



THE POULTON EYE



COMMUNITY - NEWS - INFORMATION



- In this month's Edition:**
- D-Day 80 Commemorations**
 - Renewable Energy Part 2**
 - Ed Horton's Ultra Marathon**
 - S(ub)lime Slugs**
 - Fun Fennel Facts**

Welcome to the July edition of the Poulton Eye

July is named after Julius Caesar, who created the Julian calendar which we still use today. It's a month of celebration in both the USA (4th July) and in France. (14th July). Both of these celebrations commemorate freedom; for the USA, it was freedom from colonial British rule and for the French, it marks the day when the Bastille prison was stormed, and freedom from monarchical rule.

We have just witnessed the the 80th anniversary of the D-Day landings, which were the beginning of the end of the Second World War, a war fought to free the world from Hitler's fascist dicatorship. Some of the planes used to transport men and equipment to Normandy flew from Down Ampney Airfield, which hosted a commemoration of those ordinary people who so bravely participated in the landings. The event is movingly described for the Poulton Eye by Derek Skinner.

This year, July brings an election in the UK in which voters are free to choose Members of Parliament to represent them and to govern the country. And, of local interest here in Poulton, it is also the month of the Royal International Air Tadoo at Fairford, an event which showcases modern aviation and state-of-the art aircraft. Some of these aircraft are currently being used to support Ukraine as it fights for freedom from Russian occupation.

A small word, freedom, but with a big meaning. It is defined as "The power or right to act, think or speak as one wants", or "the state of not being imprisoned or enslaved".

So please do feel free to join in some of the local events showcased here, or to contact us with contributions for 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

We are preparing to say 'goodbye' to the year six pupils at our local Church of England Primary Schools, as they prepare to move onto secondary schools. It's a big deal for them. Most of our local primary schools are relatively small; and friendships have been forged over six formative years. Some children are more than ready for the move. For others, the prospect of leaving a well-known place where we feel safe and secure can be quite daunting, particularly so when facing the prospect of a new, large, unfamiliar school with lots of new people to meet.

Gloucester Cathedral hosts a series of 'Leavers' Services' for church schools across the diocese. They have been happening recently and they are joyful opportunities at which pupils can think about a different future and be encouraged to look forward to this change.

Our schools will also be holding slightly different 'Leavers Services' when we shall also be encouraging the eleven-year-olds to look to the future with confidence; and appreciate all that they have done and achieved in their school. These can be particularly poignant services where there are often a few tears (usually parents).

One of the songs we sing at these services is the well-known – 'One more step along the road I go', which speaks of the journey of life and its ups and downs. It has a great tune which can be sung heartily and is a favourite with children in our local schools.

Of course, being alive means having to face change all the time; and some of us are better with change than others. Some changes come unexpectedly and suddenly and are unwelcome; other changes come and delight us or enhance our lives. Too often, a default position is to think of change as being a negative.

The Bible tells us that something which is unchanging, is God's love for us. Whatever life throws at us, God will journey with us and will accompany us, if we want him to.

There is another hymn – much more traditional and less musically lyrical - but one I sometimes think of in difficult times:

Through all the changing scenes of life,
In trouble and in joy,
The praises of my God shall still
My heart and tongue employ.

May we embrace the changing scenes of life, in trouble and in joy; and live the life we have to full.

Yours as ever - John



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



You could be the perfect person!

If you enjoy cycling or walking and historic buildings, there's an opportunity right now for you to play a significant part in saving the wonderful heritage of our historic churches in Gloucestershire and Bristol. Gloucestershire Historic Churches Trust (GHCT) awards £150000 in grants each year and a significant part of our funds are from Ride+Stride, our biggest annual fund raising event. GHCT has an opening for an administrator to coordinate the running of Ride+Stride 2024 in the two counties.

If you are interested, please contact Ray Singleton at ride-and-stride@ghct.org.uk for more details.

Join the Coln and Poulton Choirs and band in a Musical Celebration

THE BIG SING - 5TH JULY, 8PM - 9.30PM

ST MICHAELS CHURCH, POULTON - DRINKS FROM 7.30PM



A VIBRANT SINGALONG EXPERIENCE - £10 ENTRY INCLUDES WELCOME DRINK
FUNDRAISER MINDSONG CHARITY AND POULTON PCC

St Michael's Church Poulton invites you to

Join In with the Big Sing

*Friday 5th July
7.30pm drinks for 8pm start*

Tickets on the door - £10 including a drink

CHURCH DATES FOR JULY

Friday 5th July	7.30 pm for 8pm start	The Big Sing Come and sing along, or just sit back and enjoy! Tickets on the door - £10 including a drink	Poulton Church
Sunday 7th July 6th Sunday after Trinity	8am 10am 10am 6pm 6pm	Holy Communion Parish Communion Word and Worship Evensong Prayer & Praise - contemporary songs, prayer & teaching	Ampney Crucis Down Ampney Harnhill Ampney St Mary Fairford Church
Sunday 14th July 7th Sunday after Trinity	8am 10am 10am	Holy Communion Parish Communion Word & Worship	Poulton Driffield Harnhill
Sunday 21st July 8th Sunday after Trinity	8am 10am 10am 12 noon	Holy Communion Parish Communion Word & Worship WRAF 75th Anniversary Service	Ampney St Peter Ampney Crucis Harnhill Down Ampney
Sunday 28th July 9th Sunday after Trinity	8am 10am 10am 12 noon	Holy Communion Parish Communion Word & Worship Baptism	Harnhill Poulton Harnhill Down Ampney

Church website: 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

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



SAMSUNG



DOWN ON THE FARM

Down on the farm this month, Charles provides an update on the progress of the crops, the ongoing silage production, and the preparations for upcoming harvests and livestock management.

According to Charles, “Everything’s growing well; the early crops are turning. We’ll be looking at combining in three to four weeks, starting with oilseed rape and winter barley.” The wheat is currently flowering, indicating promising prospects for the harvest. Now, all they can do is wait and hope for good weather. The ideal would be a small amount of rain and lots of sunshine!

One of the major tasks this month has been the production of silage, crucial for ensuring a steady supply of feed for the cows during winter. Charles and his team have already filled the silage clamps, providing the bulk of the winter’s food.

So how do you make silage? “We cut the grass and let it wilt for two days, then pick it up with a machine that packs it into the clamp,” Charles explains. The packed grass is then rolled to remove any air, aiming to create an anaerobic environment for fermentation. This method ensures the silage remains a high-quality feed source for the cattle.

In addition to clamp silage, the team is also working on bale silage as a strategic reserve. Each bale is wrapped in plastic to preserve the silage, making it easier to handle and feed to the cattle during winter.

Silage and hay production come with their own set of challenges, particularly in managing moisture levels. “If you bail too soon and there’s moisture within the bale, it can heat and you get spontaneous combustion,” Charles warns. Ensuring the hay is dry enough before bailing is critical to avoid issues like mold or combustion.



Charles recounts a past incident of spontaneous combustion: “We had one here, and about five fire engines turned up. I knew what it was when, in the middle of the night, there was a loud bang and the roof of the barn blew off”. For those, like me, who are fascinated and alarmed by the spectre of internal combustion of hay bales, here is some more info.

Internal combustion in hay typically occurs due to spontaneous heating. When hay is baled with too much moisture (above 20%), microbial activity begins to break down the organic material, generating heat. This process can cause the temperature within the haystack to rise significantly. If the heat is not dissipated, it can eventually reach a critical point where the hay combusts spontaneously.

The risk of spontaneous combustion is a serious concern for farmers. Fires caused by internal combustion can lead to significant financial losses, not only from the destroyed hay but also from potential damage to barns, equipment, and even livestock.

Knowing the signs of imminent combustion can help prevent a fire: Farmers regularly check the temperature of stored hay. A probe thermometer can help measure internal temperatures. If the temperature exceeds 150°F (65°C), take action to cool the hay. The smell of hot, musty hay or visible smoke are clear indicators of overheating.: A popping or crackling sound, or the roof blowing off the storage area, indicates extreme heating and imminent combustion.

June is also the time for farm walks and professional gatherings, where farmers exchange knowledge and showcase their practices. Charles mentions participating in events like the Cereals Event and Groundswell, which focuses on regenerative farming practices.

Farm walks provide an opportunity for farmers to assess each other’s practices and learn from one another. “We had a farm walk here on Tuesday evening to show what we do for a regenerative farming group from Ireland,” Charles shares, and we’re expecting a number of groups over the summer, to learn from our regenerative practices.

On the livestock front, June is a busy time as well. “Bulls are starting to go out with heifers,” Charles reports. They will be out for nine weeks, and in September ultrasound scans will let them know how many are expecting calves. Additionally, lambs from this spring are beginning to reach market weight, marking another milestone in the farm’s productivity.

Rosie Arkwright in conversation with Charles Horton

ED HORTON'S ULTRA MARATHON

A couple of months ago, I interviewed Ed Horton before he went to Peru for the 5 day ultra marathon jungle challenge. You will be pleased to know he came back in one piece, safe and sound. Here is a snapshot of his trip.

Diary of a 5-Day Ultra Marathon in Peru

Day 1: Arrival and Acclimatisation

I arrived in Peru, ready to embark on a 250-kilometre ultra marathon through the Amazon. After months of training, I felt prepared but knew the journey ahead would test every aspect of my endurance. Our first night was spent in the cloud forest, right on the edge of the Amazon basin. The temperature plummeted to -2°C , quite the shock for those of us accustomed to warmer climates. Sleeping in a hammock in the temperate rainforest was an experience in itself, and the cold seeped through, making it a restless night.

Day 2: Descent into the Jungle

The race began with a steep descent from the Andes into the Amazon rainforest. We started in the cold, clear air of the cloud forest and ended the day in the hot, humid jungle. The drastic change in climate zones was a surreal experience. We traversed six different zones, each with its unique flora and fauna. The day was grueling but exhilarating. Despite the sweat and fatigue, I couldn't help but marvel at the breathtaking scenery. Running through the jungle, surrounded by towering trees and vibrant wildlife, was a once-in-a-lifetime experience.

Day 3: River Crossings and Humidity

Day three was perhaps the toughest. We had to wade through numerous rivers, sometimes running right down the riverbed because it was the only way through the dense jungle. The humidity under the jungle canopy was stifling, reaching nearly 100%. It felt like running inside a pressure cooker. The medics were vigilant, checking on us at every river crossing to ensure we stayed hydrated and healthy. Despite the challenges, I managed to keep a steady pace, driven by the stunning environment and the camaraderie among fellow runners.

Day 4: Wildlife Encounters and Challenges

The fourth day brought an unexpected challenge. I was bitten by a large spider, which left its head embedded in my leg. At the next medical checkpoint, the medics had to cut out the spider's head. They assured me it was likely not venomous to humans but could cause an infection. Despite the discomfort and swelling, I pressed on. The highlight of the day was encountering a troop of monkeys swinging through the trees, an enchanting reminder of the wild, untamed world we were traversing.

Day 5: The Final Push

The last day was a 75-kilometre marathon through the heart of the Amazon. My leg was swollen and sore, but the adrenaline and the support of fellow runners kept me going. I was determined to finish, and miraculously, I stayed with the leading pack for most of the day. Crossing the finish line as the fifth runner was an incredible feeling. I ended the race in eighth place overall, a result I was immensely proud of. The sense of accomplishment was overwhelming, and the beauty and intensity of the Amazon left an indelible mark on my memory.

Upon returning to the UK, I visited the London School of Tropical Medicine, carrying the spider's head in a plastic bag as a sample for analysis. It turned out that the spider, identified by its long Latin name I can't remember, was not dangerously venomous to humans but was very dangerous to fellow creatures.

Overview and Reflections

- * Total Distance Covered: 250 kilometres
- * Elevation Gain: Over 8000 feet (approximately 1600 feet per day)
- * Climate Zones: Transitioned through six distinct climate zones, from the cold Andes cloud forest to the humid Amazon jungle
- * Temperature Range: Night temperatures dropped to $8-9^{\circ}\text{C}$, while daytime temperatures soared to 35°C under 100% humidity
- * River Crossings: Countless rivers crossed, including a 7-kilometre stretch running directly down a riverbed
- * Finishers: Out of 67 starters, only 28 finished the race

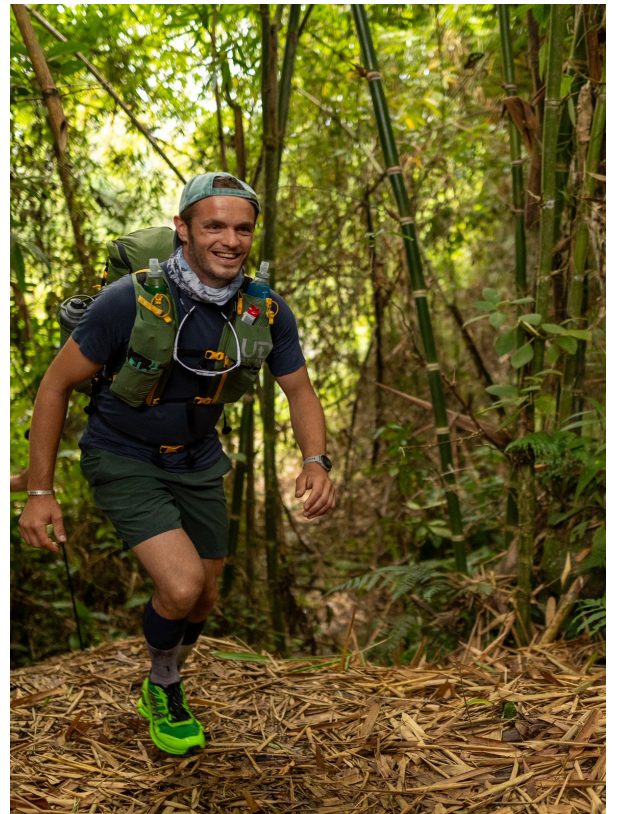
ED HORTON'S ULTRA MARATHON

Reflecting on the race, the most rewarding aspect was the sense of camaraderie and the stunning natural beauty. Meeting and bonding with fellow runners from diverse backgrounds, experiencing the raw power of the Amazon, and overcoming physical and mental challenges made this ultra marathon an unforgettable adventure. Despite the hardships, including the spider bite and the extreme humidity, I cherished every moment. The combination of rigorous preparation, mental resilience, and the breathtaking environment culminated in a life-changing experience.

Best moments – when one of the medics checking on us was playing 'Don't go breaking my heart' by Elton John and Kiki Dee, and a whole troop of monkeys came swinging along – surreal!

Also when butterflies the size of a large book, in amazing vibrant colours, came fluttering past me. I was aware that this was an area where almost nobody ventured, deep in the heart of the jungle, and it was an immense privilege to be there.

Ed Horton in conversation with Rosie Arkwright



Hear from some of our happy travellers
Below are some emails we've recently received:

"We literally had the most amazing time so a massive thank you to you for all your work and effort that went into arranging our wonderful holiday." *Anne S*

"I just got in from work and was so excited to open the travel pack from Custom Travel, what a brilliant lovely touch, I can keep everything together and we can all have the same labels! You are brilliant!" Angela M

"thank you! So lovely, that's why people come back to you - you think of all the details! 😊 it's been a very busy time on various levels, so am so looking forward to this break!!" *Helen C*

For a few more testimonials – look us up on Trust Pilot

Plus

Follow us on Facebook: www.facebook.com/customtravelbiz

Look out for our logo to make sure you follow the right page !

Tel: 01793 828002

Enquiries@customtravel.biz

www.customtravel.biz





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!



Summer Time is here

*And so are our new
opening hours*

Tuesday to Saturday

Pizza nights

EMBRACING THE FUTURE OF ENERGY - INNOVATION AND CHALLENGES AHEAD...

Jolyon Ridgwell lives locally and has spent many years working in renewable energy. We continue our discussion with Jolyon by looking ahead to new developments and challenges in the energy sector...

Renewable energy is at the forefront of the fight against climate change and the quest for sustainable development. As technology advances, new methods of generating and storing energy are being explored, some of which are just beginning to gain traction. Last month we looked at some of the options with their pros and cons. This month we will focus on batteries and vehicles.

The renewable energy sector is witnessing a surge of innovative technologies designed to enhance efficiency and sustainability. Some of the most promising advancements include:

- **Energy from Waste:** This involves converting waste materials into usable energy through processes like pyrolysis. Although niche, these technologies offer a dual benefit of waste reduction and energy production, addressing two critical environmental issues simultaneously.
- **Green Hydrogen:** We discussed this last month in the Poulton Eye, and we can't dismiss its potential despite the current issues of cost versus results. Green hydrogen is generated by electrolysis of water using renewable energy sources. It holds immense potential due to its versatility, as it can be used in various sectors, including transportation, industry, and power generation. The UK, for instance, has been actively investing in green hydrogen, recognizing its ability to complement other renewable sources like wind and solar.
- **Sodium-Ion Batteries:** As an alternative to lithium-ion batteries, sodium-ion technology is gaining attention. Sodium is more abundant and easier to source than lithium, making it a cost-effective and sustainable option for energy storage. While sodium-ion batteries are currently less energy-dense than their lithium counterparts, ongoing research and development are rapidly improving their efficiency and potential applications.

Battery technology is evolving rapidly, enhancing the efficiency and effectiveness of renewable energy storage. Modern batteries can now be integrated with smart grid technologies, allowing for optimized charging and discharging cycles based on grid demand. For example, electric vehicles (EVs) can be programmed to charge during periods of low demand, utilizing excess renewable energy.

Furthermore, repurposing degraded EV batteries for stationary energy storage can extend their lifecycle and reduce waste. After a decade of use in vehicles, these batteries can still serve as reliable storage units for renewable energy systems, providing a cost-effective and sustainable solution to the storage problem.

You will often hear the argument that petrol and diesel engines (with AdBlue) are better for the environment due to the challenges of battery disposal and lithium mining. However, advancements in battery recycling and the development of alternative materials like sodium could mean that in the longer term the current issues over dealing with dead batteries will be at least reduced. In addition, EVs significantly reduce harmful emissions compared to internal combustion engines, contributing to cleaner air and reduced greenhouse gases.



Jolyon says there are no magic bullets here and achieving a carbon-neutral future requires a multifaceted approach, balancing innovation with practical implementation. Key steps, he says, include:

Policy Support and Investment: Governments must provide supportive policies and incentives to encourage the adoption of renewable technologies. Investments in research and infrastructure are essential to accelerate the transition.

Public Engagement and Education: Educating the public about the benefits and realities of renewable energy can help dispel myths and garner broader support. Transparent communication about the environmental and economic advantages is crucial.

Global Collaboration: Climate change is a global issue, and international cooperation is vital. Countries like China and India, with large carbon footprints, must be encouraged to adopt renewable technologies through financial incentives and collaborative efforts.

Often it seems as though our individual contributions to reducing emissions don't count for much but Jolyon firmly believes this isn't true and that the more we all work towards net zero carbon emissions targets, the more effective we will be at tackling climate change, however insignificant we may think our attempts are.

Rosie Arkwright in conversation with Jolyon Ridgwell



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

RIAT

THE ROYAL INTERNATIONAL AIR TATTOO

2024

air.

ground.

all around.

19-21 JULY 2024

BOOK TICKETS NOW!



[AIRTATTOO.COM](https://airtattoo.com)

BAE SYSTEMS

Writing a book?
Or thinking
about it?
Come and join
us

Tuesdays 10.30 - 12.30

The Dakota Room
Down Ampney Village Hall

Contact: Derek Skinner 01793 750598

The Cotswold Writers' Group



Justin Rundle

Painter & Decorator

07970 296579

justinrundle@hotmail.com



Local & Trusted

Old Manor Farm House

The house is thought to have been built in the early to mid 1700s. It does not appear on any old maps probably because it was, until recently, part of Ampney St Peter and not Poulton, the Ashbrook being the natural boundary between the parishes. Only two families have lived in the property since the end of the second world war. Major* and Mrs Meredith bought the house, having rented it previously, from the Heaton Estate (Ampney St Mary), who also owned Ranbury Farm. When Chris and Elinor Davies bought the house in 1981, through Hobbs and Chambers, Ranbury Farm was being run by Monty Stallard* who had a milking herd of Ayrshire cows.

In 1862 John Adams, and family are recorded as living in Manor Farm. In 1917, on the 24th November, the then Manor Farm was sold by auction on behalf of Mrs E Boulton by A.F. Hobbs. The sale included a pure-bred in milk and in calf Jersey cow, a Jersey heifer (empty), two bull calves and a bay nag mare (quiet in all harness, wagonette and dog cart). The current garage was the cow stalls (there was a ring in the wall for tying up cattle) and the kitchen probably the dairy.

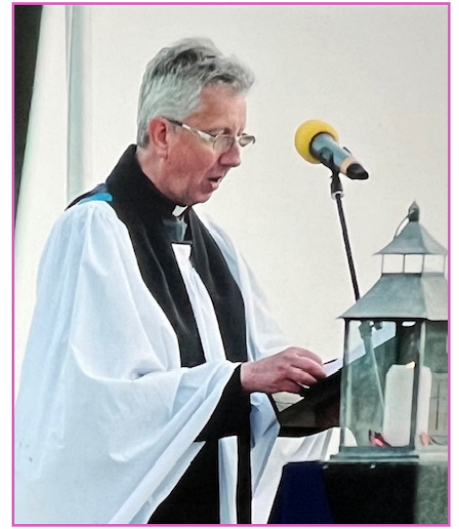
In 1879 Mr G. Simco, a veterinary surgeon of Poulton and Fairford advertised that he could be consulted professionally, every day, personally or by letter, on the diseases of cattle, sheep and dogs at his residence of Manor Farm, Poulton or his office and pharmacy, Fairford. Chris had a veterinary practice in Fairford. What goes around comes around!

* buried in St Michael's churchyard

With thanks to Chris Davies & Mark Ranger



LET US REMEMBER - D-DAY 80 AT DOWN AMPNEY AIRFIELD



LET US REMEMBER - D-DAY 80 AT DOWN AMPNEY AIRFIELD

The awesome thunder of American B1's engines on full power for take-off rattled my windows and woke me earlier than usual on the morning of 5th June this year. I remember thinking that there would have been no sleep at all for the villagers of Down Ampney on the same date 80 years ago. That night would have reverberated to the roar of Dakota engines taking off carrying wave after wave of gliders and paratroopers across the Channel and afterwards by the follow-up sorties of aircraft dropping supplies to those now on the ground. During quieter moments on that momentous night the villagers would surely have heard the distant rumble of continuous sorties of bombers as they passed overhead to pound the German defences about the Normandy beaches. It was all part of the greatest movement of men and materiel yet seen by mankind.

On that morning, after five punishing years of war, on everyone's lips there would have been just two meaningful words, "It's started". The villagers would waken to a changed world; Down Ampney as a ghost town. Before, it would have thronged with jostling, joking crowds of khaki and blue. Now there would hardly be a uniform to be seen. All gone, like the silence and stillness of a pasture vacated by migrating geese. Only on the airfield itself would there have been the bustle of continued activity.

On that same airfield, in the area reserved for aircraft servicing and repair, on 5 June 2024, some five hundred of us gathered to pay our tribute to the men and women of 80 years ago. It was a magnificently choreographed event. There were stands depicting the Down Ampney of that era put together by Pam Varey our village historian, static displays and of course the bar and refreshments. The evening opened with the Kencot Ukes rendering of songs from the thirties and forties, followed by nostalgic and haunting songs from the wartime year's sung by The Vokal Singers. Then came the dramatic skirl of the bagpipes and the symbolic image of a lone piper vanishing down the runway as the sound of the pipes faded into the distance. Truly a call from the past.

We were then wrenched back to the present by the penetrating, 'Oyes! Oyes,' from the Cirencester town crier in all his traditional finery, calling us to order for the Service of Commemoration to those heroes of 80 years ago to whom we all owe so much. The soft melodies of Nimrod, beautifully rendered by The Cirencester Town Band, suitably prepared us for the poignancy of the service that followed, conducted with gentle solemnity, by the Reverend Canon John Swanton.

Regimental Standards and the Lamp of Remembrance were piped in escorted by men from 47 Squadron Air Despatch Regiment, Royal Logistic Corps followed by the laying of wreaths for the fallen. The band and choir assisted in the service and the piper added that haunting touch of magic that only the pipes can muster. Finally, the Tribute to all those who had played their part in the events of 80 years ago and during the long years of war was read by Derek Skinner with words which hardly left a dry eye to be seen.

The standards were marched off and the congregation slowly dispersed with that strange sense of wonder that we had all somehow taken part in an event of great significance and moment. Every heart too beat with gratitude and pride at the sacrifices of our kith and kin of 80 years ago. It was almost as if they too were witnesses to our humble tribute to their great achievement.

But the spectacle was not yet over for with perfect timing the air was filled again with the sound of aero engines as an RAF A400 rumbled low overhead and dropped a flair on the far runway. On its second pass a symbolic single parachute fluttered from the gaping rear doors and drifted swiftly down to earth to bring to a fitting end the events of that evening.

The whole was a seamless affair and our sincere thanks go to all those who were instrumental in its planning, organisation and execution. Space does not permit the recording of all those who played significant parts, but notable among many were Jon and Julie Campbell, Su Moody, Jackie Scurie, Andrew Scarth, Maureen Gregory, Pam Varey and Canon John Swanton. Our thanks to all participants for a truly memorable event.



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

GARDEN NOTES

I can't wait for the Olympic games to begin later this month. I love the opening ceremony with all its drama culminating in the lighting of the Olympic cauldron, and the athletics - especially the marathon races which mark the end of the games.



I was surprised to discover that both these events have links to the herb fennel which, like the Olympic games, can be traced back to ancient Greece. The Greek story of Prometheus sets out how he secretly took a burning coal from Mount Olympus hidden in a fennel stalk to provide mankind with the gift of fire. This journey is echoed today with the torch relay from Olympia to the host city which concludes with the symbolic lighting of the Olympic flame.

The marathon commemorates another epic journey – that of Pheidippides. He is said to have run the 26 miles from Marathon to Athens to announce a crucial Greek victory over the Persians and then unfortunately died from exhaustion. The link to fennel is that the Greek word marathon translates as “a place full of fennel”.

Herb of the month – Fennel (*Foeniculum vulgare*)

- Fennel is a versatile plant, with great medicinal properties. Both the swollen bulb and the seeds can be used in the kitchen. It is also a useful in the ornamental garden.
- The seeds provide the aniseed flavour to a number of drinks, the most notorious of which is the green coloured Absinthe. This incredibly strong spirit, known as “La Fée Verte” or the green fairy, is said to have hallucinatory properties. It inspired a number of turn-of-the-century artists including Van Gogh, Gauguin, Sickert and Toulouse Lautrec!
- It is also said to have influenced writers such as Paul Verlaine, Baudelaire, Hemmingway, Lewis Carroll, Edgar Allan Poe and Oscar Wilde. The 1895 painting by Albert Maignon “La Muse verte” depicts the green fairy in action (see right)



Medicinal Uses

A thousand years before Absinthe became popular, Walafrid Strabo wrote the latin poem Hortulus. This celebrates the properties of several plants including fennel. This extract is from a translation by Raef Payne:

Let us not forget to honor fennel. It grows On a strong stem and spreads its branches wide. Its taste is sweet enough, sweet too its smell; They say it is good for eyes whose sight is clouded,	That its seed, taken with milk from a pregnant goat, Eases a swollen stomach and quickly loosens Sluggish bowels. What is more, your rasping cough Will go if you take fennel-root mixed with wine.
---	--

If you are unable to find a pregnant goat to milk, a tea made from fennel seeds may aid digestion and might even help relieve the symptoms of flatulence!



In the kitchen

- Fennel seeds are a useful addition to the spice rack. They will add a sweet aniseed flavour to meat dishes, especially pork.
- Fennel can also be used as a green vegetable, using the swollen stems of Florence Fennel. It adds extra crunch to salads and contributes a mild sweet aniseed flavour. It can be also cooked as a vegetable and works especially well in fish dishes.
- Pernod and Ouzo, like Absinthe, contain fennel as a key botanical flavouring and these are excellent palate cleansers. They are usually served diluted with water which turns the drink cloudy (like Cotswold Gin does when you add the tonic water.)

Uses in the garden

- Florence fennel can be grown as an annual in the vegetable garden. Care must be taken not to plant it too early, or it will go to seed before the bulbs get a chance to form. We have found that mid June to early July is a good time to plant it to allow enough time to grow the swollen stems before the first of the Autumn frosts.
- Fennel is also great as structural plant which adds contrast to the herbaceous borders. It is tall with attractive wispy leaves accompanied by lacy flower-caps with a gentle yellow colour. Once established ornamental fennel is a perennial that self-seeds freely.



Plan your next big *adventure*

These days, retirement is less about slowing down and more about regaining time – to enjoy the hobbies and adventures you’ve been dreaming about for so long. But with the shift to financial self-reliance, making the right retirement decisions means you need advice that’s personal to you.

That’s where we come in. We can give you a local, friendly service backed by the strength and security of a FTSE 100 company, St. James’s Place Wealth Management. We can help you manage your income and savings, while guiding you through the complexities of tax.

If you’re looking for security alongside your bucket list, let’s talk about how we can make it happen.

Call today to find out more

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 10/06/2024

SJPI1492a B1 (03/22)

NATURE NOTES

How to co-exist with slugs

The warm winter and wet spring has been perfect for slugs, as any gardener will tell you. They wreak havoc with planting plans, destroying tiny seedlings just as they germinate. So, should we be killing them with environmental poisons or adapting our behaviour?

Slugs come from a very ancient lineage, originating as sea snails but losing the shell during evolution. The common slug pictured above is a stylomatophoran, meaning it has 2 pairs of retractile tentacles, the top set being light sensitive, while the bottom set is used for taste. They developed lungs and transitioned to living on land around 350 million years ago so they have been part of the balance of nature for a lot longer than humans. It follows that most native plants have evolved ways to deter slugs. My meadow is full of black slugs (*Arion ater*) but I have never seen a nibbled grass leaf. Unfortunately we choose to grow plants which lack these defenses and are outraged when they are devoured.



Slugs play a vital role in degrading plant material which includes both precious seedlings as well as decaying plant matter. Unlike most other animals, they produce cellulases, enzymes required to digest cellulose, the key structural component of plants. Most slugs, and there are around 40 different types in the UK, stay out of our way and do their job of recycling decaying plant matter unseen, causing us no trouble. It is only a few species that devour our young plants and their damage is mostly only obvious in spring time when the plants are small.

Here in England our cold frosts used to kill most slugs so they only survived as eggs and the population usually only built up in April and May, but recent warmer winters have allowed some to survive the winter. Slugs can live up to 6 years in a protective environment but most only survive a year. If they overwinter as eggs these hatch to form neonates weighing less than 10mg. These eat algae and fungi rather than plants. They mature slowly reaching their adult size around 12 months, at which time they can reproduce. Losing too much water is a real risk for slugs - so during the day they hide, either in the soil or under planks, stones or logs. They emerge when it is warm and moist, typically at night after rain, and this also has the advantage that they avoid predators.

The big question for those of us who want to avoid disturbing the balance of nature is whether or not you should use slug pellets?

While filling the pockets of bait manufacturers, using slug pellets can be a self defeating manoeuvre as slugs actually control their own population density. Killing a large adult slug removes the inhibitory effect of its slime on juveniles, who greatly outnumber adults, thus allowing the adolescents to mature and rapidly restore the population.

The best tactic is to reduce moist secluded sites where slugs can hide, such as under stones and plant debris, and to ensure that your plants are surrounded by dry hostile surfaces such as sharp gravel. Planting out your precious seedlings only when they are reasonably sized and can survive a bit of munching will also reduce the impact of slug damage.

Recent studies at Harper Adams University using radio-frequency identification tags implanted in slugs showed that they stay mostly within 1 metre of their release site, so a barrier of plants they don't eat will likely deter them from travelling to those beyond. Many plants including astrantia, wormwood, rue, fennel and rosemary produce pungent volatile chemicals that repel slugs so are well worth using as a natural deterrent. Growing plants that slugs don't eat is an obvious adaptation. Garlic solution 2.5% has also been shown in scientific studies to be an effective repellent and is well worth using if your hostas are attacked but it does require reapplication after rain!

The other thing to consider is encouraging the slugs' predators including frogs, thrushes, ducks, hedgehogs and ground beetles. Sadly frogs, thrushes and hedgehogs are all in steep decline, induced largely by human behaviour. However we can encourage the ground beetles which are currently plentiful. These splendid beasts (see right) are black with a violaceous sheen and live in soil. They are active at night devouring slugs and other pests but don't touch your plants! We can encourage them by not using insecticides and leaving rotting logs and leaves in our gardens for them to hide in during the day.



Finally, at considerable expense, we can apply natural parasite, the nematode worm *Phasmarhabditis hermaphrodita* every 6 weeks. This stays within 2cm of its application and so provides a very controlled destruction of slugs but at the correct dose does not affect native snails. While highly successful in lowering slug numbers, by disturbing the natural balance it can result in a paradoxical rise in snails, whom slugs compete for territory with. So let's adapt our behaviour rather than destroy the natural balance, a conclusion supported by the government which in 2020 banned the use of metaldehyde and advocated a range of measures outlined above as a part of integrated pest control.



Poulton Hill
VINEYARD

SUMMER EVENTS

**JUNE TO
SEPTEMBER**
5pm - 9pm

NEW

**Every Friday
Evening Until Mid
September**



Join Us for Our Summer Open Vineyard Events Every Friday Evening 5pm-9pm June - September

Come and enjoy Poulton Hill Vineyard's wine and bubbles by the glass or bottle, and treat yourself to some tasty bites from our local caterers. The evening will commence at 5pm until 9pm, rain or shine! Children and well behaved dogs on leads are welcome. Please bring your family, friends and neighbours.

Free entry. No need to book. Plenty of free parking.

Guest Caterers Every Week!

FROM THE CELLAR DOOR

Start your weekend in style at our new Bulari Bar

Poulton Hill Vineyard's Natalie Barker invites you to the Friday night summer specials at the vineyard

Every Friday evening we are opening our Bulari Bar, where we sell our Poulton Hill wines by the glass or the bottle, and we will also have a different local caterer attend each week giving visitors the opportunity to try some tasty food.

The Friday night specials run throughout the summer until mid-September, from 5pm until 9pm. Children and well-behaved dogs are welcome, and we also offer a range of soft drinks, so the whole family can enjoy the beautiful setting of the vineyard and some delicious food and drink.

We have covered and uncovered seating, so you can enjoy your wine and food whatever the British weather has in store for us this summer. There is no need to book, there is plenty of parking and entry is completely free. Bring your friends and neighbours and make a night of it.

Keep an eye out on social media for who will be serving food at the vineyard each week. We look forward to welcoming you!

Watch RIAT with a glass of wine

In this area, the big event during July is the Royal International Air Tattoo at nearby RAF Fairford. We love working out in the vines while the planes fly in overhead. We also get to witness a few of the practice displays. The vineyard will be open as usual on the Friday and Saturday of the event, so why not pop over for a glass of wine while watching the planes. Keep an eye out on social media over the next few weeks for any extra events at the vineyard during the RIAT weekend.

Vineyard work in July

July in the vineyard is when the vines are really starting to grow. We also start initial cane selection, where we remove the shoots that are growing in the wrong direction from the top of the vine (the crown). Those growing downwards or out might get caught in the tractor as it moves between the vines. We will not make our final cane selection yet as we need spare canes in case of disease or damage.

The vines are growing well this year and Diogo has already started to move up our tucking-in wires in some of our varieties. We train the arms to grow along the wires, and their shoots (canes) straight up, to ensure the fruit will get maximum sun exposure. In warmer climates, the leaf canopy remains thick to protect the grapes from the harsh heat of the sun. In our cooler, wetter climate we like the air to flow through the leaf canopy to prevent mould and mildew affecting the grapes, so we undertake canopy management, removing some of the leaves, to allow this to happen.

If you would like to see our summer work in the vineyard, we are running Tours and Tastings on multiple dates over the summer. To learn more visit <https://www.poultonhillestate.co.uk/tours-and-tastings> or to find a date and book go to <https://www.poultonhillestate.co.uk/events>.

Natalie Barker





We are hoping many of you are planning to join us for the Village Summer Drinks & BBQ Evening - on Saturday 13th July from 5pm to 9pm. See below for more details.

Everyone welcome and we'd especially like to encourage anyone new to the village or to the village hall...or both to come along.

No need to book in advance although it would be helpful to have an idea of numbers if you can let one of the VHT know or send an email to poultonvillagehall@gmail.com.

POULTON VILLAGE HALL



**VILLAGE SUMMER
DRINKS & BBQ**

on

Saturday 13th July

from 5pm to 9pm

(BBQ until 8pm)

All welcome, children & adults

(No need to book, but you can let us know if you're coming by emailing poultonvillagehall@gmail.com)

Burgers & Hot Dogs from Andrew Butler Butcher in Fairford
Bar selling Beer, Cider, Fizz, Wine, Soft Drinks
Payment by cash or card



Film Nights at Poulton Village Hall

“Poulton One & Nines”

First and third Tuesdays of each month

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

Tuesday July 2nd & Tuesday June 16th

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 6th July

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!)

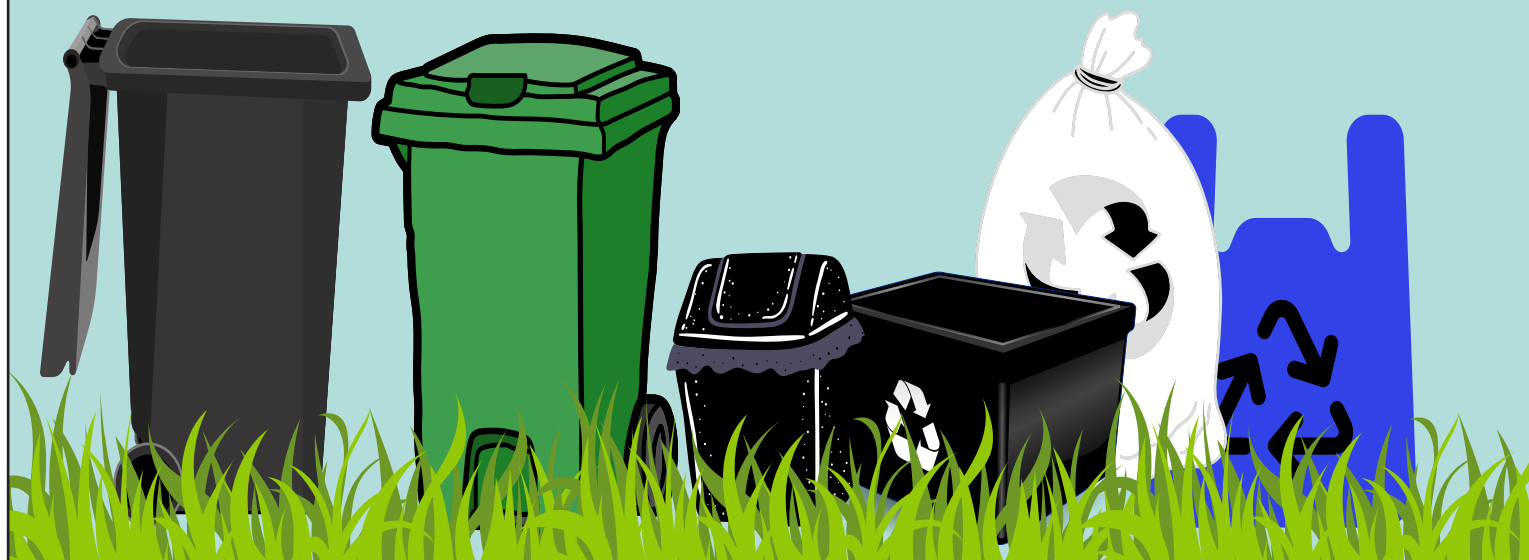
All welcome

Bin Collection Day Changes from 24 June 2024

Thursday 27th June - Food Waste Collection

Thursday 4th July - All Bin Collection

Please put your waste containers out by 7am on your scheduled collection day as collection times may vary



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.