

# RURAL

Jersey Country Life Magazine

Issue 35 | Summer 2021

*Special theme:*  
**Education and the  
environment**

Learning to grow

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**'La Moye' -  
come home**

A steam engine that once  
worked on Jersey's railway  
discovered in South Africa

**Goodbye to  
plastic-covered  
fields?**

A new biodegradable  
crop covering could take  
the place of plastic

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# Water really is special.

I'm going to look  
after it by...



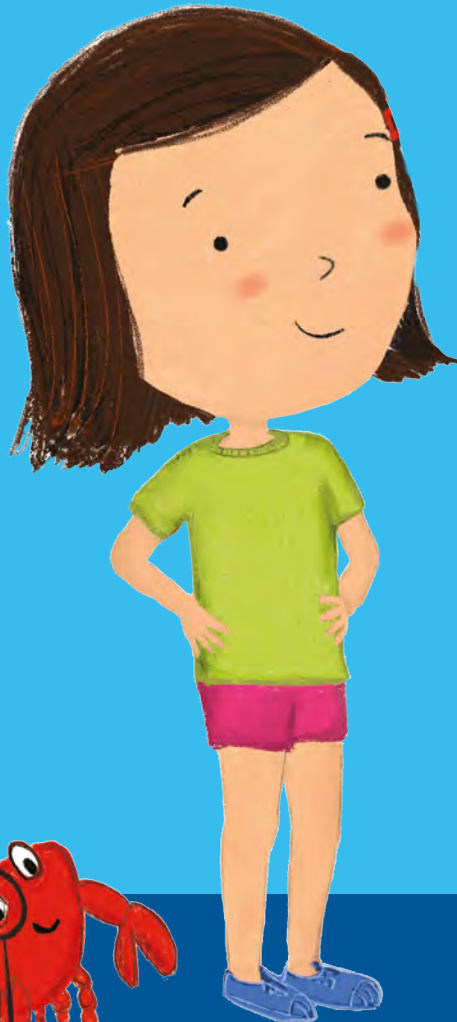
...turning off the tap.



...taking short showers.



...and collecting rain  
water for the garden.



With the help of Lucy and Colin the Crab, discover why water is so special and why we must all protect it. The duo explain how children and their families and friends can save water.

The Jersey Water Storybook, Water is all around me – aimed at children aged 3-5 years old has been produced by Jersey Water.

[jerseywater.je](http://jerseywater.je)



# Welcome

**S**umer is icumen in  
Lhude sing cucuu...

...Well, maybe in the 13th Century the sound of the cuckoo was part of the invariable and seemingly eternal round of the seasonal sounds of nature. Even in the 1950s and 1960s nothing much had changed: the sound of the cuckoo was always an integral part of early summer, in Jersey as elsewhere. Yet when I heard a cuckoo a couple of weeks ago in St Mary I was staggered: I had not consciously heard one for years.

A good omen, perhaps? I am not exactly the only person to comment that at least one positive result of the pandemic has been nature's opportunity to re-enchant our lives, if we allow it to do so...

The lifetime of this summer issue of RURAL magazine will see the natural growth crescendo of plants - wild, domesticated and agricultural. So it is appropriate to focus on the natural environment and particularly on educating our children and ourselves into the enjoyment and appreciation of nature - and to give them some insight into growing plants and producing food.

So, we have articles on gardening with children, 'farm school', the Cultivate course of the RJA&HS, environmental initiatives at the Jersey College for Girls - often instigated by the pupils themselves - the propagation of wild flowers... and how meals can incorporate the tastes of foraged plants from the Island's dunes and woodlands. We have only scratched the surface of this topic, of course, as page space availability does not permit us to do otherwise.



Arising from this theme, however, should be the question, which I put to RURAL readers in the form of an exam question: 'What is an educated adult? How should school education be structured in the best interests of pupils so as to round their character and moral compass in preparation for adulthood? What help towards achieving this would be an appreciation of the natural environment and a knowledge of basic food production and some gardening and agricultural skills? Discuss.'

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

A handwritten signature in black ink that reads "Alasdair Crosby". The signature is written in a cursive, slightly slanted style. Below the signature is a horizontal line that tapers to a point on the right side.

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Karen Gray  
Photo by Gary Grimshaw  
*See page 8*

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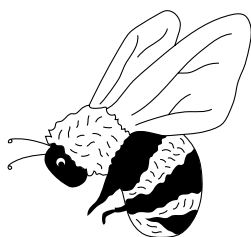
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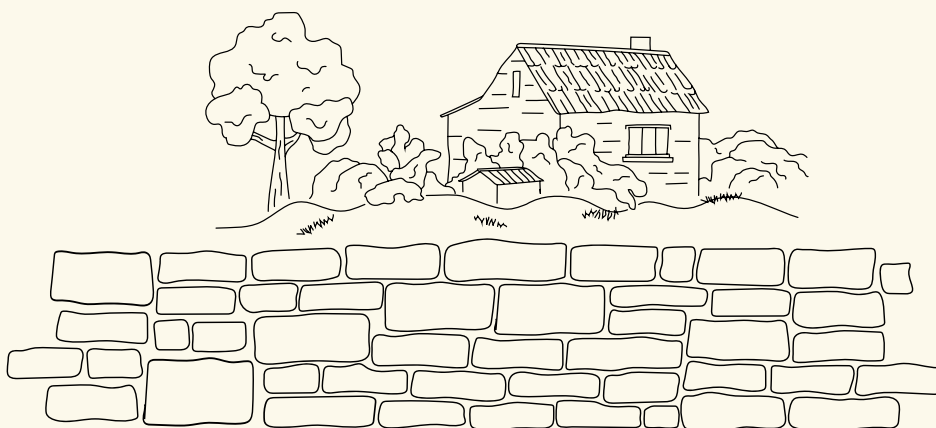
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# Over the wall

## A RURAL view



The Island's horticultural industry has changed beyond recognition over the last 50 years. Then, there were over 1,000 commercial holdings and there are now less than 50. The Esplanade used to be a row of merchant stores packing potatoes and tomatoes - but these have now been developed for financial and legal institutions.

Change is inevitable, but the important factor is how change can best be managed.

The 2021 Island Bridging Plan document is a complex 374-page document. But let us focus on the Rural Economy section with particular reference to that part of it titled 'Derelict and Redundant Glasshouses'.

They became derelict and redundant because of the demise of what had been a large horticultural industry growing tomatoes, peppers and flower crops for export. Glasshouse production became unprofitable in and around 2005 simply because retail multiple companies could procure products from southern European countries at a far lower base price, thus making the Island uncompetitive.

This industry had modernised from the early 1980s and embraced technology, such as growing in a soil-less medium, distributing exhaust gases from boilers and enhancing crop production with carbon dioxide enrichment, together with creating a chemical-free environment with 'Integrated Pest Management' techniques.

The industry employed some 500 full-time staff and engaged with many local service companies, such as box makers, sundries merchants, plumbers, electricians, fuel companies, marketing agents as well as with freight companies.

But by 2007 it had ceased exporting, thus affecting the local economy. The end game was closure of many of the sites.

Flower crops diminished further when the low tariff tax on postal boxes disappeared in 2012.

So from a flourishing active Industry that hummed 365 days of the year there was silence.

There was little activity, no inputs and no maintenance. Redundant glasshouses started showing signs of dereliction very quickly.

In some units heating pipes were taken out and early Jersey Royals were grown. A small area - around eight per cent - was kept in production for the local market.

So what has become and will become of the redundant 'brown-field' sites, with foundations, concrete pathways, boiler houses, pack houses, buffer tanks and - of course - glass?

These are commercial, industrial sites that the Jersey Planning Department seems to have difficulty in acknowledging as such. As can be identified from this 2021 Bridging Plan, agricultural fields have been put forward for development purposes although no way forward has been offered to the remaining redundant glasshouse sites.

So, the policy appears to be confused, because a significant number of ex-glasshouse sites have been developed for the Island's housing needs and yet other sites do not seem to be part of any plan at all.

Some (if not all of) the owners of these remaining sites have attempted over the years to gain permission to utilise them in a positive way, be it for housing or other commercial or community activities, all in context with their surroundings.

There have been 18 recently completed glasshouse developments including, for example, Beauvoir Nurseries (affordable housing), Samarès Nurseries (180 units of mixed housing) and La Louderie Nurseries (an admirable development five years ago, now called 'Chant de la Mer').

Those eight sites left with development potential include, among others, Tamba Park, Warwick Farm (a nominated but unsuccessful site for the new hospital) and Slate House Farm Nurseries, where agricultural land has been developed, although the glasshouse site was not included, even though surrounded by development on all sides.

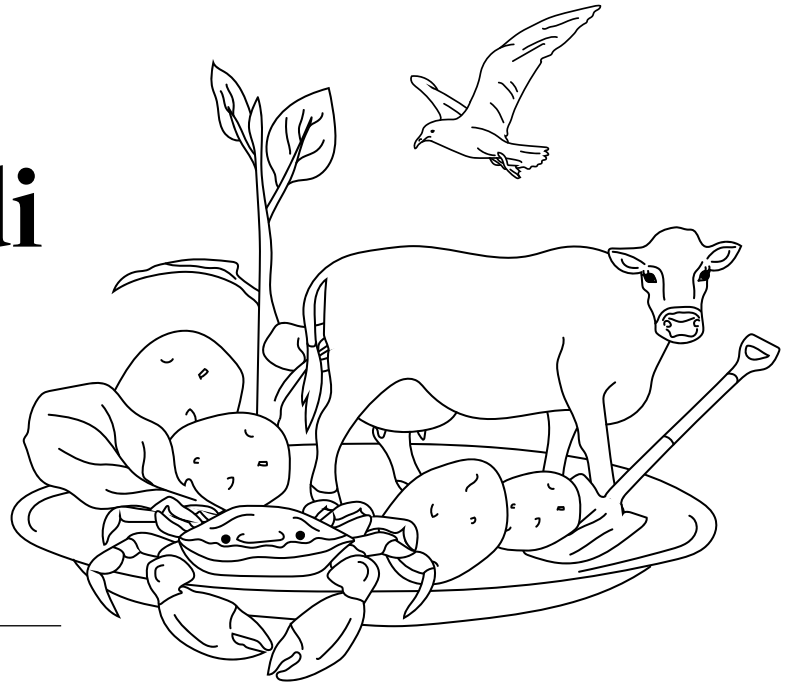
In total, more sites have been developed than have been left undeveloped, so it is difficult to understand why the remaining brown-field industrial glasshouse sites have not been developed into housing or restored back to being green fields, when Planning has earmarked green agricultural fields as having development potential.

It would seem that the issue with the remaining disused and redundant glasshouse sites has been totally ignored in the Island Bridging Plan. Change may be inevitable, but one can only hope that any change will be actioned with a practical common-sense approach from Government.

In particular, one has to ask why the Island Bridging Plan does not look at the option of *brown* field sites first, before earmarking *green* fields for development.

# The Jersey Salmagundi

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



## Birdsong (*but not by Sebastian Faulks*)

If you don't have a garden but want to help create one, or even just learn a little bit about gardening and animal husbandry in a relaxed environment without pressure, then a community project on a plot of land above Grève de Lecq could be just what you are looking for.

'Birdsong Garden' is run by a charity of the same name and is a four vergée organic site on La Rue de la Ville au Neveu in St Ouen. Currently they host growing areas for fruit and veg, a pond and a small but potentially always growing selection of farm animals, including an elderly pony, two sheep, three hens and two ducks.

It was set up a few years ago by Sebastian and Kate de la Mare-Valax, and a 12-strong committee who together share a deep desire to provide space for various members of our community - who wouldn't otherwise have the opportunity -to reconnect with nature through gardening, small farming and community work.

Quietly but passionately they work off-grid, harvest rainwater and use livestock to manage the meadow. They have planted native hedgerows, wild flowers, fruit bushes and nut trees and enjoy a thriving eco-system teeming with bird and insect life. During the Easter break a group from the Jersey Youth Service Princes Trust programme spent hours digging out and lining a large pond area, painting signs and duck houses and generally cleaning up and preparing for the growing season.

And the space is not just used for gardening; local groups come to visit for meditation and mindfulness sessions, sacred singing or just simply to reflect.

The next big event is a Summer Solstice Sharing Event which is due to be staged from 3pm on 19 July and is welcome to anyone who wants to share, be it music, storytelling practical tips - or even food. You can even bring your wellies and share your gardening skills if you wish.



Image: Melissa Rodrigues

More information is available on the Birdsong Facebook page or contact Kate by text or phone on **07797 832556**. You can take the bus - or why not hire an electric bike and cycle out for the day?

Volunteers are always welcome

- Gill Maccabe



Image: Melissa Rodrigues



## The Jersey Summer Exhibition 2021

Entries are up by up nearly 30% at this year's Jersey Summer Exhibition, to a record 272 entries by 108 artists across painting, print, drawing, sculpture, ceramics, photography and film.

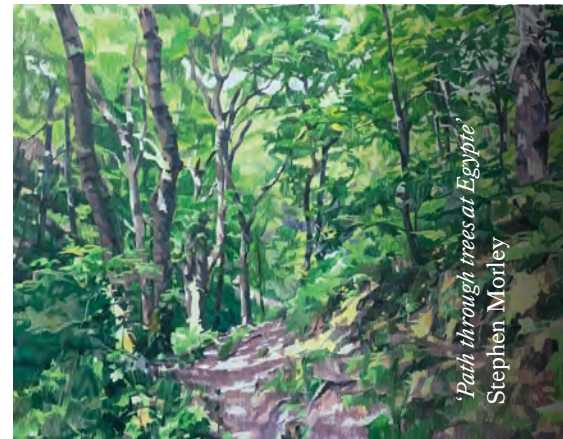
Five years ago the gallery launched the Jersey Summer Exhibition (JSE), in response to a growing appetite for good quality, curated local work. The exhibition is modelled on the Summer Exhibition at the Royal Academy in London and works with a panel of respected International artists to select and curate a selling exhibition of local work in the St Helier gallery.

Winners of the exhibition's Summer Prize are offered a solo exhibition at the gallery, as well as invited to create work at CCA's Worton Hall Studios. Exhibiting land and seascape artists are also eligible for the RURAL sea and landscape award sponsored by BCR Law with RURAL Magazine and National Trust for Jersey.

This year's judging panel are painter and printmaker Chris Orr, MBE, RA, Jim Moir, comedian, writer and artist (aka Vic Reeves) as well as Gillian Duke, MD Worton Hall Studios and CCA and CCAI's Sasha Gibb.

Sasha said: 'Despite the restrictions in 2020, last year was one of the most successful exhibitions ever and was evidently the catalyst for some really great art. 10 Hill Street is a fantastic gallery for viewing art and events and we're looking forward to discovering more home grown talent to fill it.'

'Chris Orr and Jim Moir are planning to join us at the gallery in July to present the Summer Prize, meet the artists and celebrate this year's show. We are eternally grateful for the unwavering support of our sponsors TEAM Asset Management and BCR Law with partners National Trust for Jersey, RURAL Magazine and Solutions Group.'



'Path through trees at Egypte'  
Stephen Morley

The Jersey Summer Exhibition is open to the public Friday, 18 June, 12.00 -18.00, Mon - Fri and 11.00 -16.00, Saturday, 19 June. There will be an online catalogue as well as film of the exhibition and its evolution by film maker Gatis Valters. The gallery is pleased to be making the exhibition available online and the work accessible to an audience who may be unable to visit the gallery.

The final selection of artists will be announced at the end of May.

## Bumblebee field

There's a new honesty box with a difference opening on the road above Gorey Pier by the side of Mont Orgueil Castle.



Since late April a group of adults with learning disabilities have been sowing, propagating and planting edible crops, some of which will be sold in the new roadside stall and the rest made into free soup.

Called Bumblebee Field, the two vergée site is a sunny cōtil next door to the Crab Shack and is owned and run by the Salvation Army for the benefit of the wider Jersey community.

The free soup is a regular feature in their Minden Street café and is available Monday to Friday for anyone - regardless of their situation.

All the planters and raised beds and hard graft have been undertaken by the Probation and After Care Community Service teams, while the 'Growing Group' focuses on production.

The project is work in progress. It was supposed to start last year but Covid delayed play.

Richard Nunn, who leads the Salvation Army Community in Jersey with his wife, Alice, said: 'The dream would be that year on year more people are able to benefit from the space. We would love to create a sensory garden for example, which would enhance our offering to those with additional needs. We are also open to working with other groups and agencies and so offer the benefits of the project to as many people as possible.'

'We want the project to be a community garden that people can engage with on their own terms.'

- Gill Maccabe

# Goodbye to plastic-covered fields?





## A pioneering pilot project is under way to test a sample of biodegradable and compostable plant-based agricultural film to replace the plastic that is currently used to cover Jersey Royals. By Caroline Spencer

**P**retty much all of us love the arrival of spring and tasting the first Jersey Royals of the season. Maybe we don't give much thought to how the crop is grown but we are well used to seeing vast sheets of plastic glimmering in the sun.

“ **With greater public awareness about plastic's detrimental effect on the environment, however, work is afoot to introduce an alternative.** ”

Certainly the use of the polyethylene film has demonstrated its economic benefits over the years, such as high yield, earlier harvest and improved water efficiency.

With greater public awareness about plastic's detrimental effect on the environment, however, work is afoot to introduce an alternative.

After many months of research, environmentalist Karen Gray, owner and founder of Green on Purpose, is this summer starting a pilot project with a local farmer for testing biodegradable and compostable plant-based agricultural film. The project will take place at the Grouville farm of Peter Le Maistre, of Master Farms.

Karen explained: 'It is evident that plastic is an extremely useful material, but plastic pollution has become one of the most pressing environmental issues. In agriculture, applying polyethylene mulch film for crop cover has become a global agricultural best practice, but the plastic used in farming is low density and can be used only once or twice. In Jersey, at the end of use only some plastic can be shipped to the UK for recycling. If it gets contaminated with soil, it can't be reused and then it goes to the incinerator.'

“ ‘The bio-agricultural film we are testing is made from non-genetically modified corn starch and vegetable oils

If plastic is not properly disposed of or recycled, it breaks down into microplastics that can contaminate the soil and enter our food chain.

‘The bio-agricultural film we are testing is made from non-genetically modified corn starch and vegetable oils and is cultivated in Europe,’ Karen said. ‘This film is chemical-free and meets international biodegradability standards. This means it won’t leave any toxins or residue once it has broken down. The film can be used for any crops, but we are focusing on potatoes because we want to reduce plastic used in this industry. In the UK, this film is already being used on similar crops including courgettes, butternut and potatoes.’

Although the bio-agri film has been used globally for many years, it is not a matter of simply importing a generic film for Jersey as there are varying technical factors to consider including weather conditions, farming methods and size of our fields and cotils. ‘All these need to be taken into consideration when finding a solution and we will be collecting this data to review,’ Karen said. ‘At the start of the project, we will test the biological and chemical make-up of the soil and, with that as a baseline, we can then track and measure any changes, as we want to ensure the crop will be just as good.’

The crops get grown in the same way, but after harvesting the film can get ploughed back into the ground, so there is no waste.

‘I believe the data collection and soil testing are critical factors that can give evidence and confidence to the growers that we’re not going to do anything that will have a negative impact on the soil and crops,’ Karen said. ‘We also need to see how long the film takes to break down in Jersey conditions.’

Green on Purpose is a Jersey-based company focusing on developing eco-friendly plant-based solutions working with International manufacturers, with the aim to reduce plastic pollution. Independent soil testing will be carried out by the Carbon Farm and Continuum will collect and collate all data.

“ It’s an important issue and if we can crack it, that would be fantastic.

The project has been cautiously welcomed by Mr Le Maistre, president of the Jersey Farmers Union. ‘With regards to the environmental issues with plastic, this would be very good news,’ he said. ‘There’s a way to go but it’s certainly a journey worth going on and I’ve been impressed by the samples. It’s an important issue and if we can crack it, that would be fantastic.’

He added, however, that it is very technical and there are questions to be asked. One of those concerns is the width, strength and thickness of the film, as it can be anything between seven and 18 microns. The pilot test will use a 10-micron transparent film similar to the current plastic.

Jersey growers currently favour plastic sheets which are 12 metres wide, but the trial will involve film that is just 2.1 metres wide.

‘The 12 metres covers 16 x 30-inch rows,’ Peter said. ‘We have found that there is what we call an edge effect. The potatoes on the two outside rows, where the plastic is stretched, are not quite as fine as the others. There is more damage from frost. Wide polythene is quite important.



‘We also need to test its strength and determine whether it can be rolled up and lifted to allow us to harvest, and we need to see if it can withstand our weather conditions. We need to understand how we work with the bio-agri film and if we need to invest in further machinery or change our farming methods.’

The other matter, of course, is cost. Karen said that the plastic-free alternative is a bit more expensive. ‘But if you look at this holistically as a project, we will be reducing plastic in the environment and potentially have fewer costs for disposal and recycling.’

Karen added: ‘I’m excited about the project, as we can reduce plastic pollution and it helps the environment. My main aim is to work with growers to find the best solution that works for them. I always think back to my father when he was farming for many years. He liked finding innovative ways to produce the best crops.’

‘I understand this is a new discovery for Jersey growers. My wish is that the pilot will allow us to test the concept, review the outcomes and performance of the bio-agri film with the aim of finding a solution for Jersey. The next stage would be to get more growers involved. It’s being used across the world. Why not in Jersey?’

One last question though. Might it change the taste of a Jersey Royal? One of the reasons for the testing is to see if there is an impact on the nutrients in the soil, but Peter thinks it unlikely to have an effect on taste.

‘In the first years of using polythene covers in Jersey many blind-taste test were taken to see if there was any difference,’ he said. ‘The conclusive evidence was that there was none.’



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# Thrive and grow

## **Caroline Spencer met Sheena Brockie, one of the drivers of the ‘Grow’ community horticultural project at Sion**

**S**itting cross-legged on the dry earth at the edge of a dusty field, Sheena Brockie says that this, the outdoors, is where she feels most at home.

Her husband Chris is digging holes for fruit trees, all part of the groundwork for the Grow community horticultural project in Field H1115 at Sion.

Grow is a project linked to Thrive Jersey, a not-for-profit set up to address social issues behind poor mental health. Sheena has designed the project and is definitely hands-on.

‘I’m driven by the fact that this project does a bit of everything,’ she said. ‘Bolstering our biodiversity is super important so we’re planning lots of pollinator flowers. We intend to farm “regeneratively”, to retain the carbon in the soil, whilst growing an array of fruit and vegetables for our community.

‘Coming out of Covid, the project aims to make a positive impact on the physical and mental wellbeing of Islanders. Following the pandemic we feel there will be an intense need for people to be able to go somewhere and feel they have a place to be and a purpose.

‘Conservation has always been part of my upbringing. I grew up in the middle of a 1,000-acre country park in Hamilton, just south of Glasgow. It was a rural idyll. There were always conservation projects going on and for holidays we travelled the length and breadth of Great Britain to photograph butterflies with my dad.’

“ We know there is a climate emergency and we have to do things differently. Everyone has something they are passionate about. If you start with one thing that drives you personally, it will domino effect into something else. Then you find you are leading by example

She was also one of the founders of Plastic Free Jersey and she went on to win the accolade of Environmentalist of the Year in the JEP Pride of Jersey Awards 2018.

Sheena is now busier than ever, not least because of the work with Grow.

‘The pace of the project has been phenomenal, only made possible with the support of the parish of St Helier, tree funding from the St Helier Youth & Community Trust, wildflower seeds from the Pollinator Project and businesses such as The Jersey Royal Company, who prepared the land for us, not to mention the dedication of the Grow committee,’ she said.

‘We have this amazing blank canvas, and have taken a host of baseline data for monitoring, such as earthworm counts, and will shortly have bat and bird surveys. We’re also excited that the Barn Owl Conservation Trust has installed owl and kestrel boxes. We want to be able to prove scientifically how we improve the soil over time, linked to our soil management practices.’

Once the Jersey apple and pear trees are planted, she feels she can refocus on her ‘day job’.

‘Setting up a self-employed business in a pandemic has been a challenge, so now I am focusing on launching my new website, thegoodjerseylife. business, so I can share more information on the environmental services that I provide,’ she said.

There are also further plans for Grow in the coming years, all of which take planning: a sensory garden, raised beds for accessibility, a pond, a forest school, a polytunnel for a winter classroom, potentially even a small production kitchen.

Sheena has started yoga to relax and she walks at least five miles every day, often with her rescue Welsh collie Woody.

With an accountancy degree under her belt, Sheena came to Jersey and fell quite neatly into the finance industry. After 25 years, however, she realised it was time to follow her heart.

Retraining as a sustainability consultant, she is now qualified to carry out greenhouse gas inventories, working with businesses and charities to assess their carbon footprint and help build environmental management systems.

About 10 years ago Sheena started writing a blog, The Good Jersey Life, inspired by photos taken on her daily hikes. ‘I started adding notes about where I had been, the plants I had seen or the path I had walked. Over time I added more about sustainability, conservation and biodiversity.’



‘I slipped a disc in the year 2000 and was off work for a long time. I found the best I could be was when I was mobile. For my own mental health, I feel I have to walk and be in nature. It’s the way I switch off.’

“ I have lifted the lawn at home to take part in a project called “Grow food, not lawns”. I now have raised beds where I grow shallots, kale, leeks, chard, spinach, herbs and blueberries

Sheena, who has a son and a stepdaughter in their 20s, is also now a grandmother to a baby girl. Sometimes, the amount of change needed to save the planet can be overwhelming, but Sheena says it is important for everyone to do what they can.

‘We know there is a climate emergency and we have to do things differently. Everyone has something they are passionate about. If you start with one thing that drives you personally, it will domino effect into something else. Then you find you are leading by example.

‘I have lifted the lawn at home to take part in a project called “Grow food, not lawns”. I now have raised beds where I grow shallots, kale, leeks, chard, spinach, herbs and blueberries. I only have a standard size garden, but I harvest rainwater in seven water butts and use the water from my washing machine on my flower garden. Home composting or a wormery are also easy to do.’

We stand up and dust ourselves down and she invites me to plant a pear tree. You get to name your tree, to give it its own identity and explain your connection to it. Sheena herself is going to do this in honour of her inspirational father Jim Brockie MBE, who passed away two years ago, naming her tree by her pet name for him, the daddyman.



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# ‘My JE’

A new App from Jersey Electricity is designed to help us all save energy and cut costs.

By Lynn Schofield



Brian O’Gorman, Head of Customer Care and Ceri Read, Head of Customer Experience. Image: Tony Pike

Cows dozing in buttercup-laden meadows, hedgerows bursting with blossom and birdsong, bees buzzing with their collective hum; summer is almost upon us. Longer days, rising temperatures, blooming gardens and sizzling barbecues; thoughts of heating bills fade with the memories of those biting north-easterly winds that tormented through March and April. Thoughts of energy saving are more likely to be ‘shall I mow the lawn or relax and read the paper?’

Well, now you can relax, save your energy and your home’s with the Jersey Electricity app, My JE. The app is the latest, and so far, most innovative initiative from JE to help us all save energy and cut costs. Almost 9,000 Islanders downloaded My JE within weeks of its launch, and the verdict from users has been very positive.

JE Head of Customer Care Brian O’Gorman said the app helped one customer save £8 a day by quickly highlighting a fault on their heating system which would have otherwise gone undetected until they received their bill, which by then would have been significantly inflated.

‘Because the app shows consumption in kWhs (units) and £s daily, weekly or monthly, this customer quickly noticed an unusual spike in her daily consumption from £5 to £13 and contacted us asking what was causing it,’ said Mr O’Gorman. ‘Our data showed a large appliance was running all the time, very likely the immersion water heater.

‘Further investigation revealed the pressure relief valve on the immersion had developed a fault and a leak, resulting in the immersion continuously heating new cold water replacing the hot water lost in the leak.’

A keen Jersey weather watcher pre-empted a warmer day and lighter winds by turning down their home’s heating thermostat and discovered, via the app, the move saved them £4 in just one day.

My JE has been made possible by the Island-wide roll-out of Smart-Meters and JE communications systems that enable the utility to relay the data the meters collect back to customers.

You can also view and store bills, set weekly or monthly usage targets to better budget between quarterly bills, and compare usage between similar properties.

The app, though readily available, is still under further development by JE’s own in-house billing provider JENDEV in partnership with Eliq, a leading Swedish provider of energy insights and mobile apps for utility companies.

The next step is to develop its functionality to embrace multiple-meter customers, including those on the Buy Back Tariff, three-phase customers, those with multiple premises and Pay As You Go customers.

Jersey Electricity believes energy conservation and energy efficiency will play a key part if the Island is to achieve the Government’s carbon neutrality ambitions – and My JE can help. Learn how to conserve energy and save money now with My JE. More information is available at [www.jec.co.uk](http://www.jec.co.uk) or **download from the App store or Google Play.**



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# The ‘cultivate’ scheme of discovery

By Jess McGovern, head of Education and Development at the Royal Jersey Agricultural & Horticultural Society in Trinity.

In 2019 the RJA&HS launched its Cultivate Programme, which cultivates the connection between the farm and the plate. Our guiding principle is the understanding of where our food comes from - how it’s produced; the seasons; and the environment it in which it is grown. This helps us to develop a sense of place and empowers us to be a steward for our planet.

“ The eight lesson ‘Cultivate Scheme of Discovery’ will provide young people an opportunity to learn about our agri-food industry in a fun and interactive way



Our first event was called Cultivate Young Minds in April 2019, 70 teenagers, 25 agri-food stakeholders, policy makers and teachers for the first time, joined together to help cultivate a connection with not only our local seasonal food and produce, but also with the wonderful communities who grow it. The message of the day was that if there is a story behind the food we are eating, we can enjoy our food more and eat more healthily and more sustainably.

When asked the question, ‘Would you like to know more about Jersey’s agri-food industry?’ - 88% of the teenagers said YES. The consensus from this feedback was that as an Island community, we have a responsibility to our young people, to offer further learning opportunities to those curious to learn how they can add value to the agri-food industry at a local or a global scale.

Cultivate Young Minds 2020 was set to be an Agri-Food bonanza, with an oversubscribed student sign up and double the number of agri-food stakeholders ready to inspire and ‘Cultivate Young Minds’. Due to Covid19, Cultivate Young Minds 2020 has been postponed until 2022. We did not let this be an obstacle, instead we looked at it as an opportunity to expand our ‘Young Minds’ reach.

As part of my role, I have had the opportunity to connect with Jersey's dynamic agri-food community who grow, rear, catch and cook our local food. What these visits have highlighted to me, as a former Geography teacher, is that many of our young people are missing out on feeling connected to our local agri-food industry because they simply do not know about it. With Cultivate Young Minds 2020 not able to go ahead, I set about harnessing my teaching skills to develop a cross-curricular (Humanities) Scheme of Work that could be taught to Key Stage 2 and 3 students. The eight lesson 'Cultivate Scheme of Discovery' will provide young people an opportunity to learn about our agri-food industry in a fun and interactive way by cultivating an interest in environmental stewardship, farming heritage, modern day farming, sustainable food production, seasonality, food provenance and food security.

“ As part of my role, I have had the opportunity to connect with Jersey's dynamic agri-food community who grow rear, catch and cook our local food

Furthermore, it aims to highlight the relevance that food and farming plays in our daily lives while cultivating a connection with our local area and the natural world. Through our Cultivate Young Minds initiative, we will continue to develop further Cultivate pathway opportunities for our young people and drive a greater interest in the agri-food industry as a career option through our Cultivate Project Trident and Sixth Form Cultivate Enrichment experiences.

At such a critical time, our Cultivate Young Minds initiative places 'Agri-Food Education', 'Community' and 'Collaboration' at the grassroots for our current and future global generations. Our vision is that when Education, Government and the Agri-Food Industry work together for one common purpose, then a dynamic, sustainable, innovative and passionate agri-food community will continue to grow for generations to come.

If you are curious to learn more you can explore the Cultivate Scheme of Discovery at [www.royaljersey.co.uk/learning-resources](http://www.royaljersey.co.uk/learning-resources)

If you are a teacher who would like to discuss using our local Cultivate Scheme of Discovery to explore and develop a 'sense of place' with your students, please email [jess@royaljersey.co.uk](mailto:jess@royaljersey.co.uk)

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# Farm school

**A field, a sunny day, lots of fun for children while connecting with nature and finding out about farm animals and how food is produced. What is there not to like? Caroline Spencer went to Sprouts Farming Club in St Martin and met founder Grace Crake**

**A**dd 21 children to 120 chickens in a field on a sunny spring day and you have all the ingredients for some school holiday fun.

There is much clucking and flapping, as the children pick up birds to check them over. 'You have to look at their eyes and their beak,' a girl tells me. 'If they're poorly, the wattle will go down and it'll go dark purple.'

The children are on their last day of the Sprouts Farming Club holiday club. They know how to pick up the chickens, identify if their wings need to be clipped and how to collect eggs from the coop.

On the last day, they get to name the chickens and some great names are coming out: Flash, Bolt, Coffee, Drumstick and now Gucci and Chanel.

Grace Crake runs Sprouts Farming Club from the family farm La Cornetterie in St Martin. She is the daughter of Billy Davies, well known in the Island for the Just William stall in the Central Market.

'My dad was a first-generation farmer and he grew purple-sprouting broccoli as a trial alongside Robert Le Gresley and Richard Le Cornu,' she said. 'They were the first to trial it as a crop and export it to the UK. They also grew brassicas and Jersey Royals.'

At La Cornetterie we grow everything for Just William and SCOOP and a few restaurants and hotels.

'As children we were always allowed to muck in, try peas and chillies straight from the field, help sort potatoes or dig spuds for tea. Mum and Dad were so patient with us and would take us through every step of the process.'

'I hope this project inspires children to learn, play and to grow. Children don't get enough unstructured play. They need to learn outside, get their hands dirty and be inquisitive about the natural environment. We still have an old-fashioned method here, fields get rotated, and the lavoir in the meadow is our water source,' she said.

**“ I hope this project inspires children to learn, play and to grow. Children don't get enough unstructured play. They need to learn outside, get their hands dirty and be inquisitive about the natural environment**



Grace with her father, Billy Davies



Grace Crake with her daughter. Photographer: Ollie Jones, Studio M.

Although Grace was brought up on the farm, she did not naturally fall into this as a career. 'I was desperate to be a writer and so did a Masters in English Literature. When I came home I realised I actually wanted to be a teacher, and a teacher that was outdoors. My love was on the farm.'

Children as young as two can join Farm Tots sessions, while Sprouts Farming Club caters to those from Year 2 to age 12. There are after-school clubs and Saturday clubs as well as holiday clubs. Inevitably, Covid had an impact but this year they seem to be more popular than ever.

'People now seem to place more value on family, the outdoors, home-grown and local,' Grace said. 'Just like my brother Joe [of Little Joe surf shop] sees children who haven't been to the beach; I have met children who don't know how Royals are grown or what a courgette is.'

**“ The children do planting, watering and weeding, and they get to take home produce they have grown. We don't expect everyone to be a farmer but there are different aspects to what they learn**

They start learning where their food comes from, and they do start making the connection between the animals they see and food that they eat, and they realise how important it is to have really high welfare.'

We stroll down past a wood of willows, a favourite spot for the children, to feed the ducks and geese.

Grace continues: 'It's about providing that space for them which not all schools have, especially if they don't have gardens of their own, and being able to have that contact with animals each week.'

Grace, who is married to Hamish, now has a two-year-old child and a second on the way.

'My daughter comes and helps me on the rounds and she knows how to collect eggs and pick up the chickens. I don't mind if she doesn't want to do it as a career but to have this upbringing is just fantastic. We are very lucky.'

After the children have taken their snack break, one boy keeps hold of a banana skin to feed to the pigs. The children excitedly pick dock leaves, grass and handfuls of kale to feed the pigs, as well as the piglets which are only weeks old.

Comments from the little sprouts:

“ We called a chicken Giraffe because she’s so tall

“ It encourages you to be a farmer, you get to take home the plants to cook, and make kale crisps

“ Chickens are related to a T-rex. Yesterday one flapped in my face. I love coming here because I love animals



Grace said: ‘The children do planting, watering and weeding, and they get to take home produce they have grown. We don’t expect everyone to be a farmer but there are different aspects to what they learn. This week, for instance, they have designed egg boxes. Many of them were fantastic at doing the marketing side of things.’

It is hoped that, Covid allowing, school programmes can re-start soon. ‘For school groups, we sow plants that grow fast so that it’s colourful and really engaging,’ Grace said. ‘Each child has their own little plot of land and effectively their own little allotment to look after for six weeks.’

For more information, go to [www.thefarmschoolinitiative.com](http://www.thefarmschoolinitiative.com)

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## Continuing her series emphasising the ‘arboreal’ qualities of Islanders, Philippa Evans-Bevan interviewed Amelie Le Blancq, Head Girl of the Jersey College for Girls, on the impact of environmental concerns on school life

**A**melie Le Blancq is an inspiring sapling: just 18 years old but of third generation Jersey rootstock.

She comes from a family with farming traditions and a maternal line with strong skills and dedication to the nursing and teaching professions

Amelie speaks with great pride and affection about the two Vibert ladies - her mother and grandmother - who have clearly inspired and enriched ideal growing conditions for her.

Caroline, Amelie’s grandmother, was a District Nurse and Amelie’s mother, Sophie, studied and attained a degree in Youth Studies and took up teaching in special educational needs and mental health issues.

Education and Caring are also at the heart of Amelie’s approach to the sustainability initiatives she has facilitated as Head Girl at Jersey College for Girls (JCG). In particular is her enthusiasm and encouragement of JCG Voice, which is one of the numerous ways in which the voices of the students can be clearly heard.

Amelie tells how the students see things with a unique perspective: ‘They have fantastic ideas about how we all can improve our College and the world around us.’ It’s amazing how many significant contributions to the decision-making, development sustainability and direction of the school and wider community are the inspiration of the girls.



‘As Head Girl, I am so proud to have been able to support and encourage our amazing “eco house captains” from the top to the bottom of the school encompassing the prep school,’ explained Amelie. ‘This has been really effective at monitoring how environmentally responsible we are, how we can improve for positive impact and especially reduce waste. Everyone is on board and so we all play a part in improving our whole school sustainability and moving JCG towards a greener future.’

She continued: ‘At JCG we love recycling and we have a great eco house fashion initiative which revives and creates new fashion from shoes and clothes that would otherwise be thrown away.’

‘The ongoing sustainability project by two of our younger students focusing on re-usable masks is of particular merit, and as a college we have transitioned to less and fully recycled and recyclable brochures that use eco-inks. We are constantly re-evaluating how we can be better and do better for the environment.’

“ I am very happy that my time as Head Girl has given me the chance to play a role in developing great strides in improving sustainability for the benefit of future pupils and the world we live in

Amelie will soon be leaving Jersey College for Girls where in her early school years she tells me she received wonderful support as she struggled with dyslexia. She has blossomed with the encouragement of kind and professional teachers including Simon Milner, who taught her English, and Natalie Hopkins, who ignited her passion for religious studies.

Family, friends and teachers have all helped Amelie grow into a confident and focussed young woman who is leaving an enhanced legacy of sustainable awareness and outcomes at JCG. She has brought the same competitive spirit to issues of sustainability that she has played out on the cricket pitches of Jersey where she represented the Island.

‘Being Head Girl of JCG has been a great honour,’ said Amelie. ‘I have met great friends and many people who have inspired me. I am very happy that my time as Head Girl has given me the chance to play a role in developing great strides in improving sustainability for the benefit of future pupils and the world we live in.’

Amelie is aiming for Exeter University to study for a degree in Philosophy and Theology,

She added: ‘In an ideal world I would love to return to teach at JCG.’

“ The ongoing sustainability project by two of our younger students focusing on re-usable masks is of particular merit, and as a college we have transitioned to less and fully recycled and recyclable brochures that use eco-inks. We are constantly re-evaluating how we can be better and do better for the environment

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# Open gardens 2021...

**...benefitting the Jersey Association for Youth and Friendship. Gill Maccabe explains how taking your family out for the day can help another child have a family**

**N**ext time you visit an Open Garden event run by the Jersey Association for Youth and Friendship, you might be served your tea and cake by someone who until recently had no home or family - and without your donation it could have stayed that way.

The public face of this local charity which marks its 60th anniversary this year may be firmly aimed at aspiring gardeners and foodies keen to have a peep behind the scenes of some of the Island's finest private homes. However, the real work takes place in the less salubrious setting of four St Helier hostels, which together provide much needed accommodation for up to 29 local youngsters between the ages of 18 and 25, who through no fault of their own would otherwise be homeless and without life choices.

The inspiration for JAYF came back in 1961, when a talk was given to the Jersey Ladies Literary Luncheon Club by a London stipendiary magistrate, the late Sir Basil Henriques. Sir Basil had seen first-hand the difficulties and trauma young people experienced when they left institutional care and tried to cope with adult life largely unsupported.

Many readers of a certain age will remember the first hostel called Basil Lodge in Clarendon Road which housed homeless boys in dormitory style accommodation. Nowadays the residents of the hostels, all of whom have to claim at least 10 years local residency, live in bedsit style accommodation with house parents and a liaison officer who together provide guidance and support, enabling the youngsters to have a solid base from which to navigate the choppy waters of their adolescent years.

To mark the milestone 60th anniversary of this most local of charities, the purchase of a fifth hostel is underway. Unfortunately, Covid has affected fundraising plans and so the success of this year's Open Garden programme, their main fundraiser, is more essential than ever as all monies raised go straight towards the running of the hostels.

For an admission cost of just £5 for adults and nothing for children under 12, the family-friendly events provide a perfect way to spend a Sunday afternoon enjoying time with your family, knowing that every penny you spend helps another child have a family.

Although all venues offer slightly different entertainment depending on the site, there are always delicious Jersey cream teas and produce stalls as well as musical entertainment in most.

**This years' programme, which is all held between 2-5pm, features the following properties:**

## Sunday 20 June

*Beau Desert, Trinity*

Situated around an 18th century house in Trinity, these 14 vergées of carefully tended gardens include a small lake and glorious woodland. Open by kind permission of Mr and Mrs Crane.



## Sunday 4 July

*Les Chasses, St John*

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





**Sunday 11th July**

*Domaine des Vaux, St Lawrence*

Explore extensive gardens and woodland set around a traditional farmhouse. The valley contains native and species trees including many magnolias and camellias. Open by kind permission of Mr and Mrs Binney.

**Sunday 1st August**

*St John's Manor, St John JE3 4EH*

The Manor stands in 2.5 vergées acres of land, with an additional 90 vergées of farmland and surrounding woodland. The magnificent grounds incorporate a lake, a chapel, a yew maze, and a beautiful Japanese garden. Open by kind permission of the owner.



**Sunday 12th September**

*Oaklands, St Peter*

Visit this beautiful rambling garden where highlights include specimen shrubs, a large pond and extensive woodland, featuring silver birch, acers and what is reputed to be Jersey's largest walnut. Open by kind permission of Mrs Melissa Bonn.



**Sunday 18th July**

*Woodlands court, Grouville*

With glorious views of Mont Orgueil Castle and the Cotentin Peninsula, these beautiful gardens include well groomed lawns, a kitchen garden and an enchanting play area for young children. Open by kind permission of Jurat and Mrs Christensen.



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# The wildflower hub

**A native Jersey wildflower hub has been created at Samarès Manor.  
By its managing director, Caryl Kemp**

**C**ould Samarès Manor offer space in a field to sow native Jersey wildflower seed?

This was the enquiry from the Environment Department in late autumn 2019. They also wanted to know if we could harvest the seed from the crop in the autumn, as this could then be sold on to local landowners.

**“ Team Samarès’ are very tight knit and multi-talented, so we all put our heads together to design the layout of the newly named ‘The Jersey Wildflower Hub’**

I was delighted by this enquiry, as there is presently nowhere in Jersey where seed can be purchased in reasonable quantities. There has been a general concern that UK seed mixes could potentially contain varieties of plants that might then become non-indigenous invasive species.

My own history was that I was a head propagator for at least a decade in the 1990s, collecting from stock beds of vegetative material and from seed beds.

So it seemed obvious to me that if individual varieties of wildflowers were sown in a single bed and the bed was weeded to only allow the emergence of that single variety, the person harvesting seed from a labelled bed could be 100% certain that what they were harvesting was specific.

I also felt that this would be a good way of educating the public as they wandered around pathways across the lawns, to learn about the individual species.

‘Team Samarès’ are very tight knit and multi-talented, so we all put our heads together to design the layout of the newly named ‘The Jersey Wildflower Hub’.

The Manor’s owners, Vincent and Gillie Obbard, offered half of their grazing field and the Environment Department agreed to the change of use.



Team Samarès

To date I am delighted to report that, despite some setbacks with the deliveries of the wood for the Hub structure itself, we were ready to go in early spring with the sowing of the 45 different wildflower species, collected and provided so far by the Botany section of the Société Jersiaise.

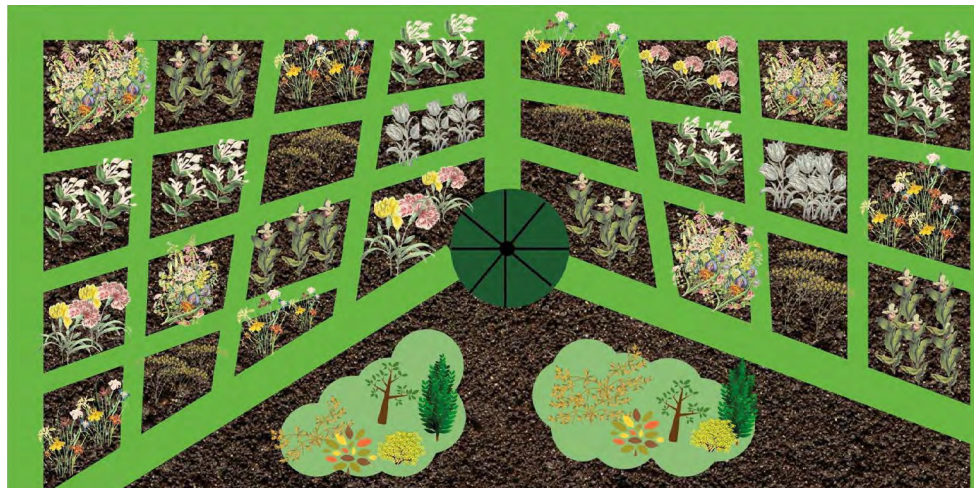
In 2020 we came across Yolanda Mitchell, a young Jersey- born botanical illustrator, who is designing all the signage for the Hub and beds. We chose Yolanda for her simplistic, yet stunning illustrations as we were very keen to allow the wildflowers themselves to ‘sing’. All the signs will have both the Latin and common names.



Sixteen of the most valued species are highlighted on signage attached to the Hub, with details such as benefits to pollinators and their medicinal uses.

To date we have three volunteers offering their time from the Société Jersiaise. We feel it is vital to have consistent individuals working on this project, who have a passion and commitment alongside our own home team. Of course, anyone who would like to join the team, please do get in touch!

We began sowing the seeds in March and they are coming along very nicely indeed, the more prevalent varieties will be broadcasted directly into the plots; the trickier ones that need more care will be sown and pricked out into pots and cells until they are ready to be planted into the plots.



We are hugely grateful to the Countryside Enhancement Scheme for their financial support to date, along with the Environment Department and the Société's Botany section for their trust and ongoing support with this hugely exciting project.

Watch this space regarding our progress through the next few months. We hope - weather permitting - that the Jersey Wildflower Hub should be full of colour and also, most importantly, full of pollinators busy at work.

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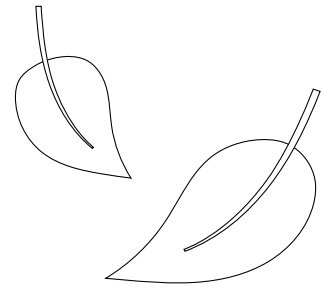
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# Off the sofa and into the garden



Phoebe (7) and Cole (5) du Feu take first steps in gardening

## Our gardening correspondent, Gill Maccabe, writes about how to get your children interested in gardening

Despite the Duchess of Cambridge making it look so easy at the last Chelsea Flower Show with her award winning exhibit Back to Nature, gardening with children can be tricky.

However, if you accept that it is going to be messy, time consuming, a bit frenetic and disorganised, you will be glad you've made the effort.

Think of your garden, however small, as another room which doesn't actually need dusting and polishing.

You don't have to worry about furniture being damaged or scratched, nothing can be broken and the children keep themselves safely entertained for hours on end, all whilst getting exercise and vitamin D.

There are numerous reasons why we should be gardening with our children. It engages all five senses: How does that grass feel? What does a flower smell like? What does a raspberry taste like straight from the bush? What are the birds saying? And why is that big tree that was green last week now covered in pink flowers? And of course making the garden interesting will get them off the sofa and outside, where they should be in summer.

First of all, keep it simple and keep it safe. Get a few child-sized tools and do your research into what is safe to touch and eat.



Some leaves such as euphorbia contain sap that stings, for example, and I found that creating a simple 'wash it first' rule when my children were very young gave me time to check they weren't slipping anything potentially nasty into their mouths.

Give them their own patch if you can and make it their own. Make sure it's a sunny spot otherwise nothing will grow. They don't need much space, even if you only have a small area or balcony you can fill up a wheelbarrow with compost and move it around depending where the sun is. Children prefer instant results, so prepare the ground for them and plant something that grows quickly, such as cress or rocket or spinach. Sarah Raven is selling seed tape impregnated with rocket seeds, which is perfect for little fingers and can be sown quickly with no waste.

One family who totally appreciate the opportunities their garden keeps giving are Louis and Jenna du Feu and their three children: Phoebe (7), Cole (5) and Emiko (4).

They grab every opportunity they can to get outdoors and dirty. They have a medium-sized garden in St Ouen, which is totally enclosed and which they share with two tortoises, one of whom is 86 years old and lived through the Occupation. A carpenter friend created a mud kitchen for them, which Phoebe particularly adores and she happily spends time after school making potions, mud smoothies and other delicacies using old pots and pans and anything else she can salvage from around the house.

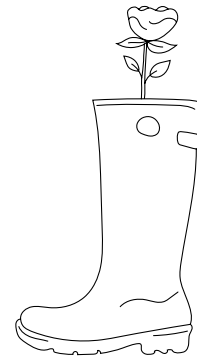
'Cole has really taken an interest in the garden,' said his mother. 'He particularly loves all the different flowers and is fascinated with the bugs and the worms in our hot compost bin. All the children help with planting. We've recently planted some lavender and sunflowers with them which they are eagerly watching grow.'

'They also help their grandparents with their vegetable patch. We are also collecting seeds but haven't cracked the propagating yet! We regularly collect pebbles from the beach and use posca marker pens to create lasting pictures on them.'

'Another favourite game is lying on a large piece of paper spread on the ground (we use end of reel newsprint) and drawing around each other.'

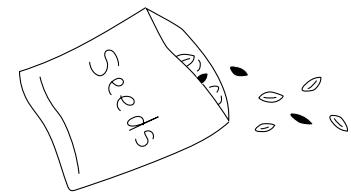
'They even insist on washing the windows outside,' said Jenna, sounding totally unstressed. She was talking to me at 5pm one school night after she had just finished a long shift at work; the children were hungry, and I was asking them to pose for a photograph before supper.

Undoubtedly the garden is a tranquil space.



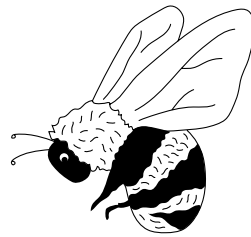
**Welly or Truck planters**

Recycle old wellies or tipper trucks by filling them with compost and using them as planters, particularly fun if used for edible herbs.



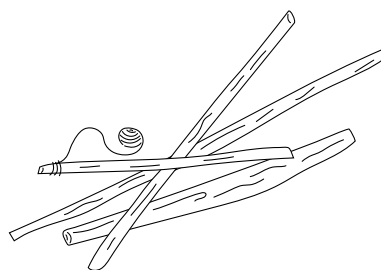
**Collect Seeds, do a seed Swap**

Allow your plants to go to seed and show the children how to burst the seedpods and shake out the seeds. They can then have fun designing and making paper seed packets to store them in.



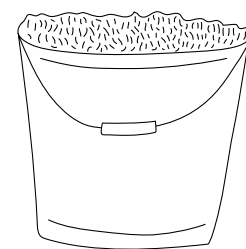
**Make Your Own Bee Hotel**

All you need is an open fronted box. Fill with twigs and dried grass, you can try making little partitions with pieces of bamboo cane or similar very cheaply! Vital for solitary bees.



**Twig Teepee**

Gather branches or long twigs and stack them against a wall, fence or tree, tie them together at the top and drape an old blanket over it, perfect for sheltering from the sun.



**Make a grass bucket seat**

Choose an old metal bucket or bin or discarded window box and add drainage holes in the bottom. Fill with compost, and then sprinkle lawn seed over the top. Water it well and leave to germinate. Keep it moist and when it's nice and thick, encourage one of your older children to cut it and use it as a garden seat. Older children will enjoy keeping it trim with scissors.

# The natural churchyard

## - a peaceful haven

As part of the RURAL 'Gardens' series, Cathy Le Feuvre examines a garden by another name - St Clement's Churchyard

Just a few steps from St Clement's Churchyard is what looks like a simple meadow.

In spring, there's a glorious daffodil walk which one can amble through at leisure, and in summer that's replaced with a host of buttercups and then wild grasses. Wildlife abounds along with summer wildflowers, and there are benches for quiet contemplation.

“ We started in the year 2000 when we planted 20 trees and now there's half a kilometre of hedging running around the site - which is like a bird hotel!

This is a 'natural churchyard' which was created a few years ago as space in the main parish graveyard became sparse.

Canon David Shaw, Rector of St Clement, says the opportunity to create Jersey's first natural churchyard is something a little different and in keeping with the times, as people are becoming more aware of the environment and conservation.





‘We started in the year 2000 when we planted 20 trees and now there’s half a kilometre of hedging running around the site - which is like a bird hotel! This gives us new options, and there are quite a few people who really like the idea, including those who might not have family in Jersey to tend a grave, so they prefer something like this - somewhere beautiful.’

The field has been ‘consecrated’ so it can accommodate full burials, and ashes may be buried in the banks, but there are no headstones, simply posts for memorial plaques.

However, the meadow is more than a peaceful resting place. During the 2020 pandemic when for so many months church congregations could not worship indoors, the meadow became ‘church’.

From Father’s Day in June 2020 through to the autumn storms, Canon Shaw and the St Clement’s ministry team hosted church services outdoors, with safe two metre distancing and music on loudspeakers. It became so popular, including with families, that outdoor services may continue going forward.

“ Unlike any other churchyard, we’re the only ones who have got full burial and ashes burial in the main churchyard, and now we have the natural meadow and Jersey’s first Columbarium. It just gives people choice

‘Another thing that was lovely during lockdown was that I did several funeral services up here,’ Canon Shaw says.

‘In fact, I did two or three where the funeral was happening in England and no one could get there so we would sit here, just a few of us, the family, just a very small number because we weren’t allowed many people at that time, just sitting on the benches, the birds singing.’

Canon Shaw believes they have created spaces at the St Clement’s Church where memories may be treasured and which provide different and interesting options for those seeking a final resting place.

‘Unlike any other churchyard, we’re the only ones who have got full burial and ashes burial in the main churchyard, and now we have the natural meadow and Jersey’s first Columbarium. It just gives people choice.’

# A place for memories

## The Columbarium at St Clement's churchyard, by Cathy Le Feuvre

**A**t the top end of St Clement's churchyard there is what looks like a small white stone classical temple, complete with three front pillars, two angel statues and between them a family crest.

This is the parish's new 'columbarium', a resting place for the ashes of loved ones, but that coat of arms is a clue to its history.

“ The door and window were blocked up in the 1960s, there was no roof on it, it was full of ivy, two trees were growing through it, one on the edge and one in the middle of the building. When we started to restore it a few years ago we dug out about 16 tons of rubble

It's the emblem of a branch of the local Labey family. The sepulchre was commissioned in the 1800s by one Marie Labey as a family mausoleum, and specifically to commemorate her husband Thomas Labey (1810-68).

'Originally the family were going to give bags of grain to the poor every year and we believe that's how they got permission for it to be built in the most dramatic position in the churchyard,' said Canon David Shaw, the present-day Rector of St Clement.

However, although the burial vault, which extends about eight feet beneath the building, was used for many years, the links with the Labey name disappeared. In fact, for years it was known as the 'Pixley Sepulchre', named after the stonemason who built it.

At the start of the Occupation, coffins that were in place on several levels within the vault were removed and the sepulchre fell into disrepair. A couple of decades later there was talk of demolition.



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The building was dangerous, and had become a dumping ground, as Canon Shaw explained:

‘The door and window were blocked up in the 1960s, there was no roof on it, it was full of ivy, two trees were growing through it, one on the edge and one in the middle of the building. When we started to restore it a few years ago we dug out about 16 tons of rubble - lawnmowers, fences, all sorts!’

Today, the vault is restored to its former glory, thanks to a series of grants and donations which have covered the cost of renovation - around £10,000.

Inside the small white building, thought to be constructed of Portland Stone, the interior walls are now lime mortared, the new door and window are made from sustainably sourced hardwood and Welsh slates on the roof were reclaimed from other local building projects. New railings encircle the building.

The next phase of the restoration will see the installation of white marble walling containing niches for up to two urns. Some families may choose instead to have ashes interred in the vault below and others may be scattered in a general resting place within the building. There are also plans for memorial stones, which will be part of the paving around the vault.



“ **In Jersey, a lot of us will have relatives who have been buried elsewhere and there’s nowhere in memory of them, so this is a place where families will be able to have a granite plaque to remember their loved ones** ”

‘In Jersey, a lot of us will have relatives who have been buried elsewhere and there’s nowhere in memory of them, so this is a place where families will be able to have a granite plaque to remember their loved ones,’ Canon Shaw said.

It is Jersey’s only columbarium and now the connections to the original Labey family are also restored.

For parish resident Diana Mossop it’s a very special place. Her mother was a Labey and her grandfather, Captain George Thomas Labey, lived at St Clement’s Farm, a place closely connected to the original family members who commissioned the vault.

As a member of the St Clement’s congregation, Diana has taken a keen interest in the restoration of the sepulchre, and she’s intending for it to be her final resting place. Although, in common with columbaria across the world, most spaces in the vault will be ‘rented’, Diana is one of a just a handful who has been granted the privilege of a place in perpetuity.

‘I love it so much,’ Diana said, ‘It’s very special to me and I think being there will be fitting, because of its origins. It’s wonderful - and rather beautiful!’



# 'La Moye' - come home

**Railway enthusiast Alexander Sparrow has discovered that a locomotive that was used by the Jersey Railway - and given the name 'La Moye'- was sold to South Africa in 1928 and is still in existence there. Time for an old lady to come home? Report by Alasdair Crosby**

**I**n some corner of a foreign field... a steam locomotive is located. A century ago it plied the Jersey railway route from town to Corbière. Since 1928, when it was sold to the Victoria Falls and Transvaal Power Company, it has been working in South Africa. It is still in a state of reasonable repair and was working until the mid-1990s for the 'Eskom' power company, into which the original purchasing company was later amalgamated.

Alexander Sparrow, an information security analyst at Ogier, would like to bring it back to Jersey, spruce it up and restore it to its original name, 'La Moye'.

Asked what he would do with if he were able to get it back to the Island, he said: 'Pallot's Steam Museum have expressed a certain interest, but cannot confirm that for the time being. Perhaps it could be mounted on a plinth by the old St Aubin's Railway Station, now the Parish Hall... although if that results in the loss of yet more parking spaces, everybody will hate me! Or perhaps it could go near the site of the old La Moye Station, in the platform area.'

He was speaking on the Railway Walk, near the grassy mound to one side of the pathway that is all that remains of La Moye Station and its platform.

'What would be great would be to have a 'La Moye Preservation Society' organisation, to restore it, maintain it and form a trust for on-going maintenance funding'.

Alexander has had a lifelong interest in railways. He volunteered at Pallot's Steam Museum when he was 18 and has always maintained his interest.

**How did he find out about *La Moye's* present location?**

'It was back in 2011,' he said. 'I was just browsing through Wikipedia (as a nerd does) and looking at the history of Jersey Railways and found that it was still around, owned by Eskom and located at Rosherville, near Johannesburg. They had plans then to make a 'heritage park' of their old steam locomotives. It was still in regular commercial use until 1993, which, considering it was built in 1907, is an amazingly long career!'

“ What would be great would be to have a ‘La Moye Preservation Society’ organisation, to restore it, maintain it and form a trust for on-going maintenance funding

‘La Moye’ was built by A Barclay and Co, railway engine manufacturers based south of Glasgow, but was only sold by them to Jersey in 1922... the finances of various companies that owned the railway in Jersey were always run fairly lean, so perhaps there were difficulties in paying for it, or there were higher priorities during the First World War, ‘La Moye’ was in Jersey from 1922 to 1928, when it was shipped to South Africa.

‘It might seem a long way between Jersey and South Africa, but both places were historically British and both used the same 3ft 6in gauge. So in fact it made sense for the locomotive to be sold there.’

In its long service in South Africa, it underwent various changes of name. For most of the time it was named ‘Barclay’ after the name of the makers.



Photo © Geoff Pethick

‘Barclay’ locomotive

It was also nicknamed ‘Moggie’, as the resident workshop cat, of the same name, gave birth to kittens in the driver’s cab. It did some passenger work for workman’s trains, but was mostly used within South Africa’s coal-fired electricity industry.

After retirement, it was donated to the South African Railway Museum, but thieves broke in to their premises and stole brass fittings and metals. Then Eskom planned to have a ‘heritage fleet’ of their antique locomotives... but with the downturn of the South African economy - together with the effects of Covid - Eskom have had to scrap that plan. They are currently looking for partners to help them preserve six of their old engines.

Alexander has outlined his plans to Eskom, who have shown some potential interest and are keeping in touch with him.

#### How much would it cost to ship it back to Jersey?

‘Eskom are looking to lease the locomotive for preservation, I am looking to offer £8,500 - which is more than they would get if they were selling it for scrap. The total transport costs from Johannesburg to St Helier are in the region of £37,000.’ His goal is to raise £55,000 to cover the leasing, shipping and restoration.

There might also be some interest from railway museums in the UK, it may be the last surviving 3ft 6in gauge locomotive to have operated passenger services in the British Isles, and the last surviving Jersey locomotive, so it has a certain historical importance for that reason.

‘The UK is not Jersey, of course,’ he said, ‘but at least it would be saved and preserved and be in England for people to enjoy for generations to come. But it would be better to have it back in the Island - and great if it could be bought back here in the centenary year of its first arrival in Jersey.’

If there is interest in supporting the vision of retuning ‘La Moye’ to Jersey, please contact Alexander on [returlamoye@gmail.com](mailto:returlamoye@gmail.com).



Photo © Geoff Pethick

‘La Moye’ locomotive



# Pitstop - for paws in need of pampering

If it's good enough for humans, there's no reason - in fact there's evidence - that regular grooming and bathing has many health benefits for our canine friends. By Kieranne Grimshaw

**A**nyone who doesn't know how soap tastes never washed a dog.

Close your eyes, lie back, relax and let the bubbles soak away the aches and pains and the soap gently exfoliate your skin - pure heaven, but wouldn't you want to share this experience with those you love?

Of course some dog owners simply cannot face the thought of popping their pooch in a bath, anticipating an element of canine chaos with their inexperience. Fortunately, help is at hand for a paw in need of pampering.

Dog groomer Alexa Dodds from *Paws Pitstop* in St Peter firmly believes in a good health and grooming regime. She trained in a top Salon in London and is Level 3 City and Guilds qualified. Alexa reminds us we shouldn't only think of dog grooming as just cosmetic or for vanity; it should be part of normal pet care, similar to providing exercise and shelter. 'Good skin care is as important to many dogs as for humans,' she said.

'In the summer when pets are walked on hot surfaces, especially in town on tarmac, their paws get very hot and dry out. A good cream will help moisturise and protect them.' You could also combine a paw massage with moisturising your own hands too.

“ Introducing your puppy into grooming slowly with our introductions is so important for them as they get used to the process, before doing a full groom, to ensure they fully enjoy it



The products on offer are fit for any top beauty salon, from moisturisers and sugar scrubs to deep sea mud baths and ear cleaning solutions. For a special treat, Alexa provides a blueberry and oatmeal facial treatment which cleanses and exfoliates, whilst reducing any tear staining. This is predominately to treat dogs prone to tear staining, such as Shih Tzus. Regular grooming and keeping the area dry are the best prevention methods in between salon visits.

Different breeds require individual health care. Flat face breeds, especially Bulldogs and Pugs, are considered high maintenance regarding grooming. They often need facials to get rid of debris and moisture as this can build up in their wrinkles and skin folds, including their ears.

Skin problems are one of the main reasons owners take their dog to the vet. Alexa stresses the importance of a good relationship with her customers and the need for her team to identify any dog with ongoing issues. She offers advice and a maintenance programme - not just a shampoo and set - 'It's cheaper in the long run to keep on top of home grooming, then you can have your dog as fluffy as you like.'

Living in Jersey also influences the type of cut, as dogs are often walked on beaches and in woods so their coats are kept shorter than a 'city dweller.' These type of cuts aim to keep our pooches comfortable and 'matt' free. However, some dog groomers do offer a more fashion motivated service. 'Fashion is not just for humans. One recent trend is for hair colouring - such as the pink poodle - more for style than for welfare and comfort. We don't offer this service,' she added.

The changing seasons bring a variety of issues for dogs' coats. Alexa explained: 'At the end of a wet winter season, dogs are often brought in with lots of mats. Owners think as spring is on its way a hair-cut is due. In reality, it's better to maintain the trimming and grooming to prevent mats and other problems.'

“ **Know your breed, do some research and keep up the home maintenance. We have 500 clients, the dogs love it - they come into the salon with their tails wagging**

A regular grooming routine also presents the perfect opportunity to identify parasites such as fleas and also remove debris - especially those stubborn burrs - from the coats. If done regularly it helps keep everything on track and can be quite therapeutic for both the dog and owner.

For owners with new puppies, it can be quite daunting to say the least. Paws Pitstop offer a unique 'Under five months go free'. You can pamper your pup while helping them socialise at the Salon - 'Introducing your puppy into grooming slowly with our introductions is so important for them as they get used to the process, before doing a full groom, to ensure they fully enjoy it,' said Alexa.

With so many mixed breeds around today, Alexa's advice is to 'Know your breed, do some research and keep up the home maintenance. We have 500 clients, the dogs love it - they come into the salon with their tails wagging.'

Maybe that's because they know they're worth it.

**Contact 01534 724378  
or Facebook: Paws Pitstop Jersey**





# The return of an equestrian hub

Ruth Le Cocq reports on developments at Haie Fleurie

**H**aie Fleurie Stables - the mere mention of the name will transport anybody, who has been part of Jersey's horse community over the last 50 years, back to a time when the jumps were bigger and health and safety rules didn't seem to exist!

Countless children learned to ride under the safe tutelage of Cynthia Binet, fondly known as 'Bin', and the yard was known for its high standards as well as for having a challenging cross country course through Rozel Woods and for having hosted Jersey's only international horse show.

Oli Simmons remembers it well. He spent much of his childhood growing up at Haie Fleurie.

'It's a special place for me,' said Oli, 'I learnt to ride here and so did my sister although I had a quad bike and I preferred that over horses!'

Those memories, together with a desire to offer horse owners a high quality, purpose-built livery and stables, prompted Oli and his father, Richard, to join forces with Bin to re-develop the premises while still retaining a welcoming atmosphere.

Two U-shaped traditional stable yards open onto block paved courtyards and there are new tack rooms, rug rooms and feed stores. The main barn has an indoor equine shower, solarium and the only horse weigh scales in the Island. There are also kitchen facilities where owners can meet to share the ups and downs of life with horses.

'Our liveries have lots of different skills with some competing on their horses regularly and some who enjoy hacking.

We offer a supportive environment, it's a friendly place that is welcoming to everybody just like Haie Fleurie has always been,' said Oli.

The welfare of the horses is paramount and, alongside the built facilities, there is 60 vergées of grazing land around the farm.

'There is all-year-round grazing. The equine industry is now recognised as part of the farming industry which hasn't always been the case. We work with Jersey Royal to rotate the land so it is ploughed in every five to six years,' he said.

Oli is keen to see Haie Fleurie return to being a hub for equestrian events and, with that in mind, clinics are being hosted regularly in the floodlit, all-weather arena.

At the moment, to comply with Covid restrictions, locally-based professionals including BHSI equine coach Penny Cruttwell, international dressage trainer Gemma Appleton and British Dressage trainer and judge, Frances Wilson, are holding regular clinics on site.

And, as joint owner under HFP Equestrian Limited, Oli has applied to create a second sand school as a warm up arena to meet the strict requirements necessary to hold more British Dressage affiliated competitions in the Island.

This will give local riders opportunities to gain their points here in Jersey before travelling to compete at higher levels in the UK.

'In the future we are hoping to bring professionals over from the UK – we want to open Haie Fleurie to more people,' said Oli, before adding, 'Haie Fleurie has been known for its past equestrian events and we are trying to bring it back to how it used to be hopefully having a cross country over a couple of big fields with Rosel Manor.'

Bin, who has lived at the family home at St Martin for her whole life and now enjoys looking after the gardens, is delighted with the facilities on offer at Haie Fleurie although she confessed to being a little frustrated that her aches and pains prevent her from being more involved with the horse side of things.

'I'm proud of what Oli has done, he has put a lot of work into it,' she said. 'Sometimes I watch the grooms interacting with the horses and Oli has found people who understand horses.'



As part of the redevelopment, a portion of the traditional farmhouse is currently being renovated to provide self-catering accommodation and Oli has already been inundated with enquiries from local people seeking staycations. Part of him is not surprised.

'Haie Fleurie has always been about teamwork and family - it really is a friendly place that is welcoming to everybody from all walks of life,' he said.



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# Swiss sufficiency in a Covid climate

**Alpine pastures may be beautiful, but surely their viability for modern farming is a bit difficult, especially taking into account the Covid factor? Philippa Evans-Bevan discovers that in fact Switzerland is surprisingly self-sufficient in its domestic food production**

**A**midst the flow of Covid press releases over the past year, a recent bulletin issued by the Swiss Federal Statistics Office caught my eye and was more uplifting than most.

This was a declaration that the measures adopted because of the ‘extraordinary’ situation caused by Covid-19 had increased total output of Swiss agriculture by 5.8% compared to 2019 levels. This added no less than a gross value of 4.4 billion Swiss Francs to the Swiss agricultural economy.

But this upswing is not just the result of emergency planning; it is rather an effective response that has been made possible by decades of building the right conditions.

As a consequence of Switzerland’s economic isolation in World War II, the government provided significant subsidies for agriculture, including direct market interventions and price guarantees, to maintain a high level of domestic production.

The characteristic independence of Switzerland and its ability to maximise and finesse resources and skills is as relevant to their rural assets as it is to the finance sector and exquisite watchmaking. Similar to Jersey, there is limited space to grow food and just one third of Switzerland is devoted to agricultural production, constrained by huge variations of soil quality within small areas.

Geological conditions and the land’s physical contours make large scale single crop farming difficult. Instead a particularly varied assortment of crops is grown in a limited space.

About two-thirds of all farms combine grass and grain cultivation, and the latter satisfies nearly four-fifths of domestic demand.

The western Mittelland is the principal grain-producing area on the sheltered side of the Jura Mountains, with scant rainfall, while the more humid eastern region, mainly in the cantons of Thurgau and Sankt Gallen, are better suited to fodder cultivation combined with fruit growing. Ticino, the southernmost canton, is an area of mixed Mediterranean agriculture and viticulture that utilises the slopes along many lakes, including Geneva, Neuchâtel, and Biel.

With its abundant sunshine and irrigation, the Valais, especially in the Rhône valley between Martigny and Sion, is noted for cultivating berries and other fruits and vegetables. The Valais also has the largest area of vineyards of any canton and the highest vineyard of central Europe, located near Visperterminen at an elevation of 3,900 feet.

The iconic Swiss cow herds found throughout the country - but especially prominent in the Mittelland and Alpine foothills - provide more than two-thirds of all agricultural value from the production of milk, butter, cheese, yogurt, and milk for chocolate.

Technical progress has of course contributed to production and Swiss organic farming is also increasing to feed a population of 8.5 million and to export luxury chocolate, cheese and wine.

Imported foodstuffs are less than one might imagine and Switzerland is achieving 60% self-sufficiency.

This impressive statistic is endorsed by the Global Food Security Index (GFSI), produced by The Economist Intelligence Unit, which ranks Switzerland highly and the tenth best country in the world for food security. (The top three are Finland, Ireland and the Netherlands, in that order.)

The GFSI methodology considers and measures the affordability, availability, the quality and safety of food produced on a country basis, as well as the natural resources and resilience. The latter assesses a country's exposure to climate change, its susceptibility to natural resource risks and how the country is reacting to these risks.

In the big box of tricks that Covid, climate change and Brexit have delivered, sustainable food production ticks many solution contribution boxes. The food security 'state of the nation' is rising up all sorts of political and health agendas.

Lockdowns have restrained our ways of life physically but have unleashed renewed and accelerated visions of how we feed ourselves. On a personal and family level this is seen in the explosion of the number of enthusiastic vegetable growers, but politicians are also turning more and more to the importance of 'home production'.

Switzerland, it would seem, is ahead of the game.

## Perfecting the lockdown beard

### Philippa Evans-Bevan has a chin-wag with the founders of The Madd Beard Company

Recently the media has reported much about the rush to the barbers. It is something that has not really ever been seen as newsworthy before. Men have been denied the chance of a haircut for months and months and everywhere shaggy locks are being clipped and snipped.

But not all men will be craving the Hot Towel Shave and the straight edge razor, for some, lockdown has been the ideal time to grow a beard.

Marc Lanoy-Trigg and Add Sheridan, two bearded men who founded the Madd Beard Company in Jersey in 2018, describe 'The Lockdown Beard' as a new phenomenon. It is a trend that has created a sharp rise in the demand for their specialist natural beard products and appreciation for their specialist advice on the topic of growing a beard.

Marc comments that getting beyond the two week point can be challenging: 'At this stage the beard is not a great look and often considered to be scruffy. Then the itchy stage kicks in and some reach for the razor.'

But help is at hand: by using Madd Beard Company oils and balms, irritation relief and conditioning can smooth the process of developing a handsome beard.

Products such as the St Brelade Balm and Shampoo, and Liberation Beard Oil have multiple benefits, such as:

- Softening, moisturising and protecting beard hair and skin
- Replacing lost natural oils
- Helping to make beard hair more manageable
- Reducing skin irritation

Advice on how to apply products is set out helpfully on the website. They are tried and tested, as Marc explains: 'Being bearded men ourselves, we're passionate about beard care products and only create products that we'd be happy to use.'

From the sad shipwreck of Covid, it is a lovely thought that the Islands of Jersey and Guernsey may be on the crest of a wave, which could deliver a whole new generation of well-groomed Robinson Crusoes.

Contact Marc and Add  
[www.maddbeardco.je](http://www.maddbeardco.je)



*Meet the farmer*

# ‘Touch wood’

Doug Richardson of Morville Farm, St Ouen spoke to Alasdair Crosby about how he has built up a recycling business, diversified his family farm and about his future plans



Nothing could be more redolent of Jersey's traditional farming culture than the appearance of Morville Farm, St Ouen. The office of its owner, Doug Richardson, is the converted apple store; on the ground floor beneath it used to stand the apple press; nearby are the stables where once the farm horses were kept.

Born into the purple of prominent cattle-breeding families, he is currently vice-president of the Jersey Farmers Union. He gets up extra early during the potato season to lead his team digging Jersey Royals. Could one get any more traditional than all that?

Well, read on:

'We have carved out a niche in the rural economy by re-cycling Jersey's timber packaging waste, which is predominantly pallets. We harvest pallets, across the Island, 52 weeks a year.'

He was speaking in what once had been the farmyard, but is now a storage area for pallets.

**“ We have carved out a niche in the rural economy by re-cycling Jersey's timber packaging waste, which is predominantly pallets. We harvest pallets, across the Island, 52 weeks a year**

'We harvest pallets from the whole range of commercial operations that receive their imported goods on pallets. The pallets provide the bedrock for our commercial operation: the manufacture and export of kindling wood. The whole thing together sustains a workforce for the harvesting of Jersey Royals.'

'We do something that no-one else does. We re-cycle pallets on an industrial scale. We also produce a coloured woodchip product called Colourbed, and a range of different woodchips. We also intend to expand our production of animal bedding, predominantly for the dairy industry. We can manufacture it from the large quantities of woodchip that we produce from the pallets.'

How did he get this particular idea for diversification?

'In 1993, I was growing potatoes and also courgettes as a second crop. I could see the way the agricultural industry was likely to go, so I wanted to diversify and started making the traditional Jersey potato box and wooden presentation gift-boxes for the wine trade. But I realised that wouldn't fill many trailers, which is what I was looking to do, so I started producing kindling wood to sell on from the off-cuts of the potato boxes. Then I hit upon the idea of re-cycling Jersey's pallet waste.'



The towers of pallets are processed into 'Genuine Jersey' bags of kindling wood and exported to the UK.

Given that it must be so easy to manufacture and sell kindling anywhere in the UK, surely it would be cheaper for customers to buy from a local supplier and save the cost of importing it from Jersey?

'A number of factors, including our unique production system combine to make this possible. Which is why we even pack for other UK brands. And when you add up all the bits of our operation as a whole we have something that's worth doing commercially.'

'The addition of animal bedding to our production will further sustain the business and really demonstrate what recycling can achieve. We even ship out the pallet board nails, extracted with a big magnet. The nails are exported in former 45-gallon oil drums. Everything is used, nothing is wasted.'



**“ We do something that no-one else does. We re-cycle pallets on an industrial scale. We also produce a coloured woodchip product called Colourbed, and a range of different woodchips. We also intend to expand our production of animal bedding, predominantly for the dairy industry**

The same innovation applies to the production and sale of Jersey Royals. It is in this respect that his name is probably most familiar to Island consumers: the logo 'Richardson's Jersey Royals' is printed on the brown paper bags, on sale at supermarkets throughout the Island that contain the potatoes he harvests.

He only sells to retail outlets in Jersey and Guernsey, otherwise he exports directly to end consumers in the UK by mail-order via the Internet.

'We use the same-sized brown bags for local retailers as we do for the Internet orders and for catering customers, which seems to work very well.'

Ultimately, he is hoping to supply the potential European market in the same way - indeed, why not over the whole world? His ambitions are not modest, just as they are not modest for his crop of Miscanthus - even if his ideas for this are currently on the back burner (he is just a bit busy elsewhere at the moment).

**“ The addition of animal bedding to our production will further sustain the business and really demonstrate what recycling can achieve**

'It's a fibre - do we use it in the manufacture of paper plates? Fibreboard? Liquid fuel? It's still early days.'

Watch this space.

The potatoes currently are more in the forefront of his mind: 'There is a way to go yet but so far "touch wood" - everything is coming together nicely.'

For buying Doug Richardson's Jersey Royals by postal delivery over the Internet, see [www.jersey-royals.com](http://www.jersey-royals.com)



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# Walkie Talkies

## The Catholic Dean, Rev Canon Dominic Golding - and his Labrador, Zita - met Kieranne Grimshaw in the course of a walk on the north coast

**T**he role of a Dean is challenging enough without having to deal with a pandemic and the renovation of a Church spire. Over the last three years, Canon Golding has balanced these challenges with the everyday duties of a Priest.

He admits his job was made easier with Zita, his Labrador and like most dogs, 'a great listener'.

Canon Golding came to Jersey from Portsmouth. 'I replaced Canon Nicholas France whose predecessor was here for 25 years. They tend to stay, and I can see why,' he said.

Being a Catholic Dean involves looking after the local Roman Catholic community and Zita is a vital ice breaker and constant support to her owner. 'The community is spread out over seven churches here and Zita is an easy conversation starter. I know quite a few people in town to whom I'm just the man with the black Labrador. Only later if I've been on the TV, do people say "I didn't know you were a priest!"'

“ Zita gets me out in all weathers. I tell her all my ups and downs and she listens patiently, never judging and always pleased to see you

Two recently ordained priests, one from Nigeria and the other from South Africa, assist Canon Golding with a total congregation of 1,500. Their challenge is to foster a sense of community. Normally a Parish Priest would look after one Church, so they have a taxing task ahead and plenty of people for Zita to meet.



With a varied workload, walking with Zita along the North coast helps Canon Golding relax and enjoy some fresh air and exercise. 'Zita gets me out in all weathers. I tell her all my ups and downs and she listens patiently, never judging and always pleased to see you.'

Jersey's unique history and culture is also of interest to Canon Golding as well as its geography. 'I've really enjoyed getting to know the island and realise you can't actually get lost; you just keep going round until you hit the sea at some point,' he said.

As in the UK, Jersey has a considerable diversity within its Catholic community. 'The sizeable Portuguese element here has meant that I've had to say Mass in Portuguese and I'm no linguist,' he admitted. 'The Portuguese community are so friendly and occasionally I and my assistant priests come out with interesting mistranslations, but they've made us very welcome.'

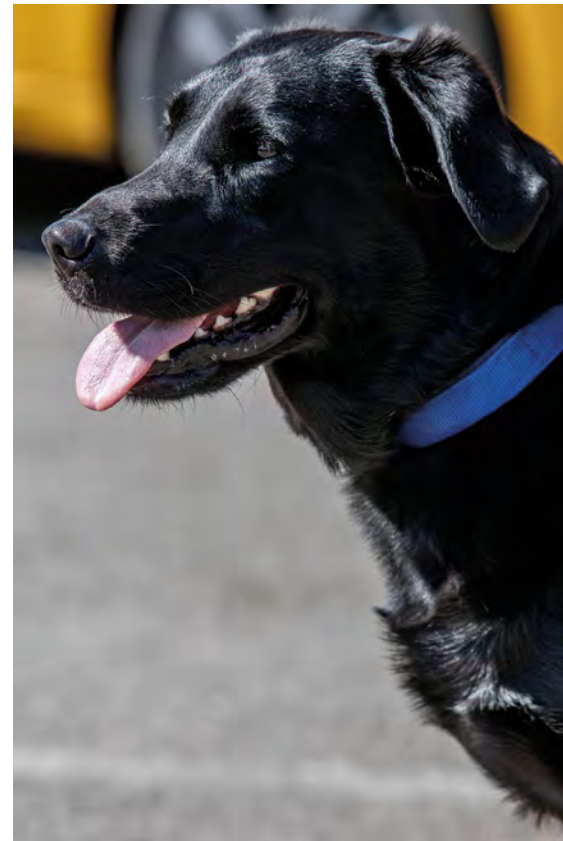
According to Canon Golding, one of the biggest challenges facing the Catholic Church is making it credible, attractive and relevant. 'We want people to come and discover what we believe is attractive about our Catholic faith in the hope they will want to share in it. It's a challenge as you want to stay faithful to tradition but also have a contemporary relevance.'

Similar challenges also face Pope Francis, seen to be more liberal than his predecessor. 'I'm humbled that the Pope lives in just two rooms in a guest house in the Vatican,' he said. 'Since his election in 2013, he's opened the eyes of many of us in the Church to the fact that we need to be in places where we've often tended to shy away from. He's also sought to embrace some of those who have felt excluded within the Church.'

Always looking for inspiration, Canon Golding is motivated by what the Pope actually does, rather than just says. They both also share a love of animals and the wonder found in the beauty of creation.

“  
We want people to come and discover what we believe is attractive about our Catholic faith in the hope they will want to share in it. It's a challenge as you want to stay faithful to tradition but also have a contemporary relevance

Jersey's strong community spirit has had an impression on the Dean, having been asked to give opinions at Government level. 'I've never been on the TV and radio as often as in Jersey. I used to tell my dad and two sisters where they could listen back to what I'd said, but they now say I'm on too often. I like the fact that the Catholic community are asked what they can contribute to island life.'



During lockdown, as with many businesses, the Church reached out to their congregation via social media. 'We put Wi-Fi into St Thomas', which has very thick walls. Jersey Telecom admitted it was one of their biggest challenges.' With livestream we can make it easier for people near and far to share in our worship, and I know lots of our elderly and housebound members appreciate that.'

Jersey faces similar issues to the UK with decreasing numbers coming to Church. 'The number of funerals, baptisms and weddings isn't what it was 20 years ago,' the Dean said. 'I think all of us in the Churches need to ask what we should do we do in reaction to this?'

'As we emerge from lockdown, we'll be striving to bring parishioners together as often as we can for prayer, faith sharing and an enjoyable social life - the latter builds relationships quick and fast!'

[www.catholicchurch.org.je](http://www.catholicchurch.org.je)  
[office@catholicchurch.org.je](mailto:office@catholicchurch.org.je)

# Taking over the reins in St John

Recently appointed Constable of St John, Andy Jehan, spoke to Kieranne Grimshaw about his future plans for the Parish and as a States Member

Andy, as he likes to be known, is a man who knows Jersey well. He was born and raised in the Island and worked at Jersey Post for 38 years, making his way up to Director of Operations. He has had a number of voluntary roles, including at the local football club and the St. John's Recreation Centre as a Trustee and Director.

He also served as a Procureur du Bien Public for eight years so has gained much experience in leading a team and managing Parish administration.

Andy has enjoyed being made to feel very welcome and declared that meeting all the people is the best part of the job as a Constable. His main aim is to strengthen the community and connect the Parish.

Sitting in the States is quite different 'I've always been a keen observer, but when you're actually inside, pressing the voting button it's for real' he said, 'I'm really looking forward to it, but my focus is on the Parish. 'A big surprise for me on my first States sitting was there were as few as four people in the Assembly in one day. I think it's wrong as the States encourage businesses to return to the office - for them not to lead by example, so one of my first questions was: "how are they going to try and encourage members back into the Assembly?"'

As Constable, Andy's challenge will be to tackle a number of existing on-going projects.

“ The core of my campaign is all about connecting the Parish. I'd also like to get people talking about St. John for all the right reasons

He also aims to bring people together across the community. 'The core of my campaign is all about connecting the Parish. I'd also like to get people talking about St. John for all the right reasons.'

Regarding the role of States members, Andy believes Jersey needs to evolve and Constables have to make themselves more relevant. He agrees with the recent decision to end the role of Senators and have more Deputies, responsible for districts, starting next year. 'The public voted for change and it should have been implemented sooner. What was appropriate 30 - 40 years ago isn't appropriate in 2021. I want to enhance the role of Constable and I'm committed to them remaining in the States. As the Parish link, they have an important part to play in encouraging more people to turn out and vote,' he said.

Balancing the increasing need for affordable housing with the ecological and environmental impact will be an important on-going project for Andy in the Parish.

'We need affordable housing for young families and the older generation. It's currently too expensive for people with large properties to downsize. If we can retain equity in some sheltered housing and allow people to buy a portion of them, when they sell the property other people can then buy an affordable step-down property.'

On population, Andy feels we should take a cautious approach to managing it. 'We also need to be aware of technology coming and the cost of doing business in Jersey which is very expensive. Both those things will take work away from the Island,' he said.





“ It’s about making sure we’re on these different social media platforms, without ignoring traditional communication. Going into the community and talking to people is still vital. I’m trying to reach out to everyone and engage with them

Some of Andy’s immediate targets will be to finalise work on the memorial garden, car park and forest school. ‘We’ve also got to do something about children’s safety at the school and I’d like to see us improve safe routes for walking and cycling.’

Andy has already set a number of wheels in motion and is committed to greener transport. ‘We’ve recently talked to the Evie Bikes for the Sion area and also to the JEC about charging points in the Parish.’

As a new States Member, Andy sees his immediate role as a learning curve ‘I may go on one or two Scrutiny Panels but I’m a firm believer that Constables shouldn’t be Ministers.’

To better engage and connect the Parish, Andy plans to hold a 60 minute ‘meet your representatives’ meeting after each Parish Assembly to encourage parishioners to discuss parish matters and question him directly about his voting record.

‘I really want to listen to what people want’ said Andy. In his first few weeks as Constable he has already modernised certain Parish practices, including publicising the Parish Accounts on the website and accepting credit card and online payments.

“ The public voted for change and it should have been implemented sooner. What was appropriate 30 - 40 years ago isn’t appropriate in 2021

He also continues to promote his Facebook page set up last year and is active on Twitter. ‘It’s a really powerful tool’ said Andy ‘it’s about making sure we’re on these different social media platforms, without ignoring traditional communication. Going into the community and talking to people is still vital. I’m trying to reach out to everyone and engage with them.’

# WIN

## £500 to Spend at Pastella Ceramics!



**Pastella Ceramics are offering one lucky reader the chance to win £500 to spend on tiles, kitchen or sanitary ware.**

Pastella Ceramics was incorporated in 1978 and first traded from a shared premises at Bagot. Today, inside their state-of-the-art showroom at Rue a la Dame, Five Oaks, you'll find one of the Island's largest displays of kitchens, bathrooms, fitted bedrooms, ceramic tiles, natural stone and slate floor coverings, marble and terracotta tiles.

Pastella's kitchens are perfect for the modern home. They range from contemporary styles focusing on the modern lifestyle to the more traditional kitchen styles inspired by different cultures and time periods.

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The bathroom is increasingly regarded as a place of sanctuary and even intimacy within the home. It is a place to relax, refresh and recharge. Homes both new and old rarely suit standard, off the shelf furniture. That's why the three most important features of a Pastella bedroom are "Made To Measure, Made To Measure and Made To Measure".

Of course, Pastella's business started with ceramic wall and floor tiles and they offer an enormous variety of ceramic tiles and natural stone decorations for walls and floors of every description and location. Over 90% of all tiles in the showroom are available from stock so, be it wall to wall or floor to ceiling, Pastella has to be your first choice.

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

**What percentage of tiles are available from stock:**

- A: 50%
- B: 70%
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Closing date for entries is 31 July 2021.

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# Foraging for dinner

Can some of the Island's wild plants lend themselves to recipes that have gastronomic qualities as well as being ..er.. edible? We put Kazz Padidar (*forager*) together with Claire Allenet (head chef at The Potato Shack, Woodlands Farm and owner of 'Nourish'), to see how Claire might use some of Kazz's foraged plants. By Alasdair Crosby

**W**hen the Day of the Triffids dawns, when the Kraken Wakes, when oil ceases to flow or a worse pandemic brings normal life to a halt and the supermarket shelves are bare of purchasable food... in short, when civilisation As We Know It ends - whatever your favourite apocalypse, Kazz Padidar is likely to be your man.

Put him in a field, and he'll eat the plants, doubtless to the annoyance of the rabbits and pheasants when they realise he's got their food before they have had a chance of tucking in.

Foraging has always been his passion, and it is something that he still does regularly, teaching the public about local edible plants in the course of what he calls 'Wild Walks', mainly from the Kempt Tower area in St Ouen inland and uphill towards Mont Grantez Dolmen.

'The countryside can provide us with things that are edible and sustainable - so that you don't have to depend on supermarkets!'

Wild fennel, field mustard, nettle, wild carrot, hogweed, dog rose for rosehip, shylock, black mustard, sorrel, plantains, chickweed, pennywort, spring beauty, jew's ear mushroom, lemon thyme, wild clary sage, wild mint, alexander, mugwort, yarrow, borage, wild horseradish, hawthorn, gorse buds... the list is endless.







On the land between the Five Mile Road and the sea wall there are plants like seabiet and wild carrot. On the Mielles de Morville, on the landward side of the road, a host of plants and shrubs; on the higher, wooded ground going uphill, there are chestnut, rowan (the berries are delicious), sloe, elder, and birch trees that can be tapped to collect their sap.

And do all the edible plants taste nice, or are they just... well, just about 'edible' as opposed to being 'inedible'?

'It might not have the most refined gastronomic taste,' he said, 'but they are certainly edible, and if you prepare them the right way, they can taste amazing.'

**“ We need to re-discover the wild, and in rediscovering the wild, we can rediscover something important about ourselves that we have lost, and which will only be to our benefit if we can find it again**

'There is also a far greater difference in taste between specimens of the same species than there is in their domesticated descendants. Some wild plants - wild carrot - for example, can be very bitter, especially if they are large, but the next one you find might be tiny, sweet and succulent - and sometimes even the big ones can be sweet. The domesticated plants are so fine-tuned and grown from selected seed - they are the best of the best. So there is no variety in the taste - it is the same taste every time. There is no fluctuation from plant to plant, as there is in the wild.'

'We need to re-discover the wild, and in rediscovering the wild, we can rediscover something important about ourselves that we have lost, and which will only be to our benefit if we can find it again.'

In their raw state, the plants he forages may be mistaken for a weed (which begs the question: 'Do weeds actually exist? Or are they actually useful plants in the wrong place?') but he frequently delivers his produce to chefs of the best known hotels and restaurants in the Island.

On a sunny afternoon in April he was joined by Claire Allenet, chef at The Potato Shack café at Woodlands Farm, Mont-à-Abbé.

**“ The countryside can provide us with things that are edible and sustainable - so that you don't have to depend on supermarkets!**

Also in the foraging party was Jester, the writer's cocker spaniel, who gave frequent practical demonstrations as to why plants are best not picked within a 'dog zone' height, near the ground.

Claire said she had always been interested in foraging, 'I love both food and the outdoors,' she said. 'I've always been interested in where food comes from, be it meat or fish and as I've grown older, that interest has been extended to wild food that is available to be picked.'

'A lot of chefs are interested in wild food, and in Jersey, there is so much opportunity to showcase wild Jersey produce in restaurant recipes - it is part of showcasing the Island, itself. It is becoming ever more fashionable.'

'For me, I have always loved picking sloes, for example. I still do, but these days I find I am just as interested in making sloe gin as in sloe jam!'

After a tour of Les Mielles with Kazz and having collected a bag of different plants, Claire went home and dreamed up some recipes that could be enhanced by the inclusion of wild produce. *These follow overleaf...*



## Recipes from Claire Allenet Head Chef of The Potato Shack Cafe, Woodlands Farm & owner of Nourish, incorporating freshly foraged herbs and plants from the Mielles de Morville area of St Ouen

### Gorse flower panna cotta with charred stone fruit & lemon

Serves 4

#### *Panna Cotta*

250ml Douet Farm goats milk  
 125ml Coconut cream  
 125ml Goats yoghurt  
 100g Caster sugar blended with 30 gorse flowers  
 3 1/2 Gelatine leaves  
 1/2 tsp Vanilla extract

#### *Stone Fruits*

4 Ripe stone fruit - peaches, nectarines, apricot or mango all work well  
 15g Gorse flower sugar  
 Garnishes - gorse flower petals, toasted coconut flakes & flaked almonds

- 1 Place the milk, coconut cream & 85g of the gorse flower sugar into a small pan and slowly bring to a simmer for 3 minutes. Remove from the heat and allow to infuse for 10 minutes.
- 2 Soak the gelatine leaves in cold water until they have fully softened.
- 3 Strain the gorse mixture through a sieve into a clean bowl, before stirring in the drained gelatine leaves until dissolved, allow the mixture to cool, before gently whisking in the goats yoghurt until fully combined.
- 4 Pour into four serving moulds or glasses & chill in the fridge overnight to allow to set before serving.
- 5 To serve, place a griddle pan over a high heat, slice your chosen stone fruit and griddle for 2-3 minutes until lightly charred on each side. Remove from the pan & sprinkle with the remaining 15g of the gorse sugar & lemon zest, allow to macerate until required.
- 6 To turn out the panna cotta, dip the base of each mould into hot water to loosen, then invert onto a serving dish, assemble with charred fruit & garnishes. Alternatively if set in glasses, just simply top with the remaining elements.



## Sea beet & crab scones

Makes 6 scones

### Scones

225g Self raising flour

80g Sea beet leaves (if unable to source alternatively use spinach)

55g Unsalted butter

150ml Buttermilk

1 tsp Salt

Milk to glaze

### Crab Remoulade

300g Picked white crab meat

2 Tbsp Mayonnaise

1 Lime, zest & juice

2 tsp of Chives

Pinch of sugar

Selection of foraged herbs to garnish - wild fennel, wild garlic flowers, wood sorrel leaves & flowers

### Scones

- 1 Pre-heat the oven to 200c.
- 2 Wash the sea beet leaves thoroughly in cold water, pat dry with kitchen paper, remove any large stems & finely chop.
- 3 Sift the flour into a large mixing bowl. Cut the butter into small cubes, then rub into the flour using your fingertips until the mix resembles breadcrumbs.
- 4 Make a well in the centre of the bowl, add in the buttermilk & salt, mix until you start to form a dough. Don't worry it will be fairly dry at this stage!
- 5 Add in the chopped sea beet and lightly knead to bring the dough together.
- 6 Lightly flour the worktop surface, before rolling the dough out to 2.5cm thick. Using a floured cookie cutter, carefully stamp out 6 scones.
- 7 Place upside down onto a baking tray lined with baking parchment. Lightly brush the tops of each scone with milk.
- 8 Bake in the top of the oven for 20 minutes, until well risen & golden brown. Remove from the oven and transfer onto a wire rack to cool.

### Crab Remoulade

- 1 To make the crab remoulade, combine all the ingredients together in a bowl, season to taste with salt, pepper & lime juice.
- 2 Lightly warm the scones to serve, spread with a thin layer of salted butter before topping with a generous spoonful of the crab mix & garnishing with foraged herbs & sliced radishes.



# In the kitchen

By our cookery writer, Zoë Garner

Finally, summer is upon us, roll on eating al fresco! Here are a few of my mid-year favourites, first up a cross between a soup and a stew, packed with vegetables and beans, making it the perfect light lunch, followed by some fresh Jersey crab, which always feels like a real treat, and its delicate flavour means it only needs minimal cooking time. And to finish off I've mixed up a refreshing strawberry mojito to sip in the summer sun. Enjoy!



## Summertime stew

Serves 4

*1tbsp oil*  
*2 leeks, finely sliced*  
*1 courgette, finely chopped*  
*1 litre hot vegetable stock, preferably Marigold Boullion*  
*400g tin cannellini beans, drained and rinsed*  
*200g green beans, chopped*  
*3 tomatoes, chopped*  
*3 garlic cloves, finely chopped*  
*Large handful of fresh basil.*  
*40g freshly grated parmesan*

- 1 Heat the oil in a large pan and fry the leeks and courgette for 5min, or until softened. Add the stock, 3/4's of the cannellini beans, all the green beans, half the tomatoes and simmer for 5min, or until the vegetables are tender.
- 2 Meanwhile, put the remaining cannellini beans and tomatoes in a blender, along with the garlic and basil, and blitz until smooth. Add to the soup, along with the parmesan, and stir through, cook for a further 1min. Ladle into bowls and serve immediately.



## Creamy crab linguine

Serves 4

400g linguine  
200g frozen peas  
300g fresh white crab meat  
75g reduced-fat crème fraîche  
1 red chilli, deseeded and chopped  
2 spring onions  
Handful freshly chopped parsley or coriander  
Zest 1 lemon, juice 1/2 lemon

- 1 Bring a large pan of salted water to the boil and add the pasta, cook for about 7min. Add the peas, cook for a further 3min, or until both are cooked through. Drain and add back to the pan.
- 2 Add the crab and crème fraîche to the pasta pan along with most of the remaining ingredients. Stir well and heat through, adding a little water if the mixture seems dry. Serve immediately sprinkled with the remaining chopped chilli, parsley and lemon zest.



## Strawberry mojito

Serves 6

10 strawberries, halved, plus extra to garnish  
2 limes, quartered  
2tbsp granulated sugar  
2 mint sprigs, plus extra to garnish  
Ice  
350ml white rum  
600ml sparkling water

- 1 Muddle the strawberries, limes and sugar in a large jug. Bruise the mint leaves and add to the jug with a pinch of black pepper. Add lots of ice, stir in the rum and sparkling water. Serve garnished with extra mint and strawberries.

# Occupation Memories

By *Therese Tabb*, reviewed by *Cathy Le Feuvre*

In the 76 years since the Liberation of Jersey much has been written about that day and the five long hard years of Occupation that preceded it. Capturing the memories of those who lived through the period has always been important, but surprisingly there are still those who have never publicly shared their stories.

Therese Tabb, who was born in December 1941 and who has always treasured her own family memories of Occupation and Liberation, set out to capture some of those 'Occupation Memories' from Islanders who were children at the time. The result is an engaging collection of 74 personal testimonies which is not just a great read but should also prove to be an important historic document, forever reminding us of the human experiences behind those 'official' histories.

Resisting the urge to excessively edit or even put the stories into chronological order, Therese has perfectly captured the voice of the Occupation generation. Childhood memories often come to us in 'snippets' and that's reflected in the narrative style. Leafing through the book is like being transported back in time to listen in to a conversation.



Cartoonist Al Thomas's cartoon of a wireless set hidden in a byre shared by two Jersey bulls

Through the eyes of Tony Chinn, we go back to June 28th 1940 and the bombing raids on Jersey just a few days before Occupation began. We visualise the "... white flags of all description - old underwear, bloomers and rags" hung out at First Tower as a sign of peace.

We experience school and family life and relationships through the eyes of the children of Occupation. Feeling frightened and hungry, making do and mending but also finding fun and joy despite the troubles and restrictions.

Living with the enemy, interactions with the German authorities, attempts at defiance and the dire consequences. There are familiar tales of crystal radio sets secreted in barns and guarded by ferocious animals, one family story captured in inimitable style by cartoonist Al Thomas, who manages as always to deliver humour out of far from funny situations.

Other illustrations include archive JEP photographs but also personal and family photos.

What was it like walking in shoes with wooden soles? Guy Le Sueur still has those shoes, which were 'uncomfortable to wear, as they were so rigid'. Bryan Harrison still treasures a German soldier's Agfa camera which he swapped for some of his father's treasured tobacco as Liberation approached.

Memories of 9 May 1945 are included, of course. The crowded harbour, the cheers for the liberating English 'Tommies' and a fleeting teenage memory from Clare Duval, who can still hear the sound of 'their clanking enamel mugs attached to their backpacks' and remembers 'the euphoria that had swept over the Island' and the elation of 'just being alive and free'.



King Street on the 1930s showing Hettich's clock advertising the business as "Opticians"

Through her compilation of these precious 'Occupation Memories' Therese Tabb reminds us of the resilience of those who lived through this unprecedented period in Jersey's history. Although not intended as a 'history book', there's no doubt that this is an important record of the times. Most importantly, it will allow future generations to hear 'directly' from those whose early years were defined by Occupation, so ensuring that their stories are never lost.

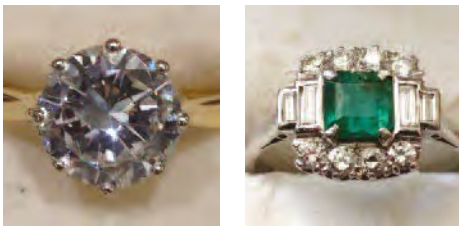
'Occupation Memories' by Therese Tabb is available price £7.99 from the author directly - call 01534 726704. It's also available at WH Smith, the Post Office (Broad Street), the Jersey Museum, the Societe Jersiaise, the War Tunnels and many other local shops and outlets including the Red Cross Charity Shop, Queen Street. A donation to the British Red Cross will be made from the cover price of each copy.



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# Art, inspired by nature

**T**hat is the theme of RURAL magazine's annual art competition: the RURAL Jersey Landscape Awards. Sponsored by CCA Art Galleries International, BCR Law, the National Trust for Jersey and RURAL magazine, the eligible pictures are those with a rural theme that have been entered into CCA Gallery's annual summer exhibition. The winner, selected by different judges, receives a £500 prize, sponsored by BCR Law.

*The event will take place in July: further details from Sasha Gibb, CCA Art Galleries International, [sasha.gibb@ccagalleriesinternational.com](mailto:sasha.gibb@ccagalleriesinternational.com)*

The picture shown, **'Expanding Peace La Rocque'** is a new work by Louise Ramsay.

That has been entered into the Summer Exhibition and is eligible for the RURAL magazine competition.

*Acrylic on primed linen, 80 x 80 x 4cm*

*£1,200.00 inc GST*

The artist writes: 'This painting marks the beginning of a series of larger works which use bright priming colours and layers of scumbled paint to capture the island's unique light and a sense of depth and space. The flat pools of water, rocky outcrops and stretches of sand and sky in this part of Jersey's East coast are wonderful to paint and in this picture I have used an iridescent Opera Rose priming layer to give the stillness a contrasting vitality.'

# Ladies Day at the Races

SPONSORED BY



**It is a perfect opportunity to grab all the glamour that you can and a chance to experience your style in order to create a gorgeous day out.**

The races are the perfect excuse to treat yourself to a new outfit and to all the accessories that come with it. This is a very much needed chance to get out of your 'working from home' wardrobe and dress up in those chic outfits and beautiful hats.

There is no official dress code at the Ladies Day in Jersey. But many women enjoy indulging in some equestrian style and go that extra mile to feel glamorous and so make the event more special.

One of the biggest questions for those ladies who are going to the races is 'What to wear'?

If you are attending Ladies Day at Les Landes Racecourse this summer and are looking for something in equestrian style, that is elegant and unique to wear, then you should know about a classic high-end British brand, **Holland Cooper**.

The brand is incorporating traditional fabrics and styles into a fresh, modern and iconic look; and it has achieved a phenomenal success over the last decade, which makes them one of the most leading country wear companies in Britain.

Express your countryside look with the latest collection of their beautiful outfits.

Browse through the Holland Cooper range for sleek and luxurious styles that will ensure you look every bit the sophisticated spectator.

Check out their latest designs that will ensure you are the best dressed woman at the event and don't forget: it's really only all about having fun.

*By RURAL's fashion correspondent, Kasia Guzik from THE MANIA*



**HOLLAND COOPER**  
BRITISH MADE EXCELLENCE



# Bringing the luxury *to the races*



6



1



4



3



2



8



5



7



9

- 1.Knightsbridge Blazer, Charlton Tweed, £399
- 2.Knightsbridge Skirt, Charlton Tweed, £169
- 3.Full Length Marlborough Trench Coat, Camel, £849
- 4.Luxury Sleeveless Roll Neck, Camel, £79
- 5.Trilby Hat Iridescent Feather Band, Camel, £129
- 6.City Sunglasses, Tortoiseshell, £149
- 7.HC Classic Belt, Light Tan, £149
- 8.Regal Horse Silk Scarf, Caramel, £149
- 9.The HC Bracelet, Black, £139



# Right at home.



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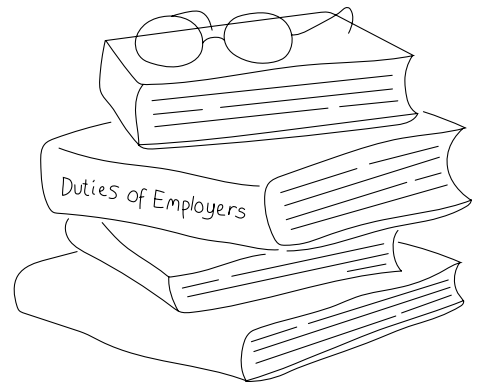


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# More than just paying a salary!

Running a small business? Perhaps a first-time employer? Ashley Quenault, English Solicitor at BCR Law LLP, considers the duties of employers to their employees:



**E**mployers owe their employees various duties. Most of them are fairly obvious (such as payment of salary) but it may not even occur to some employers that additional duties are owed to their employees. This article provides a very basic overview of some of the key legal duties employers owe to their employees. It also provides readers with information on the recent announcement made by the Employment Forum on mandatory rest periods during the working day. There are other duties which are owed by employers under common law (e.g. court judgments) but this article does not cover those.

## Duties under the Employment (Jersey) Law 2003 (the Law)

A lot of employer duties are contained in the Law. Some of these include the provision of a written statement of terms (or employment contract): This must be provided no later than four weeks after an employee starts work. Previously if an individual worked less than eight hours a week, a contract wasn't required. This exemption ceased to apply on 1 September 2015.

If an employer fails to comply with this obligation they are guilty of an offence and liable to a fine of £10,000.

## Minimum Rest Days

An employer is required to provide employees with an uninterrupted rest period of no less than 24 hours in each seven day period. Note the Employment Forum has recently announced that it will be recommending to the Minister for Social Security that in addition to this rest day, mandatory 15 minute rest periods be introduced for any employee working more than six hours during a working day. The Employment Forum wants this in place by 1 January 2022 at the latest. This has to be debated and approved by the States.

## Annual Leave

An employer is required to provide their employees with the following minimum periods of paid leave during any year:

- Two weeks of annual leave;
- Leave on Christmas Day, Good Friday and all public or bank holidays (or to receive time off in lieu if they are required to work on those days).

The Employment Forum has requested that the minimum period of annual leave be increased to three weeks. Again the Employment Forum wants this in place by 1 January 2022 at the latest, subject to States approval.

## Payment of at least the minimum wage

Any employee who is older than 16 is entitled to be paid the minimum wage. This amount is fixed annually.

## Providing an itemised pay slip

An employer is required to provide to every employee a written itemised pay statement. Failure to do so can result in the employer being fined £10,000 and also liable to pay an employee a sum not exceeding four weeks' pay.



### **Parental and Adoption Leave**

From 28 June 2020 all employees (regardless of length of service) are entitled upon becoming a parent (whether for the first time or not) to 52 weeks leave (of which a minimum of six weeks must be paid by the employer at 100%) to care for their new born or newly adopted child. This leave can be taken in up to three blocks during a two-year period.

### **Provision of Breastfeeding facilities**

From 28 June 2020 employers must take reasonable steps to provide facilities in the workplace to permit mothers to express milk.

### **Notice periods**

The Law provides minimum notice periods for employees based on their length of service.

### **Other duties**

It is important to realise that the duties of an employer are not just in the Law.

Duties are also imposed under other statutes including:

- Health and Safety (Jersey) Law 1989
- A duty to ensure their employees' health and safety, and welfare whilst at work: this includes:
  - Identifying the risks employees are exposed to in the workplace
  - Providing training
  - Ensuring the workplace is maintained in a condition that does not pose a risk to their health
- A duty to have a general health and safety policy: this applies to any employer who employs five or more employees
- Discrimination (Jersey) Law 2013

### **Not to discriminate against employees**

This includes discriminating against an employee on the grounds of a 'protected characteristic' (race, disability, sex, sexual orientation, age, transgender status or pregnancy).

### **To make reasonable adjustments to a workplace to cater for an employee's disability**

This is much more than ensuring a workplace is accessible as not every disability is visible.

### **To conclude**

An employer owes various duties to all of its employees. It is of vital importance that employers are aware of these duties as a failure to adhere to them can have significant consequences for an employer.

This article does not constitute legal advice, should legal advice be required please do not hesitate to get in touch.

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# A passion project

**‘The Luddite Press’ is all about trying to keep old skills and crafts alive. Cathy Le Feuvre met the first ‘Open Access Printmakers’ in the Channel Islands, Tim Le Breuilly and Tom Parker**



**T**ucked away in the former Quartermaster’s Store at the Grève de Lecq Barracks is a creative space unlike any other in Jersey.

Luddite Press, believed to be the first ‘Open Access Printmakers’ in the Channel Islands, is a non-profit-making studio where two artists - Tim Le Breuilly and Tom Parker – share a passion for etching and print-making.

Although named after 19th Century revolutionaries who smashed looms because they feared the impact of technology on jobs, for Tim it’s the perfect description of what they do.

‘The Luddites’ were craftspeople, so it’s about that really, going back to the printing press. It is about trying to keep old skills and crafts alive.’

The white-washed studio space is dominated by two large presses. Here the duo specialises in letterpress stationery, including bespoke wedding invitations and business cards, and host workshops.

Tim returned home to Jersey four years ago, after nearly two decades studying first at the Slade School of Fine Art in London, followed by a Masters in architectural conservation and years working in Edinburgh. Tom has a fine art degree specialising in printmaking and when they met at an ArtHouse Jersey event, they discovered a mutual love of etching and a shared desire to pass on their skills to others.



“ Several of our members did a workshop and then took to it enough to want to come and use the space regularly, and they are using it quite a lot which is really encouraging

Two years ago, thanks again to ArtHouse, who lease buildings at Grève de Lecq Barracks from the National Trust for Jersey, Tim and Tom moved into the cultural hub and with those big presses in place, set about creating an Open Access Studio, based on models that they knew from the UK.

While some guests are ‘artistic’, not everyone who enjoys a Luddite Press workshop comes with drawing or similar skills.



Taster sessions might involve an introduction to basic non-toxic etching, and other workshops include linocut, woodcut, screen printing and collagraphy.

But it’s not just about the ‘processes’ on offer. One characteristic of the ‘Open Access Printmakers’ movement is community and Luddite Press already has a dozen members who, for £75 a year (about the same cost as a one-off workshop), not only have access to the studio but also to Tim and Tom’s expertise.

‘Several of our members did a workshop and then took to it enough to want to come and use the space regularly, and they are using it quite a lot which is really encouraging,’ Tom says.

As a not-for-profit, with any excess being ploughed back into the business, Luddite Press is certainly a ‘Passion Project’ for Tim and Tom.

After a year when business and workshops were rather limited by pandemic restrictions, they are optimistic for what lies ahead.

More classes are scheduled at the Barracks, but they also plan to team up with other creatives to run workshops from a bigger space, a converted cowshed set in lovely grounds in the Jersey countryside, as Tim explains.

‘We’ve got quite a large screen-printing bed that we’re not able to use here because we don’t have the space, so the plan is to move that up there. We’ll be working with a textile designer, a Royal College of Art graduate called Miranda Bonn, who will be doing some of her textile design workshops, digital design and screen printing, and we’ll be doing our thing.’

With the wedding business also picking up, they look forward to more wedding invitation printing and even to welcoming happy couples to Grève de Lecq where, if they wish, people can get involved in designing and even printing the invites.

Expect those Luddite presses to be very busy!

**T: 07544 910867**  
**E: [ludditepressci@gmail.com](mailto:ludditepressci@gmail.com)**  
**[www.ludditepressci.com](http://www.ludditepressci.com)**

*Luddite Press, Grève de Lecq Barracks,  
 St Mary, Jersey, JE3 3AA*





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# A passion for leisure

By Oliver Rehm, chief executive officer of Baufritz in the UK



**H**ow people are spending their leisure time has certainly been changing. Eating out and a bit of retail therapy are high upon the list, but more interestingly home-based leisure is transforming our relationship with our living space.

One of the developments from recent Covid lockdowns is that certain professions are not bound to the office desk as we previously might've envisaged. People are starting to question the need to live in expensive commuter zones if the daily trip to the office is no longer required. Experience from the last 20 years of mobile working, clearly shows the relationship between home working and the office can be a bit of a balancing act. What is clear is that a hybrid model represents the new working norm.

An additional benefit relates to environmental improvements. We travel less as meetings and conferences move online; we tend to eat less packaged food and drink, opting for home-cooked food instead and no longer need to heat and light the same amount of office space. All of this reflects a change in the way we view our living space. Our houses need to adapt to cater for this new norm.

Self-builders are including leisure and workspace as part of their design requirements. The relative affordability and quality advances in entertainment systems has made the home cinema a regular feature, especially as the space can be created in a basement where natural light is not so important.

Here one can also find wine cellars with beautifully crafted tasting rooms, home gyms and wellness centres some of which have been expanded to include a swimming pool or Jacuzzi. The most popular feature must be a craft or hobby room, allowing peaceful creativity away from the main living area. The addition of light wells and sunken terraces provide natural light.

Modern house construction materials and a corresponding improvement in insulation allows architects to create designs with more natural light, leading to the addition of studio space. A multi-function room whose purpose can change over time. When children are young a play area is required, as this need diminishes it becomes health and creativity.



Technology is proving to be a key differentiator. You can now participate in a yoga class provided by your favourite New York instructor, without leaving the studio in Jersey.

A lot of our clients are designing their houses around a communal living eating and relaxing area. The kitchen is becoming the centre of the house. We have several examples where it was selected and even purchased before the architectural designs were completed. We are moving away from eating as a form of sustenance to a more social event. Microwave dinners in front of the TV are being replaced by a healthier, more creative culinary experience. We have moved full circle back to a more traditional relationship with food and eating.

Technology has radically changed the concept of the workspace. When companies started designing offices with 'hot desks' everything needed for work could fit in your laptop bag. At which point, why go to the office at all? Obviously, interaction with work colleagues was a challenge and early adopters of the home office could end up being isolated, which can have a negative effect on productivity and well-being if not executed correctly.

The rapid adoption of videoconferencing has certainly gone some way to bridge this gap. Covid has forced people radically to re-think how they work. Sitting perched on the end of your bed or trying to share the dining room table is not conducive to high productivity, but with a little thought workspace is easily included in a house design. Interestingly the home office has been a stipulation in almost every UK Baufritz house.

Designs vary from a simple space purpose for work to a lavish office suitable for a CEO. Decoupling the geographical relationship between living and working opens up the options available to self builders. Commuter zones are in high demand and real estate prices are exorbitant. An area deemed unsuitable due to location, becomes viable and people are better able to choose where they want to live rather than where they must live.

Factors such as work, health and our leisure pursuits are being affected by technology and what we feel is important. Therefore, the role of 'Home' is also changing, and we are seeing this reflected in the design requirements of our clients. Why not look at some of the houses we have created at Baufritz? Our website is a good source of inspiration.

**[www.baufritz.co.uk](http://www.baufritz.co.uk)**  
**[Enquiries@baufritz.co.uk](mailto:Enquiries@baufritz.co.uk)**  
**Office 01223 235 632**



# 'If you don't know where you're going...

... any road will get you there.'

By Helen O'Meara of C I Home Care

The title of the article is taken from Lewis Carroll. The oft-quoted line by the author of Alice in Wonderland illustrates the slight bewilderment many people feel when starting to look for support of the 'not-quite-sure-what' variety, to help ageing parents stay safe and healthy.

If this sounds familiar, you are not alone!

Here a few simple steps to turn the vague problem of 'my ageing parents need help' into a practical way forward - much of which can be accomplished by 'phone or Zoom if you live off the Island.

## Step 1 - Speak to a Professional

Most private home care agencies are happy to help. Some specialise in elderly care; others offer care for people of all ages with a variety of needs. 'We often help families from the outset and guide them as to the care options available,' explained Emma Bree, deputy care manager at CI Home Care and an elderly home care specialist. 'We will always ultimately recommend involvement of a social worker, who would conduct an assessment of care needs, required for the application for the LTC [Long Term Care] scheme.'

Alternatively, you may choose to start with the social worker - either via your GP or by simply calling Social Security to ask for a social worker. The social worker will then visit your parents and give guidance about what level of support might be appropriate and how to access it. They can also inform you about the LTC scheme, which can help fund the cost of elderly care - with caveats.

## Step 2 - Involve your parents

Nobody wants to lose control of their own life, especially someone who's already conscious of their independence beginning to slip away.

Similarly, it can save a lot of sibling 'discussion' if parents are seen to be leading the process of seeking help as opposed to one 'child' swooping in and taking control!

If you meet 'care reluctance', remember that care agencies are experts in dealing with this common issue and can often recommend ways to ease an ageing parent into accepting help.

## Step 3 - Consider the Finances

Whether you self-fund initially or are covered by LTC from the outset, someone needs to be aware of the parents' financial position and the whereabouts of recent bank statements and other documents to complete the LTC application.

Again, involve your parents. Asking them whether they think it might be a good idea for one of you to learn where paperwork is kept and gently becoming involved in their finances is more likely to help than storming into the paperwork cupboard or office and criticising their filing system!

Last but not least - do not overlook your own needs and abilities. Far from being selfish this is an important step. Before you make the assumption that you can (or it's your duty) to take care of all your parents' needs, pause and reflect. If you work and/or have children and/or live 30 minutes away, is this realistic? It may be best that you help with paperwork or shopping, and let a professional agency help with more intimate, daily tasks. Every family is different.

But remember: your parents would probably rather have your love and spend quality social time with you than for you to exhaust yourself trying to 'do it all' and even worse, to begin to resent the time their care takes.

Asking for help may not come naturally to you - or your parents. But it may be the best way to avoid the bewilderment that Alice suffered and ensure you head in the best direction for you all.

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



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# Gloves – to keep Covid at bay



**In a pandemic, wearing a pair of gloves as the finishing touch to your outfit has never seemed more relevant. By Gill Maccabe**

**W**hen HM The Queen next dons a pair of gloves to attend a function, chances are they may have been created for her by Cornelia James, one of the hidden gems of the fashion industry. They may also have been treated with a revolutionary new virus repellent, which will help reduce the risk of Coronavirus.

She could, if wished, also use an ATM, text a friend and make a telephone call without removing her gloves if she asked for the touchscreen option.

The glove maker, who has been the designer of choice for The Queen since the first pair were created for her honeymoon and who received a royal warrant in 1978, has partnered with HeiQ Materials of Zurich to make their gloves anti-microbial.

According to the company: 'All of our cotton and merino wool gloves are now enhanced with HeiQ Viroblock NPJO3. There is absolutely no effect on the appearance or feel of the gloves, but the Viroblock neutralises viruses and microbes, virtually on contact. You won't pick up viruses and nor will you pass them on.'

In addition, they have enhanced existing touchscreen technology (usually a blob of metal on the thumb of a glove) and have hand embroidered delicate little stars onto the thumb and forefinger of their winter gloves, created from thread coated in pure silver which is an excellent conductor.

All this technology in a pair of gloves would have been inconceivable to young Cornelia who as a young art and design student in Vienna fled the Nazi Scourge in 1939 with little but a case full of colourful fabric. She set up business in London where ladies eager for a bit of glamour were happy to exchange up to two precious clothes coupons for a pair of Cornelia James gloves.

“ **Revolutionary new virus repellent, which will help reduce the risk of Coronavirus.** ”

Cornelia became acquainted with Norman Hartnell who was commissioned to create Princess Elizabeth's trousseau - and the rest is fashion history.

The Queen has worn the same style, a glove worn fairly high on the cuff with two points reaching down the side of the hand, since her honeymoon. She uses gloves for effect and is rarely seen without a pair, even when indoors at an investiture. The wave of the white gloved Royal hand has become an iconic gesture. The Duchess of Cambridge is also a huge fan and was recently seen wearing a pair of Cornelia James gloves at the socially distanced Remembrance Day Parade in November.

The small company is headquartered in East Sussex and Genevieve James, daughter of the founder - Austrian born Cornelia, is the creative director of the company. Tradition runs deep and the company is still using original machines by Singer, Pfaff and the less well known Hallet of Yeovil. They laboriously and with love and passion create gloves for every occasion and month of the British social calendar; opera, dinner, wedding, coming-out, staying in, skiing and walking using only the finest leather, suede, cotton, satin, net, velvet, merino and cashmere fabrics sourced from all around the world.

All that plus our neighbour in Jersey, author Peter James, is Cornelia's son.

A hidden gem of the British fashion industry indeed.

The Cornelia James company now operates online and, naturally, delivers to Jersey. See [www.cornelijames.com](http://www.cornelijames.com)



# Genuine Jersey Directory

## Anita Eastwood Art

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



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

Contact Anita Eastwood | Facebook: [anitaeastwoodart](#)  
[www.anitaeastwood.com](#) | [www.madeinjersey.je](#)

## Farm Fuels

Farmfuels recycles Jersey's timber packaging waste and collects waste material from government, commercial and domestic customers. The material is sorted for direct re-use or remanufactured into a range of own brand wood fuel, animal bedding and landscaping products under the FarmFuels, Timberbed and Colourbed brands.



FarmFuels supplies pallets to other Jersey exporters and manufacturing businesses, exports pallets for re-use and is a leading importer of quality hardwood logs and wood pellets.

FarmFuels also markets a leading seaweed product in Jersey for use within the farming sector. FarmFuels is currently growing Miscanthus for evaluation for future local uses.

Contact Doug | 01534 482929  
 Mobile: 07797 711321 | Email: [doug@farmfuels.com](mailto:doug@farmfuels.com)

## Island's Choice Bakery

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



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

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

Contact Joe Pinzari | 01534 607019  
 Email: [orders@islandschoicebakery.com](mailto:orders@islandschoicebakery.com)  
 Facebook: [islandsChoiceBakery/](#)

## Creative Stone Castings

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

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 Email: [info@creativestonecastings.je](mailto:info@creativestonecastings.je) | [www.creativestonecastings.je](http://www.creativestonecastings.je)

## Forge Farm Flowers

Elise Stubbs is a Genuine Jersey flower farmer and florist. Growing seasonal flowers and foliage at Forge Farm in St John between May and October. She specialises in country garden blooms, cultivated wild flowers and scented herbs.



Forge Farm the sustainable choice for flowers.

Elise's flowers are grown from seed, sustainably slow grown, free from chemical pesticides are cut straight into water resulting in fresh flowers brimming with vitality and fragrance, benefitting the wildlife as well as her customers. packaging is kept to a minimum is plastic free and fully compostable.

Mobile: 07797 799 419 | Email: [forgefarmflowers@gmail.com](mailto:forgefarmflowers@gmail.com)  
 Facebook: [/pages/Forge-Farm/577256438999273?fref=ts](https://www.facebook.com/pages/Forge-Farm/577256438999273?fref=ts)

## Jersey Fine Tea

We are a sustainable producer of single-estate Jersey teas.



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The range changes depending on the season, and at its core are whole-leaf white, green and black teas. Sold loose and super fresh, they are available to buy from [www.jerseyfinetea.com](http://www.jerseyfinetea.com) and a growing number of local suppliers, including Fetch.je, Cooper & Co, Dunell's and Seahorse Café in Gorey.

You can also find our tea on the menu at Bohemia and The Savoy.

Email: [hello@jerseyfinetea.com](mailto:hello@jerseyfinetea.com) | [www.jerseyfinetea.com](http://www.jerseyfinetea.com)



# Genuine Jersey Directory

## MADD BEARD CO

MADD BEARD CO was formed in 2018 by friends Marc and Add. As bearded men, they often spoke about what products were available and what they liked from each of them. This sparked a conversation on how they could make their own beard products.

We decided that the products had to be natural and vegan friendly, also, where possible, local produce was to be used.

Now, MADD Beard Co has a range of beard oils, beard balms and moustache wax in several individual scents to suit every situation.

Contact Marc and Add  
www.maddbeardco.je



## Sheila Birch

Offering an ever changing view round each bend of the road, Jersey provides an infinite number of pictures/memories for so many people. I have recorded a large variety and can print them for you on quality archival paper or order canvas ready for hanging on your walls to make wonderful gifts home or away.



I'm an Associate of the Royal Photographic Society and a Member of Genuine Jersey. www.sheilabirchimages.com; e-mail me at sheilabirchimages@gmail.com. Please contact me to let me know what you would like or see a large selection of items at The Harbour Gallery at St Aubin.

Contact Shelia Birch | 07797 736389  
Email: sheilabirchimages@gmail.com | www.sheilabirchimages.com

## Stephen Davies Art

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

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



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

## Master Farms

Master Farms and the Le Maistre family business has evolved since 1841 to consist of around 1,000 verges, growing a wide range of crops and organic vegetables including Potatoes, Courgettes, Broad Beans and Cauliflower. There is also a herd of Jersey cow which plays a fundamental role in the organic production cycle. Master Farms also owns Jersey Quality Produce, which markets the produce from our own farm and produce for other growers on the Island.



Le Maistre Family, Woodlands Shed, La Rue Malo, Grouville JE3 9AG.

Contact Master Farms | 01534 862 222  
Email: jerseyqualityproduce@gmail.com | Instagram: masterfarms2019  
Facebook: masterfarms92

## Sinclair Ceramics

Andrew is the creator of beautiful tableware and individual sculptural ceramics, both thrown and hand built in his workshop, surrounded by the inspirational countryside of St Ouen. Specialist in large floor vases and lamp bases.



These bold vessels are created in smooth stoneware clay, decorated in soft white glazes with oxides often applied to enhance their clean elegant lines.

Drop in to see a potter at work. - commissions welcome -

Contact Andrew Sinclair | 07797 731 324  
Email: sinclair@localdial.com | Instagram: sinclairceramics  
Facebook: sinclairceramics | www.sinclairceramics.je

## Valley Foods Ltd

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



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

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

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

# ‘The greatest resource of the future will be imagination’

**David Warr has the last word**

**T**his line came from a discussion I was listening to about the economic future of Singapore and what pieces of the jigsaw need to be put in place to future-proof her economy.

For those who don't know, Singapore has a population of 5.7 million people in an area of 270 square miles. Jersey meanwhile is 45 square miles and has a population of 105,000. For purely comparison purposes, if we increased the land mass of Jersey to that of Singapore and multiply the existing population by the same proportion, Jersey's population equivalent is a mere 630,000.

There are certain commonalities between the two jurisdictions. Both are major off-shore finance centres. Both import over 90% of everything they consume. Space is at a premium and both have little in the way of natural resources. Singapore is known as the garden city; St. Helier, Jersey, is not.

In a world of finite resources, an ever growing global population and the added spice of climate change, the pressure is on to innovate if we are to maintain our current standard of living without destroying the planet. It's so easy on a small Island to simply wait for others to come up with solutions to these immense problems, but as Greta Thunberg, the climate activist has already demonstrated you don't have to be big to have an impact you just need to be motivated.

To help give strategic direction to their economy the Singapore Government has set up The Future Economy Council and from this has sprung Skills future. Effectively this is life-long learning, recognising that it's not just the young who need to keep up with technology. This is government funded and reinforces this '40 years ahead' approach.

Such forward thinking has resulted in the development of wireless power transfer, vertical farms (see Appharvest), home delivery robots (Otsan digital) and developments in drone technology.

The possibilities are endless and it's all built around the future needs of the citizen.

Can you imagine if we had this desire to push the boundaries what could be achieved? Could we be leaders in re-thinking engine technology? With over 90% of all we consume being imported we have a very large collective and unsustainable carbon footprint.

Clearly a massive change of culture is necessary. Dedicated government funding; rethinking educational provision for all ages and a collective sense of purpose will all help to create the jobs of the future. That combined with a finance industry looking to invest in the next Apple or Microsoft completes the ingredients that could make Jersey a world leading centre of innovation and protector of the planet.

It's a hugely ambitious vision - but remember, 'from little acorns grow giant oaks'.



MORE PEOPLE  
HAVE BEEN INTO  
SPACE THAN  
HAVE PASSED  
THE MASTER OF  
WINE EXAM



Meet Pierpaolo, he's one of three Masters of Wine here at Waitrose & Partners. He and his team spend their lives searching the planet to find the best wines for our customers. Think of them as your very own sommeliers. Because every single wine we sell has been hand-picked by them.

Pierpaolo, Partner & Head of Wine Buying

FOR US, IT'S PERSONAL



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