



WITNEY TOWN COUNCIL NEWSLETTER

Volume 1 Issue 3

Winter 2009

Witney Town Council
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Remembrance Sunday



On Sunday 8th November dignitaries and representatives of military and local organisations marched from the Market Place to the Church Green War Memorial.

Young and old stood shoulder to shoulder for a short service during which the group observed 2 minutes silence and wreaths were laid at the memorial.

Witney's Mayor, Councillor James Mills, laid a wreath on behalf of the town. The party then proceeded on to St Mary's Church for a Civic Service.

The ceremony commemorates all those who have made the ultimate sacrifice whilst serving their country.

The Remembrance Service is organised by Witney Town Council in conjunction with the Royal British Legion.



Armistice day is observed on the 11th hour of the 11th day of the 11th month, which is the anniversary of the day when the guns of the First World War fell silent in 1918.

Christmas Lights Switch On



There's something for everyone at Witney's annual Christmas Lights Switch On:

- Father Christmas
- Adorable Real Reindeer
- Stilt Walking Christmas Tree and Fairy with a Roller Skating Christmas Pud!
- Caledonian Pipes and Drums
- Christmas Market
- Pig Roast
- Children's Funfair Rides
- Model Exhibition
- Musicians and Choirs
- **Switch on at 7pm by David Cameron MP**

*Friday November 27th
In the Market Square*

**Come and join the fun
from 5.30– 7.30pm**

Mayor's Carols

Take a break from the frantic Christmas preparations



- * Come and join us for the Mayor's Carol Service
- * Witney Town Band will be providing music
- * Free Mince Pies and Mulled Wine

Friday December 11th at 7pm at St Mary's Church on Church Green

VOLUNTEERS NEEDED

Family Action are looking for volunteers to help support families in the communities in Witney who may feel lonely or isolated or need help with practical tasks, such as entertaining children or general help with parenting and family issues. Some people struggle with accessing services, or from time to time, just need a little extra support to help them through challenging times.



Become a Befriender

CAN YOU HELP?

For more information call or text

Lara Merkens-Dow, Befriending Co-ordinator

Mob: 07917838990 email: oxford.contact@family-action.org.uk

Are you:

- Easy to talk to and good at listening
- Non-judgemental and able to work confidentially
- Aware of just how hard it can be to be a parent
- Self-motivated with at least 2 hours a week to commit.

Family Action will provide:

training and one-to-one supervision, travel expenses, a chance to meet new people, incredible job satisfaction and a boost to your CV.

NEW AFFORDABLE WARMTH HELPLINE LAUNCHED

Need help with cutting your fuel bills?

A new free phone helpline has been launched in West Oxfordshire to give advice on reducing your domestic fuel bills.

Currently 3 million people in the UK cannot afford to pay for the heat they need so help is becoming increasingly important. The new free phone number will provide advice on:

- Government grants
- Cavity wall and loft insulation
- Entitlements for vulnerable customers
- Benefit assessments for those unsure if they are receiving their entitlement
- Signposting to support agencies
- Information on energy efficiency

So if you think you would like someone to talk to an advisor about any of the above please call the free phone helpline on:

0800 107 0044

Monday to Friday 9am to 5pm.

HELP FOR CARERS

ARE YOU A CARER?

DO YOU KNOW SOMEONE WHO IS?

A carer is anyone who looks after a relative, friend or neighbour who needs support because of illness, disability or a special condition such as alcoholism.

The care they provide is unpaid.

Local Authorities have a duty to inform carers of their entitlement to an assessment of their needs and to consider carers outside interests, whether that be to work or a wish to work, education, training or a leisure activity.

If you would like an assessment carried out please call the Access Team on **0845 0507666**.

Happy
Christmas!!
from all at
Witney
Town
Council



**Hosting an event? Need a local Venue?
Great facilities on your doorstep!**

PUBLIC HALLS



Langdale Hall

The Langdale Hall is the largest of the Town Council's halls, having a capacity of 250 and modern air conditioning. It has a large wooden sprung floor making it ideal for dancing, with full bar and excellent kitchen facilities. It has a function room suitable for smaller meetings of up to 60 people seated and has a small self-contained kitchen on the first floor. With its own parking area the hall is ideal for the large private or corporate functions and weddings. The Langdale Hall is situated in the heart of Witney town centre making it the ideal choice for those travelling by public transport.



Burwell Hall is a modern purpose built Community Centre situated on Thorney Leys.

Burwell Hall

It has a large air conditioned hall with a capacity of 110 that has double doors opening onto a patio area overlooking the playing fields behind the building. An adjoining annexe room makes this an ideal venue for weddings and parties where a separate buffet area is desired. There is a full bar facility and a kitchen that opens through a large serving hatch into the annexe room. There are adequate parking facilities on site.

Whether you are looking to host a private party or celebration, or you are an organisation looking for a regular venue for your meetings, Witney has some of the finest facilities at great rates. Our halls are versatile and can be used for:

**Clubs
Societies
Community Fairs
Wedding Receptions
Parties
Music and Concerts
Dinner Dances
Trade Functions
Seminars
Conferences
Exhibitions
Meetings**

**PRICES FROM
£28**

For more information on prices and venue hire please contact the Halls Manager on: 01993 702309 or email:

Publichalls@witney-tc.gov.uk

The Corn Exchange

The Corn Exchange is a listed building dating from 1863 situated in the town centre on Market Square. This incredible building has an adaptable ground floor auditorium with retractable seating for 204 persons, a stage complete with full theatrical lighting and dressing rooms. The perfect venue for professional or amateur theatrical productions or corporate presentations. There are 2 other function rooms



within the Corn Exchange, the Athenaeum Room on the ground floor and the Gallery Room on the first floor, each with their own small kitchen areas and one with a bar facility making this a very versatile building.

The Corn Exchange has a lift to the first floor making this accessible to all.

BREAKING NEWS!!!!

The Buffet Room in Langdale Hall and The Gallery Room and Dressing Rooms in the Corn Exchange are newly decorated and looking amazing. Now is the perfect time to discover them for your function

| Witney Town Councillors | Ward | Tel No |
|----------------------------|---------|--------------|
| Town Mayor—Cllr J F Mills | South | 01993 700884 |
| Deputy Mayor—HB Eaglestone | East | 01993 702915 |
| Cllr A J Adams | South | 01993 772098 |
| Cllr C J Adams | Central | 07792 795240 |
| Cllr D S Barnes | East | 07792 795240 |
| Cllr R W Barton | North | 01993 706136 |
| Cllr N Buckle | Central | 07780 910692 |
| Cllr Mrs L J Chapman | East | 01993 773560 |
| Cllr M F Chapman | East | 01993 837643 |
| Cllr Mrs B J Churchill | Central | 01993 704752 |
| Cllr Ms M J C Curry | South | 01993 706501 |
| Cllr R F N Curry | North | 01993 702202 |
| Cllr P Dorward | West | 01993 705359 |
| Cllr Ms C Dunn | South | 01993 703807 |
| Cllr A D Harvey | South | 01993 706501 |
| Cllr J S King | West | 01993 778081 |
| Vacancy | North | |



Council and Committee Meetings 2009/10

| | | |
|-----------------------------|---|---|
| PLANNING (at 6pm) | 8 December 22 December 5 January 19 January 2 February* | 16 February 2 March 16 March 30 March* 13 April 27 April 11 May |
| PUBLIC HALLS | 11 January | 1 March |
| AMENITIES | 18 January | 8 March |
| GENERAL PURPOSES | 25 January | 15 March |
| POLICY & FINANCE | 1 February | 22 March |
| COUNCIL | 10 February | 31 March |

Annual Council Meeting – 12th May 2010

Annual Town Meeting – 17th March 2010 at 7.30pm

NOTE: CHRISTMAS BREAK Meetings will not be called between 9th December 2009 and 11th January 2010 unless deemed necessary

* Indicates main Planning Committee Meeting, remainder for plans

Witney Traffic Advisory Committee at 2.30pm – 19th January 2010

Our Next Newsletter will be the Spring 2010 Issue

Winter Warmer Lentil Recipes Including a Vegetarian Option

- 25g butter
- 6 shallots, finely sliced
- 1 clove garlic, chopped
- 100g mushrooms, sliced
- 125g green lentils
- 1600 ml vegetable stock
- 100ml white wine
- 1 red pepper, sliced
- freshly ground black pepper
- 200g broccoli, small florets

1. Melt the butter over a moderate heat and fry the shallots with the garlic. Add the mushrooms and cook for 2-3 minutes.
2. Add the lentils, vegetable stock and white wine. Season well.
3. Bring to the boil and boil for 10 minutes. Reduce the heat, add the pepper, cover and simmer for 10 minutes. Add the broccoli and cook for a further 10-15 minutes. Stir occasionally, adding more water if necessary.
4. Adjust the seasoning to taste, and stir in the single cream before serving.

Lentil, broccoli & mushroom stew



Send us a great Spring Time Recipe and see it in our next Newsletter

Sausage and Lentil One Pot

- 1 tbsp olive oil
- 400g pack sausages
- 1 onion finely chopped
- 1 garlic clove crushed
- 1 red pepper sliced
- 250g lentils
- 150ml vegetable stock
- 125ml red wine or extra stock



1. Heat oil in a pan, cook the sausages until browned, then remove.
2. Tip in remaining oil, onion, garlic and pepper, then cook for a further 5 minutes more until softened.
3. Add lentils and sausages to the pan with the stock and wine, if using.
4. Bring to the boil, then simmer for 20 minutes until lentils have softened and sausages are cooked through.
5. Serve with plenty of crusty bread