

Lois Weedon and Weston Newsletter

July/August 2016 – Summer Edition

From the Editor

Summer is here, I think, although you'd hardly notice it after last night's deluge. That said it is now nice and sunny so I hope to get a nice day to deliver this edition. It is quite full so I hope you enjoy it.

Talking of events, the Horticultural Society are organising the 76th Annual Flower and Food Fair on Saturday September 3rd – There are full details, an extract from the show catalogue inside, recipes and an entry form inside.

The May Day Country Fair 2016 is a dim and distant memory. Despite a few initial draw backs and some of the usual attractions not being there, the event was a success with everyone enjoying themselves up and until the heavens opened, bringing the event to a premature close. We are now getting ready to share out the proceeds and get ready for next year. See inside for details.

The next edition of the newsletter will be in September 2016 and all material for that edition should be given to me by Saturday, 21st August 2016 (that gives me a couple of weeks to round up "stragglers" and still get it out before the Horticultural Society Annual Show.)

Paul Smith, 8 Vicarage Rise (01327-860626) Email: loisweedonpaul@gmail.com

Dates for your Diary

(For details of some events – see inside the newsletter)

Mon., July 25 th	Parish Council Meeting, Weston Baptist Chapel at 8:00 pm
Sat., Sept. 3	Horticultural Society Annual Show and Food Fair – Details on page 7 (plus full Schedule of show classes and recipes)
Fri., Oct 14	Horse Race Night in Village Hall – Fundraiser - Details in next edition

Village Hall Update

Winners of Village Hall '100 Club' Lottery

May 2016		June 2016		July 2016	
Matthew Hunt	28	Jonathan Highley	30	Sarah Webb	85
Mike Streten	56	Sue Greenaway	70	Giles Fielding	72
Caroline Bond	31	Jill Jones	64	Sara Pickering	22

Police and Crime Commissioner - My first month in office

I have now been in the role as your Police and Crime Commissioner for just over a month, and so far have found it to be an extremely fast-paced, challenging yet exciting job.

It has been fascinating to learn more about the great work Northamptonshire Police undertake each and every day. No police officer can ever predict what will happen when they go on shift and it has been a privilege to see at first hand the courage and professionalism of our officers.

I have been very clear that I will protect frontline policing in Northamptonshire. Also following the success of National Specials Weekend I have reaffirmed my support to Northamptonshire Police's Special Constabulary. The strategic use of Special Constables will be an important priority for my term in Office. I want to see a focus on maintaining the number of volunteers policing the county at a ratio of approximately one special constable to two full-time police officers.

I am currently developing my Police and Crime Plan, which will set out my aims and ambitions as Commissioner to make Northamptonshire safer. One of my key priorities is to ensure our children are safe and protected. I would also like to see a greater use of technology to enable more officers to be out on the front line rather than stuck in stations filling out paperwork and to combat issues such as the exploitation of children, domestic violence and online crime.

Most importantly, I want the people of Northamptonshire to have trust and confidence in both the Police and the Office of the Police and Crime Commissioner. Should you wish to contact me regarding any concerns you may have, please email me at Commissioner@northantspcc.pnn.police.uk, or should you wish to report a crime please phone 101 or 999 in an emergency.

Stephen Mold

Parish Council News

Here is an edited summary of the **Annual Parish Assembly** and the **Annual General Meeting** held on May 9th in the Baptist Chapel, Weston. Full minutes are posted on the Village Notice Boards. If anyone would like more detail or would like to read the actual minutes on any matter, please contact the Clerk, Ken Power.

Annual Parish Assembly

Attendees included: Five Parish Councillors, the Clerk and 12 members of the public

Parish Council Chairman, Cllr David Elkington: The Parish Council year normally starts in April and proceeds with the relatively routine business of Parish responsibilities. However in 2015 our year started with an election in early May. Several councillors decided not to stand for re-election: I would therefore like to take this opportunity to thank Andy Seckington, Chris Cockrell, Sara Wilde and John Archard-Jones for all their hard work in the previous councils. Our Clerk, Mr Paul Smith resigned but was persuaded to stand for election as a councillor along with Chris Raven, Maggie Harkin and myself. In the absence of any other candidates, all 4 were elected in an uncontested election and the remaining 3 seats on the council were to be filled by co-option. Sadly Maggie Harkin passed away after a short illness, creating a further vacancy. Consequently, Danielle Sheppard, Cat Grover, Graham Ellis and Jordan Kellar have been co-opted on to the council. Cllr Smith carried on as acting clerk for a few months until Mr Ken Power was recruited as Clerk.

The council had a fairly quiet year in terms of planning applications with only 8 applications having been considered. Applications received by the Parish Council included: Internal modifications, Home Farm Cottage, Weston, Tree works, 21 Weston Road, Lois Weedon, Replacement building, 2 High Street, Lois Weedon, Tree works, Weston Hall, Weston, New Build, Home Close, Lois Weedon, Tree works, Armada House, Weston, Tree works, 4 Helmdon Road, Weston, Extension, 2 Vicarage Rise, Lois Weedon. In general, most of these applications were successful. Where the council did object it was usually on the grounds of suitability for the area or in response to representations made by members of the community. In addition to formal planning applications, as part of the SNC Local Plan, the council is also considering various options to extend the villager boundaries.

Financially, the Council is in a sound position and has maintained the precept at £3,750 which is the same as last year and one of the lowest in the region. The council successfully applied for a grant from SNC - the News Homes Bonus – this was to replace fencing in the Millennium Field. Further applications to this fund are anticipated over the next year and will be used to improve various amenities in the community. The council has the responsibility of maintaining a number of assets in the parish such as the Millennium Field (including the picnic tables) the bus shelters and the street lighting at the end of Middlethorpe and the lane leading to Milthorpe. Repairs were carried out on some of the seats in the Village. Further work to maintain these assets is anticipated in this coming year. Last year, the Council participated in the Community Flood Resilience Scheme, funded by DEFRA and run locally by NCC. As a result we were provided with a significant amount of equipment to help with this project.

The council continues to note the poor quality of road surfaces in the parish, with more and more pot-holes. These problems are regularly reported to NCC Highways department and the state of the roads is regularly monitored, unfortunately this appears to be an issue throughout South Northants. The council is also working very closely with the School to resolve the ongoing traffic problems in Milthorpe and various schemes are under consideration.

Finally I would like to thank my fellow councillors and our clerk for their hard work in helping to run the Parish Council and for all the work done by the various Village Organisations represented here tonight and we look forward to your support in the coming year.

Neither **District Councillor Peter Davies** nor **County Councillor Ian Morris** were able to attend the meeting but they had sent reports which were read to the meeting – details available from the Clerk, Mr Ken Power

Reports from Village Organisations: (these are not included here but will be reported in the Annual Assembly Minutes and are available for inspection – contact the Clerk)

Reports were received from: Parish Church, St. Loys CE Primary Academy, Drama Club, Women's Institute, Village Hall, Horticultural Society, Newsletter, Poor's Charity, Neighbourhood Watch, May Day Committee Parish website, WEA, Bell-ringers, Baptist Fellowship, Film Club

Parish Council AGM

The AGM followed straight after the Annual Parish Assembly and took the following decisions:

Cllr David Elkington was re-elected chairman; Cllr Chris Raven was elected Vice Chairman. Cllr Paul Smith was appointed as the Councillor responsible for financial oversight. Clerk Ken Power was reappointed as Clerk. Mr Jordan Kellar was co-opted to the council, bringing the council up to full strength of 7 councillors.

Calendar of meetings was set for the coming year and the current standing orders and financial regulations were agreed as those used to conduct council business.

Accounts: After presenting the accounts for financial year 2015/16 and reviewing the proposed return for the external audit, the proposed budget for 2016/17 was presented and unanimously agreed by the council.

Payments: The council accepted the quotation from AON insurance for annual renewal and payment was approved; payments were also authorised for Information Commissioners Office registration fee, EON for electricity supply, Annual subscriptions to NCALC, CGM for playing field and graveyard grass cutting, P. Smith for council administration expenses and a grant for the Newsletter, K. Power for Clerk's Salary and HMRC for tax withheld on that salary.

Other matters discussed:

Local Plan: Cllr. Elkington and the Clerk attended a briefing for Parish Council representatives on 19th April, but there is still a lack of clarity about how the Council should respond. It was agreed that that Cllr. Elkington will contact the designated Planning Officer for our area, Jacqueline Brooks, to ask her to attend a meeting. The deadline for response on the Local Plan is 10th June. (This was subsequently extended to the 17th June; The council met to prepare a suitable response)

St. Loys School Parking / Traffic Up-date. Despite regular contact with the School there was concern that progress on implementing the various suggested measures to improve children's safety was very slow. Further action was proposed to encourage more progress

Defibrillators: Cllr. Ellis has been in contact with East Midlands Ambulance Service, but they currently have no funding available for defibrillators. Cllr. Kellar suggested that Northants Community Foundation may be able to help. Cllr. Ellis will contact them. The Council also discussed applying to the New Homes Bonus for funding.

The Queen's Birthday: It was unanimously agreed that medals commemorating the Queen's 90th birthday should be ordered and distributed to all children under the age of 16, resident in the Parish. The Parish Church were given permission to use the Millennium Field for a Village Party on 12th June and a donation to help towards costs of up to of £200 was agreed.

Medal :The recent award of the Legion d'Honneur medal to Mr Ernie Wheeler was discussed and, in accordance with Mr Wheeler's wishes, a commemorative plaque was agreed to be mounted on one of the new bench seats being acquired.

Parish Website: The new site was approved by the Council and it was agreed to go live.

Date and time of next meeting:

Monday 25th July, 2016 at 8:00pm in the Baptist Chapel, Weston (to be chaired by Cllrs Raven)

Ken Power, Parish Clerk,
Tel: 01327 860054 (E-mail: wlp@parishclerk@outlook.com)



Hello From Your Rector!

Well, the weather hasn't dampen our spirits so far this year!

It was lovely to see so many of you both at May Day and then at our celebrations for the Queen's 90th Birthday.

However, "Long may she reign" did turn into "how long will it rain?" as we swapped the Millennium Field for the Village Hall.

Still, my special thanks go to Frank Hunter and Sue James who worked so hard to make our evening event such a success despite the torrential rain and thank you to everyone who came along to celebrate with us.

And speaking of celebrating...

Over the summer we will be traveling around the Benefice to worship together again. All of our six churches will be holding special Benefice Communion to celebrate the Feast Days of their Patron Saints, starting here in Lois Weedon on June 26th.

These “Patronal Services” give us a change to welcome guest speakers and this year they range from the former Bishop of St Hellier in the South Atlantic to a serving Army Chaplain and the acting chair of Health Watch UK.

The talks are fascinating insights into a whole range of causes and people and lifts are available to all our other churches in the Benefice, so do come along and join us.

Whilst it is always great fun to worship, and eat together as a Benefice, especially during the summer when, (*if the weather allows it*) we get to picnic outside at the end of the service, it does mean that some of the regular services here in Lois Weedon and Weston won’t be taking place, so watch out for the banner telling you we are off to worship elsewhere, and keep hold of the list of services in this magazine as this gives the details of all the services in the Astwell Benefice through to the end of September.

Whether or not you are a churchgoer, you may feel that you would like to know more about faith or the Church, maybe you are keen to expand your own personal faith or are thinking about getting baptised or confirmed – if so, our monthly **Beyond Lent** group is ideal.

This Benefice’s version of a book club, we meet once a month here in the Village to watch a range of film clips, before discussing everything from “Did Jesus really perform miracles” to “what relevance does religion have today” and a whole host of things in between. Again everyone is welcome.

Messy Church is on it’s summer break at the moment but it will be back again in the autumn – look out for the Messy Church banner outside the Church – as we have a whole range of crafts and activities – just waiting to be explored!

If you would like details of this or any other event or course or service we offer, as well as an up to date list of services, just get in touch and we will add you to our weekly emailing list.

My prayers and God blessings remain with you for a good summer and do get in touch if there is anything I, or the Church can do for you, St Mary & St Peter is your Parish Church, you are always welcome to worship with or just like to enjoy the peace and quiet of this ancient community building.

Reverend Carole, The Rectory,
The Green, Lois Weedon NN12 8PN.
01327 860798, carolepeters@aol.com

SERVICES July

Sunday July 24th	11am Benefice Communion for the Feast of St Mary Magdalene at Helmdon <i>Followed by a bring and share lunch</i>
Sunday July 31st	11am Benefice Communion for the Feast of St James the Great at Syresham <i>Followed by a bring and share lunch</i>

August

Sunday August 7th	9.30 Holy Communion
Sunday August 14th	11am Benefice Communion for the Feast of St Lawrence at Radstone <i>Followed by a bring and share picnic lunch</i>
Sunday August 21st	9.30am Mattins
Sunday August 28th	11am Benefice Communion on August Bank Holiday at St John the Evangelist Whitfield

September

Sunday Sept 4th	11am Benefice Communion for the Feast of the Blessed Virgin, at Wappenham <i>Followed by a bring and share picnic BBQ</i>
Sunday Sept 11th	11am Benefice Communion, St Mary & St Peter, Lois Weedon & Weston
Sunday Sept 18th	11am Benefice Communion, St Lawrence, Radstone
Sunday Sept 25th	11am Parish Communion Lois Weedon

Friends of Lois Weedon Church

The Summer Drinks Party held at Hall Farm, Weston on 23rd June was a great success due to the generous hospitality of Bridget and Christopher Getley. The event raised just over £1,000 towards the maintenance and improvement of the church building and contents. Thanks to everyone who donated.

John Gregory. Hon. Treasurer

A View from the Chapel

Hello there

So Brexit it is, and as Mrs May says "Brexit means Brexit." Well, Britain has certainly been stirred over the last few weeks.

The challenge for a person of faith at a time of great uncertainty and polarisation is to be a person of peace. The issues concerning the result of the referendum will continue for some time, but behind all the news there is still a crucial window of opportunity opening to reform some of Britain's economic and political structures. So where do we go for help?

I suggest the Bible, which does provide answers for our 21st century problems. God shaped the values and institutions of ancient Israel through the Torah, His law, in order that they could be a light and example to other nations. Within these laws there are key mechanisms to limit long term economic inequality, and the loss of roots and identity. One 'reset button' has social, economic and cultural implications, they were called Jubilee laws. You can read about it in Leviticus Ch 25. It prevented the build-up of intergenerational debt, gave a purpose to extended families, and ensured that every household belonged in a community, and gave everyone a meaningful stake in the economy. This seems to be relevant to the challenges of post-Brexit Britain.

We need, I believe, to engage in a conversation about what kind of Britain we want to build, and I feel as a leader of a faith community we need to involve God in this conversation.

We maybe sanguine about the outcome of the referendum, but for others there is a deep sense of uncertainty. The clear calling of those who place God within their thinking is to not be shaken when things get stirred around us. Jesus in Gethsemane was stirred, but his faith in God was never shaken or doubted. We need to model this if we are a follower of Christ to those around us. We also need to have servant hearts and find wise strategies as we rebuild our society, so that we become a stronger local flourishing community across the county of Northamptonshire and across Britain.

Thanks for reading.

Paul Knight [Rev]

20 Million Steps Save the date!

Our 20 million steps weekend will take place this year from 23rd – 25th September. This year it will be bigger and better than before as we would like to reach 20 million steps 'x2'. That's 40 million steps in one weekend!

This challenge is part of our 20 million steps campaign which is working to make Northamptonshire a more active, well and happy county by the year 2020.

Could I ask that you express your interest in this event by emailing Debbie.Foster@firstforwellbeing.co.uk

I hope that you can join us in helping make this weekend a success.

May Day 2016

Last year I wrote "What a brilliant day" And so it was to start with, albeit a tad windy – strong enough to destroy one of our gazebos. However I'm glad to say that the event proved to be just as successful and as much fun as in previous years.... Well at least until the rain came !!!

The May Fair was officially opened by **Mr David Elkington**. Mr Elkington is a former Northampton Saints rugby player, successful local businessman and current Parish Council Chairman. Mr Elkington's wife, **Mrs Julie Elkington** crowned our May Queen, **Connie Gray** who was accompanied by her attendants **Tilly Poole, Amy Osman & Freya Thatcher**. The Queen and attendants were driven to the fair in an Aston Martin DB7 Vantage Volante – driven by Mr John Archard Jones. Following the Crowning Ceremony the children of St Loys School performed the traditional dances around the maypole.

The event proceeded with children's fun run, falconry display, donkey rides, dog show, terrier racing, welly-wanging, side shows, refreshments and culminated in the Grand Prize Raffle. Musical entertainment was provided by Brackley Band and Brackley Morris Men. A very happy and reasonably successful day – despite the weather.

Once all the proceeds have been counted and the bills paid, the May Day Organising Committee will meet to consider the distribution of funds. If your group is in need of support then please write to me at the address below, explaining what you need the funds for and how much you need. We can't guarantee to meet all the demands but we try to share the proceeds out as fairly as possible. As almost everyone in the community contributes in one way or another to make May Day a success, it is only fair that the corresponding organisations benefit in return.

Paul Smith, Chairman, May Day Organising Committee
8 Vicarage Ruse, Lois Weedon. Email: loisweedonpaul@gmail.com

Horticultural Society – Celebrity Chef Dinner

Dear Folks,

On June 30th I walked along to the Village Hall to have a meal with my village friends, prepared by the Gladwin Brothers. As usual I was full of anticipation but not to worry, the food was simply delicious and way beyond my culinary expertise. The Hall was full to capacity and a very happy atmosphere.

We started off eating “mouthfuls” standing up and served by two delightful village teenage girls. They were very moreish: black cuttlefish cracker, sea bass roe taramasalata, keta and dill. We all sat down and along came beef tartar, tiny pieces of raw meat in an amazing sauce – wonderful. Now comes the main course and when I go out for a meal, which is quite frequently, I always order fish and this was roast Pollock on a bed of garden vegetables with prawn sauce done to perfection. Dessert only for the chocoholics! Dark chocolate honeycomb mouse, raspberries, elderflower cream. One couldn’t ask for anything better. Now before I forget the Gladwin Brothers own wine from their vineyard in Sussex kept coming and coming and we kept drinking and drinking !! And not to forget to mention that everyone’s plate on my table was “licked” clean. After the meal the brothers came into the hall and described how they made the cuttlefish crackers. Even with the help of my hearing aid I didn’t hear a word, the acoustics of the Village Hall are very bad and I was on the back table.

It was a most delightful evening and I don’t know wherever I could get such pleasure. Three cheers to William Sitwell who organised the evening and very good news that it’s going to be an annual event. What more could we wish for?

While my pen keeps on rolling along the paper; the Queen’s 90th Birthday Celebration, also in the Village Hall was another “not to be missed” evening. Wonderful community spirit and a very good time was had by all. There is nowhere else I would rather be. ... Thanks to everyone

Jenny Wilde

WESTON & WEEDON HORTICULTURAL SOCIETY

Our **Annual Show** takes place on **Saturday 3rd September 2016** in Home Close, Lois Weedon. We are very keen for everyone to get involved. There are classes for everyone to enter whether you have a window box or an allotment, if you cook at MasterChef level or just love baking.

Are you growing onions, tomatoes, beetroot, potatoes or leeks?

ENTER SOME IN THE SHOW

Do you make chutney bake cakes, or make sloe gin?

ENTER SOME IN THE SHOW

Do you love arranging flowers?

ENTER SOME IN THE SHOW

Do you photograph wildlife, smiles or all things beautiful?

ENTER SOME IN THE SHOW

The Schedule and Entry Form are available in this newsletter and online.

www.westonandweedonloispc.org.uk/horticultural-society.html

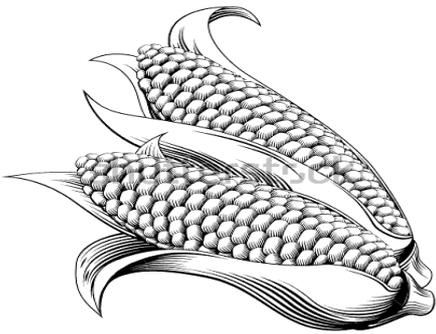
The fun starts at 12 noon with the official opening by **MasterChef Judge William Sitwell** at 2 pm. It promises to be a great event for the whole family. Children go free with adults only £2. The Show will include prizewinning exhibits, beautiful displays and inspiring demonstrations. There will also be many stalls at our Food Fair offering a tantalising range of local food and drink to try and buy. Hot food and drinks will also be available all day. For the children the fun activities include a Bouncy Castle and a Swing Boat. Please come along and enjoy our show as featured in the Waitrose Food Magazine’s ‘Top Country Shows in the UK’ list. If you have any questions please drop us an email or contact the Show Secretary, Caroline Bond. We will be pleased to help.

General Enquiries: thewwhs@gmail.com

Entries/Enquiries: Caroline Bond Tel: 01295 768570 or email: carolinebond@gmail.com

WESTON & WEEDON HORTICULTURAL SOCIETY

76th Annual Show



FLOWER & FOOD FAIR

On Saturday 3rd September 2016 at 12 noon

@

Home Close, Lois Weedon, nr. Towcester, NN128PS

By kind invitation of Mr O C Burbidge

The following pages have been extracted from the official Horticultural Show schedule.

*Entries or enquiries to, and additional entry forms from: Ms C. Bond, 31 High Street, Weston, Northants, NN12 8PU
01295 768570 or email: carolinelbond@gmail.com*

TOP TRAY (Open Class)

Rules 2016

Entry Fee 50p Prizes: £10, £5, £3

1. The Top Tray Class is for a collection of three types of vegetables taken from the following list of eight. The quantity of each vegetable required for the collection is given in brackets and each type must consist of the same variety: carrots (3), cauliflowers (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), french beans (6 pods), sweetcorn (2), pepper (3), cucumber (2), courgettes (3), red beet (3), aubergines (2). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour, 7 points for condition, 6 points for uniformity. The overall mark will therefore be out of a total of 60.
2. All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45 x 60cm without bending any part of them. No part of any exhibit may exceed the size of the tray. A tray or board measuring 45 x 60cm can be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45 x 60cm.
3. A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed. Onion tops may be tied or whipped using raffia or string.

NOTES FOR EXHIBITORS AND JUDGES

- Carrots and parsnips may have foliage trimmed back to 7.5cm.
- Peas and beans must be displayed with some stalk attached.
- Tomatoes must be displayed with calyces (the green flower bud case).
- Judges may handle exhibits, open pods and so on to check for quality.
- The tray, board or staging must not be cut or mutilated in any way at all - such as cutting holes for standing onions in.
- Judges should use their discretion when judging this class, bearing in mind that the entries may come from inexperienced exhibitors.
- The points awarded should be clearly marked by the judges on the exhibitors' cards.
- Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by, the show officials.
- Failure to abide by any of these rules will lead to disqualification.

.SECTION 'A' - OPEN TO ALL MEMBERS OF THE SOCIETY (including novices)

Entry Fee	Collection of vegetables: 50p (Shown in bold)	Entry Fee	All Other Classes: 25p
Prizes:	£10, £5, £3	Prizes:	£1, 50p, 25p
Entry Fee	Other Sponsored Classes: 50p (Shown in bold)		
Prizes:	£5, £3, £2		

Vegetables

1. Collection of vegetables, 4 kinds, 60cm space allowed. Number of vegetables as per classes 3 to 18	
2. Collection of potatoes, 3 varieties, 3 of each, one dish.	3. Potatoes 3 white.
4. Runner Beans 6.	5. Transplanted Onions 3.
6. Celery – 2 sticks	7. . Onion Sets 3.
8. Beetroot Round 3, with tops.	9. Carrots Long 3, without tops.
10. Carrots Stump Rooted 3, without tops.	11. Shallots Large 6.
12. Shallots Pickling 6.	13. Cabbage 2.
14. Marrows. 2.	15. A pair of cauliflower. 8cm stem
16. Parsnips 3, without tops.	17. Tomatoes 6.
18. Leeks 3.	

Flowers

19. Dahlias – Medium Cactus and/or Semi-Cactus, 3 blooms, one or more variety in one vase	21. Chrysanthemums, Sprays 3
20. Dahlias, Pom-Pom, 5.	23. Gladioli 3.
22. Roses, 3	

SECTION 'B' OPEN TO ALL Affiliated to NDS and NCS – Medals to be awarded

Entry Fee	Collection of vegetables: 50p (Shown in bold)	Entry Fee	All Other Classes: 25p
Prizes:	£10, £5, £3	Prizes:	£1, 50p, 25p
Entry Fee	Other Sponsored Classes: 50p (Shown in bold)	Entry Fee	Classes 58 & 70: 50p (Shown in bold)
Prizes:	£5, £3, £2	Prizes:	£10, £5, £3

Vegetables

24. Collection of Vegetables, 6 kinds, 76cm allowed as per classes 26-44	25. Collection of Potatoes, 3 varieties, 3 of each, one dish.
26. Potatoes 5 white.	27. Potatoes 5 coloured.
28. Transplanted onions 6.	29. Onion Sets 6.
30. A pair of cauliflower 8cm stem	31. Leeks 3.
32. Beetroot Round 3, with tops.	33. Carrots Long 4, without tops.
34. Carrots Stump Rooted 4, without tops.	35. Runner Beans 6.
36. Shallots Large 9.	37. Shallots Pickling 9. 3cm.
38. Courgettes 4.	39. Parsnips 3, without tops.
40. Cabbage Pair.	41. French Beans 6
42. Tomatoes 6.	43. Celery - 2 sticks.
44. Marrows. Pair for table.	

Fruit

45. Apples Cooking 5.	46. Apples Dessert 5.
47. Plums 6.	48. Collection of Fruit, 3 kinds, 45cm x 45cm
49. Raspberries – dish of 10	50. 3 Pears on a plate.
51. Blackberries - dish of 10 with stalks on.	

Flowers - Dahlias & Chrysanthemums to be named

52. Chrysanthemums 3 vases, 3 varieties, 3 of each	53. Chrysanthemums – large intermediate, 3
54. Chrysanthemums – medium intermediate, 3	55. Chrysanthemums – large reflex, 3
56. Chrysanthemums – medium reflex, 3	57. Chrysanthemums 1 Vase, 5 Reflex, Not less than 2 varieties.
58. Chrysanthemums – large intermediate, 3	59. Chrysanthemums – medium intermediate, 3
60. Chrysanthemums 1 Vase, 5 Intermediates, not less than 2 varieties.	61. Chrysanthemums, Sprays 5.
62. Dahlias Pom-Pom, 2 colours, 3 of each in 1 vase	63. Dahlias, small or miniature ball, 3 blooms in 3 vases , 1 or more varieties in 1 vase
64. Dahlias, Giant or large Cactus and/or Semi-cactus, 3 blooms in 3 vases (1bloom in each vase).	65. Dahlias Specimen Bloom in 1 vase
66. Dahlias - Medium Cactus and/or Semi Cactus, 3 blooms 1 or more varieties in 1 vase.	67. Dahlias – Small or miniature Cactus and/or Semi Cactus, 3 blooms 1 or more varieties in 1 vase..
68. Dahlias- Giant and/or large Decorative, 3 blooms, one or more varieties in 3 vases	69. Dahlias - Medium Decorative, 3 blooms 1 or more varieties in 1 vase.
70. Dahlias - Small and/or Miniature Decorative, 3 blooms 1 or more varieties in 1 vase.	71. Sweet Peas, 6.
72. Gladioli, 3.	73. Collection of Flowers, 3 kinds, 5 of each, 76cm space.
74. Pot Plant Flowering	75. Pot Plant Foliage.
76. Asters Single, 5.	77. Asters Double, 5.
78. African Marigolds, 5.	79. Roses, 3 Sprays.
80. Fuchsia, any size.	81. Begonia, 1 in a pot - not Picotee
82. Begonia, 1 in a pot – Picotee	83. Chilli Plane, any variety- <i>in a pot</i>

Novice Classes - OPEN TO ALL – including Society Members

(no more than 3 previous 1st prizes in any equivalent Novice, Open or Members Class)

84. 3 Dressed Onions	85. Potatoes 3. On a plate – variety Cara
86. 3 leeks .	87. 6 tomatoes.
88. 3 beetroot	89. 3 apples
90. 6 eggs	91. My best flower in a vase

TOP VASE (Open Class)

Rules 2015

Entry Fee 50p Prizes: £10, £5, £3

- The Top Vase class is for a vase of mixed flowering stems containing a total of between 5 and 10 stems, taken from a minimum of two different kinds of plants. Please note that is two different KINDS of plants; two varieties of the same plant are NOT two kinds.
- The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marked for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Judging of the flowers should be to the normal rules for other classes.
- Stems used in the display must be showing flowers only; no seed heads or berries are allowed.
- The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.
- No accessories whatsoever - such as bows and additional foliage - will be allowed. Foliage, which is growing naturally from the flowering stem, and still attached to that stem, will be allowed. Packing material, including florists' foam - to keep the stems upright and in place is allowed.

NOTES FOR THE EXHIBITORS AND JUDGES

- Flowering stems can be taken from ANY flowering plant.
- The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet william - which are all dianthus - would not be classed as different kinds.
- Only fresh, home-grown flowers can be used in the vase. No dried or silk flowers are allowed.
- A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.
- The Top Vase class is open for anyone to enter and is not intended purely for growers who regularly display single species classes at shows.
- Judges should use their discretion when judging the Top Vase bearing in mind that the entries may come from inexperienced exhibitors.
- Judges should note that the display has to be viewed all round.
- The points awarded should be clearly marked by the judges on the exhibitors' cards.
- Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by, the show officials.
- Failure to abide by any of these rules will lead to disqualification

SECTION 'C'- OPEN TO ALL (men & women & children over 12)

Entry Fee	Sponsored Classes: 50p (Shown in bold)	Entry Fee	All Other Classes: 25p
Prizes:	£5, £3, £2	Prizes:	£1, 50p, 25p

Please note: All food items are to be presented on a disposable plate and covered with cling film, unless otherwise stated.

Cookery

92. A Jar of Jelly	93. Chutney, one jar labelled with a screw top
94. Jam, one jar, any variety, labelled with transparent top.	95. Guinness Cake, MEN ONLY, to recipe given
96. 6 cheese scones on a plate – to own recipe	97. Handmade loaf
98. 6 Chelsea Buns – to recipe given	99. Lemon Curd, one jar with transparent top
100. Marmalade, in a jar, any variety, labelled, with transparent top	101. Tea Loaf – to recipe given
102. 6 Sausage Rolls – to own recipe	103. Victoria Sponge Cake Mary Berry Challenge – to recipe given
104. Cornish Pasty – to own recipe	105. Lemon Drizzle Cake– to own recipe
106. 6 Chocolate Brownies – to recipe given	

Flowers & Foliage

107. "An abundance of gorgeous colour"– a floral arrangement, height unlimited, 80cm x 60cm	108. "Rio Olympics" an arrangement featuring fresh flowers and foliage, height unlimited, 30cm x 30cm
109. Garden Flowers in a Jug	110. "Autumnal Colours"- A table arrangement, height unlimited 30cm x 30cm
111. Novice Arrangement in a cup and saucer	

Photography – to be taken by exhibitor – size A5 maximum – no captions - unmounted

112. Wildlife in the garden	113. Dusk or Dawn
114. Village snap shot	115. All things bright and beautiful
116. All smiles	117. Fur or feathers

SECTION 'D' - OPEN TO ALL

Entry Fee	Sponsored Classes: 50p (Shown in bold)	Entry Fee	All Other Classes: 25p
Prizes:	£12.50, £7.50, £5	Prizes:	£1, 50p, 25p

118. One Bottle of Sloe Gin	119. One Bottle Homemade Cider.
120. One Bottle Homemade Liqueur.	121. Homemade wine - white.

SECTION 'E' - OPEN TO MEMBERS OF WAPPENHAM & DISTRICT BRITISH LEGION

Entry Fee	25p	
Prizes:	£1, 50p, 25p	

122. Roses - 3.	123. Potatoes - 3 on a plate.
124. Tomatoes - 5.	

SECTION 'F' - CHILDREN'S SECTION (Open to all children under 12 years old, from all areas)

Please note: All food items are to be presented on a **disposable plate** and covered with **cling film**, unless otherwise stated. **Correct number** of food items on the plate please.

Entry Fee:	Nil	
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125. Miniature Garden in a seed tray.	126. Animal made from fruit and veg
127. Decorate a cup cake	128. Photo of a pet
129. 4 Jam tarts	
130. Heaviest Marrow grown by the children of St Loys CEVA Primary Academy School – Prize to be given to the winning house team	

RECIPES

CLASS 106

Chelsea Buns

Ingredients:

500g/1lb 2oz strong white flour, plus extra for dusting
 1 tsp salt, 300ml/10fl oz milk. 1 free-range egg
 1 x 7g sachet fast-acting yeast
 40g/1½oz unsalted butter, plus extra for greasing the tin
 Vegetable oil, for greasing.

Filling:

25g/1oz unsalted butter, melted, 1 orange, zest only, grated
 75g/2½oz soft brown sugar, 2 tsp ground cinnamon
 100g/3½oz dried cranberries, 100g/3½oz sultanas
 100g/3½oz dried apricots, chopped

To Finish:

1 heaped tbsp apricot jam, 200g/7oz icing sugar, sifted
 1 orange, zest only, grated

Method:

Place the flour and salt into a large mixing bowl and stir until thoroughly combined. Make a well in the centre of the flour and pour in the yeast. Warm the milk and butter in a small saucepan until the butter is melted and the mixture is lukewarm. Pour into the flour mixture, add the egg and stir thoroughly until the contents of the bowl come together as a soft dough. Tip the dough onto a lightly floured work surface and knead well for five minutes, until the dough is smooth and elastic. Place the dough into an oiled bowl and leave to rise, covered with a damp tea towel, for one hour or until doubled in size. Tip the dough out onto a lightly floured work surface. Roll out dough into a rectangle about 30x20cm/12x8in. Brush all over with the melted butter. Evenly sprinkle the orange zest over the buttered surface, followed by the sugar, cinnamon and dried fruit.

Tack down the long side of the dough rectangle nearest to you by pressing it down onto the work surface with your thumb. Roll the opposite long side of the dough towards

you quite tightly, until the roll is complete and tight. With a sharp knife cut into thick rounds - about 4cm/1½in.

Grease a deep roasting tin or baking tray thoroughly with butter. Place the buns, cut side up, into the greased baking tray leaving about 1cm/½in of space between each one. You want them to be close enough so that when they rise further and then bake, they will bake with their sides touching. They can then be pulled apart and you get a lovely soft edge. Leave to rise for about 30 minutes in a warm place.

Preheat oven to 190C/375F/Gas 5.

When the buns are ready, put them in the oven and bake for 20-25 minutes until golden-brown. Check after 15 minutes or so and cover the buns with foil if they are getting too brown. Remove the buns from the oven and let them cool slightly before transferring them from the tin to a cooling rack.

Melt the jam in a small saucepan with a splash of water until smooth. Brush the jam over the buns to glaze and allow to cool. Mix together the icing sugar, orange zest and two tablespoons water. Drizzle the icing over the cooled buns and allow to set before serving.

CLASS 101 - Tea loaf

Ingredients:

1 mug cold black tea
 8oz (250g) mixed dried fruit
 4 oz (125g) sugar
 2 tablespoons marmalade
 1 beaten egg
 8 oz (250g) self-raising flour

Method:

Soak the mixed fruit in the cold tea overnight until it swells. In a bowl mix the flour, egg, sugar and marmalade. Add the wet fruit and mix well. Put into greased 2lb loaf tin. Bake for approx. 1 hour at 180°C/350°F/gas mark 4

CLASS 95 (MEN ONLY)

Guinness Cake

A cake baked in a tin approximately 7" (180mm) in size

Ingredients:

4oz (125g) margarine, 8oz (250g) plain flour

¼ pint Guinness, 2 eggs - beaten

1 level teaspoon bicarbonate of soda

¼ teaspoon salt, 6oz (150g) brown sugar

2 level teaspoons mixed spice

Grated rind of ½ lemon

4oz (125g) currants, 2oz (65g) sultanas

3oz (94g) raisins, 2oz (65g) mixed peel

Method:

Cream fat and sugar together. Sift flour & salt.

Gradually add the flour & beaten eggs alternately to the creamed fat, beating well between additions.

Pour warmed Guinness on to the bicarbonate of soda and add to the flour & fat. Stir in the mixed spice, lemon rind and prepared fruit. Place mixture in prepared 7" cake tin and bake in the oven on 170°C, gas mark 3 – 4 for approximately 1½ - 2 hours.

CLASS 103

Mary Berry's Victoria Sandwich challenge.

2 x 8" cake tins, oven 180°C/ 350°F/Gas 4.

Ingredients:

4 free range eggs

225g /8oz caster sugar plus a little extra for dusting the finished cake

225g /8oz self-raising flour

2 tsp baking powder

225g /8oz baking spread, margarine or soft butter at room temperature, plus a little extra to grease the tins.

To serve:

Strawberry or raspberry jam.

You have been given the ingredients to make this cake.

It is up to you to how you present it.

Let's see how diverse and different these cakes will be

CLASS 106

Chocolate brownies

Makes 16 Prepare 20 minutes Cook 45 minutes

INGREDIENTS:

140g unsalted butter, cut into cubes

200g dark chocolate, roughly chopped

225g caster sugar, 2 large eggs, 1 large egg yolk

2 tsp vanilla essence, 85g self-raising flour

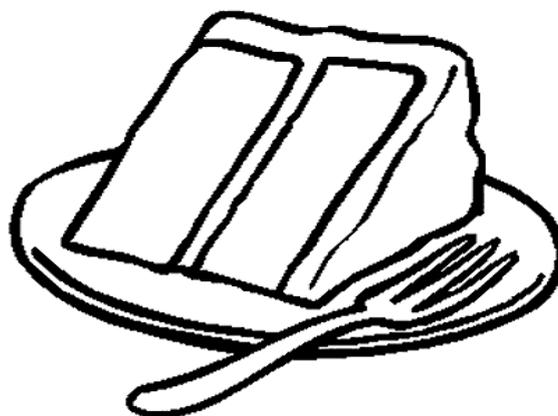
Chopped pecans, walnuts or white chocolate (optional)

Preheat the oven to 180C, gas mark 4. Line a 20cm square tin with baking parchment

Melt butter and chocolate together in a heatproof bowl set over a pan of simmering water. Cool slightly then whisk in the sugar.

Beat together the eggs, egg yolk and vanilla until combined then whisk into the chocolate mixture. Sift in the flour and a pinch of salt and whisk until everything is combined. Stir through the nuts or chocolate chunks if using.

Bake for 35-40 minutes until risen. Allow to cool in the tin, then slice into squares to serve.



Weston & Weedon Horticultural Society **5 for the garden**



- ✓ Strawberries need pampering if you want to enjoy the juiciest of fruits. Water regularly and feed weekly.
- ✓ If you have a chilli plant pinch out the growing points to promote branching and a bigger crop.
- ✓ Keep looking for pests and disease problems and deal with them accordingly.
- ✓ Thyme grows woody quickly so trim after flowering.
- ✓ As it is soon the school holidays it is a perfect time to enlist the help of the whole family Children really benefit from time spent outside. Learning how plants grow and meeting wildlife is all great for school Science work

Summary of Village Organisations and Key Events (2016)

For such a small community, there is always a wealth of activity going on. I publish this list each year for the benefit of newcomers to the Village (and those who have short memories). Let me know if I've forgotten anyone [Ed]

Parish Council. The elected representatives of our local government meet every two months in the Weston Community Project to deal with any planning applications or local issues relating to the management of parish. There are 7 councillors and their proceedings are summarised in this Newsletter. Chairman: David Elkington (01327 860886); Clerk: Ken Power (01327 860054)

Parish Church. Part of the Astwell Group of parishes along with Helmdon, Wappenham, Whitfield, Syresham and Radstone. Rector: Carole Peters-King (01327 860798)

Friends of Lois Weedon Church. An organisation devoted to the support and upkeep of the local church. Contact: Lady Sue Greenaway, Chairman. (01327 860472)

Weston Congregation of the Tove Valley Baptist Fellowship. The Weston Baptists are combined with Helmdon and Towcester in the Tove Valley Fellowship. Contact Rosemary Gulliver (01295 760720)

The Plumpton Trust - An organisation devoted to the support and upkeep of Plumpton church. Contact: William Sitwell (01327 860011)

Neighbourhood Watch. Coordinated by Mrs Peggie Clarke (01295 768133)

Voluntary Car Scheme. A group of volunteer drivers who take locals to various appointments by arrangement. The costs are subsidised by donations, grants and local fund raising. Contact: Mrs Jenny Wilde (01327 860487)

May Day Committee. A group of volunteers from within the Village who organise and run the annual country fair each May Day Bank Holiday. The funds from this event are shared out among village organisations, according to need. If you would like to get involved, contact Paul Smith (01327 860626)

Weston and Weedon Drama Club. A group whose numbers vary with each successive production. Having started in 1998, they have successfully produced over 20 "theatrical events" including pantomime, comedy, drama and musicals. Contact: Jonathan Carpenter (01295 768120)

Lois Weedon Flower Club. Meets on the third Tuesday of each month in the village hall. Meetings include demonstrations and visits. New members are always welcome. Contact: Margaret Seckington (01295 760487)

Weston and Weedon Horticultural Society. The Society organise the annual flower and produce show in Lois Weedon,. Details of show in Summer Newsletter – for other events see diary. Contact: Graham Ellis (01295 768570)

Lois Weedon and Weston Women's Institute. (W.I.) is a very active group, meeting on the first Wednesday of every month with guest speaker and other special events. Contact: Peggie Clarke, President (01295 768133)

Lois Weedon & Weston Village Hall. This amenity is central to both villages within the community and is used for many of the events and provides facilities for many of the clubs and organisations within the Village. It is run by the Village Hall Trustees whose Management Committee comprises members of the WI committee. To book the hall for events, contact Administrator, Paul Smith (01327 860626).

Weston & Lois Weedon Film Club. Meets every 2nd Tuesday in the Village Hall to show a range of contemporary or classic films. Contact: Jonathan Staples (01295 768908) or Trevor George (01295 768699)

St Loys Pre School is located in St Loys School. Contact: Nicky Carpenter for details (07876106582)

St Loys CE Primary School. A recently extended facility with a very popular and successful staff. Also **Friends of St Loys** who run fund-raising events in support of the School. (For either organisations contact the School: 01327 860539)

Bell-Ringers. A keen bunch of ringers practice on Wednesdays and then perform Sunday mornings and on special occasions and are always looking for new recruits. Contact: Dave & Joy Kirkham (01327 860372)

Village Newsletter. Produced once every two months and funded purely by donation. Printed copies delivered in Weston, Lois Weedon and Plumpton. There is also a lengthy list of email recipients – typically living elsewhere, eager to keep in touch. Contributions (written or financial) are always welcome. Contact: Paul Smith (01327 860626)

Bonfire Night – November 5th celebration with fireworks, hot dogs, hot soup and a **big** bonfire! (Always on Nov 5, it's the law.)

Open Gardens – in the Summer, some of the most beautiful and prolific gardens are open for public view

Senior Citizen's Christmas Lunch – A regular event in December each year for women over 60 and men over 65 (partners are invited as well). Contact Ivor Jones for details (01327 860675)

Village Golf Society – A group of local enthusiasts whose regular excuse for being "unavailable" is that they are "on a course". Contact: Jonathan Carpenter (01295 768120)

The Wobblers – Local cyclists who meet twice a week outside the pub at Weston (Saturday 9:30am and Monday 6:00pm) and cycle for 1 to 2 hours. Everyone is welcome. (Group organiser: Ric Harkin)

Musical Concerts - are held regularly in the Village (Church, Village Hall, Lois Weedon House, Weston Baptist Chapel and Weston Hall) watch the Newsletter for details.

Weston & Lois Weedon Wine Club - Meet in the Baptist Chapel on the second Thursday of the month at 8pm (except August). Contact Derek Boughton for details, 01327 860006 (No prior experience required)

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