

RURAL

Jersey Country Life Magazine

Issue 31 | Late Summer 2020

Back to the future

Where the 19th Century
collides with the 21st Century

La Gigoulande

Where the past could
have a future

A case study

Where 'farm diversification'
means a shop and an
'on-farm café'

WIN

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Balmoral 4-Seater
Garden Furniture
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Welcome

This 'Welcome' page is usually one of the very last pages to be put together before the magazine gets sent off to print. On this page in the last ('Spring') issue, written in mid-March, I obviously did not think that Covid-19 deserved much of a mention; looking back, I see that my thoughts were in essence: 'Spring is here, things are looking up.' The last issue also contained an invaluable directory of Island events that would never happen.

There might indeed be merit in ignoring the subject of Covid-19 as much as possible, in the same way that ignoring the tantrums of a spoiled and noxious child might impel it to behave better. However, it has played such a large part in our lives over the past months that it cannot be entirely disregarded. So, there are many articles in this present issue that make at least some reference to it. We were interested to find out, for example, how various Island businesses - especially in the 'rural economy sector' - had coped with it. We have published the results.

As far as the good ship RURAL magazine has been concerned, it has been blown about a lot by the storms of Coronavirus... who hasn't been? So as a result this is our 'Late Summer issue', rather than our 'Summer issue'. But, to continue the nautical analogy, we might have been blown off course, but we are beating to windward, taking in sail, battening down the hatches... and everything else that Hornblower might do in heavy weather.



We are already working on our Autumn and Winter issues, with fingers heavily crossed, in the hope and current expectation of making port safely. But we are not whistling too loudly about that - you know what that would mean on a sailing ship.

Wishing all our readers a safe voyage over the next few months - even if they are isolated or 'sleeping there below'. We hope that reading RURAL will be the equivalent of a brisk turn on deck to get some fresh air and colour in their cheeks,

Alasdair Crosby | Editor
www.ruraljersey.co.uk

Front cover image:

The Lieutenant-Governor and Receiver General at the ruined La Gigoulande Mill, St Mary.

Photo by Gary Grimshaw
See page 12

Published by

Crosby Media and Publishing
 Ltd La Cohue, St John JE3 4FN
 T 01534 865334
 M 07797 773880
 BACS 40-25-34 | 43835928

Editor

Alasdair Crosby
 E editorial@ruraljersey.co.uk

Photographer

Gary Grimshaw
 E info@photoreportage.co.uk

Design

AI Studio
www.aistudio.je

At a time when some of the locations where RURAL would customarily be available are either closed or not anxious to provide potential infection 'contact points' by stocking free magazines, we do recommend taking out a postal subscription to have RURAL delivered to your letter box as soon as a new edition comes off the press.

The magazine itself remains free of charge for the foreseeable future; the postal subscription is only to cover the cost of postage: £10 for the four annual issues if posted to a Jersey address; UK and other Channel Islands: £12; Europe: £24; Rest of world £40.

For further details, or to be included in the distribution list of our periodic e-mail newsletter, RURAL POST, e-mail editorial@ruraljersey.co.uk. See also our website, www.ruraljersey.co.uk

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Contents

5 Over the wall

A RURAL view.

6 The Jersey Salmagundi

An *emergency* salmagundi salad: how some Jersey businesses are keeping calm and carrying on, despite the coronavirus disruption.



Cover story

12 La Gigoulande: the once and future mill

An historic Jersey landmark, with a future as interesting as its past - Alasdair Crosby.



Environment

18 The great outdoors

Rachel Hughes gives ten reasons to allow children the amazing pleasures of simply being outdoors.



22 The community food wood

Sheena Brockie's community project to address worries over food security.



24 With nature on our minds

Mike Stentiford on improving our understanding of 'natural capital'.

26 The crock of gold

Jersey Trees for Life benefits from a gift from natural therapist Diana Mossop - Alasdair Crosby.



28 Root and branch

Philippa Evans Bevan profiles environmentalist Andrew Mitchell.

Gardens & gardening

30 Gardening for victory

Our gardening correspondent, Gill Maccabe, 'raises her game'.

32 New paths, new inspiration, new life

The herb gardens at Samarès Manor, by Sally Roberts.



WIN

A Katie Blake Balmoral
4-Seater Garden Furniture
Set! (Worth £795)
Page 58

On the farm

Feature by *Alasdair Crosby*

36 A blot on the landscape

What to do with disused glasshouses? Kevin Hervé and Simon Cousins discuss the problem.

38 Back to the future

Farming with horses? Wheat and oats in Jersey? The way ahead for John, Charles and Alan Le Maistre at Le Tacheron Farm.



42 A case study

Farming diversification combined with delicious food at Woodlands Farm.



The Fur Side

46 The gentle giant

Ruth Le Cocq met Ajax, the Shire horse due to put a little pep into the Lord Mayor's Show.



The In-side

50 Interiors inspired by nature

By *Jane Bailey*.



Business

54 Creating a safe store in a storm

Marion Gorrod of Waitrose and Partners told *Alasdair Crosby* about the challenge of running a supermarket chain during the Coronavirus emergency.

Health

57 Health and wellbeing in your older years

A possibility or an oxymoron? By *Helen O'Meara*.

Energy

60 The backbone of clean energy

Lynn Schofield explains why clean nuclear power holds the key to more renewables.

Supporters

62 The best in Jersey

A sincere thank-you to *RURAL Magazine's* supporters and sponsors.

Last word

64 Slow, slow, pic pic slow

David Warr has the last word.

Contributors

Jane Bailey
Sheena Brockie
Philippa Evans Bevan
Kieranne Grimshaw
Rachel Hughes
Ruth Le Cocq
Gill Maccabe
Helen O'Meara
Sally Roberts
Lynn Schofield
Mike Stentiford
David Warr



LAURA ASHLEY

A classic look
beautifully updated



YOUR HOME
DESERVES THE FINEST

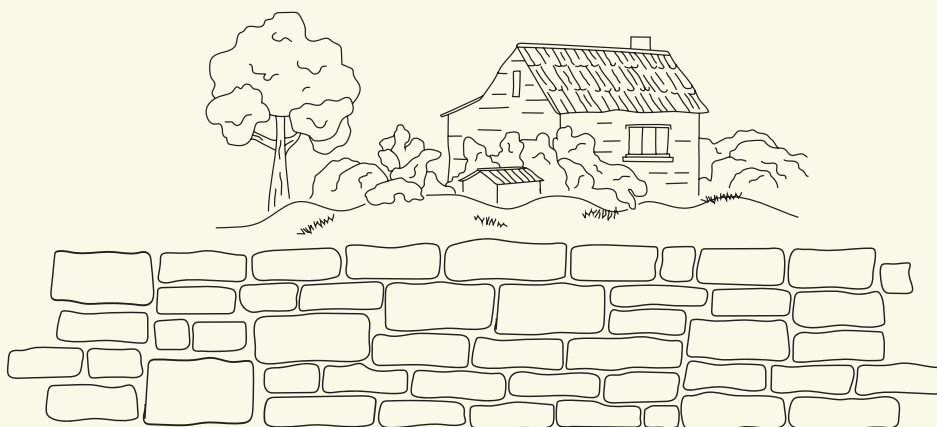
The heart of a Romerils kitchen has always been to offer you the very best in form, function and design at prices to suit your budget and lifestyle.



R O M E R I L S
home interiors

Over the wall

A RURAL view



Coronavirus has been felt in every aspect of Island life, not least the agricultural sector.

We asked some prominent members of the agriculture and fishery communities how their own sector had survived the lockdown.

Robert Perchard, president of the Royal Jersey Agricultural and Horticultural Society commented: *'Agriculture was quite rightly deemed as "essential" in the Government of Jersey's strategy to tackle coronavirus. Springtime is an exceptionally busy period on a dairy farm... but coronavirus has cast a horrid cloud over everything and the repercussions will linger for a long time.'*

'If there is any good to come out of the coronavirus outbreak it may be that it will have brought home to everyone the fundamental importance of Jersey's wonderful countryside, its farming and the value of its local produce.'

It might be hard to see anything at all 'good' coming out of coronavirus, but the three things listed by Mr Perchard that have been brought home by the virus are nonetheless three very strong positives.

Another point was made by the sales and marketing director of the Jersey Royal Company, William Church: *'Our labour situation is stretched as the last 10% of workers expected in have not arrived, but fortunately we had already invested heavily in automation in the pack-house during the off-season, and those new systems will be tested to the full!'*

The decline of our sources of foreign labour was very evident long before coronavirus irrupted into our lives.

Increasing prosperity in some of these source areas and more lately, worries about Brexit and its implications, have contributed to this shortage, which is doubtless exacerbated at the moment by a disinclination to be working far from home at a time of pandemic. Increased automation is one key to solve this problem - and we are seeing plenty of that in modern times. Another is to make better use of local workforce potential... What? Jersey people labouring on Island farms? Preposterous! Whatever next?

Well, in our defence, we quote the Prince of Wales, writing recently in Country Life magazine: *'Now we need to rediscover that great movement of the Second World War - the Land Army (this time with men as well as women!) - and support the Government's 'Pick for Britain' campaign, with as many people as possible stepping up and going into the fields to see our harvest of vegetables and fruit safely gathered. The need is huge and, in some cases, urgent.'*

His comment is equally applicable to farming conditions in Jersey. The Island has always relied on foreign workers, especially to help in tourism and agriculture. But there is untapped workforce potential among the Island's home population, especially those whose working lives have been disrupted by the coronavirus emergency. As the Prince says: *'The structure of life has significantly changed for so many. Could spare time and capacity, thus released, be used to help feed the Nation instead?'*

With an economic future now much more uncertain than it was before the coronavirus irruption, his question merits serious consideration.

Especially so in small communities like Jersey, separated from larger land masses and therefore even more liable to potential disruption of food supplies through political, environmental - or pandemic - events.

A reduction in food miles - and the consequent value of local production... these issues have been brought to centre-stage and are rightly being considered by Jersey's government and farming industry.

RURAL magazine also heard from Don Thompson, president of the Jersey Fishermen's Association, detailing the parlous effect of coronavirus on the fisheries sector. Yet: *'Amid tragedy and adversity however there is often opportunity! A small number of fishermen have been trying novel ways, particularly through social media, to offer direct sales of daily catch, to a hugely supportive public.'* Again, it is the same story of people rediscovering their local products in the shortest chain of 'food miles' possible.

And finally, returning to the Prince: *'Food does not happen by magic... we cannot take it for granted. Day in and day out, [farmers] are working to produce food - for us. And we owe them an enormous debt of gratitude.'*

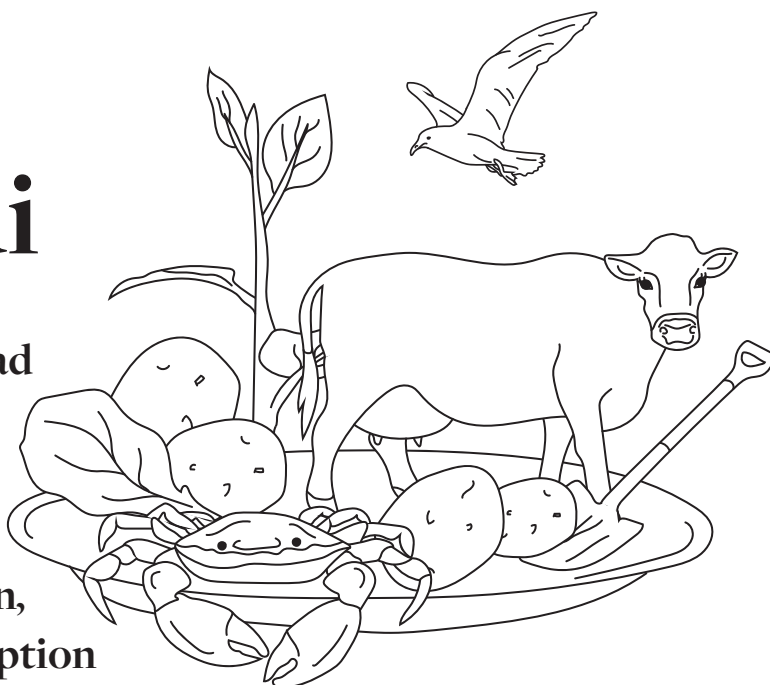
We could not have put it better ourselves.

* The Prince of Wales' article can be read in full: www.countrylife.co.uk/news/the-prince-of-wales-this-is-a-moment-in-history-214533.

* Comments quoted above on how coronavirus has been affecting Jersey agriculture and fisheries, written by prominent members of their various sectors, can be read in full on recent postings on RURAL magazine's website: www.ruraljersey.co.uk/blog.

The Jersey Salmagundi

An *emergency* salmagundi salad for this issue: its different ingredients display the success of Jersey businesses in keeping calm and carrying on, despite the coronavirus disruption



The Alternative Fish Market

Lockdown inevitably brought out the creative best in many of us.

Just like during the Occupation, we became an island of hunter-gatherers and foragers with a ‘Knead your Own’ and ‘Dig for Victory’ mentality.

Thanks to the proliferation of Facebook pages devoted to hedgerow produce, honesty boxes and pop up markets, we didn’t have to break the rules and go out searching.

One of our household’s favourite pursuits was checking, thanks to the Alternative Fish Market, when the boats were in, and getting to the designated beach first to take our pick of the catch in a socially distanced queue.

We were eating lobsters instead of leftovers on a Monday, sea bass on a Tuesday and some pretty tasty bisques and chowders in between. We stood for two hours one Friday in the blistering heat for a seafood platter at L’Etacq and it was worth every bit of face-mask shaped sun burn.

Relaxation of lockdown does not mean the end of our easy access to the health benefits of fresh un-farmed seafood.

A boat load of fresh mackerel has just popped up in the car park of my local community centre and the administrator of the Alternative Fish market, Jez Strickland, said that many fishermen will continue to direct their catch at the local market.

He added: ‘There are already established fishers who catch, process and sell locally, and in quite a few cases their business has expanded. We have young crews who focus on an ethically sustainable model who have had their business plans advanced by some years due to the fantastic local support.

‘I know of several fishers who have bought refrigerated vans for deliveries. For this reason alone the Alternative Fish Market page will continue to function to connect these local suppliers to the local market, and in effect create a circular economy that benefits many.’

And the future?

‘Well, it pays to keep an eye on political events. Should the UK leave the EU with a zero-tariff deal then all is well for our fishers, but should there be a no deal then we all have an uncertain future, from the finance industry to fishing.



In the latter case of a no-deal Brexit we would have to find new outlets for locally caught seafood.

‘I’m hoping that our newfound desire to try new fish species and try new recipes will go a long way to supporting the fishing industry.’

Facebook.com/The Alternative Fish Market

- Gill Maccabe

Homefields

Homefields owners, Paul and Catherine Conway took the fresh produce business over from Catherine's father, Trevor Le Brun, last year, little knowing what a challenge 2020 would bring.

At the start of the pandemic the hospitality sector closed and demand for produce in hotels and restaurants disappeared overnight. Consequently half of their wholesale business was dramatically reduced. With true Jersey determination, Catherine and Paul managed to continue, recognising the farm shop as their main earner. Supplying local produce and supporting Jersey farmers was always their mission.

'Since the initial Covid restrictions, the amount of new customers we've had has been incredible,' Catherine said. She noticed that people with extra time on their hands from being furloughed or working from home, started to think about eating more local produce. Better adaptable work schedules also led to many seeing less of a need for large supermarkets for convenience.

Local media had also played their part in their push to both support local farmers and attempt to decrease imports as much as possible. Catherine's own flexible approach to the new restrictions had a positive outcome. Some staff remained at home due to health issues, but no-one was laid off.

Everyone was offered reduced hours so they could all stay employed.



It wasn't all plain sailing. The first few weeks were quite stressful - Would the ferries still continue? How much food could be imported? Catherine explained: 'Although our main focus is local produce, everyone still wanted avocados and bananas - all of a sudden there was a massive demand for bananas. We sometimes went through a pallet a day - that's a lot of banana bread. Even our two local suppliers couldn't keep up with the supply of eggs!'

With a reduced intake at the beginning, there was a worry they may have to close.

Being flexible and resilient was the key factor for the business to continue. Adjustments were made and lines put on the shop floor for physical distancing - 'which has almost become the norm,' Catherine said.

Demand for fresh produce soon returned as did customer confidence.

Aware that some customers were also facing challenges with the new guidelines, several new initiatives were tried to help the more senior and vulnerable shoppers. Home deliveries were attempted but with a sudden increase in volume and no time to properly prepare, it became unmanageable - but they didn't give up.

Another initiative was undertaken in response to the Covid outbreak: 'We put together a "Community Box"' to highlight local seasonal produce, with just a few added items, such as bananas,' Paul said. This suited many customers as they could avoid queuing. Boxes were also purchased for vulnerable family members or for a neighbour, who may have been self isolating. By adapting their business, the farm shop had managed to stay open.

A flexible business approach and a good knowledge of their customers had paid off against the recent unprecedented challenges. Optimism remains - 'Hopefully, we've got a whole new generation starting to shop with us, which would be great!'

- Kieranne Grimshaw



Samarès Manor

Things may be beginning to look brighter at last for Caryl Kemp, the managing director of The Botanic Gardens at Samarès Manor. An impassioned plea to their Facebook page in late June urging people to come and visit so as to avoid the gardens going to ruin, resulted in an immediate flow of support.

So powerful was the message that a member of the Coronavirus - Good Things Facebook page brought eight annual memberships worth £25 each to award to families in need.

Caryl found it painful opening her heart to strangers but that plea, combined with the proposed eventual staggered opening of the full Samarès Manor facilities, which includes holiday lets, will hopefully enable the Manor to carry on employing the staff vital to keep the award winning gardens in tip-top condition.

As lockdown hit, the business was faced with near empty coffers having just invested £120,000 in future projects including 'Rolly' the giant Rolls Royce created by Five Oaks Ironworks for the children's playground. Some major tweaks to their business model were required.

The forced closure of the gardens, restaurant, farm museum and historic home tours forbade anyone going beyond the inner gates but the external garden shop close to the entrance was extended with a marquee and stock levels increased to include vegetable plants - and so a small socially distancing garden centre was formed, plus the Barrow In the Manor pop-up cafe in the car park selling healthy bites and drinks.



Left - right: Sally Roberts and Caryl Kemp.

A brilliantly comprehensive on-line shopping list was introduced with every popular David Austen rose imaginable, over 100 perennials, numerous alpines, and climbers and masses of the potted kitchen garden herbs for which the Manor is justifiably famous.

Caryl is a well-known local garden professional; she was head of the Landscape department at the Zoo for many years before taking up her role at the Botanic Gardens last year and found herself helping amateur gardener customers with their design ideas through lockdown.

'I did enjoy this immensely but regrettably I won't have time for it again in the near future whilst I'm juggling so many roles,' said an exhausted Caryl.

In such enthusiastic hands, the wonderfully mature gardens designed by Sir James Knott in the 1920s, which host one of the British Isles' most spectacular herb gardens, deserve to be cherished and supported by Islanders.

Annual memberships for a named member and one guest are £25 and allow 10 per cent discount in the gift shop. One time visits are £9.95 and accompanied children under 12 are free

www.samaresmanor.com/

– Gill Maccabe



A Shaggy Dog Story

Recently dogs have been the envy of some humans desperate for a haircut - but why?

Throughout the recent pandemic pet parlours seemed to have favoured somewhat better than many hair salons, which have had to close - so good news for our canine friends - but how have these parlours coped?

Jane Bennett from Jasandor Dog Groomers in St. John is a sole trader and works from home. At the start of the Covid-19 restrictions she had to close for a week in March. 'A few regulars had originally cancelled thinking I was closed during the entire lock down,' Jane said, 'so I had to ring around.'

We could all be forgiven for thinking certain owners were beginning to look more like their pets as the pandemic restrictions developed.

As humans starting growing new and interesting hair styles, dogs were beginning to worry about the exceptionally hot weather during April and May. Fortunately, Jane was at hand to tackle the situation - and the shaggy coats.

As a sole trader, Jane could operate again after a week, unlike some other parlours. Adjustments were made to ensure social distancing and good hygiene practices.

With the hand-overs, rather than accompanying their dogs into the parlour, owners would drop them at the door. 'Most dogs were happy to just walk in the salon,' Jane said, 'but a few were a bit difficult and needed an extra push to come in.' Dogs were washed straight away, perhaps bemused by these new routines. Owners had cleansing wipes and the leads were cleaned when dogs were returned and all door handles washed after each customer.



'I used a certain disinfectant which kills Parvovirus, so I thought it would kill any other thing that might come in,' Jane said. 'I also bought a mask and plastic gloves, to be extra safe.'

Jane admitted the first few weeks were the most stressful. Some clients were in total lockdown so had to cancel their pet's appointment. No-one knew for how long this would be or how long their dogs' hair would grow before they would have to resort to emergency procedures.

When Jane rang around to say she was back open, a few owners had been brave enough to trim their pooches themselves. 'I did have some who asked if I could cut their own hair!' Jane added.

Jane is fortunate to have kept operating, where some parlours had to close for family reasons and one has stopped trading permanently. 'We have one regular dog coming in this week - she hasn't been trimmed since the initial lockdown - her owner said she looks more like a sheep now.'

– Kieranne Grimshaw

Crowd funding saves Le Claire Stables

Excited voices heralded the arrival of children as they prepared to mount their favourite ponies in readiness for a lesson at Le Claire Riding Stables.

The manageress, Donna Galloway, smiled with relief. Lockdown restrictions forced the riding school to almost close and the slash in income meant she feared it would close permanently. She faced the prospect of selling all 11 of the horses and ponies.

Fortunately, a plea for help prompted Islanders to donate funds or feed to ensure the survival of the family-run business.

'I was hoping to receive enough to see us through until the restrictions were lifted because I was concerned that I wouldn't have enough income to cover the running costs to get us through the winter,' said Donna. 'What has been really nice is that some people left their names and comments on the Le Claire Stables Just Giving Crowdfunding Page. A lot are people I know or who have ridden with me in the past - like may be 20 or 30 years ago - or they rode with my mum.'

Donna has been posting photos of the horses and ponies on social media to thank her supporters. This helped to relieve her stress and worry and it enabled her clients to see their favourite mounts.

'Although it's a business, it's much more than that,' said Donna. 'It's like a family. A lot of people say they're just work animals but they're not - they are also pets with their own unique personalities.'

For ten years Donna has supplied ponies for the Riding for the Disabled Jersey Group.

Cathy Fricker, the RDA's Chairman, who shares the role of Joint Group Organiser with Lucy Johnson, feared the charity was going to lose its base.

'We felt helpless,' said Cathy, 'we couldn't give any money directly because we are a charity, but our volunteers were pleased to be able to help through the Stables' Just Giving page.'



'It felt awful,' added Lucy, 'we have made ourselves a home here and Donna has been very accommodating.'

Le Claire Riding Stables and the RDA can now welcome some riders while adhering to strict regulations in order to keep everyone safe.

'We are really looking forward to getting started again properly,' said Cathy, 'and we are thankful for the wonderful support the Island has given Donna.'

It's a huge weight off our mind because, without Donna, we wouldn't have a home.'

To make a donation visit www.justgiving.com/crowdfunding/le-claire-stables

- Ruth Le Cocq

Floods, Drought and Pestilence...

How has the Jersey Royal Company coped during such a challenging growing season?

Mike Renouard, unit business director of the Jersey Royal Company, explained: 'We've had to take alternative measures to maintain the smooth running of the company, and that's meant a lot more administration.'

The Jersey Royal Company (JRC) has had to adapt its traditional working practices very quickly: 'We've had to ensure and maintain social distancing by allocating workers to different accommodation units, like family "bubbles" and also check they keep these "bubbles" when out in the fields.'

The Company must also deal with a multinational task force - workers come mainly from Poland, Portugal, Romania and Spain. It's essential that everyone understands any new regulations, so JRC translates all important government updates and information.

As farm workers tend to live and work in close proximity, dealing with their transport has presented another challenge.

Normally there would be eight workers per van, but it has had to be reduced to four; the additional vehicles needed for extra journeys have added to both cost and time.

Even grocery shopping has become an issue for farm workers: the company has offered bulk shopping for them, to help reduce trips to the shops. It has also installed separators in the pack houses and issued PPE to staff.

Mike continued 'It's not just the Covid-19 restrictions. We've had to cope with extreme weather at the same time. In February we experienced 50% more rainfall than average and then April and May were one of the driest on record. This resulted in a delay in the potatoes growing and also dry conditions cause dust clouds, making it unpleasant for the workers in the fields.'

Recruiting farm workers has also been difficult. The company employs 350 staff, but is currently operating with a reduced quota: 'We still need around another 60 people.'

We're also running about a month behind our normal schedule. Our output usually yields about three tonnes per vergée, now it's only two.'

Fortunately, UK demand for Jersey Royals has remained high: 'With the exceptionally warm weather, there's been a big demand for summer salad recipes. It's also good to see our local roadside outlets and farm shops have adequate supplies for the locals!'

The recent crisis has even resulted in more local industries working together. Travel companies have offered their minibuses at cost price and a haulage company has provided drivers.

And for the future? Jersey Royal plans to look to new technological innovations in mechanisation, automation and robotics to take the strain out of many of the most labour intensive tasks. 'We've seen the wettest spring planting, one of the driest April and May harvests and Covid-19 on top. However, Jersey Royals are an iconic brand and the demand for them is still very good - so of course we look forward to a bright and vibrant future'

- Kieranne Grimshaw

True Island Character

What has the Liberation Brewery been doing during lockdown?

Changed its name, for one thing. It is now to be known as the Liberation Brewing Company.

And the labels of its range of 'Liberation' beers have all been re-designed.

The changes have been instituted to make both the company and its beers 'pan-Island', since the beers are sold and the brewery has outlets in all the Channel Islands; 'Liberation was the major event in each of the Islands' history after all,' said head brewer Patrick Dean, 'and the labels show silhouettes of some of the iconic buildings and places in each Island.'

'Also, with this latest change we hope that the cycle of frequent name changes over recent years has come to a close.

'Over the past quarter century we have been known by too many names, only the quality of the beer has remained the same. Now we hope to have some stability and allow our customers to know who we are!'

He added that the name change meant also that now the company could look ahead after the doldrums of the coronavirus lockdown.

'For five weeks there was no brewing at all, all the pubs closed, although our shop and transport remained opened and did a sterling job. We were due to have a big open day "party" on the 75th anniversary of Liberation Day; we had to cancel that. Most of the staff were on furlough. It was not a happy time.'

Patrick said: 'Happier days are here again. Now we are brewing again at full capacity and all the pubs are re-opening.

Against the odds, for nearly 150 years we've continued to brew beer in the Channel Islands for the Channel Islands. We are still doing what we do best. It shows true Island character - just like our beers.'

- Alasdair Crosby



La Gigoulande: The once and future mill

The story of La Gigoulande Mill goes deep into the Island's past. It is currently in ruins - could it have a future? Alasdair Crosby visited the site and spoke to those who see a 21st Century future for a 12th Century mill and for its surroundings

The present story

*Sally is gone that was so kindly,
Sally is gone from Ha'nacker Hill
And the Briar grows ever since then
so blindly;
And ever since then the clapper is still...
And the sweeps have fallen from
Ha'nacker Mill*

(Hilaire Belloc)

Take away the hand of man and the jungle is let in once again.

Such is the case at La Gigoulande Mill, St Mary. It had a long history, from the 12th Century to the mid-20th Century, but since the Occupation it has been in ruins.

For a first-time visitor, it is not too easy to find its location: a secluded area off one side of the St Peter's Valley road and roughly opposite 'La Gigoulande Quarry' (to give the proper name to the quarry owned by Granite Products Ltd). There is no easy access for cars: you have to find somewhere to park and then walk along a lane and up a track to where the walls of the mill still stand: no roof, no mill-wheel, the doorway boarded up.

It does not deserve this fate - it has both historic and technical interest; for decades it has been a neglected asset. It is one of only four water mills in the British Isles known to have been fitted with two overshot wheels - where water drives an upper wheel before flowing further downstream to power an additional wheel.

It is also situated on Crown Land - one of the reasons for the interest in the site taken by the Lieutenant-Governor, Air Chief Marshal Sir Stephen Dalton, and by the Receiver General, David Pett, whose responsibility it is to administer the Crown Lands in Jersey. Much work has been done over Mr Pett's tenure of office: walls have been stabilised and the encompassing green jungle cut away - although at the time of writing in June, the luxuriant summer growth is fighting back, thanks especially to the wet spring and the cessation of work during the coronavirus lockdown.

At the beginning of the year, Planning permission was granted to formalise the existing tracks around La Gigoulande Mill site to make them properly accessible to the general public.

But then along came coronavirus and that was the end of that. It is hoped that the labour can re-start now: a mixture of work done by Community Services and by volunteers from the Jersey Round Table.

But until the clearance starts again, intrepid is the pedestrian who wishes to explore the wooded area between the mill and the old mill-pond: thick clothes and gloves are advisable to counter fierce brambles and nettles, proud thistles and giant hogweed. The millstream gurgles past the ruins and past the nearby heaps of granite remaining from long-demolished buildings. Where there are more open areas still remaining from previous woodland clearances, swathes of purple foxgloves add areas of wild loveliness to the surrounding green chaos.

La Gigoulande may appear to be slumbering: wounded and tucked away out of time, with no relevance to Island life today. But there is an increased interest in its long history that is more than matched by an interest in an ambitious vision for its future: it is very much Jersey's 'once and future mill'.



The historic story

The name of the area reminds us of the Island's Norse past: the name is a corruption of Gigoulonde - with 'londe' a Germanic name for a grove, copse or bushy terrain and the first element deriving either from the Norse name, 'Vigulf' - so possibly it was originally called Vigulfslundr. Or it might be derived from the Breton name, Judicael, from which comes the names Gicquel and Jekyll. 'Lande' means heathland, so it seems to have been substituted in place of 'londe' by error - the area is not exactly heathland - even today, it is indeed more 'grove, copse or bushy terrain.' Geraint Jennings, the Jërriais promotion officer at Jersey Heritage, mentions a Jërriais saying which may be connected to the name: *Quand toutes les ânes dé Gigourdaine mouôrraient, i' n'm'en laïss'sait pon eune vielle bâchiéthe* - when all the donkeys of Gigourdaine would die, he wouldn't even leave me an old pack saddle (i.e. 'I've no hope of an inheritance'!)

Le Moulin de Gigoulande was a Crown mill first recorded in 1247 and was one of nine royal water mills where tenants of Crown-owned land used to take corn for grinding. The King's tenants of St Mary were responsible for its repair but were not required to grind their corn at this mill.

In January 1645 we hear mentioned in court records of Jean Maresq, a married man, who was found at night in La Gigoulande Mill with Jeanne Coulomb. She tried to flee, wearing a 'chemise' but was seized by officers. He was condemned to be flogged on two consecutive Saturdays and ordered to behave, on pain of banishment. Jeanne was also flogged and banished because she was 'an alien'.

Fast forward to the Occupation years: A local shop, Overdale Stores, was broken into one night. When the owner disturbed the intruders, he was stabbed to death and his wife assaulted. They then escaped. It was assumed that the perpetrators were Russian slave workers, foraging for food.

A manhunt ensued, involving both the Jersey police and German forces, and in the course of that Russian workers were found occupying La Gigoulande Mill, which was empty at that time. The squatters were removed by the Germans and afterwards the mill was partially destroyed so as to deny access to anyone in the future using the mill as a bolt hole.

Why the Germans destroyed so much of the building is not clear; it is a pleasant thought to imagine the German officer, in the persona of Michael Caine in 'the Italian Job' saying to his men afterwards: 'You're-only-supposed-to-block-the-bloody-doors-up!'

At any rate, the mill wheels remained and so did enough of the building for it to be used as an hydro-electric generator to supply the 'Kernwerk', the central German communications post located on the heights above the Valley on the other side of the main road - the site of the future Strawberry Farm and then of the 'Living Legend'.

The mill has not been in use since then and until recently the ruins were covered with ivy and other growth.

The receiver general's story

David Pett has been HM's Receiver General for the past seven years, responsible for administering all the Crown Estates. The opening up of La Gigoulande Mill area has been a major project throughout that time.

When he was first appointed, there were trees all around the ivy-throttled mill building: lots of invasive species, mainly sycamores and clumps of Japanese knotweed. He has had the ivy stripped and the Natural Solutions company has used an electronic 'zapper' to remove the knotweed. But, thanks to the wet weather early this year and to the coronavirus lockdown, there is now a backlog of work to be done.

The mill building has had pointing done, although it needs more work to preserve its existing fabric.

He has also collected the various bits and pieces of milling machinery that were lying about and these are now displayed by the side of the track in front of the mill, including part of the lower of the two mill wheels.

His time in office culminated in January by the grant of Planning permission to clear the woodland paths.

The site is already an SSI, so under this, he has a responsibility to preserve and safeguard what buildings are left.

Work will begin again on the paths as soon as possible - he is just waiting now for people to start doing things now that restrictions are being lifted.

He continued: 'The restoration of all the footpaths is quite an exciting project. It is certainly a lovely natural site and the restoration will create a far nicer environment. There is lots of wildlife, including raptors and bats, as well, of course, as the most fantastic displays of foxgloves, which we will try to maintain. Jersey Trees for Life are due to do more woodland management, thinning out sycamore and replanting with oak.'

He intends that a lower path will join an upper path at the mill leat to create circular walks around the site so as to give views into the old mill building and to where the two water wheels were positioned. The mill leat wall was faced with local brickwork - these 'Jersey bricks' can still be seen.

In conjunction with the Jersey Round Table, conservation work will also be undertaken to reinstate the mill pond by repairing the pond wall, clearing the pond area by scooping out silt, scrub willow and sycamore and creating a footpath along the pond edge, connecting to the paths around the mill.

There is no ecological life, at the moment in the pond; certainly by the time the pond is re-established, biodiversity there should be quite significant. There is quite a lot of rubbish in it, dumped in the pond after Liberation, which is due to be removed.

He continued: 'If the path leads up to the pond, then at that point one might cross the road on to Granite Products' land and onwards to the National Trust's land at The Elms. Both landowners have intimated that they would not be averse to this public access. We are hoping that eventually these paths will link up with the footpath in the rest of St Peter's Valley and this would also complete the north-south footpath.'

Funds for this preliminary work will come out of the normal maintenance budget, with labour for general clearance provided by Community Services and footpath clearance by Jersey Round Table volunteers. The net profits of the Crown Estates are handed over to the States; they would not contribute to any part of the Gigoulande project costs.

It is hoped to have all the work completed by the turn of 2020 and 2021. Mr Pett's Royal Warrant expires on 24 July, but, thanks - once again - to coronavirus, the recruitment process for a successor has not been completed and consequently he will be staying on at his post in a caretaker role for some time to come - which should enable him to monitor the remainder of this phase of La Gigoulande's restoration.



The lieutenant-governor's story

Air Chief Marshal Sir Stephen Dalton has a personal interest in the site, quite apart from a gubernatorial interest in Crown property.

'I think the interest for me is the historic nature of the building, built in beautiful Jersey granite, and then the story of how, in the Occupation, it became such an important feature in the tragic story of the murdered shopkeeper.

'This is a very specific design of water mill - there are not too many of these in Europe. There is so much about it and the setting is just beautiful. That is why I think we should do whatever we can to restore it. It doesn't look anything at the moment, and we could do such a great job of restoring it back into a working water mill.'

“ If you are going to restore something, you need to restore it as it was. But, in today's world, any restoration also needs to be pragmatic

He would like a full restoration, of course: 'If you are going to restore something, you need to restore it as it was. But, in today's world, any restoration also needs to be pragmatic.

'The interior could be turned into some sort of holiday let accommodation, but we've got to have some income to be able to do that. I've seen too many examples where restorations have been done, but no one has given thought as to how they are going to maintain them after the restoration has been completed. That is a key factor.



The Lieutenant-Governor and Receiver-General examine fragments of the mill wheel machinery.

There is no point in doing it, if it is only going to fall back into ruin afterwards. Maintenance is important and it has got to be achieved "in-house". I think holiday accommodation is the way to do it.'

He was asked if nevertheless there might be more commercial use made of a restored mill: 'I'm not sure of that, because there is a commercial flour mill down the road and it hasn't yet turned into a particularly successful commercial venture. I think if we could get the interior turned into a couple of holiday rentals - which would only be open for a few weeks in the summer - would give us the rental to pay for the maintenance, and that is as far down the commercial road that I would want to go.

'There have been lots of "good ideas" in the past, but which have been totally unpractical. We've got to put practical reasoning into this. That seems to me to be: keep the alterations as minimal as we can. Once the work has been completed, the surroundings can be returned to nature, occupied only during the holiday season, with more activity only during open weekends - with parking on the other side of the main road.

'It would be a great feather in Jersey's cap to have this plan in place and for the mill to be working again. It's got to be alive. But we do need some kind person - or perhaps crowd funding - to fund the restoration of the mill itself.'

The friend's story

The idea of restoring the mill and surrounding area has inspired many people, not least David Liddiard, who has been involved with work on the site for the past ten years.

'I first became aware of Gigoulande Mill,' he said, 'when I was doing research on behalf of the Crown. I was fascinated on my first visit to the Mill and could not understand why so many people did not know of its existence. The history and heritage of the Mill should be promoted.'

David wants to see the wheels restored and turning again.

To help promote restoration of the two wheels, he is interested in founding a

'Friends of Gigoulande Mill Association'.

If anybody wishes to know more about this interesting project then please contact him by e-mail: teamman10@gmail.com



The reservoir story

Although unrelated to the mill project, a project on the other side of the main road at the Granite Products' quarry is very relevant to it.

Last year, as part of its submission to the Island Plan, Jersey Water stated that part of the quarry, the so-called 'hole in the ground', could be converted into a reservoir as part of a package of measures to solve a predicted shortage by the year 2045 of eight million litres of water in drought years.

Granite Products presently estimates there are approximately 3.2 million tonnes of reserves remaining at the quarry, giving a theoretical life expectancy of 27 years at current average extraction rates; its life could be prolonged by a further 40 years to 2076, according to the company. However, the 'hole in the ground' has only a few year's life left of extraction and that element of the site has been earmarked for inert waste landfill, taking over from La Collette when that fills up in the near future.

The chief executive of Jersey Water, Helier Smith, has said that converting the hole in the ground into a reservoir could increase the Island's water storage capacity by around 25%.

He said: 'We're very much pushing this idea forward in the Island Plan process. We believe, when this part of the quarry is fully excavated, the hole in the ground would be suitable for water storage and have a capacity of approximately 75% of Val de la Mare reservoir - an enormous amount of water.'

'Currently, we only have 120 days' worth of storage capacity and once that's full, the water we see in streams just goes out to sea and is lost to the Island. So, having an additional storage capacity is a very cost-effective way of protecting the Island's water resources.'

'And it's a once-in-lifetime opportunity. Once the hole in the ground is used for landfill and filled up, that's it - its life is over, whereas if it were used for a reservoir, it really would be, for centuries to come, providing a vital resource for the Island.'

'The rest of the site would not be needed for water storage and there would be no reason why it wouldn't remain a busy working quarry.'

In a statement last year the Granite Products company referred to the reservoir plan as 'one of a number of speculative ideas put forward by Jersey Water...'

La Gigoulande is a working quarry that meets the Island's need for core building materials and we expect it will continue to do so for many years to come.'

The relevance of all this to La Gigoulande Mill project is the potential of a reservoir and an attractively landscaped perimeter to enhance the beauty of the area, with public access via footpaths joining up with paths northwards to the National Trust's land and also with easy access to the Mill area across the road, as well as with the cycle path leading down St Peter's Valley - a north-south crossing of most of the Island, opening up, en route, access to some of its most attractive countryside.



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The Great Outdoors

At this current time when many of us are looking after small children at home, Rachel Hughes gives ten reasons to allow them the amazing pleasures of simply being outdoors

As a child, some of my fondest memories were from being outside with my brothers and friends, playing from dawn until dusk. Making 'rose perfume' by stirring rose petals and other weeds in little buckets of water. Digging ponds and filling them with wriggly tadpoles. Spending long afternoons up in the treehouse. Staying out until it got dark, and roasting garden apples on the bonfire under a blanket of stars.

Over the past few decades, children's relationship with the great outdoors and nature has changed dramatically. According to a study undertaken by the National Trust in the UK, children today spend half as much time outdoors as their parents did. Yikes.

The days of free-range childhood, where children spent hours outside playing have been mostly replaced by video games, television watching and organised activities such as sports and clubs. We have traded 'green time' for 'screen time' and it has had an impact on children's well-being and development. Our approach to raising children has changed too.

We've morphed from parents who allowed our children to play largely unsupervised from dawn to dinnertime, into 'helicopter parents' who are afraid to allow their children to roam free, because of perceived safety concerns from traffic and 'stranger danger'. The distance our children stray from home on their own has shrunk by 90% since the 1970s.

The phenomenon has been termed 'nature deficit disorder' by Richard Louv, who wrote *Last Child in the Woods*. As children spend less and less of their lives in natural surroundings, 'their senses narrow, physiologically and psychologically, and this reduces the richness of human experience.'

A long time ago, we ourselves were wild. Children instinctively have a wildness and deep connection to nature within them, that we do our best to civilize. And there's the issue. We want our children to behave well, to achieve good grades at school and to secure a good job. They get ferried in the car between activities. But maybe we need to stand back a little, put aside the crammed schedules, and trust them to explore the outdoors. That overgrown little alley behind your house might look muddy or potentially threatening to you, but to your child it could be a place of magic.

As a family photographer in Jersey, who has an enormous passion for nature, I can think of no better place to photograph children than the great outdoors. Not only is nature incredibly beautiful to photograph, but children are simply happier and therefore easier to take pictures of when they are outside.

In this article I have set out ten reasons why nature is amazing for children. And I've speckled it with some of my favourite pictures of my daughter, enjoying the great outdoors.

Natural vitamin D

Children need safe sun to make vitamin D, to make growing bones strong and to strengthen their immune system.

Exercise

Outdoors your blithe little spirits will be running here and there, jumping up and down, climbing over this, scrambling under that. The level of activeness that being outdoors brings, means that children are physically fit, and have a smaller chance of obesity, heart problems, and diabetes.

Creativity

Have you ever noticed how kids seem to just amuse themselves outdoors? The way that kids play in nature has a lot less structure than most types of indoor play. This unstructured style of play means they can think more freely, design their own fun and approach the world in creative ways.

Resilience

Letting your children take small risks will allow them to learn to take care of themselves. Being overprotective can erode certain traits like independence, resilience, creativity and confidence. So teach them how to climb a rock, which footholds are sturdy and which are not, then gently watch from a distance. The lessons they will learn from failure are just as important as those they will learn from success.

Reduces stress and fatigue

Isn't it amazing how the 'wild' calms a child? Being outside feels good, which in turn relaxes them, reduces tension, anxiety, and restlessness. Children are free to explore, move about, and make noise - all delightful forms of self-expression that are often restricted indoors.

Nature enhances a sense of peace in children. They may slow down to dig a hole in the sand, or spend time playing with a stick in a muddy puddle. Several studies have found that exposure to nature can reduce symptoms of ADHD and anxiety.

Improved immunity

While your children are busy frolicking outside, they might get grubby, graze their knee, or pick up a worm. This is actually a good way to build up their immune system. Children who are acquainted with dirt from a very young age, have stronger immune systems compared to children who prefer to stay indoors.





Sensory experience

Being outdoors is a smorgasbord for the senses, and amazing for your children's learning. Outside there are so many things to see: hermit crabs scuttling under shells. To hear: birdsong, waves crashing. To smell: sweet flowers, rain-soaked ground. To touch: sand running through tiny fingers. There are even things to taste, like a freshly picked blackberry.

Responsibility

Entrusting a child to take care of a living thing means they'll learn what happens when they pluck a flower and it wilts, forget to water a plant, or the achievement they will feel when they nurse an exhausted bee back to health with some sugary water.

Curiosity

Nature makes your children think. It creates a unique sense of wonder for kids that no other environment can provide. There are no seven wonders of the world in the eyes of a child. There are seven million.

Love and respect for nature

In addition to the individual benefits gained by being connected to nature, there is a collective benefit shared by all of us. Our children are future stewards of the earth. In order to raise adults who are passionate about preserving our planet, they must first develop a deep love for it. The only way to enable children to grow comfortable in nature is to open the door and let them out to explore the awe of the natural world.

I have come to realise that one of my jobs as a parent is to tap into the wide-eyed wonder that I once had for nature, so that my kids can find it for themselves. In order for their generation to grow up as stewards of the planet, they have to know what's at stake. I want to make sure my children get dirt under their fingernails, seawater inside their wellies, and spiders in their hair - I want to allow nature to seep inside them. I don't want them to fear nature, I want them to embrace it.

Because little nature lovers grow into big nature lovers. Plus it's an essential investment in their health. Oh, and it's magical to photograph too!

* Rachel Hughes is a family and pet photographer based in Jersey.

www.rachelhughesphotography.com



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The community food wood



Sheena Brockie has two lasting memories from the early months of the pandemic: the palpable worry over food security and the uprising of an immense community spirit. She is currently working on a project that hopes to harness both

On the outskirts of Maufant village lies the National Trust for Jersey (NTJ) property Brook Farm: a Victorian farm complex that was bequeathed to the NTJ by the late Edward Le Geyt. The property in Rue du Sargent had been in his wife's family, the Olliveros, for successive generations, but had decreased in size when land was sold to create the Maufant village development.

Directly in front of the farmhouse is a small triangular field and the hope is to create a Community Food Wood in this space. A Community Food Wood is a single piece of land that is gardened collectively by the community, focussing on fruit and nut trees, but underplanted with fruit bushes, and again with pollinator friendly flowers and herbs.

A food wood can contribute to a sense of community, provides fresh produce and connects individuals to nature and the local environment.

At the moment the 1.2 vergée field is currently in grass with a number of mature trees growing along its boundary edges: turkey and pedunculate oak, sweet chestnut, horse chestnut, field maple, elm, sycamore, ash and privet hedging.

Earlier this year I purchased a number of hedging whips and trees from the Jersey Trees for Life cheap tree scheme. Helped by three NTJ rangers and an exuberant group from the Prince's Trust we planted blackthorn, hawthorn, elder, an oak and cherry trees in the gaps on the boundary line.

The hedgerow planting is to support pollinator species and to create wildlife corridors.

Why focus on the pollinators?

Pollinators are vital for food production and biodiversity, but globally they are in severe decline. The reduction in pollinators has resulted in a decline of 8% in the number of birds in the UK since 1970.

The existing grass within the field is already home to a number of beneficial plants and would be allowed to grow to see what the natural seed bank has to offer, with a pathway cut through the field as necessary.

The next phase of the plan would be to plant a small copse of hazel in one corner of the field then create a fan of 25 fruit and nut trees: apple, cherry, greengage, plum, damson, bullace, mulberry, pear, almond, quince and fig.

The five lines of trees would be underplanted with a selection of fruit bushes: blueberry, blackcurrant, redcurrant, gooseberry, raspberry, strawberry and rhubarb. And in the spaces in between, the intention is for the local community to sow and grow a collection of pollinator-friendly flowers and herbs: marjoram, mint, borage, chives, rosemary, sage, hyssop, lemon balm, thyme etc.

The Food Wood will allow a range of education opportunities, not only in the growing and management of a food wood, but in the identification of animal and plant species and their life cycles. It's a space that reconnects people to the land and links directly to the food that we eat. It's a space to enjoy the health and mental wellbeing that comes with being outdoors and physically active and encourages the practice of mindfulness.

Once we have an established group, we'll create baseline data of the local biodiversity - bats, birds, botany, earthworms, reptile surveys, etc. A great way to build our community ahead of tree planting in the autumn. We'll revisit the data annually to monitor the positive impact that the food wood is having on its local environment.

However, we can only create the Community Food Wood if there is enough support from the local community. Might you be interested in learning more?

In order to move forward we need to build a small committed team to share responsibility for the management of the food wood.

We also need to know that there is a community of people who would be keen to use the space, whether just to sit and enjoy nature or to come along and get grubby growing, learning about the wildlife, weeding, bird/bat watching, harvesting and making produce from the harvest. What do you think? If you would like to find out more about the project and how you might get involved, please have a look at our Facebook Page - Brook Farm Community Food Wood or email me at sheena.brockie@gmail.com.

We hope that the community food wood will become a blueprint for other community spaces around the island. If you have land suitable for a community space or are an individual who would love to see a food wood in your parish, please contact me to see what we can uncover together.

Find us on Facebook:
TheGoodJerseyLife



With nature on our minds

We have all gained a far better understanding of our ‘natural capital’ says Mike Stentiford

It's extremely unlikely, during this first half of an unforgettably disruptive 2020, that directing the mind towards the therapeutic values of nature has registered too highly on anyone's list of priorities.

With lives lost, families distraught and a multitude of livelihoods and economies in unbelievably devastating freefall, reminding ourselves of the simple blessings of our surrounding natural environment would certainly not have been regarded as anything like essential.

And yet, it's a guaranteed, given that during the initial 'freedom for exercise' allocation, countless islanders would have captured one of the most unique opportunities, ever, for securing a personal investment in nature.

Some might even go so far as to say that the pandemic's sudden decision to leap on to the global stage at such a very special seasonal time of year was, in a somewhat perverse way, a timely occurrence.

After all, it's not beyond our imagination to recognise the massive increase in collective misery had we not been blessed with clear blue skies and the welcome freshness of springtime.

As a result, there's a real and hopeful possibility that the past few painful months have created a significantly better understanding of the myriad qualities of our surrounding natural landscape.

In doing so, we may well have captured and embraced the many natural benefits that are sometimes either overlooked or taken for granted.

Time and time again, it's been proven by qualified professionals that developing a 'connective relationship' with a land or seascape leads to a ten-fold improvement in mental health issues.

This rightly implies that there's a cast-iron guarantee that those who regularly take gentle exercise in an appealing country lane or along a favourite stretch of Island coastline will be gaining priceless benefits of personal wellbeing.

In an island that has temporarily become a little less manic, it's also quite possible that our capabilities of hearing have been sharpened a hundredfold.

In all probability, this has resulted in the musical performances of songbirds sounding significantly louder, clearer and, as a consequence, ever more appreciated.





This in turn has added an extra level of personal fulfilment to all those brief but vital moments of ‘environmental discovery’.

In such situations, looking at nature a little more intently and listening to her a smidgen more acutely will surely have proved of paramount benefit.

Who knows, with the temporary hold on life as we once knew it, previously held attitudes and perceptions might even change our collective environmental attitudes for the better.

And, with the realisation that life doesn’t necessarily need to be continuously led in the furiously fast and competitive lane, a little more time might be set aside for a more profound appreciation of the Island’s far more sustainable ‘natural capital’.

Of course, whether or not human nature demands a quick and total return to old routines by year’s end is open to question.

But, if the lessons learned from lock-downs, self-isolation and social distancing instil a better collective appreciation of our priceless environmental attributes, then yes, perhaps we can, and will, reserve the right to view the world in a far better, brighter and greener light.

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The crock of gold

The Jersey Trees for Life charity has benefited from the gift of a field in St Clement, the property of natural therapist Diana Mossop, to be used as a nursery and educational centre. Alasair Crosby spoke to her and to the president of Jersey Trees for Life, Gerard Farnham

The view from Diana Mossop's field in St Clement is spectacular: from it you can view the coastline and the lunar landscape of rocks uncovered at low tide, stretching far out to sea. The field is fallow: the long grasses wave their golden heads gently in the breeze.

'Gold' is perhaps the defining word. Diana inherited the field from her mother; it had belonged to her Labey family for generations. Diana recalls:

'I was grieving after the death of my mother. Very early one November morning I got up and walked up the footpath to the field. It was a beautiful winter morning: cold and dry but crystal clear. When I reached the top of the lane it was about 6am and the sun was rising and the dawn sunlight flooded the field just as I arrived.

I saw this wonderful field of what looked like golden corn. I was absolutely astonished - even more so when a heron rose up out of the centre of the field and flew away in the golden light of dawn. It was magical.

'I walked across the field, and there, right where the heron had risen was a most beautiful flower, it was a little white narcissus. From my knowledge of flower essences I knew that this flower was all about purity and clarity and God-love and angelic protection. It was the most exquisite experience: the middle of winter and the sun shining and everything golden.

'The joy of that experience was the peace I gained from it, and the stunning feeling that I felt I was being blessed, that this field was like a crock of gold.

From that moment onwards that field has become incredibly important to me.'

Ever afterwards, Diana felt that this field was too good just to be used for planting potatoes - she wanted more from it than just a landowner's rental income.

In due course, she happened to meet Jersey Trees for Life (JTfL) president Gerard Farnham. She wanted to plant a hawthorn hedge at home and Gerard told her the whips had to be imported from the UK.

It suddenly struck her: 'Oh my goodness, I don't want this field just to be sitting here, useless, when it could be a crock of gold, a field of golden grass, a nursery of trees that will benefit the Island and Islanders.'

So she has gifted her field to Jersey Trees for Life so that it can be used as a tree-planting nursery. It is a legal transaction, a licence and an understanding that they can have the use of it for nine years: with a caveat that they can continue to use it afterwards if everything is going well.

In addition, Beverley Dallas-Chapman of JTfL came up with the idea that it should not just be a tree nursery, but an educational area, where young people could learn about the growing cycle of trees, plants and flowers, nature and planting - vegetables as well as trees.

It is hoped that this field will be an extension of the space JTfL uses at Howard Davis Farm where local trees are germinated from seed.

The planning and administration of the field are down to the JTfL, but of course Diana will be interested in the future of the field, as also are members of the parish municipality, who can see many ways in which the local community could be involved in its future - the object of the gift, after all, is for people to go there and to enjoy it.

Gerard said: 'We want to encourage planting and we have been publicising the idea of a possible tree nursery in the Island, but we need land to do that. So Diana's gift was timely as well as incredibly generous.

'The educational aspect is also so important, so we can show children how to collect seeds, help to keep and look after trees, and see them grow and flourish. Education is not just for young children - everybody of any age can partake in that.'

“ Oh my goodness, I don't want this field just to be sitting here, useless, when it could be a crock of gold, a field of golden grass, a nursery of trees that will benefit the Island and Islanders

This is the first season that JTfL have collected and planted seeds and germinated them.

Gerard continued: 'We have hundreds of first-year trees-oak, ash, sweet chestnut and other varieties. Part of our educational programme is to recover tree growing skills that have been lost.'

Part of what they want to do is to encourage a level of bio-security, so as to gather and grow the seeds of interesting and valuable trees, or trees that are at risk.

He said that Diana's field would be ideal for growing on generations of trees, locally: 'Although the sources of our tree always claim that the young saplings are grown in the UK, we are aware that sometimes the stock is taken to Europe, grown there and brought back to the UK again. Everybody knows about food miles these days; but there are also "tree-miles" to consider. Nobody is growing hawthorn locally, for instance, although it is a very common hedgerow plant. We are also interested in growing trees for coppicing, such as hazel and willow.'

As Diana said: 'We are just excited about the fact that we are going to create a project for the young, for the old, for the Island. It is a beautiful field - and a beautiful story.'

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Root and branch

Everyone has roots and in due course everyone branches out. Philippa Evans Bevan profiles Andrew Mitchell, founder in 2001 of ‘Global Canopy’

As the name suggests, roots, branches and the importance of abundant lofty canopies - they all have a vital capacity to reduce carbon, reduce deforestation and catalyze a transformation in financial sectors... and they are all central to the mission.

Growing up in Jersey, Andrew worked at Durrell and later travelled to Borneo where his passion for conservation took him to dizzy heights in the rainforest.



Orangutan Doyok, now Alpha Male in Southern Borneo after meeting Andrew 20 years ago.

The canopy: that place where, as Andrew says, ‘you can’t get to without climbing ropes, balloons and other difficult means, but it’s a place I can’t resist going.’

When you get there: ‘it’s an explosion of life. The canopy is where life meets the atmosphere.’

So how did Andrews’s passion for the lure of celestial canopies lead to his founding Global Canopy? ‘It created a determination to reverse the momentum of deforestation focusing on market forces, which drive two thirds of deforestation worldwide, and fuel large-scale agribusiness -, which is 80% of the problem.’

Andrew and his team of 20 people are tackling, in his words, ‘a David and Goliath task’.

Consider the weightings: 32 billion dollars are spent globally each year on protecting biodiversity, versus 92.2 trillion dollars, which is the value to tropical economies of the supply chains for beef, soy, pulp and palm oil, used in commodities all over the world.

It’s not always transparent but consumers are becoming more and more aware of the provenance of goods from biscuits to cosmetics and realizing the Amazon is in their sausage or chicken via soy, used in the meat production system.

Consumers are beginning to help green businesses and creating momentum. As Andrew points out, a shift in production systems responding to consumer pressure have the potential to be very powerful, especially when you consider that Walmart has a bigger economy than Norway.

Listening to Andrew you realize that the power of the stone in David’s sling is the tree itself: ‘Trees are brilliant – they are a Carbon Capture and storage machine, perfected by evolution.’

The numbers are simple and forests’ capture is compelling: one ton of carbon per hectare per year.

There are a billion hectares of rainforest left, which suck out one billion tons of carbon from the atmosphere for free.

Not surprisingly - for Andrew has a determined yet lyrical delivery backed by hard facts - and people listen hard to this highly qualified and passionate expert.



Andrew Mitchell.

Andrew has worked with leaders on policy, supply chain risks, and innovative finance systems linked to sustainability. He is an international thought leader on natural capital, climate change and tropical forests.

He has been a pioneer in developing innovative credit lines for banks and landscape bonds and green bonds, for climate smart agriculture primarily in Latin America and SE Asia.

He works with governments, companies and the financial sector to develop the scientific, political and business case for safeguarding natural capital that underpins water, food, energy, health and climate security, locally and globally.

“
**Trees are brilliant
 – they are a Carbon
 Capture and storage
 machine, perfected
 by evolution**

He is the Emeritus Rufford Fellow in Environmental Understanding at Oxford University and received India's Ashoka Trust Award for services to forest canopy science and for his successful efforts to include forests in the UN Climate regime and the 2015 Paris Climate Agreement,

Andrew relocated back to his roots in Jersey recently, where his message is relevant to the financial community: ‘We target the trillions of dollars of investment and lending which contribute to destroying forests and other vital natural capital, while highlighting new opportunities for sustainable investment.

‘We do not create protected areas to keep rainforests standing, but focus instead on the production, trade and financing of the key commodities responsible for agricultural expansion into tropical forests.



Cattle on the march in the Brazilian Amazon - the greatest cause of deforestation on the planet.

‘We provide data, insight and guidance for the companies, investors and governments already taking positive action, and help shine a light on those that need to do more.’

Jersey’s credibility to do more in these areas will be enhanced through working with Global Canopy. It is a great opportunity to show as a small island we can yet again punch above our weight in the ‘David and Goliath’ Natural Capital global situation.



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RURAL magazine's gardening correspondent, Gill Maccabe, raises her game during lockdown

As others sewed scrubs and face-masks for victory, our household went into full-time salad production throughout the lockdown.

As soon as it became obvious that my almost daily trip to the local shop for salad leaves would in no way be deemed essential, I realised I had to raise my game and devote more space to growing vegetables. I had always hankered after raised beds and had always admired those in friends' houses - and of course, Monty Don has them.

Quotes were gathered and many were thrown out - when did a humble railway sleeper become so expensive? Eventually in early April an area of the garden near the compost heap was cleared and the process began. Our plans became more adventurous as the days went on, until eventually we ended up with a 6sq. metre area with sides three sleepers high and a length of pole sticking out from each corner for anything to cling onto. Sweet peas are now marching up, making an attractive frame of seductive colour and scent; a feast of pale blues and pinks, drawing the eye away from the business end behind, with its serried ranks of green leaves standing to attention.

The new raised area is already draining far better than what was there previously and I have been able to build up a growing area rich in humus and bone meal and all the other good things the underlying ground didn't have, plus the height protects the growing plants from predatory slugs and any pests that our companion planting marigolds and nasturtiums don't attract first.

Finally and perhaps most importantly, I have not had one twinge of backache.

Germination began in earnest in mid-March, as the potting shed became my happy place far away from Covid 19 press conferences. I whiled away many happy, rainy hours listening to music or Woman's Hour on Radio 4; filling all sorts of containers such as cardboard egg boxes with soil and seeds, identifying each one with an old lollipop stick or similar with the seed name and date scrawled in pencil.

Gardening is so good for the soul.

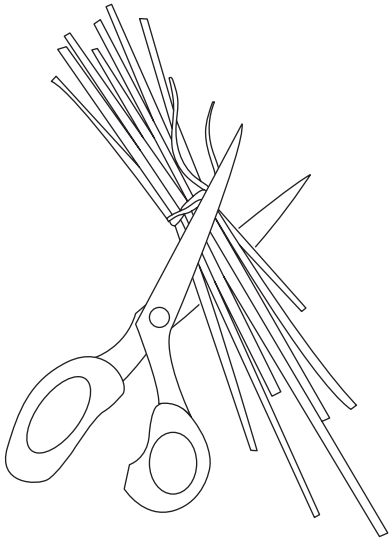
Every two weeks, as seedlings grew three or four leaves, I sowed more and so on.

I've learnt quickly that the first must-haves are the cut-and-come-again salads - you harvest the leaves, leaving the roots to continue to grow. You can start picking at one end of a line and by the time you get to the other, the leaves where you started have regrown.

Almost every day since then a bowl of home-grown salad leaves, rocket, spinach, garlic chives, parsley, swiss chard and baby kale has been at the centrepiece of our lockdown lunch. I pop out to the patch with my scissors two minutes before the gong is banged and the taste is fresh and exquisite, and the supplies show no signs of slowing down. If you don't have the space, then cut-and-come-again salad leaves can grow happily in deep pots in a sunny corner of your windowsill or balcony.

Over on the other side of the garden a newly created herb border is saving us pounds every day. I ordered a selection of top favourites from Samarès Manor for £1.99 for a 9cm pot with free delivery and they arrived the next day, complete with delivery driver Sally who just happens to be a herb garden expert. There are cheaper varieties available alongside the vegetable counter in supermarkets but I find their roots are too weak and they tend to die after a few clips, so I prefer to buy from a specialist or else use seeds.

Rosemary, sage and thyme love our coastal climate and we are also currently having great success with marjoram, coriander, oregano and lovely purple sage which smells like roast lamb when you rub its leaves. And never again will I spend a couple of pounds on a tiny cardboard box containing freeze-dried chives. I now have rows of garlic chive plants, which are chopped up with a pair of scissors every couple of weeks and placed in an airtight freezer bag for winter use.



During lockdown I...

...waved Goodbye to snails and slugs and said hello to fantastic lupines, thanks to chemical free wool snail repellent. Available from all garden centres or www.sarahraven.com

...floated through the garden collecting my wares in style in a beautiful handmade Trug - www.trugmakers.co.uk

...wore backdoor shoes (all the time). The whole family were given these for Christmas. Son and daughter-in-law arrived wearing them for Sunday lunch. Perfect for any occasion - www.backdoorshoes.co.uk

...sounded intelligent I now know the names of every plant I see, thanks to the new 'Seek' app, created in conjunction with the National Geographic Society. A free download, it uses image recognition technology to identify plants and animals. The App is called Seek by iNaturalist.

New paths, new inspiration, new life

Sally Roberts works in the herb garden at Samarès Manor and gives talks on herbs. In the first of a series of articles, she writes about the garden and about the herbs that provide her with both her work and her interest

The herbs at Samarès happily share the walled garden with the beautiful collection of roses and lavenders, and this year it has never looked better.

During the winter months new paths were laid throughout, and although the layout remains the same, it is looking brand new and bursting with life - almost as if the plants themselves are proud of their new foundation. The gardening team can also feel proud, they have tended it beautifully, and it shows.

The herbs are divided into four sections - the culinary herbs, herbs for dyeing cloth, fragrant herbs, and last, but by no means least, the medicinal herbs. Herbs have been used for thousands of years as food and medicine, for dyeing and creating all kinds of lotions and potions to soothe our souls, enhance our health and beauty, to honour and celebrate the earth and the seasons.

For the last two years, I have been delighted to give the daily herb talk in the garden during the summer months.

All kinds of people come along, from complete novices to the very experienced, and there is always pleasure to be found talking about the herbs, tasting them, smelling them, and just being amongst them.

I have always believed that growing and using herbs is one of the healthiest and most nourishing things anyone can do - and now, more than ever, we are being made aware of the need of our physical and emotional health in a whole new way.

What truly nourishes us? At the time of writing, we have had a few weeks of to think about this. Lockdown has given many people the time to discover or reconnect with their cooking, their gardens, their creativity, and what really matters to them. I have no idea whether I will be able to give herb talks here later this summer, but I do suggest that this is a perfect time to enjoy growing herbs and really using them.



Immune boosting herbs

Naturally, everyone wants to know at the moment which herbs could help build up their immune system. The good news is that most herbs will benefit our health in some way or other.

With some herbs it is primarily their nutrient content, for example, parsley - parsley is packed with vitamins, including vitamin C, A, B12 and K, and is a source of iron, potassium and magnesium, so add lots of finely chopped fresh parsley to your dishes each day.

With other herbs we are used to using in our cooking, it isn't just their flavour they can be used for, but their action on our bodily functions - our digestive system, respiratory system, circulatory system and so on.



We can drink herbal teas and infusions as well as cooking with them; we can inhale the vapours of them infused in hot water to aid our breathing, and relax or stimulate our minds. Many herbs are strongly antiseptic and anti-microbial, and have been used throughout the ages to disinfect the air in our homes, clean wounds, clear headaches and sinuses.

I tend to focus primarily on the culinary herbs during my talks, as we know they are safe for anyone to use.

Quite a number of the herbs in the medicinal section should only be used under the supervision of a qualified, professional herbalist, as they are powerful medicines indeed, and could easily contra - indicate prescription drugs you are using. Since I am unable to do the herb talks at the moment, we are creating some pots of inspiration for you with ideas of herb collections to grow for different reasons. If you follow The Botanical Gardens of Samarès Facebook page, you will have news of these herb pots, and you may even catch a video of me talking about them.

This information will also be available on the RURAL magazine website. We also have a wonderful selection of herbs for sale at our plant centre, so come and enjoy creating your own collections.

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The Scarborough Fair Collection

'Are you going to Scarborough Fair?
Parsley, Sage, Rosemary and Thyme...'

The old folk song reminds us that herbs have been used for hundreds of years - in fact thousands of years - not only to flavour our food, but to aid our health in many ways.

Indeed, it always interests me how the symbolism of herbs strikes a chord somewhere in most people's hearts - in this case, parsley for comfort or to remove bitterness, sage for strength, thyme for courage, rosemary for love and remembrance.

These herbs have been chosen as the most basic collection - how could any cook be without them? They are also extremely supportive to our health and immune system.

There could be no better time than now to begin to truly enjoy the benefits of growing your own herbs and really using them.

The pleasure and fulfilment goes way beyond simply making your food taste better. Below are some simple ideas for each of these herbs for you to begin with.

Parsley

'This beautiful herb, the emblem of joy and fertility' - Mrs Isabella Mary Beeton.



Parsley was actually revered by the ancient Greeks as a sacred herb - flat leaf parsley is the most versatile, curly leaf is slightly more bitter and textured. It is one of the most useful herbs in the kitchen, with its clean, green flavour.

It is super rich in vitamins, including Vitamin A, B12, C and K, as well as flavonoids with anti-oxidant effects, and a rich source of iron, protein, potassium and magnesium. It is so nutritious it is sad that for so many years many people have seen it merely as a garnish, and left it on the side of the plate. What a waste!

Today it has increasing prominence, used liberally in salsa verde, tabbouleh, gremolata, and chimichurri. Traditionally, English cooks have made parsley sauce to serve with fish or ham. It can, of course, be added to any fruit/vegetable juices you make for extra nutrition. Parsley butter is a delicious addition to many meats, fish and vegetables.

Medicinally, it can be drunk as a tea for water retention as it is a mild diuretic, stimulates the digestion, and eases wind in the digestive tract. It also helps to improve iron intake and absorption.

Rosemary

'There's rosemary, that's for remembrance' - William Shakespeare.



Rosemary, literally meaning 'dew of the sea', was thrown into graves to signify remembrance, and also symbolizes friendship and fidelity, often used in wedding decorations.

A strong antiseptic, it was strewn on floors or burnt in sick rooms to disinfect or freshen the air. Once popular carried in posies to guard against infectious diseases.

A stimulating plant, it can uplift the mood, sharpen and strengthen the mind, helping nervous exhaustion and anxiety. Drink it as a tea, or simmer in a pan of hot water to clear the air.

Another herb that aids digestion, often cooked with roast lamb, and delicious scattered over sautéed potatoes, or roasted vegetables, especially pumpkin or squash.

Rosemary infused oil is marvellous for massaging aching joints, and especially helpful for headaches with a stiff neck and shoulders. It has been used through the centuries as a rinse to condition the hair, and as a breath freshener.

Sage

*'He that would live for aye,
Must eat sage in May'* - Old English
Proverb.



The name derives from the Latin 'salvare' to save, and sage was also sacred to the Greeks and Romans, considered a preserver and giver of life.

It was, and is, one of the most precious medicinal herbs. Since ancient times, this powerful antiseptic was used to keep teeth clean - it was actually used during the Occupation for this - and relieve sore gums. Best known for treating colds and sore throats, a tea with honey and a slice of orange or lemon is extremely effective for this. Many women find it soothes menopausal symptoms, especially hot flushes and night sweats.

Sage also aids digestion, which is why it is often cooked with fatty meats like pork, goose and duck, also to flavour sausages and stuffing for pork or poultry.

Italians often fry it lightly in butter to pour over pasta, cook it with polenta or deep fry it as a crisp garnish. The ancient Provençal recipe 'aigo bouido' is used as a remedy for hangovers and exhaustion, and is simply garlic, sage and a little olive oil boiled for 15 minutes in a pan of water, strain, then gently pour over a fresh egg yolk. Stir until the yolk thickens the infused water.

Thyme

*'I know a bank where the wild thyme
blows'* - William Shakespeare.



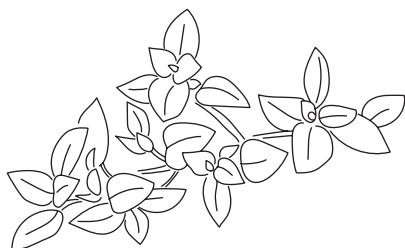
In the Middle Ages, thyme was tucked under pillows to ensure a good night's sleep, keeping nightmares away. Women gave their knights a sprig to put in their clothing or armour to fill them with courage. Powerfully antiseptic, it was also used as a strewing herb in times of plague throughout history.

It is one of its principal constituents, thymol, that is so effective, and today it is used in cough medicines and lozenges, mouthwashes and ointments. Like sage, it makes a wonderful infusion for sore throats to drink or gargle with. Anti-microbial, it also acts as an expectorant.

Of course, no cook would be without thyme - an essential ingredient in a bouquet garni along with parsley and bay. Tie with string and add to casseroles, the flavours withstand long, slow cooking. Wonderful with most roasted meats or vegetables, and classic in stuffings and marinades.

Za'atar is the Arabic name for wild thyme, and we know this now as a popular seasoning made with thyme, salt, sesame seeds and sumac to sprinkle over our dishes, or simply as a dip alongside olive oil and flatbreads. Delicious.

Lemon Thyme



Once you have cooked with lemon thyme, it's hard to be without it - the combination of the lemon flavour with the thyme creates a softer, gentler flavour. If you find a thyme tea or infusion too strong, use lemon thyme.

It is perfect tucked under the skin of a chicken for roasting, and is subtle enough to work with fish. Lemon thyme also works in sweet recipes - biscuits, creamy desserts and cakes. It gives an earthy, herby flavour to homemade lemonade, and not to be forgotten in cocktails either...

Try a simple vinaigrette with it - whisk 2 tablespoons of lemon juice with 4 tablespoons of olive oil, 1 tablespoon of lemon thyme leaves, salt and pepper. Serve not just on salad, but with grilled fish or chicken, new potatoes, green beans, and my favourite - with carrots.

It also contains the precious thymol, so has an antiseptic quality as does common thyme.

A blot on the landscape

Disused glasshouses - in various stages of decrepitude - are not exactly the best adornments of the Island's rural landscape. What to do with them? Demolish them? If only! Retired glasshouse grower Kevin Hervé and his son-in-law, Simon Cousins of Agri-Co, explained some of the problems to Alasdair Crosby

If you turn off the Rue des Nouettes following the signs to Agri-Co's business premises, the landscape looks suddenly... well... dystopian: the approach to the premises is lined with empty glasshouses, in which the only things to be seen growing are weeds.

It is a heart-breaking sight for anyone who remembers this as the business premises of Harmony Produce - the glasshouses gleaming bright and filled with a crop of ripening tomatoes, specifically a sweet baby plum tomato on the vine branded 'Jersey Jewel'. The buildings stand now as a monument to an industry failed - but not through its own fault. The stars in their courses were set against it.

Retired glasshouse grower Kevin Hervé was the owner of Harmony Produce. Part of the site is now let to Agri-Co, the agricultural engineering business of which his son-in-law, Simon Cousins, is managing director.

'Protected crops used to be a thriving export business and a vibrant part of the economy,' said Kevin, 'but everything turned against it to make it non-viable: high freight costs, lack of subsidy compared to EU producers which made their crops cheaper, the cost of heating, light and water.. Jersey's crop was just uncompetitive.

To cap it all, in 2007 a huge glasshouse complex, "Thanet Earth", was built in Kent. The gas came from Russia; the money came from EU as did the cheap labour and growing skills. They could grow these things for virtually nothing and they were 20 minutes away from the nearest supermarket depot.

'Within 12 months of Thanet Earth opening, the Jersey industry, except for one supplier supplying the local market, had packed up.'

So, with the protected crop sector now as much a part of 'temps passé' as cider making, what can be done with the redundant glasshouses?



That, of course, is not just a problem for Kevin and Simon; there are still many redundant glasshouse sites around the Island. They outlined the various possibilities that are often mentioned to deal with the problem:

Demolish them and return the areas to green field sites?

Simon said: 'Certainly an option, but we would be expected to do this at our own expense - and the costs of doing so are eye-watering. Not just tearing down glasshouses, it's removing concrete from the ground, for example and making sure that there's no pollution under the boiler houses.

'Hardliners say that these costs should have been in the owner's original business plan. In our case, these costs amount to perhaps £2m.



Would a finance company set aside £2m to knock down a nice new office in town if they decided to move away, and return the site to the usage that was there before? We certainly could not afford to demolish them.'

Use the site for housing development?

'In our own case,' said Kevin, 'the site has no particular advantage for development. The approach to it is via a narrow Green Lane; there are few public amenities within walking distance. If it were at all possible, we would like to see an agricultural use returned to the site, but we would have to fund this ourselves. The answer would be to allow us a partial development of some houses, the sale of which would fund the conversion of the rest of the area. But that would entail Planning permission and doubtless a public inquiry - a huge cost in itself.

'It needs to be remembered that although this site was providing an income for my family for decades, the business and the market that created that income was snatched away from us. Latterly, before packing it in, we were trading at a loss. We simply do not have the funds to pay for such large scale conversion or redevelopment.'

Could there be opportunities for glasshouse sites to be used for other purposes?

Simon answered: 'Maybe, but it would have to be for a purpose that was viable. The cost of maintaining the glasshouse structures, some of which are over 40 years old, is enormous.

'We have tried to advertise them for agricultural use but any interested parties quibbled at the rent that would need to be charged to cover the maintenance costs, or there was issues about obtaining "change of use" permission.'

And Kevin added: 'Nobody wants to see the countryside built over - certainly not us - we have been a farming family for generations. It would be sensible to knock down the glasshouses if the costs of doing so could be recovered.

'So - what can we do with it? We don't want to retain redundant, unsightly, and potentially unsafe glass; we can't afford to knock it down; we can't afford to re-develop it; potential tenants can't afford the rental or we can't obtain "change of use" permission.

'So, we are stuck. We've tried everything.

'Seemingly there is no way out.'



From left to right: Charles, John and Alan Le Maistre with Ringo the horse.

Back to the future

Farming with horses, wheat, oats, Jersey flour for Jersey bread...no, not a description of Jersey farming in the past, but of farming at Le Tacheron Farm, Trinity in 2020. Alasdair Crosby met cousins John and Charles Le Maistre

The word 'Le Tacheron' is Jèrriais for 'the team' - a group of three workers, usually working together in the potato fields. The team at Le Tacheron Farm is also a team: three family members united by a belief not just in traditional farming, but in its applicability to farming in the 21st Century.

The three - John Le Maistre and his cousins, the twins Charles and Alan Le Maistre - are growing wheat - a traditional variety grown in Jersey in the 19th Century - and Maris Widgeon, another heritage variety. Other grains they are growing are einkorn and spelt - originally harvested in prehistory by the earliest farmers.

Also in their range of crops are old-fashioned 'naked oats' (oats without hulls), which can be rolled or ground into flour with minimal processing, yielding a nutritious and flavourful food with a variety of uses... including porridge. This August they aim to produce the first Jersey porridge oats for very many years - and possibly oat flour as well.

They cultivate their crops, whenever possible, by horse-power. They own two shire horses, two miniature Shetlands and a Normandy cob. The bigger of the two shires, Big Ben, stands at 19.1 hands - about as big as you can get. Their mechanical equipment consists of lightweight vintage machinery, including a ground driven reaper binder and a couple of classic tractors.

They own a stone mill imported from Austria, and this year they started milling for the first time to sell to the general public. Now they are milling once or twice a week, making a variety of flour types.

If they had to name a mentor, it would probably be the eminent 19th Century Jerseyman, Sir John Le Couteur, who undertook a sustained scientific study of wheat and produced several books on agriculture, among them *On the Varieties, Properties, and Classification of Wheat* (1836).

“**No one has grown the old Jersey grain since the 1830s, so we thought that if we ended up growing them the old-fashioned way in Jersey, with horses, we’d be doing something pretty special**

Charles said: ‘We are growing Le Couteur’s grain - we had it released from a seed bank in the UK, the John Innes Centre. We are trying to make all our growing methods replicate what was done at that time.

‘We followed Le Couteur’s books, planting on the same dates that he did.’

Their dream is to have their own “landrace” [local traditional variety] including Le Couteur’s wheat combined with the Maris Widgeon variety.

He continued: ‘No one has grown the old Jersey grain since the 1830s, so we thought that if we ended up growing them the old-fashioned way in Jersey, with horses, we’d be doing something pretty special. Le Couteur’s work inspired us to try to combine sustainable agriculture with preserving Jersey historic and traditional methods of farming.



John Le Maistre with stalk of grain.

We realised that pretty much all the features round the Island’s old farm buildings, such as the Jersey arch, everything was designed around horses - and in particular growing wheat. Everyone was growing their own wheat and straw back then. That’s how we stumbled across the idea of growing some Jersey grains in the old-fashioned method’.

Oats and wheat were commonly grown in the Island until after the Occupation decade so as to feed working horses.

So not an everyday Jersey farming story. Why did they choose to farm in this way?

John agreed to the extent that it was a lifestyle choice, but added: ‘Everyone queried what we were doing! When we planted wheat, the general consensus was that unless you were planting thousands of acres of wheat in East Anglia or America you couldn’t make it work financially and it wasn’t worthwhile.

'They thought we were mad! But when people started to worry about securing local food production - a worry exacerbated by the coronavirus emergency - and what Jersey could produce... and when they realised we were making Jersey flour - there was a complete reversal!

'With us, this has been a hobby that's grown into a farm. We've done it, because we love it, and it couldn't be further from any commercial incentive, because we have not been doing it for money - it's just something we believe in.

'A lot of people are behind us, and they support us because they believe in the message. Farming is in your blood - certainly in our blood. It is a lifestyle, not a commercial occupation.'

Charles continued: 'We grew up with our grand-father, Charles Allan Le Maistre, who farmed from Les Près Manor, Grouville. He loved working with horses - as we do. Now we plough and do more with horses than we've ever done before.

If we didn't have a farm to justify working our horses, our past experience would all have dissipated by now. A lot of what we do is about preserving the past and also trying to farm in a way that we believe is sustainable and right.

'The rest of the world is slowly catching up with us. People realise that sustainability is important and that always using the most commercial crop or species is not always the best way to farm. In short, we think that what we are doing is the right thing to do.'

“ **A lot of people are behind us, and they support us because they believe in the message. Farming is in your blood - certainly in our blood. It is a lifestyle, not a commercial occupation**

John added: 'We had a cracking upbringing on the family farm. We have got kids, and to bring them up in the same way is really good for them. We grew up surrounded by animals and fields, imbued with countryside values. And for our children to experience who we are, they need to experience us doing what we love. They are beginning to help us on the farm. We hope it will shape their character in the same way that it has shaped ours.'

They currently grow wheat for threshing at the Samarès Manor and Steam Museum threshing events. They also mill at the Quétivel Mill twice a year; the National Trust sells a small amount of flour made from their wheat in their shops. For Le Tacheron, the coronavirus cloud has had a silver lining, since so many households have been experimenting with home baking during lockdown and Le Tacheron has been running an on-line baking competition called 'Knead to Stay at Home' - further details available at vintagefarm@outlook.com.

'Without coronavirus it would have been a struggle to get going this year, Charles said. 'We've been pouring money into the farm. But it has had to find its legs to pick up some momentum, so we could justify it. We have an honesty box in La Verte Rue, Trinity - we think the first time flour has been put into an honesty box! Flour is also stocked at Scoop, Midland Stores and Holme Grown.



Charles with Ringo, harrowing the field.



A moment of rest for Charles, John and Alan.

‘The nice thing is that people are really enjoying it, so they are not just buying our flour for the sake of it. It turns out that it’s good flour as well!’

John added: ‘We knew that we had really good heritage grain, and that milling it with a granite mill is far different from modern stainless steel mills. It is the quality of the flour that counts - that’s not just a marketing slogan.’

Le Tacheron is not centred on some old Jersey farmhouse, but there are four fields above Bouley Bay, within walking distance from the two homes of John and Charles. Alan also lives nearby in Trinity. In addition there are two fields near Rozel and two more elsewhere in Trinity. The land area totals 100 vergées. They have a small beef herd, goats and sheep and a few vegetable crops, such as ‘gourmet garlic’.

Hops grow in the hedges and they grow barley, suggesting, perhaps, a future Jersey beer from Jersey hops.

“ **We had a cracking upbringing on the family farm. We have got kids, and to bring them up in the same way is really good for them. We grew up surrounded by animals and fields, imbued with countryside values. And for our children to experience who we are, they need to experience us doing what we love**

They make cider every year... bread, cider and beer - a good definition for ‘self-sustainability’.

John, who is the one of the trio who spends most time on the farm (the others have other jobs to support them), said: ‘The more you get involved with farming, the more you realise everything is about the weather and the timing of the harvest.

‘Our grain will be ready in early September, but it is a bit of an unknown what’s going to happen to threshing this year. It has taken three years and an awful lot of man-hours to get to where we’ve got to. It’s still pretty fragile, but I think we’re just about getting there! Costs were astronomical to start with but we have had a lot of support from family and friends, such as Raoul Le Mière, Charles Le Couteur and Vincent Obbard... without their support we couldn’t have done it.

‘We feel we are part of a backwards revolution - back to the future.’

A case study

Alasdair Crosby paid a visit to Woodlands Farm, Mont-à-l'Abbé - to discover their own take on 'farming diversification'

Anyone driving up the Grande Route de St Jean since the start of 'lockdown' in March will have seen the large notice on the left hand side of the road, just past the Union Inn, advertising 'home deliveries' from Woodlands Farm Butchers.

Likewise, pointing down the lane that emerges just there, for many past Jersey Royal seasons there has been a notice advertising their availability at 'The Potato Shack'. This year, it is not just Jersey Royals and some fruit and vegetables that are available, but also an on-farm café serving - so far - breakfasts and brunches- and hoping soon to expand into lunches as well.

Both these are diversifications of the long-established Woodlands Farm business and show just how much the farm has changed emphasis over recent years.

Woodlands is the family farm of Richard and Nicki Le Boutillier, who manage the farm with their adult children, Charles and Bryony.



Brother and sister Charles and Bryony Le Boutillier.

It is Bryony that has pioneered the conversion of the old 'Potato Shack' (which she calls her old 'Wendy House') into its new incarnation of a much expanded 'honesty box' selection of farm and local produce (still including their own Jersey Royals, of course) and adjacent restaurant-café.

The new building looks very much as if it were a converted farm cottage rather than being a 'new build'. A thick wooden beam in the ceiling comes from an old dead tree that once stood near to the Shack. It was ready to open in March... But then along came Coronavirus and that was that.

At the time of writing in June it has finally opened, with 'social distanced' tables available inside and similarly spaced outside tables on the adjacent grass.

Bryony had been working in New Zealand in a hospital, before the Island called out to her from afar and brought her home, together with her husband, Carl, an engineer.

'There was a lot of this sort of café culture in New Zealand - we knew we wanted to bring a piece of this home with us,' she said.

She has been back on the farm for the past five years, taking over the Potato Shack and converting it first into a small farm shop, open during the Jersey Royal season.

'It went so well,' she said, 'that we wanted to serve some of this food we were selling, some of these amazing, seasonal, local products that work together. So that inspired the creation of the new building - ready to open just in time for coronavirus!'

Carl is head of physics at Hautlieu, but helps at the Shack at free moments. He was very much involved in the planning and construction process.

The third member of the managing team is the Jersey chef, Claire Allenet, who ensures that everything served is seasonal, homemade and - where possible - grown on the farm.

Claire trained at Prue Leith's School of Food and Wine in London then worked widely in the food and hospitality sector in both the UK and France, returning to Jersey to work at Longueville Manor Hotel.

“ **What I want to achieve is seasonal produce at its best and made as appetising and as interesting as possible**

She then ran her own business, 'Nourish' for six years providing restaurant quality food for private and commercial functions at homes or offices.

'I was happy with what I achieved,' she said, 'but it was time for a change. Here, at Woodlands Farm, I have found an enthusiasm for local, seasonal and home-made food equal to my own. We share the same view and same goal... so it is a match made in heaven! If I had my own place, this is also what I would have done.'

She continued: 'I have always been interested in local and home-grown produce and that has played a huge part in my life and inspired me to want to become a chef. That shows in the menu we have tried to achieve here. There is beef from Woodlands Farm, garden herbs and salads, local crab (it helps that my partner, Ed Egré, is a fisherman!) and of course Woodlands Farm Jersey Royals, which we use in 'Woodlands hash' and combine with lemon to create a 'lemon and potato cake' - a surprising combination, perhaps, but a very popular one with the customers!

'What I want to achieve is seasonal produce at its best and made as appetising and as interesting as possible.'

She hopes to move into providing a lunch menu as well - dependant on whether a sous-chef with the same interests and ambitions can be found.

'We're on an amazing journey,' she said, 'but an exhausting one! We are really pleased with the support we've had... but it's just taken off a little bit better and faster than we thought it would!'



Left-right: Chef Claire Allenet, manager Bryony, Le Bouillier and waitress Natalia.

Down the lane in the farmyard area is the kitchen where Bryony has established 'La Crémère'. Originally the name of an independent cottage industry making salted caramel sauce, Bryony acquired the business, which makes gelato for the Shack as well as continuing to make salted caramel sauce products from Jersey products to sell at other retail outlets around the Island. There are all sorts of plans to make other products.

“ There was a lot of this sort of café culture in New Zealand – we knew we wanted to bring a piece of this home with us

Elsewhere in the farmyard area is the Woodlands Farm butchers shop, established in 2013 in partnership with Portuguese butchers Joe and Avelino.

'My mother has always rated Jersey beef,' Bryony said. 'Joe helped her and we sold beef from a chest freezer. The butchers shop stemmed from that. We thought there would be a market for Jersey beef; it was just that people didn't know about it. Originally we just supplied hotels and restaurants, then retail customers started coming to the door.'



Butchers Joe and Avelino with Charles Le Bouillier behind.

'We never advertised; word just spread and now the retail side is a really big part of it. We re-designed the shop last Christmas to make it more retail customer friendly.'

She continued: 'Woodlands Butchers provide a full range of meat products, since customers don't just want to only buy Jersey beef and have to buy other products from other suppliers.'

Some hotels want Irish beef, for example, but the Jersey beef from the farm's Jersey-Angus cross beef herd is a growing part of the business.'

When coronavirus struck, they started home deliveries and erected the notice on the main road - that has helped enormously with retail sales.

As Bryony said: 'It was an overwhelmingly positive aspect of the coronavirus emergency!'

They intend to continue their home deliveries. As Charles said: 'It was the first time we ever advertised; people love the service.'

We have also seen long queues outside the shop doors on Fridays and Saturdays - we have had to take on an extra butcher.'

There was, he said an ever-increasing interest in local beef, to cater for that, a new 'hanging room' has been created, where the beef carcasses can be hung and matured for 28 days.

'The amount of beef imported into Jersey is shocking,' Charles said. 'It's worth millions of pounds. We have a commitment to local food production and our beef is part of that commitment.'

The farm's dairy milking herd has also expanded and now totals 260 milking cows.

He continued: '80 to 90 per cent of the food our beef animals eat comes from land which, if not utilised, would be wasted - such as meadows that aren't suitable for growing crops or too wet.'

What does 'diversification in farming mean?' Woodlands Farm provides an interesting and attractive case study.



All the food at the Shack Cafe is homemade by Claire Allener.

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The gentle giant

Ruth Le Cocq met Ajax, the gentle giant of a shire horse and his owner, Alan Roberts





When Alan Roberts first set eyes on the gentle giant of a horse standing in front of him, he named him Ajax, after one of the ships in Admiral Lord Nelson's fleet, which secured victory at The Battle of Trafalgar.

At that time, he had no idea the Shire horse would carry him through the streets of the City of London, nor provide him with the opportunity to participate in The Lord Mayor's Show in 2021.

And he could not have foreseen that his move from Guernsey to Jersey, to take advantage of the better riding opportunities, would result in him nursing his horse back to health while sustaining a debilitating injury all of his own.

From that day in Cheshire when Alan met Ajax for the first time, it appears that serendipity took a hand, or rather a hoof, in what happened next. A pulled tendon and a broken bone in the horse's foot meant there was no possibility of Alan continuing to explore the Island's countryside while out riding with the Jersey Drag Hunt.

“ I didn't want a field ornament so I needed to find Ajax a purpose or I would have had to let him go and that would have broken my heart because we have a really strong relationship

Then, last year, Ajax struck the back of Alan's heel with a hoof, inadvertently severing the Achilles tendon and rendering his owner even lamer than his horse had been. The symbolism of this injury was not lost on Alan - Ajax was also the name of the tragic Greek hero who fought alongside Achilles in the Trojan Wars.

'Three years ago I had an injured horse and I didn't know what I was going to do.

I was just feeding him month after month while I waited to see whether he was going to recover as a light hack or whether it was game over,' he remembered, 'and then last year I was on crutches!'

Ajax recovered but Alan was left with a dilemma. His horse could only be ridden at a walk.

'I didn't want a field ornament so I needed to find Ajax a purpose or I would have had to let him go and that would have broken my heart because we have a really strong relationship,' said Alan.

The unlikely answer was found in London where the streets may no longer be paved in gold, but where the sound of hammering hooves can still be heard from time to time.



“ Every season is a bonus with Ajax now. He looks great, he’s sound and he can really work a crowd

Alan, a regular visitor to London, is also a member of the Worshipful Company of Coopers, a livery company of barrel and cask makers founded in the 16th century. Around that time, Henry VIII made it illegal to breed small horses because knights in armour were getting heavier and needed heavy horses to carry them into battle. That historical connection prompted the Clerk of the Coopers Company to invite Ajax to become the mascot for the organisation.

So, I took Ajax to London and he was invested as a Liveryman of the Worshipful Company of Coopers and now I take him over once a year to take part in ceremonial duties,’ said Alan.

This is not quite as easy as it sounds.

‘The logistics of getting a horse into London has a few more components that taking a pushbike or a motorbike over and parking it easily,’ he laughed.

The two travel by ferry to Portsmouth and then stay with some of Alan’s friends with polo ponies in Hampshire.

Then we springboard into the City of London in a trailer and we stable with the City of London Police Mounted Branch near Guildhall, their headquarters are under the police station at Wood Street “nick”, where there are stables for about 10 horses,’ he explained.

Once there, Alan and Ajax are provided with a police horse escort and they go out on a beat patrols around the City, including St Paul’s Cathedral to help settle Ajax into city life.

‘Last year we rode from Guildhall to the Tower of London where there was a Guard of Honour for a Coopers’ dinner. Outside the City, Ajax was invited to deliver beer with the Hook Norton Brewery in the Cotswolds - it has four Shires and delivers beer by Shire horse dray.’

Since then, Ajax has been invited to join the Shire Horse Society Display Team and may yet appear alongside the Household Cavalry drum horses in Hyde Park and in the Lord Mayor’s Show in 2021.

‘It’ll be an interesting challenge,’ admitted Alan, ‘because Ajax hasn’t been exposed to military music before, but life is to be lived and he’s a cool dude!’

A desensitisation programme has been helping Ajax get used to a variety of sights and sounds, although this has had to be put on hold during the current lockdown situation.

Plans to spend three months in the UK taking part in the Cotswold Three Counties Show, at the invitation of the Shire Society, and visiting RAF Brize Norton, which is affiliated to Coopers Livery Company, have also been postponed.

In the meantime, Ajax may be invited to take part in the Remembrance Day service in Jersey again even though last year things didn't quite go to plan.

'Ajax doesn't like bad weather. Last year he voted with his feet. He was fully loaded with two wooden casks on each side of his pack saddle and walking calmly in hand through The Parade.

“ It'll be an interesting challenge, ...because Ajax hasn't been exposed to military music before, but life is to be lived and he's a cool dude!

Unfortunately, a blast of cold, wind and rain came and he took off, across The Parade, past the Ambulance Station at a brisk trot, finally tucking calmly into Haute Vallee School where he found some grass!

Fortunately, no harm was done.



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Interiors

Inspired by nature

Bringing the outside inside – by Jane Bailey of Jane Bailey Decors

I love being outdoors, especially at this time of year. It is a fact, however, that our homes are the most important spaces in our lives and also have a huge impact on our health and happiness.

A growing trend in the world of Interiors is 'Biophilic Design'. As we spend, on average, up to 90% of our time indoors it makes sense to try and decorate and furnish our homes with nature inspired designs to help us feel closer to the great outdoors.

So, what is Biophilic Design? It's all about natural elements, natural materials, natural colours and shapes and animals. Research shows that incorporating direct or indirect elements of nature into our homes has a role in reducing stress and balancing blood pressure levels and heart rates. It's also been scientifically proven to increase productivity, creativity and feelings of well-being.

Some simple ways to make yours a Biophilic home are:

- Making the most of available natural light and views;
- Adding greenery in pots, trailing plants hanging from the ceiling, an herb garden on the kitchen windowsill;
- Including natural colours and patterns;
- Use wood and other natural materials for furniture, flooring or even wall panels;



Jane Bailey (right) explores biophilic designs at a friend's home.

- Making the most of sensory accessories such as cosy throws and quilts, plump cushions, fluffy towels etc;
- Using gentle lighting and calming scents.

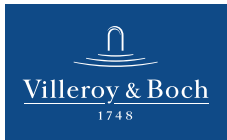
There is an abundance of inspiration in Jersey - in the lanes, countryside and beaches. Since our lockdown experience, when traffic was very little and pollution much lower, the natural beauty of the Island shone through and looked even more vibrant. The stunning greens and blues of the sea against the cloudless sky, showing the whole spectrum of calming colours ideal for a bedroom, for instance.

The spring flowers against the many shades of greens and greys in the hedgerows provide great inspiration for fabrics and wallpapers. Reservoir walks with many species of trees in dappled shade gives an idea for mood lighting in the home. Endless possibilities wherever you look.

The lockdown experience may have been unprecedented in our lifetime but not altogether the worst possible time. It's given many of us the chance we might not have had to spend quality hours outside with nature! Hopefully, we won't be going back into lockdown - but if we do, you could adapt a Biophilic design to your home, inspired by our wonderful Island and feel close to nature inside and out.

If you'd like help in achieving your Biophilic designed home call me on 07797 723465 or email me at jane@janebaileydecors.co.uk





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R O M E R I L S
home interiors



Prefabrication Evolution For The Sustainable Age

Hamilton outside.

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

Prefabricated manufactured houses are becoming more sophisticated, and architects are increasingly using this method to create innovative designs. The concept of prefabricated houses has moved a very long way from the cheap and functional prefabs of post-war Britain. Architects are cottoning on to the wide range of high-quality materials and design options available when using a controlled manufacturing process.

Baufritz houses are assembled at their huge Bavarian manufacturing plant, combining advanced computer-controlled machines and highly skilled master craftsmen.

Materials are carefully selected to be both sustainable and durable. Larch and Spruce trees are ideally suited to timber framed housebuilding and have a proven track record, having been used for millennia in alpine buildings.

Baufritz has pioneered a design led approach, which combines their manufacturing knowledge with an excellent customer service wrapper to help you realise your housebuilding vision. Rather than creating pattern houses, Baufritz uses prefabrication to create individual custom designs.

As a first step you meet with Jersey team manager Robert Lumme, to discuss ideas and requirements for your new home. He will assign your project account manager to deliver clear, honest answers from start to finish of your building project .

Experienced house designers prepare drawings for you and submit a planning application for your new self-build home on your behalf. The building contract is signed based on the planning application, drawings and accompanying cost calculation. Now for the enjoyable part:

Baufritz' architects and engineers will complete the design and calculations for the ground works, structure and building services of the house.

You will be invited to come to their state-of-the-art design centre in Germany to set out your specifications. Here you 'll be inspired by their show homes and design centre and make choices regarding floors, windows, cladding, doors, roof tiles etc with advice from their expert designers.

Cliff House.



Because Baufritz are house manufacturers rather than builders, all combinations of elements have been designed to integrate perfectly. Although you can select what you desire, their specialists will guide you towards combinations which are known to work. By using a sophisticated quality control process and continuous improvement feedback loops, they are always improving their final product.

The controlled environment of a manufacturing plant is better suited to these processes than a building site open to the elements. Your house is now ready for manufacturing.

The groundworks and preparation for your self-build home assembly will be performed by their building partners on-site. All large construction elements will be precisely prefabricated by the joiners and carpenters in their German factory. They deliver all elements to the building site where their specialised team will assemble your Baufritz house. Their teams of craftsmen will then complete the fit-out of your house.

There are clear advantages to this process. Houses are erected in days, with a very sophisticated quality control process being implemented, resulting in a better engineered final product.

In the area of climate change mitigation, ecological considerations become important. Baufritz are able to deliver a range of possibilities for optimised energy use - photovoltaic, heat pumps, fuel cells, internal current storage or solar thermal systems. They have also created a number of houses which meet 'Passive House' standards for energy efficiency. They are pioneers in the creation of healthy buildings. Natural materials are our main raw materials. Taking them from sustainable sources saves vast amounts of climate damaging CO₂. Baufritz believes that a house should protect occupants from external influences that may adversely affect their wellbeing. Their work with building biologists and environmental specialists has ensured Baufritz houses provide the healthiest possible living environment, by focusing on only using natural building material.

Start your self-build journey and create a bespoke eco-house. You can be part of the Prefabrication evolution by partnering with Baufritz.

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

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

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

*See their website: www.baufritz.co.uk
Phone contact: 01223 235 632 or
e-mail: enquiries@baufritz.co.uk

Sampling centre interior elements selection.




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Creating a safe store in a storm

Manager of Waitrose's St Saviour branch Marion Gorrod described to Alasdair Crosby some of the challenges of providing a supermarket service in the midst of Covid 19



Everybody has to eat. That is at least one advantage of running a retail food business at a time when people are being urged to stay at home, except for necessary exercise and to buy essential supplies.

'On the Monday morning of 23 March we started social distancing,' said Waitrose St Saviour branch manager Marion Gorrod. 'We were one of the first retailers in the Island to do this.'

Jersey, in its lockdown and social distancing preparations, was actually ahead of the UK by a few days.

So, she said, Jersey Waitrose branches worked with the central team on shaping their preparations for the UK branches.

'We had to plan very quickly and come up with decisions on how to operate within government lockdown measures,' she said. 'We had to decide on what worked and what didn't work and give our feedback to our UK counterparts. It was great for us to contribute to our UK business - rather than vice-versa!'

'What the crisis taught me was that sometimes you have to be very brave and do things hard and fast where previously you have "over risked assessed" it. We literally had to put changes in place at eight hours' notice.'

To maintain social distancing, Waitrose had to limit the number of customers in the shop at any one time, so as a result they had to discourage customers from chatting to chance-met acquaintances and to move them on politely.

But things were mostly very calm; Marion said: 'all our partners know the location of the crowding hotspots, where people tend to browse a little bit more, such as fruit and veg, the bakery and meat aisles.

'Customers didn't dawdle because they were being thoughtless, only because they didn't realise the implications. As soon as we explained to them why we were asking them to complete their shopping as quickly as possible, it clicked that by dawdling inside someone else had to queue for longer outside!'

“**We had to plan very quickly and come up with decisions on how to operate within government lockdown measures**

There was no belligerent 'Don't you try telling *me* what to do!' attitude. 'Customers did get a bit frustrated with the queueing and also during the "vintage and vulnerable hour" there were some heated exchanges between queuing customers, when someone looked neither sufficiently vintage nor vulnerable enough to merit being in the queue ahead of them. How can people prove that they are vulnerable? But on the whole, people were gracious and respectful.

'Sometimes we got people who didn't want to queue and got quite er... articulate about it! We had to explain it was both their safety and that of our partners that was the issue. As branch manager I am ultimately responsible for delivering the safety of both customers and partners - and social distancing was the law. As soon as you reminded them of that, it was amazing to see the change in them.'

'Mostly there was some great banter between our Partners on door duty and the queuing customers: during the hot weather we were asked if we could get the deckchairs and umbrellas out - "it'll be as good as the beach... can we get a band to play?"'



It meant we got to know our customers better, which was fantastic.'

She continued: 'To begin with, when people were staying at home and could do their shopping any day of the week, they still all went on a Saturday, because that was the day they were used to doing it. They have since learnt that Saturday is not always ideal and it is really interesting to see how the trade is now spread across the week. We don't get so many peaks and troughs. With social distancing in place, it actually makes for a finer customer experience.'

Food sales in general are still higher than average for the time of year and with many Islanders electing not to travel on holiday so much this summer, that looks like being the case for a while to come.

Waitrose community support activities during lockdown included free tea, coffee and biscuits provided for the Nightingale Hospital construction workers and supporting the Salvation Army with groceries which they distributed to Islanders. On Liberation Day, Waitrose vans covered in bunting delivered 350 cream teas to the elderly alone or in care homes.

As with so many other companies, free home deliveries were suddenly (after the first 24 hours of lock-down) a prominent part of the business - especially for those who were self-isolating or shielding. Deliveries were not something that Waitrose shops in Jersey had done before; at one time, they were doing up to 300 orders a week. As long as customers still have to self-isolate, they will continue this service.

'Profit may be in volume - but we are not always about profit,' said Marion.

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Health and wellbeing in your older years

A possibility or an oxymoron? That is the question posed by Helen O'Meara of CI Home Care

The recent pandemic has certainly shone a light on aspects of what health and wellbeing means for us all - especially the elderly. It's a long time since we have seen as many images of older people in the media.

Had I been writing this article at the end of last year I would probably have led with general comments on maintaining independence, social interaction, mental health, mobility and nutrition. The importance of these factors remains true. But today it seems topical to focus on the impact of one of the key choices we make about ageing - at home or in a home.

We have all seen the images of virus spread with heart-breaking results in some residential care homes around the world. And even in those homes not infected by Covid, most residents have been very significantly affected via fear and loss of liberty - varying from the loss of the right to have outside visitors to the need to shield in their own rooms.

My own mother-in-law was not only very anxious about contracting Covid and confined to the indoors of her residential home, but limited to her own bedroom, including for all meals, for weeks. She did get depressed. Although those elderly still in their own homes may have had a little more liberty, they still had to cease social contact and shield themselves.

Which setting is right for you - at home or in a home - varies as much from person to person in 'normal' life as during Covid. We all have different priorities. The fact that you are reading this magazine may indicate that the outdoors and possibly your pets or garden are very important to you? Therefore, staying at home may be more appealing. For someone else constant social interaction may be a priority. Happily, we are all different!

One of the many keys to wellbeing is to register that we do have these choices about how and where to age and to investigate - ideally before we have to make them! Much of the research on wellbeing in older age indicates that psychological health is as important as physical. And that maintaining control and making independent choices is a key part of that psychological health.

Another key is to register that the choice made on Day 1 does not have to be the choice we live with for the rest of our lives. Professionals talk about 'the care continuum' - the progression from a little bit of support at home, e.g. with housework and shopping at one end of the spectrum to full on live-in care at home or residential or nursing care in a home at the other. There are many steps in-between and many elderly Jersey residents enjoy the choice to stay at home with the support of an increasing number of care visits a day to help not just with the home but with personal care, taking medication and so on.

And yet another recognised component of psychological wellbeing: counting our blessings! We are blessed in Jersey with a level of choice about how we age that simply does not exist everywhere else in the world. Home care is as regulated in Jersey as residential care. Financial support is available for both. For some from the outset; for others after meeting certain criteria - but nobody needs to lose their home to finance care the way we read about in the UK.

Speak to some home care agencies, visit a residential home, inform yourselves about the Long Term Care Scheme. Counting blessings, maintaining choice, control and independence - they're all critical components of a healthy old age... wherever and however we choose to live it!



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A Katie Blake Balmoral 4-Seater Garden Furniture Set! (Worth £795)



Together with Le Quesne's Garden Centre we are offering one lucky reader the chance to win a Katie Blake Balmoral 4-seater garden furniture set worth £795

Katie Blake garden furniture, exclusively available from Le Quesne's Garden Centre, is renowned for its high quality products and service.

It is designed with a busy family in mind and is virtually maintenance free requiring little or no effort to keep it fresh looking. The furniture comes with a 10 year guarantee which is a considerable time out in your garden!

The Katie Blake Balmoral range features ergonomically designed stacking chairs which offer convenience and practicality without sacrificing comfort.

The slender, curved frames are wrapped with durable high-quality flat rattan, making them extremely comfortable as well as highly weather resistant.

The chairs themselves feature curved backs and wide armrests for a more comfortable seating position and also include plum coloured cushions and 2.5m parasol.



To be in with a chance of winning this amazing prize, simply tell us;

How long is the Katie Blake garden furniture guaranteed for?

- A: 1 year
- B: 5 years
- C: 10 years

Please enter online at ruraljersey.co.uk/competition

All entries must be entered by no later than Friday 18 September 2020.

Good luck!

Rubis launches Renewable Diesel

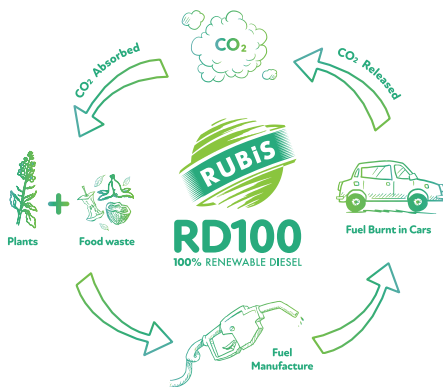
Rubis, the Channel Islands' most forward-thinking fuel distributor, has launched an advanced biofuel, as an immediate solution towards Jersey's objective to reduce carbon emissions.

*Image shows RD 100 (lvo) vs Regular Diesel (ulsd)



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.

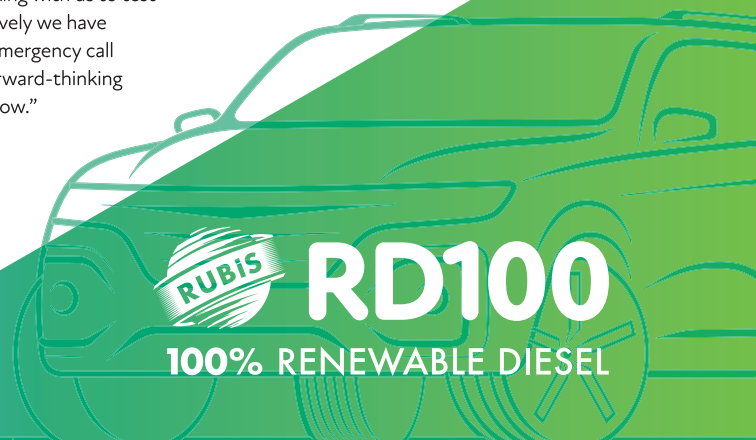
Nick Crolla, Head of Sales & Marketing said "We have been trialling RD100 in our fleet and have seen a noticeable difference in performance. We even undertook the simple test of placing a white cloth on the exhaust of our trucks; the results are incredible: with diesel the fabric becomes dirty and black 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



The backbone of clean energy

Jersey Electricity's Lynn Schofield explains why clean nuclear power holds the key to more renewables

Jersey Dairy has become the second rural Island establishment to diversify into generating solar PV power in a long-term agreement with Jersey Electricity.

The utility is planning to install the largest solar PV array in the Channel Islands on the roof of the Jersey Dairy's Trinity headquarters and distribute the electricity generated on to the grid for the benefit of all Islanders.

Measuring almost 2,700 square metres and consisting of 1,600 panels, the array dwarfs that installed by JE on the roofs of its La Collette Power Station last summer and is almost twice the size of the one planned on a warehouse roof at Woodside Farm Ltd, Trinity.

The Dairy array can generate 580kWp compared with the 81kWp of La Collette and 273kWp at Woodside. It is estimated it will produce 600,000 units (kWhs) a year, enough to power 82 Jersey homes, using an average of 7,300 units a year.

JE has partnered with local solar contractors SunWorks to project manage, install and commission the array. Construction is expected to start in October and the array should be generating power on to the electricity network by November.

JE CEO Chris Ambler said: "This latest solar project continues a series we have long been planning with business partners who own suitable buildings and who are willing to join with us in projects to diversify Jersey's energy sources to include local renewables.

'We want to see Jersey make a green recovery in the aftermath of the Coronavirus crisis and we believe projects like this, in partnership with local businesses, will help to not only stimulate an economic recovery but also keep climate change at the top of the agenda.'

“**Building a pathway to greener, cleaner and sustainable future will require a huge will to shift from our reliance on fossil fuels to cleaner, greener energy**

Carbon emissions and other pollutants released into the atmosphere by the continued use of fossil fuels are putting all our futures at risk. A wide-ranging UN climate report, issued in March, showed that climate change is having a major effect on all aspects of the environment and on public health.

It warned that the world was currently 'way off track meeting either the 1.5°C or 2°C targets that the 2015 Paris agreement called for' to keep global average temperatures well below 2°C above pre-industrial levels. The report confirmed that 2019 was the second warmest year on record and 2010-2019 was the warmest decade on record.

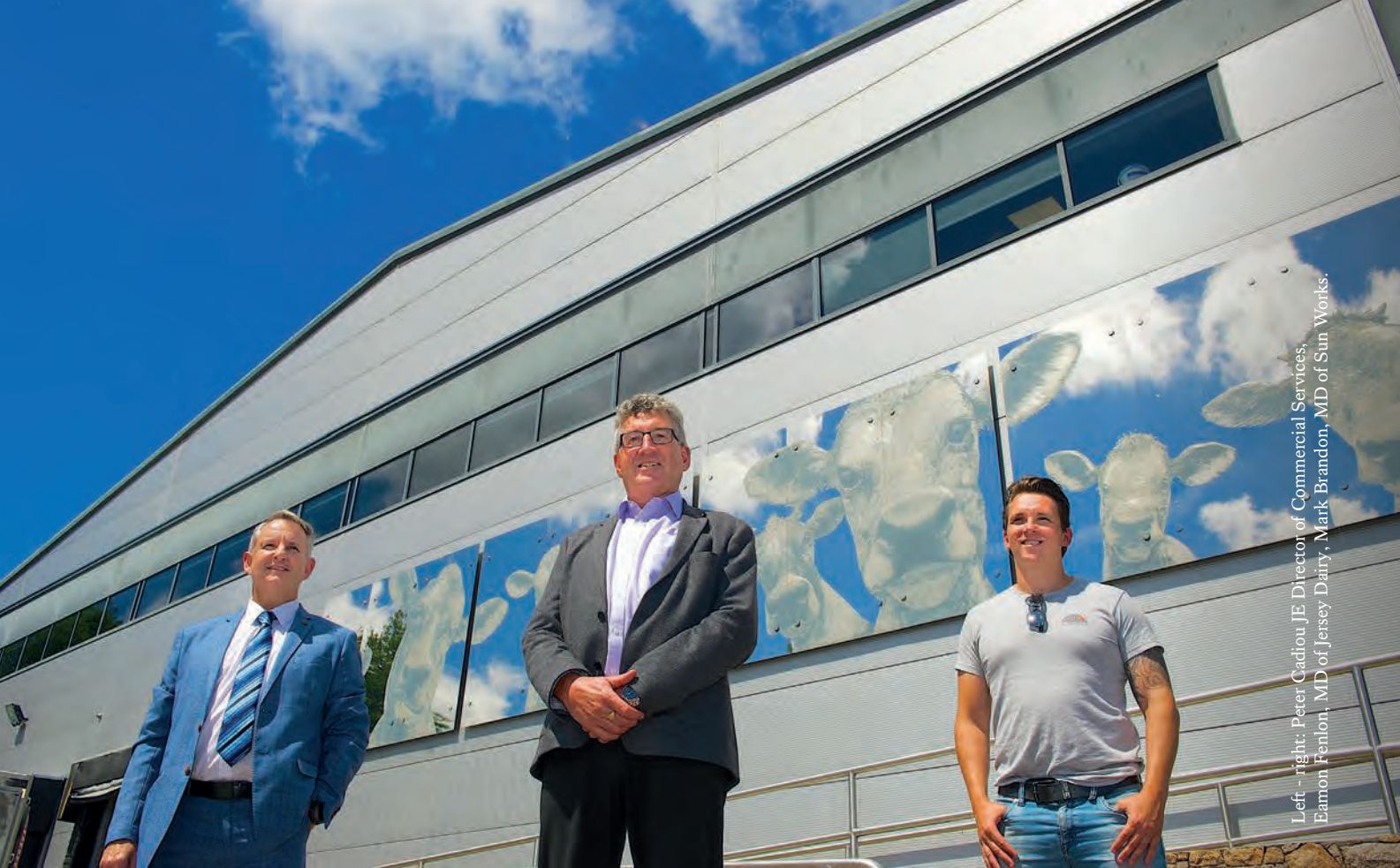
Building a greener, cleaner and sustainable future will require a huge will to shift from our reliance on fossil fuels to cleaner, greener energy. Renewables are part of the solution but not the sole solution. Global demand for energy is increasing. To meet this demand, while also combatting the immediate challenge of climate change, we need to generate low carbon electricity at scale and have it on demand in full whenever people need it.

Nuclear power offers this steady, on-demand, reliable and low carbon supply and it is the backbone of clean energy systems in over 30 countries today. Jersey has been benefiting from nuclear power since 1985 when Jersey Electricity decided to move away from oil-fired, on-Island generation and tap into France's grid via an undersea power supply cable known as EDF1.

Today, almost four decades on, Jersey has three multi-million-pound undersea supply cables to France, providing over 95% of the Island's electricity. Approximately one third is from certified hydro sources and two thirds are from nuclear and this combination of imported European power has benefited Jersey enormously. It has saved Islanders money by enabling lower-priced electricity, it has prevented damaging carbon emissions and it has reduced air pollution. Jersey now has one of the cleanest, most reliable and affordable electricity supplies in Europe. Despite all this, nuclear power continues to divide opinion.

Yet many former opponents, including many environmentalists, are now supporters because there is increasing acknowledgment that nuclear is a vital component of a clean energy mix needed to combat the immediate threat of climate change. Nuclear power complements renewables and can be key to unlocking more renewables by providing flexible support day or night, rain or shine, whatever the season.

Not only is it capable of delivering constant electricity at scale, but nuclear power also has a very low carbon content. When considering total life-cycle emissions, nuclear is the second largest source of low-carbon electricity production globally after hydropower.



Left - right: Peter Cadiou, JE Director of Commercial Services, Eamon Fenlon, MD of Jersey Dairy, Mark Brandon, MD of Sun Works.

It's cleaner than solar PV when total lifecycle emissions are taken into account.

Using nuclear power rather than fossil fuels to generate electricity already avoids the global emission of more than 2,500 million tons of carbon dioxide globally every year. That is the equivalent of removing around 400 million cars from the world's roads. In terms of land use, even in the sunniest of climates, a solar PV farm would require 450 times more land to produce the same amount of energy as a nuclear plant. In the context of Jersey, a third of the Island would need to be covered in solar panels to capture enough energy to meet the Island's future energy needs.

The energy density of uranium also means nuclear power generation produces little waste. This 'spent fuel' is extremely well managed today and can in most cases be recycled to produce even more power in advanced fast reactors. This results in even less waste.

Every major study into the health and safety of different energy sources since the Sixties has found that using nuclear energy is the safest way to make reliable electricity when compared with coal, natural gas and wind.

“ We want to see Jersey make a green recovery in the aftermath of the Coronavirus crisis and we believe projects like this, in partnership with local businesses, will help to not only stimulate an economic recovery but also keep climate change at the top of the agenda

The two major accidents at nuclear power plants that have released substantial amounts of radiation are Chernobyl in 1996 and Fukushima in 2011. However, despite the disaster caused by a tsunami at Fukushima, there were no fatalities and no radiation-related injuries.

Chernobyl was the only accident in the history of commercial nuclear power which directly resulted in radiation-related fatalities. It was found to be the 'product of a flawed Soviet reactor design coupled with serious mistakes by plant operators.'

The world – and nuclear reactors - have come a long way since Chernobyl. Life as we know it is under immense threat from ever-increasing global temperatures. For now, at least, clean, reliable nuclear power can play a vital part in our bid to combat climate change.

Jersey is in an enviable position in that it already has a virtually completely decarbonised energy system with significant untapped capacity. This low carbon yet reliable energy platform gives the Island a huge opportunity to achieve its carbon neutral ambitions faster and more cost effectively than most jurisdictions. The platform is also entirely compatible with solar PV and JE is keen to partner more businesses to bring local solar into Jersey's energy mix.

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In this, our 31st edition, we would like to express our thanks to all our sponsors and regular commercial supporters, without whose help RURAL magazine could not be published.

In particular, our thanks are due to the RJA&HS, Genuine Jersey, Jersey Electricity and Mercury Distribution for their long-term support for the magazine throughout the eight years of its existence.



The Royal Jersey Agricultural & Horticultural Society runs an extensive programme of events, visits and demonstrations for members as well as four main shows each year open to all. It is a community of people who share a passion for the countryside and are active in wide array of agricultural, horticultural and rural interests both in the Island and around the world.

For further information on how to become a member please contact

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Jersey Electricity is passionate about the environment and the natural world. As the Island's leading energy provider, it provides an essential service to virtually all households and businesses. Its objective is to provide affordable, secure and sustainable energy for everyone and help ensure quality of life for Islanders today and long into the future. It fully supports the drive for Jersey to be carbon neutral by 2030.

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David Warr has the last word

I've lost count of the number of days since lockdown began and the world seemingly changing forever. I yearn for a hair salon to open, to shake hands after a game of tennis, tiny things that used to seem so insignificant but which now disproportionately matter. We are social animals and although technology has probably stopped us all going stark raving bonkers, it doesn't beat the flesh.

During lock-down I've been an avid watcher of 'Grayson's Art club' on Channel 4. The artist Grayson Perry invites members of the public to share the art they've made while the current restrictions are in place. It's a brilliant concept and it has inspired me to pick up a camera I was given for Christmas that I really thought I'd never use. It's an 'Instax' and produces an instant print like the old Polaroid's from many years ago.

The problem is I've got so used to being able to do all sorts of things with my iPhone that the idea of really focusing on the amount of light available, exposure times etc. had become alien. It really is a metaphor for Covid times. It slows you down as you think about the light and focus on the detail of that which you are photographing.



View across St Ouen from La Rocque à l'Aigle.

So I've made it my mission to photograph all the flowers I see as they emerge, whether that is in the hedgerow or my garden border. It's utterly fascinating when you are forced to 'look'. The colour and form of mother-nature so taken for granted overwhelms. I'm hoping my enthusiasm lasts and I get to photograph a full year. This leads me on to the other great discoveries that my wife, Pam, and I have been making as a result of having more time on our hands through walking.

Like many with more time we've returned to a couple of books we've had for years. One titled 'Walks for Motorists' by F de L Bois, first published in 1979, and the other 'Discovering Jersey' by John Mallett. We came across a note in the older book 'Oct '95 with Oscar in back pack'. That's our older son who's now 25!

The walks really demonstrate how much you miss when you're constantly moving from a to b in a car. A particularly memorable view is from 'La Rocque à l'Aigle' of northern St Ouen. There's also the generosity of so many Islanders who have given over land to the National Trust, wherever you see the words 'Le Don' it translates from the French as 'the gift'. We discovered Belcroute bay by walking from St Aubin along the sea shore. I must have driven past that particular turnoff a thousand times and never wondered where the road led.

Then there's the unique flora and fauna of Jersey that has emerged: the Jersey lizard with its fantastical green and blue colouring; The Jersey orchid - I knew about the field at St Ouen but not that there was another behind Samarès Manor. Of course it's not all 'motherhood and apple pie' - I'm disappointed at the number of public tracks mentioned in the 1979 book that have mysteriously vanished; then there's the less than tidy state of a number of working rural farms.

I end with the serendipitous discovery of 'La Ruelle du Mont Ifer', literally a few hundred metres from my home in Trinity and which doesn't even appear on my map app. There are some places even that great Google in the sky doesn't know about.



Jersey Orchid.

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