

HORNINGSHAM

NEWS

ISSUE 234

December 2021





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EDITORIAL

Our cover shows the last herd of dairy cows at Parsonage Farm. Inside (*Pages 12 & 13*) you can read John Whatley’s reflections on the changes he has experienced at Parsonage Farm. One of the vanished farms he mentions, Royal Oak Farm, features in the “From the Papers” (*Page 25*) that contains an important warning on the dangers of incautiously eating tripe.

We have reports on two very different major village events: Remembrance Sunday (*Page 10*) and Bonfire Night (*Page 3*). Caroline Dykes thanks our readers who supported provides her Syrian refugees project and provides an encouraging update on where they are now(*Page 16*). There is also the usual lively report from our School which seems to have been busier than ever (*Pages 8 & 9*).

We all know just how popular the Bath Arms has become since lockdown ended and now you have a chance to get to know a bit more about the man who is making such a success of running our local pub (*Page 14*).

We send belated wishes to Chrissie Buttery who marked her 90th on the 29th November. Finally, we wish you all a very Happy Christmas and healthy New Year and remind you that you will have to wait patiently until February for the next issue of Horningsham News.

Tim Hill

Please send your contributions for the next edition by Saturday 15th January 2022

Email: horningshamnews@hotmail.co.uk

Editorial Team

Tim Hill	844365	Chrissie Buttery	844622
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We now have 1,332 “Page Follows” – over seven times the number of printed copies!

Printed by Parish Magazine Printing (01288 341617) printers of community magazines.



WELCOME CLUB

The last Welcome Club outing was on Tuesday October 19th and once again we were worried about the weather as it had rained before we caught the bus. Our coffee break stop was at Lyndhurst in the New Forest and we even saw the sun for short periods. Everyone enjoyed their stop at Lyndhurst, then we made our way to Poole. Lionel our driver dropped us at the shopping centre because of the weather forecast was not good. Some of us were very lucky because, while looking for somewhere to eat, a local lady gave us some good advice to go to a Methodist Church where they served lunch in aid of a charity for Mentally Handicapped Young Adults. We were all very pleased with our lunch and the service was very good and cheap. So we can recommend going to The Spire if you are in Poole – it is in the High Street.



We left Poole early at 4pm, did the raffle before we left and, had a wet drizzly ride home. We thanked our driver Lionel and hope to see him in the New Year when in April we hope to start a new season of monthly outings.

We wish all our members and friends of the Club a Happy Christmas and best wishes for the New Year.

Pearl Hudson 844779

Parsonage Farm Rainfall

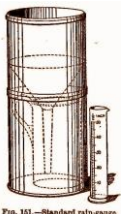


FIG. 151.—Standard rain gauge.

The beginning of October started well, being sunny and mild, but yet again the rain fell with a vengeance dropping 2.30 inches in a 24 hr stretch. On the 9th 10th and 11th we had very foggy mornings up here at the farm. We then had some more heavy rain over 2 days with 2.49 inches being measured. The rest of the month was mild but we had not seen the last of the rain, as we had 3 more wet days on 29th, 30th and 31st when the heavens opened and gave us another really wet time, giving us a great total of 6.85 inches for October.

John Whatley

HALL NEWS

After the long interruption of the Covid year, it has been very good to see the Hall full of people again over the last few months, with weddings, parties, and community organisations such as Luncheon Club going at full swing. They are all very welcome.

It was also good to be able to put on a Bonfire Night again, which of course was impossible last year. The Village Hall would like to thank everyone who came, and everyone who helped make it happen. Especially Charlie and Floyd and their team at the Bath Arms, who took over catering and, through one of their partners, provided lighting at no cost. They also made a tremendously generous donation of close to £1,000 to Hall funds afterwards. We must also thank Rick Gunning and his team at Wessex Rural Crafts who built the great bonfire itself, without which there would be no event.

And also we were very grateful to Steve Crossman who came to the rescue when traffic and parking got out of hand. This was planned as a small traditional village bonfire, just a small event to bring the community together, and we hope everyone enjoyed it. But we have to admit that many more people came than we expected from outside the village and not everything went as smoothly as usual, and in particular we did not have contingency plans for that many cars. We are very grateful for the patience shown by so many people and apologise to those whose evenings were disrupted. We will try to learn lessons and are grateful for advice. The evening raised £1,250, a significant amount in terms of covering the running costs of the Hall.

If anyone would like to learn more about the work we do behind the scenes to keep the Hall open, or join the Hall Management Committee, we would love to hear from you. We are a very small group of volunteers and would greatly welcome more help. We can be reached on admin@horningshamvillagehall.com



James Osborne

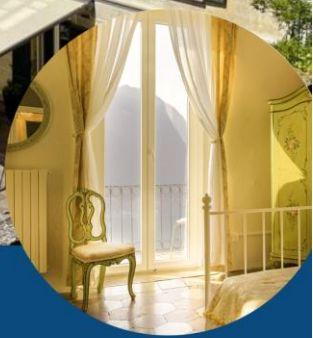
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CONGREGATIONAL CHURCH



Our Remembrance Service on the 14th Nov was ably led by Andrew Coxhead. Remembering all the brave Forces who fought for our freedom.

Two of the Horningsham Men who gave their lives in World War 2 are shown on plaques on our Chapel wall namely:

Harold Marsh Killed in Action 13th July 1944 aged 23years

Bill Ford Died on active service 17th October 1942 aged 23yrs

WE WILL REMEMBER THEM

The Last Post was played followed by 1 minute silence and prayers.

Happy Christmas and peaceful New Year to all.

Our next service will be held on 12th Dec at 10am

Carol Cox horningshamchapel@aol.co.uk

HORNINGSHAM LUNCHEON CLUB



We have now been open again for 3 months, where has the time gone?

Our numbers have increased and, as well as those attending, we are delivering meals each week to three housebound residents. The price has increased to £3.50 to cover the increasing cost of food. This is still very good value for a home cooked main course, pudding and tea or coffee.

The club will be closing for the Christmas break on 9th December and reopen on Thursday 6th January.

We are all looking forward to our Christmas Meal at the Hunters Lodge near Wincanton on Thursday 16th December. This is for members and all the cooks and helpers who are vital in keeping the club running.

We are in need of more cooks. If anyone is interested in joining as a member, a cook or as a helper please contact Margaret or Lesley.

Everyone at the Club sends their wishes to you all for a Very Happy Christmas, hopefully with your families this year and a Very Healthy 2022.

Margaret Long 01985844756 & Lesley Trollope 01985211355

CHURCH NEWS



‘It’s beginning to look a lot like Christmas . . .’ the shops are full of seasonal merchandise and the supermarkets tell us that frozen turkeys are selling fast. Everyone hopes that it will be a better Christmas than last year. For many of us going to Church is part of our Christmas Day, or perhaps going to a carol service or a crib service. It is good to know that we will be back to normal this year with our usual Eucharist celebration on Christmas Day in Horningsham.

It will be lovely to mark the occasion with some flowers in Church; there will be a general gathering on the Saturday before Christmas and everyone is welcome to come along. We hope to have some holly to put in the windows alongside the flower arrangements. There will be some refreshments as well as a warm welcome, but do wrap up well as the Church is rather cold!

I always look at the Bathampton Morris Men’s website at this time of year, to see if we are included in their programme. I was very pleased to see that they have pencilled us in, and sent an email on behalf of Pauline to say thank you. It is so kind of them to visit us every year and share this very jolly occasion with us. Do put the date in your diary.

There is plenty to look forward to and we hope to see many of you at these events. Other Christmas services are available in the Deverills and will be advertised on the poster in the noticeboard on the main road.

Church Dates

Saturday 18th December 10.00 – 12.00 Decorating the Church

Christmas Day 11.15am* Eucharist

Sunday 9th January 11.15am Plough Sunday

**Please note the time.*

Helen Taylor

Dear Friends,

Well here we are again in December and my mind is filled with a chaotic mish mash of thoughts about all the stuff going on at church and all the stuff going on at home not least the production of epic quantities of food to squirrel away in the freezer ready for when the family arrives. As I put the second chocolate roulade in the freezer basket a terrible thought occurred to me; what if the freezer broke down with all the Christmas goodies in it? It doesn't bear thinking about really.



At this time of year I always feel conflicted about the whole Christmas shebang, clearly not about ye actual event we are supposed to be celebrating, namely, the birth of Christ, but about the whole business of over-consumption. I feel uneasy not just in terms of excessive food and presents, but in the crazy myth of the perfect Christmas with a perfect turkey, perfect table settings, perfectly curated matching decorations and a perfect, always smiling family to enjoy it all.

In the light of all the restrictions we were living with last Christmas maybe we've realised that perfection doesn't matter, being with the people we love is what matters. But no family is perfect, and all will have areas of conflict and tension that might well emerge when people spend a great deal of time together, mine included; someone is bound to go off in a huff, lose their temper or take exception to something or someone at some point or another.

Please spare a thought for all those who have no family to speak of or whose experience of family life is very broken and sad, and for those who have no home to decorate or friends to celebrate with; I must say this Christmas I am acutely aware of just how privileged I am, I mean if all I've got to worry about is my freezer breaking down then I am lucky indeed. I've been thinking a lot about how I can hold that beautiful, essentially simple story of Emmanuel, God with us, being born to share our human life in all its joy and terrible brokenness, in tandem with the reality of the darkness and pain that is so in evident in our world today. It's only a very little thing but like many of you I suspect, I've tried to buy my Christmas crackers, cards, etc from charities I support so at least the money is contributing to something worthwhile. I did moot the idea of not having crackers but it didn't go down very well.

So I think what I'm trying to say is that Christmas is wonderful but let's not forget that we are immensely privileged in being able to enjoy it in the way we do. As I make my mince pies I will be praying for you and especially for those for whom the season is particularly difficult this year. I pray that whether you are busy looking after those you love or with us in church, that the light of God's loving presence will be real for you this Christmas.

May the peace and joy of Christmas be yours,

Pauline Reid revpauline@btinternet.com



Horningsham Primary School

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Website: www.horningsham.schnet.org

01985 844342



Visiting Stonehenge

Woodpeckers Class had a super visit to Stonehenge. Taking part in a Neolithic life workshop, they were taught about geology, burial mounds, newtons and how to raise the stones, examining artefacts and recreating the stone circle using magnetic replicas of the Sarsen and Bluestones. They were all completely in awe of the remains at Stonehenge.



Neolithic Visitor!



Thank you to Longleat for organising the very knowledgeable Paul to come in and teach Woodpeckers about Neolithic life and show us some key skills such as flint knapping and fire making. It really brought their Stone Age topic to life!

Rocking at Times Tables!

Horningsham became a School of Rock for a day with a TTRS themed day (Times Tables Rock Stars). All the children (and staff of course!) dressed up as rock stars for the day and had a great time doing lots of fun maths based activities. We had some amazing costumes and most importantly all improved our times tables!



Longleat Visitors

Animal keepers, from Longleat brought in some wonderful creatures to show Robins' Class. The children found out which classification group



they belong to and how the animal survives. The children asked many questions and enjoyed seeing these animals close up.

Remembrance



The whole school visited the war memorial on Remembrance Day to pay their respects. We were very proud of the children as they stood in silence for the two minutes and the Last Post and sang 'In Flanders Fields' and 'O Valiant Hearts'. We were all very moved.

Christmas Festivities We will be hopefully performing Peter Pan the Musical at the Village Hall in December and also have our Carol Service at the church. However, due to the current Covid situation this will most likely be just for our parents as there will obviously be restrictions on numbers. Please look out on Facebook for our upcoming **Christmas Raffle** – this will be online and with some amazing prizes!

REMEMBRANCE SUNDAY



On Sunday 14th November the village remembered the men who died in the Great War and in the Second World War in a service led by Rev. Di Britten.

The names on the village War Memorial were read by Steve Crossman, Vice-Chairman of Horningsham Parish Council. The wreath was laid by ex-serviceman Mr Lionel Marsh who served in Palestine and two of whose relatives appear on the Memorial. Private Harry Charles Marsh was killed near Amiens in April 1917. His body was never identified and he is recorded along with over 72,000 other missing on the Thiepval Memorial. Private Harold Marsh was killed near Caen, Normandy in July 1944. He was buried at Bayeux War Cemetery and is commemorated both on our War Memorial and on a plaque in the Chapel.





Note Lionel's
Palestine Medal

Parsonage Farm

As some of you have heard, we have ceased milking at Parsonage Farm, a sad day for us all. My late father Bill and my mother Janet Whatley, arrived in Horningsham in 1949 and lived in the Manor, and farmed about 300 acres.

The Parsonage Farm buildings were built in 1949 for my parents in a field next to the original barn and cottage, and the present farm house was built later in the 1950s. They started with a few pigs, chickens, dairy cows and they grew corn. As the years went by, the farm became larger as other tenants relinquished their tenancies making our farm larger. First there was Mrs Whatley (no relation to us) who farmed at the bottom of Dock Hill at Hitcombe Bottom Farm, now Nos. 3 & 4. Later the Long brothers, Alec and Bill, who farmed Park Farm and Royal Oak Farm and milked cows in the Manor Farm buildings and had a milk round. Bill's daughter Margaret still lives in the village as does Alec's son Graham who retired after working on Longleat Estate.



Over the years it has become much more difficult keeping up with all the new rules that the Ministry of Agriculture (now Defra) keep making. Some I grant you are good but some – well. what can I say? (not printable).



In early Spring my dairy man Bob Hunter, who had been here for 18 years said he would be retiring later in the year. After much consideration we decided to sell all my dairy cows in June. We sold them as a herd to a young farmer who had just been upgraded to a larger Devon County Council farm which was what I wanted so that every cow would not miss each other. We had also, finally, managed to go clear of TB, so we only had 60 days to sell them. We had always sailed through our TB test in the past, until unfortunately the new Protection of Badgers Act 1992 came into force protecting badgers who are unfortunately one of the carriers of tuberculosis. Now we go clear for a while then maybe 6 months later have an animal go down with it, locking the farm up from selling or moving cattle to market. This is how it works:

once an animal has been tested positive, it's killed, and condemned. The farm has to have 2 more clear tests, with an interval of 60 days between tests, if all these are clear you can start moving back to normal, but if not it goes on and on testing every 60 days, until you have 2 clear tests.



So yes, no more milk going to make custard/ cream for our lovely puddings. We have now like Steven Crossman become a beef producer with a sucker herd of Aberdeen Angus, keeping all the calves till they are big enough to go straight to an abattoir. We are also growing winter wheat for our daily bread and spring barley for our good old lager. A sad time for us after all these years, but life goes on.



John Whatley

FLOYD MASON



Floyd is General Manager of the Bath Arms which is part of the Beckford Group. A local Somerset lad who lives in Midsomer Norton, he started his career in hospitality at Babington House where he worked for 2 years before moving to work for Beckford for the last 10 years. Seven of those at the Talbot Inn and two at the Lord Poulett Arms before taking on his present job of running the Bath Arms. Here he is responsible for all aspects of the business: 16 rooms, the bar and the food offer. Like he says, “It’s a hard game but very rewarding when it’s done right”.

Floyd must be getting it right, the room occupancy is high and lunch and dinner are both popular serving 40 to 50 covers at each. Sunday lunch is regularly full to capacity. All of this leaves him little time to enjoy his family of 3 children aged 5, 2 and nearly 1. That is part of the explanation for the new sandpit in the garden!

The hotel side benefits greatly from its connection to Longleat but the local shoots also bring room lettings as well as meals for up to 20 in the upstairs dining room that used to be the skittle alley. That room is also used for yoga and can be hired for group meetings and parties. The 40 seat restaurant capacity will be expanded in the future when a built orangery replaces the popular temporary structure on the terrace.

“It’s hard to make a traditional local pub work these days”, he told me, but it is a real priority for him to make the Bath Arms a vibrant part of the local community. There is a 10% discount for local residents and for employees of Longleat and Center Parcs. Every Friday from 5 to 6 he offers free light bites to local residents. He is also keen to support local events. At the recent Bonfire Night the pub provided food for 400 and drinks – the profits all being donated to the Village Hall. He plans a similar input to the Village Fayre in June. That sandpit is not just for his own three children but is part of making the pub an attractive place for families.



Floyd’s tireless energy, “I love to talk”, he said, makes it hard to believe that in 2014, while staying at Center Parcs, he was airlifted to Bristol when he suffered a cardiac arrest that put him in a coma for a week. Now, with an implantable cardioverter-defibrillator (ICD) in his chest that continuously monitors his heartbeat and delivers electric shocks, when needed to restore a normal heart rhythm, he is heading up a Bath Arms that has never been so busy and thriving.

Tim Hill

Syrian Family Fun – 5 Year Review and a Thank You



Do you remember this poster? Cast your minds back 5 years ago to November 2016; a year earlier, in September 2015, the body of Alan Kurdi had washed up on a Turkish beach; he was 3. He could have easily been one of the excited pre-schoolers rushing into Horningsham’s Sunflower Nursery each morning. The world had been outraged at the death of Alan Kurdi and governments, along with thousands of regular citizens across the Western world, had stepped up and demanded better for displaced Syrians fleeing war and regime persecution. By November 2016 though, support was waning and the front pages were full of fresh new horrors.

In the summer of 2016, Neil and I heard about Syrians being beaten, blocked and turned back on the Macedonian border and decided to head out to Northern Greece where thousands of families were now stuck and being warehoused in appalling conditions. In October we arrived at a camp called Oriakastro near Thessaloniki and were smuggled in via a broken window to meet the residents. The scene that greeted us was jaw dropping; 1,300 people living in 320 tents on the cold concrete floor of an old chicken factory. No natural light, heat, hot water, cooking or washing facilities. It would be generous to describe the electricity as sketchy. There was most definitely no wifi.

That night we met with the resident-appointed camp council and offered our services; namely a pick-up truck, a 9-seater mini-bus and a commitment to continually ask “where is the benefit?” The council took 3 days to answer our question “how can we help?”. When they replied it was unanimous; “we want to feel normal”. And so Syrian Family Fun was born. The residents nicknamed them “The Psychology Tours” because it was good for their mental health – a day out at the park or seaside with plenty of time to breathe in fresh air, relax on a bench or play on the swings. Lunch at a Greek restaurant was provided and we often stopped for coffee and cake on the stroll back. We fundraised for these day trips out and received a tremendous amount of support from friends and neighbours in the village, I wanted to thank you all for giving so generously. In total we ran 3 day trips a week over 8 weeks, that’s over 220 people you helped to feel normal. Thank you.





On the very first trip to the beach a spontaneous game of barefooted beach volleyball broke out amongst the adults as the kids built sandcastles and paddled in the water. I'm still in touch with the residents who joined us on that first day trip; Mhamoud and Houla now live in Germany; their kids are thriving at school, Houla was delighted to tell us she rides a bike to her German language lessons and the market. Alaaddin and Saminha are happily living in central France, when we visited in 2018, and played Uno, even the youngest kids knew all their colours in French, English and Arabic. Mohammed the pharmacist has retrained as a care worker in Belgium and Hasan, my trusty Psychology Tours interpreter, also settled in Belgium where he is retraining as a legal assistant after realising his hopes of becoming a lawyer had been too disrupted by the war. His wife was finally able to join him 2 years ago and they now have a son called Adam.

When I meet up with these friends I'm keen to hear how life is now and how they are integrating into the communities around them. I'm always impressed at how much effort they put into rebuilding their lives, how quickly they want to learn the language of their new country so they can get out to work and to build on the opportunity they've been given. It's not surprising there is a determination to make life a success after what they went through. What is surprising though is the black humour, verging on fondness, my friends use when they reminisce about the days spent in the bleak hell hole that was Oriakastro Camp. They say it was the kindness of strangers that kept them going and the thought of some fresh sea air and a bumpy road trip in a 9-seater mini bus headed for a slice of normality. Thank you again from me, Neil and the hundreds of Syrians you helped to feel normal.

Caroline Dykes

MONTHLY RECIPE

A Labour of Love

This might take a little more effort than a dozen mince pies using the quickest route but it is a Gary Rhodes recipe and I would like to pay tribute to him and say thank you for achieving something that no other chef had previously managed to do, 'he reintroduced Britain to its rich gastronomic heritage and uncovered a culinary culture to rival that of any other country in the world.' My catering career like Gary's was hugely influenced by the Roux brothers Albert and Michel and I have been revisiting his *New British Classics* where he dedicates the book to 'the godfathers of the culinary world'.

Garyrhodes.co.uk reminds us just what a giant of a man he was and how untimely his death on the 26th November 2019 was.

Scottish Fruit Tart with Whisky



Ingredients

To make a 20 cm/8 inch tart 350g (12oz) Sweet Shortcrust Pastry

Finely grated zest of 1 lemon

225g/8oz plain flour Pinch of salt

150g/5oz butter chopped 75g/3oz caster or icing sugar

1 whole egg 1 egg yolk

For the filling

100g/4oz soft dark brown sugar 100g/4oz butter

1 tbsp golden syrup 2 medium eggs beaten

Grated zest of 1 lemon 100g/4oz currants

50g/2oz sultanas 50g /2oz raisins

50g/2oz walnuts, chopped 2 tbsps of whisky or the juice of 1 lemon

To make the pastry

Preheat the oven to 200°C / 400°F or Gas mark 6

Sift the flour with the salt, rub in the butter until it resembles breadcrumbs. Stir in the sugar, add the lemon zest and then add the egg and the egg yolk. Gently work together and then refrigerate for a minimum of 30 minutes before using.

Roll the pastry out and line a 20cm/8” flan tin. The pastry is short so leave the excess hanging and trim after cooking or ‘press and pinch’. Bake blind for 20 minutes.

Remove from the oven

For the filling

Reduce the oven temperature to 190°C/375 °F Gas mark 5

Gently melt the sugar, butter and golden syrup in a saucepan. Remove from the heat and whisk in the beaten eggs. Add the lemon zest, fruits, walnuts and whisky or lemon juice. Mix together well and spoon into the pastry case.

Bake for 20 - 25 minutes then remove and ‘leave to relax’ (that means have a sit down and a cup of tea, you’ve earned it 😊).

Serve warm or cold with cream, custard or ice cream.

Et voila there you have it! 😊👍 Très incroyable! Bon appétit

Jayne Glover

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LONGLEAT NEWS

Rhinos' Vital Role in Race to Save Northern White Rhino From Extinction



A trio of female rhinoceroses at Longleat Safari Park is playing a crucial role in a desperate race against time to save the northern white rhino from extinction.

A team of international scientists is attempting to save the sub-species, which is down to its last two surviving individuals, from disappearing forever by using assisted reproductive technologies and stem-cell associated techniques.

Eggs collected from Razina, Eburn and Murashi at Longleat will be used as part of the ground-breaking scientific work to create viable northern white rhino offspring.

Initially it is hoped embryos created from their eggs will be implanted into surrogate southern white rhino mothers in the first stage of a plan which aims to effectively resurrect the northern white rhinos' dying bloodline.

Longleat is the first UK-based zoological collection to be involved in this ground-breaking project, with a number of other zoos in mainland Europe also participating.

"The aim is to use eggs collected from our females, fertilise them in vitro, and then implant them into surrogate female southern white rhinos at the Ol Pejeta Conservancy in Kenya," said Longleat's lead rhino keeper Leah Russell. "If this proves successful, they will then attempt implanting 12 pure northern rhino embryos, which have been fertilised with frozen sperm from deceased males, into southern surrogates," she added.

The BioRescue research consortium (www.biorescue.org) is being led by Professor Thomas Hildebrandt, who is head of the Department of Reproduction Management at

Leibniz Institute for Zoo and Wildlife Research (Leibniz-IZW) and Professor of Wildlife Reproduction Medicine at Freie Universität Berlin.

“BioRescue is such a challenging and complex conservation science project. Therefore, it is really important that we are joined by competent international partners such as Longleat to master this ambitious mission,” said Professor Thomas Hildebrandt.



Once the eggs are extracted, Professor Hildebrandt and his team will have a race against time to get them back to the Avantea laboratory in Italy where they will be fertilised using sperm from a male white rhino, prior to being flown to Africa for the implantation procedures.

The northern white rhino is a subspecies of white rhino, which used to range over parts of Uganda, Chad, Sudan, the Central African Republic, and the Democratic Republic of the Congo. Years of widespread poaching and civil war in their home range have devastated northern white rhino populations, and they are now considered to be extinct in the wild.

The two surviving northern white rhinos Fatu and Najin, both females, live under 24-hour armed guard on the 360 km² Ol Pejeta Conservancy, near Mount Kenya.

If the treatment proves successful it is hoped it could also be used, alongside conservation programmes, to help boost numbers of other highly endangered species.

THEN & NOW



1908



2021

This month's pair of photos is deceptive. At first it looks as though nothing much has changed in the last 113 years. However, the almshouses were so extensively refurbished that they were virtually rebuilt in the 1970s.



The project was followed over many months by the Infant Class at the School with their teacher Miss Sue Heath. Photos were taken at each stage with workmen explaining to the children what they were doing. Work started in September 1976 and by the time it was finished, Sue Heath had moved on to Paxcroft School in Trowbridge and the new Infant teacher, Sylvia Betts, moved into the house nearest the camera while the cottage at the other end of the row was occupied by Mary Ford the school cleaner. Alas for them, the rent had increased somewhat from the one shilling (5p) per week for one up and one down that the elderly poor tenants paid when the older photo was taken. On the other hand, they did have running water and didn't any longer have to get water from Town Well.

On the right you can see only the fence of "Woodwards" formerly "Yew Tree House". Its current name derives from its use as the home and office of the Head Forester or Woodward – the warden of the woods located of course in the corner of the Tree Nursery.

In 1908 Church Farm, the furthest building in the photograph, was still a dairy farm and one of the cottages next to it was the village Reading Room where the men of the village could read "The Graphic" a weekly pictorial newspaper or play billiards, cards or bagatelle. The Reading Room operated from 1893 until 1921 when the first Village Hall was opened in an Army surplus tin hut.

Maiden Bradley Memorial Hall

01985 845303 (*answerphone*)



Saturday 4th December – Christmas Wreath Making 10am-12 noon

Monday 6th December – Village Hall Christmas Bingo 7pm for a 7.30pm start

Saturday 11th December – Cookery Demonstration – Edible Gifts 9am-11.00am

Monday 20th December – Carol Service and Mulled Wine 6.00pm

Friday 31st December – NO COFFEE MORNING

Saturday 15th January 2022 – Quiz Night 7pm for 7.30pm start

Saturday 22nd January 2022 – Keeping Safe On-line with Nigel Lavender
Presentation and Q & A – Free of charge 3.00pm-5.00pm

Sunday 30th January 2022 – Sticky Toffee Jazz and Cream Tea 2.30pm-5.30pm

Unfortunately, Chris Jagger & Band had to postpone their planned concert in November –
to be re-scheduled Saturday 12th March 2022

Ticket details to follow

Regular Events

New at the Hall – Yoga with Sally-Anne Sweeny

Mondays 10.30am -11.30am Community Yoga

Mondays 5.00pm-6.00pm Doctor's Surgery

Tuesdays 7.00am-8.00am Yoga Flow

Tuesdays 1.00-3.00pm Post Office Service

Tuesdays 3.30pm-4.30pm Yoga Flow

Wednesdays 6.15-7.15pm Yoga Flow

Fridays 10am-12pm Coffee Morning

Book and jigsaw lending library available during hall opening for regular events

Saturdays 5.00-6.30pm Fish & Chip Van

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The Wiltshire Times

AND
TROWBRIDGE ADVERTISER.

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SATURDAY, DECEMBER 15, 1906.

[Continued]

ONE PENNY.

HORNINGSHAM.

SAD DEATH OF A FARMER'S WIFE.

Choked by a Piece of Tripe.

Much regret has been felt in the village at the death of Mrs. Mary Ann Hinton, who was choked by a piece of tripe whilst having supper with her husband, Mr. Joseph Hinton, on Saturday evening. Mrs. Hinton was 62 years of age, and her husband formerly occupied the Royal Oak Farm, from which he retired some time ago, and had since resided at Newbury, Horningsham.

Mr. F. A. P. Sylvester (coroner) held an inquest at the house of Mr. Charles Doel on Monday. The husband stated that at about 7.15 p.m. on Saturday his wife and himself were having some tripe for supper, when his wife began suddenly to choke. Witness tried to remove a small piece of tripe which had got lodged in her throat, but was unable to do so, and called in Mrs. Grist (a neighbour).—The latter stated that she found Mrs. Hinton on the floor, and having got her up and loosened her clothing it was found that she was dead.—Dr. Bothwell said he discovered a piece of tripe in the woman's throat, which appeared to be the cause of death.—The jury, of whom Mr. Charles Whitmarsh was foreman, returned a verdict of death from asphyxia.

Much sympathy has been felt for the husband, who has now lost his fourth wife.



Services suspended until further notice



BUSES FROM BUS STOP AT THE COMMON

As a partial replacement, from 13 October a special shared taxi service will be provided for pre-booked passengers from Maiden Bradley and Horningsham to Frome on Wednesday mornings and to Warminster on Friday mornings, allowing approximately 1½ hours shopping in each town.

Normal bus fares will be charged on the shared taxi and holders of concessionary bus passes will be able to travel free of charge. To book a place on the shared taxi, please ring A&G minibuses between 9am and 5pm **the day before you need to travel** on 01985 218754.

Please accept our apologies for any inconvenience that these temporary arrangements may cause you. For further details about them, please ring the Wiltshire Council's Transport Unit on 01225 718080.

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Black Boxes	Wednesday 1 st 15 th & 29 th December Wednesday 12 th & 26 th January Wednesday 9 th & 23 rd February
Blue Bins	Wednesday 1 st 15 th & 29 th December Wednesday 12 th & 26 th January Wednesday 9 th & 23 rd February
Grey Bins	Friday 3 rd 17 th & 31 st December Friday 14 th & 28 th January Friday 11 th & 25 th February
Mobile Library	Tuesday 14 th December Tuesday 4 th January <i>10.00 – 10.25 opposite the Hall</i>

Frome Hospital Minor Injuries		01373 454740
Community Police Officer	Vicky Howick	0726818 ext 817
Wiltshire Police – non emergency		101
Neighbourhood Watch	Keith Shattock	844197
Horningsham School		844342
Village Hall Hire		07541 211732
Longleat Property Department		845433
Parish Council	Sarah Jeffries	213436
Congregational Chapel	Carol Cox	horningshamchapel@aol.co.uk
Horningsham Church Rector	Rev Pauline Reid	841290
Warminster District Link Scheme		211655
Mere Link Scheme		01747 860096
Stray or Fouling Dogs		0300 456 0100

Dates For Your Diary

- Thursday 2nd December **Parish Council** 7.30 at the Village Hall
 Thursday 13th January **Parish Council** 7.30 at the Village Hall



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FRI 11.45AM - 1.45PM
SAT 11.45AM - 1.45PM**

EVENINGS

**MON 4.45PM - 9.00PM
TUES 4.45PM - 9.00PM
WEDS 4.45PM - 9.00PM
THURS 4.45PM - 9.00PM
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SAT 4.45PM - 9.00PM**

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