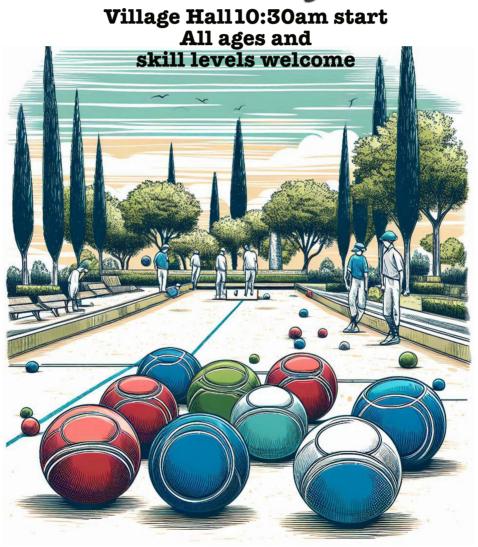
Woodnewton News

JULY 2025

Boules Sat 5 July



A LADY, A WINDOW, A MYSTERY

An Illlustrated History Talk by the Woodnewton Local History Group

Why is a 19-century Scottish aristocrat

memoralised in our village church?



The stained glass window at St Mary's bears a touching tribute:

"To the glory of God and in memory of Elizabeth Louisa, wife of Lt Col Farquharson of Invecauld. Died Aug 8th 1870 aged 26."

We've been trying to solve this mystery since 2023.

Two years later, we have theories, dead ends, but still no solid answers.

Come and hear the full story (or at least what we have uncovered)

Sunday, 13th July Woodnewton

3pm £3 (cash) including Tea and Cake Village Hall

Bring your curiosity and maybe a theory of your own! Email: woodnewtonhistory@gmail.com

Woodnewton Parish Council

Woodnewton Parish Council - June 2025 Meeting Highlights

Hello everyone!

We had a lively council meeting this month with a few new faces joining us—welcome to Adam Brookes and Tim Kisiel, who've been co-opted as our newest councillors! Their roles and responsibilities together with an update for the rest of the team will be shared very soon. It was also great to see Simon Fairhall at our meeting again, he's the elected Lib Dem candidate in Oundle and was there to observe and note specific issues that he may be able to assist with.

Cemetery & Churchyard

Our cemetery and churchyard are looking good as the mix of rewilded and traditional mown areas become more established, and a big thanks goes out to the local farmer and some village residents for trimming and cutting back overgrown hedges and verges.

Playground & Playing Fields

The very popular playground will have its annual external safety assessment in June, this is in addition to our own monthly checks, so we're not expecting any surprises but will still be keeping fingers firmly crossed until we've had the report.

Administration & Communications

The latest local government administration rules require us to set up a new council email address in a very specific format, so we're investigating how this can be done at lowest cost with least impact on operations....watch this space for updates!

I have asked the team to bring their ideas for village improvement projects to the next meeting so if you have any suggestions please do let us know—we're always keen to hear from you!

Our next meeting is on **Monday**, **7th July at 8pm**—do come along if you'd like to join in.

Take care,

Cllr Blackmore (Chairman)

Woodnewton Parish Council

For more details, check the Woodnewton hub or contact our Clerk.

Services at St. Mary's Church Woodnewton July 2025 Services at WOODNEWTON unless otherwise noted

6th July - 9.30 a.m. Holy Communion (Modern Language)

13th July $\,$ – No service at Woodnewton. Services at Nassington at 9.30 am and Yarwell at 11 am.

20th July – 9.30 a.m. Holy Communion (Modern Language

27th July – 8.30 a.m. Holy Communion BCP (Traditional Language)

Every Sunday 5.00 p.m. A Service at Home by ZOOM (phone or online). Log-in details from Rev. Jane

I am writing this in the middle of June, just after Trinity Sunday. In the Church's calendar this marks the crowning of the great cycle of God's story of salvation in Jesus that stretches from Ash Wednesday to the Cross and Resurrection, Ascension and the coming of the Holy Spirit at Pentecost. Indeed, we might even look back further to Advent and Christmas, when we rejoice in Christ coming to us to share our human life. These seasons are marked in the Church by using different colours in the fabrics we use, which means that there is a lot of changing from one colour to another as the seasons change. I always think that those who actually do the changing breath a sigh of relief when Trinity Sunday is over, as we now have a long stretch until late autumn and the Church's year begins again, when we keep just one colour – green. A bit of a rest for them! Those who plan the great festivals might also see this as a bit of a rest as well!

And I suppose, as we move into July, rest is something that a lot of us think about – the schools will be breaking up soon, holidays will be planned. However, there are many for whom this is their busiest time and a rest can seem far off. This is, perhaps, a time to remember Jesus' words, "Come to me, all who travail and are heavy laden, and I will give you rest." That rest is given in so many ways; in holiday times and a change from the usual routine, but also in the pauses in an ordinary day, a moment to enjoy the view down the garden, or the view across the fields on the way back from work. However you are spending the summer, may there be times of rest and refreshment, and may this season be blessed.

Revd. Jane



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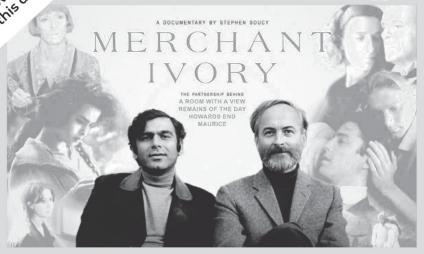
CONTACT ADAM BROOKES: 07966 728751

What's On?

"No serious filmes y". Nover should miss y". Nover should mentary.

MERCHANT IVORY





"A handsome tribute to the remarkable independent production company Merchant Ivory, a period-movie powerhouse."

The Guardian

WEDNESDAY 9 JULY

7.30pm (Doors open 7.00pm)

Oundle Suite, Fletton House, Glapthorn Road, Oundle PE8 4JA

Pop-up Café 6.00 - 7.30pm

Tickets in advance online £7.00 plus 10% booking fee. Or £8.00 on the door (cash or card)



www.docsplus.org.uk

What's On?

Prebendal Barn Wine Tasting Friday 19 September 7pm

Following the successful event last year, Nassington Church is again organising a wine tasting on Friday 19 September starting at 7pm. Amps Wine Merchants of Oundle will be showcasing some of their wines. As before, it will be held in **Prebendal Barn** with the kind permission of Mrs Jane Baile. Hopefully it will be a lovely late summer's evening, so we can walk around the gardens with a glass of wine in our hands.

It will be an informal, walk around event with members of the Amps team pouring and chatting about the wines behind a table. There will be 8-10 different wines, with AMPs choosing a seasonal mix. After the wine tasting there will be refreshments and the opportunity to chat further. All orders on the night will receive a 10% discount.

In addition, there will be a raffle on the night and all proceeds will go to Nassington Church.

Tickets are £15 per person, and can be obtained from Hilary Hardie, 01780 783855 or hilary.hardie@btinternet.com

Come & Chat

The 'Come and Chat' mornings are usually held on the last Thursday of every month from 10.30 to midday, the next date for your diary is the 31st July.

Tea/Coffee and biscuits are available for a donation of £1 and everyone is welcome to pop in.

It's a good opportunity to meet with friends or to make new friends. If you are fairly new to the village do come along, you will be given a warm welcome.

Line Dancing Class

Woodnewton Village Hall every Monday 7-8pm

No experience necessary. The aim is to have fun and improve fitness along the way. No need to book. £4 a session. Ring/text/email Tasha for further details.

07789 230671 or nteall@btinternet.com



Hatha Yoga Classes

Mixed Ability

Woodnewton Village Hall

Wednesday 6:30 pm - 7:45pm

£10 per class or £54.00 for six week block

Increase your strength, flexibility, mobility and balance.

 Create harmony in both body and mind with breathing and meditation techniques.

• Improve your sleep and rest deeply with Yoga Nidra

Have fun in a friendly and welcoming inclusive class

For more details: call or text Elaine

Sala Yoga

Mobile: 07867 367353

Web: www.salayogaforall.co.uk

Email: salayogauk@yahoo.com

Please mention Woodnewton News when responding to adverts

Water Bottles for Ghana



40 reusable water bottles and a number of reading books for primary age children are on their way to a village near Accra, the capital of Ghana in west Africa, thanks to the generosity of Woodnewton residents.

They will be used by students at Awutu Winton senior high school, a free school for deprived children who would otherwise not get a full education. The school is funded by a small UK charity, EDP Trust.

Ghana has no safe water supply so most people drink

water from small plastic bags (bottled water is unaffordable) which creates huge plastic waste issues as Ghana has no refuse collection facilities. In addition although the bagged water is described as 'pure' it contains many impurities which cause illness.

The school has a filtered water system which means it is safe to drink and students can fill up their bottles from taps around the school. They cannot afford to buy reusable bottles so the bottles that Woodnewton residents no longer needed will have a new and very useful life 3,000 miles away. Thanks to the village WhatsApp group!



Caroline Elliot

WOODNEWTON PARISH COUNCIL

We are delighted to welcome Adam Brooks and Tim Kisiel as our newest councillors. Both have lived in Woodnewton for many years and their commitment, experience and enthusiasm will be a great asset to the Parish council and the village.

A big thanks also goes out to everyone who has recently taken time to cut back hedges and trees encroaching on village footpaths.

Your efforts help keep Woodnewton looking tidy and ensure our walkways remain safe and accessible for all.

Thank you for your continued support and community spirit!

To raise any issues please contact the Parish Council: woodnewtonpc@gmail.com

Useful Numbers and Information

Parish Council Clerk woodnewtonpc@gmail.com
Village Hall Booking Anne Hills 07399 359262

villagehallwoodnewton@gmail.com

Neighbourhood Watch woodnewtonnw@googlemail.com

Police 101 Ext 345306 for PCSO Artur Pereira artur.pereira@northants.pnn.police.uk

Doctors Surgeries Oundle 01832 273408

Wansford 01780 782342

 Veterinary Surgeries
 Oundle Yarwell
 01832 273521

 01780 783910

Newsletter & Website Contacts

Newsletter Team:

Grant Neville, Ann Galloway, Jane Martin, June Moore, Ivan Walker.

Advertising: Ivan Walker, Tel 01780 470438

Contributions: We are always happy to receive articles for publication. Please send articles by email whenever possible to newswoodnewton@gmail.com.

We prefer pictures in jpg format and hi resolution whenever possible.

Handwritten / non-electronic contributions can be delivered or sent to:

June Moore, 5 Lindsey Close.

Closing date for all copy 14th of previous month.

Recent issues available here: http://woodnewtonhub.co.uk/village-newsletter/

The Newsletter is edited and published by Grant Neville, 20 Orchard Lane, Woodnewton.

Any views expressed in the Newsletter are not necessarily those of the Parish Council unless otherwise stated.

Website: http://woodnewtonhub.co.uk

Submissions for material to be hosted on the Woodnewton Hub website should be emailed to newswoodnewton@gmail.com.



Hall bookings may be made with Anne Hills on 07399 359262 or villagehallwoodnewton@gmail.com.



https://www.facebook.com/WoodnewtonVillageHall/.





Whatever your experience from novice to artist, my workshops are varied and enriching. Do you want quidance and ideas to be confident exploring your creativity? Want to immerse yourself in a creative workshop and forget life's stresses? Why not come along and experience a fun workshop in my garden studio...

For further details of my classes please visit my instagram page, akersartclasses, call me on 07930 544783 or email me s.akers937@gmail.com

The Garden Studio.











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Monthly Bread

"...something rich and strange"

On the wonder of wildflowers suspended over sourdough starters

Many of us discovered sourdough during the slow drip of 2020 days. A basic sourdough starter is simply flour mixed with water, left to ferment, then fed with more of the same:

- Day 1: Mix 50g of wholewheat flour with 50g water in a jar;
- Days 2 and 3: stir now and then and wait it out;
- Days 4-7: split mixture in half each day, use the discarded half for something useful like pancakes or scones, then feed the remaining half with 50g of flour and water as before;
- Et voilà: your starter should be suitably sour and bubbly.

Woodnewtoners, however, are uniquely placed to raise our sourdough game. In these burgeoning early summer days, the sheer abundance of local edible wild yeast allows boundless scope for experimentation. Take a turn about your garden or peruse the local hedgerows (away from farmers' sprays) and seek out wide-open flowers on any edible plant or shrub. If in doubt, check online. Great examples include hawthorn flowers, elderflowers, and thyme flowers. Pluck two or three flowers that are at their peak and dripping with pollen.

Place them in a jar of water and lean them over your open sourdough pot. The yeast will gradually waft down into the jar, lending additional umph to the fermentation process, and imbuing your resulting loaves with a unique flavour. The sky's the limit: any flowering herb, gone-to-seed vegetable, apple blossom or dandelion will do.

Homemade sourdough requires time to rise, but need not be time-consuming. This low-effort loaf deploys a food processor with a dough hook:

- 1. Pour 600g of (windmilled) flour into your food processor basin. Add a generous half of your bespoke wild-yeasted-sourdough-starter, a glug of oil, and enough water by feel to create a wettish dough. Turn on high and whizz robustly with a dough hook for around 5 minutes.
- 2. Wait an hour, then add salt and a slosh of water, giving the mixture another good whizz. Cover with a damp tea towel.
- 3. If you remember, whizz your dough abundantly with the dough hook at random intervals for the next 6 hours or so. If you forget all about it, that too works fine. To go full mother nature, and with the necessary improvised insect protection, you can also position your dough bowl beneath an edible flowering shrub.
- 4. Leave the nascent dough somewhere warm indoors overnight beneath the damp tea towel.
- 5. As soon as you awake, lift the cloth and pause to admire your bubbly, risen dough. Then fire up the oven and bake at 190 degrees in a greased casserole dish or loaf tin for 45 mins lid on (or

with a baking sheet on the shelf above), then 15 mins lid off.

6. Enjoy with butter beneath a nearby tree.



Targic locaphile





I just thought I'd let you know about my art classes....

Whether you're a confident creative or an eager amateur, why not come along to one or all of my art classes? Enjoy a relaxed studio art session with like minded people exploring a wide variety of techniques and materials. I am an experienced art teacher with the aim that everyone leaves my classes with their own piece of artwork.

The Garden Studio, Willowbrook Farmhouse, Woodnewton PE8 5EG

Places are limited, to reserve your place please contact Sharon on 07930 544783 or s.akers937@qmail.com

9th July:

Portraits for beginners

9am-1pm. £45 including all materials.

23rd July:

Batik for beginners - 2 parts - PART ONE 13th August:

Batik for beginners - 2 parts - PARTTWO 9am-1pm. £90 for both sessions including all materials.

27th August:

Natural forms drawing and painting 9am-1pm. £45 including all materials.









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