bridge

Newsletter of the Sonning & Sonning Eye Society

Issue 64 • Spring 2021

Sonning Developments

Jeremy Gilmore, Chairman of the Neighbourhood Plan Steering Group

I know. No important surveys for ages and now two in quick succession: The 2021 Census and, more importantly for residents, the Questionnaire for our Sonning Neighbourhood Plan (SNP).

QUESTIONNAIRE FOR RESIDENTS
SPRING 2021

Your opportunity to shape where you live

The Deadline for completion of this questionnaire is: XX Xxxxxxxxxxxx 2021

By the time you read this you will have dealt with the census so now you can concentrate fully on helping to decide what is best for the future of Sonning.

We are hoping that a paper copy will be delivered to your door in April although you will also be able to complete it by going online to sonning.info/snp.

I have no doubt that I am preaching to the choir if I remind you how important it is that as many people as possible complete this questionnaire. We'd like to know the views of every Sonning resident, be they *Nimbys* or *Builders* or everyone in-between.

I'm sure we all accept that there has to be a certain amount of new housing in our future but at least if we have a Plan in place we can decide what form that will take. Be it starter homes or high priced "retirement" flats!

Contrary to some views we still live in a democracy and every resident's opinion will be taken into consideration as we start drawing up the plans.

We also need to be aware that, with the withdrawal of plans for the garden town at Grazeley, Wokingham Borough Council (WBC) are revising their Local Plan Update (LPU)). Development sites that had been discounted in 2019 are very much back on the table, plus a few more.

Back in 2019 when the LPU was in the news, various emails went out asking residents to give WBC their views. People were asked to go to the website and answer a few questions. I was surprised to see that there were only ten responses from the residents of Sonning:

Parish	#Responses	% of Total
Charvil	184	32.5
Earley	15	2.7
Sonning	10	1.8
Twyford	48	8.5
Woodley	14	2.5

Part of a Table from 'WBC's Draft Local Plan Regulation 18 - Report on Initial Consultation Outcomes' showing some of the responses to the Local Plan Update consultation by parish.

Does this mean that everyone in Sonning is quite happy for WBC to choose where to place any new developments? Charvil, who were concerned about the farmland in their area being turned into a housing estate, produced 184 responses. Not all of their responses disagreed with the proposal - so it's wrong to say that this type of consultation is only for Nimbys - but at least people gave an opinion.

Sonning residents missed the opportunity to make their views known. Charvil residents were better mobilised to respond probably because of the extensive development that was being proposed in their parish compared with the relatively small amount in Sonning. But things change and we may be next in the firing line.

So when it comes to the SNP Questionnaire, and also the second round of the LPU consultation from WBC, please please take a democratic moment and make your voice heard.

Ok, rant over. My apologies to all those of you who do voice your opinions. I'm merely a newcomer to Sonning (we moved here only 16 years ago) but I do kinda like the village and want to try and ensure that it develops in a way that is best for those of us on this side of the Thames and our neighbours in Sonning Eye.

Bridge is the newsletter of the **Sonning & Sonning Eye Society**

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>>Eye on Sonning
a view from the Bridge

Mike Hart, Chairman

Spring is in the air and particularly welcome this year. Unfortunately our optimism concerning resumption of our programme of activities in March was tempered by the reality of the Government's Covid-19 road map that was announced on 22nd February and from which it appears that we won't be able to resume our programme of talks until 17th May at the earliest.

To be on the safe side we are therefore targeting our first live talk, the Pursuit of Pleasure by Simon Wenham, in late June when all Covid-related restrictions are planned to be lifted. As this talk has already been postponed twice we are hoping third time lucky!

Looking slightly further ahead, we intend to organise a summer garden party this year. Tentative arrangements are in hand for it to be held on Sunday 4th July, in the garden of Acorns, 2 West Drive, courtesy of Mary and Gordon Jones. Following that the next talk will be in September and our winter film shows will resume in October with monthly showings until March.

As Jeremy recounts in this issue, the Sonning Neighbourhood Plan steering group is making good progress preparing the questionnaire that will be delivered to all houses in the village as soon as lockdown permits. We are hoping for a good response that will enable the working group to build upon a solid foundation of residents' views on what the village should look like in years to come.

The second instalment of Kathy's article appears in this issue, the Village Hamper has turned the High Street back into the social heart of the village where you can almost always find queues of locals and visitors chatting away whilst waiting for their turn to be served with a delicious cup of coffee.

Membership Renewals

Thank you to all of you who have renewed your annual membership to the Sonning & Sonning Eye Society.

This year a number of you used the link on our website to provide contactless payment, for which thank you. However, the SumUp system we used would not report the names of those who had paid (no doubt something to do with GDPR). So if you used this method please would you send an email to Lesley, our membership secretary (membership@sonning.org.uk), to let her know. We hope to improve our online payment arrangements in time for next year!

This is also to advise you that if you have not renewed your membership subscription then this is the last copy of *Bridge* that you will receive.

Executive Committee & Panels

Patrick Hamblin, Planning & Traffic Panel

Meetings & Planning Applications

Monthly virtual meetings of the Panel have continued to have been held since the last edition of Bridge. At the January and February meetings a total of 10 applications were discussed. There was liaison with Sonning Eye Action Group (SEAG) in connection with Sonning Quarry, but no further action was required by the Panel. The Society highlighted a possible issue with emergency access to the far side of the Primary School, in connection with an application for an additional building to be used as a drama and music studio.

Local Plan Update

It is understood from Sonning Parish Council that Wokingham Borough Council (WBC) has been advised by the Government that its house building demands in the Borough have been reduced from 1,645 houses per year to 750 houses per year for the next ten years. It is likely that WBC will be carrying out a review of the draft plan in view of several changes that have impacted on the plan, including the fact that the Grazeley garden town development is likely not to proceed. The Society will continue to monitor the situation.

Traffic

As noted previously, Panel members are participating in a working group consisting of representatives of Sonning Parish Council, WBC, and others to endeavour to find solutions to the road safety problems in Sonning. Speeds of up to 80 mph and 70 mph have been recorded in Sonning Lane and Pound Lane, respectively. Unfortunately, at present there seems to be a lack of support from WBC in connection with the issues of speeding and a pelican crossing in Pound Lane

Third Thames Crossing

No further developments to report.

Neighbourhood Plan

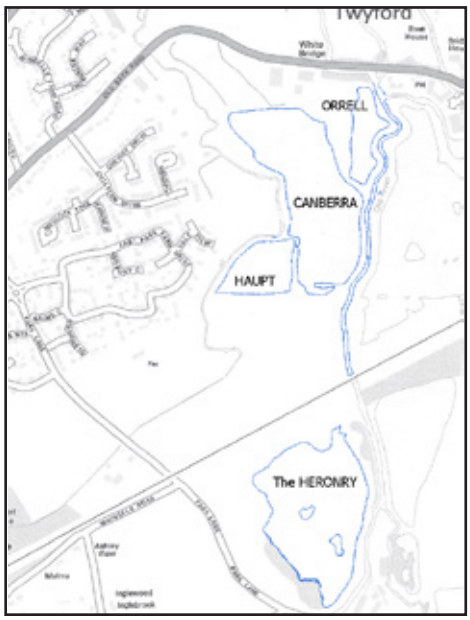
Progress is discussed on the front page of *Bridge*.

SPC Planning Committee meetings

The Society monitors all the applications and 'attends' the virtual meetings, where appropriate.

Charvil Lakes

Lesley Heaney, Membership Secretary



I am sure that during lockdown many of you, like myself, have found new places to walk and enjoy the lovely countryside which surrounds us. I have walked more around Charvil Country Park and discovered the 75 hectares of former gravel pits (now restored lakes) and remnant pastureland, which borders the River Loddon between Charvil and Twyford.

I was surprised to learn that the lakes are named, Canberra, Orrell and Haupt and when I began to research this, I uncovered an interesting part of our local history.

The lakes were adopted by Wokingham District Council about 10 years ago, who asked residents to suggest names. Mr John Baker made the suggestion and provided the history behind his choice.

With John's kind permission I have reproduced his report here.

On 27th January 1953 local residents had a narrow escape when a twin jet-engined Canberra light bomber plunged into the side of White Bridge on The Old Bath Road opposite Goodey's scrapyard. The crash caused a crater 25 feet deep by 40 feet across and brought down telephone wires, which cut communication between Reading and Twyford. The wreckage was spread up to a quarter of a mile away.

Mr Eric Goodey was standing at the entrance to his yard when he watched the aircraft corkscrew into the ground. Mrs A Pearce,the licensee of The Waggon and Horses, heard the aircraft pass overhead then upon running outside saw the smoke from the crash site.

An inquest was convened at The Almshouses, Twyford on 4th February and one witness, P.C Lovegrove, who was off duty at the time, reported hearing a boom followed immediately by the noise of a jet travelling at speed. From out of the clouds he saw an aircraft in a vertical dive going very fast. Mr Sidney Moreland saw a similar sight and when the aircraft hit the ground, he reported seeing a great flame shoot up and the plane blowing to pieces.

The aircraft concerned was a new English Electric Canberra B2, which was collected from the manufacturers just 11 days before the crash. It was based at Abingdon and on the fateful day the crew were Master Pilot Stuart

Left: Officials examine the crater left by the crash

Top: An English Electric Canberra B2 jet aircraft

Right: Master Pilot Stuart Cardy Orrell 1920-1953

Continued on page 7 →

Kathy with her daughter Stephanie in the freshly opened Village Hamper.

Open All Hours

Part Two: The Village Hamper opens its doors

Kathy Drogemuller, Proprietor of the Village Hamper

Renovation works at the Village Hamper had been ongoing for months with, what seemed, very slow progress. Plumber, electrician, tiler, plasterer, had all been enlisted and, with varying degrees of competency and enthusiasm, worked towards making my dream a reality. The garden was slowly becoming a usable space which in the odd moment of relaxation I thoroughly appreciated during the long, warm, Covid summer.

The vast piles of recycling and rubble were gradually diminishing although, all too often, they would be replaced with other construction debris.

Then suddenly, it seemed, we turned a corner. The kitchen area, which had been gutted, was fitted out from floor to ceiling in a hygienic industrial-grade cladding; the deli had received a new coat of lime plaster on the walls, had been painted and the floor was awaiting a coat of wax. In the accommodation, the bathroom was in the process of being tiled and the bedroom was ready save for the laying of a new carpet. I was finally beginning to see some results from all the hard work.

Kitchen appliances and household furniture were ordered, delivered and installed – admittedly, some items were easier than others to manage. The commercial-sized, double-door fridge which was to occupy a small room off the kitchen needed some robust 'persuasion' to be moved into situ, as did the double mattress which was destined for the attic bedroom via a tiny, spiral stairwell and a 'hobbit-sized' doorway.

My original plan had been to open both the deli and the tearoom at the same time but as time went on, and with funds rapidly diminishing, I recognised the need to get at least part of the business operational. There wasn't much of a decision to be made. It was early-August and work on the tearoom and customer toilets had barely begun so I shifted my focus entirely to preparing the deli to open. August bank holiday weekend was to be the target date.

Earlier in the year I had been contacted by June, the lady who used to bake all the delicious cakes for the tea garden at the lock. Word had reached her of my plans to open a tearoom and she was interested in coming on board. I could not have been more delighted. With the kitchen now operational and with an opening date in mind, June joined me at the Village Hamper to begin baking.

We arranged to meet one morning at the wholesalers and loaded up a couple of trollies with vast quantities of baking supplies - 12kg of icing sugar, surely that would be enough 'til Christmas! - before heading off to the local supermarket for cake tins, spatulas, mixing bowls etc.

June soon set to work and before long there were delicious smells emanating from the kitchen and all manner of cakes began to appear. No one needed any encouragement to taste-test the results and it became a regular routine to take a short break from work in the afternoon to sample the latest offering.

Meanwhile, my task at this time was to select the products that would occupy the shelf space in the deli. I wanted to stock those essential items that you might find in any household; things that you suddenly realise you've run out of or need for the evening meal you are half-way through making. I wanted items that would be useful for boaters; for dog owners; for walkers to the village and I wanted a selection of fresh fruit and vegetables.

I had opened up trade accounts with a number of suppliers but as it happens I found it extraordinarily

difficult to choose what to stock. In the end I took a piece-meal approach, starting with products which offered a long shelf-life - household cleaning products for example - and built from there. Once a few items were on the shelves it became easier to visualise what was 'missing' and I could then browse the numerous catalogues and websites of my suppliers to find what was needed.

As the August bank holiday approached, the pressure began to mount. Would the shop be ready in time? My dear friend Sally-Ann, who I have known since our days at Caversham Primary School, offered her assistance in preparing the deli and willingly set to task in labelling all the products.

The August long weekend was just days away. A brand-new point-of-sale system had been installed and I spent several very late nights away from the hustle and bustle of the daytime activities ensuring that each item we stocked was added to the system along with the bar code and pricing. A large order of fresh fruit and vegetables arrived at the shop, along with supplies of French bread and fresh milk. Cakes were iced. We were ready to open the doors.

Then, at the eleventh hour, the laptop which ran our point-of-sale developed an issue and kept shutting down. I frantically called in the help of my son, a recent graduate in Computer Science, and after some diagnostic testing he discovered that the battery was not holding a charge and was constantly been drained. A call to the system provider ensured that a replacement laptop would be dispatched but, no matter how many strings they tried to pull, it wouldn't arrive until the Tuesday after the long weekend. I was distraught. It was to be a beautiful weekend in terms of the weather and with funds running low, I needed to start trading.

We had bread and cakes to sell – lots of them – and so with barely 24 hours to go, I decided to switch focus once again. The plan was to remove the large front windows on the tearoom side of the building, and with a long table we could set up a 'pop-up' display and introduce our products from there. The only problem was that the tearoom was a building site, at best! Walls were waiting to be plastered, rubble from the garden was being stored in large bins and there were various tools and bags of building materials piled high.

We set to however, and within a few hours the room had been transformed - or at least the part of the room that was visible from the window. Strategic placement of folding screens, a free-standing cupboard and a large sheet of fabric hid the worst. Sally-Ann's extraordinary creative talents were then put to good use in setting out the display with the use of vintage tablecloths and tea sets and a willow hamper. It looked beautiful!

It was an early start the following morning as I set up for our first day of trading. With the help of my daughter, a post on social media allowed us to introduce the cakes we would be selling and that we were open for business. The cakes and bread sold well all weekend and both the support and feedback I received was hugely encouraging.

With the long weekend over though, it was back to working through the challenges of getting the deli open with the added concern that I now had a large quantity of fruit and vegetables that needed to be sold.

The replacement laptop arrived and was installed; June set to baking more cakes to fill the chiller and, whilst I rearranged products on the shelves to get the 'right feel', Sally-Ann patiently relabelled the products that I had moved. The

decision was made to open on the Friday so that we had a day to 'test' the operation of the deli before the weekend and smooth out any issues that arose.

It was a quiet opening but successful. Many visitors were curious to see the work that had been done and to see what products were on offer. I welcomed their comments, many of whom remembered the shop when it was a tearoom – some even recalled it from when it was run by Bert the Butcher. I have since been given a photo of the shop when it was 'The Tea Cosy' and it is now hanging in the deli beside the chiller.

Meanwhile work was still continuing in the tearoom. We had stripped back the tired carpet and the underlying laminate flooring to discover a beautiful - albeit dirty - red-tiled floor. An acid wash soon brought the tiles back to their former glory, marred only by the two large concrete areas that had obviously been added in the recent history of the building. I looked at every means possible of dealing with the ugly concrete and in the end settled on employing a heritage painter who used his skills

Bert Huggins and Phyllis Wright in the doorway of Bert's family butcher's shop. c. 1949

Open All Hours cont.

to paint matching 'tiles' onto the floor. The results are outstanding and you would be hard-pressed to distinguish genuine tiles from painted concrete.

At the same time, the floor to the tearoom toilets was being re-tiled. I had chosen a mosaic tile with a Victorian feel, one that would complement the original tiles in the tearoom, and although covering a relatively small area, this proved to be a huge task. First of all the tiles had to be laid out in the correct pattern, ensuring they were visually 'in line' with some very uneven walls. Just the setting out of the tiles, took the tiler a full day and a half. Then each tile sheet had to be lifted before being reset with adhesive and grouted. The tiles themselves were costly, and the labour more than doubled that cost but the results were well worth it.

In early November, I invested in a coffee machine. It would eventually be needed for the tearoom and, with the Covid restrictions that were in place, I felt it might be a useful addition to be able to offer takeaway drinks. Little did I know how vital that machine would become to my business.

On the day that it was installed, I arranged for all the staff to receive training and, with varying degrees of confidence and competency, we spent the next few days honing our barista skills. With the assistance of those members of staff who had some experience in these matters, it wasn't long before we were able to begin serving delicious coffees to our customers to accompany the cakes already on offer.

Meanwhile, finishing touches were being put to the tearoom with bench seating, framed prints, and some antique mirrors. I was very kindly given a beautiful large mirror which fits the rear wall perfectly – in fact, it looks as though it were made for the space. Recipes had been tested and menus had been decided. But then, just as we were set to open, we suddenly found ourselves moving from Tier 2 into Tier 3 and, before we knew it, Tier 4. Lockdown! It was immensely disappointing, and so close to Christmas, but there was nothing to be done other than accept the government's advice and the restrictions imposed upon us.

We wait now with hope that the coming weeks will bring an easing of restrictions. Under the phased approach that has recently been outlined, it seems we will be able to accommodate customers with seating in the outdoor space initially before fully opening the tearoom at some point during the summer months. Until then we continue to provide coffee, tea, cakes and freshly-made sandwiches for takeaway; pizza nights on Friday and Saturday evening; and of course freshly-baked French loaves and pastries each day.

Writing this article has given me the opportunity to reflect on what I have achieved in the past year, but of course it would have been utterly impossible without the assistance of others. I am immensely grateful to my brother, Chris, for all his hard work; for his encouragement when things seemed overwhelming; for his humour and his never-failing 'can do' attitude. Thanks too, to my incredible team of staff who support my vision - and often find ways to improve it! - and to June who, not only bakes amazing cakes but, has been the metaphorical rock to which I have so desperately clung on many a storm-filled day.

Some Q & A

Have you ever done anything like this before?

Well, sort of. I have a (very) long career history in customer service which has stood me in good stead and, for a number of years, I ran my own online business in Canada importing British snack food and selling it to the ex-pat community. With that I learnt about stock control; dealing with government agencies; and that chocolate left in the sun on a hot day is unlikely to sell.

Why did you call it 'The Village Hamper'?

I wanted to give the idea of a local place to go for food supplies and the word 'hamper' conjures that up for me. Plus it links into my hobby which is basket-making - many of the baskets you will see in the shop have been made by me from willow grown at my allotment. The name also lends itself to being able to market food hampers for events such as Henley or Ascot, once Covid restrictions permit.

Can I have your recipe for.....?

Hmm, I'm afraid not.

How do you choose the products you sell?

I aim to stock essential items that you might be missing from your cupboard but at the same time offer something a little bit 'special'. This is where manufacturers are key. For example, our Stokes range of products offer a selection of jams and sauces that are simply delicious – their English mustard takes it to a whole new level!

I also try to stock items with the environment in mind, aiming to reduce packaging with our bulk dispensers – bring in your own container to fill with rice, pasta or grains – whilst also considering the needs of dog-walkers, boaters and visitors to the village.

When will the tearoom open?

That is up to Boris. As soon as restrictions are eased on meeting indoors we will be ready to showcase our lovely tearoom but in the meantime we will open the rear patio area for outdoor seating once permitted to do so. I look forward to seeing you there.

>>Bridge Ends

Something to look forward to Society Garden Party

We are planning on a special event to (hopefully) mark the end of lockdown, so please make a note on your phones and in your diaries to keep the afternoon of 4th July free to join with other Society members at a Garden Party. We will send out an email to give you all the details.

Another diary date

If it's not tempting fate we're also pleased to let you know that the Society AGM and Supper is planned for Saturday November 20th.

Berkshire Gardens Trust

We have a special relationship with the BGT and any of our members are allowed to attend their meetings. Their next Zoom talk is on 16th April "Gardening Across the Pond" where Richard Bisgrove will be discussing the horticultural knowledge of the settlers in Virginia up to present day prairie gardens. See **www.berkshiregardenstrust.org**

High-Speed Broadband?

Nothing concrete to report just yet but members might like to know that there are groups on both sides of the Thames who are currently looking at ways of improving the Broadband connectivity to our homes. Sonning Eye is fortunate in that they are classed as a rural area and might be able to apply for a special voucher scheme to achieve the government's view of a digitally connected Britain. Those in Sonning will have to rely on the offers from providers, the hope of added government funding or community self-funded partnerships with the infrastructure providers.

Charvil Lakes

....continued from page 3

Cardy Orrell aged 32 and Navigator William Gordon Haupt aged 26. Orrell was an experienced pilot and on this flight, there had been no communications to indicate the aircraft was in trouble. The Coroner returned a verdict of accidental death due to the disintegration of the plane. RAF documents give the cause of the accident as obscure, there was no evidence of a technical fault and weather conditions were good. The pilot was experienced and fit, and this left the Commander in Chief with insufficient information to establish a cause and the case was closed.

During my research I have been told that this is not the only unexplained crash of a Canberra. Over the years a number of them "fell out of the sky". The cause was eventually traced to "runaway trim", where the aircraft would suddenly pitch nose down and dive at a very high speed into the ground. With hindsight, this would appear to be the most probable cause of the accident in 1953, which could have easily devastated Charvil.

RESTRICTED

2nd Edition A.P. 4128B—P.N.

PILOT'S NOTES

CANBERRA

B.2

Prepared by Direction of the Minister of Supply

Promulgated by Order of the Air Council

RESTRICTED

John A Baker

Daily Mirror Report from 28th January 1953

IN CRASH DIVE SAVES HOMES

"DAILY MIRROR" REPORTER

A SPLIT-SECOND saved a village of 1,269 people from disaster yesterday when a twin-engined Canberra bomber suddenly tip-tilted and nose-dived into the ground, knocking down two large elm trees, wrecking a bridge and tearing a crater 40ft. wide and 20ft. long.

The speed of the plane was so great that it would have ploughed through the closely-packed cottages and terraced houses of Twyford, Berks, if it had dived a fraction of a second earlier.

Riddle of explosions

two rumbling cracks, and thought a plane had broken through the sound barrier. Windows were shattered by the noise.

Then they saw the Canberra dive and crash with a tremendous explosion. A pall of smoke rose.

Fifty villagers, led by Florence Mackie, 44, who lives in the High-street, ran to see what they could do.

They could do nothing. The RAF crew—pilot, second pilot and navigator,—lay dead in smouldering heaps of wreckage.

"I am one who is lucky to be alive," said Mr. Eric Gooder, who had been working in his scrapyard fifty yards away. I heard the bangs. Then it nose-dived towards me.

The elm trees saved him.

"The whole village can count itself lucky," he added. "The plane did not appear to be in any sort of trouble until these bangs."

All that remained to identify the plane was a scrap of fuselage with the letter F and the figure 11.

RAF Security Branch officers arrived and the crash site was cordoned off.

The Canberra had been on a local flight from the RAF station

Master Pilot Stuart Cardy Orrell was buried in Spring Garden Cemetery (also known as New Cemetery) Abingdon
Navigator Sergeant William Gordon Haupt is buried at Brookwood Military Cemetery, Woking.

Dates For Your Diaries

The events that are organised by the Society are shaded in brown, other events within the environs of Sonning and Sonning Eye have a green background.

Please note these events are what we hope will take place but they are subject to whatever Covid restrictions are in place at the time. Check our website for up-to-date information.

14th April at 7.30pm	S&SES Executive Committee meeting via Zoom	Members of the Society are very welcome
17th May onwards 2pm & 8.15pm	The Mill at Sonning reopens with a special programme of socially distanced shows, concerts, comedy and magic nights.	Tickets available from millatsonning.com
25th June 7.30pm	S&SES: The Pursuit of Pleasure: Victorian and Edwardian Leisure. Simon Wenham will whet our appetite for boating on the Thames.	Members of the Society and guests are very welcome
4th July	S&SES: Summer Garden Party. Details of the event will be emailed to members.	Members of the Society and guests are very welcome
October 7pm	Film Club: The Quiet American. An adaptation of the Graham Greene novel set in 1950s Vietnam, with Michael Caine.	Tickets available on the door, programme starts at 7.30pm

Our Next Events

We are hopeful that these events will be viable in the Pearson Hall but please check our website to confirm arrangements

TALK: The Pursuit of Pleasure: Victorian and Edwardian Leisure

Friday 25th June, 7.30pm for 7.45pm

Our Speaker, Simon Wenham is a part-time tutor in the Department of Continuing Education at Oxford University. He has written several social history books about the importance of leisure during that period. His talk will explore how society had fun and entertained themselves - with particular emphasis on boating and the growth of Thames-side boatyards like Salters and Hobbs of Henley.

Tickets will be available on the door but places may be limited so book a place in advance. Contact Penny Feathers by telephoning 0118 934 3193 or email to penny.feathers@btinternet.com. Tickets £4 for members and £5 for guests.

FILM CLUB: The Quiet American *POSTPONED FROM LAST SEASON*

A Tuesday evening in October, we hope

The Quiet American is a 2002 film adaptation of Graham Green's best selling novel set in Vietnam in the early 1950s. It was directed by Phillip Noyce and stars Michael Cane, Brendan Fraser and Do Thi Hai Yen. A veteran British reporter vies with a young U.S. doctor for the affections of a beautiful Vietnamese woman.

Cost of attendance is £5 for members (£6 for guests) on the door. Cash or most credit cards accepted.

>> Membership information

A warm welcome is extended to new members:

Stuart and Lisa Evans
Susan Jenkins and Nick Buenfield
Kimberly and Sandra Thompson-Drew

Welcome packs for new residents are available from Lesley Heaney, our Membership Secretary (membership@sonning.org.uk), so please mention the Society when you chat to your new neighbours. We can also be found on Facebook and at www.sonning.org.uk.

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email: bridge@sonning.org.uk web: www.sonning.org.uk