

# RURAL

Jersey Country Life Magazine

Issue 30 | Spring 2020

## Everyday Energy

Solar power, water  
and transport

## The West Show calls it a day

Any takers for £22,000?

## New kids on the farm

It's kidding time at  
Douet Farm, Trinity

### WIN

A luxury sofa topper  
and travel roll for  
your dog worth  
up to £310



# Energy for the Irwins



## Green's good for all

When the Irwins moved to an all-electric home, they didn't realise it was around 10x greener than those heated by fossil fuels. And whilst solar panels and wind turbines are fab ideas, the easiest way for Jersey to reduce its carbon emissions is for islanders to switch from oil and gas to all-electric. **Energy for everyone.**

Find out more online - [EnergyForEveryone.je](http://EnergyForEveryone.je)

**98%**  
of newly-built  
homes are  
**ALL  
ELECTRIC**



Jersey Electricity

# Welcome

## Happy Birthday to me – 30 in March!

**T**hat is not a prompt for me to wash my hands as a precaution against Coronavirus, nor am I aged 30 (just a few years older). But in March RURAL magazine reached its 30th quarterly edition, which for a magazine these days is a bit of a milestone; publications tend to suffer badly from youthful disorders of one sort or another, so to have survived so far is – well... quite agreeable.

A big 'thank-you' is due to everybody who has supported us in many different ways: advertisers, contributors, designers, the RURAL team of freelancers and not least the readers. Without you all we simply would not exist.

In addition, the year 2020 marks the start of a new decade; spring is in the air; the daffodils in the fields and hedgerows have been looking glorious and it has even stopped raining now and then. So things are looking up.

All last year we concentrated on the design of the magazine; while maintaining that 'upgrade', our ambition for this year is similarly to raise the quality level of articles and contributions.

Regular readers will see that the 'Jersey Salmagundi' section ('Salmagundi', if you are at all curious, is an old word for a mixed salad) has been the first part of the magazine to be given a good shake up and spring clean.



It has been expanded to include many more details of local events and local news. More changes are due to follow in the editions ahead.

Also on the year's agenda is to pay more attention to the digital side of things, considering how popular social media is these days. RURAL's current social media presence currently reflects its editor's social media awareness level ('what is social media?'): we must try harder.

So, lots to do this year. Hope you like our efforts. Roll on our 50th – it will be a good excuse for a party.

Alasdair Crosby | Editor  
[www.ruraljersey.co.uk](http://www.ruraljersey.co.uk)

### Front cover image:

Louise Agnès of Douet Farm, Trinity, with baby kids.

Photo by Gary Grimshaw

See page 16

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The pictures that appear in RURAL are only a proportion of pictures taken during a photoshoot. To ask to see a full range of pictures taken for a particular subject and to order individual images, please email [pictures@ruraljersey.co.uk](mailto:pictures@ruraljersey.co.uk)

WIN

A luxury sofa topper and travel roll for your dog worth up to £310  
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# PROUDLY INSTALLING SOME OF JERSEY'S FINEST KITCHENS



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INTERIORS

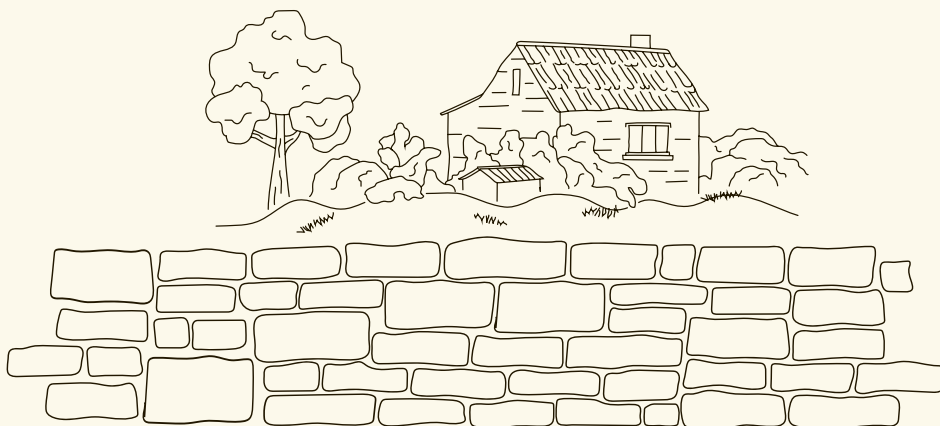
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# Over the wall

## A RURAL view



Given a choice, what sort of Jersey countryside would you prefer to see? Would you, for example, want to see a diverse countryside, farms of various sizes and types, including smallholdings, crops and produce being sold to local people so as to ensure a range of local foods – organic and otherwise – so as to reduce the dependence on imports?

Or would you prefer to see an agri-industrial production area, containing about 12 units of potato production and 15 or less dairy units, with Islanders dependant almost entirely on imports for their daily food purchases?

It is unlikely that many readers would vote for the second option; the first sounds much more appealing, doesn't it? But if we prefer having a rural economy that looks a certain way and has a certain character, it's actually got to be paid for somewhere along the line.

Jersey, it has to be said, has been remiss for at least the past 20 years in the support it gives to its rural economy. 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 works out at £20 a vergée. In the UK, a comparison figure for the same area of land would be £41 – 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. On average, EU citizens support their rural economies with £100 per head per year.

In Norway, £440 per person is paid to enable traditional farming to continue and a network of small family farms is maintained; there is a high level of food security. In Switzerland the bill comes to £220 per head.

Nearer to home, in the Isle of Man, the population pays £80 per head, which enables the Island to afford an agricultural budget of £16m a year.

And Jersey? £10.42 a head; its agricultural budget (direct support) is £1.1m 'Could do better,' as school reports say.

Everybody is responsible for creating the rural landscape they want to have as a backdrop to their lives. If, in Jersey, we want to pay next to nothing, then we should not be surprised if the appearance of the farmed area of the countryside isn't really as diverse as what we would like to see. If we paid £100 per person, as in Europe, the landscape could be transformed into something much more palatable.

Assume we keep to the status quo and make no changes in the funding given to the rural economy: do we want to be totally dependent on our food coming in from outside? Is it really right that other communities should be funding that? Shouldn't we be having an 'insurance policy' (local production) that safeguards our food supply?

At the moment, we have an opportunity, as a community, to make some important choices about how we want Jersey to look like.

The current government plan – the Rural Economy Strategy – plans to double the rural economy budget over four years. Some real results could emerge.

In particular, it could fund the transition to a crop and land use model that delivers diversification. Over the past two years, diversification has fallen by half – entirely the wrong direction, surely?

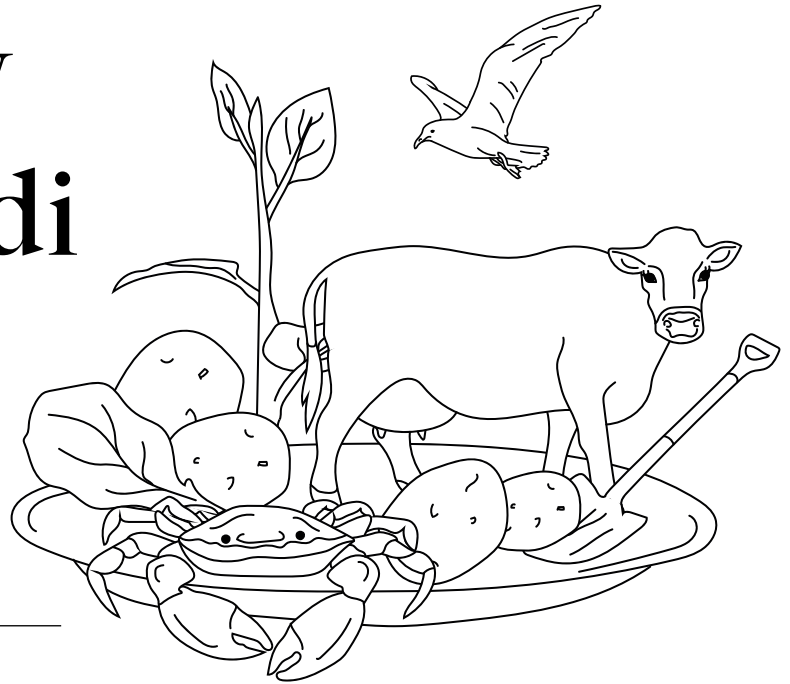
The drive of the current research and consultation is to try to merge economic reality with policy and get the funding in place. However, if government rejects the argument of extra funding, then we will have a rural economy that looks like a protected dairy industry (but with fewer dairy units) and an industrial farming landscape monoculture of Jersey Royals. That might not be an unmitigated bad thing – both Jersey dairy products and Jersey Royals are great quality products and both sectors are doing a great job. But that's all there will be.

Alternatively extra funding could improve the environment, and encourage smallholding or specialist food producers. Government has a role to play but so does the Island community as a whole, to direct government to support a greater degree of diversification and to make the money available to support that.

The Island should be aware that if diversification is the more popular choice, then that diversification comes at a cost. 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.



## West Show Association - Disbursing Funds

The West Show Association is planning to disburse its funds – some £22,000 - to registered Jersey charities with aims similar to its own aims.

These include: ‘to provide and encourage the provision of facilities for educating , informing and promoting public interest in Jersey in the history and the present and future development of Jersey cattle, agriculture and horticulture in Island life and culture.’

It is issuing an invitation to registered Jersey charities to apply for grants and to make a pitch for funding, describing the project for which they need the money and how any funding would be used by them. At its agm in November, members of the West Show Association voted to disband the Association. Association president Nick Barker said that they no longer had the facilities for staging events at the field in St Peter’s Village, and the small committee could not expect members to give up so much of their time to organise events of the quality that had been provided in the past.



Terrible unseasonal weather at the time of the 2012 show in July of that year – unremitting rain on the first day of the show that turned the showground and car parks into fields of mud and woodchip – was a financial disaster.

This debacle has since been compounded by uncertainty about whether or not housing development on part of the site might take place.

Registered charities interested in applying for funding are invited to apply to the West Show Association secretary, Lesley Curgenvén, (lesleycurgenvén@gmail.com) by 25 May 2020.

They will then be sent a form in which they should specify full details of how they would wish to use any grant received. A committee decision will then be taken as to how funding will be apportioned before approval is sought from the Royal Court. See further, page 43.



## Préchainement

*(Coming soon... Hugging La Hougue. Avis par Ben Spink, L'Office du Jèrriais)*

**J'** aime bein **La Hougue Bie!** <sup>1</sup> Who doesn't? Who could fail to be awed by the majestic presence of one of the ten oldest buildings in the world, right here in our **bieau p'tit Jèrri?** <sup>2</sup> What a sight to behold, that incredibly well preserved neolithic passage grave with its colossal **hougue** <sup>3</sup> bearing down on it, topped by an exquisite **p'tite chapelle.** <sup>4</sup> **Ch'est eune vrai mèrvelle!** <sup>5</sup>

The atmosphere at the ancient, ethereal site is set to become even more special in Spring as we celebrate two important festivals: **La Fête du Jèrriais** <sup>6</sup> and **La Fête**

**du R'nouvé.** <sup>7</sup> The third **Fête du Jèrriais** will take place from Monday 20th to Sunday 26th April and this year, L'Office du Jèrriais is joining forces with Jersey Heritage to bring you a spectacular event to remember.

The Fête will conclude with the return of everyone's favourite boutique family festival. **Y'étha d'la musique, du mangi, d's artistes** <sup>8</sup> and more.

There will also be Viking-themed crafts, games and storytelling (**en Jèrriais, bein seux** <sup>9</sup>).

Then on Sunday, the grand finale will be a record-breaking community dance event: You're invited to throw your arms around the mound and give the **hougue** a huge hug, as we celebrate the season of renewal with a giant, joyous, Jèrriais dance. **Magnifique!** <sup>10</sup>

Join us! #HugLaHougue

For more information:: [www.learnjerriais.org.je](http://www.learnjerriais.org.je) | Facebook: @lafetedujerriais | [b.spink@jeron.je](mailto:b.spink@jeron.je)

Ben Spink

<sup>1</sup> I love La Hougue Bie

<sup>2</sup> Beautiful little Jersey

<sup>3</sup> Mound

<sup>4</sup> Little chapel

<sup>5</sup> It's a true wonder!

<sup>6</sup> The Jersey Language Festival

<sup>7</sup> The Festival of Spring

<sup>8</sup> There'll be music, food, artists

<sup>9</sup> In Jèrriais, of course

<sup>10</sup> Great

## Genuine Jersey Markets

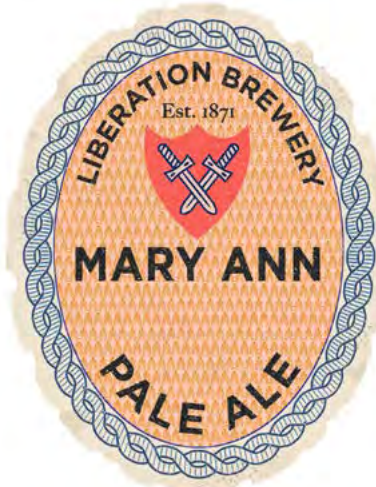
**T**hese take place on a Saturday near the Parish Hall and Harbour in St Aubin.

The dates for this year's markets are: 4 April, 16 May, 6 June, 4 July, 1 August and 5 September.

## A Toast to Liberation

**L**iberation Brewery are, unsurprisingly, marking the important Island 75th anniversary of Liberation with the re-brewing of Mary Ann Pale Ale, which was available during the occupation.

It will be on sale from 9 May, on the day, at the Brewery's stand on The Esplanade and thereafter at its pubs around the Island.



The following Saturday, 16 May, it will be Open Day at the Brewery, located in the Longueville Road, almost opposite the Victor Hugo Wine Company. There will be tours of the Brewery, under the guidance of Head Brewer Pat Dean, a bar, music - and of course, an opportunity to liberate some of the specially brewed ale.

A bus service from Liberation Bus Station has been laid on to ferry guests from town and back.

## Jersey beekeepers plan for a beekeeping centre

**T**he Jersey Beekeepers' Association (JBKA) have submitted a planning application to create a JBKA Beekeeping Centre. The centre will be used to train Island beekeepers.

It will be an important Island resource to inform environmental groups, businesses and volunteer groups about the importance of the environment and pollinators.

The JBKA Beekeeping Centre will be a modest facility comprising of a teaching classroom, laboratory and store. It will be located at Boulivot, St Saviour in a field that will be gifted to the JBKA by Mr Robert Hogge in memory of his late wife, Verity.

The 'Bee Field' was formally opened in 2017 as part of the centenary celebrations of the JBKA by John Hendrie, then President of the British Beekeepers' Association in the presence of the Lieutenant Governor and States Members.

The field, although listed in the green zone, is a former agricultural dump. The land remains unsuitable for any horticultural/ farming activity. Given this, the JBKA are already restoring the area into a natural haven for wild pollinators and wildlife, not just honey bees.

Members of the JBKA and wildlife groups have undertaken bio-blitz surveys (a listing of all species in the field) to record the changes as various wildlife attraction measures are put in place. One such feature are two ponds that will provide an added habitat to attract a diverse range of wildlife.

Ken Healy, who heads the bee field project, said that the creation of a Beekeeping Centre would be a valuable Island resource to train beekeepers so that they could effectively manage their bees and counter the increasing disease and predator threats. 'Pollinators are in decline and are in need of all the help they can get,' he added.



Artist's impression of the new beekeeping centre.

## A new dairy for Sark

The prospect of fresh daily milk again in Sark is looking up. Just before Christmas, Chief Pleas agreed to finance a brand-new abattoir. The green light has encouraged Sark farmers about the long-term future of animal husbandry in the Island. An independent initiative by the Seigneur and others (Sark Community Dairy Charitable Trust) has secured land on which to set up a completely new enterprise. Plans have been approved for a steel-framed, timber-clad building to house a herd of 16, a milking parlour (with viewing gallery), and dairy processing space. This sheltered greenfield site lies between the Seigneurie Gardens and the Island Hall. Access for visitors is a key part of the concept. The Trust will hold the property for the community and tenant farmers will lease it as a dairy business.

A dynamic couple are to be the tenant farmers. Jason and Katharine Salisbury are currently based near Ipswich and turn milk from their Guernsey cows into Suffolk Farmhouse Cheeses. A new local herd will travel from Guernsey to calve in Sark late April 2021.

They passionately believe in the future of small farming and artisanal produce. Their vision fits well with the Trust's larger aim 'to preserve the Island's pastoral landscape and farming traditions.'

Following the retirement in 2017 of Chris Nightingale and the sale of his Sark herd, the Island has had to rely on imports from Guernsey, even for its 'Sark cream teas' (scones at La Sablonnerie honourably excepted!). Demand in summer is twice that in winter. To meet Sark's needs - and to remain viable as a business - is challenging. That's why the Trust was formed to shoulder the capital cost for a community-owned dairy. This can put heart into Sark's economy, create jobs, boost tourism, and sustain a unique and precious historic landscape.

The project will cost over £400,000 of which £120,000 has already been pledged. The Trustees are seeking sponsorship for infrastructure that will be publicly owned: a public appeal is being launched.

If you would like to support this important and exciting new venture, please get in touch with Dr Richard Axton, [raxton@guernsey.net](mailto:raxton@guernsey.net)



The Salisbury family in Sark last autumn: Katherine, Jason and daughter Emily.

## Jersey Symphony Orchestra Concert



Hilary Davan Wetton.

The Easter Concert of the Jersey Symphony Orchestra takes place on 18 April at Fort Regent.

The theme is 'Variations' and comprises three pieces: Brahms' Haydn Variations, Tchaikovsky's Rococo Variations and Elgar's Enigma Variations. Jersey musician and composer Gerard Le Feuvre is the soloist for the Tchaikovsky.

The orchestra has a new musical director, Hilary Davan Wetton, who takes up his baton for this concert. The starting time of the Easter concert is 7.30pm.

## Liberation in the Parishes

### St Lawrence

**Photographic Exhibition** - 'A Parish Story' From 1 May (opening at .15pm) until 11 November 2020. Outdoor exhibition in the Moignard Liberation Garden on the Grande Route de St Laurent.

Co-ordinated by Karen Blampied, the exhibition consists of images and stories supplied by the Parishioners of St Lawrence illustrating Occupation and Liberation in the Parish.

**Flower Festival** - 7–10 May, 10am–4pm each day, at the Parish Church

**Liberation VIPs Afternoon Tea and Entertainment** - 8 May, 3pm, Parish Hall (ticketed event, issued from Parish Hall)

**Family Fun Day** - On 10 May, 9.30am - 5.30pm based within the Village area. Co-ordinated by Pat Sabey, this will include a Liberation Cavalcade (at 10.30am), street food, stalls, games, rides and vintage vehicles, including tractors. Both parish schools are involved. One is doing an artefact exhibition, the other Occupation food. The main road will be closed for the day. Over 20 teams of parishioners involved in this community event.

**J.A.D.C Play** - 7.30pm, Parish Hall, ticket cost approx £10 Play by Peter Tabb, based on a true story about Victoria College boys who were evacuated to Bedford. Directed by Liz Fisher.

For further information, contact karenblampied60@gmail.com or sabeypat@hotmail.com



Copyright: family of Harold Shakespeare Carter.

### St Clement

**Flower Festival** - 2-8 May at the Parish Church: For further details please contact the Rev David Shaw.

**Memorabilia Exhibition** - Wednesday 6 May and Thursday 7 May (1-5pm); Friday 8 May (10am-3pm), at the Parish Hall:

**Parish Fun Day** - Sunday 10 May: at Samarès Manor from 10am, to include activities, games, stalls, entertainment, church service and refreshments. Afternoon tea at 2pm to be hosted by the Constable for all parishioners who were in Jersey or who served in the forces during the Occupation. Free entry to all parishioners. Tickets available from the Parish Hall from 2 March to 3 April. For further information, contact Sandra Mathew, St Clement's Social Committee, sandrajmathew@hotmail.com

### St John

**Liberation themed tea party** - Friday 8 May around Parish Church and precinct area from 2-5pm. A traditional afternoon tea, free to all but there is a need to register for the event, by visiting/phoning the Parish Hall on 01534 861999 or by messaging via Facebook: facebook.com/LiberationStJohn or via Website: www.liberation75.stjohn.org

**Memorabilia exhibition** - In the Parish Hall.

**Occupation themed floral display** - Hosted by the Church.

The Liberation Committee would love to hear from anyone willing to share their stories, who either lived through the Occupation and remained in the Island or was evacuated during the Occupation.

They would love to capture Parishioners' family's history for generations to come and are happy to interview parishioners' individually or if preferred as part of a talking group.

They are also happy to capture and record stories of experiences of relatives regarding their experiences. Once captured, it is aimed to store these with Jersey Archive so that this very important part of history is captured for generations to come.

The Committee would welcome anyone who would wish to be involved in helping organise the event or to help on the day to get in touch by visiting/phoning the Parish Hall on 01534 861999 or by contacting them on line via Facebook: LiberationStJohn.

## CCA Galleries International Exhibition Schedule: Spring 2020

### 13 March – 16 April

Dan Baldwin: Works on Paper, 2018  
- 2020 exhibition of new silkscreens  
and unseen works on paper.

Illustrating albums for musicians,  
such as Paolo Nutini, with odes to  
Sir Peter Blake and Andy Warhol.  
Dan's work is both nostalgic and  
unsettlingly edgy. Dan is in galleries  
and collections internationally  
including Damien Hirst and Jake  
Chapman.

### 14 May

11.00 – 14.00 - Dan Baldwin book  
signing and Saturday open gallery.

### 7 May – 5 June

Paul Huxley exhibition of prints  
and paintings. Acknowledged  
globally for his large scale bold  
and dynamic works.

Paul Huxley's abstract work explores  
implied perspectives, combining  
stretched and distorted ellipsis,  
shapes with flat blocks of colour.  
This exhibition will showcase both  
prints and paintings.

### 20 May

17.30 – 19.00 - Paul Huxley: The  
Accidental Printmaker A candid  
discussion by Paul Huxley RA.

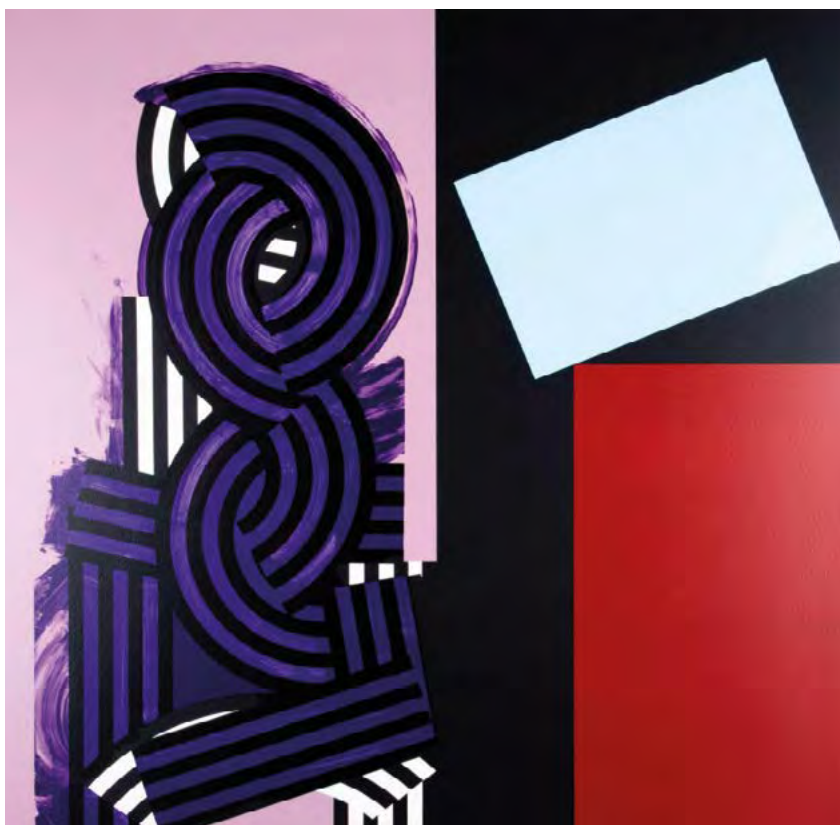
Paul will discuss his long career as  
an artist, exhibiting alongside artists  
such as Patrick Caulfield, David  
Hockney, John Hoyland and Bridget  
Riley, as well as his role in educating  
the next generation of YBA's  
including Tracey Emin and Chris  
Ofili. Tickets cost £15.00, include a  
drink with the artist and should be  
booked from the gallery in advance.

Please contact the gallery for tickets,  
further details and invitations to  
private views.

T: 01534 739900, 10 Hill Street,  
St Helier, JE2 4UA or  
[www.ccagalleriesinternational.com](http://www.ccagalleriesinternational.com)



Dan Baldwin - Love and Light.



Paul Huxley Proteus and Mutations.

## Dog Walking Code Published



A code of practice for dog owners and walkers has been published, with a focus on professional dog walkers who are being encouraged to follow industry standards.

The guidelines set the minimum standards for those responsible for looking after dogs.

The recommendations within the code include:

- General advice on how to look out for the welfare of dogs;
- Guidance on the best way to transport animals safely;
- Legislation regarding walking dogs;
- Not allowing dogs to worry livestock or unduly disturbing wildlife including nesting birds.

This is primarily intended to ensure that professional dog walking businesses are aware of the legislation covering their industry and the minimum standards that should be expected, irrespective of the number of dogs in their care.

The guidelines include legal requirements which are applicable to anyone who takes care of a dog, which includes those who help friends by taking their dog for a walk.

The code brings together, in one place, information of which dog owners should already be aware.

States Vet Brian Smith said: 'Anyone who has been walking dogs for a while, as well as new dog walking businesses should read this code as there may be areas with which they are unfamiliar.'

The code refers to the five basic needs of dogs, known as the "Five Freedoms":

- Freedom from hunger and thirst
- Freedom from discomfort
- Freedom from pain, injury or disease
- Freedom to express normal behaviour
- Freedom from fear and distress.

Visit [www.gov.je](http://www.gov.je) and search 'professional dog walkers'

## Jersey Association Of Youth And Friendship 2020 Open Garden Season:

### Sunday 19 April

Oaklands, La Rue d'Elysée,  
St Peter JE3 7DT

A beautiful rambling garden owned by Dr and Mrs Simon Bonn. Highlights include an extensive collection of camellias and specimen shrubs, a large pond and extensive woodland, featuring silver birch, acers and what is reputed to be Jersey's largest walnut.

### Sunday 3 May

Domaine des Vaux, La Rue de Bas,  
St Lawrence JE3 1JG

Owned by Mr and Mrs Marcus Binney. Explore extensive gardens and woodland set around a traditional farmhouse. The valley contains native and species trees including many magnolias and camellias. A formal herb garden and a vegetable garden accompany the beautiful main garden.

### Sunday 31 May

Grey Gables, La Rue Du Bocage,  
St Brelade JE3 8BP

Owned by the family of the late Celia Skinner. Explore these extensive terraced and formal gardens including a delightful rose and peony garden. Mature spring flowering shrubs flank the paths leading to the beautiful valley area

### Sunday 21 June

Beau Desert, La Rue de la Garenne,  
Trinity JE3 5FE

Owned by Mr and Mrs Michael Crane. Situated around an 18th Century house in Trinity, these 14 vergées of carefully tended gardens, including a small lake, and glorious woodland surround a beautiful house.

### Sunday 5 July

Woodlands court, La Route des  
Cotils, Grouville JE3 9AP

Owned by Jurat and Mrs Robert Christensen. With glorious views of Mont Orgueil Castle and the Cotentin Peninsula, these beautiful gardens were farmland until the 1970s. They now include beautiful lawns, a kitchen garden and an enchanting play area for young children.

### Sunday 26 July

Les Chasses, La Rue des Chasses,  
St John JE3 4EE

Owned by Mr David Roberts. A delight for nature lovers, these beautiful gardens have been specifically designed to attract birds, bugs and bees. And there is an emphasis on traditional, pesticide-free solutions to gardening problems.



All gardens open between 2am - 5pm.

Delicious cream teas available.

Admission £4; Children under 12 are free.

All proceeds to the J.A.Y.F.



Part of the gardens at Domaine Les Vaux.

## Jersey Gardening Club

### Tuesday 21 April

'Contain Yourself!' A demonstration by Dale Hector of St Helier Parks & Gardens on how to make hanging baskets and window boxes.

### Tuesday 19 May

Nick Morgan, is a retired RHS Master of Horticulture, and now a senior glasshouse specialist advisor role at RHS Wisley, being one of only 2 such experts in the UK. Nick will give a talk on "Making the most of your greenhouse".

### Tuesday 16 June

"The Life and Times of a Seedsman. Senior Horticulturalist at Suttons Seeds with over 40 years experience in flowers, fruit and vegetables. Experience includes trial grounds, catalogue production, marketing and new product development. Also, members' Le Seilleur Rose Bowl competition for three stems of roses of the same variety. Vases will be provided.

### Saturday 20 June

Members and their guests Mid Summer Afternoon Tea Party.

### Tuesday 21 July

Geoff Hawkins talking about Houseplants. Geoff was head gardener at a private estate of Mill Court near Alton, and has worked in all aspects of gardening. A regular expert on LBCs Weekend Matters along with Matthew Biggs & Christine Walkden. He's a member of the Surrey Guild of Judges.

### Tuesday 18 August

Grow & Show - Members' competition. Schedule to follow in the Spring Newsletter.

### Tuesday 15 September: Outing

Members' outing.

### Tuesday 20 October

Caryl Kemp, formerly of Durrell/The Zoo and now at Samares Manor will give a talk on her career in horticulture.

### Tuesday 17 November

David Lewis of Longueville Manor will talk on the Manor's Vegetable garden and greenhouses.

## Royal Progress

*Update on this year's Jersey Royal season, by William Church, sales and marketing director of Jersey Royal Company Ltd.*

**F**armers have endured an incredibly torrid time with unprecedented levels of rain that has left many fields water-logged, and planting progress is currently running about two weeks behind programmes.

On a positive note, there has been no frost and it has been mild, so all crops planted have been growing well.

Indoor lifting began in Valentine's week slightly ahead of forecast, and prices have remained firm at £2.50 / lb.

We live in hope for a change in fortunes as the delayed planting will affect crop availability during the middle of May, traditionally some of the busiest weeks of the season.



Time for  
Tea  
and  
cake!

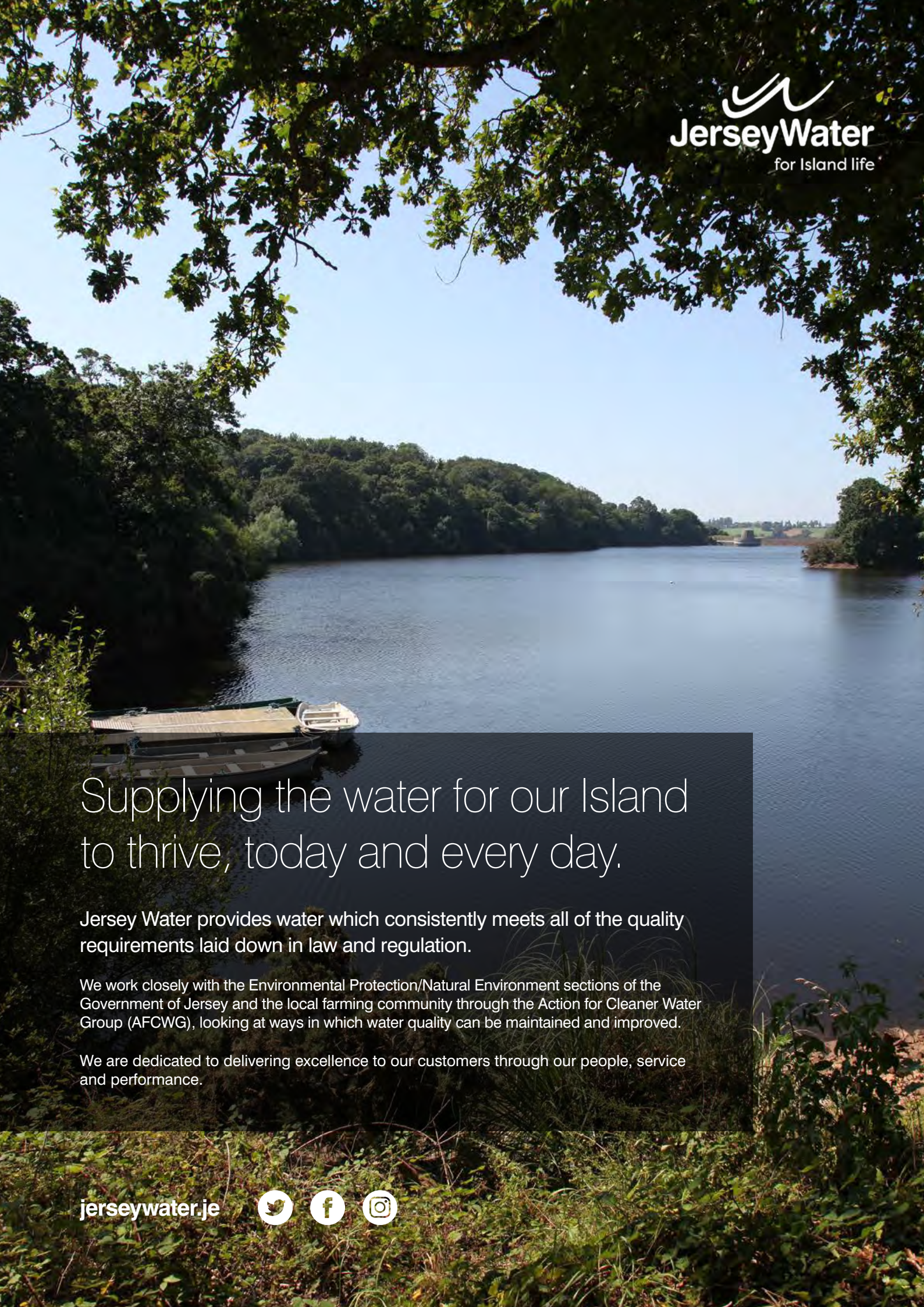
TEA TIME  
1984  
— SINCE —

MORNING COFFEE  
LUNCH LIGHT BITES  
AFTERNOON TEA  
HOMEMADE CAKES

THE  
POPLARS  
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# Meet the Farmers

## New kids on a farm in Trinity





**In springtime, there's a lot of kidding going on at Douet Farm, Trinity. Alasdair Crosby met the farmers, Laurence and Louise Agnès.**

**T**here is always something magical and hopeful about a successful birth and the emergence of another generation, be it human or animal. At Douet Farm in Trinity, the goats have been kidding. The tiny kids, even when only a few minutes old, were already on their feet, having their first drink of mother's milk and looking more like domestic pets than young livestock.

**“ We have always farmed organically, it is something we wholly believe in and we definitely wanted to market our produce as organic.**

The birthing process is similar to lambing – the farmers, Laurence and Louise Agnès, normally need do little more than let nature take its course, although they are always on hand to help if required. Mum has enough supplies of milk both for their babies and for supplying the farm with its staple product: goat milk, which is sold either as milk, fresh goat cheese or kefir (a fermented milk drink from Eastern Europe and the Caucasus, similar to thin yoghurt, but reputed to be even healthier). Other products to expand the dairy range are due to be rolled out later this year.

Another very new event has happened this year: from 1 February, Douet Farm has achieved its organic accreditation after a two-year conversion period. Thus the produce can be sold legally as 'organic' – even though the farm has been run on organic principles since its inception.

‘We have always farmed organically,’ Louise said. ‘It is something we wholly believe in and we definitely wanted to label our produce as organic.’

At a time when more people are leaving farming than going into it, the young owners have gone in a counter-cultural direction and established a new farm from scratch. The farm simply did not exist before 2012, when Laurence and Louise bought the 20-vergée area of fields on which the farm now stands. The land had not been used for a few years; previously it had been used for potatoes and other crops. Lots of work needed to be done to it, including cutting back brambles, renewing the fencing and setting up a watering system.

Both Laurence and Louise come from farming backgrounds, and both of them are past chairmen of the Jersey Young Farmers Club – which is where they met. Laurence worked on Jersey farms and also as an agricultural contractor in New Zealand for some years.

When they married, Laurence was a partner in the Fetch and Karrie crane hire company; Louise worked as the horticultural secretary at the Royal Jersey Agricultural and Horticultural Society, round the corner from where their new farm now stands.

‘We were farming as a hobby,’ Louise said. ‘We got our first animals in 2013, raising cows and sheep on the side while retaining our day jobs. Then we decided we wanted to farm full-time; Laurence was selling his half of Fetch and Karrie to his business partner.’

“ We were farming as a hobby. We got our first animals in 2013, raising cows and sheep on the side while retaining our day jobs. Then we decided we wanted to farm full-time.

It was the right time to do so – it was when our first child, Matilda, was born and we wanted to take some time out to look after her. There were various options as to what we could do with our land. By then we had cattle and sheep, but we wanted to do something really different.’



**What made them decide that ‘goats are us’?**

‘We weaned our daughter on goat milk: it’s much closer to human milk than cow milk, so lots of young children find it easier to digest – as do many adults. We could never get a regular supply - it was all imported into the Island so it depended on whether the boat had come in or not. We used to go hunting round all the shops to try and find it - so that’s why we decided on producing goat milk ourselves, especially as there was no goat milk production in Jersey at the time that we knew about.’

Before the goats arrived, a new farm building was constructed for the enterprise: pens for the goats, milking parlour, storerooms, office... all the things necessary for a dairy farming business. The building was constructed mainly by Laurence himself, with help from his father, David, and friend, Mark, and minimal contribution from paid builders, apart from getting in ‘blockies’ to build the walls.





Meanwhile, they were looking in the UK for a nucleus herd to bring to Jersey. They found the ideal one in Yorkshire: a farming couple were retiring from running a goat dairy business after some 25 years.

‘Their goats had a really high health status, and they were really keen to work with us. Jersey has strict rules about importing live animals. We were fortunate in that the vendors were happy to work with us and quarantine the animals in the UK while the animals were tested multiple times for various diseases; not many farmers in the UK would be happy to do that or would understand Jersey’s quirky rules, so we were really fortunate to find a couple who were happy to be so co-operative.’

‘Then, when the animals arrived in Jersey they were in quarantine for half a year and were then tested again, just to make sure that everything was OK.’

**“ When we were visiting goat farms before setting up, we were really impressed at how little noise there was. It's just so peaceful! I think that's the same with any animal – if they want something they are noisy, but if everything is quiet, they you know they're happy!”**

As well as buying the animals, they also bought the vendors’ cheese making equipment; they were also generous with imparting their knowledge and advice.

‘They’ve become good friends now. We phone them up and chat away and tell them what the goats are up to. They love their goats just like we do, so they like to hear how they are getting on, and how the herd is doing.’

The goats arrived at their new home in August 2018: 48 females and an unrelated billy, ‘Richmond’, who enjoyed himself a lot and was responsible for last year’s kidding. A total of 80 kids were born, conveniently half were male and half were female.

The boys went to a meating; all the meat is sold to customers through a box scheme. The females were raised to join the milking herd; these are kidding at the moment, after another billy was used so to avoid interbreeding.

The breed of goat? Well, all sorts. A bit of Saanen, a bit of Toggenburg and a bit of Anglo-Nubian. A commercial goat dairy breed tends to be mixed rather than pedigree. Their hybrid vigour makes them stronger and less likely to have diseases.

It is the same milking routine as on a cow dairy farm, Louise said. The goats are milked twice a day and have access to hay or grass, depending on season. At morning milking they are fed and get clean bedding. 'They are as happy as Larry,' she said. 'When we were visiting goat farms before setting up, we were really impressed at how little they smelled and how little noise there was. It's just so peaceful! I think that's the same with any animal – if they want something they are noisy, but if everything is quiet, they you know they're happy!'

As well as milk, cheese and kefir, the farm produces kid meat which they sell by box scheme: 'People may be put off because goat meat from an older animal can sometimes be tough, and needs cooking low and slow. But there is the same difference between goat and kid meat as there is between mutton and lamb. Kid meat is very tender and doesn't have the strong flavour of goat meat that might have put people off in the past.'

In addition to the goats, they also keep sheep. They have 30 ewes, all of them pregnant at the time of writing and due to lamb in April. What with the kidding and the lambing, springtime is both very busy and very fecund.

They have a twice-weekly delivery round to shops and they do home deliveries, delivering to each part of the Island once a week.

They do not insist that private customers place regular orders, so if anyone wants to try their goat dairy products, they can just have a one-off delivery.

The couple have enjoyed creating their farm and their progress to date; they are looking forward to expanding their range of produce in the future.

Their children get involved whenever possible: 'They both love coming up here to see the goats,' Louise said. 'They feel at home and are already a great help. It's great to be working as a family.'

\*For further details about ordering from Douet Farm, visit [www.douetfarm.com](http://www.douetfarm.com), Tel 856200 – or e-mail [hello@douetfarm.com](mailto:hello@douetfarm.com)



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\*Value of prize is dependent on the size of your dog.





# The industry behind the industry

The rural economy is not just about farms and fields – it depends on companies like Agri-Co and other providers of back-up services that enable it to survive, particularly in these modern times. Alasdair Crosby spoke to its MD, Simon Cousins.

**A**gri-co is not a farming industry; it is one of the industries behind the industry.

‘That’s how I think of it,’ said the managing director, Simon Cousins. ‘There are several industries behind the industry: companies that supply seed, for example, or fertiliser or companies like us that supply machinery and fix it if it goes wrong. We are one of a nest of industries that help to sustain and support the farming industry. There are many “industries behind the industry”.’

Simon was talking in Agri-Co’s spotlessly clean workshop, surrounded by giant farming machinery: such as tractors and planters: this one costing £75,000, that one costing £150,000; the cabs with comfortable seats and commands that are executed via touch screens with GPS control.

Some of the machines are bigger than the cottages in which, a couple of generations ago, an agricultural labourer might have lived.

“ I was born and brought up in Jersey. As a boy, all I wanted to do was get involved on a farm and drive tractors.

Agri-Co are agents for New Holland Tractors and their range of farming machinery. The brand has blue livery as opposed to Massey Ferguson’s red and John Deere’s green:

‘We are steadily pushing back the tide of red and green,’ he said, with satisfaction.’ They are connected to Newholland’s international parts and service network, so a part ordered today can be sent from Europe and arrive by midday the following day.

It is not only the giant machinery that forms their stock in trade: there is a range of ground care equipment for golf courses and sports fields and green waste sites, both in Jersey and Guernsey. They don’t service sit-on lawn-mowers for private customers, for example, but any machine for commercial or governmental use, then Agri-Co can handle it.

For Simon, agricultural engineering has always been an interest as well as a job: ‘I was born and brought up in Jersey. As a boy, all I wanted to do was get involved on a farm and drive tractors.’

He entered the engineering side of agriculture in 1990 when he left Victoria College and started working as an apprentice with the company WM Staite Ltd, Agri-Co’s predecessor, and attended Highlands College on day release.



Then he went on to do a national diploma in agricultural engineering in at Rycotewood College in Oxfordshire, and then, almost by accident, a degree course at Cranfield University where he got '2.1' degree in agricultural engineering. He worked for Massey Ferguson, demonstrating their equipment across UK and Europe; afterwards he was an instructor at their training school for dealers and customers.

In due course he was promoted to the commercial side of their business, so he got the all-round experience of the business – everything from technical service and parts to sales and marketing.

Later he worked for JCB in Central and East Europe and the UK; then it was back to Massey Ferguson for four years looking after their harvesting business. Finally, Jersey stretched out its arms to her absent child (in its familiar manner) and brought him back home to the Island in 2010.

'Charlie Gallichan, whom I had known since childhood, had just taken over Woodside Farm from his father and suggested to me that I take a break from corporate work. It was an opportunity to do something different. So I worked with Charlie for a couple of years, which as very enjoyable, but I'm a machinery guy, so when the opportunity to arose to return to my roots in machinery, I did, spending two and a half years at JFTU. Then, when Agri-Co came up, I bought it.'

### **The number of his farming customers must surely be declining?**

'Massively declining! If we look at our key customers, we can count them on our hands. The farming industry has changed massively, not just in machine volume, but also in the size and type of machinery required.'

These vast machines that he sells to the farming industry, surely, they must compact the earth in the fields and be no good for the land?

'Part of our job as a supplier of machinery is to supply the right machine for the job. Together with customers we are always thinking about the weight of the machine, and their productivity whilst trying to minimise compaction. Simple things like tyre pressures and the size of a tyre determining the area of tyre contacting the soil are very important... the more you spread the load, the less compaction you get. It's a bit of a balance trying to achieve what a customer needs in terms of spacing, where the wheels sit, and how big his tyres need to be to spread the load and the necessary tyre pressure.'

## **“ Modern farming practices are all about economies of scale and decreasing labour costs.**

'If you want to apply organic matter for example, or spray a crop, conventional wisdom would suggest you may want to use a smaller machine covering 12m in one pass but if you are going to drive up and down more times in your smaller, lighter machine, then you will get more compaction across the field than if you have a bigger machine with wider low ground pressure tyres, that covers say 24 metres in one trip up the field, with only one set of tracks and one area of localised compaction.'

### **Hmm – not a big fan of 'regenerative agriculture', then?**

'Regenerative agriculture is an interesting concept, and one that we should all be trying to work into farming practices. In fact, we are currently working with a number of customers on machines that focus on minimum tillage; one of the concepts encompassed by the regenerative approach.'

If you know anything about soil science, you understand the rationale – but will it become an accepted norm? What effect will it have on the volume of crop and the quantity produced? There would inevitably be a transition period from current to regenerative methods where quantity and quality of produce would reduce short term.

'Modern farming practices are all about economies of scale and decreasing labour costs. That is the concern most frequently expressed by our customers: they want a machine to prepare a field, to plant or to harvest, but they want to use less diesel, move quicker and, above all, to save on labour costs. Everyone is trying to automate as much as possible.'

'Many farmers now are using an automated or semi-automated planters for potatoes to save on labour, which is probably the biggest single cost, as in most businesses - be it farming or finance.'

'I can't speak for the industry, but from a personnel viewpoint the adoption on a large scale of fully regenerative practices will be driven by supermarkets and ultimately consumer demands.'

Simon is the strongest advocate for a rural economy and the RJA&HS' 'Cultivate' educational programme. He is always keen to bring in apprentices to his own business. He would be a keen supporter of a cross- industry scheme in which students interested in the rural economy as a career opt to work in an engineering-based business, or in a dairy or horticultural business, and see all the things that go on and the different opportunities available.

He added: 'Some people ask me if I'm mad working in the agricultural economy. But if you come from that background and you love it and want to stay in it, then you have to be a bit – well.. brave.'

# Your Garden

Keen amateur gardener Gill Maccabe shares her passion for gardening – and, in this issue, for companion planting.

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**M**y love of companion planting probably developed around 30 years ago - despite not knowing that was what it was called.

I was a new mother determined to feed the family only organic food but couldn't afford it in great quantities. I also wanted to be a domestic goddess who filled her home with cut flowers, which I couldn't really afford either. So I read a few articles and started stocking our tiny garden by shoving in everything I loved eating and looking at.

There were lots of fragrant blue and purple flowers such as lavender, nicotiana and sweet peas, together with clumps of herbs and salad vegetables around the back door. It was the English country garden look minus any organisation or knowledge all crammed haphazardly into a small but pretty garden in St John.

Call it beginners' luck, however it soon became apparent that the basil and tomato plants which I had planted together as they were a favourite combination on the plate, grew particularly well and had no pests.

The garlic chives planted underneath the climbing roses grew large purple heads and looked so beautiful I left them there rather than putting them in a salad and in return they seemed to chase away all the blackfly.

I scattered a pack of nasturtium seeds and they blew around the base of the French beans. I was amazed to be rewarded with a glut of tasty pest-free vegetables, soon learning that the nasturtiums act as a sacrificial crop for aphids.

Companion Planting is not a new idea. It has been used for centuries as an organic method of helping plants grow and keeping pests down.

Basically, certain plants release chemical attractants or repellents which provide pollination benefits or protection from insects.

With careful planning you can organise your plants so that they only enhance their neighbours' growing cycle.

I can honestly say it still works for us and I cannot remember the last time I used any form of chemical in the garden.

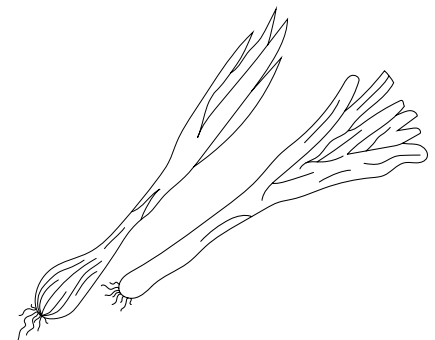
Gardening magazines and books usually have a section on companion planting, however, to help get you started this season, here are my tried and tested eight top tips:

## Marigolds and most vegetables

I'm not that fond of these so-called prostitutes of the flower borders (they are in everyone's bed) and can take over if left unguarded, however the little yellow flowers do contain naturally occurring pyrethrin. They are one of the most well-known insect repelling plants and are particularly beneficial next to tomatoes, cucumber, melons, squashes, lettuce and potatoes.

## Spring onions and leeks

Plant them next to carrots. The smell of onion deters carrot root fly, the smell of carrots also deters onion fly from onions.



## Raspberries and poached egg plants

Poached egg flowers at the base will attract pollinators.

## Mint, carrots and brassicas

The strongly scented leaves of mint confuse pests of carrots, tomatoes, alliums and brassicas.

## Garlic and roses

When planted near roses, garlic deters blackfly and aphids.

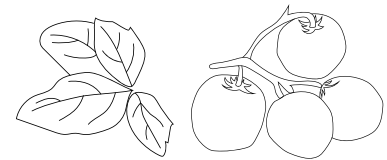
## Borage and Strawberries

This beautiful blue flower is a brilliant pollinator and can improve the flavour of strawberries when planted close by. Also tastes great in Pimm's (with strawberries).



## Basil and Tomatoes

Prevents aphid infestation, improves flavour.



## Tomatoes and cabbage

Tomatoes repel diamond back moth larvae which can chew large holes in cabbage leaves.

\*Finally, if you are bothered by ant nests on a tree or thick branch, hang a bird feeder further up the branch and whilst the smaller birds are waiting their turn, they will eat the ants.

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# How to be a grafter

Samarès Manor is well-known for its apple trees, apples and cider-making. Here its owner, Vincent Obbard, discusses the necessary tasks of grafting cuttings on to root stock.

One of the loves of my life is my love of taking a piece of wood from a favourite apple tree and making it grow by attaching it permanently on to a new root. That sounds at first to be impossible, but the skill of grafting an apple cutting on to a root is a simple skill known to man from ancient times. Once learnt, it is easy. The pleasure is not so much defeating nature – rather working with nature to get the desired result.

Every year I hold a course at the end of February on how it is done.

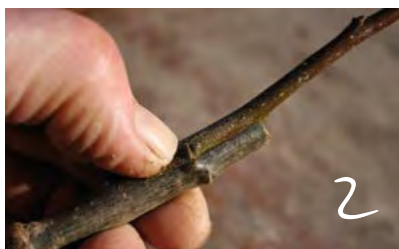
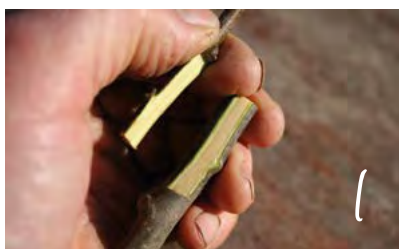
The chosen cutting ('scion') will be chosen because of its variety and qualities as e.g. a dessert (eating) or culinary (cooking) apple, or a cider or juicing apple. Scion wood needs to be only one year old and straight, so that the new plant gets off to a good start.

The chosen apple root ('rootstock') will be chosen because of its disease-free qualities and its growth potential. The growth potential of the rootstock will govern the vigour and eventual height of the tree you intend to create.

## Why graft?

Because an apple pip does not produce a tree identical to its parents; a grafted apple tree does.

A cutting from an apple tree placed and rooted straight into the ground will not benefit from the proven qualities of a known rootstock.



## Grafting is easy!

A well grown rootstock can produce a well grown young tree ('maiden') more quickly in one year than by any other method.

You have to graft your own trees if your chosen varieties are not easily obtainable – such as heritage Jersey varieties, which deserve to be better known in Jersey.

A variety which I encourage everyone to grow is a Gros France. It is an excellent cooking apple which has good flavour and retains its shape when cooked better than a Bramley.

## Types of Rootstock

In the UK (and Jersey) it is common to use rootstocks developed by the East Malling Research Station in Kent (website: [www.emr.ac.uk](http://www.emr.ac.uk)).

Types of rootstock are named using just a letter and number. I think the use of the letter 'M' refers to the East Malling Research Station. The two types with which I am familiar are M25, which produces large orchard trees and MM106, which produces smaller standard trees suitable for the average garden.

## How do you do it..?

There are many and varied methods of grafting and budding. In my courses, I demonstrate the most simple and straight forward. The Grafter's Handbook (see booklist below) shows a lot more.

The method demonstrated needs to be carried out in early spring before 'bud burst'.

I teach my students how to make a straight even and flat cut on both scion and rootstock so that they match up exactly. Also, how to match cambium layers (the growth lines either side of a cutting) on both scion and rootstock. In addition, they learn what to do if the scion wood is smaller than the rootstock.

Practice makes perfect. If you are interested enlist on a course or buy a book. It is more like learning simple carpentry, than a lesson in biology. If you make an accurate join, it will work.



Vincent Obbard with the fruit of his labours.

Have a go! You will find it rewarding. I find it very satisfactory to see the result of my handiwork after a few months – even more so after a few years when the trees produce fruit.

**Rootstocks and materials for grafting**

These are obtainable from Frank P. Matthews (website: [www.frankpmatthews.com](http://www.frankpmatthews.com)).

I prefer grafting tape (to hold the join in place) which does not ‘self destruct’ because it is stronger and makes a good seal between scion and rootstock, even if the graft is a bit dodgy.

I use graft wax (to make the join water proof) from FPM and an old fashioned glue pot with an outer water jacket to melt it. Grafting tape should be removed when the graft has taken or when you get around to it, but before the tape begins to restrict the growth of the tree.

**A reading list for those who want to learn more about this subject:**

The New Book of Apples ISBN 9780091883980 by Joan Morgan and Alison Richards.

The Apple Book - Rosie Sanders RHS

The Story of the Apple - Barrie E. Juniper & David Maberley

ISBN- 13: 978-0-88192-784-9 & ISBN-10: 0-88192-784-8

The Grafter's Handbook - RJ Garner 5th Edition 1988 RHS [An old classic]

More up to date: The Manual of Plant Grafting by Peter MacDonald RHS ISBN 97816046946335

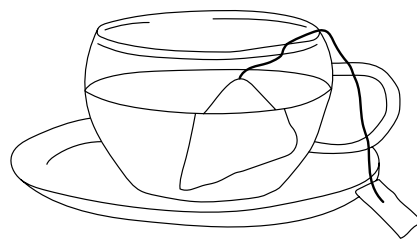
Apples - A Field Guide (The best!) - Michael Clark - Full Colour Revised Edition Tewin Orchard 2015

Jersey Cider Apples ISBN 0-901897-45-0 (available from the Société Jersiaise)

For details on my grafting course, please contact The National Trust For Jersey.

Young Jersey Variety apple trees are available from Samarès Manor plant shop, which this year is open from 28 March or phone 8705551 for more information.

# Where does your tea come from?



The director of the International Camellia Society for the Channel Islands, Janine Buckley profiles the plant that cheers, but does not inebriate.



Species: *Camellia Japonica* Masayoshi Donckelarrri.

Some 5,000 years ago in China a far-reaching discovery was made: the most important camellia species, *Camellia sinensis*, could be enjoyed as a cup of tea. Most of us still enjoy it every day. Ninth Century Japanese monks first brought tea home from China, but as a scarce commodity, used mostly for medicine.

If you are looking for a good all rounder in the garden with gorgeous blooms and strong and compact growth, look no further than the camellia. Drive down any lane in Jersey in late winter or spring and you will see most gardens smothered in camellia blooms.

Most species of camellias came originally from the forests and forest edges of the Far East, especially China and Japan. During the 17th Century, when English, Dutch and Portuguese traders were carrying cargoes of tea to the West, the taxes on tea were so steep that requests were made to the Chinese to sell tea plants so they could be planted in Europe. It transpired that many of the plants that were sent were not tea plants but quite a different species: the *Camellia japonica* which matured to produce large red, pink and white flowers. These in turn generated large interest throughout Europe.

We can thank the plant hunters such as George Forrest, who were mainly sponsored by wealthy private garden owners for the collection of seeds they brought back. Many of these early collections were established in Devon and Cornwall in the great gardens of Caerhays Castle, Trewidden, Trewithen and of course Greenway, the Agatha Christie garden.

Camellias are best planted amongst trees, but will thrive quite happily in the open. Ideally the soil should be neutral to acid however if you have limey soil, camellias can be grown in containers.

Some can be grown as eye catching hedges, or grown as standards or even trained as bonsai. Camellia Sasanqua is Autumn flowering and usually scented.

The Camellia genus includes over 260 species, among them, the Tea Tree (*Camellia sinensis*). Camellias species have originated over 20,000 ornamental varieties, obtained mainly from *Camellia japonica*, but also from *Camellia sasanqua*, *Camellia saluenensis*, *Camellia reticulata*, and other species.

“ Drive down any lane in Jersey in late winter or spring and you will see most gardens smothered in Camellia blooms.

The International Camellia Society is an international non-profit society with over 1,000 members worldwide, which promotes the knowledge, the cultivation, and the development of camellias through various initiatives. The Channel Islands group has over 60 members. Local events include talks, coffee mornings, garden visits and demonstrations as well as a biannual show. All members receive the annual ICS journal which contains articles about camellia cultivation, research and other activities in other parts of the world.

Every two years a worldwide congress, alternatively held in Asia, Europe, Oceania and USA, gathers ICS members, who discuss issues and perspectives in the collection and cultivation, in the research on species, in the development of new varieties, and in the conservation. ICS Gardens of Excellence, distributed throughout the world, show the varieties and species typical to each region.



Species: *Camellia japonica* Pandora.

New members are very welcome to join. Anyone interested in joining the International Camellia Society should contact Janine Buckley on 07797 742057 or by email [j.ninejersey@gmail.com](mailto:j.ninejersey@gmail.com)

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# Walkie Talkies

Kieranne Grimshaw went for a walk with the Dean of Jersey, the Very Rev Michael Keirle and his border collie, Kara.

**I**t was along a scenic lane in St Martin that I caught up with the Dean of Jersey, the Very Rev Michael Keirle and his border collie, Kara.

Mr Keirle became Dean of Jersey in September 2017, after working in Guernsey for over 14 years, first as Parish Rector, then as Vice-Dean. Jersey is undeniably more spacious than our sister Island to the north, so although he lives in the Deanery in town, he and his wife, Emma, take every opportunity to discover the Island – very often with Kara alongside.

‘We’ve had a Collie before and we bought Kara from a Guernsey breeder. Her sire was a national agility champion, so she’s always on the go - but we like a challenge,’ said the Dean. A favourite walk is along the common above Ouaisne – they often see dolphins from there and also from Les Platons on the North Coast.

St Ouen’s Bay is another favourite. ‘Kara loves running off the lead on the beach. She especially enjoys chasing tennis balls and often runs down to the edge of the sea, which is fine when the tide is in,’ he said.



‘But at low tide, she sometimes turns round and can’t see us, she’s run so far.’

“ **The Church has to evolve. The challenge is to work with a new generation along with those who’ve been faithful to the Church for years.**

Every morning, rain or shine, the Dean can be seen walking at 6.30am along the Avenue. ‘I don’t see many regulars at that hour,’ he revealed (funny, that), ‘although you do get a few new people at New Year in lycra with iPads strapped to their arms.

Then off they go and after a few weeks, it’s just me and the dog - again.’

He continued: ‘I was born and brought up in St Albans and my father still lives in the same house he lived in 68 years ago.’ Compared to Guernsey, the Dean admits to preferring Jersey as there’s more to do. ‘You also drive differently here - more in the middle of the road than Guernsey drivers.’

The Dean enjoys life in the urban capital ‘having lived in one of the outer parishes in Guernsey’. He also appreciates the countryside – ‘I was recently with a real Jersey family who have farmed the same land for 180 years.’

On the Church’s future, the Dean recognises our society has become more secular. ‘The Church has to evolve.



The challenge is to work with a new generation along with those who've been faithful to the Church for years. You're constantly balancing both and emerging with the traditional and contemporary,' he said. 'You have to be quite creative.'

“ One of the critical things about Church is belonging, the believing can come later..”

Working with a voluntary organisation is another challenge the Dean faces: 'most people are voluntary,' he said. 'We recognise that families are absolutely critical and of course, the Church is family too. One of the critical things about Church is belonging, the believing can come later – in fact, when Jesus called his disciples, they all belonged, long before they believed.'

'It's also about community and this is changing as we know it. In St. Martin we have the church, school, shops and pub all within 50 yards of each other – what a wonderful way to be a community, but not everyone is like that.'

According to the Dean, a future female Dean wouldn't be out of the question. 'Men and women bring different things to the Ministry, so they complement each other.'

Diversity in the Dean's role is one of the joys of the job: 'It's incredible, I'm Chaplain to the States, I also lead the French prayers, then there's the public sphere with Remembrance Sunday and other special days; I operate just one level above a Parish Rector, but Island-wide. My job is to look after the clergy who look after the people.' Social media has been embraced by the Dean.

'We have a brand new website and have just employed a new Children and Family Development Officer, following the recent States' Children First initiative,' he said. 'It's an


Island-wide five-year role to care for children in our churches, but also to ensure that our leaders are well trained and we liaise with other organisations.'

The role changes daily: 'You could get a phone call about anything, sometimes somebody needs to do an archaeological dig in the church and you've got to sort that out. Then I may get called into the Law Offices to discuss Church related law issues, such as our recent move from the Diocese of Winchester to Salisbury.'

When time allows, the Dean enjoys staying with a friend at Ouaisne:




'We really appreciate simply spending a few nights away, when we'll just walk Kara along the headland and beach. I've no regrets - I love it here.'



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# The Jersey National Park 2020

The Frances Le Sueur Centre starts a new chapter in its life.

**With a new home base and some generous political support, Mike Stentiford, the interim secretary to the Jersey National Park working group, foresees a bright environmental future.**

**I**t was the artist David Hockney who once said 'enjoyment of the landscape is a thrill'. Perhaps, in these days of environmental uncertainty, we might also add that 'protecting it has become an obligation'.

Firmly determined to embrace such 'obligatory protection' is the Jersey National Park, a modest namesake of an internationally respected brand that, courtesy of the Government Plan, has now been allowed some financially positive and welcome traction.

Following a great deal of dotting of I's and crossing of T's, a princely grant of £100,000 has been generously allocated to this comparatively new environmental initiative.

It would, however, be incorrect to declare that this officially registered 'company limited by guarantee' suddenly finds itself with a pristine ready-to-use cheque book and a bulging ready-to-squander bank account. The sum in question is to cover just one year (2020) and is to be issued in four modest tranches of £25,000. Not quite the formidable fortune one might initially imagine but a vital financial boost nonetheless.

As with any similar Government grant, all expenditure will be officially scrutinised and specifically focussed which, in the case of the Jersey National Park, concentrates fully on protecting and promoting the landscape and biodiversity currently existing within its boundaries.

This is in environmental compliance with the Common Strategic Policy 2020-23 and, providing progress is proven at year's end, a second grant can be agreed upon for 2021.

The last six months, then, has seen slow but steady progress in establishing the aims and ambitions of a global brand that is well known for its remarkable inclusiveness.

In a small finite island such as ours, experiencing the difficulties and challenges of a rapidly changing world clearly accentuates the urgency to add as much active support as possible to the current values of environmental care and protection. To achieve this, close partnerships with all other like minded local organisations have been vigorously identified and secured.

A prime beacon of initial progress has been the appointment of a part-time Park Officer, a position newly taken up by Jerry Neal, a recently retired manager from HSBC Bank.

During these early stages of 'park promotion', Jerry's duties involve overall administration, further development of key stakeholder partnerships and environmentally focused events-led educational activities.

Another priority has been to acquire a 'centre of environmental excellence' which, in August 2019, resulted in the leasing of the Frances Le Sueur Centre in St Ouen's Bay. It was here, in October last, that joint celebrations with the National Trust for Jersey marked both the 10th Anniversary of the 'Line in the Sand' demonstration and the official signing of a six-year lease on behalf of the National Park.

This attractive and well-placed timber building, currently being shared with local environmental charity Trees for Life, is presently undergoing long overdue refurbishment, a project generously undertaken by teams allied to the Government's Back to Work scheme. In tune with a new season, the Frances Le Sueur Centre will emerge in the springtime as the Parks vibrantly comprehensive information and activity hub.

Once 'relaunched', a series of open exhibitions relating directly to the Park's environment, history and culture are to be organised, encouraged and further increased. Continuing support for the current raft of outdoor 'wellbeing' activities aimed at both adults and youngsters can also be assured.

“ We've often been told that we must either 'love it or lose it'

Due entirely to the close relationship now clearly identified between climate change and biodiversity, it is seen as imperative that wildlife habitats within the Parks 2,145 hectares of coastline remain appropriately but robustly protected.

Initially, a more collective hands-on environmental approach will be directed towards 'bio-improvements' within the area of woodland, scrub and grassland adjacent to the Frances Le Sueur Centre.

Furthermore, and in line with many of the island's current energy saving initiatives, it is seen as responsibly appropriate that this already recycled timber centre will shortly become carbon neutral efficient, thus ensuring that a confident future for the 'JNP' will be as equally green as it is bright.

We've often been told that we must either 'love it or lose it', a phrase that perfectly captures our own relationship with a landscape rich in environmental diversity and deep in history and culture.

It is a guaranteed given that protecting such treasures remains firmly at the top of our National Park's agenda as indeed it surely does with every close and valued environmental partner.

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# More power to the people

‘Here comes the sun.....’ as Terry Neale discovered when discussing solar energy in Jersey with JE’s director of commercial services, Peter Cadiou.

The room in which I am enjoying a coffee with Peter Cadiou, Jersey Electricity’s Director of Commercial Services, is a bright, typically furnished meeting room in a modern office complex.

It comes as something of a surprise, therefore, to learn that where we are sitting was once the site of one of JE’s huge power-generating turbines.

Many Islanders of a certain vintage will remember making their way up Queen’s Road to be greeted by the imposing view of the turbine blades revolving in their silos, working to keep Jersey’s lights blazing. Today, we know the building better as The Powerhouse, with its bustling store selling all manner of electrical appliances and the administrative facilities – including this meeting room – located above.

It all stands as testament to how the way in which electricity is generated in the Island has changed over the years.

‘Back then they were using heavy fuel oil, along the lines of tar,’ Mr Cadiou explained. ‘We could still run on oil if we had to but these days that’s just a stand-by option; a back-up to our connections with Europe, from where we import 95 per cent of our electricity.’

That 95 per cent breaks down as one-third from renewable sources – such as hydro – and two-thirds nuclear. Both travel to the Island through the same cable from the French coast. The remaining five per cent comes from Jersey’s own energy from waste plant at La Collette.

And there is, perhaps, an important message concealed within those figures for those critics who believe that the Island should be doing more to lower its carbon footprint.

“ We are in quite an enviable position – and it is a position that the UK is trying hard to find ways to reach as well.

The imported electricity results in the release of just eight grams of carbon per kilowatt hour. In the UK, that figure would be ten times higher.

‘What this means is that it would be very difficult to go much lower,’ said Mr Cadiou. ‘The imported electricity already represents low carbon energy. This is all part of a move towards carbon neutrality and Jersey is different because its electricity is pretty well decarbonised.’

‘We are in quite an enviable position – and it is a position that the UK is trying hard to find ways to reach as well.’

Now though, another player is entering the power generation blend; the power of the sun. ‘The feedback from our customers was that they wanted us to consider solar power,’ Mr Cadiou said. ‘Obviously you can’t rely totally on solar because it is too intermittent – when the sun doesn’t shine, the lights don’t work – but it has a place in the energy mix when blended with other sources.’

Working in partnership with Woodside Farm, Jersey Electricity will install what will be the largest solar panel array in the Channel Islands on the roof of a new barn at the Trinity farm owned by Charlie Gallichan. Once up and running, it is expected to generate 247,000 units of electricity a year – sufficient to power 34 average size homes.

The rooftop array, made up of 702 325W monocrystalline panels, will be owned and operated by JE and will feed directly into the grid. The solar array will be more than three times the size of the one installed on the roofs of La Collette Power Station last June. Local installer SunWorks will carry out the work using the award-winning Norwegian REC panels, which have the lowest carbon footprint among leading manufacturers. The whole project is expected to be operational by this spring.

‘SunWorks is a local firm and they are our contractor,’ said Mr Cadiou. ‘We plan to work with them on several similar projects over the next 12 months on various commercial premises.’

‘The best output will be achieved in the summer months and our strategy is to use solar power as part of a blend. We thought that we should be involved with this technology and we are taking a long-term view on the investment.’

‘There are also many benefits. It provides another income stream for Woodside Farm and it meets government objectives and the economic development of the Island.’



Left - Right, Peter Cadiou (JE), Charlie Gallichan (Woodside Farm), Mark Brandon (Sun Works).

**“ Unlike wind turbines, there is no noise from solar power and the panels do not look particularly out of place.**

‘We held a meeting with the Farmers’ Union which was attended by some 20 to 30 farmers. From that we learnt that we need to take a more active role and we picked a few sites from that meeting. Mr Gallichan, who is a forward-looking man, said “we can work with you”.

Our contract with him is for 25 years, so there is a valuable income for the farm from a space that would otherwise not be used.’

Indeed Mr Gallichan, whose family have owned Woodside Farm for over 130 years, is no stranger to the concept of solar power. He pioneered the Island’s first commercial PV array with a freestanding solar tracking system on the farm back in 2012.

He believes that such green energy projects are essential to ensure the future sustainability of modern farming businesses, not only by minimising the environmental impact but also by creating a new income stream which will help to keep the farming industry financially viable.

For both Woodside Farm and Jersey Electricity the project represents something of a journey as a working partnership has to be established. ‘Clearly, we don’t own the property where the panels are to be installed, so there are lots of technical issues surrounding access for our engineers, for example.

‘But Woodside Farm is an easy location because the barn is a new building. However, as long as an existing roof is in good condition it could also be used for a solar panel array and I think that there are a number of such possibilities around the Island.’

Once the panels are installed, it is a relatively straightforward operation to convert the energy from them into an energy form that can be taken onto the grid; a case of piping it from the building to the network.

‘Unlike wind turbines, there is no noise from solar power and the panels do not look particularly out of place,’ Mr Cadiou reasoned. ‘They are not too complicated to install and it will become easier and easier to do once we have completed the first few projects.’

# A quality product

Jersey Water's chief executive, Helier Smith, talked to Alasdair Crosby about the Island's wealth – of clean and safe water.

**I**t is late February and summer seems a long way away: it don't do nothin' but rain. The sort of weather that must really rejoice the heart of Jersey Water?

Not really,' said its chief executive, Helier Smith. 'We have our storage capacity of 2,678 million litres and we are full to the brim at the moment, but anything extra just washes over the top, into the soil and eventually flows out to sea. There's nothing we can do to save it for when stocks are low. Currently we only have 120 days of storage capacity; once that is full, any excess water is lost to us, so having additional storage capacity would be a very cost effective way of protecting the Island's water resources.'

'Which is why,' he continued, 'we want to push forward with the idea in the Island Planning process of converting Gigoulande quarry (in St Peter) into an additional reservoir, which would increase our water resources by about 20 per cent.'

At the moment there are 21 catchments across the Island from which water is extracted; each have various levels of risk attached to them, depending on how much farming there happens to be in the area and they are all risk-graded for potential pollution.

Considering the Island's small size, he was asked if there should be just one catchment area for the whole of the Island?

'I think we are going in the other direction,' he replied. 'We are now doing a study looking at catchment risks on a field-by-field basis, so you can now target any intervention to a specific field. Otherwise, we would be spending a lot of time and effort doing a 'one size fits all' treatment for the whole Island. At the moment if we expanded our catchment areas to include the whole Island, there could be no precision targeting – it would be very much a blanket approach.'

**“ It is of the highest strategic importance to the Island that we provide a good service, and we take that responsibility very seriously and we do it with an enormous amount of pride - and we do it well.**

Was he happy with the amount of pesticide being applied at the moment?

'Happy is perhaps the wrong word. As a water supplier we are primarily interested that the water we supply is free from the risks of pollution from pesticides and nitrates, so the ideal solution would be that there was none.'

But we are also pragmatists and realists and we share a small island with a highly intensive agricultural economy - which we want to be a successful economy. So it's about really working together and having a common understanding about what's happening and really trying to achieve success on both our fronts.

'We are part of the Action for Cleaner Water Group, which is a working party between Jersey Water and all the different sectors of the farming community and Jersey's government and which looks at both nitrates and pesticides and has developed guidelines to manage the risks of water pollution by limiting the types of pesticides in certain catchment areas. That has worked very well. We have seen a significant improvement since 2016 of the number of pesticides you are seeing in catchments and the types of "exceedances" – it is certainly





having a positive effect and has made more difference in the last five years than has ever been made before.

We can do more by working to improve the quality of the water further and to identify areas around our catchments where we can minimise the risk of pollution.

Twenty years ago, he said, there was less realisation that agriculture had any impact on the environment, and there was no responsibility taken for nitrates or pesticides: '20 years on, we are in very different game, where the farming community are taking a very responsible line, in acknowledging the impact that nitrates have on the land, and taking steps and investing money to reduce the amount of inputs they are putting on, as well as taking a very responsible and voluntary approach to dealing with pesticides.'

'There is also always the opportunity to shape farming so that there is both less reliance on chemical inputs or on the monoculture of the potato, if possible.... but I'm not a farmer!'

Asked about Oxadixyl levels, which was first tested for in 2016, he said it had been banned since 2003 and hadn't been used in the Island since. The first results showed that there were minute traces in Val de la Mare Reservoir and within the treatment works, but only one instance where the levels of Oxadixyl exceeded regulatory parameters of 0.1 micrograms of pesticide per litre.

This was nothing to do with the health-based limits, which are 30 times greater than the regulatory limits.

'Anyway, we immediately took action and took Val de la Mare out of service for five months. Since then we haven't had a single "exceedance" of Oxadixyl or other

pesticides - so we are producing very good quality water. The levels are now being monitored very regularly.'

He continued: 'We work hard to do a good job in all the areas that we work in and the water is of very high quality - we were 99.8% compliant last year; only three instances out of 15,000 weren't compliant (and they were very minor things with no risks to health). We deliver great customer service as well; we have better customer service scores than all the utilities within the UK - and one of the lowest leakage rates in the British Isles.'

'It is of the highest strategic importance to the Island that we provide a good service, and we take that responsibility very seriously and we do it with an enormous amount of pride - and we do it well.'

# Rubis launches Renewable Diesel

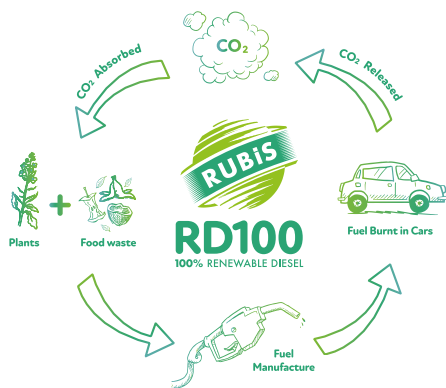
Rubis, the Channel Islands' most forward-thinking fuel distributor, has launched an advanced biofuel, as an immediate solution towards Jersey's objective to reduce carbon emissions.

*\*Image shows RD100 (hvo) vs Regular Diesel (lisd)*



After Scandinavia and Baltic countries, Jersey will become only the 11th country in the world to offer the new fuel, which is branded locally RD100. Rubis RD100 outperforms other biodiesels and fossil diesel and will cut global carbon emissions from diesel engines by up to 90% over its lifecycle.

RD100 is clear, odourless and is refined from 100% renewable sources, offering better combustion and can replace regular fossil diesel today.



Bertrand Dellinger, Managing Director of Rubis Channel Islands said "We all recognise the need to reduce carbon emissions globally. Electric vehicles are of course one option but, for many, they are expensive, not in plentiful supply and may not be the best long-term solution, due to the environmental and financial cost of building, replacing and recycling the batteries. RD100 is a solution for the transition and can make a difference today. Rubis is also at the forefront of developing hydrocarbon fuel energy, supporting the government and community in their aim for carbon neutrality."

At a local level, air quality will improve, with a significant reduction in smoke, particulates, NOx and carbon monoxide from RD100. Then at a global level the carbon emissions

during the lifecycle of the fuel are reduced by up to 90%, because the carbon being released in the atmosphere is offset by the carbon absorbed by plants in the production of the fuel, creating a virtuous global carbon cycle.

RD100 has been on trial in Jersey with heavy commercial vehicle fleets for several months and operators report marked improvement in both engine performance and reduced smoke emissions. The new fuel is compatible with existing diesel engines and there is no need for vehicle modifications.

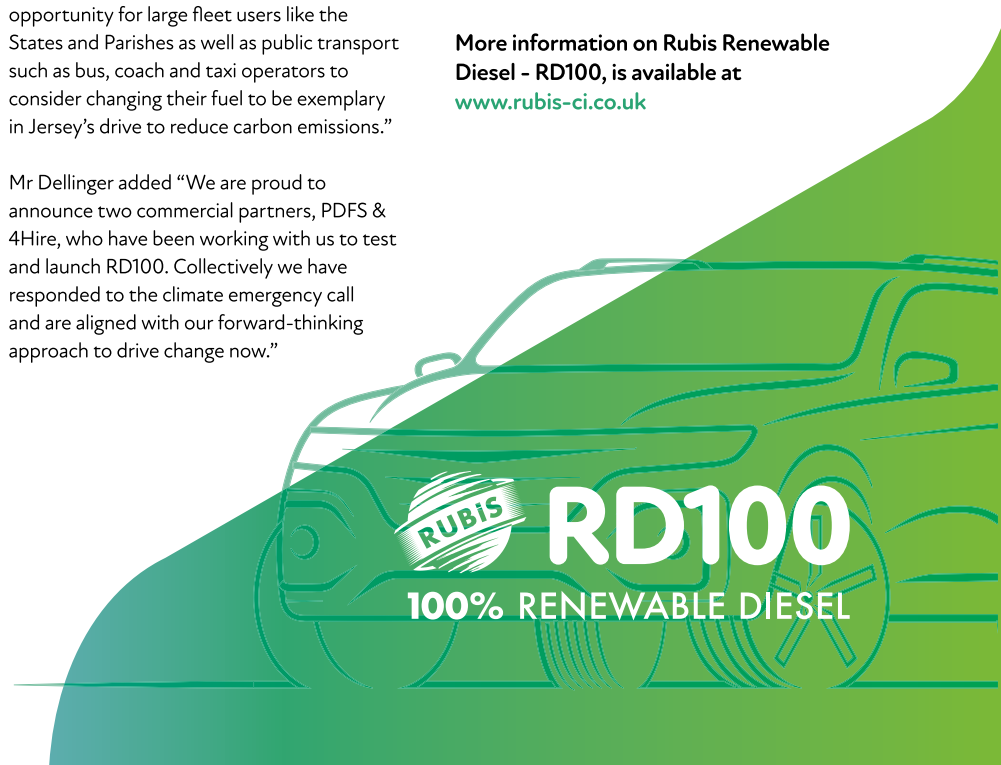
Nick Crolla, Head of Sales & Marketing said "We have been trialling RD100 in our fleet and have seen a noticeable difference in performance. We even undertook the simple test of placing a white cloth on the exhaust of our trucks; the results are incredible: with diesel the fabric becomes dirty and black within seconds. With RD100, the fabric stays clean. Local businesses driving diesel vans and wanting to reduce their carbon emissions but having difficulty financing an electric vehicle will not hesitate to switch. This is a great opportunity for large fleet users like the States and Parishes as well as public transport such as bus, coach and taxi operators to consider changing their fuel to be exemplary in Jersey's drive to reduce carbon emissions."

Mr Dellinger added "We are proud to announce two commercial partners, PDFS & 4Hire, who have been working with us to test and launch RD100. Collectively we have responded to the climate emergency call and are aligned with our forward-thinking approach to drive change now."

Andy Jehan, CEO of PDFS said, "We have been delighted with the results of our extensive trials and look forward to using RD100 across our Channel Island fleet. PDFS is fully committed to reducing the impact we have on the environment and this is just one of the areas where we can really make a difference," he added, "As a responsible business, we want to be at the forefront of these changes and we are also currently working on a number of other CSR initiatives."

Nigel Blandin, Managing Director 4Hire added, "As a major user of fossil fuels we have decided to call time on the impact we have on the environment. Our goal of achieving a carbon balance by 2022 is starting now with the switch to RD100 in our trucks." Continuing, he said, "Business needs to collectively take responsibility for its actions and can no longer simply search for the cheapest source of fuel or energy possible. We must find ways to deliver a sustainable future for not only our customers but for all of us."

**More information on Rubis Renewable Diesel - RD100, is available at [www.rubis-ci.co.uk](http://www.rubis-ci.co.uk)**







# The electric transport service

A new business aims to create a more sustainable, efficient transport system for the Island. Gill Maccabe reports.

**T**he States have promised to make the Island carbon-neutral by 2030. With this in mind, three local residents with a social conscience, a bit of time and successful careers behind them, dug deep into their own pockets and have funded a private sector initiative called EVie: our very own, home-grown Jersey electric hire car club.

Analysts are forecasting a worldwide shift to electric or hybrid sooner rather than later, but it hasn't been plain-sailing for EVie front-man and chief executive Gavin Breeze. However, after many meetings with Parish road committees and other interested parties, he has persuaded them to rent him permanent car parking spaces in accessible points around the town.

The result is that the vehicles are parked up and ready to hire 24 hours a day.

Currently, there are three cars and one small delivery sized van, all available for a standard £7.50 an hour. By the end of 2020 they plan to have 20 cars for hire on Island roads - and even more the following year.

It's hoped this will have the knock-on effect of reducing the number of cars on Jersey's roads, as people realise they don't need to buy one.

The service is available to anyone over the age of 23-years-old with a clean driving licence and a smart-phone. The cost includes parking charges and insurance. You don't even have to charge up the battery - they will do it for you.

**“ Wherever there are people, we want to make it as easy as possible for them to hire a vehicle when they want to.**

Download the free EVie app and follow the simple instructions, which involve uploading a picture of the front and back of your driving licence and adding a few relevant personal details. In return, you are sent details of where your chosen car is waiting and when, together with the registration number and description.

The vehicle is unlocked and started by the app. There's a slot for charging your phone and hands-free facilities should you wish to pair it.

The BMW i3 I tried is an absolute doddle to drive once you get used to the engine sound - or rather the lack of one.

He and his colleagues - garage owner Andrew Ruellan and former investment banker Michael Burrow - say they would love to see all housing developments with at least one EVie car and charging facilities in their residents' car parks.

They would like the same in all Ports of Jersey sites, and at the new Hospital, in addition to developing a fairly major presence in all out-of-town conurbations.

'Wherever there are people, we want to make it as easy as possible for them to hire a vehicle when they want to,' said Gavin.

By the time you read this article, there should be some 140 bright yellow, electric, dockless EVie hire bikes parked up in a bike rack near you: ready to be hired out at around £1 for 10 minutes.

With a range of around 78 miles, the Boris bike style two-wheelers will be available to visitors, tourists and residents and able to be picked up and deposited anywhere across the Island using GPS mapping technology.

So far, reaction to the vehicles has been incredibly positive, with EVie's Twitter account full of praise and positive feedback.

Visit [www.evie.je](http://www.evie.je) for information and booking details.



# What has the corporate sector done for us?

We focus on the Corporate Social Responsibility (CSR) activities of some of the major Island companies, starting with Ogier.

Ogier is a global law firm committed to its local communities. Director of Marketing Kate Kirk said: 'Ogier can trace its roots in Jersey back over 150 years – and while we have seen many changes since then, we are still as proud of our Jersey roots as our founders were. As a firm we are passionate about preserving what makes Jersey special, from protecting the Island's outstanding natural beauty and built heritage, to educating the next generation about our history.'



The Jersey-headquartered firm, whose teams are located in seven international locations, encourages all of its employees to take paid time out of the office to support local causes.

The focus of Ogier's global CSR programme is on education in all its forms – and the Ogier team firmly believes that the natural environment is a rich source of learning for people of all ages.

“ The programme provides first-hand experience of Jersey's only remaining working watermill, Le Moulin de Quétivel.

One example is Ogier's support for the National Trust for Jersey's education programme, 'A Miller's Life' at Le Moulin de Quétivel.

The programme provides first-hand experience of Jersey's only remaining working watermill, Le Moulin de Quétivel, for more than 300 nine-year-olds in a week-long programme 'A Miller's Life', which brings subjects including history, geography and science to life for primary school pupils.

Starting at the Mill Pond in St Peter's Valley, the children watch the sluice gates being opened then track the water's path to the Mill, identifying plants in the Trust's woodland and watching the Manx Loaghtan sheep grazing in the meadow on the way.



“ The mixture of lessons in history, science and geography, brought together in such an interactive learning experience, is fascinating.

Arriving at Le Moulin de Quétivel the students meet the Miller and his wife – brought to life by volunteers – to find out how the mill mechanism works and see stoneground flour being used in a Victorian kitchen. A lesson in cogs and gears provide a practical design and technology activity.

Kate added: 'A Miller's Life is both a fun and educational programme. We are delighted that so many Year 5 students are able to join in the programme at Le Moulin de Quétivel, the only surviving working water mill in the Island. The mixture of lessons in history, science and geography, brought together in such an interactive learning experience, is fascinating.'

Ogier's commitment to educational projects has seen the firm support a diverse range of projects in recent months, including clearing bracken at Hamptonne Country Life Museum, supporting Jersey Trees For Life's maintenance work at Adelina Wood, and managing the children's play area at La Moye Primary School to provide for a forest school focus.

Kate said: 'As you can see, we aren't afraid to get our hands dirty and really get stuck into a project! We hope that our work in the local environment enables people to enjoy their surroundings and provides a space to learn valuable lessons outside the classroom.'



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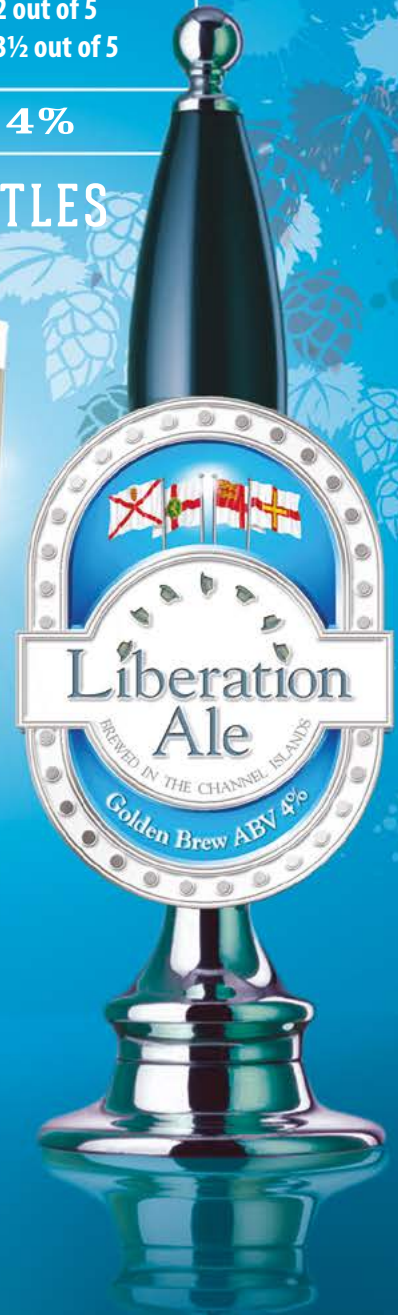
### CYCLOPS TASTING NOTES

SEE: Golden Straw  
SMELL: Tropical Fruit  
TASTE: Smooth, Zesty, Grapefruit  
  
BITTER: 2 out of 5  
SWEET: 3½ out of 5

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# The show *won't* go on

The West Show Association has decided to call it a day. Alasdair Crosby looks back over the life of this popular country show, which is now disbursing its funds to registered Jersey charities. Any takers for £22,000? Read on...



July 2012: unseasonally wet.

**J**uly 2012 – it should have been warm and sunny; the time of year suggests that it would be a good time to hold a country show, surely? Wrong.

Anyone who went to the West Show that year will remember the heavy downpours, the stall-holders trying, trying and trying again to keep the

fabric of their stalls from flying away in the gusty wind and finally giving in and packing up their wares – and above all, the brown, oozy, squelchy mud pervading the show site and car parks.

And that was effectively the beginning of the end of the West Show, the brainchild of former St Peter Constable, Mac Pollard.

It had begun in 1997 as a way of maintaining something of the Island's rural and farming heritage and perpetuating the old Parish Cattle Shows in the west of the Island, which were then on their last legs.

But in 2012 this vision was swept away by the flood. Afterwards the land was so saturated with water and woodchip that production was lost and it has taken years since then to restore it. Now there are question marks over its future as part of it could be developed for housing.

“ It is my vision that the West Show will prove to be something active, vibrant and alive, with plenty of interest for the broadest range of people.

Since 2012 the association has organised a number of events, a parish fête for St Peter, Western parish fêtes, a Western Rural day in 2018, popular barn dances - but nothing on the scale of the West Show. Last year, it was decided that the infrastructure (electricity and water supplies) serving the venue were no longer fit for purpose, and at the agm it was decided to dissolve the association.

It was a sad end to a venture that had begun with such high hopes in 1997 at a crowded meeting in St Peter’s Parish Hall. Mac Pollard was elected the association’s first president.

Speaking in December of that year, he said: ‘It is my vision that the West Show will prove to be something active, vibrant and alive, with plenty of interest for the broadest range of people.’

He was enthusiastic about the new event and the prospect of giving traditional Jersey cattle judging classes a new lease of life. These, he said, would form only one element of the West Show: ‘Speaking for myself, I can look at cows all day long, but the average person finds the spectacle of watching cows being led round and round in a circle more than a bit dull.



On the whole, people have a short attention span. The whole idea of the show is to provide something for everybody – and then, before they get fed up with looking at it, to change the spectacle for something new.’

In short, this was to be Jersey’s own ‘country show’ and a way to promote traditional aspects of rural life in the Island that might otherwise be neglected or fall by the wayside.

The attractions in the main arena for the first show in 1998 included the Honda Imps Motor Cycle Display Team, a musical ride by the Jersey Horse Driving Society, dog obedience and agility, falconry, vintage cars, ferret racing and an ox roast.

The crowds poured in to the show and to the ones held in subsequent years.

The show continued to grow in size, despite the setback of the Foot-and-Mouth scare in 2001, which caused its cancellation that year. In 2002, 7,000 visitors passed through the showground gates.

The 2012 show was going to be the biggest and best West Show, with the return of two of the past popular attractions: the Diggerland Dancing Diggers and the Rockin’ Horse Equestrian Stunt Team, as well as Cyril the Squirrel and his Racing Terriers and Donkey Chariot Racing.



Man proposes, God disposes. Speaking at the association's last agm in November 2019, show president Nick Barker said: 'The Association's remit has become increasingly difficult to carry out, mainly because dairy farmers are busy people who have little time and do not benefit from showing cattle on such a small stage. As with so many organisations, we have found it extremely difficult to find enough people to help with the running of such events.'

“ The whole idea for the show is to provide something for everybody - and then, before they get fed up with looking at it, to change the spectacle for something new.

And so the West Show will be no more. But it does have money in the bank totalling some £22,000 and the committee wishes to donate to registered charities which, like them, are interested in the preservation of Jersey's rural heritage in some form.

Applicants are welcome to contact the association's secretary, Lesley Curgenvin (lesleycurgenvin@gmail.com) by 25 May 2020 to receive a form asking for details of how they would spend any grant. A decision will be taken by July as to how he funds should be distributed. The Royal Court will then be asked to approve the distribution or distributions.

In this way, perhaps, at least efforts to preserve something of Jersey's traditional rural heritage can be continued in some form, even though the West Show is handing on the baton and, perforce, retiring from the struggle.





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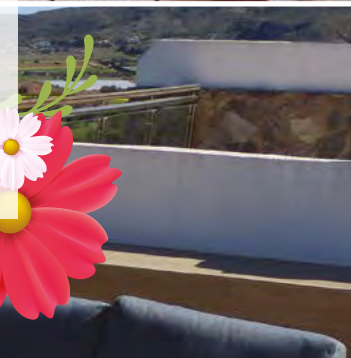
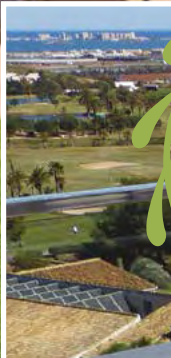
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# Art, inspired by nature

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

In this issue we feature:

**Patrick Malacarnet** *Last light over Portelet.*

This acrylic painting was a runner-up in the 2019 RURAL Landscape Award, in which RURAL magazine teamed up with CCA Galleries International and sponsors to launch a new art award category at the Jersey Summer Exhibition.

This year, we thank BCR LAW and the National Trust for Jersey for their sponsorship.

*For further details of the 2020 Awards in July, please contact Alasdair Crosby at RURAL magazine (alasdair@ruraljersey.co.uk) or Sasha Gibb at CCA Galleries International (sasha.gibb@ccagalleriesinternational.com)*

Patrick writes: 'This painting of Portelet, like other points around the Island, is a celebration, among others, of some of my favourite bays along the Jersey shore.

'I've wanted to put across in paint the richness of those pockets of multi-coloured granite found here, backed by varied fauna and greenery, and then finally set off by the sea itself - an often light azure close in shore to a deeper cobalt blue further out.'

**RURAL**  
Jersey Country Life Magazine



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# Treasure Island

Have you got hidden treasures at home? The most familiar old objects might turn out to be surprisingly valuable, says Colette Voak.

In many of our Island homes there are works of art and antiques that are part of the family, anything from Oriental ceramics brought back from faraway places, to diamond rings passed down from generation to generation. Occasionally however there comes a time when a family heirloom is ready to be parted with and find a new home. In Jersey it has been difficult to find a way to dispose of fine art and antiques, especially those items that need careful research and an expert that can offer advice with an up to date valuation. Now Martel Maides Auctions, based in Guernsey, is offering their expert knowledge and years of experience to Jersey residents.

When an antique is inherited, information about the item may be lost or even embellished as the verbal tale is passed on from generation to generation. Where a piece originated, who first brought it to Jersey or, in some cases, whom it is a painting of, may be long forgotten. As to its true market value, that is when an impartial expert is needed.

The impressive range of expertise within Martel Maides Auctions means that objects as diverse as a violin bow to an aboriginal shield are very carefully researched before being offered at auction.

Their experts are particularly good at spotting rarities and realising the potential of objects that might otherwise seem of little value, surprising and delighting the owner.

Occasionally, even with careful research, something unusual will far exceed its estimate at auction showing that Martel Maides Auctions reaches the widest possible audience, thereby ensuring maximum competition among bidders.

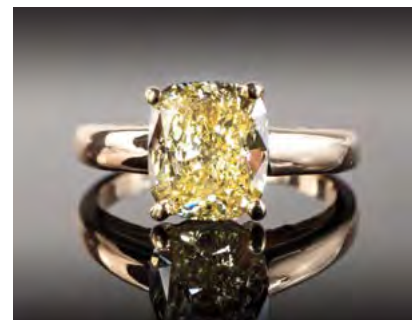
“ Discovering that the old long case clock that has stood in the entrance hall for as long as you can remember or the portrait that hangs above the fireplace whose eyes have followed you around the room since you were a child are actually valuable antiques, can be a real joy.

A recent house visit unearthed a Chinese bamboo parfumer, a somewhat obscure object that few would have recognised as being 18th century Qing Dynasty and highly collectable, selling for over £10,000. Or a violin bow that looked to the casual observer like any other that sold for £16,000.

Since April last year, Martel Maides Auctions have been increasing the services that they can offer Jersey residents.

They are fortunate to now have consultants based here in Jersey. These include Jonathan Voak, acting as their paintings specialist with over 30 years in the art world, and David Missenden, who has amounted a wealth of knowledge through more than 50 years in the antiques trade appraising furniture, silver, jewellery and Asian artefacts.

Being based in Jersey and established in the Island is a huge advantage for Jonathan and David, who are able to make visits to homes around the Island, providing free valuations for a huge variety of artefacts that clients want to place into auction.



3 carat natural yellow diamond ring.  
Sold £18,000.

Examples of some of the works of art that have sold at Martel Maides Auctions in recent years include a magnificent 17th Century still life painting by the Dutch old master Cornelis de Heem (Illustrated) and a limited edition Bansky print, both exceeding their estimates.

Jewellery has traditionally sold very well in the Guernsey saleroom and high prices are often achieved for special items consigned such as a beautiful 3 carat natural yellow diamond ring (Illustrated) or a dazzling diamond necklace with 91 brilliant cut stones totalling 22.9 carats.

Discovering that the old long case clock that has stood in the entrance hall for as long as you can remember or the portrait that hangs above the fireplace whose eyes have followed you around the room since you were a child are actually valuable antiques can be a real joy.

The only problem is that many clients can't resist filling the gap left behind and starting their own collection of hidden treasure to pass on to the next generation.

Jonathan and Colette Voak are now sourcing good quality pictures, antiques and jewellery for the next Fine Art, Antiques & Jewellery auction to be held in June 2020.

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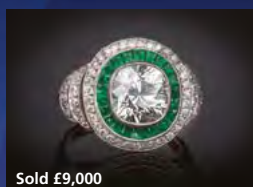
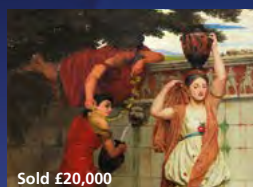
17th Century still life painting by Cornelis de Heem, Sold £32,000.

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# A personal journey to compassion

Caroline Moody explains why she went vegan last year.

**W**e are being bombarded with so much information about the state of planet Earth that it is easy to be overwhelmed. It can be difficult to know where to start. Can anyone really make a difference? Well, as the saying goes, we need a lot of people making small changes, not just one or two making the 100% drastic adjustment.

“ I felt I should speak up and be a small part of the growing wave of awareness.

Until early 2018 I was a meat eater. I was perfectly happy to have cows milk in my tea and on my cereal and to bake with eggs. So, what changed? It was, quite literally, a journey. Lucky enough to quit my job and escape for six months in Asia, I headed off from Bangkok through six countries, including three months in India, from the southern tip all the way up to the mountainous north.

Asia, generally speaking, is not known for its animal welfare. I saw dogs on a spit roast on the back streets of old Hanoi and I saw tortoise on the menu. I mentioned it on Facebook and people reacted probably much like you are now. My sister, a vegan for more than 25 years, commented: ‘What’s the difference?’ What is the difference between that dog and, say, a hog roast in the summer in Jersey? What is the difference between a tortoise and a crab, or a lobster?

With more time and energy to reflect, I was able to think about it. But it was one thing to go vegetarian and quite another to go vegan and remove dairy and eggs from my diet.

Now, I would like to think that the Jersey dairy industry is as near ‘best practice’ as possible and I fully accept that dairy farmers love and care for their herds. However, without using any emotional arguments whatsoever, I quote from the Government of Jersey’s Rural Economy Strategy 2017-2021: ‘The knacker’s service operates five days per week, providing a slaughter and disposal service for livestock. Livestock are usually slaughtered on the farm of origin and carcasses are transported to the knacker’s yard for incineration. Operation on a Saturday is intended to ensure that male calves born over the weekend are dispatched within 36 hours of birth. During 2016, the knacker’s service disposed of an average of 40 calves, five cows, three sheep, one pig and one horse per week.

‘The incinerator in 2016 was also used to dispose of 142 tonnes of abattoir waste, 16 tonnes of spent hens and any livestock killed by the knacker’s service, as well as any carcasses found washed up on Jersey’s shore (e.g dolphins, seals, etc).’ Forty calves a week sent to the slaughterhouse, just for being born male. Personally, I don’t want that to happen just so that I can drink cows milk, particularly when there are so many good alternatives available. If you are ok with those facts, then fine, but there will be people who are not aware of this. It’s all about informed decisions.



I feel sure that dairy farmers might want to fight back with ‘expert’ opinion, but I am writing as an average consumer, a mother, now grandmother, who is exceptionally proud that my grand-daughter is being brought up 95% vegan.

Because I started feeling so passionate about it, and because I was angry with myself for not joining the dots sooner, I felt I should speak up and be a small part of the growing wave of awareness. The book *Ahimsa* (a Hindu and Buddhist word meaning respect for all living things and avoidance of violence towards others) is the result of that, but it’s not a book that is aimed only at vegans.

It’s very much a personal journey that will appeal to anyone who likes travel, India, animals, dogs, (it includes wonky donkeys and a water buffalo called Flower), or anyone who has ever wished they weren’t sitting at their desk and wants to give it all up for a bit of a gap year.

\**Ahimsa*, published by Grosvenor House Publishing under the pen name Caroline Earle, is out now on Amazon and also available as an e-book.

# Heroic escapes of the father I barely knew

By Marcus Binney.

For a small island Jersey has a remarkable collection of exciting war stories, of occupation, prisoners of war and escapes. Among the most heroic were those Jersey families who, at huge risk to themselves, gave shelter to escaping Russian slave workers.

I had a sudden, vivid window onto this world when in London I met Frank Abrami, who, as an 11 year old boy in 1943, had taken food to my father high in the Apennines as he took shelter for a few days on a 700 mile walk to freedom.

My father had been captured behind enemy lines in Libya in January 1942, serving with the Long Range Desert Group, forerunner of the SAS. Soon he was interned in Campo 35, the Certosa di Padula south of Naples.

But my father and others were set on escaping and found an almost invisible manhole opening into the cellars below. Here was the perfect place to start an escape tunnel and to hide the soil – no need to dribble earth from trousers on the exercise ground as in *The Wooden Horse*.

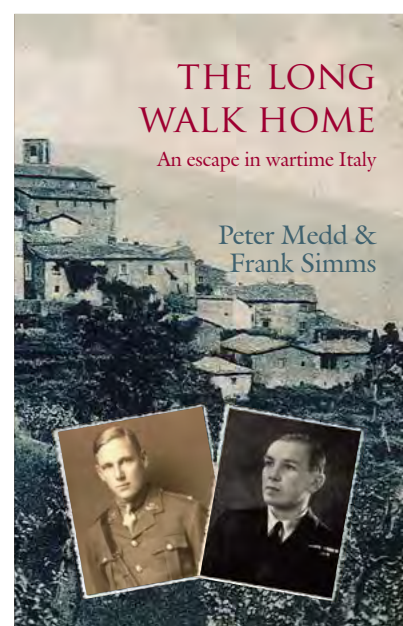
They constructed a rudimentary railway to bring out the soil. This had to be lengthened almost daily.

When the night came for the breakout my father emerged breathless from the tunnel to find he was looking through maize stacks at the sentries' feet only ten feet away. Yet minutes later he had vaulted the wall. In such a populous area recapture was inevitable, though two of them reached the Adriatic coast.

Recapture meant transfer to the 'naughty boys' camp', the Fortress at Gavi in Piedmont.

When Mussolini fell in July 1943 the Germans swiftly arrived to ferry their Allied prisoners of war to Germany. My father was able to jump from a convoy of high sided cattle trucks taking them to the station. A week later he met a fellow escaper Peter Medd who had jumped from the train, and together, in constant danger of betrayal and arrest, they walked 700 miles down the Apennines to freedom as they finally met the advancing Allied army.

Repeatedly they were given food and shelter by brave Italian families who risked immediate death if they were found to have helped Allied prisoners. Remarkably many of these families had worked in Britain or America before the war, making ice cream in Glasgow or working in the mines in Pennsylvania.



Most prominent among their hosts were the Abrami family living at Roggio in the sylvan valley of Garfagnana. They had run a café in London for several years before the war, bringing up their three daughters and son Frank.

Their escape is described in *The Long Walk Home* published after Peter Medd's early death in 1944. It was completed by my father who had always hoped to write his own story of his own adventures.

Recently I had the chance to do this in a new expanded version of the book in which I tell the story of his capture in the desert, the tunnelling and my meeting with the Abramis, who let me include some of their own remarkable story.

A new edition of *The Long Walk Home*, extended by Marcus Binney, is published by Sickle Moon books at £14.99.

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*[Note After my father was killed in 1952 my mother remarried and my stepfather, Sir George Binney, adopted me and I have his name.]*

# Interiors

## Inspired by nature

By Jane Bailey

Spring is here and with it all the vibrant colours that nature has to offer. Good riddance to the winter blues! It's enough to put a giant leap, never mind a spring, into anyone's step after all the gales and rain we've endured lately!

Many of us are talking about wellbeing and there's nothing quite like getting close to nature to lift our spirits and give us a sense of calm and peace. The Jersey countryside is bursting with an abundance of stunning flora. It's enough to take your breath away and make you feel at peace with the world.

The world of 'Interiors' is significantly inspired by nature and all the new trends are taking this to the next level. Elegant palm and colourful floral prints, together with landscape inspired designs, make up a wonderful choice of fabrics to help create that desired look and feel to your home.

Colours can also greatly influence our mood; for instance, greens and blues are calming and peaceful, reds are arousing and exciting and yellows add a warm, cosy feeling to a room. Patterns and textures can also evoke emotions. Busy patterns can be intriguing, symmetrical and repeating patterns are pleasing. Soft textures are comforting and big textures and layering can add dimension.

Nature has always provided us with such beauty in many different materials, colours, patterns and textures.



Raw materials such as bamboo and even hemp (which has more than just medicinal properties) are being used more and more, not only for their look and feel but for their sustainability and eco-friendly qualities.

Adding big and bold indoor plants is well and truly back in trend. Not only can they add an architectural statement to a room, some are proven to boost positive energy, reduce stress and some even claim to have healing properties! They also look amazing with natural-look furniture such as rattan and sisal, which is proving more popular than ever.

Using a clever mix of all these elements can achieve the desired look and feel for different rooms depending on their use.

These will have a big impact on how you feel when you are in the room and how long you want to spend there.

So, if you feel that your space is not boosting your state of mind, there's no better time to let nature help super-charge your wellbeing.

\*If you need help with anything from a single bespoke cushion to a complete room make-over (including decorating and soft-furnishings).

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# In the kitchen

Three ways with Jersey Royals, by our cookery writer, Zoë Garner.

**J**ersey Royals, three ways... Our Island's most famous ware, and aren't we proud of it! You can't beat them simply boiled, buttered up and served alongside most things, but here are three of my favourite ways to enjoy them with a little twist.



Zoë is a trained chef of Leith's, London, and as well as writing for our food pages here, she has her own business [www.zoes-kitchen.com](http://www.zoes-kitchen.com).

Her passion is baking and so she has created a range of pre prepared mixes for you to become the baking king or queen of your own kitchen.

Her range includes cookie & brownie mixes, as well as personalised children's party boxes, making baking a fun activity for the whole family!

## Hasselback Royals with Spiced Crème Fraîche

Serves 4

I love serving these along with a barbecue.

750g Jersey Royals  
2tbsp Olive Oil  
1tsp paprika  
200ml half fat Crème Fraîche  
1tbsp sweet chilli sauce

- 1 Preheat the oven to 200°C (180°C fan). To slice the potatoes, one at a time put them on a wooden spoon and cut across their width at 4mm intervals (the spoon will stop you from cutting all the way through).
- 2 Put the potatoes in a roasting tray, coat with the oil, sprinkle over the paprika and roast for 45min, until tender.
- 3 Meanwhile, put the Crème Fraîche into a bowl and stir in the sweet chilli. Serve with the potatoes for dipping.



## Royals with Broad Beans and Pancetta

Serves 6

A perfect midweek accompaniment to some grilled fish.



750g Jersey Royals, sliced 1cm thick  
77g pack diced pancetta  
1 small fennel bulb, trimmed and finely chopped  
100g shelled edamame or broad beans  
2tbsp red wine vinegar  
1tbsp maple syrup  
1tbsp freshly chopped dill, plus extra to garnish

- 1 Bring a large pan of salted water to the boil, add the sliced potatoes and simmer for 10min, until tender.
- 2 Meanwhile, heat a large frying pan over a medium heat, add the pancetta and cook for 3min. Add the fennel and beans and cook for a further 5min. Remove from the heat and add the remaining ingredients.
- 3 Drain the potatoes, add to the pancetta mix and combine. Pile into a bowl, scatter over the dill and serve.

**Royals with Spring Vegetables**

Serves 4

I find this recipe works great alongside a roast chicken at the weekend, especially in spring time, a little lighter than your traditional roast potatoes.

500g Jersey Royals, halved  
 200g baby carrots, trimmed & halved lengthways  
 4 spring onions, trimmed & halved lengthways  
 250g frozen peas  
 zest & juice of 1 lemon  
 1tsp honey  
 1tbsp wholegrain mustard  
 5tbsp extra virgin olive oil  
 2tbsp freshly chopped chives

1 Bring a large pan of salted water to the boil, add the potatoes and simmer for 10min. Add the carrots and simmer for a further 4min.

Add the spring onions and peas and simmer for a final 1min. Drain and return to the pan.

2 Put the remaining ingredients, excluding the chives, into a small pan and heat gently for a few minutes until warm.

3 Add the dressing to the potatoes and toss to combine. Put into a large serving dish, sprinkle over the chives and serve.



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# French roots in farming



French labourers gather in Hilgrove Street (French Lane).

‘People Make Jersey – our stories of immigration’ is the title of a recently-opened exhibition at the Jersey Museum & Art Gallery on the history of the French farm workers who played such an important part in Island life in previous generations. Lucy Layton gives us the details.

**A**s a small island, Jersey’s rural economy has long depended on immigrant labour for its success. This was particularly the case following the discovery of the Jersey Royal potato by farmer Hugh de la Haye in 1880. This highly profitable but labour-intensive crop meant that family farms required extra help and for many years this was provided by French farm workers.

They came from our close neighbours, Brittany and Normandy, which at the time were areas of economic deprivation and many people were forced to travel elsewhere to find employment. Like economic migrants the world over, they were driven by the hope of being able to provide a better life for their families.

Records suggest that at one time there were up to 8,000 French workers in Jersey, and although the majority returned home at the end of each season, up to 25 per cent of these workers chose to settle in the Island.

Some remained working on the land but others moved into other areas of business. Pierre Liron, for example, was born in Vaudreville, Normandy, in 1863. He and his wife, Augustine, came to Jersey as agricultural workers in the 1880s but they decided to settle in the Island and change profession.

By 1911, Pierre and his family were running the pub and lodging house, the Soleil Levant, in Lower Bath Street, where they had ten boarders.

The area of town around the Soleil Levant became a popular gathering place for French farm workers around the turn of the century.

We can trace the stories of many of these French farm workers through the collection of Aliens Registration cards held at Jersey Archive. These fascinating records were deposited by the Immigration and Nationality Department (formerly the Aliens Office) and they are an invaluable resource for family historians.

The cards were created in 1920 following the introduction of the Aliens Act, which meant that everyone in the Island who was not Jersey or British born had to register with the authorities.

The cards contain details of every French farm worker who came to the Island, including their date of birth, place of birth, photograph and signature. Inevitably, some of these workers were not able to read and write so it is not unusual to find cards bearing a thumb print in place of a signature.

Today, it is estimated that ten per cent of the Jersey population can trace their family roots to these French workers and many feel a strong affinity to the areas of Brittany and Normandy.

A recent community project – a highlight of a new exhibition at Jersey Museum & Art Gallery called ‘People Make Jersey – our stories of immigration’ – invited local residents to come to Jersey Archive and discover their French relatives.

It was a moving experience for some of the participants, who were perhaps seeing a photograph of a relative for the first time.



June 1946: French seasonal workers arrive to help with the potato crop.


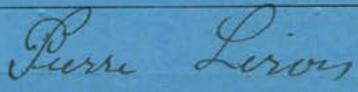
One project participant, Francine Miller, said: ‘Henri Dessoude is my paternal grandfather and, on the other side of the family, my maternal grandmother was also French. They both married

Jersey-born people, but their families were originally French.

It was nice to see them as young people, not just how we remember them, as old people.’

‘People Make Jersey – our stories of immigration’ opened at Jersey Museum & Art Gallery on 26 March and runs until the end of the year. Usual admission charges apply. Free for Jersey Heritage Members.

Registration card of Pierre Liron, who ran the Soleil Levant pub and lodging house (1911).

MALE.		REGISTRATION CARD.	
(1) NAME (Surname first in Roman capitals).	LIRON Pierre Henri.		(2) IDENTITY BOOK OR REGISTRATION CERTIFICATE.
ALIAS			No. <u>J. 608</u>
(3) NATIONALITY	French.	Born on <u>24/12/1863</u>	Date <u>3/8 1920</u>
(4) PREVIOUS NATIONALITY (if any)			Issued at <u>Jersey.</u>
(5) PROFESSION or OCCUPATION	Hotel Proprietor.	(6) Arrived in U.K. on	<u> / - 1864</u>
(7) Address of last residence outside U.K.	<u>Vaudreville Manche France.</u>		
(8) GOVERNMENT SERVICE.	(10) PHOTOGRAPH.	(11) SIGNATURE OR LEFT THUMB PRINT.	
(9) PASSPORT or other papers as to nationality and identity.			
Passport issued by French Consul in Jersey 14/2/1916. No. 188.			

# Cultivating a connection to rural culture



The head of education and development at the Royal Jersey Agricultural and Horticultural Society, Jess McGovern, describes the rationale for the society's 'Cultivate Programme'.

The vision of the RJA&HS Cultivate Programme, is to help foster a connection to Jersey's rural culture so that a sense of care and stewardship can be embraced by the next generation.

In doing so, we also hope to engage and inspire the future generation to explore potential career opportunities within the Agri-Food industry. But why is Jersey's rural culture something which we feel should be promoted to the next generation?

Our rural culture represents our heritage. As many of our farmers and growers today will know, it has taken many hands across many generations to have sustained our rich farming history. Echoing the words of Jersey Heritage: 'Our Island story is the narrative of our lives and those who came before us, providing context to who we are and the Island we live in.' Jersey's rural heritage – farming and its community - represents the heart and soul of our Island story.

**Imagination:** Today our farmers and growers, much like farmers 10,000 years ago in Jersey were doing, have a willingness to adapt to changes in society by using technology and innovation, to ensure our farming industry continually improves.

In the words of Justin Le Gresley from Anneville Farm: 'Rural culture has often been an area where great innovation has occurred and driven other industries or technology forward.' The Agri-Food industry is a term that combines the words agriculture and food to represent a holistic view of the activities involved in food production. What an incredibly exciting industry to encourage our young people to study, as a way of promoting skills development at a global and a local scale.

**Resilience:** Supermarket shelves in February 2020 were almost empty after a prolonged spell of bad weather stopped freight ships from delivering produce. As a result, shops had increased its orders of local produce. By teaching our young people the integral role farmers play in food security terms, we are supporting our farming industry and developing Jersey's long-term resilience.

**Stewardship:** What does this actually mean? A simple definition might be: 'Managing and caring for resources and people.' We must manage and care for our resources, our land, air, water, crops and animals – then and only then we will be able to care for our people.

**Respect:** If we want our shared sense of care and stewardship to be embraced by the next generation, providing opportunities for our young people to form that connection to our rural culture, respect for it is absolutely essential.

**Understanding:** If people don't understand something, they can't care for it. If they can't identify with it, they don't know it's going or that it is gone.

If you turn that on its head and look at it optimistically; the more one understands something, the more likely one will care for it and respect it and thus work together in order to protect it. Therefore, the more we understand and appreciate what's involved in farming and food production, the more we will value our rural culture.

**Community:** Celebrating the interconnectedness of the food industries is fundamental to sustain our thriving Island community and also to understand Jersey's place in the global community.

**Co-operation:** Approximately 27 Jersey calves are born each day in Rwanda thanks to the pioneering project run in partnership between Jersey Overseas Aid, the Government of Rwanda, Send a Cow and the RJA&HS.

This is a true reflection of co-operation and it is this co-operation between Jersey and Rwanda that can be taught to our young people to show, in the words of Carolyn Labey, what two countries can do when they work together as equals.

**Our Future:** What do we want for our future? We want a healthy and beautiful countryside, producing food that makes us healthier as individuals, in a society which has a healthier attitude towards the natural world, where we value the traditions and the virtues of rural life.

These Cultivate values help to explain the vision of our educational **Cultivate Programme**, a programme generously supported by the Howard Davis Farm Trust.

To find out more about how you can add value and participate in the Cultivate Programme, please email [jess@royaljersey.co.uk](mailto:jess@royaljersey.co.uk).

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# Root and branch

Everyone has roots and in due course everyone branches out. This is true for us all, but

can apply in particular to local entrepreneurs, or to a sector where our roots develop and branches grow from an early age - education. Philippa Evans Bevan profiles Mike Rees, headmaster of St Michael's School Jersey.



Mike Rees with his mother, Margaret.

**M**ike Rees was born in South Africa and his roots in education stem from his DNA. He and his two brothers were brought up single handed by his mother, Margaret Rees, who was herself a headmistress at Collegiate School for Girls in South Africa.

Parents and schooling are perhaps the most impactful and early influences on all our lives and so it is no surprise that this remarkable lady has helped her son Mike to develop strong branches and to grow to the top of the tree, taking on the headship at St Michaels in 2014

Mike attended a Christian school in SA where he was aware from a young age of the inequality and discrimination that surrounded him and which was part of the system.

He explains that this has shaped his thoughts on diversity and the importance of equality:

'One must never let one's studies get in the way of a diverse education,' he said. After leaving School, Mike studied his teaching degree at the University of Cape Town and later achieved a Master of Education from the University of Buckingham. He is currently undertaking (distance learning) a Master of Psychology (Education) at Derby University.

Mikes particular skills and interests include, Maths, Music, Drama, English and Sport.

So after only two other teaching posts Mike is at the Helm at St Michaels where he is embarking on and developing exciting plans. The current development plan includes a new cricket oval, pavilion, astro-turf hockey pitch and car park.

Mike has a further vision: to create a state of the art facility for Performing Arts and dining facilities.

When Mike's mother nurtured her sons ability in education she was probably not expecting that her life would lead to a new branch of her own life settling in Jersey in a cottage next door to her son and his partner Tara, the Director of Music at St. Michael's. It is an environment she has come to love and as Mike explained:

'The environment we live in has such a massive impact on our health happiness and ability to grow. We consider ourselves very fortunate to be living in Jersey and at the heart of a wonderful school.'

In terms of his personal journey and new growth Mike said: 'My wish is to succeed in building on the work of those who preceded me here to continually analyse and improve. For the children and staff to develop their roots in a rich education and to branch into the world equipped to flourish in whichever direction they choose.'

# A masters in Island biodiversity and conservation

The Jersey International Centre of Advanced Studies (JICAS) is a postgraduate institution of higher education that focuses on Islands and Island communities. Report by its director, Sean Dettman.



**I**slands provide some of the planet's most spectacular examples of biodiversity, making them important repositories of unique species. Yet there are more endangered species and habitats per capita in small island states and territories than anywhere else in the world.

Species living on islands are more vulnerable to extinction, largely because of the impact of introduced species. Islands, especially oceanic islands, have evolved in isolation for millions of years and their animal and plants have had to compete with only a limited range of species.

For this reason, they provide a ready home for many species of exotic animal and plants, and their flora and fauna is especially vulnerable to extinction after the arrival of man. What is needed now, more than ever, is good decision making based on sound research to manage these species and conserve their existence.

“ **The quality and uniqueness of the course outline attracted the attention of a number of UK universities.** ”

But how can we best address these needs and problems?

In 2017, Professor Jose Maria Fernandez-Palacios (University of La Laguna) travelled to Jersey to help answer this question and more. The result was a fresh and exciting course outline for our MSc in Island Biodiversity and Conservation.

The quality and uniqueness of the course outline attracted the attention of a number of UK universities, including our partner institution BioSciences, University of Exeter.

The partnership between JICAS and BioSciences, University of Exeter reflects the shared values of the two institutions, of international excellent in research and teaching and learning as the cornerstones of sound decision-making.

JICAS welcomed its first cohort of students in September 2019 and has since gone from strength to strength.

The range of candidates for our MSc Island Biodiversity and Conservation is as diverse as the material, with students of all ages, backgrounds and nationalities. They are taught by a consortium of world-leading academics, drawn from institutions across the three continents, who travel to Jersey to deliver cutting-edge material in statistical design, island biogeography and ecology, evolution and biodiversity on islands, invasion and extinction on islands, and islands and climate change.

The programme also consists of two fieldwork modules - in Sark (Channel Islands) and Tenerife (Canary Islands). The culmination of the academic year is a 12,000-word dissertation that offers a closer look at some of the key topics discussed in the programme. Students undertake these research projects in a number of different places, including Jersey and other Channel Islands, islands in the Aegean Sea, the Caribbean and the islands of Macaronesia, as well as others.

JICAS looks to capitalise on its unique provision by adding new programmes and research projects. In the upcoming years, JICAS will bring in postgraduate degrees and qualifications in Island Marine Biology and Resource Management, Islands and Climate Change and Island History and Archaeology, to name a few.

For more information and/or to be added to our mailing list, please e-mail [info@jicas.ac.je](mailto:info@jicas.ac.je) or visit our website [www.jicas.ac.je](http://www.jicas.ac.je)

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Image: Hamilton House.

# Eco house pioneer expanding in Jersey

**By Oliver Rehm,  
Baufritz UK chief  
executive officer.**

**L**ast year was a very exciting year for Baufritz, the timber frame eco house pioneer. We had our first opportunity to complete a house in Jersey and the feedback was that the design and build process works very well for the local market.

We have established ourselves as one of the top luxury timber framed house manufacturers in Europe.

We have over 100 years' experience in the German market and have been in the UK for over a decade. Our houses are constructed using natural local materials, sourced from the sustainable forests located near our manufacturing facility. These materials have been used for millennia to create Alpine houses and they have been shown to be tough and durable in the harsh environment.

**“ We like to call ourselves an eco-builder. This means the development of natural materials and sustainable houses is fundamental to our ethos.**

We have evolved a process using modern manufacturing methods to create extremely well engineered prefabricated modules in our state-of-the-art factory. These modules can then be transported to the client site and erected in a few days. Typically, our houses can go from concept and design to completion in less than 12 months - a significant improvement on traditional construction methods. We like to call ourselves an eco-builder. This means the development of natural materials and sustainable houses is fundamental to our ethos.

We minimise waste products from the manufacturing process and we look to offset all our carbon emissions. We believe your house should be free from harmful chemicals which have become standard in current building approaches. As a consequence, all our materials are tested to ensure no harmful chemicals are present.

We have demonstrated that you don't need harmful products to build a house.

Climate Change mitigation has placed a focus on the energy consumption of buildings.

New builds must deliver significant energy efficiency improvements. Traditional house designs and construction methods, simply cannot meet the standards. Fortunately, frugality is a well-established trait in the Bavarian Alpine region and we have been striving to improve the energy efficiency of our houses for decades.

All our houses have excellent energy efficiency ratings and we have constructed a number of projects to the Passive House standard. Many clients include PV, solar heating and ground source heat pumps to further reduce energy consumption.

You may be surprised to find out that unlike many housebuilders, there is no such thing as a 'Baufritz style' house. Our approach is to design and construct houses which meet our clients' needs. No two houses are the same and at the end of the project the client can see their ideas stamped on the final product.

You can work with our own in-house architectural team, or select your own architect.

This is important as local knowledge is vital to ensure planning policies are adhered to in the process.

To support the Jersey market, we are building up a network of local architects with whom we can work to deliver timber framed prefabricated houses into the Channel Islands.

As a client you can either select a shell project, where Baufritz deliver and construct walls and roof, or you can decide on a full 'Turnkey' solution, where all aspects of your build are managed by our in-house teams.



Image: Cliff House studio space.

Clients normally choose to make a trip to our design centre, where they are able to work with our engineers and interior architects to select all aspects of their build materials. Everything from wall claddings to bathroom door handles is included. Once everything has been agreed and selected the client signs a contract and schedules are agreed. As we manufacture through well-defined quality control processes, the contract price and schedule are now fixed.

“ No two houses are the same and at the end of the project the client can see their ideas stamped on the final product.

Our clients appreciated the Baufritz design process, allowing them to select from our extensive range of materials and specify their exacting design requirements.

Once a contract was signed, they had peace of mind that the house would arrive as scheduled and on budget. The final product is extremely well engineered, using only the finest products. All our houses are built to provide a healthy and luxurious living environment.

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Image: House in production.

  
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# Building in the countryside

By Tommy A'Court of Maillard Estates.

**D**uring the course of dealing with the sale and valuation of land in the island, I encounter certain fields that might be considered suitable for future development for category 'A' housing (such as first-time buyers, social and retirement homes)

The Government of Jersey, through the Island Plan review, will ultimately have to decide which fields are re-zoned. This will have an impact on the character of the area and in some cases the privacy of nearby properties.

It will of course provide substantial financial benefits to the vendors should they decide to sell. I have heard it mentioned in the past that the 'best crop' to grow is a building site.

It is fairly evident that land in the more rural and coastal areas will not be considered for obvious reasons.

“ There are many factors taken into consideration when re-zoning to include the availability of services, road access and proximity to neighbourhood facilities.

However land bordering built-up areas or established village developments could be contenders for development.

Some land owners will not consider selling at any price as the disruption caused by building works and new homes appearing over the hedge will cause dismay.

There are many factors taken into consideration when re-zoning to include the availability of services, road access and proximity to neighbourhood facilities.

I am aware that there are pockets of land which are suitable for building but there are very often reasons why they cannot be considered for development, such as 'No Building' covenants, life enjoyments, access rights, unavailability of main services together with other irregularities.

There are going to be some difficult decisions ahead that will need to balance the need for housing against the changed character of some country parishes.

Maillard's Estates provides valuation services for clients of land which might be considered for future building. Please contact myself or our New Homes Specialist Leanne Kirkland, who can provide a feasibility study of land suitable for development.

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# Nature has all the answers

The plant collecting and tropical travels of Jersey's eminent natural therapist, Diana Mossop.

**W**hen I travel and research plants I always hold the intention of finding plants that can heal specific disorders. On my most recent expedition to Sarawak in Borneo, I was anxious to search for healers for the lungs.

The world is in crisis. The jungles are burning, Australia is on fire. Cities are polluted and the lungs of the planet are being destroyed and converted into horrific mono-culture oil palm plantations.

No wonder we cannot breathe. Complications with breathing, polluted cities, burning jungles and airborne viruses all conspire to cause serious breathing disorders.

So what better place to go in search of healing plants for the lungs than the tropical rain forests of Borneo? Gunong Mulu in Sarawak is a National Heritage site of extraordinary beauty preserving the primary jungles and traditions of the tribespeople. In my search for healing plants in November 2019 I set out there with members of the Phytobiophysics Research Expedition.



Primary Jungle.

It is the most incredible privilege to visit one of the most remote and untouched regions of tropical rain forest left in the world and still only accessible by river craft or small aeroplane.

We arrived by small plane and were transported to our hotel via the 'hotel limousine' - a wonderful rusty old truck. Our hotel was built on stilts to preserve the jungle floor and it is astonishing to think that everything had been transported by river or small aircraft. What an astonishing feat of engineering and ingenuity!

Gunong Mulu is a breath-taking mountain range and network of vast caves of extraordinary beauty. In 1977 I was honoured to be invited to join the explorer, Robin Hanbury-Tennyson, on a river trip. It was a trip of a lifetime! We travelled by boat up the Tinjar river.

I will never forget the experience of clambering up logs on the banks to visit the tribespeople in their amazing longhouses. Above every door there were sacks of skulls as the trophies of their head hunting days! They hung their little pigs in baskets underneath the longhouses to be fattened and it was such a funny sight to see their trotters sticking out through the basket strings.

We watched the old ladies spitting into gourds to make some form of alcoholic brew, and very potent it was indeed! We, as very honoured guests, were expected to join them in their festivities which included drinking this concoction.

I remember being a little perturbed! And we all got very drunk! We sang and danced and it was an exquisite memory. They had a wonderful sense of humour and cackled with gleeful laughter, no doubt at our expense!!



River craft carved from the buttresses of massive trees. A skill that has not changed for hundreds of years.



The gorgeous young girls danced in their tribal costumes with head dresses made from hornbill feathers.

The children were utterly beautiful as well, diving and swimming like little otters in the river. So glossy, happy and laughing with wide smiles and straight white teeth. Untouched by modern civilization and stunning.

Now, 40 years later, although the tribespeople have been forcibly resettled into communities I was delighted to see the jungle was still quite unchanged and when meeting the tribespeople [now many of them are guides at the centre] I was reminded again of their beautiful simplicity. I was incredibly humbled by their integrity, honesty and noble loving joy of sharing their jungle homeland with us.

With the world in such crisis, thank goodness for Robin and for his sponsors, the National Geographic Society, who have done so much to preserve this stunning place.

“ It is the most incredible privilege to visit one of the most remote and untouched regions of tropical rainforest left in the world...

When flying away from Mulu it is indeed harrowing to look down and see miles and miles of palm oil plantations and devastation encroaching on the jungle.

One of the most exciting plants was the rare *Mono Filia Glauca* that only grows in Mulu on the stalactites and stalagmites. It is unique to this part of the world.

It seemed that we had travelled across the world to search for this rare plant and that it held the key to the deep spiritual essence of the research trip.

This is a very beautiful single leafed plant with tiny little white flowers that only flower at the time of the full moon. The essence is harvested by taking the little droplet of water from the flower. Plants are never picked or damaged. No harm must ever be done to a plant. The droplet on the flower is collected and used to research the DNA of the plant.

My research has shown that, fascinatingly, this plant supports the third eye, perception and the eyesight.



Rare *Mono Filia Glauca* - single leafed plants growing on the stalactites at the mouth of Freshwater Cave.

The most important plants that we researched were the moss family. The signature of moss resembles the immune system of the jungle. And chlorophyll is the oxygen producer. Tragically it is the destruction of moss that leaves the floor of the jungle vulnerable to fire. How fascinating that moss supports the stem cells found in the lungs, the precursors to the activation of the blood platelets and the stem cells of the bone marrow: the immune system.

The second rare and stunning flower that we found at the mouth of the cave was the Titan Arum. Again this plant is so rare and only flowers every seven years at the time of the full moon.

We were fortunate to find it flowering and even the guides were taken aback by our luck.

We never destroy or touch the plants other than to take a drop of moisture from the plant. In this way we capture the essence of the DNA but preserve the rarity of the plant.

This Titan Arum was not as large as some of the Titan Arums but it has a very long spadix and had a disgusting odour. (The next day we went back to the cave to see it again and it had already keeled over and died. I have tried to find reference to this Arum Lily but there is no research about it.)

I went across the world to one of the most remote and an inaccessible part of the world to find rare and exclusive plants and when I returned I was astonished that a beautiful vine was growing up the wall of my veranda in St Clement.

I have never seen it before. It cascades down with a shower of little white flowers that are identical to the shape and form of the flowers of *Monofilia Glauca*. My research has shown that it has almost exactly the same healing powers. This is called 'parallel evolution!'

Perhaps you only have to look outside your own door to find the treasure that you seek!



Titan Arum Lily.



Back in Jersey.

\*Diana Mossop is the director of the Institute of Phytobiophysics ([www.phytob.com/contact.php](http://www.phytob.com/contact.php)) and author of 'Island Flower Essences - the Vibrational Power of Plants' (an in-depth study of the healing power of the wild flowers of Jersey).

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# Ageing is a luxury, and not a curse.

For many farm animals, ageing is indeed a luxury and not a curse. But what of us? Nature applies to all animals – including humans! How do we ensure that our own old age is the best it can be? Luxury, like beauty, is relative. But how do we ensure old age is not a curse?

*By Helen O'Meara of CI Home Care*

**M**aintaining choice and control is a key ingredient of successful older age for many people.

We may not be able to control the ageing process completely, but we can exert some control over how we deal with it.

## **Beginning to feel you may need some extra support with everyday tasks?**

Start researching. Consider first whether it's just for a few hours at home or around the clock.

Meet with a home care agency and see what's possible in the comfort of your own home. This includes live-in care where you have one-on-one support with shopping, cooking, housework, personal care and so on. It often compares favourably price-wise with some residential choices.

Or go and visit a residential home and see whether you can imagine yourself moving there.

There is no right or wrong answer because everyone is different.

Speak to your GP and perhaps meet with a Social Worker who can also explain about levels of assessed care and financial assistance.

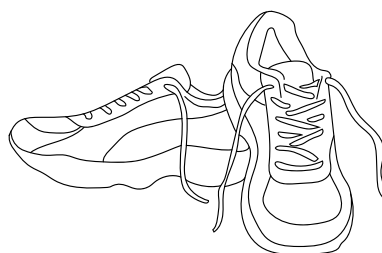
## **Keeping active in body and mind is another key**

Physically animals and humans alike slow down as we age, but you rarely see an animal cease to move completely.

It amuses me to watch my mother's ageing tomcat appear to contemplate dramatic jumps before he leaps these days! But he still leaps! And maintains his nightly garden patrols...albeit for shorter periods!

Vigorous exercise may no longer be an option but something as simple as some stretches and a gentle stroll – even if you do need to be accompanied – can make a huge difference to your physical and mental well-being.

Afraid of falling, or lacking transport to somewhere to take the stroll? That alone may be a reason to investigate care, especially home care which is designed to keep you independent for as long as possible.



## **Mental stimulation is just as important**

Eyesight failing – try audiobooks and Radio 4. No grandchildren to turn you into a “silver surfer”? Try classes. Or ask friends – or your Carer if you have one.

The mental stimulation available via technology these days is limitless – from keeping in touch with family away from the Island via Skype and WhatsApp on mobiles, to having the world at your fingertips via the Internet and a computer.

## **Again fundamental, but eat well**

‘It sounds obvious, but having a balanced diet is crucial for good health, energy and preventing illness,’ states Age UK, which ranks watching what you eat and drink as number one of their 10 tips for ageing better.

Struggling to shop and cook? Or finding it a chore to get up and get a drink? All such practical issues have solutions if the right home adaptations or home care arrangements are put in place.

Unlike farm animals we do have a choice about how and where we age. It's up to us to choose to exercise that choice.



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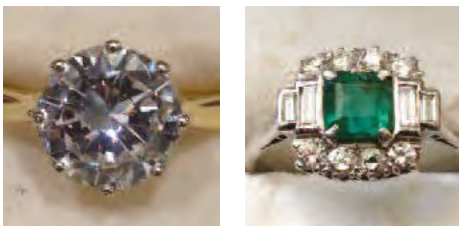




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# Coffee grounds

David Warr has the last word.

It's one of the privileges of my job that I get to visit many of the countries in which the coffee we purchase is grown. On this occasion I've just returned from Honduras, which is unkindly described as a 'Narco-state'.

Drugs have infiltrated all aspects of society and so long as there are few other games in town, it's difficult to see how they can break the addiction.

The good news on the coffee front is that I met with a couple of Co-operatives trying really hard to improve the quality of their crop with the hope that they can get better prices and un-couple themselves from the dreaded New York 'C market' (standing for 'coffee commodities market')\*.

This year the coffee crop of Honduras will be down 25%-30%, not because they didn't grow enough coffee but because the crop came so early. The coffee was there but there were too few people around to pick it.

The Hondurans rely on coffee pickers from Guatemala to pick their coffee in much the same way we rely on foreign nationals to harvest our Jersey Royals.

Unseasonably warm weather had caused carnage in the biggest coffee producing country in Central America. Like so many coffee producing countries, they are at the front line of climate change.

This was why a visit to an on-site laboratory at the COAPROCL co-operative was such an eye opener. We were shown the results of a Chromatography test (GCSE Chemistry!).

A soil sample has a solvent added to it which releases the mineral, biological and organic content of the soil on to the test paper.

This in turn can be analysed and recommendations made to the farmer as to the most appropriate organic fertiliser to apply to their soil to improve its fertility.



The patterns produced are beguiling; there's a beauty in that which is unseen but vital to the existence of what we consume.

Next we were shown a test result of a soil sample to which an inappropriate amount of chemicals had been applied.

It reminded me of Chernobyl, the paper had an odd whiteness to it. It was as if the soil had been cleansed of any life enhancing property. As Bob Dylan once wrote: 'you don't need to be a weather man to know which way the wind blows.'



The issue is the same the world over, everything we consume comes out of the soil, if we don't look after it, don't expect the human race to survive too long into the future.

Jersey can and should be leading the way in soil management. We have the brains and resources but that's not enough if there is no over-arching strategy. One day all Jersey Royals will be organically grown - and we'll look back and reflect upon how that wasn't always the case.

\* For an explanation of the working of the New York C Market, I recommend this website: [www.craftcoffeeguru.com/what-is-the-coffee-c-market](http://www.craftcoffeeguru.com/what-is-the-coffee-c-market)

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