Parish will have some connection with parts of the Estate, it is commonly misunderstood how many different components the Estate is made up from. The following gives an overview of some of those components:

“In-hand” Arable & Sheep Farm - Arable farm run in conjunction with Velcourt and the Stowell Park Estate to grow Wheat and Oil Seed Rape in rotation. The sheep on the Estate are North Country Mules bred with a Sussex Ram. The farm operates as part of the Government’s top-tier environmental land management scheme, Higher Level Stewardship.



Managed Woodland & Conservation - The woodland is primarily native broadleaves with some softwoods and includes some semi-ancient woodland, but the majority was replanted after felling for the war effort. New Natural Flood Management features were created in the river Frome to alleviate flooding lower down the catchment area.

Residential & Commercial Property - A diverse range of residential and commercial properties in and around the Parish providing much needed housing and work space in the Cotswolds.

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Land - Other than farming the land is used for a diverse range of activities including equestrian livery, polo fields and 4x4 training.

Misarden Park Gardens – The beautiful Gardens design by Edwin Lutyens are open to the public throughout the year Tuesday – Sunday alongside Miserden Nursery, a specialist plant nursery in the Victorian glasshouses.

Public & Educational Access – A network of public rights of ways and permissive footpaths provide recreational access for many in addition to access for children and students at a variety of levels to visit the Estate for educational purposes.

Biomass District Heating Scheme – A new venture supplying renewable heat and hot water to over thirty properties from locally produced woodchip.

### **Future Objectives**

With a new generation comes fresh ideas and objectives and whilst these are still being refined and developed a few of the key objectives for the future are as follows:

- Develop Miserden as a brand and destination that will help to promote businesses operating from the village and Estate.
- Open a new Café in one of the Victorian glasshouses from spring 2017 to complement the gardens and nursery, and to encourage wider visitors to the area.
- Continue to provide high quality housing and employment space within the Estate to meet the needs of the local community and maintain a vibrant community.
- Protect and improve the natural and farmed landscape, including the new Countryside Stewardship Scheme for woodland management.



## A Short History of the Deux Cheveux in English



*The Citroën 2CV*

In January, 1990 Martyn Little, who lives in Camp, rented a workshop in Bisley with the intention of repairing and restoring Citroën 2CVs. He had already done quite a few and thought he was onto a good thing; a reliable little business. So it came as a bit of a shock when, six months later, Citroën announced it was ceasing production of this cheap, reliable and versatile little car. Nevertheless, he persevered and, along with the metal fabrication he also does, he is still in business today.

Over the years 2CVs and variants became rarer and more expensive, so now

he works purely on commission but when he started he could buy one for £30 and sell it for £300 - £350. Over time they started needing so much work that it was not profitable any more, so now he relies on the love and infatuation people have for this novel and once popular little car. Although a pristine one will fetch about £12,000 (a van a little bit more), due to the amount of work usually required few will make a profit for anyone. A genuine Slough-built pick-up, circa 1954, Gloucestershire-registered from new that Martyn and his brother-in-law renovated for a friend fetched £32,000, but there are reportedly only two left in the world. Citroën made cars at Slough from 1926 to 1965 with imported French parts as well as some British ones.

The 2CV was introduced in 1948 in very small numbers, was 9hp and did 0 to 40 mph (its top speed) in 42.4 seconds! Later versions were a little more powerful, finally with a 602cc engine developing 29bhp. It was an innovative utility car designed to meet post-war needs for cheap transport. It was light, about 600Kg, front wheel drive and had an ingenious suspension system – the more the car leans over the more the springs try to push it back upright.

The first one Martyn did up belonged to his wife, Nicky, which he converted into a pick-up. Later examples of his handiwork can be seen in the accompanying photos kindly supplied by his clients. The yellow and black one was also converted from left to right-hand-drive which, says Martyn, who is completely self-taught, is not difficult to do. Most paint jobs are done out-of-house. The van (see



*Martyn Little*

photos p6) that he renovated for another client, unusually, had a near perfect rear end but completely rusted out front end, so the front was cut from another car and welded on to replace it with the added bonus of converting it from LHD to RHD. Clients often import vehicles from France where, though more common, they have also become rarer as the French, like the UK, also introduced a scrappage scheme.

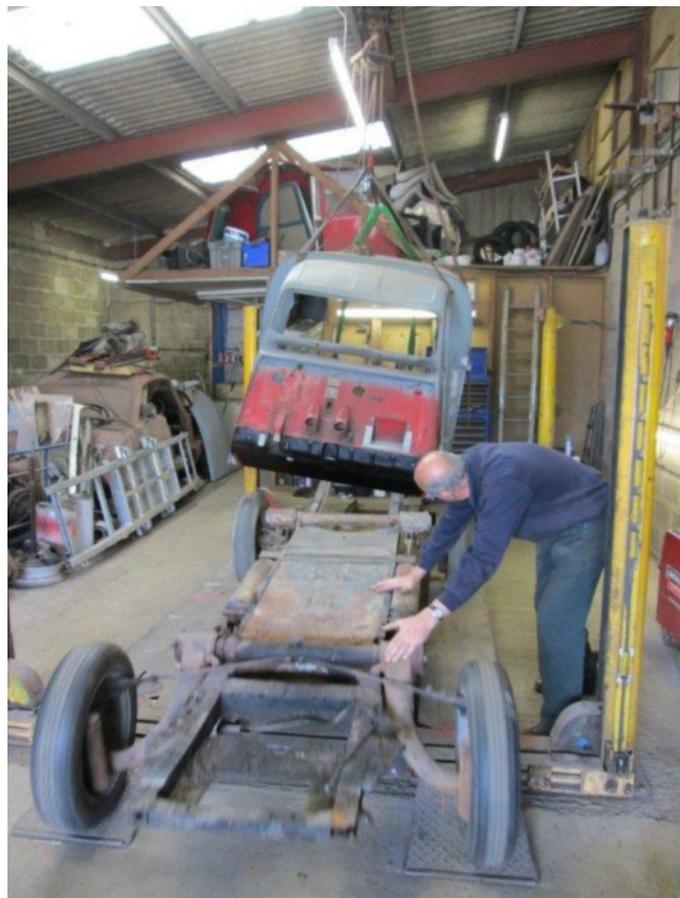
Restoration involves replacing or repairing anything mechanical and electrical, chassis and body parts, interiors and hoods. The fold-down hoods were difficult to get hold of, so Nicky took up the gauntlet and, in all, made over 2000 of them to supply the trade as well as Martyn. The chassis did not last very long as they were prone to rust and Martyn was sometimes called on by Citroen to replace them under their 6 year warranty scheme.



*The repainted body shell*



*Martyn putting the finishing touches*



*Removing the chassis*

He also works on and restores many of the 2CVs variants including Dynanes, Amis and the Mehari (a sort of jeep resembling the Mini Moke). In front of us as we talk in his workshop is a Citroen Bijou, which he says has been sat there for years awaiting restoration. Requiring a huge amount of work, the owner has yet to give the go-ahead. Built at the Slough factory from 1959 – 1964 to meet British tastes, it was underpowered and no competition for the new Mini. It was not a commercial success and only 207 were made.

Only lasting about ten years, 2CVs became cheap bangers, were run into the ground then scrapped – 'I haven't done that for a very long time', says Martyn, 'because the cars became a lot more valuable, but I've still got a lot of second hand parts about from when we did do it'. Spare parts are, surprising-

ly, easier to get now due to reproduction components including body shells.



*The SVR352H 2CV van with rusted front end removed*



*Back from the paint shop*



*The SVR352H 2CV van fully restored*

'Citroen were a very innovative company. The old traction Avants made in the mid 1930s, were what every car is today; monocoque body, rack and pinion steering, front wheel drive, independent suspension' - a classic design known to most of us as the car Maigret drove in the famous detective series, it was introduced in 1934. But by 1936 it had bankrupted the company who were then bought out by Michelin who went on to produce it until 1957. They also developed the very first radial tyres which first saw the light of day on the 2CV. Martyn continues, 'they produced the DS in 1955 with hydro-pneumatic suspension; self-levelling, hydraulic gear change, power steering, powered brakes - while Ford was still producing the Sit-Up-And-Beg Ford Popular with its side valve engine and three speed gear box!'. The DS is rightly regarded as a classic, which Martyn believes is one of the most advanced cars ever built. Sadly, the old Citroen problem with rust means that few survive, though there is one in Whiteway!

**Hugh Shewring**

## Parish Profile

## Bob Grist – ‘Mister Post’

For over 40 years Bob has been a postman, and for 15 of those years he has delivered the mail around this Parish. Sadly, on Saturday 20<sup>th</sup>. May it was the last time that he was to bring us our post. Bob reached his 65<sup>th</sup> birthday on 23<sup>rd</sup>. May, and retired to what he hopes will be a long and happy retirement. We all wish him well.



Bob was born in Guildford, Surrey where he grew up as a boy. He has remained a keen supporter of Surrey County Cricket Club. After being made redundant working as a car radio fitter in the 1970s, his father-in-law got Bob a job with the Royal Mail. Bob and his wife Linda moved to Gloucestershire spending a brief period living in Forest Green before moving to Stroud. In 2007 they moved to their present home in Minchinhampton. Bob has a son living in Dursley and a daughter living in Bussage. Bob has a granddaughter already, and is looking forward to more grandparenting duties later this year with his daughter expecting in November. No quiet retirement for Bob I feel!

### **What have you enjoyed most about working in this area?**

Bob has enjoyed his time on the Miserden round enormously. Over the years he has grown very fond of Miserden village, the people and the surrounding areas to which he has regularly delivered.

### **How do you like to relax?**

Bob enjoys cricket and football; as mentioned he is a supporter of Surrey County Cricket Club and he also supports Tottenham Hotspur. Occasionally he attends matches at Forest Green. Also, he enjoys playing golf at Minchinhampton.

### **What do you like to eat and drink?**

A good pint of real ale is his favourite, and he certainly intends to come back to The Carpenters Arms for such in the future. At home he happily relaxes with a can of lager. Bob admits to being less than adventurous as far as food is concerned; he does not really like curries and describes himself as ‘a meat and two veg man’.

### **Where do you like to holiday?**

Bob’s sister lives in the Algarve, Portugal where Bob and Linda have spent many a wonderful break. Indeed, after celebrating his birthday in May Bob flew the next day with Linda to Portugal for some family time on the Algarve.

### **How do you feel about retirement?**

Bob is delighted. He will miss everybody, but he is looking forward to playing more golf. He has a large garden to keep him busy, and Linda has hinted that the lounge needs to be redecorated. In fact Bob says that she has a rather long a list of jobs to be done!

Well, we will all miss him. He has managed come rain or come shine to deliver our mail with a cheerful demeanour. In a way life won’t be quite the same for us without Bob’s regular visit. His ‘first class’ service has been greatly appreciated.

*Alan Lord*

As readers are probably aware, the Spring issue saw the final contribution of recipes from Wishhangar Kitchen. Thanks to Janet for all her hard work. Taking up the gauntlet is Nicky Akehurst from Whiteway who has a wealth of knowledge about plants, food and recipes she has agreed to share with us and, reading her introduction, some interesting ideas about expanding the column. *HS*

## **The Food Column**

When I was approached to take over the Parish Post recipe page I was more than a little reluctant, as I had too many demands on my time as it was. Nor was I inspired by just collating recipes, there are far too many cookbooks available for that. It was only when Hugh Shewring's wife, Sally, said she felt with my varied food and other related interests: permaculture, foraging, perennial edible & forest garden, I could perhaps make the pages more than the sum of their ingredients.

I warmed to it a little more, though still very aware of my ever growing to do list; one of which is to landscape and plant up our plot. I stare into it daily over the computer screen, dreaming of when it is a healthy biodiverse natural environment, lush and abundant. Then the food related dreams could really step up a pace. So here I am being given a vehicle to impart some tidbits that may just inspire, and that you find delicious, despite possibly some initial reservations. Be warned, I use a lot of herbs and spices, but am restrained with sugar and salt, unless it is a good sweet chilli sauce! So you'll have to season to your own taste, - and source your own cake recipes.

Since the start of April, I have been able to forage my take on a fresh and mostly wild version of a flavour packed French “*salade verte*” daily comprising up to 20 different leaves, herbs and so called weeds: fennel, good king henry, sorrels, lovage, rocket, salad burnet, marjoram, chives, mint, ground elder, jack by the hedge, dandelion, mints, wild garlic, wasabi, young chard/spinach leaves, sedum telephium, acqueliga leaves, sweet woodruff, selfheal, to name but a few. I just drizzle it with a little lemon juice and good olive/rape oil and it's delicious. As it is rather robust, I tend to eat it on its own as a starter, or with a slice of frittata or plate of pasta.

I am amazed that last year's stored bramleys from our old tree are still good for use. I put it down to taking time to insulate my shed, where the apples are kept, despite some eye raising from some of my male neighbours. I use a lot of organic unpasteurised cyder vinegar, which is not cheap, so I thought I'd use the last of them and try making my own. This is a good way to use up bruised and shrivelled fruits. I'll know in two weeks if I have been successful. The birds, squirrels and local fox are making a feast of the fermented waste.

The first recipe was introduced to me by Nick Weir, one of the founders of Stroudco Food Hub, a not-for-profit community organisation bringing together an ever-expanding range of locally produced artisan food, drinks and much more. If they are unknown to you, do look at <http://www.stroudco.org.uk>. When we visited Nick, I noticed a pleasant basil

based food aroma and I had to ask him what it was. Whilst it had not been marinating long, I had a sample of the juice and I was completely knocked over by the complex flavours. It has since become one of my staples and I even add the salt and sweetener. It makes good use of the disappointingly unripe and flavourless tomatoes from the supermarkets. If the tomatoes are really unripe and hard, leave it in the marinade as long as possible. It is easy to bulk up the ingredients depending on the number of people. It is a great dish (as is the following one), to take to a bring-and-share. It can be simply served with chunks of good (preferably organic) farmhouse bread, as it is needed to mop up the marinade. I also serve it with grilled or barbecued lamb cutlets and boiled new potatoes. Someone always asks for the recipe. Do not throw away any left over marinade, it can be reused as a starter for another batch. Take out the basil then put in a bottle and keep in the fridge until ready to use. Add more basil when making the fresh batch.

### **Marinated Tomatoes**

The below should serve 4 as a starter or side.

1x 325gm pack of plum, vine or cherry tomatoes (minimum and in order of preference)  
equal amounts of Aspall's organic balsamic vinegar and cold-pressed virgin olive oil -  
enough to cover

one clove of garlic, crushed

salt and pepper (I do add the salt)

sugar to taste (I replace with a teaspoon of honey)

1x 15/20 gm bunch of basil. Stalks chopped and the larger leaves torn in half

Halve the tomatoes and place in a bowl. Mix all the other ingredients and add to the tomatoes. Cover, sit somewhere warm and leave overnight. You can make it in the morning for eating in the evening, or even the next day.

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The broad bean season is nearly upon us, the next recipe makes good use of them. The original recipe states frozen beans, which is great as it means it can be eaten all year round, but I find it is a little more delicate (and less work, as you don't need to remove the outer skins) if you use fresh ones. It takes less than 20 minutes. It is also good in sandwich wraps or as part of a mezze plate.

### **Middle Eastern Broad Bean Dip**

Makes approx 1 cup.

600 frozen (or fresh) broad beans.

2 large garlic cloves, crushed

3 tsp ground cumin

1 tbs lemon juice

1/4 cup (60ml) extra virgin olive oil, plus extra for serving

1/4 tsp sumac, plus extra for serving (or a little extra lemon juice)

Toasted pitta or Turkish bread, to serve

1. Bring a large saucepan of water to the boil and cook broad beans for 2 minutes. Drain and plunge into cold water. Drain again and remove the outer skins.
2. Place broad beans and remaining ingredients in a food processor and process until smooth. Season to taste with salt and pepper. Transfer to a serving bowl, drizzle with a little extra oil and sprinkle lightly with extra sumac.

Serve with pitta or Turkish bread.

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A tip: If like me you tend to find the vegetable sides in most pubs and restaurants (or supermarkets) rather tasteless, ask for a small amount (tablespoon) of ideally virgin olive oil, with small clove of crushed garlic added and ground pepper to taste. Mix, pour over the veg and stir to cover. I tend to add it to my own home cooked veg that is nearing needing to be eaten.

**Nicky Akehurst**

## Parish Council News

At the ANNUAL PARISH ASSEMBLY held at the end of April a packed Miserden Village Hall enjoyed a very entertaining and informative evening; and I heard lots of nice comments after it had concluded.

The Parish Council report highlighted the wildlife survey which has reached the stage of posting various nature maps on the Parish Council website – [miserdenpc.org.uk](http://miserdenpc.org.uk) –and the need now for a further workshop to be led by Dr. Colin Studholme for anyone interested in participating.

Neighbourhood Warden, Carol Novoth, then told us of some of the very unpleasant situations which she encounters in her job; none, she hastened to add, in this Parish. Carol carries out regular foot patrols in our villages, and this we welcome.

District Councillor Nigel Cooper told us some of the news from Stroud, and also informed us of what happens to the waste and recycling once it is collected from the roadside. This subject was of great interest to those present and Nigel kindly volunteered to write an article for a future Parish post explaining just where our waste ends up.

The evening concluded with a very professional presentation by Oliver Cooper on the history of Miserden Estate; it brought us right up to date with the current management situation. Oliver is the Land Agent for Miserden Estate and resides in the village. I am sure that everyone present enjoyed his overview of the workings of the Estate, the land use and the properties thereon. (see feature on pages 1 to 3) One member of the audience was heard to say that they liked the appearance of the communications mast! I really must thank the speakers that evening for giving us their valuable time, and also thank all who contributed and participated in making it one of the best Parish Meetings I can remember.

**Martin Ractcliffe**

# Gardening Tips

## Self-Seeding Plants

Looking out at the wide double borders that I planted up three years ago, I feel a certain sense of satisfaction because it does indeed look quite pretty for this time of year. Repeated drifts of forget-me-nots help knit together the permanent perennials on which these borders rely. But when I analyse the effect, I realise that I never deliberately planted a single forget-me-not; they turned up on their own (most likely in the soil around the roots of plants I had transplanted from our previous garden). And three years on they have simply put themselves where they like to grow – probably proving that Nature is a far better gardener than I am ever likely to be!

I love all manner of self-seeding plants - which are mostly annuals and biennials – mainly because they add dynamism and flux to the garden and stop it looking the same every year. You never quite know the effect you will end up with depending on what decides to pop up. Last season it was the year of the white foxglove; the previous one saw every shade of aquilegia battling for supremacy; this year it may well be the turn of the deep purple-red honesty ‘Munstead Purple’ (*Lunaria annua*), though sweet rocket (*Hesperis matronalis*) and the purple-red form of common orache (*Atriplex hortensis var rubra*) are in hot pursuit.



Some plants are extremely profligate with their seed so it is important to be strict and remove all but the strongest seedlings, thinning them to about 30-45cm (12-18in) apart. I learnt the hard way last year because I left every Californian poppy that germinated. They looked lovely when they flowered but the effect lasted two weeks rather than several months as the plants simply ran out of steam in their haste to set seed and die, having to battle too hard for limited moisture and nutrients. At Great Dixter, the

world-renowned garden in East Sussex, they have quite a radical way of dealing with self-seeding plants - they hoe out the first crop of seedlings entirely, which leaves the sparser second flush to grow on unhindered.

I had better luck with coriander, which did brilliantly in our ornamental borders. I find this plant infuriating because it never seems to come up where I purposefully sow it in rows in the veg garden, but if I fling the ripe seed around without much thought, it dutifully comes up the following spring, putting on most of its growth in the cool moist conditions. It quickly flowers and runs to seed when the weather is hot and dry. But that's fine by me as I love its cow parsley-like white flowers, as do bees and hoverflies. Generally the best time to introduce new self-seeding plants to your garden is in spring or autumn when the soil is warm and moist and has been raked to a fine tilth. And if you find that in time they self-sow a little too liberally and threaten to take over, simply cut down the stems immediately after the flowers have finished; don't allow them to ripen.

I've noticed that our local nursery at Miserden stock a good range of perennial and annual plants capable of self-sowing so if you've missed your opportunity to broadcast seed then try planting ready grown young stock or plugs and let Nature take its course.

## **Must-Have Self-Seeders**

### **For sun:**

Californian poppy (*Eschscholzia californica*)

*Cerintho major purpurascens*

Cornflower (*Centaurea cyanus*)

*Geranium pyrenaicum* 'Bill Wallis'

Mexican fleabane (*Erigeron karvinskianus*)

Opium poppy (*Papaver somniferum*)

Poached egg plant (*Limnanthes douglasii*)

Pot marigold (*Calendula officinalis*)

*Verbascum olympicum*; *V. blattaria*; *V. phoeniceum*

*Verbena bonariensis*

White musk mallow (*Malva moschata* 'Alba')

White-flowered rose campion (*Lychnis coronaria* 'Alba')

### **For partial shade:**

*Alchemilla mollis*

Forget-me-not (*Myosotis sylvatica*)

Foxgloves (*Digitalis purpurea*; *D. lanata*; *D. ferruginea*)

*Geranium phaeum*; *G. nodosum*

Granny's bonnet (*Aquilegia vulgaris*)

Purple cow parsley (*Anthriscus sylvestris* 'Ravenswing')

Stinking hellebore (*Helleborus foetidus*)

Sweet Cicely (*Myrrhis odorata*)

Sweet rocket (*Hesperis matronalis*)

Welsh poppy (*Meconopsis cambrica*)

**Sue Spielberg**

## Colony Hall Restoration

As you may know the Colony Hall at Whiteway is really feeling her age – nearly 100 years at its present location. Inspections and surveys had shown she was suffering a lot of wood rot at her foundations. Some money for repairs has been found and set aside for the purpose. New windows have been made and have been fitted by our intrepid band of Whitewayans. The spirit of self-help and self-sufficiency so long in evidence at the Colony has come to the fore and work has begun with strong sense of purpose. The talents of a pair of skilled carpenters were gratefully accepted and a plan was made to begin the repairs by fitting the two new windows. This was undertaken with full Colony Meeting approval.

On a Friday morning, five Colonists, plus an extra after lunch, fitted the windows and over 100ft of new strengthening timber, insulation and a covering, condensation reducing membrane were fitted. All this was done with extreme good humour and a spirit of common cause and fellowship. All the workers were spurred on by the wonderful example of how to get the job done shown by the eldest of the party, Viv Holder, who retired a good few years ago. A great start. There is still a long way to go to fully repair and renovate this unique building and keep her going for another hundred years but we are very happy to say that we have made a good start.

Thanks should also go to Jo Tait who took photographs of the progress of work and made us tea.



### **The Carpenter's Tale – No Smoke Without Fire!**

Miserden is such a tranquil village and yet it can boast a beautiful Church, a thriving School, a welcoming Village Stores, a lively Village Hall and a first-class Nursery; plus, of course an excellent local hostelry, The Carpenter's Arms. However, following a disastrous fire in the kitchen one evening earlier this year, Miserden has been robbed of its Pub! As we all support, depend and thrive together the past few months have been significantly different without The Carpenter's Arms. Some might say that life is even more peaceful, but many a disappointed walker and visitor to the village has read with dismay the notice announcing closure due to fire.

Debbie and myself that evening watched the past ten years of hard work go literally up in smoke, and it was devastating. It has been a very hard time for us both despite the unusual experience of having so much time of our own. We are so grateful for all the help and support that our friends and neighbours have offered us during this difficult time. Also, Ben and Tracey have been great for us; it has been a very hard time for them and yet they have spent many hours and days working industriously behind the scenes.

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The good news is that we had insurance covering such an unfortunate event. Work to clear the premises and to begin a major facelift has been slow, but contractors finally came in at the beginning of June. Debbie and I at this point handed over the pub to them for the necessary works to be undertaken.

We hope to have the keys handed back in early July, and we are already planning a grand re-opening night featuring live music and the works; so keep your ears and eyes open!! We just ask of you to treat Debbie, myself, Ben and Tracey gently as we will have all been on 'gardening leave' for several months.

So looking forward to opening up the doors to a rejuvenated The Carpenter's Arms very soon. And with that we will be completing once again the circle of life here in our wonderful village of Miserden.

### **Kevin Allen**



## MEDITATION

Spend some time together in silent meditation and contemplation

Whiteway Colony Hall

Tuesday mornings at 9.30 am

All are welcome – come when you can

Please wear comfortable, warm clothing and bring cushions/rugs, as it can be chilly

## **MISERDEN VILLAGE HALL**

**Hire Rates: If you reside within the Parish our Rates are as follows:-**

**£9 per hour or £50 per day without the Kitchen facilities.**

**£13 per hour or £75 per day using the Kitchen.**

**If you reside outside the Parish our Rates are:-**

**£12 per hour or £70 per day without the Kitchen facilities.**

**£16 per hour or £100 per day using the Kitchen.**

**For Availability or to Book the Hall ring Kevin Allen at The Carpenters Arms  
on 01285 821283 between 11.00am and 11.00pm.**

## Hedgehog Alert!

In case you haven't noticed there is an abundance of our 'spikey' friends around, which is in fact great news! However, one or two have met with a rather gruesome and untimely death lately, so please do be vigilant when mowing the lawn or lighting a bonfire. After all they are rather cute and loveable little friends.

### Open Garden at Ozleworth Park

Near Wotton-Under-Edge, GL12 7QU

Sunday, 18<sup>th</sup> June from 2pm – 5.30pm

to raise much-needed funds for Citizens Advice Stroud District.

These are beautiful gardens which have not been open to the public for some time. The afternoon will include the Nailsworth Silver Band, delicious teas, plants, raffle and tombola. Entrance is £5.00 Children under 16 Free. Guide dogs are the only dogs that can be admitted.

All proceeds will help to fund the support of our wonderful team of volunteers who help over 4,000 people a year across the Stroud District to resolve their problems, whatever they are.

June 18<sup>th</sup> marks 2 other occasions: it is Father's Day and it is also part of the weekend of 'The Great Get Together' when communities all over the country are being encouraged to join together on the anniversary of the tragic death of Jo Cox MP, to show that, whatever their views, they can still come together in harmony. We hope that many will come together with family, friends or neighbours on this day and enjoy these lovely gardens.

## Lions Message in a Bottle

We help the emergency services

Lions Message in a Bottle is a simple, but effective, way to keep essential personal and medical details where they can be found in an emergency – the fridge. More than 5 million **FREE** Message in a Bottle kits have been distributed by Lions Clubs British Isles & Ireland in recent years to people with conditions such as diabetes, allergies, disabilities and life-threatening illnesses.



The bottles are supplied **FREE** of charge thanks to generous donations from the public and businesses.

Lions clubs supply the bottles to health centres, doctors' surgeries and chemists. They are also available direct from Lions clubs – contact us for more information.

Paramedics, police, fire-fighters and social services support this life-saving initiative and know to look in the fridge when they see the Lions Message in a Bottle stickers.

The Lions Message in a Bottle initiative is praised by hundreds of emergency services personnel. Senior North West Ambulance

Service paramedic Steve Nicolls said: "It's of invaluable assistance to us when we have to attend an incident at someone's home". Talking to Nic Knowles on the BBC's Emergency Rescue programme, Andy Capes, South West Ambulance Service said he can rely on the Lions Message in a Bottle: "I use it on average two or three times a week; it saves time and lives."

<http://lionsclubs.co/Public/lions-message-in-a-bottle/>



## **PARISH COUNCIL MEETINGS**

These are held on the 4th 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.

## **PLANNING APPLICATIONS**

Plans of any applications for property in this Parish may be viewed by appointment with the Parish Clerk.  
T: 01285 821871  
Email: clerk.miserdenpc@hotmail.co.uk.

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## **Whiteway Fête Photo Competition**

We are planning to run the Photo Competition again at this year's fête, so please snap away at any available opportunity. Categories will be varied enough to ensure that your photos will suit one of them.

The competition is open to anyone, any age living in the Parish of Miserden – novices, amateurs, enthusiasts or just willing enough to have a go.

We plan for you to be able to either email them to us via the Parish Post email address: [editor.parishpost@hotmail.co.uk](mailto:editor.parishpost@hotmail.co.uk) so that we can get them printed en masse or you can supply a hard copy. The cost will be included in the entry fee. Details to be advertised on notice boards closer to the event.