HEMINGFORD ABBOTS PARISH MAGAZINE OCTOBER 2025



Parish Church Notices Women's Institute News Parish Council Update

Hello!

As the long, light days of summer gently give way to the cooler evenings of autumn, we begin to notice the signs of change all around us. The air carries a different scent, leaves are beginning to turn from lush green to vibrant golds, oranges, and reds. The sun sets a little earlier each day, and we find ourselves reaching for jumpers and scarves that have been tucked away for months. It is a beautiful season of transition, a reminder that time moves steadily on and that each part of the year brings its own blessings.

Autumn is traditionally a time of gathering and thanksgiving. Across the countryside, fields that were once full of ripening crops are now being harvested. Apples, pumpkins, grains, and vegetables are collected and stored. In gardens and allotments, there is often a final flurry of growth before the frosts arrive. Nature seems to pause and take a breath, offering its abundance before the quiet of winter.

This is also the season of Harvest Festival—a time when communities come together to give thanks for all that the earth has provided. Churches and schools are often decorated with baskets of produce, loaves of bread, and colourful displays of autumn fruits. Hymns like "We Plough the Fields and Scatter" ring out, echoing a centuries-old tradition of gratitude. Historically, the harvest was a crucial moment in the year; a good harvest meant security through the winter, while a poor one could bring hardship. Even though most of us no longer rely directly on the land for our daily food, Harvest Festival remains an important reminder that everything we have ultimately comes from God's creation.

Gratitude is at the heart of this season. It is easy to take food, shelter, health, and community for granted in the busyness of modern life. Yet autumn invites us to pause and reflect on the many ways in which we are blessed. Recognising this encourages us to cultivate thankful hearts—not just for material things, but also for relationships, opportunities, and the simple joys of daily life.

But harvest is not only about receiving; it is also about giving. Traditionally, part of the harvest was set aside for those in need. Today, many churches collect donations for food banks or charities as part of their harvest celebrations. This spirit of generosity flows naturally from gratitude. When we truly appreciate what we have, we are moved to share it with others. Whether it's donating food, supporting a neighbour, or offering time and kindness, small acts of generosity can make a big difference—especially as colder months approach and some face real hardship.

As we step into autumn, let us embrace this season of change with thankful hearts. Let us celebrate the harvest, remembering that all good things come from God. And let us look for ways to be generous, ensuring that the abundance we enjoy is shared with others. In doing so, we reflect the love and generosity of God Himself.

Tim

Eco Tip - October

Taste the difference!

Local and seasonal food not only tastes great but is better for the planet too. Think about incorporating locally grown produce into your diet and shopping list throughout the seasons, as it is harvested at its peak ripeness ensuring superior flavour, compared to imported alternatives that have travelled thousands of miles. If saying grace before a meal is a regular practice in your household, include giving thanks for your local food producers this month.

Hemingford Abbots Parish Council Report September 2025

Hi everybody,

Once again, we have spent considerable time addressing the latest planning application for 'Change of Use' for Hemingford Park (25/01248/FUL|Change of use from dwelling (Use Class C3) & agricultural land to a wellness centre (Class E) and wedding and events venue (Sui Generis) with guest sleeping accommodation and parking).

This application was scheduled for consideration at HDC's Development Management Committee meeting on September 15th, but after a letter of objection was submitted on our behalf by Buxtons solicitors, the item was withdrawn from the agenda until our legal arguments could be properly considered.

Then, at our parish council meeting on 22nd September, we voted to ask Buxtons solicitors to also investigate the lawful development certificate granted for the new track / road on the site and whether this could be challenged.

On other matters, the Parish Council voted at the same meeting to offer some financial support to the village via its community insurance policy, which will help with various community projects and events.

Separately, a parishioner reported that a large amount of glass shards started to appear across the centre of the village on the day that the recycling bins were operating. After an investigation, it was found that one of the collection vehicles was defective - so it was temporarily withdrawn from service and many of the village's roads were then swept as a safety measure. However, the issue appears not to have gone away, so can you please help by reporting any further sightings of glass on the roads either to Highways or to the Parish Clerk.

Finally, you may have noticed that regular water quality readings (taken from the river near the black bridge) are now published on our website. We are very grateful to our friends at Houghton who undertake this valuable work and share the results with us.

Marcus Whewell
Chair HAPC

Church Services

St Margaret's Church Hemingford Abbots		St James' Church Hemingford Grey	
9:30am Holy Communion <i>Harvest Festival</i>	5th Oct	10am Altogether Worship	
	8th Oct	10:30am Mid week Communion	
8:30am Book of Common Prayer 9:30am Family Service	12th Oct	10am Service of the Word <i>Harvest Festival</i>	
9:30am Holy Communion	19th Oct	10am Service of the Word	
	22nd Oct	10:30am Mid week Communion	
8:30am Book of Common Prayer 9:30am Matins	26th Oct	10am Holy Communion 6pm Evening Service	
9:30am All Saints 6pm All Souls' Evening Service	2nd Nov	Joint Services at St M	
8:30am Book of Common Prayer 9:30am Family Service	9th Nov	10am Remembrance Sunday	
	12th Nov	10:30am Mid week Communion	
9:30am Holy Communion	16th Nov	10am Service of the Word	

St James Morning Prayer 9.15am Monday & Wednesday in church

St Margaret's Morning Prayer 8.00am Tuesday & Thursday on Zoom

Monday to Friday - Night Prayer at 9pm on Zoom
A short service of quiet reflection & prayer

CHURCH NOTICEBOARD

If you would like to talk, or need prayer, our Rector Rev Tim May would be happy to speak with you on 07871 523249. If you would like a regular email with church news for both St Margaret's and St James' and including links to join online services please sign up on the St James' website:

https://churchbytheriver.org.uk/wp3/ and scroll down to the Signup on the left

OCTOBER MAGAZINE

The magazine will be published as a PDF and distributed by email. Please submit any articles by the morning of **Friday 24th October**

Please help by providing copy as A4 with 16pt font. When using Word please set the language to 'English (UK)' and be consistent with the format of dates. Images do not need placing in separate boxes. Right-click images and select Format/Square. Thank you for taking the time and effort to contribute to the magazine. Please send articles, advertisements and notices directly to: Rachel Winton, admin@churchbytheriver.org.uk or deliver to the Rachel in the Parish Office at 33, High Street, Hemingford Grey.

CHURCH CLEANING

13th October - Sue Henderson and Janet Garner

27th October - Carolyn Allen and Judith Bolton





Hub AGM Weds 15 Oct at 4.30pm

All villagers are cordially invited to attend the 4th annual HemingfordHub AGM at the Pavilion. It follows the Hub's seated exercise class. You will learn about our activities for the past year, as well as our future plans. The meeting will last about an hour.

Join us...

We are always happy to hear from anyone who wants to get involved with our free Hub activities, whether as a speaker (only 40 minutes) or as a helper. All villagers are welcome to join us as our guests ... and enjoy delicious cakes!

HUBCLUB EVENTS 3pm at the Pavilion

Oct 8th	Bingo! with prizes
Oct 15th	Seated exercise
Oct 22nd	Canasta, jigsaws and games
Oct 29th	Seated exercise
Nov 5th	A local history talk
Nov 12th	Seated exercise
Nov 19th	A talk on safety at home & Cyber awareness
Nov 26th	Seated exercise

(subject to change)

Sign up to receive updates by email and WhatsApp. Contact us to receive direct.

Tel: 07308 035416 Email: hemingfordhub@icloud.com

Web: www.hemingfordhub.co.uk Registered Charity No: 1194706

Hemingford Abbots Village Lunch

Tuesday October 21st

The next Village Lunch date is Tuesday October 21st, and the team leader is Jo Wills. Joining Jo will be Pat Hope, Judy Baker, Anne Tooher, Janet Garner, Anne Murphy, Trish Wilcock, and Janet Innes.

The menu for October 21st will be slow-cooked Moroccan Lamb Casserole with creamy mashed potato and green beans, followed by Lemon Posset with shortbread. Gluten-free and vegetarian options can be available, but please inform us in advance.

As usual, we gather in the Village Hall at 12.30, to sit down for served lunch at 12.45. The cost for a delicious 2-course home-cooked meal with wine or soft drink followed by tea/coffee, is £7 (cash), collected at the door. All Hemingford Abbots residents, past and present, are welcome to attend.

Chicken Parmentier

This dish was cooked at the September Village Lunch

Serves: 8

Cook: 30 mins to 1 hour Dietary: Nut-free, gluten free For this recipe you will need a 20x30cm/8x12in ovenproof dish.



INGREDIENTS

For the potato topping

2kg/floury potatoes, such as King Edwards, peeled 40g butter 100ml double cream 3 egg yolks salt and black pepper

For the filling

40g butter

8 shallots, peeled and halved

4 carrots, chopped

2 sticks celery chopped

1 garlic clove, finely chopped 5 tbsp dry white wine

1½ tbsp tomato puree

1 x 400g tin chopped plum tomatoes

350ml/12fl oz chicken stock

800g cooked chicken, shredded

16 black olives, stones removed, halved

2 tbsp chopped fresh parsley

70g Gruyere cheese

METHOD

- Roast or poach the chicken pieces until cooked through, allow to cool slightly then shred into bite size pieces. Either cool completely and refrigerate until use or use immediately.
- 2. For the topping, boil the potatoes in salted water until tender. Drain and push through a potato ricer, or mash thoroughly. Stir in the butter, cream and egg yolks. Season and set aside.
- 3. For the filling, melt the butter in a large pan. Add the shallots, carrots and celery and gently fry until soft, then add the garlic. Pour in the wine and cook for 1 minute. Stir in the tomato puree, chopped tomatoes and stock and cook for 10-15 minutes, until thickened. Add the shredded chicken, olives and parsley. Season to taste with salt and pepper.
- 4. Preheat the oven to 180C/160C Fan/Gas 4.
- 5. Put the filling in a 20x30cm/8x12in ovenproof dish and top with the mashed potato. Grate over the Gruyere. Bake for 30-35 minutes, until piping hot and the potato is golden-brown.





Fran Saltmarsh - Six into One will go!

Our speaker was costume historian Fran Saltmarsh who, following her time on the Cambridgeshire Arts Council Committee, developed an interest in the correspondence and writings of the six wives of Henry VIII. She and a friend had been involved in costume work and set upon a project to design one dress to fit six women of the Tudor period taking into account their individual styles and circumstances. This project took two years to come to fruition with little or no budget (jumble sales and charity shops being raided).

The basis of the Tudor dress was a square neckline and an inverted V at the front which could be changed with the insertion of different under skirts over the chemise. As was the practise at the time, further sleeves, collars and cuffs could be added.

We were then taken through the fashion of the 6 wives of Henry VIII.

The addition of a girdle with a pomander and a large cross on a chain and a change of material in the inverted V, a kennel or gable headdress took us to Catherine of Aragon

Ann Boleyn's outfit was changed by the addition of pearls and a different headdress.

Jane Seymour and Catherine Howard had much more demure necklines while Anne of Cleves had a highly decorated brocade, built up neckline and heavily ornate headdress.

Finally, Catherine Parr, who was a more mature bride, had fashion changes more suitable for an older woman.

All this was accompanied by some very interesting historical facts about

the six wives of Henry VIII and their dress sense showing that with some slight adjustments...

'Six Into One Will Go'!

Sue Cook







Sue Crafer
WI Secretary 07738 549598
sue@crafer.co.uk

RECIPE - Pumpkin & bacon soup

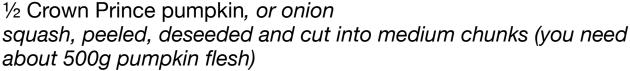
Serves: 4

Prep: 10 mins

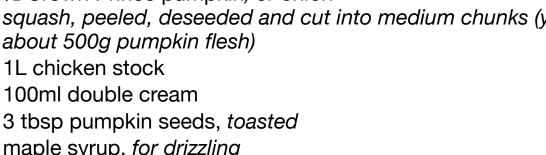
Cook: 1 hr and 10 mins

Ingredients

1 tbsp vegetable oil 50g butter 1 onion, finely chopped 150g maple-cured bacon, cut into small pieces



100ml double cream maple syrup, for drizzling



Method

Step 1

In a large, heavy-bottomed pan, heat the oil with 25g butter. Add the onion and a pinch of salt and cook on a low heat for 10 mins or until soft. Add 60g bacon and cook for a further 5 mins until the bacon releases its fat. Then increase the heat to medium, add the pumpkin and stock and season. Bring to the boil, then reduce the heat to a simmer, cover with a lid and cook for about 40 mins until the pumpkin is soft. Pour in the cream, bring to the boil again and remove from the heat. Set aside some of the liquid, then blend the remaining pumpkin until smooth and velvety, adding liquid back into the pan bit by bit as you go (add more liquid if you like it thinner). Strain through a fine sieve, check the seasoning and set aside.

Step 2

Melt the remaining butter in a pan over a high heat and fry the rest of the bacon with black pepper for 5 mins. Divide the bacon between four bowls, reheat the soup and pour over. To serve, sprinkle over the pumpkin seeds and drizzle with maple syrup.

RECRUITING



Simple acts of kindness — improve our neighbours' lives

Giving just a couple of hours a month makes a difference. Ask about our Hoppa Bus or Hobby Shed projects, or get involved with HubClub and more.

Please **Sign up** to continue the good work:

hemingfordhub@icloud.com

Mob: 07308 035416 www.hemingfordhub.co.uk

Registered Charity No: 1194706



Safety Tip

Selling and Buying on line is often used by fraudsters. They use the anonymity of being on line to offer goods for sale which they do not have. A favoured tactic is to persuade you to move away from the web site and for example pay by bank transfer or virtual currency. If you do this you lose any protection you had. Consider whether something is too cheap, it may well be a scam.

If you think you have been the victim of fraud report online at www.actionfraud.police.uk or phone 0300 123 2040.



USEFUL TELEPHONE NUMBERS

Abandoned cars 01480 388297

Fly tipping 01480 388640

https://applications.huntingdonshire.gov.uk/ forms/Operations/ New Street Cleaning 1.html

highwaysreporting.cambridgeshire.g ov.uk/

Highway Faults including

Potholes

0345 045 5212

https://

Faulty and broken streetlights

K&M Lighting Services 01480 395806

Where possible please quote street light number on plaque on the street light and the location.

Illegal signs/graffiti 0800 7832220

Refuse & recycling helpline 0800 3896613

http://huntingdonshire.gov.uk/
St Ives & District

Neighbourhood Policing Team dial 101

ABBOTS VILLAGE HALL

Stuart Prosser (Chairman)

Margaret Cloke (Treasurer)
Jenny Desborough (Bookings & Hall Mgt 07720 309992)
Beryl Lager (Health and Safety)
Chris Nicol (Parish Council Committee Liaison)
Rie Hargreaves (Trustee)

We All Need Friends - Please Be One of Ours!

If you are interested in becoming a friend of the Village Hall, and are willing to give a couple of hours a month, on an occasional basis to help with leaflet dropping, setting-up the hall etc. – please call: Stuart Prosser, Chairman 07892 682389

HEMINGFORD ABBOTS VILLAGE CONTACT LIST

CHURCH

Rector	Rev Tim May	07871 523249
Priest	Revd Canon Brian Atling Revd Judith Bolton	493975 370036
Family Service	Janine Hamilton	390505
Churchwardens	John Hyde Daniela Spilca	07722 587759
Deputy Churchwarden	Judith Clark Pearl Muspratt	
Bellringers	Sharon Williams	830766
Flower Guild	Bridget Flanagan	465370
Magazine	Parish Office Team admin@churchbytheriver.org.uk	467250
Treasurer	Brian Atling	

For weddings see churchbytheriver.org.uk/weddings

PARISH COUNCILLORS

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Cllr Shaun Reinson	shaun.reinson@hemingford-abbots.org.uk	
Cllr Rie Hargreaves	rie.hargreaves@hemingford-abbots.org.uk	
Richard Chamberlain	richardchamberlain@hemingford-abbots.org.uk	
Maria Halls	mariahalls@hemingford-abbots.org.uk	

PARISH CLERK

Maxine Blewett paris	hclerk@hemingford-abbots.org.uk
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COUNTY COUNCILLOR

Douglas Dew	469814
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Debbie Mickelburgh	debbie.mickleburgh@huntingdonshire.gov.uk	
Brett Mickleburgh	brett.mickleburgh@huntingdonshire.gov.uk	

Parish Council Website: www.hemingfordabbots.org.uk

Chairman	Stuart Prosser	07892 682389
Bookings	Jenny Desborough	468956
Bridge Club	Chris Nicol	300185
Village Lunch	To be confirmed	
Women's Institute	Maria Needham	07730 556870