



Protecting the architectural and historic quality of Chipping Campden, its open spaces and its natural setting.

November 23

**Dear Member**

## **PLANNING & CONSERVATION MATTERS**

The Campden Society continue to monitor planning applications for properties in the Chipping Campden and Broad Campden area. In particular, we look at the impact on the surrounding environment, neighbouring properties, potential flooding, parking, traffic flow, the commercial viability, and the heritage of the town.

We have attended a meeting with residents of Stickler Close (and representatives of GCC and CDC) about their recent flooding; commented on various planning applications including the resubmission of an application to convert Lloyds Bank - we are objecting on the grounds of change of use from retail space; over development; and parking - and are supporting the NDP with a Society member on the Working Party. The Neighbourhood Development Plan continues its progress and the Working Party hope to have a draft for the December meeting of the Town Council. We encourage everyone to submit their individual views about planning applications to Cotswold District Council.

Several members have been roaming Campden footpaths for The Gloucestershire Stone Stile Project which started in 2019 by volunteers from Gloucestershire CPRE. The project has now logged over 1100 stiles which can be viewed via a map: [www.cpreglos.org.uk/creating-a-record-of-gloucestershire-stone-stiles/](http://www.cpreglos.org.uk/creating-a-record-of-gloucestershire-stone-stiles/) The most common stile in the county is the “slab” which locals can see at the start and the end of Five Mile Drive; we also have a “slab” at Blind Lane Bridge. Less common are “step” stiles which can be found at the Station Road entrance to the Coneygree and at the Dyer’s Lane end of the Upper Leasows footpath. Do you know of any more? A volunteer from the project will be coming to talk to the Chipping Campden History Society in April next year.

## **WOLDS END ORCHARD**

The 2023 harvest was hand-picked by the Orchardeers and pressed locally. It has produced a lighter, crisper style compared to 2022 juice. Each bottle contains a range of apples from the orchard including old English varieties like Blenheim Orange (first identified in 1740 in Woodstock); Tom Putt (late 1700s); Bramley’s Seedling (1810) & John Standish (1873) as well as some rare, local varieties, for example, Rose of Ciren, which is one of the most recently identified varieties from the AppleFest visit by PTES. With the festive season approaching, why not think about serving Mulled Apple Juice or perhaps mixing up an “English Garden” cocktail for the big day, made with apple juice, mint, gin and elderflower cordial. And, of course, a bottle of juice would be a terrific addition to anyone’s Christmas Stocking. Cheers, everyone!

**Wolds End Apple Juice** is now available to purchase at £3.50 a 75cl bottle. They can be bought from Rachel's Stall in Back Ends. We can deliver cases at a discounted price to Campden Society members : 6 bottles at £20 or 12 at £40 in the Campden area; to purchase, please contact Geoffrey White on 0781 500 5879 or [geoffreymwhite@gmail.com](mailto:geoffreymwhite@gmail.com)

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A huge end-of-year “thanks” to our Orcharders. This Autumn we will have clocked up over 300 hours’ work in the orchard as well as time spent on paperwork. A huge community effort which has been much admired by our stakeholders and visiting experts. Well done to all concerned! There are lots of jobs to get done this winter and there are jobs to fit every level of activity, knowledge and enthusiasm.

**Work party mornings (10-12 noon) are 9 December; 13 & 27 January; 10 & 24 February; 9 & 23 March – please add to your diaries and consider coming along!** The Orchard’s future and health depends on volunteer support.

**Winter Pruning Workshop** with fruit tree expert, Martin Hayes, of the Gloucestershire Orchard Trust will be running on **Saturday 6 January 10-4pm**. Limited spaces available for those wishing to learn the art of winter fruit tree pruning and using their skills to manage Wolds End Orchard during 2024. Please bring thick gloves and pruning saws / secateurs if you have them. You’ll learn key points about winter pruning veteran and ancient fruit trees and have an opportunity to put your learning into practice on the day. All work during the workshops will be done from the ground. For enquiries please contact Steven Law at [fweo2020@gmail.com](mailto:fweo2020@gmail.com)

Our next **Art Open Sessions** will be **2 - 4pm on Friday 15 December and Friday 19 January**. Bring your own art materials. There’s no expectation to show anyone your work. Do feel free to just roll up, even if it's just for a wander.

Best wishes, Julianne, Geoff, Susie, Mike, John, Geoffrey, Steven and Owen

**Society News** Our membership subscription falls due on the 1st January each year and is £10 per person; £15 for joint membership. These subscriptions pay for the administrative costs including website fees, society memberships to like-minded bodies, and holding events. Thank you to everyone who had paid already and those members who have set up a Standing Order. Our bank details: Lloyds TSB Sort Code 30 - 93 - 11 Acc. No. 00331052 If you prefer, you can send a cheque made out to The Campden Society at our address at the bottom of this newsletter. Please note that new members who joined in November and December this year have a 13 or 14 month subscription and therefore do not need to pay again!

With our best wishes for 2024,

**Elizabeth Devas – Chair**

**All Hail the Wassail - Friday 12th January** The Campden Wassailers will meet in The Eight Bells before processing to the Orchard. After the Wassail ceremony - including singing of the Old Apple Tree Chant and enjoying a glass of mulled cider or apple juice around the fire – the company will head back into town for further merriment. Full details will be confirmed nearer the time.