

RURAL

Jersey Country Life Magazine

Issue 55 | Summer 2026

Special Themes:

- Food and farming in Jersey
- Interiors

**Happy anniversary
Genuine Jersey!**

25 years of promoting the best products and produce that Jersey can offer

**Renovating a
Jersey Farmhouse**

Not just in terms of design, but how the house is lived in

**Inspired
by Jersey**

New art and literary competitions are being launched this autumn



WIN

Dinner and overnight stay for two at the Somerville Hotel



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Welcome

Happy anniversary!

Every year is an anniversary year, of course, for institutions and corporate entities and associations as much as for individuals. Somehow or other, the celebration of three anniversaries has come together in this issue of RURAL magazine.

First, happy anniversary Genuine Jersey. It is celebrating its 25th birthday this year. It has a busy life and touches the lives of many Islanders, not least its 215 members (the number continues to rise) but also the far greater number of Islanders and visitors who enjoy its markets — especially its Christmas markets in the Royal Square, but this year as well a series of farmers' markets at Le Tacheron Farm in Trinity. To quote its chief executive, John Garton: 'The Association's vision has never changed since it was founded. Little did the founders know then that in the future, it would be seen to be much more important to recycle the pound within the local economy, to eat seasonally, to reduce carbon footprint, and to reduce food miles. It was ahead of its time when it began, and the issues it foresaw then have become incredibly topical now.'

Happy anniversary as well to the National Trust for Jersey. That celebrates its 90th anniversary this year, and it is still hale and hearty. In its lifetime it has done much to protect Jersey's natural beauty, its rich wildlife and its historic places. It has saved 32 historic buildings and 2,000 vergées of countryside.

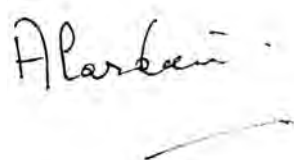
When he was appointed the Trust's chief executive, Alan Le Maistre said: 'Farming is a key part of our Island's heritage and identity and the Trust is one of the largest agricultural landlords in the Island.'



'We are in a unique position to shape and support the farming industry. We have an opportunity to work more collaboratively with farmers and to use our lands and buildings to support new entrants, to encourage diversification, and most importantly to promote more sustainable farming and food security.' Yes, Happy birthday National Trust for Jersey. Keep up the good work.

And the third anniversary? Our ferry company, DFDS, has now been serving Jersey for the past year. It has been a difficult birth (and berth) and there have been rough seas in its first year. Happy anniversary? The whole Island looks forward to it sailing full steam ahead, into calmer and quieter waters.

.....
Alasdair Crosby | Editor
www.ruraljersey.co.uk



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Front cover image:

John Garton and Jim Hopley
of Genuine Jersey.

Photo by Gary Grimshaw

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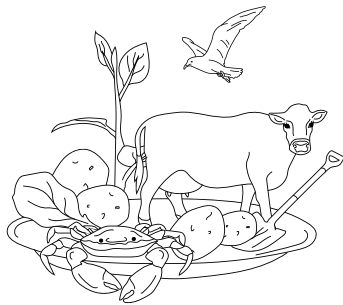
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...Jess McGovern, leader of the ‘Cultivate’ education programmes that educate young people in rural skills and knowledge

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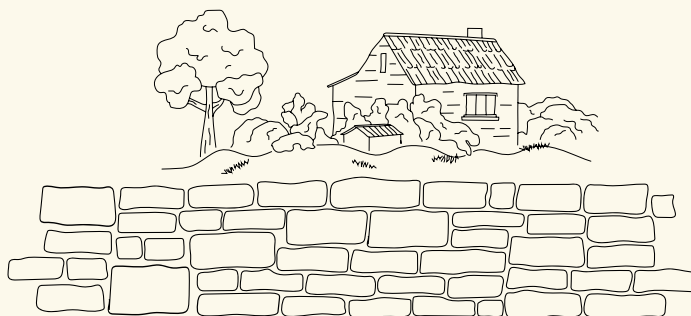
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Over the wall

A RURAL view



By the time this Summer issue of RURAL has gone to print, the first season of the new Jersey Farmers Markets will have been launched in June at the RJA&HS Summer Show (13/14 June). It will end at its Autumn show on 4 October. In between, there will be a Farmers Market every other Saturday at Le Tacheron Farm, Trinity, between 10am and 2pm from June to October.

All growers and producers, however big or small, are invited to join in. There will be freshly baked bread, good coffee, hot food, fresh produce and flowers, live music and activities for the children, so people can bring their families. Restaurant chefs have been invited to come to demonstrate making a different meal with the products that are available on that day at the market.

The ambition is to introduce more people to local producers and their products. Next year, as demand grows, there could also be farmers markets in town on a weekday. These will be in town one week, and then in the country the next week.

All sounds good, and the markets are likely to be fun to visit, but there is a separate and serious purpose to them. We only have approximately five days food supply in the Island at any one time. What would happen if our food supplies stopped arriving?

If, for any reason, there were no ferry, be it for political, environmental, or even reasons arising from accidents, what could we do to help ourselves to ensure better food security and to diminish the possibility of food deprivation?

The question of food security has become urgent, especially when considering the current turmoil in the Middle East. We have not even realised what the ramifications of this could be, but we know that 20 percent to 30 percent of fertiliser comes from that region. At the moment, very little is coming through the Strait of Hormuz.

Also affected by this disruption is helium, which is used in microchips in every smartphone. Two-thirds of all microchips are produced in South Korea, and as of now, Korea has a severe shortage of helium. The price of diesel has doubled, and when you start to look at food, specifically global food production, we're going to be in serious trouble if we don't actually think about preparedness.

What can we do to protect ourselves?

Our problem as an island is that we import most of our food while local farms and farmers struggle to survive. People are not buying local food regularly enough. So, if there is no demand, there will be no farms. Apart from any other reason, that would be a catastrophe in terms of food security for Islanders.

At the risk of sounding Cassandra-like, it is only reasonable to expect more wars, more conflicts over resources, and more geopolitical instability. This, of course, will have impacts on the cost of food in the supermarkets. We are already paying 20 percent up to 30 percent more for our groceries in Jersey than in the UK.

People are really under pressure because of the cost of living. The best thing possible is to create consumer demand for locally grown produce.

The economic reality is that 75p of every £1 spent on local produce stays in Jersey; as little as 10p stays from supermarket spending. Where we spend our money shapes the future of the Island.

If people buy local, if they visit honesty boxes, farm shops and farmers markets, if they support farmers regularly, farms will survive. There is a community aspect to this, as well: people need to reconnect with the land, and with each other.

Given that food production in Jersey is export-led, it is argued that a recalibration to local production for local customers should not adversely affect farmers. Large-scale export growers will see opportunities to grow crops for the local market. Think back a few decades and how many different crops were grown in Jersey. It isn't economically feasible these days to export these products, but think of the possibilities of growing these for the local market.

There is a local demand, and there are plenty of outlets that want to be buying local.

Hence these farmers markets; the goal is to make buying local food a normal weekly habit across Jersey. And this is not about creating something new, it is about using what we already have before it disappears.

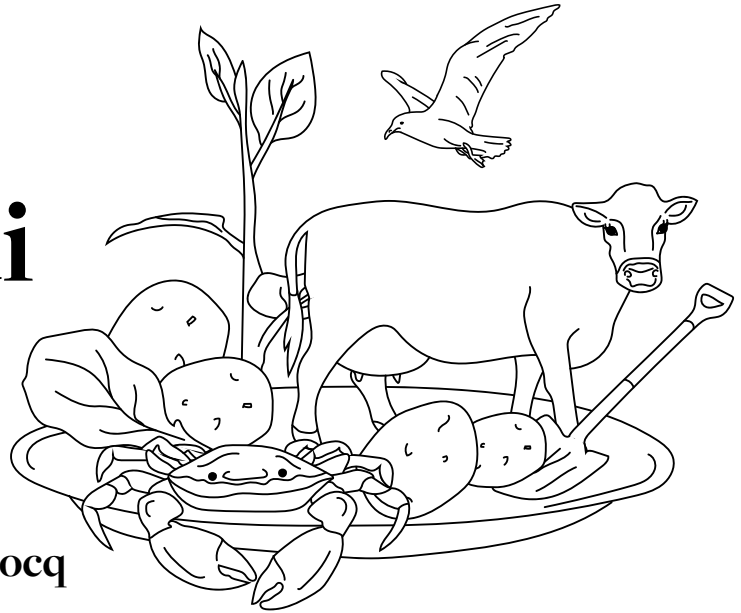
Supporting local farms and food production is vital to the Island's food security.

A little local goes a long way.

The Jersey Salmagundi

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

Salmagundi editor: Ruth Le Cocq



A stitch in time

Islanders are learning medieval stitches to create a Jersey version of the Bayeux Tapestry to mark the 1,000th anniversary of the birth of William the Conqueror.

Jersey Heritage launched the project as part of celebrations for '2027 Year of the Normans' and is seeking volunteers of all ages to learn medieval stitches that were used to create the Bayeux Tapestry.

Workshops are being held to complete the tapestry, which will share stories drawn from the Island's Norman history.

Jersey Heritage's outreach curator, Melissa Rodrigues, is leading the two-year project and she said the local tapestry, which is supported by the Government of Jersey – Creative Island Partnership, comprises nine panels, each measuring 61cm x 80cm, with the finished product reaching over seven metres.

She added that primary school children are designing mythical creatures to feature in the border of each panel and these will be stitched by secondary school pupils.



'This is first and foremost a community project to bring together Islanders and to connect them with our medieval history, and also a wonderful way to engage with the forthcoming celebrations to mark the 1,000th birthday of William the Conqueror. Any level of stitching skill is welcome.'

Jersey Heritage's head of programmes, Vic Tanner Davy, researched and drew the stories, which will also feature the Island's native language of Jèrriais, with help from local historian Jean Treleven. Local artist Jo Preston designed and coloured the panels.

Vic said: 'While researching the Bayeux Tapestry, we discovered that it features only three women in the whole 70 metres. Where were the women in 1066? What were they doing while their men were immortalised in cloth?'

As a result, stories of women are being included in the Jersey interpretation of the tapestry, such as Emma of Normandy and Eleanor and Margaret of Provence as well as everyday women living in the Island from 933-1259.

'We hope our Jersey version will strengthen our understanding of the role played by women in Jersey's medieval heritage while also sharing the significance to the Island of the events of 1066,' explained Vic.

Two expert embroiderers from Bayeux visited the Island in April sharing their knowledge of working in the style of the original work using wool and linen.

Anyone interested in taking part in the project as a volunteer can contact Melissa at melissa.rodrigues@jerseyheritage.org

Ending the sound of silence



Tamara Beck with Veroni and Clare van Dam, who co-founded the Lady Garden Foundation after losing their mother to gynaecological cancer, unveil the charity's 'Silent No More' show garden at the RHS Chelsea Flower Show. They were joined by celebrity ambassadors and patient champions, including actress Alex Kingston, a vocal advocate for womb cancer awareness following her diagnosis in 2024, Bobby Brazier, who lost his mother, Jade Goody, to cervical cancer aged 27, cervical cancer survivor Lauren Jolly, 41, and Penny Plane (left), whose daughter Emily died from ovarian cancer aged 28.

Multiple locations have been found in Jersey to welcome sections of the Lady Garden Foundation's 'Silent No More' garden, which won a gold medal at this year's RHS Chelsea Flower Show.

Emily Plane, who grew up in the Island and then moved to London, died of ovarian cancer in 2023, aged 28. She became an advocate and speaker for the LGF cancer charity, while enduring cancer treatments, and sparked the idea of a garden at the RHS Chelsea Flower Show to raise awareness of the five gynaecological cancers.

Her mother, Penny, fundraised for the garden, which was made possible through the generous support of private companies and donors. She said it would be spread across five public sites including the south graveyard at Holy Trinity Church, next to the spot where Emily's gravestone will stand, and Le Gigoulande Mill pond in St Peter's Valley.

'Five locations for five gynaecological cancers,' she said, before explaining that she hoped the gardens would provide visitors with an outdoor space where they could access the language to have a vital conversation about symptoms, diagnosis and preventative action for gynaecological cancers.

This lasting legacy, supporting the LGF's mission to break the taboos around gynaecological health, fund cutting-edge research, and ensure women recognise the symptoms of cervical, ovarian, womb, vaginal and vulval cancers, will be launched at Government House in November 2026.



Making an entrance

A pair of 19th century gates have been reinstalled at the entrance of Beau Desert, St Saviour, having been restored by carpenter, Michael Quenault, with Rylance Limited providing the metalwork and painting. Stonemason Jason Thebault created the granite sill at the entrance.

Park cannons bang to rights once more

How many cannons are there at the People's Park? How many should there be? Have you noticed how many are there at the moment? What's happened to the missing cannons?

These questions may not have crossed your mind, but in the event that you have actually noticed, the answer is that two of the cannons have been transported to the workshop of Huelin Joinery Ltd, in St John, as the wooden bases were in a state of disrepair. So new bases have been made by Richard Huelin and his team, crafted to be the exact duplicates of the old bases.

The heavy cannons were brought up to his joinery workshop, where the woodwork, now old and dilapidated, was removed. Measurements were taken, wheels put on, new parts welded on to them.

The wood for the new bases is Iroko, a hard wood from the west coast of tropical Africa. It has a long life — the tree can live up to 500 years. It is sometimes referred to as African teak. Importantly, it is very weather resistant.

The work has taken between 380 to 406 hours to complete for Richard and three colleagues... 'they were so heavy it took the manpower of four people to move them around,' he said. 'They need to be that strong so as to bear the weight of the cannons.'

On the day RURAL photographer Gary Grimshaw visited Richard, lorries had come to place the cannons on the new bases... a bit of a relief that they fitted the bases exactly. Then they were taken away, presumably to go back to their usual places at the People's Park.

Richard takes pride and pleasure in keeping alive traditional joinery skills using traditional wooden materials.

'There are two more cannons still to complete,' he said, adding that he was grateful for the opportunity to have worked on the first set, and that the highly detailed nature of the work would offer a rewarding chance for any skilled joiner with around 400 hours available to craft the remaining two bases.'

huelinjoinery@gmail.com



Do you recognise this farmhouse?

This black and white postcard of a very grand country house, which Tommy A'Court had always admired, lay in his desk at Maillards for over 50 years.

'As a young man, in the early Seventies, I can remember inspecting the property, which included a large granite outbuilding to the rear full of agricultural antiquities,' said Tommy. 'The vendors were from a well-known traditional Jersey family but I am unable to find any record of Maillards negotiating a sale in the commission books.'

Perhaps you recognise this house? If so, please let Alasdair Crosby know at editorial@ruraljersey.co.uk and tell us more.



Mystery Solved

For those readers whose curiosity was piqued by the farmhouse featured in the spring edition of Rural, it was Les Nouettes, Rue des Nouettes, St Clement.



Stable relationships



How does your horse behave? Do they have a few quirks which prevent you from having an enjoyable time together? Internationally renowned behaviour professional Justine Harrison is giving an evening talk on Thursday 16 July to help you better understand and improve the way in which you connect with your horse.

Justine, who is being hosted by the Jersey Horse Association, will be sharing what horses need to live happy, healthy and contented lives and how to reduce their (and your) stress levels, thus improving how they react when they are handled, ridden and competed.

The evening talk, which is suitable for horse owners, students and equestrian professionals, will focus on different aspects of horse behaviour, including play, sleep, social life, feeding and movement.

Justine will show slides and share case studies about how management and environment can influence a horse's behaviour and she will give practical tips to support your horse's health and wellbeing.

Also, she will highlight some behaviour problems, why they develop and what to look out for when a horse is showing signs of pain, stress and fear.

Justine, who specialises in low-stress handling, acts as an expert consultant in legal disputes and court cases involving equine behaviour and welfare. She works internationally, mentoring students and behaviour professionals, contributes to equine magazines, and provides CPD for organisations including the British Horse Society, World Horse Welfare, The Brooke and the RSPCA.

Tickets cost £10, to be purchased in advance. **For more information visit jerseyhorseassociation.com/events**

Go on, take a sporting chance!

For a small island, Jersey has a rich and varied sporting history, producing sportsmen and women who have competed on the international stage, as well as clubs and societies that have provided vital recreation and a sense of community to Islanders through periods of uncertainty and conflict.

On Saturday 15 August, Jersey Heritage will delve into the sporting life of the Island with its free 'Discover the Collections' event at Jersey Archive, including a talk entitled 'Jersey's Sporting History: from pitch-side to poolside' and an opportunity to see objects from the world of sport that are normally held behind the scenes in the museum stores.

The objects will be on display from 9am-1pm and will relate to sport and sporting competitions, with staff on hand to share the story behind each one and to answer any questions.

The talk at 10am will uncover early mentions of sporting activities, such as fishermen playing cricket on Gorey marsh while keeping an eye on the tide in the early 1800s. It will also look at the formation of the Jersey Swimming Club that played a vital role in improving the maritime safety of Islanders, and examine the part played by sport during the German Occupation, among many other fascinating stories.

A second talk, at 11.30am, will provide an opportunity to learn about the Jersey Evening Post Photographic Collection that was transferred to Jersey Archive in 2015, the work to digitise and catalogue the images, and some of the treasures that can be found within it.

To book a place for either of the talks, please call 833300 or email archives@jerseyheritage.org. Drop in any time from 9am-1pm to view the objects.

For more information about 'Discover the Collections' go to www.jerseyheritage.org



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Happy Anniversary,
Genuine Jersey

This year the Genuine Jersey Products Association celebrates a quarter of a century of promoting the best products and produce that Jersey can offer. By Alasdair Crosby

Remember the Royal visit in July 2024, when King Charles and Queen Camilla visited Jersey for an overnight stay? The visit included a Royal Court sitting in the Royal Square and a 21-gun salute. Almost as memorable was the unseasonal heavy rain, and there must have been full airing cupboards in many homes that evening as rain-soaked uniforms were dried out.

Despite that, and in a welcome dry moment, the Royal Couple toured an exhibition in the area of the Weighbridge and Liberation Square, a ‘Jersey Expo’ of local products and producers. This was arranged by the Genuine Jersey Products Association.

Its chief executive, John Garton, said: ‘We were asked to bring the countryside to town. One half of the exhibition was devoted to the environment, climate change and the community, and the other half was run by Genuine Jersey, so as to showcase the Island’s agriculture and fisheries.

‘In the Genuine Jersey section were the Jersey Beekeepers Association, Jersey Royal, the marine and fisheries sector, Jersey oysters, Jersey Sea Salt, the ceramicist Claire Haithwaite and, of course, in the Jersey cow space taken up by the RJA&HS and Jersey Dairy, were the seven Jersey heifers that were being presented to His Majesty for a herd on his Highgrove Estate.

‘It was a happy occasion, and hugely significant for the Association to be chosen by the Bailiff’s Office to represent the Island to their Majesties. It was a proud moment for us all to be there.’

Then, think also of the annual Genuine Jersey Christmas Markets in the Royal Square. Again, the weather might not be the best, but you expect a certain amount of cold, wind and rain in the month before Christmas.

And, as you would expect, there is always mulled Jersey cider and sample glasses of locally made spirits and hot food to help keep the chill away. There is music, lots of potential Christmas gifts to purchase, lots of laughter and families enjoying themselves... all the familiar ingredients of a successful Christmas Fair.

The caterers have to sell food that is locally produced and grown, and everything, food or non-food, has to be local in some way.

And, of course, the Christmas markets are not the only markets that take place throughout the year that are organised by Genuine Jersey.

‘We used to run just half a dozen markets through the year,’ John said, ‘but this year there will be 25 of them — so, 25 markets in our 25th year. That number excludes the new Farmers’ markets that will be taking place at Le Tacheron Farm in Trinity, but in addition there are the extra 16 market trading days of the Christmas markets, which are perceived by the craft producers as their biggest sales opportunity throughout the year.’

This year, Genuine Jersey celebrates its 25th anniversary. It evolved from a government-backed ‘Jersey Fresh’ scheme, which was an Island brand purely for fresh produce, and which was run by what was then the States Agriculture department. It lasted throughout the late 1980s and into the 1990s, but by the late 1990s it seemed, somehow, to have run out of steam.

In 2001 the Genuine Jersey Products Association was founded by three local businessmen: Peter Tabb, of the PR company ‘Direct Input’, Tim Crowley of La Mare Vineyards and Jonathan Jones of the Jersey Pottery. They wanted a brand initially that would help them differentiate local fudge made in Jersey, from fudge that was made in the UK using dairy milk from Jersey cows, and so was wrongly perceived by customers to be Island produce.

“**The Association’s vision has never changed since it was founded. Little did the founders know then that in the future, it would be seen to be much more important to recycle the pound within the local economy, to eat seasonally, to reduce carbon footprint, and to reduce food miles**

Ken Syvret, then a St Ouen Deputy, was the first chairman, followed by journalist and wine writer Hamish Marett-Crosby, and subsequently by Jim Hopley, who had recently retired as chief executive of the Jersey Co-Operative Society. Peter Tabb was vice-chairman when Ken Syvret was the first chairman, and is still involved in the annual Jersey Royal potato growing competition, organised each year by Genuine Jersey.

John was asked whether the designation ‘Genuine Jersey’ meant nothing more than ‘originated in Jersey?’ Was there actually any additional inference about the quality of the product?

He replied: ‘The designation applies to things that are made, grown, caught or reared in the Island, and the three criteria we employ for accepting products are the amount of local ingredients (the more local ingredients used the higher the score); the manufacturing process and the skill of the producer.

‘The combination of all three scores are what the management committee look at when assessing a product to ensure it meets the criteria. There are 14 points available and the applicant has to score eight points before the product can be approved to carry the Genuine Jersey mark.





L-R Ken Syvret, Hamish Marett-Crosby, Jim Hopley, the three successive chairmen of Genuine Jersey, at the Artisans' Collective, St Aubin

‘If you are a Jersey Royal grower, for example, you can score maximum points on local ingredients; there is no manufacturing, but there is a high level of skill involved in the farming of Jersey Royals, and that gives them enough points to qualify.

‘If you are someone who produces ceramics, you are importing the clay from outside the Island. So, there are zero local ingredients, but there is a maximum change from clay to final product, and the change processes take place locally, so the products score enough points as they demonstrate a high level of skill; so the producer can become a member as they can score in the use of local ingredients, or in processing, or in skill.’



In this anniversary year, the number of members has passed 200 for the first time, divided almost equally between food and non-food producers. Since 1 January, a further 15 applicants have been approved — 11 food and four non-food producers.

John describes Genuine Jersey as an independent association of local producers, that owns its own trademarks and manages its own affairs. It receives a grant from Jersey Product Promotions, which now sits in Jersey Business, and that grant is received from government, with a remit to seek out and support local producers and facilitate their success.

Last year, £27,000 went to Genuine Jersey from government, and the rest of the money was received from membership fees that last year amounted to over £33,000; so, government funding is less than 50 percent.

Members also pay pitch fees for the markets, amounting to over £30,000 last year. In addition, income is received from sponsors and from Genuine Jersey’s patron, Evelyn Partners, which all amounts to £150,000 for last year.

There are very low office costs and no labour costs; John’s salary is paid by Jersey Product Promotions, so it is an efficient scheme for members to be part of, because all the money they put in, and the income from sponsors and government, is used for their benefit.

There is a committee of ten for the day-to-day administration: the chairman and vice-chairman (both honorary roles), three representatives each from government and the membership, a representative of the non-food, arts and crafts membership, and one from the Jersey Farmers Union. John sits in as the CEO.

He continued: ‘The Association’s vision has never changed since it was founded. Little did the founders know then that in the future, it would be seen to be much more important to recycle the pound within the local economy, to eat seasonally, to reduce carbon footprint, and to reduce food miles. It was ahead of its time when it began, and the issues it foresaw then have become incredibly topical now.’

The current chairman, Jim Hopley, retired from the Co-op in 2011 and within a few months was ‘enticed’ (to use his own words) to become involved with Genuine Jersey; and he has had been its chairman since 2012.

‘That was not much of an issue for me,’ he said, ‘because the Co-op for many years had been a strong supporter of Genuine Jersey. Now, local producers wishing to sell to the Co-op need to be members of Genuine Jersey.’

Apart from Genuine Jersey he is chairman of the Jersey National Park, Farm Jersey, the Cheshire Home, Community Action, vice-chairman of Shopmobility... the list seems endless — ‘You name it, I get involved in it,’ he said.

‘When I retired, I always intended to give something back, and to make it a voluntary involvement; I wasn’t interested in taking on paid opportunities.’

He does not come from a farming background; his father was a builder and plasterer. ‘I have got fishing in the blood; my mother’s parents were fishmongers, probably if you go back far enough, they were Cornish wreckers!’

‘But my environmental credentials are reasonably good. For a long time, I was chairman of the Energy Forum, and all things environmental and sustainable have been part of my interest for a long time.

‘I have a feeling for local produce, and not only for local food. I feel strongly that the Association is not only there to represent growers, but to encourage growers to do sensible things, and to bully retailers and restaurants and operators into engaging and supporting them. But the 100 or more craft workers are a vital element of the organisation. We are there to fight corners and defend producers’ interests.

‘I think our biggest problem is dealing with the number of new applicants. There is a constant flow of people wanting to join us — and that alone shows the strength and current buoyant state of Genuine Jersey, now a quarter of a century old.’

See the Genuine Jersey directory on page 78-79.

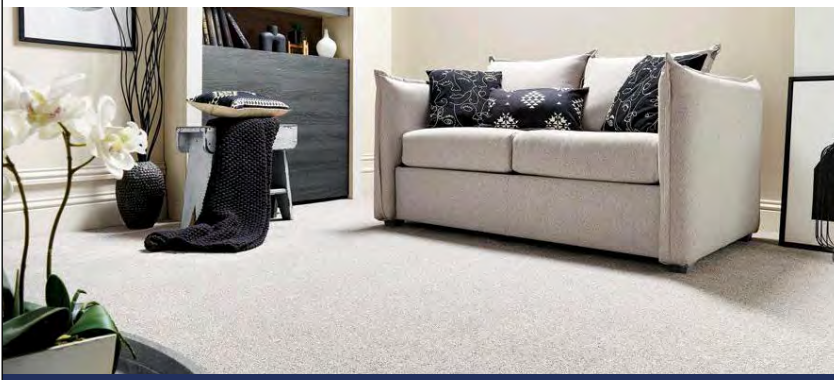


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Cheap food – but can we afford it?

By Taylor Smythe of Farm Jersey



There's a particular satisfaction in buying produce from the person who grew it. Passing an honesty box still dark this morning, I bought some carrots, cold from the ground, sand still on them. The grower knew what had gone into them. I knew who had grown them. The exchange felt honest. What struck me later was not just the quality of the carrots, although they're distinctly sweet. It was the money. That transaction stayed in the Island.

No margin disappeared into a supply chain headquartered somewhere else. The value circulated here, among us, as it once routinely did.

Those carrots cost me £1.40. What they actually cost (in land, labour, soil, water, knowledge) is a figure he's never printed on the label. And what it costs us collectively to keep buying the alternative is a figure our economy has quietly agreed not to calculate. We've convinced ourselves, over several generations, that cheap food is a sign of progress. We are wrong. Price and cost are not the same thing, and we have been confusing them for fifty years.

James Rebanks puts it plainly. A cheap chicken isn't cheap. It's just cheap for you, at that moment, in that shop. Somebody else is paying the rest of it. The price dropped because the costs moved. On to the animal, kept in conditions that drove river pollution across entire catchments. On to the farmer, squeezed so hard on margins that the only rational response was to get bigger, strip out anything that couldn't be measured on a spreadsheet, or get out altogether. On to the land, drained of the mixed rotations, the hedgerows, the livestock that had sustained it. On to the health system, managing the obesity and diet-related illness that is the downstream consequence of a food system optimised entirely for shelf price.

Approximately 18 percent of the poorest people in Britain are malnourished from cheap food. The system designed to feed them well has produced food deserts, ultra-processed diets, and a public health cost running well north of £200 billion a year. That is what cheap food actually costs. When Dr Harpinder Sandhu built complete accounting systems for farming, capturing soil carbon, pollination, water quality and emissions alongside product sales, his conclusion was unambiguous. Intensive food systems are not cheap at point of delivery to the farm. They are cheap at the point of sale. They are expensive everywhere else.

But the farmers who ended up in those systems are not the villains of this story. As Wendell Berry observed in 1974, the destruction of farming communities was the work of institutions, experts and agribusinessmen who promoted efficiency at the expense of community. Farmers were handed a logic, get bigger or get out, and most followed it because the system gave them no other viable path. Understanding that is not excusing the outcomes. It's the precondition for fixing them, because 'food is a cultural, not a technological, product'. The moment we reduced farming to an input-output problem, we began losing something that efficiency metrics were never designed to measure.



Joe Freire. Photo credit: Max Burnett

“**The grower knew what had gone into them. I knew who had grown them. The exchange felt honest**”

The preserver of abundance is excellence. Quantity pursued alone destroys the disciplines that make quantity sustainable. We are now living with the consequence of that error.

I think about the grower I met this morning, farming land his family has worked for 150 years, working 14-hour days to produce carrots selling for £1.40, competing with a supermarket price of 70p or less. His skill, knowledge, the quiet food security he underwrites for the rest of us, doesn't appear on any balance sheet.

Canadian prime minister Mark Carney said 'A country that can't feed itself, fuel itself or defend itself has few options.' This should land differently on an island than it does on a continent. We import almost all our food. Expert Tim Lang underscores in a crisis, there is essentially what is on supermarket shelves right now, what is on the trucks arriving in the next 24 hours, and whatever is growing in the fields. In some products, less than six days.

Resilience must be engineered. It doesn't emerge from markets optimised for efficiency. It requires deliberate choices, made by governments and industry together, to invest in the capacity to feed yourself before you need it. Jersey has that opportunity. The good news is that the work has started.

To learn more, visit farmjersey.je

The Farmers Markets have been sponsored by Butterfield Bank.



Piers Sangar. Photo credit: Max Burnett



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The fascinating journey of our food

A new Jersey Heritage exhibition, 'Field to Fork: the story of Jersey farming and food' has recently opened at Hamptonne. By JH exhibitions curator Lucy Layton

From the creamy milk of Jersey cows to the sweet, earthy flavour of Jersey Royal potatoes and the salty tang of shellfish fresh from the sea, the Island is celebrated for its food.

But today's local farmers and food producers face many challenges – including high production costs, a changing climate and a globalised food system. How can we, as consumers, support them to produce our food in a sustainable way? And why is it important to keep Jersey's farming traditions alive?

These are some of the questions being explored in a new exhibition at Hamptonne Country Life Museum called 'Field to Fork: the story of Jersey farming and food', or 'À la tabl'ye comme au clios: l'histouaithe des ménages et du mangi d'Jèrri' in Jèrriais.

Indeed, the Jèrriais language features throughout the exhibition as it is so closely entwined with the agricultural story of the Island, from the tradition of collecting 'vraic' (seaweed) to fertilise the fields for growing potatoes to Jèrriais 'ditons' (sayings) relating to farming life.





A harvest of cider apples at Brook Farm in St. John, around 1900. Photo Credit: Societe Jersiaise

“ From growing potatoes to keeping cattle, fishing, small-holding and beekeeping, they all share a passion for producing good food and have a deep connection to the rural landscape and the Island’s coastal waters



Collecting vrac at Le Hocq, around 1900. Photo Credit: Societe Jersiaise

Farmers would hope for a good harvest: ‘Poudre d’Mar et plyie d’Avri font grange et grainyi remplyi’ (March dust and April rain make barn and granary full of grain). Cider-makers would look to the weather in early May as a predictor of the apple season: ‘Si les trais preunnièrs jours dé Mai sont biaux i’ y’éthà du cidre comme dé l’ieau’ (If the first three days of May are fine, the cider will flow like water).

Farmers are often referred to as the guardians of the countryside and centuries of farming in Jersey have shaped the rural landscape. The earliest of our patchworks of small fields date back to prehistoric times when Neolithic farmers cleared land to plant their crops. They grew grain and kept cattle, pigs and sheep. Fishing was still an important source of food but farming meant people could live in settled villages.

Since that time, the Jersey countryside has been worked by generations of farmers. In the late medieval period, the main activity was keeping sheep, which provided wool for knitting fine stockings for export. By the end of the 18th Century, the Island was planted with orchards to grow apples for making cider, another major export. Then, in the 19th Century, Jersey cattle and Jersey Royal potatoes began to dominate the Island’s agricultural industry.

The livelihoods of farmers today are just as connected to the changing seasons and landscape as they were in the past, and for this exhibition we interviewed 12 local farmers, fishermen and food producers to explore the link between the past, the present and the future of farming in Jersey. From growing potatoes to keeping cattle, fishing, small-holding and beekeeping, they all share a passion for producing good food and have a deep connection to the rural landscape and the Island’s coastal waters.

One of the most fascinating stories came from Charles Le Maistre, of Le Tâcheron Farm in Trinity. The family run a mixed, organic farm where heritage grains, rare breeds and shire horses sit alongside a mission to revive Jersey’s lost wheat-growing tradition, combining the best of the Island’s farming past with a sustainable vision for its future.

Their research led them to Colonel Sir John Le Couteur, a pioneering Jersey farmer who bred and recorded extraordinary varieties of wheat in the 19th Century. Charles said: ‘We were able to retrieve a tiny number – just 15 or 20 seeds each – of grains connected to his original varieties. From these, I hope to rebuild a landrace (a traditional variety of plant that has adapted naturally over time to its local environment) suited to Jersey once again. It will take years, but it feels important – a way of reviving something uniquely ours.’

Lifting Jersey Royals, 1935. Photo Credit: Societe Jerseyaise



“ I don’t necessarily reminisce about the past, but I think we want to recapture some of those things that we had, some of those simpler routes to market, those simpler food system chains that we’ve lost

Smallholder Ollie Griggs of Lomah Farm. Photo Credit: Natalie Mayer



With the passion and dedication of farmers like the Le Maistre family at Le Tâcheron, and new entrants to the industry such as smallholder Ollie Griggs, of The Lomah Farm, there is a new optimism about farming in Jersey. As Ollie said: ‘I am looking back to a time when we were able to grow as much as we could and sell it for a price that made farming worthwhile. I don’t necessarily reminisce about the past, but I think we want to recapture some of those things that we had, some of those simpler routes to market, those simpler food system chains that we’ve lost.’

This perfectly sums up the new exhibition at Hamptonne, which explores the Island’s agricultural traditions and how some of them are inspiring a new generation of farmers.

‘Field to Fork: the story of Jersey farming and food’ is open daily at Hamptonne from 13 June 2026. For more information, go to www.jerseyheritage.org



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To market,
to market...

**Something Jersey's
been missing is almost
here... and it's worth
the drive to Trinity.
By Taylor Smythe of
Farm Jersey**



On Saturday 27 June, Jersey Farmers Market launches at Le Tacheron Farm in Trinity, running every other Saturday from 10am to 2pm through to the end of September. It's free entry, plenty of parking, and set in one of the most quietly beautiful corners of the Island's countryside.

Browse fresh fruit and vegetables, locally caught seafood, cut flowers, honey, free-range eggs, meat, pastries, and freshly baked bread. Stay for the coffee and delicious hot food made from what is seasonal and available on the day. Let the morning stretch. There's live music, farm animals, and no particular reason to rush home.

The setting is no coincidence. Le Tacheron (whose name means 'team' in Jërriais) is one of Jersey's most distinctive working farms, growing a range of cereals, including spelt, barley, rye, and oats, milling its own flour on site and baking bread in its own bakery. It's a place that takes field-to-fork seriously, hosting workshops, dinners, and community events throughout the year.

'We want to inspire and encourage others to see themselves as an important part of agriculture and this community,' says Charles Le Maistre, one of the team that owns the family farm. That spirit of open invitation is exactly what Jersey Farmers Markets is built on... a place to gather, learn, and connect in a way that feels celebratory.

Children will love it. The farm's rare breed animals, from pygmy goats and baby lambs to donkeys and working horses, have a way of stopping people in their tracks. Saturday mornings just got a whole lot better.

Behind the market is a simple but important principle: local producers deserve a direct route to their community, one where they keep 100 percent of their profits and build their businesses with genuine support behind them.

There are thousands of Islanders who want to buy local. They just don't always know where to find the people growing and making things. This market is one avenue to make our incredible producers more visible.

Laura Hudson. Photo credit: Max Burnett

“ Local producers deserve a direct route to their community, one where they keep 100 percent of their profits and build their businesses with genuine support behind them



The goal isn't just a nice morning out, although it will certainly be that. It's about rebuilding food resilience in the Island and making buying local something people feel proud to do... not just this season, but for the long term, in a way that keeps Jersey farming.

With a significant community living within easy reach – St Martin's Village, Maufant, Victoria Village – the market is encouraging those who can, to walk or cycle. As a thank you to those who make the greener choice, anyone arriving on foot or by bike will receive a free Jersey Wonder, baked with Le Tacheron's own flour.

Every market you attend, you will be entered into a free prize draw for the chance to win a unique local food or dining experience or a curated Jersey produce hamper. The more markets you come to, the more chances you have. Keep an eye on the socials for details.

This is Jersey's larder laid out in the sunshine. The smell of fresh bread, the colour of handpicked flowers, conversations that build trusted relationships with farmers, giving them the confidence and a market to continue growing their business. It's the kind of Saturday morning that reminds you what community actually feels like.

Jersey Farmers Markets opens 27 June at Le Tacheron Farm, Trinity. Every other Saturday, 10am–2pm. Free entry, on-site parking.

Follow along for traders announced at @jerseyfarmersmarkets on Facebook and Instagram.

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27 June, 11 July, 25 July,
8 Aug, 22 Aug, 5 Sept, 19 Sept



A new life for a Jersey farmhouse



As it was: The Kitchen

A recently completed project saw the extensive renovation of a historic granite farmhouse set in the quiet Jersey countryside. In the first of a two part series, interior designer Bryony Richardson describes how she undertook a deep-rooted rethink of the inside – not just in terms of design, but how the house was lived in

Only four rooms on the ground floor of this property were regularly used, leaving nearly a third of the space redundant. These neglected rooms had become uninviting and purposeless, offering little reason to be occupied. Our challenge was clear: to reimagine the layout and restore flow so the entire house could be enjoyed.

A significant 1970s extension had effectively doubled the size of the original home. This later addition provided an ideal opportunity to make structural changes without compromising the integrity of the historic core.

At the heart of the extension was a dramatic double-height hallway with a tourelle-style staircase. Though initially challenging from a design perspective due to its expansive walls and ceiling, it functioned well as a central conduit linking the house. We chose to retain it largely as it was.

Elsewhere, however, opportunity abounded. The original kitchen was small and dark, with four modest windows positioned too high for seated views and one permanently obscured by a door. There was no access to the gardens, and the space felt entirely out of step with the scale of the home. Relocating the kitchen became a priority.

Adjacent rooms – a living room and conservatory – had fallen out of favour. The conservatory, with its fully glazed roof, became unusable in extreme temperatures, while the long, narrow living room lacked both natural light and warmth, with no fireplace and little connection to the surrounding gardens.

We began by reworking the conservatory, retaining its traditional orangery-style framework but replacing the glass roof with a leaded version incorporating skylights. By increasing the height of the glazed elevations, we restored light while improving temperature control. From the outset, the space was designed with purpose: reclaimed brick nib walls were carefully proportioned to accommodate bespoke seating, and a double-sided log burner, set within a new granite column, added warmth and character. The result is a versatile, year-round garden room.

Next door, the former living room required a more radical intervention. A modest lean-to extension added three metres to the footprint, transforming the proportions. With new glazing and garden doors, the space became a generous, light-filled kitchen befitting the home's scale and setting.

Opposite, the previously underwhelming elevation was opened up with glazed doors, allowing for a spacious dining area with views and access to the gardens from every angle. This new arrangement creates a seamless connection between kitchen, dining area and orangery, encouraging movement and sociability throughout the ground floor.

Behind the scenes, practical spaces were consolidated into a discreet back-of-house zone. A walk-in pantry, fitted out as a secondary kitchen, is concealed behind a cupboard door. A carefully positioned laundry room aligns with a chute from the floor above, and a dedicated boot and dog room opens directly onto the garden – a fitting addition for a lively household of outdoor enthusiasts and labradors.



As it was: The kitchen



As it was: the orangery



As it was: the sitting room



As it was: the orangery

Upstairs, interventions were more restrained but equally impactful. A guest wing can now be closed off via a bookcase fitted with a hidden door, allowing the house to feel more intimate when required.

The principal bedroom was reconfigured to include a dressing room, created by introducing a small lobby between the corridor and bedroom. This enabled the relocation of large wardrobes into purpose-built, panelled storage, freeing up the bedroom walls for artwork and enhancing the sense of calm.

The en-suite bathroom was reimagined within the constraints of the existing pipework. The new layout incorporates a freestanding bath, twin showers, illuminated niches and generous concealed storage, creating a serene and practical retreat.

Renovating a historic home demands patience, determination and investment, but the transformation here has been profound. Spaces once overlooked now form the heart of the house, and every room has a clear purpose and connection to the landscape beyond.

Coming soon...

In **RURAL** magazine's next (Autumn) edition we explore the decorative scheme and reveal the finished interiors in full.

Bryony Richardson Interior Design

Br@bryonyrichardson.com

07829880130

Photographs courtesy of Knight Frank Jersey



Are you sitting comfortably?

Anna Watson, of Susie Watson Designs, shows us how to make the most of our gardens during the summer months

As we approach the peak of summer, we are using our gardens more than ever.

Throughout the bleak winter months, we stare out at our frosted lawns and wonder if we'll ever step out into the heat and sunshine again. Luckily the summer seems to come earlier these days - roses began blooming in April this year. So, it's never too early to get our gardens ready to make the most of the longer, warmer days.

In an ideal world, it's good to have outdoor dining areas that are easy to access from the house and useable in our British climate. If it's too much effort to set up for lunch, or the spot is too sunny or too windy, our tables get neglected. Our first recommendation would be to plant a beautiful spreading tree somewhere in your garden, a fast-growing cherry perhaps?

To sit in the dappled shade of a tree is a completely different experience to the shade of an umbrella. Heat filters up through the leaves whereas umbrellas can trap too much warmth. For the evenings, consider having your table close to a south facing wall of the house or garden. Walls will not only shelter you from the wind, they also absorb heat during the day and radiate their heat during the cool evenings.

Garden furniture is something worth investing in. How many cheap garden chairs end up broken and battered, clogging up our garden sheds? Good quality wrought iron and teak furniture will last decades and gets more beautiful with age - reclaimed Burmese teak softly silvers over time and wrought iron gently patinas.

There is a thought that modern, all-weather sofas are the smartest choice with their rainproof fabrics. But they're created using plastics, polyesters and petroleum by-products. Aesthetically, their angular lines and unnatural textures can jar with the natural vista of your lawn, borders, shrubs and flowers.

Here at Susie Watson Designs, we have designed graceful twisted, arching, wrought iron benches and carved teak loungers that are sympathetic to the wilder gardens that we now prefer. Extremely hard wearing, they can be left out all year. In the winter months they stand elegantly against the icy landscape, the curved frames of the wrought iron reflecting the bare branches of the trees and shrubs. When frosted, they look particularly striking and lend the garden focus and structure.



“ In an ideal world, it’s good to have outdoor dining areas that are easy to access from the house and useable in our British climate

In the warmer months we pile on the softest cushions and throws in an array of colour, inspired by the flowers and shrubs they sit among. A colourful tablecloth makes a striking focal point. When dining out on summer evenings it’s useful to have plenty of candlelight for when the sun finally dips. Our elegant glass hurricane vases help keep candles protected from the wind and add some extra sparkle to the table. These, combined with mercury glass tea lights, create a softly lit, twinkling table.

Choose from our earthy rustic linens for bench seating and cushions in olive greens, rosy pinks and saffron; or pick celadon blues and pinks for a poolside lounger. It’s a good idea to reflect your surrounding flowering plants in your table setting.

Small glass flower bottles dotted down the table with roses and lavender are such a pretty addition. If you’re reluctant to pick all your flowers, you can always cheat a little with some added silk flowers. Ours are so convincing that most people can’t tell the difference. Complete the scene with a pile of beautifully coloured wool throws in a basket at the end of the table or draped over the back of chairs for later in the evening – essential for keeping your guests warm.

Eat outside whenever you get the chance. Light your firebowl and take out your cushions and throws, even when you’re not sure where the evening’s taking you – it can transform an ordinary supper into something more magical.

Whether with family or friends, eating in our gardens creates wonderful memories.

Susie Watson Designs are coming to Jersey for home consultations from 22nd to 29th September. We are having an open day in Gorey on 24th September - come and join us for a glass of champagne, muse over our wonderful textiles and furniture and find out about our partner charity, Brighter Futures.

Please contact our Sherborne store for more details:

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Your partners in property

A passion for colour, design and beautiful spaces

Cathy Le Feuvre discovers what inspires a mother-daughter interior design duo

Joanna Wood's love of design started young.

'I was the little girl who, aged 12, asked for wallpaper for Christmas, and was always changing my room around. I think interior design was always my destiny.'

After minor forays into diplomacy, publishing and estate agency, Joanna trained in the interior design department at Asprey's, the luxury store on London's prestigious Bond Street.

Then, still in her early 20s, in 1985 Joanna bravely established her own business – from her spare bedroom.

Today, Joanna Wood is a multi-award-winning international luxury interior design studio based in Belgravia in London, and she is a Fellow of the British Institute of Interior Designers and the Royal Institute of British Architects.

'I've worked all around the world and on every single type of property – home and abroad, seaside, country, town, penthouse, art gallery, commercial.

We've worked on jobs as diverse as a tiny cottage called 'Beehive' through to the All England Lawn Tennis Club at Wimbledon. We've done palaces and a caravan, a horse box and a Rolls Royce.'

'I've never had a boring day in my whole career. There's always something new to learn.'

Inspired by nature (she loves gardening), travel, theatre and ballet, Joanna's love for design, colour and her many clients scattered across the UK and the globe, is palpable. And it's obviously infectious because Joanna's daughter, Hattie Hansard, is just as passionate.

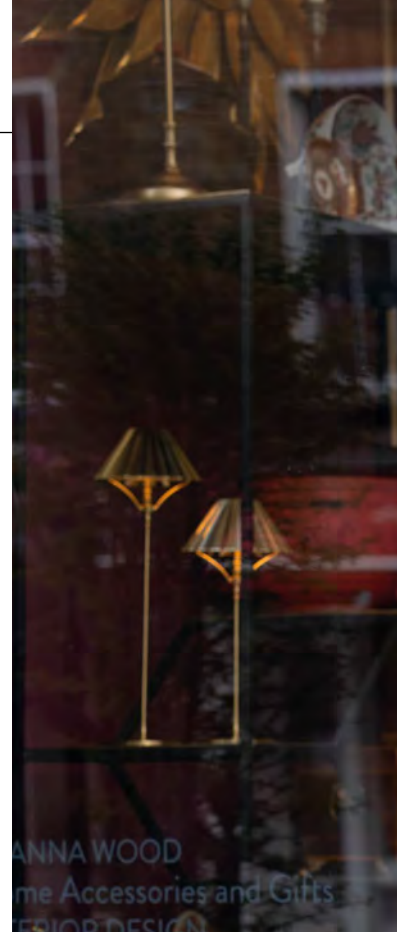
“ I loved the practicality of it, the creativity, the organisation, as well as the colour and the sourcing and the design elements

Hattie shares her mother's love of travel and is also inspired by historic houses, fashion and art. Although initially adamant that she would not follow in her mother's footsteps, the world of interior design and art was eventually too alluring to resist. She joined the Joanna Wood Studio team five years ago.

'I think the clincher was when I did my own flat myself, with guidance from my mother, and I realised that I loved it,' Hattie explained.

'I loved the practicality of it, the creativity, the organisation, as well as the colour and the sourcing and the design elements. To be an interior designer, you need such a broad spectrum of skills. That's something I think some people maybe don't realise. You do need to be very good with colour, have good taste and be artistic, but it's also a lot about delivery, organization, being able to juggle a million things in your brain and being really practical. It's also physically quite demanding, especially when you're doing an installation.

Harriet Hansard and her mother, Joanna Wood





‘I love working with my mother and it’s become a family business, which is really nice. I do a lot on the retail side – we have a wonderful shop on Elizabeth Street in Belgravia, which is a treasure trove of antiques, accessories and art.’

Hattie’s arrival has brought a new dynamic to Joanna’s well-established business – they now not only have a team experienced in traditional interior design, but also one with a young contemporary focus.

‘We’re unusual as interior designers because we can act as a one-stop shop. We put the team together. We do the whole project. I’m very experienced in interior architecture and we don’t just do the fluffy bits. Hattie’s skill set is also to help people put together collections, of all genres of art. It’s her training and very much her forte,’ Joanna explains.

Having first visited Jersey as a child, Joanna and her family love the Island and they’ve been working with Jersey homeowners for some years. She and Hattie are always happy to catch a quick flight over to meet clients old and new, but they do also have a Jersey - based project manager – Mark Van Oss – who Joanna has worked with for over 20 years.

Joanna’s specialism is historic restoration, so she fully understands challenges faced by Jersey clients, especially when it comes to heritage. Access to a team of local heritage and planning specialists is vital.

Although best known for a classic and contemporary British vibe, Joanna and Hattie’s vision extends beyond that.

‘I was brought up on English country house style but one of the reasons why I’m never bored is that we do not have a house style. What’s important to us is that we produce the project that the client wants,’ Joanna explains.

From small tasks, like a colour consultation or help with upholstery, to whole property design schemes, Joanna and Hattie and their team are always delighted to share their inspiration and to help create ‘timelessly elegant’ and beautiful spaces.



For more information about Joanna and Hattie’s work go to www.joannawood.com

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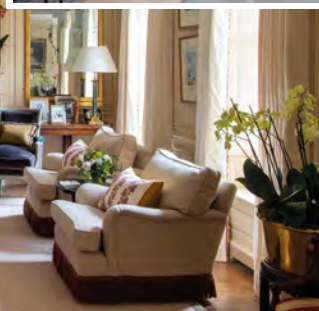
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Regaining a sense of balance



An update on the Jersey property market By John Quemard, president of the Jersey Estate Agents' Association



The Jersey property market continues to move through a period of adjustment, but the latest figures suggest a market that is becoming more realistic, more cautious, and increasingly price sensitive.

According to the latest Statistics Jersey House Price Index, average dwelling prices in Q1 2026 were 4.7 percent lower than a year earlier, and overall prices are now 18.2 percent below the peak recorded in Q3 2022.

This does not mean the market has collapsed. Rather, it shows that Jersey has moved away from the exceptional pricing conditions seen during the peak years. Buyers are still active, but they are more selective, more mortgage-aware, and less willing to chase unrealistic asking prices.

In the first quarter of 2026, the average prices recorded were:

- 1-bedroom flats: £310,000
- 2-bedroom flats: £506,000
- 2-bedroom houses: £471,000
- 3-bedroom houses: £736,000
- 4-bedroom houses: £1,010,000

The family home market remains particularly important. Three-bedroom houses, often seen as the core family property type, rose slightly compared with the previous quarter, while four-bedroom houses fell sharply, although this can be affected by the mix and value of individual sales in a relatively small market.

Market activity remains subdued. Property turnover in the first quarter of 2026 was ten percent lower than the previous quarter and one percent lower than the first quarter of 2025. This suggests that while confidence has improved from the slowest period of 2023 and 2024, the market is not yet running at full strength.

Interest rates remain central to buyer behaviour. The Bank of England base rate is currently 3.75 percent, having fallen from 5.25 percent in 2023, but borrowing costs remain a major consideration for households. Buyers are carefully calculating monthly repayments, and mortgage affordability continues to influence what they are prepared to offer.

The rental market also continues to shape the wider picture. Statistics Jersey reported a net reduction of 19 private rental units in the first quarter of 2026, with 49 previously rented properties sold and only 30 purchased for rental use. This reduction in rental supply keeps pressure on tenants and may encourage some households to consider buying, where affordability allows.

The overall message is clear: Jersey's property market is no longer overheated, but neither is it inactive. Correctly priced homes are still selling. Overpriced properties are taking longer, and buyers have regained some negotiating power.

For vendors, realistic pricing is now essential. For buyers, the current market may offer better value than at any point since the peak of 2022.

The bottom line: Jersey property has entered a more balanced phase. The market is not racing ahead, but it is functioning. Confidence is returning gradually, and 2026 may prove to be a year of steady, sensible movement rather than dramatic change.



Jersey's new rental rules under the spotlight

Katharine Marshall, Partner, and Laura Shirreffs, Senior Associate, in Ogier's Property team in Jersey, examine the recent changes affecting landlords

Jersey's rental rules changed in April 2026. If you rent out a residential property, the way tenancies work, end and increase in rent is now more tightly controlled.

Most tenancies are now open ended

The biggest change is that open-ended (periodic) tenancies are now the norm. You can still agree a fixed term, but only once, and only for up to three years. When that period ends, the tenancy must either stop or become open ended. You cannot keep renewing.

Fixed term contracts

If a fixed-term tenancy ends and the tenant stays on, it automatically becomes open ended. Nothing needs to be signed for this to happen.

For landlords, that means rental relationships are now expected to last longer. If you need flexibility later on, you need to plan for that at the start

Ending a tenancy needs pre-planning

Tenancies no longer end automatically. To end a fixed term at the agreed end date, landlords must give at least three months' notice. If that notice is missed, the tenancy continues as open ended.

Ending an open-ended tenancy is more restricted. In most cases, a landlord must either:

- give one year's notice with no reason, or
- rely on a recognised reason set out in the law, with notice periods that depend on the situation and how long the tenant has lived there

Tenants have more flexibility. They can usually leave an open-ended tenancy on one month's notice. The key point is timing. Missing a deadline can change the outcome for landlords quite substantially.

Taking back a property now follows set paths

Landlords can still recover their property, but the routes are more clearly defined.

You can regain possession of your property:

- at the end of a fixed term having given at least three months' notice
- after giving a year's notice on an open-ended tenancy
- because the law allows the tenancy to be ended for a specific reason, or
- because both sides agree to end it

Where the court gets involved, it will look closely at whether the right steps were followed. Getting the paperwork or notice period wrong can delay matters.

Rent increases are now limited

Under the revised law, rent can usually only be increased once a year, with two months' written notice, and generally in line with inflation. Higher increases are allowed in limited situations, such as where the rent was well below market level or the property has been improved in a way that benefits the tenant.

A new Rent Tribunal is now in place. Tenants can use it, free of charge, to challenge increases if they believe the rules were not followed. Landlords can still set whatever rent they choose for a new tenancy or a new tenant. The limits apply only while the same tenancy continues.

Paperwork and transparency matter more

Tenancy agreements now need to be clearer. Tenants do not have to pay fees or charges unless they are written into the agreement from the start. Insurance obligations and restrictions affecting the property also need to be clearly set out. The aim here is to have fewer surprises and fewer disputes.

What landlords should do now

Landlords should check which of their tenancies are already open ended, review templates for new lettings, keep closer track of notice dates and make sure rent increases follow the new rules. Doing nothing is no longer neutral. In many cases, it leads to longer tenancies and fewer exit options.

How Ogier can help

Ogier works with landlords across Jersey on tenancy structure, ending tenancies, rent changes and documentation under the new rules. Our property team can help you understand what applies to your portfolio and how to manage it.

Find out more at ogierproperty.com



Katharine Marshall
Partner



Laura Shirreffs
Senior Associate

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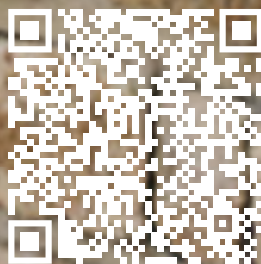
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L - Denise Nicholls; R - Salima Frigot

The shop haunted by the past

Alexandra House, at Carrefour Selous, remains full of evidence of its former incarnation as a country store. Alasdair Crosby learnt about its life and legacy

Some houses seem haunted — not in any supernatural way, but by their history.

The past life of Alexandra House, at Carrefour Selous, St Lawrence, is still so evident that it is as if the wave of a magic wand would make the years roll back and, with only minor change, it would resume its former existence as an imposing general store for the parish community.

In 1981 the old house was sympathetically restored by David Hick for his antiques business. The aim was not to lose any of the building's 'olde worlde' Victorian character. It was opened the following year. The property includes a Victorian shop with its original interiors, living accommodation upstairs, barn-style outbuildings, a greenhouse and a courtyard.

There is no exact date for its construction readily available, but it was already in existence by 1851, when the Census indicates that it was known as Commerce House. It was occupied by a draper, a 39-year-old bachelor, David Simon. Another draper, Philippe Vautier, was a linen and woollen draper, and was in business there in 1861. Two years later, in 1863, the then Prince of Wales (later Edward VII), married Princess Alexandra of Denmark, and it seems quite possible that this was the year of the change of name to Alexandra House.

It was still trading as a general store in 1979, when it was the home of two elderly sisters, who lived and worked in Alexandra House, Mrs Eva Berry and Miss Mary Dupré.

Walk past the original shutters and enter by the front door, you will hear the shop bell and will see that the original shelving has remained, as have the wood-panelled walls, the original wooden counters and shutters, the meat hooks on the ceiling, and the old rulers for materials and measurements. Many still remember the joy of picking sweets from the glass jars as children. Also, arranged on the higher shelves are vintage advertising materials, vintage packaging, products and artefacts, now many decades old. If you allow yourself the time to browse you will see some very unique pieces, ranging from an old Hoover to an enema kit, a rare Jersey French Guinness clock and plenty of old products in their original packaging.

In its day, this was a remarkable country shop. Stout wooden counters remind us that in its prime the goods came in bulk — in barrels and sacks, in cardboard boxes and wooden crates, in bottles and jars of glass or stoneware, or in large drums or square biscuit tins.

All goods were weighed out into bags, or the customer’s own bottle or can was filled. Country dwellers relied upon the shops to keep in stock all their wants and needs.

The likes of the shopkeepers, such as Ivy Divers, who took over from her father in the early years of the 20th century, and later Mrs Berry, were central figures in parish life in the days when the JMT buses delivered the Evening Post and packaging meant a brown paper bag, whether it concealed biscuits or a bottle.

Bread was baked on site in a big bread oven, and delivered to customers by their own horse and cart. A high window could be opened to allow for the horse to be led inside and the cart loaded up. In the yard were the stables in which the horse would have been kept; the trough still remains.

An open water tank above the porch collected rain water, and this was used by the building’s occupants to store their water supply for domestic consumption and cleaning purposes.

A highly unusual feature is the privy (outside toilet); the seat has two holes in it to allow for double occupancy side by side, which must have been very

companionable! This was no water closet, of course, but the waste sank to the pit below, into which the horses’ waste from the stables adjacent also ran, this all flowed to a large cesspit in the courtyard.

“Walk past the original shutters and enter by the front door, you will hear the shop bell and will see that the original shelving has remained

Close by was a hand pump (still in place in the courtyard) which would be used to pump the waste straight on to a cart and then removed for use on the fields; hopefully this was not the same cart on which supplies were delivered to customers.

Finally, there is the small greenhouse, with the original grape vine still growing inside it.

Upstairs were the living quarters; reached by an original mahogany tourelle staircase. The walls of the hallway were painstakingly restored in 2004 to bring them back to their original condition. Upstairs you will find original sash windows, comfortable window seats, a marble fireplace and many other original features.

Alexandra House’s life as an antiques emporium continued for 30 years. More recently it has been transformed into The Trading Point, an inspiring, lifestyle boutique run by Denise Nicholls and Salima Frigot, who both have an amazing eye for beauty and quality. With areas dedicated to showcasing ranges of eco-friendly artisan products, and providing a space for artists and artisans to display and sell their Genuine Jersey products. They have carefully selected their ranges to sit with the artefacts that adorn the upper shelves.

Truly, Alexandra House is haunted — not by ghosts, but by the still visible signs of a bygone age of rural country stores that served the local parish community. When one visits this ‘museum’ you step into a bygone era of traditional Jersey life and a fine example of one man’s passion for restoration, history and preservation for future generations.



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Plots and plans

Spring blossoms came and went and how riotous they were in their intensity and beauty. Now we are in the thick of summer lushness, with all its colourful glory and potential. Juanita Shield-Laignel explores...

In the last issue I pleaded the case for being as adventurous as humanly possible in even the smallest of spaces, discussing permaculture, food forests and tiny house living. This time I aim to share some of the triumphs and tribulations in my own small gardens.

Having a mere 20ft x 40ft to the rear of the house and a paltry 10ft x 10ft to the front, I've had to be very creative over the years. Every inch of the modest border in the front garden is covered in roses, including a Gertrude Jekyll and its overwhelmingly beautiful scent (being my favourite) a pretty, extremely nurtured, old fuchsia planted by my father-in-law many years ago, a dwarf buddleia sporting a rather rich shade of deep pink, a bright red hollyhock and lush ferns for verdant underplanting – all crammed into a border no bigger than 2ft by 5ft.

To accessorise the tiny border, I started to collect pots but having a rather tall, rescued Greyhound called Duke, who has a penchant for peeing on pots, my husband came up with the innovative and brilliant idea of benches to display my treasures. The woodwork shop at Acorn was my first choice – dropping in a rudimentary drawing and measurements resulted in the most perfectly made tables I could have hoped for. Two benches now flank the east wall and hold an array of pots filled with Canas, herbs, Osteospermums, Pelargoniums and a whole host of other plants that bring me joy.

Having not one but two rescued Greyhounds, (one that likes to pee on pots and one that likes to dig), the back garden has also had to earn its keep in unusual ways. Before dogs, gravel pathways and pretty flower beds was the order of the day, but post dogs I was at a loss for a while so jumped on the rewilding band-wagon and I'm so very pleased I did.

Allowing the garden to do its own thing for a few years has thrown up all sorts of interesting, hitherto unnoticed, gems. A pink honeysuckle I thought long dead had inserted itself into the depths of a beauty bush and revealed its heady perfumed blooms in great abundance during the second summer of rewilding. Spanish bluebells pushed themselves up through trampled soil the first spring and lots of self-seeded saplings began to appear. It has been a great adventure.

Woven fence made with pollarded sycamore branches



“ Before dogs, gravel pathways and pretty flower beds was the order of the day, but post dogs I was at a loss for a while so jumped on the rewilding bandwagon and I’m so very pleased I did

Ready to start planting proper again this year, and based on the success of the benches in the front garden, I decided to build raised beds and am experimenting with different styles including using woven pollarded branches.

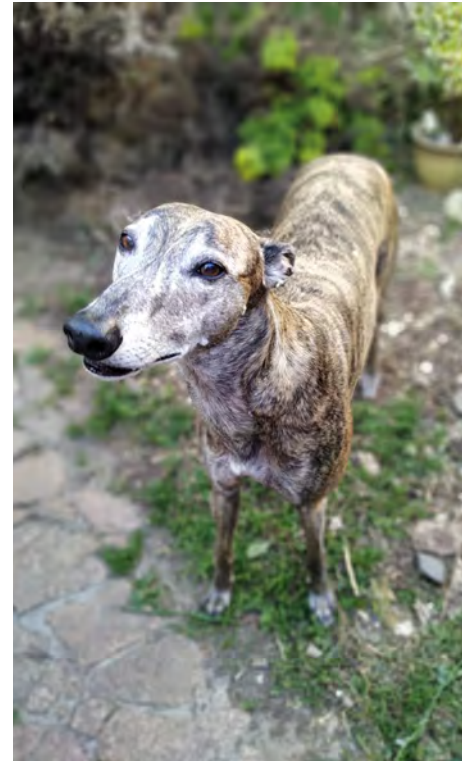
Talking of trees, there are seven in total in the back garden, including a very old pear tree which sits on ground once belonging to the Howard Davis Park orchard.

Rather a lot for a small space, but each of them has a story and adds to the overall wild aesthetic I love. The birds, bees and butterflies all love it too. We’ve even, over the years, been blessed with a bird of prey or two stopping by and taking refuge in what must appear to be an oasis.

Sparrows, blackbirds, robins, wood pigeons, magpies and even a little wren visit me regularly and often when I’m sitting in the arbour under the pear tree. It is too high to harvest so ripening fruit falls and brings in painted ladies and red admirals all gorging on the soft sweet fruit. I’ve also made room for a compost bin for green waste and vegetable peelings, and it produces a batch of beautiful loam every other year.

The dogs love the wildness and having let it rewild I can afford to not be too precious about digging and wee-wees etc. It’s my own little patch of country on the outskirts of town and I feel so blessed to have it.

Happy planting.



I didn't do it, honest!

Pots along the garden wall



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The flowers that bloom...

The Eric Young Orchid Foundation has a new curator, Greg Griffis. Gary Grimshaw visited him and discovered a quietly extraordinary world taking shape in Jersey's horticultural heartland



There are places that stop you in your tracks. The Eric Young Orchid Foundation is one of them — a hushed, luminous world of extraordinary blooms, tucked away in an island better known for its beaches and tax advantages than its contribution to global horticulture. Step inside, and the outside world falls away entirely.



Greg Griffis, the Foundation's new curator, has spent his first year learning the rhythms of this remarkable place. Thoughtful and unhurried in his manner, he is the kind of person who listens as well as he leads — quick to acknowledge the expertise of the team around him, just as quick to articulate a clear and considered vision for what comes next.

That vision begins, naturally, with the orchids themselves. A sweeping three-month overhaul of the display space — partly funded by a government grant — has resulted in something truly beautiful: a naturalistic arrangement of orchids and foliage that shifts and evolves with the seasons. Clean gravel underfoot, lush planting above, a sense of discovery at every turn. The result feels less like a collection and more like another world entirely.

Beyond the glasshouse walls, Greg is equally intent on sharing the Foundation's extraordinary plants with a wider audience. This year, around 400 orchids will make the journey to the Great Pavilion at Chelsea Flower Show — a homecoming of sorts, the Foundation having exhibited there every four years for four decades. This Chelsea, however, carries particular weight.

The stand has been designed by John Valin, a 38-year stalwart of the Foundation, and with 2026 marking both the Foundation's 40th anniversary and John's final Chelsea before retirement, the occasion has taken on a certain poignancy. The display itself is typically considered: layered, vertical, alive with clusters of bold, harmonious blooms. Orchids mounted on epiphyte trees draw the eye upward — height, Greg explains, has always been integral to the Foundation's aesthetic.

Education runs as a quiet thread through everything Greg hopes to achieve. His first degree was in music education, and the conviction that knowledge — freely given — can genuinely change lives has never left him. Primary school programmes are already up and running, and his ambition is simple and resolute: all events and outreach in the Island will remain free, always.

There are plans, too, to open the Foundation's doors more widely — hosting events, welcoming the community and, crucially, reopening through the winter months. 'When it is cold and dark and dreary and rainy in Jersey,' Greg says, with a quiet smile, 'we have a warm, sunny, colourful space that people could come to. It's quite a hidden gem.'

“To spend time at the Eric Young Foundation is to understand, gradually, what makes it so special. It is not simply the orchids — though they are breathtaking. It is the sense of care, the continuity, the quiet belief that beauty and knowledge, shared generously, matter

He is not wrong. Remarkably, more visitors arrive from France, Germany and the UK than from the Island itself — something Greg is gently but purposefully working to change.

The collection’s ambitions extend far beyond Jersey’s shores. Past exhibitions in Japan, Canada and Malaysia speak to a long tradition of international reach, continued now with plans to exhibit in Taiwan, Ecuador and Peru. Japan looms large on the horizon — the country hosts the World Orchid Conference in 2029, a date the Foundation is already quietly preparing for.

The numbers alone are staggering. The Foundation has created over 2,500 original orchid hybrids; its collection runs to some 50,000 plants across approximately 5,000 distinct hybrid species.

John Valin’s meticulous records — documenting every hybrid the Foundation has ever produced — have proved transformative, allowing the team to let data guide their hybridisation decisions rather than leave years to chance. These are slow plants, after all. From seed to flower can take five to seven years; every decision counts.

To spend time at the Eric Young Foundation is to understand, gradually, what makes it so special. It is not simply the orchids — though they are breathtaking. It is the sense of care, the continuity, the quiet belief that beauty and knowledge, shared generously, matter.

Under Greg’s stewardship, that belief feels very much alive.





Photography inspired by nature

A magazine should always be as much pictorial as it is 'wordy' and much of the success of RURAL magazine over the years has been the photographs taken of Jersey rural life and rural landscapes by our photographic editor, Gary Grimshaw.

Throughout the year, we are featuring four pictures from him, one in each of our quarterly editions, that show the Island and Island life in the four seasons.

For this Summer edition, we present this view of Le Mont de Ste Marie, the hill on the St Mary side of Grève de Lecq.

To view a full range of Gary's pictures, see his website at www.photoreportage.co.uk, or contact him at contact@photoreportage.co.uk



Looking back,
looking forward

**Celebrating 90 years
of the National Trust
for Jersey, by the trust's
chief executive officer,
Alan Le Maistre**



Alan Le Maistre

This year marks a remarkable milestone for the National Trust for Jersey as we celebrate 90 years of caring for the natural beauty, rich wildlife and historic places that make our Island so special.

Founded in 1936, the Trust began with a small group of passionate Islanders who came together to protect a wooded ctil in Valle des Vaux and make a stand against the uncontrolled development threatening Jersey's countryside and coastline. From those modest beginnings, the Trust has grown into one of the Island's leading heritage and environmental organisations, shaped by generations of people who believe Jersey's unique character should be safeguarded for the benefit of all.

Over the past nine decades, the Trust has played an important role in safeguarding some of Jersey's most cherished places. From standing together with Islanders during pivotal campaigns such as the 'Line in the Sand', to protecting important historic sites including Le Moulin de Qutivel, 16 New Street and Hamptonne, the Trust has acted as both a guardian and advocate on behalf of the Island and its people.

Alongside this, its work has helped conserve some of Jersey's rarest wildlife habitats, including St Ouen's Pond and its surrounding wetlands, while improving public access to wooded valleys and coastal landscapes.

This summer, we are celebrating our anniversary with a series of events designed to bring the community together and reflect on our shared connection to Jersey's heritage and environment.



Sunset Concerts

Conrad Evans, Hedgerow & Tree Officer
planting trees at The Elms

Celebrations begin with our popular Sunset Concerts on 19th and 20th June. Visitors to Howard Davis Park will be able to enjoy a floral display featuring the Trust's iconic elm leaf emblem. At The Elms in St Mary, 90 trees have been planted to mark the occasion, alongside hundreds more planted across the Island as a lasting investment in Jersey's natural landscape.

A highlight will be our Summer Fête on Saturday 1 August at the former Seaside Café at Grève de Lecq. Inspired by a traditional 1930s seaside celebration, the free event will feature music, vintage games, local stalls, food, drink and beach activities for all ages. The event will also see the launch of our 90 Faces exhibition, created by local photographer Ollie Jones and supported by the CI Coop Community Impact Fund. Bringing together Islanders aged 0 to 90 in a collage forming the Trust's elm leaf emblem, the project reflects the breadth of continued support from the community.

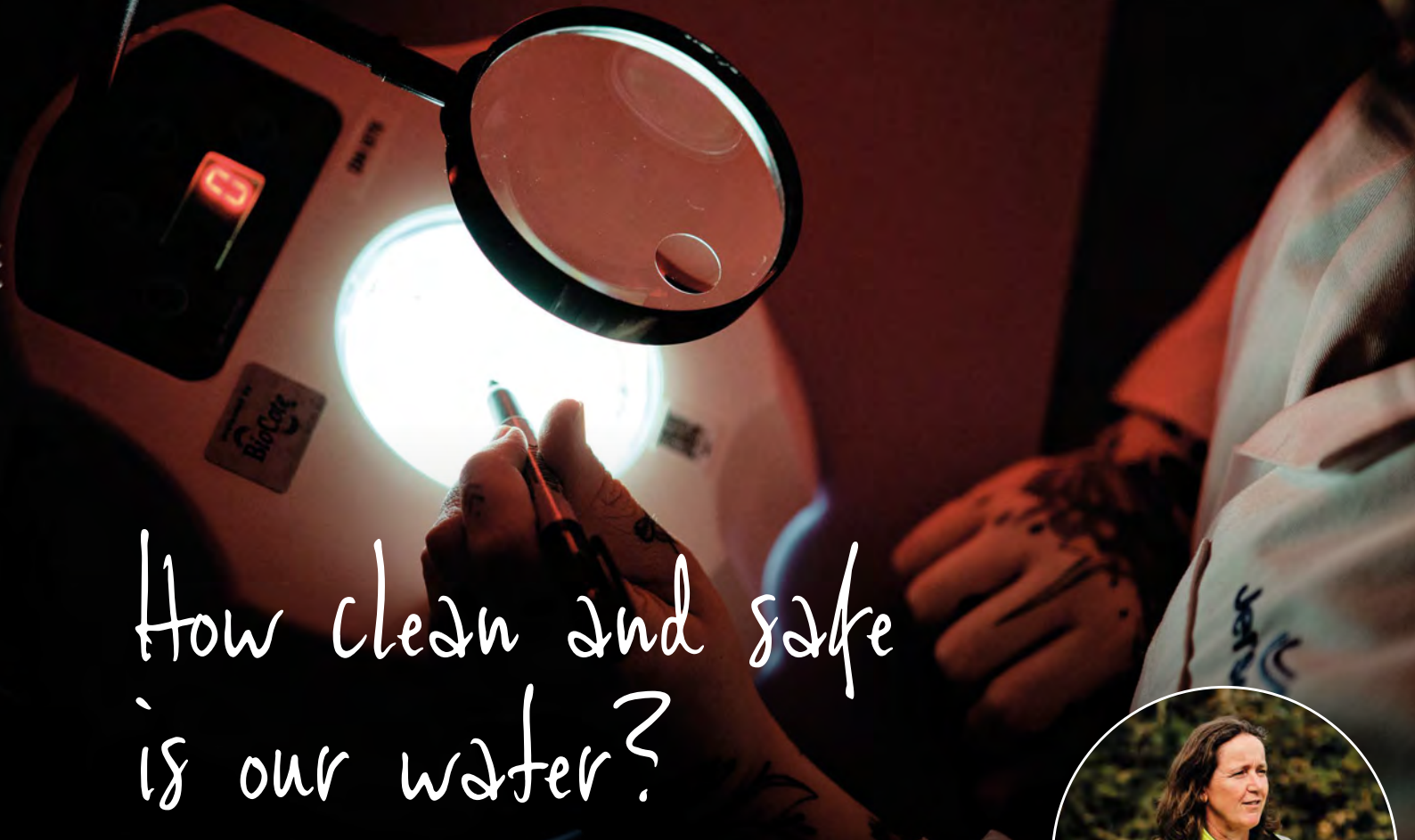
“ We are celebrating our anniversary with a series of events designed to bring the community together and reflect on our shared connection to Jersey's heritage and environment

While this anniversary is a moment to reflect, it is equally an opportunity to look ahead. As Jersey continues to evolve, so too must the Trust.

Recently, we have invested in our team, developed a new strategy and progressed important conservation and capital projects, including increased investment in our natural sites and developing our plans for the Seaside Café at Grève de Lecq, which we look forward to sharing with the public later this year.

At the heart of everything we do are our members, volunteers, supporters and staff. We are deeply grateful for your support over these past 90 years, and to everyone who has played a part, whether through the Trust or through your own endeavours, in helping ensure Jersey remains special, wild and beautiful for generations to come. We look forward to celebrating with you.

For more information about events or how to get involved, please visit nationaltrust.je or call 01534 483193.



How clean and safe is our water?

And what about PFAS? Jeanette Sheldon, head of water quality at Jersey Water, explained to Alasdair Crosby about how the utility company safeguards supply and quality



Jeanette Sheldon

Weather patterns are becoming increasingly unpredictable, according to Jeanette Sheldon, head of water quality at Jersey Water, and it is making planning essential.

It's certainly been a funny old year so far. A saturated winter has left soils heavy and difficult to work, followed by an unusually dry spring, with April conditions more typical of midsummer. Are these extremes manageable for Jersey Water?

'We manage water supplies year-round,' Jeanette said, 'so we constantly monitor reservoir levels, rainfall, abstraction and demand. During dry periods, particularly early ones like this spring, we try to help farmers with irrigation where possible, but our priority is always to protect the public supply.'

'Our job is to look beyond the immediate weeks ahead and ensure there's enough water to carry the Island through summer into winter, when we expect reservoirs to refill.'

'Water quantity and quality are closely linked. Managing supply effectively allows us to maintain consistent treatment standards, even in challenging conditions. This year has already underlined how finely balanced Jersey's water supply can be for farmers and growers. The switch in the weather was abrupt: soil moisture dropped quickly, and irrigation demand rose early.'

Will there be enough water supply to last the summer?

'Behind the scenes, Jersey Water has been carefully managing that challenge, supporting agriculture where possible with irrigation, while primarily making sure there's enough water for Islanders.'

What about managing and monitoring the quality of the water supply?

'Water quality starts long before it reaches your tap,' Jeanette said. 'It's managed continuously, from reservoir catchments through treatment, storage and distribution, with testing at every stage.'

Each year, we carry out around 60,000 tests, monitoring bacteria, minerals, metals, pesticides and chemicals. We routinely test for approximately 100 chemicals and 450 pesticides. Most are not detected, but they remain part of our testing regime so we can identify any issues early.

'Our new purpose-built laboratory at Rue des Près has significantly strengthened our ability to analyse samples quickly, run sophisticated tests and track trends across thousands of results.'

'Drinking water standards are extremely strict and apply across tens of thousands of individual results each year. Over the past decade, we've achieved 100 percent compliance twice with drinking water standards, which is something very few water companies can claim.'

'That level of compliance should give Islanders confidence in their drinking water.'

Jeanette added that protecting water quality was a responsibility shared with the farming community and government through the Action for Cleaner Water group, which addressed pressures affecting reservoir catchments. The focus has been on practical measures such as reducing nitrates, improving slurry management and minimising pesticide runoff.

‘These areas have the most direct impact on water quality. Initiatives like this, alongside events such as the annual farming conference we sponsor, help promote best practice across the Island.’

Which brought the conversation seamlessly to the concerning and much publicised issue of PFAS — leaving it to readers to inquire on Google what the initials stand for — so, first of all, Jeanette was asked exactly what are PFAS? And why is water a focus?

‘PFAS are man-made chemicals used in products like non-stick cookware, waterproof fabrics and firefighting foams. Because they don’t break down easily, they are now found in the environment, including soil, air and water.

‘We detect trace levels in Island streams and treated water, but these are well within EU and UK safety limits. Most of the concern in Jersey relates to historic contamination from firefighting foams at the Airport, which has affected some private boreholes. This is separate from the mains water supply.

‘Globally, most PFAS exposure (around 80percent) comes from food with about 20 percent from drinking water. International experts have confirmed that overall intake for Islanders is below recommended safe limits, which should be reassuring for the public.

‘Water is a focus worldwide because it is one of the most manageable ways to reduce overall exposure to these chemicals, even when levels are already low.’

So, what are PFAS levels in our drinking water? Should we be concerned?

‘Levels in mains water are very low and not considered a concern by international experts. We’ve been monitoring PFAS since 1999 and current levels are around 70 percent better than EU standards. Encouragingly, those levels are gradually declining, and we’re working to reduce them further, in preparation for future regulations. This is about safeguarding our water supply for the long term, rather than responding to any current risk.’

“ That level of compliance should give Islanders confidence in their drinking water

What about people on private water supplies?

‘Private boreholes and wells come with different responsibilities. Testing and maintenance sit with the owner, and risks can vary depending on location. Experts recommend including PFAS testing, alongside standard checks for bacteria, nitrates and other contaminants. We’re always available to provide advice and testing if people have concerns about their water.’

Asked why not every property was connected to mains water, Jeanette said that Jersey Water would like nothing more than to do that. Each year the network was extended wherever it was practical and affordable.

Currently, around 2,000 properties are unconnected, many in remote locations. Connecting all of them would require significant infrastructure, estimated at around £40 million. That has to be balanced against affordability for all the Island’s customers and Jersey Water’s other investment priorities. But they were always looking for opportunities to connect more properties.



Is it necessary for Islanders to filter tap water at home?

‘No, not from a safety perspective. The water we supply is already filtered before it reaches your tap. Some people choose to filter for taste, for example, to reduce chlorine, but that’s a personal preference.

‘A simple alternative is to keep your tap water in the fridge but just make sure you use it within 24 hours. It’s also a good idea to run your taps after time away from your property, to clear any stagnant water sitting in your pipes.

Jeanette has more than 30 years’ experience in the water supply sector, and so can bring perspective and pragmatism to a matter that affects everybody living in the Island. Asked what reassurance she could give RURAL readers about their water, she replied: ‘Jersey has something many places around the world do not: a reliable supply of clean, good quality drinking water. Our responsibility is to manage supplies carefully and protect water quality every day.

‘If people can focus on their lives and livelihoods without worrying about their water, then we’re doing our job properly.’

Learning through play



Society, without children, has a limited shelf life: it might be neat and tidy, but at what cost? By ‘The Play Collaborative’, Emily Jennings, who designed the St Martin’s Green Play Community

Some say that play is the business of childhood, and the most important thing adults can facilitate children to do. From birth children interact through play, their first smile to batting toys away; before they can even utter a word, play is communication and connection.

Children learn vital lessons through play: who they are, how to be with others and respond to their environment. St Martin’s Green embodies this beautifully, welcoming a multi-generational community to partake in varied activities, from pétanque to play and dog-walk to ‘sip n snack’.

In the wilder western part of St Martin’s Green, felled tree trunks can be found arranged in a circle, enticing playful engagement for all ages. Once-living bark to lean up against, reminds us of the eternal bond between man and nature.

“ Felled tree trunks can be found arranged in a circle, enticing playful engagement for all ages

While children crave novelty to train their developing brains, trees have a timeless quality, remaining part of nature’s life cycle as they decompose, each with a unique story worth sharing in our local community space.

An endless play-log loop to jump around beckons for more movement, vital for children’s bodies that feed off repetitive physical stimulation to grow and learn. With varying heights and distances between the carefully placed logs, catering to constantly growing bodies, recurring visits ensure that practice really does make perfect.

Tree-play really is the most versatile, cost-effective, inclusive and accessible play any community can facilitate, providing vital connection to the natural world, and giving children a stable context in their environment.



Alongside the man-made arrangement of raw tree sections, sits a wonderful example of human engineering for playful social engagement. A timber and rope group-swing teaches the core principles of physics as well as collaborative play: all ages can move together, enjoying the thrill of pendulum movement.

“ We don’t stop playing because we grow old, we grow old because we stop playing

Humans are primarily social beings and training our young early is vital preparation for life: considerate co-operative children are the best foundation for a flourishing society. However, without opportunities to practice co-operative social play, how can children become productive contributors to their community?

The generous size of this ‘Viking swing’, with its large swinging arc, also provides vital opportunity to overcome challenges and build essential resilience. Children that grow without overcoming challenges don’t grow resilience...it is only by graduating through risk, not by bypassing it, that children are best prepared for the real-life challenges they will face as adults.



Guard-railed playgrounds have a dual purpose: to give children space to play safely away from surrounding hazards and to give care givers a break from intense surveillance of their young. The St Martin’s Green Playground ticks many sensory play boxes with its combination of nature’s grassy ‘mountains’, various swings for all ages and abilities, a large net see-saw, a spinning cup, a musical metallophone, red squirrel and dragonfly wooden springies, a log-cabin to sit in and clamber over, and a multi-access climbing frame with monkey bars, fire-man’s pole and slides.

Fenced play-spaces crucially provide safe child-sized environments, giving children learning opportunities with gradually increasing managed risk exposure, until they emerge empowered connected innovators.

Although ‘community’ might seem like an elusive ethereal concept, it requires real-life physical spaces for people to gather: creating spaces that are conducive to social cohesion is foundational.

How much does the space incline people towards one another? Do the play items encourage social connection and require cooperation? It’s often the small daily human interactions that contribute to a sense of community... and there’s nothing like children befriending those they don’t yet know asking: ‘Will you play with me?’

This is a welcome reminder to accompanying adults who might have forgotten how to do the same: ‘We don’t stop playing because we grow old, we grow old because we stop playing,’ (George Bernard Shaw).

So go jump on that seesaw, sit in that swing, run down that hill and reconnect with your inner child to connect more deeply with others - this is how community takes root and grows into something that we can all flourish in.



Sailor Justin takes a bow



Justin Horton tells Kieran Grimshaw about the joys and benefits of learning to sail



At just 12 years old Justin set sail on his maritime journey at St Catherine's Sailing Club and very soon his parents bought him a Mirror dinghy. From his home at Rozel, he regularly cycled to meet friends and take to the water. The camaraderie was a key element.

'Before long I was going on my own and rigging up the boat. Being involved in the club is a great safety net,' Justin said. Having a famous golfing father (Tommy Horton) Justin soon learnt some of the basic elements in competitive sport.

'My father taught me that it pays to be systematic and prepared, he was always very professional in whatever he did.'

Making friends on the water and meeting fellow sailors is as important as the sailing, according to Justin. The travel element has also been beneficial, taking him to places he wouldn't have planned to go to compete on the water. For a while he switched to a single board. 'With windsurfing there's a lone side where you're just testing yourself, but the social side has been great too. The racing part has always been in the middle, that's where we meet, get on with people and test ourselves.'

St Catherine's Bay is one of Justin's favourite places to sail, where conditions for learning are ideal and the stunning views across to the French coast help make sailing an even more enjoyable experience.

The merits of the sport are numerous, from fostering resilience and teamwork to improving people's confidence and problem solving, all invaluable skills for youngsters.

'The benefits to mental health are unbelievable and very underestimated,' Justin said. 'I go to work on a Monday on a high, sometimes having done competitive or non-competitive sport and that will get you through the week. There's something magical about that. Over the weekend it tends to carry you through all the lows.'

Regular sailing also has some fitness benefits as crew build up their strength, endurance and agility. 'I know sailing will actually be quite physical, even just steering from the back of boat as it's constantly heeling,' Justin remarked. 'You can be on your tip toes balancing and it chucks you around a lot, especially the small boats we sail. You can even have the bruises to prove it.'

As well as local racing, Justin competed as a member of the windsurfing team in both the Isle of White in 2009 and the Aland Island Games in 2011, where his team won a silver medal.

“The benefits to mental health are unbelievable and very underestimated

The highlight of his offshore racing came in 2005 when he won his multi-hull category in the inter-island race on his catamaran Steady Eddie. He modestly stated it was just a day trip, but Justin’s competitive spirit has recently seen him do well in his quarter tonner, a Farr 727.

Top of the league locally, Justin admitted they’d be a lot lower ranked in offshore racing. Undeterred by this, his team plan to enter some big quarter tonner races in the UK in 2027.

‘It’s quite a cult boat, nearly 50 years old, so not the fastest, but I’m proud to be sailing it.’

For anyone feeling inspired to learn to sail, whether to get out on the water or for the sheer exhilaration of racing, they can start as young as eight years old. For pre-summer, the club offers learn-to-sail courses on Wednesday and Thursday evenings for children up to teenagers.

As youngsters progress, they’re encouraged to race and get involved in the club. With its friendly atmosphere and inexpensive fees, annual membership is around £100, this seems the ideal place to learn new skills and make friends.

On club days members can borrow any of the loan boats for free if they don’t want to race. For more hardy souls, winter training is also offered, although not for beginners.

‘Launching is much trickier,’ Justin said ‘and the water is much colder, which could put people off.’



Apart from the website, information is available to anyone interested on the club notice board or at the club’s summer open day.

Website: www.scsc.org.je

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Harnessing the power of physiotherapy



Fourteen-year-old Hannah Foley had a vague notion that she wanted to work with horses. When healer counsellor Margrit Coates helped her pony, Rory, and suggested she become a chartered physiotherapist, that notion took flight. By Ruth Le Cocq

Hannah Foley is one of only 400 Association of Chartered Physiotherapists in Animal Therapy in the world, having completed a BSc in human physiotherapy and an MSc in veterinary physiotherapy in the UK.

She set up her own business in the New Forest and, after many years working for the NHS, recently returned to Jersey.

‘I always had a dream of working between Jersey and the New Forest and now that dream is here,’ said Hannah.

Rory, her beloved pony, travelled to university with her and many of his horse friends became her first UK clients.

‘Rory was the strong link and so many people knew me through him. I set up clinics at his yard and, when he died aged 29 in 2022, I converted his stable into a clinic room for horses, dogs and riders.’

His death heralded a new chapter in Hannah’s life and she became very focused on work.

‘Although I always hoped to have another horse, I had had Rory for 18 years so those were big hooves to fill.’

It was during a trip home that Hannah was introduced to a new client, an Andalusian horse called Encantador (Enzo) and she bought him while rehabilitating him.

‘Enzo is an expressive, majestic and sensitive horse who needs patience, empathy and understanding. The journey already has been exceedingly rewarding and his confidence grows daily.’

Since Hannah’s return, she has emphasised the importance of each horse being surrounded by a team of accredited professionals.

‘To help horses to be as comfortable as possible, it’s important to work as part of a team and I liaise regularly with vets, farriers, saddlers, bridle/bit fitters, instructors and dentists. We are all problem solvers with the same goal to enhance equine comfort and wellbeing,’ she said.

Hannah explained that physiotherapy is an essential addition to medical and surgical treatment as well as routine care. She added that horses are not designed to be ridden and she sees her role as guiding owners to optimise equine suppleness, stability and comfort.

‘Physiotherapy promotes musculoskeletal comfort, wellbeing and enhances performance,’ she said. ‘Horses can’t talk directly to us and it’s our job to protect them and to listen. A dog can bark in pain or yelp but horses, most often, suffer in silence because they are prey animals.’

‘It’s our job, as professionals and owners, to listen and observe the horse’s subtle signs because, as prey animals, they hide their pain so you really have to be a detective, listening and looking for the possible pain signs.’

Hannah has been instrumental in working with different UK professionals in Jersey as well as promoting those already based in the Island. She and fellow UK ACPAT chartered physiotherapist Holly Stuart held their first rider biomechanics demonstration and clinic recently.

Hannah’s long-term goal is to find a location to set up a rehabilitation yard and clinic to enhance multidisciplinary team working.

‘There are so many opportunities in Jersey and I am grateful for the support from professionals, colleagues and clients on my return here. I feel fortunate to have grown up in the Island and it is lovely to give back to the equine community. Jersey may be small but we adapt our rehab programmes and we have the sea for hydrotherapy. Also, the vets are excellent and they refer to Liphook Equine Hospital for further investigations when needed.’

In recent times, the maltreatment of competition horses worldwide has also ignited a passion in Hannah to promote the importance of adopting a holistic approach for equine welfare, wellbeing and comfort.

‘My work is rewarding and there are instant changes,’ said Hannah. ‘Muscle spasm on a horse is so visible compared to a human – they can feel a fly and twitch their muscles automatically which we can’t. After I’ve treated them, their muscles are smooth and they have increased joint mobility enhancing their movement. They can lift and move better and, as sentient beings, they are so grateful – they will nuzzle me or deep breathe – and I am grateful I get to work with such kind beings every day.’

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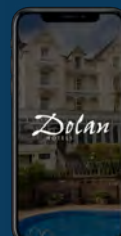
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'Pet-Nups' Barking up the right tree?

If a couple break up, what happens to the pet? Especially if there are no children and the pet is their 'fur baby'?

By Peter Blandin of Le Gallais and Luce

A common choice for modern married or even cohabiting couples is to have a pet instead of having children. Fur babies, as they can be referred to, are becoming increasingly common. However, should a couple divorce or separate, this can give rise to disputes as to what can happen to a pet. Disagreements can sometimes become very heated.

How can any such disagreements be resolved? Can these be avoided?

The Law

In Jersey, pets are currently treated as belongings. There is no legislation and limited legal case law for how disputes surrounding pets can be decided. Disagreements on this, however, can lead to arguments, hostilities and could even derail wider financial agreements.

Previously, the strict legal position has been to look at how a pet is legally owned in terms of purchase and any associated paperwork. For unmarried couples who are not captured by any family law provisions, this is usually a starting point.

However, for married couples the Court may be willing to consider other factors in determining how arrangements for family pets may be resolved upon divorce. In the UK the Courts have, over time, adopted an approach of weighing legal ownership against who has assumed the practical care-giving role for an animal (in terms of feeding, walking, vet trips etc.). This approach has since been cited as foundational in disputes over pets in divorce and has provided an anchor for courts to determine pet ownership by reference to patterns of care and ongoing responsibility, rather than pure legal title.



Peter Blandin Jersey Solicitor

In 2024 the English Court adopted this approach in a case, *FI v DO*, where the husband's claim to a family dog was seen as litigation-driven. He had also been seen to cause the dog harm when forcibly removing it from the wife. By contrast, the wife's evidence of the dog being a family pet appeared sound. The dog was therefore ordered to be transferred to the wife, where it would remain after divorce.

The Court can also consider wider factors which may influence its decision. In other jurisdictions, for example Australia, the law has even been changed to identify and list specific factors which the Court should take into account when considering pet ownership (noted as 'companion animals' under their Family Law Act 1975).

Other points that parties may wish to consider concerning animals include how much the pet may be worth – not just in terms of how much was paid for it but also if, for example, the pet was used for breeding – there is likely to be a significant difference in the value between a pet gerbil and a pedigree cat, dog or race horse.

Additionally, not only should the future cost of a pet be considered but it might be that if a pet is used for breeding this could have an impact on one party's income if they are a registered breeder and rely on the pet for this purpose. Every pet's situation is different and may need to be determined on the facts.

What does this all mean – the emergence of pet-nups

As a consequence, some couples are now choosing to enter into agreements surrounding their furry (or otherwise) friends. These agreements, or pet-nups, are akin to other agreements such as pre-nuptial or post-nuptial agreements in that they record what the parties intend to happen to a pet should they separate.

They are not legally binding, but can be persuasive should any disagreement over a pet result in a dispute, or become a factor for the Court to determine in a wider dispute, as they show a clear agreement/intent with respect to a pet. This can save time, cost and arguments should the worst happen and can provide clear guidance for couples as to what they want to happen with their pet upon separation. There is no limit as to what a pet-nup can contain – they can encompass anything that couples consider they may like to record arrangements for.

“ In Jersey, pets are currently treated as belongings

The future

There are indications of movement regarding the increased significance of pets and, as is being seen with other jurisdictions around the world, reforms to law to recognise animals as a different category of personal possession: living and feeling. Therefore, a pet-nup could be the way forward for couples wishing to ensure arrangements for their pets are in place should their relationship not go as hoped.

In Jersey, the Family Division of the Royal Court only recently published a judgment, *O v P*, on 15 May 2026 from February this year, where a pet was considered in a divorce and the *FI v DO* case was cited. In deciding the dispute surrounding the family dog the Court appeared to consider a welfare-based approach as is being discussed in other jurisdictions.

If you want to discuss a pet-nup, or any kind of wider pre-nuptial or post-nuptial agreement, our expert team can help with all areas of family law and will be able to assist you. Call us on 01534 760760 or email family@lgl.je



Kieranne Grimshaw spoke to the JSPCA's chief executive officer, Pam Aubert, who explained how legacies can make a considerable difference to the charity's vital work

Animal lovers in the Island might find it impossible to imagine having no Animal Shelter to care for Jersey's sick and injured animals. Without the generous legacy of Frances Wilson back in 1868, both domestic pets and wildlife could have ended up having nobody to care for them.

As a charity, the JSPCA can never forecast how much it might receive in legacies and donations. 'Legacies are a great way for us to build reserves and cover overheads,' Pam said. 'But we can't take them for granted as there's no way of predicting when we will receive them; we have to think of them as a nice to have extra.'

Most businesses run successfully by forecasting their budgets, but over the years the charity's legacies have fluctuated - in 2020 these made up around 11 percent of the annual turnover, but in 2025 they had decreased to seven percent.

Over the years it has become increasingly difficult to plan for specific projects and much needed renovations and upgrades. Maintaining employee wages was another potential concern, resulting in a very challenging time for the Animal Shelter.

Fortunately, two large donations helped the shelter get back on track and carried it through most of 2025 and the charity was able to continue delivering its service and, most importantly, pay its employees.

“Over the years it has become increasingly difficult to plan for specific projects and much needed renovations and upgrades. Maintaining employee wages was another potential concern, resulting in a very challenging time for the Animal Shelter

‘Our biggest overhead as a charity is its people – they’re your biggest asset as well as your biggest cost.’ Pam said. ‘So, for the charity to be able to do its job, we need to know where the money is coming from; by at least introducing a legacy campaign, we can start getting people to think about leaving gifts in their wills.’

Every penny counts, but large gifts make a big difference. With the combined generous donations, important structural works could begin. ‘We were now able to start modernising facilities, by improving and updating them and increasing the scope for the animal welfare that we provide here.’

With continuous running costs, more modest legacies are equally gratefully received. As a registered Jersey charity, certain obligations must be fulfilled; it must go through the States vet, both for the wildlife licence and the shelter, and legacies help cover these expenses along with other vital overheads.

‘Our services are a bit like a pendulum.’ Pam explained. ‘We can have lots of animals in at any one time and be quite short staffed. Then we have animals being rehomed early and suddenly there are not too many call outs... and then we have too many people. It’s finding that balance, and legacies can help with that by providing a safety net.’

Whether people wish to leave an unrestricted gift, whereby the charity can choose where funds are most needed, or would prefer to leave an immovable gift like a house, or other bequests such as jewellery or artwork, all donations will have a long-lasting impact on the charity’s work.

Legacies are also very cost effective. ‘Compared with events, which take huge amounts of resources and time to plan and deliver, leaving a gift in your will is a wonderful legacy that doesn’t cost the charity anything.’

The generosity of Islanders has been recognised in various ways. ‘We have around the site different plaques in recognition of donors and we would love to recognise more of them. But when people donate, it is obviously their preference with regard to recognition.’

For almost 160 years Islanders have helped continue Frances Wilson’s lifelong dedication to animal welfare. Pam said: ‘When you think of her family, how proud must they be.’



Pam Aubert

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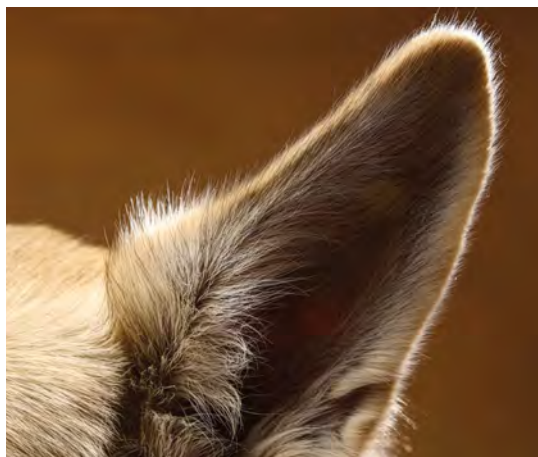
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Sound advice on protecting your dog's hearing



Clinical animal behaviourist Becka Whitehead delves into the structure of a dog's ears and how their sense of hearing may impact their behaviour

A puppy's ear canals are closed until approximately 12 to 14 days of age; They rely on other senses, such as touch and scent, to navigate their environment. Good breeders will begin to habituate puppies to household sounds; those that miss out on this vital learning may be more sensitive to sounds throughout their lives. By day 20, a dog has developed its full hearing capacity.

To understand how sound may impact a dog's behaviour, it is useful to understand the anatomy and physiology of the dog's ear. The external part of the ears is called the pinnae. A dog's conformation may influence its hearing; for example, dogs such as the Podenco, a Spanish hunting dog, have erect ears, which allow for greater detection of sound and gathering vital information.

Although their ears support their fantastic sense of hearing, dogs with upward-facing, cylindrical-shaped ears may be more likely to develop sound sensitivities.

Conversely, dogs with floppy ears, such as Beagles, rely more on their sense of smell, and their folded ears may act as barriers to block sounds. Additionally, the risk of ear inflammation and infection is increased, which can result in narrowing of the ear canal and, therefore, hearing loss. Once sound waves enter the pinna, they are funnelled into the ear canals to reach the eardrum.

The eardrum vibrates, and these vibrations are amplified by tiny bones inside the middle ear called ossicles. The vibrations travel to the cochlea, a fluid-filled cavity containing tiny hairs that detect changes in pressure and convert the vibrations into electrical signals, which are sent to the brain. These parts work together to provide the dog with the sense of hearing.

It has been suggested that the dog has a hearing range between 40 and 60,000 Hz, which is far greater than that of humans, who are capable of detecting sounds between 20 and 20,000 Hz. A dog can, therefore, hear pitches of sound that are three times higher in frequency. It is also thought that dogs can hear at distances four times further than humans, which may explain why they sometimes react suddenly to something of which we are not aware.

A large part of my caseload involves working with dogs which have developed sensitivities to sounds such as fireworks, thunder or household machinery. High-pitched sounds that we are unable to hear may cause pain to the dog's ear and can trigger the fight or flight response. Additionally, bangs or pops can startle dogs, which can result in tension of the muscles and joints; rigidity can exacerbate discomfort, particularly in dogs with underlying pain conditions. This highlights the importance of a veterinary assessment for dogs who have developed sudden sound sensitivities, since pain is a huge concern for quality of life.

Dogs can also create associations in response to sounds. If a motorbike backfires while a dog is crossing the road, they may become fearful and refuse to cross that road in future. Dogs with sound sensitivities can be supported, and individualised behavioural modification plans can be designed to include desensitisation and counter-conditioning training, although this type of training requires time and patience.

As well as sensitivities to sounds, hearing loss can result in behavioural change. As a dog ages, the tiny hairs inside the cochlea become damaged, structural changes to the eardrums or ossicles and degeneration of nerves may occur and can result in hearing loss. Dogs with hearing loss may not respond to previously well-known cues, they may sleep more, become more anxious, or may startle more easily. Sound sensitivities rarely resolve without professional support; dogs may also begin to generalise one noise to several other similar sounds.

Prevention is better than cure when it comes to sound sensitivities, and begins with the breeder, it is therefore, vital to pick one who understands and undertakes a habituation programme with your puppy. For those dogs which develop sensitivities to sound later in life, always seek the support of your veterinarian.

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A day out in Saint-Malo?

Not a long day out, sadly. Alasdair Crosby spoke to Chris Parker, the route director for DFDS Jersey



When Chris Parker, the DFDS route director in Jersey, learnt that his company wanted him to move to Jersey, the first question his wife asked him was: ‘Does that mean we can go to Saint-Malo on a day trip?’

‘We do want to see more connections with Saint-Malo,’ Chris said. ‘It is so close to Jersey, although admittedly it sometimes does not seem like that.’

It is nice to know of that intention, but there does not seem to be too much evidence of more or better connections at the moment — at least, that is the general perception of Islanders who regularly make the trip to Saint-Malo for shopping and pleasure, especially now that viable ‘day trips’ are far less convenient than formerly.

‘We are constrained by two things. The first is the availability of berths in Saint-Malo. There is only one berth now, and we are sharing that with Brittany Ferries, their ferries to Guernsey and also to Portsmouth.’

Why is there only one berth nowadays?

‘There used to be two, but the reason is that they are developing the port in Saint-Malo, and that is going to take several years. We don’t expect a second berth to be made available until the year 2030, which is not great.’

Indeed.

‘But to give a feel for what that means: on a normal Saturday there would be around eight or nine departures and arrivals during the course of the day. So, that is a lot of demand on one small berth, and that limits a little bit what our opportunities are, in terms of departure and arrival times.’

“**We have extended the period for which a day-trip price is valid: not just a day trip, but a 24-hour fare**”

There is another factor: Chris said that, of course, Jersey’s government wants to facilitate Islanders going to France and the UK, but they are very much looking at enhancing the visitor economy, i.e they want to encourage as many French visitors to Jersey as possible. That means the ferry has to start the day at Saint-Malo so the French visitors can have a nice long day in Jersey, gain an hour on the clock and spend money while they are in the Island.

‘So, with the best will in the world, we can’t get in to Jersey that early in order to turn back again to Saint-Malo. We are mostly looking at a departure time from Jersey of around 9.25am, which gets us into Saint-Malo for around 12.20pm, or slightly earlier. Then we are looking at a return of about 6.15pm, French time; that means an average of around five hours that a visitor can have in Saint-Malo; just about enough time to have a lunch, but not enough time to do much in the way of shopping.’

‘Nevertheless, there is one improvement that we are seeing for 2026 as compared to last year: in 2025 we had to take the second pick of all of those departure times, because by the time we were able to be given the tender to run services out Saint Malo, the port authorities had already assigned the times to all the other operators.’

‘This year, we have gone through that assignment process with Ports of Jersey and Brittany Ferries in round-table discussions. The net outcome of that is that we have pretty much doubled the number of days on which it is possible to spend at least five hours in Saint-Malo. Last year that amounted to 40 days; it is 96 days this year.’

He fully realised that the Saint-Malo day trip is a very well-known and popular product. There will be times when it is not possible to spend sufficient time in Saint-Malo, particularly in the winter, so they have -tried to be more flexible.

'So, we have extended the period for which a day-trip price is valid: not just a day trip, but a 24-hour fare. You can go to Saint-Malo on a Saturday morning and come back to Jersey on a Sunday morning, and still get the same price as if you were doing a day-trip.

'We are just trying to find ways of encouraging people to travel. Obviously, an overnight stay entails the cost of an hotel, but overall we are trying to be as flexible as possible.'

'That's where we are. Is it better than last year? Yes. Is it perfect? No. It's something that we could look at in the future. It depends a little bit on what does the Government wants out of this? Without wanting to delve into politics - and who knows what the next Government will want? - we do have some flexibility to make changes if we need to.'

Any chance of the boats going just a bit faster so as to cut down the journey time?

'The honest answer to that is we are restricted on how fast we can go, simply because if we went faster, there would still be a boat on the berth, blocking us from getting in. That is obviously an issue. But having talked to the technical teams, the likelihood of us going much faster is limited.

'For example, a trip from Saint-Malo a couple of weeks ago took one hour and 40 minutes, not the one hour and 15 minutes that it used to be. But if you look at crossing times across the maritime world, things have slowed down considerably since the 1980s and 1990s.'

Is that for environmental reasons?

'Yes, and because of cost. At the moment, this horrible spike in energy costs is not going to help any of us, but yes, from an environmental perspective, there's been more and more rigour applied to ferry operators to reduce emissions of CO² and sulphur. So it is a bit of a trade-off. I'd like to do a much faster crossing.

'When we have our new-built fast craft, it will have a modern configuration, probably be a hybrid vessel, powered by a mixture of electricity and conventional fuel, we'll probably be able to go faster without breaching environmental issues. So - jam tomorrow, I'm afraid! I'm aware of that, but that's what we are working towards.'

On the interesting subject of duty-free, Chris said that DFDS were talking to Ports of Jersey about a duty-free shop for car passengers at the Elizabeth Terminal.

'I think for a lot of people with a second home in Brittany, the idea of being able to stock up before leaving Jersey is very attractive. It is something we've done elsewhere.'

Chris said that DFDS was working very closely with Visit Jersey to try and encourage more visitors into the Island - and also working to attract Islanders to visit France. Next year will be the Year of the Normans: one thousand years since the establishment of the Duchy of Normandy, and everything that entailed for Jersey's future history.

In November this year there will be the sailing race from Saint-Malo to the Caribbean, with millions of people expected to visit the starting point. DFDS is sponsoring one of the class 40 yachts, sailed by Pamela Leach, an Irish sailor living in France. DFDS will have a stand in Saint-Malo, next to the boat, and will invite people to visit it.

To coincide with that, they will be running a competition with free tickets as prizes.

And he reverted to the theme of encouraging visitors to Jersey from France: 'We want to tell them that Jersey is open for visiting. Come and enjoy the English experience, buy some clothes at M&S and do Christmas shopping in the Island.

Our bookings for French visitors are already up by 80% - it took a dip last year, but it is coming back. We just want to keep encouraging them to come across.'

In this topsy-turvy new world order, is there likely to be a rise in the cost of fares?

'Not for passengers, only for freight. Hopefully it will be a short-lived spike - but that depends on what Donald Trump thinks he'll do next, and who knows what that will be?'

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A care option with staying power

Allowing elderly loved ones to continue enjoying the familiarity of life in their own home, rather than having to live in a care home.

By Carole Tilley, live-in manager at CI Home Care

In Jersey we pride ourselves on looking after our own. It's part of Island life. Neighbours check in on neighbours, families pull together when times are tough, and there's usually someone who knows someone who can help.

However, as our population ages and family life becomes busier and more spread out, caring for elderly loved ones at home is not always as straightforward as it once was.

For many families, the first thought is often a care home. Care homes play an important role and provide excellent support for many people, but what is sometimes overlooked is another option; one that allows people to remain exactly where most of them feel happiest, in their own home.

That option is live-in care

Live-in care means a trained professional carer lives in the client's home, providing personalised support throughout the day. This can include assistance with personal care, medication reminders, preparing meals, companionship, and help with everyday tasks, all while enabling someone to remain safe, comfortable and independent.

The greatest advantage is simple: life can continue much as it always has. Your loved one can wake up in their own bed, enjoy the view from their own window, sit in their favourite chair and follow the routines they've known for years. Friends and neighbours can still pop in, familiar surroundings remain unchanged, and even the family pet can stay close by, something that can be especially important in later years.

Daily life can also remain active and enjoyable. A live-in carer can accompany someone to the shops, help with groceries, take them out for coffee, enjoy a walk along the seafront, or visit familiar places around the Island. These small outings can make a huge difference, keeping people connected to their community and maintaining the independence that means so much to them.

Many families also value the cultural and language benefits that carers can bring. Some clients feel more comfortable speaking with a carer who shares their native language or understands their cultural background.

For others, it can simply be a pleasure to hear a familiar accent or exchange stories from different parts of the world. In a diverse community like Jersey, these connections can be surprisingly meaningful.

If you've ever tried persuading an elderly person to leave a home they love, you'll know it can sometimes feel about as successful as convincing a Jersey cow to move once it has firmly decided it's staying exactly where it is.

Live-in care also offers families something incredibly valuable: reassurance. Knowing that someone is there not only to help with practical needs, but also to provide companionship, conversation and a caring presence.

Loneliness can have a real impact on a person's wellbeing. Something as simple as sharing a cup of tea, having someone to talk to, or seeing a friendly face around the house can make an enormous difference to a person's quality of life. In fact, many people find that remaining in familiar surroundings, staying socially engaged and maintaining routines helps them stay healthier and well for longer.

“ **Live-in care also offers families something incredibly valuable: reassurance** ”

Of course, live-in care isn't only about those receiving support. It's also about the carers who provide it. Many travel to Jersey from the UK, France and sometimes even further afield, bringing with them experience, compassion and an incredible work ethic. They leave their own families behind to care for others, something we should never take for granted.

Care work may not always be glamorous. It requires patience, empathy and dedication. But it is also one of the most meaningful and rewarding professions there is. As our community continues to grow older, flexible and personalised care solutions will become increasingly important. Live-in care is one such solution, allowing people to remain where they feel safest and happiest surrounded by the memories and the life they've built. It also enables couples to continue living together in the home they may have shared for many years.

For most of us, getting older doesn't mean wanting to move somewhere new. It simply means needing a little extra help to stay exactly where we are.

For further information contact Carole: carole@cihomecare.com or phone 07797 734895.



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New art and literary competitions will be launched this autumn

Calling artists and authors who are inspired by the Island, its scenery, its history, its culture and its identity.

A new art competition, focused on the Island's rural landscape, and a literary competition, modelled on the famous Booker Prize, will be held this autumn – but there is only limited time, now, to enter.

The two competitions are being sponsored by BCR Law LLP, following an initiative by RURAL magazine. They are being hosted by the Art in the Frame Foundation at the Harbour Gallery Jersey.

The Arts Competition

This is being hosted by the Art in the Frame charity at The Harbour Gallery Jersey. Pat Robson BEM said: 'We are delighted to be working with Rural Magazine and sponsor BCR Law LLP on these two exciting projects in this, our 25th anniversary year.'

The focus of the arts competition is on artists with a strong connection to Jersey (not necessarily resident) and the work submitted should reflect Jersey's rural landscape, culture and identity. The works should be created in the 12 months preceding the competition.

There is no restriction on medium; painting, photography, mixed media, collage etc are all eligible. There are four categories:

- Landscape
- Seascape (including beachscapes)
- Rural Activity including animals/human activity
- A Judge's Discretionary Award to recognise standout work

There will be a prize of £300 awarded to the winner of each category, which is sponsored by BCR Law LLP.

Intending competitors should inform The Harbour Gallery Jersey as soon as possible by e-mail of their intention to exhibit. They will be contacted by the Gallery for further information about the nature and content of their submission.

The Gallery will contact them again by mid-August for information on title, medium and price.

The awards will be announced on the opening evening of 11 September, and the exhibition will remain open for the following three weeks. All works will be offered for sale.

The judges will be: managing partner of BCR Law LLP, David Benest; marketing and events manager of the National Trust for Jersey, Sophie Gorman and former head of art at De La Salle College, Mark Blanchard.

David said: 'At BCR Law LLP, we are committed to building a strong and vibrant community, one where creativity and collaboration are celebrated. Guided by our values of excellence, delivery, respect, and elegance, we strive to make a positive impact in everything we do, from supporting our colleagues to serving our clients and contributing to the community we call home. Sponsoring this event is a natural extension of those values, allowing us to celebrate local talent while giving back to the community that inspires us.'

The Literary Competition

The separate literary awards competition, modelled on the Booker Prize awards is a separate event, and will be held at The Harbour Gallery Jersey on Thursday 12 November 2026.

Eligible submissions should be for works by Jersey-connected authors or Jersey-themed works. Only published books with a physical presence are eligible, not those that can only be accessed digitally.

The eligible publication window should be two years prior to the competition.

There are three sections:

- Fiction
- Non-fiction (including local history and academic work)
- Children’s fiction (avoiding purely pictorial books)

A prize of £250 will be offered for each category (no prize will be offered if there is only one entry per category).



L-R Alasdair Crosby, Pat Robson, David Benest

The judging panel will consist of BCR Law LLP managing partner, David Benest, former JEP editor Chris Bright and Jennifer Bridge MBE, both of whom are co-founders of the Jersey Festival of Words.

The publisher and editor of RURAL magazine, Alasdair Crosby, said: ‘There is sometimes an impression that RURAL magazine is a local version of Farmers Weekly. We are most certainly much more than that; localism and Island culture are as much part of our remit as are ways of working in or enjoying the countryside.’

Competitions that celebrate the rural environment through the arts, or encourage authors that are connected to Jersey in one way or another are a close fit for our overall editorial content.’

For further information about submitting entries to both competitive events contact: Pat Robson, Art in the Frame Foundation c/o The Harbour Gallery Jersey: partintheframe@yahoo.co.uk






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Back to the beginning

‘Da Capo’ is the instruction on a musical score to repeat a previous part of the music from the beginning. The Da Capo Academy of Performing Arts has the same intention: to facilitate the study and practise of music. Alasdair Crosby met the academy’s principal, Claire Harvey

The Da Capo Academy of Performing Arts used to be the Jersey Academy of Music and was based, until last summer, at Chateau Vermont, St Saviour. In July its lease came to an end; its principal, Claire Harvey, had taken over from Chris George and Emmanuelle Dumas, who have now set up a music school in Normandy.

Claire said: ‘We were unable to continue occupying Chateau Vermont and we had to make the choice: do we pack up, or find a way of carrying on elsewhere? We wanted to keep on going, both for the sake of the children and for the teachers, so as to keep the study of music alive in the Island.’

They were fortunate enough to be offered part of the building in St Martin currently known as the Jersey Accommodation and Activity Centre. The new premises are spacious, with plenty of room for study, practising and, in general, for making music and for concerts. And, although the academy has now a new name, its purpose and activities remain exactly as before.

Students range from primary school age to pensionable age, and they are equally welcome if they wish to progress through music exams with an ultimate possibility of playing music professionally, or simply to play music for their own fun and relaxation.

Claire is a highly experienced flute teacher and chamber musician. A past Jersey Young Musician of the Year, she has guided students to national orchestras and scholarships. She leads Flutasia, teaches theory and piano, and serves as Da Capo’s designated safeguarding lead. Claire is also a qualified examiner for the Associated Board of the Royal Schools of Music.

‘I have been working at the Jersey Academy of Music since 2011,’ Claire said. ‘We built it up from something that was very small, into a large learning facility, with a far reach.’

'We had a large symphony orchestra project every year. It was unique. We had – we still have at Da Capo – many students who are still in their teenage years. They are not old enough to join the Jersey Symphony Orchestra, but they need orchestral experience, especially living on a small island. We call it JASTO, the Jersey Academy Student Teacher Orchestra, but it's very much a community orchestra.'

'We prioritise the places for students who are able to play at a high level, and they can sit alongside their teachers, or their parents. We also bring in professional musicians, a lot of post-grads from the Royal Northern College of Music in Manchester, with which we have built up a good relationship.'

'In the last couple of years, we have had guest conductors for the concerts; for the last three years we have had a conductor from the National Children's Orchestra, including this year, the South African conductor, Gerben Grooten, who is a very high-profile conductor and music educator.'

“ Having the control and running of this place is exciting for me. I do have to be reined in by my assistants on occasions. I have big ideas, and most of the time I end up making them happen

This summer, Da Capo's orchestra will take over the baton from the JSO by providing a 'Last Night of the Proms' concert, complete with flags, goody bags, Rule Britannia... the lot!

'It's all coming back,' Claire said. 'It's really exciting, I grew up on "Last Night" — that's what got me into music. That's at the top end of what we are doing at Da Capo.'

She said that at Da Capo, there were a lot of students who were learning at a very high level, but equally, a lot of students who just came to learn: 'It was their safe place each week to come for their lessons, it makes them feel good, they play in intermediate and junior orchestras and learn about an orchestra's team spirit. They get a lot socially out of it, they find comfort in playing music, especially in this crazy world at the moment.'

During lockdown, she noticed that regular music lessons, even if they were remote lessons using a computer, were incredibly important for her teenage students.

'The remote lessons went on for about 18 months, and the students would regularly log on with their mugs of tea, still in their PJs... but they were still absorbed in their studies. And after we opened up again, we had a whole cohort of 13- and 15-year-olds, just asking, "could we come and practise? We're missing the music." It was their safe space; it was the thing that really made them feel at peace. I think music can do so much of that. It's not just about playing the notes.'

'At schools, there is generally this rivalry between the sports department and the music department. But music is as much of a team thing as football. Children can get a lot out of it. Obviously, it's good for them academically, since it stretches the brain. It links up beautifully with maths and languages.'

'It is also good for self-discipline and the organisational side of things, like remembering to practise, remembering to bring your music... there are so many things that it can do.'

'That's what I am trying to push here at Da Capo — it is the broader side of music. I think that's my main passion here at the moment.'

Most of the same teachers who gave lessons at Chateau Vermont are still in harness at the new premises, together with a few new ones. On Thursday evenings there is a Learners and Returners Orchestra – just under 50 strong.



'Not everyone comes every week, people do have lives. A Grade 8 student, who may not have played for many years, sits next to a beginner, and play the same music. Afterwards there is coffee and cake and sociable chitchat. Every year they join the Da Capo Symphony Orchestra concert, and the returners play alongside the learners.'

As Claire said: 'It's just a lovely community team building event.'

Claire took up the flute at about the age of seven and still plays, although running Da Capo and having five children doesn't give her much time to practise to perform to the level she'd like to be. She plays in the Jersey Symphony Orchestra, the Jersey Chamber Orchestra, and has acted as musical director for productions with the Green Room Club, The Theatre Workshop and Jersey Youth Performing Arts.

Although she is extremely busy running the music school, she has always wanted to keep teaching, to 'make it real' for her students.

'Having the control and running of this place is exciting for me. I do have to be reined in by my assistants on occasions. I have big ideas, and most of the time I end up making them happen. My students know this, they've clocked on to this, they say "ask Claire to put on a seemingly crazy musical project and she'll find a way to make it happen."

'I have learnt to be hugely adaptable. Teaching is joyous. I love it. I can't think of anything else I would want to do.'



WIN

Overnight stay for 2 people at the Somerville Hotel with dinner and breakfast



Escape to the Somerville

Perched above the picturesque harbour village of St Aubin, the Somerville Hotel is one of Jersey's finest four-star country house retreats. With breathtaking views and the kind of attentive, family-run hospitality where nothing is too much trouble, it's the perfect place to slow down and savour island life.

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Nestled on the hillside with panoramic views over the harbour, the Somerville Hotel is located in which charming Jersey village?

- A: St. Aubin
- B: St. Ouen
- C: Gorey

Please enter online at ruraljersey.co.uk/competition

Closing date for entries is 31 July 2026.

Winners will be contacted via email.

Good Luck!

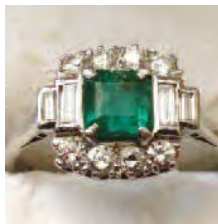
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Kevin Boscher, managing director of Titan Wealth in Jersey, explains why saving for the future matters more than ever

For many people across Jersey, financial planning often begins with good intentions. Save regularly, contribute to a pension, perhaps invest when markets feel calmer or when there is 'more spare cash' available.

Yet despite greater access to information than ever before, many remain underprepared for the future and their retirement and uncertain about how to make their money work effectively.

Recent UK research highlights the scale of the challenge. A government-backed Pensions Commission report published earlier this year warned that around 15 million Britons are not saving enough for retirement, while nearly half of working-age adults are currently not contributing adequately towards their future financial security. Scottish Widows' 2026 National Retirement Forecast similarly estimated that more than 12 million UK adults remain at risk of pension poverty in later life.

It's easy to see how. Life has become more financially demanding. People are living longer, retirement periods are extending, and many individuals now need their savings to support decades rather than years.

At the same time, the modern financial world is increasingly complex; geopolitical uncertainty, persistent inflationary pressures, changing tax regimes, technological disruption and fast-moving global markets.

It is understandable that investors can feel overwhelmed. While online platforms and investment apps have made investing more accessible, accessibility does not always translate into confidence or clarity. Many investors still struggle with key questions. How much risk should I take? Am I diversified enough? Should I be investing monthly or waiting for a better opportunity? Is my pension positioned appropriately for my stage of life?

This is where working with an experienced investment manager can make a significant difference. A good investment manager does far more than simply select funds or monitor market movements. The strongest relationships are built around understanding people's lives, goals and concerns. For some clients, the priority may be retirement planning. For others, it may involve preserving family wealth, generating income, helping children onto the property ladder or structuring investments tax efficiently.

Having access to a broad range of services under one roof can also provide considerable benefits. Increasingly, clients value integrated financial solutions rather than fragmented advice from multiple providers.

At Titan Wealth, we offer discretionary investment management, advisory stockbroking, execution-only trading, financial planning, precious metals and cash management services, allowing our clients across the Channel Islands to access different solutions depending on their objectives and level of involvement.

Importantly, this flexibility reflects the reality that investors are not all the same.

Some people want to remain closely involved in investment decisions and enjoy discussing opportunities directly with our stockbrokers. Others prefer a discretionary approach, where our qualified team of experts manage investments on their behalf according to agreed objectives and risk levels. Others want to diversify by investing in precious metals and many simply want reassurance that their financial affairs are organised coherently and professionally and so work with our financial planning team.

In the islands, personal relationships remain especially important, wealth management is still fundamentally a people business. Knowing your investment manager and having confidence in the individuals overseeing your finances creates a level of trust that cannot be replicated through algorithms alone. It allows for open conversations during periods of market volatility and helps investors avoid making emotionally driven decisions at precisely the wrong moments. It also enables swift and appropriate changes to investment strategy to be made when circumstances change.

That long-term mindset matters. Yet, one of the most common reasons people delay investing is the belief that they should wait for a 'better time' to enter markets. Yet markets have always faced uncertainty and the evidence consistently demonstrates the value of time in the market rather than trying to perfectly time the market.

This is particularly relevant today. Although recent years have brought volatility and change, they have also created opportunities. Our approach positions clients for future growth by aligning their portfolios with long-term undisputable trends that are shaping the global economy and markets, such as an ageing demographic, sustainability, technological advancements, the fragmenting world and shifts in consumer behaviour. That approach hasn't changed for more than two decades and while we are now part of a growing global company, the core principles on which we have built both the business and our success remain surprisingly straightforward – clients, community, clarity and consistency.

Clients want to understand what they own, why they own it and how it aligns with their long-term goals. They want easy, often daily access, whether by email, on the telephone or popping into our offices, to our team who can explain markets in clear language rather than technical jargon.

We also know how important it is to our clients that we give back to islanders and so each year we provide more than £200,000 worth of support to sport, charities and community, reflecting our pride in being a local company.

“ The best time to invest was yesterday. The second-best time is today

Whatever your ambitions are, whether that means retiring comfortably, helping the next generation, travelling more, supporting charitable causes or simply achieving greater peace of mind, investing should not feel inaccessible or overwhelming.

There will probably never be a moment when headlines appear entirely reassuring or markets feel completely predictable. Waiting for certainty often means missing opportunity.

For many investors, the better approach is not asking whether now is the perfect time to invest, but whether delaying action moves them any closer to achieving the future they want. As the industry phrase says: ‘The best time to invest was yesterday. The second-best time is today.’

- To find out how Titan Wealth can help you plan for your future, contact the team on 01534 722051, email us at clientservices@titanwci.com or pop in and chat to the team at Titan House in Liberation Square.
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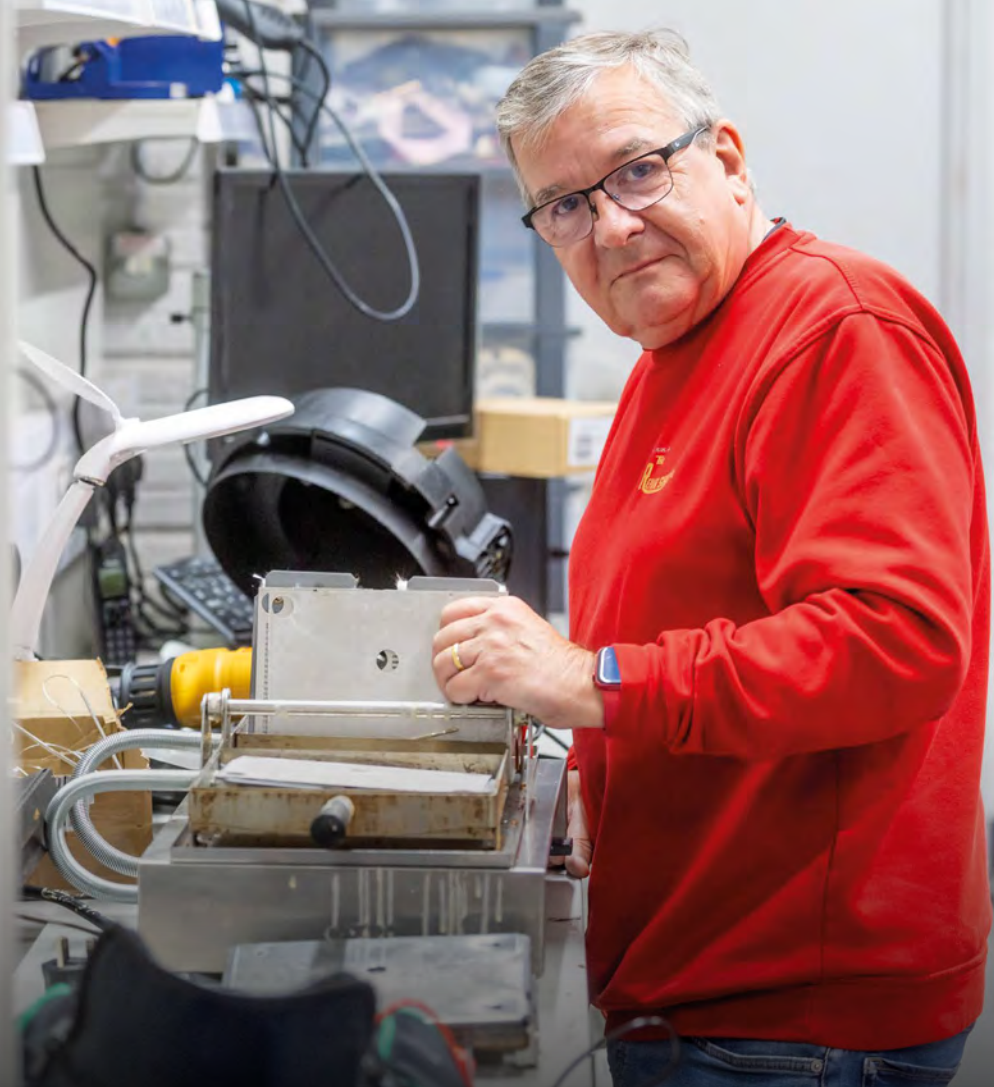
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Down to
the wire



A broken radiogram started Nigel Crespel, owner of The Repair Shop, on the road to a career in electronics. He explained all to Terry Neale – on the record

Leave a 14-year-old boy alone in the house with an expensive radiogram and a screwdriver and what could possibly go wrong?

Well, for Nigel Crespel this scenario resulted in two outcomes – first, a shock from the radiogram, followed by the realisation that his future undeniably lay in electronics.

‘It was certainly a dramatic moment,’ Nigel reflected. ‘The radiogram was not working, so I put it on my bedroom floor, plugged it in and received a shock – I hadn’t realised that it had a live chassis. But I was fascinated and wanted to look further into it. And that, as they say, is how it all started.’

Many spins of the record deck later, Nigel, is now the proprietor of The Repair Shop, on Commercial Buildings, a hospital for ailing electronic devices which, over the last five years, has received and repaired some 2,000 items, giving them a new lease of useful life and saving their owners the inconvenience and cost of seeking replacements.

‘I started out working for Reditronics when I was 16,’ Nigel explained. ‘I then studied in the UK before embarking upon a stint in retail while still carrying out repairs.’

“ the realisation that the more items that can be restored and put back into service, the better for the environment

In 2015 he began offering a repair service based in a small garage. Demand for his skills, however, meant that he quickly outgrew the available space and larger premises were required. The move to Commercial Buildings came at the beginning of February 2021 with the new workshop providing plenty of room for workbenches, storage units for spare parts and, of course, for the electrical items taking their turn in the queue.

The name of the business was inspired by the BBC programme, *The Repair Shop*, which is required viewing for Nigel. And the two have one very important aspect in common; the realisation that the more items that can be restored and put back into service, the better for the environment.

‘For me, it is all about educating people,’ Nigel stressed. ‘We have become a throw-away society and this really started as a trend in the 1980s when it became fashionable to dump broken goods and buy new, rather than try to repair them. But as well as the adverse effect that dumping has on the environment, there are also financial savings to consider. I will always advise potential customers on the cost-effectiveness of a repair. If I think that it is not economical to repair something, then I will say so.’

In addition to everyday electrical household products that malfunction from time to time, Nigel is also aware that many islanders will have devices stored in sheds and lofts which are no longer in use.

‘Old video recorders, for example, are still in demand,’ he explained. ‘If these are brought in for repair or servicing, they could be sold on for between £100 and £150, so this is good money and it is well worth doing.’

While there is a regular procession of vacuum cleaners, microwave ovens, irons, televisions and radios passing through *The Repair Shop*, there is also an eclectic mix of what one might describe as less than usual objects that provide both fascination and challenges for Nigel. On the day that I visit, an R2-D2 robot is awaiting surgery, presumably before soaring off on another *Star Wars* adventure.

Power washers, metal detectors and even a golf ball washing machine have also had their internal parts closely examined on *The Repair Shop*’s workbenches. But what presents the greatest challenge?

‘Old juke boxes,’ answers Nigel. ‘This is because they are old technology and take a lot of time to work on.’

Fifty years or so ago, juke boxes were a staple in just about every pub and bar in the Island, but surely there can’t be many still in circulation.

‘Over the last five years, I have repaired 12 of them,’ Nigel reveals.

Travel no more than a mile from *The Repair Shop* and you will reach the recycling centre at La Collette – or the dump, as locals somewhat bluntly refer to it. This, of course, is where so many apparently lifeless electrical appliances will end their days. If only their owners had stopped off a few hundred yards earlier and had a quick chat with Nigel; money might have been saved and the environment would have benefited.

‘I have to confess that this is one thing that does cause me some annoyance,’ Nigel said. ‘Local politicians are constantly talking about our duty to protect the environment and yet, despite invitations to do so, not one of them has ever bothered to come along and see exactly what we are achieving here.’

‘Put into stark figures, repairing 2,000 electronic devices over the last five years is equal to a carbon reduction of some 200 tonnes. Saving those items from the dump means reduced toxic pollution and emissions, less chemical run-off and a lower contribution to greenhouse gasses.’

It is the equivalent of taking hundreds of cars off the roads for a year, or to planting 3.3 million tree seedlings for ten years.

‘Our politicians go on about how important it is to achieve carbon neutrality but they won’t pay a visit to see how we are working to help realise that aim and show a little support.’

‘It is very annoying.’



“ We have become a throw-away society and this really started as a trend in the 1980s

Carré Farms



Our farm is called Carré Farms, we are based in the west of the island. Matthew's Grandfather Lambert Carré started farming in 1978 where he established our sister farm Fosse Au Bois Farm, along with my uncle Paul. My Father joined the business shortly after in 1981 and I was born in 1988 where farming was instantly in my blood and in my early years my farming career begun. In 2024 my wife Aimee and I established Carre Farms where we started growing indoor Jersey Royal to supply to the local market. In June 2026 we are opening our very own self service farm shop.

Matt: 07797 851 078
Aimee: 07797 733 052
Email: info@carrefarms.je

Sarah Baudet Artist

My name is Sarah Baudet and I have always loved art. I now have the opportunity to make my own and I create unique pieces using copper, aluminium and wood.



My inspiration is the world around me, nature can provide the best templates and I often have my best ideas when out walking on the beach or through the lanes.

I am known for always trying new ideas and I love trying to make what I have in my mind, sometimes I am successful and sometimes I am not!

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Jersey Fudge Pot

Jersey Fudge pot is an artisanal producer of fudge. We have a simple philosophy - to use the finest ingredients to produce the best tasting fudge



possible. Jersey has the finest dairy products in the world and we combine them with ingredients from other local producers. Our mission is to showcase the best that the island can offer and never compromise on quality. Our fudge is made in the traditional way and we never use any preservatives in our products. We are proud to have won 12 awards over the last 3 years. Our fudge is a true taste of Jersey.

Mobile: 07797 762162
Email: jerseyfudgepot@yahoo.com

Sarah Gabison



Jersey based illustrator Sarah Gabison creates vibrant mixed-media and digital collage artwork inspired by surf culture, travel and the rhythms of island life.

Her pieces explore colour, texture and the glimmer of the sea, capturing the sense of freedom and joy found on the coast. Sarah's work is stocked locally at The Surf Yard and Madhatter, online Etsy shop and she appears at markets and creative events.

Website: Sarahgabisonillustration.com
Etsy: www.etsy.com/uk/shop/CutnPasteBySarah
Instagram: @sarahgabisonillustration

Sams-creations



I have been fusing glass since early 2021, and a member of Genuine Jersey since Feb 2022 when I purchased my own kiln. Glass fusing is a versatile art form, and creations range extensively. Each piece may be fired multiple times to get the required results. The possibilities are endless, I am constantly experimenting and evolving. Outlets include the Harbour Gallery, Trading Point, Creative Cottage, Jersey Artisans, Etsy and website with limited glass listings, and my many other creations. I welcome commissions for special gifts/weddings, each item is a one-off. Sometimes all I need is an idea, or picture and I run with it.

Tel: 07797 729 275
Email: samscreationsjersey1@gmail.com
Website: samscreationsjersey.co.uk
Instagram: Samshield18
Etsy: samscreationsjersey

Skaapie

Skaapie is evolving into a creative space focused on wellbeing, connection, and self-expression through mindful making.



Specialising in feltmaking workshops for all ages and abilities, Skaapie encourages people to slow down, learn new skills, and rediscover the joy of creating with their hands. Alongside workshops, a new range of handmade kits and seasonal creations will allow creativity to continue at home. Rooted in the belief that everyone is inherently creative, Skaapie offers welcoming experiences that inspire confidence, community, and calm through craft.

Facebook: Skaapie Handmade
Instagram: @skaapie_handmade

Stephen Davies

Graphic artist / illustrator, specialising in highly detailed mono & colour pencil drawings in all subjects encompassing: animals, aviation, automobile, military & scenic themed work. I'm a proud member of Genuine Jersey since 2012 and 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 various outlets in Jersey notably the Gallery Café St. Aubin and Harbour Gallery St. Helier as well as various pop ups and directly from myself. Please contact me directly for any work not shown on the website.

Mobile: 07797 734 774

Email: stephenjedavies@yahoo.com

Website: stevedaviesart.com

The Pottery Shed Jersey

Karen Hibbs of The Pottery Shed Jersey produces a range of hand thrown and hand built stoneware ceramics from her garden



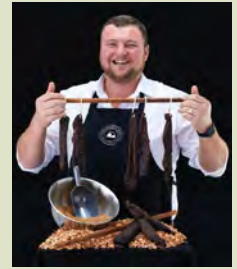
studio in St Lawrence. In addition to her range of Jersey themed pieces including Jersey Milk Jugs, Jersey Royal Bowls and Jersey Butter dishes, Karen also produces a range of ceramics for kitchen and decorative use. Each piece is hand painted and glazed in a range of glazes that reflect the scenery and flora and fauna of our beautiful Island. Karen's ceramics can be found at Jersey Artisans, Gifts and Homeware, @ Gallery Cafe, Le Boulevard, St Aubin.

Mobile: 07797 731 717

Email: thepotteryshedjersey@gmail.com

The Smokey Shed

The Smokey Shed is a family-run Jersey smokehouse passionate about producing exceptional handcrafted foods using traditional



methods and the finest ingredients. Best known for our award-winning oak smoked salmon, we carefully smoke and prepare our products fresh each week in St John. Alongside our premium smoked range, we also produce our popular Genuine Jersey Biltong and beef jerky snacks, made using quality beef and bold flavours. We pride ourselves on quality, authenticity and supporting local produce wherever possible. Our products have become favourites with locals and visitors alike, offering a true taste of Jersey craftsmanship and flavour.

Mobile: 07797 797 834

Email: thesmokeyshed@gmail.com

Website: www.thesmokeyshed.com

~ FARM SHOPS *and* SUPERMARKETS • CAFÉS *and* RESTAURANTS • STUDIOS *and* GALLERIES ~

CELEBRATING
25 YEARS

Genuine Jersey has been supporting Local Producers & Home Grown Talent since 2001.

Every purchase supports our Island's producers, strengthens the local economy, celebrates seasonality, and captures the true taste of Jersey.



  @GenuineJsy | genuinejersey.je

Rural question time

Jess McGovern is leader of the Cultivate education programmes that educate young people in rural skills and knowledge. She poses the same four questions that she most frequently asks her students

Want to know the best health hack?

In my role as leader of Cultivate, I love posing this question, especially because the answer is simple. Voting with your money and buying fruit and vegetables that have been grown in healthy soils, while supporting the farmer to continue to grow healthy food for us, is a choice we can all make to support our health, vitality and our Island's food security.

If you buy produce locally, you can rest assured that they have been harvested very recently.

So, the health hack? Eat when the plants are bursting with the nutrients that our bodies need. Why is this important? As soon as we harvest a crop, the nutrient content of that plant begins its descent. I researched this and found that the rate of nutrient loss does vary depending on the type, so leafy greens lose vitamins like vitamin C quickly, while root vegetables and squash hold nutrients much longer. I am waiting for the Yucca app to diversify and tell us the age of a plant as well as the nutrient content when upon one's dinner plate.

Guess what percentage of food does Jersey import?

Jersey imports over 90 percent of its food.

We all visibly witness the turbulence of such a reliance on food imports after having experienced a recent winter with a high frequency of storms and walking past empty shelves in the fruit and veg section. I feel that because this is happening more and more, there is a risk we could become desensitised to this sight of bare shelves. Thankfully the opposite is happening and, in my role, I am seeing a real surge of people wanting to learn how to develop the skills to grow food themselves.

Food security is not just about the Island's food security; it is also about the food security of the places we import from. This point normally gets people really thinking and sparks a change of behaviour, or an awareness of the power of how we vote with our money as Islanders, as well as the power of learning the skills to grow food ourselves.

We launched a horticultural apprenticeship - how many 18-25-year-olds do you think applied?

Over 80 applicants aged 18 to 25 applied. I was part of the interview process for the final seven. They were outstanding each in their own way. We asked them to write about why they wanted the apprenticeship.

They expressed their reasons. I was emotional reading these because when you ask a young person to write about nature, it's deeply moving what you get insight into.

I was also emotional because, up until now, we have not been promoting land-based careers, nor were we giving them the respect they deserve, both in reputation and pay. We addressed this on Friday 15 May, when we gathered 50 teenagers at Le Tacheron Farm, a collaborative event between Cultivate (Farm Jersey), Public Health, Jersey and Jersey Heritage's Rural Connections programme. The teenagers were buzzing and gained such an insight into the different roles within the industry. If you are keen to join the land-based industry, e-mail me at jess@jerseybusiness.je

How would you feel if it took you two weeks to travel home?

I once chatted to a farmer in Jersey and he told me that he harvested a very healthy crop of tenderstem broccoli. He sent it to the UK. Two weeks later, he saw this same crop selling at a popular supermarket. True story. Tenderstem broccoli is rich in Vitamin C as well as glucosinolates. These are natural plant compounds found mainly in cruciferous vegetables like broccoli, kale, cabbage, and brussels sprouts. They are powerful and part of the plant's defence system, helping protect against pests and disease.

For us, they support the body's detoxification pathway; help to reduce inflammation. They may also have protective effects against certain diseases.

But these start to decline after a few days of harvest, extended by a few extra days if stored in the fridge. If we are buying these tenderstem broccolis two weeks later - they look like a tenderstem broccoli, but they are half of the tenderstem broccoli that our bodies need.

Locally and regeneratively grown is the best choice.



ALEX PICOT TRUST

Heritage built over time. Trust built to last.

With over 100 years of history, our director-owners are proud to continue the values that have shaped Alex Picot Trust:

Our people, our culture and our sense of community.

This design reflects our heritage, community focus, and the longstanding relationships we have built with clients and staff over more than 140 years. 'Trusty Ewart' was named by our team; 'Trusty' represents our trusted relationships with clients, and 'Ewart' pays tribute to Alex Picot's middle name in a nod to our heritage.



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6 Esplanade | St Helier

Alex Picot Trust is a registered business name of Alex Picot Trust Company Ltd and is regulated by the Jersey Financial Services Commission to conduct trust and company business.

- 1885** First recorded history of our company
- 1915** Alexander E Picot becomes partner of Brockhurst & Picot
- 1926** Name changes to Alex E Picot & Co
- 1932** First trust work undertaken
- 1977** Trust company established
- 2015** Formal separation from Alex Picot Chartered Accountants
- 2024** 100% owner-managed by working directors

100% Independent

100% Owner-Managed

100% Client Focused

The Heart of Rural Jersey



2026

Spring Flower Show
21st & 22nd March

Summer Country Fair
13th & 14th June

All-Island Garden Competition
14th - 16th July

Summer Flower & Produce Show
15th & 16th August

Autumn Fair
3rd & 4th October

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www.royaljersey.co.uk

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Junior: £12