The Horsington & South Cheriton Villager

Issue No. 64

July/August 2017



Renegade Monk - Horsington's new village cheese

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Please send all articles for possible inclusion in the next issue to *info@horsingtonmagazine.co.uk* by noon on 11th August 2017

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 <u>www.wincantonwindow.co.uk</u> and click on the 'Villages' link.

Events Diary July 2017

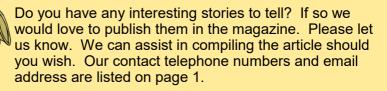
Day/Date	Time	Event	Venue
Mon 3rd	5.30pm	Pilates	Village Hall
	6.45pm	Pilates	
	Lunch	Ladies' Pub Lunch	Chetnole Inn
Tue 4th	8.00pm	Badminton	Village Hall
Wed 5th	10.00am	Adult Tap Dancing	
	8.30pm	Music Night	Half Moon Inn
Thu 6th	7.30pm	WI	Village Hall
Fri 7th	10.00am	Art	ς".
Mon 10th	5.30pm	Pilates	"
	6.45pm	Pilates	"
Tue 11th	8.00pm	Badminton	"
Wed 12th	10.00am	Adult Tap Dancing	"
Thu 13th	7.30pm	Parish Council Meeting	"
Fri 14th	10.00am	Art	"
Sun 16th	3.00pm	Thomas Gainsborough Musical Friends concer	rt St John's Church
Mon 17th	5.30pm	Pilates	Village Hall
	6.45pm	Pilates	ς".
Tue 18th	8.00pm	Badminton	"
Wed 19th	10.00am	Adult Tap Dancing	"
Fri 21st	10.00am	Art	"
Fri 28th	7.00pm	Wincanton History Society Talk	Wincanton Memorial Hall

School Term ends 21st July and starts 4th September

Events Diary August 2017

Wed 2nd	8.30pm	Music Night	Half Moon Inn
Thu 3rd	7.30pm	WI	Village Hall
Mon 7th	Lunch	Ladies' Pub Lunch	Pyte House
Thu 10th	7.30pm	Parish Council Meeting	Village Hall
Sat 12th	2.30-4.30	Charlton Horehorne Summer Show	Charlton Horethorne V/Hall

THE VILLAGER NEEDS YOU....



Wincanton Colour Run by the Mortarotti children

Crowds of enthusiastic people dressed in colourful sports gear and fancy dress swarm the entrance. We didn't expect the mass of runners waiting beside the race course.

Soon enough, the speakers blare an announcement: "Welcome to the Wincanton Colour Run, raising funds for St Margaret's Hospice ... " and we are on our way. The colour run is inspired by the Indian Festival of Diwali, also called "The Festival of Light", where people throw multi-coloured, vibrant powder paints on each other to celebrate the return of Rama and Sita.

We run together as a family, Dad, brother and sisters, adjusting our pace to each other until we pass the finish line with an ease that surprises us all. On this Sunday 21st of May, there are more than a thousand people of all ages and abilities gathered at Wincanton Racecourse to cover 5kms running sportively, leisurely or simply walking while chatting. At various stations around the track, volunteers throw handfuls of coloured powder over the participants (which will easily – too easily for our liking – rub off). There is no winner nor loser, just the shared happy feeling of being together on this sunny day to raise money and for some to remember their loved ones who passed away. The run ends with a feast of colours as participants are asked to throw in the air the packets of powder they've been given when crossing the finish line.

We have proudly kept our St Margaret's t-shirts stained with colours for next year, when we plan to run the race again and involve even our youngest sister! And we hope that you will join us. Run or dye!



<u>Renegade Monk – Horsington's new village cheese</u> by Marcus Fergusson

It's 7.00am. A refrigerated van has just dropped off five large, white plastic buckets containing 100 litres of organic, pasteurised cows' milk. I move the buckets inside, before donning hair net, white coat, chef's trousers and some very fetching white rubber clogs. I step over a bench that separates the changing area from the cheese production area beyond.

The cheese room is a balmy 23 degrees C. At this point, the room smells little of cheese or milk but there is a slight metallic undertang



from the disinfectant that has been used to swab the ceiling, walls, floor and equipment the night before: hygiene is paramount.

The milk is poured into the cheese vat and a two-foot square, stainless steel plate is then placed into the vat. This is a heating plate which, over the next 45 minutes, will gently warm the milk from below 5 degrees to 31 degrees. I check the pH of the milk: if it is too high, approaching 7, there is a chance that the cows may have been mastitic. The temperature in the cheese room has risen to 24.2 but the humidity is still modest at 74%.

Another day of cheese making has begun. It's a curious blend of geeky, scientific precision and sensory artistry, using touch, eyes, smell and hearing (although not taste until the cheese has matured). Making liquid milk turn into solid(ish) cheese is akin to alchemy.

We launched our cheese business in January and sold our first cheese in early March. It's a small operation that we have squeezed into half of what used to be the old Marsh Meadows nursery school at Feltham's Farm. The plan is to run the business at a low level for a year or two and then scale up if and when the demand is there. I only made my first cheese in April last year – and then spent the rest of the year training at Bath Soft Cheese, experimenting on various recipes in our kitchen, building the cheese room and, crucially, getting approval to make and sell cheese from Environmental Health – no small undertaking!

There's an awful lot to learn but the training will never be complete. You acquire new knowledge and more experience every time you make cheese, but every cheese make is subtly different from the last and you are constantly having to adapt. The composition of the milk changes from month to month, depending on what the cows are eating and on the quality of the grass. The cultures and rennet can vary in both speed and efficacy. The environment will vary in terms of temperature and humidity. The cheese maker may be tired, under the weather or out-of-sorts – ever noticed how hard it is to cook well if you're in a bad mood?

Even for the seasoned professional, equipped with the latest in dairy technology (as opposed to my hands-on, artisan approach), turning out a uniform, consistent cheese every time is an impossibility. One of the most fascinating things I learned last year is that the manufacturers of mass-produced cheddars such as Cathedral City, which seem to taste the same in every packet, achieve this by making tens of thousands of tonnes of cheese and then sending in graders to taste the end product and decree which ones can be sold under their own marque and which should be sold off as supermarket own-brand or to other companies that mill and blend the cheddar into new forms, tastes and textures.

So what of our cheese? It goes by the name of Renegade Monk. It's a soft, blue cheese, made with organic, pasteurised cows' milk. At this stage, it's similar to Cambozola (a Camembert crossed with Gorgonzola). However, the next stage is to wash the rind of the cheese as it matures with ale - rubbing the ale into the surface of the cheese every couple of days.

Washing cheeses in alcohol is an old, European, monastic technique – hence the 'Monk' in the cheese's name. I'm also mixing up various techniques (soft, white cheese; blue cheese; rind-washed cheese), which is where the 'Renegade' comes in. The name is also a nod to the Knights Templar, the original renegade monks: the cheese room is less than two miles from their old base in Templecombe.

Renegade Monk is not a typical English cheese. It has much more in common with French cheeses such as Epoisses or Munster (although not as pungent as the latter) – although it is Somerset through and through. The milk comes from the Bruton Organic Dairy; the ale comes from the Milk Street Brewery in Frome; and even the cultures are supplied by Westcombe Dairy.

Watching peoples' reactions when they first try Renegade Monk is fascinating. Of course, some won't try it at all: some people just don't 'do' blue cheese; others claim to be lactose-intolerant (actually far fewer people are genuinely lactose intolerant than claim to be and, in any case, cheese-making converts the lactose in milk into lactic acid, so it shouldn't affect them). A few (not many, honestly) find it too much for them. However, the great majority are literally gobsmacked.

Local retail support has been outstanding. We are now being stocked at Kimbers' Farm Shop; Bill the Butcher in Bruton; The Somerset Wine Co Deli in Castle Cary; the Pear Tree in Sherborne; and Palmer Street Bottle in Frome. It's also on the cheese board at the Roth Bar & Grill and at the Queen's Arms in Corton Denham with several other high-end pubs about to come on board.

We're struggling to keep up with demand and we're awaiting a consignment of fresh equipment so that we can double production. In the meantime, please do try the Monk if you see it on sale – and you're welcome to buy it directly from us at the farm gate. Just email us on:

info@felthamsfarm.com

Photographs on pages 1 & 4 provided by Marcus

JULY SERVICES

St John the Baptist, Horsington

2nd July	9.15am	Holy Communion with Sunday School		
9th July	11.00am	Morning Prayer	Churchwardens	
16th July	9.15am	Holy Communion	Mrs Anne Jones	370626
23rd July	8.30am	Holy Communion (BCP)	Mrs Rosemarie Wigley	371478
30th July	10.30am U	Inited Service at Templecombe URC		

St Nicholas, Henstridge

2nd July	11.00am	Morning Worship	6.30pm Evensong
9th July	9.30am	Holy Communion	
16th July	11.00am	Morning Prayer	6.30pm Evensong
23rd July	11.00am	Holy Communion	
30th July	10.30am	United Service at Templecombe URC	

St Mary The Virgin, Templecombe

2nd July	11.00am	Morning Praise
9th July	9.30am	Holy Communion
16th July	11.00am	Holy Communion
23rd July	9.30am	Holy Communion
30th July	10.30am	United Service

AUGUST SERVICES

St John the Baptist, Horsington

6th Aug	9.15am	Holy Communion with Sunday School
13th Aug	11.00am	Morning Prayer
20th Aug	9.15am	Holy Communion
27th Aug	8.30am	Holy Communion

St Nicholas, Henstridge

6th Aug	11.00am	Morning Worship	6.30pm Evensong
13th Aug	9.30am	Holy Communion	
20th Aug	11.00am	Holy Communion	6.30pm Evensong
27th Aug	11.00am	Holy Communion	

St Mary The Virgin, Templecombe

11.00am	Morning Praise
9.30am	Holy Communion
11.00am	Morning Praise
9.30am	Holy Communion
	9.30am 11.00am

From the Rector, Greetings.

I wrote my original piece a few days before the general election. Although I didn't state it, the assumption behind my thinking was that the Labour Party would be trashed, and Theresa May would rise in triumph over her foes! What a difference 24 hours makes!

One of the arguments often deployed against proportional representation (PR) is that it creates opportunities for small minority parties to hold big parties to ransom. Whereas our system, it is claimed – i.e. 'first past the post' – even if it produces a situation where a governing party can be elected by the minority of the voters – produces 'strong and stable government'. Really?!

There are many systems of democracy – from my limited knowledge, they all attempt to fulfil what I regard as one of the greatest statements defining it: "government of the people, by the people, for the people."

I think I am right in saying, that when we, the British have a hand in setting up constitutions for other countries, and forms of government, we always advocate a system of proportional representation. Angela Merkel and her party are elected by a system of PR. Now there's a weak leader, and a weak government (please note the irony!) Perhaps we have something to learn?

In the meantime. I continue to pray for Her Majesty, Queen Elizabeth, and all who are in authority under her. In this very fragile time, please join me. Go with God.

Peter Hallett – halatvic@gmail.com

Children's Society Coffee Morning, – Many thanks to everyone who took part in the coffee morning in May. The event raised £155 so was well worthwhile.

Sallie Vallins

Thomas Gainsborough's Musical Friends

Sunday 16th July at 3 o'clock At St. John's Church, Horsington

A short concert illustrated by slides, followed by a cream tea.

Cappella

David Jewel - flute, Hazel Jewel - flute and narrator, Janet Coles - cello, John Davenport – organ and spinet

Suggested donation £8.00 in aid of Church funds



The Horsington Fete by Isla Wright

It was a sultry day, but fortunately the rain held off and the sun appeared for the amazing school fete that took place. All sorts of activities and stalls entertained. The theme chosen this year was a "Circus", with circus skills demonstration and workshop. There was something for everyone: pony riding, circus tricks, glitter tattoos, flowers and plants, bouncy castle, obstacle race and lots of other things.

My favourite was a craft stall called 'Horsington's got talent' with crafts made and donated from children and parents from the school. There were blankets, cards, bunting, hair clips, brooches, lego soaps, toiletry bags, bookmarks and much more.

For food & drink there was a beer tent, a BBQ and a delicious cake stall for anyone who was hungry. The show-stopper was the incredible treasure chest-chocolate cake filled with chocolate coins and sweets (16 hours of work!), prize for the Lucky Square game. The ever-popular chocolate tombola had a steady stream of younger customers all eager to bag the biggest bar!

It was nice to see lots of people from other schools come to our fete and to welcome back a few former pupils too. Visitors from the old Barnardo's Home enjoyed meeting under their marquee, going through picture albums.

Everyone was really appreciative of all the hard work that people had put into preparing for the fete: baking cakes, making crafts and putting up gazebos, and of course a big thank you to those who stayed to clear up at the end of the day.

Thank you to all who helped organise and supported the fete, and to all the generous local sponsors!







Thursday 6th July, 7.30pm at the Village Hall

Strawberry Meeting Dorset Folk Songs with Bonny Sartin, plus Guests from the Stavordale Group

Thursday 3rd August, 7.30 pm at the Village Hall

Terracotta Warriors—Miss Angela Pitt plus a joint Meeting with the North Cheriton group

Telephone Mrs Jackie Pyne for further information on 370713



Half Moon Inn Music Night, Horsington at 8.30pm on Wednesday 5th July & 2nd August

Please come and join us, play and sing whilst enjoying a beer. Free, apart from drinks.

Further details from Anna on 370749

WINCANTON MUSEUM AND HISTORY SOCIETY

Friday July 28th @ 7.00pm—Wincanton Memorial Hall

Talk: Old Coaching Inns of Wincanton by Chris Forester

The cost is £2 for members and £5 for non-members. (No meeting in August)

wincantonmuseum.org.uk



Blackmore Vale U3A

Australian Adventure Trek across Cradle Mountain, Tasmania An informative talk by Ian Williamson

Tuesday 4th of July at Henstridge Village Hall 2.30pm Members £1.50 Visitors £2.50 including tea & cake.

For more information about Blackmore Vale U3A

call 01963 371544 or visit our website www.u3a.org.uk



Bed and Breakfast available on a small farm in **South Cheriton**. Please call **Lisa** 07880 721131

Riding instructor recently moved into the area with 30yrs experience teaching amateurs to 3* event riders. Individuals or groups welcome. Please call Lisa 07880 721131

Golfers

A recent study found the average golfer walks about 900 miles a year. Another study found golfers drink, on average, 22 gallons of alcohol a year. That means, on average, golfers get about 41 miles to the gallon. Kind of makes you proud....



Charlton Horethorne & District Gardening Club

In July we hold a Garden Party (Club Members only) – a rather grand name for tea in the garden! – at the Maxwells' house, The Dairy House, Milborne Wick, DT9 4PW. Please bring tables and chairs, which can be deposited at the house (just south of the tiny church) parking is provided in a field beyond, which will be well signposted. It begins at 2.30 and we will hold a competition for the best single rose. The event will be cancelled if wet – members will be emailed or phoned by 1pm. If in doubt, ring me on 01963 251093.

On the 12th of August, The Summer Show! This is not limited to Club Members – come and join in the fun. Schedules (£1) are in the Village Shop, and contain an entry form - £1 to enter, however many classes you include. Please read carefully the information in the schedule on p.1 for details. Remember to hand your entry form + £1 to Kate Hill by 7pm on Wednesday 9th and to bring your entries to the Village Hall on Friday 3-5pm (Art and Photography) or Saturday between 9 and 10am for all other entries. No late entries will be accepted. Any offers of raffle prizes welcome.

Happy gardening—Jane Maxwell



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Buses (local)		0871 2002233	
Citizens Advice Bureau, Winc		0344 88 9623	
CAT Bus Ring and Ride Servi		33864	
Doctors Surgeries Milborne		250334	
	on Health Centre	435700	
French/Italian Conversation	Jeanne Mortarotti	202265	
Horsington Church School	Head/Secretary	370358	
Governors	Vicky Franklin	370699	
PTFA	Lucy Mackay	824866	
Ladies' Lunch Group	Rosemarie Wigley	371478	
	Susan Maltin	371400	
Mobile Library		0845 345 9177	
MP	David Warburton	0207 219 5225	
Parish Council	Jackie Pyne &	370713	
	Charles James	07770 923955	
	www.horsingtonpc@ho	<u>tmail.co.uk</u>	
St John's Church			
Rector	Rev. Peter Hallett	362266	
Wardens	Anne Jones &	370626	
	Rosemarie Wigley	371478	
Sunday School	Deirdre Loftus	370091	
Scouts	Geoff Crabb	370623	
Social Services		0845 345 9133	
South Somerset District Cound		01935 462462	
U3A	Jean Lindley	251256	
Village Emergency Telephone	e System (VETS)	602500	
Wincanton Town Council		31693	
W.I.	Jackie Pyne	370713	
Village Hall	www.horsingtonvillagehall.co.uk		
Chair	John Macdonald	370444	
Bookings	Emilie Gordon	371396	
Art	Gill Elston &	370236	
	Alison Clements	370866	
Badminton	Frank Beach	370767	
Dance	Louise Holliday	362689	
Football	Keith Norman	370332	
Pilates	Carol Pirie	07885 798032	
Upholstery	Andrée MacLeod	351918	