

# CATNEY NEWS



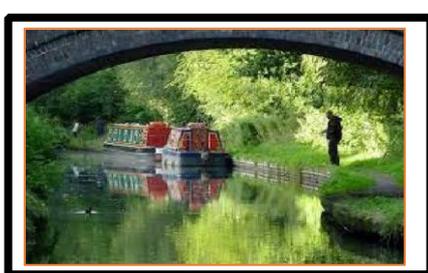
## OCTOBER 2022



In Loving and  
Thankful  
Memory of  
HM Queen  
Elizabeth II



God save  
our gracious  
King  
Charles III



## CONTACTS

Frances Cook, Secretary to the Residents Association

[secretary@catney.co.uk](mailto:secretary@catney.co.uk) 0776 8502039. Residents Association Twitter account: @CatneyResAssoc and the Website of the Residents Association [www.catney.co.uk](http://www.catney.co.uk)

Catney News: Please send all articles to Christine Cluley, Editor by the 20<sup>th</sup> of the month. [cluleychris8@outlook.com](mailto:cluleychris8@outlook.com).

Village Hall Bookings: Gareth Thomas on 07796 268012 or [gareth10637@hotmail.co.uk](mailto:gareth10637@hotmail.co.uk)



## **RESIDENTS** **ASSOCIATION NEWS**

### **Planning**

Responses to planning applications made by the Residents Association can be viewed on our website [www.catney.co.uk](http://www.catney.co.uk) . Details of planning applications affecting Catherine de Barnes are posted on the two village noticeboards located near to the NISA and in the grounds of the Village Hall. They will also be posted on our website .

The Association has responded to one planning application PL/2022/01785/PPFL for a new 2 storey building at Newlands Bishop to be used for training purposes

### **Solihull Local Plan Review -Update**

The 2013 Solihull Plan is in the process of being updated and the revised Plan has been examined by the Planning Inspectorate . The main purposes of the new Plan is to put in place policies showing how SMBC will provide over 15000 new homes over the period of the plan . The current situation is that the Inspectors have challenged the housing numbers SMBC have allocated for the NEC site, rather than 2240 homes indicated in the Plan, the Inspector believes 500 to be a more realistic figure.

They also have issues with a site in Knowle which involves the possible moving of Arden Academy . The net result of these queries is SMBC could well be looking for further sites for 1700 homes .They are currently assessing the Inspectors report and will respond in due course . Residents will recall that the new plan includes a site for 700/800 new homes( Policy SO1 in the Plan) in the field bordering Damson Parkway and Lugtrout Lane and Field Lane as well as the site HA2 at Oak Farm which is allocated to take up to 90 homes or possibly a care home.

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

The working group are in the final stages of preparing the new Plan for public consultation which is targeted for November/December . More information in the November edition.

## **Village Hall**

The Trustees have invited quotations for the driveway to be tarmacked. The quotes received to date, indicate that the cost will be in the region of £10k. An application has been made to the Airport Community Trust Fund for a contribution to the costs and we should know by the end of October if the application has been successful . We hope to complete the works by the end of the year.

Good news, the order for the equipment for the new children's' play area at the rear of the Village Hall has now been placed and although an installation date has not been confirmed we are hoping that it will in place early in the New Year. The project totalling nearly £39k has been funded by £36k coming from The Community Infrastructure Levy Fund of Hampton In Arden Parish and the balance from a donation by the Residents Association, using funds bought into the Association when the Catfog Fete Fund was closed some years ago. This fund consisted of monies raised by the then Catney Fete committee who organised annual village fetes with any profits going to the Catfog fund for improvements etc., within the Village. A picture showing the installation is available to be viewed on our website shortly.

## **Airport Update**

At a recent meeting of the Airport Consultative Committee, on which we are represented, we were told that the issues experienced earlier in the year of delays in security and baggage handling had largely been resolved with staffing back to expected levels. During covid 40% of airport employees were made redundant. Passenger numbers have improved significantly, now up to 1 million per month and the company is operating profitably following the disastrous Covid period.

The Night Time Noise Policy is due for review next year and the our representative has expressed interest to participate in the working group which is being set up to review the current policy. Which restricts the number of night time departures and sets the they type of aircraft and associated noise levels acceptable during the night

## **Table Tennis for Fun**

As there were no expressions of interest in this idea - it will go no further

## Dates for your Diary

### Residents Association Committee meeting

Monday 3rd October

Should members have any issues they would like to raise at the meeting, please send details through to the email address [secretary@catney.co.uk](mailto:secretary@catney.co.uk) no later than two working days before the meeting. If you wish to speak at the meeting this can also be arranged, again by contacting the Secretary at the email address above.

### Next Parish Council Meeting

The next meeting is being held on Wednesday 9th November in The Meeting Room, Marsh Lane, Hampton in Arden commencing 7.30pm. Residents are welcome to attend. If you have any issues you wish to raise, please make the Clerk, Julie Barnes, aware that you would like to speak, with a brief description of the issue, at least 2 working days prior to the meeting. Julie can be contacted at [clerk@hamptoninarden.org.uk](mailto:clerk@hamptoninarden.org.uk) or phone 01675 442017

### Quiz Night

Friday 28th October 2022 starting 7.30pm in the Village Hall

### A Celebration of the life of Pete Peters

Sunday 30th October from 2pm 'til 4pm in the Village Hall

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## **BENTLEY HEATH COUNTRY MARKET**

**FRIDAYS 10.00-11:30**

**BENTLEY HEATH COMMUNITY CENTRE,**

**WIDNEY ROAD B93 9BQ**

A weekly country market offering a wide range of products including Artisan Foods, Seasonal produce, Jams Marmalades, Chutneys and Honey. Plants, Seasonal flowers, and a wide range of Handmade crafts.

Refreshments are available.

Many items are suitable as gifts for any occasion and can be made to order as required.

For further information visit our web site [bhmarket.wixsite.com/bhmarket](http://bhmarket.wixsite.com/bhmarket)

## **A Celebration of the life of Pete Peters**

On Sunday 30th October you are cordially invited to attend a Celebration of Pete Peter's life in the Village Hall between 2.00 and 4.00 pm. We sincerely hope that many of you will be able to attend, especially those of us who were disappointed at being unable to attend his funeral. There will be stories and pictures of Pete and historical records to look at from Pete's time as Chairman of the R.A., also details of a memorial bench for Pete to be placed in the new children's play area which is being installed at the rear of the Hall in the New Year, pictures of the new playground showing the location of Pete's bench will also be on display. Pete's step daughter Jane and her husband David will be travelling up from Surrey for the occasion. If you are able to attend could you please let me know so that we will have an idea of how many we will be catering for, email me on [cuthbertlm@me.com](mailto:cuthbertlm@me.com) or text 07776 480813. Many thanks

Jane has also asked me to thank the following people on her behalf for their help in making Pete's final journey a peaceful and momentous event Firstly to the many attendees who turned out for the funeral to pay their respects to Pete and to the Corner Shop in Hampton in Arden for their excellent catering and The Management of the Boat pub for allowing guests attending the Wake to use their Car Park

## **Melvyn Perkins**

It is with great sadness we have to report the passing of Melvyn (Mel) Perkins of Lugtrout Lane. He was known to a lot of people around the village doing odd jobs and gardening and generally helping out wherever he could and for many years he was the Verger at Elmdon Church in Elmdon Park. Mel will be sadly missed and the Residents Association wish to pass on their deepest condolences to his wife Hazel, his family and friends.

## **Quiz night 28th October**

Following the pandemic we welcome the return of the ever popular Quiz Night which will be on Friday 28th October at 7.30 p.m. in the Village Hall. Tickets are priced at £10 each to include a fish and chip supper and as usual there will be a bar and a raffle on the night. If you can make up your team of 6 to 8 people that would be great but don't worry if you can't we will put you into a team.

Please contact me to reserve your tickets on 07776 480813 or email  
cuthbertlm@me.com  
Lesley Cuthbert

### **Butty Breakfast 17th September**

After such a long break it was good to see some old and new friends at the breakfast event and having chance for a catch up. We would like to thank all those who contributed to the donations totaling just over £60 which will go towards the cost of the event. Thanks to all those that helped on the day and to those that came.  
Hope to see you all at the next one which is likely to be held in January.

**Dave and Lesley Cuthbert**

### **WELCOME PACK FOR NEW RESIDENTS**

If anyone has a new neighbour, knows of a new resident to the village or is in the process of moving, I would very much appreciate it if you could let me know the address of the new resident so that I can deliver a Welcome Pack to them. The Welcome Pack contains information of the village amenities, useful telephone numbers and of course information about the Residents Association and the many things we do. Please email me at cuthbertlm@me.com or text/telephone me on 07776 480813 with the address of the new resident.  
Thank you.

**Lesley Cuthbert**

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## **Her late Majesty Queen Elizabeth II – a tribute and sermon preached at Hampton Church on September 11th 2022 (shortened)**

At a village cheese and wine evening in 2020 the item that made me catch my breath was a photo taken by Dr Alan Smyth. The photo shows Her, now late, Majesty Queen Elizabeth II boarding a train at Hampton Station after the consecration of Coventry Cathedral in 1962. A gathering of Hampton residents is just an arm's length or two away, in Sunday best hats and broad smiles. The Queen who sat on the throne in London had just made her way down to Platform 1.

I wonder how many homes in Hampton and Catney have a photo of the day they met the Queen, perhaps when she opened the NEC or Touchwood. There are certainly people in these villages who were presented to her when awarded honours, people she gave Maundy money, people who served in her armed forces. It mattered enormously to Queen Elizabeth, "The Queen," that she should be seen. When asked about her penchant for bright clothes she said "I need to be seen to be believed." And seen she was - one third of the population say they saw her in person. Of course, it mattered too that she should be on the national and international stage riding the storms of conflict and of the squabbles of our political and community lives. But the detachment required for that went hand in hand with being part of our lives. So, when we needed splendour, she gave us pageantry and ceremony.

When we needed our spirits lifting, she gave us colour. When we were sombre, she was mourner in chief. And when the world seemed a shallow, unprincipled place to be, she showed us the meaning of the words "integrity" and "dignity."

The Queen shone on our good days: the World Cup of 1966: the visit of Nelson Mandela: the 2012 Olympics. And she was there in the darkest days, the days of Aberfan and Grenfell Tower. She carried our communal grief and sympathy to their traumatised people, offering comfort to those left behind. How did the Queen know that she needed to dazzle us from afar one day and come among us the next? She knew from the lessons of history. Think of Marie Antoinette. She knew from the example of her remarkable mother who picked her way through war-torn London. And she knew from her unshakeable faith in God. God who is magnificent and awe-inspiring and at the same time closer to us than we can possibly comprehend. God who in his Son Jesus Christ taught the world that the best leadership is leadership that serves. This Christian tenet was central to all the Queen did, serving and reaching out to people without favour or discrimination and respectful of their own beliefs, religious or otherwise.

The Queen had a steadfast and loving marriage to Prince Phillip. She had a small circle in whom she might confide. She sometimes let her hair down; we've seen her looking gloriously happy in photos of family Balmoral picnics and ceilidhs. But only when she was on her own with God, deep in prayer as she regularly was, could she cast all the trappings of her office and its burdens at the foot of the cross. The threats to our nation's peace and prosperity. The times when her family's turmoil was the subject of gossip, ridicule and condemnation. The weight of the crown. And in that prayer she found strength, inspiration and comfort.

In this season of national mourning, we look back at the Queen who both led us and served us; who could be found in palace and, yes, on railway platform; who gave us both splendour and compassion.

And we are thankful. Thankful and confident that she died in the faith that all the splendour and compassion the world can muster would hold no more than a candle to the light into which she was walking. May she rest in peace and rise in glory.

**Mary Charlton  
Lay Reader, Hampton Church.**

# Catney Christmas Craft Fair November 26th 2022

11.00 a.m. to 3.00 p.m.

Catherine de Barnes Village Hall

The Catney Christmas Craft Fair is now an annual event and will always take place on the last Saturday in November, so put this date in your dairies. These events are hard work but are generally enjoyed as a village social event, which brings in quite a few visitors and raises funds for the village hall. It's important that we get a good turnout, so tell all your friends. Many people enjoying coming in for a browse, a chat and tea and homemade cakes.

We have had an excellent response to my calls for exhibitors and as well as some of our regulars, we have some new stalls. In the past we have had tables selling fused and stained glass, fabric and knitted items, scented candles, jewellery, and a wide variety of items including homemade jams made by members of the Catney Craft Club. This year we are adding woven willow Christmas decorations, dried flower arrangements and wreaths and a variety of novel craft items and are including colleagues from Hampton in Arden.

As in previous years we rely on donations of home-made cakes for the tea stall. Will those of you who can help, please contact Lesley Cuthbert on [cuthbertlm@me.com](mailto:cuthbertlm@me.com) or 07776 480813.

Remember as most of the stalls are by people who will not have facilities for using credit cards, please bring lots of cash! I know that in the past few years the use of cash has dramatically decreased, but for events like this it is essential.

Hope to see lots of you on the 26th November.

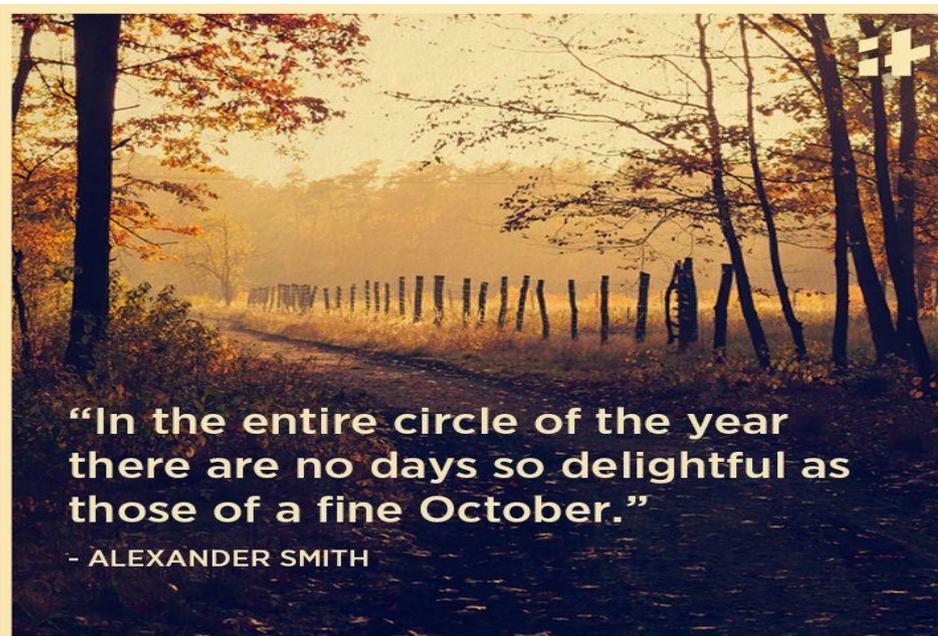
Liz Boxall



## Catney Pedestrian Crossing

Great news, the village now has a pedestrian crossing after waiting for one for nearly 30 years. Whenever I need to cross the road, whatever the traffic I make a point of using it. However, I am appalled at the number of people who are ignoring it and standing at the side of the road, sometimes for ages trying to cross within yards of the crossing. The elderly couple who stood for ages trying to cross the road opposite the bus stop; those who stop their cars in the layby to go to the shop, not prepared to take a very, very slight detour to cross safely; longer in distance, but not in time. The crossing is between the village hall and the pub and could not be more conveniently placed. I appeal to everyone to please make use of the crossing.

Liz Boxall

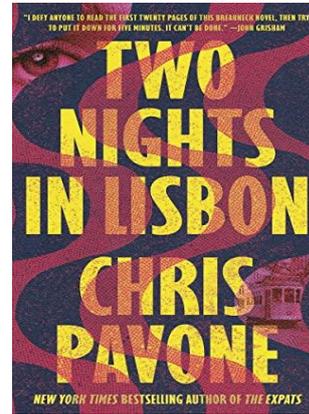


# BOOK REVIEW

## TWO NIGHTS IN LISBON

By Chris Pavone

A book review by John Alderson



Chris Pavone is a native of Brooklyn, has written four or five books winning both the Edgar and Anthony awards and lives in New York.

The action for this story takes place, as the title implies, principally over a couple of days in the Portuguese Capital, Lisbon, where Ariel awakes to find John, her probable husband to be, no longer alongside her nor apparently in the bedroom of their short break holiday hotel during which John also had some business with an associated company.

John is not having breakfast, no one has seen him leave, his passport and laptop are still there but not his phone, which Ariel calls repeatedly without success. There are no notes or messages from him and being at a complete loss, in a strange city where she doesn't speak the language, Ariel decides to walk to the nearby police station.

As one might expect, they are not too sympathetic as John has not been missing for very long and advise her to wait as he will probably return shortly. This does not satisfy Ariel and takes her problem to the American Embassy, who are also not particularly helpful, but like the police, are fully aware of the likely fallout if an American citizen disappears. In the background, there is also a political scene in which America is seeking a new Vice President and one of the front runners is Ariels first husband. Ariel now receives a note to advise her that her husband has been kidnapped and demanding a multi million dollar ransom for his release.

The story, which is about what happens next is quite intriguing, shows us some rather disturbing insight into American high life and has a number of twists and turns even beyond its end, which makes it a different sort of novel with some nicely drawn characters worked into the work of the police and the Embassy in Lisbon.

# Butternut Squash Steaks With Brown Butter-Sage Sauce

## Ingredients

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2 servings

large butternut squash (about 3 lb.), preferably one with a long thick neck

Tbsp. extra-virgin olive oil

Tbsp. unsalted butter, cut into pieces

sage leaves

garlic cloves, crushed

Tbsp. fresh lemon juice

Kosher salt, freshly ground pepper

## Preparation

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### Step 1

Cut the neck off of squash; reserve base for another use. Trim the stem off the neck then peel. Resting neck on cut base, cut in half lengthwise, creating two lobes. Trim off outer rounded side of each piece to create two  $\frac{3}{4}$ "-thick steaks (about 6 oz. per steak); reserve trimmed off sides for another use.

### Step 2

Heat oil in a large heavy skillet over medium. Cook squash steaks, turning every 3 minutes, until deeply browned on both sides and fork-tender, about 15 minutes. Add butter, sage, and garlic to skillet, tilt pan toward you so that butter pools on one side, and use a large spoon to continually baste steaks with butter. Cook, basting, until butter is no longer bubbling, smells nutty, and is beginning to brown, about 1 minute. Remove from heat and stir in lemon juice; season with salt and pepper.

### Step 3

Transfer squash steaks to plates and spoon sauce over.



# CHRISTMAS FAYRE

SATURDAY, 12th NOVEMBER 2022

10am to 1pm

ST SWITHIN'S HOUSE

BARSTON, B92 0JU



Selling

CARDS & OTHER GIFTS, JEWELLERY, 2ND HAND BOOKS,  
JIGSAWS

TEDDY BEARS, BRIC-A-BRAC, CAKES, PRESERVES,  
BRING AND BUY & TOMBOLA

Free glass of mulled wine and a mince pie  
(tea or coffee if preferred)

Entrance £3

Proceeds to

Troop Aid,

St Swithin's House and Church

**“There is no season  
when such pleasant and  
sunny spots may be  
lighted on, and produce  
so pleasant an effect  
on the feelings, as now  
in October.”**

*-Nathaniel Hawthorne*