

THE OXHILL NEWS

November 2025 No. 612



Shipston High Street from above. Photo by Travis Jeffers, Point Blank Photography

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CLUB & GROUP CONTACT DETAILS

St Lawrence Church,	Priest-in Charge Rev. George Heighton, 01295 680201 Rev Canon Dr Jill Tucker 07973 994800 revjill.tucker@btinternet.com
Carers4carers:	kcarers4carers@gmail.com or tel: 07947 893504
Oxhill Village Hall:	Derek Harbour - Chair Ali Sayer - Hall Hire - 07970 922352 email: oxhillvh@gmail.com
Oxhill Pickleball	Peter Rivers Fletcher 07730 800729 rfrn364@btinternet.com
The Peacock Pub	01295 675019
Tysoe Tennis Club:	Club Secretary: Carol Spencer email: carol.spencer234@hotmail.co.uk
Warwickshire Mobile Library:	01926 851031
WOT2Grow Community Orchard:	Miranda Forrester (680265); Paul Sayer (680451); Sue and Mike Sanderson (688080)
talkdementia.uk	Paul & Heather Dowler Tysoe 688376
Carer Support Service	email: talkdementia@mail.com Website: talkdementia.uk Tysoe Village Hall every Friday from 10am



PILLERTON PRIORS CUBS VISIT TO KIRBY FARM

One evening recently Pillerton Priors Cubs visited Kirby Farm. The Cubs were to learn about caring for farm animals.

We had a lovely reception from the Fox family who had arranged everything and even refreshments were provided afterwards.

Charlie Allen-Lamb explained in great detail nutrition required for sheep depending on the season, health issues which may arise and also what products sheep provide. The Cubs then walked across the fields to visit Bertie still drilling on the tractor and finally they visited the sheep.

The Cubs thoroughly enjoyed the visit. They all come from surrounding villages including Oxhill.

Once again, huge thanks to Kirby Farm and the Fox family.

Marlene Lander

ST LAWRENCE CHURCH FOR NOVEMBER

November is the season for Remembering. At the very beginning of the month, we mark the Festival of All Souls, which gives us a chance to remember, give thanks for, and hold before God, all those whom we have known and loved over the years. At the special service for that day there will be a chance to light a candle for our loved ones, and peacefully remember them.



A week later it is Remembrance Sunday, when we remember with thanksgiving those who gave, and continue to give, themselves for our sakes, both in the armed forces and our civilian services. It is also a chance to commit ourselves anew to the search for reconciliation and peace - needed today as much as ever.

Finally, the last Sunday in November is Advent Sunday, which marks the beginning of Advent, the season of waiting, looking ahead and anticipating the Birth of Jesus at Christmas.

Looking ahead, folk are already asking about the various Christmas Services in our churches, so I am including a list of all that is happening in all of our churches, from Advent Sunday until the year's end.

We also need singers to help us lead the various carol services – if you would like to join in, let Jill know.

Church Services in November in Oxhill Church unless otherwise stated.

Sunday, November 2nd All Souls' Day

9.30 am Holy Communion for All Souls' Day Susan Bowden-Pickstock

Sunday, November 9th Remembrance Sunday

3.30 pm Remembrance Service George Heighton

Sunday, November 16th 2nd Sunday before Advent

9.30 am Holy Communion Susan Bowden-Pickstock

Sunday, November 23rd Christ the King

6.30 pm Evening Worship

Jill Tucker

Sunday, November 30th Advent Sunday

6.30 pm United Advent Carol Service in St. Mary's Church, Tysoe
George Heighton

Christmas Services across the South Feldon Group

Sunday 30th November at 6:30pm

United South Feldon Group Advent Sunday Carol Service at St. Mary's Church,
Tysoe

Sunday 7th December at 3:30pm

Christingle Service at St. Lawrence's Church, Oxhill

Sunday 14th December at 6.00 pm

Carol Service at St. George's Church, Brailes

Tuesday 16th December at 6:30pm

Carol Service at St. Peter's Church, Whatcote

Sunday 21st December at 6:30pm

Carol Service at St. Mary's Church, Tysoe

Tuesday 23rd December at 6:30pm

Carol Service at St. Lawrence's Church, Oxhill

Wednesday 24th December – Christmas Eve

Christingle Service at St. Mary's Church, Tysoe at 3pm &

Midnight Holy Communion at 11:30pm

Crib Service at 3.00 pm at St. George's Church, Brailes

Carol Service at 6.00 pm at St. Thomas à Becket's Church, Sutton under Brailes

Midnight Holy Communion at 11.30 pm at St. George's Church, Brailes

Thursday 25th December – Christmas Day at 9:30am

United South Feldon Group Holy Communion Service at St. Lawrence's Church,
Oxhill

Sunday 28th December at 11:00am

United South Feldon Group Holy Communion Service at St. Thomas à Becket's
Church, Sutton under Brailes

BIG CHURCH CLEAN

On **Saturday November 22nd at 10am** we propose to gather help to carry out our annual BIG clean of the church to prepare it for Christmas. If anyone can come along to assist we would be most grateful!!

*Thanks,
Carol Fox*



At this time of year,
the church makes space to remember
all those we have loved
but see no longer.

Join us for special All Souls Day
services

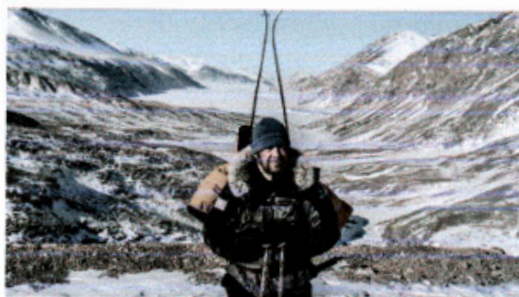
on Sunday 2nd November
at St. Lawrence's Church at 9:30am
at St. Mary's Church at 11am
and light a candle or
write their names on the list in church
to be read out at this service

MARK WOOD - EXPLORER

MY LIFE IN A FREEZER

An Explorer Speaker and Educator

THURSDAY NOVEMBER 13th



Mark will be the speaker at Regent Club Charity Buffet Lunch at Kineton Village Hall, open at 10.30 am for talk at 11.00 am and his charity is for Sherborne Fields Special School

Tickets £24.00 including a drink and Buffet lunch.

Mark Wood is a polar Explorer with over 30 major Expeditions including solo crossings to both Geographic North and South poles.

Over 20 years he has led polar and Mountain Expeditions in the Arctic circle, Antarctica and the Himalayas while supporting film crews for documentaries in hostile conditions.

He completed a 200 mile solo trek to the North pole which was featured in a channel 5 Documentary and a Mount Everest expedition where he engaged with over 10,000 students via Skype in 2012.

His education program which focuses on climate change has reached 1.2 million students.

He has cycled across New Zealand, trekked across Iceland and crossed America.

He is a fellow of the Royal Geographical Society and also an Author who has navigated teams in stressful and hostile conditions.

Tickets available from

Flower Thyme Kineton
David Beaumont 01926641076
Kneale Johnson 01926930279
Malcolm Carter 01926893134



HELP US SAVE TYSOE'S CURLEWS!

Join us for a
fascinating fundraising evening.

*"I take my gladness in the sound of the
Curlew instead of the laughter of men."*

The Seafarer - c.10th century Anglo-Saxon poem.

Introduction: David Gray and Curlew Action video

Part One - Why are our Curlews under threat?

Jan Guilbride, Lead of BOS (Banbury Ornithological Society) Curlew Recovery Project, will explain the plight of the Curlews - why 7 out of 8 chicks never reach adulthood and what we are doing to help their survival.

Interval

Part Two - Passionate about Curlews

Meet Tysoe born wildlife cameraman, Ben Cherry. He has made films for Netflix, Disney and BBC's Wild Isles series. During Covid lockdown Ben worked with singer / songwriter David Gray and NGO Curlew Action to make *'The Story of Britain's Curlews'*.



David Gray and Ben

Join us for an evening all about Curlews and show us that you care. All proceeds to local Curlew conservation efforts.

Sunday 23rd November

Doors open at 7pm, for 7.15pm start at Tysoe Village Hall.

Tickets £5 each (includes entry to a *Curlew Surprise Draw*). Bar and raffle.

To book call 07900 221120 or scan the QR code below

Scan to book





WHY CURLEWS MATTER

Curlews are an iconic bird species of the British landscape, and their haunting call has inspired artists, poets and nature-lovers for generations. But Curlews are now a Red List species, meaning that they are under threat of extinction. The UK has over half of Europe's Curlews, yet we've lost half their breeding population in just 20 years! Curlews have been breeding, or attempting to breed, in Tysoe for decades. We cannot lose them now.

But there is still time! Curlews return to the same breeding sites each year. With your help, we can give them a fighting chance by protecting the habitats in which they breed and feed. As ground-nesting birds they are very vulnerable to predation.

Over the past five years local Curlew conservation groups working across the Upper Thames, including just two sites in south Warwickshire, have managed to protect 110 nests using temporary electric fencing, resulting in an 74% hatching success rate - a huge improvement compared to the average of 25% for unprotected nests. Thanks to these efforts, 61 young Curlews have successfully fledged, but that is only 55% successful fledglings. But we need to scale up our efforts if we're to see Curlews thrive in the Upper Thames and South Warwickshire by supporting the few breeding pairs which are left. **With your help we will.**

A Crowdfunder campaign is LIVE, raising funds to continue our work. It is run by Wild Oxfordshire together with Trust for Oxfordshire's Environment and includes Tysoe's Curlews. It will last for six weeks - the same time it takes for these beautiful, freshly hatched, Curlew chicks to grow towards adulthood and take their first flight!

The initial response has been terrific, but we still need to raise more. Go to **Help us save the last Curlews of the Upper Thames** crowdfunding page at: **bit.ly/4qcrYJ7**

With your support, we will.

Mike Pollard, Upper Thames Wader Group





FRIENDS OF OXHILL CHURCH

Quiz Night

The Old Chapel was packed with 70 people searching their memories for answers when fourteen teams took on the challenge of the our annual Quiz on October 25th. As well as the quiz, everyone enjoyed a generous and delicious hot meal with plenty of cake afterwards. The winning team, Up and Under, had travelled from Stratford and Wellesbourne to support our evening. Coming a remarkably close second place was Clare Storey and Will Gowers' Famclan team. Congratulations to all the teams for staying the course: as the quiz setter made it out alive, the questions can't have been too dreadful. Thank you to everyone who supported our fundraising evening. I'm sorry I can't tell you how much was raised as I don't have all the figures yet.

Year after year, our Quiz Evening is greatly enhanced by the skills of our entertaining and professional Questionmaster Iain. He manages to elevate the questions and keep the teams in order and laughing most of the evening.

These events take a lot of hard work from a dedicated, industrious team and I want to thank Carol, Carol, Gaida, Jerry, Lis, Linda, Kay and Jon for all their help in planning, setting up the tables and chairs, preparing and serving the food, washing and clearing up; James and Linda for bar duties; Carol, Carol, Lis, Gaida, Linda, Kay, and Lucy for providing all the delicious pasta dishes and home-baked cakes; Alice



for poster design. There would be no events like the quiz without this hardworking team. Thank you for all you do through the year as well. Lastly, a massive thank you to Iain Macpherson for being the perfect Quizmaster, giving up his Saturday evening and bringing his own PA equipment too. We are so fortunate that he is happy to return as Quizmaster every year as he is an absolute star, keeping everyone entertained all evening. Thank you again, Iain. Please can we book you for next October?!

Ruth Mercer

Forthcoming Events

Made in Oxhill Pop-Up Arts and Crafts Shop

December 6th – 7th

Back for its seventh year, Made in Oxhill will be returning to the Old Chapel in December. Each year, it's a chance for you to see the creativity of the villagers and to purchase unique Christmas food and gifts produced locally. And then there's homemade refreshments including soup and cake: what's not to love! This year, our opening hours are slightly different. On **Saturday 6th December**, the Pop-Up Arts and Crafts Shop will be open from **11 a.m. to 8 p.m.** We are staying open until 8 p.m. so that people walking around the village to see the first week of Advent windows can come to the Old Chapel afterwards for mulled wine and mince pies. On **Sunday 7th December**, the shop will be open from **10.30 a.m. to 12.30 p.m.** During both days, refreshments of drinks, soup and cakes will be available. Entrance is free!

If you are a local craftsperson or producer and would like a stall in our Pop-Up Shop, please contact me as soon as possible as there are only a couple of tables available now. **All donations of cakes and offers of help with serving refreshments will be gratefully received.**

Please check on the Oxhill Community and the Made in Oxhill Facebook pages for updates.

Ruth Mercer
ruthc.mercer@btinternet.com
07400 615999

Christmas Decorations, Lights and Windows

December 6th – 24th

After several years of fantastic Christmas Advent windows, this year we are trying a different format. Rather than a window event every day, we are proposing a village walkabout at 5.30pm on four evenings to see the Christmas lights, decorations and windows, with special events as below:

6th December - Made in Oxhill in the Chapel (open until 8pm for mulled wine and mince pies)

13th December – Christmas Carol singing at The Peacock from 6pm.

20th December - a grand tour of the village by Father Christmas on his sleigh, finishing on Leys Field.

Christmas Eve - nibbles and drinks at Oak View, Green Lane from 7pm. (More details to follow)



It would be brilliant if you could join in by decorating a window, your garden or putting up lights for one of the four dates. If you would like to take part, please let me know which date you would like to join in, and I will compile a list for each date so that people walking around don't miss any.

Looking forward to seeing another bright and cheerful Christmas-decorated village and all your ideas.

Lis

Lis.stuart@outlook.com

07538 865789

Games Night February 7th, 2026

As last year's Games Night proved popular, we thought we'd have another one. Please put the date in your diary and look out for more information in January's Oxhill News.

Treasure Hunt and Afternoon Tea April 19th, 2026

More details next year!

MADE IN OXHILL

ARTS CRAFTS

Pop Up SHOP

JOIN US ON

SATURDAY 6TH DECEMBER

11AM - 8PM

SUNDAY 7TH DECEMBER

10:30AM - 12:30PM

TEA, COFFEE & CAKES

HOMEMADE SOUP WITH BREAD

MULLED WINE

THE OLD CHAPEL
OXHILL

GIFTS
CARDS
BAGS
CUSHIONS
ARTWORK
KNITTED GOODS
HOMEMADE
JAMS & HONEY
ALPACA GOODS
AND MORE!

LADYBIRD PHENOMENON

October 7th 2025

My son who farms near Hertford sent me these photos of an invasion of these bugs in his house. They have always been prone to white a few coming in and hibernating in the spare bedroom but he has never seen anything like this. They have swarmed in the utility room like bees do. They look like big bunches of grapes in the photo. He's trying to find out how he can move them on safely as during the daytime they just fly everywhere in the kitchen and they are swirling round their heads all the time. I'm wondering if they will still be there when I go next weekend.

Carol Fox



KINETON AMATEUR DRAMA SOCIETY PRESENTS

NEIL SIMON CHECKS IN: A WITTY QUARTET OF HUMAN FOLLY

Master playwright Neil Simon returns with *London Suite*, an exquisitely crafted collection of four distinct one-act comedies, all unified by a single luxury hotel suite. Much like his classic *Plaza Suite*, this show introduces a parade of characters grappling with very human problems. From a tense hostage situation involving a Welsh author's embezzling manager to the bittersweet reunion of Diana and Sidney (first seen in *California Suite*), Simon deftly blends slapstick farce with moments of genuine pathos. It's a sharp, sophisticated look at how the pressures of modern life—and a fancy postcode—can unravel the best of intentions.



TYSOE COMMUNITY CHRISTMAS DINNER



CHRISTMAS DAY THURSDAY 25 DECEMBER

FOR THOSE WHO FIND THEMSELVES ALONE, OR WITHOUT A CHRISTMAS DINNER, THAT WOULD LIKE TO JOIN WITH OTHERS FOR A HOMEMADE CHRISTMAS ROAST DINNER WITH ALL THE TRIMMINGS.

THERE IS NO CHARGE FOR THIS EVENT; HOWEVER, SHOULD YOU WISH TO MAKE A DONATION TO A LOCAL CHARITY, THIS WILL BE AN OPTION ON THE DAY.

SPACES ARE NUMBERED, AND WHILST PRE-BOOKING IS NOT NECESSARY WE WOULD WELCOME YOU REGISTERING YOUR INTEREST

**FOR MORE INFORMATION EMAIL US AT
TYSOECOMMUNITYCHRISTMAS@HOTMAIL.COM.**

**OR CALL/MESSAGE:
JENNY 07969 259 079
LAUREN 07904 461 492**



OXHILL COOKS

by Ruth Mercer

No, life isn't too short to make your own granola. It is so easy to make and much healthier than shop-bought stuff, although not necessarily cheaper as it isn't bulked out with cheap ingredients. However, nuts and seeds are much cheaper to buy at Aldi and Lidl than other supermarkets and their quality is good. Use a mix of whatever nuts and seeds you like or have. As you can see from the recipe, it's very adaptable to what you want to use! This is our youngest daughter Alice's recipe which is finished off with some 70% dark chocolate, but that is optional. I try to make it when I have the oven on for something else to save on electricity. We like to eat it with fresh fruit and Greek yoghurt.



GRANOLA

Ingredients

50 ml coconut oil (you can use a different oil – Alice uses olive oil)
2 tbsp maple syrup or honey (add more if you want it a bit sweeter)
150 g mixed nuts (pecans, whole almonds, walnuts, hazelnuts are all good)
200 g seeds (I generally use 100 g sunflower seeds and 100 g pumpkin seeds)
110 g jumbo oats, or any size oats
50 g desiccated coconut (optional)
100 g 70% dark chocolate (or not so dark, if you prefer, also optional)





1. Set the oven to 150 C / 140 C fan.
2. In a large mixing bowl, melt the coconut oil and maple syrup/ honey in the microwave for 30 seconds. Stir to mix.
3. Put the hardest nuts in a food processor and process briefly just to break them up a bit, or chop them. Add the soft nuts and process very briefly.
4. Add the broken-up nuts to the oil and syrup mix, followed by the seeds, oats and desiccated coconut, if using. Stir until well-mixed.
5. Place the mixture on a large baking tin. (I use a deeper tray as it is easier to stir the granola without spilling it). Put in the oven for 40 minutes, stirring the granola halfway through.
6. While the granola is cooking, chop up the chocolate, if using. As soon as the granola comes out of the oven, sprinkle the chocolate over the top and stir well to ensure it all gets coated in chocolate.
7. Once cool, pack in a large jar or plastic box. I'm sure it would keep for a reasonably long time but it gets eaten quickly in our house!



FREE GARDEN COMPOST

Many years ago, before the concept of Food Waste Recycling had been established, we wondered if we could find a better use for our food waste, rather than just throwing it into the bin.

So, after doing some research we found a way to turn our food waste into free garden compost. Its called a “Wormery” and looks like this:

Over the years we believe we have turned at least 90% of our food waste into not just rich nutrient loaded compost but also into beneficial potent liquid fertiliser.

The principle is really quite simple and worm composting is an easy, convenient, environmentally-friendly and efficient way of turning waste kitchen scraps into high quality super-rich compost all the year round. The compost the worms produce, can be mixed into the soil when introducing new plants in the garden, added to houseplants and containers or used a top dressing (mulch).



A Wormery or ‘worm bin’ can come in various shapes and sizes but usually consists of at least two compartments; (the one in the picture has 3 compartments or trays), a lower collection sump for the liquid and the upper trays or compartments in which you add the kitchen waste.

To set up the wormery you start off by only using one composting tray into which is added the worms and bedding and then it’s just a matter of slowly adding more and more food waste. When this first tray is filled nearly to the top, you then add the second on top and start adding more kitchen waste and when filled add the next tray etc.

The worms will always want to “move up” so as they finish one tray they start on another, leaving behind the eaten food that has now changed into vermicompost and generally speaking the worms will get through a filled tray in 6-8 weeks. Once emptied of the vermicompost the tray is now free to be filled again with food and so the process continues.

The worms themselves are not ordinary earth worms and the two most common species are the European Nightcrawler (*Dendrobaena*) and the Red Tiger Worm (*Eisenia Andrei*)

The European Nightcrawler is the largest composting worm, and is reddish brown with

stripes all over its body; it has a yellow or cream tip to its tail. This worm can tolerate acidic soils better than other species. Dendras have a preference for damper conditions.

The Red Tiger worm is smaller than the Dendra and is either Red or stripey and both species of worms are both fantastic for composting, and will happily live together in a wormery.

Dendras can eat half their own weight of waste each day. Red Worms Eat Their Own Weight Per Day. They are also photosensitive (dislikes light) and can live up to 2 – 3 years.

Worms mature in about 3 -6 weeks after hatching from cocoons and will breed every 3-4 days throughout the spring through to autumn. Fresh worm cocoons look very much like tiny lemons that darken in colour as the worm grows in the cocoon and these cocoons take around 3 weeks to develop before the baby worm's hatch. Worm cocoons darken as they get closer to hatching, and once the wormery has its first stock of worms the worm production line is virtually continuous!

A wormery can be set up at any time, and although worms go into semi hibernation in the winter (when the temperature drops) and don't feed or eat as much – the wormery will still need to get established, which can take a few weeks. Essential moulds and bacteria's will also need to move in to help break the waste down so that the worms can consume it so if you set up a wormery in the autumn or winter the worms will be ready and raring to go when the temperature eventually rises in the spring.

As far as location goes, a wormery can be sited outside preferably on a north facing wall (out of direct sunlight) however worm activity ceases if the temperature falls below 10 degrees centigrade which means in winter the wormery should be insulated, but I have found that the worms are at their best in the garage and given the footprint required is no more than 2ft x 2ft you can be sure the worms are snug all year round!

I bought my wormery from "Wormcity" (www.wormcity.co.uk) and their website has a huge amount of information around set up, wormery sizes, costs, food that worms can eat etc together with a whole bunch of pictures and an FAQ page which will answer most of the questions we would have when considering establishing a wormery.

For us, not only has the "end product" the worms have produced over the years been excellent, but also the wormery itself has been a topic of interest for my grandchildren especially, where they can experience a first hand look at the "cycle of life," and it still brings a smile to my face when my 7 year old granddaughter asks if she can "go see the worms please"!

Bob Meadows

Ali 07970 922352
oxhillvh@gmail.com



Seniors' Christmas Lunch

*Look out for your
personal invitation to
join us for turkey and
all the trimmings!*

**Tuesday 9th
December
12:30pm**



OXHILL VILLAGE HALL

PIES & PUDS

Another fun night at the hall! I cannot begin to tell you how I managed to eat pudding after such a ginormous portion of steak and ale pie, winter vegetable pie, mash, parmentier potatoes, extra pastry, and peas. I was trying so hard to be good too, but I simply cannot resist Sue's lime cheese-cake. And sticky toffee pudding is one of my absolute favourites. And that jug of custard was looking right at me... Ah well! The truth is that I am delightfully cursed to share a village with some amazing cooks, many of whom are stalwart friends of the village hall. We would be sunk without you, dear Friends, for both your culinary triumphs and your company. Thank you all.



100 CLUB

October's winners were drawn on Friday 17th. Taking home £60, £30, and £10 respectively were Michelle Hardiman, Steve MacRae and Elaine Morgan.

Have you forgotten to subscribe? Would you like to join? Since there are now ten draws left this 100 Club year, your subscription would be £50. You can email Sally at oxhillvh@gmail.com or give her a call on 07769 348844 if you'd like to know more. Don't forget that every penny not paid out in prizes goes to support the village hall.

CURRY NIGHT, Saturday 22nd November, 7pm

Back by popular demand, this month's event is a three course meal for £20. You can expect a fabulous array of curries to choose from, along with starters, accompaniments, and a dessert. Not a big fan of spicy food? Don't worry, we've got you covered. Like your curries to blow your head off? Don't worry, we've got you covered too. Contact Ali Sayer for more information and to reserve your tickets. You can reach her on 07970 922352 or oxhillvh@gmail.com.

SENIORS' CHRISTMAS LUNCH, Tuesday 9th December, 12:30pm

Jo Griffiths and Kim Fowler have graciously agreed to cook the main course for us again so you are in for a treat! Spaces are open to anyone in Oxhill who is over 65 and their partner, regardless of their age. Please email us at oxhillvh@gmail.com if you would like to come and haven't received an invitation before.

BEER & BUBBLES, Friday 19th December, 7pm

The party to bring in the festive season and celebrate another successful year at the village hall. For those of you who haven't been before, it's all about mingling with friends new and old while sipping on favourite drinks and nibbling excellent canapés. There's no need to dress up, but it's the perfect excuse to look fabulous! Tickets are £15 from Ali on 07970 922352 or oxhillvh@gmail.com, and include the canapés and your first two drinks.

Karen MacRae

A festive poster for a 'Beer & Bubbles' event. The background is a warm, golden-brown color with a bokeh effect of light spots. In the foreground, two champagne flutes filled with bubbly liquid are shown, with a silver and gold striped ribbon swirling around them. In the bottom left corner, there is a circular logo for 'OXHILL VILLAGE HALL for our community' featuring a stylized sunburst design. In the bottom right corner, another circular badge states 'includes canapés £15 & two free drinks'. The main title 'Beer & Bubbles' is written in a large, elegant, black cursive font, with the date and time 'Friday 19th December 7pm' in a smaller, similar font below it. In the top right corner, contact information is provided: 'Contact Ali: 07970 922352 or oxhillvh@gmail.com'.

Contact Ali: 07970 922352
or oxhillvh@gmail.com

Beer & Bubbles

Friday 19th December 7pm

includes canapés
£15
& two free drinks

OXHILL VILLAGE HALL
for our community



THREE
£20
COURSES

CURRY NIGHT!

22 NOVEMBER

7:00PM

Contact Ali on 07970 922352 or oxhillvh@gmail.com



Tysoe C of E Primary School

All visits welcome.

Please contact the office to make an appointment.

What you can expect at Tysoe...

Outdoor Play and Learning is a priority

OPAL Platinum Award

A happy and inclusive school

Dedicated and supportive staff

Contact Information

01295 680244

admin3068@welearn365.com

www.tysoe.warwickshire.sch.uk



WOT2 GROW COMMUNITY ORCHARD

October 2025 News

Despite the last minute change of day for our annual Apple Day due to the bad weather, there was a good turnout and lots of happy children. Loads and loads of apples were pressed and a group from Kinton came with bags of their own apples to press. At one point there seemed to be so many litres of apple juice it did not seem that it would all go; but it did, along with the groaning table of cakes and buns which nearly all went.

Thanks to everyone who came to help; it was a real team effort setting up and clearing up at the end of the day. Particular thanks to the Flower Show AKA Steve Allen, for the loan of the two gazebos and for putting them up and taking them down.



The orchard is next to the allotments on the Shenington Road in Tysoe. For more information about membership please email: mirandawot2grow@gmail.com.

Allie Aves

Contacts: Miranda Forrester (680265); Paul Sayer (680451); Sue and Mike Sanderson (688080)



Pantomime time is nearly here - oh no it isn't!

One of the highlights of the winter is a trip from Oxhill to the last night of the pantomime at the Belgrade Theatre in Coventry. The panto is written and directed by Oxhill resident Iain Macpherson (also known as Iain Lauchlan), who stars as the pantomime dame!

Ian has reserved 100 tickets for the performance of **Sleeping Beauty** at 7pm on **Saturday 3rd January, 2026**. As in previous years, I have organised a coach to leave the village 5.15- 5.30pm and arrive in time for a drink at the theatre before the performance. You would get back to Oxhill 10.30-10.45pm. The cost of the panto tickets is £38.00 for adults and £36.50 for children. The cost of the coach depends on how many people use it (last year the coach was £8.50 a seat & £5 for children).

Please contact Ali Sayer on 07970 922352 or ali.sayer@btinternet.com if you would like tickets for the panto and if you would use the coach. **The theatre are keen to have definite numbers by early November and I will need payment by the end of November.**





Looking for gifts? Wise men find them at
29th Annual

HOOK NORTON
CRAFT FAIR
SATURDAY
1st NOVEMBER
10am – 5pm

Exceptional variety of original work
traditional & contemporary
in St PETER'S CHURCH OX15 5NH

Homebaked cakes & savouries available all day
Fabulous prize draw

Adults £2.50 under 15's free

CARD PAYMENTS AVAILABLE
BUT CASH PLEASE FOR ENTRANCE, RAFFLE, TEAS



T'ai Chi Chih (Moving Meditation) classes in Shenington Village Hall will continue on the following dates:

Wednesday 9.30-10.30am

(Not November)

3rd, 10th, 17th December;

(Not 24 Dec)

7th, 14th, 21st January 2026

Monday 6-7pm

(Not November, 22/12)

1st December (last of the 8-week term)

Next 8-week term:

8th, 15th, December

(Not 22nd Dec)

5th, 12th, 19th, 26th January 2026

2nd, 9th February

I will give you dates nearer the time for continuing in February, March in 2026 etc.

As before £8 in advance or £10 on the day. £64 in total for the 8-week terms. The first class is FOC.

I hope you will come and join us. I look forward to seeing you in December.

Best wishes,

Vanessa Petterson

Reflexologist & Reiki Practitioner

Accredited T'ai Chi Chih Teacher



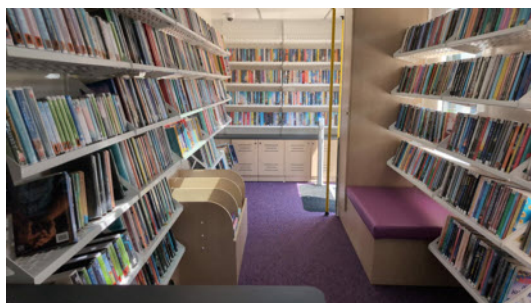
MOBILE LIBRARY IN BARDODA STATE OF INDIA IN 1949

Over 130 years ago, Maharaja Sayajirao Gaekwad II started first-of-its-kind mobile libraries in the erstwhile Baroda state to encourage reading among the citizens. These libraries went from village to village and offered books to the readers for free.

The Sayajirao Gaekwad Library, also known as the Central Library in BHU (Benaras Hindu University) is housed in a building built in 1941 from a generous donation by Sayajirao Gaekwad II, and is one of the best libraries in India.

WARWICKSHIRE MOBILE LIBRARY

Mobile libraries have now changed but still offer a welcome and important service. Warwickshire mobile library vehicles make 250 stops across the county over a four-week schedule, and both vehicles are fitted with a lift, as well as a low entrance of two small steps and a ramp at the rear for wheelchair users, to provide improved accessibility for customers.



WHAT'S ON IN & AROUND OXHILL

NOVEMBER

Sat 1st	10:00-17:00	Craft Fair Hook Norton
Wed 12th	14:30-14:50	Mobile Library outside Village Hall
Thurs 13th	10:30	My Life in a Freezer talk Kinton Village Hall
Sat 22nd	10:00	Big Church Clean
Sat 22nd	19:00	Curry Night, Oxhill Village Hall
Sun 23rd	19:00	Save Our Curlew Talk Tysoe Village Hall

PC MEETINGS

The date of the Annual Parish Meeting at **Tuesday, 11th November 2025 at 6.30pm.** This meeting will be held in the Village Hall. The minutes and agendas will be posted on the Parish Council part of the Welcome to Oxhill Notice board, not the one by the pub.

If you want any request to be included for consideration at the above meeting please send details to the Clerk (oxhillpc@btinternet.com) at least 10 days prior to the meeting to ensure that it is included on the publicly visible Agenda.

CONTRIBUTIONS TO THE OXHILL NEWS

The editors welcome any pictures, photographs, drawings, poems, puzzles, recipes, announcements or items of local news for possible inclusion in The Oxhill News. Submissions must be received by the 18th of each month for publication in the following month. Please email: oxhill.news.editor@gmail.com

November 2025

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

BIN COLLECTION CALENDAR

Check the date on the calendar to identify which bins go out for collection.

-  Food waste
-  Recycling
-  General refuse
-  Garden waste