

# GRAPEVINE

## AUTUMN 2021

### CRAFTY HINTON

After a long break with just a few socially distanced get-togethers in gardens and conservatories when Covid restrictions permitted, the Art and Craft Group are excited to be able to resume regular Friday morning sessions in the village hall. In this, the final article in the series showcasing the group's creativity, we are pleased to introduce you to two more crafty villagers ....



Like many of us, Carolyn Haynes learnt to knit when she was younger, and over the years has tackled everything from the usual hats, scarves and mitts, to knitted toys for her boys when they were children ... and Santa!



Carolyn has always enjoyed drawing but didn't really get the art bug until she decided to try her hand at painting



and joined the Art Group. There she picked up plenty of tips and learnt new techniques, benefitting from the experience of founding member Mike Truman in particular.

Carolyn has since continued to develop her skills with watercolours, for which she has a particular affinity.

During lockdown, Carolyn found that she hadn't the heart to paint, so turned instead to her needles to while away the hours of confinement. And using a different kind of needle, she has created some beautiful embroidery too, as is demonstrated by the pretty piece pictured right.



Mary Winterburn is another keen knitter and a lifelong textiles fan, a passion she was able to share in her job as a Home Economics teacher at Devizes School. Alongside cookery, Mary also taught textiles and needlework, and then Design and Technology, and finally Health and Social Care.

She joined the Art and Craft Group as an incentive to complete a knitted Royal Family she had aimed (but

failed!) to finish for William and Kate's wedding. Here they are along with some more of Mary's knitted figures - can you tell who's who?!



When her daughters were younger, Mary hand-made beautiful dresses for them featuring intricate smocking patterns to complement the pretty fabrics.



An unusual craft that Mary has mastered is box-making.



She recalls entering competitions with fellow WI members to create themed tableaux, and the miniature leather chest pictured below was part of a "Poldark" entry (right) which also featured a doll in period costume, as well as a magnificent model sailing ship.

After constructing her boxes, Mary covers them with padded patchworks of fabric and offcuts of leather from the old glove factory to create very tactile three dimensional effects which look as though they're incredibly fiddly to achieve!



I hope you've enjoyed reading about our talented villagers, and maybe even feel inspired to join them one Friday morning in the Village Hall between 10 and noon.

## VILLAGE CLUBS

### Art and Craft Club

Day – Every Friday  
throughout the year

Time – 10:00 am to noon

Contact – Carol Clarke on  
01380 870635

All welcome, no experience necessary. Time to devote to ongoing projects or try something new, see what others have made, or just enjoy a coffee and a chat.

### Ladies Club

Day – Third Wednesday of the Month September to April

Time – 8:00 to 10:00 pm

Contact – Sandra Crumpler on 01380 870906

The Ladies Club meets monthly, organises interesting speakers and trips, and various village events.

### Lunch Club

Day – First Thursday of the Month September to April

Time – 12.15 to 2:00 pm

Contact – Carol Clarke on 01380 870635

From September to April the Lunch Club meets monthly to enjoy home cooked mains and dessert for just £7. You're welcome to come along and try out the menu (dietary needs accommodated if advised in advance) and enjoy the company of 12 to 20 villagers for an hour or so. Any profit from the lunch is put to the upkeep of the village hall.

### 100 Club

Duration – April to March

Contact – Rachael Lawes on 07717 810938

Cost – £15.00 per year (NO PART PARTICIPATION)

Draws – Monthly with 5 cash prizes: £20, £15, £12, £10 and £8 plus bonus summer and Christmas prizes

### Indoor Bowls - coming soon

Day – Every Monday from September to March

Time – 2:00 to 4:00 pm (and 7:00 to 9:00 pm)

Contact – Sue Smith on [suesmith0591@hotmail.com](mailto:suesmith0591@hotmail.com) or 01380 870616, or Ken Young 01380 870403

The Indoor Bowls Club is planning to resume in the New Year. We meet on a Monday afternoon 2pm – 4pm and if there are enough players we can run a Monday evening session 7pm - 9pm.

New members are always most welcome – we are not looking for expert bowlers, just villagers who would like to get together for an enjoyable couple of hours.

**ALL GOOD FUN - DO JOIN IN!**



## FIRST VILLAGE EVENT FOR 18 MONTHS!

It was great to see several families getting together for a village picnic on the 12th September. The weather was lovely and everyone enjoyed meeting up with each other and new neighbours after such a long time. The children played with various garden games whilst the adults chatted.

Since we haven't had a fete for two years the Ladies Club ran a raffle with the usual very well-stocked luxury hamper as first prize which was won by Carolyn. The cake stall was also well supported. Thank you to all those who gave raffle prizes and baked cakes.

We raised £208 of which £52 went to the Village Hall Trust towards the upkeep of the hall and £156 to the PSP (Progressive Supranuclear Palsy) organisation which supports people who have this rare condition as well as contributing to research.

Thank you to James and Jacqui for the use of their field and facilities.

Sandra

## KC CUP - PHOTO COMPETITION 2021

As stated in the spring edition of the Grapevine this year the competition is again photography. The theme is any animal photo - cute, comical, wild, pet, zoo animals - all accepted.

It will be an online competition as the 'lockdown' competition in 2020 which avoids the problem of printing photos. Please submit no more than 3 entries with name and title to Peter Bryant by the end of October via the contact us page on the website. He will then put them onto the village webpage.

Judging will be by villagers votes during the first week of November (details for voting at the end of October).

Sandra





## LADIES CLUB

The Ladies Club meets on the 3rd Wednesday of the month from April to September with a break for holidays and gardening during the summer. We also organise the Village fete which is usually at the beginning of July.

We are a small group and enjoy a chat and coffee as well as various activities. Meetings are at 8.00pm and generally last for under two hours. Obviously we've been 'locked down' with everyone else recently but now we are meeting again. If you're new to the village and would like to meet other villagers please come and join us.

We enjoyed a short quiz after a catch up on organisation last month. Our plans for the next few months are as follows:-

**October 20th** - a trip to the revamped Trowbridge Museum which was our charity of choice for the last 2 years. This will be at 6.00pm in Trowbridge. Please see emails for further information.

**November 17th** - a craft evening in the village hall - a chance to try your hand at a new but easily doable craft.

**December 15th** - a Christmas meal - possibly in a local pub January 19th 2022 - (cant believe I've just written that!) - a humorous and informative talk from John Craig, who is an ex Fire Chief, called 'Going to Blazes'. This will be open to anyone including our menfolk.

**February 23rd** (2.30pm) - skittles for the family at half term again open to all with children or grandchildren.

Hope to welcome some new faces to our friendly group.

Sandra

## KIOSK LIBRARY

We are delighted to report that the Library is still very popular and we have been adding new titles every week.

As always we couldn't do it without your support so please keep borrowing and donating books for others to enjoy.

Should you have any books that are too large for our shelves or not in brilliant condition, the charity shops are now open again and happy to accept them. Regret that we are not able to offer this service.

Many thanks and as always - keep reading.....

Anne and Beryl

## VILLAGE HALL

The Village Hall is now available to hire once more. It is Covid safe with sanitiser and other measures in place. Or if you need extra tables and chairs or glasses and crockery for a party, they are available from the village hall for a modest donation. To hire the venue or equipment, please contact Rebecca Locke on 07770 750669 or at [rebeccalocke@live.com](mailto:rebeccalocke@live.com)



## JIM BROOKS

We have just heard the sad news that Jim Brooks, previously of Back Lane, died in his sleep on Sunday 26th September. Jim lived in the village for many years and although a very private man, loved his cats, his garden, and all the wildlife that ventured into it.

## 100 CLUB

A bit of background information for all the newcomers into the village. The 100 club is a major source of financing the running costs of the village hall. As a general rule, subscription is £15 per year and approximately half the income is redistributed as prizes, of which there are five each month - £20, £15, £12, £10 and £8. There are also two bonus prizes - one in the summer and one at Christmas.

As reported in the previous edition of the Grapevine, due to Government Covid restrictions back in March it was decided to delay the start of the 2021/22 100 Club year. Now that things are getting back to normal we plan to resume monthly draws from December and subscription collectors will be doing their rounds later this month and into November. Rather than having a short year though, the committee have opted to go for a 16 month subscription which will cover draws from December 2021 to March 2023 and cost £20 (which is the equivalent of £1.25 per month, the same as the £15 annual subscription). Thereafter, annual subscriptions will resume.

The treasurer is setting up a new bank account for the 100 Club so that you can subscribe by direct bank payment. Details on how to do this will be circulated soon, but if you get to December and haven't heard anything, do get in touch with Rachael.

The monthly draws usually take place at village social events, and we hope these will be back to full strength very soon!

Rachael Lawes, tel: 07717 810938  
[rachaellawes@hotmail.co.uk](mailto:rachaellawes@hotmail.co.uk)

## MEMORIES OF OUR DEAR AUD

On Saturday 18 September 2021 a Memorial Service was held in St Mary's Steeple Ashton, celebrating the life of our dear Aud. We had to wait 18 months following her death in March 2020 due to all the Covid restrictions. In that time the ladies of the Great Hinton Art and Craft group decided that we would complete the embroidery that Audrey had so painstakingly worked on in the last months of her life. She was so near to finishing it, with just the bottom of the boat downwards needing to be stitched. We all had to learn "Bayeux" stitch and took it in turns to embroider it.

Helen, Audrey's daughter, paid for it to be framed and it was ready to be displayed at the reception on day of the service. We think it a fitting tribute to Audrey's talent and perseverance when her hands were so painful. It will be hung in our own village hall in October.

Carol Clarke



## WHAT IS THIS THING CALLED DEATH?

Written by Audrey and read by grandson Joe:

And so the story goes that as we draw our last breath  
Our soul is released into eternity, free at last.

And what is this thing called death?

Is it eternal sleep from which we can never wake?

No! Fear not, for I am awake.

How can I sleep when there is so much around me

To fill my experience, to expand my mind?

I am still the "me" you will always know.

I did not die!

I am a wife, a mother,

A good friend, a lover.

I am a grandparent, a sister and a child.

All these things I shall continue to be and more –

Because I am free.

I am the light by which you read at night

I am the song you sing to ease your woes.

I am the rain which pours, the sun that shines.

I am the thoughts that fill your mind.

Look around you, can you not see?

I am life – and I am free.

Free from pain and anguish and misery.

Free from suffering and sorrow.

Free to laugh, to love, to dance and sing.

Free to live.

Ask me what I will miss the most

And I can tell you without even a thought –

Touching my husband, hugging my children,

Kissing my grandchildren and laughing with friends.

But to stay would have hurt you more.

It is better that my soul is free.

I know that you who are left behind must stand and grieve,

It's true.

However, I have one last favour to ask of you:

Remember me with joy.

Celebrate my life and all it was,

Made sweeter by all of you.

Let go of your sadness and live.

Fill every moment of your lives with goodness.

Be happy and know that I love you.

Audrey





## PARISH COUNCIL NEWS

Due to Covid the Parish council had to cancel their annual open meeting.

The Chairman's report is below and the accounts, having been audited are available to see on the website or the notice board. If anyone would like to see the books they can be made available.

If any one has any Parish council issues they would like to raise please contact Carol Burch or Sue Andrew.

## CHAIRMAN'S REPORT 2021

What a difference a year makes, or maybe not! Twelve months ago I was writing this report in the middle of the first lockdown, a situation that none of us had faced before and a time of tremendous uncertainty. It's incredible to think what strides have been made thanks to the hard work and determination of so many people. I certainly feel privileged to have had two vaccinations with the likelihood of a booster in the Autumn as I know many of you are. It has certainly helped to face the future with a greater degree of confidence, accepting that we still need to be careful and use a good dose of common sense in our approach to everyday life.

So the new "normal" begins. Yesterday we were able to hold our first face to face meeting in a very long time albeit masked and socially distanced with the windows open! It felt like a real step forward. The first thing that we did was to talk about two people who are no longer on the council. We were saddened not long ago to hear of the death of George McDonic. He had been a member of the group for many years and always supported the needs of the village both at local parish and County levels. When I took over the Chair role from him, I knew that I could rely on him for support and information which was a great help. He had many strengths but was always keenly interested in planning and legal issues. We owe him a deep debt of gratitude. Our sincere condolences go to his family.

Unsurprisingly, we have not had many planning issues to discuss during the last 12 months but continue to monitor applications regularly. However, we did have an outdoor meeting in December to consider the early proposals that WCC had put forward regarding changes to the layout of the A350 which are of great concern. We were not even formally advised of these plans hence a very hurried meeting following a zoom presentation by them which Mrs. Verschoye was involved with. We put forward our strongly held views on the detrimental impact of many of these proposals as did other local councils and individuals. Eventually we should receive more detailed proposals and we will keep you all informed of these as soon as they come to light. We need to be very aware of the impact that these plans could have on our area and we will ensure that the interests of Great Hinton are strongly represented.

We also said farewell but not goodbye to Gill Verschoye who decided that this was the right time for her to step

down. Again, we need to thank Gill who always kept her finger on the pulse of current issues facing us as a community and was able to keep us informed of matters of note. Gill and her husband have supported the village in many ways allowing us to hold the fete and Bonfire Night celebrations on their property. We are grateful to you for your support and wish you well for the future. Thank you Gill.

Also thanks go to our W.C.C. councillor, Jonathan Seed. He has continued to offer support throughout this difficult time for which we are grateful and look forward to continuing to work with him.

I hope that at some point in the next few months we shall be able to get together and enjoy social events again. I am aware that there have been several new arrivals to our community that we have yet been able to welcome in true Great Hinton fashion with a rousing evening at the Village Hall. Until then, please accept a very warm welcome to the village and our hope to meet up soon.

July 2021

## AUTUMN UPDATE

We have managed to meet several times using alternative venues to address important issues for our village as they arose. We have been in contact with both Keevil and Semington Parish Councils when plans affected both villages.

Our most recent concern which is still ongoing, is the proposed development at the Lamb on the Strand site. This is actually on the edge of Keevil Parish but we are far more likely to be affected by the changes than Keevil is. We discussed the plans thoroughly and have many issues with the changes that have been already made before planning permission has been granted and the overall development suggested for the site which we feel strongly is entirely unsuitable for a rural area.



Representation has been made to WCC and we await their decision.

I hope you can see from the above that it is so important that we are aware of what is happening in our immediate neighbourhood and slightly further afield. We need to keep our Parish Council thriving. Currently there are only three of us which is a precarious position to be in. I know I have already asked a couple of times, but it really is crucial that we manage to attract a couple of new members. It's not a huge time commitment so please will you all have another think about it and contact me for a chat if you want more information. Thank you.

Sue Andrew, Chair

## AUTUMN RECIPES

Whether you have an abundance of apples, a glut of butternut squash, or fancy a bit of foraging, here are a few recipes that make the most of this season of plenty.

And if you still have too much, leave your excess at the gate as you can be sure that someone will be glad to use it up!

### Butternut Squash and Sage Risotto



#### Ingredients

1kg butternut squash, peeled and cut into bite-size chunks  
3 tbsp olive oil  
bunch of sage, leaves picked, half roughly chopped, half left whole  
1½ vegetable stock  
50g butter  
1 onion, finely chopped  
300g risotto rice (we used arborio)  
1 small glass white wine  
50g parmesan or vegetarian alternative, finely grated

#### STEP 1

Heat the oven to 220C/200C fan/gas 7. Toss the squash in 1 tbsp oil together with the chopped sage. Scatter into a shallow roasting tin and roast for 30 mins until brown and soft.

#### STEP 2

While the squash is roasting, prepare the risotto. Bring the stock to the boil and keep on a low simmer. In a separate pan, melt half the butter over a medium heat. Stir in the onions and cook gently for 8-10 mins until soft but not coloured, stirring occasionally. Stir the rice into the onions until completely coated in the butter, then stir continuously until the rice is shiny and the edges of the grain start to look transparent.

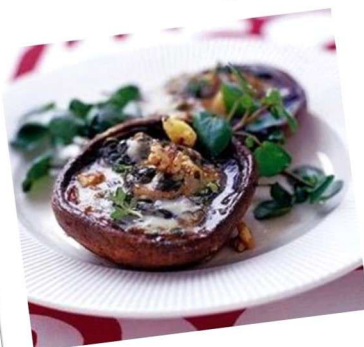
#### STEP 3

Pour in the wine and simmer until completely evaporated. Add the stock, a ladleful at a time, and stirring the rice over a low heat for 25-30 mins, until the rice is cooked al dente (with a slightly firm, starchy bite in the middle). The risotto should be creamy and slightly soupy.

#### STEP 4

At the same time, gently fry the whole sage leaves in a little olive oil until crisp, then set aside on kitchen paper. When the squash is cooked, mash half of it to a rough purée and leave half whole. When the risotto is just done, stir through the purée, then add the cheese and remaining butter and leave to rest for a few minutes. Serve the risotto scattered with the whole chunks of squash and the crisp sage leaves.

### Cheesy Autumn Mushrooms



#### Ingredients

4 large field mushrooms  
100g gorgonzola or other blue cheese, crumbled  
25g walnuts, toasted and roughly chopped  
4 thyme sprigs  
knob butter, cut into small pieces  
rocket leaves, to serve

#### STEP 1

Heat oven to 200C/fan 180C/gas 6. Arrange the mushrooms on a baking tray. Scatter over the cheese, walnuts, thyme sprigs and butter. You can do up to this stage a day in advance.

#### STEP 2

Pop in the oven and cook for 10 mins until the cheese is melted and the mushrooms are softened. Arrange some rocket leaves on plates and place the mushrooms on top.

### Apple, Cheese and Potato Pie



#### Ingredients

30g salted butter  
1 tbsp vegetable oil  
2 large onions, halved and finely sliced  
½ bunch of thyme, leaves picked  
30g plain flour  
500ml vegetable stock  
1 tbsp wholegrain mustard  
1 tbsp white wine vinegar  
450g potatoes (we used Maris Piper), cut into 2-3cm chunks  
3 apples, peeled, cored and chopped into 1-2cm chunks  
150g mature cheddar, grated  
For the pastry  
300g plain flour, plus extra for dusting  
70g cheddar, grated  
150g cold butter, cut into cubes  
1 egg, beaten

#### STEP 1

First, make the pastry. Tip the flour, cheese and a pinch of salt into a large bowl and mix. Add the butter and rub it in using your fingertips until the mixture resembles breadcrumbs. Mix in 4-5 tbsp cold water, and bring together into a dough. Wrap and chill for 30 mins.

#### STEP 2

To make the filling, melt the butter in a medium saucepan over a medium heat, then add the oil and onions and cook for 10-15 mins until caramelised. Add the thyme and fry for 1 min more. Tip in the flour, and stir to combine. Gradually stir in the stock, adding it in small amounts to prevent lumps forming. Bring to a simmer and cook for 10 mins, stirring occasionally. Stir in the mustard and vinegar towards the end of the cooking time.

#### STEP 3

Meanwhile, put the potatoes in a large pan of cold water, bring to the boil and cook for 4-5 mins until just cooked and still holding their shape. Drain well, then stir into the sauce. Add the apples, cheddar and some seasoning, and stir again. Heat the oven to 200C/180C fan/gas 6.

#### STEP 4

Pour the filling into a 28cm oval baking dish (ours was 28 x 18.5 x 6.5cm). While it cools, roll out the pastry on a surface lightly dusted with flour to the thickness of a £1 coin. Cut into strips roughly 1cm wide. Lay half the strips across the dish horizontally, leaving gaps of a few millimetres in-between, then, one by one, weave in the remaining strips vertically, using an over and under technique, also spacing them apart by a few millimetres. Re-roll any trimmings and cut into flowers, leaves, or other shapes to decorate, if you like. Arrange any pastry shapes on top, then brush with the beaten egg.

#### STEP 5

Bake for 50 mins, keeping an eye on it – you may need to cover the top with foil if it's starting to brown too quickly. Leave to cool for at least 10 mins before serving.