

The Horsington & South Cheriton Villager

December/January 2022 Issue 108



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Please send all articles for possible inclusion in the next issue to
info@horsingtonmagazine.co.uk by noon on 12th January 2022

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 - December 2021

Day/Date	Time	Event	Venue
Thu 2nd	10.00am	Art	Village Hall
Fri 3rd	10.00am	Art	"
Mon 6th		Ladies' Lunch	Stags Head, Yarlington
Tues 7th	6.30pm & 8.00pm	Yoga	"
Wed 8th	7.30pm	Parish Council meeting	"
Fri 10th	10.00am	Art	"
Tues 14th	6.30pm & 8.00pm	Yoga	"
Fri 17th	10.00am	Art	"
	7.30pm	Film: Limbo	Village Hall Milborne Port

The Villager would like to wish all their readers, advertisers and contributors a very **Merry Christmas** and a **Happy New Year**.

We very much look forward to receiving further input, comments and suggestions from you in 2022.

If anyone would like to become involved in any aspect of the magazine, we would love to hear from you. Just get in touch with one of us. You will find our phone numbers on the front cover.



Christmas card designs displayed in the magazine are by the children at Horsington School.

Events Diary - January 2022

Day/Date	Time	Event	Venue
Mon 3rd		Ladies' Lunch	White Lion, Bourton
Fri 7th	10.00am	Art	Village Hall
Tues 11th	6.30pm & 8.00pm	Yoga	"
Wed 12th	7.30pm	Parish Council Meeting	"
Thu 13th	10.00am	Art	"
Fri 14th	10.00am	Art	"
Tues 18th	6.30pm & 8.00pm	Yoga	"
Thu 20th	10.00am	Art	"
Fri 21st	10.00am	Art	"
Tues 25th	6.30pm & 8.00pm	Yoga	"
Thu 26th	10.00am	Art	"
Fri 27th	10.00am	Art	"

St John's Church Horsington

CANDLELIT CAROL SERVICE

Christmas Eve
6pm

Come and join us to sing
your favourite carols,
mulled wine & mince pies
afterwards



All the money raised in the collection on Christmas Eve will be donated to two charities, 'The Children's Society', who fight for the hope and happiness of young people when threatened by abuse, exploitation and neglect, and 'Embrace the Middle East', a Christian development charity tackling poverty and injustice in the Middle East. Please give generously for these good causes.

Anyone who is interested in joining the choir on the night, please contact Stephen Miles at freshford632@gmail.com. There will be a couple of practices in the weeks leading up to Christmas. Thank you.

THE LIVING NATIVITY OF CUSTONACI

On a recent trip to Sicily, on an unfortunate grey and rainy day, while driving around the area looking for somewhere indoor to visit, we were attracted by a brown road sign indicating “Grotta Mangiapane”. An intriguing name, as it means “Cave Breadeating”. Desperate to explore the area, we decided to head towards the site, and made a lovely discovery.

The cave is located in the Trapani region, close to the village of Custonaci, in the Nature Reserve of Monte Cofano (South West of Palermo). It is one of the 9 Caves of Scurati, caverns which show signs of human settlement since the Upper Paleolithic. The Mangiapane cave is the largest one, measuring 70 metres high, 13 wide and 50 deep. In 1819, four families settled there, building a small hamlet. The last family left in 1951, giving their surname – Mangiapane- to the place. The Mangiapane were a Sicilian family of farmers and fishermen who, besides the houses, built a stable for animals, a wood oven and a chapel, as they led a simple life, enjoying the breathtaking view of the Gulf of Erice.



In the 80's, the village was restored, becoming a tourist attraction. Traditional manual activities of the time are represented inside the houses and barns, with the likes of the candlestick maker, the baker, the miller, the barrel maker and many more. Farm animals populate the place. The whole visit is like stepping a century ago into a village frozen in time.



More extraordinarily, since 1983, over the Christmas period, the village gets inhabited with artisans from all over Sicily, farmers and locals. For a few days, they animate the village as they would live there, working, talking, playing cards or music. More than 160 people create a living nativity, with Mary and Joseph located in the cave and even sometimes a real baby Jesus.

It wasn't the right time of the year for us to see it in action, but a quick search on Google will offer videos of the past events. Unfortunately, so far it is the only way to see it as the Covid restrictions make the event impossible to run. After a bit of research on the internet, it appears that living nativities are a tradition in many Italian regions. Maybe an idea to bring over to England to rediscover old traditions and artisan skills, and bring people together at Christmas!

Jeanne Mortarotti

Charlton Horethorne & District Gardening Club

Have you enjoyed being in your garden over the last year? Are you an experienced gardener or someone who has discovered gardening as an escape from lockdown? Whether you are an expert or a beginner, Charlton Horethorne & District Gardening Club welcomes you! Benefits include regular talks in Charlton Horethorne Village Hall, garden visits and a coach trip in 2022 to RHS Wisley. Members will have free access to the gardens, including the newly-opened RHS Hilltop -The Home of Gardening Science, a new centre of horticultural excellence, with laboratories, a café and 3 new show gardens.

Our club is a member of Castle Garden's Gold Club, so we benefit from various discounts:

- Vouchers for 25% off almost everything in Castle Gardens during January and February
- Discounted composts, mulches and fertilizers available in January
- A members-only shopping evening in April, with a 25% discount off almost everything
- Vouchers for 25% off spring-flowering bulbs available in the autumn.

Annual membership runs from 01 January to 31 December and for 2022 we are keeping the membership fee at £7.00. If you are interested in joining us, please contact our membership secretary, Jane Watkins on 01963 220058 or watkinsjane@outlook.com . Or come along to our AGM on Tuesday, 08 Feb 2022! This is a ticketed event to which everyone is welcome and it's the perfect opportunity to join the club. It is held in Charlton Horethorne Village Hall and doors open at 6.30 pm, with a glass of wine on arrival. The formal business of the AGM starts at 7pm after which we enjoy a 2-course dinner and a quiz. Tickets cost £10.00 and will be available in the Charlton Horethorne Village Shop from mid-January. I look forward to seeing you there. Until then, best wishes for a Merry Christmas and a very Happy New Year.

Kate Hill, Chair

Tel: (01963) 220044 or mchugh_hill@hotmail.com

SICILIAN ARANCINI

Arancini are fried rice balls, typically made in Sicily as a quick lunch or food on the go. Even if, to be honest, they are not that quick to make! I love them and I have always wanted to make my own, even if slightly scared by the whole process. In reality, leftover risotto is often recommended, making the process quicker; and the filling can be as simple as ham, tomato sauce, pesto or anything you like, as long as you add a piece of mozzarella for that lovely texture when warm. Simpler fillings are much easier to use if you are making them as cocktail food (golf ball size). Personally, I have made the bigger version (the size of a tennis ball) with the traditional ragu and peas filling, as they were served as a main meal.

For the Rice:

- 250g short-grain rice, such as Carnaroli, or Arborio (risotto rice)
- 1/4 teaspoon of saffron (not mandatory, but better with it)
- 1 1/2 cups water
- 2 tablespoons freshly grated Parmigiano-Reggiano cheese
- 4 teaspoons unsalted butter
- Fine sea salt, to taste
- Freshly ground black pepper, to taste

For the Meat Sauce and Filling *:

- 1 tablespoon olive oil
- 1 small onion chopped
- 1 finely chopped carrot
- 1 finely chopped celery stem
- 100g ground beef
- 100g ground pork
- 2 teaspoons tomato paste
- 1 cup tomato passata
- 100g green peas, fresh or frozen

For the Rice Balls:

- 1 mozzarella diced
- 1/4 cup all-purpose flour
- 2 medium eggs (or 1 large)
- 1/2 cup water
- 1 pinch salt
- 2 cups breadcrumbs
- 2 inches vegetable oil, for frying



In a large saucepan, bring the rice, saffron and water to a boil. Cover, reduce heat to low, and let simmer until all of the water has been absorbed (15-20 min). Remove lid, stir in grated parmigiano, butter, salt, and pepper. Spread the rice out on a large plate or baking dish to cool completely to room temperature.

For the meat sauce, heat the olive oil in a small saucepan, add the onions, carrots, and celery and sauté, stirring often, until softened and the onions are translucent (8 to 10 min). Add the ground beef and pork and fry, stirring often, until browned. Stir in the tomato paste and tomato passata, reduce the heat and cook, stirring occasionally for about 10 min. Add the peas and continue to simmer the sauce for another 8 to 10 minutes, or until the peas are tender and the sauce is thickened. Transfer the filling to a bowl and set aside to let it cool.

To assemble the rice balls, place 1 heaped tablespoon of rice in the palm of one hand, then use your fingers and thumb to shape it into a hollow bowl shape. Place about 1 teaspoon of the filling in the center and 1 to 2 small cubes of diced mozzarella. Then gently close the rice around the filling to form a round ball shape. When all of your arancini have been formed, whisk together the flour, eggs, and water, and a pinch of salt in a shallow bowl until smooth. Gently roll each ball first in the mixture, then roll them in the breadcrumbs until evenly coated. Fry your arancini in batches until they are evenly golden brown, about 3 minutes. Transfer them to a paper-towel-lined plate to drain. Serve hot (You can make them in advance and re-heat in the oven just before serving).

*Personally, I have increased the amount of all ingredients and made extra ragu to freeze, so to maximise my effort in the kitchen as this takes a lot of time to cook!

I took the recipe from The Spruce Eats website, where they have very helpful step-by-step photos of the recipe.

Jeanne Mortarotti

Horsington Church School PTFA



Horsington Church School PTFA
6 Pack Mixed Cards

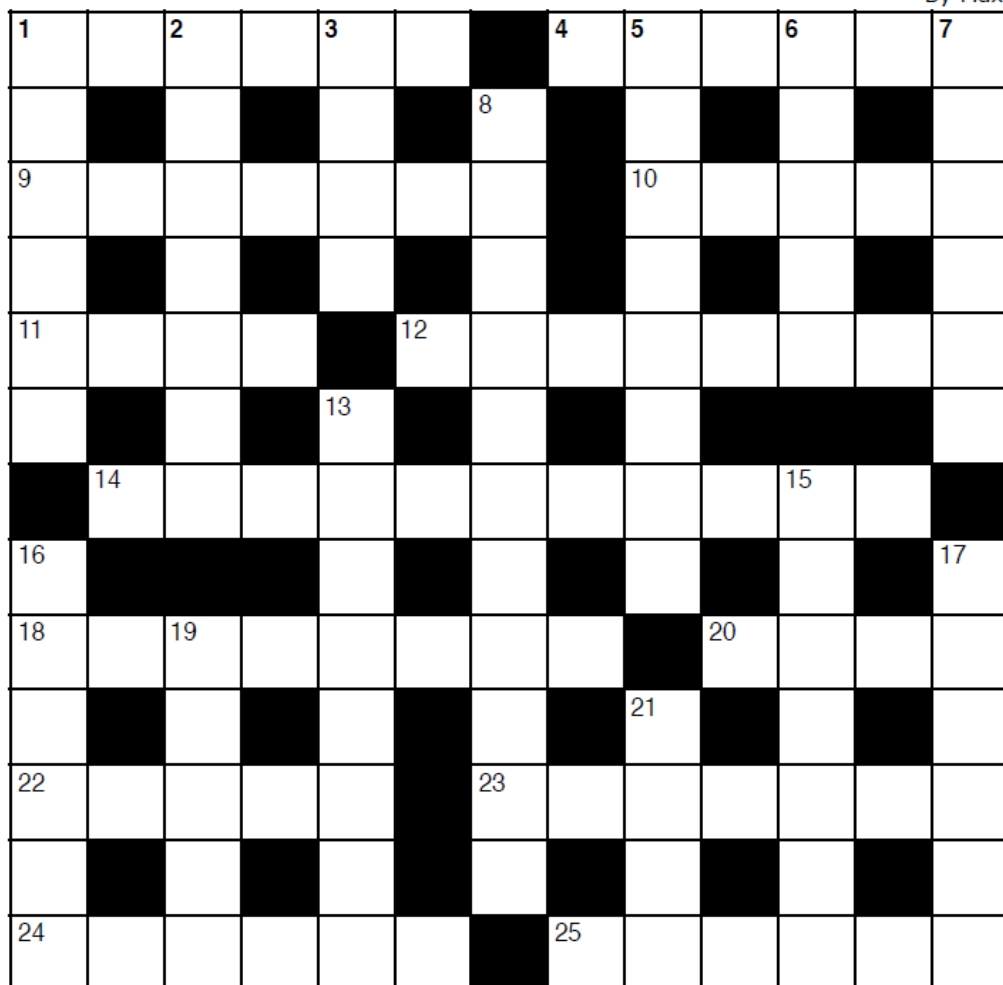
Now available Horsington Church School PTFA Christmas card packs. The children have been busy creating wonderful designs from reception up to year 6. The PTFA have made available a limited number of packs for you to buy. £5.50 a pack for a mix of 6 different designs. You need to be quick to avoid disappointment. Each pack will have an assortment of the festive artworks making them ideal for you to send to friends and family whilst helping your local village school. Cards will be available now from school reception or alternatively see Mr

Miles at Freshford (House opposite the Half Moon pub) where we can arrange local pick up and monies can be left with Mr Miles our school PTFA village link. We really look forward to seeing you all again soon and wish you all a very merry Christmas.

Christmax Prize Crossword

A prize of £20.00 will be awarded to the solver of this crossword. Entries should be submitted to the magazine by 31 Dec 21 either by email to info@horsingtonmagazine.co.uk or by presenting a completed version to a committee member. In the event of multiple correct entries, a draw will take place and the final winner notified. The solution will be published in the Feb 22 issue.

By Max



Across

1. Aristo defined undefined time. (6)
4. Seems I ordered a round of vomiting. (6)
9. Nearby alliance in charge has North in exercise to enable normal breathing. (7)
10. Void a watercourse. (5)
11. Good vision from great limb. (4)
12. Round girl I have neglects to perform. (8)
14. Toxic pundits end up weighing fossils. (7.4)
18. In this yurt I cater for those who wish to thrash with nettles. (8)
20. To mock strange cops. (4)
22. Preparing mazey Passover cake. (5)
23. Arrange some TIA for type of salt. (7)
24. A massive helmet sounds like where the heart is. (6)
25. Director of film produced small protuberance. (6)

Down

1. At a shy distance sailor is ahead of most of rowing team. (6)
2. Say goodbye that is negative to supplementary instrument. (7)
3. Ignore mark made by South Vietnamese New Year. (4)
5. Males headless field event runs on the surface. (8)
6. Italian sausage short of an article is a stew of partly roasted game. (5)
7. Nothing up and down and side to side would get you West of the Severn river. (6)
8. A spice and a topless share ends in leaf point. (11)
13. Equal of guerrilla I'm seeing in winter weather. (8)
15. Global organisation and spooks lack skill in capital letters. (7)
16. Spanish and German exclamation found in dense growth of bushes. (6)
17. Scatter special tear. (6)
19. The fruit as a walnut tests graduate. (5)
21. Shield boss found in gumboil. (4)

Rare bat in South Cheriton

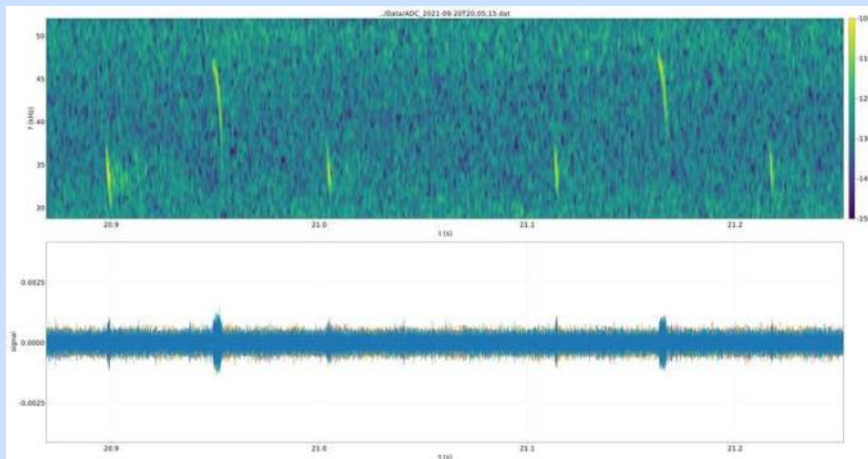
We thought villagers might like to know that a barbastelle bat has been detected flying over our garden in South Cheriton. One of the UK's rarest mammals!

We've seen a number of different bats flying over our garden, including pipistrelles, noctules, serotines, lesser horseshoes, brown long-eared and natterer's bats.



Twice however on recent evenings we were very excited to detect a barbastelle! This has been confirmed by a bat expert at Bristol University and logged by the Somerset Bat Group.

The call image from the detector is shown below.



Tina Wons

Village Pumpkins



Sent in by
Chris
Morgan



Bobologism 31

We all probably know that the Vikings, invaders mainly from present-day Denmark and Norway in the seventh century, left a very prominent mark on Britain.

Very many place-names, largely but by no means solely in the North-east, indicate their Viking origins. Words ending in **-by** indicate a homestead or village settled early in the Viking invasion. Examples of such names are Derby (a village known for its deer) Rugby, Whitby, Selby, Grimsby. There are 210 names ending in **-by** in Yorkshire. And a **By-law** was (and still is) a local law relating just to a locality.

Another name that is a give-away to Viking origin is one ending in **-thorpe**. Think Scunthorpe, Grimethorpe etc. There are 155 villages and towns ending in **-thorpe** in Yorkshire.

Other place-names that denote a Viking heritage include **-Toft**, (eg Lowestoft) **-lathe**, **-Thwaite**, **-garth**, **-yell**, **-wray**, **-lund**, **-beck** (see below) and **-tarn**.

Not far from Harrogate is a small village which the early Vikings named Starbeck, **Beck** being a stream and the "Star" came from a sedge they found growing there. In time people were named for the place they came from, and villagers from Starbeck were being called Starbeck or Starbuck as early as 1379. Now there's an interesting subject for a future article.....

Incidentally, there is no evidence that the Vikings had horns sticking out of the sides of their helmets, as portrayed in many stories and pictures!

Bob Jones

Obituary: Jeremy Elston

Jeremy Elston died on 18th September, and Horsington/South Cheriton has lost one of its great characters.

Jeremy moved to Pound Cottage, Horsington thirty years ago with his wife Gill and daughters Francesca and Charlotte, and the family quickly identified with the village and became involved on many fronts.

Jeremy was born in Hong Kong in 1937 the younger son of a senior Hong Kong police officer. He was just four years old when the Japanese invaded; his father spent the war in Stanley Prison camp. Jeremy and his mother escaped to Australia where he spent the rest of the war. His education was at boarding schools in New South Wales, and later back in England.

Finding his freedom at last he went to Reading University to read Agricultural Botany, which became a life-long passion; he became an expert in his chosen fields of tropical crops and micro-climate. He helped to set up the Amahdu Bello University in Nigeria, and he remained in Africa until the age of 23 when he developed Type 1 (insulin dependent) diabetes, this forcing him to return to England. He coped with his Diabetes with characteristic stoicism. He was not expected to make "old bones", diabetic care being what it was at that time, but with his attention to detail, and his wife Gill's determined care of his diet and insulin requirements, he defied the odds, and was awarded the Nabarro Medal, given to those who have lived with type 1 diabetes for more than 50 years.

After returning to Reading as a lecturer, at the age of 40 Jeremy was appointed Professor of Crop Science at Leeds University, where, as Head of Department and Chair of the School of Biological Sciences he made significant changes to the teaching of Agricultural Science, changes later taken up by many other universities.

Despite a life-changing accident to his leg soon after retirement to Horsington he continued to travel widely, attending meetings, contributing to the International Foundation for Science, and becoming visiting professor at Reading University.

He was highly intellectual and forward-looking, always ready for a deep discussion or argument, and relished being controversial! But above all his warm, generous, entertaining and kind personality were always foremost. His bookshelves were weighed down with books on a wide variety of subjects. He was at his best in encouraging the younger generation in Academia, and in being worldly and thoughtful. His only requirements were a notebook, a pencil, his garden, books and his family.

Early in his life he became a Quaker, and adhered to Quaker principles and beliefs all his life.

Sadly his health slowly deteriorated in the last few years; he defied death more times than a cat, and refused to be deterred by pain. Gill was determined to keep him at home, and in this she succeeded right to the end, with the help of live-in carers.

His wide circle of friends and many relatives have been enriched by knowing him and being a part of his wide circle, and our village is the poorer for his passing.

Bob Jones

HORSINGTON CHURCH

From the Rector

At this late stage in our life, what a privilege it was to be chosen to enter the most holy part of our Temple, the sanctuary itself, to offer incense. Elizabeth and I had so hoped for a child of our own, but as time went by, this was not to be. So, to be chosen for this service seemed like a gift from God. With a mixture of excitement and holy fear, I entered that grand Temple, whilst everyone was outside praying.

I knew what was expected of me. I had been trained and prepared for this very thing. But nothing could have prepared me for what happened in that inner sanctuary that day. I caught sight of a large angelic being who scared the living daylights out of me. I could hardly stand, let alone comprehend and process what he was saying. With warmth and affirmation, he told me that Elizabeth would indeed bear us a son. And this son would have a special anointing from God to prepare the nation to receive their long-awaited Messiah.

It was all too much for me. How could this be happening, let alone be true? To help me work through these doubts, he informed me that I would be mute until the time of the birth of my son. How unfair was that? I needed to tell everyone, especially Elizabeth, what had happened. What a moratorium!

Sure enough, true to the Angel's message, I was able to speak as soon as John was born. And as if this was not enough, Elizabeth's cousin Mary was also visited by this same Angel, and also promised a son! Two sons - John to help the nation prepare for this cosmic event; Jesus to enact it.

As we celebrate the birth of Jesus this year, we know that it will be different for many reasons. It has been a tough year. But we still celebrate, for God has been with us throughout, even when we doubted this. For the message of Christmas endures – God himself with us, in our everyday, always inviting us to see him afresh in our circumstances, bringing hope, reminding us that he will come again, not to deal with our sin, but to bring salvation to all who are eagerly waiting for Him.



Do join us in worshipping our Saviour:

- **Sunday Services** at 10.30am on the first, second, and third Sundays.
- **Daily Evening Prayer** via Zoom at 5.30pm.
- **Carol Service** on Christmas Eve at 6pm.
- **Christmas Day** Communion at 10.30am.
- **Boxing Day** (Sunday) no service.
- **Sunday 2nd January** Communion at 10.30am.

With every blessing in Christ, Rev Kevin



Moviola - Milborne Port (Village Hall)

Friday 17 December 2021

Showing on our new Big Screen is **LIMBO** (PG)

Limbo is a wry and poignant observation of the refugee experience, set on a fictional remote Scottish island where a group of new arrivals await the results of their asylum claims. It centers on Omar (Amir El-Masry), a young Syrian musician who is burdened by his grandfather's oud, the king of Arabic music instruments, which he has carried all the way from his homeland.

Exclusively available from Wayne Pullen, Butcher, High Street, Milborne Port, advance tickets are £5.00 each (no concessions). Tickets will be available on the door, priced at £6.00 each, (no concessions).



Doors open at 7.00pm, with the show starting at 7.30pm.

A limited alcoholic bar will be available selling beer and a selection of wines.

Martin (01963 251217)

So, why do Yoga?

By Emma Riley, Yoga Teacher.



You may think that you're not a yoga person, that you have to be young, thin and bendy. But yoga is for every kind of body. It's proven to be beneficial in all sorts of ways to your overall health and wellbeing. The NHS recommends yoga as an ideal way to gain strength and flexibility and to improve your balance, and it's also proven to be beneficial for those who are suffering from stress and everyday aches and pains.

Developed over 5,000 years ago yoga is a physical practice which is relevant in today's busy world. Studies* have shown that practising yoga regularly is beneficial for both mind and body.

I'm a firm believer that yoga is for everyone, no matter your age or ability. You don't have to be a young, supple gymnast. Yoga is so good at keeping the body in balance, easing back pain and keeping you healthy. As far as I am concerned, if you have a body, you have a yoga body!

Each class will be around an hour and a quarter and includes some breathing practice (which is proven to calm the mind), some movement followed by relaxation to balance both mind and body.

Yoga starts again 11th January 2022 at Horsington Village Hall. 6.30pm for Beginners and 8pm for Intermediate students.

Please bring a non-slip yoga mat, a bottle of water and a blanket and pillow. One off lesson £9.00, a block of 6 lessons - £54.00. Because of Covid restrictions you need to book a place in advance.

If you'd like to know more about the classes or have a chat, please do get in touch.

*<https://www.hopkinsmedicine.org/health/wellness-and-prevention/9-benefits-of-yoga>

**lessons will be held in a Covid safe environment and subject to the requirements set down by the Government and Sport England.

Emma Riley

Email me at emmarileyyoga@gmail.com

Text or telephone: 07884246550

Facebook: Emma Riley Yoga

Instagram: [@emma_riley_yoga](https://www.instagram.com/emma_riley_yoga)

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



FREE BOOKS

Sometimes Christmas does come early.

Choose from a wide range of mint condition hardbacks and paperbacks, plus some limited edition proofs.

St Margaret's Hall, Horsington
Saturday 11 December 10am - 12 noon.

Voluntary cash donations to the Love Grey Foundation, set up by Mark and Mindy's daughter in memory of their grandson, Grey, who was born on 17 November 2019 and lived for only three weeks.

The Love Grey Foundation exists to support all those affected by baby loss. Visit Lovegrey.org to find out more.

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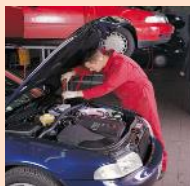


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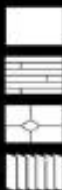
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CONTACT LIST

(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	Connie Hurt	07785 373388
PTFA	Terri Mills	
	terrimalis0@gmail.com	
Ladies' Lunch Group	Rosemarie Wigley	371478
	Susan Maltin	371400
MP	David Warburton	020 7219 5225
Parish Council		
Chair	Mark Tucker	370910
Clerk	David Chapman	370527
	www.horsingtonnpc@gmail.com	
St John's Church		
Rector	Rev. Kevin Rogers	363832
Wardens	Anne Jones &	370626
	Stephen Miles	370823
Scouts	Geoff Crabb	370623
Social Services		0845 345 9133
South Somerset District Council		01935 462462
U3A	Susan Kidd	362107
Village Emergency Telephone 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
Football	Keith Norman	370332
Yoga	Emma Riley	0788 424 6550
		370830