

Issue 267 November 2022

Dates : November Main village & Bessells

Mon 7 Rubbish
Mon 14 Recycling
Mon 21 Rubbish
Mon 28 Recycling

The Corner & Courtney Close

Weds 2 Rubbish
Weds 9 Recycling
Weds 16 Rubbish
Weds 23 Recycling
Weds 30 Rubbish

Garden waste (all)

Weds 2 Weds 16 Weds 30

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

Wednesday evening: Darts in The Cricketers

November

3: Sing for your supper

11: Curry Night

13: Remembrance Day service

26: Soup and Pud

29: Lunch and Chat



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!

Shroton Choir outing July 1896

On Tuesday, July 7 the choirs of Shroton and Farringdon churches had an outing to Southampton, as on that day there was a cheap excursion from the Somerset and Dorset line to that place. Sir Talbot Baker kindly conveyed the members of the Shroton choir to and from Shillingstone, and together with the contingent from Farringdon they numbered 32.

Shillingstone was left soon after 7:30 am and Southampton was reached quickly at about 9 am. The morning was occupied in going round the magnificent docks and the party was able, through the kindness of the captain, to go over a large steamer, which was getting ready to sail for Brazil.

Dinner was partaken at 1 o'clock in a restaurant in the High Street, and in the afternoon some of the younger members of the choirs went for a row across the harbour, while a good many went up to the County Cricket Ground to see the grand match: Australia v Hampshire.

Tea was at 5:30 pm and the return journey was begun soon after 8pm: Shillingstone being reached again between 10 pm and 11 pm. The weather throughout the day, though threatening at times, was beautifully fine.

Excerpt from The Shroton Parish Magazine 1896

Judith

There are holes in the sky

There are holes in the sky Where the rain gets in But they're ever so small That's why the rain is thin.

If I could write words

If I could write words Like leaves on an autumn forest floor, What a bonfire my letters would make.

If I could speak words of water, You would drown when I said "I love you."



Hanford Group RDA are having their Christmas Fair

Saturday 3rd of December

10.00-12.00

Teas and Coffee, Homemade Cakes, Raffle, Books and Christmas Door Wreaths!

Village Hall

Don't forget to exchange your stamps!



The following instructions are taken from the Royal Mail website:

After 31 January 2023, regu-

lar stamps without a barcode* will no longer be valid. You can either use up these stamps before this deadline or swap them for the new barcoded ones.

The stamps that are changing are the stamps (pictured below) that will be very familiar to you. They feature the profile of Her Late Majesty The Queen on a plain coloured background.

'Stamp Swap Out' forms are also available from the Customer Service Point at your local Delivery Offices (but please note they will only have the forms for the up to £200 option). Or you can call our Customer Experience Team on 03457 740740.

https://www.royalmail.com/sending/barcodedstamps



#SaveSafely this winter

With living costs rising all the time, everyone is looking for ways to save some money, so Dorset & Wiltshire Fire and Rescue Service is highlighting some areas where a saving could be a false economy – and a fire risk.

The Service is asking people to #SaveSafely, and there is a wealth of information about staying safe at home and on the roads at www.dwfire.org.uk/save-safely. This includes energy saving tips, cooking safely advice, how to stay warm safely, staying safe when cutting costs, cutting the costs of driving, and signposting to financial help.

Some top tips include:

Pulling something like electric heaters or electric blankets out of the loft, that haven't been used for years, can be risky. Watch for signs of dangerous or loose wiring, such as scorch marks, hot plugs and sockets, fuses that often blow, or circuit breakers that trip for no obvious reasons.

If you're drying clothes indoors rather than use a tumble dryer, keep them well away from the heat source so they can't catch fire.

Air fryers and microwave ovens are great at saving energy when cooking, but please read the manufacturer's instructions and keep them clean between uses.

Getting chimneys swept when you have a woodburner or open fire is essential to reduce the risk of chimney fires. Also be careful of what you burn; green (unseasoned) wood may seem cheap, but it doesn't create much heat and it creates a residue that can easily catch alight within the chimney.

Get your boiler serviced – a well maintained boiler is more efficient and reduces the dangers of carbon monoxide poisoning.

Only use the correct charger for mobile devices. Although it can be cheaper to buy imported and unofficial chargers, fake ones are often made with poor quality components that fail to meet UK safety regulations. This means they can cause injury, electric shocks and even fires.

Make sure you follow the manufacturer's instructions when using wheat bags - don't heat them for too long, or at too high a temperature.

The Fire and Rescue Service offers free Safe & Well advice, which can include a home visit and the provision of smoke and carbon monoxide detectors. To request this for yourself, a family member or a vulnerable person, please call 0800 038 2323 or visit www.dwfire.org.uk/safe-and-well-visits













Remember to #SaveSafely when cutting costs



Lunch and chat

November 29th at 12.30

December 13th at 12.30

Please contact:

Barbara Briggs Tel: 863643 for booking and cancelling lunches and for lifts

Ena Rees 861039 or enabrookcottage@gmail.com for menus, cooking arrangements, serving team.

Thank you

This is a heart-felt 'thank you' to all the residents of the village who do things behind the scenes, quietly and anonymously: those who clear the drains, keep the river bank tidy, take the food to the food bank, weed the wall by the church, clean the bus stop, cut the grass path behind Old Mill cottages, plant flowers and bulbs pick up litter and many others. Your efforts are appreciated by us all.

Shroton's recycled Rose Bed

Eagled-eyed villagers will have noticed the appearance of 13 rose bushes planted on the Glebe, with Parish Council permission, near to the Wildflower area.

The established roses were saved from destruction due to the demolition of a property in the village. It seemed such a shame to waste such beautiful plants and as the old saying goes: 'They now have 2 chances!' Fingers crossed that in a few years we will have plentiful bloom of roses for all to enjoy.

Judith

New Parish Council Clerk

After 20 years of service, principally as Clerk to the Parish Council, Lizzie Kingsbury has chosen to retire. I am sure the whole village wants to join me in thanking Lizzie for her unstinting efforts over the years in supporting the community.

Stepping into the role is Simon Parker. Simon has decades of experience working in local government and more recently with Dorset County Council. Simon's roles at DCC have included County Emergency Planning Officer with Dorset County Council and then Head of Service for Highways and Emergency Planning, and latterly as Community Led Housing Enabler.

We welcome Simon to the village in the important role as Clerk to the Parish Council.

Tim Sullivan

Village hall committee news from Emma House

The Village Hall committee is open to ideas from **YOU.** What would you like to see happen there? How can we help you through the Westminster blues?

TUESDAY FOOD DAY – I'm on a scheme that enables me to deliver free Waitrose food (it's a lucky dip but usually bread, meat, fish, some veg). If you'd like to be part of this scheme or know somebody who could benefit from it please contact me emmahouse1@outlook.com 07983 464202.

The first **Sing for Your Supper** evening took place in the warmth of the church. Silly vocal exercises and songs followed by a delicious supper of soup and crumble.

The next 2 will take place on 3 Nov and 1 Dec.

No charge, donations gladly accepted. No need to stay for supper if you have a prior engagement. If you need a lift please contact me (details above).

CURRY NIGHT in the village hall Friday 11 November. Tickets available from Alex Smith mrsacsmith@gmail.com.

Oh yes it's on again...!

Anyone interested in acting in the panto (aiming for end of Feb ish) please contact me.

SOUP & PUD – in the village hall Sat 26 November 12-2pm. No payment, donation only.

Shroton Christmas Dinner : Sat 10 December. *More details to follow*

Financial advice that we all ought to know...

Last month I had an email informing me that a certain company was about to debit my account for a service I did not want as they appeared to be using an old card number (one that had been previously compromised and destroyed) I ignored it thinking my bank would do the same as they knew the card was inactive.

As you can imagine I was rather surprised to see the transaction had gone through. When I approached the bank, they admitted that this was normal practice. My argument was that surely the bank had a duty to ensure this did not happen and there was no point in destroying a compromised card if this was the case. This logic fell on deaf ears.

On seeking more information from Google I find this is true for almost all High Street banks. Further research bought more startling information to light: if it is stolen obviously anyone can swipe it, but it seems that it can also be used a number of times without a pin number. Not only that but it seems the banks do not always have any way of blocking the use of a stolen card, the use of which will then be debited to your account.

MoneySavingExpert also tells that your account can be accessed if someone has just the account number and the sort code, both of which are on the card AND cheques.

This is only the tip of the lack of security, I do not mean this to be sensationalist, but it certainly shocked me when I learnt of the lack of security the banks were taking with my money.

Rodney Simmonds

Edward and Frances Moreland would like to thank everyone in the village for being so friendly and welcoming since they moved into

Courtney Close in August.

Rat poisons

I know that this is not the most cheerful of topics, but over the summer, I listened to a programme about how to get rid of pests from our gardens and houses and particularly about rats.

None of us like to see rats and of course they pose challenges to our health and well-being. However, the programme also opened my eyes to the dangers to other wildlife of using rat poison. This includes the impact on hedgehogs and other creatures, particularly if the anticoagulant poisons are used.

The Health and Safety executive government site (https://www.hse.gov.uk/biocides/rodenticides.htm) gives interesting information, both about this and safer methods which include using 'good hygiene practices, physical barriers, traps and biocidal products.

Indeed the site suggests that using anticoagulants 'present a higher risk to people and non-target animals than is normally acceptable for authorisation in Great Britain and Northern Ireland. '

Please think carefully before purchasing products.

Pétanque Glory for Dorothy and Joe!

The end of season pairs competition saw Team Joe and Dorothy emerge victorious. Both are first-time winners of the competition. Last year's champion Mike Jones presented them with the Brian Baker trophy, which goes on display at The Cricketers for all to admire.

It was made by Darren Wheeler and is named after Sally Grieves' dad, who loved a game of pétanque on the glebe.



Congratulations to Dorothy and Joe! Next week we conclude what has been a very well-attended pétanque season. Many thanks to Jim Bird and Alan Morris for looking after the court.

One Hundred and Eighty!

Now the nights are drawing in the pétanque crowd are keen to start a weekly Darts Night at the pub. The Cricketers have installed a very decent board, complete with lighting, and are happy for us to meet on a Wednesday night.



All are welcome to come and have a go. You don't have to be any good!

Our first meeting will be at 8pm on Wednesday, Nov 2nd. Hope to see you there.

Step up to the oche! Best of order, please!

Chris Pearson

Farewell

It is with great sadness that the village have said farewell to three much-loved and much-missed residents:

Bill Bastock

Victor Margree

Ian Duncan

The thoughts and condolences from us all go to Bill, Victor and Ian's family and friends.

Fall, leaves, fall; die, flowers, away;
Lengthen night and shorten day;
Every leaf speaks bliss to me
Fluttering from the autumn tree.
I shall smile when wreaths of snow
Blossom where the rose should grow;
I shall sing when night's decay
Ushers in a drearier day.

Emily Bronte

News from St Andrews by Jan Simmonds

Remembrance Sunday

November 13th. 10 am Traditional service in church.

Lt Gen Sir James Bucknall will give his reflections on the background to the Ukraine conflict.

10.55 Act of Remembrance at the War Memorial in the churchyard.

Warm Space

Shroton Church is warm during the day, so the back area has been set up with tables and chairs and free tea and coffee. The church has Wi-Fi. Toys are available in the children's area. Monday, Tuesday, Thursday and Friday mornings 9.30 - 12.30.

Sing for your Supper

Thursday November 3rd. Come at 4.30 for a cup of tea or coffee. 5 - 6.30 for fun exercises, singing games, rounds, well-loved favourites, all led by the brilliant Emma House.

6.30 simple supper served. Please note the earlier time.

With so many apples going spare around the village, I thought I'd share my favourite very easy Apple pudding, I mean there are only so many crum-

bles you can eat...or maybe not!

Susan Smallwood

Classic Apple Sponge Eve's Pudding



450g, 1lb cooking apples, peeled, cored and sliced
50g, 2oz (1/3 cup) demerara sugar
rind and juice of 1 lemon
75g, 3oz (1/3 cup) margarine
75g, 3oz (1/2 cup) caster sugar
1 egg, beaten
100g, 4oz (1 cup) self-raising flour
a little milk

Grease a round 900ml (1½pt) ovenproof dish. Place the apple slices in the bottom of the dish. Sprinkle the sugar, lemon rind and juice and 1 tablespoon of water over them. Beat the margarine with the sugar until light and fluffy, then gradually beat in the egg, beating well after each addition. Fold in the flour lightly with a metal spoon, adding a little milk if necessary, to give a soft consistency that drops easily from the spoon. Spread over the apples and bake for about 40 minutes in the oven at gas mark 4, 180°C (350°F) until the sponge is set.





Here at The Blandford Group Practice we are excited to announce we have a new telephone system "Surgery Connect" currently being installed.

Surgery Connect has been chosen as the supporting telephony solution by more than 1,200 general practices in England and Wales, serving 11.2 million patients. It has devised innovative technology solutions to make the process of contacting your GP Surgery as simple, fast, and as secure as possible.

Deploying Surgery Connect into The Blandford Group Practice will allow callers that are held in a queue options such as leaving a message or requesting a call back. Putting an end to waiting on the line for long periods of time resulting in what we think will be significant improvement on patient experience.

We will be closed on Thursday 13th October between 13:30pm - 16:30pm for staff training in preparation to go live with our new system, during this short period our eConsult service will still be available. If you have an emergency during this time, please call 999.

Thank you for your continued patience.



The Blandford Group Practice is supporting an urgent appeal from our local Citizen's Advice to recruit more volunteers. Many people in North Dorset are facing extreme hardship due to the rising cost of living. Could you help? Full training is provided. If you can volunteer a day a week please call 01747 834900 for more information. Thank you.

The collection taken in Church at Harvest Thanksgiving and the surplus from donations made at the lunch afterwards came to £402.65, which has now been sent to the Blandford Foodbank.

We had some 40 people at the lunch which was much enjoyed by all. Many thanks to all those who helped to make it a happy and successful event.

John and Jan Simmonds

Another delicious recipe from Katharine as part of our Autumn cooking season



Chorizo, butternut squash and chickpea stew

Ingredients

- 2-4 large cooking chorizo, roughly sliced, or 2 x 130g 'pots' of chopped chorizo that you can get in most supermarkets
- 1 tbsp olive oil
- 1 large onion, diced
- 2 cloves of garlic
- 1 red pepper, chopped into 3cm squares
- 1 small butternut squash, or half a large butternut squash, peeled, deseeded and chopped into 3cm cubes
- 2 tins of tomatoes
- 1 small tin of tomato puree
- 1 large tin of chickpeas, drained and rinsed
- Juice of half a lemon
- 300ml vegetable or chicken stock
- salt and pepper to taste
- a handful of chopped flat leaf parsley (optional)
- a few chopped capers (optional)

CURRY NIGHT IN THE VILLAGE HALL

FRIDAY NOVEMBER 11TH @ 7PM

CHOICE OF CURRIES,
RICE, DAHL, POPPADOMS & INDIAN DESSERT

TICKETS £8 A HEAD BYO DRINKS

FOR TICKETS & FURTHER INFO CONTACT
ALEX SMITH 07884 002902
mrsacsmith@gmail.com

(contd.)

Method

Gently fry the chorizo until it is just turning brown at the edges. There will be quite a bit of fat that comes off it, so pour the chorizo onto a plate which has a couple of layers of kitchen roll on it to soak up the fat (for a slightly healthy method of cooking it) and set aside.

Using a high sided frying/saute pan which has a lid, or a metal casserole, fry the onion for 5 minutes in the olive oil, then add the garlic and cook for another 5 minutes on a medium heat -you want the onions to turn translucent and not brown. Add the pepper and butternut squash and mix them around before adding the tomatoes and tomato puree. Add the chick-peas and lemon juice. Pour the stock over the mixture until it just covers it (you may not need all of it), and give it a good stir to combine everything. Put a lid on the pan and cook for about 20 minutes on a low heat, or until the butternut squash is cooked, but not falling apart, when you test it with a knife. Check occasionally during the cooking to ensure it doesn't dry out.

Enjoy!

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A message about the Food bank from Ursula Goodall

As the temperatures drop and the financial pressures of Christmas approach, please give generously to the food bank.

The collection point for food and other items is in the porch of the church..

Over the last two years, there has been a 57% increase in the numbers of people accessing food banks in Dorset.. The volunteers who work in the centres report seeing a wider spectrum of people experiencing food poverty.

Please give generously this Christmas

SHROTON OIL SCHEME

Taking orders for delivery now

Also available for free delivery:

Water Softener Salt (Block and Tablets) TOP-UP, Please don't RUN OUT Tel: 01258 861285 for details

Advertise your company or business here: contact Helen

shrotonlines@gmail.com

Appealing to all plant lovers & gardeners

I am planning to put on a Plant Sale to raise funds for the

Village Hall in May 2023.To do this I will need the help of gardeners that can assist me to accumulate a wide variety of plants. I am willing to dig up (if necessary), pot up, store & care for all donations if you do not have room.



THEREFORE

If you are dividing Perennials this Autumn or digging up small shrubs, dividing bulbs, taking Geranium cuttings, please can you pot them up and label with colour, variety, etc. If you have a gardener perhaps they could dig up a few things for us. Dahlia tubers most welcome.

Please check roots for weeds and NO plants that have been grown in areas with Ground Elder!

Also, if you have greenhouse space & would look after Geranium cuttings, etc. OR you have good gardening knowledge and would like to help, please contact me.

Susan - 01258 860132 susan.smallwood@live.co.uk

1 November (Tuesday) ALL SAINTS' DAY Christian (Western Churches)

November (Wednesday) ANNIVERSARY OF THE CROWNING OF HAILE SELASSIE I Rastafarian

8 November (Tuesday) LOY KRATONG Buddhist

8 November (Saturday) BIRTHDAY OF GURU NANAK (1469 CE) Sikh

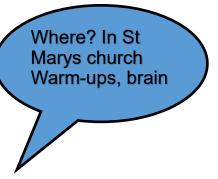
8 November (Tuesday) SHICHI-GO-SAN (Seven-Five-Three)
Japanese

13 November (Sunday) REMEMBRANCE SUNDAY National and interfaith week

27 November (Sunday) ADVENT SUNDAY Christian

30 November (Wednesday) ST ANDREW'S DAY National

SING FOR YOUR SUPPER!



Free (donations towards food gratefully received but by no means compulsory)

5pm Tea/coffee

5.30 Action!

6.30 supper (or miss this is you have a Pie Night date)

A message from Ursula:

On 11th October I was invited to a 10th Anniversary of Blandford Food Bank: a grim Anniversary in many ways but in the positive outlook, which is the nature of the Food Bank and its Operatives, this was to celebrate achievements.

The Mayor and Mayoress of Blandford were there with the Lieutenant of Dorset who after giving certificates for long service to volunteers gave words of thanks.

The Lieutenant gave us this Chinese saying which I would like to share with you to say thank you so much for your generous donations (into the collection point in the Church Porch) over the years and for the foreseeable future.

Chinese saying:

If you want Happiness for:

An Hour - Take a nap

A day - Go Fishing.

A year - Inherit a Fortune

For Life - Help Someone.

Times are tough but you always find a way to show your kindness with your donations. I take this opportunity to thank you from those you have helped now and until the day when the Food Banks aren't needed anymore.



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Stower Provost Primary School by Ailsa Boardman-Hirst, Headteacher

By the time you are perusing this write up, we will have completed our first half of term, and what a busy one it appears to have been. Parents and friends have been invited into school for a number of Praise and Celebrate assemblies and various events. These have included our regular Friday Praise and Celebrate assemblies, where children's achievements both in and out of school are recognised, a McMillan coffee and cake afternoon which raised £74.75 and a Harvest Festival which was particularly well supported. The mass of donations were very gratefully received by the Gillingham Food Bank. We have also held our first open classroom afternoon, where children shared their work with parents, carers or grandparents, prior to parent/teacher meetings.

The school supported the Rotary Club Shoebox Appeal, with families gathering items within a shoebox. Boxes are sent and gifted to some of the very poorest children in the world, which will undoubtedly bring much pleasure and joy.

From a sporting point of view, the children enjoyed their last swimming lesson, in our school outdoor pool, at the end of September and have more recently competed in two sporting events, alongside other local primary schools, playing football and netball.

Visitors to date have included Year 5 and 6 pupils welcoming a parent who explained what it was like to be a Harrier and Sea Vixen pilot, while Year 3 and 4 children extended their learning about prehistory through a workshop run by volunteers from Gold Hill Museum Stowervale Pre-School joined our Reception pupils and thoroughly enjoyed a visit from a paramedic, complete with ambulance which was explored extensively, to support learning linked to the topic of 'People Who Help Us'. Our half term finished with a PTFA run children's disco.

Next half term the children will be exploring the themes of Terrific Tales, Extreme Weather, Extreme Survival and The Battle of Britain and WWII. If you feel you could support the children's learning through a talk or experience, do please get in touch!