



## Welcome!

We've been inspired by rainbows and colourful leaves recently and hope you have too. Our farm helpers are returning in Covid-safe numbers, happy to step outside again, even meet new people. The goats and donkeys have especially enjoyed the attention; a social-cookery pilot evening has been held; and various ingenious wooden items made by creative and enthusiastic farm helpers. We've even helped the Chilterns AONB Celebration with a chutney making workshop and guided walks, but there's more...



## Welcoming back our Countrymen



We've been delighted to see small groups of our Countrymen back at the Farm, for countryside walks, coffee and cake, and to build bird boxes using reclaimed Edwardian floorboard from kits kindly supplied by Amersham Men's Sheds.

It has been a joy to listen to the excited chatter of these chaps let loose on the farm again! We have two groups scheduled to join us again in November and December subject to COVID 19 guidance.



## Harvest Time...

Good things come to those who wait, and that's exactly what happened with the harvest this year. The grain harvest eventually happened after much rain, but Farmer David has significantly less straw than usual.

Some fields already ploughed, others being grazed with farmland birds enjoying winter cover too.

## Make a Difference Award Win...

On Tuesday 22nd September Andy Collins, from BBC Three Counties Radio, arrived at Road Farm and surprised Wendy Gray with the Make A Difference Social Care award for her tireless energy and enthusiasm providing opportunities for vulnerable people to participate in farm activities to improve their wellbeing and learning. Wendy was thrilled with her & Duncan's surprise and after the announcement had sunk in, she said "THANK YOU so much for this! Such an encouragement. I must say thank you to everyone who supports us. This is a team effort, down to an amazingly wonderful husband and family and our wonderful team of volunteers."



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### SOCIAL MEDIA LINKS:

Facebook: [Road Farm Ramblings](https://www.facebook.com/RoadFarmRamblings)

Instagram: [@countryways\\_road\\_farm](https://www.instagram.com/countryways_road_farm)

Twitter: [@roadfarmramblin](https://twitter.com/roadfarmramblin)



“Which way to the tearoom??”



“This girl can!”



“Crumble, juice or cider?”



Nobody has told Hampden that the hairdressers are open

## Scouting for boys and girls

Our local Scouts group from Lee Common, Wendover and Halton have all enjoyed completing a challenging night orienteering course in small groups of less than 6. After weeks of Zoom sessions, these Scouts relished roaming the countryside and learning new skills. This is looking to be the most used set of compass routes Duncan has laid out in 20 plus years here!

## We have new turkeys

After the sad loss of our turkeys earlier in the summer, we were thrilled to receive our rafter of new girls from Peachcroft Farm. ‘Rafter’ is the collective noun of a group of turkeys. The turkeys have settled in quickly into their new home. Apart from one cheeky turkey who tried to make a dash for it when the gate was ajar, but Farm Helper SF came to the rescue and returned her to the pen.

That’s no mean feat as turkeys can run at up to 25mph!

## Chalk, Cherries & Chairs Signage

Chalk, Cherries & Chairs is an ambitious five-year scheme which aims to connect local people to the wildlife and cultural heritage of the Central Chilterns. The Farm is proud to be a member of the Farm Cluster Group and to host important new signage highlighting the biodiversity and important wildlife found here in the Chilterns.

## Farm Joke Time

Why did the farmer bury money in his field?  
Because he wanted to make his soil rich!

## Tasty Pumpkin Soup

Ingredients: 1 large onion (chopped), 2 shallots (chopped), 2 medium potatoes (cubed), 900g pumpkin (cubed), 2l stock, ½ tsp cumin, pinch nutmeg, salt and pepper.

1. Soften onions & shallots in a pan
2. Add potatoes, pumpkin, stock, spices and seasoning. Bring to boil then reduce heat and simmer covered for 1hr. Stir occasionally.
3. Using a slotted spoon, transfer cooked veg to a food processor and liquidize until smooth. Then stir puree into the liquid until well mixed. Season. Reheat gently if necessary. Delicious served with a swirl of cream or a little grated cheese & crusty bread.

## CONTACT US

We would love to hear from you. Please keep in touch with us with your news, photos and stories. If you would like to find out more about what we do and how we can help or if you’d just like to chat, you can contact us:

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