

# RURAL

Jersey Country Life Magazine

Issue 37 | Winter 2021

## Regenerative construction

Recycling the Island's building waste

## Hospitality and the rural sector

Claire Boscq, the new chief executive officer of the Jersey Hospitality Association

## A rare breed

The Irish Red and White Setter in Jersey

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# Welcome

It's all about dogs. The cover picture of this issue shows a rare breed in Jersey – for details, inquire within. Then John Blashford Snell has a doggy ghost story to tell – as might be imagined, it is a story of a good, but ghostly, dog. It is satisfactory that the Kennel Club of Jersey is back in action after its forced suspension during Covid.

So, the text for today is taken from 'The Hundred and One Dalmatians' - not the Disney cartoon movie and live action films with which many younger readers and their parents might be familiar, but the charming book by Dodie Smith upon which the films are based. It is an excellent Christmas holiday read for grown-ups and children alike. Describing the Dalmatians' owners, the author writes: 'Like many much-loved humans, they believed that they owned their dogs, instead of realising that their dogs owned them.'

Everywhere, Jersey included, the passage of Covid has meant an upsurge in dog ownership. And flawed human nature, being what it is, has resulted in the tragedy of many dogs being abandoned or returned to animal shelters once a more normal lifestyle and office hours resume.

The Island's canine population continues to grow just as much as its human population. Many of the canine immigrants are rescue dogs – often from Spain. It illustrates the kindness of Jersey people. As much as one might hold a general philosophy that there can never be too many dogs, the limitations of a small island might suggest that it would be advisable to at least regulate immigration more carefully.



Yet, as that outstanding Austrian naturalist Konrad Z Lorenz wrote, quoting Byron: 'If you are a lonely person and want "to know there is an eye will mark your coming and look brighter when you come", then choose a dog.'

Maybe the very earliest of our ancestors, aimlessly chattering and quarrelling in the treetops, looked down on the canines below, noted their positive qualities, especially of loyalty and cooperation and what Burke called 'that generous deference to rank and sex,' and thus learnt from them what it is to be fully human.

A merrier Christmas than last year to all our readers from the team at RURAL

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

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## Front cover image:

Richard Miles and his Irish Red and White Setters  
Photo by Gary Grimshaw  
*See page 10*

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WIN

Two-night stay for two at L'Horizon Beach Hotel & Spa  
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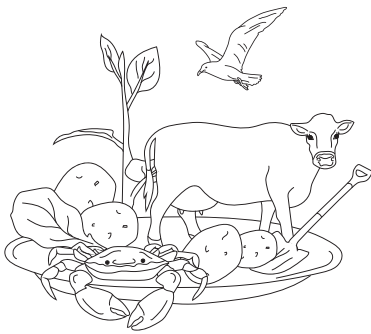
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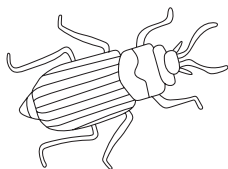
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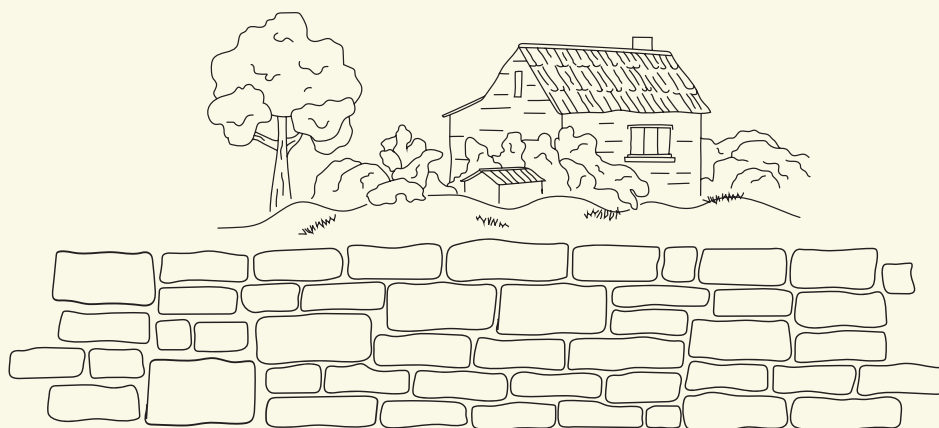
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# Over the wall

## A RURAL view



As this 'Winter' issue of RURAL goes to press, there is, despite the persisting presence of Covid, a feeling that things cannot be quite so bad as in the first 12 months of the pandemic. In particular, local markets have restarted; the Simply Christmas event is due to take place in the Royal Square and there will be plenty of other occasions where local produce and local products will be available for local buyers.

In many respects, there is not much more one can say about these events: they are fun; they bring people together (at last); they are a good opportunity to purchase locally-made produce and items for Christmas. They are evidence of the success of the Genuine Jersey Products Association, which, in its 20 years of existence, has brought the concept of 'made in Jersey' to an ever-wider level of consumer recognition and appreciation. To make too much of these simple facts might be considered to be an insubstantial foundation upon which to construct more general points - but nevertheless, there is some merit in doing so.

First of all: local produce. It is now quite a few years since the slogan 'think twice, buy local' was invented. The counter argument might be: 'Think thrice, and take advantage of the much wider selection and more favourable prices available by clicking on the Internet.' Local patriotism must surely have its limits? Localism meets Globalism - both online and in the produce available in the Island's supermarkets... and globalism seems always to win, whether we like it or not.

But then comes another reality check: currently the swathes of empty supermarket shelves, bereft of what aren't exactly 'exotic' products, such as sparkling water or cereal brands. The reason? The transport and distribution problems about which the media informs us every day. Where are the products we ordered online? Probably stuck in a container in Singapore or Felixstowe.

'Order very early for Christmas' we are enjoined. The combined effects of Brexit and Covid - if not even climate change - might suggest that unless we pull our fingers out, Christmas this year might once again be a bit of a damp squib.

So much for the non-arrival of presents made in China. What about fresh produce? Here, local farmers and growers are impacted by the economics of the madhouse. If it is more favourable and profitable for Jersey retailers to sell beans from Kenya or strawberries from South America than to sell local produce, what hope is there for farming in Jersey?

Supermarkets perceive their best interests to be in the provision of food at the cheapest possible prices - good for consumers, good for attracting customers - and if it is bad for local farmers, so what? Farmers' margins are being continually squeezed by their big multiple buyers, yet their own expenses - such as fertiliser or plastic - continue to rise, while transport and delivery problems affect them just as much as it does the end retail consumer.

For all British farmers - be they in the UK or Jersey - the same ugly sisters of Brexit and Covid have affected the supply of staff. Jersey has, for centuries, utilised foreign or migrant workers and imported a substantial amount of food that it cannot grow or produce itself. But improving economies elsewhere make Jersey a less interesting or profitable work destination.

Furthermore, new workers have to be trained before they can work productively at their jobs in Jersey. Then the product (very little else other than Jersey Royals) has to be shipped away - at a cost; shipping costs, high as they are at the moment, can only rise as we grapple with the effects on climate change of fossil fuel extraction.

Then there is the high price of gas, the effects of the minimum wage... 'Have yourself a merry little Christmas?' Hardly.

In summary, the future for export-based agriculture, as we have known it for so many decades, seems less than rosy.

Written at a time when the leading news stories relate to COP26, and as climate change and green practices to counter it become increasingly mainstream, ideas that for decades have been elbowed out to the sidelines are now being given more serious consideration.

And 'Think twice, buy local' is likely, in the future, to mean more than just buying Christmas presents from cottage industries and local craftsmen; increasingly, it will be seen as a possible new start for a Jersey farming industry beset with problems.



# The Jersey Salmagundi

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



## The Trading Point - a new creative hub for local businesses

**W**hen Salima Frigot met Denise Nicholls, it was a meeting of minds!

Salima, who comes from a business background in fabric buying and sourcing in London, visited a small chalet in Denise's garden to check out her Found in France products.

Denise's brand was well established, including at local pop-ups and online, but both entrepreneurs were looking to expand. Following conversations with antiques dealer David Hick, in early July the duo opened *The Trading Point* at David's Alexandra House premises at Carrefour Selous in St Lawrence – the historic and imposing building on the junction which is as beautiful on the outside as inside.

*The Trading Point* is already home to around 34 local creatives and businesses of varying sizes. Offset by glorious antique interiors for which the building is renowned, Found in France is at the front of the shop with its wonderful array of soaps, ceramics, linens, candles and many other artisan products sourced from just across the water.

Walk through to the other rooms - like The Linen Room and The Pantry - and you're treated to a cornucopia of beautiful objects created in Jersey or by artisans with close Jersey links.

The aforementioned linens, handmade ceramics, children's wear, home fragrances, organic skin ranges, local food produce - the list goes on.

The 'look' is curated perfectly so a wander through the space not only entices but inspires, as Salima explains:

'We wanted to create a little co-operative, and it's just grown from there. It was really important for us to have a physical shop where people have a different experience. We're very lucky because David is letting us use some of his antiques and some of his furniture, so we've created a bit more of a 'look' in some of the rooms. People can see cushions in situ and artworks on a wall and the candles are displayed, so they can see how it works together. That was quite important for us, where the Internet is such a part of everyone's life, to actually have a shop where you can come and see merchandise and feel things, touch things, smell things.'

Among well-known names who have already settled at *The Trading Point* are artists like Ian Rolls, with ceramics from Ruth Rolls, Louise Ramsay and Katherine Cadin. Alongside established local brands including The Chilli Kitchen you'll find new products from the likes of Gorse and Lily - botanical jams, jellies and more - which is just one of the new businesses born during the pandemic that have been welcomed into the new creative hub for local businesses.



Upstairs there's 'Jess' - homeware, clothing, shoes, accessories and more, from another new entrepreneur Jessica Labey, who is thrilled to be part of the growing community. And not forgetting David Hick Interiors itself, just a short walk through the courtyard at the rear of the building. Customers may use the few parking spaces in front of *The Trading Point* or take advantage of David's parking area at the back.

With new products and creatives coming on board, events and plans for a possible 'coffee option' in the months ahead, *The Trading Point* looks set to become an exciting out of town destination shopping experience.

- Cathy Le Feuvre

*The Trading Point* is open Tues to Sat 10am to 5pm | Follow them on [instagram @thetradingpointjersey](https://www.instagram.com/thetradingpointjersey) or email [info@thetradingpointjersey.com](mailto:info@thetradingpointjersey.com)



## Biggest ever exhibition of monumental sculpture to take place in Jersey next year

**P**ostponed - but not cancelled: James Doran-Webb's exhibition of driftwood sculptures at Trinity Manor will now take place next summer directly after the Chelsea Flower Show, mid-June 2022.

He promised: 'It is going to be a showstopping event with possibly the largest collection of my monumental sculptures ever shown in one place at the same time.'

For months James had been planning an August 2021 exhibition of his driftwood sculptures in Jersey. But the plans were spoiled by the pandemic and also its effects, which contributed to causing absolute chaos to global shipping. Week by week he kept on being informed of yet additional delays to the arrival of his shipping container, a situation that would have been unheard of last year.

His sculptures left his workshop in Cebu, Philippines on 12 June. In August, after much delay, they finally departed from the regional super port of Singapore bound for Felixstowe.

He assumed that this was the final hurdle. He was wrong.

Shortly before the exhibition was due to take place his broker called him to advise him that the vessel has been further delayed. So, he had to finally accept that a 2021 Jersey exhibition was now impossible. He was 'absolutely devastated'.

Sending his apologies to those who had been excited by the prospect of his exhibition, James said he was now working closely with Trinity Manor to arrange an exhibition as soon as the situation allowed a little more control of the logistics.

In September this year he was exhibiting at the Chelsea Flower Show, where the driftwood sculptures created much interest.

He said: 'The Chelsea Flower Show is always successful for me. I am very lucky to have a prominent stand on Main Avenue, right opposite the show gardens.'



'This year's Chelsea Flower Show was a little different from the usual spring show, but the general feedback was an appreciation that the show happened against the backdrop of the pandemic and there was great interest in seeing the autumnal plants and colours. Nonetheless, I can't wait until the Show reverts back to its usual beginning of summer dates!'

James has Jersey relations; his uncle gave him his first European solo exhibition some ten years ago in St Helier.

*Photo credit: Marianne Majerus Garden Images.*

## The Jersey Symphony Orchestra celebrates

**A**fter almost two years during which the pandemic has resulted in cancellation of the JSO concerts, they are back once again for their Christmas Concert. Appropriately enough, the concert is titled 'The JSO Celebrates'.

Time and place is Sunday 19 December at Les Quennevais School Hall.

The conductor is Natalia Luis-Bassa, whom the JSO describes as a dynamic conductor and a passionate advocate for young musicians' education.

The programme will have a Christmas theme, of course, and will include Rimsky-Korsakov's Christmas Eve Suite and Nigel Hess' Christmas Overture.

Tickets will be available through the JSO website at [Jso.org.je](http://Jso.org.je), which provides a direct link to Eventbrite.

Tickets are £28.00 (although there will be a service charge added by Eventbrite); £10 for 18s or under. The ticket price includes a free drink of wine or soft drink in the interval.

**For further details contact: Anne Eastham on 852427 or email [anne1eastham@gmail.com](mailto:anne1eastham@gmail.com)**

The seating is unnumbered - so first come...!



## Jersey Community Foundation broaden the search

**M**ost of us buy tickets for the Channel Islands Christmas Lottery but not many think about where the proceeds end up.

Historically all the Lottery profits have gone to the Association of Jersey Charities but a year ago the Government of Jersey decided that the proceeds should be split between the AJC and the Jersey Community Foundation, with the latter concentrating for the first time on allocating funds for arts, culture, heritage, sports and science.

The Jersey Community Foundation was formed in May 2020 using £2 million from dormant bank accounts, which were put to the Coronavirus Response Fund to give emergency funding to local charities.

JCF chief executive officer Anna Terry says they want to encourage a broader range of applicants.

'I think sometimes there is an assumption that the funding is just for the larger heritage organisations,' she said.

'We would like to encourage groups who may not have thought of applying for a heritage or science grant before, such as schools, community groups and NPOs that might not be registered charities. We'd like to encourage schools to apply for projects that aim to help children develop an understanding of their local heritage and its significance.'

40% of the JCF's lottery funding is allocated for arts, culture and heritage, and projects need to demonstrate diversity and inclusion.

'Diversity and inclusion are key,' Anna said. 'We want to get more people involved in heritage. We want to see diversification of age groups, ethnicities and social backgrounds, more disabled people, or groups who have never engaged with heritage before.'

'Heritage can be anything from the past that you value and wish to pass on to future generations, which can include oral history, historic buildings, nature or the marine environment.'

Examples of recent successful applications are:

- £40,000 to Arthouse Jersey for the Big Ideas exhibition in October.
- £18,000 for Le Don Balleine to add Jèrriais to a language website and app.
- Under the science category, the foundation awarded £20,000 to the Jersey International Centre of Advanced Studies for a blue carbon study to be done by a PhD student.

'The lottery funding is community funding,' said Anna, who has just completed a Masters in Philanthropic Studies. 'And it's really great that it is now been split in this way, so that a bigger, broader section of the community will get to benefit from it.'

- *Caroline Spencer*

**Find out more at:**  
[jerseycommunityfoundation.org](http://jerseycommunityfoundation.org)

The next two deadlines for applications are 6 February and 29 May. The foundation is happy to discuss criteria or help with applications and can be emailed at [grants@jerseycommunityfoundation.org](mailto:grants@jerseycommunityfoundation.org)





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# A rare breed

**The Irish Red and White Setter is slowly coming back from the edge of extinction. There are only two examples in Jersey, owned by Richard Miles, who talked to Alasdair Crosby about his dogs and the breed's history**

**A**t the first close encounter, they look like slightly overgrown Springer Spaniels as they bound through long grass with the same beautiful bouncy style that is characteristic of spaniels.

Their unusual red and white markings suggest that they are not spaniels as we know them; owner Richard Miles confirms that they are, in fact, Irish Red and White Setters. He owns the only two examples of this rare breed in Jersey.

'Everybody knows about Irish or Red Setters,' he said. 'They are lovely and affectionate, even if they can be a little mad. The Irish Red and White Setter looks more like a Spaniel and because they are so rare, people don't know about them.'

There are very few puppies of this breed registered with The Kennel Club, so they are a very rare indeed and have only been saved from extinction by luck and the dedication of a few breeders, mostly in Ireland.

'Rabbits!' says Richard to his two dogs, Harry (10) and Flynn (8), and they promptly go wild with excitement, sniffing along a hedgerow looking for rabbits to flush out. It is not surprising that they make excellent Gundogs. Richard's two dogs certainly exemplify the description of the breed by the American Kennel Club as 'rollicking'.





Flynn's grandfather, Vanders Veracity, won Crufts' gundog section. Richard found the name of its breeder through a search online. He made contact with her and she told him there was currently a litter in Stoke-on-Trent from one of his sons. So, he got Derry - his first Irish Red and White Setter.

Richard has a family history reason for his interest in the breed: his maternal ancestors were Irish, with the surname Westenra. They were a Dutch merchant family; Warner Westenra moved to Dublin in 1620 and settled there.

He and his family brought with them from the Netherlands the ancestors of this breed of dog, which were known originally as Westenra Setters. When the family became ennobled, they took the title Baron Rossmore and the breed became known as Rossmore Setters.

Richard said: 'My great-grandfather had a kennel of these setters in the Isle of Arran, so they were known as Arran Setters. Not to be confused with Arran sweaters!'

Asked what the word 'setter' actually meant, he said it was a breed of dog that indicated the presence of game by going into a 'set' or 'freeze' when it scented game.

“ **The Irish Red and White Setter looks more like a Spaniel and because they are so rare, people don't know about them** ”

Dogs like this would have been used as far back as in Roman times. The setter would find the location of the game birds by sniffing the air, freeze in either a standing or crouching position, then slowly creep forward on command to disturb the birds into flight. Once the birds were in flight the hunter who had been following the dog would release hawks to capture the birds in the air.

When netting superseded the use of hawks, setting dogs would still be used to indicate the whereabouts of the birds, but the hunter would come up behind the setter and throw a net over the birds.

In the mid-1600s, guns became more readily available and shooting game birds became a popular leisure pastime for country people who could afford it. The basic work of setters was still to find and point to the location of game birds.

By the 17th century 'setting dogges' had become established and were similar in appearance to modern setter breeds.

Originally, setters in Ireland were mostly red, or the part-colour red and white, or even mostly white dogs. Red and white dogs were preferred as setters because they were easier to spot when working at a distance.

All colours were accepted as Irish Setters and were mated to each other.



Flynn on point for rabbit on Les Blanchies Banques.



Full portrait © detail by the early 19th Century sporting artist, John Fermeley.



“ By the 17th century ‘setting dogges’ had become established and were similar in appearance to modern setter breeds

This was the case up until the second half of the 19th Century when the all-red coloured setter became more fashionable (and valuable) than the mixed coloured setter.

There was a corresponding decrease in Red and White Setter numbers - almost to the point of extinction. A handful of Irish breeders kept the breed alive, including the Rossmore family, who had settled in County Monaghan.

There has been a welcome revival of this charming breed since about 1970; the Irish Red and White Setter Field & Show Society was formed in 1981 and numbers since then have slowly increased - even if they are still very thin on the ground.

It is listed by The Kennel Club as a ‘Vulnerable Native Breed’, due to the still very low registration numbers.

Looking at Flynn and Harry springing through the long grass, it does seem as if the Irish Red and White Setter has a close connection with the Spaniel breed. The word ‘spaniel’ is a corruption of ‘español’ and at the time the Westenra family migrated to Ireland, the country now known as Holland or the Netherlands was controlled by Spain and called ‘the Spanish Netherlands’, so that is the probable origin of the spaniel and related breeds.

Would they make good family pets? Like all setters and spaniels, they are very affectionate. But they are gundogs and need lots of exercise and, ideally, an opportunity to exercise their innate quarry-finding skills.







British troops attacking a German occupied town at Falaise.

# The Chaplain's dog

by Jersey's celebrated explorer  
Colonel John Blashford Snell CBE

**B**orn in St. Helier, my father, The Reverend Prebendary Leland Blashford Snell, enjoyed his time at Victoria College where he was a keen cricketer. Thereafter, he decided to take Holy Orders and after marrying my mother at the Town Church, sailed for New Zealand.

Ordained at Dunedin Cathedral, he also became a chaplain in the New Zealand Territorial Army.

On return to Jersey in 1930, he became curate at the Town Church and my mother ran the Blue Cross Animal Shelter. They both loved animals, especially dogs and had a favourite Alsatian, Peggy, a strongly built sable-coated bitch, whose party trick was to pick me up by my nappies when, as a baby, I tipped myself out of the pram.

She would then carry me, bawling my head off, into the house.

With their backs to a river and orders from Hitler to hold on regardless, they were surrounded on three sides and systematically destroyed as the pocket closed in. The fighting was bitter and confused, opposing units became inextricably intermingled and casualties were heavy on both sides.

One infantry company, having attacked the German defences, was itself pinned down between two minefields and unable to move. The men dug in and fought for their lives. By late afternoon on the second day of their struggle they had suffered many dead and wounded. As a chaplain, Bish decided to try to get through to them with an armoured ambulance carrier and some stretcher bearers to bring the wounded out. Mortar bombs were still falling as the carrier wound its way towards the isolated soldiers. However, they got through and the stretcher bearers collected the wounded, while Bish gave the last rites to those who would not make the hazardous journey back.

Suddenly, there was a metallic bang and a plume of black smoke drifted up from the carrier. 'He's hit a mine,' yelled the medic and, indeed, that was what had happened as the driver reversed to make the return trip.



The chaplain with his son, John Blashford Snell (aged 9).

In the Territorial Army, Father was nicknamed 'Bish' and in 1944, was senior chaplain with the 53rd Welsh Division in France. As the Allies pressed forward from the beaches of Normandy, a large part of the German Army became trapped in a 'pocket' at Falaise.



Suddenly, all hell broke loose as the Germans seized a farm to the rear of the British position, cutting off their retreat.

‘There’s only one way out, Padre,’ said the Company Sergeant Major, ‘through the minefield on our south side.’ Bish eyed the deceptively innocent grass, waving in the evening breeze, that fluttered the little triangular yellow flags with their black skull and crossbones marking the perimeter of the German minefield. ‘I wonder if there’s a safe lane through it,’ he thought, and crawling forward with a stretcher bearer, peered through the splinter-slashed remains of a low hedge. A slight movement caught their eyes. To the left, about a hundred yards away, stood a wrecked cottage. It was little more than a pile of masonry, but coming out of the ruin was a beautiful Alsatian, its pale coat a perfect camouflage amongst the grey stones. But as it reached the grass, it stood out, almost white in the fading light and then, to their astonishment, the dog trotted confidently into the minefield and crossed the meadow. Reaching the far side, the Alsatian turned, pricked her ears and looked back towards Bish.

I say ‘her’, because by now my father was quite convinced that this was his long-dead Peggy - the likeness was uncanny. He gave a low whistle and to his joy the bitch bounded across the minefield. ‘Get the wounded,’ he hissed to the stretcher bearer.

‘We can’t go through there, Padre,’ said the NCO. ‘It’s bloody well mined.’

‘Yes we can,’ insisted Bish. ‘If we don’t, half those casualties will die.’

So, with darkness falling in the warm summer evening, they set out through the knee-high grass, fearing that every step would be their last. Crouching low, they hardly noticed the weight of their load as they staggered along, eyes probing ahead for tell-tale signs of earth disturbance. The ominous little pennants swayed in the near-still air. The sounds of battle had died with the day, but no birds called in this field of death.



Wrecked German transport at the Battle of Falaise.

Bish led, urging ‘Peggy’ forward, and when she stopped and looked back, ears pricked, mouth part-open, pink tongue slightly out, he urged her on.

‘Good dog, seek, seek it,’ he kept saying. The stretcher bearers may have thought him mad, but they followed, knowing the lives of the wounded depended on their getting through.

It was only a couple of hundred yards to the tree-line that marked the far side of the minefield, but it seemed like a mile.

Twice they saw the dreaded horns of ‘S’ mines protruding from the soft soil - one touch would be enough to send this killing machine bounding into the air with a deceptively gentle pop, to explode at head-height, hurling steel ball-bearings over a hundred-yard circle, decapitating anyone standing nearby.



Then they were there, past the markers, putting down the stretchers, slapping each other on the back.

'Keep going,' hissed the chaplain. 'I'll catch you up.' So saying, he ran after their saviour, now bounding away towards an old barn. At the empty double doorway, the dog paused and looked at the panting padre. The light had almost gone, but he saw his 'Peggy' cock her head on one side as she had done so many times in England, then she dashed inside the solid wooden building.

Bish reached the door - it was pitch black inside, the smell of hay and manure wafted out.

'Peggy!' he called, 'Come here, girl.'

There was no movement within and he delved into his first aid bag for his little dynamo torch. Squeezing the trigger repeatedly, he flashed the light about, probing the dark corners of the barn. It was quite empty and there were no other doors nor exits of any sort. 'Peggy' had gone just as she had come.

Bish felt a tear run down his grimy cheek and he paused just long enough to thank St Francis of Assisi for saving the lives of the wounded that summer's evening.

When war ended, he returned to his parish in Herefordshire and regularly held a service for the animals on St Francis' Day. I remembered these services well, because I took my guinea pigs. They usually escaped, causing chaos.



Peggy and John Blashford-Snell (aged 1).



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# Everything for horses and their riders

**There's a former dairy farm in St John where a little bit of magic is happening for both horses and riders of all shapes, sizes, ages and abilities. Ruth Le Cocq spoke to Karen Barette, who chairs 'Home Farm Equestrian'**

**I**t all started with a social media post on Liberation Day 2020 when the Island was in Covid lockdown. Karen Barette reached out to other horse lovers in Jersey and shared her passion for launching an all-inclusive 'fun, friendly and kind' club. Just 18 months later Home Farm Equestrian has 244 members and this year's annual show attracted a record-breaking number of entries.

'I never thought it would take off until after Covid,' said a still surprised Karen. 'I just thought maybe we could chat about our horses and the help we needed, perhaps 20 to 30 members. Within the first day I kept getting asked for membership forms, which I had never even thought about, because I was just telling them about my idea. It just escalated massively!'

The club, which is managed by a 15-strong committee, offers regular demonstrations, stable management courses and riding clinics to its members who range from two to 68 years old and include those with a hairy pony tucked away in a field to those with super-fit horses travelling and competing in the UK.

'I've been here in Jersey for 15 years and I thought I knew most horsey people. I couldn't believe the amount of people I didn't know - those who weren't quite brave enough to venture to the Dressage Club or the Pony Club or the Riding Club but they wanted to do it.'



'I think there was a gap between people going out on their horses and competing and those being at home and we needed a bridge for that gap and I think Home Farm has been that bridge.'

Since that rather momentous day in May 2020, Karen's life has changed somewhat. She, and her husband Trevor, are surrounded by people with a passion for supporting Jersey's horse community and they have all worked tirelessly to provide indoor and outdoor facilities at Home Farm.

'We love the club,' said Karen, 'it is really hard work and you are only as good as your committee and we have got an amazing committee - and we've all got fire in our belly for it.'

The number of messages and thanks we get and the smiles on everybody's faces is why we do it.'

She explained that looking after horses in the winter weather can be particularly difficult and she wanted to give people something to focus upon while increasing their equestrian knowledge.

'There are days when you get up and you think you can take on the world and there are days when you can't even get on your horse. We all feel that and I think nobody was brave enough to say it for fear of feeling silly whereas here at Home Farm you can say: "Actually I'm a bit worried could you walk round with me?" and we will walk round all day long with anybody until they feel better.'



This all-inclusivity has attracted the attention of Jersey Sport and the club is currently seeking accreditation as well as lottery funding.

‘We keep the membership costs low - it covers our insurance – and we put all the money straight back into the club. The clinics are our bread-and-butter money but it’s a lot of expense. For example, when we started with one of our trainers, Penny Crutwell, we needed to buy some poles and then some show jumps and then some working hunter jumps,’ said Karen.

‘The thing is, we have loads of fun. If we are on the sidelines and somebody has got over a cross pole and it’s been a big thing for them then we are there cheering and clapping. What matters is that you have got a smile on your face, that’s all that’s it’s about.’

Karen, who has competed at the Horse of the Year Show with her show ponies, was proud of this year’s annual show.

‘I stood there and watched the hunter class and it was like watching in England. What I’d like is to have an equivalent of a county show.’

As a result, Karen and her committee are exploring the possibility of hosting a Jersey Horse of the Year Show whereby people qualify through showing, working hunter, jumping and dressage throughout the year.

And, after speaking to Dan Williams, who is originally from Jersey and produces a range a show horses and shows at national level in the UK, Karen is also exploring the possibility of running some international qualifiers.

In the meantime, she and her team will continue to welcome all those who want to take part in any of the Home Farm Equestrian events at whatever level.



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**A programme of the RJA&HS is supporting developing dairy industries around the world and also improving standards of living in poor rural areas of Africa. By Cathy Le Feuvre**

**T**he Jersey cow is an important and historic symbol of our Island, appreciated for her beauty, calm nature and high-quality milk.

But what many who regularly enjoy the sight of the small, placid brown cow in our landscape may not realise is that the Jersey is now the second most popular breed of dairy cow globally. It can be found in over 100 countries, either as pure or cross breeds.

Jersey cattle are increasingly important to smallholder dairy farmers in Africa where native cows are often bred with Jersey genetics to improve the stock and produce more nutrient-rich milk. Sales help to increase family incomes, enhance standards of living and give children a better future.

The Royal Jersey Agricultural and Horticultural Society’s Dairy for Development programmes support developing dairy industries around the world and are currently leading three projects in Rwanda, Malawi and Ethiopia, funded by Jersey Overseas Aid.

Through partnerships with other agencies, they provide Jersey Island genetics, mainly through frozen bull semen. They also deliver training for farmers and dairy agencies, to help improve not just the quality of cattle and production yields, but also the management of herds, including health care, animal welfare and reducing the climate impact of farm systems.

“ **Dairy for Development programmes support developing dairy industries around the world and are currently leading three projects in Rwanda, Malawi and Ethiopia**

One partner is a charity called UdderWise, which was set up in 2015 by Peter Edmondson, a UK-based Irish dairy vet who has specialised for the past 40 years in mastitis and milk quality. With vast experience of dairying across the world and three books on mastitis, Peter regularly speaks at international conferences. When he visited Jersey in September, he led an engaging evening for members of the Jersey farming and JOA community, as well as leading politicians.



“ If you’ve got a cow in Malawi that’s an opportunity to get out of poverty, but it’s not easy!

Peter painted a vivid picture of rural Malawi in south-eastern Africa, a place where ‘life revolves around the next meal’, where ‘about 50% of children have cognitive disorders because of malnutrition’, where there’s little, unreliable or no electricity supplies, and where limited farmland must be used to grow food rather than pasture.

While we’re used to seeing cows in the fields, in Malawi cattle are usually held in a small ‘khola’, often a crude structure used for housing, feeding, milking as well as the rearing of calves.

‘There are about 12,000 dairy farmers in Malawi, with an average herd size of one. The cows are kept in because if they go out into the countryside there’s the danger of ticks. Tick-borne disease is a big problem in Africa, or the cows could get stolen or eaten,’ Peter explained.

‘If you’ve got a cow in Malawi that’s an opportunity to get out of poverty, but it’s not easy! Food is one of the biggest problems. Grass is very dependent on the time of the year - in the rainy season from November to March there’s lots of grass, but from then on everything goes downhill and you have to go further to get it, often walking miles a day just to gather rough grass.

‘Also, a cow may drink in the order of 50 litres or more of water a day and in the hot season when it’s really humid that increases. People have to wash the cow, clean all the milking utensils and the supply of water might be a mile away or more. Between forage and water, you’re probably looking at two people’s job for the day - for one cow!’

To help farmers survive and thrive in such difficult conditions, a central feature of the ethos of charities like UdderWise is ongoing training and education.



Take their work with five project officers and 32 livestock technicians connected to Malawi’s 23 Milk Bulking Centres. Unless they’re fortunate enough to have a bicycle, most producers walk miles to deliver milk twice daily to these central collection centres.

In remote areas where vets barely exist and medicines are in short supply, animal management is vital, as are breeding programmes. Farmers have a choice between bulls and Artificial Insemination and ensuring that AI is delivered effectively is a key challenge.

‘There are many reasons why you dairy, but one is to try and improve the nutrition of kids, to overcome the malnutrition problems and get them set up and going in life,’ Peter said.

And it’s through working in partnership with Dairy for Development at the RJA&HS and the JOA, that charities like UdderWise are changing the lives of farmers and their families across countries like Malawi.

Read future editions of RURAL to learn more about Dairy for Development.

More information about the Dairy for Development work that the RJA&HS are involved in can be found at [royaljersey.co.uk/new-dairy-for-development](http://royaljersey.co.uk/new-dairy-for-development)



Peter during training with the Malawi dairy team.



# Sharp cider making?

**Out of the bitter came forth ‘nothing more delicate, more clear and bright, more agreeable to taste.’ Vincent Obbard recounts how two Normandy cider experts were overawed by Jersey’s superior cider in the mid-19th Century**

In September 1856, by order of the Société Centrale d’Agriculture de la Seine Inférieure, two gentlemen arrived in Jersey from France to stay at the Pomme d’Or Hotel. One of them, Monsieur J Girardin, was the president of the same agricultural association. His colleague, Monsieur J Morière, was a professor of agriculture of the Département of Calvados.

Their purpose was to investigate the methods used in Jersey for making cider, which at that time were considered superior to those used in Normandy, where the cider-making methods were in their infancy.

They were greeted with open arms by officials in Jersey, notably Colonel John Le Couteur (Aide de Camp of Queen Victoria), Colonel Mourant and Mr M Marett, Secretary of the Royal Jersey Agricultural Society.

They also visited Mr Gibaut at his property, Mainland, in St Lawrence. Mr Gibaut clearly was skilled in making good cider - Monsieur Girardin describes the cider he tasted there:

*‘Rien de plus délicat, de plus limpide, de plus agréable au goût, d’une plus belle couleur blonde, que le cidre de Coccagee, que nous a servi ce ‘gentleman farmer’; jamais nous n’avons bu de boisson aussi délicieuse en Normandie.’*

[‘Nothing more delicate, more clear and bright, more agreeable to taste, of a more beautiful blond colour, than the Coccagee cider which this gentleman farmer served us. We have never drunk such a delicious drink in Normandy.’] Apparently, the word ‘Coccagee’ comes from the Irish ‘ca a’ gheidh’ meaning ‘dung of the goose’.

The making of cider from the single apple variety of Coccagee is interesting. This variety has, sadly, completely died out. Dr Robert Hogg in his ‘Fruit Manual’ first published in 1884, describes it as one of the oldest and best cider apples. *‘Although it is perhaps the most harsh and austere apple known, and generally considered only fit for cider, still it is one of the best for culinary purposes, especially for baking, as it possesses a particularly rich flavour when baked.’*

In his book, *The Apple and Pear as Vintage Fruits* (published 1886), Dr Henry Graves Bull describes the Coccagee as ‘so extremely rough and tart, that it would be almost impossible to eat one raw’.

Many of the Jersey apple varieties which have been saved from the fate of the Coccagee by the sterling work of Brian Phillipps and the late Rosemary Bett in Jersey, are sharp tasting, like the Côtard, the Gras Binet and the Rouget, although by the previous account, they do not pass the inedibility test! Nevertheless, they are not preferred by cider makers today, who favour a sweeter apple. I have an orchard of Jersey varieties, for which there is little demand.

What a shame it is that we have lost the art of making a superior drink from sharp apples. I’m sure that the resulting product would not have the characteristics of the modern processed cider to which we have become more accustomed.

However, to have earned the respect of two knowledgeable experts from Normandy, the drink must have been good.





Maybe we have not entirely lost the art. I have a number of artisan cider maker friends, who are members of the Jersey Cider Apple Orchard Trust. We made cider on a very limited scale in our farm courtyard at Samarès. I hasten to add that the cider is not made in sufficient quantity to sell and is made purely for the enjoyment of members of this group. It is made on a very small scale only.

The process seems to depend on allowing the juice to ferment for up to a week in a container which is open to the air, after which the natural yeast and particles, as described by Monsieur Girardin '*...viennent s'accumuler à la surface du liquide, où elles forment une espèce de chapeau.*' [...come together on the surface of the liquid, where they form a sort of hat.]

The clearer juice is syphoned off from underneath the yeast layer or 'hat' into clean and sterilised containers, which are not necessarily filled to the top.

The syphoning process is repeated, according to Monsieur Girardin, until the cider is syphoned into a barrel, and the emission of carbonic gas ceases altogether.

All I can say is that the resulting product is very acceptable indeed. I enjoy the cider from my own Jersey variety apples. I describe it as dry and tasting strongly of the apple juice from which it was made. It is an ideal drink to accompany a strong cheese, like Stilton.

The challenge is on for anyone interested in the production of a local cider to exploit the wonderful characteristics of our local apples, which unfortunately have very little value at present.





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# Cider Country

How an ancient craft became a way of life

Book by James Crowden

Review by Alasdair Crosby

Readers with long memories may remember James Crowden's talks on cider at Hamptonne in the late 1990s. Mr Crowden, who was invited to the Island on several occasions by the Jersey Heritage Trust, used his spare time here making recordings with cidermakers and researching archives. A history of cider-making in Jersey now forms one small section in his latest book, 'Cider Country'.

It is necessarily a small section since the book covers the worldwide story of apples and cider from earliest times.

It shows, for example, how connected with human history the apple has been. After all, an apple plays a significant part in the story of Adam and Eve, and you can't get much further back than that.

Apple trees are something of an invasive species, since they grew originally in the central Asian area of Kazakhstan, where large wild apples still grow. Nomads and camel trains spread apple trees throughout the Middle East and from there waves of migration brought apples both to southern and northern Europe.

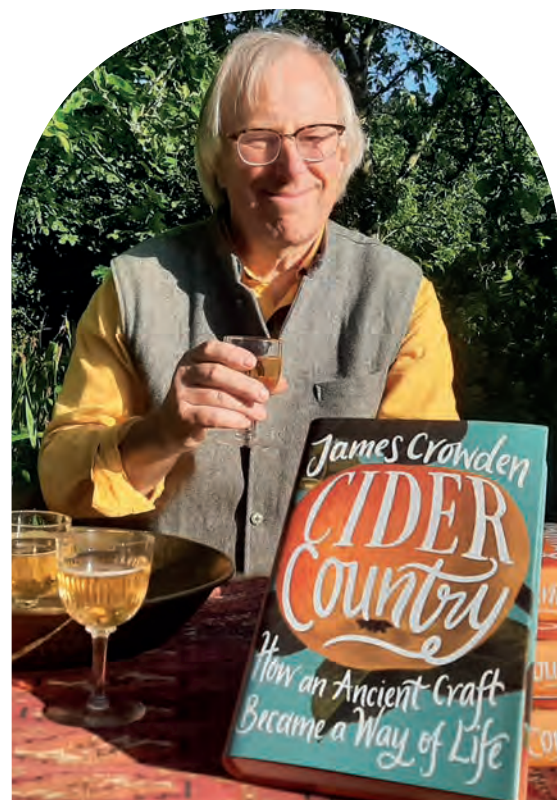
Neolithic sites in England show evidence of apples - it is quite possible that the makers of La Hougue Bie enjoyed a cider after a hard day's work lugging rocks about. There are countless Greek myths in which apples, along with gods and goddesses, play a prominent role. Both Norse and Celtic legends are full of apples... think 'Isle of Avalon', for example. The author gives details of this wealth of legend and stories.

The story continues at a leisurely and enjoyable pace to cider in the Dark Ages, Mediaeval and monastic cider, Tudor cider, cider taken to the New Worlds by emigrants, 17th and 18th Century cider-making, including the creation of sparkling cider, Victorian cider and then on to 20th Century cider making.

“ Apple trees are something of an invasive species, since they grew originally in the central Asian area of Kazakhstan, where large wild apples still grow

As the story nears our own time, so the details become familiar - and the familiar story is of large companies gobbling up smaller ones and being gobbled up themselves by even larger companies. Marketing, dilution of cider and the addition of artificial sweeteners and concentrate won over any maintenance of traditional standards. Sounds familiar? Thankfully the same sort of renaissance as had happened in brewing beer also happened in cider - and artisan cider-making has done a lot to improve the situation.

The book describes the origins and work of the Common Ground charity and the invention of 'Apple Day'. In 1989 Common Ground published a 'Manifesto for Trees and Orchards, a Guide to Local Conservation'.



The author comments: 'It was like a guerrilla campaign on an intellectual and artistic level. A fight for English apples, hearts and minds.'

Finally, we come to the 21st Century. Quoting again: 'The cider landscape has changed out of all recognition. The 21st Century has been a very dynamic one for cider. A new generation has discovered cider country and cider is the new drink of choice, particularly for young women. High quality cider is the norm, not just in rural England but in towns and cities. Something has obviously happened in the shires. Almost every village in England now has its apple enthusiasts and community orchard.'

A wonderful story of a community counter-culture opposed to commercial blandness and industrialisation of an ancient craft.

The book is praised by critics on the cover: 'Magisterial' and 'Fascinating'. I could not add any better comment.

**Cider Country, by James Crowden. Published by William Collin; £12.99**



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# Root & branch

Continuing her series emphasising the ‘arboreal’ qualities of Islanders, Philippa Evans-Bevan interviewed Pat Dean, head brewer at the Liberation Brewery



L-R: Peter Corcoran, Pat Dean, Nigel Dowden & Tom Bradbury.

This year is the 150th anniversary of the origin of the Liberation Brewery – the old Ann Street Brewery. This ‘took root’ in Ann Street in 1871, when a certain Mr J S Palmer began his brewing operation there.

In 1872 an advertisement appeared in the British Press Almanac, which read:

*‘Ann Street Brewery  
Having lately erected the above spacious  
and commodious premises Mr J S Palmer  
(Maltster) is prepared to supply Ales and  
Porter of superior quality equal to the  
best English Brew.’*

That tradition is alive and well today in Longueville, now home of the Liberation Brewery.

Head brewer Pat Dean and his team craft every pint to produce beer that is fresher and of superior flavour than imported beers. The four key ingredients are malting barley, hops, yeast and water. Pat uses a strain of yeast which is unique to the Liberation Brewery and sources the finest hops from Herefordshire, Worcestershire and further afield to create bold and different tastes. Top quality malting barley is shipped from Norfolk.

A dedication to the art of brewing and a strong commitment to Jersey are just two of the attributes that Pat and the Liberation Brewery have in common. Their journeys from ‘root to branch’ have been equally interesting and dynamic.

Pat was born in Cheshire and studied at the University of the West of England, at Bristol, where he acquired a degree and appreciation of Butcombe Real Ale. The latter took prominence in shaping his career and his first posting in the world of brewing was with a small start-up brewery in North Wales. A chance meeting with Steve Skinner from Jersey’s Tippy Toad at a brewing course in York led to Pat moving to Jersey in 1995.

Pat’s passion and skill as a brewer was swiftly recognised by his appointment as head brewer at the Liberation Brewery and Pat speaks with huge pride about his colleagues.

He said: ‘I am extremely fortunate to be supported by the competence and skills of a great team who include Peter Corcoran (quality control manager), Bryan Snedden (engineer), Nigel Dowden (beer processor), Tom Bradbury (trainee brewer), and Steve Neil (brewer). I feel very privileged to work with them in an industry that we all love and to work for such a forward-thinking company.’

As well as looking ahead, Pat is inspired by the brewery’s heritage. As one of the longest established Jersey businesses, spanning the Island’s history since the reign of Queen Victoria, the brewery continued to produce beer all through the First World War and the German Occupation.

In 2011 the change of name from Ann Street to Liberation Brewery paid tribute to Jersey’s resilience, and the highly decorated flagship cask Liberation Ale has won countless gold medals at international brewing awards ever since.

Other titles reflect legend, locality and generally create thirst - Herm Island Gold, Noire, Blonde, Mary Ann Special, Bailiwick Best, Premium Pony to name a few. There is also Christmas Ale, and for the 150th anniversary of the Liberation Brewery, there is a special Christmas Collaboration Brewing. Pat explained: ‘It is a marker for a new chapter - after the impacts of Covid. We have brought together fellow Island brewers - the Bliss Brew Company and Stinky Bay Brewery. It seems a fitting way to share, produce and enjoy a 2021 Christmas Celebration Tribute Beer.’



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# Wild wines & clear heads

**Marcello Montanari and his partner, Kate Haslam, have started Wildwine, an online shop based in Jersey. It offers unique and natural Italian wines, without additives**

**D**o you get headaches after drinking wine? The best way of stopping them might easily suggest itself. On the other hand, you may have an intolerance to sulphites and residual chemicals widely used in winemaking - and that is something quite different.

Wine fermentation generates a small number of natural sulphites. However, synthetic sulphites can also be added as a preservative, either to the grapes during the harvest or to the wine before bottling.

Marcello Montanari, who has started the St Ouen-based wine company, Wildwine, said: 'Sulphites are not the only "bad guys", because conventional farming allows a wide number of pesticides, fungicides and chemical fertilisers on to the vine and a long list of additives in the cellar. Also, organic farming does allow high levels of sulphites and many other additives as grapes are picked and the young wine is being born.

'Sulphites and other additives enable the winemaker to control the fermentation and produce a standard taste for the wine to be sent long distances and to keep for a longer period. This is at the expense of losing some of the wine's original character, it's true taste and its health benefits.'

The Italian wine regulation D.O.C. (Denominazione di Origine Controllata - literally Controlled Designation of Origin) is there for wines from a specific region to adhere to a recognisable and standardised method of production - which Marcello does not think is necessary as an indication of quality.

'Natural wines cannot easily be D.O.C. as the natural methods aren't yet recognised by the local district authorities that guarantee a wine's authenticity.'

'Methods like using clay amphora for refining, using a small percentage blend of native old grape varieties, being unfiltered, spontaneous fermentation on indigenous yeasts, having fruit orchards close to the vineyards... these are a few examples of being outside the regulations. That is no reflection on the quality - it's only the designation name that's lacking.

'For example, there are excellent and drinkable wines made of the Cortese variety - but they cannot be called Gavi. There are Nebbiolo wines that cannot be called Barolo and Garganega wines that cannot be called Soave.'

At present only a few D.O.C. authorities recognise 'natural' winemaking methods, but they are now slowly changing their regulations to accommodate them.

Marcello continued: 'Natural winemaking requires high hygiene standards in the cellar, extra care during the harvest (such as selective hand picking) and using the farmer's expertise to cooperate with the environment in the vineyard. Every year there is a different vintage thanks to the weather conditions, since no water or fertilisers are allowed.'

Marcello was asked if sulphites were necessary to enable wines to be stored and acquire bottle age. 'Natural wines can evolve and improve with ageing for even longer than 20 years in the right keeping conditions,' he replied.

'Ageing does not only depend on the content of added sulphites but also on the presence of natural tannins, residual sugar and acidity, that act as natural preservatives. Natural wines are therefore more sensitive if stored at the wrong temperatures and in the light.'

Marcello is a trained chef from Modena, who had been working in London and who came to Jersey to work as a private chef. Now based in the Island, he and Kate are running Wildwine. They enjoy a healthy lifestyle although Marcello is more sensitive to chemicals and additives.

They travel to Italy to source and export quality Natural wines - all certified organic or biodynamic - establishing a direct relationship with the producers. They are the first shop in the UK to offer a selection of Natural wines without added sulphites.

Wildwine is a small business: an online shop offering local collection and delivery. They host private tastings, where the wines are served with local delicacies sourced in Italy. There is potential for a wine bar or café in due course.

Marcello said: 'The wines we select are difficult to find as their production is limited. They reflect my own philosophy of health - and these are what I love to drink and offer to my friends.'

**For more information visit [wildwine.je](http://wildwine.je) and follow them on Instagram @wildwineje**





# In the kitchen

We go into the kitchen - for one last time - with our cookery writer, Zoë Garner, who proposes her favourite seasonal recipes

**Z**oë now leaves the RURAL kitchen after a nine years' stint, as she starts her own venture, very bravely, as a 'super-travel concierge'. We shall miss her - and we shall miss tasting her culinary creations after photoshoots. Here she gives some of her very favourite seasonal recipes.

*Bon appétit* in the future, Zoë and Auld Lang Syne.



## Hearty party

Great as a starter, or as a main with cold meats and salads.  
Serves 6

2 x 320g packs ready-rolled puff pastry  
150g light cream cheese  
1/2tbsp milk  
1tbsp wholegrain mustard  
1tbsp freshly chopped dill, extra to garnish  
6 slices parma ham  
2 spring onions, finely sliced

- 1 Preheat oven to 200C (180C fan) mark 6. Unroll the puff pastry, cut out six hearts and put on 2 baking sheets. Using a knife mark a border 1cm from the edge, with a fork prick the pastry inside the border. Bake for 20min, until golden and crisp. Remove from the oven and to make room for your filling, with the back of a spoon press down the pastry inside of the border. Leave to cool.
- 2 Put the cream cheese, milk, mustard and dill into a bowl, season well and stir to combine. Remove any crumbs from the pastry cases and spoon in the cream cheese mix. Top with the flaked salmon, spring onions and a sprinkling of dill. Serve at room temperature.



## Christmas cocktails

Winter Spritzer  
Serves 4

300ml cranberry juice  
600ml ginger beer  
Caster sugar, to coat the glasses  
A few sprigs of rosemary  
A handful of cranberries

- 1 Distribute the cranberries and rosemary in the ice cube tray, top up with water and freeze until solid. Pour the cranberry and ginger beer into a jug and mix well.
- 2 Wet the rims of your chosen glasses and dip in the sugar. Put a few ice cubes into the glass and top with the cranberry and ginger beer. Garnish with a sprig of rosemary and serve immediately.

*Zoë's Tip: This refreshing drink is delicious as it is, but if you fancy spicing it up why not add some vodka!*



## Christmas brownies

Makes 25, bite sized

175g unsalted butter  
135g dark chocolate, roughly chopped  
1 1/2tbsp brandy, optional  
250g light brown soft sugar  
2 medium eggs  
100g plain flour  
1tsp ground cinnamon  
1tsp mixed spice  
100g sultanas  
White chocolate, melted sprinkles, to decorate

- 1 Preheat oven to 180C (160C fan). Line an 8in square tin with baking parchment. In a large pan gently heat the butter, chocolate and brandy until melted.
- 2 Remove the pan from the heat and mix in the sugar, followed by the eggs and mix until smooth. Sift over the flour and spices and add the sultans, string everything together. Tip the mixture into the tin and bake for 30min.
- 3 Once cool, cut into squares. Drizzle with the melted chocolate and decorate with sprinkles. Leave to set before serving. Store in an airtight container for up to 3 days.

*Zoë's Tip: Make ahead and store the whole brownie, wrapped in clingfilm for up to a week. Once cut the bites are best eaten within a few days.*





## Roast Belly of Pork with Apple and Cider Gravy

Serves 4

### Pork:

1 kg (2lb 2oz) pork belly

2tbsp oil

1tbsp coarse sea salt

### Gravy:

1 Braeburn apple, cored and cut into small cubes

2 sprigs of thyme

2tbsp flour

200ml each cider and vegetable or

Chicken stock

1tsp redcurrant jelly

1 Preheat the oven to 220C (200C fan) mark 7. Pat dry the pork skin and then using a sharp knife, score lines into the skin, about 1cm apart. Cut into the fat but do not touch the meat. Brush over the oil and then rub over the salt (this will help the fat run out and the skin to crisp up).

2 Lay the pork, skin side up, on a rack in a roasting tin. Put into the preheated oven and roast for 20min, then turn the heat down to 180C (160C fan) mark 4 and cook for 1hr 45min.

3 Once the pork is cooked, transfer to a board (keeping the juices for your gravy), carefully slice the crackling off the top of the meat and leave to one side to crisp up. Cover the meat with foil and leave to rest for 20-30min.

4 To make your gravy, put the roasting tin on the hob, remove any burnt bits, if necessary, add the apple and thyme and fry for 1min. Stir in the flour and fry for a further 1min. Then slowly add the cider and the stock, and finally the recurrent jelly. Stir constantly over a medium-high heat until the gravy thickens. Season to taste and remove the thyme. Slice the pork to serve, pour over lashings of gravy and top with the crackling. Serve alongside creamy mash and honey roasted carrots.



*Zoë's Tip: If you like your crackling extra crisp then you can always pop it back in the oven on its own for about 10min at 200C fan.*



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# Laying the table

By Philippa Evans-Bevan

**L**aying the table for a special occasion is a lovely task, especially when it can be graced with Genuine Jersey produce and artefacts. It adds to the anticipation of a happy gathering and the sharing of a special meal. It is also a task that I often delegate to the helpful guest who repeatedly asks, ‘Is there anything I can do to help?’

It’s an important contribution. One that sets the stage, the first act in the preparation for the performance of the feast.

The stage is, of course, the table and whether a treasured heirloom from Granny or a contemporary piece, the table often has a story of its own.

Marie and Darren, of Woodshed Living, create bespoke furniture including tables. They take great pride in designing special pieces, and a Woodshed Living table is a practical and beautiful article to be enjoyed for years to come. Each one certainly has a story and is crafted from reclaimed and recycled wood found in Jersey.

How a table is dressed can be simple and elegant or highly decorated and detailed, as the occasion requires.

“ **How a table is dressed can be simple and elegant or highly decorated and detailed, as the occasion requires** ”

Jersey is fortunate in having a diverse community of Island producers creating beautiful objects to grace the table.

First, put the cloth on. Look no further than Crafty Quilters, where you will find all you could possibly need for sewing and crafts - Jenny Norman has a vast range of Liberty prints and stunning fabrics to create the unique tablecloth and matching napkins. She will also sew them to the size and shape required. Jenny’s colourful range details something for everyone, from boats to bees and a lovely floral array including the Ascot Rose, shown in our main image above.

Individual decorations and wonderful personal gifts to adorn place settings can be sourced from the Beverley Speck Textiles collection. The Christmas-themed fabric bells, hearts and deer designs made from vintage fabric also make perfect tree decorations.







**“Elegant candles to give even more twinkle to the table are a must, and foraged Jersey foliage and blooms are essential for centre stage**

Beverley’s handmade animals are an endearing assortment of species, from sea horses to squirrels and penguins to pigs. They’re a delight for children, and the colourful garden vegetable brooches and bags will entrance older guests.

Food and drink from Jersey is of superb quality and diversity. A perfect apple aperitivo is a delicious glass of Hans Van Oordt’s Heritage Jersey apple juice, pressed from traditional varieties grown in his Jersey orchards.



Each bottle is 100% pure apple juice and captures the best notes of sweetness, acidity and aroma.

Another liquid treat is Le Mourier sparkling dry wine from La Mare Wine Estate. Produced by the Methode Traditionelle, the flavour of gooseberry, herb and oak toastiness provide a glistening accompaniment to any occasion. For added colour, pop open some pink bubbles of La Mare Lillie.

Elegant candles to give even more twinkle to the table are a must, and foraged Jersey foliage and blooms are essential for centre stage.

Anna Robertson of Gorse and Lily, is an expert forager and her expeditions deliver a bounty of foraged fruits and botanicals, which she combines with herbs and spices to create seasonal preserves and confits with mouthwatering names.

Drunken Fig, Spiced Apple Jelly and her favourite Red Rose and Cherry confit. Another unique flavour to place on the table in a beautiful bowl and to add to a meal of special memories is Anna’s Jersey Peony and Strawberry Jelly.

Anna’s condiments, as well as all the tasty meat and vegetables, will look very appetising presented in Julie Pearce’s Seymour Ceramics.

The sea inspires many of these beautiful stoneware and porcelain pieces which can adorn the table. The Seymour Ceramics range of jugs, mugs, bowls and plates is extensive and Julie also crafts bespoke items made to order at her potters wheel.

Food served on Julie’s iconic design of swimmer rimmed plates will add to the sustenance and perhaps inspire diners to take to the sea for a New Year’s Day swim.

No feast is complete without Jersey Dairy Cream, and Jersey Dairy also provide many other products for our pleasure and nourishment. Figgy pudding with a good dollop of luxurious ice cream is a comforting combination and mince pies are naked without a generous coating of Jersey Double Cream.

A chunk of Jersey Dairy Cheddar smothered in Gorse and Lily Rhubarb Pear and Ginger preserve is a final and palatable extravaganza before the hosts relax, and the guests compete to clear the table and do the washing up.

*All products referred to in the article can be found in the Genuine Jersey Directory in the back of this issue.*





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# Protecting our marine habitat

Meet Appin Williamson, project manager for Blue Marine Foundation in Jersey.

By Caroline Spencer

**A**s a child, Appin Williamson wanted to spend every weekend at the Maritime Museum. The posters on her bedroom wall showed all the different types of sponges.

Appin is now project manager for Blue Marine Foundation in Jersey and she has three years to achieve the charity's aim: to protect Jersey's marine life by creating a marine park in Jersey's inshore waters, allowing sea life to flourish and the local low-impact fleet to thrive.

'I love what I do and I feel really lucky to be doing this as my job,' she said. 'The reason I got into marine science is because I grew up in Jersey. There was never really any doubt that this is what I wanted to do.'

After studying at Jersey College for Girls, Appin graduated from the University of Southampton in 2011 with a Bachelor's degree in Oceanography followed by a Research Master's Degree in Ocean Science.

She spent six years with a marine environmental consultancy in Perth, Western Australia and more recently she has been working for the Environment Agency in Cornwall on flood and coastal erosion projects.

Now her work has brought her back to her home island.

'Jersey has an extraordinary marine estate,' she said. 'With its kelp forests, seagrass and maerl beds, Jersey showcases some of the best shallow marine habitats in the British Isles.'

'However, much of Jersey's waters remain unprotected and the impact on marine life is unknown. Using our research and in partnership with local groups such as the Marine Biology section of the Société Jersiaise, Jersey Marine Conservation and the States of Jersey Marine Resources department, we are building an evidence base to inform well-managed marine protected areas.'

One of the ways that BLUE wants to ensure that fishing communities can continue to thrive and co-exist alongside marine conservation is to apply its model of fishery co-management developed in Lyme Bay.



This model proves that by using low impact methods, fishermen's livelihoods can improve while marine biodiversity thrives.

'In Jersey, we want to support local fishermen to lead the management of their fisheries in line with conservation goals. It's all about working together, by proving that marine protection in Jersey supports both the recovery of marine life and local fishing communities,' Appin said.

'The seagrass, kelp forests and maerl beds all play a role in storing blue carbon and therefore their protection could help Jersey meet its net zero carbon goals. BLUE will make the case for the creation of additional protected areas.'

BLUE are asking that the creation of a marine park is included in the Bridging Island Plan, something they describe as a 'once in a generation opportunity'.

'A marine park would be an area that is closed to mobile fishing gear, similar to what we've already got at the Ecrehous and the Minquiers,' Appin said. 'It wouldn't be an enormous no-take zone. And it needs a holistic approach to the management of all territorial waters. If you're pushing boats out into other areas, will it result in increased pressure elsewhere?'

'The area of the marine park, which will be roughly 900 sq km, has not yet been defined but it should cover at least 30% of our territorial waters to align with the "30 by 30" objective of protecting 30% of the world's land and seas by 2030.'

'It's largely about protecting habitat. A marine park won't stop you kayaking, swimming or snorkelling in the area.'



Photo credit: James Bowden

This autumn BLUE, which also wants to develop a snorkel trail, has launched a scheme called Jersey Hand Dived to promote awareness of why it's important to consider where scallops are coming from. Stickers featuring each diver's permit number have been handed out to divers involved in the scheme, and restaurants will be asked to get on board. 'We want to get people thinking a bit more about the impact of their choices,' she said.

A JerSea campaign will also raise awareness of the importance of supporting local fishermen and choosing local, seasonal fish, with recommendations on how to prepare it and some recipe ideas. JerSea is currently running a 'Fish of the Month' campaign, with hand-dived scallops and lobster having been recent features. 'It's about diversifying the market and reducing the pressure off key species,' Appin said. 'Eating locally and seasonally also reduces its carbon footprint.'

“ It's about diversifying the market and reducing the pressure off key species

BLUE are currently supporting a PhD student from the University of Plymouth, Sam Blampied, who is monitoring Jersey's existing Marine Protected Areas. This provides crucial evidence that marine life recovers well when protected from mobile fishing gear.

More is being learned all the time and it is now known that seagrass captures carbon up to 35 times faster than tropical rainforests.

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# Of bats and biodiversity



Main: Harriet Safe and Chris O'Connor.

**Winter is a time for maintenance for Jersey Heritage properties - but it is also very much a time for managing biodiversity.**

**By Caroline Spencer**

**M**any of Jersey Heritage's visitor attractions might close for the winter but it doesn't mean that there isn't work to do. There are properties to maintain and refurbish, and all the while keeping one eye on each site's unique biodiversity.

The Island's historic buildings are great for wildlife. Walking around Hamptonne Country Life Museum, head of property for Jersey Heritage Chris O'Connor explains that when they carry out any maintenance or refurbishment, they take into account the biodiversity of the site:

'For example, before the roof of the 16th Century Hamptonne House was re-thatched, surveys checked for roosting bats and nesting birds.

'There were common pipistrelle bats, and nesting barn swallows in the adjacent buildings, and we didn't want to disturb them. We don't want to do something where we have a negative impact on the environment. And in fact, if we can, we try to get a net gain on that biodiversity.'

Mont Orgueil is a stronghold for protected wall lizards in Jersey.

'When repointing walls, we leave dwelling holes to make sure the lizards can find space within the wall structure to hibernate,' Chris said. 'With all our properties, like some of the forts and towers we look after, we make sure we survey the biodiversity first, and take into account what is there, so that newts, lizards and all the other good things in life still inhabit it.'

'When we built a new ticket office at La Hougue Bie we asked ourselves how we could increase the biodiversity and we have introduced a bat-roosting habitat.'



“ With all our properties, like some of the forts and towers we look after, we make sure we survey the biodiversity first, and take into account what is there, so that newts, lizards and all the other good things in life still inhabit it

‘With the introduction of the Neolithic longhouse, we hope to create a biodiverse grassland with loads of insects.’

Ecologist Harriet Safe from Nurture Ecology said that bats don’t appear to have taken up the new roosting habitat at La Hougue Bie yet, but she is confident that will change: ‘It’s a rural setting, there is plenty of woodland around, and the likelihood is they are going to come.’

‘Pipistrelle bats, like those we found at Hamptonne House, are a lot easier to mitigate and provide new habitat for than some other species of bat,’ Harriet said. ‘For void-dwelling species like grey long-eared bats, things like barn conversions are destroying those habitats quite regularly. The loss of foraging habitat has also had a big impact on bats locally.’

For a few years now, Jersey Heritage have worked with Nurture Ecology, a company dedicated to ecological consultancy and habitat management.

‘We get together early on in any project,’ Harriet said. ‘The key thing is knowing what wildlife is on site so we can plan what we need to do to minimise any disturbance and cater for it in the long term.’

‘I don’t like seeing things cleared out for the sake of clearing out,’ Chris added. ‘Pollinator patches have been a great thing to introduce. People sometimes look at Gorey Castle and say we need to cut the grass because they think a castle should have formal grounds. But actually, the grass will have been left long for the wall lizards or the rare butterflies that live there. We’ll only change that with education and awareness.’

Harriet added: ‘Nesting sites for some species of bird are now protected under the new Wildlife Law which came into force this year. The new law is a really positive move for the conservation of species like barn swallows. And Jersey Heritage understand the importance of biodiversity on their sites. You don’t have to have very expensive measures to make a huge difference. Even something like working outside the breeding bird season will minimise disturbance.’

Over the winter a couple of small buildings at Elizabeth Castle are going to be refurbished. In the longer term, the 18th Century hospital block will be refurbished.

‘The birds over there are just incredible,’ Harriet said. ‘We have been over for dawn bat surveys and the swifts came out from the castle, swooping overhead and the oyster catchers were shouting at us. When the castle shuts and everyone has left, you’d be amazed by the number of species that flock to the castle green. It also has protected plants such as sharp-leaved fluellen which is quite prolific.’

‘I think in the heritage organisations, protecting biodiversity has always been thought about,’ Chris said. ‘Ideally you don’t want to lose anything. That’s the starting point. And net gain is very important. We need to look after our Island’s biodiversity and if we can help in any way, we will.’



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# Winners, losers & misguided invites

The highs and lows of wild introductions,  
by Mike Stentiford

There are no prizes for guessing the latest buzzword in wildlife husbandry: it's 'rewilding'. That means 'the reintroduction of species into areas deemed as agreeably appropriate'.

Tricky things, though, species introductions. It's easy to appreciate the conscience-dominated anxieties facing any conservationist who has the final say in making what is often a controversial decision.

Although reintroducing specific species might, on the face of it, appear to be a 21st Century 'lightbulb' initiative, natural 'wilding' has been chancing its luck here in Jersey for well over a century.

While some introductions have stood the test of time, others have tried, but failed, to gain any local rights of permanent legitimacy.

Take the Rev William Lemprière, for instance. Around the mid-1850s, he made a valiant but sadly unsuccessful attempt to import rooks into the woodlands at Rozel.

This early conservationist even went that extra mile by generously providing the birds with artificial nests.

Despite such meaningful endeavours, plus a few later random rook arrivals and departures, the species 'residency' no longer features on the local bird list.

More sustainable success was achieved with the introduction of red squirrels and hedgehogs. Both species were brought into the Island during the late 1800s.

While Jersey's population of the former originate from the stately estate of Sir Walter Phillimore in southern England, hedgehog numbers apparently did an upwardly mobile leap following the establishment of the Weymouth to Jersey boat service.

When it comes to introduced plant species, few cause more comment, discord or environmental concern than the Hottentot fig, an exotic succulent that evidently took local gardens by storm in Victorian times.

A native of South Africa, this very attractive but dominant flowering plant escaped from local gardens and set up permanent residency on Jersey's sun-kissed south-facing cliffs.

Such is the plant's prolific presence in this environment that many of the existing smaller plant species have been well and truly 'outed'.

It's a fine example of how some introductions can cause an imbalance to the natural order.

Another slight variation on the theme of relocation involves the sparrowhawk. Around 100 years ago, these master predators reigned supreme in many of Jersey's deciduous woodlands but, during the 1950s, the arrival of DDT chemicals presented the species with an exit card.

Thirty years later, a genuine offer was received from the UK's Hawk and Owl Trust to relocate a few of their own captive-bred sparrowhawks into Jersey's pastoral surroundings.

Thanks to the wisdom of Jersey's Nature Conservancy Council, the offer was refused on the grounds that sparrowhawks would hopefully return of their own free will and at a time of their own choosing.

This the species generously did, along with peregrine, marsh harrier and buzzard, each species making its very own individual travel arrangements.

Other local avian reintroductions were not, some might say, in receipt of anything like a warm public welcome.

During the 1980s, a few hundred fertile eggs of pheasant and red-legged partridge were imported and delicately put under the soft warm breasts of broody hens. Once hatched, the mature adults were intended to provide free-range game for the shooting fraternity.

Because the Jersey Wildlife Law offered valid protection to both species, the initial plan for a selected game-shoot was well and truly scuppered. As a result, individual clusters of the birds now enjoy feral freedom in the Island's rural landscape.

Providing that carefully planned introductions have no direct impact on other long-established species - the recent reintroduction of the red-billed chough is a classic example - then wild relocations could still be on the local agenda.

After all, whichever side of the rewilding fence we happen to sit on, it's collectively prudent to remember that, successful or not, some of our most familiar wildlife species owe their presence to past introductions.





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Alan Langlois inspects the quality of the material required for concrete production.

# Regenerative construction

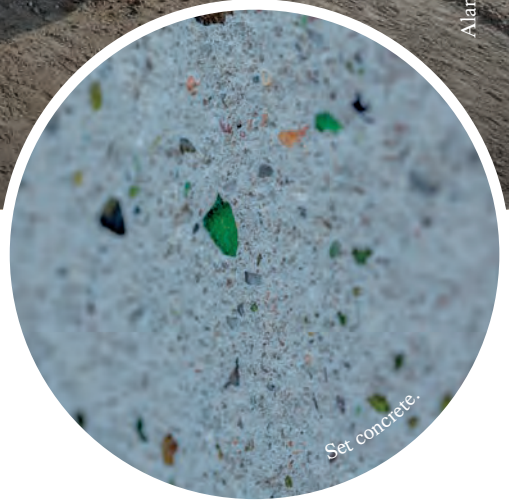
The concept of ‘regenerative agriculture’ has now become fairly familiar; ‘regenerative construction’ is still an area for pioneers. In Jersey, the leading pioneer is Alan Langlois of AAL Recycling. He spoke to Alasdair Crosby

**W**hat is RURAL magazine doing, sniffing about the operations base of AAL Recycling Ltd?

Its location, at the far end of the La Collette road that takes in the Recycling Centre and ‘Green Waste’ is an extensive facility - mountains of glass, rubble and construction waste. But it’s not at all ‘rural’ - it’s about as urban and man-made as you can get. No cows, grass or crops to be seen anywhere.

The clue, of course, is in the name, ‘AAL Recycling’. The company is doing its bit - as a pioneer in construction industry recycling and in minimising waste from both commercial and domestic waste products.

“ We are indeed a ‘circular economy’ company. When buildings are demolished, we take the rubble that would otherwise go to landfill - clean it, crush it, and produce lots of quality assured products



Set concrete.

‘People are talking about the ‘circular economy’,’ said the managing director, Alan Langlois. ‘Broadly speaking, it can be summed up as Reduce, Reuse, Recycle. As far as the construction industry is concerned, that sector is one of the world’s largest waste generators. The notion of a ‘circular economy’ is a helpful solution to diminish the environmental impact of the industry. For example, end-of-life buildings can be deconstructed, so creating construction elements that can be used for creating new buildings - as well as freeing up space for new development.’

So much for the philosophical overview. What is the practical application of the ‘circular economy’ in Jersey for his company?



Segregated waste sourced from the demolished Fort d'Auvergne Hotel.



'We are indeed a 'circular economy' company. When buildings are demolished, we take the rubble that would otherwise go to landfill - clean it, crush it, and produce lots of quality assured products that can be sold back to the building industry. A case in point is the Fort d'Auvergne Hotel that is being demolished at the moment. All that rubble is coming to us.'

'Once, all the building rubble would have gone to landfill. But the Island is almost at full capacity for that. We can use the rubble to produce aggregate from the crushed stone, which is a component of concrete and asphalt, and we can also use it equally to produce chippings for garden paths.'

Pointing to a giant heap of crushed rubble, Alan said: 'Yesterday, that would have been part of the site of a demolished hotel. Today, it's turned back into a sellable product. Norman's take it and sell it as recycled aggregates in bags.'

'Why quarry rock for making aggregate or producing chippings, when exactly the same product can be used from re-cycled material?'

A guided tour of the AAL Recycling site passes a gigantic mound of old glass bottles, some of which must have been boon companions of Islanders at dinnertime and last seen as they put the empties in a bin for a monthly parish glass collection. This is where the Island's waste glass ends up, pending being crushed.

'It gets crushed three times,' Alan said, 'and ends up as sand.' He put his hands into a big sandhill made from the crushed and sieved glass and scooped out a handful - as harmless as scooping sand from a beach.

'The biggest use of this sand is in concrete,' he said. 'We mix it with chippings from demolitions and produce concrete from the mixture of recycled aggregate and glass. We also make Kelly Blocks - like gigantic Lego pieces. They are used for retaining walls or for bays that differentiate controlled areas on a site so as to stop cross-contamination.'

'The components are 80% aggregates and 20% sand from glass. We make 30 of them a week and they sell like hot cakes - they are so versatile; we can't make them fast enough.'

'Our solutions have minimised extracting sand and aggregates having to be quarried.'

Tarmac waste that comes off the roads is recycled into planings (a cheaper alternative to tarmac) that can be used to provide farm tracks and/or hard standing areas for parking. A mix of soils comes in mixed with stone, clay and weeds, and this is processed to produce a quality fertile soil for gardens.

Alan added: 'We are trying to get people to think about what they are buying and to buy sustainable products. Don't buy raw materials that have to be imported or extracted; give waste products the chance to have a productive use. The key thing for us is to stop the landfill and to recycle waste. Currently we are recycling 100,000 tons of waste a year but our aim is to double this when our new aggregates wash plant is up and running.'

'Recycle it - Make it - Use it! That's 'regenerative construction': the 'circular economy' at work in Jersey.'



Glass stockpiled awaiting processing.





Haussicht.

# Finding order in chaos

**‘I believe that everything is designed. The most important thing about this statement is that you must be conscious about it and see how your feelings react to design, spaces, and materials’ - Alfredo Häberli**

**T**he Baufritz podcast is a guide for everyone who wants clarity in their house design process. Internationally renowned Swiss Argentinian designer Alfredo Häberli explains his ideas and experiences when tackling architectural design by providing real life examples from his two Baufritz projects ‘Haussicht’ and ‘Waldsicht’.

When he was a young man, an uncle lived with his family while studying architecture. It left a lasting question in Alfredo’s mind: ‘How would it be to design a house? Following in the footsteps of Ray and Charles Eames and their house in Santa Monica, could it be possible to be both an architect and a designer?’

“ **Finding order in the Chaos, is what I try to do as a designer and to find a logical way through the complexity and thus, at the end, to have some real product** ”

Having built his reputation as an industrial designer, he certainly understood design of products, so are these skills interchangeable? A joining of dreams between Baufritz CEO Dagmar Fritz-Kramer and Alfredo through a common vision, started the creation of Baufritz model house Haussicht (seeing the future of the house).

He says: ‘Finding order in the Chaos, is what I try to do as a designer and to find a logical way through the complexity and thus, at the end, to have some real product.’

Searching around for inspiration, Haussicht was inspired by the design of an ocean liner, where the lower decks provide sleeping cabins and the upper floors are reserved as living space, providing the best views of the oceans - a reverse of the norm. Apart from the real views Haussicht also represents the views into the future taken by Baufritz with this far-reaching vision of housebuilding. The highlight in the living room is a ‘seating island’ that defines the room as its main furniture.



On a turn-table of three metres, across one may sit as in a cinema on different levels, either facing into the room or towards the media wall. Thanks to a variable table and various seating options, a multitude of communicative arrangements are possible among the family and guests.'

“ **Design creates added value. Diverse structures, surfaces and materials create a variety of forms and colours that I interpret as a direct response to the house's ever-changing natural surroundings**

Waldsicht, which translates as 'Forest View', underlines the natural element crucial to the development of the building - the woodland immediately adjacent to the chosen plot of land.



Alfredo said: 'We have again seen that ecology and design are not contradictory - in fact quite the opposite. Design creates added value. Diverse structures, surfaces and materials create a variety of forms and colours that I interpret as a direct response to the house's ever-changing natural surroundings.'

'The clients wanted a detached home for a family of four: two children's rooms, a generous master bedroom, a study with a library, a niche for guests, an elevated deck with morning sun and a second elevated evening deck. These wishes were fully implemented by means of spaces that employed the same design language as Haussicht.'

Waldsicht was conceived from the inside out, from the desired look and feel of the rooms to the overall architecture of the building.

'As a first-time house builder how can you approach this enormous task? To start with, what does the everyday life of the person, the couple, the family, look like? Try to find their needs, their interests, and how they live their life. Really, what kind of feeling do they want to have while living in their house? This is the context that then sets up the design.'

'What people do not realise is that there are many decisions which must be taken when designing a house and this requires a lot of time. You need to have this time available. But working with Baufritz helps as there is a process supporting you throughout the build; it is important to trust a company. I had fantastic professionals working with me.'

Baufritz invites you to listen to Alfredo Häberli's full podcast and hopefully you can draw design inspiration from his experiences.

[baufritz.com/podcast](https://baufritz.com/podcast)





# How to rewild your patch

By **RURAL** magazine's gardening correspondent, Gill Maccabe

**A**t long last, and not before time, many Island gardens and hedgerows and major tourist sites such as Jersey Zoo are looking a mess. At least, that is what many would have called it years ago.

But finely manicured borders with not a blade of grass out of place and rows of marigolds, petunias and other mismatched coloured annuals standing upright on perfectly toiled earth are firmly passé.

Today's gardening trend is all about rewilding and naturalisation, letting nature and wildlife come together in a gently controlled manner.

During the first lockdown we saw what could be achieved without mass trimming and pruning. The hedgerows were a riot of pink field campion and bright red valerian, with white yarrow standing sentinel behind, interspersed with gorgeous blue diadem cornflowers fighting for supremacy, nodding their little heads and spreading their valuable seeds.

Organisations such as Jersey Trees for Life and Jersey Biodiversity Centre are encouraging home and landowners to make room for native plants and wildlife species and their respective websites are packed with information on how to get closer to our Island's ecology, wildlife and natural environment and help preserve what we are so fortunate to have on our doorstep.

You can rewild your own piece of land by making just a few tweaks to your maintenance schedule. Rather than prune for winter, put away your shears and clippers and follow a few simple steps.

Interested? Then get started.

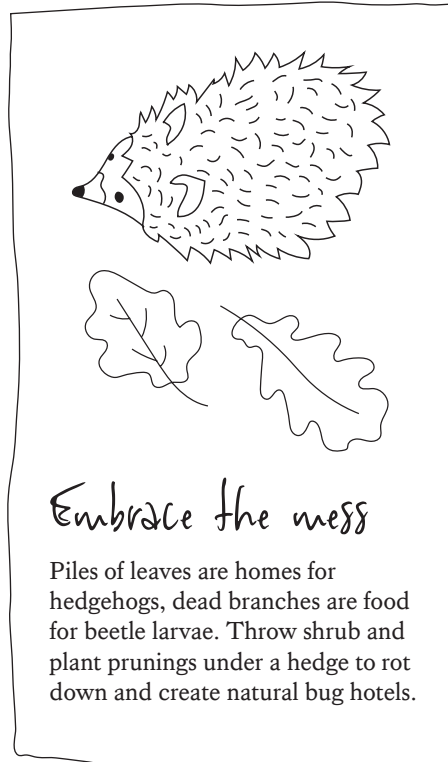
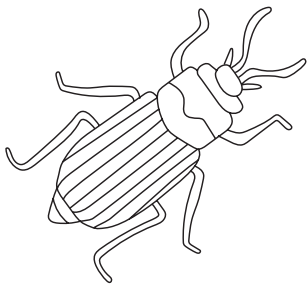




## Is your garden toxic?

Ditch the pesticides, herbicides and fungicides and try companion planting your garden. The widespread use of chemicals massacres all insect life, it's as simple as that. You need most of them, so practise organic techniques for removing the ones you don't.

Start a compost heap and drain off the natural leachate and use as fertiliser.



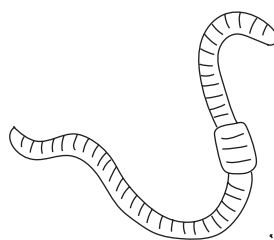
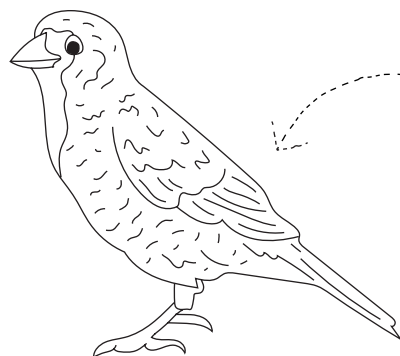
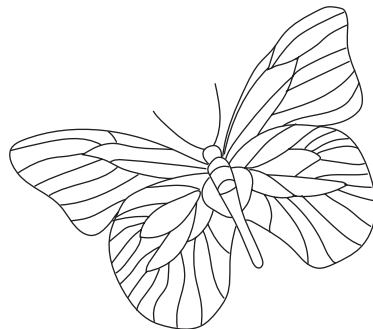
## Don't stress the small stuff

Relax with your weeding: one man's weed is another man's wildflower. If borage, nettles or teasel grow amongst your plants, leave them for a while to see what they look like; you may be surprised at their beauty.

Dead nettles, for example, provide a valuable caterpillar nursery for butterflies and the base of the white flowers are full of nectar for bees and other pollinators.

Let the grass grow long in patches where you don't see it from your house. It is valuable shelter and food for birds. Reduce grass cutting to once a month - give it a try. Stop pruning your nepeta, it's a feel-good herb for cats and they get very confused and stressed when it is cut back.

Give everything a chance to prove its worth, don't be hasty.



## Keep the border stocked

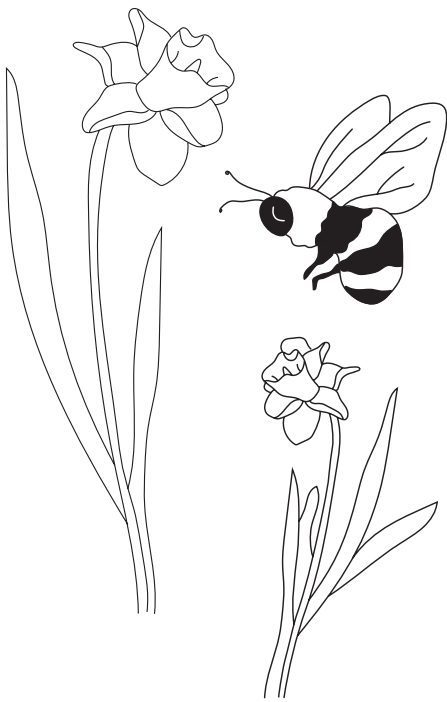
Think twice about deadheading ruthlessly. Leave seed heads on your plants all winter - I hate seeing naked plants in winter; they provide valuable food for sparrows and finches and give much needed winter shade and balance and can give your garden a relaxed and romantic feel. Tall allium heads, for example, provide months of value and you can bring them indoors as a frame for floral displays at Christmas.

The birds will repay your endeavours by providing a tuneful morning chorus and will bring in new seeds as they defecate!

## Stop digging

Stop turning over the soil for no reason. It disturbs the fine balance of microorganisms which live there and releases stored carbon. Use organic mulch instead and let the worms do the work.





## Naturalise your lawn

Crocus, snowdrops and daffodils look fantastic growing in the lawn just as nature intended.

Stand at one side of your grass and throw handfuls of bulbs in a random pattern. Plant them where they drop and wait for a wonderful visual experience in early spring.

Next spring you will be rewarded with a garden a-buzz with butterflies and bees, insects and other vertebrates, all doing their valuable work in harmony. The soil will be healthy, the plants will be blowing proudly in the wind, displaying their new heads.

Above all, the garden will look alive with no parched earth to be seen.

### Things to do:

- Read *Wilding* by Isabella Tree and *Rewild your Garden* by Frances Tophill, available at Waterstones.
- Visit Jersey Zoo and marvel at the rewilding changes.

Find out more at:

[jerseytreesforlife.org](http://jerseytreesforlife.org)

[jerseybiodiversitycentre.org.je](http://jerseybiodiversitycentre.org.je)

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**We feature Jersey gardens that are in private ownership and not always accessible by the general public. In this issue, Alasdair Crosby was shown around the garden of Seafield House, Millbrook**

**A**t one time, the gardens of Seafield House stretched down to the sea, merging into dunes and beach. A defensive wall was built and was unearthed a few years ago - but that was not to make more difficult the incursions of the sea, just the incursions of the French.

Later in the 19th Century the construction of the railway first of all cut it off from the sea; then the creation of Victoria Avenue made the sea even more remote.

Nevertheless, the garden and the house it serves are still there, although invisible from Victoria Avenue and hidden away on its other side from the St Aubin's Inner Road, where the entrance gives little clue as to what might be tucked away in between the two busy thoroughfares.

**“ The house, originally named Beau-mur, was built for François Giffard, a leading Jersey banker, merchant - and smuggler**

This secret garden encompasses a double fronted fine Regency Greek revival villa, originally built in 1808. Its architect is uncertain, but it has been suggested that it was David Laing, a pupil of the great Sir John Soane, or possibly another Regency architect, Robert Lugar.

The house, originally named Beau-mur, was built for François Giffard, a leading Jersey banker, merchant - and smuggler. The Baron de Frénilly wrote of Giffard: 'he brought up his children in fear of God and in horror of customs men.' It was bought in 1821 by Michel Le Gros; his grandson, Gervase, was a leading Island figure of the time: Greffier, Vicomte and Jurat. In 1922 it was purchased by Maxwell Vandeleur Blacker-Douglass and passed down through the family until 1975 when the present owner, Richard Miles, inherited it from his grandmother, The Hon Mrs Florence Westenra.

In September 1887, Seafield was let for a month to Princess Stéphanie of Austria, daughter of King Leopold of the Belgians, and wife of Archduke Rudolph von Hapsburg, the heir to Emperor Franz-Joseph of the Austro-Hungarian Empire. She travelled to Jersey with a retinue of 16. Two years later she was widowed when her husband, Rudolph, committed suicide together with his mistress in an apparent suicide pact, in the notorious 'Mayerling Incident'. In 1943 the house was requisitioned as a 'Soldatenheim' for German soldiers.



“ Richard is keenly interested in maintaining the beauty of the gardens and in the many diverse and unusual plants which are grown there

The garden layout is probably contemporary with the date of the house and retain 'Island flower beds' with flowing, serpentine edges reminiscent of chinoiserie.

Richard is keenly interested in maintaining the beauty of the gardens and in the many diverse and unusual plants which are grown there.

Prominent among these are a number of exotic trees and plants: Gunnera from Brazil, false pepper trees from Argentina and tree ferns from New Zealand.

There are also two species of banana tree, strawberry trees from California, and sugar cane (not often a feature of Jersey gardens).





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A monkey-puzzle look-alike is a very rare so-called 'dinosaur tree'. It had only been found in fossilised form and was presumed to have become extinct at least two million years ago; then 20 years ago an extreme sports climber in the Blue Mountains of Australia found a steep, inaccessible gorge or valley where he found 15 of these trees alive and well. Fortunately, there were no dinosaurs lurking there.

Cuttings have been taken from these trees - and Richard has three of them in his garden.

There is an exotic connection with some of the Brazilian gneiss used for edging and walls in the garden, brought back to Jersey from the hills above Rio de Janeiro, as ballast, during Cod Trade times.

“ A monkey-puzzle look-alike is a very rare so-called 'dinosaur tree'. It had only been found in fossilised form and was presumed to have become extinct at least two million years ago

And - worthy of special mention is the chocolate Cosmos plant, the flowers of which waft the appetising smell of hot chocolate. The owners of garden cafés might care to make a note of the name for tickling the taste-buds of their customers: *Cosmos atrosanguineus*.





# Memoirs of a Jersey Girl

by Elizabeth Kempster.

Reviewed by Cathy Le Feuvre

Growing up in Jersey in the 1950s Elizabeth Kempster could hardly have imagined that she would leave her beloved Island to make a life on the other side of the world and that her fascinating, adventurous, challenging and inspiring story would one day become a book entitled simply 'Memoirs of a Jersey Girl'.

We're transported back in time to Elizabeth's carefree post-Occupation childhood and life as part of an old Jersey family on a St Martin dairy and potato farm. Born into the Billot family, Elizabeth is the youngest sister of Anne Perchard, who many remember as a local and global champion of Jersey farming. We sit with Elizabeth on the Young Farmers Battle of Flowers float and journey with her through school, dancing, horse-riding, fast cars, and family excursions which remind us of a once slower pace of life...

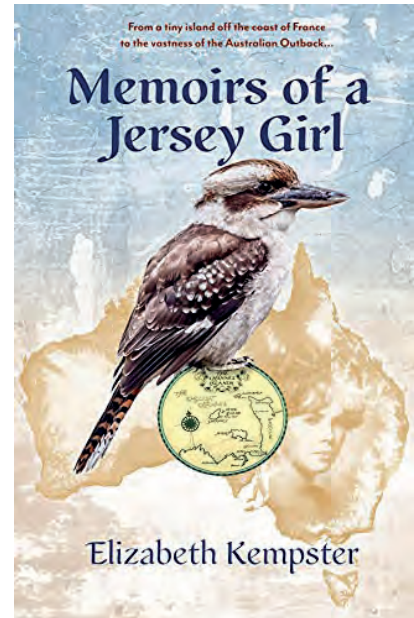
*'During our busy lives, my family found time to go shrimping at St Catherine's Bay. Grandpa Billot had a large T-shaped net that he would trawl along the seabed in order to catch shrimp... At low tide, we used to walk along the sand looking for 'key holes' made by razor fish. Once we found one, we'd trick the razor fish into popping up by putting a little salt down the hole...'*

We read how, just a few days after her marriage in April 1968 to her childhood sweetheart Ian Larbalestier Kempster, Elizabeth found herself on a plane to Sydney. She and Ian, who had always wanted to go to Australia, became 'Ten Pound Poms', and *'...being young, adventurous and newly married, I was keen to go with him though I did not think it would be a lifelong change.'*

Elizabeth's is a story of joy and sorrow, challenge and triumph over adversity, resilience and adventure in a foreign land.

Life on a remote farm in the outback, dealing with isolation, drought and all sorts of creatures. Raising four sons and giving them a flavour of the carefree childhood she herself had enjoyed back home on a farm in Jersey. Living through family tragedy and challenges including Ian's alcoholism which eventually led to divorce.

Life as a single mother and as a businesswoman, bankruptcy and a career as a broadcaster and journalist which saw her flying solo around Western Australia. Just some of the amazing stories in her memoirs.



Although, as Elizabeth explains, the story was written in part for her family and to reflect on her own life, it is now capturing the imagination of readers around the world.

And it's more than a personal story. As she explained in a recent podcast, it was during the pandemic lockdowns at home in Northern Queensland that Elizabeth dipped into her extensive album of family photographs, newspaper and other cuttings she has collected down the years.

Which means that 'Memoirs of a Jersey Girl' is much more than an engaging personal story of a strong and passionate woman who has achieved much despite adversity. It's also a photographic retelling of that life, with images from the past, including here in Jersey, that may nudge our own memories and inspire us.

'Memoirs of a Jersey Girl' by Elizabeth Kempster (Sid Harta Publishers April 2021) is available online including through Amazon, Booktopia Australia; varying prices according to web outlets.

Listen to Elizabeth's story on the Brave podcast from the Townsville Community Information Centre on [brave.castos.com](http://brave.castos.com)



L-R: Elizabeth's late mother Eunice Beatrice Billot, her late first cousin Doris Lucas and her late grandfather Charles Philip Billot (St. Martin Constable) shrimping at St. Catherine's.



# Just haven't met you yet



**Best-selling author Sophie Cousens explains how the Jersey coastline inspired her new novel *Just Haven't Met You Yet*, which has just been published**

**W**hen I first moved to Jersey seven years ago, I immediately fell in love with the wild coastal landscape, unique heritage, and close-knit community. Being a storyteller, I couldn't help but think that this beautiful place had all the ingredients to be the perfect backdrop for a novel.

Before coming here, I knew very little about the Island, I only had certain associations: cows, potatoes, low tax and Bergerac. Seeing the Island for myself, what struck me was how varied the landscape is. There are just so many different beaches, all with their own character, their own story.

My husband, Tim, works in finance and we initially moved here for his work.

We fell in love with Jersey and wanted to stay, but at the time, my career was in television and there were limited employment opportunities for me here. It seemed a good time to commit to writing, which had always been a long-held ambition. I had dabbled over the years without much success, so was thrilled to finally sign a book deal with Penguin Random House in 2019. My first novel *This Time Next Year* went on to be an instant New York Times Bestseller, and has sold into 17 territories around the world.

It feels like a fairy tale and I still regularly pinch myself that I am a real published author. Perhaps it would not have happened if we hadn't moved here. Every day I feel lucky that I get to call this beautiful place my home, to walk on the beaches, swim in the sea, and feel inspired by nature.



When my editor asked me what I was going to write my second novel about, I said 'Jersey'. People often say, 'you should write what you know', and I definitely find it easier to describe places I am familiar with. The book is ostensibly about hopeless romantic Laura, who comes to Jersey to write about her family history.

She picks up the wrong suitcase at the Airport and when she opens the bag, she sees in the contents everything she is looking for in a man. Perhaps this could be fate's way of guiding her to the person she's meant to be with? With the help of surly cab driver, Ted, Laura sets off around the Island to research her story and track down the suitcase's mystery owner. Her search takes her on a tour of the island, from Rozel, up along the north coast, across to Plémont and then down to L'Étacq. Along the way she discovers the joys of Black Butter, Jersey Wonders, and even sea swimming.

The book is primarily a love story, but it's also about family and friendship, memory and loss.

It explores how we hold on to the things that are important to us, and the restorative power of the sea. Some readers have said it feels like a love story for Jersey and I hope I have managed to capture on the page everything about this Island that I first fell in love with - the spirit of Jersey and the people who live here.

**RRP £7.99 Available at Waterstones and Amazon among other outlets.**

Here's a taster from  
*Just Haven't Met You Yet:*

#### Plémont

From the footpath that hugs the cliff, a powerful swell is visible, pulsing towards the Island, then churning white over craggy brown rocks as it reaches land. To my left, the sharp coast softens to sand and Plémont bay comes into view below me - an enormous sandy cove, guarded on every side by steep rock. There is something hypnotic about watching waves break on sand. They are so reliable in their behaviour; not one breaks rank, refusing to adhere to the ebb and flow.

#### The North Coast

'I didn't know Jersey had all these cliffs,' I say, snapping a photo of the scene. 'The Island slopes down like a block of cheese. The north is like this, the south is flat, beaches.'  
'So, I'm on top of the cheese right now?' He smiles. 'You are.'  
'I'M ON TOP OF THE CHEEEEESE!' I shout at the sea. The air here feels so unlike London, like I'm breathing new air that no one has ever breathed before.

#### Rozel

The narrow road hugs the bay, along the top of the harbour covering one side of the cove. At the far end is a bright blue kiosk with a red-and-white awning. Some boys jump off the harbour wall, squealing with delight before hitting the glassy water below. On the sand and pebble beach, I can see a woman climbing over rocks with two toddlers, collecting shells and other treasures in bright pink buckets. The children's skirts are tucked into their knickers to stop them getting wet. This is the Jersey I imagined.

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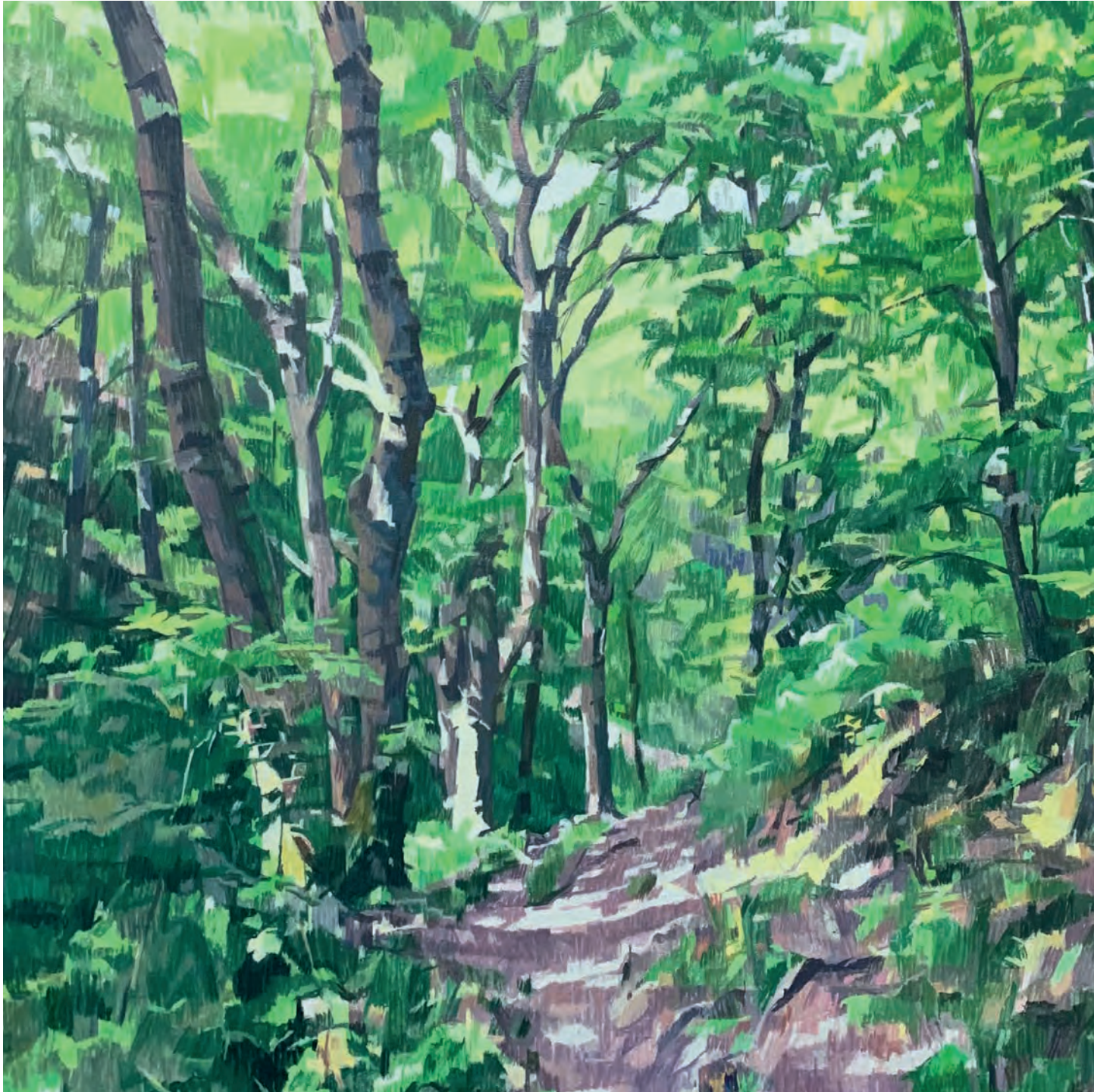
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# Art, inspired by nature

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

**I**n this issue we feature Stephen Morley's 'Woods at Egypt' in Trinity, and this is what he says about his work:

'The woods at Egypt have a particular feel about them, I hoped to somehow capture this in the work. In trying to do so, I hope I have caught something of the 'sense of place' that is peculiar to it and unlike anywhere else in Jersey.'

Contact Stephen by email: [smorleycez1906@gmail.com](mailto:smorleycez1906@gmail.com)



# Community junk?

**James Mews, chairman of the Music in Action charity, describes an unusual percussion event in April that will restore music making to children deprived of doing so during the pandemic. But you might need ear-muffs, as Terry Neale discovered**

**W**hen James Mews begins to talk about music, his enthusiasm is infectious.

Not surprising, perhaps, given that his joint roles of chairman of the charity Music in Action and the Jersey Chamber Orchestra mean that his life away from the office is dominated by the subject.

“ **Almost everybody is exposed to music in some way and it is fundamental to both their physical and mental health** ”



But there is another reason. When we meet on a gloriously warm sunny afternoon in mid-October, life is slowly starting to return to some degree of normality after 19 months in which Covid restrictions have silenced the joy of live music for performers and audiences alike.

‘Music making has been suppressed and I believe that this has had a massive effect on people’s wellbeing,’ said James. ‘Almost everybody is exposed to music in some way and it is fundamental to both their physical and mental health.’

From the perspective of Music in Action and its close work with the Island’s schools, the ban on singing has prompted some particularly innovative thinking in order to come up with a musical activity that will appeal to young people while following the rules and keeping them safe. The answer is one that seems certain to please.

‘The schools are currently not singing in their year groups and we would normally hold a big singing event each year with Key Stage Two children,’ James said. ‘There are still slight concerns about singing en masse, so we are trying something different.’

On 6 April next year, Andrea Vogler, the professor of percussion at The Royal Northern College of Music, will be coming to the Island. Her brief will be to lead what James describes as a community junk percussion project in which just about anything that can be struck to produce a musical sound - buckets, spades, dustbins, tables and chairs - will be prominently featured.

Under the guidance of Professor Vogler - who was also responsible for creating the wake-up call that rouses the astronauts on the International Space Station from their slumbers each morning - the junk percussion project will give the students a good grounding in music.

‘She will initially come over in February to prepare for the April event,’ Mr Mews explained.



‘The children will learn about rhythm, different types of music and put together a piece involving buckets and spades.’

There is far more to this project than just bashing out a beat on old scraps of junk. The ingenious plan is to make use of the huts, or shelters, dotted along St Aubin’s Bay, turning them into mini concert halls. Cafés along the route, including the Lookout and the Station Café will also take part.

‘This means that parents and others who want to enjoy the music can promenade along the front, just over a three-mile walk, and be serenaded by the school musicians,’ James revealed.

‘There will be a 30-minute slot for each school and then they will all come together to perform the junk percussion piece. Pretty much every school in the Island will be involved.’

The school performances will take place between 12pm and 3pm, after which it will be the turn of adult music-making groups who will entertain from 3pm until 7pm - all under the title ‘Jersey Sings Across the Bay’.

“ **I think that it will be possibly the biggest celebration of music ever held in Jersey and it will be terrific fun**

‘The idea is to put on a massive celebration of music,’ Mr Mews said. ‘We wanted to have a really big showcase. There will be strings, choirs, ensembles of various kinds, opera groups and many more. Altogether, about 40 groups will be performing, which amounts to well over 1,000 performers.’

‘I think that it will be possibly the biggest celebration of music ever held in Jersey and it will be terrific fun. We are very grateful to Zedra, our main sponsor, for all their support.’

Originally from Lancashire, Mr Mews made the Island his home in 2004 after having worked as a lawyer in London. He could have made music his career but his parents steered him towards law.

‘I don’t regret that decision at all,’ he said. ‘I play the violin and I also sing. I joined a professional training orchestra after university and performed Mahler at the Barbican with the Young Musicians Symphony Orchestra under Yehudi Menuhin, which was a wonderful experience.’

As life returns to a post-pandemic normality, he will no doubt look forward to returning to the concert platform with the Jersey Chamber Orchestra for its usual series of annual concerts, including the popular Liberation Festival.

‘Lots of people get so much out of going to concerts; it relaxes them and has known benefits for those suffering dementia,’ he reasoned. ‘Music is something that you can do for pretty much all of your life.’

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# Tweed - when traditional meets contemporary

**Tweed is a classic style statement that seems to return every winter without fail**

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

**THE MANIA**

Tweed is very often associated with middle-aged people, an old-fashioned image and a quaint style. The typical shades of green, brown and grey colours are supposed to reflect the atmosphere of the British countryside and the climate of autumn and winter.

To me, tweed outfit is absolutely timeless and anyone can pull it off. This lovely thick, woollen fabric will not only keep you warm during cold months, but it will also liven up your wardrobe, thanks to its diversity of patterns and colours. The important advantage of this fabric is its practicality, as it does not crease, as well as its durability and water resistance. Checked, colourful and oversize coats have been appearing in many Winter collections for years now.

You don't need to stick to a typical tweed coat or jacket, either.

If you are brave enough, put on a mini skirt, shorts or even the entire set. You can jazz it up a little with white trainers, sports jacket or denim trousers to achieve a modern look. Try to have a little fun with it, tweed doesn't need to be boring. However, if you want to exude class and elegance, then I would recommend a matte cashmere scarf, polo neck, fedora hat and a pair of brogues to emphasize the elegance of your outfit. You just can't go wrong with it. Tweed will fit perfectly into both elegant and casual styles and it's definitely a good choice for winter.

There is something magical about tweed that makes me feel nostalgic. It's a tradition that must be spread and you should own at least one timeless tweed item in your wardrobe.

Are you ready to 'tweed up' this winter? Check out some of my choices available in Jersey Channel Island.





# Quintessential this Winter



1. Reversible Patterned Coat, Benetton, £259
2. MSH Gloves, de Gruchy, 12.59
3. Ralph Lauren Blazer, Voisins, £287
4. Pants, BA&SH, Voisins, £155
5. Scotch&Soda, Voisins, £135
6. Hot Water Bottle, de Gruchy, £17.05
7. Crossbody Bag, Guess, Pour Toi, £99
8. Scarf, Tommy Hilfiger, Voisins, £78.75





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The stylish décor, panoramic views and seamless service of The Grill combine to create elegant dining with Sunday roasts being a firm favourite. Afternoon tea is arguably the island's best with exquisitely prepared pastries, dainty sandwiches and finest leaf tea. A new addition for the festive season is The Winter Terrace, a glittering white wonderland with seasonal sharing platters and warming cocktails. If you have an occasion to celebrate, or simply wish to get away, it's a perfect time to rediscover L'Horizon.

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# Meet the Constable

## Alasdair Crosby met the Constable of St Mary, John Le Bailly

**T**here cannot be too many States Members who have had to visit the Falkland Islands as part of their official duties. Nevertheless, both the past and the present Constable of St Mary have done so.

Constable John Le Bailly, then a member of the States Public Accounts Committee, was chosen in 2019 to travel to the Falklands to set up a similar committee there.

The visit was organised by the Commonwealth Parliamentary Association. It turned out he was the only politician in the group, which otherwise comprised UK civil servants.

“ **Constable John Le Bailly, then a member of the States Public Accounts Committee, was chosen in 2019 to travel to the Falklands to set up a similar committee there**

As Jersey’s representative, he had to do the honours with Falklands’ dignitaries, and make a speech at the Falklands’ annual Liberation Dinner. The trouble was, nobody had told him that he should prepare a speech, so, unexpectedly called to his feet and ad libbing furiously, he was able to compare and contrast the experience of Jersey and the Falklands during wartime Occupation and Liberation.

The trip went well, a Public Accounts Committee was set up and John returned to St Mary - a slightly warmer place in June than the sub-Antarctic Falkland Islands in their mid-winter.

The Constable was being interviewed at his home - a secluded property down a quiet country lane. He started adult life in 1964 as a carpenter’s apprentice and joiner. Throughout his career he was always self-employed in the building trade until retirement from business ten years ago.

He is a keen shot; in St Ouen he was a member of the Leoville Rifle Club and then formed the Leoville Pistol Club. He spent so much time on the indoor range that he got lead poisoning because of the dust generated. So, he turned to clay shooting, which he still enjoys occasionally.

It has been 40 years since he became a St Mary parishioner. What drew him to the parish’s political life?





“ I don’t see how the Constables can join a party, because we’re supposed to represent the people

‘It was through shooting,’ he said. ‘I met Edwin Godel, the then Constable, at St Mary’s Rifle Range. He told me that he was looking for some Constable’s Officers. I said I was far too busy and I was able to keep that excuse up for about two years, but in the end, I had to give in. Basically, I became a C.O. to keep him quiet!

‘Six months later, there was a vacancy for a Centenier and I was told I fitted the bill.’

‘When I gave up as Centenier in 2011, I stood successfully as a Deputy. I stood for Constable in 2014, and had two goes before being elected in 2018.’

Before then he had been ‘nabbed’ as a churchwarden – a different but complementary form of parish life.

Now that so many States Members have decided to become party animals, he is dead set against joining one or other of the political parties that seem to be springing up.

‘I don’t see how the Constables can join a party, because we’re supposed to represent the people, so if we get divided up into, say, four parties, how can I represent four different parties? I have to be independent. If I’m aligned to one party, I’ve got to stick to the manifesto, which means disregarding 75% of the electorate. I just don’t see how a party system would work these days.

‘In the USA the President has two terms of four years and then he has to stand down. There should be a similar system for Jersey’s Constables, otherwise you never introduce new thinking or new blood. And in the second term, it would give parishioners a chance to look around for a successor... and there would be no animosity between the sitting Constable and the contender, which, in a small parish like St Mary, can be difficult.

‘Surely we should be working together and not against each other?’ That is the only way any parish system is going to survive – and that is why I find it very difficult to accept the party system. Jersey is too small. If we have parties, then the party system has to rule the parish. It becomes like a council in the UK.’

‘Four or more parties in St Mary - absurd!’ he snorted.

He continued: ‘Some States Members are very keen on the idea, because they think that is the only way the States can work effectively. But if you speak to the electorate, you will see that nobody wants political parties. The Hospital, housing and immigration are the three things most people worry about.’

“ In the USA the President has two terms of four years and then he has to stand down. There should be a similar system for Jersey’s Constables, otherwise you never introduce new thinking or new blood

Similarly, he deplores the assimilation of the parishes into constituencies: ‘How do you choose new blood, when, for instance, you will have six sitting States Members already in place in this new constituency of St Ouen, St Peter and St Mary?’

Does retirement beckon with so many political changes in the offing next year?

‘Certainly not,’ he replied. ‘I’ve never been busier - and I enjoy being busy.’





# Hospitality and the rural sector

**Introducing Claire Boscq, the new chief executive officer of the Jersey Hospitality Association, who wants to foster links with the rural community. By Cathy Le Feuvre**

**T**he last few months have been a whirlwind for Claire Boscq, the new chief executive officer of the Jersey Hospitality Association, but she's relishing the challenge.

Claire comes to this important job not just with masses of experience, but with a global profile.

“ **The hospitality industry has lost a lot of people. It's estimated there are 1,700 employees fewer than pre-pandemic and it's affecting our membership at every level**

Born and bred in France, Claire has lived in Jersey for 21 years, working first in hotels as general manager of the St Brelade's Bay Hotel, assistant manager at the Royal Yacht Hotel and deputy manager at the Hotel L'Horizon. Over the past 12 years she's built an internationally renowned business as an expert in 'consumer experience' including 'mystery shopping'.

She's the author of three best-selling books, a trainer, presenter and facilitator and Business Feng Shui expert and consultant. Claire is also among the top ten 'Customer Experience Gurus' in the world, reaching the Number 3 spot and gaining an international recognition that has seen her travel the world to share her experiences.

And she brings all of this experience to her new role at the helm of the JHA, which she joined in August.

Building on the solid foundations laid by her predecessor, Simon Soar, Claire has hit the ground running, working closely with association members, with new ones coming on board all the time representing the breadth of Jersey's hospitality industry.

She's also building relationships and working with Visit Jersey and other agencies to ensure that Jersey hospitality grows as part of a wide 'team effort' to bring visitors to Jersey for great experiences and ensuring that locals also feel encouraged to use and enjoy local restaurants, hotels, cafés and visitor attractions.

Claire joins the JHA at a challenging time when many sectors are facing recruitment issues, thanks to a combination of Brexit and the effects of the pandemic.

'The hospitality industry has lost a lot of people. It's estimated there are 1,700 employees fewer than pre-pandemic and it's affecting our membership at every level. There are many positions that need to be filled, including at entry level.'

So, as well as conversations about recruitment of staff from outside the Island, Claire wants to encourage locals of all ages to consider hospitality as a career path.

'I'm already working with Skills Jersey and trying to show the diversity of jobs within the industry. It's not just about 'running plates'... you could be doing sales, revenue, marketing, bookkeeping, delivery services. There's such a wide range of jobs within the sector and if you have the right attitude and you want to learn, you will move quickly in the industry. We need people who are passionate, who think outside the box. If you're in hospitality, not one day is the same. You're meeting different people; you're making people feel good. We have a great range of businesses from which people can choose - from hotels to the cabin on the beach, heritage sites, tourism attractions - our members come from such a wide range of business opportunities.'

“ **I'm already working with Skills Jersey and trying to show the diversity of jobs within the industry. It's not just about 'running plates'...**

With over 230 members and rising, Claire is keen to dispel the myth that hospitality pays poorly.

'I think there's a massive misconception. The majority of our members pay more than the minimum wage and some work on the living wage rate.'





'Also, with hotels, a lot of our members provide accommodation, all your food, uniforms, as well as tips so it's the package that you're looking at, not just the wages,' she says.

Claire is determined that hospitality will embrace many different sectors and is keen to make contact with people who live and work predominantly in the countryside, in the agricultural and horticultural industries. This could include gathering information and ideas about how the Island may grow the 'green tourism' market - she's already involved in conversations about issues like this and she is looking for people with ideas!

'I'd love to do events, markets, fairs, and to encourage conversations about what is on offer, and the quality of what they produce and where it comes from. Working with some of our partners, next year I'm planning on developing training and hoping that every month there will be an event or something going on, so partnering with people like farmers and growers would be fantastic. And if people from the rural sector want to become members of the JHA that would be great because we are about creating community, sharing ideas and best practice. We can all benefit from each other's experiences. Let's work together because together we are stronger!'

**Contact: Claire Boscq at the Jersey Hospitality Association**

**E-mail [claire@jerseyhospitality.com](mailto:claire@jerseyhospitality.com)  
or call 07797 828950**

*[www.jerseyhospitality.com](http://www.jerseyhospitality.com)*

*This article is sponsored by Lakey Offshore*

## **Eating & drinking UPSTAIRS**

Despite Jersey encountering difficult times in the hospitality sector, Chris Witham and Clare Quigley have backed their beliefs of what is lacking in town and moved into the Green Olive site in Anley Street, bringing a brand-new concept: an eatery with an intimate club atmosphere.

This new venture is called 'Upstairs' and is to be found just opposite the Finance Centre on the Esplanade. You will find their name on the lantern, and then you may enter through a velvet cloaked door to lead you to 'Upstairs'.

Chris brings many year's experience, latterly seven years as head chef at the Somerville Hotel. Claire joins him, following her hospitality experience at L'Horizon.

The offerings will be seasonal modern British small and large plates, with a constantly evolving menu.

You will receive a warm welcome and you will soon be relaxing with the low lighting, soul music and delicious smells from the nearby kitchen, and maybe the occasional song from the chef!

There is an area for every mood, sitting at the marble bar for a quick bite, or cosied up on a sofa with some colleagues enjoying some cocktails. The intimate dining room could be candlelit for that date night - or lighter with crisp white table clothes for family occasions... and when the large plates appear - you will be glad you came UPSTAIRS!



# The Atlantic Hotel

## - a lifetime achievement



**F**resh, light, innovative and supremely luxurious - that is the Atlantic Hotel. It is a style that has been created by managing director Patrick Burke and his team.

Fifty years after the hotel was opened in 1970 by his father, Henry, the family and their dedicated team at The Atlantic are celebrating this milestone with a fitting Lifetime Achievement Award that was presented to Patrick at the prestigious Boutique Hotelier Awards in London in October.

“ To run The Atlantic for the last 35 years has been a privilege. So much of our success can be attributed to the incredible team of people who have worked with us over that time

Patrick joined the family business in 1985 and succeeded his father as managing director in 1987, continuing a journey that has brought huge success and international acclaim in a unique way and has also retained the original family ethos and culture.

Many hotels have a certain unique character, but some perhaps are so exceptional that they have ‘personality’. Not just a sense of place, location, architecture and ambience, but a hallmarked bricks and mortar representation of the master craft of the operation within.



The passion, pride and cheerful efficiency of the individuals who own and run them seeps into the style of the rooms, the soft furnishings, artwork, gardens and grounds.

Patrick was perhaps always destined for a highly successful hotel career from the cradle. Accomplished hoteliers set the bar high on both sides of his family. Educated at St Michael's School Jersey and Stowe School and with an Honours Degree in Hotel and Catering, Patrick progressed swiftly to working with the management teams at the Carlton Tower Hotel in Knightsbridge and the Intercontinental at Hyde Park Corner, subsequently moving on to manage hotels in France, Switzerland and Greece.

On returning to Jersey in 1985, Patrick embarked on a five-year development programme. The first project was to expand the hotel by adding garden studios, luxury suites and a new health club.

The re-birth of the whole of The Atlantic Hotel followed and the result of this vision is the unique, crisp and classic Atlantic we know today.

Patrick's dedication to creating a world-class small luxury hotel with exceptional levels of service is recognized by membership of Small Luxury Hotels of the World (SLH) which was granted to The Atlantic Hotel in 1993, the only Channel Islands member.

Patrick and his wife, Treena, are devoted Island ambassadors and have a strong focus on promoting Jersey as a luxury destination. Patrick's initiative to form the Luxury Jersey Hotels (LJH) consortium, designed to combine ideas and marketing investment for local hoteliers, is typical of the practical innovation and teamwork for which he is known.

Patrick is very modest about his achievements (the hotel almost needs a trophy hall) and said that the award came as a complete surprise to him.

'I am very conscious that by honouring me, Boutique Hotelier also honours The Atlantic Hotel and Ocean Restaurant and the hospitality industry in the Island which is increasingly known for the highest standards of food and service.

'To run The Atlantic for the last 35 years has been a privilege. So much of our success can be attributed to the incredible team of people who have worked with us over that time.'

It is also an accolade to an inspiring independent family business and The Atlantic Hotel personality, which is so much a reflection of the style, character and excellence of the Burke family.



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# Stepping back in time

## A touch of festive nostalgia can be experienced at Christmas at the National Trust for Jersey's Georgian House in New Street

**A**t the National Trust for Jersey's Georgian House, it's 1815, and preparations are underway for Christmas.

From mid-November the charity's Lands Team gather natural greenery from their sites across the island, including holly, bay, ivy, cornus and hydrangea heads. Then it's over to the Trust's army of volunteers who spend days decorating all three floors of the house at 16 New Street in St Helier, including the railings outside.

All the decorations are natural - not a tinsel string in sight - and by the time of the first 'Christmas at 16 New Street Georgian House' events at the end of November, the house looks and smells beautiful, with wonderful 'Christmassy' aromas, a gigantic Christmas pudding and Twelfth Cake in the Dining Room, Louisa the Cook preparing seasonal treats in the Georgian Kitchen and a Festive Trail and other fun activities for the children.

'Christmas at 16 New Street is all about nostalgia, stepping back in time to learn about past traditions, and our most popular event is Father Christmas,' says Catherine Ward, Museums and Collections Manager for the National Trust for Jersey.

“ Christmas at 16 New Street is all about nostalgia, stepping back in time to learn about past traditions, and our most popular event is Father Christmas







Louise, the cook (Dian Mezeac)

But if you expect to see a jolly bearded fellow dressed from head-to-toe in red, then think again. For his visits to the Georgian House, Father Christmas wears traditional green, as Catherine explains:

‘Nowadays many people consider Father Christmas and Santa Claus to be different names for the same person, with Father Christmas tending to be more British and Santa Claus commonly used in the USA. However, the two have very different histories.

‘The legend of Santa Claus seems to have originated from Saint Nicholas, who travelled around Turkey in red robes in the 4th century, helping the poor. Father Christmas, on the other hand, was a pagan figure representing the coming of Spring, who wore a long, hooded cloak and a wreath of greenery.’

As Christmas approaches, Mr and Mrs Journeaux welcome guests to their ‘Candlelit Tours’ and their preparations for a Twelfth Night Ball in the Drawing Room.

“ It is really rewarding when you see local families coming back year after year to soak up the festive atmosphere in the captivating setting of 16 New Street

Climb the stairs to the attics where young Harriet and her grandmother create traditional decorations for the Children’s Nursery, and ‘below stairs’ in the Georgian Kitchen mince pies and other traditional refreshments are on the menu.

‘Christmas is certainly a busy time for the Trust and we’re supported by a tremendous team of volunteers of all ages with a wide range of talents,’ says Catherine Ward.

‘But it is really rewarding when you see local families coming back year after year to soak up the festive atmosphere in the captivating setting of 16 New Street.’



### Late Night Shopping

Thursday evenings from 18 November

Why not buy your Christmas gifts at 16 New Street? All profits go towards the Trust’s ongoing work.

### Christmas at 16 New Street Georgian House

Saturdays 20 & 27 November  
10am - 4pm

Supported by *Ogier*

### Father Christmas at 16 New Street

Saturdays 4, 11 and 18 December  
10am - 4pm

To encourage Islanders to support the Trust, this year’s event is only open to Trust Members. Thanks to the support of *Canaccord Genuity Wealth Management* there are 120 free tickets for disadvantaged families here after.

Booking essential.

### Festive Candlelit Tours

Tuesdays 7 and 14 December  
from 6pm

Supported by *Ogier*, booking essential.

**For information, availability and prices visit [nationaltrust.je](http://nationaltrust.je)**

**Booking is essential for all National Trust for Jersey events via [nationaltrust.je/events](http://nationaltrust.je/events)**



# Carers, caring and Christmas

By Helen O'Meara of C I Home Care

**T**idings of joy' at Christmas? not exactly. Instead, here are some thoughts about elderly home care - not all that heavenly in nature - but which are all current and pertinent to a service we may all need at some point, whether for ourselves or our loved ones.

## Pride

In April 2020 I cited a Facebook post: "Two weeks ago, the UK government described social care workers as "unskilled workers". Now they are the front line in caring for the old and vulnerable in the face of Coronavirus."

Never have I felt as proud of being a small part of a team who have safely navigated their way through not one, not two but three waves of Covid. Carers have sweated through donning and doffing gowns and masks and visors in 30-degree heat in the summer and gone out and been up close and personal with clients when Covid was at its peak. Fellow Carers have filled in when colleagues tested positive and missed family and social engagements again and again.

## Frustration

Yet Carers' salaries have not recognised this contribution. Until very recently many care agencies were paying less per hour than a cash-in-hand cleaner or a waitress. Not because the agencies were greedy, but because client expectations and States' subsidy levels meant the market could only absorb a certain charge-out rate. This is changing.

The (im)perfect storm of Brexit, Covid, local population management legislation and increased training requirements in the care industry means hourly rates are rising significantly - but so will prices to the clients and to the States of Jersey.

## Gratitude

Whether residential or in clients' own homes, many more people now recognise that the tireless work of Carers keeps many elderly people out of hospital or facilitates their discharge and therefore keeps beds free for others.

No longer are Carers seen as one notch above cleaners. They are now rightfully recognised as playing a vital part in the care continuum.

To be grateful to Covid for anything is perhaps an oxymoron. But if that's what it's taken for the care industry to be recognised as playing a vital part in healthcare, then so be it.

## Care at Christmas

At Christmas we rightfully hear about the Doctors and Nurses, Police and Firefighters...all those who have to work to provide vital services when others are celebrating. This year, more than ever, please add Carers to the list. Think of the many who will miss all or part of Christmas Day with their families to take care of a member of someone else's family. And in the case of the elderly, that Carer may be the only person who visits that client on a day when so many are focussed on being together.

To all those who care, whether for a living or on an unpaid basis, and to all those who will be working at Christmas we salute you.

And here's to a safe and happy 2022 for us all.

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# Home is where the heart is

Living in a place that is safe, familiar and comfortable is important to everyone, including people with dementia. A diagnosis of dementia does not automatically mean that a person is incapable of living alone.

Many people can live independently at home and enjoy life in the same way as before their diagnosis with the right aids or support in place. Strategies are available to help support a person with dementia who lives alone and as the disease progresses, these strategies can be modified to meet the person's abilities. There is a growing range of products and services to help those with dementia or other long-term conditions.

People with dementia may want to stay in their own home for as long as possible, even if there are some safety concerns.

At home, people follow life-long routines, are surrounded by a familiar neighbourhood and may have a circle of support that they would have a hard time leaving. Evidence shows that staying socially active may help slow down the progression of dementia, allowing people with dementia to live independently for a longer period of time.

Caring for someone with dementia can lead to feelings of guilt, sadness, confusion or anger. By accepting extra help with daily activities, such as housework, shopping, cooking meals or personal care support, it will help alleviate these fears and provide support for you and allow your loved one to live at home as safe as possible for as long as possible.

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*For an informal discussion please call 833835.*



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# 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](#)  
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## Gorse and Lily

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Gorse and Lily's hallmark is Quality, from ingredients to packaging. Selections make excellent presents and hostess gifts. Gorse and Lily have a Five Star Eat Safe rating.

Contact Gorse and Lily | 07797 764569  
Email: [gorseandlily@gmail.com](mailto:gorseandlily@gmail.com) | Facebook: [GorseandLily](#)  
Instagram: [GorseandLily](#) | [www.gorseandlily.je](http://www.gorseandlily.je)

## Beverley Speck Textiles

Beverley Speck's collection has grown out of a passion for vintage style textiles.



Renowned for her high standard of handmade and individually designed pieces for coastal and country homes, Beverley's textile decorations have graced the pages of Country Homes and Interiors, museums and boutique hotels. Beverley has received numerous awards for her textile art reflecting the inspiring style of her unique collection.

Available to purchase at The Harbour Gallery or online on her Facebook page.

Contact Beverley Speck | 01534 484729  
Email: [sales@beverleyspeck.co.uk](mailto:sales@beverleyspeck.co.uk) | Instagram: [beverleyspeck](#)  
Facebook: [beverleyspecktextiles](#) | Twitter: [beverleyspeck](#)

## 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 importers 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)

Put your  
business here

If you would like to feature your Genuine Jersey business on these pages, please call 865 334 or email [editorial@ruraljersey.co.uk](mailto:editorial@ruraljersey.co.uk)



# Genuine Jersey Directory

## 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](https://www.facebook.com/islandsChoiceBakery)

## Jersey Dairy

Jersey Dairy is a farmer owned co-operative responsible for providing the Island with fresh milk and dairy products.



All our products are made from milk produced exclusively by the finest pure-breed Jersey cows.

Our Jersey cows graze freely and produce milk which is naturally thick, creamy and nutritious.

Our milk has up to 20% more protein and calcium, 25% more butterfat and a higher concentration of minerals and vitamins than that from other breeds of dairy cow.

Contact Jersey Dairy | 01534 818500  
Email: [customer.services@jerseydairy.je](mailto:customer.services@jerseydairy.je) | Facebook: [JsyDairy](https://www.facebook.com/JsyDairy)  
Instagram: [jersey\\_dairy](https://www.instagram.com/jersey_dairy) | [www.jerseydairy.com](http://www.jerseydairy.com)

## 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](http://www.maddbeardco.je)

## Jersey Apple Press

Makers of pressed apple juice, Jersey Apple Press grow over 25 varieties of apple.

The handpicked apples are carefully pressed and blended to make seasonal blends, the Early, Mid and Late Season pressings. The seasonal notes of sweetness, acidity and flavour are captured as the season progresses.



100% apple juice with no sugar or sweetener added. Gently pasteurised for 12 months shelf life.

Contact Hans Van Oordt | 01534 767252  
Email: [hans.vanoordt@gmail.com](mailto:hans.vanoordt@gmail.com) | Instagram: [jerseyapplepress](https://www.instagram.com/jerseyapplepress)  
Facebook: [Jersey-Apple-Press](https://www.facebook.com/Jersey-Apple-Press)

## Jersey Fine Tea

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



We hand pluck only the tender young leaves and buds, which are then prepared in small batches to elicit nuanced aromas and flavours that reflect the unique Island terroir.

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)

## 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](mailto:jerseyqualityproduce@gmail.com) | Instagram: [masterfarms2019](https://www.instagram.com/masterfarms2019)  
Facebook: [masterfarms92](https://www.facebook.com/masterfarms92)



# Genuine Jersey Directory

## 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](http://www.sheilabirchimages.com); e-mail me at [sheilabirchimages@gmail.com](mailto: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](mailto:sheilabirchimages@gmail.com) | [www.sheilabirchimages.com](http://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](mailto:stephenjedavies@yahoo.com) | [www.stevedaviesart.com](http://www.stevedaviesart.com)

## 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](mailto:sinclair@localdial.com) | Instagram: [sinclairceramics](https://www.instagram.com/sinclairceramics)  
Facebook: [sinclairceramics](https://www.facebook.com/sinclairceramics) | [www.sinclairceramics.je](http://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](mailto:admin@valley.lls.com) | [www.valleyfoods.je](http://www.valleyfoods.je)

# Congratulations



RURAL magazine congratulates Genuine Jersey on its 20-years anniversary and on its promotion of the best in local produce and products.



# Resilience and the lack of it

David Warr has the last word

I'm writing this article as I make my way up to Sheffield, where I'll be attending my son's Covid-delayed graduation ceremony. It's quite a journey, flying to Liverpool and then onward by train across the Pennines to Sheffield. Pre-pandemic you could fly directly from Jersey to Doncaster followed by a short trip into the city. Overnight, however, it's become an endurance test, not only in terms of journey complexity but also from the start where just getting through Security is a test of stamina. A network of regional connections from Jersey that had seemed so resilient now lie in tatters as visitor numbers decline to below sustainable levels for some of our regional airlines.

The pandemic has really tested the resilience of global supply chains and living as we do in a small Island, we've discovered that our resilience has been found wanting. The major supermarkets have always struggled to keep their shelves full when, due to bad weather, boats are unable to sail. However, post-pandemic a new phenomenon has appeared: empty shelves, due to supermarket suppliers' inability to shift product from factory to port.

It reminded me of a book published way back in 2006 by Michael Shuman, titled *The Small-Mart Revolution*, which discusses ways of building resilience back into local economies. His ideas were one of the triggers for the 'think twice, buy local' campaign all those years ago. Interestingly, despite the impact of current events I've heard very little on this subject matter.

Usually when you come to re-read books of this vintage, they can appear dated. Here is an exception to the rule. If anything, Michael saw today coming. It's a real call to arms for the buy local movement. I thought I'd pick up on a couple of the points he made in light of current events.

His first point is the myth that globalisation is an efficient use of resources. Even back in 2006 he recognised that global scale distribution costs were in some areas far greater than the cost of production. One could say, as Michael puts it: 'there is no alternative,' or we could take a look at the statistics and ask why it is that today, the producer only gets 8p in every pound spent versus 40p back in 1910? No wonder local producers struggle to make a sustainable living.

But it's not just the producer who has been impacted. With world energy prices sky rocketing, the consumer is already feeling the impact of globalisation in their pocket.

The second point relates to the actions of policy makers, or as he describes it, 'studying the economic plumbing'. He recommends that there should be a 'leakage analysis' of our economy.

That's a study that reveals just how much income, wealth and jobs a community is losing from its failure to localise. As he says, 'without a leakage analysis, economic developers cannot possibly know what the best investment of scarce public resources might be.'

What the pandemic has highlighted is just how fragile is the current global set-up and I haven't even got going on the impact of climate change and the desire for net zero carbon emissions. We urgently need to reignite the localisation message to build resilience back into our economy. Maybe this is what 'build back better' should look like?


## THE SMALL-MART REVOLUTION



HOW LOCAL BUSINESSES ARE  
BEATING THE GLOBAL COMPETITION  
MICHAEL H. SHUMAN

FOREWORD BY BILL MCKIBBEN






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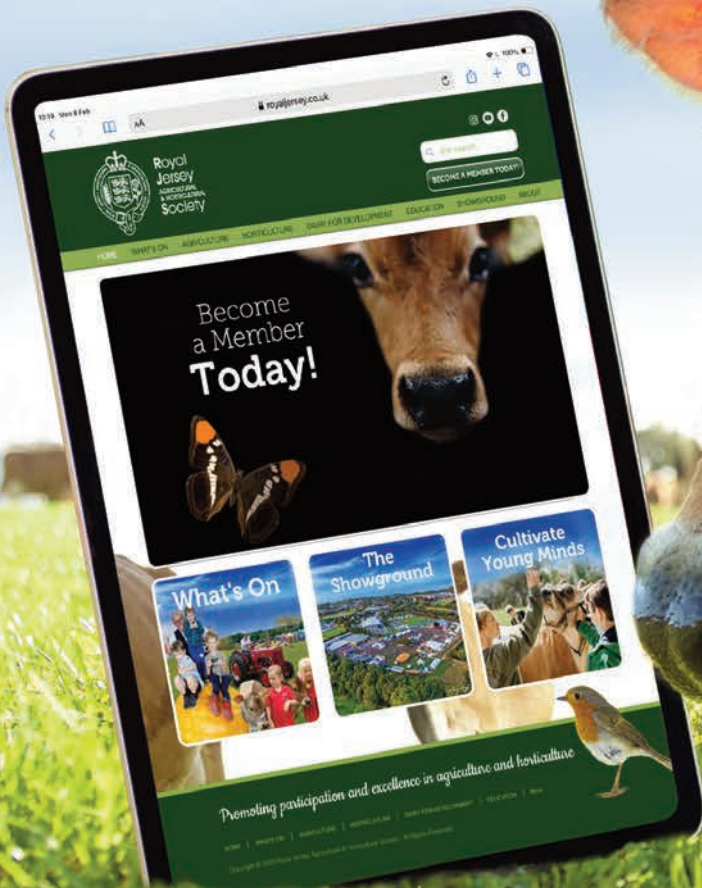
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