

# CHILTON NOTES

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## CHILTON NOTICEBOARD

### CLEANING ROTA

Wyn & Kathy

If you would like to help  
please contact Norma  
Rolfe on 01844 201676

### FLOWER ROTA

November

Karen  
Woodin

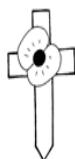
### CHURCH SERVICE

Remembrance Sunday

13th November

3 pm

All welcome



*Happy Birthday*

*Belated Birthday Greetings to  
Robert Cadle - 30th October*

- 4<sup>th</sup> November Jack Shurrock  
6<sup>th</sup> November Felix & Dora Aubrey-Fletcher  
10<sup>th</sup> November Harry Syrett  
17<sup>th</sup> November Thomas Aubrey-Fletcher  
27<sup>th</sup> November Henry Aubrey-Fletcher  
28<sup>th</sup> November Lottie Scraton

**Wishing you all a very Happy Birthday**



### CHARITY AFTERNOON TEA PARTY

Just to say a big thankyou to all those who made such scrumptious cakes, gave prizes and all the helpers that made the Afternoon Tea such a success at Blackstone Farm on 11th September. The glorious weather "was the icing on the cake".

The charities (OBBG, Breast Cancer and Leukaemia) each received £443.00 and the money is still coming in. Thank you so much once again. Kathy Mauger



### Memories of WILLIAM COOPER

By his son Kim

20th August 1926- 2nd October 2016

"Willie", "Ol Bill Cooper", "Whisky Bill," "Grampy" or "Dad" as most of us would know him.

He lived in Long Crendon in his early days, causing mischief such as removing all the garden gates from Highfield and piling them in the Square in the village. The local Policeman made it his ambition to catch Bill and his mates for anything he could, He thought his luck had changed the day he caught them carrying their pushbikes back from Thame "I've got you this time, you're that drunk you can't ride your bikes!"- Bill replied "Don't be daft, they have carried us everywhere, so we are giving them a lift home for a change!".

He married in the early fifties and shortly after I was born we moved to Dorton to work for Mr J R Falkner at Hill Farm, where he spent 17 years. During that time I had a little sister, Susan.

Life appeared to settle down but mischief was always afoot with uncle Bill Tipping, Uncle Tom Tipping from the village and visits from cousins Tony and Alan Lavrack, to name a few. It would not have been the first time they ambushed each other with eggs being thrown!

Dad moved to Easington and later to Chilton, where the practical jokes started again in the way of bricks, logs of wood and at one time a shoebox full of manure was wrapped up and sent as Christmas presents and no excuse was needed for a good water fight.

He always liked shooting and fishing. Being a lifelong cowboy fan, he would complain bitterly if John Wayne shot too many baddies as he would have to sweep them out the back of the telly! Country and Western got the better of him and then this became his biggest passion, with Pauline and him dressing up in all the gear from Cowboy and Cowgirl to Indian Chief and Squaw visiting many Country and Western clubs in the area.

Dad met Pauline after moving to Chilton and what a star that lady has been over the years. More jokes - one day he came into the house with his arm behind his back, he started to search the house getting rather hot under the collar, Pauline was helping him look for whatever eluded him with no idea of what he was looking for. Finally, he told Pauline that he was looking for his left hand which he had put down and couldn't find!

Dad could be cantankerous, grumpy and a straight talking so and so. If he didn't like you or something you had done or said he would be the one to tell you, not someone else, but his love for Pauline and his children was never in doubt. His love for his grandchildren and great grandchildren was immense, he would turn to putty in their presence.

Thanks from all of us for sharing your knowledge and experience, your help and your support, the good times and the not so good times, your love and affection.....Goodbye Dad, love you, catch you later.

## GARDEN WASTE COLLECTION

*Dates for collection*

*Monday 7<sup>th</sup> November*

*Monday 21<sup>st</sup> November*

## **GARDENING TIPS FOR** **NOVEMBER**

Thanks to Jay and Julia Cartwright for this amazing picture of harmony in their garden between Hare & Pheasant



### **Top 10 gardening jobs this month**

- 1 Clear up fallen leaves - especially from lawns, ponds and beds
- 2 Raise containers onto pot feet to prevent waterlogging
- 3 Plant tulip bulbs for a spring display next year
- 4 Prune roses to prevent wind-rock
- 5 Plant out winter bedding
- 6 Cover brassicas with netting if pigeons are a problem
- 7 Insulate outdoor containers from frost - bubblewrap works well
- 8 Stop winter moth damage to fruit trees using grease bands around the trunks
- 9 Put out bird food to encourage winter birds into the garden
- 10 Use a seasonal bonfire - where this is allowed - to dispose of excess debris unfit for composting

## November Recipe



## FOUR CHEESE MACARONI

*By Anne Kingsley*

### INGREDIENTS

3 OZ PER PERSON OF SHORT SHAPED DRIED PASTA (i.e., shells, butterflies, or Penne)  
4 oz Edam Cheese  
4 oz Mozzarella cheese  
4 oz Gorgonzola cheese, Cambazola or any mild blue cheese  
4 oz Grated Parmesan - (Fontina is an alternative)  
Butter  
Besciamella Sauce:- (or you can cheat and buy it ready made).  
2oz Butter, 1 pint milk, 2 oz plain flour, salt, pepper, nutmeg, 4/5 tablespoons grated parmesan

### METHOD

Melt the butter in a large saucepan, add the flour, and pour on the milk slowly, stirring and keeping the heat medium to low. Add nutmeg. Do not add more milk until the first lot has been absorbed. After it starts boiling, simmer it for at least 10 minutes, KEEP STIRRING to make sure it does not taste floury. Besciamella thickens when it gets cold. Do not judge its consistency from what it looks like as soon as it is done. Season lightly.

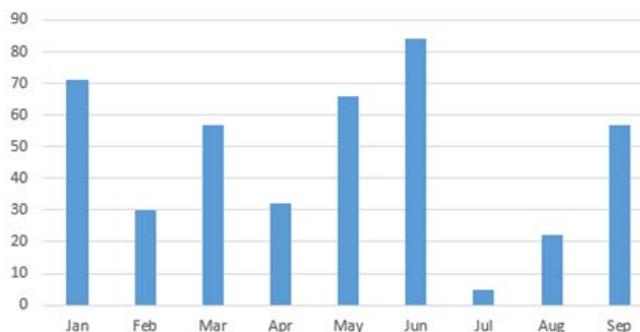
Cook the Pasta in plenty of water until nearly 'al dente', drain, as it will cook for a while in the oven as well. Put most of your pasta in an ovenproof dish and pour over 2/3rd of sauce, sprinkle some of the cheese previously diced, layer some more pasta, then some more cheese. Cover with rest of besciamella sauce. Sprinkle some parmesan and dot with small pieces of butter. Bake in the oven for 15/20 minutes on 200 C or Gas Mark 7. Give it a couple of minutes' grill to make a golden crust.

**This dish freezes very well.**

**Can be made a few days in advance and kept in fridge.**

**Serve with Green Salad**

## LES's RAINFALL REPORT



## CHURCHYARD IMPROVEMENT SCHEME!

The traditional annual Churchyard clean-up seems to have developed into a project, as the Churchyard received a second visit this year to take forward the significant progress achieved in May.

Having cleared two trailer loads of waste last time, it was possible to reveal more of the Churchyard with many extensively overgrown graves being exposed to the autumn sunshine for the first time in many years.

There were about 15 people who contributed to this phase of work and it appears that regulars are now focussing on specific areas of the Churchyard and becoming the guardians of their chosen area. This is a brilliant development, albeit unplanned, and opens up an idea for the future where selected areas can be tended and worked on throughout the year without the need for a 'blitz' every 6-12 months. This will make the work lighter and also greatly enhance the appearance of the churchyard all year round.

A number of relatives already lovingly look after their own family grave(s) and it was a pleasure to see family members from Kidlington coming all the way over this time to look after their family plot and contribute to the surrounding areas as well, sincere thanks to all those who regularly contribute to the upkeep of the Churchyard

Thanks must also go to Ray who has looked after the Churchyard for the last 20 years on behalf of the Church, his efforts have more recently been aided by Steven Liney and thanks go to them both for their unstinting efforts to keep ahead of the grass growth!

Thanks as always to Brian Lloyd and his family for providing a tractor and trailer to remove all of the cuttings and waste from the clear up – without their help, the church would have the largest compost heap in the county!!

Please feel free to wander up anytime and tend to an area to help us provide the village with a churchyard to match the beauty of the Church itself.



## HARVEST FESTIVAL

*It was surprising that Chilton did not hit the local traffic news on Sunday 9th October with the amount of traffic between Chilton House and St.Mary's. Nurses and carers ensured that a significant number of Chilton House residents were able to attend the Harvest Thanksgiving and join the large congregation of residents with their children for the service.*

*The Chilton flower ladies excelled themselves as usual with stunning displays of seasonal flowers and produce, enhanced by the sunlight streaming through the magnificent stained glass windows of the Church.*

*As most of the local produce had already been taken to the Barn ready for the Harvest Auction, our vicar, Priscilla Slusar, had prepared some delightful graphic representations of fruit and vegetables, identified as 'nannas, n'matoes and more recognisable names, before being taken up to the altar for thanksgiving by some of the local children attending the service.*

*The congregation was introduced to a new ordinand in training, Mrs Stephanie Hunter, who led the prayers and we welcome her to Chilton*



*The Harvest lunch of traditional Shepherd's Pie was prepared by many local residents and brought up to the Barn together with an excellent array of puddings - plum, apple and rhubarb crumbles and pies together with bramble trifle, banoffee pie & chocolate cheesecake and of course not forgetting Bertie's renowned brownies*

*The raffle and auction followed with much local produce, chutneys, pickles, game, pies and flowers being generously bid on to assist the fundraising activities for the church.*

*Auctioneer, Brian Lloyd made his assistants, Sir Henry Aubrey-Fletcher, Norma Rolfe & John Morris, work hard to show off the many lots kindly donated, to ensure that no contribution was undersold – thanks to all concerned for making this day a highlight of the season*

# CHILTON NOTES

## ***Chinook over Chilton***

By Lucy Syrett

*You may have noticed from time to time RAF helicopters flying low over the village & doing practice exercises in some of the fields around us. This is because the Chilton Estate has given them permission to use some land for training. As a thank you, the estate received an invitation from RAF Benson to a landowner's lunch & a trip out in a helicopter.*

*On Wednesday 12th October Alison (from the estate office) and I had the most amazing experience. Kitted out in RAF helmets and ear defenders & after receiving our emergency briefing (I am a terrible flyer and Alison is not so good with heights) we were up and away flying from Benson over Chilton & around the local area in a Chinook. Being accompanied by the RAF & assured the pilot was not in training I think we were in the safest hands we could be! Chilton really is as picturesque from the skies as it is on the ground. On returning we were given a delicious lunch in the officer's mess, during which we were told of the immense value of being able to use the air space over the landowner's land in support of the RAF's training programme. They are only too aware of the levels of noise created by these helicopters and asked us to pass on their thanks to all local residents for their forbearance in support of the short periods of 'fly-past' for this strategic training programme.*

*This was such a fantastic & unique experience. Thanks to the Aubrey Fletchers for letting us both go! (I write this whilst considering re training, joining the air force & buying my own Chinook!)*



## **Welcome to Chilton**

Louie Ludlow and Arabella Biswell who have recently moved in to Fortune Cottage

Natalie and Andrew Burch who will shortly be moving to Melba Cottage, Hornage Farm Barns

Richard and Karen Whatshott and their 2 children Holly and Bryn who recently moved to Princes Close

## **CHURCHYARD FLOWERS**

Would you please be kind enough to use the large green bin situated just outside the main gate of the church for disposing of flowers or take it home. Please can we ask that you do not leave it in the churchyard. Many thanks.

Keep up to date with all the latest news for Chilton by visiting and joining our Facebook page

[www.facebook.com/chiltonbucks](http://www.facebook.com/chiltonbucks)

If you have any news, events, birthdays, anniversaries, anecdotes, recipes or facts about Chilton past, present or future that you would like to share please contact any of the following email addresses

Diana Bird: [seamsfine@btinternet.com](mailto:seamsfine@btinternet.com)

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