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THE MAGAZINE OF MARLBOROUGH'S COMMUNITY AND CHURCHES

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'If food be the music of love, eat on'

My apologies to The Bard for hijacking and corrupting his beautiful verse, but I write this at the approach of Valentine's Day when so much of the language of love seems to revolve around food that it seems not entirely inappropriate to devote some of the space in this month's magazine to the joy that food brings, both the eating of it and the preparing of it.

Marlborough has become something of a foodie paradise as both in and around the town we are able to experience some delightfully enjoyable eating. Whether it is grazing the coffee shops - someone recently calculated that there were over 30 different places in town where you could get a cup of coffee - snacking a quick lunch, or indulging in a fine dining dinner, we are somewhat spoilt for choice. However very often when we eat out our thoughts do not go much further than the food on the plate in front of us, so this month I have invited the owners of three of our relatively small and independent eateries to enable us to get behind the plate. People who make a living out of cooking and washing up for others usually do so out of a passion for food, so here are the stories of the food journey three of those people have taken, together with a recipe from each of them for the sort of food that makes them that passionate. I hope - I'm sure! - they will get your taste buds going.

In addition we have some follow-up stories to the information researched by Andrew Ross in last month's magazine about those from Marlborough who lost their lives 100 years ago in the First World War, and an introduction to a new neighbour, Emma Lavelle, who has moved into the Bonita Racing Stables in Ogbourne Maisey, where Peter Makin, Bob Turnell and Sir Gordon Richards trained.

David Du Croz , Editor

Front Cover *by David Du Croz*

The Food Gallery (47-48 High Street) by Bob Holman

It wasn't until we'd fed, in a tiny Parisian bistro many, many years ago, that we decided to offer Eggs Benedict - should we ever open a food establishment.

So, let me recap a bit. We'd been walking up, down and around Montmartre hill, and along the right bank of the Seine for what seemed like hours, and decided we were very hungry. We planned to take a short-cut back to our hotel, in what we thought was the correct direction. Many tiny alleyways later we walked past a fantastic smelling little place – but weren't quite sure if it was a food establishment, or someone's great Sunday lunch.

Too hungry to resist, we popped inside. There was no English spoken at all (which shows you how long ago it was) and the menu was very hard to read, the place being so dimly lit. The patron finally came over and between our 'français' and his keenness to serve us, it became clear that he would prepare something for us – and to 'leave it to him'. A carafe of house red arrived.

What came, in quick time, was this most bizarre looking plate. 'Des œufs' was uttered. But the taste! O-M-G ... I'd never tasted anything so fabulous in my life! Two halves of a muffin at the base, gently wilted spinach on top, thick slices of honey roasted ham on top of that, 2 soft-poached eggs on top of that - and a thick hollandaise sauce poured over everything. Mmmmm!!!! I was so impressed that I stuck my head in the doorway to the kitchen to say 'thank you' before we left. Well, I say 'kitchen' – it was the most rudimentary area where cooking took place. No Health and Hygiene Executive in those days! The patron took me by the hand and introduced me to his mum, who cooked another serving, just for me – showing me 'exactly' (and in very great detail) what to do – and why (via hand signals).

And so started my epicurean journey. We've tried to find this place on many further visits to Paris, without luck.

Dad's Battered Chicken to feed 2

2 boned chicken breasts

A plate dusted with flour and seasoned with salt and pepper

A pack of fresh green beans Some butter (about a tablespoon) - to fry in

A little olive oil One onion - diced

A splash of double cream A 'glug' of either dry sherry, cider, or white wine

Enough potatoes to make 2 portions of mash.

Put the peeled potatoes into a pan of boiling water, to cook them as normal, and do likewise with the green beans. At the same time flatten the chicken breasts - it's

easiest to do this between two sheets of cling film - beat the chicken with your rolling pin, or anything heavy.

Make sure that the breasts are not too flat, maybe 1½-2cm deep. More important is that they are of an even width, so that they cook evenly. Dip them into the seasoned flour - this gives them a nice coating, which crisps up when fried.

Put the butter and olive oil in a frying pan and warm through until it is just melted. Note: using lots of butter and a little olive oil does no calorie harm (if used infrequently) and helps make a great sauce. (Butter will burn on its own, so adding olive oil not only adds flavour, but it means you can have a hotter pan.)

Add and fry the onions until just soft. There is no need to brown them. Push the onions to the side of the pan and place the chicken breasts in the middle of the pan, on a higher heat.

Don't keep turning the breasts! Turn them once, having checked that the first side is nicely brown and crispy. Flip it over when it is and do the same to the other breast. When both breasts are cooked and crispy, take them out and place them on some kitchen paper on a plate and keep them in a warm place.

Pour one wine glass of either dry sherry/cider or white wine into the hot butter and oil and keep on the heat, stirring frequently, until the liquid has reduced by about half. Pour in enough double cream to make a sauce - about 150ml – I'm not sure, as I do it by eye. Stir it all around and check for seasoning - you may need to add salt and pepper to your taste.

Place the mashed potato on the plate. Put the chicken on top of the mash. Place the beans on the side of the mash. Pour the sauce over the chicken, and serve.

100 Chai Street (100 High Street) Sudip and Aarti Roy

We always had a dream to do something like this - running an Indian Tea Room and Home Food Cafe specialising in traditional Indian home-cooked and street food with a twist - and after having spent almost two decades in the corporate world we took a leap of faith and followed our hearts, as it is never too late to do that.

Five years ago we moved with our two young girls to the United Kingdom from New Delhi, India, and after three years in Swindon we arrived in Marlborough in 2015. Aarti comes from the Punjabi community but was born in Assam in North Eastern India, while Sudip, although a Bengali by birth, is from New Delhi. The common thread twining us both is our love of food! During her growing up years, Aarti was inspired by all the amazing cooks in her family, be it her mum, aunts or her grand mum, and this ignited her passion for cooking as well.

Continued on the next page

100 Chai Street continued

Having travelled all over the world and savoured global cuisines, when our search for the perfect Indian flavours came to naught in the South West of England, we decided to give flight to our dreams by opening 100 Chai Street in the summer of 2015, believing that although Marlborough is home to a number of coffee shops and eateries, '100 Chai Street' can offer something unique - a smorgasbord of fresh clean and simple flavours with a global influence.

Despite no formal chef qualifications, we carried on undeterred as we were very confident of our simple and authentic flavours, and knew for sure that Marlborough was ready for what we had to offer. Today while Aarti is the sole chef at 100 Chai Street, Sudip is the perfect 'front of house'. What we hope to achieve for those visiting our restaurant is something akin to visiting our home, with all the informal hospitality that that implies.

Paneer Makhani Curry

250 gm Paneer cheese cut into squares

500 gm passata or 500 gm tomatoes, blanched and pureed

2 tbsp butter and 2 tbsp oil 1½ tbsp ginger garlic paste

1 tbsp dried fenugreek leaves (kasoori methi), dry roasted and crushed

½ tsp cumin seeds, 2 tsp coriander powder, ½ tsp garam masala powder, ½ tsp cayenne pepper

3 tbsp cashew nuts, soaked in warm water for 10 mins and ground to a paste

1 tsp salt to taste ½ tsp sugar ½ cup water ½ cup of milk ½ cup cream

Take about a tablespoon of oil in a non stick pan and lightly sauté the paneer cubes by tossing the pan, taking care not to break the pieces - put them to one side. Heat the remaining oil and butter and add cumin seeds and let them splutter. Bring to a medium heat and add ginger garlic paste, cook for a minute or two, add the tomato puree/passata, then add the ground spice masalas, cayenne pepper, salt and sugar. Mix well and cook till the oil starts to separate .

Add the cashew paste and stir well. Cook for a few minutes on a medium heat taking care not to let the paste stick to the bottom of the pan, add water and simmer on low heat for 4-5 minutes. Add the paneer cubes and bring to a simmer.

Turn off the heat and add the milk and cream, then bring back to a gentle simmer on very low heat, till the desired thickness of the gravy is achieved. Sprinkle with crushed kasoori methi, garnish with a swirl of cream and fresh coriander leaves, and dig in with a crisp and flaky nan or paratha on the side..... Yumzzers!!

The paneer can easily be substituted by chicken, or even mushrooms for a Vegan Curry (by omitting the dairy products).

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Dan's (2 London Road) by Dan Bond

I would really love to say that the Bond dinner table was a gourmet experience every night, but the truth of the matter is my mum was what I call a soap opera cook - everything went on to boil or roast at ten to six in time for the first soap, stirred at 6.30 during the break between shows and served at 7: meat, potato and two veg, the standard fare of the evening family meal. Now don't get me wrong - the basis of all my cooking and love of food comes from that very kitchen. I always think back with fondness of my mum's apricot chicken with crispy bits of onion and the slight sweet and sour of the apricots. When it came to baking or making chutneys and jams, out came mum's little hand written recipe book and soon you would have cakes and scones and jars full of goodness.

When Mum was off to church on Sundays the kitchen would become Dad's domain with toasties full of cheese, tomato, pineapple and ham, or grilled chops with his secret sauces (still a secret by the way!), and when not in the mood to cook he'd pop to the market and bring back big bags of fresh prawns or thick slices of ham. When I think back to those days it was always those dishes that combined the sweet, salt and savoury that have stayed with me through the years.

After school I went on to study commercial cookery at college, where it soon became apparent that I had a bit of a knack for the cooking game and finished top of the class. I then landed an apprenticeship working in a kitchen with 15 other chefs all with little bits of knowledge and wisdom to share. I was extremely lucky to fall under the care of my German Sous-Chef, Detlev, who taught me everything, and the skill and passion he put into his cooking was incredible and infectious. He has spent the last 20 years teaching future chefs at the college and he was my personal mentor for 3 years.

That was the start of my food journey, and from Australia to England there is much, much more to tell, but that's another story. The recipe I have chosen reflects my love of the sweet, sour and savoury.

Ceviche of Scallop serves 6

500g Scallop (can use any firm flesh fish)

1 Lemon	2 Limes	1 Orange	1 Red Pepper	1 Chilli
1 bunch Coriander		bunch spring onions		1½ tsp Sea Salt
1 tsp palm sugar (can use light brown)				1 Avocado

Dice scallop meat 1cm. Add the zest from lemon and limes. Juice the lemon, limes and orange and add sugar and sea salt. Slice spring onions and finally dice red peppers, chilli and coriander. Mix all together and leave scallop marinating for ten minutes. Serve the scallop on crushed avocado using a little bit of the marinade.

In Memoriam 1916 by David Du Croz

Following the information provided in the February edition by Andrew Ross, we continue this act of commemoration with some elaboration of six of those stories from 100 years ago. These and other stories are in a folder in St Peter's church on the War Memorial (Lady) Chapel altar.

Thomas Henry Dobie died on July 11th 1916 and is buried at the Warloy-Baillon Communal Cemetery Extension. The cemetery itself had already been used for war graves since October 1915 and the village became a base for field ambulances for the battle of the Somme, so it is not surprising that an extension was developed there as the fighting progressed from July to November of 1916.

The regimental diary records no significant action for July 11th that might explain Thomas' death but there is clear evidence of the regiment being involved in serious fighting between the 6th and 8th of July. Given that Thomas is buried where field ambulances were based, where it would be entirely natural for a dressing station to be established, it is fairly safe to assume that he was injured in the attack on the Leipzig Redoubt referred to on these dates and died from his wounds three or four days later.

The Regimental Commander, Lieutenant Colonel Legge, wrote to the Battalion on the 8th, praising them for their efforts in this attack: *"The first Battalion (Wilts Regiment) successfully carried out two attacks, repelled several sustained and determined counter-attacks on two consecutive nights and firmly held the position won under an intense bombardment which lasted over four hours... These successes could not have been obtained except for the heroic courage and stamina and devotion to duties of the Officers and men of the Wilts, so many of them have earned undying honour by giving their lives in their Country's Cause."*

Philip Alan Gale served with the 10th Battalion of the Gloucestershire Regiment, who at this time of the Battle of the Somme were engaged in heavy fighting just to the east of the village of Pozières. General Rawlinson planned a major offensive to be launched in the night of the 22nd/23rd July employing a total of six divisions. The 10th Glosters were part of the 1st Brigade of the 1st Division.

The attack was a disjointed affair with insufficient artillery bombardment and too little co-ordination between the various divisions. The 1st Brigade advanced shortly after midnight but was immediately deluged by shellfire and machine guns from directly ahead and from the flanks. Having retired to their own line they were ordered forward again with similar results. At the end of the day there was nothing to show for over 1000 casualties, of whom it would seem Philip Gale was one.

There is a memorial brass tablet in Christchurch which states that he was "wounded and missing whilst endeavouring to succour wounded comrades" on July 22nd 1916, and he is commemorated on the Memorial to the Missing at Thiepval

having no known grave.

When war broke out **Reginald Tom Reddrop** joined the 1st/4th Battalion of the Royal Berkshire regiment, and at the time of the Battle of the Somme in the summer of 1916 he was serving as Company Sergeant. By mid-August the front had moved a short distance north along the Pozières – Thiepval ridge. The enemy had attacked and taken a nearby trench known as 6th Avenue, and on the night of the 13th/14th August Tom's battalion was called upon to counter-attack and retake the position. The following extract comes from the regimental war diary: *“At 10.30pm (13th) a message was received from Brigade to send up more bombs to the Oxfords and two platoons were sent up. This was the first intimation we received that the 6th Avenue trench had been taken by the enemy. About 2.55am (14th) I received orders from the Brigade to counter-attack as soon as possible, and retake the trench. At 3.00am I issued orders for the attack. C and D Companies and one platoon of A Company went over the top, but though they advanced with the greatest bravery, most gallantly led by their Officers, the Machine Gun fire was so intense, chiefly coming from the Left, that the attack failed.”*

Tom was one of 28 other ranks who were killed that morning. He is buried at the AIF Burial Ground cemetery at Flers close to the point where he fell. He was 32 years old. The following day his battalion was withdrawn from the line on account of the heavy casualties endured.

William Robert Hill Merriman served in the 8th Battalion of the Rifle Brigade which formed part of the 14th (Light) Division, having initially enlisted in 1914 in the Honourable Artillery Company. He was killed in action on 15th August 1916, and is buried in the Quarry cemetery at Montauban. His original burial site was at Longueval (Green Dump cemetery), which links him with the intense fighting for the control of Delville Wood during July and August 1916.

This battle of Delville Wood is one of the most infamous of all the conflicts in the Battle of the Somme. Earlier in July South Africans had been sent in to try to clear the wood and suffered horrendous casualties, which is why today the wood is the site of the South African First World War Memorial. Throughout the fighting there poor weather and enemy artillery fire, which at times reached a crescendo of 400 shells a minute, transformed the surrounding landscape into a mess of broken, stumpy tree roots and massive shell holes.

It was into this desperate situation that the 14th Division (of which William's battalion was a part) was dispatched to relieve the 17th Division on the 12th August. Seventeen days later the wood was finally cleared of the last remaining German defenders, but by then William along with a great many other of his regiment had been killed - a young man of 34 years of age who had been mentioned in dispatches "for gallant and distinguished service in the field".

Continued on the next page

In Memoriam 1916 continued

Ernest Head was the son of Frederick and Louisa Head who lived at 2 Pisa Buildings, Marlborough, the row of cottages on the High Street to the south of St Peter's Church. His father was a Master Taylor, but Ernest became a florist and married Laura with whom he lived in Eltham in south-east London.

He enlisted in the 17th Battalion of the King's Royal Rifle Corps, and at the time of his death on 3rd September 1916 he was a Lance Sergeant. He was killed in action during an attack on the very heavily fortified German-held village of Beaumont Hamel in the Battle of the Somme. An extract from the war diaries of the Sherwood Foresters for 3rd September makes reference to the action in which Ernest died: *"At 6.10 a.m. message received from Captain H.V.Walters that the enemy's 2nd Line is strongly held with machine guns and that our casualties are very heavy and reinforcements are urgently needed. At 7.15 a.m. 2 Companies of K.R.R. Corps move up to reinforce. The action is against us, the enemy being very strong in artillery and machine guns, and at 2.00 p.m. orders are despatched for all to withdraw to our trenches."*

He was 39 at the time of his death and is commemorated on Lutyens' Memorial to the Missing of the Somme at Thiepval, having no known grave.

James Mundy's father was a boot-maker and they lived on the High Street where Costa now is. James signed up and joined the 19th Battalion of the Durham Light Infantry. This was a Bantam battalion for soldiers who were under 5ft 3in in height, and became part of the 35th Division, formed entirely of Bantams.

At the end of August 1916, the 35th Division, including the Durham Bantams, left the Somme for the front at Arras. There daily shelling and gas reduced the battalion's numbers. With two other battalions the 19th were holding a section of the line which had been broken up by explosions. It was notoriously insecure and was often raided by parties of either side in order to gather intelligence.

About 2am on 26th November 1916, Lieutenant James Mundy and Sergeant Stones were detailed to raid in the vicinity of the 'King's Crater', a huge depression caused by an underground detonation. They were ambushed and James, hit by revolver fire, was mortally wounded. Stones ran for his life, and was later found, unarmed, by the Military Police in 'a pitiable state of terror'.

Meanwhile, in the dark and confusion, though the German raiders had not pressed home their attack, other Bantams led by Lance Corporals Peter Goggins and John McDonald abandoned their front line trench. These men were also stopped behind the front line by Military Police, who found that neither was carrying a rifle. All three were tried by court martial, found guilty of "casting away arms in the presence of the enemy", and executed.

James was 26 years old and is buried in the Fauberg d'Amiens cemetery in Arras.

The Cheltenham Festival by David Du Croz

March is a great month! Launched by St David's Day, winter is over, spring is here - and for every hot-blooded horse-loving race-goer in the country it is the month of the Cheltenham Festival. Nothing stirs the blood more than the sight and sound of those equine athletes charging round Prestbury Park to win a champion's crown.

For four days in the middle of the month that corner of Gloucestershire is transformed into an outpost of Ireland as the hordes of race-lovers from across the Irish Sea descend on Cheltenham to plunder the trophies and the bookies. Last year British and Irish horses shared the honours with 14 wins each over the four days, so all the more reason to see a wonderfully heated contest this year.

The fields are packed with potential champions, none more remarkable than the Willie Mullins trained Douvan who will run in the Queen Mother Champion Chase on the Wednesday. On each of the four days there are quality-packed conditions races and thrilling big field handicaps, in addition to the great Championship races. Friday will be a special day as the race for the Gold Cup seems wide open with English trainer Colin Tizzard being represented by three of the most fancied horses, Thistlecrack, Native River and Cue Card, but the Irish are always to be feared with whatever they turn up with.

If you have never watched the Festival, it is well worth watching - probably on the box as tickets are likely to be sold out by now - and you can always have a little flutter if you are feeling lucky!

Marlborough Choral Society & Devizes Chamber Choir



Saturday 18th March

7.30pm St Mary's Church

John Rutter's *The Gift of Life*

Vivaldi's *Gloria*

Handel's *Zadok the Priest*

Tickets £8 (£1 for students, under 16s free) from Sound Knowledge, choir members or on the door or 511880.

This programme will also be performed at St Andrew's Church in Devizes on Saturday, 1st April at 7:30 pm.

Bonita Racing Stables by Emma Lavelle

After operating from our previous yard near Andover throughout my training career, my husband Barry and I are delighted to have made the move last year to Bonita Racing Stables in Ogbourne Maizey.

It's an absolute privilege to train racehorses from a yard steeped in so much history, and the gallops that we are so lucky to experience every morning, certainly make the 5am start worthwhile! We are delighted to have moved to Marlborough and hope that we will continue to send out plenty of winners from the yard, including at the Cheltenham Festival, for years to come on behalf of our owners.

I mentioned history, and I expect many of you reading this are aware of the racing heritage that surrounds Marlborough. For those who aren't, here is a quick history lesson of Bonita Racing Stables. The yard was built in the late 1890's and names such as former record breaking jockey Sir Gordon Richards, champion jump trainer Bob Turnell and more recently Peter Makin have trained from the yard. Bungalow gallop is one of our turf gallops and is named because there is a small tin bungalow located in the tree line that runs along beside it. However, this is also where Sir Gordon recovered from tuberculosis and I can see why he chose such a spot to recoup – not only for the abundance of fresh air but also for the views from that spot which are breath-taking.

We have 150 acres of grass gallops to train on, which have never seen a plough, providing excellent year-round footing for the horses. Furthermore, the great Lester Piggott declared the gallops were the best he had ever ridden on – so no pressure then! Last summer we also laid a four and a half furlong all weather gallop, which has been an excellent addition and proved very valuable during the cold snap.

Since moving in summer 2016, we have made some big changes to the yard whilst maintaining and preserving its heritage. This includes a complete refurbishment of the original stables, as well as building an additional stable block and American barn. Our aim is to create the best possible environment to train racehorses, as well as providing easier working conditions for our dedicated team.

Currently we have over sixty horses in training and since re-locating - touch wood - they seem to be running very well on the racecourse. In fact we have already trained more winners this season than in the whole of last season from our old base so it is very much full steam ahead. Sadly we will have no runners in the conditions races at Cheltenham this year but could well have a few in the handicaps which will be exciting, but we are amassing a strong team of youngsters for next year, so watch this space!

If you would like to find out more about us and the team at Emma Lavelle

Racing, or are interested in owning a racehorse or part of one, you can find out all about us at emmalavelle.com. Or follow us on Facebook at Emma Lavelle Racing or on Twitter @ELavelleracing, alternatively please call us and arrange a visit – a warm welcome awaits!



What's on in March

Regular events

Every Monday

7.30pm: Christchurch. Marlborough Choral Society.

Every Tuesday

10-11.30am: Christchurch. Friendship Club.

2.45pm: The Parlour, Christchurch. Women's Fellowship.

Every Wednesday (or some Wednesdays)

10am: Jubilee Centre. Drop-in, Tea/Coffee. 12.30 Lunch.

1.30-3.30pm: Town Hall. Sunshine Club for the over 55s.

2-3pm: St. George's. Teddy Prayers & Picnic for under 5s and carers (2nd & 4th Weds)

7.30-9pm: St Peter's Church. Marlborough Community Choir.

Every Thursday (or some Thursdays)

10am: Jubilee Centre. Drop-in, Tea/Coffee. 12.30 Lunch.

10:30-12 noon: Kennet Valley Hall, Lockeridge. Singing for the Brain. Alzheimer's Support. 01225 776481. (Every Thursday during term-time.)

1.30-3.30pm: Wesley Hall, Christchurch. Macular Society (last Thursday in the month)

Every Friday

10-12 noon: Christchurch Crush Hall. Food bank and coffee morning.

Every 2nd Saturday

10-12 noon: Library. Marlborough & District Dyslexia Association. Drop-in advice. Help line: 07729 452143.

March calendar

1st (Wednesday)

2-5pm The Merchant's House. Bridge Afternoon. £40 per table including Tea, Raffle & Prizes. In aid of MH Appeal. 511491 (Victoria Egerton).

2nd (Thursday)

8pm Town Hall. Marlborough Folk Roots. Concert: 'Oysters'. £18 Sound Knowledge.

6th (Monday)

2pm Kennet Valley Hall, Lockeridge. Talk by Vivien Prideaux: 'Cry of the Wild' designs of Alec Walker'. 8616

7th (Tuesday)

7.30pm Wesley Hall, Oxford Street. Supper.

8th (Wednesday)

12.30pm 40 St Martins (opposite St Peter's). Widows' Friendship Lunch 511491

7.45pm Wesley Hall, Oxford Street. Richard Cripps: 'Pruning Trees'.

9th (Thursday)

7.30pm Town Hall. Film: 'The Last Days of Pompeii'. adv. £6 on the door.

12th (Sunday)

7.30pm Kennet Valley Hall. 'Cry of the Wild'.

13th (Monday)

7.30pm Bouverie Hall, Pewsey. Lecture by Alexandra Epps: 'Inspiration'. 07775 683163.

15th (Wednesday)

10-12pm Panelled Room, The Old Rectory. Study Course 2017. Lecture: 'The Transformation of English' (£12 Friends). 511491. In aid of MH Appeal.

16th (Thursday)

7.30pm St Peter's Church. Hymn. David Owen: 'Cabinet's Finesse' of May 1940'. Guests £4 (£2

18th (Saturday)

7.30pm St Peter's Church. Concert. Soprano and piano. £10 (including Refreshments). Sick Children in Swindon and

7.30pm St Mary's Church. Marlborough Devizes Chamber Choir. Concert. 16's free). See page 8.

Marlborough. Embroiderers' Guild:
Lecture: The unique textile
heritage. £5.8.

Marlborough Street. WI AGM & Pot Luck

Marlborough site The Queens Head).
£4.030.

Marlborough St. Gardening Club. Talk by
Mrs. Jones on 'Flowers and Shrubs'.

Marlborough 'The Girl on the Train' (15). £5 in

Marlborough Queen Katwe' (PG). £6.

Marlborough. Pewsey Vale DFAS.
Coventry Cathedral: Icons and

Marlborough The Merchant's House. Spring
Lecture 1 by David Evans: 'Holbein &
The Art in the 16th Century'. £15
Marlborough of The Merchant's House

Marlborough History Society. Lecture by Lord
Lindsay: 'The Hidden Agenda
(for students).

Marlborough Concert: clarinet, recorder,
(including refreshments). In aid of
Marlborough Salisbury. See page 16.

Marlborough Marlborough Choral Society with
Concert. £8 (£1 students, under

19th (Sunday)

8am Marlborough Common. Car Boot Sale in aid of Wilts
Air Ambulance Appeal. Cars £8, Vans £10 (payment on
the day). 526928.

20th (Monday)

11am Ellendune Hall, Wroughton. Kennet DFAS AGM and
Lecture by Julian Halsby: 'The Glasgow Boys'. 01793
840790.

7.30pm Slade House, St James' Gardens, Devizes SN10
1EL. Kennet Valley National Trust. Talk by Brian Freeland:
'Women of the Raj'. £3, non-members £4.

21st (Tuesday)

6pm St Peter's Church. AGM of St Peter's Church Trust.
All members welcome.

7.30pm Town Hall. Film: 'The Artist's Garden'. (U)
American Impressionism, from the Pennsylvania Academy
of Fine Arts, Philadelphia. £12 in advance, £14 on door.

25th (Saturday)

7.30pm St Mary's Church. Marlborough Concert Orchestra:
Spring Concert. £10 (£2 students). See page 19.

26th (Sunday)

7.30pm Marlborough College Chapel. MCCS concert:
Handel's 'Messiah'. All tickets allocated to college and
choir members.

(7.30pm St Peter's Church. Concert for cello and piano
cancelled, to be replaced by a piano trio recital on 25th
June.)

29th (Wednesday)

10-12pm Panelled Room, The Merchant's House. Spring
Study Course 2017. Lecture 2 by Michael Hart: 'The
Reinvention of England in the Tudor Period.' £15 (£12
Friends. 511491. In aid of The Merchant's House Appeal.

April 1st (Saturday)

7.30pm St Peter's Church. Swindon Choral Society.
Concert: Poulenc's Gloria and Organ Concerto, and
Gounod's St Cecilia Mass. £15. See page 17.

SPRING CONCERT

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TLC Appeal

Teddies for Loving Care

Providing Teddy Bears to sick children in Swindon and Salisbury



Saturday 18th March

7.30pm

ST PETER'S CHURCH

Fairtrade Evening with a Kenyan Tea Farmer

Marlborough Town Hall, Saturday 4 March, 6.30 pm

We are delighted that Marlborough has been selected to receive Harriet Gurney-Hill from the Fairtrade Foundation and Patrick Kaberia Muthaura, a tea farmer from Kenya, during their week-long tour of Schools, Churches and Councils in Wiltshire during Fairtrade fortnight 2017.

The evening will take the form of refreshments (fairly traded of course and generously donated by Tesco) while we sit at separate tables, and then a short presentation by Harriet about the work of the Foundation and Patrick who is a passionate advocate for Fairtrade, having benefited personally in his work as a tea farmer for the past 24 years on the Michimikuru tea estate in the Nyambene hills in Eastern Kenya. Their tea is sold in the UK by Cafedirect.

Please let us know who will be coming as numbers will be limited and we don't want to have to turn you away on the door. Please respond to drnickmaurice@gmail.com

FROM THE REGISTERS

Baptism

12 February Nicko Timpson at St George's
Frayser William Hart and Niyah Polly Carter at St Mary's

Weddings

4 February Rodney and Lisa Miles Wedding Blessing at St John the Baptist
11 February Andrew Whiting and Kayzia Campbell at St George's

Departed

14 January Florence 'Flo' Beatrice Mary Ward (96) of Coombe End Court
Kingsdown Crematorium
23 January William Whamond Duke (92) of 22 Lukes Court, Marlborough
Cemetery and St George's

Swindon Choral Society

Musique Française

Poulenc : Gloria and Organ Concerto

Gounod : Messe Solennelle de Sainte Cécile

Saturday, 1 April, 7:30pm

Marlborough College Chapel

Conductor Robin Nelson, **Organist** Ian Crabbe

7:30pm start (doors open 7pm) Tickets £15

Retiring collection in aid of Marlborough Brandt Group



Marlborough Brandt Group
Uniting people for a fairer world

Pre-concert discussion, St Peter's Church, 6:30pm.

Admission by concert ticket

Tickets from Sound Knowledge, White Horse Bookshop or
www.swindonchoral.org.uk

Marlborough Churches Together

Please check pages 26 and 27 for special services and events.

Usual Sunday Service times

Christchurch, New Road (Methodist - URC)

- 9.00am Worship
- 10.30am Morning Service with Junior Church and crèche

Society of Friends, Friends Meeting House, The Parade

- 10.30am Meeting for Worship

St George's, Preshute (C of E)

- 8.00am Holy Communion (1st and 3rd Sunday)
- 10.00am All Age Service (1st Sunday)
Parish Communion (other Sundays)

St John the Baptist, Minal (C of E)

- 8.00am Holy Communion BCP (2nd Sunday)
- 9.30am Parish Communion (1st and 3rd Sunday)

St Mary's, behind the Town Hall (C of E)

- 8.00am Holy Communion (BCP on 4th Sunday)
- 10.00am All Age Worship (1st Sunday); Parish Communion and Junior Church and crèche on all other Sundays
- 5.30pm Informal service except on 1st Sunday.

St Thomas More, George Lane (Roman Catholic)

- 11.00am Sung Mass (See also below)

Marlborough College Services are shown at the College Chapel

Weekday Services

St Mary's Holy Communion: 10.30am Wednesday

St Thomas More Mass: 10.00am Mon, Tues, Wed and Sat
Holy Days: 10.00am

St George's Tea Time followed by Evening Prayer: 4.30pm Weds.

Marlborough Church Contacts

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Christchurch Office, New Road, SN8 1AH

Laura Willis

512357; marlb.anglicanteam@tiscali.co.uk
*Anglican Team Office, Church Cottage,
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**Marlborough Concert
Orchestra**
Saturday 25 March 2017
7.30pm St Mary's Church

Conductor Roselise Gentile
Leader Edward Judge



Sullivan Overture to HMS Pinafore
Vaughan Williams English Folk Songs Suite
Beethoven Symphony No 4
Ravel Pavane pour une Infante Défunte
Shostakovich Waltz from Jazz Suite No 2



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Marlborough Medical Practice Patient Participation Group (PPG) Update

Did you know...?

If you have a **Minor Injury** you can get help at a **Minor Injury Unit** or a **Walk in Centre**.

These centres treat sprains and strains, broken bones, wound infections, minor burns and scalds, minor head injuries, insect and animal bites, minor eye injuries and injuries to the back, shoulder and chest or an infection and rashes, emergency contraception advice, vomiting and diarrhoea. Units in the area are listed below. Check which is the closest to your home:

Andover War Memorial Hospital, Charlton Road, SP10 3LB
Opening hours 08:30 - 9:30

Chippenham Community Hospital, Rowden Hill, SN15 2AJ
Opening hours 07:00 - 23:00

Salisbury Walk-in Health Centre, Avon Approach, SP1 3SL
Mon to Fri 06:30 - 22:00 Weekend/Bank Hols 08:00 - 20:00

Swindon: Carfax Medical Centre, Carfax Street, SN1 1ED
Mon to Fri 07:00 - 20:00 Weekend/Bank Hols 08:00 - 20:00

Swindon: Urgent Care Centre based at Great Western
Hospital, Marlborough Road, SN3 6BB Open 365 days, 24 hrs

Thatcham: West Berkshire Community Hospital, Benham Hill,
RG18 3AS Opening hours 08:00 - 22:00

For urgent and life-threatening emergencies only, use Accident & Emergency (A&E) Departments or dial 999. Urgent and life threatening conditions include loss of consciousness, acute confused state and fits that are not stopping, persistent severe chest pain, breathing difficulties, severe bleeding that cannot be stopped, severe allergic reactions, severe burns or scalds.

The nearest A&E Department to Marlborough is at the Great Western Hospital in Swindon.

As always, if you are not sure where you should go, call 111.

Churches Letter: Lent by Father John Blacker

Lent can be understood as a season of divine therapy - a time to detoxify our souls, renew our energy and be refreshed in spirit. Lent is like a long 'retreat', during which we can turn into ourselves and listen to the voice of God in order to defeat the temptations of the Evil One. It is a period of spiritual 'combat', which we must experience alongside Jesus, not with pride and presumption, but using the arms of faith: prayer, listening to the Word of God and penance. In this way we will be able to celebrate Easter in truth, ready to let God's life renew us.

During Lent we are invited to fast, and deny ourselves; we receive the call to pray more and give to those who are in need (almsgiving). In these ways we give of ourselves, but it is also a season to receive. Saint Teresa of Calcutta said: "As Lent is the time for greater love, listen to Jesus' thirst, listen to Jesus tell us 'Repent and Believe'. What are we to repent of? Our indifference, our hardness of heart. What are we to believe? Jesus wants only our love, wants only the chance to love us".

Lent then is a time of conversion, of change, of repentance, of turning back to God. The problem is that we often find it much easier to identify and point out how others may need to repent and change than to focus on ourselves and our own shortcomings. Self-knowledge is a gift of the Holy Spirit which we can ask the Lord to give us.

"Lord Jesus, during Lent may our hearts be drawn to You. Help us to recognize our need to return to You."

Remember Lent is not a loan but a Gift!

Lent 2017 with Marlborough Churches Together

This year Marlborough churches will be following the York Course: *Receiving Christ in Five Different Ways* (booklet available from Mustard Seed Bookshop). The course will be discussed through Lent Groups which will start in the week beginning 6th March.

Details in News from the Churches, page 26.

Family News compiled by Audrey Peck

Sarah Bowyer died just before Christmas. She came to live here a few months ago and quickly got to know people at St. Mary's Church through the Church Study Group and the Alpha Course. She sang in the choir at the Christmas Services in Marlborough and Minal. Her friends were shocked at her death and send their deep sympathy to her father, sisters and brother.

Vanessa Lafaye who started and runs our Marlborough Community Choir is also an author. The choir is joining her at the launch of her second novel, 'At First Light', a follow up to 'Summertime' which was a great success. They are set in her home state of Florida. Congratulations to Vanessa!

Ian Neilson, Lieut. Colonel, RA (Retd.), DFC, Chevalier de la Legion d'Honneur, TD, BL has died aged 98. He will be very much missed by Alison and their daughter, Catherine, and son, Hamish, and their families. They came to Marlborough in 1983 – thirty years after a brief stay while they searched for a house nearer London. Ian was a regular attender at Christchurch and for 12 years he edited Tower & Town when there was one editor for all the editions. He advised the St. Peter's and St. Paul's Trust on legal matters for 27 years, besides polishing a lot of brass and copper. He was a keen golfer and a member of Probus. He was President of Marlborough British Legion.

He played an important role in the D Day Landings in 1944, locating an Advanced Landing Ground (ALG) site for the Air Observation Post. This was to enable the small unarmed Auster planes to take off and land on their missions to report on and direct gunfire from the Royal Artillery and Navy ships towards the German defenders. Ian flew 55 sorties from that ALG during June and July, and was awarded the Distinguished Flying Cross in 1945. He became a Chevalier de la Legion d'Honneur in 2015; the medal was awarded by the French to those who were involved in the landings in France in 1944. In a break from flying, he was tasked with drawing three War Crimes Investigation Teams into one Unit in 1945/1946 – to operate in Northwest Europe.

He had been cared for by Alison (to whom he was married for over 71 years), Catherine and Hamish at home in Kingsbury Street until recently when he went to Brendoncare after a period in hospital. Our sympathy to Alison and all the family.



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The Marlborough Community Passion Play 15th April 2017

Preparations continue. We want as many people as possible involved:

Helping to make simple costumes - at home, with a small group, or at one of our workshop days.

Looking out for props and collecting them, maybe some making at one of the workshop days.

A steward on the day. Health and safety training will be given....and you will be fitted out with the costume of a Roman soldier, a crucial part that you can play while you watch the action.

An 'actor' with one or two lines. Be part of the Easter story.

As part of the 'in crowd' who may not have anything to say but will be one of the lepers, crowd or Disciples at the Last Supper. Enjoy the fun of being a participant in addition to watching the play.

Main rehearsals for the 'in-crowd' will be held in Wesley Hall Christchurch, on Oxford Road, Marlborough on the following dates: (Please come to workshop a or b as suits you best.)

[1a Sat 25th Feb. when you can between 11:00 and 16:00
or 1b Sun 26th Feb 12:00 and 15:00]

2a Sat 11th March when you can between 11:00 and 16:00
or 2b Sun 12th Mar 12:00 and 15:00

3a Sat 18th March when you can between 11:00 and 16:00
or 3b Sun 19th Mar 12:00 and 15:00

Then all cast and crowd come together for rehearsals:

Sunday 9th April 15:00 to 18:30 **Full Dress Rehearsal**

Saturday 15th April 14:30 to 18:30 4 to 6pm **The Performance**

email: marlboroughpp2017@gmail.com or call: 07434 802554

Details on: www.marlboroughpassion.uk

Like our page on Facebook: [Marlborough-Community-Passion-Play](https://www.facebook.com/Marlborough-Community-Passion-Play)

NEWS from the Churches

Women's Fellowship Tuesdays at 2:45pm in Christchurch:

7th Sandra Wylie

14th Revd Heather Cooper

21st Maggie Gibbs

28th Members' Meeting. Bring and Buy

Marlborough Area Poverty Action Group (MAPAG)

We had a very interesting talk from a man who was homeless for some time but has now found a flat and is studying at college. The next meeting is on Monday 6th February at 7.30pm in Friends Meeting House. All are welcome.

Seniors' Sunday Lunch Club

will be on 5th March at Christchurch Wesley Hall at 12.15. Book early by ringing the office on 513701. Cost is £7.50.

Lent 2017 with Marlborough Churches Together

This year we will be following the York Course: *Receiving Christ in Five Different Ways*. The course will be discussed through Lent Groups which will start in the week beginning 6 March. It is advisable to have your own personal course booklet and this is available to purchase for £3.60 from Mustard Seed Bookshop. Sign-up forms for Lent Groups and leaflets are now available in our churches.

Lent Groups are being held on:

Mondays 7.30pm, new Lent Group at The Rectory, Marlborough
contact Andrew Studdert-Kennedy (514357).

Mondays 7.45pm, new Lent Group at 3 Priorsfield, Marlborough
contact Fr. John Blacker (513267).

Mondays 8.00pm, limited space in two existing home groups
Michael Dain (513882) or Tricia Hayllar (512345)

Tuesdays 7.30pm, new Lent Group at The Old Forge, Minal
contact David Fishlock (512007).

Wednesdays 10.30am, new Lent Group at 18 Priorsfield, Marlborough
contact Heather Cooper (512457).

Wednesdays 4.30pm, Tea-Time Lent Group at St George's Church, Preshute,
contact Miri Keen (513408).

Wednesdays 8.00pm, new Group at Isbury House, Kingsbury St. Marlborough
contact David Maurice (514119).

Women's World Day of Prayer Friday 3rd March

Services will be held throughout the world, starting at sunrise over the island of Samoa and continuing until sunset off the coast of American Samoa.

Marlborough: half hour prayer session, 10.30am at The Friends Meeting House

Pewsey: service at 2pm at Pewsey Methodist Church, North Street, SN9 5ES.

Marlborough Churches Together



What does MCT mean to me? Quite a lot actually! Twenty of us gathered at the Open Council meeting in February to reflect on the work the churches do well together. We realised that there is a lot we do in the town, ranging from work in the schools and with the young people to services in care homes, Lent groups and worship together during Holy Week and Easter.

We agreed that for most of the activities we don't need a large and bureaucratic body, but that MCT is maybe best seen as a network of people with some funds at their disposal. We need better communications, and we hope to set up a website.

March: The Fraternal meeting is at midday on 8th March, and is open to all.

Hangout@Devotion

Meets on Thursday evenings. To find out more about Marlborough youth groups please contact Blayze White: youthworkermarlborough42@gmail.com.

Filling Station

Weds March 29th 7.30-9pm in St Peter's School we welcome Tom Hamblin, the author of *Under Their Very Eyes*, a record of his extraordinary life as a missionary and Bible smuggler to the Arab world. He and his wife Edna gradually become convinced that the Lord was calling them to minister in the Arabian peninsula: in particular, to carry in thousands of Bibles in Arabic, Farsi and Urdu. The Islamic world is widely regarded as closed to the gospel, but this is untrue. Tom discovered an extensive network of believers and a huge hunger for the Truth.

His warmth, natural charisma and fabulous sense of humour contribute to him being a riveting speaker.



Marlborough Community Passion Play

From 4 to 6pm Easter Eve Saturday 15th April the High Street and The Parade will witness 350 people telling the age old story of Blood and Passion, Love and Betrayal. To take part, see page 25.



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Every Month

<i>What's On</i>	Karen Osborne	whats.on@towerandtown.org.uk	514364
<i>News from the Churches</i>	Alison Selby	church.news@towerandtown.org.uk Crossmead, Kingsbury St, SN8 1HU	511128
<i>Family News</i>	Audrey Peck	family.news@towerandtown.org.uk 7 Castle Court, Marlborough SN8 1XG	289065

Website, online edition www.towerandtown.org.uk; info@towerandtown.org.uk

Contributions and comments from readers are welcome. Please send articles and letters to the Monthly Editor or the Editorial Coordinator, other notices or announcements to the compiler. All items for the April issue by 14th March please.

Our Advertisers support us. Contact Andrew Unwin if you would like to join them.

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