

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

July 2022

Dates : July

Main village & Bessells

Mon 4	Rubbish
Mon 11	Recycling
Mon 18	Rubbish
Mon 25	Recycling

The Corner & Courtney Close

Weds 6	Recycling
Weds 13	Rubbish
Weds 20	Recycling
Weds 27	Rubbish

Garden waste (all)

July
Weds 13
Weds 27

Wednesday morning: coffee and chat in the village hall : 10—12. All welcome!

9 July: Cake stall in the Bus Shelter



I was tempted to call this edition of The Lines, the Big Issue as I have been inundated with photos and responses to the wonderful four days of Jubilee celebrations that the Shroton community enjoyed last month. Whilst the impetus for the events were of course to mark the remarkable reign of Queen Elizabeth, I think that everyone who took part was also conscious of a sense of enjoying gatherings that we have not been able to enjoy for some time. We are not out of the COVID woods and we are now facing the economic consequences of the pandemic and other related issues. Nor must we forget that others in so many parts of the world are suffering unthinkable situations. But, for a few (mostly) sunny days, we were able to laugh, dance, drum, admire decorations, wear hats, eat delicious puds and learn just how clever those who can do flower arrangements really are!

My favourite moment of many was walking past the Glebe late on Sunday afternoon in to see the stalwart few of the village sitting under a gazebo whilst the rain fell in torrents around them, just squeezing the last social moments out of the weekend. And why not?

An enormous thank you must go to Emma House who organised and coordinated the efforts of the village hall committee, the Parish committee, Lizzie Kingsbury and her team of helpers, the church, and many, many others to produce the events. Emma's imagination and enthusiasm meant that the memory of this weekend will remain with us for a very long time! Thank you, Emma!

A huge thank you must also go to James Gibson Fleming and the Ranston estate for allowing the beacon celebrations to take place, providing the wonderful transport and making a memorable evening happen and also to Wessex Internet for providing the barbeque and drinks for so many people.

Summer is upon us and although we may be covered in Saharan dust and many of us suffering from hayfever, the sun is shining, the wild flowers are abundant and Meggy Moos has once more stocked lemon sorbet ice cream!

Happy July.

The Shroton Defibrillator

Please help us keep the village defibrillator active

On **Saturday 9 July 9.30 am - 11.30 am** there will be a Cake stall at the Bus Shelter area to raise funds for the upkeep of this vital equipment

Donation of cakes gratefully received.

The Shroton defibrillator is located outside the front of the Village Hall

What a way to travel!



Timings for COVID-19 spring booster jabs at a new 'pop-up' vaccination centre in Blandford Hospital's Outpatients Department have now been finalised and can be booked on the [NHS National Booking Site](#) and walk-ins are also available.

Appointments are available for vaccinations on Saturdays and Sundays, from 9.30am – 4.30pm from now on.

Saturdays are open to over-75s and 18+ immunosuppressed while Sundays are open to over-75s and 12+ immunosuppressed. There will also be a children's 5-11 clinic running on Saturdays.

Jane Parkinson, Vaccination Programme Manager at Dorset HealthCare, said:

"We are delighted to be opening this pop-up vaccination centre in Blandford for the most vulnerable to receive their spring booster. This will give local people the opportunity to access a clinic nearer to their home, so they can receive this life-saving jab.

"Booking appointments is a straightforward online process through the National Booking System and our experienced, friendly team will look forward to

-OMO - A Fear of Missing Out

Subscribe to the Pie'd Piper email and never fear again about missing the latest Village news, Events, Lost and Found etc.

Email thepiedpiperofshroton@gmail.com with subscribe as the subject and I will add you to the ever-growing distribution list.

The Lines in Colour

There has never been a better time to subscribe to receiving The Lines via email with the Jubilee edition due to go on the press. The beacon fire on the hill, Jubilee puddings on the Glebe, decorated front gardens and more.

Email Helen at shrotonlines@gmail.com with subscribe as the subject and never miss out on your Lines wherever you are in the world (Internet connection required). Receiving the Lines digitally will help to save money with printing costs and give you that warm fuzzy feeling that you are doing your bit to save the planet.

The Country Code



If you are walking along the footpaths around this village could you please ensure that you keep to the paths and shut the gates behind you.

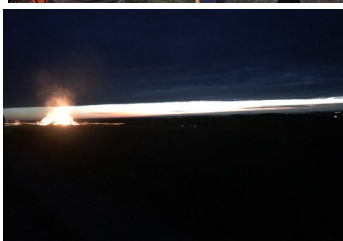
Gates have been left open by thoughtless walkers and the cows have escaped into crops that could possibly cause fatalities.

If you see a gate open that should be closed, please close it.

Thank you

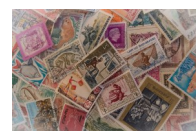
Judith

Footpaths Parish Council officer



Free to a good home:

Several thousand postage stamps. Mostly English although some commonwealth. Worth sorting for misprints, missing colours etc. Telephone 07771010004 for details. Rodney Simmonds



In other Platinum Jubilee News:-

To everyone who entered the All Ages Regal Crown Competition THANK YOU SO MUCH!

The Judges thoroughly enjoyed seeing your beautiful creations, as did I and I loved writing down the first proclamations - quite a wide range of ideas!

There were to be three prize winners of Marks and Spencers Biscuits in suitably decorated Royal tins. The first two went to:

Claire Watson and Oliver Milmer

But the M&S Biscuit Tin that plays the National Anthem went to **Mrs. Grace Houghton** who torpedoed all comers by achieving a total of Full Marks!!

A joyous morning that Queen Elizabeth II would have loved too if she hadn't been a bit busy elsewhere.

Thank you everyone and God Save the Queen



Farewell to Jane Moss

It was with great sadness that we learnt of the death of Jane last month. Jane was a much-loved member of the village. She and her husband, Tom, were the first residents of Old Mill Cottages. A wonderful hostess and a very good friend to many people, she will be greatly missed. Our thoughts are with Alexandra and Andrew and her family



The keen-eyed amongst you may have noticed that both goals on the Glebe have been strengthened and repaired. They also boast new netting. This is due to the work of Mike and Janet Jones. They found a way to salvage the existing posts, bases and stanchions, which had rusted and broken in places. The results are already being enjoyed by the younger members of the village.



The money needed for the materials was raised via the quiz at The Cricketers in late April this year. So thank you to everyone who attended, and a big thank-you to the Joneses. You have contributed to making the Glebe a place where once again young people can meet up and enjoy a bit of recreation.

Chris P

Letters to the editor

Dear Editor

I would like to apologise to all residents and anyone else impacted by the power outage that unfortunately occurred on Thursday 19th May.

This was as a result of us hitting a power line during outdoor work to install fibre broadband to properties in the village.

We responded quickly to ensure that the area was made safe, and immediately contacted the fire service and Scottish & Southern Electricity Network, with the safety of our employees and local residents being our first priority. We take health and safety very seriously, and I want to reassure everyone that this was very much an isolated incident.

I know that the power outage caused disruption for you all and apologise for the inconvenience caused.

*Hector Gibson Fleming
Wessex Internet*

Dear Editor

Salina Lloyd-Edwards. Thank you to all of you that expressed such sympathy and showed such friendship after the death of my wife. Thank you so much.

David ~ Hambledon Cottage, Bessells.

Dear Editor

I would like to add my thank you to those who arranged the flowers in the church please: they were just so beautiful. I would like to say a big Thank you to Mr James Gibson Fleming for giving us the use of his Shooting Bus to take us up the hill for the Beacon lighting. A big thank you too to Trevor Hewitt who drove the Bus with such good humour. All in all it was a wonderful weekend.

Jacque Goucher

SUMMER FETE
St. Andrews School Fontmell Magna
16th July 2022

FREE ENTRY
12-4pm

Bar, Food, Ice cream, Stalls, Donkey rides,
Silent auction, Birds of prey demo, Music,
Bouncy castle & lots more ...



The loneliness of the long distance supermarket manager: 1967 Stamford Street Blackfriars London

So my butchery training started at Sainsbury head office.

Day one: cut index finger left hand. I went to see the company nurse who dressed my wound.

Day two: cut index finger left hand and went to the nurse again.

Day three: cut middle finger left hand went to the nurse again and she wanted to know if I was cutting myself deliberately just to see her. She told me she had a boyfriend and I was devastated and didn't cut myself again.

After completing three weeks training at head office I went to my branch for three months in the meat department. We had a young trainee on the department and he spent a lot of time making minced beef. The head butcher asked what had happened to a tenderloin he had left on the end of the bench. Now if you have ever seen a whole tenderloin you will know it's about a three to four pound fillet before conversion into steaks. Mark, the trainee, had put it into the mince. I thought the head butcher was going to faint.

We had a fiery little Scottish lady, a Mrs O'Connor, who had a love hate relationship with our assistant manager. During one particular argument he picked her up and hung her on a hook on the rail which held the sides of bacon. The manager heard her shouting and came into the warehouse to see what was happening. We just carried on as if we didn't know anything about how she had got up on the hook on the rail. I think if it had been anyone other than Keith, the assistant manager, there would have been trouble.

Now Keith had asked for time off and was refused. In his temper he lost concentration and dropped a twenty pound frozen turkey on his foot and broke his toe. On bending down to examine his toe something went in his back and he couldn't stand upright. So he got his time off but not quite how he had planned.

After completing my butchery training I worked on every department and on one occasion I had to prep a wooden barrel of butter. I had to saw the barrel in half and divide the contents into fifty six one pound portions. Every barrel had fifty six and a quarter pounds of butter. The quarter pound was to enable us to scrape any sawdust off where the barrel had been cut.

A side of bacon was about fifty two pounds and we were allowed two ounces of trimmings when boning. The manager would come onto the bacon section and trim any meat off the bones and weigh it. I was trained to remove the rib bones with a piece of string and tie the fastest knot when tying bacon joints, which was the same as the one on the meat department.

Having completed my manual training I was moved to my first supermarket in Victoria, London. And so began my supermarket journey that would occupy me for the next thirty two years and take me to seventeen countries.

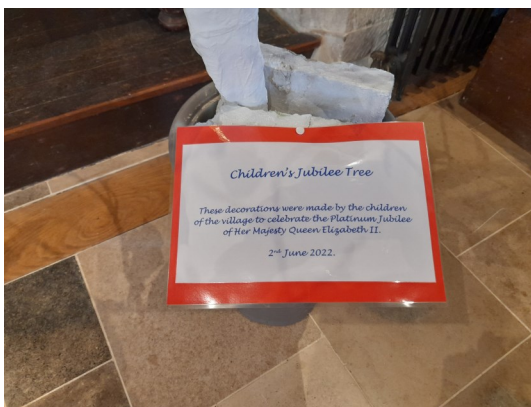


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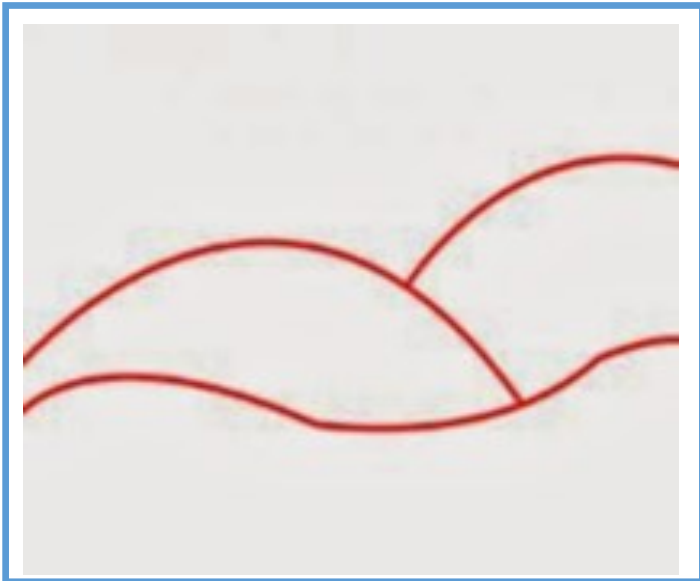
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What does SERO mean and what do we do?

Sero is a Latin word and one of its meanings is *'to join together'*. In April 2004, a group of women decided that they would like to form a group with the aim of raising money for local charities and good causes. Sero feel it is very important to support Dorset children and their families.

Our chosen charity has been Julia's House, the Dorset Children's Hospice <http://www.juliashouse.org> for which we have donated over £100,000. The aim of Julia's House is to maximise and enrich the quality of life for Dorset children and young people who are unlikely to live beyond the age of 18. They provide support from diagnosis to death and beyond for the whole family, offering multi-disciplinary end of life care in the hospice building or in the family home.

Over the last couple of years of course we have not been able to pursue our usual fundraising activities but in 2022 we are involved in various events and we hope you can come along and support us.

On Saturday 9 July we will be hosting several stalls at **Child Okeford's Hey Day** full of our usual goodies and gifts plus a few surprises. Make sure you visit us between 12-5! There will of course be much more going on at Hey Day, a traditional village fete and a great day out for all the family.

Child Okeford Art Trail Bank Holiday weekend – Friday 26 August – Monday 29th August, 11-4 - A variety of artists will be exhibiting in their homes, the community centre and the village hall. Free admission. Art trail leaflets will be available in local shops. SERO will be providing refreshments during the event, including light lunches, at the village hall (DT11 8EX).

Cheese Festival, 10-11 September, Sturminster Newton 10-5 - **SERO will be running the tea tent at the ever popular Cheese Festival. Home made cakes, fresh sandwiches, scones etc. All at reasonable prices for all the family.**

If you would like to get involved and help at our events, or donate a cake, please get in touch with Kate Partridge (info@coachcottage.co.uk – tel 07725245066) or Julie Little (julie.little5@gmail.com – tel 07749 486733)

<https://www.serocharity.org.uk>

<https://www.facebook.com/sero.charity.7>

On July 17th, your aging editor and her even older four legged friend, Vesper, are walking 26.2 miles to raise money for Julia's House Hospice as part of an event in Wiltshire. If you would like to make a donation to us to support this extraordinary charity, then we would be very grateful.

(<https://www.justgiving.com/fundraising/helen-christmas3>)

But more importantly, please take a few minutes to look at the charity's website as we are also raising awareness of the work that they do.



Thank you from Vesper and Helen

Julia's House

Julia's House is not a typical children's hospice. We provide practical and emotional support for families caring for a child with a life-limiting or life-threatening condition, providing frequent and regular support in their own homes, in the community or at our hospices.

<https://www.juliashouse.org/>

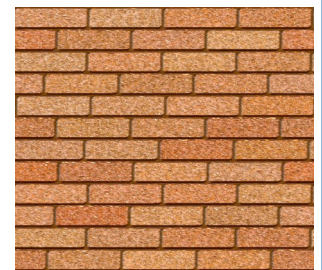
Mending Walls by Robert Frost

Something there is that doesn't love a wall,
That sends the frozen-ground-swell under it,
And spills the upper boulders in the sun;
And makes gaps even two can pass abreast.
The work of hunters is another thing:
I have come after them and made repair
Where they have left not one stone on a stone,
But they would have the rabbit out of hiding,
To please the yelping dogs. The gaps I mean,
No one has seen them made or heard them made,
But at spring mending-time we find them there.
I let my neighbor know beyond the hill;
And on a day we meet to walk the line
And set the wall between us once again.
We keep the wall between us as we go.
To each the boulders that have fallen to each.
And some are loaves and some so nearly balls
We have to use a spell to make them balance:
'Stay where you are until our backs are turned!'
We wear our fingers rough with handling them.
Oh, just another kind of out-door game,
One on a side. It comes to little more:
There where it is we do not need the wall:
He is all pine and I am apple orchard.
My apple trees will never get across
And eat the cones under his pines, I tell him.
He only says, 'Good fences make good neighbors.'
Spring is the mischief in me, and I wonder
If I could put a notion in his head:
'Why do they make good neighbors? Isn't it
Where there are cows? But here there are no cows.
Before I built a wall I'd ask to know
What I was walling in or walling out,
And to whom I was like to give offense.
Something there is that doesn't love a wall,
That wants it down.' I could say 'Elves' to him,
But it's not elves exactly, and I'd rather
He said it for himself. I see him there
Bringing a stone grasped firmly by the top
In each hand, like an old-stone savage armed.
He moves in darkness as it seems to me,
Not of woods only and the shade of trees.
He will not go behind his father's saying,
And he likes having thought of it so well
He says again, 'Good fences make good neighbors.'



This poem by Robert Frost was first published in 1914 and ever since has been read both literally and figuratively. Frost wrote the poem at a time when border disputes and territorial ownership was consuming powers and peoples across the globe and so it is not surprising that it has been read since being published as a commentary on our interpersonal and international relations.

The phrase 'good fences make good neighbours' is open to all sorts of interpretations, but one thing Frost does not do is to rail emotionally about fences/divides/hedges and boundaries. He is I think, simply asking us to think and consider carefully before we do or don't construct 'walls' so that we don't 'like an old-stone savage' always 'move in the darkness'



Elderflower cordial

- 2 ½kg white sugar , either granulated or caster
- 2 unwaxed lemons
- 20 fresh elderflower heads, stalks trimmed
- 85g citric acid (from chemists)

Put the sugar and 1.5 litres/2¾ pints water into the largest saucepan you have. Gently heat, without boiling, until the sugar has dissolved. Give it a stir every now and again. Pare the zest from the lemons Once the sugar has dissolved, bring the pan of syrup to the boil, then turn off the heat. Fill a washing up bowl with cold water. Give the flowers a gentle swish around to loosen any dirt or bugs. Lift flowers out, gently shake and transfer to the syrup along with the lemons, zest and citric acid, then stir well. Cover the pan and leave to infuse for 24 hrs.

Line a colander with a clean tea towel, then sit it over a large bowl or pan. Ladle in the syrup – let it drip slowly through. Discard the bits left in the towel. Use a funnel and a ladle to fill sterilised bottles (run glass bottles through the dishwasher, or wash well with soapy water. Rinse, then leave to dry in a low oven). The cordial is ready to drink straight away and will keep in the fridge for up to 6 weeks. Or freeze it in plastic containers or ice cube trays and defrost as needed.



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Save the Date: Saturday 3rd September

Why?

Because it's the Shroton Village Show!

As always, there will be over 70 classes to enter, so get growing, sewing and preserving!

A list of classes appeared in last month's Shroton Lines; copies will also be on village noticeboards and sent round via the Pie'd Piper.

This year, there will be a special category in the Photography section. The village did itself – and the Queen – proud with all our wonderful Jubilee celebrations, and I'm sure a lot of photos were taken. I'd like the Shroton Village Show to be a showcase for those photos, so there will be a prize for the Best Shroton Jubilee photograph, and I'd also like to put up a display of photographs in the Village Hall for us all to enjoy along with our cup of tea and slice of cake. So please send any photos of the Jubilee celebrations in Shroton to me, if you haven't already sent them to Helen for this month's Shroton Lines!

As always, help will be needed on the day with setting up the Hall, stewarding, running the raffle, taking money at the door, etc, etc. If you can spare a few hours to make the Show go with a swing, please contact me on carolinebarrett59@gmail.com

Prize winners



For superb performances in the rounders' match:

Harry Milmer and Henry Chapman

Crown competition:

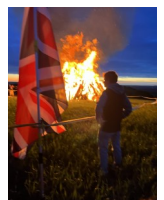
Winner: Grace Houghton

The Jubilee pudding competition:

Alex Smith for deliciousness and Ena Rees for presentation

The best house decoration:

Winner: Meryl Bates



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