

## HORNTON FILM FESTIVAL 2006

A date for your diaries.....well, OK, you probably haven't got your 2006 diary yet, but scribble a note on the last page of your 2005 one. And the date is....**Saturday March 11<sup>th</sup> 2006.**

If you are thinking of making a film, please let me know. Following the experiences of this year there is now plenty of technical back-up available for anyone who needs it, so please don't feel constrained by lack of experience or lack of equipment, just call on 670320.

A professionally produced DVD is now available featuring ALL the films from the 2005 Festival. I've watched them again myself a few times already- and they are just as entertaining the second time around. It makes the perfect stocking filler at a bargain £9.99. All profits will go to the Pavilion Extension Fund.

*Peter Whitehead*

### HELP URGENTLY NEEDED

Hornton Youth Club is looking for one (or preferably two or three) new Youth Leaders to help with the running and supervision of the club. For a number of years Ian Harris and Les England have run the club with occasional help from other adults. However, there is now need for regular weekly assistance due to rising numbers of young people attending the club and also due to changes in Ian's commitments which may make it more difficult for him to attend every week. The club meets on Thursdays from 6.45 to 8 p.m. during school term times. If you are able to help or would like more information, please contact either Ian on 670541 or Les on 670215.

♥  
**Valentine's Ball** ♥  
At The  
**Whateley Hall  
Hotel, Banbury  
On Saturday 18  
February 2006**  
From 8 p.m  
until midnight  
Tickets £35 per  
person to include  
Live Band and  
Three Course Meal  
or reserve a table  
for 10 or 12  
Black Tie or  
Lounge Suit  
Tickets available  
from  
Liz Hurst 07811  
343556  
Amanda Wray-  
Mitchell 730402  
Carolyn Barker  
678553  
Hilary Lidguard  
738258  
Auction and Grand  
Raffle - all  
proceeds to  
Hornton School

**Autumn 2005**

**CHRISTMAS  
SERVICES**

🔔Advent🔔

Carol Service  
Sunday 27<sup>th</sup> November  
6 pm  
Parish Church

🔔Christingle🔔

Sunday December 11<sup>th</sup>  
6 pm  
Parish Church

🔔Carol Service🔔

Sunday December 18<sup>th</sup>  
6 pm  
Methodist Church

🔔Crib Service🔔

Christmas Eve  
Saturday December 24<sup>th</sup>  
5.30 pm  
Parish Church

🔔Christmas Day🔔

Sunday December 25<sup>th</sup>  
10 am  
Parish Church

### **ARTS AT LARGE**

**At the Methodist Church**

**On 11 November at 7.30 pm**

**MUNDY TURNER**

(Australian classical, blues, folk and rock music duo)

**Box office 670507**

**Tickets £7**

**On 1 December at 6.00 pm**

**(Workshop 4.30 pm)**

**PINOCCHIO**

**Box office 670507**

**Tickets £6/£4**

### **Eric Turner**

*We are sad to report the sudden death of Eric Turner on 13<sup>th</sup> September.*

*He swept the board once more with his vegetables at the 3 H's Gardening Club Vegetable and Flower Show in August, again taking the cup. A few weeks later he exhibited his vegetables at the Whichford Show and also won the vegetable cup by entering 23 classes and winning 21 with 16 first prizes, two of which, was a 26½inch runner bean and a marrow weighing 43 lbs. What great achievements.*

His life was a great achievement – he loved to do things right and to the best of his ability in everything he did. He first came to Hornton as a young apprentice to Roland Miles Electrician and learnt his trade. When Roland left Hornton nearly 50 years ago to live in Devon for health reasons, he sold Eric Bellvue and the electrical business.

Eric was well known locally as someone who could be relied on. If he could help in any way he would be there. He was on the Parish Council for nearly forty years and was Chairman during the difficult times when quarrying was an issue. He was one of the few who gave a lot of his time to build the Pavilion. He was also Churchwarden for nearly forty years looking after the Church fabric and the Church clock. He could be relied on to be there every Sunday whatever time the service was, to put on the heating in the winter, make sure everything was alright for the service and welcome the people. He truly was a good and faithful servant!

Eric never really retired he just had more time for other things such as his vast and beautiful garden which he opened a few times a year to raise money for MacMillan

nurses and other worthy causes. He delighted in having a Windmill built at the very top of the garden being a replica of the Hornton Windmill, which once stood at the top of Holloway but one third of the size. At Christmas he decked the sails with coloured lights and the tall tree further down the bank for all to enjoy.

He appreciated good workmanship and loved to work along side good craftsmen learning from them and enjoying their company as they enjoyed his. His dry sense of humour caused many a chuckle! He had so many friends around the district from those he worked for as an Electrician, and from his many hobbies of cricket, shooting and snooker.

Eric found his place in Hornton and was content with his life here. He gave so much to this place and Hornton will never be able to replace him.

### **CHURCH SERVICES**

#### Parish Church

1<sup>st</sup> Sunday – 8.30 a.m Holy Eucharist

2<sup>nd</sup> Sunday – 11 a.m (United Service) Holy Eucharist

3<sup>rd</sup> Sunday – 10.30 a.m Matins

4<sup>th</sup> Sunday – 11 a.m Holy Eucharist

5<sup>th</sup> Sunday - 11 a.m Holy Eucharist

There may be notices for details.

#### Methodist Church

1<sup>st</sup> Sunday – 11 a.m (United Service) Holy Communion

2<sup>nd</sup> Sunday – no service

(United Service at Parish Church)

3<sup>rd</sup> Sunday – 11 a.m

4<sup>th</sup> Sunday – 11 a.m

5<sup>th</sup> Sunday – 11 a.m

**Thursday Club** – After school until 4.30pm every school Thursday

### **MEADOWSWEET BEEF**

When I asked if I could put an advertisement in the Hornton Gossip, there was an opportunity to write a bit about 'Meadowsweet Beef' too, so I thought, why not? Here goes...

The Hamer family have been farming in Horley for 5 generations, and rearing beef cattle has always been at the heart of our farming business. We rear Aberdeen Angus and Continental crosses; a system which suits our grass and arable mixed farm in Horley. During the Summer months, the cattle are free to roam on ancient hay meadows rich in a wide variety of plant species. They stay outside, weather permitting, until late Autumn when they are brought inside for the Winter. They are then loose housed, bedded on wheat straw and fed a diet of home grown hay and cereals. This method of production does not force the animals in any way. They grow and mature slowly, at their own pace and consequently, we believe, they have a quality stress-free life.

Previously all our finished animals were sold at market for the current market price, so we never got to taste the fruits of our labour! But since developing our boxed-beef scheme, we have been able to eat our own beef and share the privilege with others.

We use a local abattoir, so that the animals do not have to travel any distance. The meat is allowed to hang in a cold store for a full three weeks to allow the flavour and succulence to develop. All the joints, steaks and different cuts are then bagged, sealed and labelled for us to collect. We then deliver £50 or £100 boxes to our customers who are all quite local to this area. Each box has a variety of cuts, including steaks, joints, mince and stewing steak. We also include seasonal recipes and guidance on how to cook each joint to ensure that our customers get the best from their beef.

We have received so many favourable comments from customers about just how good Meadowsweet Beef tastes. Increasingly, people want to know where their meat has come from and how it has been farmed, and we are able to give details of all our farming practices, if people are interested.

Perhaps, for a change, you'll be eating beef this Christmas. And if it's Meadowsweet Beef, you'll know that it has no artificial additives and

**Locally produced beef**

**Delivered to your door**

**£50 & £100 BEEF BOXES**

**good selection of joints, steaks, mince,  
braising and stewing steak**

*Our cattle are fed grass and cereals  
grown on our family farm at Horley*

**Taste the difference**

For availability or to request a brochure, please contact us;

**Emma & Martin Hamer**

**01295 730668**

preservatives; has been reared in an environmentally-friendly way, has travelled very few food miles and tastes delicious! What more could you ask for from fresh locally produced beef? For availability, to place an order or if you would like to know more about Meadowsweet Beef, please contact us and we will send you a brochure. Emma & Martin Hamer, The Jays, Horley, Banbury, Oxfordshire OX15 6BE. Tel: 01295 730668 email: [thehamers@waitrose.com](mailto:thehamers@waitrose.com)

**Our best wishes go to  
Lord Tweedsmuir who is presently in hospital.**

### **Simple Greek Lamb**

(serves 6)

Lynne says:

This is a recipe from the Torygraph colour supplement. Sometimes they are a bit fussy but this one is far from it and can be scaled up or down according to the numbers you want to serve. It could be served on its own and then you have done the whole meal in a single cooking dish but I would add a vegetable, perhaps broccoli. There is no need to be too precise about the herbs but the garlic really makes it.

4lb leg of lamb  
juice of 2 lemons  
4 fl oz olive oil  
1 1/2 tsp dried oregano  
leaves from 3 sprigs of thyme  
4 complete heads of garlic unpeeled but halved horizontally, plus 6 peeled cloves  
1 1/2 lb small waxy potatoes - unpeeled  
2 medium onions, sliced vertically into eighths  
8oz plum or other tasty tomatoes, quartered  
8fl oz dry white wine

Make incisions all over the lamb. Mix together the lemon juice, olive oil, oregano and thyme, season and pour two thirds over the lamb, making sure some goes into the slits. Cut the peeled garlic cloves into slivers and push them into the slits.

Cover and marinate for as long as you can in the fridge - even an hour will do but overnight is best. Turn every so often and reserve the rest of the marinade.

Halve or quarter the potatoes unless they are baby-sized. Put the lamb into a roasting dish which is big enough for everything. Mix the potatoes, onions, tomatoes and heads of garlic with the rest of the marinade and put them around the lamb.

Cook for an hour in an oven preheated to 190C/gas mark 5, basting the meat and turning the vegetables from time to time. Halfway through, pour the wine over and around the lamb. When everything is cooked rest for a few minutes, covered in foil. Serve and enjoy!

### **The Church Clock**

*Among the many unsung things that Eric Turner did for the church so quietly and competently over the years was to maintain the clock and to make sure it struck the hours. Fortunately, fairly shortly before he died, he handed over the baton to Norman Britton who now ensures that the clock keeps excellent time so that we can all enjoy hearing it strike except perhaps when we are having a wakeful night!*

*Sally Tweedsmuir,  
Churchwarden*

### **CONGRATULATIONS TO**

*Proud Grandparents*

*Norman & Ginny Britton on the  
birth of their first grandchild,  
Matthew*

*Harry & Julie Stanley on the  
birth of their fourth grandchild  
Taylor Emma*

*John & Angeline Turner on the  
birth of their second grandchild  
Finley Michael John*

### **JUMPA READY FOR LIFT- OFF**

Final details for the JUMPA digging and building work to get started are happening this month with a view to the contractors, Beacon, being on site from early December.

We now have all the funds in place to build the main multi-purpose play area, which will be suitable for tennis, netball, basketball and five-a-side. There will be high fencing all round and two access gates.

Of course, the fund-raising can't stop completely: we will need to landscape the surrounding area and decide on its best use. And we'll also need ongoing funds for maintenance and other costs. Hence, you will find occasional JUMPA events still popping up on the calendar - like the next Progressive Dinner next February, which will raise funds for both JUMPA and the Pavilion. (See full details in this issue of *The Gossip*.) Lots of good ideas for making the best use of the overall site have been put forward and, as work gets underway and the main playing surface nears completion in early 2006, we will need to decide which ideas are most feasible and useful to the village and all age groups. Hence, there will be a JUMPA meeting on Wednesday 14 December, at the Dun Cow, for anyone who would like to join the committee to discuss ideas and options. Just turn up at 8.15pm or let Chairman

Steve Woodcock have your views if you can't be there.

### Calling all Knitters

**I will be taking all the past year's collection of knitting to the collection point in Banbury during the second week of November. Please deliver your knitting to me or phone for me to collect it before the 6<sup>th</sup> November. Thank you for your support. Isabelle 670551**

### Hornton Methodist Church

#### **Bingo**

*Monday 5<sup>th</sup> December*

*Church Room*

*Eyes down 7.30 pm*

### **The Village Shop**

By the late Dorothy Alcock

Years ago, by the village Green  
My Grannie's little shop was seen  
It's tiny windows all a'gleam  
Inside, the counter scrubbed snow white  
Brass scales and weights all shiny bright  
Toffee apples in a jar  
Treacle toffee black as tar,  
Sherbert dabs with licorice in,  
Broken biscuits in a tin,  
Tea and sugar, pickling spice,  
Everything in't' shop were nice.  
My Grannie always had a smile  
She loved to stand and chat awhile  
But now my Grannie's passed away  
And I am growing old and grey  
But I still recall yon village shop  
As I sit by t'fire with my old pint pot

### **Hornton School News**

We now have 83 children on roll. Three new staff have joined us this year – Mrs Davis and Mrs Norris as teaching assistants and Mrs Wythe who is the new secretary.

As usual, term started busily. Year 4 pupils continued their gardening project and have now harvested all their produce. A special thanks to local people who kept an eye on things during the summer.

Our Harvest Service and Apple Fest raised about £120 which we sent to Christian Aid. We appreciate all the parental support in baking 'apple' things – the display was magnificent.

Pupils from class 3 took part in the 'Children singing for Children' concert in Banbury recently. The money raised goes to Helen House Hospice and Hope and Homes for Children charities. Two of the songs our children sang were composed by Hilary Childs and Janet Porter.

Most recently we have had a very exciting 'Dinosaur Day' Two visitors from the Oxford Geology Trust ran the day. Children researched and identified fossils, investigated the 'death' of a triceratops and measured the size of dinosaur footprints. A highlight of the day was the donation to the school of the fossil of an ocean creature from the Jurassic period, which was found in Hornton quarry. Mr Colin Neville came to the school and told the children all about it. We shall decide where best to keep it, so that everyone can see it – it's quite large!

We have done well in sport this year. Our years 2 and 3 won the Tennis cup for the second year running and last week our netball team won the partnership competition playing High 5 netball. Well done everyone.

You will be interested to know that the Hornton School Mike Webber

Trust has now been set up, to administer and oversee the money that Mike left to the school in his will. The trustees will agree annually the use of the interest, so that the pupils of the school benefit well into the future, as was Mike's wish.

We look forward to another busy term. Lots of exciting things are planned, including another astronomy roadshow to link with the pupils' topic on The Earth and Beyond.

We shall visit the pantomime at Leamington again nearer Christmas. Our Christmas Carols and Nativity will be on 14<sup>th</sup> December.

Look out for the School Association Christmas Bazaar to be held on Friday 9<sup>th</sup> December in the school from 6 till 8pm. Hope to see you there.

WMFClifford  
Headteacher

I doubt there could have been a worse year to persuade people not to use slug pellets! It has truly been the year of the slug – even the milk bottles have been covered with them first thing in the morning. I have not given in, however, and have tolerated having lacy hostas for a year in the hope that this means that the birds have been feasting.

This time of the year brings lots of outdoor jobs and one we could do is check the buildings with next year's nesting sites in mind. Many birds like to nest in cracks and crannies which must just be cliffs from a birds eye view – and it would be dreadful if these crannies were repaired with concrete when a nestful of chicks were in residence. We also need to make sure that any poison we put down for rats and mice can't be accessed by birds, particularly by owls at night – and the same goes for mousetraps.

I haven't heard from or about the Parrot for a few months now although I have been told that it has been seen. The pheasant, or a pheasant, returned this week and strutted his stuff for a few mornings. I presume it's the same one as he returned to the spot beneath the hanging feeder where he acted as sweeper-up last winter. I've also learnt new respect for my enemy, the Magpie, when on three occasions I saw it pick up a chunk of rock-hard French bread and drop it in the birdbath, shaking it around until it was soggy enough to eat. Any day now I expect to see it building a small campfire in order to bar-b-q the meat it has stalked, killed, plucked and filleted.

I've checked out the advice on feeding birds this winter with regard to Bird Flu. This is contagious rather than infectious, which means that you have to take the germs in by mouth or inhale droplets or particles. The virus is carried in bird droppings, which when dry can become dust. In the unlikely event of the wild birds in your garden being infected, the advice is not to handle any dead birds and to wash your hands with bacterial handwash every time you top up feeders or water containers. The message seems to be 'don't panic' and take sensible precautions.

The autumn is the only time of the year when I don't put out wild bird food, as there is an abundance around here. The birds are beginning to flock in readiness for winter, and if we do have a hard winter as is threatened then our support will be even more vital than usual. If you want to feed protein rich live food then mealy worms and maggots can be obtained by post from [www.organicgardener.com](http://www.organicgardener.com)

Birdbrain

**For Kitchen extension fund**

The Hornton Ladies Working  
Party invite you to their  
**CHRISTMAS SOCIAL AND  
SALE**  
**Saturday 3 December**  
**7.00 p.m. in the Parish  
Church**

Whilst every effort is made to ensure the accuracy of information printed in this paper, the Editorial team cannot accept responsibility for the consequences of any errors that might occur. The opinions published in this paper are not necessarily those of the team.

**BUMPER CHRISTMAS BINGO  
AT THE PAVILION  
FRIDAY 25 NOVEMBER  
EYES DOWN 7.30 PM**

## WHAT'S ON AT THE DUN COW

### **FRIDAY 18<sup>TH</sup> NOVEMBER**

From 6 pm Traditional Fish & Chip Night - launching our new service

### ***TAKE AWAY FISH & CHIPS***

Every Thursday, Friday and Saturday

6 – 9 pm (all food cooked fresh)

but **FOR ONE NIGHT ONLY** – fish & chips will be available at take away prices and The Dun Cow will donate 50p for each meal and 20p for every drink sold to Children in Need.

### **COMPETITION 1<sup>ST</sup> – 18<sup>TH</sup> NOVEMBER**

Draw to take place on 18<sup>th</sup> Nov at 10.30 pm in The Dun Cow. Proceeds will be divided between winner's chosen charity, Hornton Pavilion Fund and Children in Need.

### ***CHRISTMAS MEALS AT THE DUN COW***

Saturday 17 November 7.30 for 8 pm

Sunday 18 November 1.00 for 1.30 pm

Traditional Christmas fayre –bookings being taken. Watch notice boards for menus.

### **NEW YEAR'S EVE**

The Dun Cow would like to host the biggest Jacob's Supper the village has ever seen. A Jacob's Supper is when everyone bring along a plate of food/nibbles for all to enjoy and share. So, please come and join us, bringing your own contribution for the buffet table. If, nearer the time, you can let The Dun Cow know what you are bringing so that we don't get too much of a good thing too many times!

### **FRIDAY 20<sup>TH</sup> AND SATURDAY 21<sup>ST</sup> JANUARY**

Bacon sarnies & Chip butties night

Had enough of turkey and rich food? Now for some real basic grub – cheap and cheerful evenings for all.

### **FRIDAY 3<sup>RD</sup> TO SUNDAY 5<sup>TH</sup> FEBRUARY**

Winter Beer Festival – a collection of themed real ales to sup at your leisure.

### **WEDNESDAY 8 FEBRUARY**

A Wine Tasting Evening with S H Jones – also to help The Dun Cow extend their range of wines with you selecting the ones you would like as a drink.

### **Neighbourhood Watch Message**

Pity about the lack of the Summer Party – it just didn't happen! Start looking forward to next summer's Gathering on the Green!

The police continue to warn us about break-ins to sheds and opportunist thefts from houses whose doors have been left unsecured etc. However, there are not as many as there used to be and the rate of successful prosecutions is rising. Good news!

So keep up the vigilance! Doors locked, sheds secured, important things such as bags, wallets, car keys tucked out of sight. And soon, don't forget, keep Christmas presents hidden both in the house and car –easy picking and too tempting for some!

Be ruthless at the door. The official-seeming caller wanting to check electricity, water, etc, often working with a partner, may just be after what he

can lift – a new twist on 'Cash and Carry'? Selling at the door continues - sometimes even with a prior appointment. But do be careful: although a few may be genuine, many are not. One doughty person recently called the police after just such an appointment – and the salesman failed to turn up. Suspicious? Internet users might like to check out the tips for buying on-line which can be seen on the Hornton Website.

Enjoy Christmas!

Dogberry

### **wwwwhat a busy website!**

In the last four years nearly 20,000 people have visited Hornton and slipped away again unnoticed!

That's because they didn't come here by road but via cyberspace. They're all visitors to Hornton's official website, which you can find at [www.Hornton.org.uk](http://www.Hornton.org.uk). The website, which was set up four years ago, is visited by an astonishing 500 people every month.

All sorts of people log on to [www.hornton.org.uk](http://www.hornton.org.uk). They include villagers; people who used to live here and curious outsiders looking for information.

What's more, 80 per cent of them are new visitors to the site, finding out about Hornton for the very first time. We owe it to them - and to the 20 per cent who visit the website on a regular basis - to keep it up to date and interesting. This is helped by putting the Hornton column of *The Banbury Guardian* on the site each week, thanks to James Prentice of Starveall Barn on Quarry Road, who runs the site for us. But we need to keep the rest of the site up to date as well - and add new information about the village and the host of activities, which go on here.

If you help run a village activity or club, please put details about it on

the website. If details are already there, please keep them updated. Many of the entries are now a bit out of date but it doesn't take long to send James the information and it makes all the difference when a visitor turns up from cyberspace and discovers a website with lots of current information on it!

The more information we can put on the website, the better. We can include digital photos, new details about clubs and societies - just about anything. We already include links to other websites which may be of interest - the school, the churches, Cherwell, places to go, things to do, local contacts. You can even read back issues of *The Gossip* there!

More and more people now have home computers and can access the Internet, particularly as Hornton now has Broadband. Please help to make our website as lively, up to date and interesting as possible by taking a short time to send your contributions, updates and photos to James Prentice at [james.prentice@hornton.org.uk](mailto:james.prentice@hornton.org.uk) You can do this at any time as the fancy takes you or when you find a spare minute.

If you are still trying to master the mysteries of computing, don't be afraid. Why not enrol on one of the computing courses which are just starting at the Old Fire Station in Tysoe? Details are on the village noticeboard or you can call 01295 688244.

Lynne Corke

## BINGO

**Tuesday 15 November  
At The Church Room  
Eyes Down 7.30 pm**

**For Ladies Working Party**

**'Breakthrough'** - the UK study of the causes of Breast Cancer

The Institute of Cancer Research is studying the lives of tens of thousands of women over time to advance their knowledge of the causes of breast cancer.

The study of each woman starts by their filling in a fairly detailed questionnaire asking about factors in their life that might affect the risk of breast cancer, and a blood sample being taken by the doctor.

If anyone thinks they might like to take part in this worthwhile research and would like further details, please telephone me, Virginia Britton, on 670275.

## INVITATION TO THE PROGRESSIVE DINNER PARTY

### How does that work?

The Progressive Dinner Party is back by popular demand! So many people have asked about the missing October Progressive Party that we have decided to start them up again in the new year, splitting the proceeds 50/50 between the Jumba Running Costs and the Sports Pavilion. It will be on Saturday 11<sup>th</sup> February and we hope that you will join in particularly if you haven't done so before. Hosts may use the kitchen, garden, even a carpet picnic in the living room – you don't have to have full-on dining facilities. In fact the whole idea is fun and variety, so the more imaginative surprises the better. As for being a guest – well, what better way could you have to meet your new neighbours, or get to know properly people you've just greeted in passing for years! You

don't get off the hook if you're a single person, either. Simply fill in the form as one guest, and the organisers will do the rest! In the past many people have suggested that all of the participants meet up somewhere at the end of the evening, but this has proved very difficult to organise because everyone's evenings end at different times, some of which are quite late, but there's no reason why people shouldn't arrange their own end of the evening rendezvous. Please join in even if you have been a little hesitant before. You will be assured of a warm welcome everywhere you go and the evening gets rave reviews every time, with more and more people joining in.

For those of you who haven't come across the idea before, here's how it works:

## **THE EVENING**

Saturday 11 February 2006 from 7.00 until late.

Guest enjoy a three course dinner with drinks for £25 per head at three different venues, with their new hosts and two different people at each venue. Sometimes, if the numbers don't perm, guests will meet up with each other again. That's why it's a case of the more the merrier.

## **GUESTS**

Two days before the Dinner Party, guests receive an envelope inviting them to the home of the first hosts of the evening for 7pm. Guests will be expected to bring one bottle of wine to give to their first host of the evening. Upon arrival they and the other guests will be greeted with an aperitif followed at 7.30 by the first course of the dinner. At 8.15 guests will be given an envelope containing the address of their second hosts, where they will arrive by 8.30. Their second hosts will serve the main course and wine. At 9.45 everyone receives an envelope telling them where to go for their pudding and coffee, and they will arrive at that location by 10 pm. At this final venue they will enjoy dessert, coffee, etc. The guests will also be given their bill for £25 per head, which is the guests' donation to JUMPA. Some of the hosts may have arranged games or a raffle – wouldn't be a Hornton 'do' without one!

## **HOSTS**

The hosts prepare and serve dinner with drinks in their own home for six people including themselves. This is the hosts' donation to JUMPA. They have four different guests for each course of the meal, and give the final four a bill for £25 a head. Hosts may think of extra ways in which to raise money during the course of the evening – for instance by raffle or games.

## **HERE'S HOW TO JOIN IN**

Fill in the form and post it in the Village Post Box next to the Notice Board. The box will be emptied some time on Friday 27<sup>th</sup> January 2006, so forms will need to be in the box by Thursday 26<sup>th</sup> January. If you mislay the form just fill in your details on a piece of paper and post that in the box instead.

***Congratulations and Best Wishes to Dan Joyner and Lorraine on their forthcoming wedding at 2.30pm on***

*Christmas Eve at St. John the Baptist Church*  
**The Church Clock**  
**By Norman Britton**

For years one of Eric Turner's many contributions to village life was to look after the church clock. Last summer he found the climb up the tower to adjust the clock was becoming too difficult and so he showed Steve Whitby and me how to do it.

To get to the clock one has to climb a dark, worn, spiral stone staircase and step out across a rather unpleasant drop. Should you hear a strange knocking noise coming from the tower, don't be concerned as it is most likely to be Steve's knees banging together as he does not like heights. Even once you get into the clock-room, however, adjustments to the clock are not a straightforward matter because there is no repeater inside. Eric used subtlety: Steve Whitby and I resort to shouting.

The mechanism is operated by a heavyish electrical motor which lowers itself by means of a bicycle chain and a series of gears and levers over a period of about 40 minutes - as long as there is power. Should the power fail for longer than this, the motor lowers itself to the bottom where it trips a switch and remains there until manually reset. The time has then to be readjusted with lots more shouting and tedium.

You may have noticed that one of the clock's idiosyncrasies is that the striking of the hour occurs about 1½ minutes ahead of the hands. Also, that there is a tendency for the clock to run slow in summer and fast in winter. This is due to the fact that, being metal, the pendulum lengthens in warm weather and shortens in the cold. If you don't believe this, carefully check the strike time after a cold night and compare it with the end of the following warmer day.

Eric monitored our time keeping carefully; we shall always feel he is keeping his eye upon us.

**Thank you to the Ladies Working party for their kind donation to this paper**

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6 – 9 pm (all food cooked fresh)

but **FOR ONE NIGHT ONLY** – fish & chips will be available at take away prices and The Dun Cow will donate 50p for each meal and 20p for every drink sold to Children in Need.

**COMPETITION 1<sup>ST</sup> – 18<sup>TH</sup>  
**NOVEMBER****

Draw to take place on 18<sup>th</sup> Nov at 10.30 pm in The Dun Cow. Proceeds will be divided between winner's chosen charity, Hornton Pavilion Fund and Children in Need.

***CHRISTMAS MEALS AT THE  
DUN COW***

Saturday 17 November 7.30 for 8 pm  
Sunday 18 November 1.00 for 1.30 pm  
Traditional Christmas fayre –bookings being taken. Watch notice boards for menus.

**NEW YEAR'S EVE**

The Dun Cow would like to host the biggest Jacob's Supper the village has ever seen. A Jacob's Supper is when everyone bring along a plate of food/nibbles for all to enjoy and share. So, please come and join us, bringing your own contribution for the buffet table. If, nearer the time, you can let The Dun Cow know what you are bringing so that we don't get too much of a good thing too many times!

**FRIDAY 20<sup>TH</sup> AND SATURDAY  
21<sup>ST</sup> JANUARY**

Bacon sarnies & Chip butties night  
Had enough of turkey and rich food?  
Now for some real basic grub – cheap and cheerful evenings for all.

**FRIDAY 3<sup>RD</sup> TO SUNDAY 5<sup>TH</sup>  
FEBRUARY**

Winter Beer Festival – a collection of themed real ales to sup at your leisure.

**WEDNESDAY 8 FEBRUARY**

A Wine Tasting Evening with S H Jones – also to help The Dun Cow extend their range of wines with you selecting the ones you would like as a drink.

**Neighbourhood Watch  
Message**

Pity about the lack of the Summer Party – it just didn't happen! Start looking forward to next summer's Gathering on the Green!

The police continue to warn us about break-ins to sheds and opportunist thefts from houses whose doors have been left unsecured etc. However, there are not as many as there used to be and the rate of successful prosecutions is rising. Good news!

So keep up the vigilance! Doors locked, sheds secured, important things such as bags, wallets, car keys tucked out of sight. And soon, don't forget, keep Christmas presents hidden both in the house and car –easy picking and too tempting for some!

Be ruthless at the door. The official-seeming caller wanting to check electricity, water, etc, often working with a partner, may just be after what he can lift – a new twist on 'Cash and Carry'? Selling at the door continues - sometimes even with a prior appointment. But do be careful: although a few may be genuine, many are not. One doughty person recently called the police after just such an appointment – and the salesman failed to turn up. Suspicious?

Internet users might like to check out the tips for buying on-line which can be seen on the Hornton Website.

Enjoy Christmas!

Dogberry

### **wwwwhat a busy website!**

In the last four years nearly 20,000 people have visited Hornton and slipped away again unnoticed!

That's because they didn't come here by road but via cyberspace. They're all visitors to Hornton's official website, which you can find at [www.Hornton.org.uk](http://www.Hornton.org.uk). The website, which was set up four years ago, is visited by an astonishing 500 people every month.

All sorts of people log on to [www.hornton.org.uk](http://www.hornton.org.uk). They include villagers; people who used to live here and curious outsiders looking for information.

What's more, 80 per cent of them are new visitors to the site, finding out about Hornton for the very first time. We owe it to them - and to the 20 per cent who visit the website on a regular basis - to keep it up to date and interesting. This is helped by putting the Hornton column of *The Banbury Guardian* on the site each week, thanks to James Prentice of Starveall Barn on Quarry Road, who runs the site for us. But we need to keep the rest of the site up to date as well - and add new information about the village and the host of activities, which go on here.

If you help run a village activity or club, please put details about it on the website. If details are already there, please keep them updated. Many of the entries are now a bit out of date but it doesn't take long to send James the information and it makes all the difference when a visitor turns up from cyberspace and discovers a website with lots of current information on it!

The more information we can put on the website, the better. We can include digital photos, new details about clubs and societies - just about anything. We already include links to other websites which may be of interest - the school, the churches, Cherwell, places to go, things to do, local contacts. You can even read back issues of *The Gossip* there!

More and more people now have home computers and can access the Internet, particularly as Hornton now has Broadband. Please help to make our website as lively, up to date and interesting as possible by taking a short time to send your contributions, updates and photos to James Prentice at [james.prentice@hornton.org.uk](mailto:james.prentice@hornton.org.uk). You can do this at any time as the fancy takes you or when you find a spare minute.

If you are still trying to master the mysteries of computing, don't be afraid. Why not enrol on one of the computing courses which are just starting at the Old Fire Station in Tysoe? Details are on the village noticeboard or you can call 01295 688244.

Lynne Corke

## **BINGO**

**Tuesday 15 November  
At The Church Room  
Eyes Down 7.30 pm  
For Ladies Working Party**

**'Breakthrough'** - the UK study of the causes of Breast Cancer

The Institute of Cancer Research is studying the lives of tens of thousands of women over time to advance their knowledge of the causes of breast cancer.

The study of each woman starts by their filling in a fairly detailed questionnaire asking about factors in their life that might affect the risk of breast cancer, and a blood sample being taken by the doctor.

If anyone thinks they might like to take part in this worthwhile research and would like further details, please telephone me, Virginia Britton, on 670275.

### **INVITATION TO THE PROGRESSIVE DINNER PARTY**

#### **How does that work?**

The Progressive Dinner Party is back by popular demand! So many people have asked about the missing October Progressive Party that we have decided to start them up again in the new year, splitting the proceeds 50/50 between the Jumba Running Costs and the Sports Pavilion. It will be on Saturday 11<sup>th</sup> February and we hope that you will join in particularly if you haven't done so before. Hosts may use the kitchen, garden, even a carpet picnic in the living room – you don't have to have full-on dining facilities. In fact the whole idea is fun and variety, so the more imaginative surprises the better. As for being a guest – well, what better way could you have to meet your new neighbours, or get to know properly people you've just greeted in passing for years! You don't get off the hook if you're a single person, either. Simply fill in the form as one guest, and the organisers will do the rest! In the past many people have suggested that all of the

participants meet up somewhere at the end of the evening, but this has proved very difficult to organise because everyone's evenings end at different times, some of which are quite late, but there's no reason why people shouldn't arrange their own end of the evening rendezvous. Please join in even if you have been a little hesitant before. You will be assured of a warm welcome everywhere you go and the evening gets rave reviews every time, with more and more people joining in.

For those of you who haven't come across the idea before, here's how it works:

#### **THE EVENING**

Saturday 11 February 2006 from 7.00 until late.

Guests enjoy a three course dinner with drinks for £25 per head at three different venues, with their new hosts and two different people at each venue. Sometimes, if the numbers don't perm, guests will meet up with each other again. That's why it's a case of the more the merrier.

#### **GUESTS**

Two days before the Dinner Party, guests receive an envelope inviting them to the home of the first hosts of the evening for 7pm. Guests will be expected to bring one bottle of wine to give to their first host of the evening. Upon arrival they and the other guests will be greeted with an aperitif followed at 7.30 by the first course of the dinner. At 8.15 guests will be given an envelope containing the address of their second hosts, where they will arrive by 8.30. Their second hosts will serve the main course and wine. At 9.45 everyone receives an envelope telling them where to go for their pudding and coffee, and they will arrive at that location by 10 pm. At this final venue they will enjoy dessert, coffee, etc. The guests will also be given their bill for £25 per head, which is the guests' donation to JUMPA. Some of the hosts may have arranged games or a raffle – wouldn't be a Horton 'do' without one!

#### **HOSTS**

The hosts prepare and serve dinner with drinks in their own home for six people including themselves. This is the hosts' donation to JUMPA. They have four different guests for each course of the meal, and give the final four a bill for £25 a head. Hosts may think of extra ways in which to raise money during the course of the evening – for instance by raffle or games.

#### **HERE'S HOW TO JOIN IN**

Fill in the form and post it in the Village Post Box next to the Notice Board. The box will be emptied some time on Friday 27<sup>th</sup> January 2006, so forms will need to be in the box by Thursday 26<sup>th</sup> January. If you mislay the form just fill in your details on a piece of paper and post that in the box instead.

***Congratulations and Best Wishes to Dan Joyner and Lorraine on their forthcoming wedding at 2.30pm on Christmas Eve at St. John the Baptist Church***

#### **The Church Clock By Norman Britton**

For years one of Eric Turner's many contributions to village life was to look after the church clock. Last summer he found the climb up the tower to adjust the clock was becoming too difficult and so he showed Steve Whitby and me how to do it.

To get to the clock one has to climb a dark, worn, spiral stone staircase and step out across a rather unpleasant drop. Should you hear a strange knocking noise coming from the tower, don't be concerned as it is most likely to be Steve's knees banging together as he does not like heights. Even once you get into the clock-room, however, adjustments to the clock are not a straightforward matter because there is no repeater inside. Eric used subtlety: Steve Whitby and I resort to shouting.

The mechanism is operated by a heavyish electrical motor which lowers itself by means of a bicycle chain and a series of gears and levers over a period of about 40 minutes - as long as there is power. Should the power fail for longer than this, the motor lowers itself to the bottom where it trips a switch and remains there until manually reset. The time has then to be readjusted with lots more shouting and tedium.

You may have noticed that one of the clock's idiosyncrasies is that the striking of the hour occurs about 1½ minutes ahead of the hands. Also, that there is a tendency for the clock to run slow in summer and fast in winter. This is due to the fact that, being metal, the pendulum lengthens in warm weather and shortens in the cold. If you don't believe this, carefully check the strike time after a cold night and compare it with the end of the following warmer day. Eric monitored our time keeping carefully; we shall always feel he is keeping his eye upon us.

**Thank you to the Ladies Working party for their kind donation to this paper**

