

RURAL

Jersey Country Life Magazine

Issue 40 | Autumn 2022

Challenges and opportunities

The aims and ambitions of Jersey's new Environment Minister, Deputy Jonathan Renouf

Sparkle and magic

The Jersey Horse of the Year Show takes place in October

Special theme:

Jersey's dairy industry today

How now, brown cow?

WIN
Jersey Pearl
jewellery & more
worth
£330!


A Home EV Charger

with full warranty from only
£30 a month*

Easycharge. It's the way forward.

- Smart charging via app
- 6,000 miles of EV power**
- Faster overnight charging

Visit jec.co.uk/easycharge

 Jersey Electricity

*Terms & conditions apply.

**Approximate mileage based on 1,500kWh overnight charging per year assuming an EV efficiency of 4 miles per kWh.

Welcome

Happy birthday to me – 40 in October!

If only.

But this issue of RURAL is the 40th since we first went to print. That was in spring 2013, so spring 2023 will be our tenth anniversary. Although I say it myself, it's not a bad age to reach, considering that local free magazines have a distinct tendency to succumb to infant mortality.

There will be three issues of RURAL in this season of moderate celebration: this present one (No 40); winter 2022 and the tenth anniversary issue in spring of next year. We felt that we could do no better to mark this season than by focussing on farming in Jersey. That was the fundamental reason for the conception of RURAL magazine: to support and speak for, as best we could, the Island's farming industry.

Farming is at the heart of the rural community – but its very existence is being threatened now by a plethora of misfortunes all coming hot foot after one another.

For once, that dreadful cliché, 'a perfect storm' is fully justified. Plague, war, famine (supply shortages), this summer's scorching hot weather; the misfortunes sound almost biblical – and then there's also Brexit, even if that doesn't feature much in the Book of Revelation.

In this issue we focus on dairy farming – where would Jersey be without its globally renowned Jersey cow?



The famous Jersey Royal potato and the other crops will feature in the winter issue and for our tenth anniversary edition next spring, we are inviting our expert contributors to plot a course for farming's future.

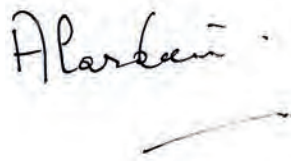
In our very first issue we listed the various topics that we expected to cover in the new magazine. In summary, we asked: 'How can the best of Jersey's traditional, local, rural community life be preserved so that it plays a continued vibrant part in the Island's present and future?'

Over 40 issues, that question remains at the core of the magazine's content and it remains today just as pertinent as ever.

As we said in Issue No 1: 'We hope that RURAL might provide at least some of the answers.'

.....

Alasdair Crosby | Editor
www.ruraljersey.co.uk



©2019. All rights reserved. No part of this publication may be reproduced, distributed, or transmitted in any form or by any means, including photocopying, recording, or other electronic or mechanical methods, without the prior written permission of the publisher, except in the case of brief quotations embodied in critical reviews and certain other non-commercial uses permitted by copyright law. **Disclaimer:** While every effort is made to ensure accuracy, no responsibility can be accepted for inaccuracies, however caused. No liability can be accepted for copy, illustrations, photographs, artwork or advertising material while in transmission or with the publisher or their agents. All information is correct at time of going to print.

Front cover image:
The president of the RJA&HS,
Robert Perchard
Photo by Gary Grimshaw
See page 62

Published by
Crosby Media and Publishing Ltd
La Caumiéthe, 2 Mon Plaisir Cottages
Rue de Bel Air
St Mary JE3 3ED
T 01534 865334
M 07797 773880
BACS 40-25-34 | 43835928

Editor
Alasdair Crosby
editorial@ruraljersey.co.uk

Assistant Editor
Cathy Le Feuvre
cathy@cathylefeuvre.com

Website and 'Rural Post' Editor
Hannah Voak
hannah@hannahvoak.com

Photography
Gary Grimshaw
info@photoreportage.co.uk

Design
AI Studio
www.aistudio.je

Our regular writing team and the topics they cover:

Agriculture Alasdair Crosby
editorial@ruraljersey.co.uk

The Environment Caroline Spencer
carolinespencerjersey@gmail.com

Horses Ruth Le Cocq
ruth_le_cocq@hotmail.com

Dogs and other pets Kieranne Grimshaw
kieranne.s@gmail.com

Gardens and gardening Gill Maccabe
gillmaccabe17@gmail.com

Local art, music and books
Alasdair Crosby editorial@ruraljersey.co.uk

To be included in the distribution list of our fortnightly e-mail newsletter, RURAL POST, email editorial@ruraljersey.co.uk. See our website www.ruraljersey.co.uk for details about postal subscription rates.



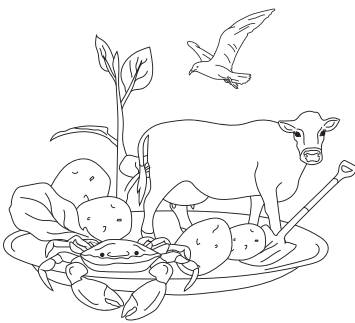
Contents

5 Over the wall

A RURAL view.

6 The Jersey Salmagundi

A mixed salad of Jersey events and news, with a bit of this, that and the other added.



Cover story

Special theme: Jersey's dairy industry today

62 On the brink?

The president of the RJA&HS, Robert Perchard, introduces RURAL magazine's special theme of 'Jersey's dairy industry today'.



The environment

10 Challenges and opportunities

The new Environment Minister, Jonathan Renouf, spoke to Kieranne Grimshaw about his aims and ambitions in his new job, particularly with regard to the agricultural sector.



13 Heat, drought and the general state of nature

Mike Stentiford reflects on our simmering summer of '22.

14 £1 for every kilometer

The Saltgate fund administration company is pledging £2,500 to the Stroke Association charity, if their compliance manager, Dione Duhamel, can run 2,500km this year.

Home & garden

16 In a bind about bindweed?

There's no quick fix to getting rid of it - only hard graft works, as Gill Maccabe reports.



18 The botanic gardens of Samarès Manor

Samarès is playing its part in increasing the availability of Jersey's indigenous wild flowers. Alasdair Crosby paid a visit to the gardens and to the new wildflower hub.



Paw & hoof print

22 Sparkle and magic

In the first ever Jersey Horse of the Year Show, this October. Ruth Le Cocq reports.

23 Dogs welcome

Kieranne Grimshaw continues her series about dog-friendly establishments, this time visiting the Breakwater Café at St Catherine's.

Personalities

26 Keeping it in the family

Gill Maccabe met Gaynor Marshall, who has inherited the Clairval Farm organic herd of cows after the sudden and unexpected passing of her mother, Sadie Le Sueur-Rennard.

28 Showcasing the past

Philippa Evans-Bevan met Jersey Heritage chief executive Jon Carter, as part of her 'Root and Branch' series of interviews.

Molluscs

They're feeling frisky - they don't often get a section in RURAL all to themselves

29 How to irritate an oyster...

... and create an eco-gem. Alasdair Crosby met Julia Williams, product director and manager at Jersey Pearl.



32 'Come out of your shells and try us!'

Cathy Le Feuvre visits The Snail House and suggests: 'Give escargot a go'.

The arts

34 Art inspired by nature

Winning results of the 2022 RURAL magazine Landscape Awards.

37 Inspiring women

Cathy Le Feuvre reviews an inspiring new book.

The law

40 The Visite Royale

By Advocate John Borg of BCR Law LLP.

43 Hedging your bets

Is your neighbour's high hedge causing a shadow on your garden and your life? Nathalie Le Cuirot, associate at Ogier, has some answers about what can be done.

Health & the third age

46 Ageing wisely - take care of relationships too

By Helen O'Meara of CI Home Care.

Special theme:

Jersey's rural & farming heritage

50 The Jersey cow in temps passé

A 20th Century retrospect in old photos.



57 Stories from the past

Cathy Le Feuvre continues to uncover interesting artefacts held in the Jersey Heritage collections that reveal stories from the Island's rural history.

58 A farm under occupation

A new book has been written by Andy Gilson about farming in Jersey during the Occupation. He shares a little of what he has discovered.

Special theme:

Jersey's dairy industry today

66 Jersey's milky way

Bringing Jersey milk to market - the managing director of the Jersey Dairy, Eamon Fenlon, talked to Alasdair Crosby.



69 The World Jersey Cattle Bureau

What it is and what it does, by its president, Stephen Le Feuvre.

70 Jersey beef

The current state of the market: Jersey Milk Marketing Board vice chairman, Phil Le Maistre updated Alasdair Crosby.

72 Past, present & future

Profile of the Royal Jersey Agricultural and Horticultural Society, by its chief executive, James Godfrey.

74 Dairy for Development

The importance of RJA&HS-led projects in Africa. By Cathy Le Feuvre.

76 Local food for local... cows

Growing our own fodder for the Island's dairy herd and avoiding the effect of artificial disruptions from far away. Andrew Le Gallais was interviewed by Alasdair Crosby.

On the RURAL magazine's website, ruraljersey.co.uk:

78 Education and training

By Jessica McGovern, head of Education and Development at the RJA&HS.

78 A decade is a short time in farming

By chief executive and secretary of the RJA&HS, James Godfrey.

Last word

80 Trees *should* be for life

Donna Le Marrec has the last word.

Contributors

| | |
|----------------------|-------------------|
| John Borg | Cathy Le Feuvre |
| Philippa Evans-Bevan | Stephen Le Feuvre |
| Derrick Frigot | Donna Le Marrec |
| Andy Gilson | Gill Maccabe |
| James Godfrey | Jessica McGovern |
| Kieranne Grimshaw | Helen O'Meara |
| Ruth Le Cocq | Robert Perchard |
| Nathalie Le Cuirot | Mike Stentiford |

Hang up the hosepipe.

Use a watering can instead.

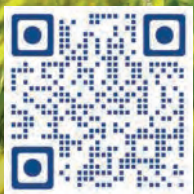
Please note that the hosepipe ban is still in place.

Rainfall this year has been exceptionally low and during the hot summer demand for water was high.

The temporary hosepipe ban will help preserve water stocks for autumn and winter and allow our reservoirs to refill.

You can water your garden with tap water by hand, using a bucket, or with a watering can. You may also water your garden using greywater (i.e. from showers) or rainwater from a water butt through a hosepipe.

Thank you for your support at this important time.



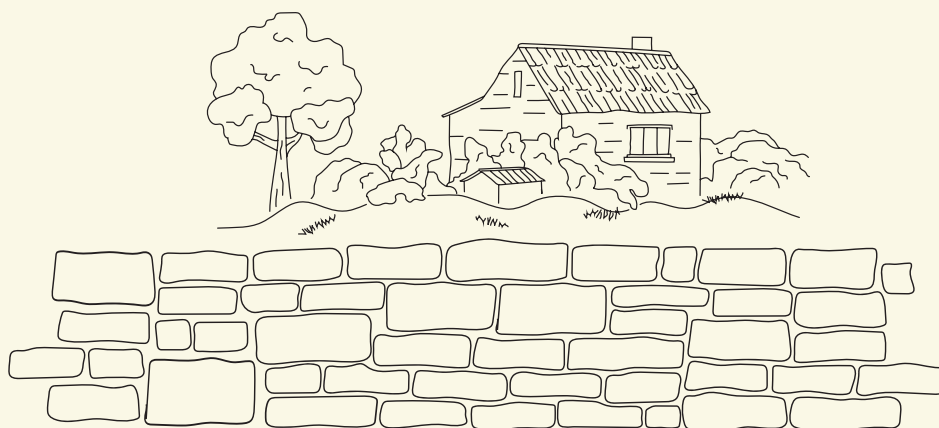
jerseywater.je/hosepipe-ban




JerseyWater
for Island life

Over the wall

A RURAL view



There has been much ado in recent months about the rezoning of fields to allow for building development. Of course, we all have our own opinions about it.

The ‘pro’ side of the argument refers to enabling Jersey people to live in homes they can actually afford, rather than having to leave their native Island because everything is just too expensive here. The opposing side of the argument deplores the disappearance of fields that could otherwise be used to grow local food for local people. Also, of course, it’s nicer for people living nearby to have a rural view from their windows rather than overlooking a building development and then subsequently to have to live with the results of that development: noise, close neighbours, more traffic, and so forth.

It is possible that regular readers of *RURAL* might side instinctively with the ‘keep fields as fields’ side of the argument and that they would welcome the idea of fields producing locally grown food and grazing space for the much diminished numbers of cows in the Island.

But, as a farmer often said: ‘Where you see a country view, I see my factory floor’. In short, if there are no farmers or food producers in business who can make their factory floor productive and reasonably profitable, there is little point in maintaining a rural landscape, other than perhaps one or two suitably managed parks. Any defence for maintaining ‘fields as fields’ would fall away in that situation.

Hence, one important reason of protecting our own farming industry. Farmers say often that they are the ‘custodians of the countryside’ and that is the plain unvarnished truth. That’s exactly what they are.

Writing in this issue of *RURAL*, the president of the Royal Jersey Agricultural and Horticultural Society, Robert Perchard, states: ‘Farmers are currently facing some of the greatest challenges that they have ever experienced, where Covid, Brexit, the war in Ukraine and now an extreme drought - all issues beyond their control - have come together to dramatically change the profitability of their dairy farm businesses.’

For years – decades, even – Jersey farmers have pleaded for greater state support for their industry. Perhaps the public has become too familiar with these pleas and demonised the farming sector as whingeing money-grabbers; ‘Have you ever seen a poor farmer?’ is a remark oft heard.

The answer to that is easy: Some farmers are indeed lucky to live in attractive family homes, possibly inherited. But ‘asset rich, cash poor’ perfectly sums up their situation; the operating profit of their farms is very low and getting lower. The industry really is indeed on a knife edge, made even more acute by the challenges of this year.

A comparative analysis shows that Jersey taxpayers pay very little to support the rural economy sector - far less than in other jurisdictions. The area payments handed out to Jersey farmers worked out at £25 a vergée in 2021.

In the UK as a whole, a comparison figure for the same area of land was £45 and in Northern Ireland it was £60 – more than twice as much as in Jersey.

In terms of revenue paid per person out of general taxation to support the rural economy in other jurisdictions, the figures are equally revealing. In 2021, on average, EU citizens supported their rural economies with £159 per head per year. In Norway, it was £386 per person; in Switzerland the bill came to £552 per head. Nearer to home, in the Isle of Man, the population pays £128 per head, which enables the Island to afford an agricultural support budget of £10.8m a year.

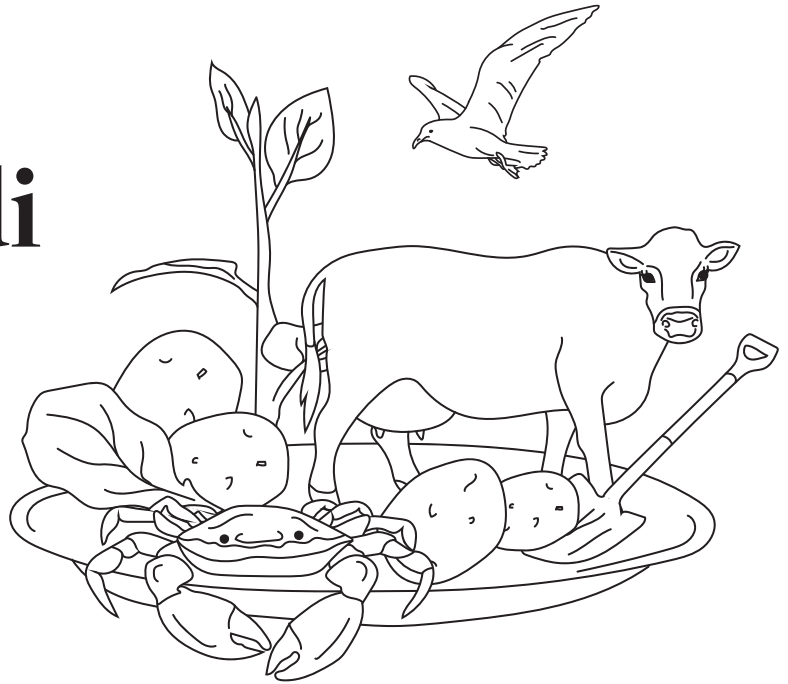
And Jersey? £16.64 a head; its agricultural budget (direct support) was £1.3m. ‘Could do better,’ as school reports say. In 2022 the budget has increased to £2.07m (£20 a head) – but is this enough?

At the time of writing, government is working on details of an emergency aid package in response to the latest hot weather crisis. But to protect farming in the long-term, Jersey – its government and its people – should really consider how much more support is needed to achieve a sustainable farming sector in the Island, with diverse crops and products that can be sold locally so that Islanders need not rely totally on imported food.

A sustainable farming sector can continue to look after the countryside. That is a major dividend for the non-farming population. But we should always remember: the countryside that we get is the countryside that we are prepared to pay for.

The Jersey Salmagundi

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



Brilliance in Jersey

The second annual Brilliance festival, celebrating Jersey's jewellery and watch makers, will return from 22 October to 6 November.

Ten jewellers, from small designers and makers who are members of Genuine Jersey, to old-established major Island businesses – and 'everyone in between' – will be participating in the festival.

Julia Williams, product director and manager at Jersey Pearl, which is one of the festival participants, said: 'This festival enables everyone to interact with the whole of the Island's jewellery industry. There will be events, or more than one event from some participants, or their festival contribution will run all the time.'

'The full programme for the festival has yet to be decided. Everyone in our sector will be involved, putting on an event, perhaps, in their own store or out of their store – it is totally up to them what they do. Some events will be free and some won't be. It is up to the jewellers to decide what to do.'

'At Jersey Pearl we will be doing master classes in pearl stringing: we will have a big tub, visitors can pick them and we will teach them how to string pearls.'

Steve Munro, the engraver of the FA Cup, will be teaching people the art of hand engraving. Designer-maker Lisa Le Brocq is opening her studio ... everyone is putting things together.'

She continued: 'I hope it attracts a lot of interest. It's all about making sure that people realise that we've got expert goldsmiths, gemmologists, watchmakers, pearl stringers in the Island and that this is a proper profession and local industry.'

'It is very under-promoted, and I think we should do more to blow our own trumpet, which is what this festival is all about.'

It is also about suggesting to people that the jewellery industry can make an excellent career and be an alternative to finance.

Julia said: 'As an industry, we say to young people: "You can choose gemmology, for example. Do you like art and design? You can become a designer or a goldsmith. You like retail design? You could design a jeweller's workshop." There are very many niches within the industry.'

More details about the Brilliance festival can be found at www.brilliance.je

An interview with Julia Williams of Jersey Pearl follows on page 29



Winners of the Jersey RURAL Landscape Awards 2022

The awards presentation was held at the CCA Galleries International, 10 Hill Street on Thursday 7 July. The RURAL magazine awards are now in their fourth year.

This year, for the first time there was a photographic section as well as a section for paintings.

Judges for the photography section were Gary Grimshaw, photographic editor of RURAL magazine, Mark Fisher of Fotosound and Alasdair Crosby, RURAL magazine's editor. The prizes were sponsored 1st and 3rd prize: Insurance Emporium (£500 + £150). 2nd prize: voucher for £300 worth of photographic services, by Fotosound.

The photography winners were:

1. Morning Pickers *by Max Burnett*
2. Lone Tree in the mists of time *by Shannon Le Seeleur*
3. Fauvic Reflections *by Corrie Train*

Winners of the painting section were:

1. Corbière from afar *by John Carnegie*
2. Le Don Paton *by Susan Harris*
3. Coasts *by Miranda Bonn*

The judges for this section are pictured, standing in front of the winning painting.

Left to right: David Benest, managing partner of BCR Law, Donna Le Marrec, marketing manager of National Trust for Jersey, and Alasdair Crosby, pictured here.

The prizes were sponsored 1st and 3rd prize: BCR LAW (£500 + £150); 2nd prize, National Trust for Jersey (a weekend at Le Catel Fort).

The three top entries in both sections are shown on page 34



DIABETES TESTING NOW ONLY £7.50

TYPE 2 DIABETES IS A SERIOUS CONDITION.

AVOID THE RISKS...

- ✓ EAT HEALTHILY
- ✓ EXERCISE REGULARLY
- ✓ GET TESTED

DIABETES TESTING IS NOW AVAILABLE AT CO-OP PHARMACIES IN ST HELIER AND ST PETER FOR JUST £7.50.

To find out more visit diabetesjersey.com

Diabetes Jersey is a Jersey-registered charity (110) and a member of the association of Jersey Charities.

Diabetes Jersey
living with diabetes

Ports of Jersey plans a sustainable future

Airports and harbours across the world haven't always been known for their contribution to sustainability, but Ports of Jersey is aiming to change that with its *Ports Planet and People Plan*. This ambitious programme puts its own people at the heart of initiatives to protect the environment, while still providing vital services to Islanders.

The 300-strong team at Ports of Jersey were invited to suggest ways to make the business more sustainable, and came up with ideas like the CarbonPass, the seagrass restoration project and innovative uses for a 3D printer.

Jenny Marek-Murray is the director of sustainability and corporate services for Ports of Jersey: 'We are very pleased to introduce a way for our customers to get involved with our sustainability plans.

'The CarbonPass is a bespoke app that calculates how much carbon will be generated by your travel plans, and then suggests a small cost to balance it. The money collected goes to Durrell's Rewild Carbon scheme, which promotes biodiversity and carbon sequestration. We wanted the money raised to go to an organisation that our community trusts, and Durrell is a perfect fit.'

Project and environmental manager Louise Stafford is overseeing a project to restore - and prevent further damage to - Jersey's largest area of seagrass at St Catherine's Bay. Seagrass is known for its blue carbon, calculated to absorb 35 times more carbon than tropical rainforests, and the project aims to prevent the damage caused by traditional moorings and anchoring. Louise said: 'Seagrass is an important nursery habitat for many species, it provides coastal protection and helps oxygenate the ocean. It also absorbs and sinks carbon, which mitigates the impact of climate change.

Traditional mooring chains can damage seagrass and erode the seabed, so we have removed unused moorings and Jersey Marine Conservation is assessing how the seagrass is recovering. We are also working with users of the bay to trial mooring systems that protect the seagrass and prevent erosion.'

Louise is also working with Adam Le Tarouilly from IT, and engineer Darren Roberts, to find new ways to use a 3D printer. They've been printing tiles that replicate the random nooks and crannies that occur naturally on sea walls. These are then attached to vertical, smooth sea walls to create an environment where species can set up home.

The chief executive at Ports, Matt Thomas, said he was delighted with the passion shown by his team: 'We have an important role to play in tackling global climate issues and are committed to leading the way with our *Ports Planet and People Plan*. It's been created by our people to help us meet the challenges of sustainability.'

CARBONPASS

Travelling out of Jersey?

Wherever you're going, make your journey carbon neutral.

Download CARBONPASS from the App Store today

Balance your trip's carbon using CARBONPASS, from as little as £1.

The app shows exact cost for your off-Island leg, based on the destination and aircraft, with the option to balance more if you're going further afield.

All funds support Durrell's Rewild Carbon projects.



Scan me to download the CARBONPASS app





Kitchen. Bathroom. Bedroom. Tiles.



Pastella... More than just tiles

Monday - Saturday 8.30am - 5.00pm
T (01534) 870167
E enquiries@pastella.co.uk

Retail showroom at Five Oaks

Pastella.

for your home

www.pastella.co.uk

Challenges and opportunities



As the world is experiencing major environmental problems, Jersey has its own ecological issues to tackle. Kieranne Grimshaw spoke to the recently appointed Minister for the Environment, Deputy Jonathan Renouf, to find out about his aims and ambitions

Born in London and raised in St Brelade, Deputy Jonathan Renouf has a PHD in Geography and built a career in television. He started on BBC Newsnight, then moved over to the BBC Science Unit. He became an executive producer, looking after projects including Wonders of the Universe with Professor Brian Cox.

“ **We have made big commitments, but we haven’t explained how we’re going to meet them in terms of funding or the delivery mechanisms – I want to bring forward those measures**

Having worked on many of the BBC’s climate change programmes for 20 years, the Deputy gained an in-depth knowledge of environmental issues. Returning to the Island in 2019, he worked with his father, a Doctor of Geology, on the Deep Time Walk to promote Jersey’s application for UNESCO Geopark status.

“ We need a strong farming industry in this Island. The rural landscape is an intrinsic part of the Island’s identity; we need it in terms of food security and we need to be more resilient

‘I’m impressed by how many organisations want to do the right thing. I think our job is to encourage the people who want to do well, provide the right incentive and framework for them to do well and, frankly, disincentivise the people who don’t want to.’

Keen to investigate experimental areas, the Deputy explained: ‘Could we create a group of fields, which we could then say to the farmers: “look, maybe we can try some more organic or regenerative techniques here? We will support your income - let’s see what we can do over a few years.”

‘We need a strong farming industry in this Island. The rural landscape is an intrinsic part of the Island’s identity; we need it in terms of food security and we need to be more resilient.’

Deputy Renouf recognises the significant work already done by some dairy farmers and Jersey Royal growers in terms of technology and productivity. ‘I think farming could actually be a site of considerable innovation,’ he stated.

Underutilised farmland is another concern. ‘We have people in the Island who are passionate about farming but aren’t able to access land easily. If they were able to do so, they could perhaps do innovative things, such as specialist crops that maybe nobody has thought about or that a landowner wouldn’t bother with planting.’

As for his current aims as Minister for the Environment, the Climate Change Strategy is a top priority. ‘We have made big commitments, but we haven’t explained how we’re going to meet them in terms of funding or the delivery mechanisms – I want to bring forward those measures,’ the Deputy said.

‘We also need to lessen the impact of farming on the environment. Looking at potato farming, it’s still quite chemically dependent – I do understand farmers have reasons why they need to do it, but I’d love to work with them to find ways to lessen the total impact.’

Regarding dairy farmers, the Deputy believes they have done a lot to try to improve their environmental footprint, especially with field rotation.



“ At the moment you can't farm land unless you are a bona fide agriculturalist. I think we should change the access point for people to take on new land, so that it doesn't depend upon you already being a farmer

'At the moment you can't farm land unless you are a bona fide agriculturalist. I think we should change the access point for people to take on new land, so that it doesn't depend upon you already being a farmer.'

The Deputy recognises that these issues need to be discussed with his ministerial colleagues in Economic Development.

As a small island, the issues around unfarmed land can be controversial. The Deputy feels that occasionally, developers refer to 'wasteland' when sometimes this is habitat for wildlife or a break between housing, allowing access to green space.

'We need to recognise that value,' he said.

Jersey's housing crisis is a challenge facing the new government: 'Clearly we have a crisis and we need to respond, but I do not like the rezoning of farmland – a lot of fields have already been rezoned in the Bridging Island Plan.'

Before any rezoning, Deputy Renouf would like to explore other options, including establishing that there's an actual need to build on new fields, and looking at existing empty houses, States properties and offices, which have the potential to be converted into homes.

'We also need to think not just about total housing need, but about types – we might identify there's a shortage of a particular type of housing, but we've rezoned about 16 fields for development, so seeing how those play out is important.'

The next Island Plan will be a key focus for the Deputy: 'We need to think not just about units when addressing housing, but about what planners would call "placemaking" – so how do we make this the place where people want to live? How does it work as a community? Does it have the right amount of open space, cycle routes, shops etc?'

Like any small island, issues around land use will always be controversial, but Deputy Renouf remains optimistic.

'There's a huge opportunity for us as an Island to have an economy that's more integrated, more resilient and will bring more value.'

Local producers are partners, season after glorious season

We actively look to stock our shelves with local products and are proud to have local producers as partners, in many cases for years and years.

Buying locally is good for Jersey's economy, environment and countryside around us, and the next generation of local producers.



The Channel Islands
co-operative
Society Limited

Belonging is everything

www.channelislands.coop/belonging

Grand Marché locale en route funeral care pharmacy locale

Follow our story: facebook.com/cicoop twitter.com/CI_coop instagram.com/cicoop

Heat, drought and the general state of nature

Mike Stentiford reflects on our simmering summer of '22

‘**B**rilliant; more please; a dream come true; just what the doctor didn't order - and roll on the winter.’

Just a handful of mixed comments bandied about to describe the superhot summer of 2022.

While many will have relished the gift of sea, sand and excess sunshine, others will have regarded any half-hearted attempt to function in a 30°C plus temperature as a painful penance.

On the plus side, the drought driven traumas at least focussed collective attention on the global issues of climate change.

All well and good, although some still stubbornly stick to the principal that severe weather tantrums have been a fact of life for centuries.

Others wisely recognise that the sheer scale of global calamities prove, beyond any reasonable doubt, that the scientific jargon on climatic upheavals delivers a powerfully truthful punch.

Whichever camp we choose to support, the summer of '22 has confirmed that, while communities fret and farmers struggle, the extreme heat has likewise shown scant goodwill towards the natural environment.

In such conditions, high-risk local habitats have been woodland, wetland and maritime heathland, where drought and wildfires combine to make life for wildlife less than pleasurable.

While once healthy trees droop and wilt and garden lawns take on the colour and texture of Weetabix, blackened furze headlands have revealed the pitiful results of human thoughtlessness.

If that's not a bitter pill for nature to swallow, then the ups and downs of certain insect species have added further confusion to the summer's list of upsets. While 'aggressions' of wasps have upped their annoyance levels, declining numbers of butterfly species are again causing concern.

As for the general hoi polloi on an entomologist's checklist, comparisons to previous years are worthy of a ponder.

Let's, for instance, turn the clocks back to summers past and reflect on those hot sleepless nights spent alongside a half-open bedroom window.

While the chance of a welcome breath of incoming cool air proved something of a blessing, the constant arrival of flying insects certainly did not. Big ones, tiny ones, itchy ones, chunky ones: all of them entering the bedroom without our permission.

Fast forward to the hot and sticky summer nights of 2022, and very few 'indoor party-time tickets' appear to have been snapped up by the usual assortment of illegally entering flying insects.

On the face of it, this nocturnal abandonment of the boudoir is something that many householders might well wish to celebrate.

After all, what's the point of adding the absence of an army of annoying 'fly-by-nights' to the long and ever-increasing list of life's other major anxieties?

And yet, it's concerning to learn that this serious decline in several species of insects has now been officially entered into the environmental crisis register.

Whether or not this arouses immediate feelings of public concern is really neither here nor there.

So often, the public impression is that the majority of insects are little more than an irritating pain in the lower thorax. But, as some 1,500 species of insects are pollinators, it's worth reflecting on the 86% of European crops that are entirely dependent on them.

Similarly, diminish the number of insects in the takeaway food chain of other wildlife species and they, too, will quickly decrease in numbers.

A decade ago, moth traps were occasionally set up in my garden where a respectable selection of night flying insects were recorded. Today, the results would, I'm afraid, be undeniably paltry.

It all just goes to show the complexities of summer 2022, doesn't it?





£1 for every kilometre

The Saltgate fund administration company is pledging £2,500 to the Stroke Association charity if their compliance manager, Dione Duhamel, can run 2,500km this year

When Dione Duhamel's father and uncle suffered strokes within two weeks of each other last September, she could have sunk into despair. Her father sadly lost his life, and her uncle is still facing a long road to recovery.

Instead, the 31-year-old compliance manager channelled her grief into positive action, and with the help and support of her employers at Saltgate in St Helier, she set herself the challenge of raising £20,000 for the Stroke Association by running 2,500km – the distance between St Helier and Helsinki – in one year. She has also entered the Jersey Marathon.

At the time of writing, and despite having had Covid, Dione is clocking up 50km a week and should make it to Helsinki by Christmas.

Dione's father, Rob Duhamel, was only 66 when he collapsed suddenly after a family Sunday lunch. He was a former Environment Minister and served in the States for almost two decades. His younger brother Steven, a 62-year-old retired auditor, was in hospital for 10 months following his stroke and is now living at the Jersey Cheshire Home.

Dione is passionate about fundraising and helping to raise awareness for local sufferers of the cruel disease, which can be symptomless and plunged her family into despair.

Fortunately, she works for a company which takes its responsibilities to the community in which it serves very seriously, and she didn't have to ask twice for Saltgate to agree to pledge up to £2,500 – or £1 per kilometre – towards her sponsorship goal.

Saltgate was established in Jersey in 2007 and unlike most of its competitors in the industry, it is a privately owned specialist which focuses exclusively on fund administration – meaning that its staff can prioritise people above short-term profits and growth targets.

And they do.

They have successfully built a working environment where they are proud to boast that everyone can be themselves as they grow.

The company has pledged to give £2.5m of its profits over five years to its environmental, social and governance commitment (more commonly known as ESG) which is split into four separate pillars – environment, education, equality and engagement.

Dione's colleagues are also supporting her by pledging over £8,000 to the Stroke Association in support of her fundraising, in addition to the £2,500 commitment from Saltgate.

The Saltgate group has a regular Global Giving initiative, whereby each employee can nominate a charity, club or association to receive a donation from the Global Giving fund. For example, last year the company raised £3,000 to fund a playground project at St Peter's School.

This summer's heatwave brought into sharp focus the importance of Saltgate's environment pillar and there is a noticeable emphasis on providing sustainable options in all day-to-day operations.

For example, staff have reduced printing to become virtually paperless, cut plastic use, carbon offset all their business travel and provided recycling facilities, while also really concentrating on saving energy in all their offices.

The London office is trialling a cycle to work scheme that offers tax-free, discounted bikes to staff; the offices offer hairstyling facilities, showers and lockers to encourage staff to run or ride to work and easily change into working clothes once they arrive.

Externally, the company has reached out to local disability charity Wet Wheels, which offers power boating courses and experiences to Islanders who would otherwise never be able to appreciate the natural beauty of their home from the sea. Saltgate has already donated £6,000 to cover their fuel costs and will carbon offset all Wet Wheels' fuel usage this year.

'The best thing about working at Saltgate is the people,' Dione commented. 'Everyone is so friendly and there is a nice vibe in the office – and they really look after our wellbeing.'

'This summer, we were all offered two hours back each week, which gives you the opportunity to do something that you wouldn't ordinarily be able to do during the week, or just go down to the beach to soak up some sun!

'It's easy to keep fit here, we have showers and there is storage space for sports kits, so you don't have to keep it under your desk.'

'We are encouraged to walk, run or cycle in to work if we can and having showers definitely makes it easier.'

The so-called 'Summer Salstice' gives every Saltgate employee the option to start two hours late or finish two hours early one day per week.

'It's created a real buzz,' said Saltgate's chief people officer, Ali French. 'Some people have had time to take up a new hobby, others just love spending more time with their family.'

If you would like to know more about a career with Saltgate visit www.saltgate.com/careers

If you would like to sponsor Dione, visit her JustGiving page www.justgiving.com/fundraising/dione-duhamel1



Discover our
Island Story

JH
JERSEY
HERITAGE

Family Membership starts
from just **£48.75 per year**

SIGN UP NOW

Become a Jersey Heritage Member.
Visit jerseyheritage.org for details.



Registered Jersey Charity no. 411



In a bind about bindweed?

There is no quick fix to solving a problem like bindweed, as RURAL’s gardening correspondent, Gill Maccabe, reports. Just a ‘slow fix’ of hard graft

Sponsored by



Our travel plans have been firmly thwarted this year because of the garden. Even a weekend away seems too much bother as there is so much to do on our return.

As I write, after an exasperating few weeks of being unable to see the fruit for the weeds, I would happily pave over the whole lot.

The main culprit of my disquiet and exasperation is bindweed, *calystegia sepium*, which is performing highly trained guerrilla manoeuvres nightly, perfecting its well-honed technique of strangulation and decapitation of any plant which gets in its way. As it spirals anticlockwise to the sun, it razes its victim to the ground and then scarpers off to the next.

Any attempt to shoot it out of the bed is futile as it has burrows deep below the ground, like a well-trained Special Boat Service commando inching along on their belly seeking out another plant to invade with the accuracy of a Rapier missile.

The higher my salvias, verbenas and alliums grow, the happier it is, using the stalks as a ladder to victory.

These professional saboteurs steal water, light and nutrients from the plants you want to grow and unfortunately, they are very difficult to eradicate by hoeing and regular methods, as their long white taproots can extend deep into the soil. If you try to pull them away from your plants, they snap, and you can be forgiven for thinking the problem has gone. But I’m afraid not!

The powerful roots are able to regenerate from the smallest sections and established colonies can spread outwards by around 6ft in a single season. Because of its burrowing habit you can even catch it from your neighbour’s garden. David Room, the head gardener of Trinity Manor, was forced to dig out a whole section of the walled garden a few years back to a depth of quite a few feet and replace the soil, totally in a bid to eradicate the weed. But even now, he

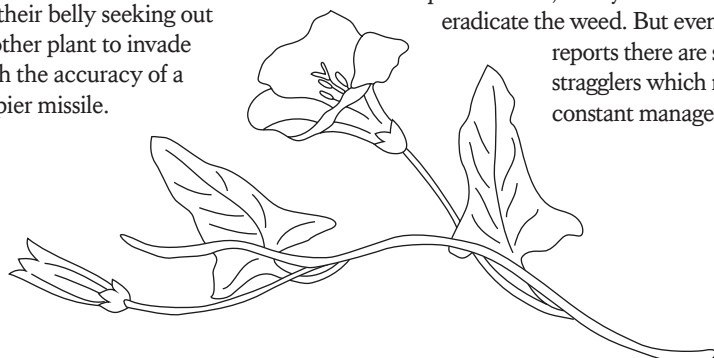
reports there are still a few stragglers which require constant management.

Bruce Labey, the senior operations manager at Parks and Gardens, offers three solutions:

- Call in the professionals to spray it with glyphosate repeatedly as it will survive one application, and probably two or three doses once it grows back after the first, which it always does
- Cover the whole plant with a light excluding fabric, almost impossible as it will sneak around the edges, but the best bet on a large flat site
- Or learn to love it. It really is one of our most beautiful native plants and it is really useful for clothing ugly chain link fences and industrial buildings, so it does actually have its uses.

He added: ‘We also have field bindweed in the Island, *convolvulus arvensis*, which is really pretty and something we are trying to encourage to spread along the wild grass areas of Victoria Avenue.’

In addition, the RHS suggests that at this time of year when the ground is dormant and bare, you can have some success forking out as much of the root system as you can and keep repeating throughout the cold season.



'By persistent digging and hoeing, it is possible to eradicate these weeds in a couple of years,' they report.

Many people swear by placing bamboo canes or similar at strategic places amongst the plants, and letting the bindweed climb up them which gives more visibility.

Public access to glyphosate products is being restricted from October in Guernsey, but at the time of going to press, Jersey's Environment Minister Deputy Jonathan Renouf said: 'There are no plans to ban glyphosate in Jersey. However, I have asked Natural Environment officers to provide me with an update on the use and impacts of glyphosate in the Island, with a view to considering whether any actions need to be taken.'

If you do use the chemical, do bear in mind that it is non-selective, so you could end up killing all your flowers. Where the weed has started to twine into plants it is possible to carefully untwine the stems and lay them on bare

ground before spraying the foliage. Or, if you are careful, you can spot treat them whilst they are on the canes, as above.

And finally, some good news comes from Sebastian Wieckowski, the compost and operations manager at La Collette: 'You don't need to separate bindweed from your normal green waste and at the moment we are happy to accept it.

The sanitation method we use (a minimum of 65 °C) is proven to kill the seeds and pathogens very well.

'I would definitely discourage people from putting bindweed in their own compost heap,' he added.

Sorry, I wish I had a quick fix – I can only offer these slow fixes!



Pedro Perestrelo and Maria Coelho from Ricco Contractors tackling bindweed

James Doran-Webb's Christmas Exhibition 2022 Trinity Manor, November 20 to November 24

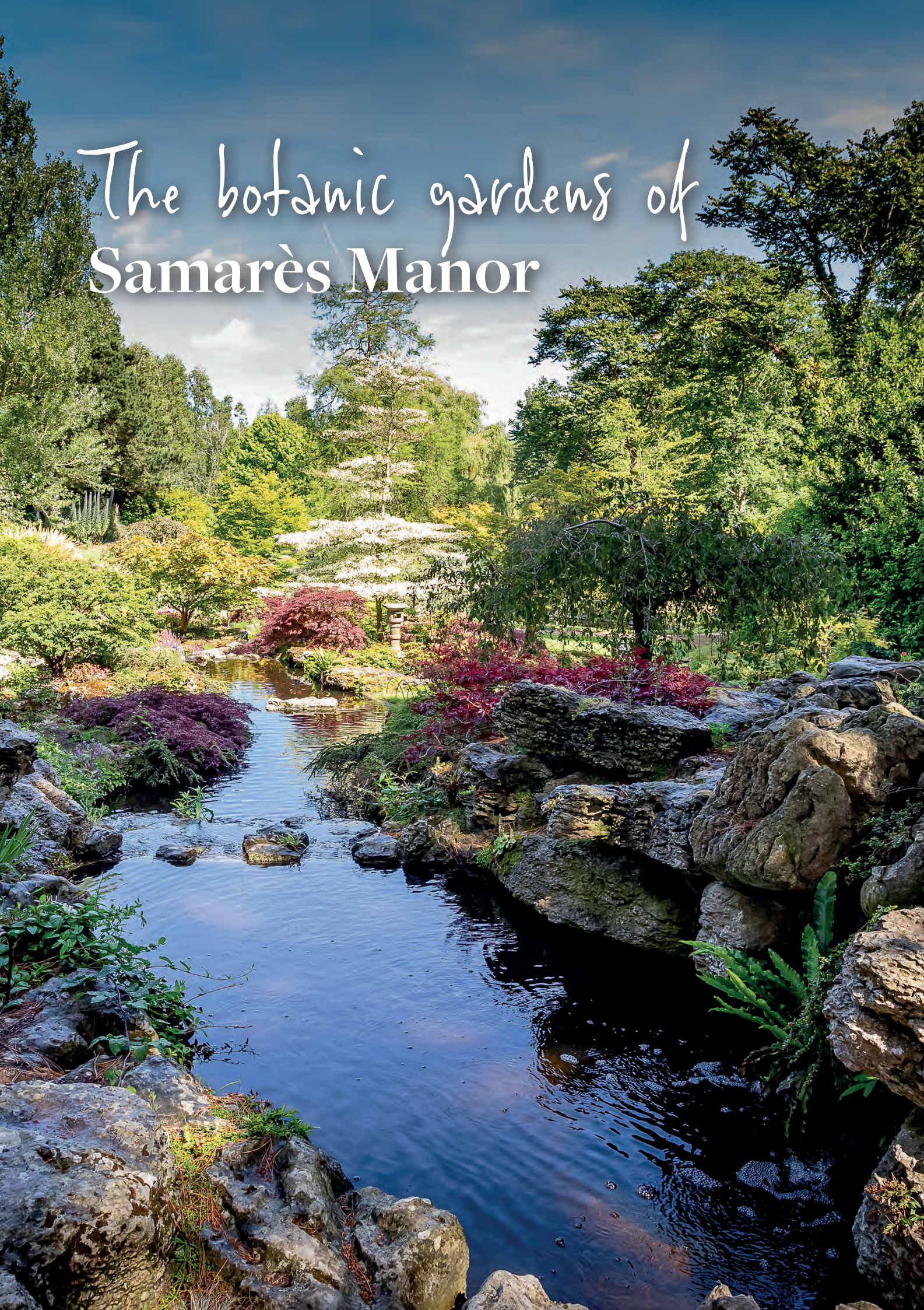
World renowned driftwood artist, James Doran-Webb, returns to Jersey this Autumn for a spectacular Christmas exhibition. Please visit www.Jamesdoranwebb.co.uk or email James on sculptures@jamesdoranwebb.co.uk for more details.

Hares, Horses, Dragonflies and Stags, Ducklings, Swans, Meerkats and Mice! Please email if you would like to receive a catalogue.



James Doran-Webb's stand on Main Avenue, RHS Chelsea Flower Show 2022

The botanic gardens of Samarès Manor



The estate and gardens of Samarès are colourful and ingenious – and now, with the creation of the ‘wildflower hub’, the estate is playing its part in increasing the availability of Jersey’s indigenous wild flowers. Alasdair Crosby paid a visit

The frontage of Samarès Manor is one of the best-known house frontages in Jersey. There has been a house on the spot since at least the 12th Century, when it would have been an isolated property on a spot of slightly higher ground surrounded by salt marshes – which gave the manor its name. Since then, the house has been demolished and reconstructed several times, with the present familiar magnolia painted frontage dating back, in part, to the 18th Century.

Similarly, the surrounding grounds: there was a farm, a windmill mentioned in 1218 and the famous *colombier* (dovecot) still visible and now restored, as well as a canal as part of the drainage of the surrounding marshes, created in the 17th Century by the then Seigneur de Samarès, Philippe Dumaresq. It is said that a later Seigneur, if he had to visit town, would punt along the canal until reaching firmer ground at Plat Douet, where a horse would be stabled for him to ride the rest of the way into St Helier.

Dumaresq was also the first to lay out gardens, although none of these now remain. He had a passion for growing apple trees and making cider, a passion now of the present owner of the Manor, Vincent Obbard.

It was in 1924 that Samarès was bought by the millionaire shipping line owner, Sir James Knott. He laid out the gardens that have evolved from his time to the present. He employed a distinguished landscape designer of the time, Edward White, who was esteemed for his sympathetic treatment of ground contours and natural features. His style has been described as ‘curvaceous’ or ‘parkland style’ – and evidence of this is the handsome curve of the driveway that approaches the manor from the road.

In the course of a walk around the grounds with Vincent and the estate’s managing director, Caryl Kemp, they pointed out the pond on the left of the drive, which is now adorned with a massive fallen willow tree that was blown down in the course of a gale last October.



“ Although the primary purpose of the Hub is to gather the seed of Jersey wildflowers and have enough to sell, the secondary purpose is if one day we are permitted to grow some really rare ones, which could then be reintroduced back into the wild

Vincent said: ‘It was old and had become rotten. It fell into the pond from where it is difficult to remove. Contractors thought of making a roadway across the lawn for the machinery.

We thought: “Hang on a minute. It doesn’t look unattractive in itself.” At the moment there are moorhens and ducks nesting within it. But at some time, we will have the issue of the diggers coming across the lawn. So, the temporary reprieve for the fallen tree is justified on aesthetic grounds as well as cost.’

Nearby is a rare collection of *camellia japonica* bushes that have recently been heavily pruned.

Caryl said: ‘They needed to be pruned to avoid damage from pests and diseases. Nor were the flowers so brilliant as before. So, we’ve taken the opportunity to rejuvenate them. The rhododendrons will be the next to have the pruning treatment; they are being pruned with the full backing of the Jersey branch of the Camellia Society.’



Being a qualified horticulturalist, Caryl has taken over the temporary management of the gardens. Mark Cork, the long-standing estate’s gardener for almost 17 years, has now retired.

As well as Caryl, there are now six full-time gardening staff. They are also assisted by people sent by the Community Service Unit, part-timers, and volunteers. Very different from the time the present gardens were first laid out: an old photo shows a gardening workforce of 40 gardeners.

Asked what was ‘new’ this year for visitors to see, she replied it was more a question of what had been upgraded. The Japanese Garden has had a big facelift at the time of writing, with new planting and a new watering system. More Jersey Orchids than ever were visible too in the long grass alongside the ‘jungle path’.

It is the Hub, however, which is particularly interesting from an environmental perspective. This is an area for growing native Jersey wildflowers.

The idea originated from an enquiry from the Environment Department in late autumn 2019. They also wanted to know if Samarès could harvest the seed from the crop in the autumn, as this could then be sold on to local landowners and gardeners.





Caryl said: 'I was delighted by this enquiry, as there is presently nowhere in Jersey where seed from Jersey-grown wildflowers can be purchased in reasonable quantities. The idea is that hopefully people will stop importing from the UK and the wider area and stop importing non-indigenous or invasive species.'

'I also felt that this would be a good way of educating the visitors to learn about the individual species of Jersey wildflowers.'

Seed from some 45 different Jersey wildflower species have been collected and provided by the Botany section of the Société Jersiaise. Sixteen of the most valued species being grown are highlighted on signage attached to the Hub, with details such as benefits to pollinators and their medicinal uses. The whole area, converted from a paddock for horses, is designed to become an educational hub for school groups.

As the seeds grow into plants, the Jersey Wildflower Hub should be full of colour and, most importantly, full of pollinators busy at work. It is another example of the best use of the superb growing conditions at Samarès.

Caryl continued: 'Although the primary purpose of the Hub is to gather the seed of Jersey wildflowers and have enough to sell, the secondary purpose is if one day we are permitted to grow some really rare ones, which could then be reintroduced back into the wild.'

Empty spaces at the time of writing will demonstrate a comparison between the top 16 wildflower species grown at Samarès as compared with a non-native mix favoured by the late Nigel Querée, former States Member and keen environmentalist. The radical idea is to compare which mixtures the pollinators prefer, not necessarily the most eye-catching or colourful.

Visitors to the Botanic Gardens will also find that the long-established walled Herb Garden, thought to be one of the most comprehensive in the British Isles, now includes roses and lavender under-planted with Mexican fleabane. This little flower, seen all over the island in granite walls, has been planted to spill over the bare ground to reduce the growth of weeds and also bridge the gap in June when there is less for the bees to forage.

The living sculpture of the Apple Barge is impressive, and near the playground is a Rolls Royce, for young and old to imagine all sorts of adventures!

“ **The idea is that hopefully people will stop importing from the UK and the wider area and stop importing non-indigenous or invasive species** ”

There is a frame picked out with blue wisteria, which is growing and developing in the form of a maze.

In total there are approximately 31.5 vergées of grounds for a visitor to explore, including orchards (150 apple trees) in addition to the 40 apple varieties and 20 pears in the walled gardens, and the Bee Shed with its live video link to the adjacent beehives. Samarès honey will be available in the autumn.

The 'Country Fair' with corn threshing will have taken place on the August Bank Holiday Monday by the time this article is published. For the first time in two years the public will have been invited to participate. The annual apple crushing event will take place separately at the end of October.

Sparkle and magic

The first ever Jersey Horse of the Year Show will be held in October, bringing together over 500 qualifying competitors from the equestrian communities within the Channel Islands. By Ruth Le Cocq

The Jersey Horse of the Year Show has already proved to be a winner, having attracted over 75 sponsors and trade stand businesses. So, there will be plenty of 'sparkle and magic' - including a few unicorns!

Home Farm Equestrian (HFE) is hosting the event, which has been extended to six days and now includes carriage driving. A separate day has also been set aside to welcome Riding for the Disabled competitors, who rely on the availability of horses and ponies at Le Claire Riding Stables.

Karen Barette, the chairman of HFE, said the show promises to be a fun day out for all the family.

She admitted, however, to having had a few sleepless nights working through the logistics of staging such a big event, while relying on her 'fantastic' committee to ensure any challenges have been identified and overcome.

'Everything has been a learning curve,' she said, 'and there have been a few snowballs to dodge.'

Karen explained that 11 Guernsey competitors had been offered wildcards to compete at JHOYS, but there had been a problem with the sailing times between the Islands.

'We got in touch with Condor and - bless them - they changed the times so we can get the competitors here and then back to Guernsey.'

Spectators will be able to enjoy watching showing, dressage, working hunter, show jumping and driving split over two long weekends in a floodlit indoor arena decorated in the burgundy colours of the Horse of the Year Show.

'Every class has got big rosettes and we are placing up to 8th and we've got finalist rosettes - and winners get a sash,' said Karen.

She emphasised that HFE's ethos is to be an all-inclusive 'fun, friendly and kind club' and, with that in mind, the arena has been available for competitors wishing to get used to riding in the different surroundings, decorated with banners and floral arrangements, before the main event.

'We've all got different goals and achievements,' said Karen, 'and being realistic and being the Island that we are, plus the expense of going across to the UK, people are never going to get that magical, special feeling of competing at the Horse of the Year Show at the NEC in Birmingham.'

'I was so lucky to do it and experience it and I see kids here who are really talented, and they love their ponies and it's so exciting to bring that feeling here.'

Senior qualifier Sam Sahai, who is also a member of the HFE committee, is delighted to be taking part in JHOYS on her new 14.2hh pony, Dude.

'Since owning Dude I've really improved my knowledge, fitness and overall respect for dressage, in particular, as a discipline,' said Sam. 'Our relationship at home has blossomed over the past six months and has been reflected in our work together.'

She credits that achievement to the patience, support and humour offered by HFE's team of trainers who work tirelessly to support all equestrians at whatever level of competency.

Bethany Millar (9) is also looking forward to taking part: 'My pony, Patches, is the most perfect pony in the world and when I compete, I get to show the judges how fabulous he is! Patches and I love jumping. I've had lots of fun this summer and have qualified for some show jumping classes and some ridden showing classes in JHOYS. I think working hunter classes are my favourite as we get to jump and do a special show,' she said.

JHOYS is being held on 8th, 9th, 10th, 14th, 15th & 16th of October 2022 at Home Farm, St John. RURAL, Jersey's country life magazine, is one of the sponsors of this event and we look forward to meeting our readers at our trade stand during the weekends. For more information please visit www.jhoys.co.uk.



Dogs welcome

A café out east entices repeat customers - of the canine variety - with a free sausage or two. Kieranne Grimshaw continues her series about dog-friendly establishments, this time visiting the Breakwater Café at St Catherine's where she met owner Mike Hunwin

The owner of the Breakwater Café at St Catherine's, Mike Hunwin, previously worked at the Airport, so he is used to busy peak periods and dealing with people.

'Even in the winter, it can be really busy as we stay open, when some other places are closed,' Mike said.

Before he took on the business three years ago, Mike used to walk his Cairn Terrier regularly down to the café, which has always welcomed dogs. Perfectly situated by the coast, the café has 120 covers and is near a variety of unique walks and plenty of parking. Dog bowls adorn the terrace, with parasols to provide shade - alfresco dining at its best!

'Dogs bring people in - everyone seems to like dogs, including our staff,' Mike said. 'We have a gentleman who comes down each morning from the stables with his two dogs. Regulars are a bit like family - we get used to them coming in.'

Local regulars are Cocker Spaniels, Monty and Molly, with owners Anton and Beverley. 'We've been going to the Breakwater Café for more years than I care to remember,' Anton said. 'Monty would very often sit with his head on the lap of the previous owner, Barry.'

'What we like about St Catherine's, apart from the many people we know who still go to the café, is the walk along the breakwater. Even on a bleak winter's day, the scenery is dramatic, it's always nice to pop into the café for a cuppa afterwards.'

With its picturesque landscape across the bay, the area attracts a diverse range of people who frequent the café. 'We have the ribs, kayakers, swimmers, sailors, cyclists and motorcyclists, as well as dog walkers of course,' Mike said.

The café also brings in many tourists. Wheaten Terriers Fergal and Lexi with their owners, Caroline and Graham, are repeat visitors from Manchester. 'We visit Jersey every year, it's home from home and better weather! We enjoy walking along the pier and when it's hot the dogs can have a paddle. The terrace is ideal for some shade after our walk.'

Canine customers come in all sizes.

'One of our biggest dogs is a Newfoundland, he's enormous, but very docile, he just lies down,' Mike said. 'Having dogs provides a bit of de-stress after a hectic morning at work. Often if a puppy appears, everything stops, the whole place grinds to a halt whilst it's made a fuss of. There's a nice atmosphere and it seems to break the ice with our customers.'

Tel: 01534 851141

Facebook: breakwatercafejersey



ROMERILS HOME SHOW

Be Inspired!

Now On!

20% OFF

Kitchens & Bedrooms



gallery
by Symphony

LAURA ASHLEY

20% OFF

All Beds & Mattresses



20% OFF

Selected Fires & Stoves



STOVAX  GAZCO  Dimplex

UP TO £2,000 OFF

Spas



50% OFF

Carpet Underlay



UP TO 50% OFF

Bathroom Accessories & Mirrors



- ★ Many more offers throughout the store
- ★ FREE delivery on everything

20% OFF

All Sofas* & Dining Sets



*Excludes R-Living

20% OFF

Garden Furniture & Decking



NOVA
OUTDOOR LIVING

25% OFF

Stock Tiles



10% OFF
INTRODUCTORY
OFFER

Introducing...

R Living

SELF ASSEMBLY FURNITURE



Offers end
Saturday 22 October



R O M E R I L S
home interiors

St Helier | T: 738806
enquiry@romerils.co.je | www.romerils.com
Monday - Saturday 8.00am - 5.30pm

Keeping it in the family

Gill Maccabe met Gaynor Marshall, who has inherited the Clairval Farm organic herd of cows after the sudden and unexpected passing of her mother, Sadie Le Sueur-Rennard



Left to right: Zoë, Kate, Gaynor, Patrick & Jack

There are only two organic dairy herds in the Island. One of these, Clairval Farm, was owned by Sadie Le Sueur-Rennard, the St Saviour Constable, who died unexpectedly this spring. But her family are carrying on her dairy work with tears in their eyes – and her music in their hearts.

Gaynor Marshall, her daughter, recalled the Friday morning of 8 April when she first learnt that her mother had collapsed in the milking parlour, surrounded by her beloved ‘girls’.

“ Mum set up the Island’s first organic herd in the late 1990s - we are determined to continue her legacy

It was only a few weeks earlier that Sadie had been photographed for the front cover of RURAL magazine.

She said: ‘I got a call from my eldest son Alan to say that Granny wasn’t well, and I ran up here with my wellies on, not imagining what would follow.’

Sadie was a much-loved Islander, who amongst numerous other attributes was known for her love of dramatic arts, country singing as well as her many and iconic renditions of Jersey’s unofficial anthem, *‘Beautiful Jersey’*. She had announced her retirement from the States Assembly and was full of plans for the future.

Ever since that dreadful day and despite dealing with waves of grief that have not yet abated, Gaynor, who works full-time as a librarian at De La Salle College, has taken over the reins of her mother's beloved organic herd of 44 cows. This includes Mr Wilson (the bull), who is unfortunately redundant - but they can't bear to get rid of him.

The whole family has risen to the challenge. Gaynor's partner, Clyde, helps when he can; daughter Kate (34), who lives in Manchester, spends the summer months here; Alan (38) helps out at the weekends and has taken on the care of Sadie's beloved dog, Jackson; master carpenter Patrick (32) can 'fix anything', according to his mother, and Jack (29) helps with the milking when he isn't working and looking after his twin babies.

Meanwhile, Zoë (27), Gaynor's youngest, has become not only the Island's newest cowgirl but is one of a small number of females trained and authorised to carry out artificial insemination (AI) and is juggling her job as a trademark administrator with milking in the morning before work and in the afternoon after signing off.

'Mum set up the Island's first organic herd in the late 1990s - we are determined to continue her legacy,' said Gaynor. 'She worked so hard for her girls; how she did it all herself we will never know. Sometimes I would see her in the parlour with full makeup and hair done, having just been out to lunch.

'She loved her girls; she would play them country music in the afternoons and gave them all names. We have named one of the newest calves Sadie and the other Yvonne, after the children's other grandmother who died at the end of July - it's been a truly tough year.

'Over the last couple of years I had been doing more to help Mum, so it was natural for me and the children to continue. Zoë and Kate hadn't even milked a cow before Mum died - and look at her now,' Gaynor said, pointing to how adept Zoë was at fixing the four teat milking machine on to a cow with teats which cross over.

'She can even put the machine on crossover!'

“ **She loved her girls; she would play them country music in the afternoons and gave them all names. We have named one of the newest calves Sadie and the other Yvonne, after the children's other grandmother who died at the end of July - it's been a truly tough year**

Zoë, who loves makeup and fashionable clothes, is now also loving her new role.

'The AI course was one of the toughest things I've ever done, but probably one of the most rewarding,' she recalled.

'I can now do AI on all of our girls. Our two year plan is to have a herd of some 80, instead of 45 at the moment. As we are organic and 100% Jersey here, we can't use any bull and so this is the way ahead.'

She continued: 'I'm very keen to get one of my little favourites, Coffee Queen 202, into calf. She is dry at the moment and that is uneconomic. I don't want to have to get rid of her, we had to dispose of two bull calves the other week, I haven't got used to that yet as they are our pets, it's tough.'

Gaynor and Zoë will soon be moving into Shenandoah, the all American-style bungalow that Sadie designed. Sadie's mother and father, Eileen and Jack Le Sueur, lived next door in the old granite farmhouse which had to be sold a few years ago.

'Jersey Dairy has been amazing with helping us as we didn't really know where to start, and lots of family friends have rallied round. I do hope Mum is approving of what we are doing.'

And what does the future hold?

'Come back next year and see how we are doing,' smiled Gaynor as she rushed off to get ready for a Red Tractor organic accreditation visit.

You can follow the Clairval journey on Instagram at [clairvalshenandoahcows](#)



Root and branch

Philippa Evans-Bevan met Jon Carter,
chief executive of Jersey Heritage



Jon Carter, chief executive of Jersey Heritage, is deeply rooted in Jersey. Not only was Jon born and raised here, but his dedication to the Island is a life force which has complemented his vocation and passion for Jersey's heritage.

Speaking to Jon, I discovered that the development of the strong branches that have taken him to the top of the Jersey Heritage tree had a less than robust start.

The youngest of three children, Jon's father, Tony, was an engineer; his mother, Pat, was a PE teacher who also set up the Jersey Public Sculpture Trust. As a young teenager, Jon's school life was often interrupted by illness. As this was before the days of daytime TV, he spent a lot of his time at home reading – and he read 'an awful lot of history'!

Jon recalls his mother taking him to his favourite bookshop where they would buy Ladybird books on history, which he would devour, fuelling a passion for reading and all things historical.

I often find that along the journey from Roots to Branches, there is a pivotal person who has inspired, mentored or propelled the shoots of my subject on their leafy, tree-like trajectory.

For Jon, it was a man called Martyn Brown, a key character and influence on Jon's career path, who unlocked a specialist and significant door into the profession of museum management.

It started in a simple way. Jon's sister babysat for Mr and Mrs Brown in Gorey village. The families became great friends and Jon told me: 'I was intrigued by Martyn's role ... a museum professional; he had come from the UK in the early 1980's and was appointed the chief executive of Jersey Heritage.'

After leaving Grouville School, Jon moved on to Victoria College where he developed a passion for history, of course, and enjoyed tennis.

Subsequently, Jon took a degree in History (including a year studying archaeology) at Leeds University. This was followed by a Master's in Museum Studies at Leicester. Jon had charted a very streamlined course and his timing and academic achievements turned out to be perfectly timed. The work of Jersey Heritage was growing and fortuitously an opening appeared to swell the staff of six, and Jon joined the team in September 1989.

Thirty-three years later Jon is CEO of Jersey Heritage and running the show, with a team of 157 who are responsible for the care and management of 35 heritage sites, and much more.

The sites are all unique, from Hougue Bie to Elizabeth Castle. 'Each one has their own story, and we are just a small and recent part of that story,' Jon said.

Jon's career has grown with Jersey Heritage. He has guided the organisation with dynamism, introducing numerous initiatives and creating a brand which is fresh, attractive and forward thinking.

Jersey Heritage has six visitor attractions and performs many roles, including providing advice in relation to the 4,500 Jersey listed buildings, managing the Jersey Archive and promoting education and outreach work.

Jon and his wife have four sons and Jon speaks about the importance of making heritage sustainable: 'It depends on the next generation, creating their interest through education. Passing on the knowledge and care of our heritage is an investment in the future.'

In 2008, Jon initiated the Jersey Heritage membership. Today there are 18,000 members and he is encouraged by the amazing level of interest. 220,000 visitors a year is proof of the pudding and a tribute to Jon and his team who have made heritage fascinating, fun and family friendly.

Jon explained: 'There is a misconception that heritage is all backwards. The process of heritage is forward looking and it's fundamentally how you manage heritage and pass it safely from the present into the future. That is the mission.'

It is a mission that he is certainly fulfilling with great passion for Jersey.

'It is a delight of a job,' he said. A position that requires a broad range of unique skills, which he applies with energy and dedication to this diverse, multifaceted role.

Jon's strong leadership, experience and vision are effectively future-proofing Jersey's heritage. This is recognised and exemplified by the recent adoption of the States' first ever Heritage Strategy for Jersey.

How to irritate an oyster

... and create an eco-gem – as well as creating a wonderful memory of Jersey for visitors. Alasdair Crosby met Julia Williams, product director and manager at Jersey Pearl

So, how do you irritate an oyster? Discuss a lunch in Cancalle in their hearing? Molluscs have a reputation for being quite laid back, although some of them are a bit cling-y. It must be quite an effort to rile them?

Julia Williams of Jersey Pearl knows how to do it. 'It's called "nucleation",' she explained. 'It is the process that starts off the growth of a cultured or farmed pearl and involves inserting a "bead" into an oyster by opening it carefully. Don't go too far, or you'll kill the oyster. Find the particular part of the anatomy you need to put it in – and pop it inside. And you have only a few seconds to do it, otherwise you will kill the oyster...'

‘Nucleating pearls is an ancient skill - you can’t go to college and learn how to do that. It is passed down through the generations. It is also one of the highest paid piece work jobs in the world.

‘Once the bead has been inserted the oyster secretes “nacre”, known non-technically as “mother-of-pearl”. This grows around the bead and a pearl is made within that oyster. It takes a minimum of five years in the water for a pearl to be formed for commercial purposes.’

The main reason why Jersey could not develop a local pearl industry is that the oysters grown in Jersey are ‘non-nacreous’ – in other words, like every mollusc, they have the ability to cover an intruding piece of grit and develop a coating around it, but it will end up looking like a dull pebble, not nice and shiny like pearl nacreous oysters.

Julia continued: ‘There are seven species of oyster or mussel that are nacreous, or shiny, and by luck, evolution and magic, those are the ones that we think look pretty. It’s just evolution: there are more non-nacreous molluscs than nacreous ones. Humans have noticed the shiny species, loved what they produce - and cultivated it. The end result is the beautiful product that we treasure.’

“ **Natural pearls now are a bit of a no-no. I don’t think I’d be very happy buying a brand-new natural pearl necklace, because someone would have had to go and dredge the ocean floor and maybe open a thousand oysters to get one pearl**



Asked if natural pearls were more valuable than cultured pearls, she replied: ‘Natural pearls now are a bit of a no-no. I don’t think I’d be very happy buying a brand-new natural pearl necklace, because someone would have had to go and dredge the ocean floor and maybe open a thousand oysters to get one pearl. If you want to buy a natural pearl necklace, find an antique one that was created before our modern awareness of the natural environment.

‘Pearl culturing is far more sustainable than other jewellery extraction enterprises, be it gold, silver, diamonds... we are way ahead in the whole eco aspect - and pearls are known as the eco-gem.’

Jersey Pearl sources its pearls from around the world, usually from East Asia and Micronesia. ‘We have all these global relationships with people - and you would never think it, from our unassuming spot out in St Ouen.’

“ **Nucleating pearls is an ancient skill - you can't go to college and learn how to do that. It is passed down through the generations** ”

The Jersey Pearl company was started by Julia's grandfather, Fred Scragg, and his family. His vision hasn't changed: it's about making memorable holiday moments, treating oneself and capturing those special times. The business opened in 1985, in the former 'Belle Etoile' nightclub in St John. And, of course, it is not just pearls. About ten years ago they began to polish Jersey granite, which is made into a local niche collection of items such as backgammon boards, beads, bottle stoppers... you can do a lot with granite and also with the polished shells of the Jersey Ormer.

The company wholesales into multiple family jewellers in the UK, has featured in Debenhams and British Airways; there has been a Jersey Pearl shop in Windsor, and sister businesses in the Isle of Wight and Cornwall, but Jersey remains the centre of the FS Group.

This year has seen the return of tourism to Jersey after the pandemic period and once again visitors arrive at the showrooms on the Five Mile Road and take home with them a precious souvenir of their Jersey holiday.

'I am amazed,' Julia said. 'When I think of the millions of people who, each time they look at their Jersey Pearl jewellery box, must surely smile because they remember their Jersey holiday. Perhaps they bought their pearls for their wedding or some other big event. I've seen grannies coming with their little 7-year-old granddaughter and saying to them:

"I did this with your mum when she was 11" – you can almost see that it is the important thing on their holiday to come and do this, to re-live that generational moment. We're lucky to have been around that long! A visit is a magic moment!

'We're battling for Jersey out here – and we better do it properly, otherwise they won't think of the Island at all fondly.'

“ **When I think of the millions of people who, each time they look at their Jersey Pearl jewellery box, must surely smile because they remember their Jersey holiday** ”

You can thank yourself later.

Stay in control with ATF and spread the cost of your home heating oil for winter by signing up to Direct Debit.

How to get your Direct Debit set up:

- 1. CALCULATE YOUR BUDGET**
To find out how much you are likely to spend on fuel each month, use our handy budget calculator on atf.je.
- 2. SIGN UP FOR DIRECT DEBIT**
Simply fill out a quick online form through atf.je or if you'd prefer a paper form, please download through our website.
- 3. REVIEW & MANAGE ACCOUNT ONLINE**
ATF will also provide annual statements with no increase to your payments without discussion.

- NO UNEXPECTED BILLS**
- HASSLE FREE**
- USAGE/ CONSUMPTION REVIEW**

It's easy to switch to Direct Debit! Contact our friendly sales team on:

T 880 738 | E sales@atffuels.com | atf.je

Find us on Facebook

*All prices published on pricecomparison.je



'Come out of your shell and try us!'

Cathy Le Feuvre meets the couple who've started Jersey's first snail farm and whose mission is to encourage us all to give escargot... a go

If you, like me, consider snails (and slugs) something that are just an annoyance in the garden, it's time to think again. Snails, I learned when I visited Kimberley and Chris Le Sueur at their home at Northwood near Sorel Point, are SO much more!

As we explored the dark and humid winter quarters of The Snail House operation, I discovered that snails are hermaphrodites, so after mating they may all lay eggs. They eat cabbage and curly kale and other brassicas and the waste they create (and there's a lot of it) can be used for composting. The slime which they naturally generate can be used in all kinds of cosmetic and hair products and, of course, the creatures themselves can be grown to become escargot.

What started as an idea during Covid lockdown in February 2021 has quickly grown into a family business, with Kimberley being the main operator and assisted by Chris, who is a police officer. They juggle the new business with family life with their 6-year-old son, Elliot.

'The more we found out about snails, the more excited we became about them. There are great health benefits to eating them – they are high in protein, low fat, full of amino acids and a good source of omega 3. They are like a superfood,' Kimberley said.

'And their carbon footprint is tiny compared to other meats, so this is sustainable,' Chris added.

With their first batch of 500 adult breeder snails imported via a company called Somerset Escargot through which they also received essential training, Chris and Kimberley are now breeding their own. They currently have around 6,000 of the molluscs nurtured in winter in those dark, warm quarters and outdoors in the garden during summer.

Their snail of choice is the *Helix Aspera* Muller, also known as the *Petite Gris*, which are commonly eaten in Europe. These ARE common garden snails, but the difference is that when raised in the controlled environment of the Snail House they are free from pesticides and poisons. The couple also have a small number of larger snails – the *Helix Pomatia*, the Burgundy or Roman snail – which takes longer to grow.

'We have three outside pens and we could house about 100,000 snails in there. The perfect weight for harvesting the *Helix Aspera* is about 10g a snail, that's including the shell,' Kimberley said.

'Last year we didn't push for sales because we were still learning, but we are producing escargot and reptile foods. The snails that are provided for reptile food are not grown to maturity, they are sold as juveniles, so about six weeks old. We supply reptile foods direct to Jersey Zoo for their reptiles,' Kimberley said.

'So far, our market has basically been through word of mouth and private sales,' Chris said, but as Brexit is affecting the supply of European items into the UK, including French escargot, there are great opportunities for business growth.



In future, the Snail House may expand into the production of that precious slime, which can be harvested without harming the snail, but at the moment Kimberley and Chris are concentrating on providing escargot for the plate. They are also working towards sustainability.

'We have installed a water system where we collect all rainwater and we've also started to grow food for the winter, so we are moving towards a more sustainable farm,' Kimberley said.

Most people eat escargot simply, with garlic butter, and maybe some crispy bread. But they aren't for everyone. Kimberley reckons their texture is a bit like mushroom, but it's not just the taste that people find daunting.

'The real difficulty is the prep time. To do it right is a good hour and a half, so to prepare the snails for cooking can put people off. If we can do that and get them ready in the shells, then people will be able to pop them in the oven for 8 or 10 mins. It's called Escargot a la Bourgogne,' Chris said.

And with plans for an oven-ready pre-cooked dish which could be available by the winter, the future for the Snail House looks bright.

As Kimberley says - 'The World is our Snail!'

To contact The Snail House email info@thesnailhouse.co.uk or ring 07797740956 and find them on Facebook and Instagram - [thesnailhousejersey](https://www.facebook.com/thesnailhousejersey)



If you fancy adding snails to your diet, here's a tasty recipe which Kimberley has cooked up for us:

Escargot with mushroom and cheese

Keto and low carb recipe – a bit like a snail mac and cheese

450g snails in shells
110g unsalted butter
120g mushrooms
4 cloves of garlic
120g shredded mozzarella
Bunch of parsley

1. Preheat the oven to 180°C.
2. Boil your snails in shell for about 10 minutes. This will help the snails out of their shells and clean them.
3. Using a toothpick, pull the snails out of their shells. Discard the small protective plate at the opening of the shell.
4. Place snails in salty water for 30 minutes stirring occasionally, then remove the salt with fresh water.
5. Chop up mushrooms and squeeze garlic cloves using a garlic press and set aside.
6. Melt the butter and pour it equally into each ramekin you're using. We used 4 ramekins.
7. Place the snails, mushrooms, garlic and parsley equally into each ramekins and give them a good stir to evenly distribute.
8. Sprinkle the tops of the ramekins with shredded mozzarella cheese, salt and pepper.
9. Bake in the oven for about 5-8 minutes until the cheese is melted and slightly browned.
10. Serve warm with small spoons and some fresh parsley on top.



VLJ LIMITED



Fireplace, Stove & Range Cooker Specialists

From design to installation we offer a comprehensive personal service tailor made to our customers' individual requirements supported by an experienced, dedicated team of HETAS registered engineers.

Visit our showroom:
La Rue d'Olive,
St. Mary,
JE3 3BJ

T: 01534 483921
E: info@vljfireplaces.co.uk

www.vljfireplaces.co.uk



Art, inspired by nature

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

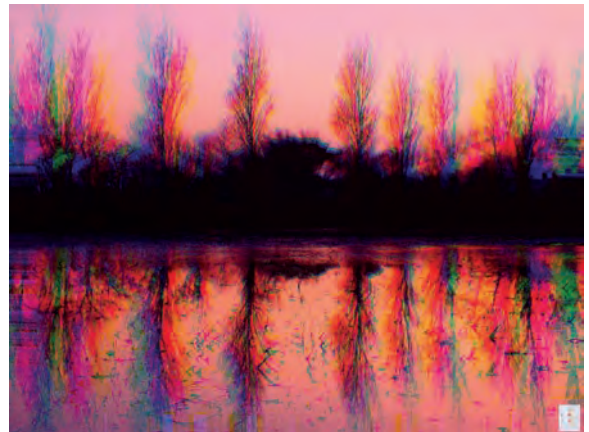
The awards presentation of the 2022 RURAL magazine Landscape Awards was held at the CCA Galleries International, 10 Hill Street on Thursday 7 July.

The top three pictures in the painting and photography sections are shown with the titles and names of the artists.

Photography



2nd Place: Lone Tree in the mists of time, by Shannon Le Seeleur



3rd Place: Fauvic Reflections, by Corrie Train

Painting



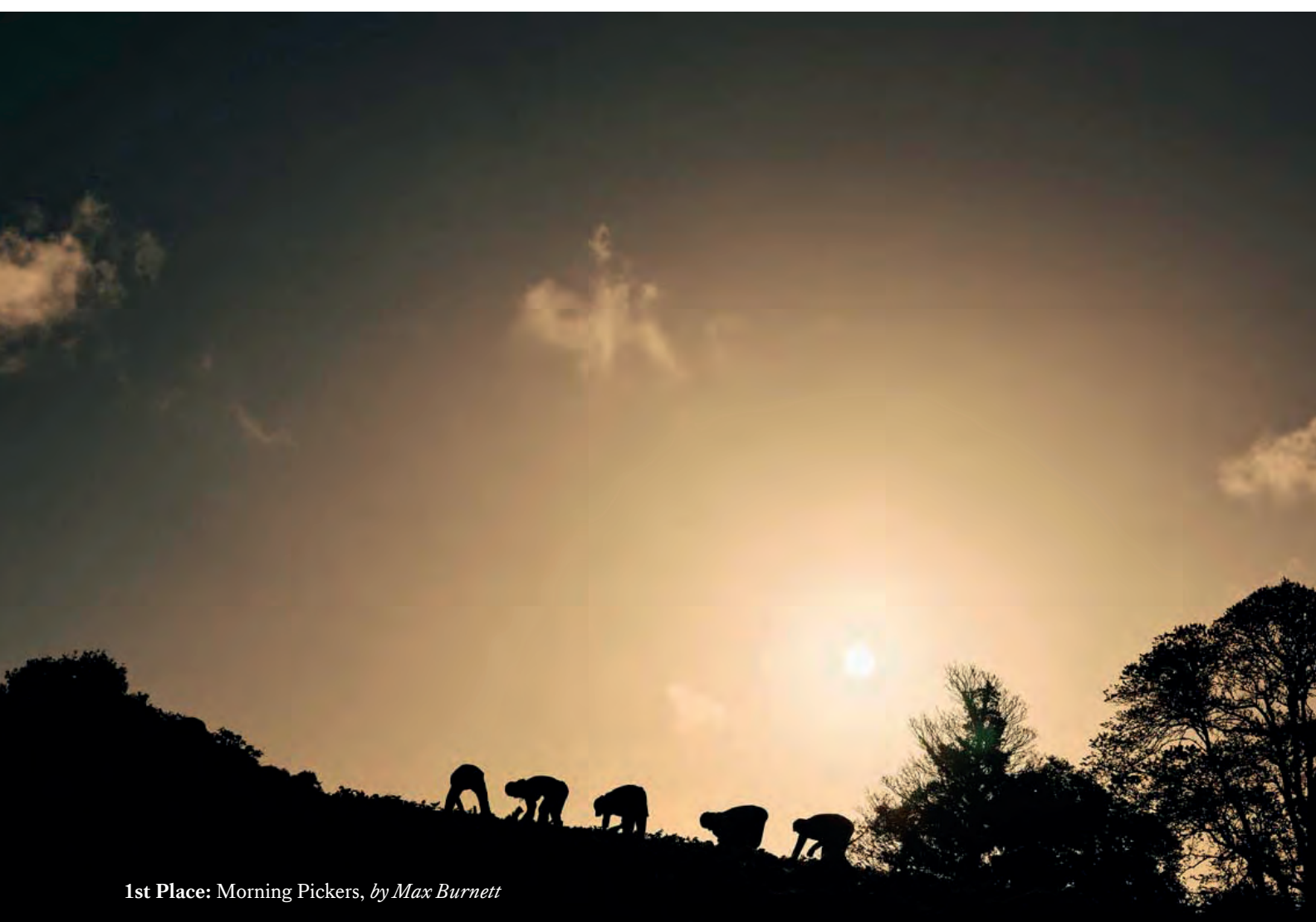
2nd Place: Le Don Paton, by Susan Harris



3rd Place: Coasts, by Miranda Bonn



1st Place: Corbière from afar, by John Carnegie



1st Place: Morning Pickers, by Max Burnett

YOU CAN TASTE WHEN
OUR HENS HAVE
HAD ROOM TO ROAM



YOU CAN TASTE WHEN IT'S

WAITROSE
& PARTNERS

Book review

Inspiring Women

Cathy Le Feuvre reviews an inspiring new book

With the election of Jersey's first female Chief Minister and more women now sitting in the Jersey States Assembly than ever before, this is a good time to consider the contribution of women to Jersey's history, culture and life.

'Inspiring Women of Jersey' does just that, but also celebrates more than 70 years of service by Soroptimist International Jersey, the local service club which is part of the worldwide volunteer organisation that encourages women to work for peace and improve the lives of women and girls in Jersey and across the globe.

Commissioned to mark that significant anniversary, this is the first publication solely dedicated to the incredible achievements of women connected to our Island. It also celebrates local artists ... Soroptimist International Jersey commissioned local author, Penny Byrne, to write the words, and the book is 'fabulously illustrated' by 37 talented local art students, from five schools and Highlands College.

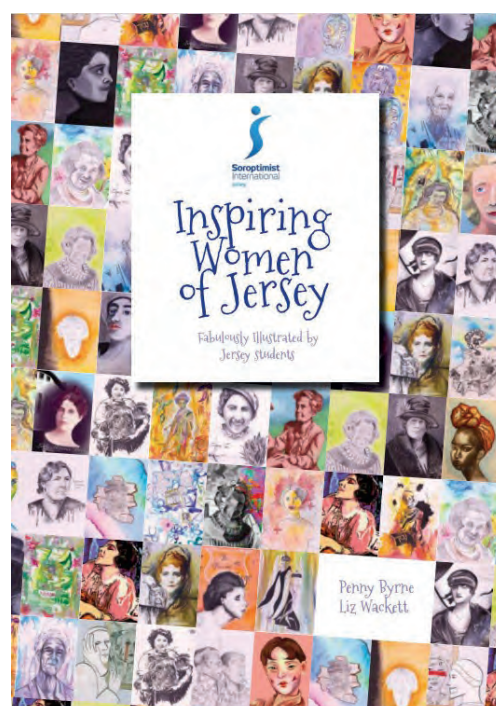
The colourful and informative book has an interactive, educational and easy read feel and it opens with a map of Jersey encouraging us to explore local landmarks that celebrate women. From the JSPCA headquarters in St Saviour's Road, which is close to where animal welfare pioneers Frances and Charlotte Wilson ran the original Animal's Shelter, to St Martin's Churchyard, which is the final resting place of Anne Perchard, farmer and champion of the Jersey cow and a former president of the World Jersey Cattle Bureau.

Anne's story also takes an opportunity to explain the history of the Jersey breed, and her impact on the development and popularity of the 'small brown cow' for which our Island is renowned.

Among the 16 main featured characters there are some obvious ones whose stories are already well known but without whom a book about 'Inspiring Women of Jersey' would be incomplete, including war heroine Louisa Gould, novelist and scriptwriter Elinor Glyn, artists and writers Claude Cahun and Marcel Moore, inspirational botanist, ornithologist and conservationist Frances Le Sueur, and Jersey's first female elected politician Ivy Forster.

But there are also women who may be new to some readers and others we've perhaps forgotten. Constance Brown, who's bravery saw her involved in at least 22 sea rescues; Dr Lilian Grandin, Jersey's first female doctor who worked as a missionary doctor in China; Florence Boot, Jersey-born businesswoman and philanthropist without whom we would not have The Glass Church.

The stories of some fairly recent inspirational women - Anita Regal, Jersey's first female advocate, and writer and illustrator Babette Cole - are a reminder that inspirational people are not confined to the past and an encouragement to those in this and future generations who may be determined to leave their mark on the world.



'Inspiring Women of Jersey' is a book to be enjoyed by readers of all ages, with a creatively designed and fun format by Liz Wackett, packed full of facts about the main characters and others with Jersey connections, and wonderful illustrations.

All proceeds from the sale of the book will support the work helping women and young people undertaken by two of Soroptimist International Jersey's chosen charities - Jersey Women's Refuge and Brightly.

'Inspiring Women of Jersey' is available to buy from the Jersey Museum, Waterstones and from author Penny Byrne's website:

www.pennybyrneauthor.com



Hydropool

The home of

START YOUR DAY OFF RIGHT WITH THE PERFECT SWIM

Hydropool Swim Spas are the perfect way to swim every day. Imagine never having to turn, touch or push off from any wall. Our state-of-the-art swim current gives you the flexibility to adjust to your personal swim level, and the ability to focus on your stroke technique. Our Swim Jet Design provides a wider, deeper, smoother current, and our tank design has no hidden obstacles like steps or benches for your feet to hit in the swim lane. These elements working together gives you a superior swimming experience to any other swim spa available on the market.

OWNERSHIP MADE EASY IS BUILT IN

The patented self-cleaning feature minimizes maintenance, leaving you more time to train in your swim spa or enjoy your time with family and friends. You'll look forward to the times in your swim spa. Hydopool Swim Spas are also a great option for entertaining. Your guests are sure to leave with fond memories, every time.

FLEXIBILITY, PRACTICALITY AND NOT TO MENTION ENERGY EFFICIENCY

Whether it is a Play, Aquatic, or Executive Swim Spa, you will enjoy the best of all worlds, whether it's for fun or fitness. Our products will exceed your expectations while providing the best possible solution for your needs. The Hydopool Swim Spa's HydroWise Thermal Shield Technology with our energy-efficient components and our thick, energy conserving hardcover, keeps operating costs to a minimum all year round. Being smaller than a conventional pool, our Swim Spas require less chemicals, less maintenance and less energy to heat and operate.

WE STAND BEHIND THE QUALITY OF OUR SWIM SPAS

We offer straight forward, no-nonsense protection. Hydopool offers an industry leading guarantee on Hydopool Swim Spas.



Hydropool C.I. of swim spas

COME AND
TRY OUR SWIM
SPAS IN OUR
SHOWROOM



Hydropool C.I. are Channel Islands sole dealer for Hydropool's self-cleaning Hot Tubs and Swim Spas, Tylo Helo Saunas and Bull BBQs and Outdoor Kitchens. Our new showroom in St.Helier, Jersey is open 5 days a week and has all the latest models from all our ranges for you to not only see but also try out for yourself. To find out more or to make an appointment with one of our representatives please call 01534 630 631 or visit our showroom.



HYDROPOOL
C.I.

Hydropool C.I. Ltd. Hydropool House, La Route de St.Aubin, St.Helier, Jersey, JE2 3SH
T: 01534 630631 E: info@hydropoolci.com
W: www.hydropoolci.com F: facebook.com/hydropoolci.com
I: Instagram.com/hydropoolci.com

We are open from 10.00am Tuesday to Saturday, if you would like an out of hours appointment or just a chat please call us on 01534 630 631 to arrange a convenient time.

The Visite Royale

By Advocate John Borg of BCR Law LLP

The tradition of the Visite Royale dates back centuries.

The Visite sees the Royal Court visit each parish once every six years to inspect the parish accounts and roads. The Court will also deal with any encroachments or impediments from neighbouring land onto parish land. At each Visite, a junior advocate is selected to attend and present submissions to the Court. This year I was lucky enough to be selected to fulfil that role when the Visite attended the Parish of St Saviour.

In attendance before the Court will be the officials and guests of the relevant parish. The Constable is asked to present the parish accounts. Enquiries are made of the Parish Roads Inspectors as to the state of the roads.

The Court then processes along the parish roads on a route selected by the parish in order that the Court can adjudicate on any disputes, encroachments or transgressions from neighbouring lands. The route must not travel back on itself, nor must it leave that particular parish.

When the Court arrives at the area of a dispute, a spokesperson for the parish provides an overview of the issue. If it involves overhanging trees, the Viscount will measure the height of the overhanging branches to determine whether an encroachment exists. If the issue is one of an encroachment onto a road, the Arpenteur will ascertain the correct width. The Attorney General is on hand to advise the Court and offer his conclusions.

The role of the junior advocate is to make representations on behalf of the adjoining landowners. The Court may also listen to any interested parties present (such as adjoining landowners) before it retires a short distance away to reach its conclusions. If encroachments are found, the landowner may be liable to a fine, and the removal of the encroachment may be ordered.

The Visite remains an important sitting of the Court. The Royal Court has a supervisory role in respect of parish affairs, as evidenced by the fact that parish officials are sworn in by the Court. The Visite allows the Court to ensure that the parish is properly managing its finances and maintaining the roads under its control – in effect allowing the Court to ensure that parish officials are properly serving their parishioners.



At this year's Visite of St Saviour, I had the honour of being the junior advocate. There were two issues for the Court to consider, both concerning public footpaths that had fallen into disuse and had become overgrown. The parish wished to reopen these footpaths. The contractual position was unclear. It also became apparent that there were a number of adjoining landowners who might wish to oppose the orders sought. The Court declined to make any orders, and instead, invited the Parish to discuss matters further with the adjoining landowners, in order to establish the correct route of the pathways.



I was fortunate enough to be invited as a guest of the Parish of Grouville during the recent Visite of Grouville. I had recently assisted the Parish with regards to the ownership of La Fontaine è Cabots, on Grouville Hill. As part of the Visite, the Court unveiled a plaque confirming the fountain as Parish property.

It has been a real privilege to attend two Visites this year and to see this traditional, but still relevant and important, 'sitting' of the Court.

E-mail: john.borg@bcrlawllp.com

Tel: 01534 760865



ARE YOU PUTTING YOUR FAMILY FIRST?

Don't let the habit of everyday life delay you from safeguarding your and your family's future.

Your specialist Wills & Probate Lawyers every step of the way.

- Lasting Powers of Attorney
- Estate Planning
- Wills of Movable & Immovable Property

BCR Law LLP... for when it matters.

✉ enquiries@bcrlawllp.com

☎ +44 (0) 1534 760 860

🌐 www.bcrlawllp.com



Expert guidance, precisely tailored.

Finding the right home has to work for your family, your lifestyle and your future.

Ogier's is the only Jersey property law team to be ranked top-tier across all independent legal directories. When you instruct us, you'll be getting a service that is genuinely unrivalled.

We specialise in supporting high net-worth individuals and their families. Our clients value our personal, commercial and comprehensive approach.

Our wider services include:

- advising on relocations and high value residency applications in conjunction with trusted tax advisers
- coordinating surveyors and architects, as well as private banks, to provide an integrated, bespoke offering
- responsive and commercially aware planning and construction law advice
- a comprehensive suite of broader private wealth services, delivered in seamless combination with your other service requirements

Ogier
Property Law

Hedging your bets

By Nathalie Le Cuirot, associate, Ogier

The UK Government neighbourhood and community survey 2020/21 indicates that 83% of the population get along well with their neighbours, a statistic which we hope is even higher in Jersey. It's fair to say that even in the most tight-knit of communities, living alongside others isn't always easy and when someone's behaviour or property has a negative impact on our own quality of life, then differences of opinion will emerge.

When we think of 'nightmare neighbours', we might automatically think of noise complaints or boundary disputes. But there is another problem which can, ironically, be overlooked - the nuisance of high hedges.

Hedges are an important part of the environment and are planted for a variety of reasons. They can encourage wildlife, form an attractive boundary around your property and provide shelter from wind.

Growing the wrong type of hedge over a certain height in a residential neighbourhood can cause real suffering though, including the loss of sunlight to neighbouring properties.

The High Hedges (Jersey) Law 2008 assists residential neighbours to resolve disputes relating to high hedges where they have failed to reach an agreement between themselves. The law does not make it a criminal offence to grow a high hedge, although failure to comply with an order made under the law can be a criminal offence.

The owner or occupier of a residential property can refer a complaint about a high hedge growing on a neighbouring property to the Minister for Planning and Environment (accompanied by a £350 fee). The minister may reject a complaint if the neighbours have not taken all reasonable steps to resolve the issue between them.

What constitutes a high hedge?

The hedge must be formed wholly or predominantly of a line of two or more evergreens and be in excess of two metres above ground level. 'Evergreen' under the law means an evergreen tree or shrub or a semi-evergreen tree or shrub.

What is the nuisance?

The hedge must constitute a barrier to light – it will not be taken as constituting a barrier to light if there are significant gaps at heights of more than two metres above ground level.

What will the minister take into consideration?

- communication to resolve the complaint
- whether the hedge existed at the time when the complainant acquired an interest in the property, and if so, the height of the hedge
- whether the hedge adds to the privacy and enjoyment of neighbouring land or contributes to the amenity of the neighbourhood
- whether the hedge could be reduced, while keeping reasonable protection to the interests of neighbouring land
- any legal obligations relating to the hedge

Remedy

If the minister decides that the complaint is justified, they will issue a remedial notice specifying:

- (a) what must be done to the hedge
- (b) any conditions subject to which it must be done (e.g should the hedge owner wait until after nesting season?)
- (c) the time within which it must be done
- (d) anything which must be done
- (e) any conditions to which it is subject after that period, to prevent a recurrence of the adverse effect

A remedial notice must not require a hedge to be removed or reduced to a height of less than two metres above ground level.

The law has its limitations and there are situations which an occupier might find intolerable for which the law provides no remedy. Where a high hedge is causing a real loss of enjoyment, the law provides a comparatively cost-effective remedy when all other avenues to reach an agreement with your neighbour have been exhausted.



WIN

Jersey Pearl jewellery voucher worth £200 and 2 unique pearl experiences followed by afternoon tea for 2 people, worth £130



For three generations, Jersey Pearl has celebrated marvellous memories with pearls.

Grown with love, brought to life with design talent, our organic gems are second to none. We're proud to be a Jersey family business, the only one to buy direct from pearl farmers and use CarbonNeutral® pearls.

Simply answer the following question:

What is the name of the shell from Jersey we use in one of our collections?

(Clue can be found on the website: www.jerseypearl.com)

- A: Akoya
- B: Tahitian
- C: Ormer

Please enter online at ruraljersey.co.uk/competition

Closing date for entries is 06 November 2022.

Winners will be contacted via email

Good Luck!



WHO SAYS YOU HAVE TO SWITCH TO ELECTRIC TO GO GREENER?



All you have to do is
get a **Rubis EcoBoiler**
installed.

Rubis. Giving you the power of choice.

01534 709 800

rubis-ci.co.uk

enquiries@rubis-ci.co.uk



Ageing wisely - take care of relationships too

By Helen O'Meara,
Director, CI Home Care

Imagine if you were 'only' a daughter or son again and visits to your parent/s were to chat as you used to do – and not to help them with everything from personal care to policing the use by or eat by dates of food in the fridge! Or if you were 'only' a husband or wife again – and not a carer for your spouse.

Relationships can suffer with ageing - for all involved. Tasks get in the way of talking, mental deterioration causes frustration, the evident frustration saddens the older person. It's not a great recipe for a successful older age.

This is where professional home care can make such a huge difference. Asking someone for help when they're there on a paid, professional basis is so much easier than repeatedly asking family to clean/shop/cook for you. More intimate support such as help with washing and dressing is often easier to accept from a professional than from daughters, sons and spouses.

It can help keep your ageing spouse safe too – all too often home care starts because the spouse who was doing the caring had a fall, or became ill themselves.

Some things are more difficult to delegate – finances for example. If spouses or children have to pick that up, so be it. If nobody is available there are accountants and professional delegates. But handling finances tends to be a smaller workload than the day-to-day need for help with washing, dressing, housework, shopping etc. And therefore, less likely to impact on the quality of conversation over the cup of tea or G & T!

I write from personal experience. My father was bed and wheelchair-bound for the last couple of years of his life. I was working full-time and driving to Mum and Dad's every morning to help Mum get Dad up and every evening to help Dad into bed. I was also constantly trying to lighten Mum's laundry and cooking load and be permanently upbeat for her too. By the time everything was done I had little energy left to chat and be a daughter to Dad – or a wife to my own husband when I returned home. It was exhausting!

Happily, my very wise father appreciated what was happening to Mum and I commissioned professional care. Just as he had when my brother and I were very young and he recognised that he and his sister sleeping every other night at Grandma's house was not tenable long-term. Then he commissioned live-in care for Grandma. This time he organised some hourly care for himself which allowed us all to enjoy normal conversation over the G & Ts, even if they were around a hospital bed at home.

We were lucky – Dad may have lost the use of his legs but not his insight or wisdom. Even if you are not completely sure that home care will help in your particular circumstances it may be worth finding out. All agencies offer free consultations and Jersey has a fantastic social worker service who will guide you too.

Good luck!

- Live-in care specialists
- Flexible, consistent and friendly care
- Hourly home care enquiries welcomed
- Overnight and respite care also available
- Registered with the Jersey Care Commission

We are here to help!

*If you would like some more information or to arrange a no obligation visit, please call **01534 883 886** and one of our Care Managers will be pleased to assist.*



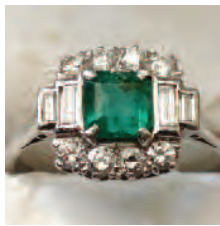
CI HOME CARE
HOURLY · OVERNIGHT · LIVE-IN



STEPHEN COHU ANTIQUES

EST 1993

DEALERS IN FINE ANTIQUES, WORKS OF ART, JEWELLERY AND OBJECTS



We are the Channel Islands' leading purchaser of antiques, jewellery and effects.

These, together with my extensive experience and knowledge enable us to offer the most comprehensive service in the Islands, whether buying or selling.



La Grande Route De St Laurent • Jersey • JE3 1NJ
Tel: 01534 485177 • www.stephencohuantiqes.com

Open Wednesday to Saturday 10am - 5pm. Anytime by appointment. Resident on premises.

Because *home* is where the *care* is.

4Health

GP SUPPORTED HOME CARE AGENCY

Like it or not, we are all getting older and that can mean more aches and pains and life becoming a little trickier. The good news is that the World Health Organisation says there has been a slight decline over the past 30 years in the number of older people needing help to carry out basic activities such as eating and washing. The bad news is that the WHO says there has been little improvement in less severe limitations in living a normal life. Many people can cope with that, but when it starts to interfere with their enjoying life, then it is time to seek help. There is no need to suffer in silence.

Professional home care agencies, like 4Health, provide help for individuals ranging from those who need someone to pop in a couple of times a week, to those unfortunate enough to require constant 24-hour care in the home. Our business depends on offering professional but friendly and flexible care tailored for each of those clients whatever their needs.

Being able to choose care in the home rather than having to move to a residential care home means that you can:

- stay in your home, surrounded by the people and things you know, love and are familiar with
- keep the same daily rituals and routines you want, such as your choice of meals at a time you choose and then watch your favourite soap on your own TV
- have the support of a carer to take you out for a while or help you with the shopping
- benefit from more personalised care from carers who will visit to ensure you take the right medication at the right time or will help with washing, cooking or numerous other ways of making life a little easier

We appreciate that having someone visit you at home may be a disruption or upheaval, but we try to keep this to a minimum as our primary objective is to do what is best for you. We tailor your care plan around you and the routine you and your loved ones want.

This flexibility applies to all those we care for and across the range of packages we can offer, which includes:

- Weekly or Daily Visits on a half-hourly or hourly plus basis at the time you need it most, whatever time of day or night
- Blocks of Care Visits or round-the-clock 24 hour Live-in Carer Support
- Waking and sleeping nights
- Complex Health Needs. Even if you have more complex care needs our Registered General Nurses can build the right care plan for you

Our new **Community Rehabilitation Service**. Given the demand to keep an ageing population at home, 4Health are also launching a community rehabilitation service in collaboration with PhysioFit & Freedom Physiotherapy to enable people to achieve more of their potential and live at home to lead as fulfilling a life as possible.

Community Rehabilitation can help improve your physical and mental health, as well as your general wellbeing through promoting confidence in your functional independence. Our highly experienced, qualified and fully insured physiotherapists and occupational therapists have implemented their services in line with world recognized Community Rehabilitation Standards.

One call and 4Health can work with you to focus on things that will improve your experience and identify potential areas for improvement to help you. Our aim is to promote independent living that suits you, and your care plan will reflect your exact needs to ensure that your support is focused entirely on you, with as little or as much support as you need.

We are regulated by the Quality Care Commission who conduct regular inspections, the latest one for 4Health Home Care can be accessed at www.carecommission.je.

Call **01534 833835** to take the first steps to improve your physical health and wellbeing.





PRODUCED WITH LOCAL PASSION

When you purchase a product with the Genuine Jersey Mark, you will be buying something unique that began its life in a raw form and through the skill of local artisans has been crafted into an object of desire. The Mark also allows you to make informed choices to support the local economy, embrace seasonality and taste the local terroir. Your custom goes a long way to support our Island's producers and will make you feel good inside.

*Look for the Mark
before you buy.*



Jersey's rural and farming heritage



RURAL Magazine salutes Her Majesty Queen Elizabeth II, Royal Patron of the Royal Jersey Agricultural and Horticultural Society, in the year of her Platinum Jubilee



In a Royal Visit to the Island in 1957 (*left hand page*), Her Majesty is pictured enjoying a conversation with Clifford Pallot, who is handling his champion cow, Seer's Bouquet. The RJA&HS president, Jurat Francis Le Boutillier, looks on.

This iconic show cow was Supreme Champion over Jersey at the Island Spring Show of 1957 and again in May 1959 and went on to win many prizes at Island shows.

The man in the handler's coat seen behind Her Majesty is Wilfie de Gruchy, who farmed at the top of Mont Cochon.

The picture (*below*) was taken during the visit of the Queen and Prince Philip to Jersey on Tuesday 27 June 1978.

At a country show at Le Petit Catelet Farm, St John, the Queen was presented with £1,000-worth of champion six-year-old cow Ansom Designette, previously a winner at the St Martin and Trinity Show. She is shown receiving a pat on the head from the then RJA&HS president, William ('Bill') Perchard and a smile from Her Majesty.

Also pictured handling the cow is its breeder, Anne Perchard, Bill's sister-in-law, owner of the Ansom Herd from La Ferme, St Martin.

Mrs Perchard in future years became the president of the World Jersey Cattle Bureau and received the MBE in 2001 for her service to the Jersey breed worldwide.

'I am quite sure that there has probably never been a person born in this little Island that has been better known and respected in so many countries around the world as Anne' - Derrick Frigot MBE, then president of the WJCB and now its Life Patron, speaking at Mrs Perchard funeral in 2013.

Also in the picture (directly behind Mr Perchard's hand), taking photographs on his camera, is Mrs Perchard's son, Robert, who is now the president of the Royal Jersey Agricultural and Horticultural Society. His brother, Philip, is pictured in a white handler's coat on the far right of the picture.



The pictures in this section were mostly taken by the Evening Post. *The pictures marked with an asterisk are reproduced here courtesy of the JEP and the Jersey Evening Post Collection at Jersey Archive. Otherwise, ownership of these images is retained by the RJA&HS.

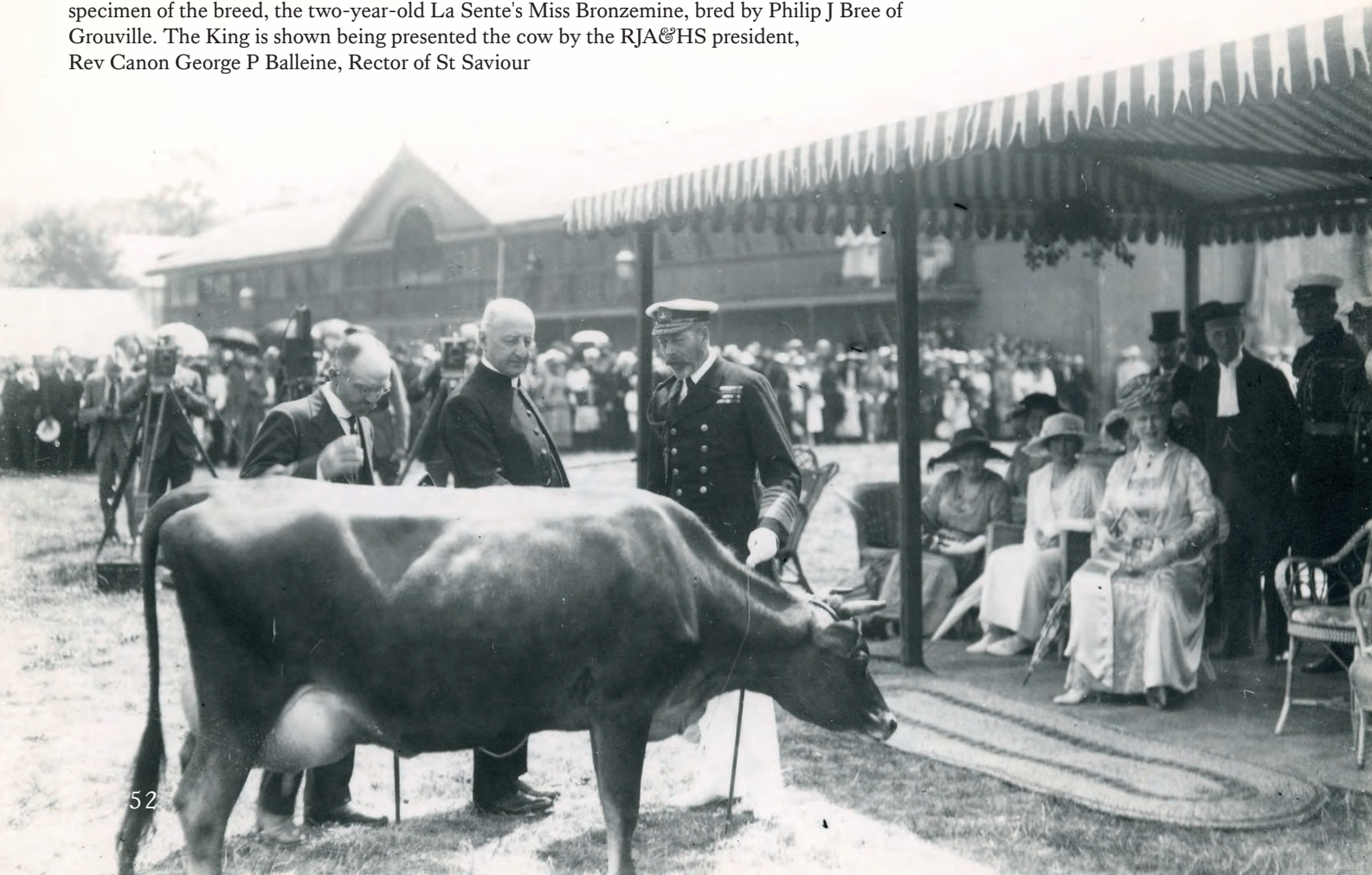
Information for the captions was obtained with the kind help of Derrick Frigot MBE, author of three invaluable works on the Jersey breed and Jersey's farming history.

The kind assistance of the JEP, Jersey Heritage, the Jersey Archive, the RJA&HS and Mr Frigot is gratefully acknowledged.



The Island Summer Show of 1931 - these summer shows were two-day events, which included horse competitions and military pageants

* 1921 - His Majesty King George V visited Jersey with Queen Mary. He was presented with a fine specimen of the breed, the two-year-old La Sente's Miss Bronzemine, bred by Philip J Bree of Grouville. The King is shown being presented the cow by the RJA&HS president, Rev Canon George P Balleine, Rector of St Saviour





Herd book exam in progress at Carrefour Selous, St. Lawrence, c. 1954



Pictured is Oaklands, St Saviour, home of renowned breeder John A Perrée, some time in the 1920s – 1930s. John Perrée was known internationally as a Jersey cattle breeder and exporter to the USA, Australia, New Zealand, Canada and England. He had the largest and most influential stud of bulls in the Island, representing a variety of bloodlines. His breeding was highly influential across the Jersey world.

Farmers from all over the Island took their cows to Oaklands for servicing, and it was common for a dozen or more to be lined up awaiting their turn.

The whole business was highly regulated. It was the influence of these stud farms and their breeders/owners that the Jersey breed was developed. This was well before artificial insemination was used commercially across the world and it was to great advantage for Island breeders to have access to every bull in Jersey. The cost of a service was between five shillings for young sires to £2 for popular, proven sires.

After working initially in Canada, he returned to Jersey in 1896 and bought Oaklands.

For 20 years he was honorary secretary of the Jersey Herd Book and then successively vice-president and then president of the RJA&HS from 1932 to 1938; he was also a prominent States Member.

John Perrée died in 1954. His home is now the residential home, Oaklands Manor, near Victoria Village.

In the picture can be seen nine bulls and the same number of farm hands; there is a glimpse of the Oaklands house in the right, to the rear of the picture.

**More old photos can be viewed on the RURAL website:
www.ruraljersey.co.uk/news**







XL POOLS

**AWARD WINNING, LUXURY SWIMMING POOLS
JERSEY BASED SUPPORT & SHOW POOL**



**AQUA
TECHNICS
POOLS**

Proud Installer and Distributor of Aqua Technics Pools.
Australia's Leading One Piece Pool Manufacturer
Award-winning one-piece, full size swimming pools in Jersey and mainland England.



Specialists in Indoor & Outdoor Swimming Pools

SPATA Contractor of The Year 2020
EUSA Domestic Outdoor Pools Silver Award Winner 2018
39 SPATA Awards



01233 840336

www.xlpools.com



Stories from the past

Cathy Le Feuvre uncovers interesting artefacts held in the Jersey Heritage collections that reveal stories from the Island's rural history

We all know the power of memories and often, objects from our past help us to remember our history. Paintings, photos and ornaments around the house may have special memories attached, like holidays or much-loved family members who are no longer with us.

The Jersey Museum tells the story of Jersey's past through objects and artefacts but in addition to what's on public display, there are many thousands more items that are held in storage.

In fact, 90% of artefacts held in the Jersey Heritage collections are kept in safe and secure storage on various sites. There are 24,000 items, including textiles, in the Social History Collection, nearly 12,500 works of art are kept in the Art Collection and more than 173,500 items make up the Archaeology Collection.

At the Jersey Heritage Augrès Object Store at the Sir Francis Cook Gallery in Trinity you will find 19,000 objects which tell the social history of Jersey, including artefacts which tell us a little about how people worked in the dairy industry in past times.

A Trocar and Cannula

Some people think cows have four stomachs but actually they have just one, with four distinct compartments – the rumen, reticulum, omasum and abomasum – all of which do different jobs to digest food.

Immediately after eating, the cow's digestive process creates gas in the first and largest compartment, the rumen, and although the animal can eliminate most of the gases by belching, sometimes that doesn't happen and the gas builds up, resulting in bloating and indigestion. Farmers can help relieve this by inserting a stomach tube but when that doesn't work, more drastic action may be required.

This object dating from the 20th Century is a metal knife with a black plastic handle encased in a metal sheath. The instrument was used to stab into the cow's rumen and then the knife was withdrawn leaving the sheath in so that gas could be released from the cow's stomach to relieve that dastardly bloating.

Milk Fever Kit

Giving birth is a joyful time, but it can come with some dangers, and with cows it's no different. Milk Fever (also known as hypocalcaemia) is caused by a temporary blood calcium deficiency that usually occurs around the time of calving. It's one of the most common metabolic disorders in dairy cattle and it can result in a difficult labour, stillborn calves and even the sudden death of the mother, so early treatment is vital.

This object is a kit used in the treatment of milk fever in and around the 1940s. The kit comprises a rectangular metal lidded box containing a stainless steel syringe type implement - a needle, a cylinder with rounded ends that unscrews at the middle, a cylindrical pump, and a ridged tube. The instructions outline how the apparatus should be used to inject or syringe cows to help relieve milk fever. It involves inserting the needle directly into the teat on the udder... after the cow has been milked!

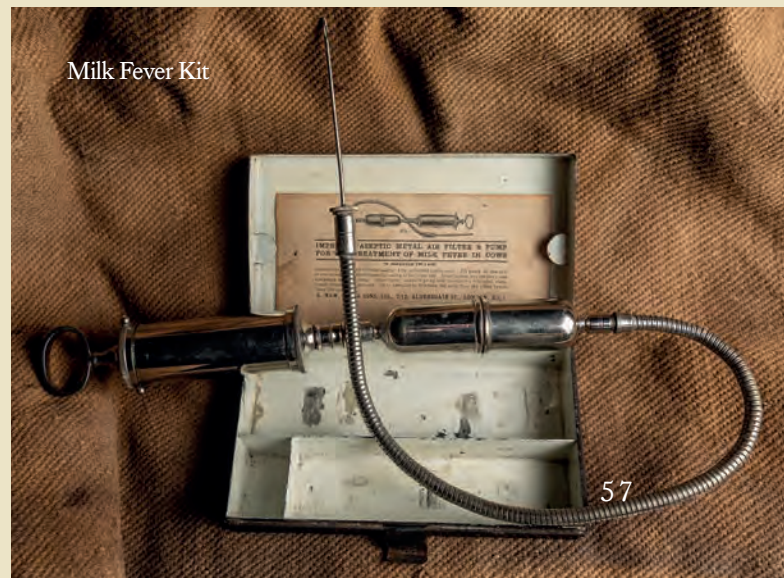
If you have questions or information about objects held in the Jersey Heritage collections you may contact:

E: archives@jerseyheritage.org | **T:** 833300 | www.jerseyheritage.org

A Trocar and Cannula



Milk Fever Kit



A farm under occupation

Agriculture and survival in a time of war - a new book has been written by Andy Gilson on the subject of farming in Jersey during the German Occupation. The final manuscript is now complete. It is expected that the publication will become the seminal work on the subject; Andy shares here a little of what he's discovered during his research

On 28 June 1940, the German Luftwaffe bombed Jersey resulting in many deaths and casualties. Earlier that morning, a pedigree calf was born at Seaview Farm, St Helier, and subsequently named by its owner, Jean Marie Le Flem, and recorded in the Jersey Herd Book, as 'Jersey Air Raid'.

Why he named it as such remains a mystery – Jean had a wicked sense of humour – however, we may surmise it was commemorating the opening event of the German Occupation.

Jean Marie, like all farmers, had to adapt immediately to the Occupation to survive the changed agricultural circumstances.

Seaview Farm was 45 vergées. The stock comprised of five Jersey cows, four pigs and one horse, called Tuppence. As the Occupation went on from year-to-year and the Germans were reluctant to provide extra petrol for agricultural machinery, working horses became a highly valued commodity.

Seaview Farm's labour force consisted of Jean Marie, his wife Judy, and their two sons, John (15) and his younger brother by 13 months, Dennis.

Forty days into the Occupation the German authorities, in the form of Field Command 515 (FC 515), assumed the role of overseeing Jersey agriculture. The evidence demonstrates that the German Military Government in Paris and FC 515 devised and issued the new cropping plan for the Island.

Orders relating to agriculture were cascaded down from the German Military Government in Paris to FC 515 and then through to the Bailiff, Superior Council (a buffer between the occupying army and the civil population), Jurat Touzel John Brée and the Department of Agriculture, who in turn sent clear and unequivocal instructions to the RJA&HS and the Jersey Farmers Union. These two associations, through a joint council, made clear to farmers what was expected.

The two farming associations worked closely with the Agriculture Department when it suited them but were critical when it went against their interests. Honorary Parish Inspectors, who were given powers by the Royal Court, checked and enforced all agricultural policies and reported back to the Agriculture Department.



Mrs Ada Le Breton at Don Cottage, Trinity taken on the eve of the Occupation
Photograph from the collection of Collette Bisson

Prices for agricultural inputs and outputs were strictly regulated by an independent Pricing Advisory Board set up by the Superior Council.

The one common farming problem throughout the Occupation was labour. There was a real shortage of agricultural labourers which seems almost perverse, as there were some 1,500 men unemployed.

The Le Flem family worked the farm without other labour. There was no tractor, only Tuppence, their horse, who remained with them throughout the Occupation. As farmers of the time put it clearly: 'The horse saved Jersey during the Occupation' and 'they were worth more than a Rolls-Royce'.

The two boys had to milk the cows by 6.30am, after which they cleared out manure and Dennis would feed and groom Tuppence – all before breakfast. The herd was milked again at 5pm and the churns kept in a granite trough of water to keep cool. Finally, the two boys would have to push four churns of milk on a hand cart to the top of Mont Cochon for collection.

All work was manual using sickles and scythes. Wheat and oats were tied, bundled, and stacked. When threshing took place, a group of four or five fellow farmers would arrive to help.

By 1943 the entire agricultural process began to hit major problems as imports became scarce and the Germans were making increasing demands for extra produce. Jean Marie grew tobacco under licence, as all farmers did. The crop was planted in May and harvested in August. Each plant was taken out of the soil and each leaf was stripped individually before being dried and cured in the loft. Tobacco became an increasingly important cash crop as the Occupation progressed. It could be sold, used as a form of barter or even payment for goods. German soldiers were happy to exchange goods and purchase tobacco from farmers.

By the end of 1943 a new problem hit Jersey farmers, that of crop security. Both boys slept every night fully clothed, armed with pickaxe handles and two dogs with which they would chase people attempting to steal crops.

1944 found the family with another problem, that of trying to help desperate townspeople with obtaining produce.

The Le Flem family allowed them to collect the grain left on the fields after harvesting and threshing. Dennis found himself in a potentially dangerous situation when he was caught by the Germans ferreting without a licence. Along with his ferret, Joey, he was taken to College House and spoken to by a German officer. Dennis had to pay a 30 Reichsmark fine and hand over Joey to the German, who immediately received a vicious bite from the animal!

By the end of the Occupation, the family found themselves increasingly helping Russian forced workers to survive. Dennis put himself in a life-threatening position by getting himself caught when he gave his ID card to a young Russian boy called Peter Bokatenko, who subsequently got caught with the ID card.

Dennis was summoned by the German police to College House with his father and threatened with deportation.

The Occupation ended in May 1945. Sadly, the workload and worry of looking after his family took its toll on Jean Marie and he passed away in November 1945.

What happened to the calf, 'Jersey Air Raid'? It was sold to another farmer, Mr F Le Poignand in late 1945 and lived well into old age until 1952. Tuppence worked several more years before retirement. Unfortunately, we do not know the fate of Dennis' ferret, Joey!

Andrew Gilson's book comprises 17 chapters and 200,000 words, original unpublished photos, maps, letters and diagrams. A full description of the book will be contained in RURAL magazine's next issue.

JERSEY'S RURAL HERITAGE

200 pages of stunning pictures and text referencing Jersey's unique farming and rural background through centuries past.



£20

£18 to members



Available from
the RJA&HS Offices
at Royal Jersey Showground
www.royaljersey.co.uk

Farmers Insurance

Protect your livelihood with Islands

- ✓ Agricultural Produce, Deadstock and Livestock Cover
- ✓ Contents, Machinery, Tools and Computer Equipment Cover
- ✓ Public, Products and Employers Liability Insurance

*Subject to standard underwriting criteria, policy terms and conditions.



**IN-HOUSE
LOCAL
CLAIMS TEAM**



www.islands.je

835 383
insure@islands.je

islands
taking care of tomorrow

Home / Travel / Motor / Marine / **Business**

M J Touzel (Insurance Brokers) Ltd trading as Islands Insurance is registered in Jersey No. 2589 at Kingsgate House, 55 The Esplanade, St Helier and is regulated by the Jersey Financial Services Commission (JFSC) under the Financial Services (Jersey) Law 1998 for General Insurance Mediation Business (No. GIMB 0046). A Member of the NFU Mutual Group of Companies.



The Farming and Rural "Insurance Broker" of Choice

Islands Insurance has always maintained close links with the farming and the rural community protecting local livelihoods for over 40 years.

We offer flexible insurance policies designed for local horticultural, agricultural and dairy farms covering machinery, stock (including animals), Public and Employers liability, residential and farm buildings, and greenhouses.

As the Channel Islands leading insurance broker we constantly look for ways to identify and stay ahead of industry trends to ensure that your farming business is in safe hands. Whatever your insurance needs whether you operate a smallholding of a few animals or run a much larger or complex operation, we can protect your livelihood now, and in the future.



Why choose us for Farming insurance?

- Our policies can be tailored to your needs so you can be sure of the perfect fit.
- We are always on hand to offer face to face advice.
- With over 40 years of insurance knowledge and expertise, we know the industry inside and out.

Since our beginnings we have become part of the Channel Islands farming fabric and we are proud to be the insurance broker of choice for over three quarters of Channel Island farmers!

During the last 40 years we have all witnessed a huge amount of change within the farming industry, both in the Channel Islands and across the UK. Change presents both new opportunities and challenges, whether it be diversification, keeping your business secure from Cybercrime or adopting new technology like the use of drones or autonomous machinery, we continue to support farmers throughout these changes. Like the farmers we work with, we have also had to adapt to, and change with the times.

For a lesson in how to adapt to changing circumstances and reinvent your business model look no further than Channel Islands and UK farmers. When I speak to local farmers it is clear how many are looking to diversification to increase their income and help secure their businesses and add resilience during uncertain times such as those we face today.

In an effort to make sure that farming remains sustainable, farmers have proven to be remarkably inventive, branching out from traditional farming by adding new money-making activities. This can be an expansion of agricultural activities into new innovations, or a move into non-agricultural business types such as Petting Zoos.

When visiting our clients we ensure to highlight the importance of farm safety and robust risk management. The farm can be a dangerous place, but with the right expertise and guidance many serious incidents can be prevented. As a subsidiary of the NFU Mutual, the biggest farm insurer in the UK who have proudly been serving the farming community for over 100 years, we have access to their Risk Management Services subsidiary who, with the expertise of dedicated consultants, help our customers reduce the risks faced on their farms.

They provide guidance on simple and straight forward ways to improve safety and how to look after the team, making the work place a safe environment for everyone. Our farming clients have full access to our NFU Mutual Risk Management partners who visit the Channel Islands on a regular basis.

Another important subject that we discuss is the issue of Underinsurance. Many factors can influence the value of your assets, the weather, business growth, changes in the wider economy post Brexit, and if you are not careful these changes could you leave you underinsured.

When it comes to insuring your business it may be tempting to choose the cheapest available option, however, if your property, stock or equipment isn't insured for the correct amount which allows for a replacement in the event of a loss, you could face unforeseen and devastating financial shortfall.

Seven signs that your farm could be underinsured: -

1. **You haven't had your assets valued recently** - values can change over time which is why it makes sense to consider current values of your equipment, stock and buildings. Ideally you should review asset values and sums insured each year, ahead of your insurance renewal.
2. **Commodity prices changing** - weather conditions and consumer tastes are two factors which can impact prices and values. For example, farmers or dealers with a large store of straw and fodder will find it can increase significantly in value if it's been a very wet or dry summer, and demand has increased.
3. **Rising values of second-hand machinery** - good quality farm machinery and vehicles can command a strong resale price on the second-hand market, with most values depreciating at a slower rate compared

to an average new car, and at times when the pound falls in value, prices of used machinery can increase further thanks to increased prices for imports.

4. **You diversify into new business areas** - farmers who look outside of agriculture for additional revenue streams should consider what's covered under their existing insurance policy. Opening a farm shop or setting up a campsite may be a good way to attract paying guests, but you need to know you're covered should anything go wrong.
5. **You forget to tell your insurer about changes to buildings** - in the same way that extending or altering your business can change its value and cover, if you fail to let your insurer know of any changes to any buildings you could find its true value isn't paid out in the event of a claim. You usually have an obligation under your insurance policy to report any changes that materially affect your insurance cover.
6. **You miscalculate the cover you need** - a common mistake that many people make when it comes to insurance is only looking at covering the market value of property. If a building is destroyed in a fire there could be additional costs to consider, from professional fees to extra rebuild costs such as those to source specialist materials or tradesmen.
7. **You bring in new machinery to meet increased seasonal demand** - if you are using new machinery and vehicles to increase your production make sure you tell your insurer. In the event that they break down or are stolen you don't want to discover they aren't covered under your policy.

Though we have grown as a Business, we have not lost our personal touch and that is what sets us apart from our competitors. As the Channel Islands leading insurance brokers we work with small holdings and farmers just like you to protect their farms and businesses. Our aim is to deliver the best possible farming insurance package to meet your needs.

Should your insurance needs change due to growth or diversification, or you are simply looking for greater flexibility, our specialist team will be happy to meet, discuss and review your policy with you.

For a personal discussion about your insurance needs and to find out whether you have the right cover in place, call:

Jim Purkiss
Sales, Marketing & Head of Private Clients Director
on 01534 835265
or email
jim.purkiss@islands.je





On the brink?

**The president of
the Royal Jersey
Agricultural and
Horticultural Society,
Robert Perchard,
introduces RURAL
magazine's special
theme of 'Jersey's
dairy industry today'**

What does the Jersey cow mean to the Island? What would be lost if herd numbers fell further, and the breed went too far into decline? These are two fundamental and pressing questions.

There is so much to celebrate about our Island in terms of its rural traditions and the way they are interpreted in the modern day; I am pleased to say that the RJA&HS stands front and centre in extolling these.

Vital to the existence and purposes of the RJA&HS is the viability and integrity of the Jersey breed of cattle in its Island home. It is thanks to the skill and dedication of generations of breeders, coupled with the guardianship of this Society, that the Jersey cow has achieved global prominence and been a permanent and defining feature of this Island since the 18th Century and right up to the present day.

And, from the RJA&HS's point of view, the more urgent concern is the threat to the integrity of the breed in the Island, and its precious gene pool, resulting from the decline in the number of cows and herds in recent times.

The wellbeing of the Island Jersey can only be assured so long as there is a viable and functioning dairy industry.

Yet, the breed locally finds itself potentially on the brink.

The Challenges

The chairman of the Jersey Milk Marketing Board, Andrew Le Gallais, has recently described as a 'perfect storm' the circumstances facing the dairy industry and the breed at this time. Dairy farmers are currently facing some of the greatest challenges that they have ever experienced, where Covid, Brexit, the war in Ukraine and now an extreme drought - all issues beyond their control - have come together to dramatically change the profitability of their dairy farm businesses. It is on this basis that Andrew is seeking a 'dialogue with Government', asking for urgent financial support as dairy farmers face what has been reported as an 'existential threat'.



“ **If this trend continues and the number of dairy farms contracts much further, as it almost certainly will, we could within a generation arrive at a position where the Island tips from a position of self-sufficiency to one where importation of liquid milk would be required** ”

Although the Island is currently self-sufficient in milk and dairy products, with a nucleus of modern highly mechanised farms supplying the bulk of the Island's milk, the present crisis may well cause a rethink among the producer base. The fact is, although dairy farming is often seen as a bucolic idyll, it is a highly demanding and stressful occupation requiring 24/7 commitment.

The responsibility that comes with running a herd these days is immense – and the prevailing conditions are only serving to increase pressure and add risk to the remaining businesses.

The Government of Jersey's stance is clearly stated in its recently published *Rural Economic Framework (REF) 2022*:

“The iconic Jersey cow plays a critical role in Island life, historically, culturally, and economically both at the domestic level and internationally.”

‘It provides Islanders with a ‘sense of place’ and has been exported worldwide ensuring that Jersey, the home of the breed, has a high profile in the international community encouraging inward investment, tourism, adding value to Jersey products and effectively helping put Jersey “on the map”.

‘It is because of the special status of the Jersey cow that successive Rural Economy Strategies (RES) have supported dairy farming, helping ensure its survival, whilst guaranteeing the Island is supplied with the best locally produced dairy products’.

The importance of the Jersey cow to the Government was emphasised further in its Identity Jersey project led by Deputy Carolyn Labey last year which asked the question: *What makes Jersey special?* And what graced the front and back covers of the project's glossy booklet? Why, our wonderful Jersey cow, of course!



Falling numbers

I was born not long before the Jersey Milk Marketing Board was formed in 1954. At that time there were around 1,000 milk producers in the Island and over 5,500 cows in milk. When my son Tom, who now manages our farming business, was born in 1982, herd numbers had dropped dramatically to 198 herds, with 4,133 cows. This trend continued and by the year 2000 the number of dairy producers had fallen by two thirds to just 65.

At the present time only 13 farms supply Jersey Dairy with milk – with just six of these producing over 85% of the intake. In other words, the Island's milk production now rests with just a handful of producers, what one might call a 'critical mass'.

Cow numbers are also hovering around an all-time low of just above 2,000.



This is undoubtedly a precarious time for the breed. If this trend continues and the number of dairy farms contracts much further, as it almost certainly will, we could within a generation arrive at a position where the Island tips from a position of self-sufficiency to one where importation of liquid milk would be required.

Any imported product would not be the delicious, fresh and nutritious milk that we enjoy; nor would it have the provenance and heritage value that our 'brown cows in green fields' provide.

Why the contraction?

The significant extra costs that come with farming in Jersey have always put local dairy workers at a huge disadvantage compared with, say, UK producers (e.g. land costs, labour and housing costs, contractor charges, freight, etc). This, plus more demanding standards and the need to raise production and become more efficient, meant that producers were left with a stark choice – either undertake large amounts of capital investment to expand and modernise their businesses, in the hope of remaining competitive, or quit.

Many decided to sell up and leave the industry. A number of others, including some large herds, took advantage of government-backed exit schemes which were designed to cut milk surpluses occurring at the time, by paying producers to pack up.

Not surprisingly, in the two decades since the millennium, the decline has continued. Further contraction would surely have far-reaching effects.

It might be argued that other industries consolidate into bigger more efficient units (like supermarkets instead of high street greengrocers and butchers) so why not farms? This is true, but nevertheless the fact is: farming is different. Are we ready for a logical conclusion to this trend which would be a few large herds housed indoors all year round? Are we ready for the end of the family farm, as it is likely that only a corporate structure of some type would be able to attract the capital required?

Barriers to entry

Of even greater concern for the longer-term viability of the industry is the almost impossible challenge facing new entrants to it, who aspire to own their own businesses and become the farmers of tomorrow. Barriers to entry are incredibly high due to the huge capital sums that are involved in operating a dairy farm nowadays, as well as the difficulty in gaining planning permission for infrastructure.

What chance is there that any ordinary person from outside can get on the ladder to herd and farm ownership? What bank would contemplate financing such a proposition, no matter how hard they worked or how many qualifications they might have gained?

The bald truth is that levels of profitability are insufficient to allow this to happen. It is disappointing therefore to see how little attention this fundamental problem receives in the Rural Economic Framework (REF) document, with just a single passing reference to '*the capital costs of setting up a business*'

The matter goes well beyond the question of the way we farm our Island and land use, or milk supply and food security. The value for the Island of the brand, the Jersey cow, is incalculable. To say nothing of the reputational damage to the Island that would follow should our leaders fail to arrest the demise, within a generation, of the iconic bovine that bears its name.

I would urge our elected politicians and those whose job it is to make public policy, and others in positions of influence, to consider carefully the two fundamental questions posed at this article's beginning:

What is the Jersey cow worth to the Island? and What would be lost if the breed went too far into decline?

In other words, turning the Government's own phrase back on itself – 'What does the Jersey mean to you?'

Jersey's milky way

Jersey Dairy managing director Eamon Fenlon believes Jersey's dairy products will retain and expand their niche in the market. He talked to Alasdair Crosby

Jersey Dairy has just one or two little problems – in common with the rest of the global dairy industry. Brexit and Covid have been responsible for some of them; then there is the war in Ukraine, climate change...

'I've been in manufacturing for over 30 years, and I've never seen anything like this,' said Jersey Dairy's managing director, Eamon Fenlon.

'Brexit has increased lead times on ordering anything, be it ingredients or packaging. Prices have gone through the roof; deliveries that would have taken under four weeks are now taking three or four months.'

Some good news: 'In the UK, our soft mix ice creams are doing really, really well. Our brand - "Jersey Gold" - is up about 85% on last year's sales.'

Excellent! And the bad news?

'That doesn't mean any increase in profitability – our costs have gone up as well.

So there is no real benefit to the farmer.'

Jersey's exports to the Far East are still hampered by Covid restrictions and supply chain disruption. Brexit has also increased the bureaucratic paperwork connected with exports to the EU.

'It's horrendous out there and we are just trying to keep on top of it all.'

Luckily, to compensate for difficulties with exporting to the EU, a 200-strong chain of convenience stores in Hong Kong has proved to be a regular and steady customer. For eight years it has taken 1 million litres a year, as well as Jersey butter.

The UK remains Jersey's biggest export market, primarily for what Eamon refers to as long-life recipe-based products, of which soft mix ice cream is the biggest element.

Eamon continued: 'There is a huge development in soft mix ice cream, primarily because of the development of new machinery, no bigger than a coffee machine, that enables small catering outlets to offer ice cream-based desserts. A whole new sector has opened for soft mix ice cream and Jersey Dairy is taking every advantage of that. We are really confident of continued growth in this sector.'

Conversely, the market for liquid milk in the Island has been affected by the fewer number of tourists and the decline in the population, reckoned to be in the region of 3,000 to 4,000 over the past few years.

The average consumption of milk in the Island is, on average, 80 litres per head per annum, so the exodus from Jersey accounts for quite a volume of lost milk sales. There is also an increasing trend across Europe and the USA in consumer behaviours toward flexitarianism (a semi-vegetarian diet) and plant-based purchases.





“ A whole new sector has opened for soft mix ice cream and Jersey Dairy is taking every advantage of that.

We are really confident of continued growth in this sector

The Dairy’s intake of milk from the farms is about 14 million litres per year; just over 8 million litres is consumed in the Island as liquid milk. Other products consumed in the Island amounts to 2 million litres; the rest is exported.

The world seems awash with anti-dairy vegan propaganda. Has that affected sales?

‘Not too badly! There is a bit of criticism, but it all seems to be orchestrated. The support we get from the Island community is huge – and we do very well as far as brand recognition is concerned. People in Jersey are very proud of the Jersey cow – and everything that we make from it.’

What about the packaging – how environmentally friendly is it?

‘It is not biodegradable. Jersey looked at the feasibility of collecting cartons and reused cartons and taking them off the Island for recycling. However, when we investigated, we found out that a huge amount of energy is used in a recycling plant and actually a high percentage of what goes through it ends up in an energy from waste plant – and we have our own energy from waste plant in Jersey! The carton industry is still trying to develop a carton that is fully recyclable – they haven’t succeeded yet.’

A promotional banner for Jersey Dairy. The background is dark green with a splash of white milk in a glass on the right. The text 'Drink Milk!' is in large white font, with 'Natural, Nutritious & Delicious' in a smaller white script font below it. At the bottom left is the Jersey Dairy logo with the text 'PURE SINCE 1763'. To the right of the logo is the website 'jerseydairy.com' and social media icons for Facebook, Twitter, and Instagram.



How about using glass bottles?

‘That also takes a lot of energy and the price of glass has gone through the roof recently because of that. If we went back to returnable bottles, this whole factory would have to be refitted.’

An existential worry for the Dairy – and not just for them, of course – is supposing one of the Island’s current 13 dairy farmers decide to give up, and specifically, if one of the six herds that supply 85% of the Dairy’s intake decides to do so: that would have a catastrophic effect on milk supplies and the dairy industry and would reopen the controversy of allowing the importation of cheaper milk from elsewhere.

He answered: ‘We are working on plans to mitigate that risk; it is still work in progress.’

(It would be lovely to know what these plans were...)

However, a new development about which he could speak, was that they have made a plant-based product for a third-party’s soft mix ice cream. The trials have been very successful and their customer sees big opportunities for it.

Eamon said: ‘That gives the Dairy more opportunity to push more volume through, which means more money for the farmers.’

‘We are not just about producing milk from farms, we must utilise our facilities to the maximum and make ourselves as profitable as possible, so the dividend goes back to the farmer and helps them.’

‘That is fundamentally what the Jersey Dairy is all about.’

An extended version of this interview can be found on the RURAL website: www.ruraljersey.co.uk



Bonny's Country Garden

- ❁ **Winter and Spring bedding**
 - Field-grown wallflower & stock
 - Stunning range of polyanthus, violas and pansies
- ❁ **Christmas Trees**
 - on sale from 1st December
 - Non-drop; cut or pot-grown
 - All sizes from 3ft to 8ft
 - Choose early for delivery later, or collect from the nursery
- ❁ **Holly Wreaths**
made to order
 - Reliable friendly service
 - Free delivery across the Island
 - **OPEN** Monday to Saturday 8.30am - 5pm
Sunday 9.30am - 12.30pm

Sion, St John - Tel: 865101

The World Jersey Cattle Bureau

What it is and what it does, by its president, Stephen Le Feuvre

The World Jersey Cattle Bureau is an umbrella organisation representing Jersey breeders and their national organisations around the world, founded in October 1951.

Over the past few centuries, the Jersey cow has been exported from its Island home and can be found in every corner of the globe and is now the second most numerous dairy breed worldwide, with an estimated 5 million pure Jerseys and cows with a predominance of Jersey genes. The Jersey is also the only dairy breed that is growing numerically. It is the most adaptable breed and can thrive in a wide range of climates, from the freezing and wet northern hemisphere to the hot and humid weather conditions of the tropics, and also the dry and arid areas of some of the larger continents.

Admired and respected for her efficiency of production and feed conversion to milk and milk products, as well as her low environmental footprint, the Jersey has been famously described as 'the Arab of the bovine races'. Jerseys provide many tens of thousands of families around the world with a sustainable income from their farming operations.

The aims of the Bureau are to:

- promote the Jersey breed internationally
- promote cooperation, research and education between those with an interest in the Jersey breed
- provide an advisory and coordination role for Jersey breed associations (but without jurisdiction over their internal affairs)
- promote improved breeding, feeding and management practices
- encourage youth participation and exchange visits between member countries

There are five world regions of the Bureau. Bureau members elect a president at international conferences held every three years, and each region has a dedicated vice president, also elected by members.

Over the past 70 years there have been twelve presidents of the World Jersey Cattle Bureau, including five from the Island:

Professor Albert Messervy (1951-1954)

The Rt Hon the Earl of Jersey (1965-1972)

Anne Perchard MBE (1992-2002)

Derrick Frigot MBE (2011-2018)

Stephen Le Feuvre (2018-present)

The Bureau organises international conferences every three years, with study tours and learning events taking place annually. This schedule has been disrupted in the past couple of years by the Covid pandemic, and all activities have had to be conducted virtually, including regular meetings of officers and a highly successful virtual Global Conference held through Jersey Australia. Autumn 2022 will see 'normality' resume with a trip of Jersey breeders from around the world for a two-week programme, initially coming to the Island and then on to France.

It will be great to get back to some semblance of normality.

A more recent development has been the formation of regional sub-organisations or Jersey Forums. These allow the breeders from regions of the world with multiple national breed societies to get together on a regular basis.

In November 2021 the inaugural virtual conference of the African Jersey Forum took place, and it attracted 953 live participants over the two days from 36 countries around the world (including 14 from Africa). This shows that, like the Jersey cow, the Bureau and its members can adapt easily to changing conditions and modern technology.

The Jersey cow is thriving throughout the world, and the World Jersey Cattle Bureau continues to provide a structure and framework to allow the breed to prosper and grow.

With events in the world in recent months, never before has it been more important for nations to secure their own energy and food supplies, and the Jersey cow is there ready and waiting to assist with providing a more overall sustainable food source for the planet's rising population.



Jersey cows in South Africa



Jersey beef: *still medium rare, but also, well done*

The Jersey Milk Marketing Board vice chairman, Phil Le Maistre, updated Alasdair Crosby on the current state of the market for Jersey beef

There is nothing new about Jersey beef – surplus animals have often *'passé par la casserole'*, as the French say, and it has been the main ingredient of many a memorable dinner. The only trouble with it was the brightly coloured fat, which tended to put people off buying it. Also, the Jersey is a dairy cow, not a beef animal. It's smaller, and less economic to use for beef, as you only get three quarters of the weight of a beef animal.

However, once imported genetics were allowed to be imported to improve the Island breed in 2008, it also became possible to crossbreed selected Jersey cows with Aberdeen Angus to produce beef animals.

Now the sight of the black or dark brown beef cattle is a not uncommon sight in Jersey fields. It is to be stressed that these animals are not entered into the Jersey Herd Book and are not part of the Island dairy herd.

The Jersey Milk Marketing Board vice chairman, Phil Le Maistre, lives in Grouville. 'Masterfarms' is the farming company owned by Phil, his brother, Peter (president of the Jersey Farmers Union) and their two sons, Philip and Matthew.

Philip (junior) lives in St Brelade, where the dairy cattle are kept: 240 milking cows plus the youngstock and beef animals. Matthew runs the packhouse and is responsible for local sales of produce. The company also grows some organic produce for export to the UK. About a quarter of the farmland has been converted to organic status.

There is a lot of family-owned land going north along the cõtils and adjacent land between Grouville and Gorey. But the meadows are not best suited for dairy animals, so around two dozen beef animals can usually be seen grazing there; the meat is sold to the public through Woodlands Farm Butchers.

A number of other dairy farms find it hard to keep an extra number of beef animals in addition to their dairy herds, so Jersey Dairy has formed a collective of farmers who can jointly keep animals at recently retired dairy farmer Richard Lee's premises at La Caroline, St Peter.

Using one of Richard's former cattle sheds, members of the Dairy collective bring their animals there for keeping and for grazing once they are about 4 months old. There are currently about 120 animals being kept there and also more being grazed on land in rotation with the Jersey Royal potato crop.

In addition to the Jersey Dairy collective there are some farms rearing beef animals independently, some of these have links with the Liberation group, which buys the meat for their hospitality outlets.

So, all in all, the market for Jersey-Angus beef is pretty good at the moment, Phil said, with the collective sending two animals a week to the abattoir, and the meat is well received by chefs and the general public.

'We started the collective's sales drive about three years ago and despite challenges, such as the rise in all our rearing costs - the cost of animal feed increased 30% to 40% - which impacts on raising the animals, and, at the time of writing, the heatwave, which is limiting the supply of grass for grazing, we are reasonably happy with the way Jersey beef is going.'

Although at the moment there is quite a buoyant demand, it is still early days: only recently have they got to the stage of starting to supply the local market.

'We did a feasibility study at the start and there seems to be quite a lot of meat eaten locally, and it is going to be a challenge to supply it all. On an island, it is always a challenge because of the limited resources - land base and shed space. We will just try our best.'

Jersey beef is undeniably a premium product aimed at the top end of the market and the price of imported beef is usually going to undercut it.

But Phil is confident that they have got the marketing right, and the feedback they are getting from some of the chefs who are using it has been quite positive, which is encouraging, of course. Asked about veal, which various producers have tried in the past, he replied that they had not looked at that recently and with limited resources were concentrating on the beef market at present.

With the introduction of sexed semen genetics and more farms now using it, this makes it possible to plan for a 99% chance of a female being born, whereas before it resulted in approximately 50% male and 50% female calves. The higher number of pedigree heifer calves have enabled more surplus heifers to be exported recently to the UK.

Was the current antipathy in some quarters towards meat and meat eating causing any problems in the market?

'It doesn't seem to have done so. Meat consumption in the UK has gone up actually - or at least that has been a recent story in the UK media.

'There is so much misinformation around concerning the contribution of agriculture towards rising greenhouse gas emissions. Agriculture in Jersey is responsible for about 5% to 6% of these emissions, which is quite a small percentage! Of that, the dairy and beef sector accounts for probably half of that - so, perhaps 2.5%.

'If you want to play a responsible part in curbing greenhouse or carbon emissions, you'd be far better giving up your car, or taking less flights... that would have a much bigger effect than not eating meat.'

He continued: 'I think the important thing that people are now starting to realise, is that whatever you eat, or whatever you source, it's got to be local. Everyone is entitled to make their own choice about which foods to eat - whether they want to eat meat, or vegetables, or whatever.

'But we should be sourcing our food from as close to home as possible.'



Past, present & future



Royal
Jersey
AGRICULTURAL
& HORTICULTURAL
Society

The chief executive and secretary of the Royal Jersey Agricultural and Horticultural Society, James Godfrey, profiles this historic society at the heart of rural Jersey

'Plus ça change, plus c'est la même chose...'

The Royal Jersey Agricultural & Horticultural Society (or RJA&HS for short) was founded on 26 August 1833 at a meeting held in St Helier, chaired by the Lieutenant-Governor, Major General Thornton. At this meeting it was unanimously agreed *'that it appears to this meeting to be highly desirable to form in this Island an agricultural and horticultural society.'*

The first formal meeting of the new society was held on 7 September that year and it was agreed that the aims would be *'to create a spirit of industry and emulation, to offer premiums for the improvement of agriculture, breeding of cattle... etc.'* This was at a time during the 19th Century, following the agricultural revolution in the United Kingdom, when many such societies were founded to communicate the latest improvements in agricultural practices to the farming community.

The first cattle show was held in 1834 in the cattle market, a site now occupied by Minden Place car park, and other initiatives to improve the Jersey breed quickly followed.

Today the RJA&HS is probably best known for its hugely popular Summer Fair, held on the second weekend in June at its showground in Trinity, or more likely as the location of the Jersey Weekender music festival, as the showground also hosts one of the Island's largest public events!



Cattle Show at Springfield – 1930's



That might seem a somewhat obtuse activity for an agricultural society, but some readers might remember the Beatles or the Rolling Stones both performing at the Society's old showground at Springfield.

Day-to-day work of the Society is undertaken by its two departments. The Horticultural Department is primarily concerned with the promotion of horticulture through shows, competitions, demonstrations and talks. It holds four flower and produce shows and two garden competitions during the year as well as providing over 60 allotments for members at the FJ Ahier Country Gardens. The Agricultural Department stages cattle shows, provides event facilities at the Royal Jersey Showground, supplies a range of professional services to support the modern dairy industry, and is responsible for the development of the Jersey breed in its island home through the management of the Jersey Herd Book.

The Herd Book was founded in 1866, instigated by Society secretary, Colonel Charles Le Cornu, and it is the oldest Jersey breed register in the world. What started as a simple record of 'births, deaths and marriages' today still forms the foundation upon which an enormous amount of information is collated to analyse individual animal performance.

This enables effective management of the dairy herd, and informs selective breeding decisions which drives improvement across the whole population. I sometimes wonder what Colonel Le Cornu would make of our work today in DNA sequencing and genomic selection.

In recent years the Society has expanded its work through the Dairy for Development programme which harnesses Jersey's expertise in dairy farming and cattle breeding to help dairy industries in developing countries. We have programmes running in Rwanda, Malawi and Ethiopia, shortly to be joined by Zambia and Nepal, where, by utilising the Jersey breed we can improve dairy productivity, provide nutrition and employment as well as securing sustainable communities in rural areas. We have also launched a programme to encourage young people in Jersey to consider the opportunities in agriculture and horticulture, with a number of apprentices working now in important gardens across the Island.

As to the future? I have no doubt that, as long as humans breed animals and cultivate plants, there will be the desire to learn, improve, modify and develop. Whether that is in terms of healthy productive animals or new varieties of crops, and whilst the science has changed radically the way we do things, the fundamentals remain the same.



In 1833 members were encouraged 'to create a spirit of industry and emulation'. Today we encourage members, and anyone who wishes to join us, to 'participate, educate and celebrate' all that's best about rural Jersey.

Top image: Cultivate Young Minds - girl and cow 2019
Circle image: Display of apples - Springfield Hall - 1930's
Bottom image: Horticultural Show - Tom Robinson vegetable basket 2021





Cathy Le Feuvre learns why dairying is so important to the future of smallholder farmers and their families working with RJA&HS-led projects in Africa

The Jersey cow is, we know, a beautiful and iconic symbol of our Island, but it's also played its part in ensuring the name 'Jersey' is globally renowned.

For centuries, pure-bred Jersey cattle have been exported from this little island, and now the Jersey can be found in over 100 countries around the world. The small brown cow is the second most popular breed of dairy cattle and is ideally suited to many environments, especially warmer climates, as she is naturally more heat tolerant and disease resistant than many other pure dairy breeds. The Jersey is able to produce high quality milk and yields relative to her size and food intake, so she's a great choice for many dairy farmers.

It's these natural traits that make the Jersey cow, or cross-bred Jerseys, ideal for smallholder farmers in some parts of Africa where many people live in poverty. In recent years, the Royal Jersey Agricultural and Horticultural Society (RJA&HS), with the support of Jersey Overseas Aid and working with other partners, has expanded its 'Dairy for Development' programme, with projects currently thriving in Rwanda, Ethiopia and Malawi.

Dairy for Development targets areas which already have large cattle populations, centuries-old traditions of dairy farming and relatively mild climates but which suffer from high rates of poverty and malnutrition, and large populations but limited job opportunities.

By helping farmers improve their cattle, by introducing Jersey genetics into their herds through AI (artificial insemination), they can see increased milk production. But the farmers also receive ongoing help including education to help them manage their farms better and improve the health and welfare of their cows and the sustainability of their farms.

But why do they concentrate on dairying?

'A common question we receive is why we focus on dairy rather than other agricultural projects. Well, livestock agriculture, and specifically dairy farming, is a massively expanding sector in sub-Saharan Africa, and one in which the Island of Jersey has valuable expertise,' said programme officer Sam Thomson, who is part of the small Dairy for Development team headed by David Hambrook with support from Louise Agnès.

The Jersey's small size and feed intake relative to what she can produce is well suited to farmers working with very limited resources.



Did you know that the majority of the world's poor – estimated to be about 500 million of the 900 million people across the globe who live in extreme poverty, earning less than \$1 a day - rely on livestock as their primary source of income? Around 150 million farm households, which represents more than 750 million people, are involved in milk production, the majority of these in developing countries. So, the potential impact of improving dairy production in poorer communities is crucial.

'In many communities, malnutrition and undernutrition are significant contributors to infant mortality and poor health outcomes which can have long lasting consequences. Livestock-derived foods contain both micronutrients and essential amino acids and proteins, and although other foodstuffs can fulfil the same needs, such diverse foodstuffs are often unavailable or unaffordable to the poor.' Sam said.

When dairying is improved there are also economic benefits for the individual farmers, their families and their communities.

“ In many communities, malnutrition and undernutrition are significant contributors to infant mortality and poor health outcomes which can have long lasting consequences.

“ Using Jerseys, and Jersey-cross animals, can reduce greenhouse gas emissions relative to production, as well as the relative feed and water requirements to produce a given volume of milk.

'In the areas we work in, a farmer with a healthy, productive cow is likely to earn a higher and more stable income than farmers growing crops, and to be more resilient to external shocks such as extreme weather or economic downturns. If populations are better able to support and feed themselves and build up savings and assets in the form of appropriate dairy cattle, their vulnerability to climate change is reduced.'

But the assistance, training and advice which Dairy for Development provides also has environmental benefits, as they help farmers work towards improved efficiency and sustainable practices,

'In poorer rural areas, dairying may represent an alternative to less environmentally friendly livelihoods sources such as slash and burn agriculture or exploiting forest resources. Cattle can be grazed on land unsuitable for cultivating food crops and they also create manure which can be used as environmentally friendly and low-cost fertiliser,' Sam explains.

'Using Jerseys, and Jersey-cross animals, can reduce greenhouse gas emissions relative to production, as well as the relative feed and water requirements to produce a given volume of milk. Increasing the use of appropriate practices, technologies and animal genetics can all play a part in reducing the intensity of emissions and increasing efficiency of production, ultimately reducing the environmental impact.'

For more information about Dairy for Development go to www.royaljersey.co.uk/new-dairy-for-development

Local food for local...

Cows



The weather has not been kind to farmers, this summer of 2022. On top of soaring prices for fodder and concentrate, soaring temperatures in July have only added to the problems of the dairy industry. Alasdair Crosby met Andrew Le Gallais, dairy farmer and – until July – an optimistic lupin grower

Local food for local people' – that is a well-worn mantra, quoted by those who want the Island to be more self-reliant on locally-grown crops and produce. For dairy farmers, though, there is an equal insistence on growing local fodder to feed their cows and to make their businesses less reliant on imported fodder and fertiliser.

With this in mind, Andrew Le Gallais, prominent dairy farmer and for many years chairman of the Jersey Milk Marketing Board, has been growing an experimental but promising crop of white lupins.

But that was before the heatwave in July. As temperatures soared faster even than the cost of fodder and fertiliser and Jersey experienced its hottest day ever, he informed us that sadly, his crop was being significantly affected by the heat. The picture taken of his field in June was not at all like the residue of twisted and dried-out plants in the same field a few weeks later.

The heatwave has had a profound effect on dairy farming in the Island. Speaking in July at the time of Jersey's hottest day, ever, Andrew said: 'There is very little grass for our cows to graze as it has all burnt up, so we are basically feeding our cows with silage and very expensive bought in feed, as we would throughout the winter months – except it is still July. Although our cows go outside for a wander around during the morning, most of them are brought inside at midday because it is cooler inside, and they have access to their silage ration.'

'Many crops of forage maize are wilting away in the heat and are unlikely to yield anything like a normal crop, and the same applies to spring cereal crops – just when we wanted to rely less on imported feed, Mother Nature has tipped the scales against us – and I do not see the hot weather going away any time soon.'

Those scales certainly need rebalancing: 2022 has been an annus horribilis for farmers. Andrew said: 'The price of fertiliser has risen astronomically this year, because of the situation in the Ukraine and Russia. Prices for nitrogen fertiliser are already up 200 percent on last year.'

Grain prices have also surged, with wheat futures hitting a record £285 a tonne in March (compared to £220 a tonne before the Russian invasion).

He continued: 'As far as Jersey is concerned, we have been trying to grow more food in the Island. Not just food for us to eat, in terms of food security, but food security for our cows. That's what this is all about – and why so much more barley is being grown at the moment – and why I was growing lupins.'

'In time, this would mean that we would have the potential to avoid these wide fluctuations of standard commodities like wheat, soya or rapeseed meal, which, because these are global commodities, are traded by people who never touch a tractor or a cow, or have anything to do with processing food, and who can manipulate the market for their own benefit.'



The advantages of lupin grain and cereals would be that they could be valuable sources of livestock feed. They can also be grown on marginal land ... anywhere, really, and they would help to reduce the Island's reliance on imported soya. Animal growth rates attainable are at least equivalent to those from soya. It also happens to be rich in energy, it requires no fertiliser, because it is a legume, like clover, so it is putting organic matter back in the soil.

'This is regenerative farming,' he said. 'The downside is that there is no guaranteed yield, and – as we have seen in July - it is quite weather dependent. It is relatively low-yielding in terms of value.'

Anyone driving around the Island's countryside will have seen many more fields of barley and other grain cereals. They grow well in the Island and at a time when agricultural motive power was supplied by working horses rather than by machinery, farmers grew fields of it to supply their fodder.

'Growing barley and other cereals are not going to supply all the protein needed in the Island, but it will certainly improve the soil.'

'We hope land rentals will continue to reduce and that we can continue to use land that is not as productive for potato growers, particularly in terms of potato cyst nematodes (PCN), using that land in a rotational system that will correct the PCN problem over a three-year period. Then it can go back to planting potatoes - but not every year.'

Rotation – potato, grass for cattle, grain (or lupins) - must happen to improve nutrients in the soil and its condition.'

Andrew continued: 'It used to be the case that land was swapped after the potato harvest, used by the dairy industry and handed back to the growers in time for planting the next annual crop. Now, we take it after the harvest and put it to grass for three years. That allows a meaningful correction to PCN, and when it goes back to potatoes the field produces a much better crop.'

'We need the area of land under potatoes to drop a bit. Twice the area of land used by dairy farmers goes to potatoes – the Jersey Royal has always been the dominant crop. If that could drop just a little bit, even by 5% to 10%, it would allow this rotation period to give growers better crops in the future, and dairy farmers the ability to grow crops – lupins and cereals – to feed our cows.'

'And then we would not have to be so dependent on these artificial disruptions from far away.'

Driven by perfection.

Our clients benefit from our passion and focus for delivering the highest quality stonemasonry in the Island.

Contact us today to find out how we can make your home something you can stand back and be really proud off.

 **MATTHEW THEBAULT
STONEMASONS**

01534 738358 | 07797 750820
www.mtstonemasons.com



Education and training

By Jessica McGovern, head of Education and Development at the RJA&HS

Together as an Island community we need to promote land-based apprenticeships, create innovative and stimulating training opportunities and introduce horticultural and farming based qualifications in schools if we are to meet the growing demands of rural industries.

The picture shows horticultural apprentices with their mentors and employers and other industry stakeholders as well as Skills Jersey, who are passionate about horticultural training and development, at Trinity Manor. The estate manager, David Room, has worked in collaboration with the RJA&HS to set up a gardening apprenticeship scheme.



The article can be read on the RURAL magazine website: www.ruraljersey.co.uk/news
See also the video: www.royaljersey.co.uk/career-pathways

Picture credit:
BRITTA MARIE PHOTOGRAPHY

A decade is a short time in farming

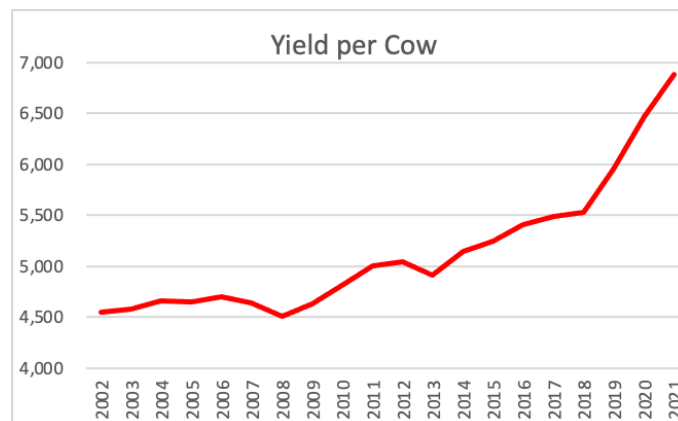
By the chief executive of the RJA&HS, James Godfrey

This year represents some ten years since the first crop of heifers bred by imported bulls completed their lactations, and real results of the historic decision in 2008 to allow the importation into Jersey of bovine semen could be seen on the ground. This decision enabled cattle breeders in the Island access to the best pedigree Jersey genetics from around the world to blend with the unique population of pedigree Jersey cattle in their Island home.

A decade on and the effect becomes more apparent as each year passes, due to the cumulative and compounding effect of genetic gain.

The industry is producing a similar volume of milk today as ten years ago, but with one third fewer cattle.

This short extract from an article by James Godfrey, first appeared in the Society's 2022 Journal. It can also be read in full on RURAL's website: www.ruraljersey.co.uk/news



Genuine Jersey Directory

Anita Eastwood Art

I am a watercolour, mixed media and acrylic painter who travelled extensively until settling in Jersey in 1991.

My pet and equestrian portraits are popular and I have my artwork on the walls of homes in the UK, Europe and USA. I am available for commissions and work directly from photographs – getting the eyes right is crucial! If you have a clear photo of the animals that you would like painted then you can happily leave the rest up to me.



Contact Anita Eastwood | Facebook: anitaeastwoodart
www.anitaeastwood.com | www.madeinjersey.je

Stephen Davies Art

Graphic artist / illustrator, specialising in highly detailed black and white pencil drawing in aviation or military themed work and in all subjects.



My speciality is aviation and I am also an Associate Member of the UK Guild of Aviation Artists. I can illustrate / draw anything a client / customer wishes or desires. My artwork can be seen and purchased from many outlets in Jersey as well as directly from me. Please contact me directly for any work not shown on the website.

Contact Stephen Davies | 07797 734 774
Email: stephenjedavies@yahoo.com | www.stevedaviesart.com

Blanc Pignon Dairy Farm

Started business in 1942 during the occupation of Jersey. In June 2021 we launched a range of artisanal Dairy products using milk from our own beloved herd of Jersey Cows; The milk we use is pasteurised, not homogenised and all this is done using food metres not miles. We process just 72 metres from the dairy.



Our products include: 8 flavours of Gelato, Moolloumi Cheese, Greek Yoghurt, Kefir, Butter, Macarons.

Products available from Midland Stores, Holme Grown, Homefields, Rondels, Brooklands Farm and Anneville Farm.

Contact David Leng | 07797 856313
Email: davidleng@blancpignon.com
Instagram: blancpignondairyfarm

Creative Stone Castings

We manufacture pre-cast concrete products using local sand and stone. Among our many designs of paving slabs, we specialise in Yorkstone for newer properties and Scarborough Mills for older or granite houses.



We have the widest range of garden edgings, copings, balustrades and walling. All products can be made in colours to suit customers' requirements. We also specialise in pre-cast bespoke architectural products, concrete staircases and copings.

Customers can view the full range of products between 8am and 4pm Monday to Thursday and 8am and 2pm on a Friday at our St Brelade premises.

01534 490052
Email: info@creativestonecastings.je | www.creativestonecastings.je

Island's Choice Bakery

Since 2012 we have been supplying local supermarkets (also online), schools, caterers, and a wide range of other outlets.



Every day we bake 3,500 to 5,000 Portuguese rolls - their light texture makes these rolls quite sublime! We ensure that the flour is imported from Portugal to create an authentic product.

We also bake sliced bread, soft rolls, wholemeal, seeded rolls, crusty baguettes, hot cross buns... as well as our famous doughnuts and cakes. Since March 2020 our products have also been on sale in Guernsey.

Contact Joe Pinzari | 01534 607019
Email: orders@islandschoicebakery.com
Facebook: islandsChoiceBakery

Valley Foods Ltd

Formed in 1981, we have grown steadily over the years with the aim of providing a fresh approach to the food and drink trade in Jersey. We supply the Island's premium hospitality and foodservice outlets and also offer Jersey's leading online supermarket for home deliveries.



We have one of the largest state of the art butchery facilities in the Island. Working closely with our Genuine Jersey partners, Valley Foods' name has become synonymous with local supply.

Fresh butchery, fresh fish, fresh vegetables, dry stores, chilled, frozen and non-foods. Everything for a full week's shop.

Contact Valley Foods | 01534 841000
Email: admin@valley.lls.com | www.valleyfoods.je

Trees should be for life

Donna Le Marrec has the last word

Trees are truly magnificent plants – the botanical equivalent of the ‘King of the Jungle’.

Trees furnish us with two of life’s essentials, food and oxygen. They increase our quality of life, improve air quality, conserve water, preserve soil and - most importantly - are home to a host of wildlife. In terms of climate change, a typical tree can absorb around 21 kilograms of carbon dioxide (CO₂) per year when fully grown. Over a lifetime of 100 years, one tree can absorb around a tonne of CO₂.

Some of my most memorable holidays have been defined by trees – enormous oak, maple and cypress trees in Florida, citrus trees in Spain and Italy, breadfruit, coconut and mango trees in Caribbean islands and spruce and pine trees in northern Europe. They define a place in the same way as architecture and culture do.

So why then do people insist on cutting them down?

When making my way home recently, I saw that a row of mature trees bordering a small field in St Peter had been felled right down to giant stubs. I was truly shocked as not only would those trees have been full of nesting birds and other wildlife at the time, but why would someone have undertaken such wanton environmental vandalism? What was it for? More light? For me it was the equivalent of a wildlife poacher shooting an elephant.

It beggars belief that despite the devastation of Dutch elm disease and the great storm of 1987, (not forgetting the Occupation) and the length of time it takes to grow a tree to maturity –30 years in a tropical climate and possibly several hundred in cooler regions depending on the species – that we are so brazen with axe and saw!



I then discovered that you don’t need permission under current planning legislation to undertake ‘work’ (for that read chopping bits off or felling completely) to a tree unless...

- a) it is on the list of protected trees
- b) it is protected by a planning condition attached to an award of planning permission for a site
- c) it is part of the removal of a hedgerow or banque or other physical feature defining a boundary of the land or of any part of it
- d) it forms part of a site that is listed, where the work would affect the special interest of that site

It might also be the case that works to the tree are prohibited under the new Wildlife Law where it would involve nests of protected animals and birds. However, if this sort of tree ‘surgery’ is done by stealth, who would know or have the time to check whether any nests or protected animals were there in the first place?

But help is at hand. In April 2022 our former States Assembly voted to change the Planning and Building Law to protect trees, by including within the definition of ‘development’ works defined as ‘to carry out on the land an operation to or involving a tree, such as the Minister may specify by Order.’

Thus, permission will be required to carry out works to trees in future. Hurrah!

An Order is being developed which will define those circumstances where permission is required. This work is underway currently, and it will be a matter for the new Minister for the Environment as to what form this takes, and when it will come into effect. So let us hope that the brave new world will provide the protection that the Island’s trees and all those creatures that call these wonderful plants ‘home’ deserve.



LIBERATION

BREWING CO



INDIA PALE ALE 4.8% ABV

Brewed from pale ale, roasted malts and a unique blend of hops this rich, golden IPA has a crisp, balanced and citric taste.

Available to buy instore and online at Liberation Quality Drinks Jersey.

liberationqualitydrinks.je | Longueville Road, JE2 7SA | 01534 764044

Join a Buzzing Rural Community



Royal
Jersey
AGRICULTURAL
& HORTICULTURAL
Society

Become a Member *Today!*



www.royaljersey.co.uk

Royal Jersey Showground, La Route de la Trinité, Trinity JE3 5JP
T: 866555 E: society@royaljersey.co.uk

 facebook.com/RJAandHS  Instagram-@rjajs_cultivate