

Award Winning

# Parish Post

SPRING 2018

## **My Story of Shrub Roses by Sue Spielberg**

I grew up with an intense dislike of roses – those ungainly stick-like plants whose thorns tore at the skin whenever I went to retrieve a ball that inevitably ended up tangled within their barbed frame. I later learnt that these were hybrid tea roses, and no matter how hard I tried to persuade my father to get rid of them, they remained to taunt me until we moved house, for he loved their wide range of rainbow colours and was therefore prepared to put up with their inevitable black spot and mildew.

For years this prejudice stayed with me until I worked for Rosemary Verey at Barnsley House where I learnt that many other kinds of roses existed – ones which were shapely and elegant and made great shrubs for the border or hedgerow, as well as ones with robust constitutions that never needed spraying.

Of course, one of the main reasons for growing them is because of their gorgeous flowers many of which are also accompanied by an intoxicating perfume. Some of the best for this include the David Austin English Roses which combine the character and romance of old roses with the recurrent flowering of those hybrid tea and floribunda roses that my Dad favoured. Another important attribute in this relatively modern tribe is disease resistance, because no-one in their right minds wants to be spraying chemicals around in this day and age.

Whatever kind of rose you grow, they are all greedy feeders and really benefit from an annual feed of slow release fertilizer such as bonemeal, topped up with a mulch of well-rotted organic matter spread around the base of the plant in spring. I use the compost that comes out of the bins in our chicken run as it provides the perfect nutrient-rich, friable humus required for healthy rose growth.

Pruning can seem intimidating but in my experience, provided plants are well-fed, you can cut most roses back quite hard in early spring and they won't come to any harm – in fact in many cases that is a good way of rejuvenating them (though you may sacrifice the flowers the first summer after a hard prune). First remove all the dead, dying and diseased growth, and any that is thin and spindly, or rubbing against each other. Next take right out to ground level about a third or a quarter of the oldest stems – these are the thickest, brownest growth. You are aiming to leave the newest, brighter green stems as these will be healthiest and produce more flowers. Any remaining growth can be reduced by a third or two-thirds, or to the height you want, and any lateral shoots arising from those main stems can be reduced as well cutting back to three or four buds. By removing congested growth in this way allows for good air circulation later in the summer that is better able to cope with disease.

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**My top ten favourites:**

**'Bonica'** - Clusters of pretty rose-pink flowers with a light fragrance. Hardy and disease resistant. Repeat flowering. 4ft x 5ft

**'Charlotte'** - Soft yellow, cup-shaped flowers with pleasant tea fragrance. Attractive bushy growth; 3½ft x 2½ft. Excellent repeat-flowerer. David Austin English Rose

**'Gertrude Jekyll'** - Full, rich pink rosettes with that quintessential Old Rose scent. Very healthy and reliable; 4ft x 3½ft. Repeat flowering. David Austin English Rose

**'Graham Thomas'** (pictured) - Rich yellow, cupped blooms with a lovely fresh tea fragrance with hints of violets. Upright, bushy and vigorous growth; 4ft x 4ft. David Austin English Rose

**'Munstead Wood'** - Sumptuous, deep velvety crimson blooms with strong Old Rose fragrance with fruity notes of blackberry, blueberry and damson. Healthy growth and repeat flowering; 3½ft x 2½ft. David Austin English Rose

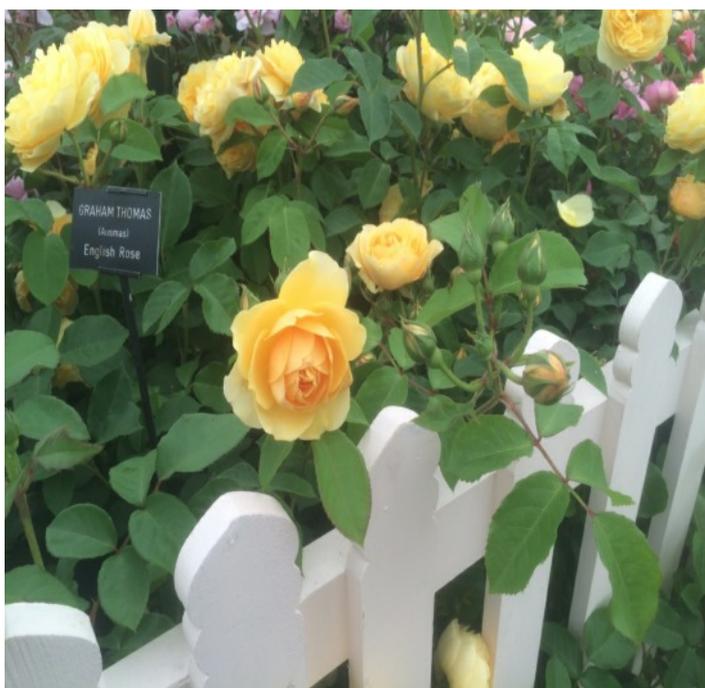
**'Rushing Stream'** - Very large heads of lightly fragrant, single, white flowers followed by pretty orange hips. Flowers with exceptional continuity. A low, mounding plant which is great for cascading down a bank; 1½ft x 4ft. David Austin English Rose

**'Rose de Rêsch'** - Small, neat, full flowers of purple-crimson, held well above the dense, bushy growth. Very fragrant. Good repeating and very healthy. 3ft x 2½ft.

**'The Fairy'** - Sprays of tiny, soft pink pompon flowers that are lightly scented. A very useful little shrub with graceful, spreading and fan-like growth. Quite late to start flowering, thereafter almost continuous though. Tough, reliable and disease-free. 2½ft x 3ft.

**Rosa glauca** - Looks like a highly ornamental version of our native dog rose with its single pink flowers and coppery-mauve foliage. Very attractive dark red hips in the autumn. 6ft x 5ft.

**Rosa virginiana** - The small cerise-pink flowers may be fleeting in early July and August but the bright red hips and dark red winter stems more than make up for this shortfall. 5ft x 3ft



Rosa 'Graham Thomas'

# An Innovative Approach To Care

-an interview with Max Comfort

The subject of care for the elderly is a hot political potato and one of concern to many people in this country, especially when forced to face it through family circumstance. An ageing population is partly to blame, but successive governments have failed to address the issues. Recent austerity cuts have only exacerbated the problem. Having been a carer with Sally, my wife, for a few years now I am only too aware of the difficulties and costs involved, both personal and financial. We have been fortunate to receive excellent support from the NHS, and being two makes it a lot easier. But for many the personal cost to their health is high, the financial support from the government is pitifully small, yet the savings made are huge. So what are we to do? The cost is only set to increase. Governments want to stay in power; any mention of using peoples' personal wealth, i.e. their property, is a no no. So they repeatedly put it on the back burner, tinkering at the edges with occasional inadequate injections of cash to avert a complete breakdown of the system. Without sufficient financial input from the government there is little profit for the private sector.

Care-housing is a concept dreamed up a few years ago by Whiteway residents Max Comfort, and his partner Jo Rowbotham, for which Max is always looking for opportunities to put into practice. It is based on a Danish concept of 'intentional community' called co-housing, popular in Europe, Australia and elsewhere, whereby people live in individual homes clustered around a shared community space. Everybody has a self-contained house or flat but lives in a much more collaborative and neighbourly way. *"Jo and I lived in Springhill, which is the co-housing project in Stroud, just off the Slad Road"*, says Max. *"What we learned was that if people are in agreement most of the time you can have a huge amount of benefit from trusting your neighbours to help each other. It's also about cutting down on 'stuff' – at Springhill there are 34 units and one lawnmower."* To encourage sociability and a sense of community, three times a week teams of four get together and cook a meal for all the residents.

So the idea of care-housing sprang from co-housing. Having worked with a lot of carers, Max realised they often had serious health issues and were in a worse position than the people they cared for; *"They really didn't have a life. No time for leisure, relationships or a job. The idea of care-housing is that you take the principles of cohousing and extend those to include facilities for people with early dementia for example, so they are living with their family, but because the caring is shared with people they know then the carers can get more time off, more respite or even a part time job. And the cared for people are well cared for and remain in a familiar environment – especially important for people with dementia."* Max explains that it is not the same as a conventional care-home because that involves lots of complicated legislation, but is a private arrangement of sharing care of people; *"The idea is to keep people out of the normal care system, which is overloaded, for as long as possible"*.

Max and Jo were particularly inspired by a book called **Being Mortal** by Atul Gawande. *"It's about two things,"* Max says, *"the medicalisation of old age where it is very common for people to become guinea pigs – experimental ground for new techniques. There's nothing wrong with that as such, but it can and often does turn people into helpless recipients of care rather than engaging and participating in their own care. Gawande also talks about places where people live together intentionally, having complete autonomy, really up to the last moment in some cases, and he recommends that. He gives examples in the book where this is actually happening; the people remain completely autonomous, but there is a range of people they can call on when needed. And in some cases they are with their own family."*

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With an underfunded and creaking care system and with stressed, underpaid staff this idea sounds like it could go a long way to solving some of the problems.

So how is it financed? *“It would be a mixed tenure,”* says Max, *“those that could afford it would buy a unit and for those that don't have the capital, they could rent at an affordable level...There's a project I'm involved with in Sussex, of apartments for older people where they don't actually own them, but they can buy shares in the trust which owns the project and it's called 'mutual home ownership'...and the rest would pay rent. This one is about to start, but there are some already running – one in Dursley for people with very low incomes, one in Leeds....[where] people only pay according to their means. So it's very affordable.”*

*“We have two real crises in this country”,* Max summarises, *“one is housing and the other is caring for the elderly and if you can bring those two together and solve them you are killing two birds with one stone and that is the idea behind care-housing”.*

**Hugh Shewring**

## **Miserden Morris Day of Dance**

In the last issue of the Parish Post we were introduced to the newly formed 'Miserden Morris'. Since then they have been working hard in their weekly practice sessions in Miserden Village Hall to hone their skills of the dances from Oddington and Sherborne and also to learn new dances from Bledington and Longborough.



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They haven't been idle, the picture above shows them dancing 'Highland Mary' from the village of Oddington during the Stroud Wassail in January sporting new waistcoats made by one of the dancers, Lesley Thackeray. On the back is the Gloucestershire county flag and the waistcoats are made of the same colours. There will also be a logo added later, designed by another dancer Alison Merry.



Miserden Morris would like to reinstate their commitment to supporting local events. So to let everybody know that they exist they are going to hold their very first '**Day of Dance**'. This will be held on **Easter Monday April the 2nd.**

11.00am to 12.00 Dancing in Miserden

2.00pm to 3.00pm Bisley procession from the wells to the Bear

3.00pm to 4.00pm dancing at the bear and the Stirrup Cup

Miserden Morris will be supported by other local sides so come and have a look.

Miserden Morris are a friendly and welcoming group of people and they extend an open invitation for anybody to come and join them. They meet on Thursday evenings from 7.30pm to 9.30pm



For all enquires contact Steve on 01453 368007 or [voodoo bluesman@yahoo.co.uk](mailto:voodoo bluesman@yahoo.co.uk)

## **A Message to Dog Owners**

These days everyone knows that they commit an offence if they do not pick up after their dog and dispose of the waste in an appropriate and responsible manner. Stroud District Council Enforcement officers are authorised under the Anti-Social Behaviour, Crime and Policing Act (Public Space Protection Orders) to issue a fixed penalty notice for a £75 fine to anyone seen failing to do so.

But why is it so important that dog owners clear up after their dogs? Dog fouling is unpleasant and unsightly, as well as most annoying for anybody inadvertently stepping in it, wheeling their bike, their child buggy or mobility scooter through it. Not only that, but it can be a serious albeit rare hazard to health!

*Toxocariasis* is a disease caused by roundworm parasites that live in the digestive systems of dogs, cats and foxes. The worms produce eggs that are released into the faeces of infected animals. In turn the faeces contaminate the soil. The disease can be contracted when small particles of the soil are ingested, and can infect organs such as the liver, lungs, eyes and brain. Symptoms in humans can include fatigue, loss of appetite, breathing difficulties as well as blurred or cloudy vision in the eyes.

So, how do we lessen the risks of the disease occurring? Good hygiene is vitally important. However, my message is always to pick up after your dog and dispose of the faeces in a responsible manner. Dog bins are provided in this Parish and across the District for this purpose, and on the rare occasion when a dog bin isn't available the waste should be double-bagged and disposed of in litter bins or household refuse bins.

**Let us all help to keep our beautiful Parish and surrounding areas places that everyone can enjoy.**

Roaming dogs can also be an issue because their owner isn't around to pick up after them. If you see a dog is out without its owner and it is safe to do so then firstly secure the dog. During routine office hours you can contact the Dog Warden who will arrange to collect the dog. Outside routine office hours you would need to take the dog to the out of hours service at Teckels Animal Shelter in Whitminster. This operates from 07.00am to 20.00pm daily. Alternatively, you would need to hold on to the dog until the next working day for collection by the Dog Warden. Anyone whose dog is returned to them by the Dog Warden or taken to holding kennels will have to pay a fee before collection.

***Martin Ratcliffe***  
***Parish Council Chair***

## **COMMUNITY WELLBEING SERVICE STROUD AND BERKELEY VALE**

Many things affect our lives. Sometimes we all need a helping hand, someone to listen to us when we are struggling, or perhaps someone to find out what help is available in our local community.

**INDEPENDENCE TRUST** is proud to have been commissioned to deliver the new **COMMUNITY WELLBEING SERVICE** for residents of **STROUD AND BERKELEY VALE**.

The Community Wellbeing Service has been commissioned by NHS Gloucestershire Clinical Commissioning Group and Gloucestershire County Council. It brings together Village and Community Agents and Social Prescribing in a new, exciting service for local people.

There is a Community Wellbeing Agent local to you; and they will also become a familiar face at your local GP practice.

### **Who is the service for?**

The service is free and available to anyone over the age of 16 living in Gloucestershire, or who is registered with a Gloucestershire GP.

The Community Wellbeing Agents have extensive knowledge of local services. We can:

- Talk to you about the challenges you may be facing and what would help you
- Offer advice, information and practical support
- Actively signpost you to services that can help you find solutions to everyday problems
- Discuss your interests and hobbies and help you find local groups you can get involved in

### **Would you like to find out more?**

Ring us on 0345 863 8323 and press option 2 for the Community Wellbeing Service or visit our website: [www.independencetrust.co.uk](http://www.independencetrust.co.uk) .

We look forward to hearing from you.

## The Food Column

Whilst I never make New Year resolutions, I did have a list of things that I hoped to start achieving as soon as the festivities were over. However, this was put paid to by breaking a leg on New Years Day whilst out on a walk in Cranham. As I am mostly immobile I have been camped out in the living room bay window for the past six weeks. I have not been able to do any cooking, so just as well I had done a new batch of red cabbage sauerkraut for Christmas which we are still eating. We will have a fermented food-hungry gap in a week or so. One of my joys has been receiving as a present a copy of **Gather Cook Feast: Recipes from Land and Water** by Jessica Seaton (the co-founder of Toast) and Anna Colquhoun. It celebrates three of my favourite pastimes; foraging, cooking and photography. It is wonderfully illustrated with photographs by Jonathan West. It is a beautifully designed and crafted cookbook that celebrates seasonal eating, and the landscapes that produce it. It is simply stunning, a book that is much more than the sum of its parts. I cannot wait to try out some of the recipes.

**<https://www.penguin.co.uk/books/287226/gather-cook-feast/#q48aHsIRhslvLtRJ.99>**

It has inspired me to base this month's recipes on the wild larder, incorporating nettles and wild garlic. They are cleansing and revitalising, with all the freshness and vitality of Spring. Just take care not to mistake Lily of the Valley for wild garlic – wild garlic smells strongly of garlic or onions while Lily of the Valley does not. Make sure you wear gloves whilst snipping off the nettle tops. The raw leaves add a punch of nutrition – iron, folic acid, vitamins and antioxidants.

### **Recipe 1: Nettle and Wild Garlic Soup** serves 4

#### *Ingredients:*

60g butter or oil (or a mix of both)  
2 leeks or onions (or mix of both), finely chopped  
2 large potatoes, peeled and chopped into chunky dice  
1 litre of low salt vegetable stock  
2 large handfuls of soft nettle tops, roughly chopped  
2 large handfuls of wild garlic leaves, roughly chopped  
Salt and pepper

#### *To garnish:*

Cream, yoghurt or vegan alternative  
Chives, finely snipped  
Horseradish, finely grated - optional

Heat the oil and/or butter add the leeks (or onions) and soften over a low to medium heat. Add the potatoes and stock, bring to the boil, cover with a lid and simmer for 15 minutes. Add the nettles and wild garlic, stir them into the liquid, cover and Cook for 5 minutes until the leaves have softened. Season to taste. Blend with a hand blender if you want a smooth soup. Add the garnish to your taste. You can also add in a small Handful of ground elder.

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**Recipe 2: Sea Bream with wild Garlic Pesto** serves 4

Not sure where I got this recipe from originally, but it is a good sharing dish. I tend to serve it with an organic long grained white rice. As a starter, I serve a wild foraged mixed leaf salad.

*Ingredients:*

2 sea bream (or any other white fish), gutted and descaled  
Olive oil  
(salt) and pepper

*For the pesto:*

2 handfuls of wild garlic (younger leaves if possible)  
1 bunch of parsley  
1 bunch of basil  
Juice of one lemon  
3 spring onions, ends and leafy greens chopped off  
100ml olive oil  
(salt) and pepper

*To garnish:*

Wild garlic leaves  
1 red chilli, chopped  
1 lemon, quartered

Preheat the oven to 220C. Place the two fish in a roasting tin, drizzle with olive oil, (salt and pepper) and massage in. With a sharp knife, score the fish three times, cutting just through the skin. Whizz the wild garlic, parsley, basil, lemon juice, spring onions, olive oil and (salt) and pepper together in a food processor, or finely chop and combine. Pour over the fish and rub into the skin and cavities. Cover and refrigerate for at least an hour. Then stuff with more wild garlic leaves and scatter with chilli and lemon segments. Pop in the oven for about 20 minutes until the skin starts to crisp and the flesh is opaque. Serve straight away.

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***A tip: Freeze a bag(s) full of wild garlic leaves and stems for using like spring onions in stir-frys when out of season.***

***Nicky Akehurst***

## Tinpenny Twinkle

It was a warm sunny July day when I first heard of Tinpenny Cottage. Along with a couple of friends I'd been looking for somewhere to live in the country, when we saw a house at Whiteway in an Estate Agent's window in Cheltenham. We had all heard of Whiteway of course, but believed that you had to be born into, or marry into, the mystical Colony in order to live there. But there it was, an advertisement for a small house in Whiteway with a beautiful garden, just waiting to be bought. And so the story begins.

The estate agent was somehow unable or unwilling to contact the vendor, but we drove up to Whiteway regardless, found the house, fell in love with the garden at first sight, and got Elaine's phone number from a notice in the telephone box. Elaine as we soon found out, when we met her that evening, was the incredible plantswoman who had made that stunning garden – with the help of friends, Colonists and others of course. However, it was her vision and energy that created it. Starting with a small plot around the cottage, Elaine found she needed more scope and transformed an adjacent paddock into part of the garden.

By the time Elaine was ready to sell Tinpenny and leave Whiteway (after more than ten years) the garden had been opened to the public many times and had even featured on TV. Taking this on was daunting, but we went ahead and moved in during the following winter. The garden was a joy as it unfolded during the following spring and summer, but the joint living arrangement did not last and my friends departed Whiteway after less than a year there.



This is where another incredible woman enters the story: I met Imogen a few months later and soon she moved to Tinpenny with her two children: this is now many years ago, the children have long since grown up and left home but Imogen and I are still happily enjoying Tinpenny and its garden. We have worked together on the garden but more often than not it has been Imogen, with the help of Sten Grendon (who grew up in Whiteway and has known the garden even longer than us) who have been carrying on its development and maintenance.

So, how is the garden today more than twenty years after Elaine left? It still has its informal cottage style with its many mixed borders of perennials. There is something interesting happening through most of the year starting with snowdrops and aconites and a vast range of hellebores.

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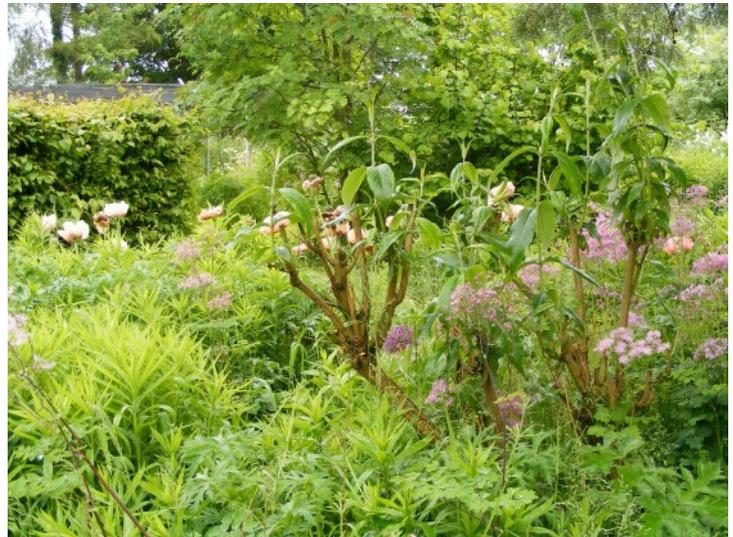
Grecian windflowers (anemones) lead through spring to poppies and the simultaneous flowering of Peony “Molly the Witch” and “Rosa Hugonis”. This shrub is the first of the roses and there are many more to come, ramblers and bushes to continue into high summer. The autumn brings michaelmas daisies in abundance as well as some late roses and the apples and pears.

Not being full time professional gardeners like Elaine we have simplified the planting of the “field” (former paddock) removing some beds of perennials to reduce the maintenance. But the trees Elaine planted there have matured and richly compensate for this: particularly of note is the Caucasian Wing Nut (pterocarya, the fastest growing hardwood) and three Redwood (metasequoia glyptostroboides) but there are also alder, cherries and many varieties of sorbus and willow. We regard the field as an arboretum rather than a garden. Along with the rest of Whiteway it is an island of diversity amongst the surrounding farmland, providing a home for birds and other wildlife.

Imogen has high standards and sometimes despairs at the state of the garden saying that it doesn't look as good as it should. I say she is wrong, wrong, wrong. It has beauty and charm and, just like Imogen herself, a rare magic and energy.

So why did I call this piece Tinpenny Twinkle? It refers to a variety of geum that was cultivated here by Elaine. Being a robust plant, it still appears vigorously and sometimes we have to remove it to give other plants a chance. But it is also the twinkle in Imogen's eye, the love we have of this place and the joy we feel at being in the garden especially on a spring day. I think visitors seeing the garden will love it too.

**David Harris**



## **Parish Profile: Lynne and Peter Lee**

Lynne and Peter, we will call him Pete, have lived in Lilac Cottage since 2002. Lynne in fact was born in Hanover, Germany, the oldest daughter of an officer in the Life Guards. She attended boarding school in Singapore, and eventually arrived in Windsor



where, upon retiring from the Army, her father ran a public house. It was at the family pub in Windsor that Lynne started to perfect her skills as a chef, of which more later.

Pete grew up in Rutland, the smallest county in England. After school in Oakham he joined the Army in the early sixties. He served in the Coldstream Guards, in the same regiment as Major Wills. Pete was offered a post by the Major in the Miserden Estate Forestry department after his Army career. He first came to this area in

1973, living in Winstone. For both Lynne and Pete their lives have followed a chequered path both prior to and since they first met at that Windsor pub in 1989.

### ***What do you like most about living in this area?***

Both Lynne and Pete love the area, the open countryside and the beautiful walks all around. They particularly like the fact that Miserden Village has remained very much the same over the years, and the close community that the Parish promotes.

### ***What has changed most for you over the years in the Parish?***

*They both feel that largely there is very little that has changed. They feel strongly that this Parish gives them “a safe haven to live in, with good neighbours. A calm area in which to retire.”*

### ***What changes would you most like to see in the Parish?***

*Lynne and Pete would like to see more work done to improve and to better maintain the road surfaces around the local area. Also, they would welcome more entertainment on our doorsteps. Lynne especially would like to see some sort of prestigious event held on an annual basis in the Parish. “A festival say to bring everybody together. A lot of new people have moved into the area, into Miserden especially, and it is very difficult to get to know them.”*

### ***What do you like to do most to relax?***

Both Lynne and Pete enjoy a visit to the cinema or the theatre, an occasional meal at a pub. Lynne reads a lot, particularly crime novels; they are both gardening addicts, and keep several chickens. On the back of their shared enthusiasm for gardening and faced with a glut of home-grown vegetables and fruit, about three years ago Lynne started to make her own jams, chutnies etc. The rest as they say is history. Many of you will already be familiar with Lynne’s remarkable selection regularly on offer outside their gate. The whole thing has snowballed to such an extent that Lynne now provides the Nursery Café, The Carpenters Arms and other outlets with her delicious produce. I can vouch for how good good they are!



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

Lynne and Pete enjoy a nice cup of tea. Not great consumers of alcohol, they are happy with a glass of wine or a cool lager. With Lynne's experiences as a chef at the pub in Windsor it came as no surprise to me when I talked to them that Lynne and Pete have run a pub together, The National Hunt in Benhall near Cheltenham. What was a surprise is that they nearly did take over The Carpenters Arms several years ago! Indeed, Lynne did chef there a few years ago. So, understandably Lynne and Pete enjoy more than anything home-cooked meals using local meat and vegetables.

**Where do you like to holiday?**

Like us all Lynne and Pete look forward to getting away. They have had many memorable trips and breaks, and are very fond of cruise holidays. Having already experienced a cruise of the Norwegian fjords and one on the River Nile, they are hoping to take a Caribbean cruise in May this year.

Lynne and Pete have five children between them, mostly living either in Gloucestershire or Windsor. Also they are kept busy with ten grandchildren, and a greatgrandson who lives in Liverpool. Now, settled in their cosy cottage with their dog Paddy, a terrier from Ireland some fourteen years old and who seems determined to succeed in reducing their chicken population, Lynne and Pete seem committed to finding new ways to fill up all the rest of their spare time!!

**Alan Lord**



**Butterfly Conservation Gloucestershire Branch invites you to  
Two guided walks on the Rough Bank Reserve,  
between Bisley and The Camp**

**Saturday 10<sup>th</sup> March 2018, 11 am  
and 2 pm**

Butterfly Conservation is celebrating its 50<sup>th</sup> anniversary this year - 10 March 1968 was the date the society was first registered.

We invite you invited to a guided walk on the reserve at 11 am and 2 pm on the same day.

Our normal conservation work party will also be taking place. This will give you an idea of what goes on there and the reasons why. If you've always wondered what happens, now is your chance to find out! I look forward to seeing some of you there. Stout footwear required.

Sue Smith  
Chairperson, Gloucestershire Branch of Butterfly Conservation

[chair@gloucestershire-butterflies.org.uk](mailto:chair@gloucestershire-butterflies.org.uk); 01453 882127

Gloucestershire Branch website: <http://www.gloucestershire-butterflies.org.uk/index.php>

Rough Bank Tour: <http://www.gloucestershire-butterflies.org.uk/hamearis/rough-bank-tour/>

National website: <https://butterfly-conservation.org>

## Parish Council News

**Council Vacancy:** Parish Councillors were sorry to hear at our January meeting that Stephen Pritchard has decided to stand down from the Parish Council. Stephen has been a valued member of the Parish Council over many years, and has contributed much during his time as a Councillor notably on environment and wildlife issues.

**Therefore, a vacancy exists and anyone who is interested in local affairs and would like to join the team on the Parish Council is invited to apply to the Parish Clerk by 17<sup>th</sup>. March. For contact details see the back page of this issue.**

**Defibrillators:** An awareness and training event was held recently at Miserden Village Hall. Some 25 attendees heard an excellent presentation which clearly explained and demonstrated what any of us should do in the event of being present when a person suffers a cardiac arrest. Of course a vital first step is to telephone the emergency services, but knowing how to administer chest compressions and how to use the defibrillator are essential requirements until such time as the emergency services attend. It is now reassuring to know that several people in our local community have this knowledge and understanding of what to do in such an emergency.

**Traffic through The Camp:** Gloucestershire County Council, at the request of the Parish Council, has completed its review of the situation at The Camp. The conclusion is that no additional signage is required, and that existing road signs should be kept clean and free from any obscuring vegetation (by our community). The white road markings are to be renewed and refreshed in the next financial year from April. Everything has to be costed and budgeted. This outcome is probably all that we could realistically expect.

**Martin Ractliffe, (Chairman)**

## Miserden Village Hall News

Following on from my piece for the Winter 2017 Parish Post, things are now moving forward positively. The Committee has a new member, Amanda Arrowsmith from The Old Forge, who has already proved to be a valuable recruit. The Committee has met several times during the early part of this year, and plans are now progressing well with a view to carrying out major works in the early summer. It will require the Hall to be largely unavailable to Hirers for approximately one month, but the planned improvements will result in an even more splendid venue.

The funds required to achieve the planned works are largely in place, although the budget still needs to be fully balanced to allow us to confidently proceed. To this end some fund-raising ideas have been considered, the first of which took place at The Carpenters Arms in February raising nearly **£200**. Watch out for further activities over the next few months.

**Alan Lord, Treasurer**

# An Arts Centre Without Walls

In the past Parish residents have enjoyed many wonderful evenings of music, dance, comedy and even magic at Miserden Village Hall. These events have been presented by **AIRinG** (Arts in Rural Gloucestershire). Recognising the challenges that so many rural communities face with regard to easy access to quality professional performance work, this dynamic organisation seeks to open up opportunities by supporting professional live arts events in many village halls across Gloucestershire. The work is supported by Miserden Parish Council.

Ed O'Driscoll, AIRinG's founder and Executive Director says "Basically a rural touring scheme is an arts centre without walls. We provide a programme as comprehensive and eclectic as any arts centre, just not in the same venue for the same pool of people". With funding support from Arts Council England the rural touring scheme produces a menu of shows every year that AIRinG supports by offering practical advice, promotional material and a financial safety net. Arts and culture are often the lifeblood of any local community, and Ed believes that the participating performers realise that there is a genuine joy in taking live performance out into a community rather than always expecting an audience to come to them.

However, the reality is that AIRinG struggles on a day to day basis, constantly looking for ways to diversify its income. A National Priority Organisation and registered charity, 2018/19 is a critical one, and AIRinG will be embarking on several fundraising events over the coming months. I not only share Ed's passion, but am privileged enough to sit on the Board of AIRinG. Find out more by visiting [www.airing.co.uk](http://www.airing.co.uk).

**Alan Lord**

**Did you know there is a Dentist in Miserden?**



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**For Availability or to Book the Hall ring Kevin Allen at The Carpenters Arms  
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### 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.

Tel: 01285 821871, Email:  
clerk.miserdenpc@hotmail.co.uk

### PARISH POST CONTACT

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

### MISERDEN PARISH COMMUNITY LIBRARY

Plenty of great titles for you to come and choose from.

The Library is open every **WEDNESDAY 3.00pm to 6.00pm**

in Miserden Village Hall

### DISCLAIMER

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### YOUR PARISH COUNCILLORS

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

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01285 821322  
martinractliffe@btinternet.com

#### **Russ Coles-Jones** (Vice Chairman)

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#### **Rebecca Cameron** (Clerk)

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#### **Gideon Duberley**

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07515 395627  
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