

CONTACT LIST

(all phone numbers start 01963 unless otherwise stated)

NAME	CONTACT	TEL NO
Bellringing	Anna Piechna	370749
Buses (local)		0871 2002233
Citizens Advice Bureau, Wincanton		0344 88 9623
CAT Bus Ring and Ride Service		33864
Doctors' Surgeries	Milborne Port (inc Templecombe)	250334
	Wincanton Health Centre	435700
French/Italian Conversation	Jeanne Mortarotti	202265
Horsington Church School	Head/Secretary	370358
Governor	Jeanne Mortarotti	07894 470402
PTFA	Terri Mills	
	terrimills0@gmail.com	
MP	Sarah Dyke	TBC
Parish Council		
Chair	Adrian Pratt	371215
Clerk	Barry Druce	01935 726073
	horsingtonpc@gmail.com	
St John's Church		
Rector	Rev. Kevin Rogers	363832
Warden	Stephen Miles	370823
Scouts	Geoff Crabb	370623
Social Services		0845 345 9133
South Somerset District Council		01935 462462
U3A	Susan Kidd	362107
Defibrillator emergency telephone number		602500
Defibrillator Co-ordinator	Stephen Miles	370823
Wincanton Town Council		31693
Village Hall	www.horsingtonvillagehall.co.uk	
Chair	John Macdonald	370444
Bookings	Emilie Gordon	371396
Art	Gill Elston &	370236
	Jane Hooper	01308 861690
Football	Keith Norman	370332
Yoga	Emma Riley	0788 424 6550
		370830

The Horsington & South Cheriton Villager

October 2023 - Issue 126

White Horse, South Cheriton, watercolour by Colin Gray

Chair	Sally Packer	370376	Treasurer/Adverts	Chris McCairns	370049
Compiler	Deborah Pitchforth	370867	Articles	Sheila Leaning	370899
Compiler	Trent Nicholson	370738	Articles	Jeanne Mortarotti	202265
Distribution	Bob Jones	370562			

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Please send all articles for possible inclusion in the next issue to
info@horsingtonmagazine.co.uk by noon on 12th October 2023

All opinions expressed in articles published are those of the authors and not of the magazine.

To view past and present copies of the Villager go to the Wincanton Window website
www.wincantonwindow.co.uk and click on the 'Villages' link.

Events Diary - October 2023

Day/Date	Time	Event	Venue
Tues 3rd	7.00pm	Yoga	Village Hall
Thu 5th	10.00am	Art	"
Fri 6th	10.00am	Art	"
Sat 7th		Community Market & Kitchen	"
Tues 10th	7.00pm	Yoga	"
Wed 11th	7.00pm	Parish Council Meeting	"
Thu 12th	10.00am	Art	"
Fri 12th	10.00am	Art	"
Tues 17th	7.00pm	Yoga	"
Thu 19th	10.00am	Art	"
Fri 20th	10.00am	Art	"
Thu 26th	10.00am	Art	"
Fri 27th	10.00am	Art	"

Village Summer Drinks

Many thanks to John & Keith Sansom for supplying the marquee for free for the July Summer Drinks event.



What can Yoga do for you?

Have you ever wanted to give Yoga a try and felt a bit intimidated? Do you think it's only for the flexible gymnast type? You may think that you're not a yoga sort of person. It's proven to be beneficial in all sorts of ways to your overall health and wellbeing. Each class is around an hour and a quarter and includes some breathing practice, some movement followed by relaxation to balance both mind and body. The seven week half term is £70 or £11.50 drop-in. Please bring a non-slip yoga mat, a bottle of water, and a blanket and pillow.

Mixed Ability Yoga starts again on Tuesday 5th September 2023 to 17th October 2023 at Horsington Village Hall. 7pm-8.15pm. Everyone is welcome.

Emma Riley - 300hr BWY trained and insured Yoga Teacher.

Email me at emmariley yoga@gmail.com - Text or telephone: 07884246550

Facebook: Emma Riley Yoga - Instagram: @emma_riley_yoga

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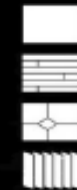
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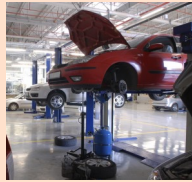
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G and S

No, not *Gilbert and Sullivan* and a jolly discourse on the pleasures of *The Pirates of Penzance* or *The Gondoliers*, but the initials of the new constituency – Glastonbury & Somerton – and a mundane explanation (and I hope clarification) of the recent boundary changes which have taken place in our area as well as other parts of the country to make constituencies more numerically equal – between 69,00 and 77,000 electors per constituency are the numbers being aimed for in the present 2023 changes.

You might wonder, given that we have just had a by-election and that Sarah Dyke won Somerton and Frome for the Liberal Democrats, how this change can be effected, but she will continue to represent the electors of the old constituency until the next general election despite the slight anomaly that Glastonbury and Somerton is already in existence.

These boundary changes should happen regularly. The Boundary Commission are mandated to report to Parliament every eight years, but, of course, changes in constituencies could not possibly take place that often, added to which population movements are just not that rapid. Changes take place only when Parliament looks at Boundary Commission recommendations and deems them necessary. An important point is that the Commission can only *recommend* to Parliament – and it is now fifty years since actual boundary changes took place. The Commission's last proposals some ten years ago, which included a considerable reduction in the number of MP's seats by 100 or so, were not enacted. So the number of constituencies has now been fixed at 650 and the boundary changes are going ahead.

The old constituency, Somerton & Frome, was created in 1983 - forty years ago - and was the largest numerically (82,000 electors when counted in 2010) in the UK, and I believe it might also have been the largest geographically in England. It stretched from Curry Mallet in a long line eastwards to include Somerton, Wincanton, Bruton then north to Frome. It will now be divided into two constituencies (the second, which does not affect Horsington, being Frome & East Somerset). Glastonbury & Somerton will be more egg shaped and will be bounded roughly by Glastonbury & Street, Bruton, Wincanton, Milborne Port and Somerton. The number of electors is estimated at 70,000, so the new constituency will be at the lower end of the range numerically.

How will this affect election results? *Nobody* knows. We can only get out and vote late next year when the general election will probably be held and see what happens. Somerton & Frome was always a volatile seat with huge swings between Conservatives and Liberal-Democrats; and in my opinion it was also a bellwether seat for the rest of the country. So votes here have always carried weight. We can only wonder about Glastonbury & Somerton.

Jane Wilson

UPSIDE DOWN PLUM YOGURT CAKE

By Bianca, aged 11. *Easy to make and looking good!*

Ingredients:

In a pan, for the plum topping:

- 3 tablespoons butter
- ½ cup light brown sugar
- ¼ teaspoon ground cinnamon
- 4-5 medium-size plums
- 1 teaspoon milk or cream

For the cake:

- ½ cup plain yogurt or Greek yogurt
- 1 cup granulated sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1½ cups all purpose flour
- ½ cup neutral flavoured oil (vegetable, sunflower, rapeseed...)



For the prep:

Preheat the oven to 175°C. Grease a 9-inch round cake pan (with at least 2-inch tall sides). Line bottom of the pan with parchment paper.

For the plum topping:

Melt the butter in a pan or microwave. Add the brown sugar and cinnamon and stir until well combined. Add the milk or cream and stir well. Pour the mixture into the prepared cake pan, spreading to cover the bottom of the pan. Slice the plums in half and twist to separate. You might need a small sharp knife to remove the stone. Slice each half into thin slices. Working from the centre of the pan in, place the plum wedges (slightly overlapping) in a circular pattern over the brown sugar mixture. You could also randomly cover the bottom of the pan with the plums. Just make sure all of the caramel is covered.

For the cake:

In a large bowl, combine the yogurt, sugar, eggs and vanilla, stirring until well blended. Add the baking powder and salt. Stir well to combine. Add the all-purpose flour. Stir to combine. Add the oil and stir well. At first, it may seem to separate, but keep stirring till nice and smooth. Pour the batter into prepared pan. Bake for 35-40 minutes, until the cake feels springy to the touch in the centre and a toothpick or cake tester inserted into the centre comes out clean. Cover loosely with foil if getting too brown near the end and cake is still not done. Cool for 10 minutes in the pan, then invert the pan onto a plate or platter. Give the pan a firm little shake. You should hear the cake drop onto the plate. Slowly and carefully lift the pan off of the cake.

This part is optional but I like to do it. Use a pastry brush to brush any extra sauce that's left in the pan around the edges of the cake. Serve warm or at room temperature with a dollop of whipped cream, if desired.

When the plums season is gone, you can replace them with sliced apples. And why not adding a few blackberries in the mix?

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ANNOUNCEMENTS

Including *Births* Deaths* Birthdays* Weddings* Anniversaries* Congratulations*

If you have any announcements, articles for sale or to give away, babysitting services etc. you would like included please contact

info@horsingtonmagazine.co.uk

VOULEZ-VOUS PARLER FRANCAIS?

If you would like to practise your French in a friendly and relaxed atmosphere, our local conversation group is happy to welcome new participants! We meet weekly on Tuesdays at 2pm* for one hour, in North Cheriton.

From September, I am opening a new group for less confident speakers, with more emphasis on grammar and improving vocabulary. I am suggesting meeting on Thursdays at 2pm* but could consider another day to accommodate participants better.

For each group, the cost is £5 per lesson.

If interested, please contact me either by text 07894 470 402 or by email jeanne.mortarotti@gmail.com

*school holidays excluded

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BOBOLOGISM 48

“Let me be perfectly frank”... I always get a bit scared whenever anyone says that to me as I’ll not be sure how I’m going to cope, or not cope, with whatever’s coming. Why “frank”, and who is he?

The Franks were a large and powerful tribe living in the lower Rhine basin in the third-fifth centuries AD. They were quite militaristic, well-ordered and good organisers. In time, in the early Middle Ages, they spread west and subjugated the Gauls. Only the Franks were free men, or *enfranchised*. They spoke freely, or *Frankly*, unlike the Gauls whom they subjugated, and everybody else was *disenfranchised*. They even gave their name to the land they over-ran. No prizes -FRANCE!

How did the Franks get to France? Easy, once they had crossed the River Main. They forded the river at a place which became called *Frank*-ford on the Main. Or Frankfurt-am-Main. Frankfurt also gave its name to a kind of local sausage, the Frankfurter. Similarly a Hamburger comes from Hamburg. As you know, there are about 300 different kinds of sausage in Germany, commonly named after their town or region of origin.

Back in ancient France a big export used to be incense, but being proud of its origin they called it *Frankincense*. One of many Frank descendants who crossed the Atlantic bore the name meaning “Son of the south free-born landowner”, which translates to *Benjamin Franklin*.

Digressing somewhat, but still on the German theme, did you know that the great-grandson of the last German Kaiser (Kaiser Bill, forced to abdicate in 1918) used to live in Maperton House, only three miles away from here? If you go through North Cheriton to Maperton you can see the Prussian eagle on the top of the gateposts. .

Bob Jones

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HORSINGTON SCHOOL

Welcome Back!

It has been a fantastic and busy start to a new school year at Horsington Church School! We have welcomed our wonderful new reception children, who seem to have settled in brilliantly. We have also welcomed Prime Sports who are teaching the children Tag rugby and football this term, as well as our new Forest School leader into our Spinney.



We have a number of 'Open afternoon' opportunities for Reception children starting school in September 2024, with one taking place on November 8th at 11-12.30. If you know anyone of the age to be starting school over the next year(s), please invite them to come and visit our school. We will be delighted to show them around.

We are looking for a number of other requests if anyone can help!

- Firstly, whether in the village or surrounding area, someone with any simple carpentry skills and a bit of spare time who would be willing to support us with our new library project in the autumn term.
- Anyone looking to support us with our 'After-school wraparound care.' A paid position, hours negotiable; qualifications and checks needed.

If any of these interest you, then please get in touch with the school office.

We are also looking for a number of **resources for Forest school** if anyone has any of the following that they are disposing of: metal saucepans, cooking tools or gardening tools.

We are certainly looking forward to lots of exciting opportunities over the coming months and will keep you all updated.

Warmest Wishes

Kelly Barge - Headteacher

Horsington Community Market & Kitchen

St Margaret's Hall, Horsington
Saturday 7 October 9.30-11am (then 1st Saturday of month)

**All villagers with produce invited to bring along to sell
20% of income donated to Horsington Church School**

Food resilience and supporting local farmers and food producers has never been more important in a cost of living crisis and against a background of climate change, Brexit, and pandemics. This is a new Community Market and Kitchen to connect local producers with the local community, generate additional income for producers, villagers, and Horsington Church School.

Proper coffee, tea and cake will be available. Card payments & cash.

WhatsApp group - ask to join (Penny Nagle 07768 832954) or mail

penny@felthamsfarm.com

Social Media: @HorsingtonCommunityMarket

Producers, farmers and local businesses confirmed so far :-

Feltham's Farm - multi award winning organic cheesemakers, selling cheeses, organic fruit, vegetables and sheepskins.

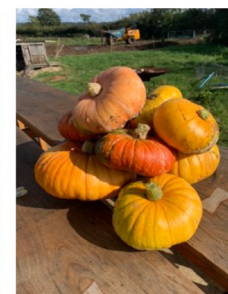
Blooming Wild - Cabbage Lane's growers of perennial flowers, grasses, and wildflowers, selling plants.

Baglio San Felice - tastings of their Sicilian olive oil, available to pre-order direct from the producer for the 2023 harvest

Ecco Gelato - if it's hot they will bring their bike of ice-creams...

Lovington Bakery Sourdough bread will be available for sale, and collection.

And most of all **YOU** - anyone with excess veg, fruit, eggs, cakes, breads, pies, meats, jams, chutneys, homemade crafts, please come! This is YOUR Community Market and Kitchen. You don't even have to be there - just leave your food produce, priced and named with contact details in the box by the door at St Margaret's Hall. We will sell it for you. With grateful thanks to the Village Hall Committee.



WINCANTON

HISTORY & MUSEUM SOCIETY

Ric Weeks

The Newt – The Roman Villa

October 25 @ 19:00 - 21:00
Balsam Centre BA9 9HB

On the footings of a pre 5th century building, the reconstruction of the villa has provided fascinating insight into many aspects of the Roman world in Britain which Mr Weeks will be sharing with us.



© Exploring Building History

HORSINGTON CHURCH

From the Rector

A story is told of a farmer who lost one of her prize livestock. Had it been stolen by thieves or ravaged by a predator? Or had the animal simply wandered away from the safety and abundance of the farmer's provision and nurture? She had to find out.

This led to a lengthy search over a wide area, for the missing animal was priceless to the farmer. Her efforts paid off and much to her relief, the animal was found, although barely alive and in a very poor state of health and wellbeing. A thief had stolen the animal and subjected it to cruel captivity. Its condition had deteriorated so badly that years of tender care and nourishment were required to restore the animal to its original magnificence. But for the farmer, this effort was worth every penny, bringing her immense joy as she saw her investment of time, energy, and resources bring this dishevelled animal back to its former brilliance and glory.

In this story, the farmer is Jesus. You and I are the animal that wandered away from the safety and abundance of the farmer's provision and nurture. The thief is the Devil, and the predator the deceptions and empty promises of our culture. The lengthy search is the good news being told and re-told in our lifetime that Jesus gave his all to rescue us from captivity and enslavement. And the years of tender care and nourishment to restore us to our original magnificence of being fully alive is the journey of faith in the safety and abundance of the farmer again.

In response here's what we can do, God helping us: Take our everyday, ordinary life—our sleeping, eating, going-to-work, and walking-around life—and place it before God as an offering. Embracing what God does for us is the best thing we can do for him. Don't become so well-adjusted to our culture that we fit into it without even thinking. Instead, fix our attention on God. We'll be changed from the inside out. Readily recognize what he wants from us, and quickly respond to it. Unlike the culture around us, always dragging us down to its level of immaturity, God brings the best out of us, develops well-formed maturity in us.

Yours in Christ
Rev Kevin

Sunday services in October:

1 st	9am	Holy Communion (CW)
8 th	10.30am	Harvest Service
15 th	9am	Holy Communion (BCP)
22 nd	10.30am	Holy Communion (CW) in Templecombe
29 th	10.30am	Holy Communion (CW)

For more information, visit our website
[St John the Baptist - A Church Near You](#)





Event opens 8:45pm

Film starts 9:45pm

Film Ends 11:15pm

There will also be catering unit onsite that will serve the hot drinks, you can of course bring your own snacks!

Limited tickets available

so make sure to book yours today!

Tickets are: £34 for a family ticket (2 adults, 2 kids)

£14 for an adult -

£ 9 per child -



£4 deposit will be required via eventbrite to secure your place, the rest is due on the entrance that night should the event go ahead.

The Winter Fair

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