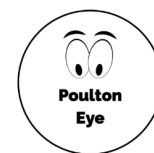




THE POULTON EYE



COMMUNITY - NEWS - INFORMATION



In this month's Edition:

Methane Emissions (on the farm...)

Reinvigorating Cirencester's Marketplace

Asian Hornet Alert

D-Day 80 in Down Ampney

Bibfest in Bibury

Good Thymes

Welcome to the May edition of the Poulton Eye

May is always a good month - for bank holidays at least. This year the two bank holidays fall on 6th and 27th of the month, meaning that there are 2 short work weeks coming your way...

It makes sense that the word holiday derives from the 2 words 'holy day', and obviously some bank holidays are linked to religious festivals. But not all. And why are they called Bank Holidays? A little research showed that before the 19th century work holidays were limited to Sundays, Good Friday and Easter. But by 1808 the Bank of England closed on a whopping 44 saints days and religious festivals - causing a clampdown... In 1871 Parliament passed the Bank Holidays Act, which entitled *all* workers to 4 holidays; Easter Monday, Whit Monday, the first Monday in August and Boxing Day (Good Friday and Christmas Day were already common law holidays and Easter Day was on a Sunday anyway). Still, holidays were linked to religious events.

It was only in 1939 that every worker became entitled to 1 week's paid holiday per year, not linked to a religious event and to be taken at any time during the year. Unsurprisingly, most people were keen to take holiday in the summer, but UK holiday resorts could not cope with this sudden demand. In 1971 the government decided to lengthen the summer holiday season by moving the Whit Monday and August bank holidays to the end of May and August respectively. Finally, in 1978, the early May bank holiday was added in. So there you have it. Phew!

The King has the power to appoint extra days' holiday by royal proclamation. Please send holiday requests to Highgrove... but feel free to send us anything that you would like to contribute to The Poulton Eye. Our deadline for contributions is 15th of each month.

Rosie and Lizzy - poultoneye@gmail.com

**COWLEY
& SON LTD**

Est 1871

**INDEPENDENT
FUNERAL
DIRECTORS**

01285 653298

Triangle House, 62 Victoria Road GL7 1ES

www.cowleyandson.com

24 hours a day, 365 days a year

Interest free pre-payment funeral plans

LET OUR FAMILY CARE FOR YOUR FAMILY



Golden Charter
Funeral Plans



SAIF
INDEPENDENT
FUNERAL
DIRECTORS

MESSAGE FROM THE RECTORY

Dear Friend

The medieval preaching cross in Ampney Crucis churchyard depicts four figures – one on each face. One of the figures is St Lawrence. He was ordered by the Romans to hand over the treasure of his church – he promptly presented the Roman Commander with the poor and dispossessed people associated with the church for, to his mind, these were the real treasures of the church.

As you might expect, the Roman authorities weren't too amused, and St Lawrence was martyred for this insubordination.

The poem 'Septuagesima' by John Betjeman reflects how important ordinary faithful people are in the common life of our church community – and that's true of many of our community groups too. Most of these people get little thanks or praise, but they quietly provide great services for us – which often goes unrecognised.

“Let's praise the man who goes to light,
The church stove on an icy night.
Let's praise that hard-worked he or she,
The Treasurer of the PCC.
Let's praise the cleaner of the aisles,
The nave, the candlestick, the tiles.
Let's praise the organist who tries.
To make the choir increase in size,
Or if that simply cannot be,
Just to improve its quality.

Let's praise the ringers in the tower,
Who come to ring in cold and shower.
But most of all let's praise the few,
Who are seen in their accustomed pew,
Throughout the year, whate'er the weather,
That they may worship God together.
These, like the fire of glowing coals,
Strike warmth into each other's souls.
And though they be but two or three,
They keep the church for you and me.”



As I read this poem I see different people's faces in my mind's eye – both people here today and those from the past.

Thank you to all who work to support our little rural churches – you are real treasures, and we are all richer because of you.

Yours as ever - John

The Rectory, Ampney Crucis, Cirencester, GL7 5RY | 01285 851309 | ampneyrector@gmail.com | www.ampneychurches.info

POULTON DEFIBRILLATOR DETAILS

**The yellow defibrillator is located on the outside wall of the village hall, on the pub side.
The code is C159X**



TANNERS SOLICITORS LLP

City expertise in the heart of the Cotswolds

Tanners Solicitors LLP
Lancaster House
Thomas Street, Cirencester
Gloucestershire GL7 2AX

T: 01285 659061
F: 01285 655603
DX 39409 Cirencester
E: law@tanners.co.uk

www.tanners.co.uk

CHURCH DATES FOR MAY

Sunday 5th May 6th Sunday of Easter	8am 10am 10am 12 noon 6pm 6pm	Holy Communion Parish Communion Word and Worship Baptism Evensong Prayer & Praise - contemporary songs, prayer & teaching	Ampney Crucis Down Ampney Harnhill Poulton Ampney St Mary Fairford Church
Sunday 12th May Sunday after Ascension	8m 10am 10am	Holy Communion Parish Communion Word & Worship	Poulton Driffield Harnhill
Sunday 19th May Pentecost	8am 10am 10am	Holy Communion Parish Communion Word & Worship	Ampney St Peter Ampney Crucis Harnhill
Wednesday 22nd May	6pm	Annual General Meeting Poulton Parochial Church Council	Poulton Church
Sunday 26th May Trinity Sunday	8am 10am 10am	Holy Communion Parish Communion Word & Worship	Harnhill Poulton Harnhill
Thursday 30th May Corpus Christi	12 noon	Holy Communion	Ampney St Mary

Church website: www.ampneychurches.info



Saturday
Worship
Night JOY
 COMMUNITY

AN EVENING TO BE REFRESHED & RENEWED
AS WE WORSHIP JESUS

PALMER HALL, FAIRFORD
SATURDAY 11 MAY 7-9 PM

for more info contact pa.wilkins@hotmail.co.uk



Achieve the future you want

We all imagine our future differently.

Whatever your goals, we believe there is value in taking advice from someone you trust. We will work with you to plan, grow and protect your financial future.

Let's start a conversation.

Jane Davidson 01285 850567
DipPFS jane.davidson@sjpp.co.uk
Principal www.davidsonfinancialplanning.co.uk

Associate Partner Practice

**St
James's
Place**

Davidson Financial Planning is an Appointed Representative of and represents only St. James's Place Wealth Management plc (which is authorised and regulated by the Financial Conduct Authority) for the purpose of advising solely on the group's wealth management products and services, more details of which are set out on the group's website www.sjp.co.uk/products. The 'St. James's Place Partnership' and the titles 'Partner' and 'Partner Practice' are marketing terms used to describe St. James's Place representatives.

SJP Approved 09/04/2024

SJP13570a_DS B2 (10/23)

Tackling Methane Emissions from Livestock: Diverse Perspectives and Innovative Approaches

Following a conversation with one of my friends, who farms nearby, I was fascinated to hear about the debates around the best ways to manage methane emissions from livestock. I thought this month we would have a deep dive into the issues, helped as always by our resident farm correspondent Charles Horton, and with a guest appearance from Lyndall Squire, who farms in Eastleach. Both farmers share a commitment to reduce emissions, but each uses different methods to achieve their goal.

Methane emissions from cattle and other ruminant livestock represent a significant environmental challenge both in the UK and globally. As a potent greenhouse gas, methane is about 28 times more powerful than carbon dioxide over a 100-year period, according to the Intergovernmental Panel on Climate Change (IPCC). However, unlike carbon dioxide, which can remain in the atmosphere for centuries, methane has a much shorter atmospheric lifespan - about 10 years. This characteristic is crucial in the context of climate change mitigation strategies, as it suggests that if livestock methane emissions can be stabilized, or reduced, the additional warming impact could be curbed within a relatively short timeframe.

The agricultural sector is at the forefront of efforts to address methane emissions, given its significant contribution to the overall methane budget. The challenge lies in balancing the need for livestock farming, which is vital for food security and rural economies, with the urgency of reducing greenhouse gas emissions. This balancing act has sparked a debate among farmers, scientists, and policymakers on the most effective and sustainable ways to reduce methane emissions from livestock without compromising agricultural productivity.

The Scientific Context

Recent discussions among climate scientists have centred around the usefulness of the Global Warming Potential (GWP100) metric, which has traditionally been used to compare the impact of different greenhouse gases over a 100-year period. Critics argue that GWP100 overstates the impact of methane emissions from stable livestock populations on global warming. Instead, a new metric, GWP*, has been proposed, recognizing the different warming impacts of short-lived pollutants like methane compared to long-lived pollutants such as carbon dioxide. This distinction is important because it could lead to more nuanced and effective climate policies, particularly for agriculture.

Farmer Perspectives on Methane Mitigation

Farmers are on the front line of dealing with methane emissions, employing various strategies that reflect their unique circumstances and philosophies toward farming and environmental stewardship. Two such strategies are employed by Charles and Lyndall:

High-Intensity Farming Approach:

One perspective comes from farmers who prioritize efficiency and intensification. They argue that by optimizing feed and reducing the time it takes for cattle to reach market weight, they can reduce the overall methane emissions per unit of beef or milk produced. These farmers often rely on high-cereal diets and technological innovations to improve feed efficiency and manage herd sizes more effectively. The rationale is straightforward: innovative breeding and/or innovative management/feeding practices can lead to

- (1) lower methane production whilst alive, or
- (2) shorter times alive (ie quicker to “finish”), thereby producing less methane over the lifetime of each animal.



Pasture-Based, Lifelong Grazing Approach:

Another group of farmers advocates for pasture-based systems, emphasizing the environmental and human health benefits of grass-fed livestock. This approach is grounded in the principle that grazing cattle stimulate grass growth, which in turn captures more CO₂ from the atmosphere. Although these systems might result in slower growth rates and hence higher age at slaughter, proponents argue that the benefits of enhanced soil carbon sequestration and improved animal welfare make it a viable strategy for climate change mitigation. If more of the world's current cow population were grass fed only then arguably the methane produced would be much the same but the amount of carbon taken out of the atmosphere would increase. The key is managing grazing in a way that maximizes carbon uptake by pastures while maintaining healthy, productive animals.



Offering IT and Audio-Visual sales & support and established for over 16 years.

We can help with all aspects of your home and small business technology, from computer support to designing and installing a complete home WiFi and Audio-Visual setup we have you covered.

- Complete home WiFi setup & troubleshooting
- Virus & Spyware removal & prevention
- Home Office & Home Working setups
- Sales of PC, MAC, printers and all IT peripherals
- iPhone, iPad and tablet sales & support
- Computer upgrades & troubleshooting
- Supply and installation of Smart TVs
- Authorised SONOS dealer

Please contact us and we will be more than happy to help.

01285 750277- iain@computersolutions.me.uk

digital home:

SONOS
THE WIRELESS HI-FI SYSTEM



tado°
certified installer

CANTON
pure music

NETGEAR
Connect with Innovation™

KASPERSKY



DOWN ON THE FARM

The Debate Over Measurement and Policy

The debate extends beyond farming practices to how methane emissions are measured and interpreted in climate policy. The divergence in methane measurement tools reflects broader uncertainties and complexities in climate science, especially regarding the lifecycle and impact of different greenhouse gases. The call for a shift from GWP100 to GWP* by some sections of the scientific community is part of a larger conversation about ensuring that climate policies reflect the latest understanding of greenhouse gas dynamics.

Moving Forward

What is clear from the ongoing debate is that there is no one-size-fits-all solution to methane mitigation in agriculture. The diversity of farming practices and ecological contexts requires a range of strategies, informed by both traditional knowledge and cutting-edge science. Key to this effort will be continued research into feed supplements, breeding practices, and grazing management that can reduce methane emissions without compromising the sustainability of livestock farming.

Moreover, the policy framework must evolve to support innovative approaches to methane mitigation, recognizing the short-lived nature of methane and the potential for rapid adjustments in agricultural practices to make a meaningful impact on climate change. Collaboration among farmers, scientists, and policymakers will be essential to navigate the complexities of methane emissions and to develop strategies that are both environmentally sound and economically viable.

The conversation about methane emissions from livestock is a microcosm of the broader challenges facing global efforts to combat climate change. It highlights the need for nuanced approaches that consider the lifecycle and specific impacts of different greenhouse gases, the socio-economic realities of agriculture, and the potential for innovative solutions to emerge from the farming community itself. As the debate continues, it is clear that the path to reducing methane emissions will be paved with diverse perspectives, ongoing scientific inquiry, and a commitment to sustainable farming practices that benefit both the planet and the people who depend on it.

Rosie Arkwright in conversation with Charles Horton and Lyndall Squire

Justin Rundle

Painter & Decorator

07970 296579

justinrundle@hotmail.com



Local & Trusted



🌸 May you travel far & wide 🌸

Preparing for travel this Summer

UK Airports are continuing to upgrade their security scanners and checks which will hopefully result in the rules being relaxed in relation to the carriage of liquids in hand luggage **HOWEVER**, the travel industry is advising passengers to continue to follow the existing 100ml liquid rule until further notice as many airports will not be ready for the new processes this summer.

It is also important to be aware, even if your UK departure airport has the new scanners and rules in place from the beginning of June, the airport you are returning from, either in the UK or Abroad may not, so the rules are likely to be very inconsistent.

Stick to the current hand luggage rules - avoid getting caught out.

- Liquids can be no more than 100ml.
- *Liquids are taken out of your bag when going through security, and are put in a single, transparent, resealable plastic bag, with just one bag per person.*
- Electronic devices, such as laptops and tablets, are removed from hand luggage when you go through the security screening process.

Tel: 01793 828002

Enquiries@customtravel.biz

www.customtravel.biz



TRANSFORMING CIRENCESTER - THE GRACE NETWORK

The Grace Network is dedicated to creating social enterprise communities where people connect and thrive. It does this by taking over large empty buildings in a town centre and moving in social enterprises. These businesses then provide jobs, products and charitable goods to the community through the incomes of trading companies.

By doing this, The Grace Network builds and supports social enterprises which reinvest profits into their local communities through higher pay, community events and giving away free goods. Local hubs nurture local enterprise and human connection through our culture of optimism, hard work, diversity, tolerance and forgiveness. Together, people can thrive, make their ideas reality, and work towards a fairer and more resilient future.

To date The Grace Network has operated out of its retail site at Brimscombe Mill in Stroud, and from Aston Down, just outside Minchinhampton, which hosts its non-retail operations. Now it is expanding closer to us in Poulton. Rosie Arkwright caught up with Adrian Beere, Founder and Director, to discuss the launch of The Grace Network Cirencester hub, which will shortly be opening.



Rosie: Adrian, could you tell us about The Grace Network and the changes it's bringing to Cirencester?

Adrian: We're revitalizing a 25,000 square foot space in the town center, previously the House of Fraser store, which has been vacant for five years. We plan a minimal refit, embracing the industrial chic aesthetic. Initially, we'll introduce four businesses: a home remedy store offering furnishings and furniture, a children's store for various kids' items, The Long Table café operating on a 'pay as you can' model, and Bike Drop for bike servicing and sales, including eco-friendly electric bikes. These will be overseen by a Community Benefits Society, ensuring community ownership and benefit rather than profit.

Rosie: How does the furniture business integrates with your community mission?

Adrian: Our furniture venture is supplied by a house clearance service that operates from a separate industrial site, clearing homes daily and providing stock for the Home Remedy store. This store not only sells refurbished furniture but also new home goods like electrical appliances and décor. Our approach helps prevent usable items from going to landfill, supporting our commitment to a circular economy.

Rosie: How do these businesses benefit the community?

Adrian: They're fundamentally integrated with the community's needs—providing affordable goods, promoting sustainability, and creating employment opportunities. The Long Table, for example, enhances social inclusion by allowing everyone to afford a meal, reflecting our ethos of community support without judgment.

Rosie: How does the 'Pay as You Can' model work at The Long Table?

Adrian: At The Long Table, customers pay what they feel they can afford. We display the cost of a meal on the wall as a guideline, which helps people understand the financial cost of what they consume while allowing them to contribute according to their financial ability. This model ensures dignity and participation for everyone, regardless of their economic condition.

It is a challenge, but we manage through a mix of careful financial planning, community support, and innovative business practices. Our businesses generate revenue that covers operational costs and supports community projects. We also benefit from donations, grants, and volunteer involvement, which help sustain and expand our services.



Seasonal Specials
&
Mouthwatering Menus

*Offering you a warm welcome all year
round...*

EMAIL: bookings@falconinnpoulton.co.uk TEL: 01285 851 597 WEB: www.falconinnpoulton.co.uk

TRANSFORMING CIRENCESTER – THE GRACE NETWORK

Rosie: Can you explain the referral system used in your stores, particularly in the furniture business?

Adrian: Certainly. In our furniture store, some items are available only for referral customers but are not marked as such to maintain customer dignity. If someone tries to buy these reserved items, we explain that they are part of a referral program. Customers who are referred by local agencies can pick these items just like any other customer, preserving their sense of normalcy and self-respect.

Rosie: What future plans do you have for expanding these concepts?

Adrian: We are exploring the potential to set up a creche in Cirencester to support working parents, particularly mums, which aligns with our aim to enhance community support infrastructures. This would provide reliable childcare solutions, allowing parents to engage in employment or education while ensuring their children are well-cared for.

Rosie: With such innovative models, how do you ensure these ventures are financially sustainable?

Adrian: Sustainability comes from a combination of careful business planning, community support, and revenue generation from the businesses themselves. We keep overheads low and reinvest profits back into the community. Additionally, events and donations help support these models. Our commercial strategies are rigorous. The businesses, like The Long Table and Bike Drop, while nonprofit, are run with strict financial oversight, ensuring they cover their costs and contribute to funding community projects. For example, The Long Table's revenue supports community meals, whereas Bike Drop's income facilitates bike recycling and affordable bike sales.



The Retail Space at Brimscombe Mill, Stroud

Rosie: What sort of revenue are these businesses generating?

Adrian: The Grace Network has seen substantial growth. For instance, our first site at Brimscombe Mill runs at a revenue of approximately 1.3 to 1.5 million pounds annually. With the addition of the Cirencester location, we expect to match or exceed this figure as we scale our operations. The revenue is crucial not just for sustainability but also for enabling further community projects and expansions.

Rosie: You have a very strong business background I understand, working at board level and as a VP of major global corporations?

Adrian: My background in business, particularly in strategic roles within multinational corporations like Pfizer, has definitely equipped me with a robust skill set in managing complex operations and budgets. This experience is invaluable in ensuring the Grace Network's ventures are not only financially viable but also effectively serve our community-focused missions.

Rosie: The community of Cirencester is eagerly anticipating the arrival of the Grace Network. How can local residents get involved and contribute?

Adrian: Residents of Cirencester can get involved in several ways. As we prepare to open, we encourage the community to support our incoming businesses by donating items that can be refurbished and sold, such as furniture and bikes. And please come and eat, shop and join in with what we offer. Our approach is encapsulated by the strapline: "We move at the speed of trust," highlighting our commitment to growing alongside the community based on mutual trust and respect. Another key message we promote is "Come and see," inviting everyone to witness firsthand the positive changes and engage with our various offerings.

We're committed to fostering a sustainable and inclusive economic environment where community benefits are prioritized. We invite everyone to join us in this transformative journey, contribute to our initiatives, and reap the benefits of an integrated, supportive community hub. This is just the beginning of a long-term, positive impact on Cirencester and hopefully beyond.

Rosie Arkwright in conversation with Adrian Beere



CHAMBERLAIN WINES

Hello. My name is Mark Chamberlain, and I have lived in Poulton with my family for more than ten years. If we haven't met, you may have seen me walking the dogs around the village!



I am an Independent Wine Merchant. I have almost twenty years' experience in the Wine Trade, including living and working in Saint-Emilion. I have run my own Wine Merchant's business for more than a decade.

I list wines from all over the World, and in a wide range of styles: crisp, dry whites; richer, fuller bodied whites; pale and refreshing Provençal rosés; light, supple reds; full-bodied fruity reds; luscious pudding wines; an array of sparkling wines including some excellent Grower Champagnes; a selection of ports and sherries; classic Clarets, Burgundies, Riojas and Barolos; lots of interesting wines from off the beaten track. In essence, anything that I like and I think represents good quality and good value for its type and origin. I don't list anything I wouldn't drink. And I always try to be amongst the most competitively priced for the wines I list.

I don't have a shop, but I do offer a range of traditional Wine Merchant services – expert advice, naturally; free local home delivery (or I can send wine anywhere in the country using a reliable courier service); glass loan for events; gift boxes. If I don't stock a wine or style you're looking for, I will do my best to find it for you. In short, all you could want from a Wine Merchant, on your doorstep!

As I live in the village, Poulton residents get 10% off the list price of any order.

If you want to see a list of the wines I have currently, join my local email list, or have any other questions, please do get in touch: mark@chamberlainwines.co.uk or on the mobile, 07894 528 580.

All the best!

NATURE NOTES

The Not So Yellow Peril

British beekeepers are bracing themselves for the arrival of the Asian hornet, *Vespa velutina*. This hornet comes from SE Asia where it feeds on insects and local bees, *Apis cerana*. As these species have co-evolved over millions of years they exist in a balance. *Apis cerana* has adapted to reduce hornet predation. When hornets find a bee colony they focus on what is potentially an easy meal, adopting territory around the colony and aggressively defending this against other hornets. When they catch a bee, they take it to their nest to feed their grubs while another hornet takes its place besieging the colony, waiting for a returning bee bearing its load of nectar and/or pollen. *Apis cerana* changes its normally straight flight path when the Asian hornet is hunting and approaches the hive in a zig zag flight which makes catching it much more difficult. If hornet predation gets too bad *Apis cerana* swarms in a specific way. Firstly they settle a short way from the colony and leave a pheromone (chemical signal) to which the hornets are attracted. The swarm adopts a configuration with a downward extending “tail” and a horizontally extended “arm”. These are sacrificed to the hornet, protecting the main swarm which leaves and flies a much greater distance to get away from the hornet. This behaviour allows the Asian honey bee to co-exist with *Vespa velutina*.

However the same is not true of the European honey bee, *Apis mellifera*, which lacks any previous exposure to the Asian hornet, which was inadvertently shipped in a consignment of pottery from China to South West France in 2004. The impact on French beekeepers has been devastating with average losses of 30% in areas where the Asian hornet has become established. Since then it has rapidly and inexorably spread in all directions and is now established across Europe. It breeds in Jersey and its first sighting in the UK was in Tetbury in 2016. Last year it was identified in 64 UK locations, mostly around Dover. In each case the nest was destroyed so we do not currently have an established population, but it is likely that the mild winter will have allowed some queens to have overwintered. Queens will be laying eggs and starting new colonies about now. The National Bee Unit is coordinating the response to sightings with the aim of destroying these early nests, so we are asking you to be vigilant and alert Asian Hornet Watch if you identify an Asian Hornet.



Key features that distinguish the Asian Hornet (shown Left) are that it is somewhat smaller and “not so yellow”.

Indeed, it is only the ends of the legs and the 4th abdominal segment that is yellow, the rest is dark brown/black. It has an orange face when looked at from the front otherwise it is dark brown. It also has brown legs with yellow distal segments.



The European hornet (shown right) has a yellow abdomen and head but entirely brown legs.

Asian Hornet Watch aims to identify early queens who will be out and about as the weather warms up. European hornets should be left alone as they predate on many insects and contribute to keeping our insect population in balance.

Asian hornets should be reported by taking a photo and using the Asian Hornet Watch app found in the App store on your phone. It has excellent images of insects likely to be confused with an Asian hornet and also allows you to tell the National Bee Unit of your sighting. Ideally the hornets should be observed and when they have finished feeding on bees, a sight line made to plot their direction of travel. They fly straight back to their nest, which is usually within 1000m, to feed their grubs. Jersey beekeepers worked out how far away the nest was by marking a hornet and timing how long it took to return from the bee hive. If it took 3 minutes it was 300m away. If you can get more than one sighting from two different hives then where the line of flights intersect shows precisely where the nest is. Once identified a specialist, well protected team can approach the nest and inject poison using a long pole. **It is very important that members of the public do not attempt this themselves. Hornets are very defensive, much more so than bees, and the entire colony which could amount to thousands of hornets will attack. A thousand stings is likely to kill an adult while 500 could kill a child, so stay away!**

Another similar sized (body 1cm) insect often confused with a hornet is *Volucella zonaria*, the hornet mimic hoverfly (shown below). This mimics a hornet to scare away its predators. Distinctive features include the large red eyes and its ability to hover. It is a harmless insect feeding on nectar and helping to pollinate many native flowers. Curiously they take advantage of their mimicry to lay their eggs in wasp and hornet nests where their grubs eat the debris in the nest without being harmed while enjoying the protection of their ferocious hosts.



So please keep your eyes open for the Asian hornet and report sightings to the National Bee Unit by emailing alertnonnative@ceh.ac.uk to try to protect our precious native bees.

VISIT THE 34TH

BARNESLEY VILLAGE FESTIVAL

PROUDLY SUPPORTED BY

St
James's
Place

WELL
BEHAVED
DOGS ON
LEADS
WELCOME!

GARDEN
PASSPORTS

£10 £12
IN ADVANCE ON THE GATE

TICKETS AVAILABLE ON EVENTBRITE

SATURDAY 18TH MAY 2024

10AM TO 5PM

MOORE ALLEN
& INNOCENT



OUT OF THE BLUE

OXFORD'S INTERNATIONALLY ACCLAIMED A CAPPELLA GROUP

ETHEMIA BAND ✿ MORRIS DANCERS ✿ CLASSIC CARS
SPLASH OF RED CHOIR ✿ BELL RINGERS ✿ BEER GARDEN
LOCAL ARTISTS EXHIBITING ✿ VINTAGE TRACTORS
PLANT & CRAFT STALLS ✿ TEAS, CAKES & DELI
OFFICIAL GARDEN TOURS ✿ FACE PAINTING ✿ TOMBOLA

OPEN GARDENS

BARNESLEY
HOUSE

BARNESLEY
PARK

THE LITTLE
HOUSE

OXWOLD
HOUSE

PLUS MANY MORE!

FIND US ON THE B4425 NR CIRENCESTER, GLOUCESTER GL7 5EF OR EMAIL: INFO@BARNESLEYVILLAGE.CO.UK

WWW.BARNESLEYVILLAGE.CO.UK

GARDEN NOTES

This month I have chosen to write about a herb that wasn't in The Herbs TV show, unlike the other three in the herbal quartet who appear in Simon and Garfunkel's song Scarborough Fair.

Although not immortalised on TV, this herb is very well known around here. It is a destination plant at Highgrove; is used to market The Crown at Ampney Crucis; and even gives its name to the exclusive hotel at Southrop.

In a word - thyme - (something we could all do with more of!)

Plant of the month: *Thymus vulgaris*



The earliest recorded use of thyme is by the ancient Egyptians who used it as part of their embalming process, presumably due to thyme's strong anti-bacterial and anti-fungal properties and its pleasant scent.

It is not surprising that thyme was used by the Romans as an air freshener as it releases a wonderful smell when crushed underfoot or burnt. Thyme was also considered by the ancient Greeks to be a source of courage. This belief continued until the middle ages when European knights would go to battle with sprigs of thyme sown into their garments.

Medicinal Uses

Thyme was another versatile herb in the mediaeval medicine cabinet. Culpeper writes that thyme "is a notable strengthener of the lungs ... it purges the body of phlegm ... gives safe and speedy delivery to women in travail, and brings away the after-birth". Poulton's Falcon and Red Lion regulars might be more interested in "Tis excellent for those that are troubled with gout" and he says of wild thyme that "An infusion of the leaves removes the head-ache, occasioned by the debauch of the preceding night".

Thyme continues to be used in modern day medicine and remedies; the main component of thyme's essential oil, thymol, has very strong anti-bacterial properties and is a key ingredient in Listerine mouthwash and in Euthymol toothpaste.

Thyme in the kitchen

For a herb that smells sensational, it comes as no surprise that it is as versatile in the kitchen as it is in the medicine cupboard. It is a key component in French Cooking and can be found in both bouquet garnis and herbes de provence. In middle east cooking it is one of the main ingredients of za'atar, a wonderful mix that will spice up your cooking and add zing to your dishes. Who knows, this might even mitigate against the effects of over-indulgence at the pub.

Uses in the garden

In Elizabethan times, thyme was associated with fairies. This is reflected in Oberon's speech in A Midsummer Night's Dream where he describes a garden where the fairy queen Titania sleeps:

I know a bank where the wild thyme blows
Where oxlips and the nodding violet grows
Quite over-canopied with luscious woodbine
With sweet musk roses and with eglantine

Shakespeare's imagined garden sounds sensational and something I would love to be able to recreate.

The same can be said of our own king's garden at Highgrove. This features a truly impressive thyme walk of over a hundred metres long, flanked by golden yew topiary.

Thyme is another mediterranean herb and thrives in a well drained sunny spot. It grows well in a terracotta pot and there are a wide variety to choose from, including lemon thyme (*Thymus citriodorus*), and creeping or wild thyme (*Thymus serpyllum*).

Wild thyme is excellent as a ground cover and is great for wildlife as the larvae of both the large blue and common blue butterflies feed on its leaves. It is also very good at attracting pollinators to your garden. It is the wild thyme variety that is particularly associated with fairies and is known as elfin thyme in parts of Scotland and Ireland.





Poulton Hill ESTATE

May Offer Cases - 6 for £99 - 12 for £190

Our May mixed 6 case includes: 2 x Arlington White 2022, 2 x Phoenix 2022, 2 x Rosé 2022
Our May mixed 12 case includes: 4 x Arlington White 2022, 4 x Phoenix 2022, 4 x Rosé 2022



Think Local, Drink Local

www.poultonhillestate.co.uk/maycase

Opening times

The Cellar Door is open Tuesday – Friday 9-4pm and Saturday 11-3pm, with staff on hand to chat about any of our wines and spirits.
If you wish to visit outside of these hours, it may be possible by appointment. Please call 01285 850257.

FROM THE CELLAR DOOR

Our vines are bursting back into life after a wet winter

Poulton Hill's Natalie Barker on the positive and negative impact of a milder climate

It is lovely to see the vineyard coming back to life again after its dormancy over winter. Our Regent and Rondo vines were the first to burst into bud this year. These vines are ahead of the other varieties in the vineyard because of their location within the estate. They have greater protection from the elements, such as wind, rain and even hail last month. Different grape varieties will also ripen at different rates.

Regent and Rondo vines were also in bud several weeks earlier than in 2023. Budburst is affected by the warmth of the soil around the vines' roots. Some vineyards on the continent use the date of budburst to help estimate, very roughly, when harvest will take place, as each variety needs a certain number of days at average temperatures over 10 degrees. However, with our unpredictable weather and temperatures in the UK year on year, this is not always possible.

It was a mild start to the year, although very damp. Our agronomist says that the longest dry spell since October was only for about three days. This impacted the vineyard in other ways this spring, as our soil was more waterlogged than normal. Some of our vineyard jobs, such as the replacement of end posts and struts, were put on hold as heavy machinery would churn up the ground and damage the soil structure.

The warmer climate also has other impacts on the vineyard. In May, we start to see our vines' flowers unfurl ready to be pollinated by bees and other insect pollinators. However, insects that are less welcome are on the increase due to warmer temperatures as a result of climate change. Parts of southern England have seen Grape berry moths and Grapevine moths, which are significant pests for vineyards in the warmer regions of Europe. Cooler UK temperatures meant they were not previously a risk to English vineyards, but increasingly mild weather means their numbers could soon be on the rise. Their caterpillars feed on flower buds and unripe grapes, and the damage they cause can also allow diseases into the vines. We keep a very close eye on our vines, at all stages of the lifecycle, to ensure that we protect them from any potential harm.

May Bank Holiday Bonanza special offers

There is not one but two bank holidays in May and we have our fingers crossed for some dry weather so everyone can enjoy time outdoors. If you are planning a barbecue or bank holiday get-together, we have two very special case offers for you this month.

Our May Mixed Six offer contains:

Two bottles of Poulton Hill's Arlington White 2022

Two bottles of Poulton Hill's Phoenix 2022

Two bottles of Poulton Hill's Rosé 2022

The recommended retail price for this case is £109.98, but it will cost just £99.00 if you pick it up from the Cellar Door in Poulton.

Or you can double up with our May Mixed Dozen offer, which contains:

Four bottles of Poulton Hill's Arlington White 2022

Four bottles of Poulton Hill's Phoenix 2022

Four bottles of Poulton Hill's Rosé 2022

The recommended retail price for this case is £219.96, but it will cost just £190.00 if you pick it up from the Cellar Door in Poulton.

Cellar Door

Our Cellar Door is open Tuesday to Friday from 9am to 4pm, and Saturday from 11am to 3pm. We sell wine by the glass, and you can browse our entire range of English wines and spirits. We also run Tours and Tasting events. For dates and times, or to book, go to <https://www.poultonhillestate.co.uk/events/> or call us on 01285 850257 or drop us an email at info@poultonhillestate.co.uk

Natalie Barker



Launching Fundraising for Major Playground Upgrade

We are excited to announce that plans for the new playground upgrade have now been finalised and, subject to fundraising, the works will be completed this summer.

The plans include:

- **New Tower Play System** – the previous one having been removed 12 months ago due to decay and safety issues. The new, improved unit will include a double-towered structure with climbing frames, slides and a rope wall.
- **New Adventure Trail** – the new apparatus will replace the existing agility trail, which is unfortunately starting to rot in places and will shortly no longer be safe. It will also have some new, enhanced features to improve the experience for children.
- **New Basketball Hoop** – a new free-standing professional basketball hoop and back-board with surrounding all-weather playing surface – to cater for older children and grown-ups.
- **Full Overhaul and Repair/Maintenance of existing equipment** – including re-painting of swings, refresh space net safety space and repairs to the roundabout, see-saw and train.
- **Please see the attached photos of the proposed new equipment.**

The overall cost of the project will be approximately **£40,000**. The Parish Council has set aside funds of around £10,000 to date, and we are delighted to have already secured an additional grant of £3,000 from Gloucestershire County Council via their “Build Back Better” fund (a big thank you to our County Councillor, Lisa Spivey for her support), and a further generous £3,300 donation from a corporate donor with close links with our village. In addition, we have now applied to Cotswold District Council for a grant in their Spring 2024 round of “Cotswold Crowdfunding”. This means that as soon as our application has been approved, we will be able to reach out to the local community to ask for donation pledges via the Cotswold Crowdfunding website (details, including a web-link to be circulated shortly). Importantly, if we can then demonstrate a strong community support for the project, evidenced by a large number of donations (however small) from multiple residents of the village, then Cotswold District Council will give us a further grant of up to **£10,000** towards the project. Even before our donation web-link has been released, any private pledges of support would be incredibly helpful in our application for the grant, and we obviously still have a big chunk of funds still to raise to bring this amazing project to life. We would therefore be very grateful if people would be prepared to send a brief email in the meantime to the clerk of the parish council at poultonclerk@gmail.com to either pledge “£xx” or else express an interest in possibly donating at a later date, so that we can forward you the crowdfunding link as soon as we receive it. Alternatively, Heather can provide bank details for an immediate direct bank transfer.

We hope, with your support, that by this summer we will have a wonderfully upgraded and enhanced playground, for the enjoyment of the children of the village and their parents and grandparents, as well as for the many visitors we welcome to Poulton every week.



The first speed camera for Poulton is now in place and working with 3 more to shortly be installed. **DON'T SPEED IN OUR VILLAGE. KEEP BELOW THE SPEED LIMIT.**

Gloucestershire Police remind all local residents to be very careful regarding their vehicles parked outside houses/in driveways. Unfortunately in the last several months there have been break-ins to houses for car keys + into vehicles. These incidents have happened in Poulton and neighbouring villages. **BE VIGILANT.**

As per last month's Poulton Eye regarding the playground refurbishment : " If Poulton can demonstrate a strong community support for the project, evidenced by a large number of donations (however small) from multiple residents of the village, then Cotswold District Council will give us a further grant of up to £10,000 towards the project. Any private pledges of support would be incredibly helpful in our application for the grant, and we obviously still have a big chunk of funds still to raise to bring this amazing project to life. We would therefore be very grateful if people would be prepared to send an email to the clerk of the parish council at poulton-clerk@gmail.com to either pledge "£xx" or else express an interest in possibly donating at a later date, so that we can forward you the crowdfunding link as soon as we receive it. Alternatively, Heather can provide bank details for an immediate direct bank transfer. We hope, with your support, that by this summer we will have a wonderfully upgraded and enhanced playground, for the enjoyment of the children of the village and their parents and grandparents, as well as for the many visitors we welcome to Poulton every week."

The next Parish Council meeting is on Monday 13th May in the Village Hall @ 7pm. This is the Annual Meeting and there will be reports from all the invited main village organisations. Members of the public are most welcome to attend, listen and contribute.

Simon Collyer-Bristow – Chair

Poulton Pedlar Annual Bike Ride Bank Holiday Monday May 27th 2024



Looking for something to do on a Bank Holiday? Join like-minded softie cyclists in a tour of the Poulton area, starting from the Falcon Inn around 10.30 am on Monday 29th May. Using mainly quiet local country roads, this follows a broadly circular route around the village of about 20 miles in total, which can be abbreviated in many places for a shorter direct return to Poulton.

There are frequent stops at village pubs on route, where one may partake of refreshment and chit-chat with fellow riders. Free maps are available for beginners, but most participants form small groups and potter round together at their own pace, which should be leisurely.

Please note this social ride is undertaken entirely at your own risk and responsibility, and you are free to join or leave the group at any point.

Call Phil Heneghan on 01285 851397 if you need further details, otherwise just turn up on the day.



Friends of Fairford and Lechlade Communities

Registered Charity Number: 1180059



HOUSE TO HOUSE 13TH- 26TH MAY 2024

OUR BIGGEST FUNDRAISER IS BACK!
LOOK OUT FOR OUR BRANDED ENVELOPES
THROUGH YOUR DOOR. YOUR DONATIONS
SUPPORT THE VITAL SERVICES WE PROVIDE

TO SUPPORT US IN YOUR LOCAL AREA EMAIL
ADMIN@FRIENDSOFFAIRFORD.ORG.UK

www.friendsoffairford.org.uk

If you have visited or even passed by the Village Hall in recent weeks, you will most likely have noticed Rachel and/or Mark tapping away often high up on scaffolding - repointing the South aspect wall. This brings the repointing of all the hall walls to completion and we wish to thank Mark & Rachel for undertaking this sizeable task for us. We are delighted with the outcome and how lovely the hall looks and that this essential maintenance has been possible.

When they were working at the highest part of the wall, Rachel had the idea to create a “Time Capsule” containing various items of the day like daily paper, Poulton Eye as well as her written account of life in Poulton in the 2020s. She placed it into the roof aperture. Who knows by whom or when it will be discovered and what they will make of it in years to come?!



Rachel placing the 2024 Time Capsule in the roof.

Mark working at the peak...a long way up!



Cotswold Friends

**Reducing isolation and
supporting independent living**

Cotswold Friends needs you!

Cotswold Friends provides Community Transport across Cirencester and needs more Volunteer Drivers.

Local charity Cotswold Friends has been providing Community Transport to elderly and vulnerable people in the North Cotswolds since 1978 to combat loneliness and isolation.

They began to expand into Cirencester and surrounding areas (from Rencdomb to South Cerney, Sapperton to Poulton and many places in between) after the pandemic and have seen the demand for the service grow year on year. Their incredible team of volunteers take clients anywhere they'd like to go; for medical or social appointments – to see family and friends, to the hairdresser, shops, doctors, or the hospital. And they'd love you to get involved.

Becoming a Volunteer Driver is a wonderful way to meet new people, bring a smile to someone's face, get more involved in the community and be part of the inspiring team of Cotswold Friends volunteers with events throughout the year to celebrate one another.

You can give as much or as little time as you have, from a few hours a month to several hours each week – it can be very flexible.

If you'd like to find out more or to apply to become a volunteer, please contact their lovely Volunteer Manager on 01608 697007 or email volunteering@cotswoldfriends.org

POULTON VILLAGE HALL

Also, if you have recently been to either the village Coffee Morning (BBB) on a Saturday or perhaps to a Tuesday Pantry, you'll quite possibly have partaken of a cake or two and we are currently able to enjoy the baking prowess of Isabella Clark alongside our regular team of bakers. Isabella is helping the Village Hall for six months as part of the bronze Duke of Edinburgh Award. We are pleased to be able to offer her this opportunity and to also benefit from her help and her wonderful cakes. We thank Isabella and mum Natalie for choosing this to be part of her service as Isabella explains:



"I've lived here in Poulton for ten years now and have always appreciated being part of such a great village. My school (Stroud High) introduced us to the Duke of Edinburgh Bronze Award a few months ago, and I knew that I wanted to contribute in some way to my local community.

There are 3 elements to the D of E; volunteering, skills & physical activity. I've been baking since I was little and I always have loved it. During lockdown I baked and gave brownies to our neighbours and now, as part of D of E, I have the opportunity to bake each week for the pantry at the village hall and also to help out at BBB when it's on each month."

So please try to pop in on a Tuesday or on a BBB Saturday to sample Isabella's baking, her Chocolate Brownies are legendary! It's also a great time to meet other villagers.

Thank you Isabella.

DATES FOR YOUR DIARY

The Village Hall Team are planning to host events in
the Summer....and at Christmas (I know far too soon!)

Save these dates into your calendars with more details to come.

Summer Drinks & BBQ – Saturday July 13th

Christmas Fair – Saturday December 7th

Christmas Party – Friday December 13th



Film Nights at Poulton Village Hall

“Poulton One & Nines”

First and third Tuesdays of each month

7.30pm for pre-film drinks - Films start at 8pm

Tuesday May 7th & Tuesday May 21st

Email poultononeandnines@gmail.com for more information

Books, Bickies & Beverages – “BBB”

Village Coffee Morning

First Saturday of the Month

10.30 to 12.30pm - Saturday 3rd May

Come and join us for a pot of coffee or tea and homemade biscuits

Meet & chat with other villagers and visitors

Browse/buy from the selection of good quality pre-read books, including Children's titles

We accept donations of paperbacks (not too many & in good condition please!)

All welcome



D-DAY 80 at DOWN AMPNEY

Commemorative Event

Wednesday 5th June

7.30pm

The Old Airfield

: Cirencester Town Band : VOKAL Singers : Military Vehicles : Refreshments :
: Cirencester Town Cryer : RAF Down Ampney Display : Beer Tent :
: Service of Commemoration : Sunset Ceremony :

Tickets £5 each from:

Ticket Source Website

<https://www.ticketsource.co.uk/All-Saints-Church-Down-Ampney>

Ticket Source QR Code

or Email: daevents@gmx.com





Hatha Yoga
Thursday evenings
7:30pm - 8.30pm
Poulton Village Hall



Contact : Hannah for more information and for bookings

Tel: 07393684139

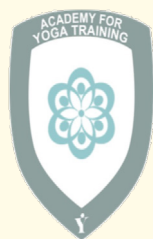
Email: hania.yogini@gmail.com

Website: www.haniayoga.co.uk

All ages and abilities welcome

Try your first class for free

**8 classes for £50 or
 £7 pay as you go**



Poulton Eye Newsletter	Poultoneye@gmail.com Editors: Rosie Arkwright, Lizzy Roughton
Poulton Village Website	www.poultonvillage.co.uk
Poulton Facebook Page	https://www.facebook.com/groups/959278000806216/?multi_permaLinks=4503302606403720
Poulton WhatsApp Group	Please contact Rachel Hutchinson to be added to group; 07557 006623
St Michaels and All Angels Church, Poulton	Vicar: The Rev'd Canon John Swanton 01285 – 851309; ampneyrector@gmail.com Church Wardens: Lizzy Roughton - pryorlizzy@gmail.com ; rosie.arkwright@icloud.com
Village Hall	Available to hire for parties, wedding breakfasts, clubs or meetings - kjclapton@gmail.com
Playing Field & Allotment Charity (PFAC)	pfac trustees@gmail.com
Post Office	In the Village Hall. Tuesday 1.30 – 3.30
Parish Council	Chairman: Simon Collyer-Bristow scb@crfc.co.uk Clerk: Heather Harris poultonclerk@gmail.com
District Councillor	Lisa Spivey: lisaspivey4@gmail.com
Poulton Action Group (solar farm)	poultonactiongroup@gmail.com .
Refuse Collections	Food bin weekly Friday 7am. All other bins & bags on alternate Fridays.
Poulton Football Club	www.poultonfootballclub.co.uk
Poulton Cricket Club	Club Secretary: Will Bathurst w.m.bathurst@gmail.com www.poultoncricketclub.co.uk/
Poulton One and Nines	Films in the village hall every 1 st and 3 rd Tuesday of the month. Contact poultononeandnines@gmail.com
Books Bikkies & Beverages	Village get-together 1 st Saturday of each month, 10.30 – 12.30 Poulton Village Hall Judith – 01285 851230
The Falcon Inn	www.falconinnpoulton.co.uk email: bookings@falconinnpoulton.co.uk 01285 850878

The Editors and The PCC produce this publication for the community of Poulton. No liability can be accepted by The Editors or The PCC for any losses, however caused, arising from or in connection with this publication. The Editors and The PCC reserve the right, at their discretion, to amend or exclude any articles submitted for publication. The contents of published articles and advertisements and any views expressed are solely the responsibility of their authors and in no way represent the views of The Editors, The PCC or the publisher. The Poulton Eye is printed by YouLovePrint.co.uk.