

# CATNEY NEWS 2021 NOVEMBER



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## **NEWS FROM YOUR RESIDENTS ASSOCIATION**

### **Planning items**

**PL/2015/51409/PPOL** Motorway Service Area (MSA) at Catherine de Barnes new junction 5a

**PINS Appeal Ref: APP/Q4625/W/21/3275290**

Solihull Appeal Ref: AP/2021/00013/REF

You will recall that the planning application for this application and for the application to build an MSA at junction 4 were refused by SMBC back in March this year. Both applicants appealed against this decision and the Appeal Enquiry started on 12th October and will probably last 16 days. At the time you read this it is expected that the Inspector would have closed the enquiry and be considering the evidence given. We expect him to come to a decision later in the year. Unlike the previous enquiry in 2009 when the Inspector made a recommendation to the Secretary of State who made the final decision, the Inspector will make the decision unless there has been a request to call in /recover the decision, but this must be done before the Inspector signs his decision letter. In the event this happened the same process as 2009 would prevail. Fingers crossed that the appeal as above is dismissed.

A representative of the Parish Council and Catherine de Barnes Residents Association has registered as an interested party and as such, is able to ask questions of witnesses giving evidence, which has proved useful.

### **Solihull Local Plan Examination**

This is being held virtually and started on 27<sup>th</sup> September and is due to finish on 9<sup>th</sup> December. It can be viewed live. those interested should use [www.solihull.gov.uk/eip](http://www.solihull.gov.uk/eip) and follow the instructions. Of particular interest to us are events on Wednesday 10<sup>th</sup> November and Thursday 11<sup>th</sup> November when the inclusion of 2 controversial sites in the area, at Oak Farm (in the Plan to take 95 houses and the site now known as SO1 for 700 house in the field bordered by Damson Parkway, Grand Union Canal, Field Lane and Hampton Lane. The Parish Council in conjunction with the Residents Association have submitted an objection response to these sites being included in the Local Plan, which can be viewed on our website. It is evident that SMBC are under considerable pressure concerning the house numbers they are providing for in the Plan and it was felt that the chances of getting site SO1 removed from the Plan was remote, and the 700 houses in Policy SO1 would stay in the Plan as it is. On this basis, it was felt by both groups, that it could be beneficial to offer a compromise position in our response which we have done.

In brief. we have suggested that the site be reduced by approximately half, with 1 access on to Damson Parkway and the northern border reduced to Lugtrout Lane. Our full response can be viewed at [www.catney.co.uk](http://www.catney.co.uk) and the Solihull Draft Local Plan currently subject to Examination can be viewed at [www.solihull.gov.uk](http://www.solihull.gov.uk) entering "Draft local plan" in the search box.

### **Traffic Calming Proposals for Catherine de Barnes**

As has been stated previously initial traffic calming proposals have been submitted to SMBC Highways for consideration and a meeting has been arranged for early November to discuss them.

### **Junction 6 Improvement Public Information Events**

The recent events held in Hampton and Catherine de Barnes were well attended and proved useful. Following these events, the Parish Council are arranging meetings with Skanska's community liaison staff with a view to ensuring residents are kept fully aware of developments throughout the duration of the project.

### **Hampton in Arden Neighbourhood Plan Review.**

A basic draft of the new Plan has been shown to SMBC to comment and they have given support and advice to the work done so far. They have advised that it would be appropriate for us to await the outcome of the examination in to the Solihull Local Plan before we do too much further work.

### **Catney Common**

The last cut of the year was recently completed, and it looks attractive once again. A "Common Friends" work Party undertook weed/pathway strimming completed the Autumn tidy up. The Group are always seeking volunteers to help with strimming etc -if you're able to spare a couple of hours on a Sunday morning please contact Heather on [hmbird300@gmail.com](mailto:hmbird300@gmail.com)

Thank You

### **Remembrance Sunday Service**

We won't be holding our own Service in the Village Hall this year, but residents are welcome to attend the outdoor Service which is being held in Hampton in Arden on Sunday 14<sup>th</sup> November – more details overleaf.

### **Dates for your diary**

**The RA Committee meets: -**

Monday 1<sup>st</sup> November (virtually)

Monday 6<sup>th</sup> December (virtually)

Should members have any issues they would like to raise at the meeting please, send details through to the [secretary@catney.co.uk](mailto:secretary@catney.co.uk). as soon as you can. If you wish to speak at

the meeting this can also be arranged, again by contacting the Secretary at the email address above

## **Parish Council Meeting**

10<sup>th</sup> November (likely to be virtually via TEAMS)

Where meetings are being held online, please contact the Clerk at [clerk@hamptoninarden.org.uk](mailto:clerk@hamptoninarden.org.uk) or phone 01675 442017 for details of how to participate

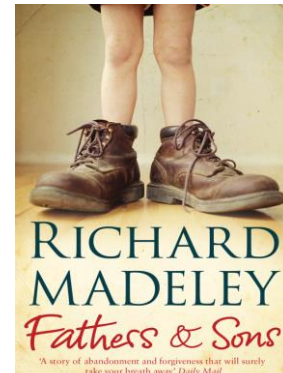
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# **BOOK REVIEW**

## **FATHERS AND SONS**

A family memoir by Richard Madeley

**A book review by John Alderson**



This book was first published in 2008, but was passed to me recently by my daughter with the words “you might find this interesting Dad”

Not ever having seen any of his television work, I knew very little about Richard Madeley, other than he had a very popular programme with his wife Judy Finnigan.

This is the story of four generations of Madeley's, starting with Henry Madeley and a grocery shop in Worcester in the early nineteenth century, taking us through Kiln Farm in Shropshire to Canada and finally Essex. However, this is no simple family journey; it is, as the fly leaf states, a uniquely compelling exploration of the meaning of fatherhood itself.

The relationships between the Madeley men and their sons are at times very hard to comprehend when viewed from our comfortable lives of today, with its emphasis on materialism and instant communication around the world. In some ways this is a very hard book to read, but equally, I found it hard to put down, reading it in a couple of sittings.

I feel fortunate that my life and relationship with grandfather, father, son and grandson, whilst at times uneven, have been relatively strife free and fulfilling.

Yes, I did find it this book interesting, but I found it much more than that. It was very thought provoking.

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# CONCERTS FOR YOUR DIARY

Christmas is just around the corner, so here are some Christmas concerts to book in your diary

Save the date! **Ex Urbe Chamber Choir will present their Christmas & Advent concert at Hampton Church on Saturday 4th December**, after a break from performing which has felt far too long. We hope you will join us for a selection of Christmas music - both old and new. Tickets will be £10, and on sale at the start of November. For further information:

Call Sue Kiely 01675 443989 or visit our website [www.exurbe.org](http://www.exurbe.org)

**Hampton Singers are looking forward to singing traditional Christmas music at Temple Balsall Church on Saturday 11th December.**

And finally.....

Lord and Lady Guernsey are hosting a charity Christmas concert on Thursday 16th December, 7pm, at the beautiful St James` Church on the Packington Estate, with music from Ex Urbe Chamber Choir, and the promise of mulled wine and mince pies round a fire pit.

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## Catney Christmas Craft Fair

**Village Hall, Saturday 27th November 2021; 11am to 3pm**

Barring a national lockdown, the Christmas fair is scheduled to go ahead. We are asking our visitors to wear a face covering inside while moving about, though these can be taken off while sitting at a table enjoying your tea or coffee and home made cake. We ask you to try to keep to the designated traffic flow and to help with the spacing we will have a couple of stalls outside, so don't forget to visit them.

We will have the usual mixture of handmade craft goods, including stained and fused glass, wooden garden planters, boxed pictures, jewellery, fabric and knitted goods, Christmas decorations, gifts, toys and home-made preserves and some new and novelty items. I am pleased that there has been a good response to my call for new exhibitors and this year we will have four new stalls, so new things to look at, buy or put in an order.

Once again, we shall serve tea, coffee, and homemade cakes. Can those who can help to provide some home baking contact Lesley Cuthbert on 07776 480813 or by email at [cuthbertlm@me.com](mailto:cuthbertlm@me.com)

We hope you will all come along on the day and support and enjoy our major village social event. Liz Boxall

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## Cakes for Christmas craft fair

As you will have read, we welcome the return of the Annual Christmas Craft Fair this year on 27th November and we are looking for donations of home made cakes for the refreshment stall. If anyone can help please contact Lesley Cuthbert on 07776 480813 or email cuthbertlm@me.com. All proceeds from the refreshments go towards the maintenance and improvements of the Village Hall. Thank you. LC

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## Book Swap

Pleased to announce the return of the Book Swap after it's long absence due to COVID. The book swap is open every Wednesday afternoon from 2.00 p.m. till 4.00 p.m. during the Craft Club session in the Village Hall. We have a large selection of books and look forward to welcoming you all back and using this facility.

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**Please remember that there is no Catney News in January, but there will be a double edition in December. If you have anything you would like to contribute, please let Chris Cluley know by the 20<sup>th</sup> November. All articles welcome.**

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## **The Pop-Up Shop**

**Here to Help the Community, Charities; Small Businesses**

**At the Scout Hut**

**Shadowbrook Lane, Hampton In Arden, B92 0DQ**

**(Free Entry)**

**Sunday 7th November-**

**Sunday 14th November**

**1pm - 4pm**

**Lots of Stalls**

# Thank you to the village.

I would like to say thank you to all friends and neighbours for their help when I recently fell over and broke my ankle. I had help with lifts to appointments and later to take me out for short walks to get some fresh air and my Shetland Sheepdog, Fraser got used to being walked by people he didn't know. I would also like to thank the many people who sent me their good wishes and offered to help, it was all much appreciated. I am happy to say that the cumbersome, but essential, surgical boot is history and that I am now in 'rehab', but have to limit how far I can walk each day. It has made me appreciate mobility, being able to drive a car and most of all living in a village where busy people still have time to help friends and neighbours.

Liz Boxall and Fraser

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**You are welcome to join the Remembrance Day service in Hampton on the 14<sup>th</sup> November which is all outdoors. The High Street will be closed to traffic at around 9.30/10 am, so please arrive before this. Gather at the church lychgate at 10.15 am to walk down to the War Memorial with the uniformed organisations or wait for the procession to arrive at the War Memorial where the choir will already be in place. Please stand on the side of Engine Mews.**

**The service should last about 40 minutes.**

**Please park down at the Sports Ground via Shadowbrook Lane or at Fentham Hall.**



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**Helen Somerfield has taken over Longfellows Restaurant** and the refurbishment should be completed by the end of November – the new name is “Fox” and an online diary and a website will be available soon.

We welcome Helen and wish her every success

**[info@foxhamptonlane.co.uk](mailto:info@foxhamptonlane.co.uk)**

# Pumpkin Bread Ring With Maple Cream Cheese Filling

## Ingredients

for 8 servings

### MAPLE CREAM CHEESE FILLING

- 8 oz vegan cream cheese (225 g), softened
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- 4 tablespoons pure maple syrup

### PUMPKIN BREAD

- 2 ½ cups all-purpose flour (310 g)
- 1 cup brown sugar (220 g)
- 1 teaspoon cinnamon
- ⅛ teaspoon allspice
- ¼ teaspoon nutmeg
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground cloves
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 16 oz unsweetened pumpkin puree (450 g)
- ¾ cup vegetable oil (180 g)
- ¼ cup water (60 mL)
- 2 teaspoons vanilla extract
- Non stick cooking spray, for greasing

## Preparation

1. Preheat the oven to 350°F (180°C).
2. Make the maple cream cheese filling: In a medium bowl, combine the cream cheese, lemon juice, vanilla, and maple syrup. Stir until smooth and creamy. Set aside.
3. Make the pumpkin cake: Sift the flour into a large bowl and add the brown sugar, cinnamon, allspice, nutmeg, ginger, cloves, baking soda, baking powder, and salt. Whisk to combine.
4. In a medium bowl, combine the pumpkin puree, vegetable oil, water, and vanilla. Whisk well.
5. Gradually add the wet ingredients to the dry ingredients, folding with a rubber spatula just until combined. Do not overmix the batter.
6. Generously grease a bundt pan with nonstick spray.
7. Add 3 cups (675 G) of pumpkin batter to the pan and spread evenly. Then, scoop the cream cheese filling over the batter, making a ring. Top with the remaining batter and spread to cover the filling.
8. Bake for 45 minutes, until a toothpick inserted into the cake comes out clean.
9. Remove the cake from the oven and let cool for 15 minutes before inverting to remove from the pan.
10. Slice and serve.



If you intend to have fireworks in your garden in November, did you know you can now purchase quieter fireworks which concentrate on colour and display rather than noise. One possible source of more information. [dynamicfireworks.co.uk/product-category/low-noise-fireworks](http://dynamicfireworks.co.uk/product-category/low-noise-fireworks)