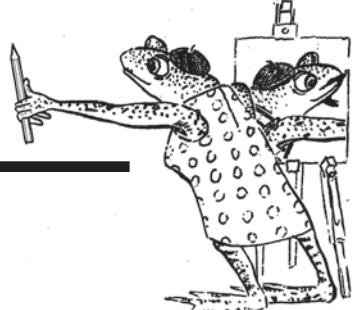


Osney Island Residents' Association Newsletter



osneyisland.org.uk
Spring 2019

COMING UP

Osney Island Boat Club AGM

From Simon Stubbings: The 2019 Annual Meeting will be held on Tues, April 30 @ 8 pm in the Punter. A large table has been reserved for us. The formal purpose of the meeting is to elect officers, approve accounts, and fix club subscriptions for the coming year. The meeting is also an opportunity for members and prospective members of the Club to get together and enjoy a drink. Unfortunately, our boat shed can only accommodate a limited number of craft. However, four of these belong to the Club and are available for use by members, so non-boat owners are catered for as well. All are welcome

OIRA AGM,

The OIRA AGM will be held on Monday 29 April @ 7.30 pm in the Mary Town Room at WOCA, WITH WINE, SOFT DRINKS AND NIBBLES! It's a chance to meet your neighbours, have a say in what you'd like the committee to do in the coming year and to volunteer for events. We promise to keep the business part VERY short followed by contributions relevant to Island issues.

The Great Osney Island Summer Event

On Sunday, May 12 we will run Open Gardens, Teas on the Towpath and Osney Island Artweeks (part of Oxford Artweeks). The Island will be feature three painters, a photographer, a potter, a furniture maker, textiles and homeware designer, rag rugs, prints and baskets in various venues.

Open Gardens: we need eight gardens and it would be great to showcase some new ones. Please get in touch with organizer Anna Truelove t. 245496 if you would like to take part.

Teas on the Towpath: there will be teas on the Towpath from 3-5 pm and hopefully, live music too. We need lots homemade cakes (last year we ran out!) and offers to make them would be greatly appreciated. Please contact Maureen Ergeneli t. 07816 580990 if you can help. A flier with further details on all three events will go out at the end of April.

The Ox Roast at Osney

You may like to compare our summer event with cakes with this one which required slaughtering an ox.



West Oxford Allotments

With longer days and milder weather, we are hoping for a great growing season on our two allotment sites. The shop has resumed its Sunday summer hours from 10 am to 12 pm and there are lots of allotment and garden essentials for sale. Look out for our summer Sunday coffee mornings with homemade cakes held on the last Sunday of the month from 10.30 am and open to everyone living nearby.

Plus: March is the prime time for sowing seeds: don't forget to sow a few extra to donate for sale in the shop.

Help! We always need more members to help keep the sites in good shape, volunteer in the shop and to make cakes for our coffee mornings. Do look at our website to find out more (<http://www.westoxfordallotments.org/>) and put your name forward at the next AGM at WOCA on Thursday April 25 @ 7 pm with interactive 'have your say' before the business starts at 7.30 pm.

Want an allotment but are afraid of the commitment? There are some small plots available which have been cleared by the Community Pay Back Scheme who do a fantastic job keeping the allotments ship shape. Please contact the secretary@westoxfordallotments.org.

OSNEY ISLAND NEWS

Callout for a choir

St Frideswide's has an active choir and established musical tradition. Our regular Sunday service (10.30 - 11.45 am.) is a Sung Eucharist according to Common Worship with hymns from the New English Hymnal and a simple anthem. The choir is welcoming, friendly, informal and non-auditioning. There are regularly between four and ten singers, with others joining for special occasions or festivals. The choir rehearsal takes place at 10 a.m. on Sunday mornings and there is a mixture of abilities and experience. We would love to have you sing with us - please come along. Singing is good for you!

Callout for a kitchen

If you are thinking of a new kitchen please could you consider giving your old one to the allotment shop? What we need are standard sized units including a sink if possible. Even if a new kitchen is only a glimmer in your eye we'd love to hear from you. No rush but please contact Cathy.stewart1@gmail.com if you can help.

Blowing my own trumpet

From your editor: OK a bit of shameless self-promotion. I specialise in writing family/children's guidebooks for historic sites. Join the Crew, a family activity book for the National Royal Naval Museum at Portsmouth has just won Best Children's Publication 2019. The book apart, it's

a great place to take kids (and adults) with good parking nearby, three historic ships and a submarine to explore.



Easter recipe Gerbeaud slice

Continuing our series of recipes with a difference for keen cooks, Veronika Haaker-Lucas describes an Easter cake that her Hungarian grandmother used to bake.

Popular legend has it that this classic Hungarian cake was created by Swiss confectioner Émile Gerbeaud, who lived and worked in Hungary between 1884 and 1919 and whose café is still a must for many tourists visiting Budapest today. My 90 year old grandmother prepared this cake every year for a family day out on Easter Monday. Living in a care home, she does not bake any more and sadly, I do not have her secret Gerbeaud recipe, either. The recipe below is from Hungarian Culinary Art by Ildikó Kolozsvári.

The recipe

Serves 10, takes 150 minutes

Ingredients

For the dough	For the filling	For the topping
200g flour	600g apricot jam	100g dark chocolate, broken into pieces
100g margarine	200g ground walnuts	
20g sugar		
1 egg yolk	160g sugar	
8g yeast	1tsp cinnamon	
1g baking powder	zest of one lemon	
5 tbsp milk	10g vanilla sugar	
pinch of salt		

Method

- 1 Mix all the dough ingredients together and knead well. You should get a firm, not soft, shapeable dough.
- 2 Cut the dough into 5 similar-sized pieces. Put baking paper into a medium-sized baking tin.
- 3 On floured surface, roll out the one of the dough pieces to the size of the baking tin, then place inside.
- 4 Mix together the ground walnut, vanilla sugar, cinnamon, grated lemon zest and sugar.

5 Put one quarter of the jam on the first layer of dough. Sprinkle the layer of jam with one quarter of the walnut-sugar mix.

6 Roll out the second piece of dough and put it on as the next layer. Add the jam and the walnut mix as before. Repeat it three more times with the remaining dough and filling.

7 When finished, prick through the layers with a fork. Cover the baking tin with a tea towel and allow the dough to rise for 1.5 hours in room temperature.

8 Heat the oven to 180 °C and bake the cake for 40-45 minutes until the top is light brown.

9 Take the cake out from the oven and allow to cool for an hour.

10 Melt the chocolate. Turn the cake upside down and put the chocolate on the top of it and smooth it with a wide knife. Allow to cool and firm completely, then cut into narrow slices.

Happy Easter! Kellemes húsvéti ünnepeket!

St Frideswide's

Easter services @ St Frideswide with Binsey

- Sunday 14th April - Palm Sunday, 10.30 Family Eucharist with a procession and blessing of the palms.
- Monday 15th April, 7.30 pm Eucharist
- Tuesday 16th April, 7.30 pm Eucharist
- Wednesday 17th April, 7.30 pm Eucharist
- Thursday 18th April, 7.30 pm Eucharist with foot washing
- Good Friday, 19th April, 12.00pm - 1.00pm, Meditative Service
- Easter Day, Sunday 21st, St Margaret's Binsey, 7.0am Eucharist, St Frideswide's, 10.30 am Eucharist

Thank you so much to everyone who gave so generously at our Christmas services. Together we gave £520 to Home Start towards their valuable work with vulnerable families in our community.

Events at St Frideswide's Church

We warmly welcome everyone in the community to our regular Sunday services at 10.30am.

On Monday mornings at 9:30 there is now a short service of Morning Prayer.

Children's services are continuing with crafts, Bible stories, songs and prayers for pre-schoolers and their families.

Exploring faith We are continuing to run a group for those wanting to explore the Christian faith in a very relaxed setting. Please contact kate.seagrave@oxford.anglican.org for more information. This group is also suitable for adults wishing to be baptised or confirmed.

Other St Frideswide's news

For enquiries about weddings, baptisms, funerals, the burial of ashes in the churchyard or hosting an event in the church, please email us. For details of our regular services, how to join the choir or other parish information, please see our website, Facebook page or the notice boards outside church. osneybenefice@outlook.com, <http://osneybenefice.org.uk>

USEFUL NUMBERS

City Council tel: 249811 (now 24 hours); County Council tel: 792422: Councillor Susanna Pressel, 7 Rawlinson Rd Oxford OX2 6UE, tel: 554001 email: clrspressel@oxford.gov.uk; City Councilors: Colin Cook, tel: 285770 (daytime) 721844 (evening) email: cllrccook@oxford.gov.uk and Susanna (as above). For a crime in progress tel: 999; for all other police matters tel: 101. Highway enquiries, bus passes, parking permits, street lighting, travel advice tel: 0845 634 4466. West Oxford Community Centre tel: 245761. Furniture recycling (Emmaus) tel: 763698.

The best way to report things to the two councils is via www.oxford.gov.uk and www.oxfordshire.gov.uk

Preparing for winter weather

A reminder that OIRA has grit bins in the event of bad weather this winter. We need to use the grit effectively and keep the supply from the Council free of charge (we can't afford to pay for replenishment). There are rules we need to follow if snow comes which will be placed on the noticeboard on Bridge Street.

Bin bags

There have been lots of emails about the lack of bin bags which Susanna has now sorted. In the past, there has often been a surplus so here's a reminder from Anna Truelove that if there's another surplus she is willing to take surplus bags to the recycling depot in Marsh Road (off the Cowley Road) on request. Please call or ring Anna at 83 Bridge Street t. 245496 to give your address and arrange for collection. When she returns surplus bags the recycling centre makes a note of the addresses, so hopefully fewer unwanted bags will be delivered in the future. Anna adds that if in future you are lacking bags give her a ring since she might be able to act as an informal redistribution centre.

THE DIRECTORY

Tried and tested

Baby kit

Baby kit for hire 01235 280081 www.babycomes2.co.uk

Bicycles and accessories

Jon Wyver 07842 901873 info@oxbicycles.co.uk, www.oxbicycles.co.uk (will deliver and pick up in Oxford free of charge)

Building and roof repairs

Everest Roofing Ltd 01865 881685 enquiries@everstroofing.co.uk

Carpentry

Lockwood Carpentry: j.everett.lwc@gmail.com, 07597 952381 Amazon Flooring: Steve on 07899 918015 (wood flooring and general carpentry)

Car repairs

OXON Autos in Grove near Wantage 07899 762949, email oxon.autos@live.co.uk

Chimney sweep

Martin Simmonds: 07762 816185 enquiry@ashlogs.com; www.ashlogs.com (also supplies ash logs)

Cleaners

C&S Cleaning Services 01865 872395/07824 159855

Computers

Bill Richardson 01865 376100 bill@macfaction.co.uk (Apple Macs)

Mac Simple 01865 580886/07974 321064 www.macsimple.co.uk

Judy Dendy 07554 660468 www.computerdendy.co.uk (lessons and basic troubleshooting)

Bill Baxter, The Animated Laser Company 07774 412944 bill@animatedlaser.co.uk.

Damp

Damprot Renovations Ltd (in Beckley) 01865 742144

Electricians

RJB Electrical 01865 882723/07711 934348 (rewires and new installations)

DEC Electricians 01865 725453 mail@decoxford.co.uk [www.decoxfordltd.co.uk](http://www.dec-oxfordltd.co.uk)

Jamie Cooke 07775 700300 jc.electrical@hotmail.com

Baldwin Appliances 01865 377484 www.baldwinappliances.com (repairs to white goods, new appliances)

Exterior and interior decorators

Andrew Turner 07591 491804 (repaints masonry, front doors and windows)

Dave Buckle 01865 848630/07831 712872

Steve Brierty 07850 357414

Rob Bennett 07905 819310

Sam Gordon (plasterer) 07976 516941

Footcare in your home

Angie Ward 07796 881157 angiefootcare@gmail.com (nail cutting, corns, verruca, fungal treatment, foot massage)

Gardening Services

David Morris 01865 725875

Eric Bake 07756 065045 (garden maintenance, sheds, fencing etc)

A.P. Van Olsen Oxfordshire Gardens & Dry Stone Walls 01865 552036/07860 334871 www.oxfordshiregardens.co.uk

Jason 07554 987911 info@oxfordgardenservices.co.uk (gardening tree surgery)

Ben Renals-Wells 07891 422574

Gas fitters

Byron of Sure Gas Boiler Repairs 07899 629629

General builders

Mark Mavrommatis 07970 974792 (installs new windows, repairs old ones)

Brian French 07957 315303 (local general builder and plasterer, willing to take on small jobs)

Oxford Refurbed Sash Windows: refurbish the wooden frame and replace the sashes with double-glazed panels info@sashrefurbcompany.co.uk

Green builders and installers

Next Generation Renewable Energy Ltd. 01993 810130 office@ngre.co.uk (installation and maintenance of solar panels, heat pumps etc)

JoJu Solar 0800 0542 977 www.jojusolar.co.uk (solar panels, battery charging systems)

Energy My Way 0845 371 3181 (solar panels, heat pumps, underfloor heating)

Handymen

Jon Butt 07766 144116

Andrew Russell 01865 453497/07977 837675; (painting, decorating and garden maintenance)

Heating

Heatstore in Charlbury (for Defra approved multi-fuel burners) 01608 819088 www.heatstoreltd.co.uk

Remloc Plumbing and Heating Ltd 01235 536345/07709 961655 (large and small jobs)

Home hairdressers

Sally Horton 07815 445229

Nadine Wright 07824660184

Barry 07860 895364

Locksmith

Davies Hardened Security 01865 371816/07711 625092

Logs

Logsforall.co.uk (ideal for smaller wood burners/fireplaces)

Newsgent

Delivers to Osney, Mr Patel, Court Candy Shop 01865 515506.

Oven Cleaning

Wayne 07917 785906 (doesn't use chemicals)

Pests

Avenge 01865 246195/07879 405060 (from deer to bed bugs)

Plumbing and heating

Ivan Kilbee 07771 787585 ivankilbee@lineone.net

APV Boiler Services 01865 377264/07836 212502

apvboilerservice@btinternet.com

Jules Jones (formerly Smith) 01993 778244/07790 961395

reallygoodplumbing@outlook.com

Mark Morris, 5 Sinmore Road, Botley 07970 342375

Removals and storage

A G Jacob and Sons 01865 762524/07977 963929

www.agjacobandson.co.uk

House and Carriage 01608 811444/07769 585988

info@houseandcarriage.com

Sewing services

Maria Skoyles 01865 721460/07590 264246 (dressmaking, repairs and alterations, soft furnishing)

Loose covers: Elizabeth Feast 01386 861010.

Stone work surfaces and tiles

Jashim Hussain of Ultragranite, 01865 407555

www.ultragranite.co.uk

Window cleaning

Mark Jennings 01865 848904/07773 159198

Michel Temple 07983 767075 Michaeltemple1@outlook.com

Wood burning stove fitters

Lee Hill 01865 787940/07732 864441 (HETAS approved)

Osney Island email list

From Robert Lawrence: It's never too late to sign-up to the Island email service. Join up to read and share news and opinion, buy, swap and sell, learn about our social events, and much more! The OIRA (Osney Island Residents Association) email service is free, safe to use, carries no commercial advertising, is restricted to use by its residents only, will never divulge your personal details to a third party, and any message sent to the list is checked for propriety before distribution. So, if you haven't subscribed yet, why not do so now? Send subscription requests to the list manager at osiramanager@gmail.com

Gazebos

If you would like to borrow the gazebos, bunting and tables please contact Jude Carroll 10 East St, 793247.

Welcome Pack

New to the Island? Contact Jude Carroll 10 East St, 793247 for a free welcome pack with loads of useful local information.

Website

OIRA website: osneyisland.org.uk. Contributors should be aware that the newsletter is automatically posted on the Internet just as it appears in print. Please bear in mind that OIRA can't accept any responsibility for the contents of external websites.Osney Island email account

OIRA COMMITTEE

Joyce Chalmers 07837 127883 (Chair); Maureen Ergeneli 07816 580990; Alan Goodwin 07765 034918 alan@hilmot.demon.co.uk; Paul Hunter (Planning) paul.hunter@gmail.com; Robert Lawrence 428323 (Residents' email list); Veronika Lukacs (Secretary) 07746 712609 veronikalukacs@yahoo.com; Elizabeth Newbery (Newsletter) 793360 elizabeth@newberyandengland.com; Karen Schoenemann 07718 632742; Gareth Strange 727680; Julia Turner (Treasurer) 07971 881258; Anna Truelove (Newsletter distribution) 245496.

Next Committee meeting

The OIRA committee's next meeting is Monday 1 April @ 8pm at 24 East St. Committee meetings are by invitation only. If you'd like to raise an issue please contact anyone on the Committee. You can find our agenda and minutes on the Bridge Street notice board and on the website. The next newsletter is due out in summer. The last date for copy is April 30. If you would like to put an item in contact: Elizabeth Newbery 3 North St. 793360, email: elizabeth@newberyandengland.com or use the tear-off strip below.

Please use this tear-off strip to write down any requests for inclusion in the newsletter or concerns that you may wish Committee Members to raise at OIRA meetings. Post it through the door of any of the members listed above.

Name

Address

Tel. no.

Request