

parrys

Ahead of the curve

SNACK HACKER'. GEORGE EGG











SUPPORTED BY

THE SUNDAY TIMES



Taylor & Cº

Abergavenny

independent.
individual.
trusted.





01873 564424

abergavenny@taylorandcoproperty.co.uk www.taylorandcoproperty.co.uk

Estate | Letting | Land Agent







With over 150 different businesses at Mamhilad, we have got something for everyone...

Flexible office space with no upfront costs or minimum term starting at £315 plus

VAT per month
01495 763275
enquiries@jeuk.wales
www.Mamhilad.com













Dear Readers.

Summer is drawing to a close. How has it been for you? I always have mixed feelings about the summer. I love my daughter being off school and getting a chance to spend time with her and to pursue her interests with her, but juggling that time with running a business can be

really tricky. By the time September comes around there's a sense that she is ready to go back to school and I am ready to relieve that pressure of trying to find the sweet spot in the whole work-life balance thing. If you have children, I hope you've managed to enjoy spending time with them this summer and have made some memories to cherish.

This month, as is fairly traditional for us for the September issue, the magazine is all about food and drink and there's lots of tasty, juicy articles on the subject for you to explore. There are also plenty of events to check out in the month ahead as well as our usual spread of community and lifestyle articles to enjoy.

Enjoy this month's read!

Hannah

Publisher: Focus Magazines Ltd Tel: 01873 856614 **EMAIL:** hello@thefocus.wales

Contributions:

Stuart Baldwin, Francis Buxton, Paul Chalinder, Dr Giles P Croft, Elinor Evans, Nick Hopkin, Adele Nozedar, Marion Pearse, Jonathan Powell, Kate Thomas

Contributing organisations:

Abergavenny Food Festival, Longtown Mountain Rescue

Whilst every care is taken with materials submitted to Focus Magazines, the publisher cannot accept responsibility for loss or damage to such materials. Opinions expressed in articles are strictly those of the author. This publication is copyrighted and may not be reproduced in any form without written permission from the publisher. Prices, conditions and details are subject to change and the publisher can take no responsibility for omissions or errors. The inclusion of an advertiser in this magazine is not necessarily a recommendation.

© Focus Magazines Ltd 2024

Contents

Editorial & Contents
Weather outlook for September
Puzzles
COMMUNITY & EVENT
Abergavenny Food Festival
Fairtrade Fortnight 2024
Join the Abergavenny Hockey Club!
Learn to Sing With Synergy
Longtown Mountain Rescue
Community Centre: Food For Good
Harry Webb Remembered
Abergavenny In Bloom
Events Calender
FOOD & DRINK
Notes from a Foodie
Mushroom Miscellany
The Rise and Rise of Street Food
Gateway Community Café
Recipe: Hot Honey
LOCAL BUSINESS
Hayman & Stone Travel
Black Mountain Fabric
LIFESTYLE
New Term At Dance Blast
Wellbeing: Consistency
Wellbeing: Simple Tastes
Book Recommendations: 'Food & Drin
History: Rewriting History





5

29

62

11

13

15

19

21

23

25

32

37

38 43

45

49

53

55

57

59



Buy multi-venue Stroller Tickets online now Day: £16 / Weekend: £25 (free entry for under 16s) All tickets to be sold in advance

21 & 22 SEPTEMBER **MEET BRIGHT LIGHTS OF THE FOOD WORLD!**



www.abergavennyfoodfestival.com

f ☑ 🛩 @afoodfestival #AFF2024

Abergavenny Food Festival Celebrates Local Food Stories



he Abergavenny Food Festival (21 & 22 September) showcases many of Wales' top-notch producers and chefs. Performing this year on the Robert Price Kitchens Stage in the Market Hall: Chris Harrod (chef-proprietor of Michelin Starred The Whitebrook near Monmouth), Gwenann Davies (Head Chef, at legendary gastropub, The Felin Fach Griffin), and Jonathan Woolway (ex Chef Director of the Michelin Starred St John Restaurant Group) whose newest venture is The Shed on Swansea's seafront. Over 100 Welsh food producers and exhibitors are also showcased across the market venues.

And then there's the Local & Vocal Stage, sponsored by Taylor & Co Estate Agents (Abergavenny) -a vibrant, lively corner of the castle grounds dedicated to all things 'local'. It is a space for engaging stories and discussions; championing producers, growers businesses and creatives; filled with conversations helping us better understand our local food and how to produce a healthy, prosperous, just and sustainable food system.

Local & Vocal programmer David Urry says: 'We try to find a balance between the serious and the silly, environmental and cultural, celebratory and cerebral. This year's programme has involved our community more than ever

before. We've worked directly with organisations, authorities, schools, and of course producers, growers and businesses.'

The 2024 Local & Vocal Stage will include: 'Peak Peers Presents' where a panel of young people who are working in or connected to food systems locally explore issues important to them; Llafur Ni -Hanes Ceirch Du Cymreig / Back in Black -The Story of Welsh Black Oats (in Welsh with simultaneous translation); and five schools in Monmouthshire say 'Give Chickpeas a Chance' and invite you to taste recipes they've designed so school meals can no longer be linked to deforestation. Master Chef winner James Nathan is the judge. And look out for foraged lunches, storytelling, music, a Welsh Gardeners' Kitchen Question Time, and discussions on a wide range of issues, including 'pasture fed meat', 'access to land', and 'homes for growers'.

All these events are part of the Stroller Ticket programme. See the full 'What's On' lineup at www. abergavennnyfoodfestival.com

LEFT TO RIGHT: Chris Harrod, Nervs Howell (co-host, Welsh Gardeners' Kitchen Question Time), Gwenann Davies, and singer/songwriter Paola who will be performing on the Sunday.



DAYTIME DINE-IN FOR BREAKFAST & LUNCH. TRADITIONAL BRITISH AND — THAI CUISINE. DELICIOUS, AND FRESHLY PREPARED!



NOW SERVING THAI TAKEAWAY ON FRIDAY & SATURDAY 5PM TO 9PM

Enjoy authentic Thai noodles, curries and more! We are waiting for your order.

Find our full takeaway menu on Facebook "K&K Kitchen" Order by telephone or via Whatsapp















Tel: 07492 938873

The Kiosk, Brewery Yard, Market Street, Abergavenny, NP7 5SD

Tai Chi & Qigong

Weekly Classes & Courses Starting From September 9th 2024



Are You Looking To Learn TAI CHI & QIGONG, To Help Maintain & Improve Health And Wellbeing?

Then Come & Join Our NEW Beginners Classes & Courses, Starting from September 9th 2024.

We Offer Both Daytime And Evening Classes, Covering Both The Yang & Li Styles Tai Chi. Plus, The 18 Exercises Of Tai Chi Qigong.

Develop A More Relaxed, Loose, Flexible & Stable Body, Alongside A More Calm & Peaceful Mind.

To Enrol Onto Our Classes & Courses, Or For Any Further Information, Please Contact Keith On **01873 831241**

Fairtrade Fortnight 2024



airtrade Fortnight in September? I thought it was back in the spring." That's right – it used to be every year around the spring half-term. This year, 2024, the national organisers have moved it to September: ideal for Abergavenny, climaxing as it does at the weekend of our Food Festival (Fairtrade Fortnight dates are Sept 9th-22nd, though one of our events falls on the 5th).

Why celebrate Fair Trade? Why buy Fair Trade products (look for the logo)? Because Fair Trade means producers – of anything from coffee, tea and chocolate to clothing, flowers or craft goods – receive a fairer price, can afford to feed their families, send their children to school and cover their farming costs.

The theme of Fairtrade Fortnight 2024? "Be the change, Choose Fairtrade". Why not be the change yourself? - and join the shoppers who last year generated around £20 million in Premium payments so that producers could invest in healthcare, education and environmental initiatives of their choice.

We're proud that, for the past 17 years, Abergavenny has officially been a Fairtrade Community with the full backing of our Town Council. Wales itself was the first Fairtrade nation in the world! - in 2018.

The Abergavenny Fairtrade Forum, a small group of local volunteers who are continuing to work to ensure maximum possible sales of Fairtrade products in our town, are

currently updating our register of local providers. Are you part of a business, shop, cafe or organisation which offers Fairtrade products? Even two items are enough to name you as a Fairtrade outlet! Let us know please: abergavenny-ft-forum@googlegroups.com

Below you'll find our programme for Fairtrade Fortnight: you'll be welcome to join any of the events, and at some of them you'll be able to buy from a small range of Fairtrade products.

Looking for more information about Fairtrade? - https://www.fairtrade.org.uk/what-is-fairtrade/
And for Fairtrade in Monmouthshire visit: https://monmouthshirefairtrade.org.uk/

Francis Buxton

Date	Time	Event	Venue
Thurs 5 th	10:30 am	Themed coffee morning with Fairtrade stall	Christchurch North St
Tues 10 th	10:30 am	Themed coffee morning with Fairtrade stall	Methodist hall Castle St
Sat 14 th	10:30 am	Authors in Conversation (Sharif Gemie) followed by Fairtrade coffee morning	Library in Town Hall
Sat 14 th	Midday	Schools' event	Outside Waitrose store
Fri 20 th	10:00 am	To Vietnam with Skedaddle: a Fairtrade journey': U3A talk by Francis Buxton	Thursdays club building, Pen y Pound
Sat 21st	9:30 am-10:30	Abergavenny Food Festival: Fairtrade stall	Market hall
Sat 21st	1:00 pm	'March for Africa' also involving 'Love Zimbabwe' charity	From Methodist church Castle St
Sun 22 nd	4:.00 pm	Fairtrade Fortnight ecumenical worship	URC church Castle St

The Coaches Llangynidr

CANALSIDE BEER GARDEN

TRADITIONAL PUB FOOD

COZY ACCOMODATION

GOOD LOCAL BEER



Cwm Crawnon Road, Llangynidr, NP8 1LS

Join the Abergavenny Hockey Club!









re you looking to become part of a vibrant community, improve your fitness, and enjoy the thrill of teamwork and competition? Look no further! We are a welcoming and inclusive club that caters to players of all ages and skill levels. Whether you're a seasoned pro or a complete beginner, there's a place for you here.

Why Join Abergavenny Hockey Club?

1. COMMUNITY SPIRIT

At Abergavenny Hockey Club we pride ourselves on our strong sense of community. Our members come from all walk of life, united by a shared love for hockey. Joining our club means becoming part of a supportive and friendly environment where friendships are formed on and off the pitch.

2. FITNESS AND FUN

Hockey is not only an exhilarating sport, it's also a fantastic way to stay fit and healthy. Our training sessions and matches provide an excellent workout while honing your agility, coordination and strength. Plus, you'll have a blast whilst doing it. At Abergavenny Hockey Club we believe that sports should be enjoyable, and we strive to create an atmosphere that is both fun and competitive.

3. INCLUSIVITY AND DIVERSITY

We believe that hockey is for everyone. Our club is committed to welcoming players of all ages, genders, and backgrounds.

Whether you are a young player just starting out or an adult looking to rekindle your passion for the game, you'll find a warm welcome here.

HOW TO GET INVOLVED

Joining Abergavenny Hockey Club is easy! We invite you to attend our upcoming club day on the 7th of September or one of our upcoming training sessions to see if our club is the right fit for you.

Junior Training (aged 6-14)

- Tuesday Evenings, 6:30pm – 7:30pm at Crickhowell High School Astro, NP8 1AW, Starting from the 10th of September.

Senior Training – Tuesday

Evenings, 7:30pm – 9pm at Crickhowell High School Astro, NP7 1AW, Starting from the 3rd of September.

For Any Enquires, please get in touch on our Instagram @abergavennyhockey or through our website: www.abergavennyhockey.co.uk

Elinor Evans





CREATING SPACE THE FASY WAY

HUGE BENEFITS

- De-clutter your home
- Create up to a third more space
- Gain safe & easy loft access
- No mess, no fuss, no sub-contractors
- DBS checked & fully insured
- Which? Trusted Trader

Call Edward now to book a FREE survey & quote 01633 376 748

WWW.ACCESS4LOFTS.CO.UK







HANDYMAN

All sorts of building works undertaken

Steps

Joinery

Fencing

Pathways

Plastering

Gutter cleaning

Wood and chipboard flooring

Block walls, brickwork & pillars

Repairs and small jobs welcome

STUD PARTITION WALLS a speciality-

erected and fitted on site

Over 35 years building experience

Call David

M: 07514 016382





ynergy, an award-winning male voice close harmony acapella choir are offering a free four week long 'Learn to Sing' course starting on Thursday 12th September between 7pm and 8:30pm at the choir's rehearsal venue, The St Michaels Centre, Abergavenny, NP7 5UD. This will be followed by three further Thursday sessions and culminating in an evening concert on Saturday 5th October.

Synergy, led by our talented young Musical Director Owen McCarthy, are fresh from recent success winning best UK choir under 40 voices at the prestigious Cornish International Male Voice Choir Competition in May held at Truro Cathedral, scoring highly and coming 3rd place in the overall competition including larger choirs. This is the third occasion Synergy have won the accolade repeating success in 2011 and 2013.

Boasting only 25 singers on stage, Synergy are looking to use this success to expand and are seeking new voices to supplement the 4 parts that make up their sound: Tenors, Leads, Baritones and Basses.

This free course to males over the age of 18 offers the opportunity to sing on stage with Synergy and find out which part their voice best suits.

During the course singers will learn:

· Vocal warm ups

· Singing technique and exercises

 Learning two songs from Synergy's extensive repertoire to perform with Synergy in the evening Concert in October.

We can assure you that you don't need to read music or be an accomplished solo singer, its our blend of parts that gives us our unique sound different to a traditional Male Voice Choir. Just come along, have fun and enjoy the experience without obligation.

You will be made most welcome.

To register your

interest just fill out the online section at <u>www.synergysingers.co.uk/lts</u> or contact our Chairman Grant on **07957 872996**. Check out events on the website to see and hear us perform.



TOP: Synergy assembled in their hotel after just receiving the award. ABOVE: The trophy



12

Thinking of a New Kitchen?



We Supply, Manufacture and Install Kitchens, Bedrooms and Bathrooms



Mirage House, Mill Street, Abergavenny, Monmouthshire. NP7 5HE T: 01873 858043 E: furnishings@miragehouse.co.uk

Longtown Mountain Rescue



Call Outs & Training

After an exceptionally busy June and July for the team, which saw a 129% uplift on the same period in 2023 (as detailed in the July issue of Focus), activity levelled off in August, with just three call outs in the first three weeks of the month.

The month started with a late night call out to Pen y Gadiar

Fawr where fifteen team members went to assist two campers in need of help. One of the casualties was suffering from heat exhaustion coupled with severe vomiting. After nearly three hours, the team brought the pair off the hill where they were handed over to the Welsh Ambulance Service.

This was followed with a team call out made in response to a request from Gwent Police to assist a casualty on the

Blorenge. A local man had managed to fall and sustain a lower leg injury on his Saturday morning hike and needed assistance getting off the hill and on to Nevill Hall for treatment. We wish him a speedy recovery from what our medical team suspected was a broken ankle.

A very similar incident occurred on the Sugar Loaf later in the month, where once again Gwent Police asked LMRT to go to the assistance of a walker with an ankle injury.

Amongst all this has been the regular team training sessions. Our monthly full-day session focussed on how to set up for a crag rescue, a practical skill that is a minimum requirement of all team members. From a medical aspect, an evening session was held to brush up knowledge on drug formulary, something that is crucial for our casualty carers dealing with medical incidents.

Advice for walkers

As we head into September we continue to expect many visitors to the area such as those heading to Abergavenny for the Food Festival. Away from the the food and drink on offer, many will want to explore the wonderful hills and valleys of the eastern Brecons, so we thought it would be worthwhile sharing some advice from

CONTINUED OVERLEAF

Bethcan

Local, award winning, family run dentist

We are passionate about providing exceptional treatment options and affordability.



 Membership plans starting from £10.28 a month

Cosmetic dentistry:

- implants
- teeth straightening
- veneers

16

Free consultations

97 Bethcar Street, Ebbw Vale, NP23 6BB 01495 302078 bethcardental.co.uk



mountain biking, people should consider if they have the skills for what they're doing.

2. Do I know what the weather will be like?

The weather has the potential.

The weather has the potential to make or spoil your day.
This doesn't have to mean that a spot of drizzle or even a howling gale has to stop us in our tracks but the key is to

Whether it's hiking up a

mountain, climbing or

prepare accordingly and accept that you may have to adapt your plans.

3. Do I have the right gear?

Clothing and footwear are obviously a major consideration but what else should you consider? Smart phones, apps and smart technology have, for many, overtaken maps and compasses, but remember that phone batteries can drain very rapidly, so have a back up plan and at the very least take a power bank.

Whichever way you plan to enjoy the mountains, be #adventuresmart.

Longtown Mountain Rescue



PLUMBING SERVICES TEAM

WE FIT:

• TRV valves and thermostats

MANY

- Bathrooms Power flush with chemicals
- Showers
- House appliances
- Kitchen
 Radiators
- Toilets
 Taps & Sinks

CALL FOR FRIENDLY ADVICE AND COMPETITIVE PRICES ON 07462577555

JMT Building Services

All aspects of plastering including:
Dry lining, Plastering over artex,
Fixing cold spots such as black mold, etc.
All aspects of building work undertaken

30 years of building experience Excellent references available

Call Mark on 07970554640





07739 695502

17

VISIT THE FOCUS ONLINE: WWW.THEFOCUS.WALES

We celebrate skills and know-how

and have recently concluded the latest round of 'Cooking For Life' which is a cookery programme that equips children and young

people aged 8 years+ with

practical tools for life. These

popular sessions were made

this important local work.

possible by the Monmouthshire

Food Partnership and the Trust is

now looking at ways to continue

For a number of years, ordinary



Fri 1 November, 7pm At **Abergavenny Community Centre**

Family discounts available

£15

Merthyr Road, NP7 5BY.

An opportunity to sample traditional dishes from Mexico and spend time with friends.

Email abercc.activities@gmail.com to be notified when tickets go on sale





psychotherapist and supervisor offers confidential help tailored to you individually.

Qualified, UKCP-registered I work with individuals and couples over 18, and offer clinical supervision.

> I work with all kinds of troubles, including trauma, depression, bereavement, family/ relationships, illness, anxiety and low confidence

TEXT OR EMAIL TO ARRANGE AN EXPLORATORY MEETING, OR CALL AND LEAVE A MESSAGE

TEXT OR CALL:

MIRANDA@SOUTHWALESPSYCHOTHERAPYANDCOACHINGCO.UK 07463 780292 WWW.SOUTHWALESPSYCHOTHERAPYANDCOACHING.CO.UK



SERVICES

'For homes in need of some TLC.'

- DIY
- Handvman
- **Painting**
- **Minor Repairs**
- Laminate Flooring

To arrange a Free Quote Call Darren on: 07809 441439

Or Email us: d2propertyservices@gmail.com www.d2propertyservices.wixsite.com/d2pro



THE VALLEYS LEADING BLIND SPECIALIST

- All types of blind made to order, direct from our factory
- FREE no obligation quote at competitive prices
- 12 Month Full Warranty on all our blinds









WWW.A1BLINDSTREDEGAR.CO.UK

FREEPHONE 0800 197 7545 sales@alblindstredegar.co.uk

Food For Good

he kitchen at `Abergavenny Community Centre sits squarely at the heart of operations where good food and hospitality is a recurring theme.

Our cooks, Emily and Sarah, take pride in preparing nutritious meals for the Wednesday lunch club and baking delicious treats for the weekly Friday Coffee Morning and monthly Sunday Tea. What's more, the Centre also benefits from trusted helpers, like Rob, who arrives early on Friday morning to prepare a really decent fresh soup for anyone that cares to drop in for the Midday 'Light Lunch'.





Mexico. Please join us if you can.

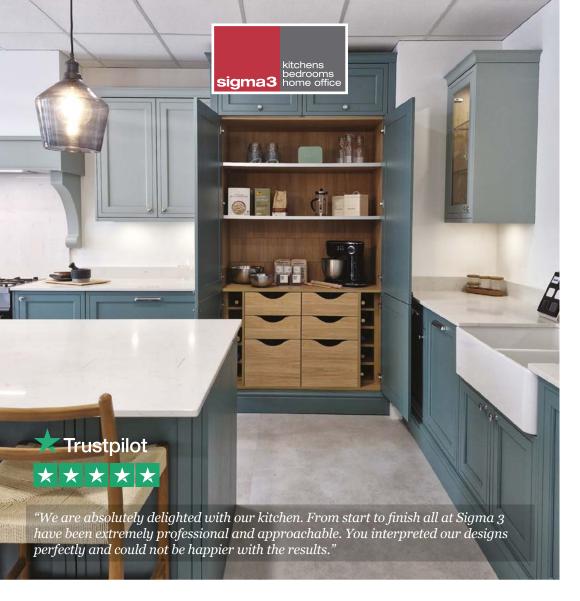
If you are curious about possible involvement in a future World Bistro, or indeed you have your own thoughts and ideas to involve people in growing, preparing and sharing food then we'd like to hear from you.

Marion Pearse

LEFT: The Community Centre kitchen in action at the African World Bistro in 2022 and Cooking For Life programme in 2024



TO ADVERTISE CALL HANNAH ON 01873 856614 OR EMAIL HELLO@THEFOCUS.WALES



Our Summer Sale is Now On

Visit **sigma3.co.uk/sale** to get a sizzling offer on your dream kitchen or bedroom from the UK's highest rated kitchen retailer.

SIGMA 3 ABERGAVENNY

18 Cross Street, Abergavenny, NP7 5EW 01873 850911 | abergavenny@sigma3.co.uk

SIGMA 3 NEWPORT

126 Lower Dock Street, Newport, NP20 1EG 01633 252187 | newport@sigma3.co.uk

sigma3.co.uk

Harry Webb Remembered in National Road Victim Month & Green Man Festival



ast month was National Road Victim Month, an annual campaign highlighting the significant number of people needlessly killed and injured in crashes on the UK's roads. The campaign, organized by RoadPeace, the national charity for road crash victims, aims to raise awareness about the following facts: Every day in the UK, five people are killed and around 80 are seriously injured, on average, in road collisions.

Since records began in 1926, over 500,000 people have been killed in UK road crashes, far exceeding the 375,000 UK citizens killed due to warfare during the same period.

The routine daily activity of driving results in more fatalities annually in the UK than both murder and terrorism combined.



In 2022 alone, 1,766 people were reported killed and 141,560 people were reported injured in collisions on UK roads.

National Road Victim Month, which was established in 1998 by RoadPeace, also recognizes the work of the emergency services, who respond to road crashes every day, and highlights the mental and physical impact that road crashes have on them.

Last month's campaign, which was heavily supported by Webb's of Crickhowell, focused on raising awareness about the many needless deaths and injuries that occur every day on our roads. Pat and Mike Webb tragically lost their son, Harry, in September 2023 in a hit and run incident while Harry was out cycling. His loss left his family and friends devastated. In support of RoadPeace, John Webb will be donating the

funds received from his history talks throughout the year to the campaign in memory of Harry.

Alongside the National Road Victim Month, Harry Webb was also remembered as part of the Green Man Festival, which took place at the Glanusk Estate last month. Fiona Stewart of the Green Man Festival had heard about Harry and about his friends who had come to the hospital and waited for two long days, willing Harry to recover following the hit and run. Fiona also knew that Harry was a musician and well-loved locally. As a result, she invited Harry's friends to the Green Man as guests so that they could be together and share their memories of Harry. Notes were tied to the Green Man by his friends and family for memories and lasting friendship.

A touching tribute from the Festival itself to Harry reads as follows: "Green Man 2024 is dedicated to Harry Webb, a son of Crickhowell and a Welsh Man of music. For 27 years, the world enjoyed his sparkling intellect, incredible talent, and beautiful kind heart. Harry achieved so much and touched many lives, including those of his wonderful family and friends from all over the world who will be forever connected through their love for him. "The thoughts of you are so beguiling I dreamt about you and woke up smiling" – lyrics from Harry Webb's own composition: 'I Woke up Smiling."

Harry's family highlight that the kindness, compassion, and generosity shown by Fiona Stewart is a huge comfort. Pat Webb said that, "The wonderful gesture has helped many of his friends from all different sections of Harry's life get together and share in their loss and remember Harry's love of life, laughter, and music."

DISCOVER THE FUTURE OF ABERGAVENNY TOWN CENTRE!

Abergavenny Town Council and Monmouthshire County Council have launched the Abergavenny Placemaking Plan. This initiative is designed to enhance our town centre, ensuring it remains a vibrant, sustainable, and inclusive space for everyone.

WHAT IS PLACEMAKING?

Placemaking is about more than just development - it's about creating spaces where we all want to live, work, and play. The Abergavenny Placemaking Plan will guide future investments and developments, ensuring they contribute positively to our town's long-term well-being.

GET INVOLVED!

Your input is essential to the Placemaking Plan's success. Over the next six months, you'll have several ways to participate:

- Stakeholder Sessions: Join our walkabouts and workshops to explore the town centre, discuss its challenges, and help shape proposals.
- Community Consultations: Share your thoughts at face-to-face events or through online presentations and questionnaires.
- Feedback on Proposals: Review and refine our ideas as the plan takes shape, ensuring it aligns with the community's vision.

STAY CONNECTED

To stay informed and involved with the Abergavenny Placemaking Plan, please contact us at:

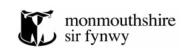
Email: office@abergavennytowncouncil.gov.uk Email: MCCRegeneration@monmouthshire.gov.uk



PLAN FUNDED AND SUPPORTED BY







Abergavenny In Bloom



n recent years, the Abergavenny In Bloom initiative has grown remarkably, thanks to the dedicated efforts of our community. Volunteers from the Laurie Jones Community Orchard, Friends of Castle Meadows, Linda Vista Gardens, Bailey Park, Keep Abergavenny Tidy, and the Civic Society all played a pivotal role in transforming the town into a blooming success. Their hard work was further supported by the independent business community and Monmouthshire **County Council's Grounds Team** at Llanfoist, who collaborated closely with our Town Team.



Throughout the year, councillors and staff joined forces with volunteers for litter picks, weeding, and painting bollards and signposts, all in a bid to ensure Abergavenny looked its very best. A highlight of this year's efforts was the collaboration with the Gwent Green Grid Partnership, resulting in the largest mural project to date in Bailey Park, celebrating local pollinators. We are immensely grateful to the volunteer stonemasons who worked tirelessly to repoint and repair the bus station's raised stone beds just in time for this year's judging.

We extend our heartfelt thanks to the 12'It's Your Neighbourhood' participants who took the time to submit their projects for assessment and wish them every success in continuing to meet the high standards set in previous years. A special mention goes to Our Lady and St Michael's RC Primary School, which entered the school category with hopes of improving upon their impressive 2nd place finish last year. We also thank Kenny on Merthyr Road for offering his front garden

for consideration in this year's competition.

Without the continued support from across the town, we would not have been able to maintain our Gold standard. We look forward to celebrating the efforts of everyone involved when Abergavenny hosts the Wales in Bloom 2024 Award Ceremony on Friday, 13th September 2024.

Abergavenny Town Council is both humbled and proud to have worked alongside such a passionate and committed community, whose dedication to enhancing the town's beauty and environment has been truly inspiring. We eagerly anticipate showcasing these efforts at the upcoming Wales in Bloom ceremony and are excited to welcome everyone to Abergavenny for this prestigious event.



ABERGAVENNY FILM SOCIETY THE LONGEST RUNNING FILM SOCIETY IN WALES

THE TASTE OF THINGS

20th September The Taste of Things (12) 136 mins. French with English subtitles. Open to all. Doors open 6:30



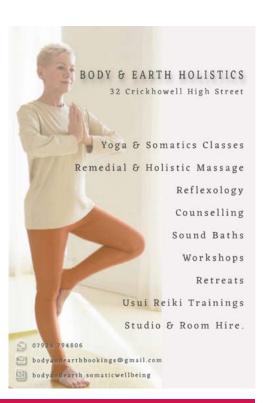
Doors 4pm for 4:30pm screening and 7pm for 7:30pm screening. Melville Centre, Pen-y-Pound, Abergavenny NP7 5UD Guests welcome (£5). Bar open thefilmsociety.co.uk

The Handy Team

Many years experience. No job too small; try us and see.

General maintenance/garden work. Hanging pictures, shelves, curtains and blinds. Painting & decorating. Flat pack assembly, installation.

Call us on: 07860857990
Nr. Crickhowell



CUSTOM PRINTED STICKERS

CUSTOM STICKERS, TRADE STICKERS, SERVICE LABELS PLUS MUCH MORE!



01873 860844 dynamitebranding.co.uk info@dynamitebranding.co.uk

SEPTEMBER EVENTS CALENDAR

31ST AUGUST

Outdoor Theatre at Abergavenny Castle THE GONDOLIERS



7pm, Abergavenny Castle Grounds

4TH SEPTEMBER

ABERGAVENNY OVER 50'S GROUP

We invite Nicola from Greyhound Rescue and Rehoming Centre to give an informative talk and to tell us about their efforts and fundraising for these animals. 2pm, Trinity Church Hall, Baker St, Abergavenny, All Welcome.

5TH - 22ND SEPTEMBER

FAIRTRADE FORTNIGHT

See article on Page 9 for details and programme of events



7TH SEPTEMBER

ABERGAVENNY CARNIVAL



Parade starting at 12pm at Baker Street, parading through town and finishing at Bailey Park where there will be lots of free activities for children and adults to try. Along with a Fun Fair and craft stalls.

11TH SEPTEMBER

Book-ish Event HORATIO CLARE YOUR JOURNEY YOUR WAY

7:30pm, Manor Hotel, Crickhowell See Page 58 for prices and booking info

12TH SEPTEMBER

LEARN TO SING WITH SYNERGY



Free 4 Week Singing Course
7pm – 8.30pm, St Michael's Centre,
Abergavenny. See Page 13 for
advert and article for more info

12TH SEPTEMBER

FERMENTATION AND PICKLING WORKSHOP

A creative community session at Peak Cymru, Old School Crickhowell

14TH SEPTEMBER

USK SHOW

From 9am, Usk Showgrounds, Llandenny *Uskshow.co.uk*

14TH SEPTEMBER

REPAIR CAFÉ ABERGAVENNY – CAFFI TRWSIO Y FENNI

Book, enquire or drop in We repair household items, electrical and otherwise. (no microwaves) manual bicycles safety check. Appointment essential for woodwork, jewellery, and electronic (no sentimental/antique teddys or dolls please). Sewing repairs – advice only for zips and alterations. Labour is free (donations welcome). Please note parts are not supplied and items can't be left. Our objective is to keep repairable

items out of landfill. 11am-2pm.
Last booking taken at 1.15pm.
Abergavenny Community Centre,
Merthyr Rd, Abergavenny
Contact repaircafeabergavenny@
gmail.com and Facebook messenger
Please note: this month's Repair Café
is a week earlier than usual

15TH SEPTEMBER

AUTUMN DUCK RACE



1000 ducks head down the river at Swan Meadows in Abergavenny to help the dogs at Hope Rescue. The ducks will launch from the road bridge over the river, then travel downstream, navigating boulders, steep drops and pond weeds before being collected by our team of Hope Rescue volunteers (don't forget your wellies guys!). Each duck costs £1 and the first across the finish line is the winner. 12pm, Swan Meadow, Abergavenny

15TH SEPTEMBER

GOYTRE WHARF LATE SUMMER FAIR

10.30am, Goytre Wharf

16TH SEPTEMBER

Book-ish Event CHRIS WHITAKER ALL THE COLOURS OF THE DARK

7.30pm, Book-ish Loft. See Page 58 for prices and booking info

CONTINUED OVERLEAF...

25

VISIT THE FOCUS ONLINE: WWW.THEFOCUS.WALES

HYDREF 2024 / OCTOBER 2024

Beth sydd ymlaen / Whats On

► The History of Rock

25

Dydd Gwener / Friday 4@ 7:30pm

From Gold to Rio

£24

Dydd Sadwrn / Saturday 5@ 7:30pm

Abergavenny Borough Band

Dydd Sadwrn / Saturday 12@7:30pm

The Three Musketeers

£13>

Dydd Llun / Monday 14@ 7:30pm

▶ Peter Wakelin's Talk ... £15/

Dydd Mercher / Wednesday 16@ 7:30pm

▲ A Tiger's Tale ...

£9.50

Dydd Sadwrn / Saturday 19@ 11am & 1:30pm

Undermined

£13 >

Dydd Mawrth / Tuesday 22@ 7:30pm

▶ The Dime Notes

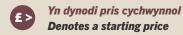
£18

Dydd Gwener / Friday 25@ 7:30pm

► The Wizard of Oz

£15

Dydd Mercher / Wednesday 30 & 31@ 7pm



Am ddim i Aelodau ALHS
Free to ALHS Members





Ewch i'n gwefan am ragor o wybodaeth Visit our website for more information



© 01873 850805

18TH SEPTEMBER

Abergavenny Local History Society CHEDWORTH MOSAIC



Martin Papworth talks. *7.30pm, Borough Theatre Abergavenny*Free to Society Members. See Page
61 for more info

19TH SEPTEMBER

Book-ish Event PETER JAMES — ONE OF US IS DEAD

7.30pm Borough Theatre Abergavenny See Page 58 for prices and booking info

20TH SEPTEMBER

Abergavenny Film Society
Screening
THE TASTE OF THINGS (in French with English subtitles)



Cert 12, 136 mins running time As part of the Food Festival, Abergavenny Film Society is proud to offer this romantic, sensual, food focused film, examining the lives of celebrated gourmet Dodin and his trusted collaborator Eugenie. For the first time she allows him to cook for her and their lives change

Open to all. Doors open 6.30. Bar open 6.30 till 11pm. Tickets £7 (£5 for under 25s) online from https://melvillecentre.org.uk/event/the-taste-of-things/

forever

21ST-22ND SEPTEMBER ABERGAVENNY FOOD FESTIVAL



See our article on Page 17. Visit www.abergavennyfoodfestival.com for info and ticketing.

21ST SEPTEMBER

Crickhowell Cancer Research Wales Presents: A NIGHT WITH ELVIS

7pm, Manor Hotel, Crickhowell Tickets £25 to include supper. Available from Committee Members, Webbs, or contact 07854 318229

23RD SEPTEMBER

Book-ish Event DAN BIGGAR THE BIGGAR PICTURE

7.30pm, Blaenavon Workmen's Hall See Page 58 for prices and booking

25TH SEPTEMBER

Abergavenny Film Society MONSTER (12)



A complex Japanese film which sensitively explores the worlds of misunderstood children through the eyes of parents, teachers and the children themselves. An exciting story with an intriguing ending, an excellent film to launch our new season!

Two Showings at 4.30pm and 7.30pm, Melville Centre, Penypound, Abergavenny

26TH SEPTEMBER

ABERGAVENNY FARMERS' MARKET

9am, Abergavenny Market Hall

2ND OCTOBER

ABERGAVENNY OVER 50S GROUP

We welcome Jeremy Thomas, resident artist at the Tithe Barn in Abergavenny, for an informal chat with us, taking us through his career and insights into some of his artwork.

2pm, Trinity Church Hall, Baker Street, Abergavenny

SHARE YOUR EVENTS

Go to thefocus.wales/calendar

A Note about Events

All the events listed are correct at the time of publishing. We strongly recommend double checking dates and times prior to attending an event to ensure these have not changed. Focus Magazines accepts no responsibility for errors or omissions

HELP I OSOD EICH EIDDO



Mae Gwasanaeth Gosod Sir Fynwy'n cynnig ffordd wahanol a chost effeithiol o rentu eich eiddo.

Ein nod yw gwneud rheoli a gosod eich eiddo'n broses syml a rhwydd, a gweithio gyda chi ar reoli a hysbysebu eich eiddo yn ogystal â dod o hyd i denantiaid wedi'u fetio ar gyfer:

Cynlluniau Rhentu Preifat

Cynlluniau Lesio Preifat

Gyda chymorth ac arweiniad gan ein tîm, cyfeillgar, profiadol a phroffesiynol.

Mae Gwasanaeth Gosod Sir Fynwy'n cynnig cynlluniau gosod tymor byr a hirdymor. At hyn, mae gennym lesoedd hirdymor, rhwng pump ac ugain mlynedd, ar gael drwy 'Gynllun Lesio Cymru' a ariennir gan Lywodraeth Cymru ac a reolir gan Wasanaeth Lesio Sir Fynwy.

Mae grantiau ar gael i helpu dod â chartrefi gwag yn ôl i gael eu defnyddio.

Os oes diddordeb gennych mewn gosod eich eiddo, neu os hoffech fwy o fanylion ynglŷn â'r gwasanaeth a'r hyn yr ydym yn ei gynnig, cysylltwch â Clare Hamer

HELP TO RENT OUT YOUR PROPERTY



Monmouthshire Letting Service offer an alternative and cost-effective way to rent your property.

We aim to make managing and letting your property a simple and easy process, working with you to manage and advertise your property as well as finding you vetted tenants for:

Private Rental Schemes

Private Leasing Schemes

With the help and guidance from our friendly, experienced professional team.

Monmouthshire Letting Service offer short and long-term leasing schemes. Additionally, with 'Leasing Scheme Wales' funded by the Welsh Government and managed by Monmouthshire Letting Service, we have long term leases available for between five and twenty years. Grants are available to help bring empty homes back into use.

If you are interested in letting your accommodation or to find out more details about the service and what we offer please contact Clare Hamer

monmouthshire sir fynwy Gwefan/V

thshire Rhif ffôn/ Telephone: 01873 735426

E-bost/ Email: MLS@monmouthshire.gov.uk
Gwefan Website: www.monmouthshire.gov.uk/MLS

Gwefan/Website: www.gov.wales/leasing-scheme-walesguidance





At times, summer delivered some pleasant conditions accompanied by short-lived bursts of heat but in a more consistent vein, periods of warmth in line with seasonal averages. As a change of season beckons, the Atlantic is poised to perhaps see autumn enter the arena with no uncertainty about its intentions. With the jet stream expected to be in close proximity, a turbulent month looks likely with spells of wet and windy weather, which if sustained, may well give rise to flooding issues. With a sequence of low pressure systems enabling these conditions, settled weather may prove to be a less frequent occurrence but upon any such arrival, expect late warmth in the sun as the shortening hours of light and time of year generate a multitude of glorious colours across the landscape. Above the average for rainfall with temperatures around the average.



LOCAL ABERGAVENNY BASED FAMILY BUSINESS WITH 15 YEARS EXPERIENCE

Reliable - testimonials availableALL ASPECTS OF BUILDING WORK UNDERTAKEN:

Renovations & Refurbishments
 Extensions
 Conversions
 Kitchens & Bathrooms
 Wet
 Rooms
 Carpentry & Flooring
 Brick & Stone
 Work
 Roofing
 Patios
 Plastering & Rendering
 Guttering & Fascias
 Tiling
 Handyman Service
 New PVC door and windows fitting

CALL ROB ON **07946103696** OR **01873 858758** FOR A FREE, NO OBLIGATION QUOTE.





WWW.RPBBUILDINGMAINTENANCE.CO.UK RPBEET@GMAIL.COM



DIAMOND HOME SUPPORT IS SEEKING RELIABLE, HARDWORKING CLEANERS/HOME HELPERS

Diamond Home Support has been trading since March 2014. We already have a fabulous team of "Diamonds," but we need more of them!

We are looking for people who are reliable, friendly, honest, trustworthy, caring and hardworking to join our team.

You should have a full driving licence and access to your own vehicle for work. You should be able to provide two references and be willing to work on a self-employed basis. You will also be required to undergo a DBS check prior to starting work with us.

There is no personal care involved.



CONTACT US:

heidi@diamondhomesupport.com www.diamondhomesupport.com

Telephone: 01873 859 289



3 CIRCLES CARE IS RECRUITING: COME AND JOIN US

3 Circles Care already has a fabulous team of dedicated, hardworking, closely knit team of carers; however, we need more of them so that we can expand our ever-growing client base.

We provide care to people in their own homes and we are looking for reliable, hard-working, dedicated, enthusiastic people to join our small, friendly team. If you are aged 18 plus, are physically fit, have a full driving licence and access to your own vehicle for work then we would love to hear from you.



we look forward to meeting you and welcoming you to our team!

We make "personal care" personal.

Contact Us

info@3circlescare.co.uk - www.3circlescare.co.uk Telephone: 01873 269 273

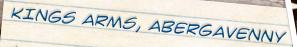
Office 9, Central Chambers, Lion Street, Abergavenny,
Monmouthshire NP7 SPE

NOTES FROM AFOODIE

THERE'S SO MUCH IN OUR AREA TO ENJOY - SO MANY DELICIOUS FOOD AND DRINK CHOICES RIGHT ON OUR DOORSTEP THAT SOMETIMES IT CAN FEEL A LITTLE OVERWHELMING. NEVER FEAR

OUR RESIDENT FOODIE HAS DISCOVERED SOME WONDERFUL GEMS TO HIGHLIGHT AND SHARES THEM WITH US HERE YOUR ONLY JOB IS TO GO AND

CHECK THEM OUT!



The Kings Arms Hotel is the beating heart of Abergavenny. It's been here since as early as 1405, and has the original timbers and features to prove it! In the summer months you can enjoy a proper al fresco experience at one of the tables in bustling St John's Square, soaking up the atmosphere of town life. In the chillier months, head inside this cosy haven, where you can settle down with a drink by the fireside.

Why I rate them... Characterful bar area, fresh, locally sourced food. Try their side of Parmesan & Truffle Fries for an indulgent treat!



A proper pizza!



The Proper Pizza Co,



Excellent burger at the Coach & Horses!

THE PROPER PIZZA CO, BRECON

Who doesn't love pizza?! The problem isn't the lack of pizza, but finding good, proper pizza that hits the spot. Lucky us, because The Proper Pizza Company It'd based in Lion's Yard, Brecon, are serving up the good stuff ... authentic Neopolitan style pizzas! There's no mucking about - these guys use the freshest ingredients and understand that a pizza crust is a fine thing that takes time to create. That's why they take loads of care with their dough and let it prove for hours to develop just the right flavour.

Why I rate them. Vegans, Vegetarians and those looking for Gluten free options are all castered for! I'd recommend booking ahead to avoid disappointment!

COACH & HORSES, LLANGYNIDR

Everyone loves a pub in a picturesque location and you really can't beat this one. The Coach & Horses is a charming village pub bordering the Mon & Brec canal and is the perfect place to unwind and enjoy the nature that surrounds you. Here you can enjoy firm pub favourites from the menu, including burgers, curries and delicious gourmet pies from Cashells, just down the road!

Why I rate them... A marvellous location with picturesque views from the beer garden. A great place to stop for a refreshing drink or a delicious meal!

CONTINUED OVERLEAF ...

TEL: 01873 810345







Open Monday - Saturday

Independent Artisan Bake<u>ry</u>

A Delicious Range of Bread, Pastries and Cakes baked fresh everyday, in-house, using organ<u>ic flour</u>

Fresh Lunchtime Sandwiches, Wraps and Pasties

We also supply wholesale

Customer Satisfaction is at the heart of what we do!

15 High St, Crickhowell NP8 1BD





Our Pizzas are made by hand using only the finest quality ingredients.

Choose from our classic dough, sourdough or our newly created gluten free sourdough.

01874 620036 | properpizzas.co.uk Brecon, LD3 6BA



A full spectrum building service including:

- ROOFING Latest Technologies and traditional techniques, drone surveys.
- CARPENTRY Cut roofs, dormer work and loft conversions. Staircase fitting and cabinetry.
- GENERAL CONSTRUCTION Full renovation projects, MVHR systems installed, energy efficency upgrades.

ROOFING CARPENTRY & CONSTRUCTION 01873 739700 | 07803072353 rcccymru@icloud.com





MAIFLOUR BAKERY, CRICKHOWELL

Take a walk along the High Street in Crickhowell and you might catch the aroma of buttery pastry in the air. No you're not in Paris, but you'd be forgiven for thinking it, because Maiflour bakery uses French butter to craft all their morning pastries. Think flaky croissants, indulgent pains au chocolat and tasty peach or rhubarb danishes to sink your teeth into, paired beautifully with your morning cup of tea or coffee. And to top it off, their flour is organic

Why I rate them... Their range of bread and treats are baked freshly, in-house, daily! You can't ask for more! Try their savoury sarnies, wraps and pasties too...

K&K KITCHEN, ABERGAVENNY

Tucked away behind Abergavenny Market
Hall in Brewery Yard is a café to delight
your senses. Here you can enjoy a full
English breakfast, sandwiches and burgers
or venture to South East Asia for Thai
delights. It's fresh and it's authentic
and their Thai menu is now available on
Friday's and Saturday's to take away. With
the car park right outside, it's so easy to
place an order and pick up!

Why I rate them...Fantastic pad thai and delicious spring rolls with fresh flavours that pack a punch. Make sure you try their takeaway!



We offer a complete range of Accountancy and Advisory Services for both personal and business clients:

- Sole Trader, Partnership and Corporate Accounts
- Tax Returns
- Bookkeeping, and VAT returns
- Making Tax Digital
- Cloud based accounting systems
- Payroll and Auto enrolment pensions
- Management Accounts and Business Consultancy

facebook



The Old Bank, Beaufort Street, Crickhowell, Powys. NP8 1AD Tel: 01873 810285 Fax 01873 810746 Email: info@catherineawilliams.co.uk







Forager's Breakfast

serves

The ultimate forager's breakfast, wild mushrooms on toast is an excellent way to appreciate your foraged treasures in a hearty meal – or to enjoy a delicious haul from your local farmers' market. Add fresh herbs, sliced ham or prosciutto, or crème fraiche for extra indulgence – or keep things simple (and vegan!) with the following recipe:

Ingredients

- 350g mixed wild mushrooms
- 4 large slices sourdough bread
- · 1tbsp olive oil
- Butter or vegan substitute, plus extra for frying (optional)
- 1 garlic clove, crushed
- Handful of fresh herbs, such as parsley or thyme (optional)

Mushroom Miscellany

FOOD & DRINK

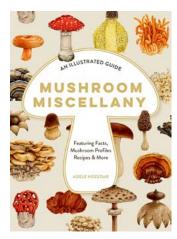
enowned local forager, hedgerow guru and author of many useful handbooks on the subject, Adele Nozedar, is about to celebrate the release of her new book *Mushroom Miscellany*. It is a foray into the wild world of mushrooms, which features facts, mushroom profiles, recipes and more. Ahead of its release next month, we asked Adele to tell us about her book as well as share one of the recipes from it.

"This gorgeous little book features fun facts, mushroom profiles, recipes and more. Writing it was a joy, and I hope that you will love it too! For example, did you know that until the late 1960s we thought that there were just two categories that fitted the entire planet - animal and vegetable. But an ecologist, Robert Whittaker, blew this idea apart when he proposed that there were not just two, but five of these categories....and a very important one was held to be fungal. The Wood Wide Web concept is even more recent, and related to the fungal world. Without this we are doomed!

Why? Well, imagine if everything on the planet remained intact. For example, if car parts never got rusty. Or if leaves never rotted down. Or if the bodies of humans and animals remained as they were, intact but no longer alive. Grizzly thought, isn't it? This book explores these possibilities as well as the 'new' science that encompasses the Wood Wide Web and lots more besides, including the medicinal, the foodie, the mushrooms that glow in the dark and more, including food!"

Method

- Wash and prepare your mushrooms. If using larger mushrooms or a mix of mushrooms, slice to ensure all are of a similar size. This will ensure even cooking.
- 2. Toast the sourdough bread, butter lightly, then set aside. Place 1 slice on each plate.
- Heat a large frying pan with olive oil or butter, as desired.
 Add the mushrooms and cook for 2 minutes, followed by the garlic. Cook for 3-4 more minutes.
- 4. Top the prepared toasts with the garlic and sprinkle with fresh herbs. Enjoy!



Adele's book, Mushroom Miscellany will be on sale from 10th October from all good book retailers, priced at £12.99.

Please note: While many wild mushrooms are edible, a few are poisonous and can make you sick or even kill you. Don't eat any mushroom, unless absolutely certain of its identification. Be sure you know the identity of a mushroom, and that it is safe, before eating it. It is the responsibility of the individual to ensure the safety of anything they choose to ingest



THE RISE AND RISE OF STREET FOOD



ave you noticed the popularity of street food? If not, where have you been? If so, then you're noticing a trend that shows no signs of slowing. Street food traders including pop-ups and food trucks now have a place in a massive market worth £1.2 billion. There are over 7,000 street food vans in the UK and that number has grown by 20% year on year. Even here, in



Abergavenny, you'll notice the popularity of street food with pop-ups regularly taking place at various pubs as well the introduction of the monthly Street Food and Night Market at Abergavenny Market Hall, which has now become a staple for our community.

Not long ago the whole street food thing was a bit of a niche market, but now it has pretty much become part of British



culture and offers customers the chance to try out different cuisines from all over the world. The Covid Pandemic changed much about the hospitality industry. With restaurants and pubs being forced to close, would-be street food vendors spotted a gap in the dining market where they could go mobile and safely serve food, unlike indoor food venues which were not permitted to open. Selling from a food



van also significantly reduces overheads like the cost of rental premises and staff and businesses can go where the footfall is, instead of waiting for customers to come to them.

As a result of the relatively low start-up and running costs, food from street food vendors tends to be competitively priced, which means customers are inspired to try new foods without breaking the bank.



With the cost of living crisis forcing everyone to tighten their belts, dining out is one of those luxuries that many of us have forfeited. Cuisine from food trucks and street vendors that is lower in cost but as tasty as restaurant offerings, can offer a perfect alternative to those keeping to a budget but still looking for a treat now and then.



The growth of street food looks set to continue, so if you haven't tried some of what's on offer locally, why not give it a go? The best place to keep informed of pop-ups and their locations is, of course, on social media either by following a vendor's account to see where they'll pop-up next or via a local page, like Abergavenny Voice.



Visit our showrooms in

Cardiff | Caldicot | Caerphilly | Pontypool | Neath









www.castleshowroom.com info@castleshowroom.com

Lee Jowitt AUTO REPAIRS

Servicing
 MOTs
 Tyres
 Diagnostics

- Vehicle Repairs
- Air-conditioning (Diagnostics, Re-gassing and Repairs)
- Servicing (including Hybrids)
- Diagnostics

- MOTs
- Tyres

and everything else, on cars and light commercials

TEL: 01873 859100

Conveniently located at the rear of Nevill Hall Hospital



73 Union Road Ind Est, Abergavenny, NP7 7RQ • TEL: 01873 859100 Mob: 07591 521752 • Email: info@leejowittautorepairs.co.uk • Web: www. leejowittautorepairs.co.uk

HOME ENERGY STORAGE

0% VAT FROM 1ST FEBRUARY 2024





- If you have solar panels(PV) you can store excess energy for later consumption
- With a SMART meter you can fill your Home Energy **Store (lithium battery)** with cheaper (night rate) electricity

MCS Accredited Domestic and Commercial installers of solar PV & batteries. Est. 2011 in Abergavenny



Tel: 01873 269031

info@greenparkpower.co.uk www.greenparkpower.co.uk









SOLAX

Jaybee

One of the most extensive selections in Wales from all leading design houses



Made-to-measure curtains, pelmets, blinds, track & poles, re-upholstery, designer fabrics & wallpapers.

Professional measuring and installation service

> Your local supplier of Little Greene Paint

> > Little Greene

· STYLE · QUALITY · SERVICE ·

THE GALLERY, FROGMORE STREET, ABERGAVENNY 01873 855605 pippa@jaybee-sf.co.uk

Gateway Community Cafe













ateway Church is made up of people from all walks of life and from many different nations, and is so much more than worship alone. It is a community hub where people can come together to connect through food, and through giving...

Gateway Community Cafe is open to anyone Tuesday to Thursday (10 am - 2 pm) and on average has between 50-60 people attend each day. We offer free cooked meals, hot drinks, a selection of cakes, pastries, and sandwiches. We also support those who find themselves homeless with shower and laundry facilities as well as providing clothes and toiletries if needed. We have a community food cupboard for people to access as well as a baby bank offering support to expectant and new parents.

During the week we have various sessions that run alongside cafe. These include Art clubs, a Photography Club and Bible Journaling, as well as ongoing classes in conjunction with Monmouthshire County Council, Monmouthshire Housing Association, and other volunteer agencies. Pop-up information sessions are run by PCSOs (Police Community Support Officers).

Operation Gateway Relief runs annually at Christmas time. We give out hampers, gift bags, hot meals, and meal kits to vulnerable and needy people in the community. In 2023, over 1500 people received hampers through this project, including staff working at Nevill Hall hospital.

Parent & toddlers attracts between 25 – 35 babies and toddlers having fun together at our Rehoboth

building on a Friday morning (10.30 - 12) while their parents, grandparents or carers relax and have a chat over tea, coffee and biscuits. Young Families meet several times throughout the year for social evenings with food and games, an Easter egg hunt, a Family Fun Fete and a Light Night in October. Holiday Club runs for a whole week in August, with 90-100 children from the community enjoying activities based around a Christian theme.

Gateway Church, Monk Street, Abergavenny, NP7 5ND

Rehoboth Centre, Castle Street, Abergavenny, NP7 5EE

Website: https://gatewaychurch. wales

Email: info@gatewaychurch.wales Tel: 01873 853126

Nick Hopkin



Hardware ~ Software
Upgrades & Repairs ~ Networks
Maintenance ~ Laptops
New & Reconditioned
Complete Systems
ADSL / Broadband Provider

Tel: (01873) 858111

Email: celticcomputers@uwclub.net 29 Cae Pen Y Dre, Abergavenny, NP7 5UP

CONSTRUCTION BUILDING & ROOFING MOBILE: 07799 720816

- Extensions
- Renovations
- Slate & Tile Roofing
- Fibreglass Flat Roofing
- Carpentry & Joinery
- Brickwork & Stonework
- Kitchen Installations
- Bathroom Installations
- Plastering
- Upvc doors and windows
- Conservatories
- Garage Conversions

www.gnconstructionabergavenny.co.uk

ABERGAVENNY BASED ALL WORK GUARANTEED 25 YEARS EXPERIENCE



ot honey is one of the latest food trends to hit restaurants and street food offerings in 2024. Drizzled over everything from pizza to ice-cream, hot honey is exactly what you might expect it to be; in its simplest form it is honey infused with chilli and is a perfect condiment if you enjoy the combination of sweet and spicy flavours.

Where do I put it?

Pizza! The guy who purportedly introduced the idea of hot honey in New York, first served it as a condiment on pizza. Add some spice to your slice, but use it carefully as a little goes a long way.

Cheese. Pour it over a tangy feta or whip up the feta with some ricotta and Greek yoghurt to create the GOAT of dips! **Sobrasada.** That delicious spreadable Spanish sausage made using pork, paprika and spices! Spread it on cut slices of baguette, pour over the hot honey and demolish.

Roasted Vegetables. Adding a little hot honey to your roasted vegetables after they are cooked can give them just the right amount of extra seasoning to make them delicious to even the most veggie-averse eater. Sublime on roasted carrots too!

Ice-cream. It doesn't sound like a match does it, but the contrast between heat and cold really works. Keep things simple and serve it over a scoop of good quality vanilla ice-cream. What is it? How do you make it, and where do you put it?

How do I make it?

You will need:

- 340g runny honey
- 2 tsp chilli flakes
- 1 tbsp apple cider vinegar or white wine vinegar

Add the honey and chilli to a saucepan. Bring to a simmer over a medium heat, then remove from the heat and stir in the apple cider vinegar. Leave to cool before transferring to a glass container. Strain to remove chilli flakes if desired.

A note about the chilli. Our recipe uses dried chilli, but you can use fresh. Red or habanero chillis work well. The heat level will differ depending on the type of chilli – and how much – you decide to use. If you're trying it for the first time, simple shop-bought chilli flakes are a good place to start, after which you can start tinkering with chilli types and quantities according to your taste.

A note about
the honey. We like
Abergavenny Honey by
Blorenge Mountain Bees
(blorenge-mountain-bees.
com) and Llangattock Apiaries.
honey (llangattockapiaries.
co.uk). These are delicious,
local Welsh honeys and
make a perfect choice
for your recipe.

frball insurance LTD

The one stop broker...

www.frball.com

INSURANCE

Cars & Vans
Breakdown
Building & Contents
Travel
Shops & Offices
Commercial
Farms

INSURANCE

FINANCE

Spread your premiums over any term of up to 10 months



INVESTMENTS

Investments
Mortgages
Mortgages
Savings
Months



MUTUAL BUILDING SOCIETY

With Full Services



LOCAL SERVICE

Call in or phone. We are here to help.

frball INSURANCE LTD . 56 Frogmore Street . Abergavenny . NP7 5AR . Tel: 01873 857533

TO ADVERTISE CALL HANNAH ON 01873 856614 OR EMAIL HELLO@THEFOCUS.WALES



WE SPECIALISE IN ALL ASPECTS OF DRIVEWAYS

Covering all of the South West

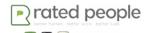
SERVICES OFFERED:

- Gravel Concrete Groundwork Landscaping Block paving
 - Resin bound paving Repairs to existing roads and potholes
 - Garden and outdoor rooms Driveways, patios and paving
- Tar and chip surface dressing Tarmac (hand and machine lay)

WE'LL HAVE AN OPTION TO SUIT YOUR PROPERTY AND YOUR BUDGET

Our friendly team have the skills and experience to guarantee a durable, robust driveway or patio to compliment your home and add kerb appeal and value for many years to come.

Call us for a FREE no obligation quote 01873 739250 or 07391198613 www.stonewaypaving.co.uk











Explore the World with Hayman & Stone Travel





ayman & Stone is a locally based travel agency. Inspired by his experience of working and travelling in more than 40 countries, Paul Chalinder established the agency in order to help people discover new and exciting destinations. As a proud franchise of Hays Travel, the UK's largest independent travel company, we have the unique advantage of accessing over 400 travel, cruise, and tour operators, allowing us to offer you the best impartial advice, exclusive deals and financial protection through our ABTA membership.

Paul's extensive experience includes working with international organizations including Oxfam, Save the Children, and UNICEF. His travels have taken him to some of the world's most remote and breathtaking locations, particularly in southern Africa, where he has gained invaluable insights and

knowledge. This expertise allows us to curate unique travel experiences that few others can offer.

We understand that your holiday is a deeply personal choice and we believe your holiday money needs to work hard. Our mission is to find the best overall value for you, ensuring every detail is taken care of for a smooth and enjoyable experience.

Unlike the impersonal nature of online booking, we pride ourselves on building genuine relationships with our clients. Whether you prefer a friendly chat over the phone or to meet at a location of your

www.haymanstone.co.uk

choosing in Abergavenny, we're here to listen to your travel aspirations and craft a customized itinerary just for you.

Our Services Include:

River and Ocean Cruise: Escorted Solo or Group Tours; Accessible Holidays; Luxury and Exotic Destinations; Adventure and Safari Experiences; Ski holidays; City breaks; Family Holidays; Attraction and Sports Tickets or just about anything that takes your fancy.

Hayman & Stone is registered with ABTA, sells travel services on behalf of Hays Travel Limited and benefits from Hays membership of ABTA with membership No: L3832.

Contact us for an introductory chat on: **01873 585585** or **07861 134073** Email: <u>info@haymanstone.co.uk</u> www.haymanstone.co.uk



Hayman & Stone Travel

Your local Travel Agent for fully protected:

- Escorted Solo & Group Tours
- Ocean & River Cruise Holidays
- Accessible Holidays
- Package Holidays
- Ski Holidays
- Short Breaks
- Tailormade Holidays

Call us to talk about your holiday ideas.



A Hays Travel Franchise Owned and Operated by Paul Chalinder

Contact Us

01873 585585 07861 134073 info@haymanstone.co.uk



Martin Shepheard

PAINTER & DECORATOR
BESPOKE WALLPAPER HANGING

Fully Insured • Domestic & Commercial Quality Workmanship City & Guilds Qualified

Tel: **07971 454879** or **01873 830943**

shepdecs1962@gmail.com



01873 859800 or **07774 797242** www.clarejohnsonpodiatrist.co.uk Clinic at Monk Street, Abergavenny

Qualified 1993 Registered with the Health & Care Professions Council







lack Mountain Fabric is on the move! Black Mountain Fabric will soon be relocating from our shop at 29 Cross Street to a quaint log cabin in the Mardy, just 1.5 miles from town. We will be keeping hold of our stock of around 500 fabric bolts, threads, wadding and haberdashery at the new location, so you'll have plenty to choose from. Our shop in town will close at the end of October, and specific closing days will be announced on our Facebook Page and website.

Don't worry, we won't be disappearing! We'll be working hard to prepare our log cabin to welcome visitors and our lovely customers, with an expected opening date of 22nd November. We will have all the usual lovely fabrics available, as well as many more that are arriving all the time. There will also be plenty of off-road parking right outside the log cabin, making it easy to visit us. You'll be welcome to come and browse our fabrics, just as you would have done in the shop.









Visiting the log cabin will be by appointment only, and you can message us and make an appointment on our website: www.blackmountainfabric.co.uk or find out if we have something particular in stock.

We will continue with the quilt shows and *Wonderwool Wales*, as well as organising lots of interesting workshops for you to enjoy. If you're interested in attending a workshop, you can view and book them on our website, or call the shop on 01873 858827 up to and including 22nd November, after which the number may change. Alternatively, until we close our doors in October, why not pop into the shop at **29 Cross Street** and speak to one of our helpful staff members, who will be very happy to answer any questions you may have. We look forward to welcoming you to our new and cosy log cabin soon!



Caroline Jones

BA, LTCL, ABRSM, LWCMD

Black Mountains Recorders

Experienced players enjoying a wide range of music. Wednesdays fortnightly 2.30pm-4.30pm, Llanfoist

Individual lessons

Beginner to post Diploma level

Craig Ddu Recorders

A lively group exploring Renaissance to Jazz having taken recorder up again just eighteen months ago!
Thursdays fortnightly 2.30pm-4.30pm, Llanfoist

New Rusty Recorders

Did you enjoy school recorders, or would you like to learn a new fulfilling skill? Join us for musical fun! Wednesdays fortnightly 2.30pm-4.30pm, Llanfoist

Society of Recorder Players

Third Saturday of the month, Trecastle Village Hall LD3 8UP

carolinejonesrecorders@hotmail.com

Torfaen Double Glazing Repairs



MISTED GLASS UNITS REPLACED

MISTED GLASS UNITS REPLACED



All glass fitted conforms to BS EN 1279-6

We Repair:

✓ Locks ✓ Letter Boxes ✓ Handles
✓ Faded / Stained Glass
✓ Discoloured UPVC Door Panels



Tel: 01633 863060

www.torfaenglazing.co.uk Unit 2 Court Road Industrial Estate, Llantarnam, Cwmbran NP44 3AS





ABERGAVENNY FUELS LTD

Fuel Depot, Triley, Abergavenny, Monmouthshire, N<u>P7 8DE</u>

A local company delivering:

- ★ Heating oil ★ Gas oil ★ Coal
- Propane gas

Also, you can collect logs, kindling & butane gas from the depot.

We stock Deso plastic oil tanks, fuel stations & water tanks

01873 854781



New Term At Dance Blast

Autumn Term starts Monday September 9th



One-to-one tailored support with:

- Writing CVs and application forms (including college/university applications)
- Interview technique and confidence
- Exploring career options and career planning
- Overcoming dips in confidence at work

Experience:

- 18 years recruitment experience
- 200+ satisfied clients (all sectors & ages)
- 1000+ hours coaching experience

HELEN WHITNEY COACHING

Career & Personal Development Coach



Contact me: 07890 966508 helen@helenwhitney.co.uk www.helenwhitney.co.uk

ance Blast has had a great summer with lots going on, from Summer Camps at our studios to 'Have A Go' aerial circus sessions out in the local community.

We are now getting ready for our regular classes starting back on Monday 9th September.

Whatever your age or ability, whether you want to try Dance or Aerial Circus, we have a class for you.

Check out our website and timetable: www.dance-blast.org for more class information and how to book.

For enquiries about our classes please email danceblastclasses@gmail.com

For general enquiries, including hiring one of lovely studios

email danceblast1998@gmail.com







Mindset Therapy

Counselling, Cognitive Behavioural Therapy & Hypnotherapy



Some of the therapies covered:

Counselling
Depression
Stress Relief
Anxiety
Confidence Issues
Insomnia
Stop Smoking
Weight Loss/Gastric Band Therapy

Counselling Alcohol Problems
Depression Drug Related Problems
Stress Relief Bereavement
Anxiety Phobias
Marriage Guidance
Insomnia Post-traumatic Stress
op Smoking Examination Nerves
and Therapy Travel Sickness

Call: 07584043509 or 01873 739143 Millstone Barn, Llanvihangel Crucorney, Abergavenny, NP7 8DH



Little Greene

- PAINT & PAPER -

Architectural Ironmongery are your local Little Greene Paint supplier and can offer same day delivery on the full range* of Little Greene Paints.

- Choose your colour from the full range of Luxury Paints
- Contact us for advice on the correct paint for your application.
- Let us mix the paint for you ready for immediate collection or local delivery!

CALL AND
ASK ABOUT
OUR COLOUR
MATCHING SERVICE.

WE CAN MIX ANY BRAND OF

* Subject to availability

The Old Blacksmiths Shop, Pontrilas, Hereford HR2 0BB info@arciron.co.uk 01981 208980 www. arciron.co.uk



am Warburton, the former Wales and British Lions rugby captain, recently spoke at a sports social event about the importance of consistency. He asked those present who had exercised/worked out 3 times a week, every week, in the last month. Many hands were were raised! He then asked who had exercised 3 times a week, every week, in the last 3 months. Many less hands went up. 6 months? Even less, and by the time he got to a year, hardly any at all.

We don't need to be world class sportsmen or women to see the point he is making. Consistency is what separates those who achieve their goals and those who never seem to improve or get the real benefits they desire.

We all have to start somewhere, and it doesn't really matter what or how much we do, as long as we do it. 3 times a week. Even 5 minutes, 3 times a week, will help us to make positive changes and once we roll out our mat or put on our T shirts and just start, often the 5 minutes fly by and we find ourselves doing more than we intended.

We all know the benefits, there's enough evidence out there, and we all know that there will be days or weeks when we just don't feel like it. Motivation is hard to sustain and when we aim too high, we just set ourselves up to fail. But we can start small, with whatever we enjoy, and on the days that are tough, dig deep and just do it.

Small steps will keep moving us forwards and consistency will pay in the end. Making exercise part of our lives will undoubtedly help us to feel better, happier, healthier and stronger. How do you want to feel this time next year?!

Access Pilates classes anywhere, anytime with local instructor Kate Thomas

Learn Pilates from scratch with my 'Tiny Habits' 31 day challenge. Just 10 minutes a day, starting January 1st.

Choose from 5 min to 50 min classes to suit your schedule. Beginners to Advanced classes with everything in between.

Videos with small equipment (weights, circle, bands) to add resistance to your training.

Access via your laptop, download the app or cast to your TV.

Feel confident that your teaching is from a fully certified APPI Pilates Instructor with years of hands-on experience.

New content added every week to keep you motivated.

£10 pm for access to the whole library of videos - cancel anytime.

Still not sure?

Read my reviews on Google from local clients.



Take a positive step towards lasting change

Restore Your Wood Floors to their Original Glory





Family owned and run since our founding, we at Billy Russell Floor Care take pride in offering our customers the highest quality floor sanding services. Our skilled team is passionate about helping you rediscover the beauty of your wooden floors.

Whether it's your home or a commercial establishment, no job is too big or too small for us. We treat each project with the same care and dedication as if it were our own home. Using state-of-the-art equipment, we work efficiently to minimise disruption and ensure you're left with beautifully smooth, dust-free floors.



To book a free survey call us on

01873 594011

The Most Thorough Carpet and Upholstery Cleaning Ever Seen ... or it's FREE!

- ₩ Fully trained and experienced technicians, fully CRB checked
- **%** Our team are dedicated to customer satisfaction with a friendly personal service
- Rapid drying steam extraction cleaning and amazing cleaning results for your upholstery and carpets
- **100%** delighted or your money back
- **%** Amazing stain removal cleaning. You will be impressed with the results of our training and powerful equipment
- **%** Minimum disruption for you, and we can move your furniture

The second secon

Tanya and Billy Russell owners of Billy Russell Floorcare

Call today to book your free quotation **01873 594011**



FREE CONSUMER GUIDE

Don't call any carpet cleaning company until you've downloaded and read our FREE Consumer Guide: The SHOCKING truths about Carpet Cleaning

www.billyrussellfloorcare.co.uk

Simple Simple "Simplicity is an acquired taste. Mankind, left free, instinctively complicates life." "Ratharine Fullerton Gerould"

ne of my favourite ways to indulge the creative impulse is to rustle up a multi-dish curry feast. There's something about the hours of preparation — chopping, grinding, blending — and the juggling of vats of spicy, bubbling deliciousness in the kitchen, that really helps me to lose my self and be present for hours at a time.

But when I started out, there was one staple dish I just couldn't get right. I'd ordered tarka dal in every restaurant I'd ever eaten in and it always looked and tasted exactly the same (i.e. yellow and moreish), but I seemed powerless to replicate it.

I'd tried all the recipes I had, and took notes from cookbooks wherever I could find them, cross-referencing ingredients and experimenting with different combinations. I used various pulses as the base and adjusted quantities endlessly, performing spice alchemy, in an attempt to reproduce that rich, fragrant gravy, but it never seemed to even come close.

I became convinced I was missing that one, transformative ingredient, and made it my kitchen life's work to identify what it was. (Such was my obsession that I even created a 'Tarka Dal Matrix' spreadsheet to document my various failures.) One evening, having filled my stomach with another lake of yellowy dal goodness at a local curry house — still trying to figure out the element I was missing, by taste — I cracked, begging my venerable waiter to let me in on the secret recipe.

My first surprise was the granting of my request (I'd always assumed restaurant curries were a bit like magic tricks - never to be decoded) but that paled next to my astonishment at what he said next:

"There are only three ingredients."

What?! All these years I'd been furiously adding stuff to get to where I wanted to be, and with every additional flavour, I was innocently taking myself further and further away from the answer.

I tried it at home the very next day, subtracting everything that was not required, and it was effortlessly perfect.

When it comes to happiness and wellbeing, we fall foul of this same tendency: to over-complicate. We've got it in our heads that we are not complete; that there's a missing, transformative ingredient required, before we can be at peace in our

But what if the secret recipe for wellbeing isn't to *add* techniques, tools and practices to remember and apply, but rather to simply subtract everything that's getting in the way of us seeing our innate mental health?

Ironically the very thought that we are not enough is itself enough to keep us stuck forever in a miserable cycle of seeking, where happiness becomes another goal to achieve; something we really have to work

When we realise for ourselves that there's nothing psychologically wrong with us, or missing in our make-up, that search ends, as layers of misunderstanding fall away and the weight of the world lifts from our shoulders.

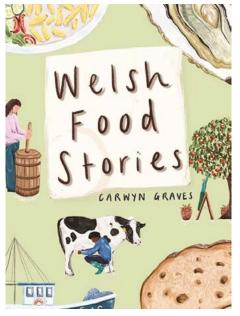
This leaves us with far less on our minds, a deep-seated contentment with life as it is, and a freedom to pursue our ambitions, safe in the knowledge that all the ingredients for a rich and rewarding life are already within us.

Dr Giles P Croft gilespcroft.com Healing • Coaching • Speaking

If you'd like to start your day with a quick, light-hearted reminder of how your mind works and how being human is ok, then sign up to my FREE Daily Reminders newsletter here: https://gilespcroft.com/newsletter

If you'd like the secret recipe for Restaurant Tarka Dal, I posted it online here: https://gilespcroft.link/tarka-dal

BOOK RECOMMENDATIONS



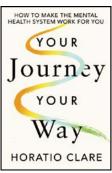
Looking for some culinary inspiration? Here are some suggestions from the Book-ish Booksellers to switch-up your mealtime rotations!

Welsh Food Stories

Carwyn Graves

£14.99

Welsh Food Stories explores more than two thousand years of history to discover the rich but forgotten heritage of Welsh foods - from oysters to cider, salted butter to salt-marsh lamb. Despite centuries of industry, ancient traditions have survived in pockets across the country among farmers, bakers, fisherfolk, brewers and growers who are taking Welsh food back to its roots, and trailblazing truly sustainable foods as they do so.



58







HORATIO CLARE: 11TH SEPT - 7.30PM THE MANOR, CRICKHOWELL TICKET £12 | WITH BOOK £22

CHRIS WHITAKER: 16TH SEPT - 7.30PM BOOK-ISH LOFT, CRICKHOWELL TICKET £8 | WITH BOOK £22

PETER JAMES: 19TH SEPT - 7.30PM BOROUGH THEATRE, ABERGAVENNY TICKET £16 | WITH BOOK £30

DAN BIGGAR: 23RD SEPT - 7.30PM BLAENAVON WORKMEN'S HALL TICKET £25 WITH SIGNED BOOK

BOOK ONLINE: WWW.BOOK-ISH.CO.UK/EVENTS



The Beefy Boys Beefy Boys £20

Four childhood friends who became owners of one of the hottest burger brands in the world, The Beefy Boys show readers how to create the perfect burger in this accessible and vibrant cookbook. The Beefy Boys book shows you the secrets of the perfect burger, from steaming to assembling, to patty styles, unique condiments and sauce, through classic recipes for the world-beating Beefy Boy burger, Oklahoma Onion Bov, Peanut Butter and Jelly Boy, Nashville Hot Chicken Burger, Buffalo Chicken Burger and veggie faves Beanie Boy and Leafy Boy. There are also joy-inducing sides including Pastrami Fries, Jalapeño Poppers and Millionaire Fries.

Crazy Water, Pickled Lemons

Diana Henry £26

The companion to Henry's wintery, comfort-filled cookbook comes it's bright summery partner! Crazy Water, Pickled Lemons gathers together dishes that combine colourful, aromatic and perfumed ingredients to bring pleasure to your kitchen and an intoxicating whiff of warmer climes to your table.



Buds & Blossoms Liz Knight

£28

Liz Knight seeks to reinvigorate our love for cooking with edible flowers through her incredible recipes and engaging writing style. She includes 20 different flowering plants, all of which are easily sourced, and takes us on a delicious journey through more than 100 recipes from Rose Arrabiata and Magnolia leaves with Aubergine and Miso to Lilac Lemon Possets as well as a Marigold Martini. The versatility of the flowers Liz includes here is astonishing and you'll be amazed by how many different sorts of dishes will be enhanced by them.



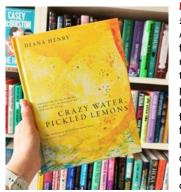
Greekish

Georgina Hayden £26

Inspired by her Greek-Cypriot roots and Greek travels, Georgina has collected recipes that are easy to throw together, bursting with flavour and sure to be cooked on repeat in countless kitchens. With fewer ingredients and less stress, the recipes showcase familiar Mediterranean ingredients in classic combinations, as well as plenty of Greek-influenced dishes with Georgina's twists. Think sticky aubergine and pomegranate tart, spanakopita jacket potatoes, Baklava cheesecake and more.

Salad, Pizza, Wine: And Many More Good Things from Elena Janice Tiefenbach, Stephanie Mercier Voyer, Ryan Gray £29.99

A different kind of cookbook, from a different kind of restaurant. The team behind the award-winning Montreal pizza joint Elena presents Salad Pizza Wine, delivering recipes for all of life's good things, with fresh, delicious and easy-to-recreate takes on modern Italian dishes. Honestly does it get better than the pizza salad wine combination?





evergreen blinds

your *local* manufacturers of high quality blinds

01873 811113





*Terms & conditions apply, see website for details, Offer extended until 31st August.



reviously, it had been believed all Roman towns and villas were abandoned and fell into decay at the end of the 4th Century. After almost 400 years of Roman occupation, Britain had been lost as the Empire crumbled, Soldiers and members of the civil service were withdrawn or no longer paid in cash. Production declined and the industries the Romans had created became unsustainable. With the arrival of the Anglo Saxons in the 5th Century, Britannia entered the Dark Ages with most of the population turning to subsistence farming. Or so it was thought.

Not true, says Martin Papworth, an archaeologist who worked on the site. "Radiocarbon tests show the recently-uncovered mosaic must have been created after 424AD. possibly as late as 560AD. This discovery not only changes our understanding of Chedworth, but

also the Romanised way of living in Britain as a whole." It is still not known who owned Chedworth but a possible clue to the source of the villa owner exists in an earlier mosaic floor where Bacchus, the god of wine, fertility and agriculture, is heavily represented

Most mosaics at Chedworth date to the 4th century. The villa was a place of opulence and luxury with extensive bath house rooms and features made from marble — a material so precious it was usually reserved for the imperial family. "Whilst this (latest) mosaic doesn't show the high level of skill of other mosaics at Chedworth, the creation of a new room well into the 5th century and the laying of a new floor indicates that wealthy individuals were continuing to pursue an opulent lifestyle later than previously thought," says Martin Papworth. "Indeed, this 5th-century date was so different from what is generally thought,

that after discussions with the National Trust's experts, a second radiocarbon date was needed alongside pottery analysis before we could be sure. It is interesting to speculate why Chedworth Villa's owners were still living in this style well into the 5th century and it seems that in the West Country, especially in and near Cirencester, the Romanised way of life was sustained for a while."

Archaeologist Martin Papworth

with the mosaic. Credit National Trust-Stephen Haywood.

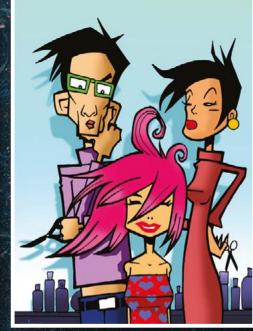
Rewriting History

Martin Papworth's talk on the Chedworth mosaic at the Borough Theatre on September 18th starts at 7.30pm. It is free to members. Membership costs £15 per annum. Non-members can join on the night or in advance via the website: abergavennylocalhistorysociety. org.uk.



PUZZLES THE DIFFERENCE





Quick Crossword

Solutions on our website: www.thefocus.wales

ACROSS DOWN

1. Demand (6) 4. Smaller (6)

9. Hair cleanser (7)

10. Spin (5) 11. Freight (5)

12. Advantage (7)

13. Always (11)

18. Tolerant (7) 14. Exterior (7)

20. Arrive at (5)

22. Expel (5)

23. Apparent (7)

25. Floats (6)

24. Dismal (6)

1. Bug (6) 2. Step (5)

3. Prop up (7)

5. Consumed (5)

6. Accomplished (7)

7. Tell (6)

8. Mixture (11)

15. Appearance (7)

16. Scatter (6)

17. Phantoms (6)

19. Insert (5)

2. Bypass (5)

Enjoy the summer with a hassle free house sale



Let Our Family Move Yours







jamesdean.co.uk | abergavenny@jamesdean.co.uk

ABERGAVENNY 01873 777207

LONDON 020 7629 4141 Is your child ready for the new term?

The expenses of returning to school can be significant.

At GCU we recognise the financial challenges you may face and we are here to help. GCU offers affordable loans to assist you in managing costs and saving for future expenses.



*Terms & Conditions apply





01495 832 111



www.gatewaycu.co.uk





Gateway Credit Union Limited is authorised by the Prudential Regulation Authority and regulated by the Financial Conduct Authority and the Prudential Regulation Authority (FRN 214010)

