



# Oxford City Branch Hugh's News

Produced fortnightly by Paul and Hugh, with a few contributions from other ringers

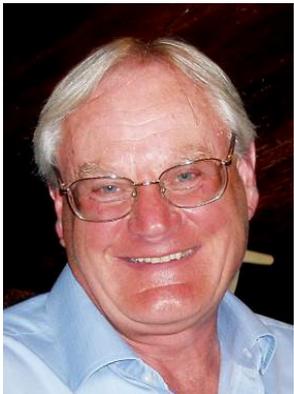
Monday 2<sup>nd</sup> May 2016



**In the last edition, I incorrectly stated that the venue for the Striking Competition and Half-Yearly Meeting would be at Cowley. It is in fact to be held at Marston. Apologies! The schedule times are below, in the 'Dates for your Diary'**

## A Bell dedicated to the memory of the late David Lane

When David died five years ago he left some money to be spent on bells. Since then I have been waiting for a project to which I could add to his



legacy and donate a bell in his memory I had hoped that an opportunity would arise within the City Branch but, although there have been worthy projects none met my aim to donate a bell with his name on it. The old ring of 6 at **Drayton St Leonard** was cast in 1884 and they hung in a traditional oak bell frame at the level of the louvered windows near the top of the tower.



The tower is unusual being a largely independent timber structure within the west end of the church. All towers move when bells are rung – however the movement here was not ideal because

the total weight of the old bells was rather more than the structure was comfortably able to withstand. Although not at a dangerous level, the consequent movement of the tower made the bells challenging to ring, a problem which was exacerbated in the summer months due to shrinkage of the timber. As a consequence, only 5 of the 6 bells could be rung in the summer. Last year I discussed the project with Hilarie Rogers, our Guild Master, and David's sons, Mark and Adrian. Hilarie confirmed that it would be possible to add David's name to the old inscription on the tenor bell. Then it was an easy decision. On Friday 22<sup>nd</sup> April I went with the other Drayton St Leonard's ringers and donors to **Whitechapel Bell Foundry** and watched the moment as the molten metal was poured into the mould. An ancient alchemy in the midst of 21st Century London!



The 6 new bells will be delivered to Drayton towards the end of June and I will finally be able to see the tenor and the inscription. I am so looking forward to hearing the sound of his bell ring out across the ancient meadows surrounding the village.

He is forever missed, and my life is poorer without him, but his bell will ring out for centuries. *Deo Gratias. Katie Lane*

## 'Ringing for England' on St George's Day

For the last few years, 'Ringing for England' has been encouraging ringing for St George's Day, and as the day fell on a Saturday this year, this time they asked for something which would actively involve members of the public. **St Giles'** advertised opportunities for people to come up the tower to 'See How the Bells are Rung' (something they have never attempted before, because of the steep steps up to the ringing chamber). Four visiting times half an hour apart were advertised, for five visitors at a time, and in the end 25 visitors came up the tower. Call-changes and half-pull changes were demonstrated on the back four, and then most of the visitors were given chances to handle single bells, either down or up, on the front four (fully muffled). The event was presented as information for the public, rather than as a recruitment exercise, but nevertheless St Giles' ringers hope that one or two of the visitors will come again to learn to ring. *John Pusey (Photo from the Oxford Mail)*

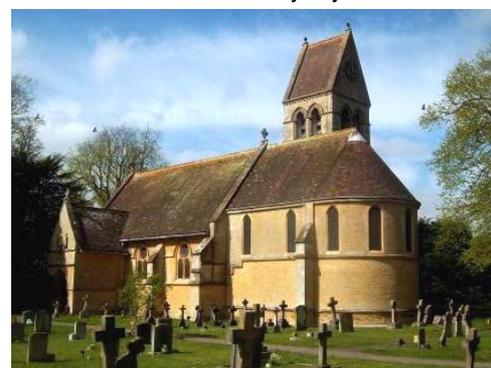


## A Practice at Freeland (6) on Saturday 23<sup>rd</sup> April

I was offered, and took, the chance to join in with this session at **Freeland**. I often find myself torn between the desire to try my hand at new

methods and worry that I will be taking up too much of other ringers' time with my many mistakes. Everyone was very accommodating and I was delighted to get the chance to practice my Stedman and St Simons Doubles, and have a go at St Clements (plain courses).

I even got a go at trebling a 'spliced' Bob Minor and Little Bob. I now feel a little more confident about ringing more complicated methods. Thank you to all, and sorry for my terrible terminology (it's a triple dodge, not a jiggy bit.....! *Hayley Fisher*



## Dates for your Diary

Full details from Hugh Deam at: [hugh.deam at btinternet.com](http://hugh.deam.btinternet.com) or mobile: 07899-871079

- Saturday 7<sup>th</sup> May** Kidlington Outing to Banbury and surrounding towers  
**10.00am. North Aston (6); 11.00am. Adderbury (8); 12noon. Banbury (10); 1.00pm. Lunch at the White Horse, Banbury\* (see below)**
- Saturday 14<sup>th</sup> May** Practice at Clanfield (8) with the Witney & Woodstock ringers 10.30am-12noon
- Saturday 14<sup>th</sup> May** Half-yearly Meeting and Striking Competition at Marston (6)  
**2.30pm The Meeting; 3.00pm Tea and ringing on the mini-ring; 3.45pm Striking Competitions & more ringing on the mini-ring.**
- Sunday 26<sup>th</sup> June** Practice at Chadlington (6). (Lunch is planned beforehand at the 'Café de la Post' at 1.00pm) 2.00pm-3.00pm
- Saturday 16<sup>th</sup> July** Morning Outing to Berkshire. Yattendon (6); Englefield (8);

For more details go to the Oxford City Branch website: [www.oxfordcitybranch.org.uk](http://www.oxfordcitybranch.org.uk)

Any information or photographs for inclusion in **Hugh's News** please email me: [paulclucas at hotmail.co.uk](mailto:paulclucas@hotmail.co.uk)

**\*If you're coming on the Kidlington ringer's trip next Saturday 7<sup>th</sup> May, and planning to have lunch at the White Horse in Banbury, then this is the menu below:  
In order to speed things up, can you email Peter Trowles with your food order please.  
[petertrawles at btconnect.com](mailto:petertrawles@btconnect.com)**

# The Horse Menu

**Lunch Served 12-00 to 2-30 Tues-Fri  
12-00 to 3-00 Saturday**

**Our Famous Chips.**

**Allegedly made to a Medieval Recipe & Dusted with Rosemary Salt**

**Mini Me £1-50**

**Bucket to Share £2-00**

**Chip Buckets with Cheese, Sweet Chilli or Chip Shop Curry Sauce £2-50**

**Sharing English Tapas with Sausage and Fish Nibbles £3-50**

## **Our £5-00 Menu**

**Complimentary Draft Soft Drink or Drink Supplement (Tue-Fri Lunchtime)**

### **Door Step Sandwiches**

**Served with Side Salad, Lemon & Herb Dressing and Nachos**

**Homemade Breaded Fish Fingers**

**Cheddar Cheese / Pickle / Red Onion**

**Ham / Pickle / Red Onion**

**Tuna Mayonnaise**

**B.L.T**

**Sausage / Onion**

**BBQ Pulled Pork in Home Baked Corn Bread**

### **Toasties**

**Tuna Melt**

**Ham or Bacon Topped with Cheese**

**Just Cheddar**

### **Retro- Basket Meals served over our Fabulous Chips**

**Homemade Breaded Fish Fingers**

**Local Sausages**

**Breaded Scampi**

**Roasted Chicken**

**Breaded Garlic Mushrooms (v)**

**Free Fruit Shoot with Children's Orders**

## Light Bites / Starters £4-00

Homemade Chicken Liver Pate with Red Onion Chutney and Toast  
Garlic Mushrooms on Warmed Toast Served on a Bed of Salad  
Home Made Soup and Bread (See Board)  
Breaded Whitebait, Lemon Mayonnaise and Side Salad  
Nacho Stack with Cheese, Sour Cream, Jalapeño Pickle  
Hot'n'Spicy Chicken Wings

## Senior's April Special with a Dessert or Tea / Coffee £5-50

Ham, Egg & Chips  
Sausages, Mash and Peas  
Scampi, Chips & Peas  
Mid-Week Roast with Mash & Peas  
Followed by  
Ice Cream or Treacle Pudding & Custard or Tea & Coffee

## The Pub Classic £7-50 Mains

Homemade Bubble & Squeak, Ham, Eggs and Baked Beans  
Ham or Sausage, Eggs, Chips, Peas or Beans  
Cumberland Ring Served on Creamy Mash with Onion Gravy and Peas  
Homemade Beef or Vegetable Chilli, Rice, Nachos and Sour Cream  
Our Homemade "Route 66" Burger Served in Home Baked Corn Bread  
Chips, Onion Rings & Side Salad  
The House Louisiana Crispy Fish  
Chips, Garden or Mushy Peas, Tartar Sauce and a Wedge  
Homemade Pie (See Board) Mash or Chips with Vegetables  
Vegetarian Dish of the Day (See Board)  
Traditional Ploughman's: Cheddar, Local Ham, Homemade Pate or Stilton

## The Horse Sharing Platter

BBQ Chicken Wings, Beer Battered Onion Rings, Breaded Garlic Mushrooms, Breaded  
Whitebait, Chips, Dressed Salad & Dips  
£8-50

Please advise our staff if you have any food allergies or intolerances

Evenings : Bring Your Own Take Away and Enjoy Here with a Drink and Friends

Treat Yourself to our Real Home Made Sunday Lunch

Served Sunday 12-00 to 3-00pm

Please Turn Over