

Award Winning

Parish Post

Miserden, Whiteway, The Camp
Sudgrove & Wishanger

Winter 2018

Remembrance Service in Miserden

A good turnout for the special remembrance service, with lots of people from all around the Parish. Names were read out of all that lost their lives in the War, and during the service a little more detail about them - where they worked, where they lived - made it all the more poignant.

The Last Post was played, and as ever, it created goose-bumps and stirred up emotions...and even more emotional, the whistle that was used to send soldiers 'over the top' was used within the ceremony.

After the service there were drinks at the Village Hall, which incidentally looks great with its new ceiling!

Huge thanks to all that organised this day, to make it as special as it was.

Claire Coles-Jones



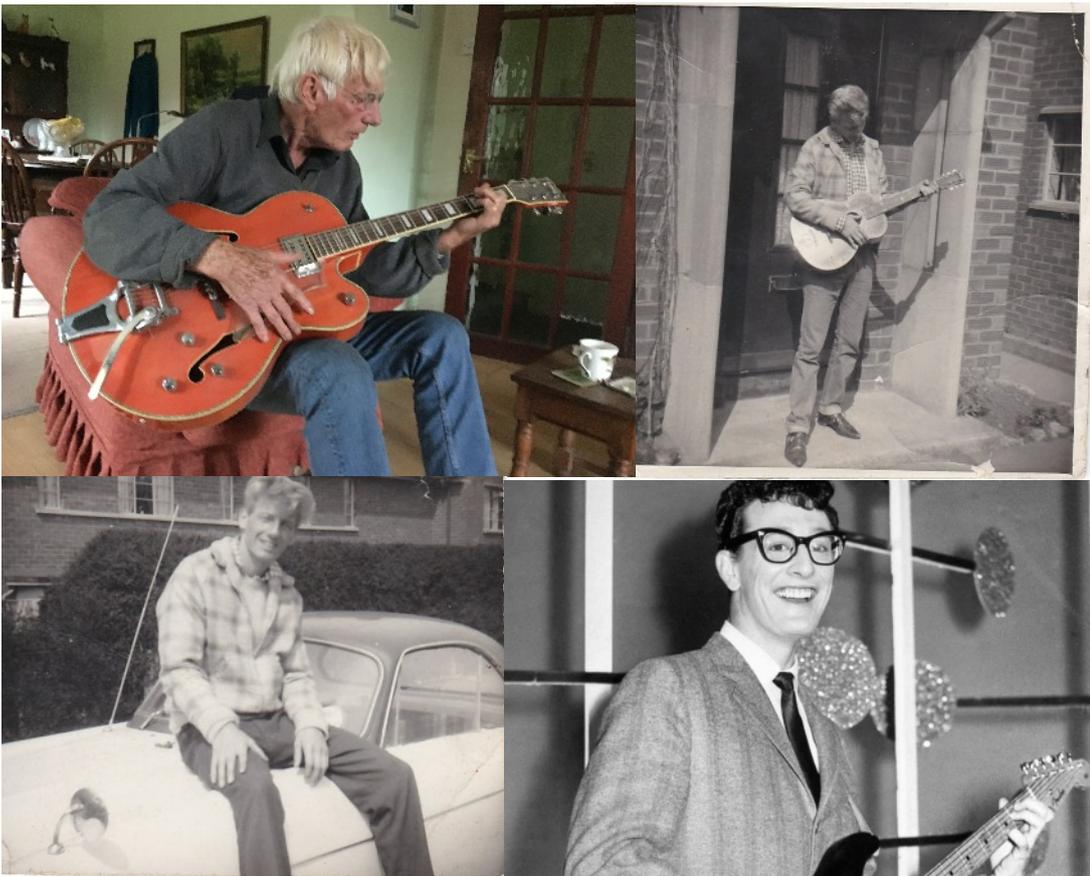
A Tale of Two Barrys

It was the best of times, it was the worst of times. I'd just spent a happy weekend with my brother and his family in Texas. But now it's Monday morning, a thunderstorm has arrived and I am stuck on the runway in Dallas. And we are not just in America; this is 2018 so we are in **Trump's** America!

Resigned to sitting in a plane going nowhere fast, I struck up a conversation with my neighbour in the next seat. Turned out his name was Barry Moffitt and he was a musician from Lubbock, Texas. Hearing the words "Barry" and "Lubbock" in the same sentence made an instant connection.

A couple of weeks before, I'd bumped into Barry Nash from Whiteway and we happened to be chatting about America – I mentioned my upcoming trip. Barry told me there was only one town in the 'States he would consider visiting. Yes, Barry was talking about Lubbock Texas, home town of the legendary Buddy Holly. As a further coincidence, it turns out that Barry Moffitt is a singer-songwriter who plays in a band with Buddy Holly's niece! Lubbock connects these two Barrys, and the connection is music.

Barry Nash grew up in Tredworth, Gloucester and he recalls first hearing a Buddy Holly song in the playground at school in Hatherley Road. Someone was singing "That'll be the day" It immediately caught Barry's ear and he asked "what's that song?", "who is it by?" Barry soon got the record by Buddy and his band, the Crickets, and loved the hiccupy singing style, the bass riff, the drum sound. "Buddy Holly sounded unlike anything else in the charts at the time" said Barry.



Clockwise from top left:

Barry Nash today, Barry in his youth, Buddy Holly, Barry in his youth.

Barry added "Buddy looked like an ordinary man, just like me. Buddy wore glasses. I wore glasses". Rock and rollers of the time dressed in spangled jackets, tight trousers and other flashy clothes. Buddy Holly dressed in a simple suit just like the man in the street and this was not just image. "Buddy's music is so honest, heartfelt and moving" said Barry, "and at the same time it makes you want to tap your feet or get up and dance".

Buddy Holly was born Charles Hardin Holley in Lubbock in 1936. After spending his young days singing and playing in the local area he had his first hit "That'll be the Day" in 1957. A stream of other hits followed – which were produced by Norman Petty, an innovative recording engineer. Norman's recording techniques and the musicianship of Gerry Allison (drummer) and Joe B Mauldin (bass player) contributed greatly to the Crickets' sound. Sadly Buddy died young in a plane crash in 1959 along with Ritchie Valens and several other musicians: this event inspired the chorus "The Day the Music Died" of Don Maclean's 1972 hit "American Pie". Buddy's sound and style influenced many later bands, including acts as diverse as The Beatles, Elton John and The Clash.

Although Buddy is clearly his all-time hero, Barry enjoyed rock and roll and country music. He recalls being in the back garden in Tredworth and hearing the sound of rock and roll from a wind up gramophone next door. "pop ballads never did anything for me" says Barry "but rock and roll was different. It was the rhythm, the beat, the energy; it makes you want to move around and dance"

Not that Barry considers himself much of a dancer: "I've got two left feet" he said quickly. He recalls going to ballroom dancing classes in Cambray Place, Cheltenham with one of his mates. The teacher soon worked out that these two young men were there for the girls and not that interested in dancing at all, and sent them packing. I think Barry is being too modest about his dancing skills. Gail, Barry's wife, came into the room just as Barry finished telling this story. "We won a Twist competition together at the ICI Social Club!" said Gail. They have been married for 54 years and when they came to Whiteway in the 1970s there were regular Country Music evenings at Miserden that they enjoyed along with many friends and neighbours. Barry and Gail's daughter Belinda grew up surrounded by all this music and taught herself to play guitar. "Belinda can pick up, play and sing any song just like that" says Barry. He doesn't claim to be a serious guitarist himself but one day recently he picked up the guitar and the chords for "Heartbeat" (Buddy's 1959 hit) just fell naturally under his fingers and came out loud and clear. "It was as though Buddy's spirit was playing the guitar for me" said Barry.

I'm not religious and don't believe in the afterlife. But I think that music has a power that connects directly with human nature. It makes us cry; it makes us laugh; it makes us dance. Music connects fathers to daughters. Music even connects Lubbock, Texas with Whiteway, Gloucestershire. When we get together to play, sing, dance or just enjoy music it's a far, far better thing than we can do alone.

David Harris

Letters

Dear Editors,

I would just like to say how very lucky we are, to have such an amazing Village Store and Post Office within our community. Laura and Jon have been absolutely lovely right from the very start - every single time one goes into the shop, one is always, without fail, greeted with a very cheerful 'hello, how are you?' and a lovely smile!

Nothing is ever too much trouble...they are both patient, kind, cheerful and incredibly helpful, and the shop seems to have much more interesting and nice treats in store!

The fact that we have a Post Office, right here on our doorstep, is amazing - we MUST continue to use it - as I am fairly certain everyone in the locality does. I mean, who wants to drive to Stroud or Cirencester, struggle to park, and join the inevitable long queue, when you can pop to the shop, even package your parcel up whilst you are there, and send off your eBay items or gifts to friends and family wherever they may be, without any hassle whatsoever?

It is often so busy with people chatting, having a morning cup of tea after school drop off, and at lunch time the hot bacon rolls and toasties fill the shop with mouth-watering smells!

Laura and Jon - I believe it's 3 years since you have been at Miserden. I think I can speak for everyone in our community in all the local villages, when I say a huge, heartfelt 'THANK YOU' from us all. The long hours and days that you spend in the shop, and you never fail to give a warm welcome. Don't ever leave!! - *Anon, on behalf of all*

MiserdenTexels

2018 What a year. The elements have thrown everything at us, from the Beast from the East, to incessant rain, then a drought and heatwave to challenge the Mediterranean, but we like a challenge.

After the foul winter weather the heat of the summer was wonderful, although not that conducive to working in. We decided that we would start at five every morning and take a siesta in the afternoons, but it rarely worked. There was always something that needed doing, even livestock couldn't be moved much after 10.00 am.

But one thing lambs love is warm, sunny weather, provided they have shade during the main heat of the day and our fields give both shade and usually a slight breeze in even the hottest of days. In these conditions you can almost see them grow.

The earlier rain had brought the grass on well, then the long hot days made hay-making a joy. Instead of the usual panic that after three days of drying the grass it would rain on the fourth and ruin the crop the sun continued doing its job, the only problem was being quick enough to row up and bale before the sun burnt the grass to toast. But the aftermath spent a long time waiting for the refreshing rains to come and revitalise the grass. We were one of the luckier farms that didn't dry out completely until quite late in the summer, when extra rations of feed and hay had to be made available to all the stock. For some farmers this happened far too soon and their valuable winter feed stocks, just created, were well depleted too soon. Just when we started to think that summer would never end a wonderful weekend of rain lifted the grass at a rate rarely seen before. The burnt ground exploded into green so rapidly that I cursed the lawn as it defied the mower's ability to cut it. The temperature was still warm and we seemed to have the best of both worlds. But we were aware that we were lucky. When we collected some ewes from Oxfordshire at the beginning of August our friends there were still awaiting rain and their fields looked like our concrete yards!



Last winter - In case you forgot!



A bale's eye view of the Texels

A combination of weather causing hardship through higher feed costs and lack of grass for the foreseeable future, tied in with political uncertainty caused many upsets in agricultural trading. The early August female sheep sales, usually so buoyant, were on the floor. Farmers who had bought ewe lambs in 2017 to feed on and sell as shearing breeding ewes this year were down on their luck. 2017 lambs that would have been purchased for £80 - £90 a head were selling for little more a year on instead of making them twenty or thirty pounds a head, with farmers not knowing whether to grit their teeth and take a loss or take them home again with still no grass. Many of their usual buyers still hadn't sold their meat lambs, so had neither the money nor the space to replenish their breeding stock.

By the end of September trade was beginning to improve, but luckily rams are needed to produce next year's lambs, whether the ewes have changed hands or not. The majority of our buyers come direct to the farm, very satisfied with the animals they have bought previously and this year brought a number of new buyers as well. Selling rams

to good farms is a delight because the animals themselves are going to do what they most enjoy doing, then have the luxury of being well cared for the following nine months until work calls again. Who could ask for a better job?

Next month a consignment of younger rams and ewes, destined for breeding in 2019, will be heading for Italy, where the family purchasing will establish their own pedigree Texel flock using the rams to improve the lamb carcasses from their 6000 milking ewes. We always take great care in arranging these exports, both by establishing that the purchasers are experienced livestock managers and with the travel arrangements. A Dutch friend of ours runs an excellent export business. The animals travel in air-conditioned trailers, with automatic watering system and adequate quality feed for the journey. They rest when required en route and arrive at their new homes in the same condition they leave us. It will be good in a couple of years to visit and see how they are getting on.

Our own stock rams are now out with the ewes and we look towards another lambing in the middle of February. Earlier this year we sold the majority of our shearling ewes to another pedigree flock wishing to expand, so numbers will be slightly down for 2019, allowing more room indoors should the weather make this necessary. However fingers crossed for a quiet winter and glorious spring weather for 2019.

Miserden Texels do produce meat lambs for the freezer, supplying the Carpenter's Arms, where the delicious meat can be sampled on their wonderful Sunday roast menu. Try it, and if you would like some in your own freezer please contact us at Lypiatt Farm, Miserden - Tel: 01285 821576.

Sue Andrews



Miserden Parish Community Library

We wish to apologise to all library users for having to close the Attic Book Room in May while Miserden Village Hall was being renovated. We moved a few books to Whiteway Colony Hall on a temporary basis, but had to stop issuing books when renovations started on the Colony Hall.

Miserden Village Hall - A radiator was fitted in the Attic and some shelving removed which has now been replaced. The books will be kept dry and free from damp. As we have so few volunteers it will take some time to replace all the books. We plan to re-open the Attic Room once-a-week on Wednesday afternoons from **Wednesday January 9 2019, 3.00 – 5.00pm.**

Please would Library members return all outstanding books when it re-opens. As the hall has been closed there will be no charge for late returns.

Whiteway Colony Hall – We hope the renovations to the Colony Hall will be finished in the New Year. As some Whiteway residents are unable to drive to Miserden, or climb the stairs to the Attic Book Room, we plan to leave duplicate and surplus books in the Colony Hall, which we hope to update on a regular basis. This will be on a help yourself and return basis.

Miserden Parish Community Library - The library desperately needs more volunteers. If you can spare an hour or two once a month or bi-monthly, we would love your help. There are many people who enjoy reading a good book. If the Library is not used we risk losing this precious commodity.

Donations of good quality books would be gratefully accepted.

We look forward to seeing you all again after Christmas and thank you for your support and patience.

If you would like to volunteer to help in any way please contact Penny White on 01285 821321

Compost Making

Call me weird, but if ever I see a large heap of well-rotted organic matter when I'm out walking in the countryside – whether it's manure, bark chippings or leaf mould – I feel a certain sense of wonder and envy. Wonder because of all the potential benefits it affords the soil and envy because it doesn't belong to me! As a gardener, I know that the secret to good growing starts with the soil. It's not some inert substance that just happens to hold plants in place, but a dynamic living thing in its own right and needs to be revered and looked after.

Throughout my gardening life, we've always lived in places with clay soil. Experts will tell you that this soil type has distinct advantages over sandy ones, the main one being that it is rich in nutrients and potentially very fertile. However, this doesn't take away from the fact that it can be slow, back-breaking work to cultivate. And I know those of you on thin brashy soils, which are so prevalent in the Cotswolds, will feel equally aggrieved.

Well-rotted organic matter has the power to transform. Spread a thick layer over the top of any ground and its structure will be much improved; sandy soil will increase its waterholding capacity, while clay will become more friable and less prone to compaction. You will be able to see an effect after just one application, but do this repeatedly, say every year, and the difference will be palpable. The good news is that apart from acquiring the stuff, well-rotted organic matter simply needs spreading over the surface of the soil, you don't even have to dig it in because the worms will do all the work for you.

But what is this well-rotted organic matter that gardeners bang on about? The answer is quite simple: it is decomposed material that derived from a once living source, which in horticultural terms will usually refer to garden and kitchen waste that has been composted, animal manure, fallen leaves, grass cuttings, bark chippings and spent mushroom compost, as well as straw, spent hops, wool waste, sawdust and seaweed to name but a few.

The cheapest and most satisfying way of acquiring well-rotted organic matter is to make your own, and it's also the perfect way of turning the majority of your garden waste into something valuable. I love the whole process of making compost for the above reasons but I must admit I haven't always been successful in my attempts. Get it right, and the results will be dark, crumbly and almost chocolate cake-like in appearance, but along the way I've also had sour-smelling, slimy compost as well as bone dry material with little sign of rotting having taken place at all.

However, my triumphs now outweigh the failures, so here are my guidelines for worthwhile compost that can be spread onto the flower borders as well as the veg and fruit beds to both improve soil structure and maintain it in good heart:

- Think big – the larger you can make your compost bin or heap, the better because it will heat up more effectively than a small one so helping to kill weed seedlings. Aim for at least 1 cubic metre in volume per bin if you can.
- Two compost bins (or more) are worthwhile because you can be filling one while the other full one is decomposing, which can take anywhere between six months and two years, depending on conditions and what materials make up the heap.
- Set the bin on soil, rather than concrete, because this will help with drainage as well as allow access for beneficial soil organisms.
- If you keep chickens and you have enough space, think about building compost heaps within the run. We dump all our kitchen and garden waste on the base of

our chicken run. The girls pick through it and obligingly provide the poo to help kick-start the decomposition process. I then build up the heaps from there.



Left, our twin compost bins located in the chicken run. The left-hand bay is still being filled; the right-hand one is ready for spreading onto the veg garden.

Right, our electric shredder makes short work of reducing a barrow-load of dry herbaceous stems to a small pile ready for composting



- Invest in a shredder because it will greatly increase the surface area of plant material and increase its rate of decomposition. I think this is the single most important reason why my compost making has improved. If you are thinking down this route, go for the most expensive machine you can afford because cheaper models constantly clog up and will end up consigned to the back of a shed. Ours is ideal for chopping up herbaceous stems as well as the one-year-old growth on our hedges – both of which make up the lion’s share of our garden waste.
- Build the heap up in layers, aiming for a balance of roughly 50% ‘green’ to 50% ‘brown’ composting materials. Green includes anything soft and leafy such as grass mowings, annual weeds and vegetable waste; while brown includes more fibrous, woody material such as stems from herbaceous perennials, hedge prunings, dead leaves, cardboard and straw.
- The hottest temperature will be created if you can fill your bin in one go, rather than just adding the waste gradually as it arises.
- Make sure the heap is covered to keep out rain. This is because too much water excludes oxygen and makes it airless (anaerobic), and consequently turns the contents rancid. Conversely, in summer you may have to add water to the heap if it becomes dry. Both these issues can be tricky to assess so I take the opportunity when one bin becomes free (and when I have the energy or can bribe one of our sons to lend a hand!), to turn the compost from one side to the other to help mix and aerate the contents. This may seem like a lot of effort to go to but it really seems to reinvigorate the decomposition process.

Sue Spielberg

Have a Look at Our Village School!

Miserden School has had a wonderful short film produced by one of the skilled parents at the school. Please have a look at it if you get a chance...it shows what a fabulous friendly place it is!

You can find it on Facebook - follow the link -

<https://www.facebook.com/miserdenschool/>

or it will be up on website by the time you read this -

<https://www.miserden.gloucs.sch.uk/>

Miserden has a wonderful pre school up and running, after-school clubs and a thriving family environment - please tell your friends and family with little ones to come and visit us, we have children from all over the area, including Stroud and Cirencester, and we would give you a very warm welcome!

Trash and Treasure

In the house my wife Sally and I now occupy in Whiteway we are blessed (or so I thought when we moved here) with a large attic. All those boxes of stuff we couldn't do without got stashed up there or down in the cellar. And that is where most of them stayed for a long time apart from the odd raid looking for this or that. But I was haunted by the fact that when we were about to move here from our cottage in Chalford Hill, I had found boxes unopened from our previous move 10 years earlier. As time passed we both became increasingly discomfited by all of it, barely able to recall what was in half the boxes. Fortunately we had written a summary of contents on each one, so when we did start hauling them about searching for some remembered item the task was made slightly easier. So talking to Les and Mary and hearing their stories about their work doing house clearances has resonated with us and should be a wake-up call to everyone reading this.



Les and Mary and grandchildren

Les Pearce and Mary Atkins also live in Whiteway and have been doing house clearances for a long time. Les started his career, almost from school, doing farm sales – cows, sheep, pigs etc and moved on to London auctions and antiques often dealing with rag and bone men or totters as they were known, who came around on their horses and carts – “And the fire brigade used to come along with burnt furniture and the fire engine used to stop outside the sale room and [they would] bring in the furniture. All burnt. It was fantastic stuff”.

Often the houses they are clearing are still occupied by the owner who is having to downsize or move into a nursing home. It is Les's job to convince them they need to get rid of most of their belongings. This is especially difficult as the owners are loathe to do so and the houses are invariably very large and full of both junk and valuables – they don't do small properties. “You have to bulldoze them”, says Les, “I have to go and sit with them 'cause I'm really thick skinned...They don't want their rubbish thrown, that's their life...I am always the baddie, Mary's the goodie. I throw stuff in skips or a lorry, [but] they don't want anything to go, they're sat crying in the kitchen. But when we're finished they are always happy. In all my life I've never had an unhappy person yet. In the end they like us... They always become our friends.”

Mary's role is to find and sort out all the paperwork. She also gets the filthy jobs! (Les says he retches)...“But he talks to people”, says Mary, “and he's good at getting people to do things for us”. People are hoarders they say, and finding things like 500 of rolls of string in bags and 100s of plastic bags is not unusual.

They meet many interesting and eccentric people such as the woman who owned a large house in Bristol they were commissioned to sort and clear. She had once been a voice coach to Pavarotti, the famous Italian tenor. “We had a phone call to go in from a very big estate agent company,” says Les, “– a couple of million pound house. The roof was collapsing; it actually did collapse. And we had to go in there and empty it completely”. “Well, we went in and sorted it first”, Mary prompts, “...We got rid of the rubbish, and laid it out nicely, so they could take photos. That's what we do a lot”. “Then we go back and clear it,” continues Les, “all the good stuff into auctions”. In the cellars, Mary says, they found “thousands and thousands of bottles of home-made wine and we had to empty them all – you couldn't put them in the skip full. It just stank! I think we were drunk on the fumes”. Nobody wanted her mini grand piano, so it got scrapped.

The last job they did was a beautiful house near Bath. It seems the former occupant had been living in the attic where he kept his Irish wolfhounds. "They ate all the furniture", says Les, "and [there was] dog poo everywhere". "But", Mary adds, "it had been there for years, so it was hard and dry and not that difficult to clear up". Apparently a horse used to come in and out of the kitchen. They also found three fridge-freezers full of rotting wildlife that had been shot by the owner to feed the owls he kept... 'full of blackbirds, magpies, ferrets, stoats and squirrels'. When the owner went into a nursing-home the solicitors had come in and turned everything off including the freezers. The smell was so bad they enlisted the help of friends and used a Land Rover to pull the freezers, still full up, out of the house. But when they opened them the smell was overpowering and they all just ran even though they wore masks. They spent two weeks at the house clearing it.

Many of you reading this will be familiar with Siegfried Sassoon the English poet, writer and soldier who became one of the leading poets of the First World War. Les and Mary were given the task of clearing the house he once occupied. It had been inherited by his son George who was moving to something smaller. Mary takes up the story, "George Sassoon, he had rooms and rooms full of family possessions and radio equipment, and as we were throwing it out of the window into a skip he was going down and pulling it out again. I said 'George you can't. You're moving from a fifty-two room house to a three bedroom bungalow! You can't take it with you'." "I had a bonfire for a month," says Les, "but it's all changed now. You've got to be nice now, with skips and recycling", he laughs, "but in those days it was just a fire - you burnt everything". They spent three months clearing the house and disposing of everything. "George gave me his (Siegfried's) glasses and his hat".

"I had a call from a probate solicitor in Monmouth who had a big house in London." says Les. "This lady (who's house it was) was the East India [Company] family. As you walked in to her house [there was] a huge fifteen foot portrait of her family in India in the Raj times". The painting, he tells me involved no less than three artists who, each in turn, went out to India to paint it. The first two died of dysentery and malaria. "In the sun-room I found a huge elephant's foot mounted in silver. The body is in the British Museum in London. The grandfather shot it and he cut the foot off and put his alcohol in there. So she presented that to the Museum." The woman, Les says, was "scatty - dotty as hell! And she used to get up in the morning at 7.00 and play the bongo drums, which seemed to de-stress her before panic set in again. We lived with her for about two weeks... We live with them; we actually move in with them because we can't go away and come back".

They find a lot of stuff, often valuable, that people have either forgotten about or did not know was there. Les and Mary repeatedly stress how important it is not to hoard lots of stuff, but to get rid of it while you are able to. "Everybody leaves things too late, they leave things to the end and they get nothing for it. If they get rid of it before, plan for it, they get more for it". But they warn to beware of fly-tippers or else you could end up being prosecuted. It is important to check that anyone taking your rubbish has a waste-disposal licence and call the phone number on it to check. It is also easy to check the licence number on the internet. (*See also the Neighbourhood Warden's article - Ed*)

The secret of their success seems to be that, because of their experience, they know how to get rid of stuff; where to get the best prices, how to make up lots so they sell, who can dispose of large quantities of scrap etc, and, not least, because they are trusted. They usually work for the same clients including the National Trust. They always have plenty of work, but tell me they are trying to slow down, although they seem to be busier than ever: Les has just said yes to a large hoarder's house with an old farm cart in the barn and also a twelve acre smallholding near Windsor for which he has ordered fourteen large skips for the contents of the house and barns! "All before the New Year!" says Mary, "Retirement? What's that?"

Hugh Shewring

Neighbourhood Warden

Hello, I am Pete Tiley, your new Stroud District Council Neighbourhood Warden, having responsibility for Miserden Parish.

As your Neighbourhood Warden, I provide support and help with the following issues:

- Supporting Vulnerable People
- Dog Fouling
- Intimidating or Anti-social Behaviour
- Abandoned & Untaxed Vehicles
- Home Security & Crime Prevention Advice
- Litter, Fly Posting & Fly Tipping
- And much more!

If you have any concerns on these or any similar issues, you can contact me on 01453 754514 or 07876405833 Or send an email to: peter.tiley@stroud.gov.uk



Dispose of your waste responsibly

A particular issue that I am aware of in Miserden Parish is Fly Tipping. Fly Tipping is where individuals or groups of people leave large amounts of waste in places where there shouldn't be; such as on the side of the road or in local woodlands. The waste can be anything from bulky items, to tyres.

There have recently been several Fly Tips in the district and when reported to us, we investigate. We have noticed there is a current trend, where residents have paid someone to dispose of their waste for them...in actual fact, they have dumped waste in several areas across the district and in some cases, have caused environmental damage.

When we investigated these instances, we have found evidence that relates to the residents and unfortunately, as we have been unable to trace the persons responsible for collecting their waste, that can leave the residents at risk for a Fixed Penalty Notice that can lead to court action.

To avoid this, if you cannot make it to either Horsley or Quedgeley Tips, and you have items that cannot be taken by the Bin Lorries; please ensure you find a licensed waste-carrier-service, to take the waste for you. You are legally responsible to dispose of your waste correctly and we issue Fixed Penalty Notices under the Clean Neighbourhoods and Environment Act 2005.

If you come across anything you believe to be Fly Tipping, please contact me, so I can investigate. After I have gathered any evidence, I will then arrange for its swift removal, to help "Keep Britain Tidy."

Pick up or Pay up!

Winter is coming! This means it is prime Dog Fouling season!

A reminder to dog owners, please pick up after your dogs, we know the majority are responsible but a few are spoiling things for many people in and around Miserden Parish.

We remind you that Stroud District Council have adopted Dog Control Orders under the Clean Neighbourhood and Environments Act, 2005.

This makes it an offence if dog owners do not clean up after their dogs when the dog fouls anywhere to which the public has access.

OFFENDING OWNERS RISK A FIXED PENALTY NOTICE OF £75 FOR A FIRST OFFENCE & A MAXIMUM FINE OF £1,000 FOR REPEAT OFFENCES.

Due to increased complaints, we have stepped up patrols in Miserden Parish with the intention of issuing fines to irresponsible dog owners. We urge everyone to be responsible at all times and always clean up after their dog, fouling is both unpleasant and a health risk, particularly to children. Please always carry a bag to pick up your dogs mess.

If you have any dog related queries or if you have information regarding offending owners please contact either myself or the Environmental Health Team on 01453 754478. We need your help to solve this problem.

If you have any dog related queries or if you have information regarding offending owners please contact either myself or the Environmental Health Team on 01453 754478. We need your help to solve this problem.

In addition to Miserden Parish; I cover the following Parish and Town areas:

Bisley-with-Lypiatt, Brookthorpe-with-Whaddon, Cainscross, Cranham, Harescombe, Painswick, Pitchcombe, Randwick and Westrip, Stroud Town, Upton St Leonards, Whiteshill and Ruscombe.



Community Wellbeing Service – Stroud and Berkeley Vale

Many things affect our health and wellbeing, such as where we live, how we spend our time, our financial situation and our relationships with friends and family.

Sometimes, we need a bit of help, for example, when coping with a short or long term health situation, or when life throws other challenges our way. This is where we can help! Our Community Wellbeing Agents (you may remember them as Social Prescribers or Village Agents) are part of a countywide service who tailor their advice to your needs.

Independence Trust is one of a number of Community Wellbeing providers in Gloucestershire who have been commissioned to offer the service. We offer the service in Stroud and Berkeley Vale and our Community Agents are experts in the locality.

Who can access the service and what can the service offer?

Community Wellbeing Service is a free and confidential service for anyone over the age of 16. The aim of the service is to connect you to local services, organisations and groups that can help you to improve your general wellbeing and meet your wider social needs. Community Wellbeing Agents can help you with:

- Mental health and wellbeing
- Long term health conditions
- General health and fitness
- Social isolation Housing and environment
- Debt and finance

How do I refer?

Contact us at your local GP Surgery or call us directly on 0345 863 8323 (press option 2) or visit www.independencetrust.co.uk

RED TELEPHONE BOX SPRUCE UP

As part of the Parish's efforts to keep these iconic kiosks looking their best, a tradesperson is required to give the telephone box in The Camp a lick of paint.

Please could any local painter/decorator who is interested in the job get in touch with the Parish Clerk by emailing clerk.miserdenpc@hotmail.co.uk to quote.

Planning For Your Future Care

Lou Kemp was the Village Agent when I first moved to Whiteway in 2015. Popping round to engage my help with my ageing and confused neighbour, she came fresh from a day workshop on *planning for your future*. I was enthused by the twenty page workbook she showed me. Produced by Glos. NHS, it has advice and a series of forms to complete - not exactly gripping stuff, but sensible, I thought. (<https://tinyurl.com/yacpo4wg>). My first thought, back then, was that it might help my 90-year-old Mum to talk about her future, then I saw that I should complete it for myself and then, maybe as a distraction from actually doing it, I wondered if some of my friends and neighbours might be interested in a workshop - would it be easier to do with the support of a group? Lou thought this was a good idea, but neither of us took it forward.

March of this year, Mum was hospitalised following a serious fall and investigated for complications. Sorting through her paperwork at home, I found a clean copy of the workbook Lou had left with me. I sat beside Mum's hospital bed and she dictated her responses to the prompts and signed the forms she was ready to complete - better late than never. Her decisions, clearly stated, gave her the opportunity for a really clear conversation with her registrar. It helped everyone accept that Mum just wanted to be made comfortable - no more investigations, even if death was the outcome. And the important thing for Mum was to feel in control. Sadly, she died in August.

Now I had seen the forms working in action. It felt exhausting, facing up to those possibilities of frailty and the certainty of death, but I laboured through. After a while, there was a sense of a weight lifting, as I confronted the future and stated my preferences. A friend reminded me that, when we had our children, there was no such thing as a birth plan, but now every mother is entitled to have one. Perhaps in the future, we will be seen as the trail blazers of the ageing and death plan revolution, too, though, as with birth plans, there are no guarantees.

The next step was to take the forms to the GP and get him to sign that I was of sound mind and file my preferences with my medical records for that scary time in the future - hopefully way in the future, but none of us knows. There I go again. - keeping it light. The joke could have been on me, trying to get an appointment when not ill and, having crossed that hurdle, overcoming the GP's resistance. 'You've not been diagnosed with anything, why are you wasting my time, now?'

At this point, another awkward old lady helped me out. The confused neighbour that Lou Kemp had come to talk to me about in 2015 eventually went into respite care, but she was desperate to come back to Whiteway. I was asked to attend two 'best interest' meetings to help work out what she would have said had someone helped her complete a plan when she had capacity. The GP soon saw the point when I told him how many highly paid professionals (including a GP) had spent over four hours in two meetings struggling to respect one person's unrecorded wishes. Realising how even more unsustainable that will be in the future, he went on to help me clarify some of my wishes, based on his experience of how circumstances can change our choices.

Why I decided to share this story with the Parish Post goes back to the idea of a workshop - that being part of a group might make it easier to confront the challenges that face us all and our families. I recently attended an excellent short workshop in Nailsworth and mentioned it at a Parish Council meeting, expecting wrinkled noses or worse. Surprisingly, even the younger councillors (well, they are young to me!) seemed enthusiastic about the idea of trialing such a course in Miserden Parish.

If anyone is interested in finding out more or would like the Parish to organise (maybe even subsidise the cost of) such a workshop, do get in touch. My contact details are on the back page.

Jo Tait

The Food Column

That time of year is approaching when you'll be planning to feed and water friends and family over the festive period, and it can start to feel a little overwhelming. A month of over-indulging, merry parties and too much alcohol. Although weeks away, I am already planning our Christmas Day feast. Whilst we will be on the road for some hours on Christmas day, we will be providing it nevertheless, so I need to plan and cook it as much of it ahead of time as possible.

Christmas Spiced Nuts

The first recipe is Christmas spiced nuts. These lightly spiced nuts are perfect for wintry evenings. If someone is popping round, you can rustle up a delicious store-cupboard treat with just a few minutes of effort. For a more savoury hors d'oeuvre/snack, use half the quantity of sugar and replace with half a teaspoon of salt. The spiced sugar is equally good at jazzing up breakfast; sprinkled on muesli or lovely in porridge. Normally, I am more of a salt than sugar lover, but these are so moreish, be warned!

Spiced nuts Serves 6

70g Christmas spiced sugar
300g unsalted nuts (hazelnut, almonds, walnuts, pecans, pistachio, cashew)
100g dried fruit, cut into bite-sized pieces
1 egg white

Pre-heat oven to 150°C/300°F/gas 2

Whisk the egg-white until it starts to foam. Stir in the nuts, dried fruit, and sugar and mix well.

Spread nut mixture onto a baking sheet. Cook for 20-25 minutes. Stir half way through cooking.

Leave to cool before serving.

Fennel, Pomegranate, Orange and Feta Salad Serves 4 as a starter, 6 as a side dish

This is a really good salad for Christmas, as it is light and fresh tasting, plus it looks festive - bright and colourful – making the best of seasonal produce. I find a salad is the perfect counterbalance to gluttony. I tuck into them before anything else. This is a Diana Henry recipe via Woman's Hour (in 2004, that's going back some) from her book Crazy Water, Pickled Lemon.

2 bulbs fennel
½ red onion, very finely slice 200g (7oz) feta cheese
2 small oranges, peeled and carefully sliced
Seeds of ½ pomegranate
Leaves from small bunch of mint, torn

Dressing:

1 ½ tsp white wine vinegar
30ml (2 tbsp) extra virgin olive oil
2 tsp runny honey
Salt and pepper

Make the dressing by mixing together the vinegar, oil, salt and pepper in the bottom of a shallow serving bowl.

Trim the fennel bulbs, reserving any of the little fronds, and remove any tough outer leaves. Quarter the bulbs and cut out the central core. Finely slice the fennel, lengthways, and toss it into the bowl containing the dressing, with the reserved fronds. Add the onion, orange slices and mint.

Toss the salad and scatter the pomegranate seeds and feta on the top – don't add the seeds before tossing, or they will leach out their crimson juices.

Festive Roast Ham Serves 8-10

If you do not want to be slaves to the cooker over the festive period, then the trick is to do as much as possible ahead of time. A roast ham is ideal — it's easy to prepare in advance and lasts well. Just serve with cheese, hot potatoes or bread, and you've got lunches for days. Or if you could just shred it up into a salad with some goat's cheese, roasted walnuts, figs and a honey dressing and you have yourself a festive salad.

You can have it in the run-up or on Boxing Day — perfect when everyone is exhausted from Christmas Day. It's also a great one for New Year's Day, sliced into a white-floured bap with lots of mustard and some greens alongside a spicy Bloody Mary.

If you can use deboned smoked gammon, a good inexpensive cut from a high welfare free-range pig, just what you want at this time of year. Simmer the gammon gently before removing the string and carefully slicing off the skin, then slather with the sticky glaze before roasting it quickly to get that nice, crunchy topping — one of the best bits.

This is a Tart London – Jemima Jones & Lucy Carr-Ellison recipe. Whilst I do not really want any more cookbooks, I intend to buy theirs: *A Love of Eating: Recipes from Tart London* book (and stop tearing pages of their meals out of magazines) and one day get to visit their new restaurant: *Eccleston Place* by Tart London www.eccleston-place.com

The ham

3kg of boneless higher-welfare gammon joint
1 litre of cider
2 onions — peeled and roughly chopped
3 garlic cloves
3 star anise
1 cinnamon stick
3 bay leaves
4 whole cloves
10 peppercorns

The glaze

3 tbsp of English Mustard
2 tsp of ground ginger
1 tsp of ground nutmeg
1 tsp of ground all-spice
1 tsp of maple syrup
Handful of cloves
Handful of Demerara sugar

Put the ham in a large pot with the cider, onions, garlic, star anise, cinnamon, bay leaves, cloves and peppercorns. Bring to a simmer, cover and cook for about an hour and 20 minutes. Remove from the pan and leave to cool.

Pre-heat the oven to 200C. With a sharp knife take off the skin, leaving a good 1cm layer of fat, and discard the skin. Score the fat in a criss-cross fashion.

Mix together the mustard, spices (not the cloves) and syrup and spread over the ham. Take the cloves and stud the ham evenly in the corner of every diamond shape, then sprinkle with Demerara sugar for a good crunch.

Put in a tin lined with foil or baking parchment and roast for roughly 20 minutes until the glaze has turned a wonderful caramel colour, just before it burns. Take out and leave to cool.

.....
I'll take this opportunity to wish you all a very merry (and delicious) Christmas.

Nicky Akehurst

THE NURSERY

AT MISERDEN

CHRISTMAS SEASON STARTS DECEMBER 1ST
Wide range of trees, seasonal plants
and wreaths available



Events

Christmas Wreath Workshop – Nov 26
Children's Christmas Workshop –
Dec 9
Christmas Wreath Workshop – Dec 10
Cranham Handbell Ringers – Dec 15
Cranham Village Choir – Dec 16
Appearance by Albert the Donkey –
Dec 16

The Garden Café

Christmas gifts and decorations
available in
our beautiful glasshouse café.
Nursery and café open
Tues-Sun 10am-5pm
until December 23.
Please check website for
event timings. Most are free so
come along!

Miserden, Near Stroud, Gloucestershire, GL6 7JA
T: 01285 821638 Email: info@miserdennursery.co.uk
www.miserdennursery.co.uk

A NEW YEARS EVE INVITATION FOR ALL THE PARISH!

3 course Jamaican Meal at the Carpenters Arms

7.00pm (sharp)
Adults - £19.95
Children - £12.95
Limited to 28 people

Whiteway Colony is hosting a New Years Eve Party!

Come and welcome in 2019 with friends and
family at Whiteway Colony Hall this year!

ALL WELCOME

7pm-9pm - Bring and share some food
and have a go at the Festive Quiz
9pm-til late - Disco and dancing to the music from
DJB - our very own Barney Yendall!
Bar available (Whiteway Pub prices) or feel free
to bring your own tipples. There will be an oppor-
tunity to win a fabulous prize at our Raffle.
ALL AGES WELCOMED!
£2.50 entry fee for adults

PLEASE REGISTER YOUR INTEREST SO
THAT WE HAVE AN IDEA OF NUMBERS
at cmorgan47@hotmail.com OR
phone/text 07944 931 992 (Claire Coles-Jones)

DEFIBRILLATOR VOLUNTEERS URGENTLY NEEDED

We are lucky enough to have three public-access defibrillators in our Parish. Housed in the red telephone boxes in Whiteway, The Camp and Miserden, this apparatus delivers a dose of electric current to the heart and can be the difference between life and death for someone in cardiac arrest.

Each defibrillator ideally needs 10 local volunteers who can be called in an emergency to take the kit from the phone box to the person in need. In this type of emergency, usually someone would be on the phone to emergency services and administering cardiopulmonary resuscitation (CPR) so unable to risk leaving the patient. As a volunteer, you could save a life by taking them this piece of kit. If you weren't around when an emergency arose, no problem – the automatic dialling system would simply work its way through the list of volunteers until someone was reached.

If you can help or would like some more information, please email Kirsty Edwards, acting Parish Clerk at clerk.miserdenpc@hotmail.co.uk.

Thank you so much, Miserden Parish Council

Calf Way, The Camp - Road Closure

This road will be closed from 15th December 2018 to 16th December 2018.

This is to allow for a new water connection by Severn Trent Water Ltd.
If you require any further information regarding this closure please contact the office on
08000 514514.

**Caroline Cogam, Gloucestershire County Council,
Roadspace Co-ordinator (Stroud District Area)**

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

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.

Editor's Note

Many thanks for all contributions to this issue. The deadline for the next Parish Post will be February 14th, 2019.

Hugh Shewring

PARISH POST CONTACT

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

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

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

Richard Dangerfield
Glade View, The Camp, GL6 7HN
07519 354108
rgdangerfield@gmail.com

PARISH COUNCIL NEWS

Snow Warden; please note that Gideon Duberley has kindly offered his services as Snow Warden for this Parish, and we thank him for that. When the snow comes again, as it surely will, Gideon is your contact if the snow has blocked the road and you need to travel urgently, if the salt bins need refilling, or any other issues related to the snow. You can contact Cllr Duberley via his details on the back page of the Parish Post.

The Whiteway Defibrillator kiosk has received a new coat of paint, and is looking great. Thank You Gary.

We are grateful to Kirsty Edwards for standing in as temporary Clerk while Rebecca is on maternity leave. Kirsty, who lives in Whiteway, can be contacted via the usual Clerk's details on the back page.

Royal Mail is raising awareness of SCAM MAIL, and have written to the P.C. to encourage us all to look out for;

- Anyone you know receiving a large amount of mail
- Are they sending money in response to that mail?

If so they could be a target of scammers, and you should contact

Royal Mail Scam Team- 0800 0113 466.

Martin Ractliffe