

Free to the residents  
of Snitterfield

ISSUE 50  
SPRING 2019

## Doors open down on The Farm

Snitterfield's much-anticipated artisan food destination is now open for business, with the launch on 6 April attracting many hundreds of visitors. The Farm is the realisation of the dream of the two local Stratford families behind the project, the Wells and the Biggs, to develop the nine acre site of the former fruit farm on King's Lane into a small working farm, café and shop.



The Farm will also feature the wonky houses children's play area and animals, including Pamela the pig (piglets due in April), sheep, goats and some 30 chickens, sourced locally from Snitterfield's Domestic Fowl Trust. In fact 'local' is something

of a key concept for The Farm. Charlie Wells, a director and manager of Nourish, the wholefood café at the heart of The Farm, explained: 'Because we are growing our own vegetables and herbs in our kitchen garden our chefs will be able to offer special seasonal menus based on what's ready that day. We believe it's important that people know where their food is from and part of our aim is to help educate people about this.'

Sustainability is another important area for The Farm. Rainwater harvesting is in place to capture and recycle rainwater for plant watering and flushing toilets, and 182 solar panels will adorn the site. A composting machine that can create super-fast compost in 72 hours is also installed and, where possible, biodegradable and environmentally-friendly packaging is used.



Charlie also explained that 48 gravity bins are in use for a variety of products such as nuts, pulses and grains, enabling shoppers to bring and fill their own containers. 'We're targeting zero waste', she added, 'it's an ongoing challenge but we're determined to try.'

When *Snipe* visited The Farm the day before it opened many of those involved in the new venture, including butchers, greengrocers, bakers, wine merchant and chocolatiers, were putting the finishing touches to their display and kitchen areas.

These included Michael and Heather Price from Price's Spices, who produce award-winning sauces, chutneys, preserves and seasonings from chillis they grow on site. Michael's love of chillis led him to give up his full-time job to follow his dream

### Upcoming events

**Monday 8 April:** Flourish for a day education camps start. Every day throughout the Easter school holiday  
**Friday 12 April:** Farm Shop Sample Day  
**Saturday 20 April:** Easter egg hunt for children and families (free event)  
**Monday 27 May - Friday 31 May:** Half Term Flourish Kids Camp.  
Adult courses will be launching during April.  
Cookery School opening from July

and he has been a part of The Farm family for two years now, nurturing his chilli plants in the adjacent polytunnels.

Again, education is an important part of what he offers alongside his products, and visitors will soon be able to visit the polytunnels and learn all about the history of the spice trade. *Snipe* will return to this in a future issue and also feature articles on other artisan producers, including Barrel and Bone, who produce a range of fermented goods on site for sale in the shop.



Directors Richard Biggs and Charlie Wells

The Farm will also be offering educational workshops, nutritional seminars and demonstrations with the intention to re-discover skills and traditions, from foraging courses to baking your own sourdough. And from the summer a new cookery school will offer a wide array of seasonal courses for all the family, with hopefully some famous guest chefs making appearances. There will also be adult courses starting this summer in a range of craft activities.

Children are not being overlooked either. Flourish, the onsite team of education professionals and consultants, has designed unique programmes for children aged 7 to 13 years of age, including den building, foraging, team games, crafts, farm skills, cookery and outdoor education.

'The aim of The Farm is to give visitors a great experience, to educate and entertain them,' said Charlie.

### Artisan producers and collaborators

**Mudwalls Collaboration** (fresh fruit and vegetables)  
**Bonds Lifestyle** (home and gifting)  
**The Barn in Bloom** (florist/flowersmith)  
**Haddie & Trilby** (sourdough bakery)  
**Vin Neuf** (wine merchant)  
**Crombies** (butchers and fishmongers)

**Deli** (The Farm's own with a collaboration with Neil's Yard Dairy, the highly recognised cheesemonger)  
**Prices Spices** (chilli farmer/artisan chilli products)  
**The Slabb** (chocolatier)  
**Barrel and Bone** (handmade fermented food)  
**Nourish** (wholefood restaurant)  
**Flourish** (kids' education programmes)  
A free area for Pop Ups

## News from your County Councillor



As Spring is now officially here this means that it's the start of the new tax year from April and Warwickshire County Council continues to be focused towards delivering value for money for all its residents.

Adult Social Care and Support is one of the biggest spend areas and this year's budget is just under £153 million and is continuing to rise further in view of our growing elderly population. At the other end of the scale are continued pressures on delivering education services across the county at around £105 million.

Warwickshire County Council has consequently increased its council tax receipts by 4.99 per cent with effect from April – 2 per cent of the increase will be ringfenced to contribute towards increasing costs of Adult Social Care and Support. This will amount to about £5 extra a month or £60 for the year for an average Band D household before proposed increases from Warwickshire Police are also applied.

The county council is still facing large budget cuts and in the next financial year has to find savings of £9 million followed by an expected £16 million between 2019 and 2020. This is on top of the £100 million it has had to save since 2010.

Despite these cuts, the authority will use some of its £370 million budget to invest £5.7 million into children's social care services and an additional £1.3 million into adult social care and support. The council will spend £2.5 million on a digital transformation programme to make it easier for people to access its online services and help it to become 'an enabler' for residents to help themselves.

Other investments include £200,000 into digital fibre optic hubs to enhance communications in communities, £330,000 to convert six school-based children's centres into specialist provision for pupils with special needs and £100,000 to expand its transport planning team to maximise the funding received from developers to deliver the infrastructure requirements for associated housing and business growth

across the county. An investment of £108,000 will be made into maintaining the council's library network including Sunday opening while £150,000 will go towards a joint project to integrate those in need of support due to mental health issues, homelessness and drug abuse. The council will also invest £1.4 million into home to school transport and invest £500,000 into Warwickshire Fire and Rescue Service to reduce the service's savings target. In total, this 4.99 per cent council tax increase is equivalent of an increase of £1.25 per week for a Band D dwelling.

Warwickshire Police has increased its precept by £24 per annum following the public consultation and the increase is being used to recruit and train an additional 100 staff.

**Anne Parry**  
[anneparry@warwickshire.gov.uk](mailto:anneparry@warwickshire.gov.uk)  
Mobile: 07917 117737

## News from your District Councillor



Our District Councillor Peter Richards has had his hands full over the past few weeks as he and his wife Emma welcomed their first child, William, to the world on 17 March.

Many congratulations to you both!

**Peter.Richards@stratford-dc.gov.uk**  
Mobile: 07912 410375



“ I get worried if there isn't a murder in the first three pages! ”

# LOVE YOUR LIBRARY AT YOUR DOOR!

Warwickshire Libraries Home Delivery Service



## Mobile Library Service

As you may well be aware, the Mobile Library visits Snitterfield once every three weeks. The library stops at Snitterfield Nursery from 10.45am until 11.15am, Church Lane from 11.20am until 11.40am and Snitterfield Village Hall from 11.45am to 12.15pm. Further information about the Mobile Library routes can also be found on the website: [www.warwickshire.gov.uk/mobilelibraries](http://www.warwickshire.gov.uk/mobilelibraries).

## Home Library Service

Furthermore, a Home Library Service across the whole of Warwickshire is offered. This is a free Warwickshire County Council service to those who are unable to visit or use their local library or Mobile Library due to ill health or infirmity.

Library books are delivered to people in their homes/nursing homes/residential complexes once every four weeks, based on their personal preferences. See the promotional video on the website here: [www.warwickshire.gov.uk/homelibraryservice](http://www.warwickshire.gov.uk/homelibraryservice).

**The library will be visiting Snitterfield on the following Tuesdays in 2019:**

**9 and 30 April**  
**21 May**  
**11 June**  
**2 and 23 July**  
**13 August**  
**3 and 24 September**  
**15 October**  
**5 and 26 November**  
**17 December**



# Animal crackers at Snitterfield School

What a busy Spring Term Snitterfield Primary School is having so far!

We recently celebrated World Book Day and, this year, each class focused their days on one particular book. Reception class enjoyed immersing themselves in the *Elmer the Patchwork Elephant* book and all wore wonderful bright clothes, made their own Elmer masks and painted beautiful Elmer pictures. Years 1 and 2 embraced the world of *Peter Rabbit and Friends* and school became a warren to 25 furry, hopping bunnies!

Years 3 and 4 enjoyed a beautiful piano recital from one of their star musicians whilst focusing their activities on *The Bear and The Piano* book and Years 5 and 6 celebrated a book called *Tuesday* (photo right); an imaginative, virtually wordless picture book in which frogs head off on an exuberant adventure, causing havoc as they go!

Shrove Tuesday brought the smell of pancakes wafting through the school corridors and culminated in Year 1 and 2's hotly contested pancake flipping race across the playground. Years 3-6 have had outdoor learning and team building in the form of Forest School.

The school was lucky enough to be able to apply for, and even luckier to receive, a grant from the Snitterfield Village Fete



committee, following last year's village fete. We are really grateful to the committee, and the community who help out and make the fete the fantastic event it is for us all to enjoy, for granting us the funds.

The money has been put towards new indoor early learning play equipment for our Key Stage 1 children to use and we are already busy planning how the school's parents and teachers can help out at this year's fete on 9 June.

**Anna Carless**

## How you can help save the common toad from our road



The Warwickshire Amphibian and Reptile Team (WART) has been monitoring a migratory toad crossing on The Green in Snitterfield for the last couple of years and needs your help! WART is a local voluntary

group established in 1994, surveying, recording and doing habitat management and guided walks and talks. You may have seen strange people out on The Green in the evenings in high-vis jackets with buckets and nets. These are likely to be group members who are rescuing toads, frogs and newts from becoming squashed on the road.

Common toads are very particular about where they breed and adults will return to their ancestral breeding pond each year. They follow the same route and this

can involve crossing a road, which puts them at danger and may have severe consequences for local populations over time. In fact, the common toad is not so common anymore, with a 68 per cent decline over the last 30 years in the UK. Amphibians not only run the risk of being killed on the road when they are migrating to and from their breeding pond, they also are known to fall in the road drains and become trapped.

Volunteers from WART have been rescuing animals from drains on The Green using nets and buckets. In two other sites in Warwickshire we have been given permission from the local highways authority to install amphibian 'ladders'. The ladders were designed by The British Herpetological Society to help tackle the problem of trapped amphibians in drains which often happens where roads are located near ponds. The ladder consists of a metal base with polyethylene fibre mesh on the top. Animals are able to grip on the material and climb out.

The Snitterfield School Eco Group has created some lovely signs (see top left) to go alongside the official Green Toad Crossing signs. The crossings are registered with the national wildlife charity Froglife, who hold the Department for Transport database of toad crossings ([www.froglife.org](http://www.froglife.org)).

So, please be careful and look out for toads when driving along The Green in the evenings, in particular on warm wet



**Pair of common toads making their way (slowly) to the breeding pond**

evenings during March and April when toads are most likely to be sitting on the road. Several local residents have already been helping out this year but we need more! If you can spare one or two evenings to help patrol that would be great. Also there is a vacancy for a Toad Patrol manager for the site so if you would like to volunteer for this please get in touch. The role involves keeping the patrol going during these times and an eye on the weather for good weather conditions when toads are most likely to be crossing! If you would like to take part in the patrol or find out more please contact Louise or Masha of WART by emailing [recordswart@gmail.com](mailto:recordswart@gmail.com)

*WART is a voluntary group dedicated to the conservation of amphibians and reptiles in Warwickshire. WART aims to encourage people to learn about, protect and conserve these animals and their habitats. Our activities include recording the distribution and population size of amphibians and reptiles throughout Warwickshire. To find out more please see our Facebook page [www.facebook.com/WarwickshireAmphibianandReptileTeam](http://www.facebook.com/WarwickshireAmphibianandReptileTeam)*

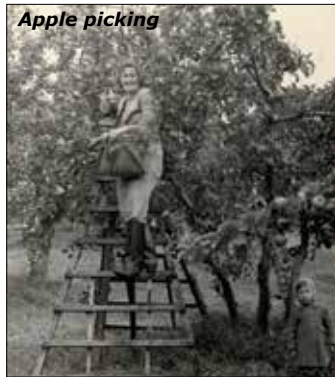


**Great crested newt in a gully pot**

# A fruitful history

As many villagers will remember, the land behind The Farm, the new farm shop which is now open (see front page), used to be a thriving fruit farm. Hollow Meadow Farm is now a campsite but years ago it was a very different landscape. *The History Scrapbook of the Village of Snitterfield*, compiled by the members of the Snitterfield Women's Institute and others in the village between December 1954 and March 1956, contains the following photographs and article, detailing the trials and tribulations of farming at that time.

Hollow Meadow Farm derives its name from a field which formed a natural hollow or basin, with banks rising on either side. There was a spring here but now a large reservoir belonging to Stratford Corporation covers the site of Hollow Meadow. In 1926 Mr Corser bought the house and 169 acres of farmland. There were many difficulties for the farmers in those days. They could often get only a poor reward for their hard labour, but Mr Corser was always ready to try new methods. It was quite a new sight when he planted a six-acre field known as Horsepit Hill down to standard apple trees – Bramleys, Warners and Annie Elizabeth being the varieties he tried first. Naturally it was several years before Mr Corser had any return from these trees but meanwhile he planted a further six acres of dessert apples.



## Low prices

It gives some notion of how low prices were in those days that when he went to a sale he bought young dessert apple trees of several mixed varieties, including the popular Cox's Orange Pippin, for about 4d to 6d a tree (about 2p to 3p in today's money: Ed). Consequently Mr Corser bought sufficient trees to plant up to 20 acres instead of the planned eight.

This meant tackling many new problems and Mr Corser learnt to cope with them as they came along, studying the experts' methods in Kent, in any publication he could get hold of. He started to spray his trees with a contrived affair; a sledge made by the local carpenter was pulled by a horse, and a lad protected by a sack over his head pumped, while two men walked on each side guiding the horse. Since then Mr Corser has had bigger and bigger spraying tackle until now he has one of the latest devices pulled by a tractor, by which a 10 horsepower engine drives a fan which projects jets of spray

from a huge tank over a wide area. The lanes between the trees are grassed and all through winter the staff are busy pruning and spraying, with more spraying as the blossoms open. Picking is done by seasonal labour, also sorting and grading. Many of the village women are expert at the work.

## 60 acres of fruit

Mr Corser now has 60 acres down to fruit and has two cold stores capable of storing 5,000 bushels. One was started as a simple underground room, lined with bricks to solve the problem of where to store the apples, and later converted to a cold store. The other is a brick building above ground.

He also has a modern sorting and wrapping machine, which he uses for the best keeping varieties. Mr Corser has had to do a great deal of drainage as some of the land was waterlogged, being heavy clay and difficult to work. Some of his success has been due to being above the frost line of 250 feet. Most of his fruit is on a slope 300 feet above sea level and facing S.E. Mr Corser has also experimented with blackcurrants, but just as the bushes were starting to yield the price per pound dropped from 9d to 2d (4p to 1p: Ed) because the textile manufacturers started to use chemical dyes. Another idea which failed to achieve success was rearing pigs on the skimmed milk left over from the cream he hoped to sell to Stratford visitors. This was in the early 1930s when money was scarce and he found no market for the cream. Mr Corser now combines his fruit farming with general farming, specialising in Hereford cattle. He grows some corn and has four tractors.



Andy Hopkinson

Many thanks to Snitterfield WI for allowing Snipe to scan in these photographs from *The History Scrapbook*.



## SNITTER LIFE 2019

Saturday 29 June

Starting 2pm at Snitterfield Sports and Social Club

Snitterfield's very own music festival. A top notch open-air party for the whole family with a line up of fantastic bands to suit everyone, along with a fully supervised kids' zone and a host of entertainment on and off stage.

Look out for details in the village on how to buy tickets via outlets and online.  
Raising funds for Myton Hospice & The Snitterfield Community Project



Well, it's now over a year since our Crafter's Club started at Graham Simons Room, meeting on Wednesdays from 9.30-12.30. We have around five full-time members and then a few others who drop in when they can. No, that doesn't sound like much, but the club is incredibly important to every single person who attends. Whether it is a natter over a cup of tea, talking about what we are making or just sitting quietly and enjoying the company, it's a very

special place to come every week.

One of my personal favourite things is watching the seasons change through the window. It faces out into the graveyard, which may sound morbid, but is actually tranquil and beautiful. We watch the squirrels chasing each other, listen to the odd woodpecker and admire the flowers and dappled light through the trees.

Thank you to everyone who has come to the Community Crafter's Club - whether to our special tutorials, kids' clubs last year or our regular meets; it keeps an important social and creative place going. Whether you come every week, when you can or have yet to pop in, I hope it has made a difference in someone's life.

**Kitten von Mew**



## Thank you Maureen

Maureen Macdonald recently left Snitterfield for her new home in Leamington Spa. Maureen was not only responsible for the lovely floral display in the planter on the island outside the school but also, very kindly, deadheaded the daffodils which flower around the war memorial. She will be much missed.



If any kind person would consider taking over the dead-heading by the war memorial when the daffodils fade it will enable the bulbs to store energy for next spring and help them to thrive and be enjoyed for years to come!

## Help needed!

Snitterfield Fete is one of the best summer fetes in the area but in order for it to be a success we need some volunteers to help us set up the marquees on the morning of Saturday 8 June and also to help with car parking on Sunday 9 June.

If you are able to volunteer for an hour or so we would really appreciate it - it's also a nice way to meet other people in the village if you are new to our community.

Please contact:  
 Anna Carless on email: [anna.carless@hotmail.co.uk](mailto:anna.carless@hotmail.co.uk) tel: 01789 730009,  
 Judith Walker on email: [juwalker@tiscali.co.uk](mailto:juwalker@tiscali.co.uk)  
 or  
 Katie Wilcox on email: [katiwilcox2017@gmail.com](mailto:katiwilcox2017@gmail.com)

Thank you for your support and help.

# Snitterfield Fete 2019



## BY THE SEASIDE

**Sunday 9 June  
12pm-4pm**



**Brass Band 🎷 Tea Tent  
Punch and Judy Show**



**Dog Show 🐕 Radio Warneford  
Daisy the Donkey**

**Bar & BBQ 🍷 Cocktail Horsebox**



**Children's races 🎡 Raffle  
Surprise Flash Mob!**





# Outside chance

Getting control of your energy bills can be tough if you live in many of the older properties in Snitterfield. Even after putting a mountain of insulation in your loft and double

glazing your windows you're faced with the simple truth that your walls are haemorrhaging heat.

When we were hit with this reality in our cottage, we opted to install insulation on the inside of the walls. However, Scott and Zoe Parton and their neighbours on Bearley Road chose a



**Scott Parton and his new walls**

different path and opted to put the insulation on the outside. Attaching the insulation to the outside of the building means the disruption inside is reduced. The builders attached 100mm of rigid insulation over the outside walls of the whole house and then rendered over the top. The result is

a step change in the amount of gas they need to heat their house, as well as a new, clean look.

The Partons have not had the insulation fitted long enough to know exactly how much gas they are saving, but say that the house is now much more comfortable for the family as the whole house is at an even comfortable temperature. Before the insulation was fitted Scott said he knew what the temperature was outside while he was still in bed in the morning, but now he has to look out of the window!

There is no single solution for all houses, but there is a solution that works for your house. Please contact SACC if you would like some advice on where to start to reduce your heating bills and reduce the amount of energy wasted. Consider applying for a grant from the SACC community grant scheme as Scott and Zoe did to cover some of the cost.

**Duncan Parker**  
[www.snitterfieldacc.org](http://www.snitterfieldacc.org)

## The alarming environmental impact of the internet

How many times a day do you search Google, read emails or open a website? Did you know that every time we use the internet we are generating carbon emissions? It's a little known fact that the internet has a huge environmental impact. It uses more electricity than the whole of the UK, and its carbon footprint is on a par with the entire aviation industry's emissions from fuel. Ben Clifford is a Snitterfield resident and founder of erjio studios, an environmentally-focused web hosting, design and development company. He's also a member of the Snitterfield Actioning Climate Change (SACC) local community group. He's on a mission to power the world's websites with clean, green energy and dramatically reduce the carbon emissions they produce. If you're thinking about building or revamping a website or you're simply interested in learning more, go to [erjiostudios.com](http://erjiostudios.com) to get in touch.

Here are some other simple actions you can take to reduce your own digital carbon footprint:

- Delete emails that you won't need again
- Unsubscribe from email newsletters and mailing lists that you never read
- Delete apps on your phone that you don't use
- Delete redundant screenshots and photos from iCloud or other cloud drives
- Use your phone for quick Google searches instead of a laptop - it uses less energy

Ben will be speaking on this topic in Stockholm on 22 April at the launch of a new climate action social network called *We Don't Have Time*. Find out more and tune into the event online at [wedonthavetime.org](http://wedonthavetime.org)

**Ben Clifford**  
Snitterfield resident and founder of erjio studios

## FREE MONEY!

Did you know that Snitterfield Actioning Climate Change (SACC) has £1000s of FREE money available to local residents, to help you SAVE money, energy and the planet?!

To apply for your FREE money, go to:

[snitterfieldacc.org/freemoney](http://snitterfieldacc.org/freemoney)



## JUNIOR TENNIS CAMPS

**Age: 4-14 year olds, all abilities welcome**

**Week 1: Tuesday 16 April & Thursday 18 April**

**Week 2: Tuesday 23 April & Thursday 25 April**

**Each day from 9am to 12pm**

**Cost: £15 per day or £50 for all four days**

**To book:**

**Please contact Ralf on 07889 191212**

**or email [r.nielsen64@outlook.com](mailto:r.nielsen64@outlook.com)**

**Snitterfield Tennis Club Wolverton Road CV37 0HB**



## Bags of help for the Nursery

Great news: the nursery has been selected for the Tesco Bags of Help fund! We are raising money to build a new sensory garden and buy new outdoor equipment.

The sensory garden will help children learn about the world around them. They can plant and grow flowers and vegetables, which will be used within the nursery and create an opportunity for them to learn about life cycles. The garden will also include a reading corner where the children can experience quiet time whilst outdoors. We would also like to develop experimental play and role play areas with water play, mud kitchen and construction areas.

Please support us! Our donation box will be in Tesco, Stratford-upon-Avon until the end of April. When you shop you receive a blue token to place in the donation box by the door. The more tokens we are able to get the larger share of the donation we will receive.

**Marie Conroy**

## Loos and news from Snitterfield village hall

Great news – we have new loos in the Village Hall!

We would like to thank ICM for their hard work making sure that our new loos were ready for the concert and we have had lots of positive feedback - they really are splendid! Thanks must also go to Peter and Anna Turner for their very generous donation towards the project and the purchasing of the sanitary ware – many thanks indeed.

The next stage of the refurbishment will be the new store rooms. For anyone who has been in the hall recently you will



know how dire the store room is and the necessity to replace it with a permanent structure. This work will also include realigning the main electrical cable into the building and subsequent work, so is a major undertaking.

### Variety Show

A good night was had by all at the variety show in the village hall on 26 January with entertainment from our local talented stars. These included Snitterfield Bell Ringers,

Kitten von Mew, Catherine Hillier, Dylan Jones, Debbie Robinson, Gary Knight, Edith Fulford, Richard Marcus, Eric Noble, Katherine Abbott, Leti Parker, Siat Vincent and, of course, our very own village Gilbert and Sullivan performers.

Thank you to everyone who participated, attended the evening and donated to the village hall funds so generously. With your help we were able to raise £950 towards our refurbishment projects.

Photos: Siat Vincent



The Village Hall Committee continues to work hard towards raising funds towards our end goal and any help or donations towards the work are very welcome. We are also seeking new committee members, so if you are interested in joining to help us as we move forward please contact:

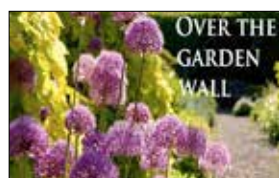
Tony Moon (chairman of the committee)

Tel: 730098, Email:

a.g.moon@btinternet.com or Hilary Schmidt-Hansen

Tel: 731246, Email: Hilary@thegables.spacomputers.com

**Hilary Schmidt-Hansen**



## Compost corner

We have a new addition to our Snitterfield garden – Humphrey the Hotbin. He's not pretty and doesn't smell of roses (he doesn't smell at all!) but is proving to be a

big success. TV chef and keen gardener James Martin calls the Hotbin 'the Ferrari of the compost bin world', although it is a boring black rather than shiny red. He was probably referring to the cost as it is expensive (ours was £165 on special offer) and really needs to earn its keep to justify the cost. So, having had the bin for a month I thought the gardeners in the village may be interested in how it is going.

The Hotbin is an insulated compost bin that locks in naturally produced heat generated by bacterial process. We are talking about temperatures of between 40-60°C; which allows compost to break down in a matter of weeks, rather than the six to nine months that our cold compost bins take.

To achieve these temperatures you do have to follow certain rules and add bulking agent (either semi-rotted bark chips or Hotbin's own product) to keep the air flowing inside the bin and shredded paper or torn corrugated cardboard to absorb excess water from food waste and grass. We have found our local tree surgeon is happy to supply wood chips at a fraction of the price of Hotbin's product. And you do need to feed it at least twice a week to keep the temperature up. We were not very optimistic as we started the bin during a cold snap but five days later we opened the lid and steam poured out – it was at 60°C when the outside temperature was under 6°C.

We have discovered that grass cuttings heat up faster than anything else but they are obviously not available all year so it will be interesting to see if we can keep the bin hot next winter. In a two-person household in winter, when garden waste isn't available, it will be a challenge to produce enough green waste to feed the bin twice a week - it could be worth offering to compost your neighbour's kitchen caddy! Also, we found the temperature dropped quickly when we left it a week between adding waste but Hotbin supply a 'hot water bottle' which soon kick-started the bacteria and got the temperature up again. Having a garden shredder would certainly help as Hotbin recommend cutting woody waste into small pieces.

On the plus side, our council bins are nowhere near as full as they were. Once the Hotbin is at a high temperature you can add a much wider variety of waste than traditional cold composters, including cooked food and perennial weeds that would normally go in the council bins. All our waste office paper is shredded and added, together with torn corrugated cardboard packaging. Our chicken poo goes in and, as long as the bin is hot, so does all the food waste we would previously have thrown away, including chicken carcasses and other cooked food. There is no backbreaking turning so the additional chopping/shredding/cardboard tearing feels worthwhile and is surprisingly satisfying.

In a couple of weeks we look forward to harvesting our first load of organic compost. Having paid £6 a bag for 30 bags of organic mulch for our borders last year I am optimistic that Humphrey will earn his keep and not prove to be just a shiny new toy.

For more information: [www.hotbincomposting.com](http://www.hotbincomposting.com)  
**Sally Hopkinson**

# Snippets

## What's On Where

### Snitterfield Garden Club

First Tuesday of the month, 7.30pm, Village Hall. All welcome: guests pay £5 on the night.

### Parish Council Meetings

On the second Monday in the month, 7.30pm Village Hall. See noticeboard on Smith's Lane.

### Snitterfield Actioning Climate Change

SACC meetings first Thursday each month in Village Hall, 8pm.

### SACC Community Cafe

First Sunday of the month, 2pm-4pm, Village Hall.

### Snitterfield WI

Meetings on the second Wednesday of the month at 7.45pm in the Village Hall.

### Sports Club Broadband

Free internet access is available at Snitterfield Sports Club (50p fee for temporary guest status for non members). Opening times for weekdays are 7pm to 11pm; Saturdays 12 noon to 11pm; Sundays 12.00 noon to 10.30pm.

### Whist Drive

Every Monday, Snitterfield Village Hall, 7.30pm. £1 including refreshments.

### Pilates

Snitterfield Sports Club, Tuesdays 9.30am, Wednesdays 11am. Seated class, Tuesdays 10.45-11.30. Contact Helen Tudge 01926 259293.

### Snitterfield Crafters' Club

Wednesdays 9.30-12.30 Graham Simons Room. £3 including refreshments. [www.snitterfieldcrafters.wordpress.com](http://www.snitterfieldcrafters.wordpress.com)

### Bellringing practice

Every Wednesday 5.30-6.30, St James the Great church.

### Thursday Club

First Thursday each month, 2.30pm, Snitterfield Village Hall

## Available for hire SNITTERFIELD Village Hall

Situated in the heart of the village, the hall is the ideal place to hold meetings, events, parties and family gatherings.

The facilities include: main hall, meeting room, kitchen, toilets, electric piano, stage and microphone.

For information, rates and booking please telephone 07501416221/ 01789 730514 email: [saust1@btinternet.com](mailto:saust1@btinternet.com)



## COMMUNITY CAFE

Tea & Cake  
2-4pm  
Every First  
Sunday Monthly



Snitterfield  
Village Hall

Local stallholders offering a  
variety of crafts & produce

SALES TABLE SPACE  
AVAILABLE  
only donate 10% of your sales  
07818 447705  
[SACCGroup1@gmail.com](mailto:SACCGroup1@gmail.com)  
[www.snitterfieldacc.org](http://www.snitterfieldacc.org)  
ALL proceeds to Snitterfield  
Carbon Footprint reduction



## Moving Pictures

### Village Hall Cinema

If you would like to join our email circulation list to suggest films you would like to see, please contact Hilary and Ole Schmidt-Hansen, Tel: 731246. email: [hilary@thegables.spacomputers.com](mailto:hilary@thegables.spacomputers.com)

### Next screenings:

28 April - Stan & Ollie (PG) at 7pm.



Please look out for information

about a possible family film on the noticeboards and village website.

19 May - Mary Poppins Returns 3pm

Green Book at 7pm

23 June TBC

21 July TBC



## Fun creative learning

Fully qualified, experienced and caring staff  
Excellent indoor and outside play facilities  
Forest school  
Government funded places  
Open term time Mon-Fri 9am-3pm

For a visit, prospectus or more information please contact Sarah Clark, Manager, 01789 731974, [info@snitterfieldnursery.co.uk](mailto:info@snitterfieldnursery.co.uk) or online at [www.snitterfieldnursery.com](http://www.snitterfieldnursery.com)

We're a not-for-profit organisation! OFSTED Registration: EY450987 Company Number: 07672389

## Rag-Tag Toddler Group

Monday morning in the Village Hall  
10.00-11.45am during term time.  
Open to parents and carers with

children 0-4 years. Wide range of toys and a friendly welcome. Do come along and meet us or contact Hilary Schmidt-Hansen. Tel: 731246



As part of our Eco Schools programme and to raise funds, Snitterfield School now has a clothes recycling bin. It will take clean, wearable clothing and shoes (attached in pairs), handbags and belts, sheets, curtains and towels. Please place items in supermarket type bags with the handles tied in the bin at school. The school also has a scheme to recycle printer cartridges, DVDs and computer games in original boxes.

**Snitterfield Cricket Club** will be running All Stars cricket sessions for youngsters again this summer, on Fridays 6pm-7pm starting on 10 May. This ECB-sponsored activity and game-based programme is aimed at children of primary school age and is suitable for all skill levels. All Stars provides children with the foundations to begin a lifelong love of physical activity and cricket, while making friends in a safe and enjoyable environment.

The cost is £40 per child, each of whom will receive their own kit bag including bat and personalised shirt. Sign up now at <https://allstarscricket.co.uk/snitterfield>