THURSLEY PARISH MAGAZINE

St Michael & All Angels

SEPTEMBER 2025

NEED HELP?

Help in Thursley is available to anyone living in the parish of Thursley.

WHAT HELP IS AVAILABLE?

Transport to Doctors, Dentists and Hospital appointments, Shops, Post Office, Hairdresser, collecting prescriptions, your pet to the Vet, etc.

HOW IT WORKS

Phone **07538 201 276** and leave a message. The Duty Officer will listen to all messages at least once a day Mondays to Fridays and seek an appropriate volunteer to help you. The Duty Officer will contact you to discuss your request and then contact you again to give you the name of the volunteer who will help you. Please ensure you give us a few days' notice.

Limited Availability

THE HUNTINGTON & LANGHAM ESTATE

Where **family**-run care meets **award-winning** expertise

- Short respite stays available
- Set in 30 acres of Surrey Countryside
- Significantly higher staff ratios
- Long serving staff with a family ethos

RESIDENTIAL, NURSING, SPECIALIST DEMENTIA CARE, RESPITE

WINNER "BEST DEMENTIA CARE HOME 2024"

FINALIST "NURSING HOME OF THE YEAR"

POP IN OR CALL US

01428 604600

Dementia Care Awards

FINALIST

A fusion of hot and cold dishes from Lebanon, Morocco, Turkey, Spain and Greece

Available for Private Chef and Event catering

Based in Thursley, Surrey Hills.
Get in touch: 0752 758 0009

mychefbruno@hotmail.com *www.mychefbruno.co.uk*

THE THREE HORSESHOES is owned and managed by villagers to offer delicious locally sourced produce in a warm and friendly environment (we even bake our own bread).

Always check our Specials Board to the right of the bar to try something new and amazing.

Call Michelle and her team on **01252 703900** to order a takeaway (especially our great pizzas), book a table, or to discuss hosting an event.

Opening Hours

Monday and Tuesday	Closed (prepping, cleaning, decorating...)
Wednesday, Thursday and Friday	12.00 to 15.00 and 17.00 to 22.00
Saturday	12.00 to 22.00
Sunday	12.00 to 18.00

Bamboo Bakery

TRADITIONAL & HOMEBAKED







We have an ever changing selection of Artisan Bakes on our website that are baked to order, with free delivery within Thursley.
We are also very happy to work with you to create Bespoke Orders for Weddings, Anniversaries, Birthdays, Parties and Special Occasions.

www.bamboobakery.co.uk

EDITORIAL
By Tricia Horwood

***As** August draws to a close, our village finds itself in the grip of yet another heatwave. Local farmers, in particular, are feeling the pressure—fields are parched, water supplies are stretched, and both crops and cattle are struggling. Jo Ranson's monthly musings really highlights what they're up against. It's a stark reminder of how vulnerable our rural way of life can be to the changing climate.*

***But** even amid the heat, life in the village continues with its usual warmth—not just from the sun, but from the spirit of the community. On Saturday 27th September we're once again hosting the Macmillan Coffee Morning, this time in the village hall. This much-loved event is a chance for us all to come together, enjoy a slice of cake, and raise vital funds for cancer support. Whether you're baking, donating, or simply dropping in for a cuppa, your support is part of what makes our village so special. Let's beat last year's total!*

***But** before that, don't forget that Sunday 21st September brings the annual Pet Service — a highlight of the year and always a source of joy (and occasional chaos!). All creatures great and small are welcome, from dogs and cats to the odd donkey or guinea pig! It's a celebration of the companionship our animals bring, and there's nothing quite like seeing a procession of pets making their way up the church aisle.*

Lastly,** a quick reminder that the deadline to submit your entries for the Village Calendar is 31st August. We've already received some stunning snapshots capturing the seasons, scenery, and special moments of village life, but there's still time to get yours in.* ***Stay cool!

PLEASE NOTE EARLY DEADLINE OF 11TH SEPTEMBER 2025 FOR SUBMISSION OF ARTICLES TO THE OCTOBER 2025 ISSUE OF THURSLEY PARISH MAGAZINE.
EDITOR: Tricia HORWOOD, Thursley House, Dye House Road, Thursley GU8 6QD.
Tel: 01252 705171 E-mail: **tricia@horwood.org**
ADVERTISING MANAGER: Jane HEPBURN (our advertising year runs from April - March)
Tel: 07768 421935 Email: **hepburnjaney@hotmail.com**
DISTRIBUTION & SUBSCRIPTION MANAGER: Jenny GORDON
Tel: 07796 254361 Email: **thursleyparishmagazine@btinternet.com**
ANNUAL SUBSCRIPTION: £8.50 FOR 12 ISSUES FROM JANUARY—DECEMBER 2025
PAYABLE TO: **Thursley Parish Magazine. Account No: 55514963 Sort Code: 30-98-97**
Ref: House Name (or number & road)
COVER: Village Hall Cheshire Cat, by Sean Edwards
CONTACT: thursleyparishmagazine@btinternet.com (& to request a digital copy)

CHURCH: ST MICHAEL & ALL ANGELS

VICAR
Revd Hannah Moore 01252 705941
rector@parishesofetsph.org

ASSOCIATE MINISTER
Revd Delia Orme 01252 702217
minister@parishesofetsph.org

Louisa MASON 01252 705164
curate@parishesofetsph.org

CHURCHWARDENS
Susanna HUNTER 07833 574152
gammelby@btinternet.com

Simon TREADWELL 07799 600470
charlessimontreadwell@gmail.com

TREASURER
Rupert PERRIER 07916 294646
rupertperrier@googlemail.com

PCC CLERK OF WORKS
Simon TREADWELL 01428 687715
charlessimontreadwell@gmail.com

PAROCHIAL CHURCH COUNCILLORS

Claire DAILLY 07722 943909
claire.dailly@yahoo.com

Sarah O'BRIEN 07990 572263
sarahchristinaobrien@gmail.com

Jackie RICKENBERG 07941 433103
jackierickenberg@gmail.com

Steve CRUICKSHANK 07768 774398
Stephen.cruickshank@hotmail.co.uk

SAFEGUARDING OFFICER
Sarah O'BRIEN 07990 572263
sarahchristinaobrien@gmail.com

ORGANIST
Robbie GOLDFINCH 01252 705151

CHURCH CLEANING
Sallie ROLES 01252 706820

CHURCH FLOWERS
Lisa WOODS 07710 070412
lisa@hedgefarm.co.uk

CHURCH COFFEE ROTA
Caroline MENDELSSOHN 01252 702808
Caroline.mendelssohn@yahoo.co.uk

CHURCHYARD WORKING PARTY
Mike ROBERTS 01252 702932

HELP IN THURSLEY 07538 201276
Chairman:
David YOUNG 01428 607716
chairman@helpinthursley.com
Treasurer:
Peter HUNTER 01252 702165
peterchunter@btconnect.com

THURSLEY CRCKET CLUB
Chairman:
Lee SMALLBONE
chairman@thursleycricketclub.com
Secretary:
Alex MEEARS
secretary@thursleycricketclub.com

THURSLEY PARISH COUNCIL
www.thursley-pc.gov.uk

Council Clerk:
Elaine FELTON 01252 703201
The Barrows, Seale Road, Elstead GU8 6LF
clerk@thursley-pc.gov.uk

Chairman:
James MENDELSSOHN 07941 507753
Bears Barn, Dye House Road, Thursley
Surrey GU8 6QD
j.mendelssohn@thursley-pc.gov.uk

Vice Chairman:
Chris MCCLEMENTS 07970 204906
c.mcclements@thursley-pc.gov.uk

PARISH COUNCILLORS
Michelle DE VRIES 07590 893497
m.devries@thursley-pc.gov.uk

Helen FLAVELL 07941060663
h.flavell@thursley-pc.gov.uk

Sarah O'BRIEN
s.obrien@thursley-pc.gov.uk

Phoebe SULLIVAN
p.sullivan@thursley-pc.gov.uk

Tom TAYLOR-MATHEWS
t.taylormathews@thursley-pc.gov.uk

PARISH FOOTPATH WARDENS
Contact Elaine Felton 01252 703201

COMMUNITY RECYCLER
Bruce PYWELL 07498 744 793
bruce.pywell@gmail.com

THURSLEY NATIONAL NATURE RESERVE
Reserve Warden:
James GILES 01428 685675
james.giles@naturalengland.org.uk

THURSLEY HISTORY SOCIETY
Chairman
Sally SCHEFFERS **:** 07887 616541
scheffers@btinternet.com

Secretary:
Jackie RICKENBERG 07941 433103
jackierickenberg@gmail.com

Treasurer:
Peter RICKENBERG 07774 203111
peterrickenberg5@gmail.com

Archivist:
Alison HANBURY 07980 202579

Website:
David YOUNG 07879 551206
Davidjohnyoung51@hotmail.com

THURSLEY HORTICULTURAL SOCIETY

Secretary:
Pat CLAKE 01252 706869
patclake@hotmail.com

HANKLEY COMMON MILITARY ACTIVITY
24 Hour Ops Room 01420 483405

NEIGHBOURHOOD WATCH
Jackie MALTON 07885 147304
ThursleyNW@gmail.com

THURSLEY LADIES 50+ LUNCH
Lisa WOODS 07710 070412

SURREY FIRE & RESCUE SERVICE
Ben ALEXANDER 07964 391882
ben.alexander@surreycc.gov.uk

BUTTERFLIES NURSERY
D ELLUL & M DHILLON 07827 786005

THE THREE HORSESHOES 01252 703900
www.threehorseshoesthursley.com

THURSLEY VILLAGE HALL
www.thursleyvillagehall.co.uk
thursleyvillagehall@btinternet.com

Village Hall Chairman:
Clea BEECHEY 07711 183959
cleab@me.com

Village Hall Secretary:
Alison HANBURY 07980 202579

Village Hall Manager: 01252 706929
Alison HANBURY 07980 202579
thursleyvillagehall@btconnect.com

COUNCILLORS

Surrey County:
David HARMER 01428 606921
Wyanston, Tower Road, Hindhead,
Surrey GU26 6ST
david.harmer@surreycc.gov.uk

Waverley Borough:
David MUNRO 07493 200398
david.munro@waverley.gov.uk

James STAUNTON
james.staunton@waverley.gov.uk

LOCAL MEMBER OF PARLIAMENT
Rt Hon Jeremy HUNT 01428 609416
huntj@parliament.uk

SERVICES FOR THE PARISHES OF ELSTEAD, THURSLEY, SHACKLEFORD & PEPER HAROW

Please note: Due to building works all services held at St James', Elstead will be moving to St James' Primary School, Thursley Road, Elstead GU8 6DH from 1st May until December 2025.

SEPTEMBER

SUNDAY 7th Creationtide 1	9.15am	Communion at St James' Primary School, Elstead
	9.45am	**Communion at St Michael's, Thursley**
	10.30am	Modern Service with Communion at St James' Primary School, Elstead
SUNDAY 14th Creationtide 2	9.15am	Communion at St James' Primary School, Elstead
SUNDAY 21st Creationtide 3	**9.45am**	**Pet Service at St Michael's, Thursley**
	10.30am	Modern Service at St James' Primary School, Elstead
SUNDAY 28th Creationtide 4	10.00am	Harvest Service at St Nicholas, Peper Harrow

SEPTEMBER

CHURCH CLEANING

(Please contact Sallie Roles if you can help)

Sally ROLES Sue SCHOFIELD

COFFEE ROTA

(Please contact Caroline Mendelssohn if you can help)

7th Claire DAILLY 21st Jackie RICKENBERG

VILLAGE DATES FOR YOUR DIARY

SEPTEMBER

Saturday 6th	2.30pm	**Horts Society Autumn Show** Village Hall. All welcome. See p29.
Thursday 11th		**Early Deadline** for submission of articles to Thursley Parish Magazine.
Wednesday 17th	9.30am	**Visit to RHS Wisley**. See p29. Meet up at Recreation ground if car sharing, otherwise 10.15am at main entrance there.
Thursday 18th	12.30pm	**Thursley 50+ Ladies Lunch**. Three Horseshoes Pub. Booking essential. Contact Lisa Woods on 07710 070412.
Saturday 20th	10.00am	**Churchyard Working Party**. St Michael & All Angels Church. All help welcome.
Sunday 21st	9.45am	**Pet Service at St Michael & All Angels Church.** All pets and their owners welcome. See p13.
Saturday 27th	11am-1pm	**MacMillan Coffee Morning.** Village Hall. All welcome. See p27.

SAVE THE DATE

Harvest Supper
Saturday, 4th October

New Developments in Horticulture
A talk by Ray Broughton
Wednesday, 8th October

THAT AUTUMN FEELING

By Wendy Edwards, Licensed Lay Minister

I love the Autumn which for me is really only the months of September and October as November feels as though winter is approaching fast.

At the start of September, I feel the excited new-pencil-case type of feeling I used to get at the start of the new school term, even though I left school a long time ago.

However, does any one of us really leave learning behind us at our schools, wherever they were?

Don't we, if we are blessed with an open and curious mind, continue to learn throughout our lives from young and old, rich and poor, from those who are well and those who are sick, from the beauty of the day and the sacred blessings of the night and from the jaw-dropping magnitude and microscopic intricacy of God's wonders in Creation?

When the Autumn leaves change colour they remind us vividly that time passes and that all things change but the old hymn reminds us that God changes not. A later verse in Percy Dearmer's hymn reads:

Truth never changes,
and Beauty's her dress,
and Good never changes,
which those two express.

As we approach Creationtide in our parishes, do please try to join us at one of our services on offer. We would really love to see you.

Until then, as we start to approach the end of another year, I wish you and yours truth, beauty and all good. In the name of Christ.

Amen.

Parishes of Elstead, Thursley, Shackleford & Peper Harow

21 September at 9:45am

Pet Service

St Michael & All Angels Church, Thursley

Parishes of Elstead, Thursley, Shackleford & Peper Harow

A DAY IN THE LIFE OF A RACING CAR DRIVER

By Murray Shepherd

Race Day always starts early. Up at 5.30 and out for a gentle jog around Thursley Common. It's one of those peaceful morning rituals, nothing too strenuous, just to get the blood moving and the mind focused. Having grown up my whole life here it's always grounding to start high pressure days here. Today I'm racing at Goodwood, my local track and one I always enjoy being a part of. After the run, I get back to my flat at Thorfields, fire up the coffee machine and while that's doing its thing I jump into an ice cold shower. The feeling after is great and helps further focus the mind. Then time to get ready, coffee into a flask, pick up my strategically placed kit bags by the door so they're impossible to leave without and head out to my car. I'm lucky enough it's a Porsche GT4 at the moment. I drop down low into the bucket seat, put on my 'Race Day' playlist, a combination of up-beat yet relaxed tunes to create positive vibe for the journey. I start the engine and start the drive towards Goodwood. It's more than a drive, it's part of the process. I use the time to dial into the day, feeling the balance of the car and absorbing its feedback. Heel and toe gear changes while keeping my hands relaxed on the wheel. I'm setting the standard of how I operate with relaxed, confident precision.

Now things are flowing and we're heading South, I think about what's in store today. It's Day 2 of Goodwood. I've qualified for grid position yesterday and today is race day. I'm racing two separate cars in two separate races. A 1963 AC Cobra owned by Churt resident Malcolm Young, run by AJ Barnard's, and our own family's 1965 Ford Mustang run by Pitch Place resident, Simon Blake's Historic Automobiles. My coffee flask is running low, a perfect time for a pit stop at my usual French cafe, The Midhurst Bakery. In broken French I order a black coffee for me, and a stack of fresh pastries for my clients who have hired Motorhomes from me, staying over at Goodwood. *Merci Monsieur, Au revoir!* The final stretch towards Goodwood is my favourite part of the drive. The West Sussex roads are fast and flowing, the villages still sleepy, or were at least until I came through! It's a real joy. Good tunes, coffee flowing, beautiful

scenery, fast car. It's going to be a good day. I can feel it.

When I arrive at Goodwood I stop in the drivers camp site where my clients are staying in the Motorhomes they hired from me. Everything looks ok, quiet and peaceful with no obvious issues, so I drop the pastries outside each door before parking up my car and walking towards the paddock area, loaded like a Sherpa with kit bags. I firstly call into the drivers locker room to drop my bags. Always an experience in itself, rubbing shoulders with F1 drivers and Le Mans 24 Hour winners. Imposter syndrome or what!? I then check in with the teams. The cars look spotless and ready to go. I'm happy to hear the work overnight on the Cobra has gone well to sort out our gremlins from yesterday. As the morning rolls on, the paddock and grand stands starts to fill. I base myself near the Mustang so people can find me easily. Friends, family and familiar faces begin to drop by to say hello. I've organised a catch up with so many people I've forgotten who, so if I just stay here I should see most people. As the atmosphere builds, familiar faces help keep things grounded. It's a chance to laugh, chat, and relax a little before things get serious. That calm energy is important. It keeps the nerves at bay. The first race is in the Mustang. It's a two-driver, 1 hour race format and I'm sharing the car with Anthony Reid - Goodwood House Captain, Touring Car legend and Le Mans 24 Hour podium finisher. It's still surreal racing with him - I used to play as him on a video game when I was a kid!

Last time we raced together at Goodwood we finished 2nd overall in the Pierpoint Cup and only recently won together out in South Africa. We know each other well and make a good team. We chat through some tactics for the race with the team. Anthony will take the first stint and I'll finish the race after a driver swap in the pits. We then do driver change practice to make sure everything runs smoothly in the pits. Everything needs to run like clockwork. We both get ready in the locker room and when the time comes we follow our car to the collecting area, which is being pushed by the team. It's cool

walking with Anthony as you get papped all the way, photographs, autographs, the lot! In the collecting area the team strap Anthony in. I shake his hand, say "*see you in the pits*" and set off on foot. In fact I take a detour to the loo and don't leave until I hear the roar of the cars starting the race. I then avoid the pit lane, taking a quiet walk instead while listening to the sound of the cars blasting down. Practice what you preach - Nerves are just excitement in disguise!

When it's time I head back to the pits and give the team the signal that I'm ready. I'm told we're running just outside the top 10 which is further back than we hoped. The pit window opens and the team gives Anthony a signal from the pit wall to come in the following lap. Not a traditional pit board but an orange fuel funnel mounted on a jack handle which the team waves as Anthony drives by. It's a tradition that works wonders in a sea of similar looking pit boards. I put my helmet and gloves on and ready myself. A few claps of the hands to bring myself into the moment. Anthony dives into the pits and pulls up. I run around the back of the car to the left side. It's left-hand drive, so I've got to be quick and careful with the narrow space in the pit lane. Big V8's are storming in and out and it's easy to get clipped. We swap drivers quickly and as the team strap me in Anthony gives me a quick heads up, "*The brakes are fading away badly*!" Great...I drop it into first, wait for the signal from the team to go, the V8 roars, and I launch out of the pit lane and onto the track.

As I power up through the gears I glance in my left mirror to see this pack of cars right behind, closing fast. They're all jostling for position and I've just come out in front of them. I know they'll be on me in seconds, so I get my head down and focus on defending. It's one of those high-pressure moments where you've got to stay loose, stay sharp, and trust your instincts. I hold them off as the car dances beneath me. Coming into the first corner after battling hard, I turn in and there's an almighty bang. I glance over and it's my cousin, Fred Shepherd, barging through on the inside. I spot him glancing in his mirror, so I give him a friendly backwards V sign! Now it's time to refocus and bring the car home as high up the order as I can as I struggle with the brakes. At this point I'm throwing the car into the corners to slow it down. I'm pleased to see the chequered flag. I bring it home but no podium finish this time. I roll into Parc Fermé full of clapping spectators. I climb out to be met by my Mum, Sally and David as well as my Aunty Tish who are hanging over the fence waving to get my attention. I'm a little upset I didn't achieve a better result for us, but there's barely time to

process as there's not much time until the next race. I take on a vast amount of water, some words of encouragement and slip away back towards the collecting area, pouring water over myself to cool down en route.

AJ Barnard's team has the Cobra already lined up in its grid position, looking absolutely spot on in gloss black with white racing stripes. I get waved through by the marshals into the heavily guarded collecting area. The owner of the Cobra, Malcolm Young, and his family are all waiting behind the white picket fence to the rear of the car with big smiles, excited to go. But there's not much time to chat, I'm the only driver not yet strapped into the car. So the team usher me in and begin to strap me in. It's always bit of a squeeze climbing into a closed cockpit GT car like a Cobra, but once you're in it's fairly comfortable. Everything comes nicely to you. The steering wheel is close as is the shifter. All the various knobs and switches are easily accessible. I familiarise myself where everything is.

I glance over and we're next to my Uncle, Bill Shepherd, in another AC Cobra. A car I hadn't seen since a kid, and one that means a lot to me as I have so many fond memories of my Dad racing it regularly. Sitting alongside it now as a 'grown up' makes me a little emotional. Just in time my brother, Ted, kneels beside the drivers door and wishes me luck with a fist bump. I take a moment to scope out the competition from left to right. Everything from Lightweight Jaguar E-Types to Ferraris 250's. I try not to ponder the fact that I'm sitting in something worth £2 million, being a pretty average value for this race and we'll be fighting for position in a few minutes.

The marshal gives us the signal to start engines. I fire up the Cobra. It barks into life, clonk into gear and we roll out onto the circuit for the out lap maintaining grid position. I weave gently left to right

and roll up into my spot on the starting grid, guided by a marshal. I'm slightly further back than I hoped in 8th position. I'm angled slightly in my box, something I've planned to give me a clear run past the car ahead. The cars all around are burbling and snarling, my eyes sting from high octane fuels. I grip the wheel lightly, 'lazy hands' my Dad taught me. Stay cool and focus in bringing the revs up just enough.

The flag drops. I slip the clutch to minimise wheel spin. The Cobra squats down and launches forward powered by its American V8 engine. We sail past the car ahead, and the car ahead of that! As we reach the first corner I'm already battling for the lead with endurance racing legend Alex Buncombe. The noise is absolutely feral with V8's and V12's bellowing on all sides. The car's twitching and bouncing around. My arms are working hard at the wheel but things are relatively relaxed in my head. There's an Italian Bizzarini right behind filling the mirrors, and a Lightweight E-Type trying to hang on around the outside. I know exactly how to let the car move to keep the flow. It's driving on instinct. As the race goes on, every corner feels like a battle. I'm either attacking or defending, squeezing every bit of grip out of the tyres. The heavy cobra starts to give up its tyres and brakes earlier than some of the others as I'm locked in a 3 car battle for 3rd position. I'm making the Cobra as wide as possible to make it difficult to pass, but on the final lap a TVR Griffith slips past on the final straight and I take the chequered flag in 4th spot. A little bitter sweet as I wanted a podium for the team and owner. On the in-lap I wave to the crowd who are applauding all around the track. They were loving the fight, and I know we gave them a proper show.

Back in Parc Fermé, I climb out, dripping in sweat and as red as ever to be met by a smiling team, owner, family and friends. They remind me that's the best result the car's had at Goodwood and faster than it's ever been. I can see what it means to them, and that moment right there makes the whole day worth it. The team take the car back to the garage in the paddock. I thank both teams, and catch up with Anthony before slipping to the car park and off back home. Once I get back home, the warm glow of Three Horse Shoes looks most welcoming. A quick refreshment or two with the locals brings everything back down nicely. Then back home and fall into bed. You win some, you lose some. Ready to do it all again next week at Silverstone!

SUGAR & BAKES

By Camilla Daubeney

PEAR, WALNUT AND CARAMEL CRUMBLE

This recipe is a good way to use up any left over pears or windfalls, it is a quick and easy pudding for guests and delicious served with double cream or vanilla ice cream!

Ingredients

6 to 8 pears (dependant on size), peeled and cut up into wedges
3 tbsp salted caramel sauce (Bonne Mamam is a great one)
1 tsp vanilla
220g plain flour
140g cold butter - cut up into cubes
50g light brown soft sugar
100g walnuts

Method

1. Heat the oven to 200C/180C fan/gas 6.

2. Put the pears in a medium baking dish and drizzle over the caramel sauce, vanilla and 1 tbsp of water to coat the pears.

3. Put the flour, butter and sugar in a food processor and blitz to a crumb-like texture. Put this into a bowl and stir through the Walnuts, then scatter the mixture over the pears.

4. Bake for 50 minutes until the crumble topping is crisp and the pears are tender. Serve warm.

A REMINDER THAT IF YOU HAVE ANY UNWANTED CLOTHING OR SHOES

PLEASE USE THE RECYCLING BINS SITUATED AT THE VILLAGE HALL.

ALL MONIES RAISED WILL GO TO VARIOUS CHARITIES.

WHAT IS HAPPENING ON THE FARM THIS MONTH?

By Jo Ranson

Where do I start, since I last wrote it did cool a little and there was a bit of rain but the last couple of days have been ridiculously hot again. We have all struggled in the heat, but there are jobs to be done, and we have been "mad Englishmen working in the midday sun" because needs must. The cows have struggled a bit too; we were hoping they may hang on to calve until this week, but they started last week, and we are sort of ready.

We had about three weeks of no milking and about six weeks of jobs to do in that time. The parlour floor was fixed all in good time but giving the parlour a deep clean was a bit rushed because we were using it as a shady place to build the cubicles. The building arrived in very flat pack form, with all sorts of diagrams and minimal instructions. Instruction reading is mainly my domain - it's a known fact men have very little patience for that!! So, sides were built, but a hundred pairs of hands were needed to hold them in place at the right distances apart, being level horizontally and vertically and the right distance from the existing shed. These are also hefty pieces of wood compared to the last building, so we are now serious weightlifters. We needed all the side in place before we started concreting but holding all the sides in place used much of the old timber in supports and we were succeeding, until one morning where we had only just congratulated ourselves on how much progress we had made when one side fell like a stack of dominoes. It took another day and lots more support braces put in to end up back where we started. Soil was then put in at the base of the beds and a wacker plated in then concreting could begin. One side of beds were done and as we were moving the shuttering to the next side the following day, the heavens opened, so we abandoned concreting for the day. We spent the next three days concreting the main bed areas and now we are all done and the supports came out. Roof next, to which I am a passer-upper, I am not good with heights and on the odd occasion I have been up top to help nail in roof purlins I have been next to useless. I am even a nervous wreck watching others up above me. So gophering is my thing, which is a full-time position, getting recharged batteries for tools, nails, screws, lengths of wood, tin sheets and drinks to keep everyone hydrated. The first of the two sheds is very nearly done; we wanted to finishing

roofing this week but being on top of the roof in 30 degrees heat is no fun so tidying and concreting the ends of the sheds for new water tanks has been the order of the day.

Whilst this has all been going on we have made a few silage bales - they just need bringing home but the JCB's have been utilised for feeding and carting round piles of wood and sheets at the moment. Also thrown into the mix four artic loads of rape meal were delivered and these had to be shovelled into sheds until we cut the maize when it will get mixed in with that. The dry cows, bar one group, are now back at home. With that downpour and a few other trickles of rain everything had greened up and grown a little that we could stop feeding haylage and they could have some grass, although that has now come to an end again with this heat wave and we will be back to feeding everything again. The stress of the heat wave has brought on a few early calvings, and we are at the grand total of 18 calved cows at the moment. We have the freshly calved ones in at night now to get some good grass silage into them and we can feed them some of last years maize too to get them on a higher plain of nutrition. The quicker we can do that after they calve the better condition they will be in and will speed up the amount of milk they produce.

On the really wet day we made a mad dash to build calf pens and get the milk feeders ready. The group pens on the farm down the road are yet to be started so that's another job for this week because there looks to be quite a few ready to pop in the next day or two. It has now become quite a regimented day; milking in the morning, bringing in new cows and calves and feeding everything. A quick coffee break then checking all groups of cows by half the team while the other half cracks on with building, until milking and feeding calves has to happen again in the afternoon. However, usually thrown into that a group of cows need moving or sorting, a calving one needs more checking on or something else needs repairing. But we are getting there and as I say it all gets done in the end, it's just twice as hard when it's as hot as this. I do love this time of year though - cows coming back into being milked and calves around. It's stupidly busy and even when the physical work is done there are calves to register, records to be kept up with, which if I don't do on a daily basis puts me out of sync, and that is never a good thing. It's also takeaway season - eat what you like and you won't put on weight. We average about 20miles of walking a day at calving time and that can go up to 40 miles - last year Matthew clocked a 52-mile day so you can definitely eat whatever you like. Vet students start next week which can help shave off a mile or two if they are good at checking calving cows or if not, they are good patience testers for us!!

We will be very hectic over the next month with babies, but we have to get the maize clamp cleared out (it's been an excellent storage space for the old and new cubicle sheds) as it won't be long before we start harvesting that. The big calf pens need building, the silage bales need to come home, last year's heifers need freeze branding, and more calves will be born. Lucky, we like being busy.

GIVE IT A GROW

By Debbie Spencer

"I don't know whether nice people tend to grow roses or growing roses makes people nice." – Roland A. Browne

September is a wonderful month in the garden — a time of change, when the lush abundance of summer begins to mellow and the first hints of autumn colour appear. Yet far from being the end of the gardening year, September is a month full of opportunity. There's harvesting to be done, borders to tidy, soil to prepare, and, perhaps most importantly, plans to make for the year ahead.

This month, we'll look at the key jobs to tackle in September, with a particular emphasis on looking after roses and on the vegetables you can still sow from seed before winter sets in.

WAR OF THE ROSES

By September, most roses have finished their main summer flush of flowers. Some will still be producing the odd bloom, but now is the time to start preparing them for the colder months ahead. Healthy, well-prepared roses will be far better equipped to cope with winter and bounce back strongly in spring.

Deadheading and tidying

Continue to remove faded blooms, cutting back to just above a strong, outward-facing bud. This keeps the plant neat and encourages a final, smaller flush of flowers. In the case of shrub roses that produce attractive hips, you may prefer to leave the spent flowers so you can enjoy their autumn colour.

Reducing height to prevent wind damage

In exposed gardens, tall rose stems can be rocked by strong autumn winds, loosening the roots. A light trim —

reducing height by about a third — can help. Save major pruning for late winter or early spring.

Feeding for strength, not growth

Avoid high-nitrogen fertilisers now, as these encourage soft growth vulnerable to frost. Instead, use a high -potash feed such as sulphate of potash. This will strengthen stems and improve disease resistance.

Controlling disease

September is notorious for the persistence of blackspot, mildew, and rust. Remove any affected leaves from the plant and from around its base — don't compost them. Improving airflow by removing congested growth can also help.

Mulching

If the mulch around your roses has thinned, top it up with well-rotted compost or manure, keeping it a couple of inches away from the stems to avoid rot. Mulching helps conserve moisture, improve soil structure, and suppress weeds.

OTHER SEPTEMBER JOBS IN THE GARDEN

Bulb planting

Get daffodils, crocus, and alliums into the ground this month for a cheerful spring display. Tulips, however, are best planted in November to avoid certain diseases.

Harvesting and storing crops

Apples, pears, beans, courgettes, and tomatoes should be picked regularly. Surplus can be stored, frozen, or shared with neighbours. Root crops like carrots and beetroot can be lifted and stored in a cool, dry place.

Dividing and planting perennials

September's warm soil and cooler air make it ideal for dividing congested perennials or planting new ones. This gives them time to establish before winter.

Preparing vegetable beds

Clear away spent crops and dig in compost or well-rotted manure to improve the soil ready for next spring.

Sowing Vegetables in September

While the main sowing season may be behind us, there's still time to get a surprising number of vegetables underway from seed. The focus now is on hardy, fast-growing crops that can either be harvested before hard frosts or will overwinter to provide an early harvest next year.

Hardy leafy greens

Spinach: Choose winter-hardy varieties such as 'Giant Winter' and sow directly outdoors or under cloches.

Winter lettuce: Varieties like 'Arctic King' and 'Valdor' will germinate well now and, with a little protection, keep you in salads through the cooler months.

Corn salad (lamb's lettuce): Exceptionally hardy and perfect for winter salads.

Land cress: A peppery alternative to watercress, thriving in cool conditions.

Mustard greens: Quick to mature but may need covering in hard frosts.

Brassicas for spring

Spring cabbage: Sow now and plant out in October for a spring harvest. Protect from pigeons over winter.

Spring onions: 'White Lisbon Winter Hardy' is a good choice. Sow direct for early spring onions next year.

Root crops

Turnips: Sow fast-maturing varieties such as 'Snowball' or 'Tokyo Cross' for sweet, tender roots before the year's end.

Radishes: A quick crop that can be ready in just a few weeks.

Under cover

If you have a greenhouse, cold frame, or even a sunny windowsill, you can extend your sowing season further. Coriander, parsley, chervil, and cut-and-come-again salad mixes such as mizuna, pak choi, and rocket will all germinate happily in cooler weather.

It's tempting to think of September as a winding-down month, but it's better seen as a bridge between the lush energy of summer and the quiet dormancy of winter. The work you do now — whether feeding roses, sowing winter salads, or preparing the soil — will pay dividends in the months ahead.


THURSLEY PARISH
HARVEST SUPPER
JOIN US FOR AN EVENING OF GOOD FOOD & ENTERTAINMENT
SATURDAY 4TH OCTOBER, 2025
7PM
THURSLEY VILLAGE HALL
TICKETS
Purchase tickets via thursleyevents@gmail.com
£15 PER PERSON
INCLUDES FOOD & WINE
If you would like to help with food, please contact Sally Scheffers via scheffers@btinternet.com

HISTORY OF MACMILLAN COFFEE MORNING

By Jackie Rickenberg

The annual fundraising Macmillan coffee morning has a long tradition in Thursley. It was started up 14 years ago by Caroline Mendelssohn and friends and took place at Bears Barn, Caroline's home. Caroline and her helpers raised a tremendous £40,000 through the years as a result of villager's generosity and willingness to donate their time, cakes, produce etc. Last year Caroline handed over the coffee cup to Maggie Smart and Jackie Rickenberg, who had a great first year, raising the amazing total of £7,166.

However, this year, we have decided to pare things back. We want the event to be all encompassing, so we've changed the day from Friday to Saturday the 27th September, between 11am and 1pm and the venue to the village hall, so that the whole village can attend, including children and working parents. We're aiming for a family based, fun, community event so that we can all help support the charity that has touched so many of our lives. As well as the usual raffle, produce stall, cake and coffee, we will have great fun stalls for children, including face painting and biscuit decorating.

According to people who have lived in the village a lot longer than us, there has never been such a large turnover of villagers than in this year. If you have recently moved here, this is an opportunity to get involved – whether helping on the day, donating a raffle prize (no prize too small!) baking, preserving or simply cash donations. We have a list of bakery items that you can sign up for, just email either Maggie or Jackie and get INVOLVED. Any and every offer will be really, really appreciated.

So, all you veg growers, honey makers, butchers, bakers and candlestick makers, please help us make it a truly fun event for ALL.

The team at last year's coffee morning

COFFEE *morning*

WE ARE MACMILLAN. CANCER SUPPORT

YOU ARE INVITED !

Saturday 27th September
11am - 1pm
Thursley Village Hall, Dye House Rd, Thursley GU8 6QD

Come together for a lovely morning of coffee, cake, and community spirit – all in aid of a Macmillan Cancer Care..

☕ Enjoy a hot drink and a homemade cookie with entry by donation
🎂 Browse a tempting selection of freshly baked cakes and local produce for sale
🎟️ Try your luck in our raffle – with some fantastic prizes to be won!

Let's raise funds and make a difference, one cup at a time.
We'd love to see you there!

Can't join us on the day ? You can also scan this QR code with your phone to donate directly to the Thursley Macmillan page. It's easy, quick and secure.

If you can support with donations cakes or produce to sell , raffle prizes or volunteer to help us on the day please email us.

Jackie Rickenberg - jackierickenberg@gmail.com
Maggie Smart - mcsmartm@gmail.com

Cakes & produce to be delivered to the village hall 9am - 10:30am on the day.

WE ARE MACMILLAN. CANCER SUPPORT

ALL PROCEEDS DONATED DIRECTLY TO MACMILLAN CANCER SUPPORT.

Thursley Horticultural Society's Committee Afternoon Tea at Upper Ridgeway Farm (thanks to Patricia Coles)

THE HORTICULTURAL SOCIETY

By Pat Clake

Firstly, a reminder that the Thursley Horticultural Society's Autumn Show is on Saturday 6th September at the Village Hall. There is a lot of information about it in the August's Parish Magazine and the Schedule provides the rest. Do get in touch via **thursleyhortsoc@hotmail.co.uk** or by phoning Pat Clake on 01252 706869 if you need further guidance. Entries should be made by 6pm on Thursday 4th September by email, phone, or by leaving your paper entries in the box by the Village Hall door. Bring exhibits to the Village Halll between 8.30 and 10.45 am Judging starts at 11 am. Doors will be open at 2.30 for a wonderful display to which all are welcome.

A visit to RHS Wisley is being arranged for Wednesday 17th September. Entry will be free to Thursley Horticultural Society Members and includes a chance to hear one or two Talks from experts at the Hilltop Centre. There is the possibility of a garden tour too. The titles of the talks will be available nearer the time. Members will be emailed with details. (If you doubt whether I have your correct email address, do please let me know).

We plan to meet at the Recreation Ground at 9.30 am on 17th and arrange car sharing then. If it is more convenient for you to travel directly to RHS Wisley, please meet there outside the main entrance at 10.15 am so that the group can enter together. Just let us know your intentions. After entering you will be able to wander around as you wish of course. The route is via Ripley and recent visits by committee members have been easy and do NOT include going or returning by the M25 Junction 10! Refreshments are available at various cafes and restaurants. There are plenty of benches to sit on should you wish to take your own snacks, or simply rest and enjoy the gardens.

Please email

thursleyhortsoc@hotmail.co.uk

if you are thinking of coming. It is worth saying that wheelchairs are available (some motorised) but may have to be booked beforehand.

Finally to flag up the next talk at the Village Hall on Wednesday October 8th at 7.30pm. This is from Ray Broughton, a well-known local gardening expert with a lot of experience in giving talks. He originally trained at RHS Wisley and is a Fellow of the Institute of Horticulture. Ray taught a wide range of Horticultural subjects over many years. He has spoken at Thursley before and is always interesting and amusing- do you remember him recommending cleaning gardening tools with cheap tomato ketchup? It works! The Talk this time is entitled 'New Developments in Horticulture'. There will be refreshments and a raffle. Doors open at 7pm. Members and non-members are welcome.

MORE THURSLEY ARTISTS — PAST & PRESENT

By Jackie Rickenberg (from the archives of the History Society)

Last month we highlighted some of the past artists in the village, and of course, it was by no means, a comprehensive list. There are lots more renowned artists both past and present. Sadly, we recently lost one of the best in Peter Hanauer. Peter was a skilled and acclaimed glass artist, with exhibits within the V&A's Ceramics Collection and as an illustrator, he was first port of call for posters for village events. His Christmas cards were legendary and his smile and warmth is sorely missed.

Peter's V&A exhibits – a set of free-blown glass jugs

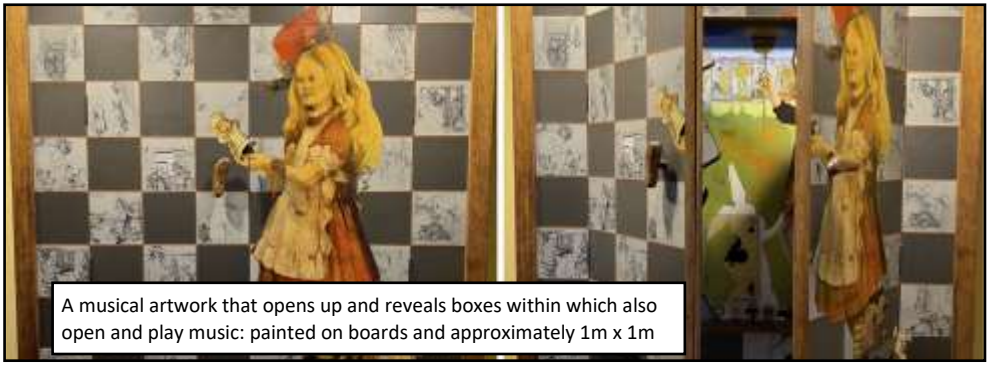
Salli Tomlinson is another Thursley artist who pioneered Silent Companions in the 1970's. Silent Companions are life-size flat wooden figures that were a popular room decoration in the 17th century. Painted and cut to resemble soldiers, children, servants and animals, they can be found standing in many of the places we care for. Salli has produced a range of artwork for the rich and famous; see an example of her work below:

Salli is now mostly retired, however some of the village artists in their prime include Rachel Bottomley, Helena Traill, Sallie Roles and Emily Butler, to name but a few. One of the best known and loved past village artists is Russell Brockbank who lived at Badgers in The Lane and worked from the studio there, which he named The Haven. This extract is from our website www.thursleyhistorysociety.org. Please do go on and browse – it's incredible the volume of information and number of interesting articles on there!

"Russell Brockbank"

"Born in Canada and educated at Ridley College, Ontario, Russell came to England in 1929 and studied Art at Chelsea School of Art in London. A temporary diversion into industry occurred between 1932 and 1936 when he resumed his career as a freelance artist until the War. He married Eileen Hames in 1933.

During the War he served as Lieut. RNVR, Northern Convoys, in the British Pacific Fleet and was demobilised in 1946. He then freelanced until 1949 when he became Art Editor of Punch. This appointment was intended to be one to five years but in fact it lasted until 1960.



A musical artwork that opens up and reveals boxes within which also open and play music: painted on boards and approximately 1m x 1m

The Three Horseshoes when the breathalyser was introduced

Russell accidently discovered Thursley on his travels, but needed to convince Eileen. Russell had been secretly receiving agents' particulars of properties for sale in the area including one on “Badgers” in The Lane, or Back Lane as it was then called. By some strange quirk, or so it appeared to Eileen at the time, they found themselves randomly in the village, had a brief inspection of the property, and out of the blue Russell made an offer to purchase which was accepted! Eileen was “rather surprised”. The year was 1951.

Most of his work was carried out above the garage in the studio which Eileen called “The Haven”. He would draw seven days a week and as a result was not often in evidence when it came to various village activities with perhaps one exception – namely the annual New Year's Eve Party given by Val and Paddy at the Three Horse Shoes!

Russell was a perfectionist as far as his drawing was concerned. When at work he would be surrounded by many photographs of the subject in order to build as much detail and accuracy into the drawings as possible and avoid too many critical letters from his readers.

Apart from drawing, his other passion was cars. He started drawing them at the age of four and it seems couldn't stop. He was a regular contributor to magazines including Speed and Motor in ten countries, including Japan. He also drove fast cars, some say too fast, tried out exotic prototype models such as the Mini Cooper and D type Jaguar and was a motor racing aficionado. He visited all the Grand Prix.

Russell became ill in the late 1970s and in 1978 they decided to move to Frome in Somerset to be nearer their daughter who was in the medical profession. He had once said to Eileen that he wanted to be buried in Thursley churchyard and wanted someone to draw an eye on his headstone so as to keep watch over Eileen. Sadly, he died within two years of leaving the village and was cremated in Somerset. He left a widow and two children, Susan and Roger.

During the years following the Second World War, the name of Russell Brockbank became synonymous with his cartoons of cars. Grounded in his obsession with his favourite subjects, his delightful drawings are always completely accurate in detail, so can be enjoyed equally by all, from the non-motorist to the petrolhead”.

ECO-FRIENDLY LIVING - IT'S ECO-LOGICAL

By John Swift

It's been more than 3 years since there was an update on the Thursley Tree Planting Initiative, so I thought it was time to report on how our efforts in 2021 and 2022 have progressed. You may recall we raised £1,715 from donations and this was spent on a hedge at Blackhanger and two sites for trees in Bowlhead Green. A couple of articles were written about the planting efforts at the time.

The hedge at Blackhanger, planted in March 2021 with a wildlife mix (hawthorn, hazel, elder, field maple and crab-apple), has been reasonably successful despite starting as 300 very small (about 20 cm) saplings. Many are now more than 100 cm tall and starting to outgrow the competing weeds/bracken. The survival rate seems to be quite high, despite a wayward dustbin lorry incursion recently. George and Sophie have continued to add to the initial hedging and have planted more than 1,500 saplings and fruit trees.

The larger site for trees in Bowlhead Green was planted in December 2021 with a mix of 190 native UK trees (pedunculate oak, wild cherry, paper birch, rowan, hazel, red maple and

alder). We decided to get larger saplings (90 – 120cm) for the trees, hoping this would give them a better start. The bare root saplings were planted with a dressing of mycorrhizal fungi to encourage root growth and were each supported by a hardwood stake, spiral and tie. The soil at the site is clay so it was hoped that this would result in a higher survival rate. A survey was undertaken in 2023 and approximately 25% had failed to survive the "drought" in 2022 and some predation by deer. A further 32 replacement saplings were purchased (mostly wild cherry) and planted in April. A recent survey has found that some trees (maple, hazel, alder) have grown well and are 2 - 3 m high. Others (oak, birch, rowan, cherry) have either died or are growing slowly. Despite the clay soil retaining moisture, it would seem that the recent drier summers have had an impact on the site. However, overall the survival rate is 60%, and the woodland will become better defined in the coming years.

The smaller site for trees in Bowlhead Green was planted in April 2022 with a mix of 60 Nordmann fir, field maple and hornbeam. As with the earlier planting, the bare root saplings were dressed with mycorrhizal fungi and were each supported by a hardwood stake, spiral and tie. Unfortunately the planting was followed by a long drought and, despite regular watering, there was a low survival rate. In April 2023 a further 20 hornbeam saplings were planted as replacements, and a recent survey has found that although there are no Nordmann firs, there are 45 small trees growing.

We have learnt a lot about planting trees and to accept that nature is fickle, despite our efforts. Our experience is not unusual, as several of the new forests that have been planted have had similar survival rates (60 – 70%). The hot, dry summers we have been having are not conducive to supporting new plantings. Overall, the Thursley Tree Planting Initiative has made a good start to carbon sequestration in our parish, and I know this has inspired many to add other trees to their gardens or land.

If you want more information about any of these ideas or wish to help, please contact

jdswift@btinternet.com

NO PLACE LIKE HOME

By Lizzie Young

Back from our holidays. And delighted to be so. We missed the village, and our cottage, and our pals. I missed the news, and the supermarket, and Netflix. David missed IPA, Thursley History Society and his bike rides on the Common. How lucky are we to get to be away and have a wonderful time, and yet long to come home? We are further lucky that both our grown-up girls are still up for spending some of their precious vacation time with us. Yes, we pay for most of it, of course. I remember my father mock-ruefully saying 'while you pay, they will come…' and turns out he was right (as usual). No, I don't know whether they'd be quite so keen if we didn't. And no, I don't want to test the theory…. For now, it's our pleasure. Our joy, actually. Grown up children are fun.

This year we decided to split our time. This is no hardship for us as it means we get to go to two nice places. Our girls love each other in the 'I'll give you a kidney and kill anyone who hurts you' kind of way, and that is of great comfort to us. But right now they are very different, following diverging paths, and given to…bickering. Not the soundtrack we most want alongside our lapping waves and clinking glasses. So we hatched a plan to spend some time with each of them doing something different.

We took Daughter 2, our adventurer, to Dubrovnik for a few days. None of us had been to Croatia before, but we'll go again – it's a beautiful country, and the city, a UNESCO world heritage site, is breathtaking (breath especially taken if you walk the 2.5km city walls in the heat of the day – lots and lots of steps, and some vertigo inducing heights).

And we took Daughter 1, with her lovely boyfriend, to Puglia, in Italy. The lovely boyfriend is half Puglian. The best half. By which I don't mean the tall dark handsome one. I mean the one who speaks fluent Italian,

which means no challenging situations at car rental desks, or in supermarkets. No google translate with menus. Also, the half that drives like an Italian. I don't know how this happened, since his Puglian father relocated to England long before he was born, and he was raised in Tunbridge Wells. But the genes are strong when it comes to driving, clearly. Italians are the most delightful people and the most challenging drivers (I've come across, at least. People say Athens is the scariest place to drive, but I'd never be bonkers enough to try that). Fast, with a wanton disregard for the rules (and you know how I love the rules), and a great fondness for their horns. Max took all this in his stride, seemingly unaware of situations that would have had me and Dave sweating, swearing and possibly crying (that last one is me, Dave would like you to know: he almost never cries in the car).

Spending intergenerational time is always fascinating to me. Our youngest is very into her Instagram and TikTok – food gets photographed, she wants 25 snaps of the same thing to pick just one to post. Did the sun even set so beautifully behind that castle if there wasn't a time elapse setting on the phone to capture it? I hate cameras almost as much as they seem to hate me, and so there are never more than three pictures of me on any holiday, and they're all ghastly. I deleted hundreds of her. She's not alone – the whole city was full of people striking ludicrous poses against the historic backgrounds. And middle-aged people eyerolling and tutting at them. Their generation gets their news from different sources and with different perspectives and that's always interesting, so long as everyone is prepared to listen. They sometimes know the foreground but not the background – we covered the three-day week, and the miner's strike and the Falklands…and maybe there is some comfort in that for them – their world feels frightening, I suppose, and it is, but there have always been the spirals. And music… taking turns with Spotify. Playing them the originals and then hearing the same hooks in their modern incarnations. They listened, heads nodding, to all 17 minutes of David's favourite song (something he claims I've never done!). We gave them Everything But the Girl, and they gave us The War on Drugs. It was a fair trade.

There were bananagrams and dominoes and cards, and too much wine, and lazy starts and good books and pink shoulders, and new places to explore, and ice creams, and so much laughter and chatter, and love. It was all rather lovely. But there's no place like home…

ANGELA MUIR

29th September 1948 - 15th July 2025

We were all saddened to hear of the death in Cyprus on July 15th of Angela Muir, widow of Peter who was for several years Associate Vicar of St Michael and All Angels Thursley. Many of us will remember their legendary hospitality both at Yew Cottage, The Three Horseshoes and at Church, and that Angela was not only a world-renowned Master of Wine, but also a superb cook. They were greatly missed in the village when, in 2019, they decided to emigrate permanently to Cyprus.

Angela showed early talent by winning the Vintners Scholarship in 1977, enabling her to travel around Europe for six months studying wine, finally becoming a Master of Wine in 1980, a considerable achievement, especially for a woman, in those days. She spent eight years in the Wine Merchant Division of John Harvey and Sons in Bristol followed by ten years as overseas buyer for Grants of St James and Victoria Wine. After this, she set up in her own business called Cellarworld with Peter, travelling the world as a wine consultant, helping producers both in Europe and South America to make their wines more saleable in the export market. Few people realised that one of her many intellectual talents was as a linguist, which made travelling easier for her. She has truly left her mark on the wine industry as an educator of future Masters of Wine, many of whom have left glowing tributes to her rigorous and meticulous training, but also mentioning her kindness and the selfless gift of her time in helping them to achieve their goal. There have also been a number of lengthy articles in the Cypriot press written with great fondness by her friends in the wine industry there recalling her immense talent and enormous contribution to their success over the years.

Angela fell in love with Cyprus many years ago when she was employed by the industry to improve the quality of their wine making, so when they moved there, we were delighted that they chose a house in the same village in which we have had a holiday home for over twenty years. We joked that we lived almost exactly the same distance from each other as we did in Thursley. Their house has a magnificent view of a large area of the south coast west of Paphos towards the Akamas peninsula and they loved to sit on their balcony with a glass of something rather good to enjoy the magnificent sunsets for which Cyprus is famous. They soon were absorbed into the large expat community, playing lots of bridge and Angela also joined the ladies gastronomy circle where she soon became a leading light. She also kept up with her contacts with the local wineries, a number of whom she had helped for many years. It was an eye opener to have the privilege of accompanying her to some of these, she was treated like royalty and they literally hung on her every word. It was also educational, on one occasion, at a rather grand establishment, she tasted a particular supposedly single grape varietal and announced that there was a percentage of another grape in it. An embarrassed owner huffed that he had added 2% to smooth it out, at which Angela looked at him over her glasses, and enquired whether he had forgotten that perhaps it was 5%. An embarrassed vigneron turned bright red in the face and admitted that she was, of course, correct.

Peter's sudden death on New Year's Eve 2022 came as a terrible shock and Angela's health suffered very badly. She became completely incapacitated and spent a considerable period in hospital. When she came home, she had the help of constant carers to look after her. One particularly wonderful friend took over the organisation of her life and I do not know what would have happened without her devoted attention.

Angela gradually and bravely fought her way back to better health and was able to get about to play bridge and see friends, even managing the cruise that they both had looked forward to. Her end seems to have been peaceful, she was found by one of her carers in bed, the inevitable book still in hand. Peter once said to me "There is only one Angela!" and he was right. RIP great lady.

Wine Tasting event in Village Hall in 2019

KA HAEA TE ATA OR "HEART STOOD STILL" BY MIRIAM SHARLAND

Book Review by Sally Scheffers

Over the last couple of years I have become friends with Miriam who is a frequent visitor to Thursley. Her family roots in our village go deep as the Sharlands and Lillywhites, from whom Miriam is descended, have lived here for centuries.

As a young woman Miriam followed her heart and emigrated to New Zealand where she lived for nearly twenty years before making the brave decision to return to England and her family. I am envious of Miriam's capability and fearlessness to make such huge choices and to coolly deal with all the ramifications incurred.

Before leaving her adopted homeland Miriam wrote her first book, "Heart Stood Still". This book is a series of essays based on the theme of the natural world which Miriam has written in four parts: Autumn, Winter, Spring and Summer. Each part has three chapters which loosely relate to the title of that essay. I say loosely because Miriam describes the world around her and her frustrations at the lack of respect shown to the natural environment from her fellow citizens as well as the local authority. Occasionally, Miriam reports, in full, the abuse from entitled drivers as she cycles her way around Manawatu, Aotearoa.

Set during Covid, Miriam and her friends meet at a distance and share the produce from their gardens and from their foraging forays. All the essays are gentle and wistful, and we learn of Miriam's childhood in Witley with Sunday afternoon family outings to Thursley Common. And Miriam's homesickness during phone calls to her family is there to see.

Miriam writes with ease and reading her book is also easy as well as very enjoyable. This book reminds me of the pleasure of being told a story at the kitchen table which gently meanders, takes little detours, has little anecdotes and interesting facts that remain with you, but the story is heartfelt and real due to the way it has been told.

This wonderful book is one of life's simple pleasures and, as we all know, achieving simplicity takes a lot of effort. The Maori words were explained within the text but one word, *"berm"* caught both Amanda Flint-Roberts and myself out. It is, in fact, a bank or verge.

Miriam is now working on her next book in which she follows the wartime route of her uncle, Bob Sharland, who she never met as he was shot down in April, 1944 at the age of 21. I look forward to it but in the meantime I will re-read "Heart Stood Still".

Elstead Foodbank

Helping villagers during times of crisis

Elstead foodbank has moved temporarily. As the building works move into St James Church the Foodbank has moved into the Youth Centre next to the Elstead Village Hall. We will be open for drop ins every Thursday morning from 10.00 am to 11.00 am.

We continue to support those in greatest need of food and household consumables on a regular basis. We are currently supporting 22 households, a mixture of families with children, single mums, couples, pensioners and singles. It is such a joy to see people who come to us in need and are gradually able to retake control and come off our regulars list. For that we are able to draw on a small grant from the Household Support Grant managed by Surrey County Council. We are also dependent upon the generosity of our donors both in finances and the many food gifts which often come to us anonymously as they simply appear in our collection boxes in the church porch.

If you are struggling to purchase sufficient food whilst paying all your other bills, do please get in touch and we will try to help you, either with an emergency food parcel or to work with you for longer. We have contacts to be able to signpost you to Citizens Advice and other agencies that might also be able to help.

The Elstead Foodbank is open every Thursday from 10am - 11am at Elstead Youth Centre GU8 6DG. We are here to help villagers through difficult times, and to make sure that no one ever goes hungry. If you need help call Revd Delia on 0735 9098 655 or visit us on Thursday morning and we will have a food parcel ready for you.

If you cannot come to the Foodbank but are in need of food, we can arrange a home delivery, subject to volunteer availability. We are very grateful for all your donations throughout the year. All food donations can be taken to St Michael and All Angels Thursley where there is a donation box in the porch for non-perishable food and toiletries. At this time of year we particularly would like donations of:

Tinned vegetables
Tinned meats and fish
Custard (packet or tinned)
Tea bags
Instant coffee jar or hot chocolate
Pot noodles
Tinned rice pudding
Jam or Honey or Peanut butter
Toothbrushes, toothpaste, soap, shower gel

If you would like to know more about the Foodbank and how you can help, please contact Rev Delia on 0735 9098 655 or email:

minister@parishesofetsph.org

Thursley Village Hall

- a beautiful, welcoming and versatile space.

If you are holding an event, need a space for classes, rehearsals or performances, getting married or throwing a party (and all points inbetween) get in touch with us to see if Thursley Village Hall suits your purpose.

We'll help you to put on something memorable in a much-loved historic building. After all, you are Thursley and it's your hall. It's available to everyone and it doesn't cost much.

There is already lots going on - everyone is welcome, so get involved, join one of the village societies or start one of your own.

Call us on 01252 706929 or visit www.thursleyvillagehall.co.uk

Nail master

Life isn't perfect but your nails can be!

Alina Karnaukh

Health/Beauty
Nail Master/Manicurist
from Ukraine

Hi all! I'm Alina, a nail master / manicurist .
I offer different kinds of manicure and pedicure: hygienic, polish or gel-polish.
I work only with sterile or disposable tools.
I provide safe dry manicures and pedicures.
I work at Thursley Village Hall.

phone number: 07456580995(WhatsApp)

PREMIUM & CLASSIC
CAR SPECIALIST

I offer the highest quality car detailing service right to your door.
I use cutting edge ceramic based products due to their superior protection qualities.
Ceramic products provide protection from UV rays and adds an invisible hydrophobic layer that not only protects your car but keeps it cleaner for longer.
With eagle-eyed precision, I deliver bespoke treatments for each car, ensuring it's deeply cleaned from the inside out.

CONTACT ME FOR A QUOTE

Alex Smart
07980789817
www.smartdetailing.co.uk

KEITH'S PRIVATE CAR HIRE

Let Keith take you where you want to go

Local and long distance

Heathrow and Gatwick Airports
(including pick-ups)

ELSTEAD Tel: 01252 703005

Email: lesley.tilson1955@gmail.com

Private French Lessons

Bonjour, Je m'appelle Valérie,

I am a French native speaker, with tutoring experience,
who can offer private lessons.

Whether you need tailored lessons to achieve specific objectives (GCSE, AS/A level, moving to France) or you just want to practice your French over a cup of coffee, feel free to contact me.

Please call: 07838681984
Or email: ferrisvalerie@aol.com

A bientôt.

Appliance Service and Sales

- Repair of most main makes
- Built-in and Freestanding
- New appliances with installation
- * Built in and American F/F

Cooker/Oven
Dishwasher
Washing machine
Fridge/Freezer *

Checkatrade.com
Where reputation matters

Elstead (01252) 705198 www.applianceexpert.co.uk

COLES KENNELS

Upper Ridgeway Farm, Thursley GU8 6QR

CAT BOARDING
The very best of care in beautiful surroundings
Phone: (01428) 604508

DOG BOARDING
Very spacious pens; raised underfloor heated beds for ultimate dog comfort; large exercise runs.
Phone: (01428) 609400

PROFESSIONAL CLEANING

100% ECO FRIENDLY

My Oven Cleaner

All ovens, Agas, Rayburns, hobs and extractors, plus microwaves, BBQs, fridges, freezers & dishwashers

My Clean Carpet

Professional carpet, rug, and upholstery cleaning using the latest equipment and technology

Based in Thursley, call us to book:

01252 974 518

myovencleaner.co.uk / mycleancarpet.co.uk

Dusting Dollies

Cleaning Services

- ★ Established since 2000
- ★ Family run business
- ★ Same cleaner every week
- ★ Trustworthy and reliable
- ★ References available
- ★ Regular or one-off cleans
- ★ Sparkle cleans
- ★ Spring cleans
- ★ Builders cleans
- ★ Letting cleans
- ★ End of tenancy cleans
- ★ Office cleans
- ★ Oven and carpet cleaning
- ★ Ironing service

Call Maria on:
01252 783307 or 07824 367182.
Email her at: maria@dustingdollies.co.uk

www.dustingdollies.co.uk

D&A FLOORING

•LVT •Carpet •Safety flooring •All floor prep
•Solid oak •Laminate •Vinyl •Latexing
SUPPLY AND FIT
CONTACT US:
07789 511333
01252 783307
da.flooring@outlook.com

BUTTERFLIES NURSERY, THURSLEY

Open 51 weeks of the year
8 a.m to 5.30 p.m.
Enrolment from 6 months to 4 years
Enquiries:
butterfliesnursery@live.co.uk
or call 07827786005

A.R.LANDSCAPING

PATIOS/DRIVEWAYS
CONCRETE BASES
GARDEN REFURBS
GARDEN MAINTENANCE
HEDGE/TREE WORK
FENCING

SPECIALISING IN DRIVEWAYS AND PATIOS.
CALL FOR A FREE QUOTATION TODAY.
07496810445
INFO@AR-LANDSCAPING.CO.UK
AR-LANDSCAPING.CO.UK

Rayners of Godalming

ESTABLISHED 1888

Specialists in the supply and erection of high quality Garden Buildings.
Special buildings made to customers' requirements.

Home Offices. Conservatories Summerhouses. Sheds. Workshops. Greenhouses.
Timber Garages. Studios. Garden Frames. Dog Kennels. Poultry Houses. Dove Cotes.

VISIT OUR SHOWGROUND TO INSPECT OUR WIDE RANGE OF HIGH QUALITY GARDEN BUILDINGS.
OR ASK OUR REPRESENTATIVE TO CALL
LLANAWAY WORKS, MEADROW, GODALMING, SURREY, GU7 3HR
Telephone 01483 416242 www.raynersbuildings.co.uk

Harvest
WOOD PRODUCTS

Fencing, Gates, Decking, Wire Netting, Sawn Timber,
Kiln Dried Logs, Wood Fuels, Bark, Cladding
& much more

Welcome to Surreys largest timber yard

Grange Road, Tilford, Surrey, GU10 2DQ
www.harvestwoodproducts.co.uk email: sales@harvestwoodproducts.co.uk
Call us on: 01252 795005 Open Monday - Friday 7.30am to 5.00pm