

Heyshott Village



Richard Cobden 1804-1865

Newsletter

Heyshott Parish Council <https://heyshott.org.uk/>

February 2026

HEYSHOTT PARISH COUNCIL

clerk@heyshott.org.uk

HPC BUDGET DISCUSSED ON TUESDAY 13 JANUARY 2026

Our Budget for 2026 - 2027 was discussed at this meeting and the precept was set at £10,500, the same as last year (Band D £59.66). The precept is the tax that HPC charges local electors to meet its budget requirements.

LOCAL GREEN SPACE IN THE SOUTH DOWNS LOCAL PLAN (SDLP)

We applied for the Playground to become a local green space which gives extra protection to the land. We have just heard that it has passed through the 2026 review and there will be a public consultation on the whole SDLP review in May.

NEW COUNCILLOR NEEDED

Anthea Philip has decided to step down from HPC at the end of this Council Year. Her last meeting will be in March and we will hope to co-opt her successor at our May meeting. If anyone would like to consider joining the Council, please contact the Clerk

(clerk@heyshott.org.uk) who will be able to give you information about what being a councillor involves and send you an application form.

**DATE OF NEXT MEETING:
TUESDAY 10 MARCH 2026
AT 7pm IN THE
COBDEN HALL**

All parishioners are most welcome to attend our meetings

and raise matters that concern them.

**DATE FOR YOUR DIARY:
ANNUAL PARISH MEETING
WEDNESDAY 15 APRIL 2026
AT 7pm IN THE COBDEN
HALL**

This meeting is arranged by the Chairman of HPC on behalf of all parishioners. There will be reports from village organisations, the local government councillors and a guest speaker.

If you have any questions or ideas for improving Heyshott, do please come along to the meeting. We have wine and crisps at this meeting.



Our church collection box was emptied earlier this month and **32.8 kg of provisions** were donated — the equivalent of **around 82 meals**. A big thank you to everyone who contributed.

If you are able, please consider adding one or two items to your shopping this month. The foodbank is currently in urgent need of:

- **Cooking oil**
- **UHT milk & fruit juice**
- **Tinned potatoes or instant mash potatoes**
- **Flour**
- **Sugar**
- **Toilet & kitchen roll**
- **Tinned fruit**
- **Toothpaste.**

Cash donations are also always welcome and can be made via the Chichester District Foodbank website. Thank you for your continued support.

Tanya Ward 07765 346455

COBDEN TALKS Winter 2026

Bar opens at 6.30 p.m. and talk starts at 7 p.m.

Thursday 19 March: Sarah Adams on 'Behind the Scenes at the Chichester Food Bank'.

Before being appointed CEO IN 2024, Sarah had worked both as Warehouse Manager and Operations Manager of the Food Bank. Come along to find out what happens to our donations and hear about the Foodbank's work in the local community

The Cobden Young Persons' Bursary

Launched in recognition of the Queen's Platinum Jubilee. The Cobden Young Persons' Bursary is open for applications from young people aged 16-25 who are resident within the Parish of Heyshott. We are looking for applications from young people who wish to develop their skills and progress their education. This might include assisting with course funding or travel abroad for voluntary work or training. This is an exciting new opportunity for the young people of Heyshott and we, the Heyshott Cobden Hall Charity, look forward to your applications. If you are interested in applying or have any questions, please telephone James Simpson on: 01730 815889 or email jamessimpson@unicornwriters.com

COBDEN CINEMA: WINTER 2026

January and February
EVENING SCREENINGS
ON THURSDAYS
Bar opens at 6.00 p.m. Films
start at 6.30 p.m.

Thursday 5 February at 6.30
p.m.

Jerry and Marge GO LARGE
with Bryan Cranston and An-
nette Bening 1 hr 36 mins

Thursday 12 March The Naked
Gun with Liam Neeson and
Pamela Anderson. (82
minutes). Only one man has the
particular set of skills ...to lead
the Police Squad and save the
world! Lt. Frank Drebin Jr. fol-
lows in his father's footsteps....



Last Year the Editor re- ceived this delightful offer- ing from Julian Neal of Bex Mill

Read on.

"I have had the great fortune to have travelled to many places on planet Earth. From the rugged, rich terracotta of the Australian outback to the azure lakes of Aotearoa across the Tasman Sea, New Zealand - the land of the long white cloud. From the pristine white snow fields of Norway to the aquamarine of the Adriatic Sea, these places and their distinctive colours have all left indelible impressions.

I've witnessed wealth and poverty juxtaposed in the Caribbean and the palatial grandeur of palaces in Europe. I have walked in heavenly low alpine fields in Switzerland alongside beautiful cows with outrageously long eyelashes, their cowbells tinkling pleasantly. I've marvelled at the Great Pyramid of Giza and descended into its claustrophobic centre.

In Bombay, as it was once called, the acrid aroma of betel nut has filled the air as I've wandered through streets lined with beggars. I have sailed across a mirror flat Indian ocean twice, where flying fish have landed on the deck of old passenger liners. I have stood entranced by glow-worm caves and been in awe looking to the firmament of diamond-studded night skies in the southern hemisphere.

I have run along golden, sandy beaches stretching as far as the eye could see and swum in the crystal clear waters of secluded bays. I have hiked in mountains, ridden over them on bicycles, and skied in many lands. I have walked on glaciers, marvelling at blue ice. Fjords have been sailed, stupendous waterfalls visited and majestic, snow-capped mountains stared at. I have even descended deep into the centre of a mountain where giant hydroelectric plants could have doubled for James Bond sets.

In short, my senses have been stimulated many times by the delights of this wonderful planet. Sometimes, vastness has overwhelmed, while occasionally opulence has discomfited. But, with few exceptions, I have viewed these wonders as a traveller, a peripatetic collector of memories - a voyeuristic tourist.

Earlier this year, on a cool early summer's day, I travelled along the country lanes of West Sussex, along and over the South Downs, through sleepy villages and past small working farms. Wisteria, Clematis, and rambling roses clung to the flint walls of cottages, framing old wooden doors and windows frames. Moss covered tiles and thatched roofs topped stone walls. There wasn't a straight line or perfect right angle to be seen.

Dwellings were clustered hugger-mugger within small villages nestling comfortably within the gently rolling countryside. And in each village, a lovely old church stood modestly but defiantly, against the passage of time, serving as a link with past generations of country folk. Lanes meandered haphazardly up and down dale, along shallow valleys and along the ridges of field clad hills.

Everywhere was green, the lush, verdant green of late spring and early summer. Happy cattle and sheep, some still with lambs, grazed under a strengthening sun. All was quiet, save for birdsong and the distant drone of farm machinery. Everything felt familiar.

The bucolic beauty was modest but totally charming. No grand statements here, just natural prettiness on a human scale with the lightest of man-made footprints. And as I travelled, I felt utterly at one with this blessed part of rural West Sussex. For Bex Mill, and the area around Heyshott is my home, my spiritual home, and I wouldn't swap it for any other place on Earth. For I belong here."

Heyshott Cook's Corner

Recipe of the month

Lemon Soufflé

Serves 6

2 dessert spoons of gelatine

3 tablespoons of cold water

4 large eggs

4 oz caster sugar

Juice and rind of 3 lemons

½ pint of double cream

Sprinkle the gelatine over the cold water in a small saucepan and leave to soak for 5 minutes. Separate the eggs, cracking the yolks into a larger basin and the whites into a second smaller basin. Add the sugar and the finely grated lemon rind to the yolks. Squeeze the lemons and strain the juice into the soaked gelatine. Place the saucepan on a low heat and stir until the gelatine has dissolved- do not allow to boil. Draw off the heat and keep warm while preparing the rest of the recipe.

Set the basin with the egg yolks and sugar over a saucepan half- filled with water, and whisk until very thick. Remove from the heat and slowly pour in the dissolved gelatine, whisking all the time. Continue to whisk the mixture until cool and beginning to set.

Whip the double cream until thick. Fold the whipped cream into the soufflé mixture along with the stiffly beaten egg whites. Blend using a metal spoon, then pour into souffle dish and chill until set firm. Serve with cream.

Fiona Mackay

“useful phone numbers

Riverbank Medical Centre -

01730 812121

Haslemere Minor Injuries Unit -

01483 782334

Police - 999; non emergency 101

Burst water mains, Southern Water -

0800 820 999

Power cuts, Scottish & Southern -

0800 0727282

Bee swarms - 01798 343470

Chichester District Council - 01243
534734

Citizens Advice - 03448 487969

The Unicorn Inn - 01730 813486

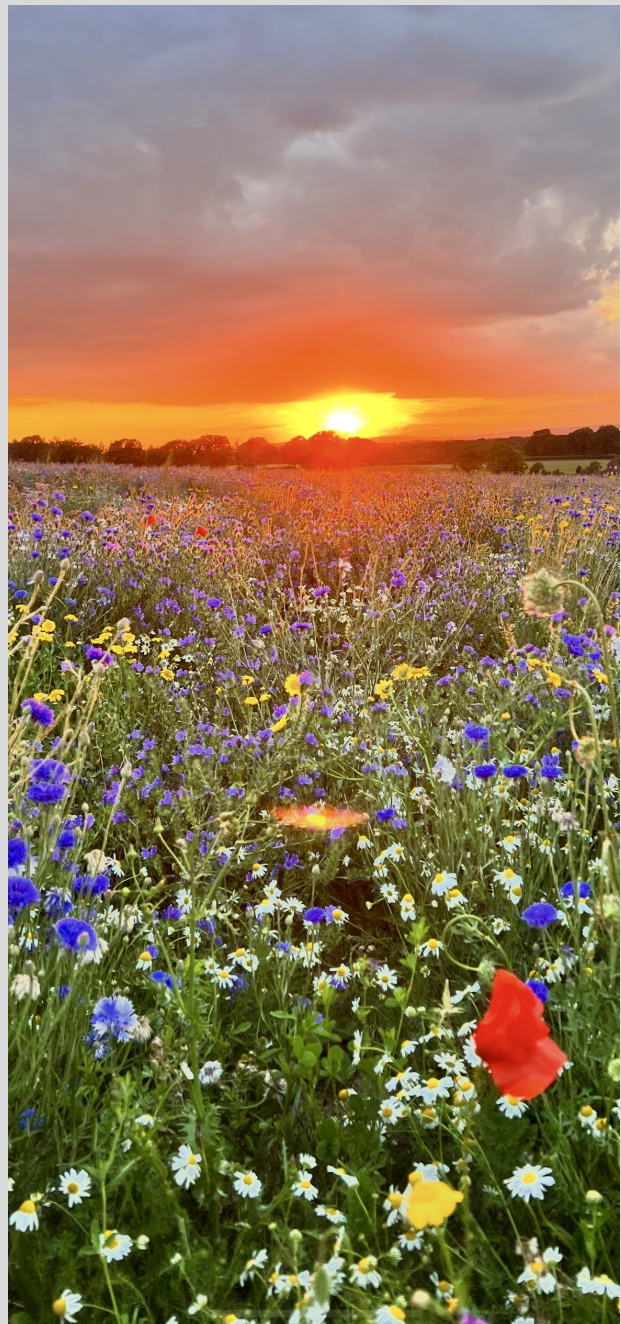
West Sussex County Council - 01243
777100

Heyshott Nature Notes Will be back in March.

Brian Lowe

Brian Lowe died peacefully in Wellington Grange, Chichester in the early hours of 26th January 2026. All those who knew Brian send their love and sympathy to Veryan and James.

Following his Funeral at the Crematorium and Memorial Service at Heyshott Church there will be a tribute in the March Newsletter.



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**Material for the
February 2026
Edition to reach
Chris Boxley by 20th
March please**

The Unicorn Inn

01730 813486



Join us at the Unicorn on the
Evening of
Saturday 14th February



Heyshott Lunch Club

The next Lunch Club Date is Wednesday 18th February

We will be serving Stuffed Pancakes followed by Steamed Sponge.

If you are planning to attend, please let us know by Monday 16th February.

Heyshott Church Notices

Easter Sunday falls on 5 April this year and in consequence Ash Wednesday, marking the beginning of Lent, is on 18 February. The traditional Ash Wednesday service at St James will be at midday.

There will be no Sunday morning service at St James on Sunday 8 February, when there will be a benefice wide service at Bepton church at 10 am.

Morning services at St James on the other Sundays in February follow the usual pattern, viz:
- services of Holy Communion at 11.15 am on Sunday 1 and Sunday 15 February
- service of Matins at 9.30 am on Sunday 22 February.

Evensong or compline will be said in St James at 6pm on each Sunday in February as usual.

The St James PCC meets in the Cobden Hall at 11 am on Friday 6 February. If there are any items which you would like the PCC to consider at that meeting please would you email Jonathan on frjonathan@underthedowns.co.uk.

Nick Sherwin.

Jonathan adds:

This year's Shrove Tuesday breakfast is, quite irregularly, on Monday, 16th February, 10am at Cocking Rectory instead of the usual Tuesday

