



the

Newsletter

October 2021

four stroke engine cycle theme by AMW

The Village Shop

Lockerley Stores are closing for refurbishment between Sat 2nd October pm and Friday 22nd October, so if you require prescriptions delivered from Whiteparish or Stockbridge surgeries then please order them in good time for collection from Lockerley stores on Thursday 30th September. Sadly papers won't be available from 3 - 21 October inclusive. If you normally provide prepaid newspaper vouchers, then you can collect them from the shop to redeem elsewhere.

Reminder : Forthcoming Harvest Supper : Lockerley and East Dean

Saturday 2nd October - 1930 at Lockerley and East Dean Memorial Hall. This year things will be a little different. Due to Covid numbers will be fewer and there will be separate tables, mostly of six. Food will be served to the tables rather than having a buffet and you will be asked to wear masks when not seated. There will be the opportunity to support one of the Trussell Trust's local food banks. Tickets available in advance only, from Barbara 017 94 34 06 06, Yvonne 017 94 34 06 03, Sally 017 94 34 02 15 and Liz 017 94 34 09 93. Cost: £10, children £5. Bring your own drinks and glasses.

The draw for the 200 Club winners

August was drawn in the village hall coffee shop and the winners were Mrs Mary Walker £20, and Mr Phil May £20.

West Tytherley Harvest Supper

Saturday 16th October at 1900 at King Edward's Hall. We are delighted to announce the return of the ever-popular and delicious Harvest Supper! After over a year of cancelled events this is a great chance for us all to get together with our village friends and neighbours and to

welcome our recent arrivals. Enjoy convivial company and a home-cooked two course supper in our lovely King Edward's Hall. If you are new to the area or have never come before, do please let us know so we can seat you on a large table of friendly people. For old hands, tables of eight are available for booking. Tickets £12 Adults £8 children under 16 from the village shop or from Helen Vincent. Raffle, cash bar - please bring your own glasses. Offers of help and tickets: Helen Vincent 017 94 34 2 50 07788 26 60 73 helen@helenvincent.com

QueenWood Farm

We are particularly excited to announce the installation of our second polytunnel during November. Our first tunnel, which was installed last December, has been a real success. We are already on our 4th cropping cycle and will have a 5th before the end of the year. The protected environment provides the ideal conditions for crops to thrive, although it isn't without its challenges.

There is always a balance to be had between heat, humidity and airflow and when the sun is out the temperature can sky-rocket to a whopping 45 degrees without shade netting. But at 27-30 degrees the tomatoes and cucumbers are happy and we have had an abundant crop of both so far. We've certainly had our share of losses this season, both in the field and the tunnel. The warm wet months, I won't say Summer as, for me, it never arrived, created the ideal conditions for slugs and they literally had field day. Having tried just about every organic trick in the book, I have concluded the only thing that really works is hand picking and feeding them to the chickens not the most pleasurable job but strangely satisfying - oh revenge is bitter sweet.

The 2021 growing season has been a challenge for growers old and new alike (with some reporting it as the worst in over 12 years). As someone fairly new to field scale production, I take great encouragement from this. We can't control Mother Nature, but must instead work with her and ride the highs and the lows. It is these principles that are at the very heart of ecological production methodology. We strive for a system that is in balance and work to maintain and enhance it, never against it. Back in the Spring, we planted a new hedgerow and orchard at the south end of the plot that will provide great habitat for birds and the field margins and clover ley play host to a whole range of beneficial insects including carabid beetles which prey on slugs. I have also discovered that some slugs are cannibalistic, so in time, the problem may well solve itself!

So for anyone reading this who is just starting out with their veg plot, don't be discouraged - keep calm and carry on. And for those of you who don't grow your own, then there is always The Veg Shed. Find us at Manor Farm, East Tytherley, SP5 1LE (Wed/Fri/Sat 1000-1930).

Please join us for our Christmas Fair Trade Fayre

at Cyclops Cottage, Lockerley Green, SO51 0JN. To be safe and enjoyable for all the event will take place over two days of Friday 5th and Saturday 6th November between 1000 and 1300 with coffee and homemade cookies and then between 1700 and 1930 with a glass of mulled Fairtrade wine/soft drinks. You can browse and choose some Christmas cards, decorations, wrapping paper, Advent calendars and candles, gifts, stocking fillers, scarves, bamboo socks, jewellery, unusual and eco-friendly gifts, delicious chocolates, home-made jams, jellies, chutneys and mincemeat and much more without having to brave the crowds or fight for a parking space. Entrance £2 includes your refreshments. There will also be a raffle each day. All proceeds will be shared between Lockerley church and Traidcraft Exchange. The event also supports Oasis, Romsey and CMCT India who kindly supply us with goods. If you would like to help in anyway, or contribute a draw prize please let Andy or Liz 340993 know.

Harvest Bags

Fair Trade can also help you with your Harvest contributions this year whether it is to send to school with the children or take to church yourself. Each bag is packed with a selection of suitable foods from Tradecraft such as tea, orange juice, cereal, pasta, biscuits, chocolate, sweets, cookies, jam, sardines, honey, peanut butter, sugar etc. The total value is way over the £10 you will pay for it. To get yours now call Liz on 017 94 34 09 93.

Exploring Christianity Course

on Sunday Afternoon at Lockerley Church