

Award Winning

Parish Post

Miserden, Whiteway, The Camp
Sudgrove & Wishanger

Autumn 2017

Miserden Life – A ‘Brand’ New Future by Alan Lord

Following on from the excellent article by Oliver Cooper in the Summer edition of your Parish Post, I have had a look at some of the Future Objectives with which Oliver completed his piece. Particularly for this edition I was interested in two of the stated Objectives which have been already progressed:

(1) Develop Miserden as a brand and destination that will help to promote businesses operating from the village and Estate.

For a very long time Miserden has been rightly acknowledged as an attractive and charming place to live. For a small and rural village it proudly boasts a magnificent Church, a bustling shop, a lively pub, beautiful Gardens, a thriving Nursery and a versatile Village Hall. New signs have been prepared and hung recently which clearly highlight most of these amenities. Small business enterprises operate in and around the Village. One cannot help but be amazed at how much activity is generated by such a small community.



I started by asking Laura and Jon about daily life running our Village Stores and Post Office; their aspirations, hopes and frustrations. Here is what they had to say.

“We love running the Village Shop and Post Office at Miserden. We consider ourselves very fortunate to live in such a beautiful location which enjoys a fantastic and supportive community. It can be challenging trying to provide a service to satisfy all our customers, and to promote the business externally. The new branding will help with this, and we have recently launched www.miserdenstores.co.uk.

Our local delivery service and our dry cleaning service are expanding, mainly because we can offer a more personal service. If you feel you could benefit from these services then please give us a call on **01285 821385**.

Christmas is on the horizon, and our Post Office counter caters for cash withdrawals, mobile top-ups, banking options as well as standard postal services.

All in all we are excited about the future. We welcome feedback and ideas, and always endeavour to meet the ever-changing needs of our customers. Come in and have a chat, drink a cup of tea or coffee with a cake, post your mail, enjoy a fresh bacon buttie.”

Sound good!



Continued on Page 2

Continued from Page 1

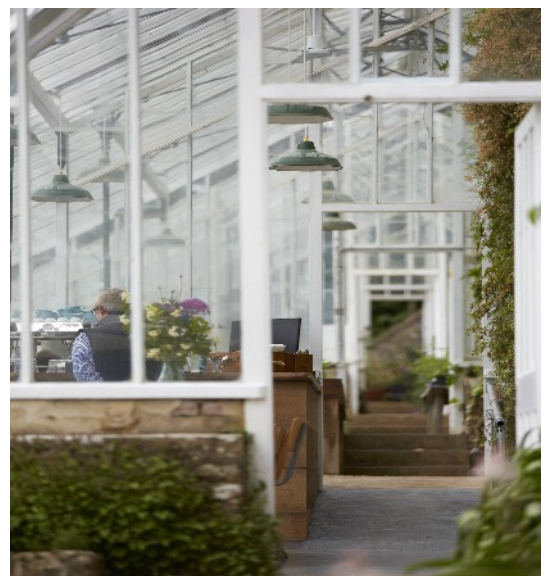
(2) "Open a new Cafe in one of the victorian glasshouses from Spring 2017 to complement the gardens and nursery, and to encourage wider visitors to the area."

I asked Julie Dolphin about life on The Nursery at Miserden. She writes:

"There have been days in the second half of this summer that have felt positively autumnal. It's hard to believe that earlier in the year we were slapping on the sun cream in scorching temperatures whilst praying for a downpour to rescue our parched gardens. On the Nursery it was an incredibly intense period of watering which could take one person up to five hours a day. Believe me, we watered in our sleep! As I write this (*in August*) there still isn't much rain about, and at least once I've experienced that definite nip in the air so associated with the early autumn season. Life on the Nursery has slowed, but we're not exactly putting our feet up. Gardeners are gap-filling for late colour (with asters, heleniums and rudbeckia to name a few) and we keep on watering and caring for the plants we have on site.

Soon we'll start the process of propagation, in particular dividing and repotting the many herbaceous perennials we sell. This means days on end spent in the potting shed (or outside if mild), splitting apart the plant's root system (by clean knife or even saw!) and planting up the sections into new pots and fresh compost. It's one of the ways we increase our stock and at the same time we can check the health of the plants too. In the garden, dividing perennials is good practice as not only does it result in more plants, but done on a regular basis it will ensure healthy and vigorous specimens that will continue to perform year after year. Our propagated stock is then assembled in our large polytunnel where it will spend winter, hopefully putting on some serious good root growth before the weather really turns.

Photographs by Britt Willoughby Dyer



Continued from Page 2

Also, putting on growth ahead of the winter months will be annuals and biennials that we sow in late summer. The idea is to get them off to a flying start in the remaining warmth of the autumn months, ensuring a strong show of flowers next spring. One of this year's star performers was *Calendula* 'Nova'. With its zingy orange blossoms it was almost good enough to eat (and you can of course). So we'll be sowing that again along with cornflowers and larkspur. We will also make an autumn sowing of delicious-smelling sweet peas as well as potting up bulbs and tubers for colour next spring and Summer.

Usually we close our gates during this busy period of production, and re-open for our Christmas tree trade. However, as we now have a Cafe on site they will remain firmly open (the estate gardens will also be open). So, while we beaver away behind the scenes you can look forward to being served with delicious food and refreshing drinks at The Garden Cafe which is open Tuesdays to Sundays from 10am to 5pm all year round.



It was time to establish a fuller perspective on branding Miserden, and to this end I decided to ask Nicholas Wills himself for a piece. This is what he had to say.

“ I’m sure most people have noticed the subtle changes in the various signs around the village of Miserden and are keen to know the reason why? Before I took over running the Estate we gave a huge amount of thought into what the future direction of the Estate might entail. This is the ‘million dollar’ question, and one that is very difficult to answer concisely. Ultimately, there is a balance to be struck between protecting what makes Miserden special, but also not being afraid to try new things to ensure that Miserden is on the best possible footing to tackle the challenges ahead and continue to be enjoyed by future generations.

It is exactly this ethos that the new signs portray, with ‘*AT MISERDEN*’ written in a serif font which looks more ‘old-fashioned’ and embodies the successful foundation of Miserden which has been built up over many generations.

Continued from Page 3

This is then contrasted with the name of the enterprise written in a san-serif font, 'THE VILLAGE SHOP & POST OFFICE', which has a more modern feel and represents a more forward-thinking approach. A serif is the small line attached to the end of a stroke in a letter, which is something I also learnt during this exercise.

With regard to the colour palate, we copied the colours which we already use around the village; dark green, which you will find on all the agricultural buildings and cream from all the houses. I was very fond of the green and yellow, but I think green and cream is a bit more subtle and sympathetic. It was my father that came up with the green and yellow colour scheme and he got his inspiration from the Army where weapons, especially explosives, are coloured green with yellow stencilling. Here is a British L109 A1 hand grenade in the old Miserden colour scheme!



However, what is more important than the actual design are the branding guidelines. These are a set of very simple instructions which set out how the signs should look. These include references for the right colour, the font, the size of the font in relation to the size of the sign and the spacing between the text and the central dividing line etc. If these are followed then all the signs, labels, stationary should all look the same, strengthening the 'Miserden brand'.

We are obviously fairly off the beaten track at Miserden and there are lots of enterprising businesses located here all trying to attract their individual customers and the Miserden brand is a case of 'the sum is greater than its component parts'. Using the garden as an example, even with the best will in the world, people are often reluctant to travel so far out of their way to visit an isolated attraction. However, if the garden is teamed with the nursery and the café and all three enterprises look homogenous, there is then a critical mass which might tip the balance to encourage someone to visit. This is why I have extended the branding guidelines to the nursery, the village shop, the Jackbarrow campsite and the dental centre to strengthen the brand, so ultimately all enterprises benefit. Kevin Allen at the Carpenters Arms was also keen, but as the pub is owned by Admiral Taverns this proved difficult, but I am sure they will benefit from the increased awareness and footfall as well. The aim is to ensure the reputation of Miserden as a place that continues to attract visitors and our collective businesses continue to thrive by supporting each other.

All the design work was completed by William Hicks (a friend who grew-up in Winston) and his firm of designers at Graphicks in London. It has been an interesting process which has been a springboard for a lot of thought beyond the simple identity of the estate.

Nicholas Wills

Nicholas Wills - A Profile

Seeing as I am a relative newcomer to the area I was asked to write a quick update on what I've been up to for the last 10 years or so, before returning to Miserden full-time earlier this year. Leaving Newcastle University seemed to be the obvious place to start, where I graduated with a degree in Agriculture and I began my training at the Royal Military Academy Sandhurst in January 2007. That year seemed to pass in a blur of marching, running, shooting, assault courses and lots and lots of ironing! I commissioned into the Coldstream Guards in December 2007 and started my career as a platoon commander with the Battalion in Windsor.

I always remember that I turned up on Monday 2nd June, having never even worn a tunic before and on the following Saturday I was commanding a half company street-lining for the Colonel's Review of The Queen's Birthday Parade. By chance I was the lead half company so I led the battalion down the Mall, behind the band, so it was a baptism of fire into the world of ceremonial drill.



(Picture of me with my Company Sergeant Major - The Queen's Birthday Parade in June 2016). After 18 months in command of 7 Platoon, Number 2 Company, with multiple preparatory exercises on Salisbury Plain, Otterburn and Thetford, we deployed to Afghanistan where our role was to train and mentor the Afghan National Police. I spent the majority of my time in Nad e-Ali which is a district just to the east of Lashka Gah, the provincial capital of Helmand Province. This was a hugely rewarding and frustrating tour in equal measure, but being partnered with the indigenous forces gave a different perspective to our operations and seeing the difference we were making first hand was always encouraging and our progress exceeded my expectations.

On my return I briefly trained as a sniper before taking command of the mortar platoon. Regardless of Regiment, the mortars are always a very tight-knit platoon. In an infantry battalion they are the only indirect-fire weapon that comes directly under the Commanding Officer's control and therefore they play an enormous role in the battalion's organic fire support. During my time with the mortars we deployed to the Falkland Islands as part of a continuous British presence and it was surprising how much the islanders valued our commitment and how strongly they believed that the Argentinians would return.

In 2013 I was posted to 16 Air Assault Brigade as part of the Brigade Headquarters. I became parachute qualified and overseas exercises included Kenya and France, but the highlight was jumping out of a C-160 aircraft over the Mediterranean and parachuting into Corsica with the French Foreign Legion.

For my final posting I returned to the Coldstream Guards and took command of Support Company, which consists of all the support weapons platoons; Anti Tank, Mortars, Snipers and Reconnaissance. We deployed to Belize for a jungle training exercise for two months and I think my posture is still suffering from spending 6 weeks sleeping in a hammock! It was a pleasure to finish my career with the Company where I'd spent so much of my time. *(Picture of me in Belize in November 2015)*



Now I am back at Miserden I am enjoying all the different challenges of running the estate enormously. Although, on the face of it, the two careers seem to have nothing in common, neither can succeed without the support of a first-rate team and it's the team work element which I enjoy and which is so important.

Nicholas Wills

Whiteway Fete 2017 Photo Competition

This year the Fete was held on Sunday 3rd. September. Despite some dreadful weather it was still an enjoyable occasion for those who came. The Photo Competition attracted some excellent entries, and we produce below those selected as the winners.



*Winner - Barney Yendell:
Events (Firework Display)*



*Under 12yrs Winner - Freddie Coles-Jones
Nature and Wildlife (Turtle)*

There were many fine entries, and selection was difficult as a result. However, below are the photographs selected as particularly recommended. We very much look forward to some better weather for 2018, and yet more examples of your wonderful snapping!



Commended - Emma Yendell: People and Pets



*Commended - Barney Yendell:
People - Man on rock*



Black Noise on Swift's Hill Photo: Barney Yendell

A Tale of Pyramids, Wren's and Black Noise

About 12 feet tall and looking like some sort of alien hedgehog, Black Noise, as it is called, is a sculpture created by Barney Yendell. The name (initially called White Noise) was inspired by the sounds you hear when you place your head inside it. "It's a sensory thing", he explains. Eighty seven polycarbonate tubes that Barney just happened to have lying around, protrude from a steel ball in the middle, which has a hole in the bottom just large enough to place your head inside.

The sensation is weird, both visually and audibly. Tubular sounds coming in accompanied by your own breathing and voice in a small enclosed 'metal helmet' give the sensation of something almost robot like.

"I took it up to the top of Swift's Hill and left it overnight. Next morning I couldn't see it. Someone had neatly taken it down and left me a note in runes saying they were the 'Land Wights' and not to put any structure on Swift's Hill – 'Please take your plastic away'." Barney took it up there to take photos of it and to create a bit of interest; "fly art". He also put it on Facebook and received some very favourable comments, he says.



Barney Yendell

"I come from an engineering background; I used to build horseboxes and I used to build cars – Caterham replicas, then worked for HMC", (building Austin Healey 3000 replicas). Coming from an 'arty' family, especially his grandparents, has clearly influenced Barney's path in life leading him to train as a graphic designer and thence to working on replica Caterham kit car build manuals. Barney's wife Emma also comes from an artistic background as her parents Mike and Marg Hawkes, are, as many readers will know, also artists, so not surprisingly their children are showing artistic leanings too.

Barney's natural practical abilities (he taught himself to weld) led on to actually building the cars, followed by the horse boxes. About five years ago he took over the family mill from his mother in Chalford, where his grandparents had made fibreglass trays, and split it into flats and studios. He now has eighteen rentable spaces. Tenants are mostly artisans and artists, which inspired him to make sculptures. He has a workshop at a farm near his home, but mostly works outside.



Glass Pyramid Photo: H. Shewring

Ever the opportunist, Barney made the glass pyramid from some safety glass he bought on ebay for 99p. (If you would like him to build one for you he has since discovered the glass costs about £500 per sheet!). “My smaller stuff has sold very well”, he says, showing me a sculpted wren mounted on the handle of a vintage garden fork. The wren was sculpted in clay from which a silicon mould is made into which he pours cold cast bronze – a mixture of resin and bronze powder that polishes up like bronze. He has sold about forty five so far. “The wrens are easy, finding the vintage forks is harder”; most of them come from a vintage fork dealer.

As a hobby it has become quite profitable, paying for the family holiday this year. “I started off doing metal flowers and bits and pieces and hopefully they'll sell. I make fire pits as well”, (a large metal bowl with air holes in the bottom, that can be used as a barbecue).

At the bottom of Barney's and Emma's of garden is a large pond he dug, sometimes visited by kingfishers. Beyond, their horses graze in the field they rent; “Moving to Whiteway has been quite a revelation really. Just the space and the freedom is lovely”. Their move here was the combination of fortuitous events, previous attempts having failed. Funds became available just as their current home came on the market, enabling them to buy it.

With sales on the up, who knows where his hobby may lead, but, not being reliant on it for an income means Barney can enjoy sculpting without any pressure.

Hugh Shewring



Examples of Barney's work. Photos: B. Yendell

Something To Get Your Teeth Into

The Implant & Dental Studios in Miserden would like to invite all of our local residents to learn more about what we do, and we want to support you with any dentistry advice and education. We are open for walk-ins and appointments, and we very much want to restore your faith in the dental industry in every way. The Studios is a huge operation made up of lots of tiny parts. Upstairs in the barn conversion the laboratory creates new teeth in the form of crowns, veneers and bridges, and these are sent across the UK for dentists to fit as part of restorative work. We are a working private dental clinic with highly qualified clinicians available for general dentistry and one-off treatments.

TJ Nicolas is the owner of the Studios and Head Technician of the biggest Dental Laboratory in the Cotswolds. TJ is also the only Vita Master Technician registered in the UK, which means that all of the top innovation and technology pioneered in Europe comes to us first. TJ realised recently that he has yet to formally or even informally introduce himself to many of our neighbours in Miserden. Maybe a few have met him or a couple of the rest of the team at Miserden Stores from where our lunch comes every single week-day. TJ would love the local residents to feel comfortable to come in and to discuss anything at all about their teeth and gums.

We also have some very exciting news to share with you all about our new members to the team. **Tim May** is our new Head Clinician, and is known in Gloucestershire as the 'hero dentist' due to the fact that he has a reputation for superb patient care. With over 30 years in patient care and as a specialist in gum-related issues we are proud to have him on the team.

Another new member in the team is **Bee O'Loughlin**, our hygiene therapist. She has won Hygienist of the Year, and has created a complete clean and whitening package that patients love. Bee only started with us in August and is already wooing our patients with a knowledge of dental health that is seriously impressive

We are introducing a three-tiered membership care plan from £17 per month to ensure regular oral health and hygiene plus significant reductions in treatment cost. Not only all of that but also dental insurance for travel abroad.

Gillian Kirkham,
Patient Liaison Manager

General Dental Council Registration:

*Head Clinician **Tim May**, GDC Number 50569*

Entrance to Studios



Awards



The Food Column

In the last issue I made reference to my using the last of the Bramleys for the first time to make pasteurised cider vinegar. Well, the jury is still out, as it is too mild for my taste buds, so I think I will use it for medicinal, as opposed to culinary purposes!

The Exploding Elderflower Champagne (Lemonade) Saga: I ignored the warning signs when the waisted plastic bottle suddenly became pear-shaped, and the plastic thickened. I was amazed at how it tore apart the bottle, and pleased it wasn't glass, though annoyed that I wasn't able to get a taste of my toils.

I recently swapped a jar of preserved lemons for excess artichokes, which I have just marinated in olive oil and herbs. Herb jellies next.

In all my recipes it is easy to bulk up the ingredients depending on the number of people.

1. Thope Lekau's chakalaka: serves 4

A favourite vegetable dish – part salad, part stir-fry – it is very popular in the Khayelitsha Township (Western Cape Town). Good chakalaka is extraordinarily addictive, a piquant combination of curry, sweet chilli and raw vegetable crunch.

- 3 tablespoon olive oil
- 2 white onions – sliced
- 1 green pepper – shredded (finely sliced)
- 1 red pepper – shredded (finely sliced)
- 2 tsp medium strength Rajah curry powder* (or whatever you have in the larder)
- 3 cloves garlic – peeled and chopped
- ¼ small white cabbage – finely shredded
- 4 large carrots – coarsely grated
- 1 tsp (or 1 cube) organic vegetable stock powder
- 1 handful of bobby or French beans, cut into 2cm sticks and cooked for 1 minute in boiling water (alternatively use cauliflower florets or broccoli)
- 2-3 tomatoes – de-seeded and chopped
- 4 tablespoon SolGol or Wellington's sweet chilli sauce, or any sweet chilli and garlic sauce (reduce the quantity if the chilli is overly hot)*

Heat the oil in a large heavy-bottomed pan and add the onion. Cook over a medium heat until softened but not brown, then add the sweet peppers. Add the curry powder and cook for a minute or two. If the mixture sticks to the pan, add a spoonful of water. Stir in the chopped garlic, followed by the garlic, followed by the cabbage, carrots and stock powder. Cook for two to three minutes more but do not allow the cabbage to become too soft – it should have some crunch to it. Finally add the beans and tomato, followed by the chilli sauce (add this to your taste, tablespoon by tablespoon). Give one final stir, then eat immediately, or serve cold.

Note: Do not leave the lid on as the steam will continue to soften the vegetables.

** For South African food and specialist brands: Kalahari Moon, The Covered Market, St Nicholas Market, Bristol, (0117-929 9879; Kalaharimoon.co.uk)*

2. Chickpeas with peppers and chard: serves 6

This is a delicious yet fresh dish that can be eaten as a salad, at room temperature, or hot as a vegetable. You can use tinned chickpeas instead of the dried, but the flavours will not combine as well and the texture will never be as good. It makes good use of the bounty of dark greens at this time of the year. I use it as a side to a meat dish, or as part of a meze selection. I found it on <http://www.foodmatters.com>, a website that is dedicated to allergies and recipes.

300g dried chickpeas or 3 x 400g tins of chickpeas
5 tbsp olive oil
3 heaped tsp cumin powder
50g peeled ginger root - cut into small dice
Small bulb of garlic - each clove peeled and halved if very large
450ml of vegetable stock
Sea salt and freshly ground black pepper
1½ large long red peppers (sweeter), or 2 large red bell peppers - cored, pipped and cut into long strips
300g green chard or other dark mixed greens- cavolo nero, spinach etc. – washed and roughly sliced

Soak the chick peas overnight in plenty of cold water. Drain then put into a large saucepan generously covered with cold water. Bring to the boil and simmer covered for 1-2 hours or until they are reasonably soft. Drain. Alternatively, drain the three tins of chickpeas.

Heat 2 tbsps of the oil in a large pan. Add the ginger, cumin and garlic and cook gently for around 10 minutes, without burning, until the garlic has softened.

If you are using the dried chickpeas, add them along with the stock, bring back to the boil and continue to simmer, covered for 40-45 minutes or until the chickpeas are cooked. If using tinned, add with 100ml of stock and cook gently for 5-10 minutes to allow the flavours to amalgamate.

Meanwhile heat the rest of the oil in a wide pan, add the red peppers and cook very gently, uncovered, for 30-40 minutes or until they are quite soft.

When the chickpeas are cooked, add the greens and continue to cook covered for a further 5 minutes or until the greens are cooked – how long will depend on which greens you use.

Finally, stir in the cooked red peppers and their oil and season to taste. Serve at room temperature.

.....

A Handy Tip: If you pickle vegetables, add an oak leaf to the jar. It keeps the veg crisp. I tried it last year with nasturtium seeds and am pleased to report it worked a treat.

Nicky Akehurst

Gardening Tips

Ornamental Grasses



Stipa gigantea used as punctuation points in the author's garden

Many years ago when I was a student at Kew, the least inspiring section to work in to my mind was the Grass Garden. Call it maturity or just changing fashions, but now I wouldn't want to garden without ornamental grasses – or at least the ones I know combine well with the mixed planting schemes I favour.

'Prairie Planting' (also known as the 'New Perennial Movement' as promoted by Dutch garden designer Piet Oudolf) is currently very much in vogue and relies heavily on ornamental grasses interspersed with drifts of perennials such as scabious, sanguisorba, Verbena bonariensis and echinacea. It's a tricky look to pull off, particularly in our often mild wet winters when the effect could so easily look sad and bedraggled so I make sure I'm ready with my secateurs as soon as things start to look squelchy and unsightly, and I have enough shrubs and evergreens to maintain the interest.

Grasses really come into their own in the autumn months when they lend so much texture, contrast and movement to the borders, swaying in the slightest breeze and glowing golden in the ever lower sunlight. They are also reliable, easy to grow and depend on very little input to keep them looking good.

Top of my list of must-haves would be *Stipa gigantea*, the golden oat grass. It's one of the first to come into flower in our garden, producing its tall oat-like panicles from early June, but always one of the last to get cut back, surviving right through to the following spring. After I have traced back and pruned off the individual flower spikes, I comb through its evergreen tussock with a bamboo rake, which helpfully removes many of the dead leaves but is soft enough not to damage the newer growth.

Continued on Page 13

Much smaller at around 45cm (18in) tall and easier to accommodate in most gardens is the lovely *Molinia caerulea* 'Variegata', with its graceful plumes that turn pale buff in autumn before it slowly disintegrates. If you want something with more staying power though try the pheasant grass, *Anemanthele lessoniana*, whose mound of gauzy trailing flowerheads turns red and orange as winter progresses. This seeds itself around so there is usually a supply of fresh new plants ready to take over when the older ones are past their best.

I think grasses are best when they are not over-used, so I try to restrict myself to fewer varieties which I repeat if space allows. The intense verticality of *Calamagrostis* 'Karl Foerster' looks great used as a recurring single punctuation mark or en masse as a semi-transparent screen, while the gently arching bright green mounds of *Hakonechloa macra* knit together to form an effective groundcover beneath shrubs or as a path edging.

The majority of ornamental grasses prefer sun, but there are some that thrive in quite deep shade: tufted hair-grass, *Deschampsia cespitosa* with its delicate silvery panicles is one; wood melick, *Melica uniflora* whose delicately nodding heads resemble tiny grains of rice, is another. For inspiration in how best to use them take a walk in any of the wooded valleys around Miserden where they flourish.

Sue Spielberg

Parish Council News

New Parish Clerk: Following the retirement of Bob Reade the Parish Council has appointed Rebecca Cameron as Clerk to the Council. The Council would like to extend a warm welcome to Rebecca whose contact details you will find on the back page. We look forward to working with her and we hope that she will enjoy her new position. We all wish Mandy and Bob Reade a long and happy retirement, and we thank them both for all the help and commitment that they have given to the Parish Council carried out always in a very professional manner.

Traffic Survey: The Parish Council commissioned a survey in three locations during the week of 13th. to 19th. July 2017. Monitoring equipment was installed near to Miserden School, at Wishanger and on the Calfway at The Camp. The average number of vehicle passes over a 24-hour period at Miserden was 435, at Wishanger 521 and at The Camp a staggering 2,928. At the time of writing this piece the speed of vehicles is still being analysed, but initial thoughts are that there could be a strong case to be made for some sort of enforcement action or traffic calming measures at The Camp, but less so at the two other locations. It is hoped that by the time of the next Parish Council Meeting on 28th. September more information will have materialised, a full discussion can be had plus an action plan can be drawn up. You are welcome to attend the Meeting if you are interested or have any ideas on the subject.

County Councillor: Keith Rippington attended our July Meeting and was welcomed by myself as Chair. Keith made a good contribution to the discussions, and we hope that he will be able to come to future meetings as often as possible.

Martin Ractcliffe

Our Parish Library in Miserden – one year on!

In July 2016 the Parish Community Library opened its doors for the first time in its new home: Miserden Village Hall. Our Library was the first volunteer-run library in the county, and was the initiative of a few people in Whiteway which nurtured it for several years. In 2015, the library had to move due to repair works at the Whiteway Colony Hall, and the Estate gave us the opportunity to relocate to Miserden. This helped to make us more accessible, especially to children from Miserden School.

The Library is open every Wednesday between 3pm and 6pm. These hours mean that children and parents leaving school can call in, and it is also late enough to pop in on the way home from work. We have books for all ages including pre-reading story books, early readers, fiction and non-fiction for children, teenagers, young adults (and adults of any age!). We re-stocked this spring with many new titles, so do come and browse. The volunteers who run the library come from our local communities of Miserden, Whiteway and The Camp, and we were helped out earlier this year by two teenagers who worked with us as part of their Duke of Edinburgh Award scheme. Special mention should also be given to Janet Stephens from Wishanger, who enthusiastically supported the library from the beginning, only stepping down as a volunteer a few months ago due to a period of ill health.

News about libraries is usually about them closing down, so we can be proud that our pioneering community library is going strong. We thank Miserden Estate and the Parish Council for their generous support. With the new school term starting in September we look forward to meeting new and old members alike. Come along, browse, read, borrow and join in – new volunteer helpers are also welcomed with open arms!

See you there.

The Library Committee and Volunteers

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.**



SIMONS' SAW

& MOWER SERVICES

CHAINSAWS MOWERS HEDGE CUTTERS
STRIMMERS BRUSH CUTTERS etc.

Serviced and Repaired **CALL: 01285 821231**

Monday to Friday 9am to 5pm

The Camp, near Stroud



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.

PARISH POST CONTACT

Email: editor.parishpost@hotmail.co.uk
Tel. - 01285 821872 (Hugh) or 821829 (Alan).

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.

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, GL6 7JD
01285 821322
martinractliffe@btinternet.com

Russ Coles-Jones (Vice Chairman)
Yew Tree Cottage, Wishanger, Miserden, GL6 7HX
01285 821792
russcolesjones@hotmail.co.uk

Rebecca Cameron (Clerk)
Saxon Cottage, Miserden, GL6 7JA
Clerk.miserdenpc@hotmail.co.uk

Stephen Pritchard
4 Bushy Beeches
Honeycombe Lane, The Camp, GL6 6HN
sgpritchard@btinternet.com

Gideon Duberley
Norman Cottage, Miserden, GL6 7JA
01285 821753
gideon.duberley@dsl.pipex.com

Jo Tait
Wayside, Whiteway, GL6 7ER
07515 395627
Jotait1@mac.com

A Friendly, Family Run Service **Gloucester & Severnside Coal Co. Est. 1989**

- *Wide range of top quality fuels*
- *Pre-packed or loose*
- *Competitive prices*

INCLUDING STROUD & CHELTENHAM
Tel: 01452 883706
1 Church Lane Moreton Valence, Glos.

