

EASTER FAMILY FUN!

THE EASTER BUNNY HUNT

page 13



Bathford Bulletin



PANTO REVIEW page 5

BATHFORD

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Kath Shayler – Creative
Adrian Raybould – Editorial
Catherine Tait – Editorial
Claire Woodhouse – Editorial

We welcome all articles, images and notifications of births, deaths and marriages. Please email for contributors' guidelines: bathfordbulletin@gmail.com

THE BATHFORD BULLETIN NEEDS YOU!!

Fancy having a go at writing articles for the Bulletin? Interested in joining the Editorial Team? Can you use **InDesign** and have some spare time to help with the design and artwork? You would be most welcome! Email bathfordbulletin@gmail.com if you are interested or would like to know more.

MAY ISSUE COPY DEADLINE

Contributions and advertisements are welcome, up to but **no later than 13 April** via: bathfordbulletin@gmail.com

The Bathford Bulletin is produced and delivered free to all homes in the Parish, 10 months a year on an entirely voluntary basis.

PRINTED BY

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COVER PHOTO:

Find the bunnies!



WELCOME TO OUR APRIL EDITION

By the time you read this, the clocks will have moved forward into British Summer Time, bringing lighter evenings and hopefully, gradually rising temperatures. It's always uplifting to shake off the last traces of winter and look ahead to brighter days.

We have another full issue for you this month. As **BEFA marks its 20th anniversary** of running the Village Shop as a Community Co-operative (**page 13**) – a remarkable milestone – there is also a stark message from Chair Sue Moore (**page 14**). She outlines the serious challenge facing BEFA and the shop if more volunteers do not step forward as Directors. It is an important read.

Sadly, we also report that the **Bathford Society** will be winding up in April. After nearly forty years of organising engaging talks and recording the Parish's history and preserving its artefacts, the Society has been unable to find new volunteers to continue its work.

Both stories remind us how much our community organisations depend on people willing to give their time – and what happens when that support isn't there.

There is brighter news too. If you are passing **St Swithun's Church**, do step inside to see the beautiful stained-glass window now revealed following the removal of the organ pipes as part of the refurbishment project. The organ's onward journey to full refurbishment, is a fascinating one – read more on **page 11**.

We also launch **two new new features** this month: a quest to find the **perfect Sunday lunch**, and a regular round-up of property and lettings news from **Camella Estate Agents**.

Finally, if you haven't yet completed the **Bulletin Reader Survey**, the deadline has been extended to **Monday 6 April**. Please visit <https://tinyurl.com/bulletinsurvey2026> and share your views – we'd love to hear how you think it should evolve.

Editorial Team

NEW! At The Bathford Bulletin we have been looking to provide an online, digital solution to circulating the magazine. The Page Turner Flipbook is now available through the link or via the QR code below and allows you to provide friends and families anywhere in the world, with a connection to life in Bathford in glorious technicolour!

<https://bathford-bulletin.paperturn-view.com/bulletin-april-2026-online?pid=ODk8936872>



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april2026quiz.eventbrite.com

THE WIZARD OF OZ

A BATHFORD PLAYERS' TRIUMPH

The Theatre Royal in Bath recently boasted of bringing 106 local performers to the stage for 'David Copperfield: A Life'. Impressive, certainly – but the Bathford Players gave them a spirited challenge (oh no they didn't... oh yes they did!) with 22 talented locals filling a much smaller stage for their fantastic production of 'The Wonderful Wizard of Oz'.

What made this show a delight was its wholehearted embrace of traditional pantomime. It had all the ingredients in abundance, that I remember from when my Nan Na took us grandchildren to a theatre on Boxing Day: a gloriously boisterous Aunt Em as Dame, a thigh-slapping Prince Smarmy in true Principal Boy style, and a Princess so delicate she seemed almost translucent. The Witches of the North and Southwest glittered and sparkled, while the Wicked Witch cackled with such relish that the audience booed with gusto. The Munchkins were adorable, with more than a hint of future stars among them, and Tin Man, Scarecrow and Lion each found their heart's desire thanks to Dorothy's magic slippers. Even Toto delivered her yelps with impeccable timing.

Ugg and Lee kept the audience and cast wonderfully connected, while the tiny Wizard was ably protected by a formidable Guardian of the Gate. Overhead, the solemn Weather Voice warned of an approaching tornado, adding just the right touch of drama.

The story was told with infectious enthusiasm. Any nerves were well hidden beneath the sheer enjoyment radiating from the cast, and that joy carried the audience along from beginning to end. Director Emma Sanchez and her crew deserve huge credit: the staging, set design, costumes and props were inventive and full of charm, and the lighting and sound brought vivid colour and energy to the tale.

Well done, everybody.



The Wicked Witch of the West
(Alex Raybould)



Ugg (Cat orr) & Lee (Claire (rocker)



Mike orr as Lion & Luke Emmett
as Aunt Em

by Trevor Johnson

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VILLAGE CLUB

REVIEW OF JAZZFORD

JazzFord Jam, Bathford, 27 February 2026

I was visiting friends in Bathford in February from Northumberland and being a keen jazz fan, I was pleased to discover it was jazz night at the Village Club. For those that have not been along, JazzFord Jam is an open session where all are invited to play, or to sit back and listen.

The house band kicked off proceedings with the first of the run through of tunes from the days of when bebop met soul and blues. What struck me was the easy friendship and trust between the players. Arrangements were agreed with nothing more than a pointed finger, or a nod of the head.

The line-up shifted constantly with the standard voices of tenor and alto saxes, fluid guitar, a violin bass and a well-polished upright, two solid drummers, a sharp trumpet and a mellow flugelhorn; some lovely instruments on show. There were other tones from clarinet and viola too. Combinations formed and re-formed throughout the evening, and when Shelley's lovely rendition of Satin Doll and Dan's easy crooning joined in, the human voices added a new layer to the mix.



There were around twenty players and singers and a similar number in the audience. That sense of community impresses as much as the musicianship. Jazz? It's out there, you just have to go looking for it – you are lucky to have it on your doorstep!

Dave Sayer

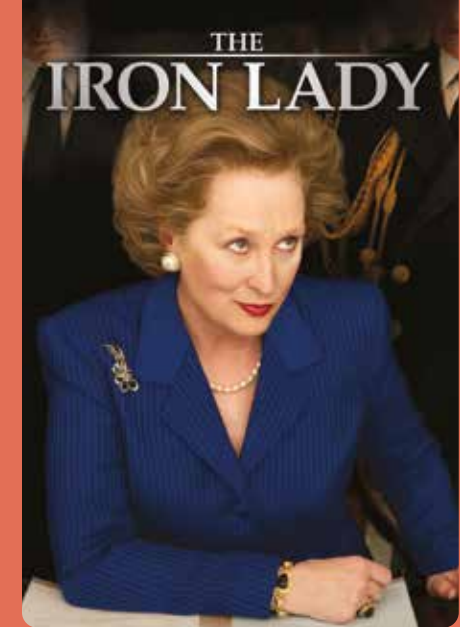
QUILT GROUP - progress in March

We laid out and admired all work done to date and agreed on the project's next steps. We are well underway gathering handprints from all children at the school. We'll also be approaching Shockerwick House about their contribution and speaking with Warleigh residents about how they would like to be represented.

We look forward to when we can hold sewing bees around the quilt, but for now we continue to meet on Monday afternoons in the Café to stitch smaller sections together. Everyone is warmly welcome to join us.

Next Quilt meeting: **10:30 Tuesday 7 April** in the Mountain Wood Community Room

Contacts: Wendy **07814 016962**. Heather **07810 867155**, Ruth **07966 507922**



ST SWITHUN'S FILM CLUB

Please join us on Monday 27 April at 14:00 at St. Swithun's Church for a screening of 'THE IRON LADY' with subtitles, starring Meryl Streep (Winner Best Actress Oscar/Bafta/Golden Globe). Supporting performances from Jim Broadbent and Olivia Coleman. The film tells the compelling story of Margaret Thatcher, a woman who smashed through the barriers of gender and class to be heard in a male-dominated world. The story concerns power and the price that is paid for its gain. The Iron Lady is a surprising and intimate portrait of an extraordinary and complex woman.

Please stay after the film to enjoy complimentary tea and cake.

Suggested donation £3.

For all enquiries, please contact: keithmilner5@yahoo.co.uk





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HAPPY EASTER FROM EVERYONE AT SHOCKERWICK HOUSE!

Over the past month we've enjoyed plenty of garden walks, making the most of the sunshine whenever it appears. We've also been busy decorating the home for Easter, with residents and staff taking part in our favourite Easter decorating competition. It always gets competitive as we wait to find out the winners!

We've had fantastic entries for our Community Easter Competition too, and we're grateful to everyone who joined in. Our residents will soon be choosing 1st, 2nd and 3rd place, so keep an eye on our Facebook page to find out who wins.

This month we're especially excited about visiting the local charity Jamie's Farm. A group of residents will be heading over to meet the staff, animals and young people who attend the farm. It's a brilliant opportunity that we're all looking forward to.

Every month we enjoy live entertainment, exercise classes, arts and crafts, coffee mornings and more. You're very welcome to join us for a cuppa and a chat. Details of upcoming events are on our Facebook page: www.facebook.com/BupaCareHomeShockerwickHouse. To connect with us call: 01225 743636.

Laura Bright



BATHFORD UNFUN RUN RETURNS!

Sunday 17 May – 14:00.

SAVE THE DATE

More details to follow in the
May Bulletin

MYSTERY MEALS

We were delighted to see such enthusiasm for this year's St Swithun's Mystery Meals, with more than half the places

snapped up within just a few days of announcing the menus and dates. There are now only a few spaces left, all for dates in May.

Every penny raised will be shared between Jamie's Farm and Dorothy House – two local charities doing wonderful work in our area.

If you'd like to know more, refer to the leaflet delivered inside your March Bulletin or pick up a copy in the Village Shop. Then if you would like to join in with a meal, or would simply like to make a donation, please get in touch with Jeremy Furber by email at jfurber40@gmail.com. Thank you.





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FROM ST. SWITHUN'S

Happy Easter, everyone!

As we celebrate Jesus' new life and welcome this time of new beginnings, resurrection and hope, it seems a very appropriate moment to share news of the beginning of a church building project...

As some of you may be aware, the PCC have approved plans, and the Diocese has granted permission, to improve several of the facilities at St Swithun's. These changes will include:

- The installation of a new accessible toilet
- Major refurbishment of the existing kitchen facilities, making them more accessible
- An accessible ramp approach to the main north door
- Improved accessibility to, and relocation of, the office
- Various other upgrades

To facilitate these plans, it has been necessary to dispose of the organ. The organ has not been operational for several years and would require major expenditure to repair and renovate, and the PCC decided this would be an uneconomic use of church funds.



We were fortunate, following an advert, to be approached by Chetham's School of Music in Manchester, who were seeking a replacement organ after theirs was destroyed by fire. Supported by a benefactor, they carried out a detailed review and decided that the St Swithun's organ would, after restoration, be ideal for their requirements.

It has now been dismantled at their cost. The organ has gone to Ilkeston, near Nottingham, to be renovated, restored and rebuilt. The casing has gone to Bideford, North Devon, to be refurbished. They will be reunited in Manchester later this year.

Further updates on the progress of the St Swithun's project will follow, together with ways you might be able to support it.

Please do feel warmly invited to come into the church and enjoy the newly revealed stained-glass window... and perhaps take a moment to reflect on the hope of this Easter season.

With joyful thanks for our life together,

Lauretta

Removing pipes



Sound boxes



The beautiful stained glass window revealed





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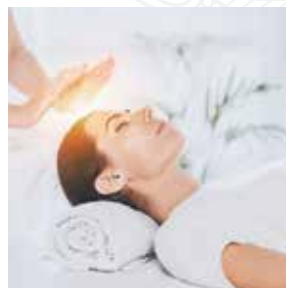
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Penny L, Dec 2025

"So happy to have found Jane. I had EFT and Reflexology with her as I was preparing for big work project. Jane tailored the treatment towards my needs. I left feeling grounded, prepared and armed with a lot of tools to take forward. Would definitely recommend her."

Bill G, Jan 2026



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BATHFORD VILLAGE SHOP & CAFÉ

BRICKELL ICE CREAM

We're delighted to introduce Brickell Ice Cream, made at Westcombe Dairy in Shepton Mallet – a premium artisan range known for its rich flavours, smooth texture, and high-quality ingredients, free from stabilisers, emulsifiers, and ultra-processed additives.



As a community shop, we're proud to support independent local producers, and Brickell is a great example of a small business doing something special. By stocking their ice cream, we're bringing you a delicious new treat while championing local craftsmanship.

With a mix of classic favourites and more indulgent flavours, there's something for everyone – perfect for a sunny day or a well-earned treat.

SAVE THE DATE - OUR 20TH BIRTHDAY BASH

Please mark your diary and come along to celebrate this special milestone with us.

Saturday 16 May 2026 | 11:00 – 14:00

We'll be welcoming special guests, hosting live performances, serving food, and offering plenty of fun for everyone. Join us as we celebrate 20 years of serving the Bathford community together.

We look forward to seeing you there!

EASTER BUNNY HUNT

ENTRY: £1 | FOR CHILDREN AGED 11 & UNDER

Entry forms will be available from Bathford Village Shop from 3 April



Our 20th Anniversary celebrations continue with another fun monthly activity for the community, and this April, we're letting the Bunnies loose in Bathford!

Looking for something local to do with the children during the school holidays? As part of our anniversary year, we are running a special activity or competition each month, and April's event is an Easter Bunny Hunt.

Ten little bunnies have hopped into houses around Bathford and need rounding up! Can you help find them and return them safely to the Shop?

Entry forms will be available from Bathford Village Shop from 3 April, and completed forms should be returned by 13 April to be entered into a prize draw.

- Entry fee: £1
- Open to: Children aged 11 and under



OUR VILLAGE SHOP IS UNDER THREAT



As we celebrate the remarkable achievements of 20 years of successful trading and service to the community, Sue Moore, current Chair of BEFA, tells us about the immediate threat to the future of BEFA and the shop and how your help is really needed.

WHY IS THE SHOP AT RISK?

Over twenty years ago, when the privately owned village shop was under threat of closing, local residents banded together to form a Community Co-operative – BEFA (Bathford Enterprise For All) – to secure a shop for the village.

It's the 'co-operative' bit that's key. Being a co-operative provides a viable retail business model for a Village Shop to serve the community as it puts the ownership in the hands of local people who become member owners. But it needs the community to sustain it. A lack of people coming forward to be member owners and for member owners to serve on the BEFA committee as Directors in the last few years is putting the Shop at risk of closure.

A CRITICAL MOMENT

We're facing a critical moment. A co-operative must have Directors who form a committee. Our committee is running out of people. Without new Directors, BEFA risks breaching its rules, and would have no choice but to dissolve.

**Put simply, no committee
= no BEFA = no shop.**

It's really worrying. Despite celebrating 20 very successful trading years this year, and looking forward to the next 20, there's a real possibility the doors will close, leaving the village without a Shop.

THE 'DNA' OF A COMMUNITY CO-OPERATIVE

The founder members of BEFA chose a co-operative structure deliberately. They didn't want a profit-driven model, but one guided by community benefit and owned by its local community members, who would take responsibility for it. Anyone can purchase one share in the business for £10 and in return have a say in what the Shop does and play a role in its Governance.

Those early members understood their responsibility to 'run' the Shop, and they've been brilliant. In the last 20 years they've served on the committee, volunteered in the Shop and Café, donated money to BEFA and educated new residents in the need for support.

"But people move on, and the number of villagers coming forward to support the Shop is dwindling."

A CO-OPERATIVE NEEDS ITS COMMUNITY

Many Bathford residents may be unaware the Shop is a co-operative, or what this means in terms of support required.

It's a group of people working together to meet a shared need; in this case, our community helping to run a Shop for the village and wider Parish. It's just that the

Without a new generation of committee members alongside our wonderful volunteers, the Shop – Our Shop – will be lost. This is a moment for you, the community, to step forward and secure its future.

'group of people' has got smaller, and the 'shared need' is less well understood. We've got to start growing that 'group of people' and 'shared need' again.

WHY THIS MATTERS

To operate legally and effectively as a co-operative, BEFA relies on a representative democratic structure. Members elect a committee of Directors to act on their behalf, responsible for leadership, finances, staffing, compliance, and setting the strategic direction of the Shop.

This is not symbolic work; it is essential to BEFA's survival.

Co-operative rules require a minimum number of Directors. If the committee falls below this number, Governance of the business is compromised, and Directors are no longer permitted to conduct business. The consequence is that BEFA can't do the work it is legally obliged to do and may be forced to fold.

WHAT WE NEED – RIGHT NOW

We urgently need residents to join BEFA and volunteer to sit on the BEFA committee. It's one meeting per month plus a few hours on additional tasks. You will then be part of the team that works alongside Rachel and Liz to steer the Shop.

"There's a wealth of experience in our village and we just need to harness it to support arguably the most important community asset we have – our Village Shop."

WHAT CAN YOU DO?

Particular skills we're always looking for include **project management, working with volunteers, retail experience, communications, PR, website maintenance, finance,** and **DIY/Handyman** knowledge. But mostly, we're just looking for **YOU**, plus a bit of your time, and a good dollop of enthusiasm and common sense. Support will be offered until new Directors find their feet, and training will be provided for those wishing to volunteer in the Shop.

THE MOST URGENT NEED:

We urgently need the community to join BEFA and volunteer to sit on the BEFA committee.

Put yourself forward for election to the committee at the AGM in May by emailing Sue Moore at befasecretary@gmail.com or leave your details in the Shop.

Also, if you are not a member, join. Take out a £10 share and help shape the future of the Shop. Membership forms are available in the Shop.

Volunteer to help in the Shop. Even a small amount of time makes a difference. Contact Shop Manager Rachel Wyatt to discuss opportunities.

Bathford Village Shop & Café - serving the community for 20 years, and with your help, planning to serve you for many more!



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Bathford £475,000

PROPERTY PERSPECTIVES

We're pleased to introduce a new column from **Melissa Anderson, Director at Camella Sales and Lettings**. In regular features, Melissa will offer an easy-to-follow reflection on what's happening in the housing and rental markets and how they may affect us. She begins by exploring how recent events in the Middle East are influencing the UK property landscape – and what that means for us in the Bath area.

A CHANGING GLOBAL PICTURE

The conflict in Iran has unsettled financial markets at a time when many hoped for a spring recovery in the housing sector.

This has led to:

- **HIGHER MORTGAGE RATES:** Average two- and five-year fixed rates have now risen above 5%, the highest since last summer.
- **FEWER MORTGAGE OPTIONS:** Lenders have withdrawn hundreds of products while they re-price them in response to the economic uncertainty.
- **CAUTIOUS CENTRAL BANKS:** Both the Bank of England and the US Federal Reserve are signalling that interest rates may stay higher for longer, pushing back or potentially cancelling any expected cuts.

These shifts make borrowing more expensive, which naturally slows the pace of buying and selling. Some first-time buyers are choosing to wait, and homeowners coming up for remortgage are facing steeper costs. Even so, those who remain active in the market tend to be well-prepared and committed, often leading to smoother, more reliable transactions.

WHAT THIS MEANS FOR RENTERS AND LANDLORDS

When buying becomes harder to afford, more people stay in the rental market. This increases demand for rental homes and can put pressure on supply, highlighting the importance of a well-run lettings sector that supports both landlords and tenants.

THE BATH AREA IS A STEADY MARKET

Despite the wider uncertainty, the Bath area continues to show real resilience. A strong presence of cash buyers and purchasers with healthy deposits helps shield the local market from fluctuations in mortgage availability. While we may see a slight softening in buyer numbers, those who are looking to move are typically serious and financially secure.

Demand for rental homes across the area also remains high, with many households choosing, or needing, to rent for longer.

Melissa Anderson



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CVS Vets

CROQUET IN BATH

Croquet is now one of the fastest-growing sports in the UK, and this year Bath Croquet Club will be celebrating its 50th anniversary. With almost 100 playing members, four lawns, and a view of the Abbey as a backdrop, the club acts as a special hub, hosting national and regional tournaments and supporting local Bath events such as the Jane Austen Festival. While traditionally associated with older members of the community, younger people are increasingly taking up the sport, and recently our club members have played in the National Schools and Clubs Tournament in Nottingham.

At Bath CC, members can play at our sociable club sessions or book the lawns for personal use – either way, there is a genuinely friendly atmosphere. The club is open all year round (weather permitting), although the competitive season runs from 1 April to 31 October. We are looking to welcome new members and would love to see you at one of the Club Open Days (in support of Dorothy House) on the Rec next to Bath Rugby (just off William Street – free parking is available).

Interested in having a go? Contact petervelda@btinternet.com, call Peter on **01225 867 850**, or visit our website at www.bathcroquet.com

Adrian Raybould



OPEN WEEKEND

Friday 17 April
17:00-19:00

Saturday 18 April
10:00-12:00

Wednesday 22 April
10:00-12:00

BATHFORD SOCIETY

FEBRUARY MEETING REVIEW: NATIONAL TRUST AND
AVONDALE CONSERVATION AREAS

Sarah Dann and Joanna Rolfe, speaking for the National Trust, and Ken Tatem, representing the Avondale Nature Reserve, updated us on the land they are caring for and developing on our behalf. What stood out in the Trust's presentation was the extraordinary depth of work being undertaken to understand the site's history as the foundation for a sustainable future. The Trust has commissioned three major surveys – magnetometry, paleoenvironmental, and hydrological – and is now working with their findings. These studies reveal how the Meadows once looked and guide future development, including the recent planting of 10,000 trees (yes!) just off Mill Lane and the introduction of new plant species as guided by the research. All of this is happening alongside the return of active beavers to the area!

Ken traced the history of the Avondale site, which remains closed to the public but still requires careful management by local volunteers. The reserve was created to compensate for the loss of floodplain caused by the construction of the bypass – a long and complex process that reached as far as Selwyn Gummer, the Secretary of State at the time. Water from the Avon enters the site through a pipe opposite the car wash at Stambridge.

What came across so strongly from both talks was the enthusiasm and dedication – far beyond what most of us casually appreciate – that keeps these landscapes thriving rather than slipping into neglected wastelands that would quickly become a source of complaint.

Peter Martin



February flooding on the nature reserve by Ken Tatem

BATHFORD SOCIETY TO CLOSE AFTER FINAL TALK

The Bathford Society has been running since 1985 – almost forty years. We need more help to keep it going and, as this has not been forthcoming, we have decided that the Society will close. Our final talk, **Guiding In Bathford**, will take place on **Mon 27 April at 20:00** in Bathford Parish Hall, and it will be preceded by an Extraordinary General Meeting. An agenda will be sent out in good time.

Our website, which contains a wealth of Bathford's history, will be maintained for us by the Bath Record Office. It will remain available should a future generation wish to revive the Society.

It is sad to bring things to an end, but we have had a good innings and have continued long after many other local societies have closed. We can take pride in our longevity, even as we regret our closure.

Peter Martin



Beaver activity on the river bank by Ken Tatem

“

Just twelve weeks on, I'm walking unaided, travelling confidently on buses and trains, and enjoying a new sense of freedom and independence.

Brian, 92, Client

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AROUND THE GARDEN

with Kevin Marris

Spring is thought to be the busiest time of the year – which, of course, means that I don't have time to write this article. I did manage to get the shallots into the ground very early, but I felt I had to make a tent for them with sheets of polythene – I didn't think they would enjoy any more rain on top of what we had already had. Then I followed the shallots with onion sets and garlic bulbs, so now I can sit back and relax. *"Oh no, you can't!"* said a very accusing voice from deep inside (or was it just someone over my shoulder?). OK, so now I'm sitting here, thinking about what I should be doing. Is that allowed?

The greenhouse is still crammed with pots that have been sheltering from the winter weather, and now I really want to get some seeds started. So for at least a few more days I'll be doing a few

neat dance moves, stepping around and between the pots so that I can get to the workbench. But while I'm there, there's a bit of a treat for me that's been going on all through the winter: some of the pots that are sheltering have pelargoniums that have continued to flower – yes, the display is a bit modest, but they're definitely in bloom.

And when can I mow the lawn? Daytime weather has been mild enough for the grass to grow, but with the threat of frost at night, I've been a bit nervous about risking it. So, I'm keeping a close eye on the weather forecasts – but then, aren't we all?



.....PRIMROSES

Like Titania I have a bank; only a little one and not covered with wild thyme or woodbine but at this time of year covered with primroses. Is there is a more joyful flower than our native primrose?

The "first rose", this flower welcomes the Spring and also symbolises new beginnings, young love and youthfulness. In Celtic folklore it was seen as a gateway to the world of fairies. And I for one can believe that too.

Such a sturdy little plant reappearing after the hardest of winters totally undeterred by the cold or the rain. Its frail little flower stems and buds push past the fleshy leaves and open up to reveal sunshine interiors. Petals vary from the palest cream to bright yellow and in the centre of each, the sun shines back at you. Joyful indeed!

Judy Marris





The perfect Sunday roast?

THE GREAT SUNDAY LUNCH HUNT

We're hoping to run a series of recommendations for the best local Sunday lunches, so if you have a favourite, do send us a short review. We begin with Claire Woodhouse's review of Castle Farm at Midford.

My friends and I are on a mission to find the perfect Sunday roast, and one of the best recently was at Castle Farm. The setting alone is worth the trip: sweeping countryside views and a restored barn that feels cosy in winter and must be glorious for summer dining. Inside, the atmosphere is relaxed but refined, with friendly staff who strike just the right note.

Roasts are served on generous sharing platters, and every element feels carefully prepared. Servings include three meats; the beef is slow-roasted and tender, the pork belly succulent, and the chicken moist with a delicious stuffing ball. Seasonal vegetables keep their flavour and texture, while the sides are excellent — crisp roast potatoes, rich cheesy leeks topped with seeds, and huge homemade Yorkshire puddings. The gravy is rich, plentiful, and happily topped up. Ingredients are seasonal, local, and clearly chosen for quality.

My vegetarian friend was equally impressed with the veggie roast option. The barn is warm, candlelit, and full of families and friends enjoying a proper British roast. At £23 per head, it's great value. Booking is essential.

Website: www.castlefarmmidford.co.uk

YORKSHIRE PUDDING DEBATE

Trevor responds to the article from our February issue:

Who could hope to rival the Yorkshire Pudding recipe handed down from Lillian, Hillary Carr's granny (February Bulletin)? Yet one vital ingredient is missing from Lillian's version: a Yorkshire birth certificate.

"It is a truth universally acknowledged" (with apologies to Ms Austen) that a truly great Yorkshire pudding requires someone born in Yorkshire to make it. And who better to turn to than one of the one of the greatest Yorkshiremen, Freddie Trueman, the first cricket bowler to take 300 Test wickets?

Freddie's recipe is simple: 1 heaped dessertspoon of plain flour, 1 rounded dessertspoon of self-raising flour, 1 large egg, ¼ pint each of milk and water, and a pinch of salt. Blend, chill, then pour into hot, smoking fat in a tin and bake at 200°C for about 20 minutes until risen and golden.

Naturally, Yorkshire pudding should be eaten the proper Yorkshire way: as a starter with gravy, again with the main course, and finally with Lyle's Golden Syrup for dessert.

Sadly, my mum, Pearl Pamela, proved that even Yorkshire birth is no guarantee of success. Her batter began at 2 cm deep and emerged from the oven at 1 cm—solid, dependable, and unmistakably hers!

Trevor Johnson



Freddie Trueman



Mum

NANA'S COZY TUNA BOLOGNESE

Dickie Alford of Mountain Wood shares a family favourite.

Every time Nana made her tuna bolognese, the house wrapped itself in warmth. You'd walk in from school and smell it before the door even closed — sweet onions softening in olive oil, tomatoes bubbling on the stove, and that savoury note of tuna. It made you drop your bag and head straight to the kitchen.

She never rushed. The sauce simmered while she hummed along to the radio. She told us, "Pasta water should always be salted like the sea." Sneaking a taste earned a gentle tap on the hand, but she'd smile anyway. The table was set with mismatched plates, and the steam rising from the bowl carried every bit of that comfort.

It wasn't fancy, but it was perfect. A simple dish made with care — and somehow, it always tasted better when she made it. Even now, the smell of onions and tomatoes brings it all back: the warmth, the chatter, and the quiet kind of love in every bite.

Nana's Cozy Tuna Bolognese (No-Fuss Version)

Serves 2-3 (but "won't stretch unless you have a bit of bread with it" she'd comment)

Ingredients

- 320g spaghetti (or any pasta you've got)
- 180-200g good tuna in olive oil, drained
- 1 large onion, thinly sliced ("as thin as your patience on a Monday")
- 400g tin of plum tomatoes or passata
- 2-3 tbsp olive oil
- Salt & black pepper
- Optional: pinch of sugar (if tomatoes are sharp), chopped parsley (if you're feeling fancy)

How Nana makes it

1. Start with the onions. Warm olive oil in a pan over gentle heat. Add onion and a pinch of salt. Let them soften slowly until sweet and floppy.
2. Add the tomatoes. Pour in the tomatoes. If whole, squish them with the spoon — Nana-style. Simmer for 15-20 minutes until thickened. Add a pinch of sugar if needed.
3. Add the tuna. Flake in the tuna and stir gently. Let it warm through for a couple of minutes. Season with salt and pepper.
4. Cook the pasta. Boil spaghetti in well-salted water until al dente. Taste it — don't trust the packet. (*"If it sticks to the wall, it's done."*)
5. Bring it together. Scoop pasta into the sauce. Add a splash of pasta water if needed. Toss until glossy and well coated.
6. Serve with love. Sprinkle parsley if you've got it. Cheese if you must (Nana will raise an eyebrow). Serve hot — *"before it goes cold and you ruin my hard work."*, she'd say!



Family Recipes!

Most homes have a book full of recipes that have been passed down through the generations that are firm family favourites; it might include a Christmas cake, a treacle sponge pudding or Bonfire Night toffee. All will inspire a sense of nostalgia.

If you have a beloved family recipe with a story to tell, please send it our way — it might just be the next Family recipe we share! Please submit recipes and a few accompanying words to bathfordbulletin@gmail.com so we can celebrate and share them with others.

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Need Support? Start Here...

Life can feel full-on sometimes – school, friendships, confidence, the future?

There are programmes in our area through the charity **Mentoring Plus**, designed to give you support, space, and people who can relate to you. Whether you want someone to talk to or just somewhere to chill, it's worth continuing to read this article.

Have Your Own Mentor (Ages 11-21)

Someone in your corner who listens, supports you, and helps you figure things out.

With the **Volunteer Mentoring programme**, you're matched with a mentor for up to a year. You might talk through challenges, build confidence, try new activities, or work on goals that matter to you.

Around 30 young people get matched every three months, and because it's popular, places are chosen by a random ballot.

You can apply if you live in B&NES and are 11-21 (or up to 25 with a SEND diagnosis).

In Primary School (Ages 7-11)

If you're in primary school and need a bit of extra support, your school might refer you for **Primary Mentoring**. You'll get a friendly volunteer mentor who spends time with you, helps you feel more confident, and supports you through school life. Mentoring usually starts in September or January.

Need More Specialist Support? (Ages 5-25)

If you have an EHC or other funding, you might be able to access **Professional Mentoring**. These mentors have extra training to support more complex needs and work with you one-to-one in a way that suits you. Applications for this service need to be made by your school or other professional.

School Feeling Tough?

If school feels overwhelming – maybe your attendance has dipped, friendships are tricky, or you've been out of school for a while, the **Student and Family Support (SAFS)** could help. They work with you, your family and your school to get things back on track. Referrals are made through your school.

Want Somewhere to Hang Out?

Riverside Youth Club (Ages 11-19) is a friendly space where you can relax, meet people and try new activities. You can play sports, make music, try arts and crafts, play games, or just chat with friends – with a hot meal provided. There's a floodlit ball court, garden and activity trips for members in school holidays too. The club meets **Thursdays, 18:30-20:30** (term time) at Riverside Youth Hub in Bath.

If you enjoy being creative, you might also like their **Art Club**, where you can explore art and unwind with other young people on **Wednesdays, 17:30-19:30**.

How to get involved:

Talk to your parents, teacher or other professional who can help you access the services listed above.
Contact details: Address: Riverside Youth Hub, York Place, London Road, Bath BA1 6AE
Contact Person: Helen Goodchild Phone: 01225 429694
Email: helen.goodchild@mentoringplus.net Website: https://mentoringplus.net

BATHFORD PARISH COUNCIL



BATHFORD ALLOTMENTS

Currently there are ten plots available to occupy at all sizes: full, half and quarter plots. Rental starts at £21 p.a. including your water supply. Where else, but Bathford, can you enjoy growing healthy food and flora with a beautiful landscape view for the enjoyment of your labours at such good value? A new Allotment Management Group is near finalisation for April to administer the allotments with the assistance of the Parish Council, to help support your gardening and growing, supply tools, maintain the pathways and utilities, and offer advice. To make enquiries, initially contact the Clerk at clerk@bathford.net

PARISH HANDYPERSON WANTED

The Parish Council is inviting applicants who would like to provide their services as a 'Handyperson' to the Parish. It is a position that is remunerated per task. Ideally, the applicant would have trades skills that include simple plumbing, electrical, joinery repairs, installation and maintenance plus any other appropriate skills. To commence with immediate effect. Contact the Clerk at clerk@bathford.net or call 01225 858220 to submit your application or for further enquiries.



COMMUNITY SPEEDWATCH TEAMS

We are asking for support for our two Community SpeedWatch teams.

1 High Street and Bathford Hill

With the implementation of reduced speed limits in the Parish – 20mph on the High Street and Bathford Hill; 30/40mph on Bradford Road, we really need a period of enforcement by our Community SpeedWatch team to make road users aware of the changes, particularly for the initial 'bedding-in' period. Training and enrolment are easy and official kit is provided. Teams operate in twos or threes for 30 minutes at a time and only in dry conditions.

Please contact **Hillary Carr** on hcarr@bathford.net or **07767 383095** if you are prepared to help.

2 Box Road

We also need further assistance for the Box Road SpeedWatch team. This has been working on the road for well over 6 years and the current members would really like others to join them to share the task, for perhaps 30 minutes a week.

Additionally, they need some desk-top support of maybe around 10mins/day, to process the data from the Parish Council's Auto SpeedWatch Camera which monitors speeding traffic on the Box Road. In recent weeks, the camera has been showing increasingly high levels of vehicles well exceeding the speed limit by 10mph or more, including HGVs.

Your help would be invaluable for both initiatives.

Email: boxroadcommunityspeedwatch@gmail.com in the first instance.



The Speedwatch Team

WHAT'S ON - APRIL 2026

- **Friends of Bathford School Easter Scavenger Hunt**
(see <https://buytickets.at/friendsofbathfordschool/2016989/>)
Sat 28 Mar until Sun 12 Apr
Multiple Missions Across Bath and surrounding area
- **Contemporary Service**
Sun 12 Apr | 10:00
St Swithun's Church
- **Mobile Library Service**
Wed 15 Apr | 13:00-13:45
Dovers Park by School
- **Shockerwick House Coffee Morning**
Thu 16 Apr | 10:30-12:00
Shockerwick House Care Home
- **Raya's Thai Street Food Pop-Up Takeaway**
Fri 17 Apr | 17:00 onwards
Village Club Car Park
- **Service of Holy Communion**
Sun 19 Apr | 10:00
St Swithun's Church
- **Parish Council Meeting**
Tue 21 Apr | 19:00
Mountain Wood Community Room
- **Jazzford**
Fri 24 Apr | 20:00
Village Club
- **Quiz Night – Bathford Events**
Sat 25 Apr | 19:00
Bathford Parish Hall
- **Music Bingo Night**
Sat 25 Apr | 20:00
Village Club
- **Welcome Church**
Sun 26 Apr | 10:00
St Swithun's Church
- **Evening Prayer (with refreshments)**
Sun 26 Apr | 16:00
St Swithun's Church
- **St Swithun's Film Club: The Iron Lady**
Mon 27 Apr | 14:00
St Swithun's Church
- **Final Bathford History Society Talk: Guiding in Bathford**
Mon 27 Apr | 20:00
(Preceded by EGM. Coffee available from 19:30)
Bathford Parish Hall
- **Mobile Library Service**
Wed 29 Apr | 13:00-13:45
Dovers Park by School
- **Bathford Mystery Meals**
(leaflets available at Village Shop)
14 Events Throughout May
- **Bathford Repair Cafe**
Sat 9 May | 09:30-12:00
Bathford Parish Hall
- **BEFA Big Birthday Bash**
Sat 16 May | 11:00-14:00
Village Shop
- **Unfun Run**
Sun 17 May | 14:00
Starts at the Crown
- **Nearly New Sale**
Sat 31 May | 12:00-16:00
Bathford Parish Hall
- **St Swithun's Charity Quiz**
Fri 19 June | 19:30
Bathford Parish Hall
- **Follyfest**
Sat 4 July | 12:00-21:00
Folly Field, Recreation Ground

FOR YOUR DIARY

NEXT PARISH COUNCIL MEETING
Tuesday 21 April 19:00 | Mountain Wood Community Rooms

The public are invited to attend and raise any issues within the first ten minutes.

Contact: clerk@bathford.net | Tel. 01225 858220

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