

THE POULTON EYE



COMMUNITY - NEWS - INFORMATION



Welcome to the June 2025 edition of the Poulton Eye

It is quite astonishing how many businesses call Poulton "home". This month we celebrate two - one because it's new and one because it's been around for so long that it's part of the fabric of the village.

The Cotswold Pudding Company's new shop and cafe, Nosh!, located just off the Butts will be open by the time this Poulton Eye hits your doorsteps. With a focus on taste and locally sourced produce, it will offer a hand-picked range of food items as well as serving sandwiches, coffee and cakes in the courtyard. Opening the shop has been a labour of love for Karen and Jonathan, and we wish them every success in their new adventure. We can all do our bit by dropping in and supporting them. We are reliably informed that they will be stocking a good range of ready-meals, so that's enough to guarantee my custom!

For this edition, we have also gone under the bonnet to learn about Trevor Carr's workshop, which is located on Bell Lane. Trevor started his small business journey some years ago, but it continues to thrive. In fact, if you ever drive down Bell Lane at about 8.30 am, you are likely to see a procession of villagers walking back to the village, having left their cars in Trevor's care. It's quite the social event!

It wouldn't be right to omit mentions of our loyal Poulton Eye advertisers, who support this newsletter. Let's celebrate our local enterprises and make sure that we support them, as they support us.

Please feel free to contact us with comments or contributions;. Our monthly deadline is 15th of each month.

Rosie and Lizzy - poultoneye@gmail.com

In this month's Edition:

New NOSH! shop and cafe opens in the village

Under The Bonnet - meet Trevor Carr

Down on the Farm, waiting for rain

Garden Inspiration

May Bugs

Village Hall Summer Party

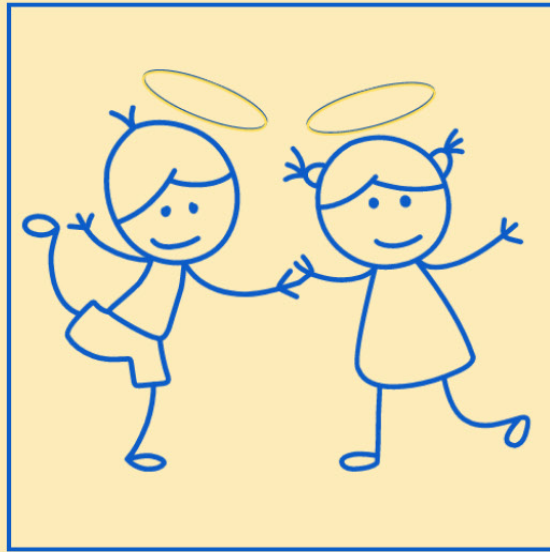
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POULTON COMMUNION - SUNDAY 22ND JUNE

A Service of Healing and Remembrance: St Alban and the Meaning of Martyrdom

On Sunday, 22nd June, we're delighted to welcome Canon Tony Ross back to lead our monthly service in the village, this time with a theme of healing and St Alban the martyr.

As many of you will know, Rev Canon John Swanton retired on 20th April. We are hugely grateful to Tony Ross who has generously agreed to hold services here each month for the rest of the year. Each one will offer a different focus, a chance to reflect, learn, and come together.

This June, the spotlight falls on St Alban, widely regarded as the first British Christian martyr – a man whose courage and conviction still echo across the centuries.

So, what does it mean to be a martyr?

The word martyr comes from the Greek word *martys*, meaning “witness.” In the Christian tradition, it refers to someone who suffers persecution – even death – for their faith. But the essence of martyrdom isn't just about dying; it's about standing firm in your beliefs even when the cost is high.

In St Alban's case, the story goes back to Roman Britain, sometime in the 3rd or 4th century. Alban was a Roman soldier who gave shelter to a Christian priest fleeing persecution. Moved by the priest's faith, Alban converted to Christianity himself. When soldiers came looking for the priest, Alban put on the priest's cloak and gave himself up instead, allowing the man to escape. For this act of courage and compassion, Alban was executed – making him Britain's first recorded martyr.

He didn't go down in history for seeking death, but for choosing love, sacrifice, and integrity over safety and silence.

Do you have to die to be a martyr?

In the traditional religious sense, yes – martyrdom involves death. But in everyday life, we often refer to people as martyrs for enduring great suffering or sacrifice for a greater good. What unites all definitions is the sense of witnessing to truth, even at great personal cost. Why healing?

Martyrs like St Alban remind us that there's a cost to love and compassion, but also a great beauty in standing with others. Healing, too, often involves courage, sacrifice, and faith – whether we're healing from grief, illness, hardship, or even broken relationships.

This service will be a chance to pray for healing – for ourselves, our families, our world – in the spirit of St Alban's fearless compassion. We hope to see you there!

Rosie Arkwright

St Michael and All Angels Poulton
Holy Communion Service
10am Sunday June 22nd

Come and Join us for the Service and for Coffee and Biscuits afterwards

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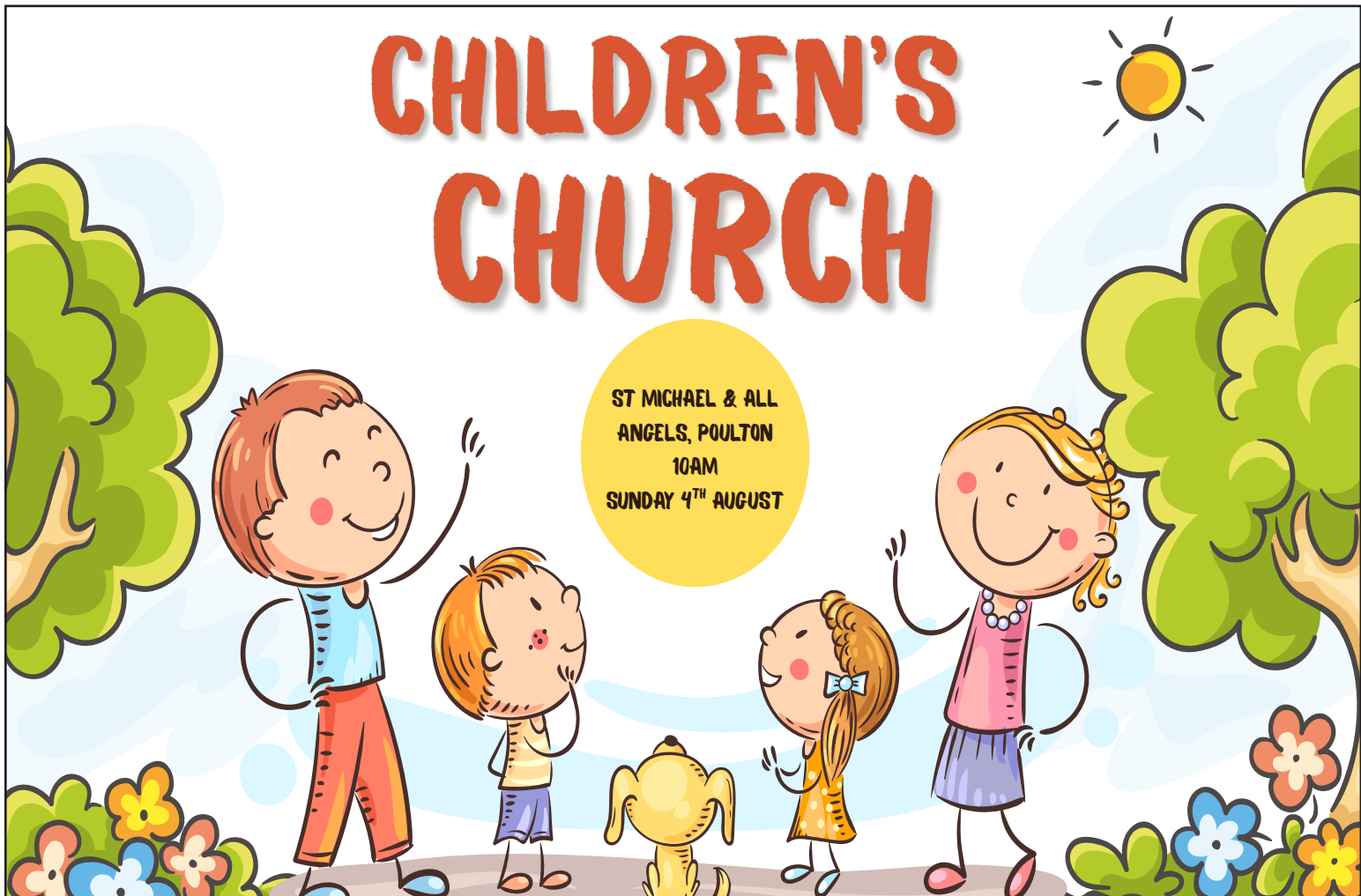


Golden Charter
Funeral Plans



GROUP CHURCH SERVICES FOR JUNE

Sunday 1st June 7th Sunday of Easter	10am 10am 6pm	Parish Communion Word & Worship Evensong	Down Ampney Harnhill Ampney St Mary
Sunday 8th June Pentecost	10am 10am	Parish Communion Word & Worship	Driffield Harnhill
Sunday 15th June Trinity Sunday	10am 10am	Parish Communion Word & Worship	Ampney Crucis Harnhill
Sunday 22nd June 1st Sunday after Trinity	10am 10am	Parish Communion Word & Worship	Poulton Harnhill
Sunday 29th June 2nd Sunday after Trinity	10am 10am	Parish Communion Word & Worship	Ampney St Peter Harnhill

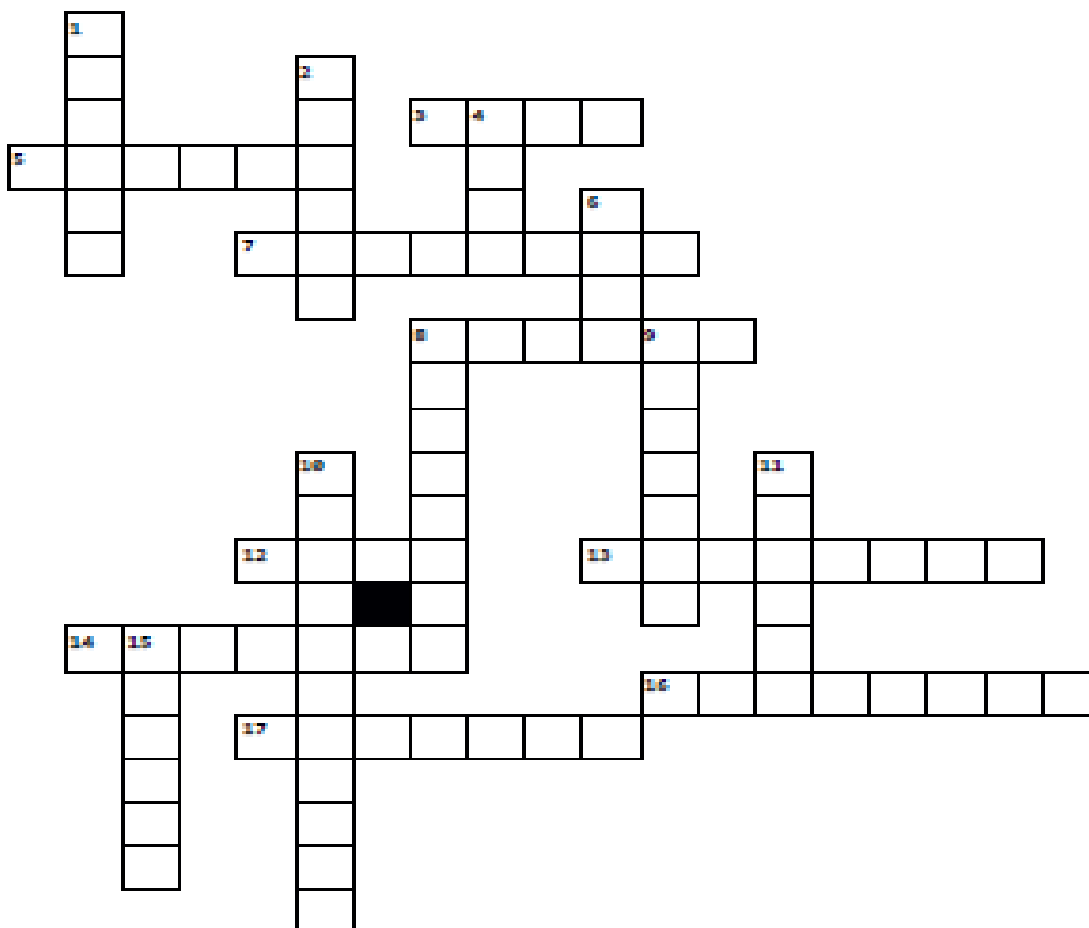


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CAPITALS OF THE WORLD

Quick Coffee Break Crossword

Pop the kettle on, grab a pen, and take a trip around the world without leaving your chair.



Across

- 3. Qatar
- 5. Croatia
- 7. Seychelles
- 8. Cuba
- 12. Switzerland
- 13. Namibia
- 14. Kenya
- 16. Hungary
- 17. Estonia

Down

- 1. Canada
- 2. Ireland
- 4. Norway
- 6. Peru
- 8. Finland
- 9. Cyprus
- 10. Argentina
- 11. Spain
- 15. Greece

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FROM PUDDING TO PROVISIONS - WELCOME TO POULTON'S NEW VILLAGE SHOP - NOSH!

In the heart of Poulton, where the comforting scent of slow-baked puddings often drifts from Unit 3 at Butts Farm Courtyard, something new is on the horizon. The award-winning team behind The Cotswold Pudding Company, Karen Laggett and Jonathan Harwood, are bringing their passion for flavour and quality to a brand new village shop – Nosh! – opening on 24th May.

This exciting new chapter is not just a business move – it's a gift to the community.



The story of The Cotswold Pudding Company began back in 2007, when Karen – then working for Kraft Foods in Cheltenham – had a moment of reflection after the death of her father. With Jonathan in import/export and Karen always a keen home baker, she found herself questioning her path. Then one day, she picked up a pudding in the supermarket and found it was made in New Zealand. It felt all wrong to be getting puddings from New Zealand into Cirencester's supermarkets – and so began a venture to create something truly local, rooted in the Cotswolds.

She started small – baking at home, juggling her full-time job, and selling at Stroud Farmers Market, where the very first week brought both nerves and sell-outs. “I was terrified no one would buy anything,” she recalls. “We sold out completely. The feedback was amazing. That's what got us going.”

From those early market days, word spread quickly. Local outlets like Burford Garden Company and Londis in Bourton, Fairford and Lechlade were some of the first to stock the puddings. Karen says they owe everything to Stroud Farmer's market as these retailers came to them as a result of the popularity of the puddings in the early days. As demand soared, baking at home became unsustainable. In 2012, they moved into a professional kitchen in Poulton – gave up the day jobs - and the puddings have been flying out ever since.

What Makes a Great Pudding?

Ask Karen, and the answer is simple: ingredients.

Cotswold Pudding Company bakes in small batches using only the highest quality ingredients – real butter, 70% dark chocolate, free-range liquid eggs, rich cocoa powder. “You can't cut corners,” says Karen. “We won't use margarine or cheaper substitutes – it affects the taste. We could never go down that road.”

The proof is in the pudding – quite literally. Their delicious range has scooped up a tableful of accolades, from Great Taste Awards to Taste of the West and numerous Cotswold Life Food and Drink Awards, including Best Product and Best Free-From. Karen still bakes everything herself, while Jonathan handles packaging, deliveries, and – crucially – the washing up.

During the Christmas season, they make up to 800 puddings a day, with Karen at the oven and Jonathan supporting behind the scenes. In the summer, things quieten – which has given them the perfect window for something new.

Enter Nosh!

A lovingly curated village shop offering top-quality food and drink, opening on Karen's birthday, 24th May. Located right next to Unit 3, it's already transformed the existing space into something full of character.

Originally intended to be a small pudding shop with a few extras, the idea quickly evolved. “If we're doing it, we're doing it properly,” Karen decided. With years of supplier relationships and a sharp eye for quality, she has filled the shelves with only the best – no artificial additives, no excessive E-numbers, just top of the range food they've personally tasted and approved.

“We've tested everything. If it's not good enough for our kitchen table, it doesn't go in the shop.”

Expect local cheeses like Godsalls Single Gloucester, artisan yoghurts from Brinkworth, sausages and bacon from Kelmscott, and ice cream from Marshfield. Pies, pork pies and sausage rolls come from the trusted Jesse Smith. For the sweet tooth, there'll be cookies, brownies, cakes, and maybe even Karen's own brownies – but she's wisely brought in a brilliant bakery to help meet demand.



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SJP Approved 19/02/2025

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FROM PUDDING TO PROVISIONS - WELCOME TO POULTON'S NEW VILLAGE SHOP - NOSH!

80% of the stock is local, and anything sourced further afield – like exquisite Italian pasta sauces – has earned its place through sheer excellence.

There will also be:

- Dairy (milk, cream, cheese, butter)
- Bread from Halls Bakery in Stroud
- Smoked trout and fish pies from Bibury Trout Farm
- Craft beers from Gloucester and Stroud Breweries
- Wines from The Broadway Wine Company
- Eggs from Billy's Eggs in Stow-on-the-Wold
- Pickles, jams, and crisps, carefully selected

Although it's not a café in the traditional sense, Nosh! will serve coffee, cakes, and sandwiches, with outdoor seating available at picnic tables under parasols. A welcoming spot for locals and visitors alike to sit, sip and enjoy.



Opening hours will probably be 10am–4pm, with flexibility depending on demand – maybe even the occasional Sunday morning. Karen says if the demand is there, they will be flexible on opening times.

Use It or Lose It

Karen admits the nerves are still there: “I wake up with heart palpitations – ‘What are we doing?!’” But excitement outweighs anxiety. “This is something special – for us, for the village. It's so thrilling.”

And it is. In a time when small rural shops are closing, and communities feel the loss, Karen and Jonathan are bringing retail life back to Poulton. They're offering not just food, but a sense of place – where quality matters, and where care and craftsmanship are behind every item on the shelf.

So whether you're in need of award-winning sticky toffee pudding, the perfect picnic lunch, milk and bread when you run out, eggs and bacon on a Saturday morning – Nosh! is your new go-to. Karen and Jonathan are receptive to stocking anything that's in demand so to a large extent it is up to us what's in

there and how well it does.

Let's support it, enjoy it, and help it grow.

Rosie Arkwright in conversation with Karen Laggett and Jonathan Harwood





The Pizza Oven is Open!

***Weather permitting... see our Facebook page
for details***

Open as usual for Lunch and Dinner

Wednesday to Saturday

&

Sunday Lunch

***We look forward to welcoming you, your
friends and family***

TREVOR CARR, THE MAN WHO KEEPS POULTON RUNNING

A Local Legend Under the Bonnet

In every village, there are a few people who quietly hold things together – not with fanfare, but with reliability, and a friendly word just when it's needed. In Poulton, one of those people is Trevor Carr. If you've driven through the village at any point in the past four decades, chances are your car has benefitted from Trevor's skill, honesty and mechanical know-how.

Trevor has been running his own garage here since 1986, but his connection to the village stretches back even further. "I started my apprenticeship in 1976 at Freeth and Sons," he tells us, "just opposite the village shop in Elf Meadow. That used to be a filling station back then. When the owner retired in '86, I took the plunge and started up my own business – just moved workshops and carried on."

His own garage began with just one small shed and a single ramp. "I had a bit of a head start, really – I'd been running things for my old boss already, so I knew the clients, knew how to invoice and price things. Everything flowed really well. I was only 26 when I started, full of enthusiasm – I worked six and a half days a week for nearly 15 years straight."

As the business grew, so did the team. From one young apprentice, the team has grown to four people and three busy units. His wife has been working alongside him since 2000, and the team is a model of continuity – with decades of service between them.



But this isn't just a garage. It's a village institution – built on trust, experience, and that rarest of things: true community connection. "I'd say about 50% of our customers are from Poulton itself, the rest from surrounding villages. And some – well, they've moved hundreds of miles away but still come back. One chap drives 200 miles to tie in his MOT and service with a visit to see family. That sort of loyalty really means a lot." It's not hard to see why people keep coming back.

"These days, everything's computer-controlled," Trevor says. "It's a throwaway society. Back in the day, I used to feel proud pulling an engine apart, fixing it up, and hearing it run sweet. Now it's 'replace this, replace that' – not nearly as satisfying."

That's where Trevor's experience comes in. "The diagnostics might tell you it's a thousand-pound part. But I've seen enough to know it's often just an £8 sensor. You don't get that insight if you've never worked with your hands. Main dealers have service managers who've never picked up a spanner. That's where we save people a lot of money – and stress."

He's got plenty of stories to back it up – like the customer told by a dealer they needed £3,000 of work. "We sorted it for £900 – job done." Classic cars? Absolutely. Trevor loves them. "A lot of people are buying back the cars they loved in their youth. I get to see some great ones come through here – brings it all back. My favourite? The Mk1 Capri 3-litre GXL. I had four of them. Just beautiful. They were about two grand back then – now they're sixty!"

His love of engines started young – as a boy he was mad about motorbikes. "I used to do a lot of scrambling. I wanted to be a bike mechanic but couldn't get an apprenticeship, so I went into cars instead. Dad was an engineer, so it was in the blood. I did an extended four-year apprenticeship and could do everything by the end of it – welding, spraying, engine rebuilds. The lot."

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Local & Trusted

Cotswold Friends needs you!

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

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

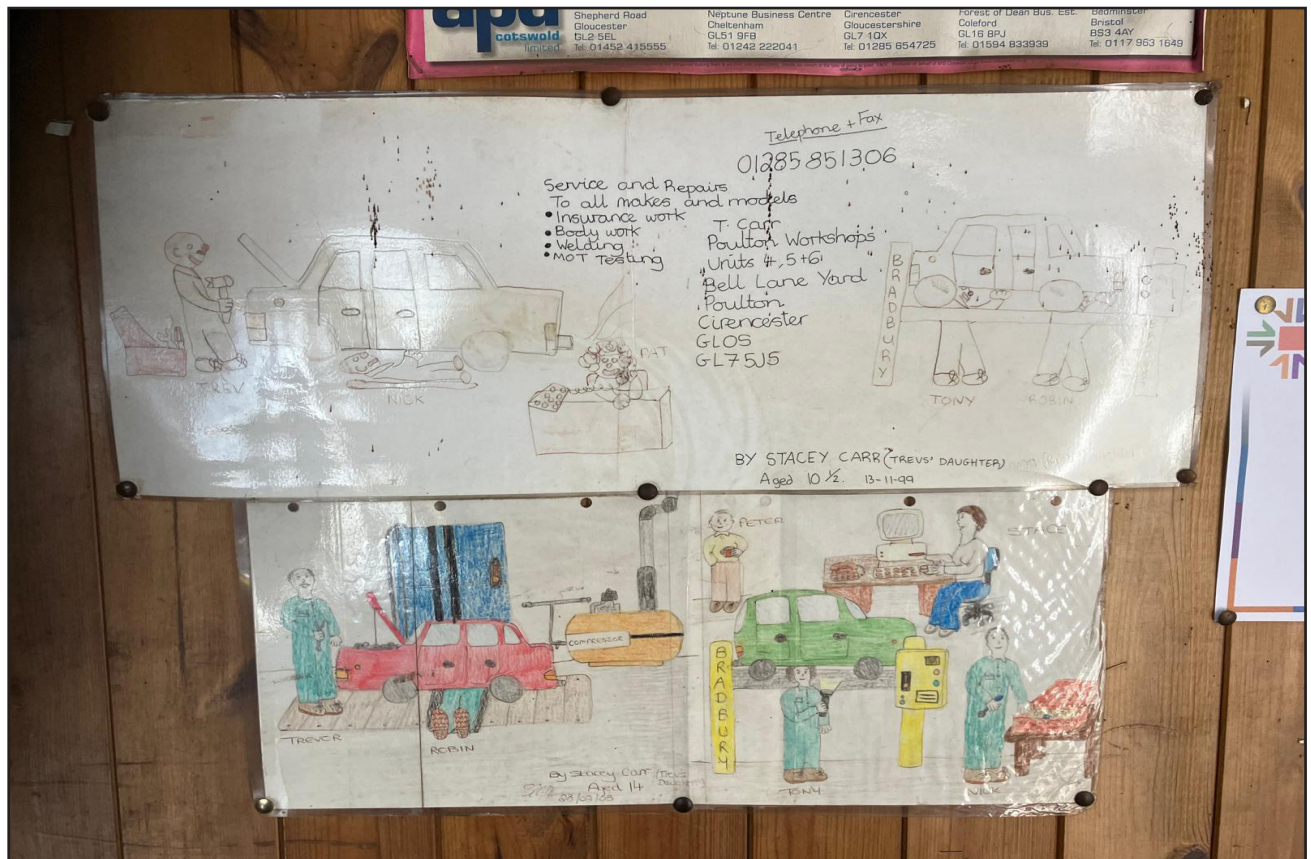
They began to expand into Cirencester and surrounding areas (from Rencdomb to South Cerney, Sapperton to Poulton and many places in between) after the pandemic and have seen the demand for the service grow year on year. Their incredible team of volunteers take clients anywhere they'd like to go; for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

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

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

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

TREVOR CARR, THE MAN WHO KEEPS POULTON RUNNING



Though he gave up motorbikes at 45, Trevor's competitive spirit didn't fade. These days, it's all about clay shooting. "Every weekend, I'm off to competitions – sometimes with 800 people there. I shoot in the A class – have won a fair bit of money! Came first, second and fourth in different competitions this month alone."

He also finds time to give back. When a local school in Ampney Crucis wanted to provide booklets to pupils about internet and phone safety, Trevor sponsored a whole class. "You've got to help where you can," he says simply. "The world's a bit mad these days – anything that helps kids stay safe is worth it."

Despite all this, he has no grand plans for expansion or retirement. "No forward plans – I just keep going for now. I love it here. I hate big towns and I hate traffic. It's the face-to-face stuff that matters – being able to look someone in the eye, talk through a problem, and know you're helping."

And help he does – through the generations. "Some families have been coming to me since I started. I did the dad's car, now the daughter's, and the grandkids. One customer's great-grandchildren come to me now. That sort of continuity is rare – and really special."

Local businesses like Trevor's are the lifeblood of rural communities. They offer not just a service, but trust, familiarity, and human connection in a world that's increasingly automated and impersonal.

Rosie Arkwright in conversation with Trevor Carr

POULTON DEFIBRILLATOR DETAILS

THE YELLOW DEFIBRILLATOR BOX IS LOCATED ON THE OUTSIDE WALL OF THE VILLAGE HALL, ON THE PUB SIDE

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DOWN ON THE FARM

If you've been walking your dog or peering over hedges in recent weeks, you might have noticed something unusual: the grass just isn't growing. May is typically the month when grass rockets out of the ground – a vital time for both livestock and arable farmers. But this year, the fields are telling a different story.

We've had barely a drop of rain. The grass is curling up on the stonier patches, and worse still, says Charles, it's not growing back behind the stock after they've grazed. That's a real concern. It's more like the conditions we'd expect in July or August, not May – which is meant to be peak growing season. Without a decent spell of rain soon, the outlook isn't good.

"The arable crops are feeling it too. They're not beyond redemption yet, but they're certainly struggling. Winter barley is already coming into ear, and you can see the grain sites – but there just aren't enough. That's the first sign we're going to have a below-average harvest. If we're lucky and we get rain in the next couple of weeks, we might scrape through with an acceptable yield. But anything better than that is off the table. More likely, it'll be a lot worse".

There's an old farming saying: "Rain in May for corn and hay." Well, we've had none. March, April and now May – dry as dust. And before that, it was the wettest winter Charles can remember. "We're swinging from one extreme to another, and neither end does us much good. The wet caused plenty of damage – now the dry is adding its own".

For the livestock, things aren't desperate yet. There's still some winter fodder left over, thanks to last summer's abundance. "If the grass runs out," says Charles, "we can fall back on that. But the dairy boys are really struggling. They need fresh grass for milk production, and if nothing's growing, they'll have to dip into winter silage reserves now – which means there'll be less to go round when winter actually returns".

There's a slight cushion, mind you. Some farmers sold cattle last year when beef prices hit record highs, so there are fewer mouths to feed. Prices remain very strong, so many took the opportunity to cash in. But even with a smaller herd, we still need the basics – grass and water.

The Team at Poulton Fields have had to adapt their day-to-day operations on the farm. Some later-sown crops haven't gone in at all – there's no point if there's no moisture. Joe Bennett – our local dairy farmer who sometimes appears in this column, has maize to plant, for instance, which should have gone in a month ago, but it's been postponed. Without enough rain, it simply won't germinate properly, and planting it now would be a waste of time and money. That has a knock-on effect for next winter's feed. If it doesn't go in soon, it'll have to be replaced somehow.



The same goes for fertiliser, Charles notes. You only put it on if there's rain in the forecast. Otherwise, it's like scattering £5 notes across the fields. There's just no room for waste. The soil has enough basic fertility to support growth, but we won't get that much-needed boost without water moving through the plant system. A little shower last week did wonders – everything looked instantly perkier – but ideally, we need that every week, not once every six.

TB Testing – A Nervy Week

Last month we reported that Charles had 3 inconclusive TB test results and the vet would need to come to retest. This has now been done. It's always a stressful time. Thankfully, they've all passed on retesting. "It's a big relief. The TB test itself compares reactions to avian and bovine TB – a tiny jab in the skin, then the vet measures the bumps four days later. A reaction doesn't always mean a reactor, but when you're in a high-risk area like we are, you're tested every 6 to 12 months and hold your breath for four days each time".

If the farm had had confirmed reactors, it would've meant full herd testing every 60 days until they got two clean tests in a row. During that time, they wouldn't be allowed to sell breeding stock – only to licensed finishing units, known as "orange markets." So, avoiding that situation is a win.

It's a contentious issue. Scotland claims TB-free status, but they do a lot less testing. In truth, TB is still around - just less dense due to different cattle numbers and geography. The South West remains the worst-affected area. It all started here, and despite best efforts, it's never gone away. Years ago, it was down to one parish in Cornwall. Then badgers were made a protected species, and now it's spread to nearly every county in the UK.

DOWN ON THE FARM

Lambs, Calves and Silage Prep

On a brighter note, lambing's nearly done. The dry weather, at least, has made that task easier than the mud bath farmers endured last year. Calving is going well too. Charles is nearly finished. Soon, they will be cutting grass for silage and getting ready for the summer push. This is a relatively quiet time before things ramp up again.



Looking Beyond Our Borders

The papers have been full of talk from the US recently, about how Britain treats its farmers. They're not wrong to raise concerns. Import controls are patchy, and despite official assurances, it's hard to be fully confident about what enters the country. Plant diseases like Dutch elm disease and ash dieback – they all came in from abroad. Foot and mouth, African swine fever – these are real risks, says Charles.



Dutch Elm Disease (above)



Ash Dieback (right)

"Australia takes it seriously – try getting through customs there with a ham sandwich and see how far you get. In contrast, our borders let in all sorts. It's not always large-scale smuggling either – sometimes it's a lorry driver bringing pork from Poland as a treat for his mates, prepared as his mother makes it which you can't get in the UK. All it takes is one contaminated load to spark a disaster. Disease doesn't care about good intentions".

Let's hope for a little rain before the next instalment.

Rosie Arkwright in conversation with Charles Horton

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POULTON CRICKET CLUB – THE NEW SEASON STARTS!

As the new season has successfully started (6 wins from 6 fixtures across all teams at the time of writing), we are looking forward to the next few months. Not least because we have an exciting calendar of fundraising events across the season. Usually, our focus would be fundraising for the cricket club, however, due to a lifelong member being diagnosed with breast cancer towards the latter part of the 2024 season, and indeed other members having been affected, we have decided to also fundraise for The Big Space Cancer Appeal and The Ruth Strauss Foundation.

The Big Space Cancer Appeal is raising funds for a new cancer centre that will offer local patients the very best environment for treatment, healing and recovery at Cheltenham General Hospital.

The Ruth Strauss Foundation provides emotional support for families to prepare for the death of a parent. Andrew Strauss, former England cricket captain founded this charity in memory of his late wife, Ruth.

Our Fundraising Events

Women's Softball Festival on Sunday 8th June @ 1pm will include our annual bake-off competition, choral and jazz music, and an accompanying BBQ. For The Big Space Cancer Appeal.

The Cricket Quiz That Is Not About Cricket on Saturday 14th June @ 7pm is a multi-format quiz, £5 per person with a BBQ supper available. Fundraising for the cricket club.

Come and enter a team at the Family Fun Day on Sunday 13th July @ 2pm where we will be holding a sports day (teams of 6, with 2 U18s per team). Entry is £20 per team. Fundraising for The Ruth Strauss Foundation.

Charity Auction on Saturday 26th July @ 7pm includes items such as Joe Roots kit bag and training kit, a signed Gloucester Rugby shirt, 1-week in a 3-bed Spanish apartment, 1-year gym membership, a round at Royal St George's golf course for 3 people, among many more. There will also be live music and a hog roast. Fundraising for The Big Space Cancer Appeal.

Finally, we have launched our Miles Matter initiative, where participants log their mileage in the Strava app from activities of their choosing, with prizes to be won in age category at the end of the season. Entry is £10 and the Strava group to join is "Miles Matter For Big Space". Fundraising for The Big Space Cancer Appeal.

For further information, please email pccfundraisingsponsorship@gmail.com or come down to the cricket club for a drink and a chat.

Philippa Dunn, Poulton CC Fundraising & Sponsorship Secretary

The Big Space Cancer Appeal

We are incredibly proud to launch The Big Space Cancer Appeal; raising funds for a new cancer centre that will offer local patients the very best environment for treatment, healing and recovery.

We have a vision for a wonderful new home. But we need your help to make this dream a reality.

The Ruth Strauss Foundation

SUPPORT FOR FAMILIES FACING GRIEF

We believe that all parents receiving an incurable cancer diagnosis should have access to specialist support and guidance to help them talk to their children and prepare them for what's to come.

Our free Family Support Service provides parents with the professional emotional support they need to start the difficult conversation with their children about their incurable cancer diagnosis.

Useful contacts for 2025

Heather Baker – Poulton Cricket Club Village link – in the Poulton Village WhatsApp group.

Dave Dunn – Chairman & Lead for Seniors/Facilities/Ground PoultonChair@gmail.com

Will Bathurst – Treasurer (Membership) PoultonTreasurer@gmail.com

Lucy Ireland – Vice Chair & Lead for Youth & Women's cricket PoultonYouthManager@gmail.com
or PoultonWomen@gmail.com

www.poultoncricketclub.co.uk



BLUEBELLS - PHOTOGRAPH BY PIERS BELMONT



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Ash

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Working Together for Our Communities

Following the recent local elections, I'd like to extend my warmest congratulations to newly re-elected county councillor, Lisa Spivey, who will be representing Poulton on Gloucestershire County Council. Whether you're seeing a familiar face or welcoming someone new, local councillors play a vital role in shaping the places we call home.

From planning decisions and local transport to social care and protecting our green spaces, councillors are at the heart of so much that affects our daily lives. They're often the first port of call when something isn't working - and the people helping to get things sorted. I've seen first-hand just how hard our councillors work to support their communities, and I want to thank everyone who puts themselves forward to serve in this way.

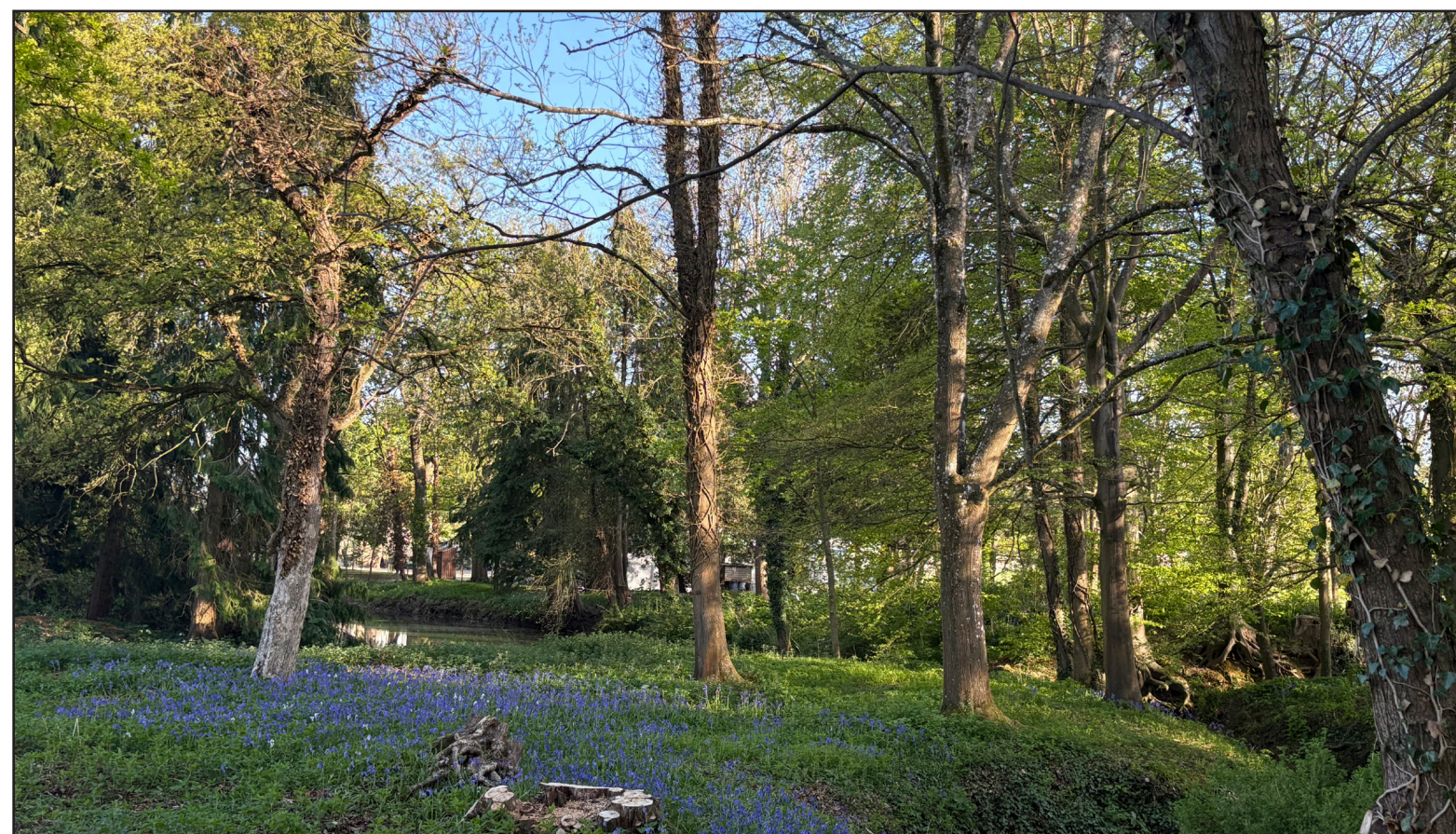
As your MP for South Cotswolds, I believe strongly in the power of collaboration. The best outcomes result when local councillors, residents, and MPs work side by side - sharing ideas, raising concerns, and pulling in the same direction. Whether it's improving bus services, making our streets safer, supporting local businesses or tackling flooding, we get the best results when we bring together different perspectives and local knowledge.

Collaboration isn't just a nice idea - it's essential. We face big challenges as a region, from the cost of living crisis and the pressures on rural services, to the urgent need for climate action and nature recovery. But we also have so many opportunities: incredible community spirit, innovative local businesses, and people who care deeply about where they live. By working together, we can help unlock that potential and build a brighter future for everyone across the South Cotswolds.

As always, I'll continue doing everything I can in Parliament to raise local concerns and push for the resources and attention our area deserves. But the most important part of my work happens locally - in conversations at village halls, in email exchanges with residents, and in meetings with councillors and community groups.

To those who've just been elected: no matter which party you represent, I look forward to working with you for the good of our communities. And to local residents: if there's something you think I or your councillor should know about, please don't hesitate to get in touch. Together, we can work together to build strong, resilient and prosperous communities across the South Cotswolds.

Dr Roz Savage, MP for South Cotswolds - roz.savage.mp@parliament.uk



Bluebells near Poulton Priory



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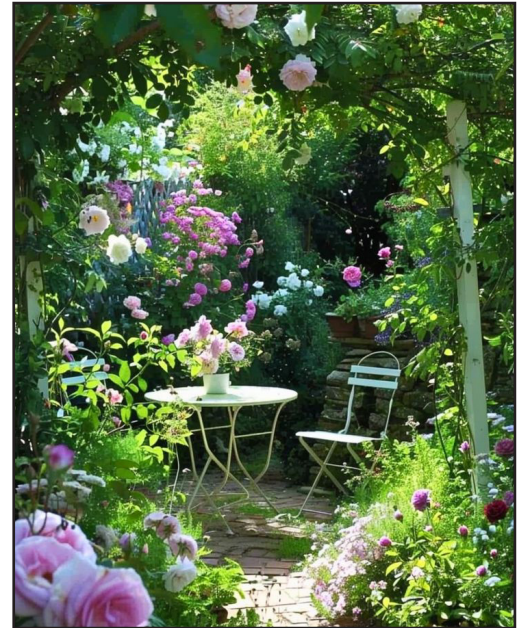
JUNE IN THE GARDEN

What better place to spend a beautiful June day than in a Cotswold garden? The soft cooing of the wood pigeon, the humming of bees and the heady scent of philadelphus and roses warmed against honey-coloured stone entice us to bask in the moment and indulge in peaceful contemplation.

And so it should be, for 'What is this life if, full of care, we have no time to stand and stare?' Twenty idle minutes are often surprisingly productive for the gardener. We spot jobs needing attention and improvements to be made - an outcrop of rogue weeds, an overgrown shrub, a gap in planting which is suddenly glaringly obvious.

An essential chore always at the top of my to-do list is research and development, in other words visiting other gardens for inspiration and ideas. The National Garden Scheme is a rich source of open days at exceptional private gardens. It raises millions for charity and usually offers plants for sale and scrumptious homemade teas as a bonus. Poulton Garden Club is also arranging occasional visits to local gardens, so sign up for details with helenharesign@outlook.com or jackie.pigott1@btinternet.com.

Deadheading roses and annual flowers like cosmos is another pleasant task for a warm June afternoon. You can potter about the sunshine, snipping spent blooms smug in the knowledge that you are doing vital work to encourage a second flowering later in the summer. Key is to cut the stem down to the next leaf or bud below the old flowerhead, which will then send out a side shoot and more buds. Roses grown for their spectacular hips - the rugosa or moysii roses - are, of course, the exception and must be left alone to do their thing.



By the middle of the month it is light soon after 4am and the hours after dawn are the perfect time for watering, before too much moisture is lost to evaporation later in the day. Evening is a good time too, although it creates optimum damp conditions for marauding nocturnal slugs and snails. To conserve water, I restrict this job to pots, seedlings, the kitchen garden and any recently plantings which look like they are flagging. This year I have fixed a hose to the tap of my water butt to reach the veg beds and pots with minimal watering can grunt-work. The pressure isn't great, but it does the job eventually and it means I can avoid using the mains supply.

Midsummer on June 24 marks a turning point in the gardening year, just as it seems to be getting into its stride. The rule of thumb is that deciduous shrubs which finish flowering before this time - philadelphus, rubes, weigela, forsythia - are pruned then. This means they spend the rest of the year making fresh growth which carries next year's blossom.

Mature shrubs benefit from hard pruning, removing up to a third of the old wood down to the base of the plant to encourage new shoots. Weed, water and mulch after cutting back. As you prune, look for strong and healthy non-flowing shoots in the trimmings, which make excellent cuttings. Before midsummer, take softwood cuttings from the tender tips. After midsummer, use slightly older material with a soft tip but harder base to make semi-ripe cuttings.

To do in June

- It is not too late to sow annual flowers and veg. The long days mean many will grow quickly and last until November.
- Thin out hardy annuals - plenty of root space equals stronger plants and better flowering.
- Keep picking sweet peas to prolong flowering. Tie them in and snip off tendrils which sap vitality and kink stems.
- Cut back new growth on wisteria after flowering to a spur of about 15cm.
- Sow biennials - wallflowers, honesty, foxgloves - for flowering next year.
- By June it is safe to plant out tender flowers and veg - cannas, dahlias, pelargoniums, tomatoes, sweetcorn, courgettes and runner beans.
- Continue to pinch out side shoots on tomato vines. Water well in the morning, but don't leave them standing in water, which encourages pests.
- Shade greenhouses to keep them cool and prevent scorch.
- Net fruit before it ripens to foil hungry birds.
- Wait until after midsummer to cut grass planted with bulbs. This allows the foliage to feed the bulb for better flowering next spring.
- Sow small amounts of lettuce every 2-3 weeks to keep supplies going through summer.
- Thin out clusters of fruit on apples and pears to just one or two, removing small, damaged and misshapen fruit, for better growth and ripening.



CHAMBERLAIN WINES

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



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

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

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

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

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

All the best!

NATURE NOTES

The May bugs are flying

If you hear a loud bang on your window around dusk in May and June it may be a visit from one of our heftiest and possibly noisiest flying insects, the cockchafer, also known as the “May bug” or “Doodle bugs”. The last time I heard one here in Poulton was about 4 years ago, which is about right since their life cycle is 4 years and there are years when they are much more numerous. Perhaps 2025 will be a cockchafer year.

If you leave your windows open at this time of year at dusk they are attracted by the light and can crash into the window. They have a hard shell-like covering for their wings, the elytra, which means they make a loud noise when they hit a window. They are often flung on the floor landing on their backs. There they make an awful din as they struggle to get upright which they don't seem to find easy. Once they get airborne again they lift their elytra and unfold their flimsy looking wings, flying off with a loud buzzing noise.



When I was a child I had a bedroom window which was on their flight path and every May I would be woken from sleep by them crashing about on the wooden floor, which amplified their sounds. The males fly in swarms and are attracted to oak trees on which the females feast in order to produce eggs. As the females feast on oak leaves, their chewing releases “green leaf volatiles” which include a group of alcohols called hexanols. These readily vaporise and can be detected at a distance by the males (shown above) who have what look like huge orange eyebrows but are actually enormous antenna. These hexanols act as pheromones, attracting males ready to mate. Curiously these same chemicals are used as alarm pheromones by bees being released from a gland next to their sting and used to attract other bees to join the attack on a potential robber of their precious honey stores.



The female cockchafer is of similar size to the male with a pointed tip to her abdomen which is not a stinger but an ovipositor, as shown left on one recently found on my bedroom floor. After mating the ovipositor is used to deposit eggs in the ground, up to 80 during their 6 week life span.

The eggs hatch after about 4-6 weeks into C-shaped white grubs with large jaws which feed on roots of grass and other crops including potatoes. They remain underground as grubs for up to 4 years steadily increasing in size until after 3-4 years they are 4-5 cm long and look rather impressive as shown below.

The grubs then pupate and overwinter buried in the ground, hatching and emerging as adults in the spring to start the life cycle all over again.

Swedish folklore says that the colour of the grub predicts the severity of the winter to come. If the grub is bluish at its end but white to the fore the winter will start very cold and get warmer in the second half. In truth the colour gets bluer the more it eats.



The grubs used to cause severe agricultural losses and in the 19th century various methods were used to control them including shaking the tree where they were swarming and collecting the beetles which fell out of the tree. Large numbers were also gathered to be fried to make soup. The cockchafer was virtually eliminated in the 1970s by the use of pesticides. These have since been banned because of their persistence and the damage they were doing to the environment so now the cockchafer is making a comeback. There is much research into using biological controls including pathogenic fungi, bacteria and nematodes.



Undoubtedly the safest and most natural way to control their numbers is to allow their natural predator the mole free roam. They love the grubs which make a tasty morsel and there is no shortage of moles in Poulton if my vegetable patch is anything to go by.

Rooks, of which there are also plenty in the fields around Poulton, also specialise in eating them hence the other name for chaffer grubs “rook worms”. Rooks are intelligent birds with a good memory and favour spots where they or their flock members have previously found grubs. They are attracted to areas of yellowing grass which can indicate grubs attacking the roots. They also seek out areas where badgers or foxes have dug, since these species also seek out and eat the grubs. So many members of the wildlife community will be happy if this year is a cockchafer year!

Robin Spiller



Special Events for English Wine Week



Saturday 21st June

Bulari Bar
 Cotswold Chippy -
 Quality English Fish & Chips



Friday 27th June

Bulari Bar Saturday Special
 Smiths of Bourton -
 Gourmet burgers



Tour & Tastings

Tour and tastings available on
 Saturday 21st, Thursday 26th and
 Saturday 28th June



FROM THE CELLAR DOOR

Raise a glass to English wine - Poulton Hill Estate's Natalie Barker shares all the latest news from between the vines

English Wine Week takes place from June 21st to 29th and to celebrate we are opening the Bulari Bar on Friday and Saturday nights.

To accompany our English wine, we have a quintessential English food option – fish and chips, as our guest caterer on Saturday 21st will be the Cotswold Chippy. On Friday 27th, Smiths of Bourton will be offering visitors their gourmet burgers. The Bulari Bar will be open, serving our award-winning Poulton Hill wines, Cotswold Lakes Brew Co beers and a range of soft drinks.

There is plenty of parking, and we have covered and uncovered seating with views out across the vineyard, nestled in the English countryside. Dogs and children are welcome, so bring the family and meet up with friends. The events run from 5pm until 9pm.

We also have three **Summer Tours and Tastings taking place during English Wine Week on June 21st, June 26th and June 28th**. Our wine tours are a great way to celebrate English wine as you have the rare opportunity to not only taste our unique wines and spirits, but also to enjoy the countryside they were grown in.

For more details on the Bulari Bar or our Tours and Tastings, visit our website: www.poultonhillestate.co.uk

Vineyard Vignette

June is a busy time in the vineyard as we are undertaking a lot of work to ensure that our vines are in the best condition for growing a healthy crop of grapes. Bud rubbing started in May this year, where any growth a hand down from the crown (the bulbous bit at the top of the vine) is gently rubbed off, focusing the vines nutrients into areas where we will be growing the grapes.

Canopy management, in the form of crown thinning, also starts in June. This is when we remove some shoots at the top of the vine to focus the vine's energy into a few shoots that will grow to bear fruit. This allows the grapes their own space to grow and get sunlight, also ensuring better air circulation, which will help to prevent diseases such as mildew affecting our vines.

Say thank you to your father with Poulton Hill

Father's Day falls on June 15th this year and we have plenty of gift ideas for you, from any of our range of wines and spirits, tickets to a Tour and Tasting or even gift vouchers. We also have a range of gift boxes and wine accessories at the Cellar Door. All wines and spirits bought at the Cellar Door are sold at special Cellar Door prices.

If you want to take Father out for a nice lunch, a number of local eateries stock Poulton Hill Estate wines and spirits. If you visit our website, our Cellar Door page also lists all our stockists. <https://www.poultonhillestate.co.uk/the-cellar-door/>.

Natalie Barker



**POULTON
VILLAGE
HALL**
∞

Poulton Village Hall Summer Party

We'd love to see you

on

Saturday 28th June

From 5pm

All ages welcome

Food & Drinks on sale

**fizz, wine, beer, cider & soft
drinks**

Hot Dogs, Chips & Nibbles

Ice Cream Cornets

**No need to book, but it would help
us to know numbers !**

Email

poultonvillagehall@gmail.com



Film Nights on first & third Tuesdays each month, so 3rd & 17th June ~
Join the mailing list at poultononeandnines@gmail.com to receive
information about each film.

Weekly Post Office & Pantry – each Tuesday afternoon, from 1.30 to
3.30pm.

Village Coffee Morning, known as Books & Bickies, on first Saturday of each month – on
Saturday 7th June 10.30 to 12.30 – a great time to meet & chat with friends

There will be a **SUMMER PARTY** on **SATURDAY 28th JUNE** – starting from 5pm. More
information on the following page or contact poultonvillagehall@gmail.com. We hope
you can come along for a relaxed, informal get together with friends and neighbours.

VILLAGE COFFEE MORNING

BOOKS, BICKIES & BEVERAGES – “BBB”

Saturday 7th June ~ 10.30 to 12.30

All Welcome

pop in for a pot of coffee/tea, browse the books, meet friends & neighbours



Film Nights at Poulton Village Hall

On first & third Tuesdays of every month

Tuesday 3rd June & Tuesday 17th June

Contact poultononeandnines@gmail.com to receive notification
about each film.

Did you know you can now book the Village Hall for you own event using our online
system? Check out the Village Hall booking system for all the details, costs & availability
@ <https://hallbookingonline.com/poulton/>

POULTON PLANT WATERING SERVICES

DO YOU NEED SOMEONE TO WATER YOUR PLANTS WHILE YOU'RE ON HOLIDAY?

13 YEAR OLD POULTON RESIDENT OFFERING A VILLAGE PLANT WATERING SERVICE FOR BETWEEN £1 AND £10 PER DAY, DEPENDING ON NUMBER OF PLANTS OR SIZE OF GARDEN.

FOR FURTHER DETAILS CONTACT CHARLIE MARROW AT
Poultonplantwatering@gmail.com

Poulton Eye Newsletter	Poultoneye@gmail.com Editors: Rosie Arkwright, Lizzy Roughton
Poulton Village Website	www.poultonvillage.co.uk
Poulton Facebook Page	https://www.facebook.com/groups/959278000806216/?multi_permaLinks=4503302606403720
Poulton WhatsApp Group	Please contact Rachel Hutchinson to be added to group; 07557 006623
St Michaels and All Angels Church, Poulton	Church Wardens: Lizzy Roughton - pryorlizzy@gmail.com ; rosie.arkwright@icloud.com
Village Hall	Available to hire for parties, wedding breakfasts, clubs or meetings - poultonvillagehall@gmail.com
Playing Field & Allotment Charity (PFAC)	pfacrustees@gmail.com
Post Office	In the Village Hall. Tuesday 1.30 – 3.30
Parish Council	Chairman: Simon Collyer-Bristow scb@crfc.co.uk Clerk: Heather Harris poultonclerk@gmail.com
District Councillor	Lisa Spivey: lisaspivey4@gmail.com
MP - South Cotswolds Constituency	Dr Roz Savage MP: roz.savage.mp@parliament.uk
Poulton Action Group (solar farm)	poultonactiongroup@gmail.com .
Refuse Collections	Food bin weekly Thursday 7am. All other bins & bags on alternate Thursdays.
Poulton Football Club	www.poultonfootballclub.co.uk
Poulton Cricket Club	www.poultoncricketclub.co.uk/
Poulton Gardening Club	helenharesign@outlook.com or jackie.pigott1@btinternet.com
Poulton One and Nines	Films in the village hall every 1 st and 3 rd Tuesday of the month. Contact poultononeandnines@gmail.com
Books Bikkies & Beverages	Village get-together 1 st Saturday of each month, 10.30 – 12.30 Poulton Village Hall Judith – 01285 851230
The Falcon Inn	www.falconinnpoulton.co.uk email: bookings@falconinnpoulton.co.uk 01285 850878