

The Shroton Lines

The Shroton Lines is a community newspaper which celebrates the life of the village and its inhabitants. It is compiled by local volunteers and provides information and news. Those of us who are involved with the creation of the Lines are hugely grateful for everyone who contributes and particularly to Emma who is responsible for printing it. Contact: shrotonlines@gmail.com. Editor: Helen Christmas, Quince Cottage, The Corner. Please do submit stories, recipes and letters!

Issue 263

August 2023

Dates

Rubbish & Recycling

Main Village/Bessels

Aug

- 7 Recycling
- 14 Rubbish
- 21 Recycling
- 28 Rubbish

The Corner/Courtney Close

Aug

- 2 Recycling
- 9 Rubbish
- 16 Recycling
- 23 Rubbish
- 30 Recycling

All village

- Aug 9 Garden waste
- Aug 23 Garden waste

Wednesdays:

Coffee and Chat in the Village Hall from 10—12 pm

Thursdays:

Shroton Singers (singing for fun!). Starts 7 Sep 5.45-6.45pm.

Shroton Crafts Adult craft group. Thursdays 7-8pm. Learn new skills, bring along your own craft project, chat & cuppa with fellow enthusiasts, £2 per session.

Village Dog show: August 20th

Village hall booking:
campbellbriggs.t@gmail.com



MACMILLAN COFFEE MORNING

Tuesday 19th October
10.00 am - 12.00 noon
at
Church Farm House, Main Street, Shroton

Please come and join us
to support this brilliant cause!

Donations of Cakes, Raffle and Tombola Prizes
would be much appreciated

Contact Ena Rees on 861039
or Gabriel Cox 861120

ALL WELCOME



Only a few weeks to go until the 2023 Shroton Village Show – please make sure you have the date in your diary!

When: Saturday 2nd September 2.30pm

Where: The Village Hall

There are classes for all ages and all talents – printed copies of the schedule and entry forms will be put in The Cricketers, as well as the bus shelter, at the beginning of August. Electronic copies will be sent via Pie'd Piper.

Many thanks to those who have already volunteered to help with setting up on the Friday and with running the show on Saturday. Any further offers of help to Caroline Barrett: contact me on carolinebarrett59@gmail.com or 07974 756242.

Ranger's Ramblings

This year when the ground conditions are dry, we plan to carry out erosion repairs on Hambledon Hill throughout September. We will do this, as previously, by bringing in chalk to replace the washed-out material or slumps, using hessian sacks to build back the rampart profile, and then covering with turf from the nearby rampart ditches to seal the repair and to aid germination of grasses, finally finishing with heavy duty netting to protect over the winter months. This method has been very successful at both Hod and Hambledon Hills and although very labour intensive it is hard to identify the repairs after a year or so. The chalk grassland herbs and grasses which favour the lighter soils eventually take over and the more aggressive grasses which grow in the deeper soils of the ramparts die back - a win for biodiversity on species rich chalk grassland which covers most of Hambledon's steep ramparts.

During the September repairs, we plan to offer a community day for local people to visit and get involved in helping preserve our iconic hillfort which brings so much pleasure to so many people. If you would like to lend a hand, please send me an email so that we can make contact again with more information in the next few weeks. We look forward to seeing you!

In other news we have had reports of motorbikes accessing Hambledon - the first report we have ever had of such activity. If you see this type of thing happening, please call the Police or let us know as on a Scheduled Ancient Monument any damage would be classed as a Heritage Crime.

Kind regards,

Clive

Clive Whitbourn
Area Ranger, North and West Dorset Team
Tel: 01747 841152
Mobile: 07788 480686

New foodbank venture in Blandford

Here's a report from Gail Del Pinto, who runs the Blandford Foodbank that we support from Shroton Church.

They are launching Nourish, which is a club for those who can afford a bit towards their food and don't want to be dependent on free packages.

Gil writes –

“As promised, please find attached a photo of the new fridge and freezer units that you helped us buy. There are two more of these in our storage area. Can't thank you enough for your support.

I have also attached a few other photos just to give you a flavour of where we are at present as we edge ever closer to our 'soft' launch of Nourish. The fridges/freezers are empty at the moment as they build up to the correct temperature. We have had to already move the date from the 11th of July to 18th July due to delays in laying the larder carpet.



Exciting times! we've had huge support for the initiative and people are really looking forward to using the larder and purchasing/choosing their own foods. Heidi and Hayley have been transferring some of our long-term regular foodbank clients over to Nourish and signing them up. Very positive reaction to the change and welcomed. People do like the opportunity to buy their own food and not receive it 'free'.

We've decided to offer the larder to 30 people; 20 long term food bank users have been signed up leaving 10 membership spaces available for other care organizations to refer to.

Look forward to seeing you on the 3rd of October for our proper launch.”

We will advise details of the launch through Pie'd Piper nearer the time.

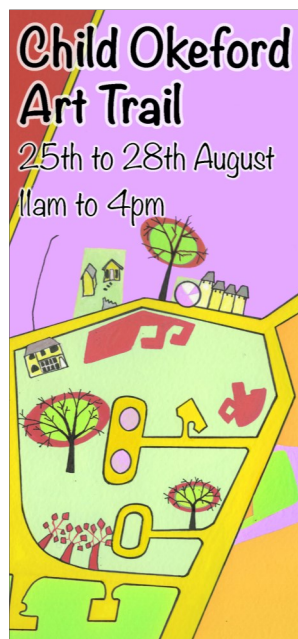


For sale

Small pressure washer with foaming bottle, 30 feet extension. Good working order: £15 **Contact Steve: 07833 127929**

Hosepipe on reel with connections. Approx 150 feet. Good condition. **Contact Steve: 07833 127929**

50ft Hydro Hose: Fabric hose on reel. Good condition. **Contact Steve: 07833 127929**



Child Okeford Art Trail is back !
25th - 28th August 2023
11am -4pm


21 Artists in 4 venues across the village.

This year there is a varied range of work on offer including a variety of contemporary art work in different mediums and styles: stained glass: textiles: jewellery: pottery and digital art.

Refreshments in Village Hall venue to be provided by Sero
(proceeds to *Julias House Hospice*).

The Bakers Arms, The Saxon Inn, Gold Hill Farm Kitchen & our Village shop will also be supplying suitable sustenance to keep you going on the Art trail.
(do check their opening days & times)

More details in 2023 brochure and on our new Facebook page :

 **Child Okeford Art Trail 2023**

Look forward to seeing you all

Shroton Fun Dog Show ..Sunday 20 Aug 2023

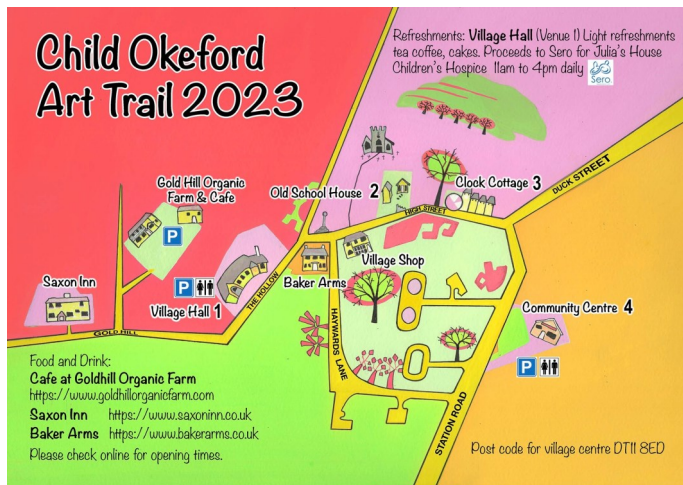
- Best puppy,
- Best looking female dog,
- Best looking male dog
- Golden Oldie
- Best juvenile handler
- Best 6 legs
- Dogs most like owner/ fancy dress,
- Best in the show.



£1 per class.

Funds raised to Shroton Village Hall.

More details to come (notice boards, FB and Pie'd Piper)



Thank you to Sue Bates for the information about the Art trail. She is one of the exhibitors and has kindly given me permission to print two of her entries.



August recipe

Redcurrant sorbet

A delicious sorbet from the Good Food magazine using currants which are in season



Ingredients

- 450g redcurrant
- 2 tbsp elderflower cordial
- 140g golden caster sugar

Method

Remove redcurrants from stems, wash and put in a pan with 2 tbsp water. Bring to the boil, lower the heat, cover and simmer for 5 mins until softened. Push through a sieve to make a purée. Stir in the elderflower cordial and set to one side to cool.

Put the caster sugar in a pan with 300ml/½pt water and leave over a low heat for 5 mins until the sugar dissolves. Raise heat and boil for 10 mins.

Tip redcurrant mixture into syrup and mix. Return to the boil, turn down and simmer for 2 mins. Cool, pour into a container and freeze for 3-4 hrs until frozen. Scoop into glasses and top with redcurrants.

<https://www.bbcgoodfood.com/recipes/redcurrant->

The Village Hall

The hall is available for activities. Clubs, family events, parties and celebrations, or just somewhere to entertain the family on a wet afternoon! If you are interested in booking the hall, please contact Tracy (campbellbriggs.t@gmail.com). Facilities include kitchen, tables, chairs, table tennis, a lovely courtyard space and much more.

Time	Days	Non-Villagers	Villagers (-10%)
08:00 – 13:00	Mon-Fri	£25	£22.50
	Sat, Sun	£30	£27
13:00 – 18:00	Mon-Fri	£25	£22.50
	Sat, Sun	£30	£27
18:00 – 23:00	Mon-Thu	£30	£27
	Fri-Sun	£40	£36
Hourly		£10/hr	£9/hr

The Shroton Summer Show 2023

PRODUCE

Ceres Cup-best performance in produce classes

Galpin Cup-best single entry

CLASS

- 1 3 courgettes with flowers
- 2 4 potatoes
- 3 4 runner beans with stems
- 4 4 carrots
- 5 3 onions from sets
- 6 3 onions from seeds
- 7 1 cucumber
- 8 4 tomatoes
- 9 6 cherry tomatoes
- 10 4 beetroot
- 11 A basket of any 5 vegetables
- 12 The largest marrow
- 13 The longest runner bean
- 14 12 raspberries with stems
- 15 4 apples
- 16 6 culinary herbs in a jar

Cookery and Preserves

Miss Hale Shield-best performance in cookery classes

WI Centenary Cup-best single entry in preserves

Baked exhibits must be cool before judging

- 17 Coronation quiche
- 18 3 egg Victoria sponge with jam filling - 7" tin
- 19 6 pieces of rocky road (no nuts)
- 20 1 Loaf of wholemeal bread
- 21 Gingerbread (recipe overleaf)
- 22 3 squares of shortbread
- 23 An Afternoon Tea selection plate
- 24 1 pot of jam (soft fruit)
- 25 1 pot of jam (stone fruit)
- 26 1 pot of marmalade
- 27 1 pot of lemon curd
- 28 1 pot of jelly - any variety
- 29 1 pot of chutney, relish or pickle
- 30 1 bottle of lemonade
- 31 1 bottle of cordial of any flavour
- 32 1 bottle of homemade liqueur (e.g. Sloe Gin)

FLOWERS

Lady Baker Cup-best performance in flower classes

Elizabethan Cup-best single flower

CLASS

- 33 1 single rose in a vase
- 34 6 sweet peas
- 35 3 dahlias – 1 type and colour
- 36 4 dahlias – all different
- 37 4 asters
- 38 4 cosmos
- 39 A vase of garden flowers
- 40 A cactus or succulent
41. A potted geranium

FLOWER ARRANGEMENTS

Sarah Cavan Cup-best performance in flower arranging

Patricia Humphrey Cup-best single entry

Flowers may be purchased

- 42 Coronation arrangement (accessories allowed)
- 43 A floral arrangement (maximum 40cm wide)
- 44 Miniature floral arrangement (max 10cm overall)
- 45 An arrangement of foliage and berries
- 46 An arrangement of flowers from a Shroton garden
- 47 An arrangement of wild flowers for effect

HANDICRAFTS

Maggie Page Trophy-best single entry in handicrafts

- 48 Any article of knitting or crochet
- 49 Any article hand or machine sewn
- 50 Any article of tapestry or embroider
- 51 An article of patchwork or quilting
- 52 A soft toy, fabric or knitted
- 53 Any painting or drawing
- 54 Any item made of wood, metal or pottery
- 55 Handwriting: copy a poem of your choice
- 56 Handicraft - any other item
- 57 An item of jewellery

DIGITAL PHOTOGRAPHY

Photography Frame-best performance in photography

Best Photo-best single entry

Unmounted, no borders, max overall size of photos not to exceed 24 x 30.5cm / 9 ½ x 12"

- 58 A landscape or seascape
- 59 A living creature
- 60 A Shroton View
- 61 A photograph of Shroton's Coronation celebrations
- 62 A portrait celebrating family and/or friends
- 63 A photograph celebrating a season
- 64 A photograph with a humorous caption

12- 18 YEAR OLDS

Hambledon Cup-overall winner

Exhibitors may enter any of the open classes 1 to 64 (max 5) but will be judged separately and awarded marks out of 10 for each entry. The exhibitor with the highest total marks will be the overall winner. There will be a cash prize of £5.

CHILDREN'S CLASSES

Patricia Goodbody Cup-Children 7 years and under

Bella Howlett Cup-Children 8-11 years

Two sections - 7yrs and under and 8-11 years

CLASS

- 65 A jam jar of flowers
- 66 A picture made of buttons or other materials
- 67 A drawing or painting
- 68 An animal made from fruit or vegetables (cocktail sticks may be visible)
- 69 A garden on a plate
- 70 A photograph I have taken
- 71 A model made from recycled materials
- 72 A handmade birthday card
- 73 Handwriting: copy this poem, with illustration/decoration (optional):

'I've found a small dragon in the woodshed.
Think it must have come from deep inside a forest
Because it's damp and green and leaves
Are still reflecting in its eyes.' (Brian Patten)

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GINGERBREAD Recipe for the Village Show

5oz (150g) butter
4 oz (125g) dark brown sugar
7oz (200g) golden syrup
7 oz (200g) black treacle
2 teaspoons fresh ginger, finely grated
1 teaspoon ground cinnamon
9 fluid oz (250ml) milk
2 large eggs, beaten
1 teaspoon bicarbonate of soda dissolved in 2 tablespoons warm water
10 1/2 oz (300g) plain flour
325F, 170C, gas Mark 3

Grease and line 8" or 20cm square cake tin with greaseproof paper.
In a saucepan, melt butter with sugar, syrup, treacle, ginger and cinnamon. Off the heat, add milk, then eggs and bicarb in water.

Measure the flour into a bowl and pour in the liquid ingredients, beating until well mixed and smooth (very liquid batter). Pour in tin and bake for ¾-1hr until risen and firm. Don't overcook as it is better a little stickier. Cool.

Make icing with lemon juice, sieved icing sugar and warm water and drizzle over cake to decorate.

Letters to the editor

Dear Ed.

I know I'm not the only one who feels relieved, delighted and proud that once again we have a village pub worthy of the name. For way too long the welcome one received at The Cricketers was cold or indifferent; the service was poor to non-existent; and as for having any ice to complement your drink, well, that was asking way too much! What a welcome change it was, then, to walk in last Monday to Neil and Georgina's opening night! The place was packed and the free glasses of bubbles went down particularly well. There was a strong sense of us having got our pub back again.

As Alastair and Sally have always maintained, a village needs a pub. And they, along with many of us, helped to keep the pub afloat with financial donations during the dark days of Lockdown. So to have got to where we are today feels particularly sweet.

I wish Neil, Georgina and the team every success in the future. Already the past seems like a bad dream. Happy days are here again!

Chris Pearson



Shroton Fairfield

There were 6 houses located on the Fairfield until the late 1950s: 5 at the far end of what is now Cricket Pitch and 1 inside what is now the Church wall. The field, originally part of the lord's demense (the de Courtney's own land), was part of Church Farm (and now the Ranston estate) and housed the workers of Church Farm and the Ranston estate.

One of these buildings was called 'The Ballroom or Coffee rooms' and it appears to have been a long brick building nearest Newfield Lane. This building was leased out during Shroton Fair. An advert in 1855 tells us that '**John Sutton informs his customers that he has taken the house known as the Coffee Rooms...to provide dinners and teas, superior wines and spirits, fine ales...good standing for horses and vehicles**'.

A 1767 advert advises that the '**amazing collection of living productions (lions, tigers, hyenas etc) will be for inspection at the Upper Booth near the Coffee Rooms, Shroton Fair**'

An 1883 Leisure Hour article reads that....'**I have heard that since pack horse times, and days of road wagon and coach, a ball room was put up at Shroton Fair where on Pleasure Day, young ladies were 'brought out' in a County Ball**'.

Accordingly in 1859 part of this building called the Parish Rooms was leased as a Reading Room and library by the Shroton Literacy and Musical Institution where the men of the village could relax during the evening of the winter months, read the provided newspapers and play card games, dominoes etc. This facility became unavailable after 1895 so it was decided to build a Parish Room which was a corrugated building on the site of what is now Hambledon House.

In the 1839 census it was reported that Robert Burt held tenement and garden in part of the Ballroom House, Robert Wareham had tenement at Gravel Pit house (a small white painted single storey, thatched roof with chalk, flint and sand walls...a traditional rudimentary Dorset farm worker's abode) and Robert Tullidge had tenement at '**top of Fairfield**'. The other cottages were not referred to by a name.

The only evidence of these buildings are the bumps in the ground around the young trees, with bricks pushing through the surface, as well as the gradual sinking round area of the filled in well.

If you have any questions about any Shroton history, please contact me.

Judith, Hilldean.

Iwerne Courtney & Stepleton Parish Council - Meeting summary 19th July 2023

Cllr Gredley, as the new Chairman of the Parish Council, explained his approach to the role would be making the best use of people & monetary resources for the benefit for the residents of the Parish.

Cllr Gibson Fleming advised that the Wessex Internet Community Fund had now closed and there would an announcement regarding a distribution for community benefit in due course.

The damage to the wildflower area at the Glebe caused by contractor vehicles has been reported to Scottish & Southern Networks and this will be followed up with a request for compensation.

A report has been received from a resident concerning the safety of the Lombardy Poplars. The necessity for the Tree Preservation Order concerning these trees has been raised with Dorset Council.

The Parish Council has received a high quote for the installation of dropped kerbs at the Glebe and outside the Village Hall and is investigating if this work can be funded by Dorset Council.

It is hoped that the new Parish Council website will be 'live' sometime in September.

This is an abridged summary of the Parish Council meeting; a full version of the minutes is available on the Parish Council website:

<https://www.dorsetparishes.gov.uk/council/iwerne-courtney-and-stepleton-parish-council/minutes-meetings-and-agendas/>

David Green, Parish Clerk

Apple pressing

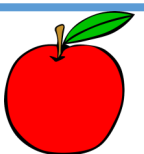
More information next month, but this will be held at the Village Hall on September 30th. All welcome!

*Season of mists and mellow fruitfulness,
Close bosom-friend of the maturing sun;
Conspiring with him how to load and bless
With fruit the vines that round the thatch-eves run;
To bend with apples the moss'd cottage-trees...*

(To Autumn by John Keats)

When is an apple grouchy? **When it's a crab apple.** What do you call an apple that plays the trumpet? **A tooty fruity**

Why is it so difficult to work at an apple pie factory? **Because they have such a high turnover rate**



What's in a name? Words from the editor

If you research the origins of the word 'Dorset' you will come across several theories. One of these is that it derives from the name of the tribe that inhabited our county when the Romans arrived: the Durotriges. The Anglo Saxon word 'saette' means 'inhabitant'.

There are many other attempts to accurately define the word, but my favourite is that the first part of the word came from Old English words *douce* and *dowce*, which mean *sweet, pleasant*.

So.. Inhabitants of Dorset are nice people!

We know that in Shroton as we are all 'nice people' most of the time and even if problems arise, we try to deal with them 'nicely'! And even if we can't manage that, we try to avoid the issues 'nicely'.

I'll raise a glass of elderberry wine to this concept and would like to propose that we start planning to celebrate Dorset day next year (June 1) in a way that reflects the 'niceness' of St Witan whose actions allegedly saved many lives at sea (it's worth Googling!). Any ideas? (See page 9)

Helen

GINGERBREAD RECIPE for Shroton Show

5oz (150g) butter
4 oz (125g) dark brown sugar
7oz (200g) golden syrup
7 oz (200g) black treacle
2 teaspoons fresh ginger, finely grated
1 teaspoon ground cinnamon
9 fluid oz (250ml) milk
2 large eggs, beaten
1 teaspoon bicarbonate of soda dissolved in 2 tablespoons warm water
10 1/2 oz (300g) plain flour

Method

325F, 170C, gas Mark 3

Grease and line 8" or 20cm square cake tin with greaseproof paper.

In a saucepan, melt butter with sugar, syrup, treacle, ginger and cinnamon.

Off the heat, add milk, then eggs and bicarb in water.

Measure the flour into a bowl and pour in the liquid ingredients, beating until well mixed and smooth (very liquid batter). Pour in tin and bake for ¾-

1hr until risen and firm. Don't overcook as it is better a little stickier. Cool.

Make icing with lemon juice, sieved icing sugar and warm water and drizzle over cake to decorate.



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The West Highland Way and The Shroton 3 Peaks Challenge

As most of you know, I took on the challenge of the West Highland Way back in May. I 'wild camped' most nights. I found some of it really hard and lost about a stone.

The scenery just got better and better. I met some amazing people. Everyone was friendly.

Occasionally I would come across an honesty box where someone would leave drinks and snacks with a price list and a jar for money. I came across one with a small freezer and ice cream for £1 each. Fabulous!!

My last night wild camping was my favourite. I strung up my hammock in the Great Nevis Forest. I could see Ben Nevis from my hammock. Just pine trees and wildlife for company.

My average mileage each day was approximately 10 miles.

Can you do that? Let's find out.

I am organising the Shroton 3 Peaks Challenge. The route is just over 10 miles. The Peaks are: Preston, Hod and Hambleton Hills.

This will be on Saturday 30th September starting by the bus stop by the Glebe and finishing at the Cricketers pub (timing tbc)

Each person will be provided with a map and route description. Route markers will be placed around the route as well as marshalls.

Why not give it a go?

Sheryl Ward



A stroll to Child Okeford

A good summer evening walk, particularly on a Thursday when the Fish and chip van is in the village!

Start by walking to Bessels, past Meggy Moos. At the crossroads, turn right and follow the road until you reach the next crossroads.

Go straight across and look for a footpath on the LH about 400 yards after the crossroads (just after the entrance to a house). Follow this narrow and sometimes damp footpath for the next half mile. The path widens out and becomes vehicular. You will emerge at the entrance to Gold Hill Farm. If you are not stopping to sample Paddy's delicious food, then go straight across the road past a couple of modern houses to a gate.

Go through, down some steps and turn left. Here just keep going until you come out in the village by Jacobs Ladder. Turn left and you will find the village shop, pub (and Fish and chip van!).

Go towards the church and go through the churchyard, stopping to look at this lovely church with its 13th century font if you can.

You will emerge on a driveway. Turn right and then after a few yards, go through a black estate fencing gate on your LH.

This takes you into a lovely field with Hambleton hill towering on your RH.

Follow the path as it hugs the edge of the field, ignore the footpath in the corner, and follow the hedge now on your LH so that you are following the road.

In the next corner, go through a gate, then turn almost immediately right, following a narrow, treelined path which goes up towards the hill.

Having emerged onto the hill, you have choices: take a deep breath and simply climb upwards until you reach the summit, walking along this to reach the Trig Point eventually and thence descend down to the cricket pitch.

Or..once you have emerged onto the hill, turn left and follow the path so that Hambleton rises on your RH. This will eventually bring you out into a field. Keep following the path straight until you reach the road. Here you can turn right and then left to return via Bessels, or go straight ahead through a field gate and follow the footpath which skirts several fields before leading you to the back of Meggy Moos. Either way, an ice cream from the farm shop is obligatory!

Happy Walking!



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June 1st

A thought for next year.....June 1st is Dorset Day. So, how are we going to celebrate it?

Dorset apple cake tasting?

Dorset cider tasting?

Dorset blue cheesing tasting?

The poems of Thomas Hardy and Willam Barnes?

Dorset Lardy cake?

Dorset Knobs?

Ideas to the editor please!



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Growing advice from the RHS:

In the south of England you can still sow quick maturing salad crops such as summer lettuce, radish, rocket, sorrel, chicory and fennel.



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