

CHILTON NOTES

Correspondent Diana Bird : seamsfine@btinternet.com

CHILTON NOTICEBOARD

Holy Communion
SEPTEMBER
Sunday 10th @ 10am
All welcome

FLOWER ROTA
Julia Cartwright

CHILTON PARISH COUNCIL MEETING
St. Mary's Church
Tuesday 5th September @ 7:30pm

CLEANING ROTA
Barbara Lloyd & Rosemary Morris
If you would like to help please contact Norma Rolfe on 01844 201676

Happy Birthday

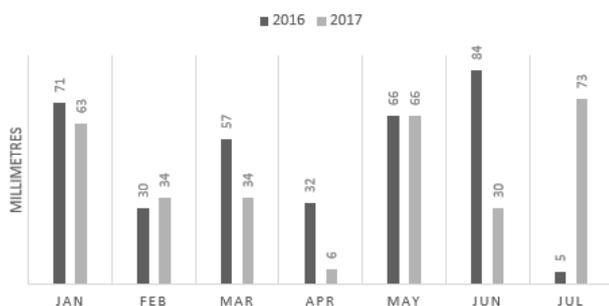
Birthday Greetings for September

Peter Scraton Tuesday 12th September
Brian Cherry Monday 18th September
Stuart Misseldine Thursday 21st September
The Old Post Office, Chilton
Briony Sunday 10th September
Chris Tuesday 12th September
Jules Monday 25th September

Here's wishing you all a very happy birthday



LES'S RAINFALL CHART - CHILTON



Sir Robert (Bob) Clarke

MEMORIAL SERVICE

St Mary's Church Long Crendon

A service will be held on

Saturday 23rd September at 11:00 am

Lady Clarke has requested no black to be worn
as this is a celebration of Bob's life



HARVEST CELEBRATION

Sunday 8th October 2017

The Church Service at 11.30 am
in St Mary's Church

Followed by lunch and auction
at The Barn, Chilton

Tickets are priced at £10.00 for
adults, £5.00 for children under 10

To book your place for lunch and to help
confirm numbers, please contact
Bertie Aubrey-Fletcher on 01844 265201
or by email at

bobbie@chiltonhouse.co.uk

This is a joyous celebration of our farming and
rural community and provides a great
opportunity for you to share your local
produce with the residents of Chilton which
helps to raise funds for the church in a warm
and friendly atmosphere

CHILTON NOTES

St. Mary's Church Churchyard Community clean-up Saturday 2nd September

Volunteers with mowers, strimmers, pruners, rakes, saws, secateurs, energy and enthusiasm are invited to join the regulars to assist with the annual clean-up

10:00 am to 1:00 pm

Refreshments will be provided

Come for as long as you like, any assistance, even half an hour, will help to get the job done

CHILTON PARISH COUNCIL

Notice of Meeting

Tuesday 5th September 19:30

St. Mary's Church Dorton Road

Items for the agenda must be submitted no later than 5pm on 1st September

By email to

clerk@chiltonpc.org.uk

OR

By post to

THE CLERK

The Old Thatch, Dorton Road, Chilton HP18 9NA

OR

Online at

<https://www.chiltonpc.org.uk/meeting-requests>

See details of events, latest news, download minutes of meetings, review planning applications and keep in touch with Chilton Feedback welcomed via contact Pages

NOTE:

Members of the public will be invited to comment on any agenda item at the end of the meeting when invited to do so by The Chair. Any item raised which is not on the published agenda will be noted and added to the agenda for the next meeting on

Tuesday 5th December

Weeding between the lines

The musings of a tropical relative from Seychelles –

José Loustau-Lalanne

Anytime spent in the garden is quality time. There is nothing that beats an early morning work-out when all the senses come together

The morning chorus drifts through sunshine and shadows as the sun peeks over a distant horizon

A garden can be a personal retreat, a fitness gym, a prayer room or just a quiet place to escape to when all the gadgets of the modern world overload the senses

The English poet Violet Fane distils that perfectly

In green ol' gardens hidden away

Here I have leisure to breathe

to sing my songs

to hold my faith

Making the most of its' shadowy day

So, next time you take a saunter down the garden path, remember that you have to weed between the lines to clear your path to heaven



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You are invited to the Chilton Safari Supper 2017

Friday 15th September

After a few years off, the Chilton Safari Supper is back in 2017! You might have been involved in previous Progressive Suppers (same event, different name), but if you weren't, this is a great evening spent touring the village whilst experiencing dinner with a difference; each course is enjoyed with a different host.

The evening begins at 6.45pm with everyone meeting for pre-dinner drinks and nibbles at Chilton House. Here the destinations of your starter and main courses are confirmed. The evening ends at the Barn, where everyone will gather for dessert, digestifs, tea and coffee to chat about their food journey that evening.

Naturally, for the evening to work we need enough hosts. Of course, not everyone is able to host a course at home, but you can still contribute in some way by bringing your favourite post-dinner tippie and a dessert to enjoy at the Barn, as well as a raffle prize.

The cost to take part is £17.50 per person and all participants are asked to contribute to hosting the event. There will also be a raffle at the Barn. All proceeds from the night will go to St Mary's Church.

Please return the form and payment to Rebecca Wasey at Greystones, 4 Chapel Lane (first house on the right) by **Monday 4th September**. Cheques should be made payable to St Mary's Church, Chilton.

For more information, contact

Rebecca Wasey on 01844 201958 or 07929044870 or rebecca.wasey@gmail.com

or

Michelle Davies on 07393465781 or mdavies@rhamar.com.

Safari Supper

Participants(s) Details

Name(s): _____

Address: _____

Postcode: _____

Email Address: _____

Contact Number: _____

Any allergies or dietary requirements: _____

Please indicate which course you would prefer to host. We shall try our best to accommodate you, but ask you to be flexible in case we have too many or too few hosts for any one course.

Course	Number of guests (including hosts)			
	Tick	8	10	12
Starter				
Main Course				
Drinks & dessert at the Barn plus a raffle prize				



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FARMING NEWS

It was in 1992 that I contributed 12 EPISODES to the Farming News section, that was in the days when Peter Bugg was our incumbent, someone who took a great interest in the countryside. How things have changed in the farming world over 25 years.



The Milk Marketing Board closed in 1992, it was considered to be a monopoly. I recollect that there were in the United Benefice some 15 milk producers and now there are 2. In 1992 5000 litres was considered a reasonable yield per lactation, now they are producing 10,000 litres and most herds are from 150 to 400 cows, so two producers are doing what 15 did before.

Stubble burning was banned in 1992 that was a good move. Old brock the badger was made a protected species, not due to declining number but because of badger baiting, and then he was accused of spreading TB to livestock. All these years later we are still in the same predicament, with thousands of cattle being slaughtered with little progress being made. We have a TB test for cattle which is somewhat suspect and little coherent policy, I understand deer and goats can carry TB but do not have to be tested, what a state of affairs, but then, when we have had 8 ministers of Agriculture in the last 10 years what can we expect.

In 1992 the price the farmer received for wheat was £120 a ton and barley £118 a ton, today wheat is £140 a ton and barley £120, not a very big increase in 25 years, this is why small farmers are being squeezed out, you either get bigger to spread the cost or find another profession

I was disappointed to see that Hertford County Council are disposing of all their tenanted farms some 4000 acres, these farms have been the way in for young farmers and this way is fast disappearing, such a lot of money is needed to set up a viable unit.

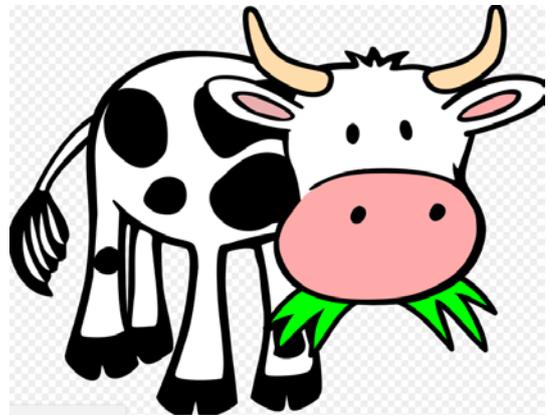
23 years ago 33% of the household income was spent on food. The average income per household today is £530 and now it is just 11% of that spent on food, I do not think people eat less, so food must be much cheaper in comparison.

The UK farmers produce approx. 60% of the food we eat the rest is imported, you would think with that shortfall, agriculture ought to be very prosperous.

I gather from the national press that the RSPCA want more powers to enter premises and prosecute. They have income of some £150 million a year which seems enormous and must be a job to spend, as a farmer I have always thought that if an animal is not happy and contented, it will never earn you any money. I have a feeling that some of that money ought to be going to other charities.

It was around 1992 that organophosphorus sheep dip was banned, all sheep had to be dipped and trading standards came to watch. I always thought that putting a few pints of dip into about 200 gallons of water, then dipping the sheep, and that kept the flies off all summer, very powerful stuff, there are still people suffering the consequences of this product.

There is pressure to ban several of the chemicals that farmers use for control of insects and weeds today. I think it is extraordinary how a chemical can kill a weed and not the corn, similarly how a chemical can control a harmful insect and leave the bees etc. alone. Farmers need these chemicals but they do need monitoring carefully.



Our weather seems more variable today than 25 years ago, flooding, drought etc. In 1992 Thames Conservancy regularly cleared brooks and rivers so that they held the maximum amount of water and it travelled to the sea quite quickly, brooks in the area have not been cleaned out for at least 15 years, so now water is not able to get away and this I believe is why we get more flooding.

After many generations of the Reads farming at Boarstall, my good friends, John and Alan Read are to retire from farming this Autumn, I wish them all well and every happiness in their retirement.

Contribution from Brian Lloyd one of our local farmers

CHILTON NOTES

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Chilton Parish Council Website

www.chiltonpc.org.uk

The website was launched on May 1st and has received many compliments on its appearance and content

Please go to the bottom of the home page to register to ensure you get updates on activities in the village.

- See recent news items
- Find details of forthcoming events,
- Download minutes of Parish Council Meetings
- Access recent issues of Chilton News
- Review local Planning Applications - quick access to AVDC planning website
- Send in your contribution for items to be included on the website
- Submit any items you would like including on the next Parish Council meeting agenda
- Use the "Contact Us" page to send in any queries you may have
- Download plans for the Village Green Development

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.

Please note that this bin is only for Church Waste and is not a communal facility



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

www.facebook.com/chiltonbucks

www.chiltopc.org.uk

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

Diana Bird : seamsfine@btinternet.com

Michelle Davies: mdavies@rhamar.com

Anne-Marie Misseldine: minky_1@hotmail.co.uk

Paula Shurrock: paula.shurrock@btinternet.com

Karen Woodin : mandkwoodin@btinternet.com

RECIPE - Blackberry & Apple Loaf



Picking your own blackberries is a late summer joy, so make the most of this free seasonal fruit and whip up this delicious loaf

Ingredients

- 250g self-raising flour
- 175g butter
- 175g light muscovado sugar
- ½ tsp cinnamon
- 2 rounded tbsp demerara sugar
- 1 small eating apple, such as Cox's, quartered (not cored or peeled)
- 2 large eggs, beaten
- 1 orange, finely grated zest
- 1 tsp baking powder
- 225g blackberry

Method

1. Preheat the oven to 180C/gas 4/fan 160C. Butter and line the bottom of a 1.7 litre loaf tin (see tip below). In a large bowl, rub the flour, butter and muscovado sugar together with your fingers to make fine crumbs. Measure out 5 level tbsp of this mixture into a small bowl for the topping, and mix in to it the cinnamon and demerara sugar. Set aside.
2. Coarsely grate the apple down to the core and mix in with the eggs and the zest. Stir the baking powder into the rubbed-in mixture in the large bowl, then quickly and lightly stir in the egg mixture until it drops lightly from the spoon. Don't overmix.
3. Gently fold in three quarters of the berries with a metal spoon, trying not to break them up. Spoon into the tin and level. Scatter the rest of the berries on top. Sprinkle over the topping and bake for 1¼ -1 hour 20 minutes. Check after 50 minutes and cover loosely with foil if it is browning too much. When done the cake will feel firm, but test with a skewer.
4. Leave in the tin for 30 minutes before turning out, then cool on a wire rack. Peel off the paper before cutting. Will keep wrapped in foil or in a tin for up to 2 days

Contributed by Anne-Marie Misseldine