

RURAL

Jersey Country Life Magazine

Issue 32 | Autumn 2020

'Off-shore' edition

Jersey wrecks explored

The career and many finds
of Tony Titterington

A marine venus

A new edition of Jeremy Mallinson's
book on Les Minquiers

Promoting sustainable fishing

A new study on marine
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Welcome

...to the 'off-shore' edition of RURAL

By 'off-shore' we mean its literal sense, 'off the shore', rather than the more modern, financial sense. In the traditional sense, Jersey has always had an off-shore aspect to its life, so this issue of RURAL, then, has a section celebrating this off-the-shore aspect of Jersey.

A few weeks ago a very enjoyable experience was a trip to the Minquiers by RIB. The excuse - if excuse be needed - was the publication of a new edition of the book on the Minquiers by the former Zoo director, Jeremy Mallinson. The excursion gave us the cover picture and some wonderful pictures of Maitresse Île by RURAL's photographer, Gary Grimshaw.

John Blashford-Snell, Jersey's eminent explorer, writes about the wrecks that his old friend, Tony Titterington, has explored in his long career as a diver. There are also articles on marine conservation and the environmental educational initiatives being sponsored by Butterfield Bank - important themes in this era of climate change.

Then, we come on-shore: autumn is a time of doing useful things to the glut of seasonal fruit and vegetables. Our gardening correspondent, Gill Maccabe, writes about 'the beverage garden' - one that is dedicated to growing plants that can be used to create drinks.



I have a personal interest in marinating fruits in alcohol to create my own liqueurs and have long since overcome any slight embarrassment about calling in at my neighbourhood food store every couple of days in late summer and autumn and each time bringing a bottle of vodka and bags of sugar to the counter.

Sally Roberts also writes about the herbs from Samarès Manor Gardens, where she works, and is currently gathering the rosehips, elderberries and the many herbs that can provide nourishment - physical and psychological - during the winter months to come. Our immune systems are higher on our minds than ever this year, thanks to that nasty little Covid bug, so let us gather our rosebuds while we may - *'as this same flower that smiles today, tomorrow will be dying'*.

Alasdair Crosby | Editor
www.ruraljersey.co.uk

Front cover image:

Former Zoo director Jeremy Mallinson at Maitresse Île, Les Minquiers.

Photo by Gary Grimshaw
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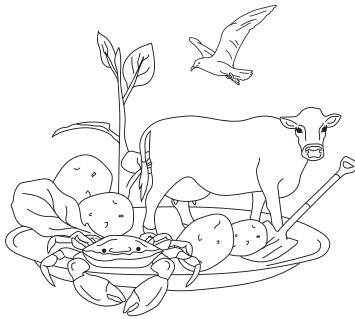
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£500 to spend at the Pet Cabin - courtesy of The Insurance Emporium

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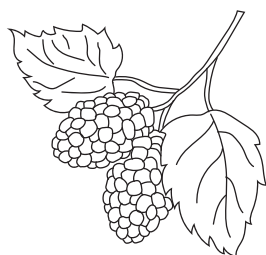
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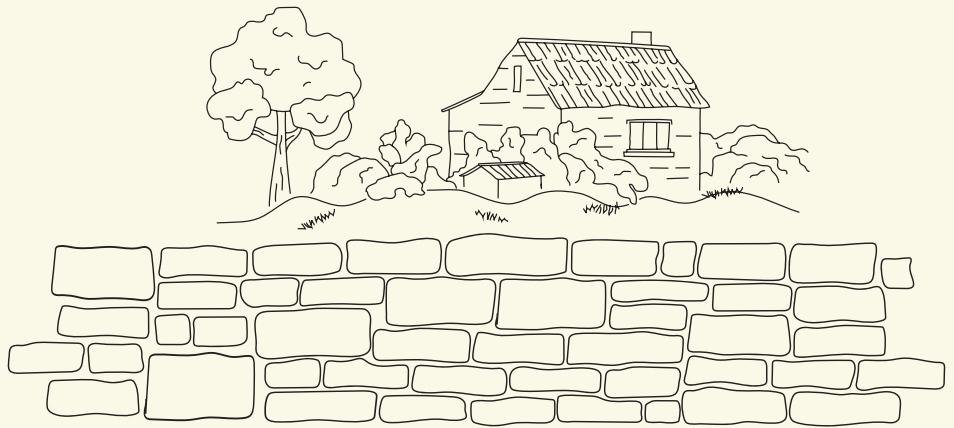
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Over the wall

A RURAL view



One of the (very few) disadvantages of Jersey is its location in a rather crowded corner of the English Channel. There is no space between Jersey waters, Guernsey waters, French waters... we are all hug-a-mug with no neutral waters in between us. Like people forced to live too closely to one another, we can get on each other's nerves.

So, for example, the Granville Bay fishing treaty, which has a remit to manage local stocks of fish, is said to favour the French and is based on 'arbitrary historical rights', as the recent petition to scrap the treaty states.

The treaty allows French fishermen from the local Normandy ports to pay the Comité Régional de Cherbourg for a fishing permit (up to 2,700 euros annually) to fish in various locations - predominantly in Jersey waters. Why, it is argued, should this charge be levied in France, when it would be fairer for permits to fish in Jersey waters to be issued from Jersey?

If Jersey took control of issuing the permits to French fishermen, it could control what they caught in Jersey waters and to levy some value from it. At the moment 25 million euros worth of fish - about 65-70% of the annual catch - goes straight to France; not one single penny of this amount benefits the Island.

Unfortunately, the French side do not seem to be amenable to discussing permit control - in recent meetings of the Granville Bay Treaty review panel, they have simply refused to discuss it. It is unlikely that control will ever be offered to Jersey unless Jersey itself takes a much firmer negotiating stance.

Neither do the French negotiators wish to discuss issues such as overfishing for bream. From areas around the Island's coast where bream spawn, French trawlers can take 3,000 kilos of fish a night. Should this overfishing not be prohibited in the treaty? After all, they are destroying the stock for everyone by killing the fish in their spawning grounds and making it much more difficult for Jersey fishermen to provide Islanders with locally caught fish.

Then, of course, there is the impact of Brexit. From the start of next year, French fishing boats are due to be disallowed from fishing in British coastal waters. These same boats also have permits allowing them to fish in Jersey waters, so there is a legitimate fear that many of them - perhaps around 420 boats - will descend on Jersey and fish in Island waters instead.

Jersey fishermen are keeping informal contact with their counterparts in Normandy ports, assuring them that Jersey doesn't want to stop them coming to Jersey waters, but that the influx of boats being displaced from mainland British waters after 2020 could deprive them of their own livelihood, just as it would deprive Jersey fishermen of theirs.

This is not a message that has been easily accepted or understood in some French fishery quarters; there have been groups of militant French fishermen armed with concrete blocks on the quay at Carteret making life very difficult, if not impossible for Jersey fishermen attempting to offload their catch to merchants.

So it is understandable that there is a strong feeling within the Jersey fishing fleet that the treaty either has to be re-written so that it benefits France and Jersey equally, or that it needs to go in the bin, since it is not seen as being fit for purpose.

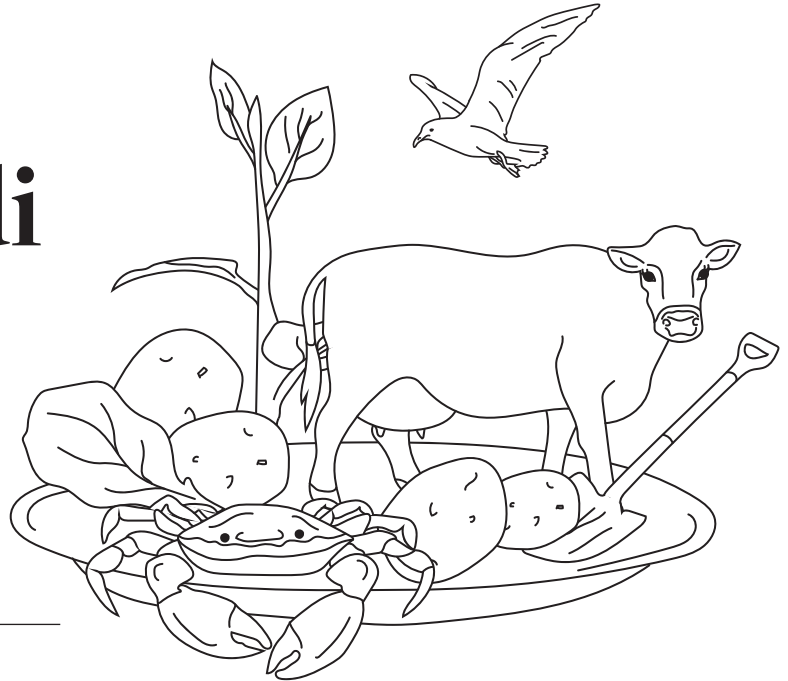
But - and it is a big but - not everything is negative and worrisome. Yes, our relationship with France and the EU will define the industry's future but there is also recognition that despite the undoubtedly grim situation brought about by Covid 19, local sales have increased. Before, there was an over-reliance on export sales. The industry would like to function more like a co-operative, to enable the public - especially big local wholesale customers in the hospitality sector - to buy conveniently from one centralised local source of supply and not to obtain the necessary range of fish from 50 different fishermen. What is needed most is the necessary infrastructure, the premises and facilities.

In short, there is a re-kindling of the connection between fishermen and the public - witness the Alternative Fish Market, organised by Jezz Strickland and the popularity of the petition to scrap the Granville Bay Treaty that he has also organised, which attracted 1,000 signatures in the first two weeks.

The public have become much more aware that the Jersey fishing industry is a really valuable asset that is worth supporting. It is definitely not all bad news.

The Jersey Salmagundi

A mixed salad of events and news, with a bit of this, that and the other thrown in



Plans For New Farming Museum At Hamptonne

A new museum space, dedicated to the Island's farming heritage, is being proposed for Hamptonne Country Life Museum in St. Lawrence. If approved, the building would be home to old and contemporary farming stories, interpreted and brought to life through the wealth of agricultural objects in Jersey Heritage's collections, cared for on behalf of Société Jersiaise.

The plans, which have been in the pipeline for some time, have been submitted to Planning and Jersey Heritage hopes that, if approved, they would not only fulfil the original undertaking for the site, but also be part of the Island's recovery from the current pandemic crisis.

Louise Downie, Jersey Heritage's Director of Curation & Experience, said: 'Nowhere else in Jersey do we adequately tell the key stories that have shaped our landscape, and continue to play a big part in the Island that we know today. The historic cider-making industry, the dairy industry and Jersey Royals are all crucial stories to tell. The Jersey Royal and the Jersey cow, in particular, have put the Island on the world map. There is no better place to tell these important stories than in the beautiful farm complex that is Hamptonne.'



'Given the effect the Coronavirus pandemic is currently having on the Island's economy and community as a whole, we hope the project shows that Jersey Heritage continues to look to the future and how it can play its part to support the Island's recovery.'

The plans for the new museum space would see a building on the area currently used for marquees, adjacent to the stable block.

She explained that the idea of a museum building at the country life museum had been on the cards since the redevelopment of the site in the late 1980s; providing a space for collections, exhibitions and education was part of the original undertaking. However, until now, Jersey Heritage has not had an opportunity to make this a reality.

The proposed two-storey building would be timber-clad, with a slate roof, and has been designed to create a new courtyard space. It includes a toilet block to replace the temporary toilets that have been adjacent to the marquee site for 15 years.

CCA Galleries International Exhibition schedule | Autumn 2020

1 Sept -15 Oct

Highlights from the Jersey Summer Exhibition

Selected by artists Paul Huxley RA and Dan Baldwin, Gillian Duke (CCA) and Sasha Gibb (CCAI). Paintings, ceramics, sculpture and photography from Jersey's most promising artists. Artists include Summer Prize winners Carol Ann Sutherland and Sharon Hall as well as RURAL magazine Landscape Award winners Anna Le Moine Gray and Robert Allen.



1 Sept– 18 Nov

Gems from the CCA Archives

Rarely seen paintings, prints, collage and ceramics by Dame Elizabeth Frink, Henry Moore, Joan Miro, Sir Terry Frost, Joe Tilson, Mary Fadden, Bruce McLean and Allen Jones.



21 Oct – 18 Nov

PJ Thomson: Jungle Fever

Silkscreens and stencils inspired by Henri Rousseau and fauvism. PJ uses bold colour and symbolism to recreate the intensity and claustrophobia of the jungle. The riot of pattern and colour illustrates its overwhelming beauty as well as its danger. The concepts of life and death, the alluring and unnerving continue to inspire Thomson's practice. Contact the gallery for details of artist discussion.



27 November

Sir Peter Blake: Paintings, Prints and Pop

We will be exhibiting the largest collection of Blake's work seen in Jersey, including early prints, album covers and paintings. There will also be a Q&A with long time friend, collaborator and Managing Director of Worton Hall Studios, Gillian Duke. Contact the gallery for details and price list.



Please contact the gallery for further details and invitations to private views **T** 01534 739900
E sasha.gibb@ccagalleriesinternational.com 10 Hill Street, St. Helier, JE2 4UA or www.ccagalleriesinternational.com

Dancing with ponies

The urge to be with horses can take hold at any age but no one was more surprised than Donelda Guy when she bought her first horse.

A fear of horses meant she had no experience of handling them but there was something different about Foxtrot Magic Dragon, aka Puff.

He stood at just 29 inches high, not much bigger than the dogs who have shared Donelda's life in her role as an obedience trainer.

'I went to a miniature horse show and I just fell in love with them,' she said.

Within a short space of time, eight miniature horses stood with their heads over eight miniature stable doors as Donelda embraced her passion.

'I thought I would be able to do children's pony parties so I got all these gorgeous little horses and I trained them up to ignore the bunting, the balloons and the music.'

Sadly, Donelda held only one pony party.

'I loved it and the horses loved it but it wasn't financially viable because of all the people who needed to be involved to make sure it was safe – nice in theory but not in practice,' she explained.

At that time, Donelda realised she had too many horses and found five-star homes for six of them.

'It really broke my heart because I love them all. They have lovely temperaments - they follow me round the field like a dog and they are real pets.'

That trainability set Donelda thinking. During her career training dogs in heelwork to music and freestyle, including reaching the semi-finals of ITV's Britain's Got Talent with her two 'dancing dogs', Donelda knew she had the skills to try something a little different.

She began long reining Puff and his companion, Miss Dior, in preparation for driving them in a little Victorian carriage. And, inspired by Tanya Larrigan, who travels around the UK with her miniature horse long reining display team, Donelda has been teaching Puff a few 'dance' steps.

'I've taught him to do a little touch stick to the Blue Danube,' she said, smiling broadly, as she put the music on in the background.

Puff heard the music and he and Donelda twirled around the garden together. Then, Miss Dior neighed from the stable, breaking his concentration.



'I would quite like a friend and myself to long rein to music and perform a routine which we could do at the country shows or for charity work,' enthused Donelda. 'That would be fun.'

- Ruth Le Cocq

Improving Biodiversity

Using marginal land around fields and in gardens beneficially is the aim of Alan Le Maistre at Vintage Farm.

Working with his twin brother and cousin, Charles and John Le Maistre, at their Le Tacheron Farm, Trinity, they plant 10 percent of their cornfields in traditional annual flowers to improve biodiversity.



He said: 'Our wildflower meadows are all in great bloom at the moment, so we thought it was a good opportunity to promote wildflower habitats more generally in the Island. We've planted sites for the National Trust and private land owners, including a fabulous orchard in Trinity. We want to help others turn their marginal land into beneficial floral habitats and can provide help and advice for anyone thinking about wildflower projects.'

Alan can be contacted by e-mail: Vintagefarm@outlook.com

Where Prickles May Safely Swim

The year was 1968. The location was a plot of land near a crossroads in St. Clement where Charlotte Bernard was building a house, Chalet Abaco. Suddenly, the gardeners downed their tools. Something had been discovered.

It was hidden in the undergrowth. On further examination, there was not just one but a whole prickle of them living on site. Work on the garden stopped until the hedgehog had raised her brood of hoglets. And so began the ongoing story of the Chalet Abaco hedgehogs, living in the safe haven of its garden, while surrounded by the sounds of birdsong and the ever-increasing hum of traffic.

Charlotte's husband, Derek said: 'It's just magic that here, in the middle of a concrete jungle surrounded by roads and houses, we have had generation after generation of hedgehogs living for 52 years.'

Although it could have been a very different story for the aptly-named 'Mrs Frickles' and her offspring.

'During the Eighties I would come out at 5.30 every morning to see if anybody was in the pool,' said Derek, 'and I had the job of fishing them out and putting them in a box and warming them up.'

Sometimes, however, he made a rather grim discovery. Most of the hedgehogs would be alive but some would not.

As a result, Derek came up with a cunning plan. He made a hedgehog life raft. Not just one but two (when the first one didn't work).

He made a rectangle of plastic tubes jointed at each corner with glue, and covered it with nylon netting with small holes which hung over the sides. In the middle was a big block of polystyrene.

'The theory was that the wind would blow the hedgehog and the life raft into the same area of the pool and, with a bit of luck, they would bump into each other and the hedgehog could climb up onto the raft,' he explained.

After a few adjustments to the buoyancy, it worked! Derek found a hedgehog in the middle of the raft, floating on the pool, just two weeks later.

Since those worrying days, the Bernards have discovered simpler solutions to the problem. Bricks are now placed on the pool steps and securely-fastened plastic netting hangs into the water.

Although, judging by the amount of hedgehog droppings found in the water, Mrs Frickles' great-great-great-great grandchildren appear to still 'enjoy' the occasional midnight dip in the pool, but now without any dire consequences.

- Ruth Le Cocq

Jersey Honey Company Scoops Global Awards

Local product, Jersey Honey Intensive Hand Cream has been made a Global Awards winner by 'Pure Beauty' magazine, which has named it Best New Hand & Nail Product in its Global Awards 2020.

In its award announcement, it stated: Jersey Honey Intensive Hand Cream places nature's great golden gift - quite literally - in the palm of your hand.

The Jersey Honey company has also achieved five Global Green Awards for its products, including two gold awards for best natural hand soap and best vegan hand/nail product, a silver award and two bronze awards.

Creator of the hand cream, Shaun Gell, said: 'It has been a long process creating this product range and we are delighted to be recognised by Pure Beauty Awards.'

The Pure Beauty Global Awards scours a huge range of beauty products worldwide in seeking out the 'champion products' to recommend to its readership of industry professionals and experts.

Shaun continued: 'With these awards, Pure Beauty recognises our products as being of unsurpassed quality, standing out from other nascent hand and nail products also assessed. It is a true honour to receive such esteemed recognition, and one that has truly been years in the making. It is a culmination of an exhaustive process to procure only the very best natural ingredients.'

'Ingrained deep within each of our product is our very own super ingredient: honey of such fine quality it is genuinely unsurpassable the world over. Jersey is renowned for the exquisite quality of its natural produce, and it is here that our honey is exclusively farmed. It is uniquely rich in minerals and antioxidants required to keep skin healthy.'



'As a result, our products contain benefits for your skin that honey based high street products simply cannot match.'

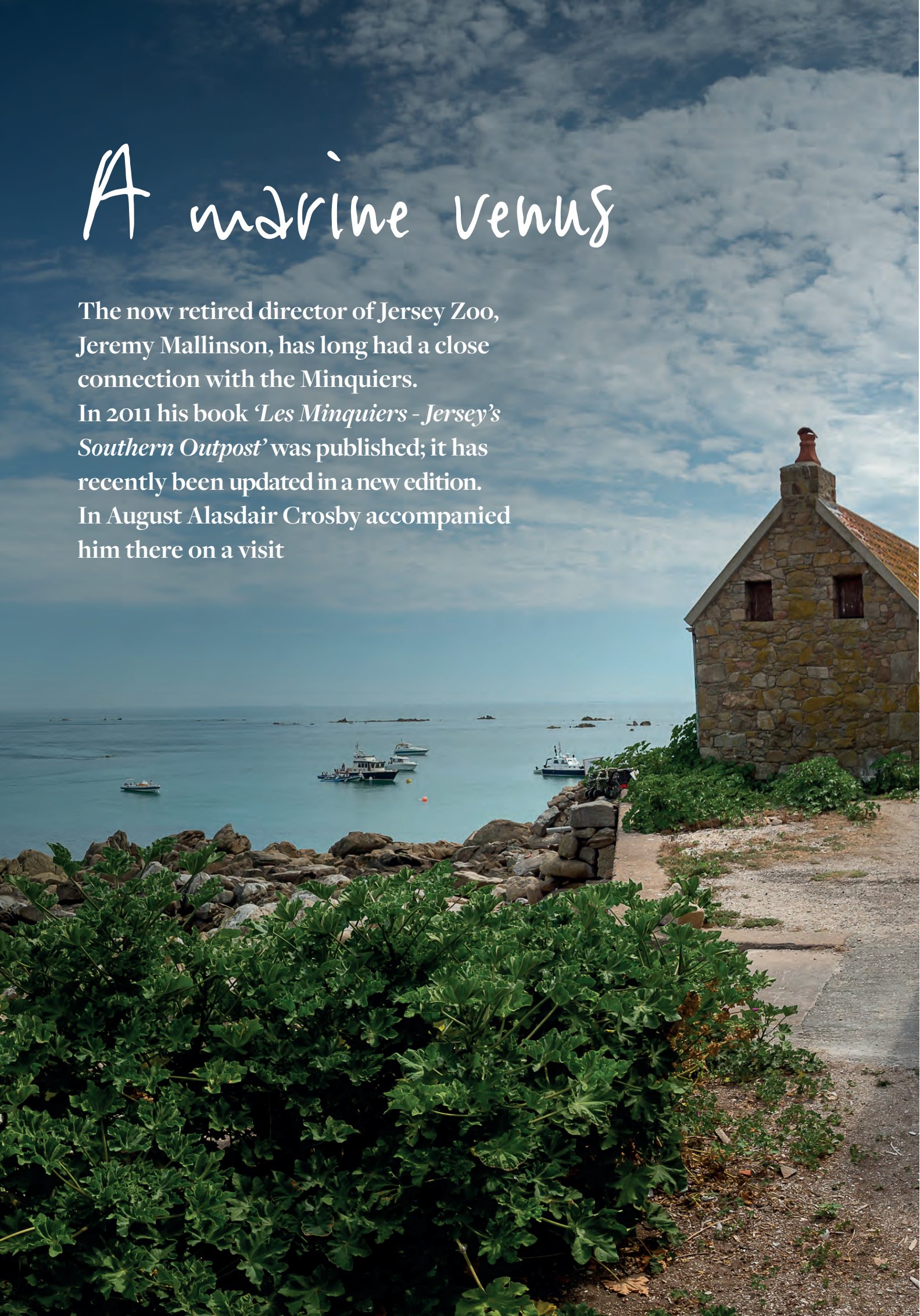
Pure Beauty is the UK's leading independent resource for the beauty industry. Shaun said that it was a highly trusted and respected authority, its words heeded on shop and salon floors across the UK and beyond. 'The Pure Beauty Awards recognise the very best products the beauty and cosmetic industry produces.'

A marine Venus

The now retired director of Jersey Zoo, Jeremy Mallinson, has long had a close connection with the Minquiers.

In 2011 his book *‘Les Minquiers - Jersey’s Southern Outpost’* was published; it has recently been updated in a new edition.

In August Alasdair Crosby accompanied him there on a visit





The most southerly building in the British Isles - a public loo - is now decorated with the colours of the Patagonian flag.

The Minquiers is the IN-place to visit at the moment', I was assured by a number of separate acquaintances when I told them where I intended to go.

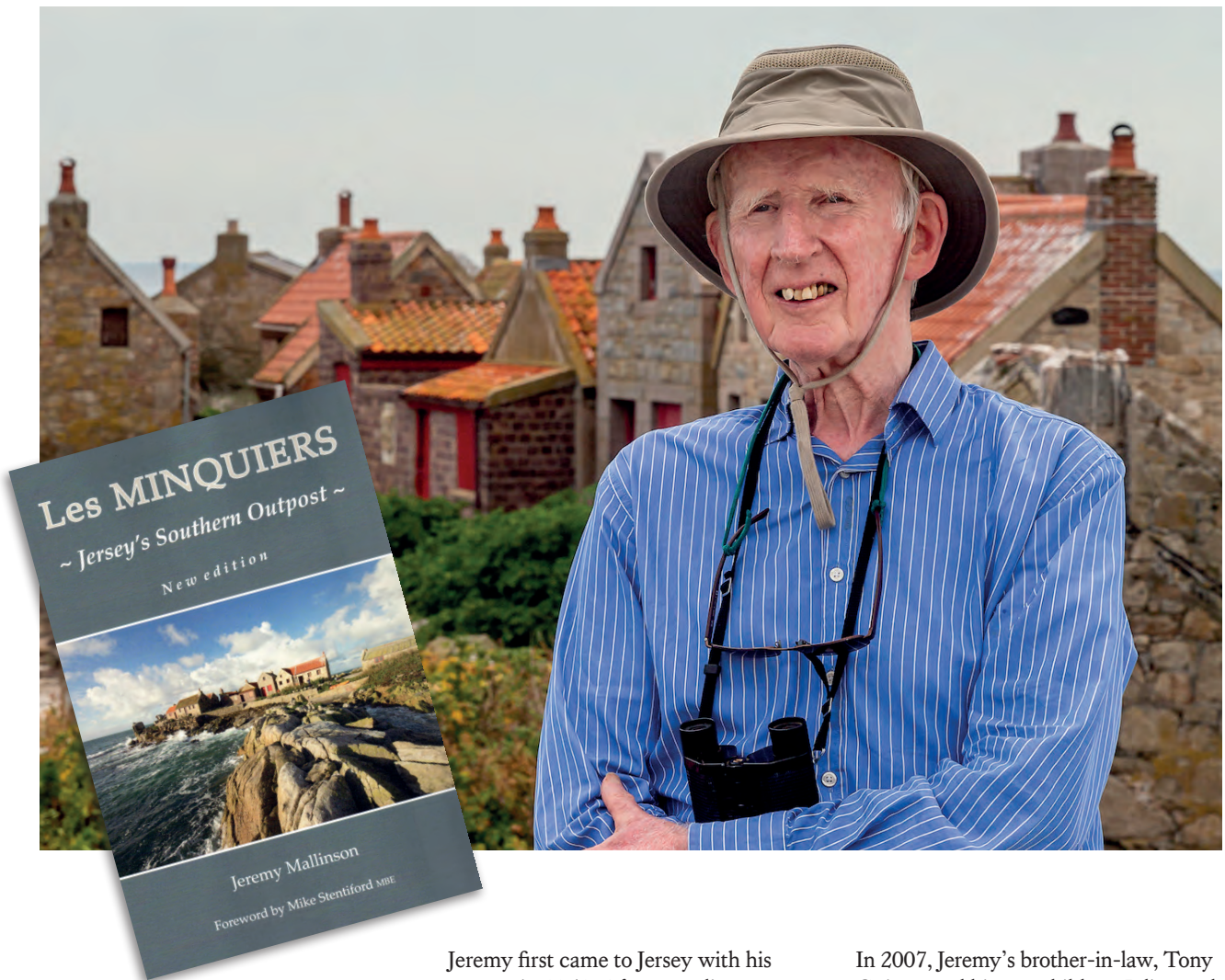
The remark may have been meant flippantly, but there was some truth in it nonetheless. At a time when getting to France has been difficult and returning from there impossible (at least without a lengthy period of self-isolation) the Minquiers have suddenly become a very popular destination for off the Island excursions.

When we arrived, on a hot - very hot - day in early August, the surrounding seas were full of craft. The magical long sandbank that appears at low tide had plenty of them moored along its length - the resemblance to some tropical and expensive tourist marine destination was uncanny.

“ It has now been 13 years since the building of our hut has been completed and I have enjoyed many memorable times from brief day-trips to spending a week at a time on Maîtresse Île, sometimes with only the gulls as companions

Nine years ago, Jeremy Mallinson, the former director of the Jersey Zoo, had written a book on Les Minquiers and this year an updated edition has been published to take into account various developments on the reef since then. So it was important, of course, to report on these developments by making a personal visit there. My extensive investigation included an agreeable picnic as well as a lengthy paddle in the warm and shallow water below the slipway... nothing can beat first-hand research in journalism.

Back in Jersey, the heat was searing; at Les Minquiers the sea breeze made it just pleasantly warm. On the way home dolphins played near our RIB. It was only when we approached Jersey on the return trip that it seemed as if somebody had just turned on the oven. It was a day out to remember.



“ I casually remarked I would compile a few notes on the history and environmental quality of Maitresse Île. But what started off as a collection of a few notes of information gradually evolved into my first 2011 publication about the Minquiers

Jeremy first came to Jersey with his parents in 1951. After spending over two years with the Rhodesia and Nyasaland Staff Corps in Southern Rhodesia, in May 1959 he took a summer job at Gerald Durrell's newly established Jersey Zoological Park. His great dedication saw him become Head of Mammals, Zoological Director and ultimately, after the death of his mentor, Gerald Durrell in 1995, he became the Director of the Trust until his retirement in 2002. His work gave him the opportunity to travel widely and to study threatened animal species in Africa, Asia and South America.

He was awarded the OBE in 1997 for services rendered to conservation; he became a good friend of Gerald Durrell, the founder of the Zoo and the Durrell Wildlife Conservation Trust and was the best man at his wedding to Lee McGeorge, held in Memphis, Tennessee, in May 1979. Since 1995, Dr Lee Durrell has been the Trust's much respected honorary director.

In 2007, Jeremy's brother-in-law, Tony Guiton, and his two children, Julian and Sophie, commenced the challenging task of rebuilding two of the huts on Maitresse Île that had been inherited from Jeremy's father-in-law and Tony's father, Pierre (Peter) Guiton.

To quote Jeremy: 'I casually remarked I would compile a few notes on the history and environmental quality of Maitresse Île. But what started off as a collection of a few notes of information gradually evolved into my first 2011 publication about the Minquiers.'

Since that first edition of the book, the Minquiers have seen some interesting events, which include the establishment of 'La Maitresse Île Residents' Association', new conservation legislation, bizarrely, the third raising of a Patagonian flag and much more research and scientific appraisal.

This year's new edition of his book includes information on these new events and the whole book might be described as a 'Michelin Vert' guide to the Minquiers... Or should that be a 'Lonely Planet' guide?

Jeremy's book may be the Green Michelin Guide to Les Minquiers, but the reef was by no means a 'Lonely Planet' on the day of our own visit.

RIBs were roaring past; on Maitresse Île, the islet that contains a dozen 'huts', groups of visitors were picking their way among the rocks.

'I have never seen the Minquiers so full of other boats and visitors,' said Julian Mallinson, captain of our own excursion using his RIB. Julian is lucky enough to be a co-owner of the hut restored by him and his family.

Most of these huts are fairly primitive; with the exception of his own hut. The other ones are not the comfortable 'home from homes' that one can find at Les Ecréhous. Think of the interior of your own garden shed and you will get the picture.

Julian's hut, however, is as comfortable as a cruiser's cabin and of course he spends as much of his free time there as possible.

“ Time spent on the Minquiers is always busy and the days are entirely governed by the tides

He said: 'It has now been 13 years since the building of our hut has been completed and I have enjoyed many memorable times from brief day-trips to spending a week at a time on Maitresse Île, sometimes with only the gulls as companions. When I talk about the Minquiers I am often asked "Don't you get bored?" and "What's there to do out there?" Questions that I still find strange.

'Time spent on the Minquiers is always busy and the days are entirely governed by the tides.'

'There are all sorts of shellfish and fish to be caught and foraged for: shrimp, crab, lobster, ormer, razorfish, clams...there have been many an occasion when the barbecue has been lit at dusk and a bass caught, gutted, cooked and eaten within 20 minutes - and no fish will ever taste so good.'

It is surmised, in fact, that the name 'Les Minquiers' comes from an old French word, *minkier*, meaning a fish wholesaler - because of the wealth and variety of fish that could be collected from its waters. That is still the case, which explains why so often the Minquiers have been a bone of contention between Jersey fishermen and French fishermen and why there has been a tussle between Jersey and France over its sovereignty and fishing rights.

Julian continued: 'For me the reef is from a parallel earth, where clocks become irrelevant and the weather and tides control the day. It evokes the hunter gatherer and self-preservation that is within a visitor; its beauty has an edge, its danger is invigorating.'



As in Michelin, 'Un peu d'histoire': As sea levels rose at the end of the last 'short but sharp' Ice Age so the higher ground in the plain that would one day become the Baie de Granville became islands. To begin with, the present Minquiers reef formed one such island; the present extreme low tide marks its original extent: 18 x 14 miles, so bigger than any of the other present day Channel Islands. Humans settled the Islands, including Minquiers plateau and archaeological evidence suggests they hunted seal and caught seabirds; one might conjecture that their way of life was not too dissimilar from that of the inhabitants of the remoter Scottish islands up until the early years of the 20th Century.

With no high ground there was nothing to obstruct the rising sea levels or to preserve the Minquiers as one island; it became a reef, with only a vestigial portion visible at high tide and the remainder becoming a trap for unwary mariners.

Without becoming too embroiled in legal arguments, the Minquiers - and Chausey to its south - appear to have been fiefs belonging first of all to the Abbey of Mont Saint Michel (in the Middle Ages a major landowner in Jersey) and then to the Seigneur of the Fief of Noirmont. It is now administered by the Parish of Grouville.



Quarrymen visited both the Minquiers and Chausey from an early date to carve the soft stone that could be floated easily on barges back to Jersey on board barges or to France.

Quarrying was still taking place in the early 19th Century and its stone was used in the construction of Fort Regent; the present rocky landscape of Maitresse Ile shows concave areas that are indicative of past quarrying.

The present stone huts on Maitresse Ile were built at this time by and for the quarrymen.

There was not much love lost between quarrymen and fishermen; the former frightened the fish away with their noisy quarrying activity but in the end the fishermen petitioned successfully to stop it. As the quarrymen left, the fishermen took over the abandoned cottages. At present, some of these are owned by the States, others are in private ownership.





Such a rich fishing ground was bound to attract envious eyes and claims that these were French waters and not Jersey waters were frequently disputed; the case was settled by International Court of Justice at The Hague in 1953, which ruled that the Ecréhous and Minquiers were part of the Channel Islands and that sovereignty belonged to the UK. In practical terms, this is still disregarded by a significant number of French fishing vessels... but that is another and an on-going story.

Since 1984 there have been three 'invasions' of Maitresse Île, organised by the French author Jean Raspail. These have been gifts to news reports in the national media, which have reported, tongue in cheek, on invasion 'by lunch party'. Raspail styled himself 'consul general of Patagonia' and hoisted a Patagonian flag in place of the British flag. Patagonia, of course, is merely an integral area of Argentina and is not a sovereign state, although there was a short-lived 'kingdom' there in the early 19th Century. It has been assumed that the invasions have been more to promote Raspail's books than to make a serious political statement.

“ For me the reef is from a parallel earth, where clocks become irrelevant and the weather and tides control the day. It evokes the hunter gatherer and self-preservation that is within a visitor; its beauty has an edge, its danger is invigorating

The last invasion occurred as recently as 2019: when Julian and fellow hut owner Paul Ostroumoff paid a visit to Maitresse Île, saw the strange flag flying (which they took down) and then noticed that the door to the public loo (the most southerly building in the British Isles) had been painted in the colours of the Patagonian Tricolor flag. It is believed that the States intend to repaint it someday.

Incidentally, Jeremy's late wife, Odette, once found herself at a lunch reception in France seated next to Jean Raspail, who proved to be an amusing and agreeable table companion.

In Jeremy's book, despite his assertion that he is 'just a compiler of facts', Jeremy has helped to make the public aware of what he calls 'a marine Venus' just a few miles south of Jersey. In his words, it deserves total protection 'so that a unique and important ecosystem may be preserved in its entirety for posterity'.

Les Minquiers - Jersey's Southern Outpost, by Jeremy Mallinson; foreword by Mike Stentiford MBE. Published by Seaflower Books £9.95.

Available from RURAL magazine, Waterstones, Amazon, or the publisher (www.ex-librisbooks.co.uk/seaflower)

The explorer of Jersey wrecks

Tony at wreck of the Vessel Shockland.

Tony Titterington, now 85, has had a notable career diving on many of the wrecks underwater off the coast of Jersey. His friend, Col John Blashford Snell OBE, recounts some of his discoveries

Over a period of almost 70 years veteran diver, Tony Titterington of St. Brelade sought and explored numerous wrecks off the coast of Jersey. Now 85, Tony remembers his discoveries and many exciting moments surveying them in the challenging currents and tidal conditions that surround the Island.

I had the privilege of diving with Tony on some of the wrecks and can vouch for his remarkable skill and courage required for his quest. He also taught members of the Police Force to dive, using some of the wrecks as a training ground.

So that he could legally recover any items of value, the intrepid diver purchased many of the wrecks from the Admiralty or other owners.

In 1952, whilst still a pupil at Victoria College, Tony discovered *HMS Determinée* near Noirmont Point. Although part of the Royal Navy when she sank in 1803, the ship had been built at Bordeaux in 1770 but later captured by the British.

Tony still has the ship's bell at his home in St. Brelade and also two small swivel guns (a form of light cannon) that he salvaged from the wreck.

Another 19th Century wreck that Tony located was *HMS Pygmy*. Once again, this was a French vessel captured by the British. She struck a reef south west of Noirmont in 1805. Tony managed to salvage a quantity of copper and the ship's bell.



A more modern sailing ship that Tony discovered was the *SS Helme*, a three masted training vessel on her way from Granville to Jersey and then due to take potatoes to the German Garrison and the slave workers on Alderney during the Occupation. Some three-quarters of a mile off La Moye she was caught by a flight of twin fuselage Lightning fighter bombers. Lying 70 feet down at low tide, she provided two fine propellers for the salvage seeker.

Earlier in 1975-6 Tony located an unarmed German coastal patrol boat on the sea bed at 75 feet at low tide in St. Aubin's Bay. Probably sunk by allied MTBs, the wreck still had an 88 mm submarine gun on her foredeck. The elevation of this gun was insufficient for it to be used for anti aircraft defence so it had been installed on the patrol boat rather than a submarine.

Over a period of two years Tony and a few helpers worked long hours under testing tidal conditions to loosen the nuts that held the weapon to the deck by using small charges of cordtex detonating cord. Eventually he got the complete gun to the surface and installing it in a spare room at his house, proceeded to refurbish this unique artillery piece so it appeared immaculate.

Although he received tempting offers from arms' collectors, Tony decided to donate it to the Jersey Museum and it can now be viewed at Elizabeth Castle. However, to get the gun out of the house, to Carole's dismay, he had to knock down the wall!

“ A number of Jersey Police were being trained as divers by Tony at that time and they watched in awe as we lifted this live shell to the surface in a net attached to an airbag

Another discovery was made on the Minquiers. Here, in 1985/86 Tony found the M343, a German anti-submarine vessel that was en route from Guernsey after D Day in 1944, when she was attacked by allied MTBs.

Lying 100 feet down at low tide, she too was carrying a submarine gun, this one being a 10.5 cms model.

Diving with Tony, we found the vessel had been severely damaged amidships by the explosion of a depth charge, probably detonated by the MTBs cannon fire.

We found the gun was loaded and after quite a struggle, managed to open the breach and extract a complete cartridge and shell. A number of Jersey Police were being trained as divers by Tony at that time and they watched in awe as we lifted this live shell to the surface in a net attached to an airbag.

At the surface Tony placed the shell on the deck of his skiff where our Police friends were seated. Suddenly the shell began to hiss and in a trice the gallant constables were over the side into the sea. There was a loud "poop" and the shell popped out of its case and shot across the deck. Roaring with laughter, Tony teased the policemen. 'It's only the change of pressure in the shell case that causes this,' he explained as some very sheepish officers climbed back aboard.



German patrol boat 88mm submarine gun - on display at Elizabeth Castle.

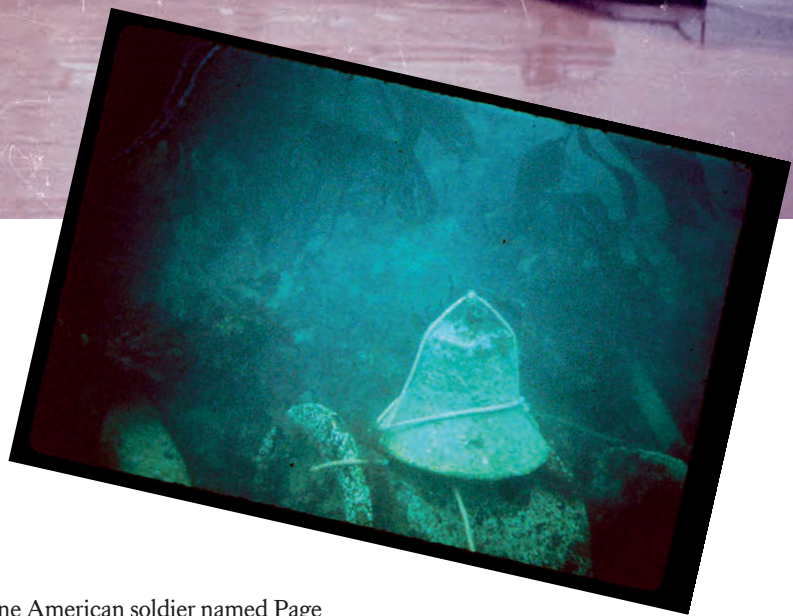


Tony with the salvaged PT 509's propeller shaft.

Carrying the live shell gingerly over the shingle and up the low cliff to his home, Tony deposited it in a retort clamp outside his workshop. Visitors staying at Tony's mother's hotel often paused to eye this and noticed cup of plasticine had been placed over the fuse head. 'Oh that's to hold the Nitric and Hydrochloric acid,' Tony explained, 'to eat away the fuse'. The guests quickly dispersed.

Later the salvagers found a stock of depth charges and torpedoes in the hold and they are probably still there!

One fascinating wreck that Tony discovered was that of the American fast patrol boat *PT 509* off Noirmont Point. In August 1944 a PT Squadron of the US Navy set out to attack a German convoy of ten armed vessels carrying supplies to St. Helier. A battle followed, much of it in thick fog around the rocks and reefs south of the Island. Eventually a severely damaged *PT 509* rammed an escorting German warship and its munitions exploded causing considerable damage to the German ship which limped into St. Helier harbour.



One American soldier named Page survived and in 1985 Tony found *PT 509*'s propeller shaft at a depth of 40-45' at low tide. Later an American ex sailor visited the Island, dived with Tony on the wreck and later produced a video of the incident. Tony donated the propeller shaft to the Jersey Museum.

A larger vessel that Tony discovered was the 3000 ton merchant ship *Arnold Mersk*. Diving with Jersey policeman Alan Gay, this was found in 1985, 400 yards south of Noirmont Point. At one time the wreck had been visible above the surface at low tide. Tony was seeking scrap metal and the vessel's propellers and whilst doing this, he opened a hold to discover a cargo of 250 kg bombs filled with TNT.

He managed to extract a fuse and took it to the St. Helier Harbour Master, who sent photographs to the Royal Navy at Portsmouth. They appeared to regard this as too dangerous a project and passed it to the Navy at Plymouth.

Commander John Wilson RN was sent to Jersey with a specialist team to disarm the bombs. He discovered there were 400 of them aboard and had they exploded, would have caused considerable damage to buildings on Jersey. However, with considerable skill the Navy moved the bombs further out to sea and detonated them.

“ Tony was seeking scrap metal and the vessel’s propellers and whilst doing this, he opened a hold to discover a cargo of 250 kg bombs filled with TNT

Tony’s action had probably avoided serious damage to the island and we believe Commander Wilson was awarded the DSO for his action.

On one of my visits to the Island, Tony took me to dive on the wreck of *SS Shockland*, a German cargo ship sunk at Christmas 1944 when she was taking soldiers on leave. Apparently she had been following another ship, the *SS Holland* when she struck a reef south of Noirmont.

I recall that when we dived onto the wreck the current was very strong and to explore the upper works, we had to haul ourselves along the ship’s rails. The hold appeared to be open and was full of large Pollock that had made the wreck their home. There were also some big conger eels aboard and Tony had a lucky escape when he first discovered the wreck. To examine the interior of the vessel he had forced his head through a skylight that was covered by a rusty metal plate that threatened to cut into his throat as he hung upside down. To his horror, he suddenly realised a large eel with rows of viscous teeth had come up from the depths to meet him as he peered through the skylight. He managed to struggle out of the trap before the giant eel took a bite.

Tony had another accident when using explosives to salvage metal from the paddle steamer *Paris* that had sunk in 1860 off Noirmont and suffered a nasty gash on his hand.

In 1936, a ferry, *SS Princess Ena*, was carrying passengers from Jersey when she caught fire.



Wreck of HMS Determinée.

There were no deaths but the ship sank near Corbière. It was said some young men had been smoking in a locker room next to the paint store and perhaps a cigarette end had started the fire.

Tony purchased her from British Rail as she had originally been owned by the Southern Railway Company. In fierce currents off Corbière this gave Tony some very challenging diving.

I’m sure there are many more stories that Tony could recount!

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Promoting sustainable fishing and supporting small-scale fishermen

That is the reason why Jersey PhD student Sam Blampied is studying Jersey's Marine Protected Areas. She reports on her work

Curtlefish eggs attached to seagrass.



The waters surrounding Jersey contain a colourful mosaic of habitats, from vivid green seagrass on top of cream coloured sands, to pink coralline algae peppered with red seaweeds and a plethora of shells sheltering mollusc and crustacean tenants.

These habitats, in turn, support a great diversity of marine creatures, some known - others perhaps not so well-known.

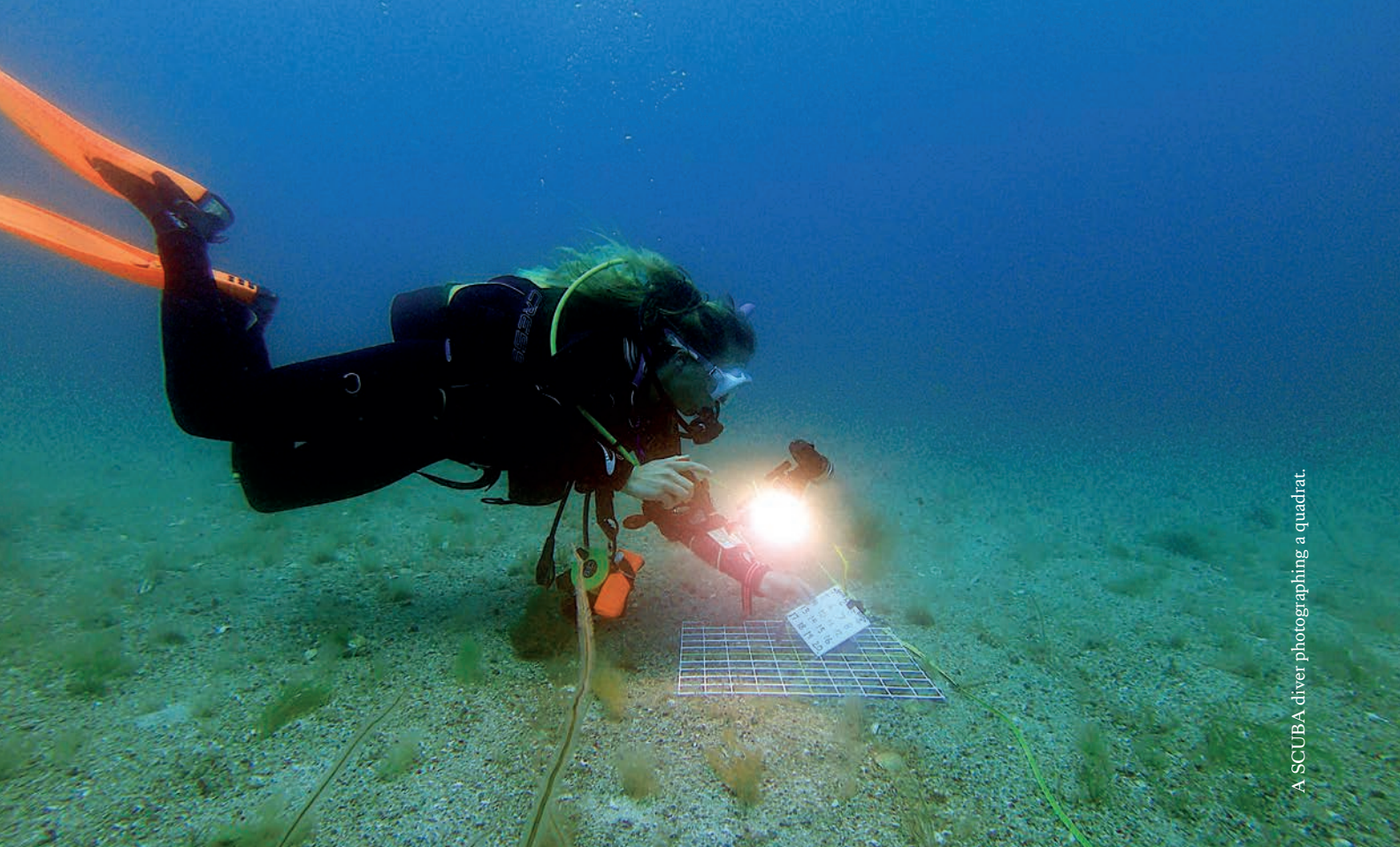
Some of the better-known species tend to be the ones which end up on the dinner plate; the pink coralline algae (known as maerl to marine scientists) is an important habitat for scallops, while seagrass provides a nursery ground for bream and pollack.

Seagrass to an untrained/unfamiliar eye may look like just any old seaweed; however, it is in fact a flowering plant that has adapted to live underwater, with roots just like those of terrestrial plants.

The root systems of seagrass stabilise the sediment that creates a habitat for small burrowing crustaceans and worms, which are destined to become a food source for higher trophic level species such as stingrays.

Les Minquiers reef to the south of Jersey contains extensive seagrass beds and Maerl is found at Les Ecréhous and all around the east coast of Jersey. Maerl is extremely slow growing at just 1mm per year, similar to that of coral, and is very intolerant of destructive fishing techniques, as are seagrass habitats. Also found within these reefs are: mixed grounds of sand, shell and gravel; rocky reefs swathed in kelp forests and tube worm communities emerging from the seabed like flowers.

In October 2017, two Marine Protected Areas were established around the offshore reefs of Les Minquiers and Les Ecréhous to protect them from mobile fishing gear such as those used in dredging for scallops. These are the areas I am studying, with the help of the States of Jersey Marine Resources Team and the Société Jersiaise, overseen by the University of Plymouth. This work is part of a wider project being funded by the Blue Marine Foundation to promote sustainable fishing and support small-scale fishermen.



A SCUBA diver photographing a quadrat.

The aim of this work is to record and evaluate the health of the habitats, including (but not exclusive to) seagrass and maerl, both inside and outside the protected areas and also to assess any differences in the species found on either side of the protection boundary.

A variety of methods are being employed to collect data which will aid in understanding the effectiveness of these protected areas as a management measure. Towed video was initially used to locate and map the habitats surrounding the reefs, followed by baited videos and lobster pots to record information on the assemblages of species. Grab studies, where large metal jaws are deployed off the back of a boat to take a scoop of the seabed below, have been used to gather samples of sediment from which physical and biological information can be obtained. Lastly, SCUBA divers have examined key habitats in more detail, taking high resolution photos of the seabed and samples of seaweed to create a comprehensive catalogue.

After three years, it is predicted that the recovering habitats will begin to differ in their species composition compared to when the habitats were first protected and also in comparison to habitats which continue to be affected by mobile gear outside of the protected areas.

Two years of data have been collected so far with the final season of fieldwork due to begin in May this year.

The results from this PhD will be used to inform future fisheries management and hopefully help to create a more sustainable use of our living marine resources for generations to come.



A juvenile queen scallop found on a maerl bed.



Engaging the next generation through marine education

For Butterfield, Jersey's newest bank, marine conservation is a central focus for the entire Group, says Noel McLaughlin, managing director of Butterfield Bank (Jersey) Limited

As an Island, conservation issues affect us directly. Overfishing, agriculture, lifestyles, population growth and pollution pose ever-increasing threats to our sea creatures and their habitats. Children of the future will witness a substantially different environment. Weather will be more extreme caused by the accelerating effects of climate change. Oceans, contaminated by plastics, will have diminished ability to hold harmful greenhouse gasses. About 8 million metric tons of plastic are thrown into the ocean annually and scientists predict that by 2050 there will be more plastic in the oceans than there are fish (by weight).

Our way of life is often dictated by economics and convenience rather than environmental factors.

However, our society is changing and there is a sense of urgency surrounding ethics and sustainability, and a push for greater transparency. There is a growing expectation that businesses make a positive impact beyond economics, where they put corporate social responsibility on a par with profit.

With the majority of Butterfield's offices situated in island jurisdictions, the ocean forms an important part of our communities. Jersey is no exception and as such, we are dedicated to assisting with the preservation and improvement of Island and maritime ecosystems and supporting the community we call home.

We recognise that children and adults don't always associate directly with the marine environment and we are seeking to address this by partnering with local charities to create programmes that educate and engage our community.

As part of the Butterfield Marine Watch initiative, the Touch Tank educates Islanders about the importance of healthy marine habitats and their decline, which involves learning about marine animal behaviour through an exciting and tactile learning opportunity.

The Touch Tank is an innovative tool that provides an interactive learning experience for children and adults alike, and opens up conversations around re-using, re-cycling and reduction. Jersey Marine Conservation takes the tank into schools and to local events to give Islanders the opportunity to see and interact with creatures that live in the intertidal zone surrounding Jersey.

Butterfield has also collaborated with Plastic Free Jersey to produce an educational toy dolphin - Darla. She brings with her the stark reality that, due to human influence, plastic pollution in the ocean can have deadly consequences for the marine life that call it home. Primary school children from each of the Island's schools in Years 1 to 4 are invited to become a Butterfield Junior Ocean Advocate and have the opportunity to take Darla home with them along with an education pack to learn how they can personally help keep the ocean clean. We hope that once the children have spent time with Darla, they will understand the issue of plastic pollution at a young age so they feel empowered to take a stand against single-use plastic and recognise that one person really can make a difference.

Living on an island, we have an intrinsic link to the ocean. It influences our daily lives and we all have a responsibility to take care of it.



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Meet The Farmer

Justin Le Gresley is part of the small family team that runs Anneville Farm, St. Martin. It is the only certified, organic, commercial-scale market garden in the Island. He showed Alasdair Crosby around

Anneville Farm is nothing if not secluded, down a narrow country lane in St. Martin. There are a couple of houses where the two generations of the Le Gresley family live - Robert (father) and Justin (son), a farm shop in a shed that simply sells whatever produce is available from the farm at the moment (they call it 'a glorified honesty box'), a large polytunnel and some fields; their c til overlooks Anne Port and from it there is a fine view, on a clear day, of the opposite French coast.

They are very keen supporters of the principle of organic production and in recent years they have been in conversion towards accredited organic status, which they achieved on 29 December 2019. Their new status makes them Jersey's only certified organic commercial scale market gardeners.

“ We pride ourselves in supplying produce only grown on our farm putting seasonality and freshness at the forefront of our range of vegetables

He said: 'We pride ourselves in supplying produce only grown on our farm putting seasonality and freshness at the forefront of our range of vegetables. We believe "fresh" means grown locally and (with a few exceptions) picked on the day of supply. This provides a product with a long storage time and which should be more nutritious.'

“ We probably grow 60 varieties of over 40 different crops... in one week this spring I estimated that we had planted 60,000 plants

At a time when farmers tend to specialise in just one or two crops, they are certainly diverse: they supply herbs and vegetables to shops, hotels, cafés and restaurants.

‘We probably grow 60 varieties of over 40 different crops,’ Justin said, surveying the vista of produce growing in his polytunnel: leeks, baby basil and bay dill, salads, spring onions, beetroot, chard, fennel... ‘in one week this spring I estimated that we had planted 60,000 plants.’

In total they farm 98 vergées, growing seasonal, organic produce. In their orchard are plum and apple trees, quince, medlar, currant bushes and cobnuts.



They have often toyed with the idea of raising livestock as well, but that would only increase the working hours of the three workers: it is only Justin, his father, Robert and cousin James Spackman that comprise the farm’s work force.

It also makes economic sense to deal locally: the Island imports 90% of what we consume and we export 80% of what we produce - we should really be achieving a better balance and grow and provide more food for ourselves! In Jersey we could easily find ourselves in a difficult situation if it were suddenly difficult to ship imported produce to us.’

“ The cost of exporting and importing is a big challenge,’ he said, ‘which is why so many fields are vacant outside the Jersey Royal growing season

Most of their land is in one block, which means they don’t have the problems of having to spend time driving around the Island from one holding to the next.

Although at one time they exported to the UK and Europe - everything from chilli and Tenderstem broccoli to summer squash and, of course, Jersey Royals – they now focus on the local market:

‘The cost of exporting and importing is a big challenge,’ he said, ‘which is why so many fields are vacant outside the Jersey Royal growing season.

In 2019 he was nominated for an award celebrating sustainable farming and produce: the Soil Association’s Best of Organic Market (BOOM) awards. He made the short list of five finalists: the nomination was a huge encouragement to him and his family. He travelled to London to attend the BOOM Award Ceremony:

‘It was very encouraging to see such vibrancy,’ he said ‘and to have people being recognised for the work they have been doing. So often you hear negative things about agriculture, so to have a celebration of it was really quite special.’

Justin spent some time working in Southampton on a community farm and developing training programmes for adults and young people in farming, animal husbandry and gardening. The farm kept Guernsey Goats, so he felt that he had other Channel Islanders there to keep him company.





This year, of course, there have been the difficulties caused by the Covid 19 pandemic. There was a sudden surge of interest in local produce in March, which made it difficult to manage supply and demand. They introduced a vegetable box scheme that enabled customers who signed up to it to try produce that they might not have tasted before and with the box gave menu ideas as to how to use it.

‘The farm has always evolved,’ he said, ‘from the time that we only grew for the export market, though even then we grew a diverse range of products. Where one of the fields is located we used to have glasshouses for tomatoes. The glass has long gone and instead we are growing vegetables there - peas and bean with mustard as a cover crop between the rows. The cover crop promotes water retention in the soil, reduces weed pressure and in the long run helps build soil and improve soil structure.’

‘We take baby steps every year, as we are always learning something new and always working to improve our commitment to the environment.’



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A force for good

Paul Conway, who runs Homefields with his wife, Catherine, spoke to Alasdair Crosby about their philosophy and their plans for the future



During lockdown, Homefields, the fresh produce distributors in St. Clement, remained busy - as was obvious both from their extensive delivery round of over 300 commercial outlets a day and from the long queues waiting outside their farm shop.

The business is owned by Trevor Le Brun and his daughter, Catherine Conway, with the day to day running being handled by Catherine and her husband, Paul Conway.

Paul is nothing if not enthusiastic and idealistic. Reflecting on the lockdown period, he said: 'The period was unprecedented, but we tried to focus on the positives which can grow from tough times. We believe a new green ethos has been highlighted by the Covid-19 situation.'

“ We want Homefields to be a platform for people to grow their own produce and know there is a place to sell it. We want to encourage the Island to eat with the seasons and create a demand for local fresh produce - if there is a demand then we can create the supply

'It just crystallised what we were already thinking and we want to ensure that we run with this while the attention is on localism and a realisation exists of just how important "local" is.'

At the start of lockdown there was a moment of fear and panic buying at the thought that Jersey might be cut off from the usual supply routes from the UK. In Paul's words: 'There was a realisation that we need to get back to our heritage roots and become more self-sufficient as an Island. We have found now that people have the time to buy their fresh produce from farm shops, their fish from the fisheries and meat from the butcher and to support local wherever possible.'

'We really need to take this wake-up call seriously and act now for our future generations and start to bring back our self-sufficiency.'

Established in 1969, Homefields has been supplying the Island with fresh produce for over 50 years and it has grown into the largest wholesalers of fruit and vegetables, with a successful local farm shop on site for retail customers. They specialise in locally grown produce and they support local farmers wherever they can.

Their current farm shop started out as a little tin shed - a converted stable block - at the bottom of the yard selling whatever seasonal produce was available that day; it now sells a wide range of fresh fruit and vegetables focusing on seasonal Jersey produce, as well as a variety of other fresh local products.

He continued: 'Over the past few decades the Island has seen a constant decline in the amount of farmers and even smallholding growers; this is something that we really want to try and reverse and encourage more people to start growing, be it in their garden or allotment, as well as encouraging the main Island growers to grow a wider range of crops to sell locally rather than exporting everything. We currently have over 25 different local suppliers for our current farm shop and wholesale business but we know there are more people out there wanting to grow - we want to expand this.

'We want Homefields to be a platform for people to grow their own produce and know there is a place to sell it. We want to encourage the Island to eat with the seasons and create a demand for local fresh produce - if there is a demand then we can create the supply. Offering growers a place to not only showcase their wares but also network with other producers is a vital part of Island life and we want to support this as much as possible.'

Homefields is intending (subject to planning permission), to build a new and larger farm shop within their main shed. They currently do not have any more space in their current farm shop to take on more growers or a larger customer base, even though they know the demand is there.

'We have room in our current shed building to move the shop out of the former stable block it currently resides in and up into the main shed. We hope to build a stand-alone structure within the walls of our shed, changing only the outward façade to allow easy access.'

“ **We really need to take this wake-up call seriously and act now for our future generations and start to bring back our self-sufficiency** ”

Along with the farm shop displaying a wider selection of local produce for retail customers, they also want to dedicate space purely for the purpose of education and working with local schools.

'Working to get the younger generation excited about their Island and possible career avenues within agriculture and producing is something which we strongly believe needs to be addressed and promoted to ensure the Island's self-sustainability.'

The new shop would also be a great place, he added, for local events to happen and they look forward to being able to have a 'Chef's Table', 'Supper Clubs' and other culinary events in the evening, showing the community what can be done with local produce.

Paul said Homefields wanted to be a reminder to people that it was possible to shop locally; they also felt a responsibility to support local growers: 'We want to be part of the solution, not just to create more problems. We need to be a profitable business, of course, but a business that has a moral ethos and is not just about financial gain.

'We are lucky to have the space that we do - and we want to use it to be a force for good.'



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Better than just letting it rain

Simon Cousins of Agri-Co and Ben Blampied-Smith of Hydrogrow have teamed up to start a new company that draws on the specialist skills of both

If only one could control the rain, so that it fell evenly, in the right places, at the right time and at the desired rate.

That doesn't happen, so there's the commercial opportunity for Ben Blampied-Smith's Hydrogrow company and for Simon Cousins's Agri-Co. They both have teamed up to start a new company: Jersey Irrigation Supplies Ltd, which draws upon their joint technical skills and expertise - and combines Ben's knowledge of irrigation with Simon's engineering skills.

Ben explained: 'Quite a few commercial customers had started contacting me to try to find parts for irrigation that they couldn't get easily on the Island. These have had to be ordered from the UK, which was time consuming for them. I talked this through with Simon and suggested it might be beneficial for his business and for mine if we had a joint business in which we could hold, for the convenience of customers, a stock of parts that were usually not available in the Island and which took time to order.'

'Simon does a lot of work, for example, installing dust suppression and odour reduction equipment on construction and industrial sites. For my own business, it is naturally of great value having a stock of parts available, giving commercial and non-commercial customers good access to leading irrigation brands such as Rainbird and to a large selection of irrigation parts, drip-feeds, and controllers.'

Simon has set up a store for these parts at Agri-Co's premises at Rue des Nouettes, St. Clement.

'We have been building up our stock, slowly but steadily and making sure that potential customers are aware of the parts-holding and advisory services that we offer, as well as our pump service: Grundfos pumps for irrigation systems and boreholes.'

They were both speaking in the grounds of a large private residence where new lawns are currently being established. However, Ben insisted that the service that they could jointly offer was not just for big commercial customers or for extensive private gardens.

‘We can help people who want to water their vegetable patch and for not a lot of money we can build a kit for the customer that runs itself, and can irrigate the area during the night and switch itself off during the day for example.’

Hydrogrow specialises in hydro-seeding, in which the grass seed is combined with fertiliser and wood mulch in a machine and then spread evenly on the earth. It is well suited for large lawns; a soil test is taken and seed specified to match the soil. The seed bonds to the wood mulch, so it has got sufficient moisture and fertiliser - even after a week a new lawn can already look quite well established.

Simon added: ‘Ben and I have some shared skill-sets, so our collaboration benefits both businesses as well to our mutual customers’ benefit. The easier access to parts will enable Ben to better help his own customers and Agri-Co’s own in-house engineering skills and experience are useful when a project needs some more complex engineering input.’

“ **We can help people who want to water their vegetable patch and for not a lot of money we can build a kit for the customer that runs itself, and can irrigate the area during the night and switch itself off during the day for example**



‘Ben has a massive knowledge of grass and irrigation; I have a thorough knowledge of machinery and related control systems. Agri-Co also supplies turf-care equipment to customers such as golf courses and private customers with large garden areas, so we can provide an extensive range of services from advising on turf establishment, designing and fitting irrigation systems to servicing pumps and boreholes. Between us, we can tackle projects that no other single company in the Island can.’

Ben agreed: ‘A company “in the middle” of our two businesses can offer a knowledge of the science of irrigation - getting the right tank capacity and flow rate for irrigation systems for example, and the right specification for the right pump and installing the system correctly. When customers come to see us, we’ve got the knowledge to ensure that the work is done correctly - and importantly - that we have the right materials to do the job and support and maintain the system afterwards.’

‘Proper irrigation on a large scale can be quite expensive, so it’s important to get it right first time.’





A changing world for Jersey's rural economy

Understanding Jersey's agriculture, food and fisheries trade means understanding the Crown Dependencies' relationships with the EU, the UK, and the rest of the world, says Jenny Bevis, partner in a new Jersey-based specialist in agriculture and food policy and support, Tautenay Ltd

Although I grew up in a farming milieu, both in the Scottish Highlands and in West Cornwall, I was totally sheltered from the physical, financial and personal challenges that most farmers face on a regular basis. Awareness of these challenges came in my adult years, after university, when I was working in Jersey.

I was lucky enough to secure a post working in the Plant Health Inspection Team at Howard Davis Farm. The role gave me the opportunity to walk daffodil fields, comb beaches for Colorado beetle and get to know many of Jersey's growers.

In 2017, I returned to Howard Davis Farm to help deliver the Rural Economy Strategy. I worked with growers to achieve accreditation, first through Red Tractor, and then LEAF's Sustainable Farming Review, learning the intricacies of integrated farm management along the way. From 2019 I began working on Brexit planning for farming and fisheries, helping to develop Jersey's strategy for the new trading world that we will all face after the end of the transition period.

Understanding Jersey's agriculture, food and fisheries trade means understanding the Crown Dependencies' relationships with the EU, the UK, and the rest of the world. It is a curious mix of technical, legal, operational and policy portfolios. I knew from colleagues within Jersey and from further afield that there was a demand for agri-food specialists who 'got' the Crown Dependencies so, in the spring of 2020 and with my colleague, Steve Webster, we launched a new company, Tautenay Ltd. Tautenay is a Jersey based specialist in agriculture and food policy and support, with a focus not only on Jersey but also on Guernsey and the Isle of Man and with a reach into the UK.

At the end of 2020 the UK will come to the end of its 'transition period,' and there are likely to be significant impacts on trade, particularly in agricultural and fisheries goods. As well as concluding a UK-EU trade agreement and deciding on the border restrictions that might be implemented between Northern Ireland and the British mainland, the UK is also using its departure from the EU to usher in changes to the ways in which it supports agriculture; in addition, the UK and EU are renegotiating the access rights of UK and EU vessels to their fisheries.

At the same time, the UK is in talks with the United States, New Zealand, Australia and Japan to open up new trade deals: deals which may present as many threats to UK farming and fishery businesses as they present opportunities.

All this means that agri-food industries in Great Britain will begin 2021 in a state of flux; forced to adapt to multiple challenges to their costs of production, market access and competition.

Jersey is currently dependent on UK suppliers for the majority of its food imports and on UK markets for its major food export; it is dependent on France for its fisheries exports and on local markets for much of its remaining agricultural production. The changes resulting from the UK's departure from the EU are significant.

These changes present challenges, but they present opportunities too. Making sure that Jersey businesses can make the most of this situation will require that the Island's agri-food policies and the Government's economic support are aligned with the capacity and ambitions of Jersey's businesses.

Added to all this we have been hit by Covid-19, and the impacts were immediate - not only on public health but on supply chains and markets across the agri-food industries. The UK witnessed panic buying. Closer to home, the markets for Jersey's shellfish dried up overnight as the Italian, French, Portuguese and Spanish demand for their food service businesses fell.

It was not part of our plan to set up a business during a global pandemic but, as the first impacts of Covid-19 are subsiding, we are beginning to reflect on the long-term policy consequences.

The Covid-19 'shock' has led many countries to recognise that they need resilient food supplies, and that food prices are as important as food availability. Jersey is no exception to this.

Similarly, business dependence on export markets that piggy-back on long-haul passenger flights - such as those to and from China - are considering how they might adapt. And as our agricultural, fisheries and food businesses begin the process of recovery, the clock is still counting down towards the end of 2020 and to whatever turbulence that may bring.

The challenges, to our farming and fishing businesses have rarely been more acute.



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Heavy going

Will the 'Covid 19 effect' cause horse racing to be pulled up in Jersey, after 188 years? The Jersey Race Club is doing everything possible to try to keep the sport going in the Island, as Ruth Le Cocq reports

Horse racing - two words that conjure up colourful images of power and speed, thrills and spills and the chance to get close up to the magnificent creature that is the Thoroughbred.

Add into the mix the chance to have a flutter on each race and you have the recipe for three hours of adrenaline-fuelled excitement, with Grosnez Castle, sea and sky providing a glorious backdrop.

Plans for the 2021 racing season are now underway despite the Jersey Race Club needing to find £100,000 to cover the deficit caused by the cancellation of the 2020 season and its knock-on effects.

“ We need to have the Owners to have faith that there will be racing next year. It would be a travesty to lose horse racing at Les Landes - probably one of the most beautiful courses in the world!

A month after launching a fundraising campaign, 25 per cent of members have renewed their 2021 fees in advance and many have made additional donations. An appeal to raise £50,000 on JustGiving stands at nearly £10,000.

Mrs 'Bunny' Roberts, who was recently appointed as interim president, is leading a committee intent on finding ways to save the club and create a reserve fund.

Bunny and joint vice-president Tony Taylor said there has been a positive response to the new patrons' club and several local individuals and businesses are keen to support the 188-year-old organisation.

Tony said: 'For the last five years we have struggled and lived from hand to mouth and we have had to rely on benefactors. This is no way to run a successful operation. We are trying to reach a position to have some financial reserves.'

Bunny added: 'We are selling advertising rights for the members' marquee, the racecourse itself, the commentators tower, the winners' enclosure, the paddock and around the finishing post as well as the board on the back of the hurdle closest to the grandstand, which is in every picture of every hurdle race.'

Racing in Jersey dates back to 1832, when a two-day meeting was held on the sands at St. Aubin. The JRC then moved to Grève d'Azette before settling at Gorey Common. In 1898 a new course was built at Les Quennevais although this was vacated in 1961 when demand for housing prompted the move to Les Landes.

“ It's a great day out,' said Tony, 'you are getting three hours of entertainment and it costs you £15 to come in

In recent years it has become increasingly expensive to hold race meetings as health and safety rules have become more stringent.

'They have changed dramatically to the point where they are almost prohibitive,' said Bunny.

Qualified doctors, paramedics and a St. John's Ambulance presence are needed at each race meeting and, despite exploring ways of raising money, the JRC's income depends heavily on race days.

Spectators are crucial to the Club's survival with up to 3,000 people enjoying an atmosphere of excitement as they dine in the marquee, sup drinks from the bar or study the professionally-produced race card before placing a bet.

'It's a great day out,' said Tony, 'you are getting three hours of entertainment and it costs you £15 to come in.'

'There are bouncy castles and face painting for the youngsters,' added Bunny, 'and it's free entry for children under 16. Race cards and parking are free. There is also no charge to access the viewing hill to watch the racing.'

With 50 horses currently in training and seven trainers in the Island, racing encourages and promotes tourism; it helps both the Island economy and the countryside.



Each trainer employs three or four people; farriers rely on the income they receive from shoeing the horses; feed merchants provide copious amounts of food to keep the horses fit; and veterinarians ensure the horses stay in tip-top condition.

Trainer Karl Kukuk's horses were nearing full fitness ready for the first race meeting before COVID-19 brought the Island to a standstill. Now, he is facing financial difficulties because the horses need to be looked after whether they are in work or not.

'With the training track shut at Les Landes and not being allowed to transport the horses to ride on the beach, I decided to turn them all out for a month and, as a result, our fees dropped to a minimum,' he said.

“ Without the Owners there would be no horses and without horses there would be no racing in Jersey

Karl will fight 'tooth and nail' to survive because he and his wife's love of horses is a way of life, not just a job.

And while he is very grateful to the owners of his string of horses, he is wondering what will happen next year.

'Can we expect Owners to pay training fees with so much uncertainty? Without the Owners there would be no horses and without horses there would be no racing in Jersey.'

And Bunny added: 'We need to have the Owners to have faith that there will be racing next year. It would be a travesty to lose horse racing at Les Landes - probably one of the most beautiful courses in the world!'

See the Jersey Race Club's website jerseyraceclub.com also their 'JustGiving' page: <https://jerseyraceclub.us3.list-manage.com/track/>



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The show goes on

Mike Stentiford is impressed by our spirit of natural endeavour and botanical pride



Despite months of major disruption to our daily routines, there are specific environmental events and community projects that hold such deeply held Island-wide tradition that any hint of abandonment would be unanimously declared null and void.

To prove the point, a veritable army of Islanders displayed an astonishing degree of self-motivation by insisting that, whatever the challenges, 'ShowTime' remained a priority.

Admittedly, the allowance of both personal time and individual capability meant that whatever could, or might, be achieved, needed to be reality-driven.

Thankfully, the glorious gift of a seasonally-vibrant countryside ensured that keeping ourselves and our natural environment as sunny-side-up as possible, offered an ideal way of doing so.

Sadly, one of 2020's many major disappointments was the cancellation of the official Royal Horticultural Society's judging of the Parish in Bloom competition.

Each year, the arrival of two officially accredited judges from the RHS injects an extra level of competitive parish pride and enthusiasm by raising the bar in community involvement.

But, undeterred by the obvious disruption to normal service, this annual event nevertheless found itself the recipient of a direct and determined rescue mission.

As a consequence, ten florally decorated parish halls and four public houses enthusiastically entered into the botanical spirit of this all-time favourite community competition.

With copious amounts of collective thought and colour-coordination, each individual establishment showed that, Covid or no Covid, nothing would deter them from 'keeping up a cheerful appearance'.

With the forced non-appearance of the usual RHS judges, it was left to the local expertise of the Parish in Bloom and Natural Jersey working committee to facilitate the tricky task of point-scoring.

This resulted in the four judges - Senator Steve Pallet, Jeff Hathaway, Chris Perkins and Dale Hector - formally awarding Gold to each of the entered parishes but with the overall winning Best Parish Hall jointly shared by St. Clement and St. Ouen.

As in previous years, parish public houses also flew the botanical flag with the top Gold award presented to the Farmers Inn, unanimously declared by the judges as the Island's 'best dressed pub'.

Another closely related section of this annual competition is the Natural Jersey award for nature conservation.

Again, because of Covid restrictions, judging was significantly curtailed although such limitations failed to prevent one particularly stunning project receiving the Natural Jersey Environmental Award 2020.

This was presented to Ben du Feu who, with sterling help from family and friends, created an incredibly beautiful wild flower meadow in the heart of the Trinity countryside.

Adjacent to a well-used and popular country lane, this delightful environmental project not only hit the 'pollinating bullseye' for bees and butterflies but likewise provided the best of public 'wow factors' to everyone passing by.

And lastly, one other niche event that was certainly tailor made for those honing up on their 'self-distancing' skills was the chance to set aside 15 minutes a day identifying and counting butterflies.

Becoming a citizen scientist, albeit briefly, proved a win-win situation by helping to collect useful biodiversity data while simultaneously providing a meaningful and much needed reduction in individual levels of anxiety.

At a time when a spiritual uplift was most desperately needed, each of these environmentally related invites and opportunities clearly prove that, when it comes to community investment in nature and wellbeing, doing nothing can never, for one moment, be considered an option.



Characterful barn conversion

Trinity, Jersey

Expect to find a wealth of charm throughout this chocolate box barn, which was converted approximately 25 years ago and boasts 2,300 square feet of accommodation. It's rare to find a detached house of this size with a large garden and ample parking in Rozel Bay, so with its unique character and idyllic location, this family home is a real gem. 4 bedrooms, 2 bathrooms and 3 reception rooms.

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Going green with Evie

It's all about the journey - not the destination, as Kieranne Grimshaw discovered what it's like to explore Jersey on an Evie Bike



Our increasing awareness of environmental issues together with the recent exceptionally warm weather has prompted some of us to 'Go Green' and get on our bikes - and for those without a bike or who need a little extra assistance, Evie Bikes could be a great solution. They also give you the opportunity to test them out, before making that commitment to buy an electric one.

The initial challenge is locating a bike, as they are popular and at weekends sometimes seem impossible to find. Be sure to check the Evie website to locate your nearest available bike. You'll then need to download the app and log on, then scan the QR code on the bike's battery, press 'Rent Bike' on the app and off you go! For stops en route, there's a Pause button, where the charges are minimum.

Payment is made by the hour and with a 75 mile battery range, you can cycle at least once around the whole Island if you choose to do so.

Director of Evie, Michael Burrows explained their mission: 'We aim to make Jersey a more convenient and connected place, while helping to drive towards a carbon neutral community and reduce the number of vehicles on Jersey's roads.' Inspiration enough to set us off on our journey on two wheels.

The first noticeable difference compared with conventional bikes is their weight - they are heavy, despite having power. It also makes them very stable and easy to ride for those who haven't ridden for a while.

Another advantage is they don't often get stolen - even a sumo wrestler may struggle to push it far - but you also notice their weight on steep hills, no matter how hard you peddle. They could be ideal for families of all abilities to cycle together.

Evie bikes can evoke a feeling of nostalgia - the lack of gears takes you back to your first bike as a child. They take getting used to, but after a while feel quite robust and resilient and in traffic feel safer than a racing bike.

As we cycled along the Five Mile Road it still felt relatively challenging and the extra help to go up Mont Pinel hill was a pleasant reward. If you push too much, you just feel more tired. These bikes don't go much above 15mph - the trick is to almost let the bike do the work, maintaining only a gentle contact with the pedals.

Stopping for a quick photo shoot at Corbière proved quite amusing. The views were superb until another Evie bike cyclist was spotted struggling up the hill - looking rather hot and puffed out. This made us realise that these bikes have limitations on steep hills. They don't start very well on an incline unless you pedal - or push - first. We also discovered that if you venture off piste, such as along Corbière causeway (at low tide), the bikes become 'out of range' and loose power. This is also when you find out how heavy they are to move, so it's best to check the on-line map first.

Reaching the top of another hill was one of our highlights, the bike seemed to perk up and accelerate, but just for an instant. The very peak of hills is when you notice the power most. Then back to gentle pedalling along the flat. We took the opportunity to see the countryside and enjoy the scenery without rushing through it.

“ We aim to make Jersey a more convenient and connected place, while helping to drive towards a carbon neutral community and reduce the number of vehicles on Jersey's roads

All the fresh air and exercise, albeit assisted, can make you hungry, so a few refreshment stops were inevitable. At one coastal eatery, we parked up the bikes, paused them as instructed and enjoyed a pleasant interlude - until we got up and saw one bike was gone!

Our pause hadn't worked properly - so beware of the technology and ensure you have proper internet connection - fortunately a quick telephone call resulted in a replacement Evie bike all in the time to enjoy another coffee.

The issues of demand outgrowing supply have recently been addressed. Michael Burrows confirmed: 'We have just taken delivery of another 50 electric bikes - but this time more conventional ones, not reliant on mobile phone and GPS coverage.'

At the end of our day we had cycled around 60 km, enjoyed a scenic breakfast and lunch en route and felt some sense of achievement. If you enjoy green living and getting out in the fresh air, it's certainly worth giving these bikes a go.



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1

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2

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3

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4

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5

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Something old, something new

Jersey is blessed with hundreds of picture postcard old granite cottages and former agricultural buildings; renovating them sympathetically while achieving the comfort levels expected in a modern dwelling is not without challenge, as Lynn Schofield reports

The challenge the National Trust for Jersey has risen to time and again is the restoration of old properties to their former glory while also reinforcing the Trust's environmental credentials by reducing their carbon footprint.

Climate change and carbon reduction are aspects of modern life about which the Trust is passionate.

While many might fear giving up their trusty old oil boiler in a draughty cottage, the Trust knows that one of the most effective ways to reduce the carbon emissions causing climate change is to swap fossil fuel heating for low carbon electric heating.

Le Rât in St. Lawrence is the latest Trust property to make the switch. This modest house was acquired by the Trust in 1937. It is typical of many small Jersey houses of the 17th century and would originally have been thatched.

Today, it comprises a kitchen and living room on the ground floor with two bedrooms on the first floor.

When the ancient oil-fired Stanley cooker/boiler reached the end of its life, the Trust looked at how best to replace this. Phase 1 was the replacement of the heating part of the system, with a new EHC Comet electric boiler, supplied and fitted by Jersey Electricity.

Sous Les Bois, Trinity.





A JEC heat pump.

Phase 2 followed, with the Trust installing a secondhand electric AGA that had been gifted to the Trust. The AGA Intelligent Management System (AIMS) allows flexible programming of the cooker and contributes to the energy efficiency of the house. Since installation, the oil tank and associated pipework have been cleared and Le Rât is now 100% electric.

Other renovations have been more comprehensive combining traditional restoration with the very latest low-carbon heating technologies.

Jersey was exporting in the region of 150,000 gallons of cider by the mid-19th century so it is little surprise that most farms at that time had a pressoir. Les Côtils Farm at Mont à l'Abbé, on the northern outskirts of St. Helier, was no exception. With its extensive apple orchard, it produced a considerable volume of cider from its modest pressoir.

Today, the Trust has sympathetically converted Les Côtils Farm Pressoir into a charming, characterful, two-bedroom cosy home. Bequeathed the entire farm in 2002 by Mr Donald Le Brun, the Trust first replaced the roof and rebuilt the whole south wall in its original pattern of Flemish bond brickwork.

Original features were retained wherever possible and all new joinery designed in a sympathetic style to suit the building. But when it came to heating, the Trust turned to Jersey Electricity to design and fit a modern and ultra-efficient system using a Mitsubishi air source heat pump.

“ **I think the Trust has proved that you can combine tradition with modern technology for the benefit of those living in old properties and the environment**

The heat pump supports an underfloor heating system to all ground floor areas that can be controlled via individual room thermostats. The heat pump also supports radiators and towel rails on the upper floor and all the home's hot water needs. And to complete the low carbon, sustainable credentials of the Pressoir, JE also fitted a complimentary electric vehicle charge point.

The Les Côtils Farm Pressoir conversion followed a successful earlier project at Sous Les Bois, a former home of the de Gruchys and Larbalestiers. The Trust wanted to make this charming, early 17th Century cottage, next to Jardin d'Olivet in Trinity, energy efficient and fit for the 21st Century without ruining its character.

‘The house had solid granite walls, lacked modern foundations and, at the start, had no insulation,’ said JE Engineer Ian Esnouf. ‘But a new extension, housing a kitchen, utility room and bathroom, had been built to today's standards, so we needed a heating system that would effectively and efficiently cope with both parts of the property.’

Underfloor heating was laid in the extension and, following a survey and calculations on heat loss, a highly efficient air source heat pump was installed to replace the oil boiler. It effectively delivers heat to the underfloor system in the new extension and the old-style, cast iron range radiators in the original part of the house.

Solar panels were installed on the roof of the barn to provide supplementary heat for hot water in the summer months, while another underfloor heating system was laid in the granary.

JE Energy Solutions manager Ian Wilson said: ‘A heat pump is the ideal choice for a conversion such as the Pressoir and Sous Le Bois due to the high level of thermal insulation the Trust has fitted plus, heat pumps are perfectly suited to underfloor heating systems due to the lower but more constant ambient temperatures required.

‘Heat pumps generally are 300% efficient, meaning you get £3 of heat for every £1 you spend on running them. But the latest models claim 500% efficiency which means you get £5 of heat for every £1 spent which is incredible.

‘I think the Trust has proved that you can combine tradition with modern technology for the benefit of those living in old properties and the environment.’

The beverage garden

Sponsored by



Forget about the kitchen garden - why not have a beverage garden instead? asks our gardening correspondent, Gill Maccabe. It could be much more amusing

When I asked my husband for help creating a drinks garden, his eyes lit up and he wondered which beer kegs to stock. The mood changed when I explained that I meant a garden dedicated to growing plants that can be used to create drinks.

On the day inspiration struck I was going to start my day with a cup of rosehip tea. However, the gardener had not only deadheaded the rather splendid bed of *Rosa Rugosa* along the front of the house but had also removed all the rosehips, which the day before were literally weighing down the branches and were going to take pride of place in my winter drinks cupboard.

So especially for him, on the off-chance he is reading this, *Rosa Rugosa* is grown around the world - and yes, in Jersey - for its fragrance, medicine and rosehips, which are packed with vitamin C and make a delicious drink. (Actually, that's what he is now getting instead of coffee, once I discover another source).

One of my greatest cost savings of recent months has been in refusing to buy those little packs of herbal tea which promise the world in a cup, with names such as 'Woman's Tea', 'Lemon Drizzle Tea' or 'Harmony Tea'.

I used to spend pounds on the various flavours for different times of day, totally sucked into the marketing spin with its promises of tea to make you feel just like a woman should - and tea to help you sleep once you have had enough of feeling like a woman should.

In fact, the contents of my flower and herb beds and adjacent hedgerows can provide a day to night collection of beverages for every occasion and mood - and gender.

Preparation is easy: you pick the leaves or buds, depending on individual plants and either dry them in a small dehydrator (priced from around £50), use an oven heated to 50 C (or 122F), or use the bottom warming drawer of your Aga or Rayburn.

Once dried, pack the leaves or buds in a glass jar and illustrate with some pretty labels.

You can infuse the tea by using fill-your-own-tea bags, which are widely available these days, or make it the old fashioned way with a teapot and strainer.

To help you get started with your Beverage Garden this autumn here are a few ideas for non-alcoholic, alcoholic and just plain healthy drinks.

Revitalising Teas

Echinacea (Echinacea purpurea) -

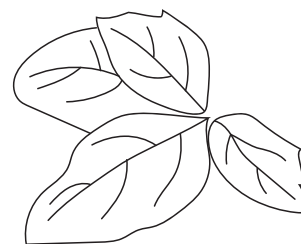
The buds of this attractive purple flower can nip a cold in the bud and can boost immunity when infused with boiling water, lemon juice or honey.

Nettle - Nettle tea from common garden nettles is the mother of all spring tonics. It can help kick start your body when you are feeling stagnant - or hungover. The older looking leaves are sweeter: boil in a pan of water for around 15 minutes, serve with honey to taste.



Tea to aid Digestion

Mint - You can use the leaves straight from plant in a tea pot or dry them. They can aid digestion or ease discomfort caused by eating too much.

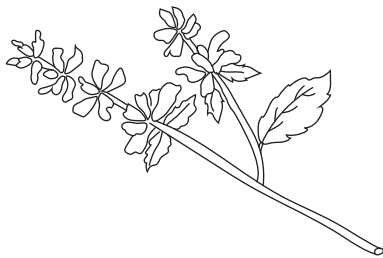


Hyssop - use Anise Hyssop - Great for digestive and intestinal problems, gas and colic. Use about 2 or 3 teaspoons per pot of water and steep for around 15 minutes.

Tea to help you sleep

Chamomile tea - use Roman or German (*chamaemelum noble*) flowers - Gather the pretty daisy-like flower heads when they begin to fall back from the centre of the bud. Gather first thing in the morning. Infuse for around 15 minutes and serve with honey.

Catnip (nepeta Catara) - Calming tea. Look what it does to cats: our cat spends the whole day in the purple flowered catmint bed by the front door and comes out at suppertime literally swaying.



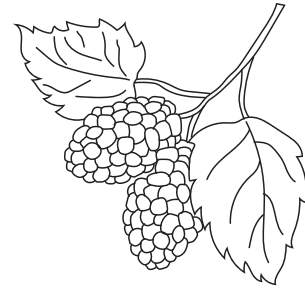
Lavender tea - use the buds of English lavender (*Lavandula angustifolai*) for 15 minutes. Delicious with ginger and a little bit of vanilla pod.

Alcoholic Beverages

Sloe Gin - At this time of year sloes are in abundance in the hedgerows. Ensure you prick each berry with a pin and place in a wide topped jar or bottle, pour over your cheapest duty free gin and sugar. Turn the jar slowly and regularly for the first few weeks then put it away and forget about it until Christmas. Strain and sip.

Rhubarb Vodka - Simply add rhubarb, sugar and orange zest to a bottle and add vodka. Turn or gently shake every now and then for around four weeks to dissolve sugar and redistribute the rhubarb. Strain and serve in chilled shot glasses.

Mulberry Liqueur - Fill a bottle with mulberries, gin, caster sugar and a handful of roasted almonds. One delicious liqueur.



Finally don't forget you can make the best smoothies from your vegetable garden. Try kale, swiss chard, spinach and cucumber mixed with almond milk.

Cheers!

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Tertiary Education At HMP La Moye

Training in horticulture and much else... the Reducing Re-offending Department at HMP La Moye is placing a high emphasis on vocational training and education as part of its strategy. Gill Maccabe went to prison to report

The Prison is not meant to be a nice place to visit. You have to be invited, and even then there are layers of security and locked gates and doors before you gain access. You are not allowed any personal possessions and from the moment you turn into the area off La Rue Baal you can feel the hidden cameras following your progress.

Once inside the compound, however, there is visible proof that recommendations from the 2017 HM Chief Inspectors Prison report (that more be done to prepare prisoners for education, training or sustained employment on release) are being implemented.

Losing one's liberty is grim, but it does feel and sound as if the most is being made of inmates' potential, within the confines of the rigorous structure that the prison and criminal justice system demands.

The external walkways are lined with wooden planters overflowing with summer blooms, made and grown by prisoners; the fences are painted in contemporary and pleasing shades of green and there are masses of poly tunnels filled with plants and vegetables. This section, apart from the constant presence of uniformed officers, and barbed wire on the top of the external walls looks like a mini RHS Wisley. There was even the sound of female voices singing through a barred but open window.

“ **I feel as if this is the ideal job for me, I've got the best job in the world**

The new Head of Reducing Re-offending, Lesley Harrison, explained that the sound was coming from the segregated female wing and they were doing their laundry singing to music.

'I feel as if this is the ideal job for me, I've got the best job in the world,' she confided.

Lesley's remit is wide, though simple in its passion. She doesn't want to see inmates returning and she is evangelical about the benefits of education and the development of life skills for prisoners and the importance of supporting their reintegration back into the community.

The prison continues to build on its plans to help prepare prisoners for release so that they are work ready, personally ready and community ready; education includes functional skills for literacy and numeracy, life skills classes include health and wellbeing, managing personal finances, cooking on a budget, basic housekeeping - anything that can help prisoners feel positive about themselves on release and help them forge the right path, to be good family members, employees and citizens rather than to continue a spiral of self-destructive behaviour.

A core curriculum is accessible to all prisoners, male and female, who can choose to gain qualifications that can potentially provide them with opportunities for employment - developing skills in areas that include catering, carpentry, painting and decorating and horticulture.

The horticulture and carpentry departments are quietly, without fanfare, producing a small number of items for Island households and business, including items from horticulture under the Genuine Jersey logo. There is a product range catalogue available that features items such as planters, garden benches, tables, kitchen units, fencing and even church pews.

Most of the vegetable and herbs consumed in the prison kitchens are grown by prisoners as the primary function of the horticulture area is to feed the prison population. They also make regular donations to the Beresford Street Kitchen, the charity that provides training and employment for Islanders with learning difficulties.

For the last four years they have also supplied the Island with Christmas poinsettias, sold exclusively through the Co-Op. Everything is grown organically and all food and garden waste is composted in a giant hot composter called The Rocket - and reused.

In the carpentry workshop two male prisoners were totally absorbed working on a greenhouse structure being installed inside the workshop.

'I've managed to get City and Guilds Level 1 in carpentry since being here,' one man aged in his early forties confided proudly to me.

He wryly acknowledged that he would be able to progress further as he was going to 'be in for a while'. 'I wouldn't have achieved anything like this outside,' he added ruefully.

Another young man was putting the finishing touches to a very modern painted floor to ceiling bookshelf, a bespoke client order.

In another corner of the room was an agricultural cart in for architectural refurbishment.

In fact recently, prisoners have restored some 100 Edwardian cast iron brackets for the lampposts lining St. Brelade's Bay and they are also responsible for restoring many of the wooden benches lining the promenade in front of Hotel L'Horizon.

“ **We support and guide prisoners to experiment with growing and encourage them to do all the necessary research in the prison library, sometimes starting projects from scratch**

It was lunchtime and a group of male inmates were being escorted from one locked polytunnel area back to their cell, which gave the vocational training instructor time to show us proudly around the expanse of polytunnel and greenhouses.

'We support and guide prisoners to experiment with growing and encourage them to do all the necessary research in the prison library, sometimes starting projects from scratch. For example one man who is going to be with us for a while has been experimenting with vertical planting with great success.'

Others are actively involved in preparing for the RJA&HS show and he pointed to the largest kale, carrot and cabbage plants I have ever seen, thanks to giant vegetable seed supplied by celebrity gardener Kevin Fortey.

These vegetables have since gone on to win the August RJA&HS 'best in show', nine first prizes, two second prizes and one highly commended.

Lesley concluded: 'As well as growing food through the horticultural programme, other prison initiatives enable prisoners to learn to prepare, cook and eat healthily, which brings with it the physical and psychological benefits of proper nutrition and a healthy lifestyle.'

'We have a dedicated team of officers and prison support staff who work hard to provide opportunities that will prepare prisoners for release, with a view to reducing re-offending and reduce the associated costs and impact that criminal behaviour can have in our small community.'

You can ask for a copy of the product range catalogue by e-mailing workshop@gov.je or come up with your own design ideas and ask for a quote.



Gathering time... and feminine energy

Sally Roberts works in the herb garden at Samarès Manor and gives talks on herbs. She writes about the garden and about the herbs that provide her with both her work and her interest

Autumn time is fast approaching as I write, and the herb garden has thrived through the hot summer, though signs of thirst and the season change are showing clearly. Around now I am found gathering rosehips and elderberries, and various herbs to take me through the winter months. I have already dried oregano, thyme and marjoram for my tomato sauces, casseroles and soups, and lemon verbena for tea, sage for sore throats. These herbs all aid our immune system, higher on our minds this year than ever, and I logically thought that it would be this subject I would be writing about.

However, other plants called my attention, and as I reflected on them I realised they are all deeply feminine in nature, that is, described in legend and used through the ages either to symbolise, heal or celebrate feminine energy.



So I heeded the call - after all, it is not just on a physical, nutritional level that our immune system is boosted - our emotional happiness, pleasure, laughter, sense of fulfilment, relaxation and plenty of sleep all play their part. The nourishment from nature comes in many different ways, and it's often at an unspoken soul level that it feeds us the most. One of my favourite annual rituals at this time of year is making rosehip syrup. I began this many years ago whilst living in France from the roses rambling through our hedgerows.

I love the idea of capturing the beauty and intensity of roses (can there be a more feminine flower?) in their fruit. Rose hips are packed full of Vitamin C, so much so, that during the second World War, children were sent out to pick them for this reason, as fruit supplies were scarce. In fact, one of our tour guides, Anne, can remember being sent out to pick them in the 1950s, and being paid 4d a pound by the Red Cross for them! The hips should be ripe and soft when you gather them - when will depend on the weather that year, any time from late August through to November.

I smiled when I asked Caryl, our MD, if there was any particular herb she would like me to mention, and she said the Chaste Berry (*Vitex Agnus Castus*). This is another of my favourites, and we have a superb example here at Samares. It is reminiscent of a Buddleia, with masses of spikes of mauve coloured flowers, which are followed in the autumn by small, dark berries. These berries taste peppery, and can be used fresh or dried. They are well known to be one of the best hormone regulators for women, and are used for a variety of female issues ranging from PMS, infertility and menopausal symptoms. Consultation with a qualified herbalist is advised here, but you can buy a tincture from a health food shop or pharmacy. I should add here that the name 'chaste berry' appears to originate from monks taking them to reduce their sexual desire! (It was also once known as monk's pepper).

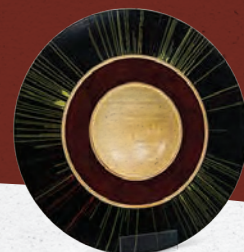
The other herb called to attention is myrtle. We have a beautiful myrtle bush here - she is evergreen, with small, shiny oval leaves, starry white fragrant flowers, followed by blue-black juniper like berries.



In legends, myrtle is the sacred plant of Aphrodite, goddess of love and beauty. Consequently it has been used in wedding ceremonies throughout history in European countries, and since the time of Queen Victoria, always included in the royal bouquets in England. When Ella, our admin assistant, married here this August down in the Japanese garden, Caryl naturally included myrtle in the flowers to celebrate the occasion. The leaves can be dried and used similarly to bay leaves in cooking, and the berries can be harvested to make a cough syrup, helping colds and chest infections.

So here's hoping we have some mild, mellow autumn days filled with that special golden light, and you can come along and enjoy the seasonal colours of the garden - maybe say hello to the Chaste Berry, and Myrtle too.

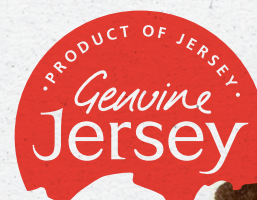
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The (very) big Jersey cabbage

Philip and Jacquelyn Johnson are planting cabbages this autumn in their garden... but they won't be making soup with them. Alasdair Crosby investigated

The big Jersey cabbage... No, don't ask which well-known Islander this person might be. We are talking about the vegetable, *Brassica oleracea palmifolia*. Thousands of them - if not hundreds of thousands - were once grown in the Island in temps passé.

A fair number of them were made into walking sticks. They were often sold as novelty items to the burgeoning number of tourists; as friends and relatives in England might have said at the time: 'They went to Jersey and only brought me back this lousy cabbage stick.'

But there was also a practical use for them in the Island: a cabbage stick would make a good cattle prod, for example, or could be used for anything else for which a long staff would prove useful, such as fencing. At a time when rabbits were more widely kept to provide part of the household diet, cabbage leaves made an ideal diet for them: the leaves could be picked off as the cabbages grew upwards and provided a supply of rabbit food for nine months or so.



And then, of course, there was the Jersey cabbage loaf. For anyone who might have ever wondered how - and why - this Island culinary staple originated, Philip Johnson has the answer:

“ We did a few sticks for Christmas presents and a few for retirement presents – and the demand hasn't stopped

'In the old traditional farm baking ovens, you lit a fire inside and then raked the ashes: as it was very hot at the bottom and top of the oven, you put the cabbage leaves below and on top of the loaves to protect them from burning. It wasn't for the flavour; it was to protect the loaf in the oven.'

Nowadays, Philip and his wife, Jacquelyn, are the only Islanders who grow the big Jersey cabbage to make them into walking sticks, although there might be one or two people still growing them for animal food or just growing them for fun.

Their cabbage patch is in their garden behind their home on the Grande Route de St. Jean, south of Sion. Passers-by will recognise their house, 'Homestill' from the notice on the roadside advertising Philip's knife and tool grinding business. Visitors to the St. Aubin 'Vintage Fair' will recognise him from his pitch there selling vintage gramophones.

They started growing cabbages in 1994. It was not long after the time that L'Etacq Woodcrafts - then the main Island sales outlet for the sticks - had closed its doors.



Jacquelyn said: 'I first saw them growing when I was a little girl. My father used to drive the family around the Island on a Sunday afternoon, and I saw them growing near Devil's Hole; I was intrigued by them.'

Years later, my son wondered what a cabbage stick was, so I decided to get some seed and plant them.

'We did a few sticks for Christmas presents and a few for retirement presents - and the demand hasn't stopped.'

The growing cycle of the cabbage plants starts in August when the seed is planted. They are planted in the ground in September and grow to the following September - a 12 to 13 month cycle.

Their final height depends on the weather. As Philip said: 'You get good growing seasons and not so good seasons. Not sure yet - after so many years of growing them - what makes a really good growing season. Sometimes we get really good, fat, tubby sticks and the next year we get long, thin ones... it all depends on when the sun and the rain come. Like all plants, they grow looking for the sun. If there isn't much sun, they tend to grow taller and thinner.'

Once the cabbages are cut, they take two years to dry out. After only one year they still look green - and nobody wants a green-coloured walking stick.

It is during the second year that they change colour from green to brown. Jacquelyn sands them down, varnishes them and Philip put a turned wooden top on them, with a Jersey crest inlaid into it.

A boost to their business was when the television programme 'Countryfile' visited Jersey in 2010 and included them in their programme.



The programme was subsequently shown around the world and suddenly they received enquiries about their sticks from Australia, New Zealand, the USA... they received a sales enquiry for seed from Japan and subsequently received back a photo from their customer showing their Jersey cabbages thriving there; they featured in a Japanese gardening magazine.

The Kale Society of Sweden did an official visit to the Island (which may have been overlooked by the Jersey media) and visited them. A couple of years ago they sent seed to Texas, where the cabbages are now growing.

Texans may be bragging that the biggest and tallest cabbages come from Texas; Philip and Jacquelyn know better.

For further details visit: homestill.co.uk/cabbage.html

New Series: *secret gardens*

Introducing a new series featuring gardens that are in private ownership and not always visible to the public, other than on special occasions or open days. We start at the garden of Le Prevot, St. Clement, belonging to Diana Mossop



It is hard to understand the chaos in the world when you are in such a beautiful place,' said Diana Mossop as she led her way round her peaceful garden, stopping now and then at a fruit tree to pick a juicy plum, to examine one of the many flower beds or to point out a vista through the trees.

'The idea is to have a garden that is constantly changing, and utterly stunning at all times of the year to maximise the extraordinary pleasure of this beautiful space,' she continued. 'In the spring I am surrounded by blossom of magnolia, cherry and all the floral trees. In the orchard, the blossom of the fruit trees is pollinated by my bees. It is an ever changing scene. The daffodils come and then the blue irises. In the spring, part of the garden is allowed to go wild as a patch for the bees and butterflies and as a nesting place for the gold finches.

'Then come the rhododendrons, azaleas and camellias and the hollyhocks are wonderful - they are so lordly and make such a statement, and then they go, and the dahlias come and the roses, some of which are very old and heavenly scented.

The garden was originally designed for the wedding of her son, Peter and his bride, Jo. The wedding photos of the happy couple show them sitting among daisies, cornflowers and marigolds.

Diana wanted to continue to use the garden for weddings and she has grown a wedding arch, covered with roses and wisteria. But this year all the wedding events have been cancelled, due to CV19. Diana is the Commandery President of St. John Ambulance in Jersey, so her garden is offered to them for any functions or training exercises.

Diana loved meeting all the carers and has said that if they want to come to the garden, especially if they live in cramped accommodation in town and - heaven forbid - Jersey has to regress to another lockdown, they are welcome to visit the garden with the family members or friends they are looking after.

“ The idea is to have a garden that is constantly changing, and utterly stunning at all times of the year to maximise the extraordinary pleasure of this beautiful space

Looking after the garden are her gardeners for the past 40 years, Greg and Natalie. Greg looks after the vegetables and Natalie looks after the flowers. The produce of the fruit trees and the large kitchen garden feed Diana, her family, the gardeners' family and friends... and the birds!

There are cherries, raspberries, greengages, plums, apples, pears, kiwis, grapes... 'I always have fresh "organic" food and there is nothing more wonderful than going out into the garden and picking whatever one needs,' she said. 'It is so lovely to share it with everybody.




“Alfresco” is such a wonderful way to entertain one’s family and friends with croquet on the lawn and barbecues. This summer the garden has been particularly important since the pandemic has meant that we have all had to stay at home.’

“ My garden is a magical healing place and so special that it is a place to share. There is nothing more wonderful than hearing the joyful sounds of happy children. My most precious experience is when I hold courses for young children to teach them about the healing power of flowers

There is also a yurt, which provides a space for classes or meetings - Diana has recently met Steve Le Long, the ‘young person’s substance misuse worker’, to discuss the use of the garden as an appropriate environment for meetings with the young people with whom he works. In the future, she hopes this sort of use will tie in with the nearby field that she has recently gifted to Jersey Trees for Life to use as a tree nursery and educational centre.

As she said: ‘My garden is a magical healing place and so special that it is a place to share. There is nothing more wonderful than hearing the joyful sounds of happy children. My most precious experience is when I hold courses for young children to teach them about the healing power of flowers.’

A woman in 18th-century attire, wearing a white bonnet and a long, light-colored dress, is cleaning a bedroom. She is using a long-handled mop to clean the wooden floor. The room features a bed with white linens, a wooden desk, and a window with floral curtains. A large, dark, textured chest is visible in the foreground.

Lockdown - 1815 style

Deep cleaning by scullery maid.

Coronavirus is by no means the first plague to have visited the Island. Observing correct social distancing, Alasdair Crosby paid a visit to the locked-down household at 16 New Street in 1815 during an outbreak of smallpox and spoke to some ‘Gorgeous Georgians’

‘Where are you from?’ asked the housekeeper at No 16 New Street as I approached the front door.

‘The 21st Century,’ I answered reassuringly. She had received quite a few visits that day already from time travelling members of the local media.

She welcomed me inside, even though the household was in lockdown because of the smallpox epidemic - the children had been sent to the country to stay with their grandmother and the parents and servants were cooped up inside, seemingly for months. No visitors were allowed - but that, thankfully, did not apply to time travellers.

The housekeeper, Hester Crabbie (actually Linsey Noble), wearing an elegant cloth mask over her nose and mouth, explained that the house owners, Mr and Mrs Journeaux, were getting on each other’s nerves as all of their social events had either been cancelled or postponed. The cook was trying to concoct something interesting for lunch and the scullery maid was upstairs, ‘deep cleaning’ the children’s bedrooms in their absence.

She offered me a glass of madeira (she knew how to get the media - at least this member - on-side) and after a viewing of Mr Journeaux’s office and the dining room, she introduced me to Louisa the cook (Sue Gorin), who was in the kitchen preparing lunch.



Louisa explained that the Market was only open intermittently at the moment, because of the smallpox (or was it scarlet fever?), but as the house had a large garden they were not short of fresh produce. They grew a wide range of vegetables and produce such as beetroot and cabbage that could be pickled to eat during winter and spring months. There were herbs, different kinds of parsley, a hothouse for a grape vine and melons, strawberries, pears and other fruit in season.

She was able to procure salted ham and salted cod and she was doing lots of baking, so they did not have to rush out and do any panic buying.

Mrs Journeaux was not very well, so lavender and camomile from the garden were being cut and used for their therapeutic qualities.

Then it was up the stairs to meet Mr and Mrs Journeaux (Martin and Barbara Pittman), who were indeed not having a very happy time. She couldn't meet her friends or wear any fine dresses; she was just slopping about at home in an afternoon gown. Her face was pale with the chalk she used to disguise her smallpox scars and she was worried about her teeth – the result of eating so much sugar (the popular food of the time).

Individual shops in town had closed and to cap everything, they had the noise and dust from a building site almost opposite: a new church was being built (to be called St Paul's) in what had been a garden opposite. And she was also depressed having already lost several of her young children to various diseases.

She asked: Would I go and check on the scullery maid? She had been sent up to the floor above to deep-clean the empty children's bedrooms.

And so I met Mary (Ruth Tuck), cleaning the floors with vinegar to disinfect everything and sprinkling lavender to make the rooms smell nicer.

Mixing lavender with bicarbonate of soda would kill the bedbugs, and tightening the strings underneath the mattress so the occupant's mattress would not fall through on to the floor when sat upon... Had I not heard the phrase 'Sleep tight and don't let the bugs bite'?

And... Oh no! One of the other servants had forgotten to empty a chamber pot beside the bed.

Now she'd have to go all the way downstairs and throw the contents into the street.



The cook prepares dinner from the garden.

Time, perhaps, for a relaxing stroll in the garden... but my time was up and I was back in the 21st Century. No lovely garden; it had become de Gruchy's menswear department. Bother.

**The 'Gorgeous Georgians' living history event was organised by the National Trust for Jersey at their property, 16 New Street.*



The housekeeper serves refreshments.

An exceptional but forgotten explorer

'Philip De Carteret RN'

by Jane Ashelford.

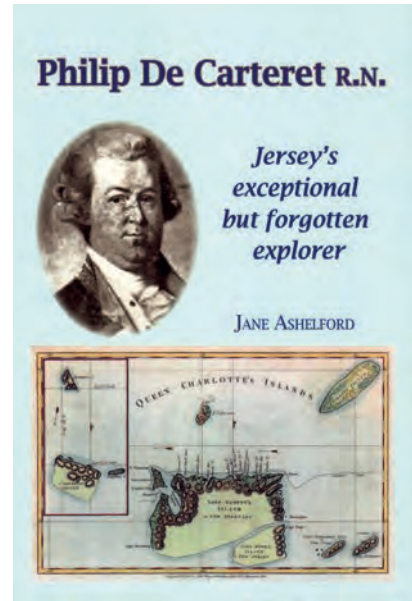
Reviewed by James

Le Cocq

I enjoy it when a book comes along that surprises me, and it's fair to say that Jane Ashelford's *Philip De Carteret R.N.* contained several. I had not expected to be immersed in the life of this Jersey-born sailor so quickly, nor find myself eagerly poring through 18th Century maritime history. Perhaps what shocked me the most upon finishing Carteret's story was that it had remained an unremarked secret until now. Fortunately, Ashelford has brought this 'neglected and gallant officer' into the spotlight he deserves with her comprehensive and richly detailed book.

To say the reader is in for an extensive account of Carteret's time in the Royal Navy would be an understatement. From his birth at Trinity Manor to his eventual retirement and death, the narrative is bursting with information concerning the individuals, ships and events that impacted on his life. While this occasionally means the narrative goes on tangents to explain these elements, the author ensures they come back round to focus on Carteret and his expedition once more.

One can therefore discover the sequence of event leading up to Carteret's defining voyage, as well as follow him step for step as he made his perilous navigation of the Pacific. Indeed, background information is very much one of the book's major qualities, which is written to be easily accessible to the reader. I never finished a chapter feeling confused or wanting for details that saw Carteret desperately tackling dwindling supplies, encroaching sickness and the gradual collapse of his ship.



That being said, there is so much information woven into the narrative that it comes in danger of being lost amid specific facts and finer explanations. A number of these sections are told to the reader rather than shown, meaning there were points where I struggled to fully experience the striking displays of courage and stubbornness displayed by Carteret and his crew.

This is but a minor concern, and one that is helped by the catalogue of images and direct quotes that accompany the text. I found these to be excellent for visualising Carteret's story, the world of the 18th Century, and how the people of the time interacted with it. I particularly liked the inclusion of a map at the very beginning, as it allowed me to keep track of the divergent paths Carteret and Captain Wallis took as I read the book.

Philip De Carteret R.N. does this 'exceptional but forgotten explorer' justice and gives everybody the chance to discover his story through an unbiased voice. They will be able to share in his discoveries, feel his mounting frustrations, and delve headfirst behind the scenes of the whole adventure. With her blend of storytelling and historical fact, Ashelford ensures Philip de Carteret's remarkable tale is readily accessible to all.

Philip de Carteret R.N. £9.95.
Published by Seaflower books. Available through RURAL magazine, Seaflower publishers or Amazon



Captain Carteret taking possession of English Cove

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Image: Designers Guild Autumn Collection 2020.

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Custard - by another name

Côtard - or custard? – and the connection with 'costermonger'? The history of a Jersey apple, by Vincent Obbard of Samarès Manor

The Côtard is an apple variety described as: 'large and cylindrical. Slightly rounded and angular. Skin: dry and rather rough with many small russeted lenticels; ground colour a yellowish green.'

I have five Côtard trees in my own orchard at Samarès. After a fine summer, the apples turn an attractive yellow custard colour. For reason of the yellow colour, I had imagined that the Côtard had obtained its name.

This assumption of mine may not be right. The origin of the name Côtard at least, is probably mediaeval, from the old French '*Caste*' or side, hence 'angular'. It may have nothing to do with 'custard'.

The Mediaeval Costard was indeed a large ribbed greenish yellow cooking apple. It was by far the most popular apple in England, giving its name to the costermonger.

According to Joan Morgan, author of 'The New Apple Book', records show that Costards were being imported from France in 1292, when an order for 300 lbs was sent to Edward I at Berwick Castle. They cost 12 pence a hundred, as opposed to just 3 pence for unnamed varieties. One reason for this interest in French apples was that Edward I was married to Eleanor d'Aquitaine, so trade at this time with France was lively. Another apple which was imported from France was the 'Blancdurel', which survives in France to this day as 'Calville Blanc'.

Although the Romans probably first brought the cultivation of apples with them to Britain, Norman rule in England brought with it the Norman enthusiasm for growing fruit, sometimes together with herbs and vegetables, or sometimes in a separate orchard ('hortus yard'). Orchards were often enclosed by a high wall.

My property, Samarès Manor, was owned by a Norman Seigneur, who would have maintained an orchard. I know from my own experience how well apples still grow here in the fertile, moist, yet well drained soil in the still subsisting walled garden.

So, is there a possibility that the Jersey Côtard is the same apple as the Mediaeval English Costard, which arrived in England from France with Edward 1, at which time it would have already been well established in the Channel Isles?

Might there have been an orchard at Samarès in the 12th Century containing Côtard apple trees? Sadly, the official view is that the English Costard has, despite its former popularity, probably died out. The nearest apple to it may be the 'Catshead'; in profile, the outline is said to resemble a cat's head. The Catshead differs, at least in the following respect, from the Jersey Côtard: the 'eye' (opposite the stalk) is 'large and open'; whereas the eye of the Jersey Côtard is described as being in a 'basin... small, narrow and shallow... Sepals short and closed.'

Dr Robert Hogg in his fruit Manual published in 1884 thought that the Costard might be the same as the Catshead. (I can well imagine how the word 'Costard' can be confused with 'Cat's Head' after a few glasses of cider!)

One thing is for sure: The Jersey Côtard apple must be the same as the Côtard described by J. G Speer in his article 'Pommage' published in the Société Jersiaise Bulletin 1970 volume 20, a most comprehensive study of Jersey apple names.

It is part of a list of 65 apples provided to him by Frank Le Maistre, who described the Côtard as 'Green and sour. December. It makes only a small tree but bears well.' Incidentally, Mr Speer does *also* mention an apple called 'Tête de Cat' ('Catshead'), described simply as 'A keeping apple. Sour'.

I retain just a spark of hope that it may be possible to prove that the Jersey Côtard is indeed an ancient relic, dating back to the rule of the Channel Isles by the Dukes of Normandy. It's an interesting thought and it cannot be categorically ruled out.

Harriet Le Couteur was the wife of Sir John Le Couteur. He was well known as a soldier and local politician, but above all, a countryman and horticulturist, devoted to his agricultural heritage. He became a respected authority on Jersey cows and wheat varieties. Among all other achievements, he became ADC to Queen Victoria and was responsible for giving her a tour of the Island in 1846. He was an enthusiastic fruit grower.



The Côtard.

During the Island tour, they visited Saunders Nurseries, near Five Oaks, where at one time, it was said that there were thousands of fruit trees and exotic plants. Harriet painted exquisite water colours of Jersey apple and pear trees, said to represent a complete record of all Jersey apples growing in their garden from between 1831 and 1862.

But is there a painting of the Côtard?

And can anyone lead me to the present whereabouts of the paintings? I would love to see them.

It's certainly worth continuing the search for answers...

** This is abbreviated from a fuller essay on this subject, posted on the RURAL website: www.ruraljersey.co.uk*

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Longevity, loyalty and liberation

As the Occupation began in 1940 and worry and panic set in across the Islands and businesses ceased trading, Alexander E Picot chose to stand firm and keep his accountancy firm open for business. Andrew Le Cheminant, Director of Alex Picot Trust, explains how this brave decision led to the successful continuation of what has become one of Jersey's longest-established, independent trust companies



Andrew Le Cheminant
Director of Alex Picot Trust

When World War II broke out, Alexander E Picot was the principle of Alex E Picot & Co, an accountancy practice with a 55-year Jersey heritage and prominent offices in Hill Street, St. Helier.

Five long years later, on the day that Islanders gathered in St. Helier to witness the Liberation of Jersey from German occupation, we like to imagine that Alex and his loyal staff would have taken their rightful place among the crowds to join the celebrations.

Not only had they withstood personal hardships but together they had successfully protected the heritage of a Jersey firm with roots tracing back to the late 19th Century.

Our history began in 1885 when premises at 12 Hill Street were registered as a firm of 'agents for commission' and the address was attributed to one Mr Charles G Roberts, the founder of the firm.

Some 20 years later, he was joined in Hill Street by Charles H Brocklehurst, an Associate Member of the Society for Incorporated Accountants.

When Roberts retired in 1904 he appointed his long-term friend Brocklehurst as his successor, and left the firm to him.

Brocklehurst continued alone for several years before employing an ambitious and capable individual, Alexander E Picot and by 1915, the partnership of Brocklehurst & Picot was established. By 1926 the firm had become known as Alex E Picot & Co.

The occupation years

The German occupation brought imminent disruption to the Picot firm, yet never one to accept defeat, Alexander E Picot decided to brave it out. Faced with the threat of invasion, he gave his staff, including his two sons, their final pay and implored them to do 'what you think best'.

The following morning, he and a handful of his loyal team, including Lilian du Feu, remained.

Over the coming months, while other local businesses sadly ceased trading, they made the best of things and even looked to take on a couple of additional employees including Hedley Luce.



One notable aspect of the work done during the Occupation was the formation of the Jersey Insurance Pool, in which Alex and Hedley played a prominent part.

Local insurance policyholders were maintained, and premiums collected, resulting in a sizeable insurance pool ready to be turned over to the appropriate insurance companies.

Not only did this help to preserve a feeling of normality for the Island, but it also enhanced the firm's reputation for trust and reliability. One notable instance was when Abraham de Gruchy & Co sought a claim for extensive fire damage to their premises and it was promptly settled 'without making a drama out of a crisis'.

The Liberation of 1945 brought a very welcome end to the Island's Occupation and set in motion the healing process of Jersey and of the Picot firm.

Familiar faces returned home, including Alex's sons Donald and Leslie, and the strong foundation that Alex had maintained in their absence offered a stable platform on which a new incarnation could form.

Upon his death just three years after Liberation day, Alex's sons took over the firm.

Upholding traditional values

Today, we remain committed to the traditional values upheld by our predecessors with two familiar themes running throughout our history; loyalty and a commitment to the community.

We are hugely grateful to Alex Picot and his team for their unflinching resilience and determination to keep going despite the Occupation years; in remembrance of them, we are very pleased to partner with Jersey Heritage as corporate sponsor of its Liberation 75 exhibition.

The exhibition celebrates Islanders who, like Alex and Lilian, endured unimaginable hardship to protect Jersey for generations to come. Regretfully we do not have any evidence of how Alex celebrated this day but thanks to this exhibition we are able to glimpse how he might have been feeling by listening to the stories of his contemporaries.



The exhibition, 'A Day to Remember - Liberation 75' is a short immersive projected film that tells the dramatic story of those heady days of freedom from the perspectives of those who lived through them in Jersey.

It is open daily in the Jersey Museum and Art Gallery, Weighbridge Place and is free to visit.

For more information and to watch online clips please see: www.jerseyheritage.org

The live-in connection

From CI Home Care



‘A day of the life of a live-in carer,’ said our Director - ‘just jot down your thoughts about the role and why you do it’ continued the request.

It sounded quite simple. I’ve been a paid live-in carer for nearly two years now and met some amazing and inspirational clients - on top of having cared for elderly family members before that. But how to capture two years of variety in 500 words?

I’ll admit that as well as being excited when I met my first client there was a tiny bit of apprehension. ‘Would they like me? Would I remember everything I’d been told in the briefing and handover? If I got into difficulty how long would it be before help arrived? What if...’

But the self-doubt quickly vanished. The home care company assured me that a good match is made between the carer and the client and they were completely right. They also have a large team of hourly carers in the Island and a 24/7 on-call manager and so I knew help would always be readily available. I loved my first client... and my second... and going back to the first... and everyone I’ve met in between as schedules have had to be constantly re-jigged during Covid due to varying travel restrictions.

I am a British ex-policewoman who now lives in France. I have one remaining 17-year old in education, and the others, in their early twenties, are more than capable of looking after him. I therefore work in Jersey two weeks on and two weeks off (under normal circumstances) - which feels like having repeating holidays throughout the year!

Some of my colleagues live in Jersey, others in the UK or in France like me, but we all share a passion for making peoples’ older age the absolute best it can be, and able to enjoy the luxury of being able to do that on a one-on one basis in the client’s own home, as opposed to doing so in a group residential setting.

The role of a live-in carer is to provide support to maintain a client’s ability to stay safely in their own home, while respecting their privacy and helping them lead as independent a life as possible.

My first client suffered from dementia and did need constant support. Another client is more astute than many people half their age, albeit she does have a debilitating condition, and much of my time has spent ferrying her from one social engagement to another!

No two days are ever the same, even when a client likes routine. Each day you learn more about the person, their character and the life they once led. With dementia clients, this can be harder to uncover but through photographs, videos and music you can usually rekindle memories, and like a jigsaw piece together the picture of their earlier life. Those precious glimpses into the person you are caring for are so rewarding - as is being able to help family members see a client enjoying life, whether during face to face visits or via Skype.

I still think about arriving on my first day, suitcase in hand, a knot in my stomach and the hope that the ‘match making’ had been done brilliantly by the care managers. I’ve had the pleasure of supporting several clients now. The matchmaking’s been great! I wouldn’t change it for the world! It’s an incredibly rewarding work experience.

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YOU CAN TASTE WHEN
OUR HENS HAVE
HAD ROOM TO ROAM



YOU CAN TASTE WHEN IT'S

WAITROSE
& PARTNERS



Art, inspired by nature

In each issue of RURAL we profile works by contemporary Jersey artists who draw their inspiration from Jersey's landscapes or natural environment

In this issue we feature the winning picture of the 2020 RURAL Jersey Landscape Award, in which RURAL magazine teamed up with CCA Galleries International and sponsors to judge a new art award category at the Jersey Summer Exhibition.

The winning picture is Celina Borfiga's Rocco Tower, which was unanimously chosen for first place by all the judges.

Celina commented: 'Although my work is mainly abstract, I also enjoy painting a familiar scene, and through the use of colour and texture transform it into something more obscure, while still retaining an essence of familiarity for the viewer.'

'The painting of Rocco Tower evolved from an abstract painting I was working on which constantly gave me a feeling of 'not being quite there yet'. The more I looked at the work, the more I could see an emerging image of Rocco Tower and St. Ouen's Bay, so I continued working on the painting until I managed to capture that final image on the canvas.'

The painting, which sold for £850, was painted in acrylic and measured 90x90cm. More of her work can be seen at Studio 18 and The Harbour Gallery.

The runner up and third placed pictures are shown in the following article on the next page...

RURAL
Jersey Country Life Magazine



The landscapes of Rural Jersey

The RURAL Jersey Landscape Awards evening was held in July, as part of the Jersey Summer Exhibition at CCA Galleries International, Hill Street

The competition was sponsored by BCR Law, which sponsored the first prize (£600) to the winning artist and the third prize (£150) to Robert Allen. The second prize was sponsored by the National Trust for Jersey, and consisted of a cost-free weekend at its self-catering Le Catel Fort, Grève de Lecq.

The prizes were presented by the managing partner of BCR Law, David Benest, and by the marketing and events manager of the National Trust for Jersey, Donna Le Marrec. The refreshments were sponsored by the Victor Hugo Wine Company.

David Benest and Donna Le Marrec, together with Sasha Gibb of CCA Art Galleries International and Alasdair Crosby of RURAL magazine comprised the judging panel.

Unfortunately the winning artist, Celina Borfiga, was not at the awards evening at the CCA Art Galleries there - she is considered 'vulnerable' at the moment as far as Covid 19 is concerned. Neither was the runner up, Anna Le Moine Gray, who now lives in Brittany and for obvious reasons could not travel to Jersey as she had planned.

The RURAL Jersey Landscape Award is now in its second year. All art works representing traditional Jersey landscapes that have been selected for the Jersey Summer Exhibition are automatically entered.

RURAL magazine's owner and editor, Alasdair Crosby, thanked the sponsors and also the artists who had contributed their works to the Exhibition. The following is adapted from his speech:

'THE competition's title - "RURAL Jersey landscape awards" begs the question: What in Jersey is a "rural landscape?" In the UK, that question hardly needs to be asked: think Constable's Haywain, Flatford Mill, water meadows by Salisbury Cathedral and so on.



The winning picture in the 2020 - RURAL Jersey Landscape Awards was Celina Borfiga's *Rocco Tower*.



Runner up was Anna Le Moine Gray's *Sair d'Hiver - St Aubin Tower*.



The winner of the third place was Robert Allen's *Tidal Expanse*.



Left - right: David Benest, Alasdair Crosby, Sasha Gibb & Donna le Marrec.

‘Yes, we have got rural views in Jersey - secret valleys, old farmhouses and plenty more, but so much of Jersey art is influenced by the sea - and artists like seascapes, of course. So we took the view that if an artist painted a scene, perhaps at low tide, with his back to the sea looking inland, or had stood looking along the coastline - that was ‘a rural view’ in local terms. Terra Firma - and plenty of it - is the key.

‘By contrast, a seascape looking outwards from the Island with only the sea in view... well, it might be a lovely painting, but it does not qualify exactly as a “rural view”.

‘Another question: Why should a magazine be pushing a journalistic snout into the unfamiliar realm of art and art judging? The answer to that, of course, is the magazine’s title, which should provide a useful clue to its interest in rural Jersey.

We are not just about farming and the countryside, not just about cows and potatoes - we aim to strike a balance, with our features, on local art and culture as well.

‘But there is a bit more to it than that: it is said that the location of the soul of any community, great or small, is in its traditional, typical countryside. England’s rural landscapes have always defined its idea of itself as a nation. The same goes for any other community elsewhere - as it does in Jersey.

‘The soul of Jersey - meaning its essential characteristics and character as a place and as a community - seems more likely to be found in its farmed countryside, its coastline, its pockets of woods, heathland and valleys, than in the banks and offices of town.

‘One mustn’t go overboard on this theme: a Jersey farmer once told me that where I might see a lovely and inspiring view he saw his own factory floor; which, of course, is very true.

“The countryside” is as much an artificial man-made construction as any inner-city or built-up environment.

‘But it is an artificial construction that, on a banal level, not only attracts visitors and thus benefits the local economy, but also - and more importantly - uplifts the spirit, provides inspiration, consolation and relaxation and, in general, directs us all, especially through its representation in the arts, in the direction of the Good, the True and the Beautiful... which should also be the aspiration of any self-respecting publication, including RURAL magazine. And supporting this event, which brings together the arts and the countryside, is for us, a step along this road.’



Smugglers' Island

By Jonathan Voak

Imagine a smuggler from times gone by and you may think of a Cornish sailor in a striped sweater landing barrels of liquor on a moonlit beach. In fact this romantic impression might just as easily apply to Jersey which was at the heart of this illicit trade during the 18th Century, known as the golden age of smuggling. Jersey was notorious as the hub for smuggling goods from England into Normandy and Brittany, the chief commodities being tobacco, tea, wines and spirits, woollen goods, salt, lace and exotic spices from the East Indies. Boats would cross from France to collect the goods and when confronted by British customs officers at sea could put up fierce resistance. High import duties made the running of dutiable goods a highly attractive proposition and smugglers found plenty of unguarded coastline to land their cargoes. In Jersey the smugglers were aided by complicit Islanders who acted as 'investors' or 'venturers' determined to protect their profitable, but illegal, enterprise.

We are reminded about this forgotten chapter in Jersey's history by an extraordinary picture painted by a visitor to the Island 235 years ago.

The artist was Thomas Whitcombe who arrived in Jersey in 1785 during an uneasy truce between Britain and France. A state of war existed between the two nations throughout much of the 18th Century and it was not always possible to visit the Channel Islands. It had only been four years since the French were defeated at the Battle of Jersey and when war with France ended in 1783 Thomas Whitcombe took his chance to visit them. He was not put off by the dangers and discomfort of the voyage and visited the Island more than once.

Titled *'Jersey Pier with a distant view of Elizabeth Castle'* this impressive painting shows the old North Quay demolished in the 19th century and the South Pier which still stands today. To the right is a British merchant ship at anchor flying the Red Ensign whilst on the left, by the quayside, is a British Revenue cutter which has recently been in action, evident from the extensive damage to her sails which have been peppered by cannon balls.

Revenue cutters were small, lightly armed, sailing vessels built expressly for the prevention of smuggling and the enforcement of customs regulations. Their extra speed made it possible to catch the smugglers at sea who were left in no doubt that it was a Revenue Cutter from the sight of the Royal Naval jack flying at her stern and up to a dozen nine-pounder cannons training their sights.

Born around 1752 Thomas Whitcombe lived and worked in London and became one of the leading marine painters of his day, exhibiting frequently at the Royal Academy. He is unrivalled for recording naval actions associated with the French Revolutionary Wars and his work is represented in the Tate Gallery, National Maritime Museum and other museums and galleries worldwide. It is fortunate that this intrepid artist took the opportunity to visit the Island and left us this remarkable image encapsulating a moment in time.

This painting is one of the highlights of the three-day Fine Art, Antiques & Jewellery auction on 14-16 October 2020 at Martel Maides Auctions in Guernsey and is being offered with an estimate of £80,000-120,000.



Photography by Chris George.

Thomas Whitcombe
(British, c.1752-1824)

Jersey Pier with a distant view of Elizabeth Castle.

Shipping in St. Helier Harbour, Jersey looking towards Elizabeth Castle.

Oil on canvas.

Signed and dated 1785 lower right.

35 ½ x 59 ½ inches (90 x 151cm).

Estimate:

£80,000 - £120,000.

Jonathan and Colette Voak are now sourcing good quality pictures, antiques and jewellery for the Fine Art, Antiques & Jewellery auction to be held by Guernsey based Martel Maides Auctions in December 2020.

Contact Jonathan and Colette to arrange a home visit, free auction estimates and immediate collection. Also valuations for probate and insurance.

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Lichtblick - our 'ray of light'



The house building industry is currently undergoing an evolution with the rapid growth of modern manufacturing methods. Pioneering Eco house builder Baufritz, which has an ever-increasing order book in Jersey, is at the vanguard of this evolution

Baufritz interior designer Sigrid Krämer has produced what we think is our healthiest and most climate-protecting house yet. We call it *Lichtblick* - or, in English, 'Ray of Light'.

She said: 'Warmth and comfort were given to the model house by the balanced interplay between wood and glass. On the ground floor, large windows were used, which means that the house benefits from lots of natural daylight.'

We believe that this model house heralds a new chapter in healthier sustainable construction, without having to compromise on living comfort.

House and living space concept

The straightforward, compact, organic family house with a smart natural wooden exterior, not only delivers state of the art sustainability, but also the modern style preferences of many clients. At around 190 square meters and spread over two floors, it is based on the Vorarlberg architecture of Austria's westernmost province. The designers succeeded in creating a house with over 89% wood content, without depriving it of its modern appearance.

With visual highlights, such as a weather-protected comfortable balcony and a design statement of the two terraces, the house allows seamless movement between inside and out, which underlines the importance of nature in daily living.

The balanced interplay of the natural materials used, gives the house a special striking style. Above all, the horizontal, rough-sawn, untreated Credo spruce facade shapes the appearance of the house and gives it a look of special charm.

On the ground floor, large window doors were used, which allow free access to the terrace from the kitchen/living area. As a result, the house benefits from plenty of natural daylight. In the private living rooms on the upper floor, size-optimised windows provide light-flooded bright rooms, while offering increased protection from summer heat - a very important factor for Ultra-Low-Energy houses, where over heating must be mitigated.

“ *Lichtblick* delivers living and life with the highest possible health and climate protection, while creating a flexible future living configuration entirely according to the changing needs and wishes of its residents

The extension, which is linked to the house via a connection module, has also been designed to match the main house with a natural wooden facade. The dimensions of *Lichtblick* were planned with a deliberate simplicity and reduction to the essentials, which in turn is reflected in the classic, matt-black tiled pitched roof without roof overhangs. The large photovoltaic system, underlines the innovative house technology, which is a central component of the overall concept.

Lichtblick is a CO₂-neutral building, which takes into account the often concealed ‘grey energy’. Embedded carbon in building manufacturing materials such as concrete, as well as a historic tendency to send materials to landfill, results in a high carbon footprint. Baufritz addresses this problem in a number of ways.



Our primary manufacturing material is wood. We source from certified sustainable forests. In fact, we believe all building materials should be as natural as possible. As all our houses are manufactured in our state-of-the-art factory, waste is kept to an absolute minimum. Our houses can be recycled, delivering a closed loop manufacturing process. In other words, thanks to intelligent compact planning, space-optimised living and state-of-the-art efficiency technology, the house maximises its positive sustainability credentials.

A special highlight of *Lichtblick* is the concept of the ‘growing house’, with flexible future living configurations according to the changing needs and wishes of its residents. In this way, an extension building can be docked to the model house, connected via a cube element, with which the compactly planned *Lichtblick* model house can grow as needed.

Additional storage and living space can thus be created, whether for guests, a larger home office or an independent apartment.

The new Baufritz model house *Lichtblick* delivers living and life with the highest possible health and climate protection, while creating a flexible future living configuration entirely according to the changing needs and wishes of its residents.

**Baufritz is the pioneer of healthy buildings. Natural sustainably sourced materials are the main raw materials. They say no to PU construction foams, chemical insulation materials, toxic adhesives and laminate flooring and yes to 100% tested building material. A huge benefit of their construction principle results in houses with a very low carbon footprint.*

**Their vision is to build homes that combine an unrivalled level of comfort and luxury with an abundance of natural materials. Every Baufritz home is different as each one is individually created through collaboration with one of their in-house architects and interior designers.*

**All houses are prefabricated at their state-of-the-art factory in Erkheim, Germany and then assembled on site.*

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BAUFRITZ
WIR BAUEN GESUNDHEIT

Cheers! Happy Anniversary!

The Liberation Brewery Company - the latest incarnation of the former Ann Street Brewery - will be 150 years old next year: certainly a good reason to celebrate. Head brewer Pat Dean looked ahead to 2021

Have you got any old beer mats, beer bottles, posters or anything else related to Mary Ann Street Brewery and its famous brand, 'Mary Anne'?

If so, the brewing team at the Liberation Brewery would like to hear from you. The Liberation Brewery Company, the successor to Ann Street, is having its 150th anniversary in 2021 and they are planning a bit of a do throughout the year.

If your hoarded memorabilia does not mean too much to you, they will swap it for some beer - an irresistible offer, surely! If it is valuable, they would like it please on temporary loan and they promise to keep it safe.

The head brewer, Pat Dean, said: 'It would be good to have items that would enable us to share the history of the company and to explain it. And if anybody has any interesting stories or reminiscences, they would be much appreciated as well.'

Thanks to Covid 19, the year 2020 has been an unfortunate one for planned anniversaries and celebrations. In the case of the Liberation Brewery Company, they had planned to open their premises for an Open Day during the Liberation 75 celebrations in May... but that was not to be, of course.

Also, after an unsettling period during which the company's name has changed about six times in 20 years, it was planned to celebrate their latest transformation into the 'Liberation Brewery Company'... but how can one gather friends and customers round for a launch party during 'social distancing'? It would not be especially convivial.

But, looking on the bright side of things, all these festivities are not so much cancelled as postponed to their birthday year next year.

Pat said: 'Plans are still on-going, but certainly Liberation Day 2021 will be an important day of celebration for us: we hope we can have our deferred open day then.'

'We also really want to have an exhibition of some of the artefacts from our long history. There is plenty of material out there.'

'After all, it has been a long time since Mr J S Palmer first brewed beer in Ann Street in 1871 - and we have been an integral part of Island life ever since then.'





Some dates from its history:

1871: Beer first brewed at Ann Street by Mr J S Palmer.

1895: The formation of Ann Street Brewery Ltd, following the acquisition of the brewery by Mr Inverness John Bathe and a business partner.

1905: Registered as a limited company.

1911: It is believed that the first mention of the 'Mary Ann' brand dates from around this time, although it was not registered as a brand in the Royal Court until the late

1920s: There are many theories about how the name Mary Ann originated.

To quote one: there was popular music hall song in 1911, titled: 'Mary Ann, she's after me'. This was very popular among the various concert parties who came to Jersey in the first decades of the 20th Century to give their performances at the Tin House - the building that later made way for the West Park Pavilion - and the pubs of Jersey.

1923: 15 Island hotels and inns were purchased, forming the basis of the company's diversification into ownership of bars and public houses.

1940-45: The Occupation - there was only a short interruption to brewing. Between 1942 and 1944 it had to brew for the Occupation forces from ingredients purchased in France.

1950: New brewery constructed in Ann Street. The building, and an additional brew house, was completed at a cost of £500,000.

1954: Licensed by Allied Breweries to brew and market Skol Lager - up until then the new company had only brewed ale.

1971: Ian Steven took over as the managing director. Under his lead, Ann Street began developing its pub estate holdings, which grew to more than 100 across the Channel Islands.

1981: The subsidiary wine company, Victor Hugo Wines, formed.

1995: Name changes to The Jersey Brewery.

1997: The company's bought the real ale operation, the Star and Topsy Toad Brewery.

2002: Businessman Tom Scott, who had acquired a stake in Ann Street, led a three-way merger among Ann Street, Le Riches Stores, and his own company, CI Traders.

2004: Jersey Brewery and Topsy Toad were relocated to Tregear House, Longueville Road, formerly the site of the soft drinks company, A E Smith and Sons.

2008: Following a management buyout, the brewery and wine business came under the ownership of Liberation Group and separated off from the rest of C I Traders.

The name 'Mary Ann' was reinstated.

2009: Liberation Ale debuted at the Great British Beer Festival.

2011 & 2013: Gold medals for Liberation Ale won at the International Brewing Awards for cask ale.

2014: The brewery won three awards at the British Bottlers' Institute Awards, picking up a gold medal for its Liberation IPA.

The Liberation Group acquired the Butcombe Brewery and pubs business located near Bristol as a platform for expansion in the UK.

2016: The company sold for £118 million to Caledonia Investments PLC.

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The greening of town

David Warr has the last word

Around 14 years ago I visited a Coffee estate in Brazil called 'Datterra'. It was an extraordinary experience. They were thinking deeply about the impact their actions were having not only on the environment but also on the lives of the people they employed. It was a business model that made a deep impression on me.

Their latest project is the planting of a new forest of 37,493 native trees. To fund this they're using some of their profit from coffee sales to companies like mine. As a result 220 of those trees will have been funded by our coffee purchases from Datterra. It's a great example of local action having a global impact.

This brings me to the point of this article, the positive impact that our actions here in Jersey can have on a much wider audience.

Much has been spoken about how effective the 'track and trace' operation has been in keeping people safe during the global pandemic. It has demonstrated that despite the general cynicism that pervades the actions of our Government, when needs must stuff, gets done. The problem in so many cases is that there are so many legacy issues. Too many departments with too many fingers in too many pies and a general unwillingness in turn to give up that power and influence. The result: years of stalemate and voter dissatisfaction. I believe that what the lock-down has demonstrated is that business as usual is no longer acceptable.

A great example of a huge opportunity to change things is around the 'greening of St. Helier'. If lock-down taught us anything it's about the importance of our green spaces.



Although there are some fantastic examples, such as Parade Gardens, there are other areas that have suffered years of neglect; a hangover from an era when maintaining green spaces was seen as a cost rather than an investment - the proverbial low hanging fruit.

I managed to lay my hands on a list of Government departments charged with maintaining green spaces in St. Helier. They include: States of Jersey Development Company, Property Holdings; Ports, States of Jersey Parks Manager and of course the Parish of St. Helier Parks and Garden department. The result: a complete lack of consistency of experience for residents and visitors alike. If ever there was a moment in time to change this piecemeal approach to our public spaces, it's now.

As with so many other areas such as parking control and road maintenance, the Parish of St. Helier isn't in charge of its own destiny as much as you might think. Legacy, legacy, legacy!

It's time the Parish of St. Helier was given the power to look after all the public spaces in St. Helier. Only then will there be a consistent approach taken to all our green spaces and the concept of the 'greening of St. Helier' can be delivered. I'm not giving up on the private sector, they're just as capable as anyone of creating great public spaces, however if they are not given the budget so to do you end up getting what you paid for.

Never before has there been so much awareness of the importance of green public spaces for the public's wellbeing. Jersey could become an exemplar to the wider world of what can be done with green spaces in urban areas. It requires courage and determination, much like my coffee producer friends in Brazil and the team that has delivered 'track and trace' so successfully.

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