



THE POST

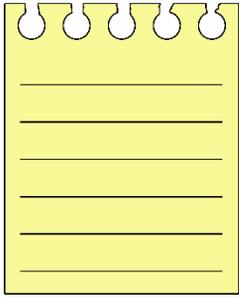
LMEHA NEWSLETTER



LIFESTYLE - NEWS - FUN



June 2025



Message from our LMEHA Chair

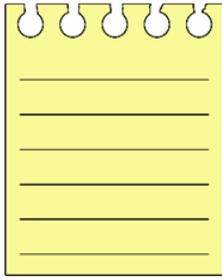
Chairman's Message – June 2025 Newsletter

Welcome to “The Post”, the June 2025 LMEHA Newsletter. As this is my last Chairman's message I would like to take this opportunity to reflect on the past 4 years and share some thoughts for the future.

The association is in good shape, our membership has been steadily increasing, our finances are sound and LMEHA is served by an exceptional committee of dedicated, skilled people who freely give their time and expertise. There are sub-committees focussed on the Service Charge, PPM (Planned Preventative Maintenance), The Spa, Renting, Rural, Homeowners' Rights and Obligations (HROC) and Net Zero. The sub-committees are working as closely as possible with the relevant estate teams. The website has been recently refreshed and social media platforms are well used.

The LMEHA exists to serve the interests of its members and these interests reflect the diversity of the membership. Sometimes these interests are conflicting, which is a challenge for the association and particularly for those who represent the LMEHA. The main area of diversity is obviously renting. How can the balance between respecting the right of a homeowner to rent their property be balanced with the right of a homeowner to enjoy their property? Does the right to enjoy include being able to park in a designated space and use the facilities? There is of course an assumption that there are sufficient facilities and we know that this is not the case.

The Landlord, Habitat First Group (HFG), is firmly committed to positioning and promoting LME as a Holiday Park or Resort. HFG's business strategy for LME is to maximise renting and renting- related services. Perhaps one day every house at LME will be rented, a true Resort. A different perspective on homeowner diversity.



Message from our LMEHA Chair – cont'd

Developing a constructive relationship with HFG continues to be a challenge. In four years, we have had three Estate Managers and two CEOs. We currently have ongoing disputes over HFG employee perks and the landlord's non-resident contributions to the service charge. Recently there has been widespread dismay that homeowners were not consulted over the renaming of the Spa or the introduction of the new booking system. This is not unusual.

Looking forward, the Service Charge will come under increasing pressure. The estate is aging and the increased usage will increase wear and tear. This year there are major repairs to the Spa outdoor pool which will almost certainly require an additional contribution from Spa members; next year the indoor pool. This will only add to the tensions at LME. Homeowners have very limited influence into what goes into the Service Charge and with HFG as the managing agent, there are also significant conflicts of interest.

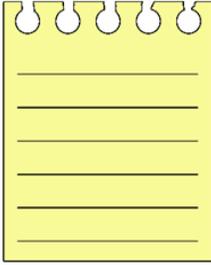
It would seem that there will be an increasing need for a strong LMEHA to continue to represent and protect homeowner interests!

As I sign off as chair, I would like to thank everyone for all the support and encouragement that I have received, particularly from those committee members who have willingly given so much of their time and expertise. It has been a privilege to be Chairman of LMEHA.

Lastly, the estate at the moment is in great shape. Big thanks to the estate team they have done a super job.

I wish everyone a wonderful summer at Lower Mill.

Graham



Charity Update

2024-2025 Charities

As in previous years, and with the fantastic support of our members, the LMEHA has been able to make generous donations to the two charities chosen at last year's AGM:



Great Western Air Ambulance



Oak and Furrows (RSPC North Wiltshire)

The main fundraisers were the Safari Supper and Summer Festival, with a total sum of **£1,700** (or £1,699.60, as our Treasurer would call it) divided equally between the two charities.

A big Thank You to everyone who contributed by eating and drinking their way through a safari supper and / or buying raffle tickets at the Summer Festival.



Charity Update

2025-2026 Charities

At the AGM this year, our members voted to support the following two charities:

- **The Long Table**
- **Great Western Air Ambulance**

Here is a short reminder about the work they do:

Feeding Change 2 The Long Table

[The Long Table](#)

Started in 2018, with restaurants in Cirencester & Stroud, where every hot meal served is pay-as-you-can so their food is accessible to everyone.

They champion, celebrate and cook with food from local communities whenever they can. They can be found in Cirencester's Market Place - pay them a visit!

The Long Table Cirencester is open **Tuesday - Saturday** serving up coffee & cakes and lunch plus dinner on Saturday evenings.

They don't take bookings but will bring out more tables if they are busy!



Great Western Air Ambulance

[Great Western Air Ambulance Charity](#)

Attending emergencies across Bristol, Bath & North-East Somerset, Gloucestershire, North Somerset, South Gloucestershire and parts of Wiltshire.

One of the busiest air ambulance services in the UK, being called to over six incidents every single day on average.

A record 2,272 missions in 2024!





LOCAL INFO & EVENTS

- Supporting local businesses



Just a few miles from Lower Mill is the award-winning Poulton Hill vineyard

In their words...

Visiting the Estate and taking one of our wine tours gives you a rare opportunity to not only taste our unique wines and spirits, but also to enjoy the countryside they were grown in.

Join us for a relaxed tour around our vineyard, where we will take you through our history and the growing of grapes.

Following the tour of the vineyard, you will then head into our Cellar Door for a guided tasting. Here you will sample a selection of our wines and also learn about our medal winning spirits. The tasting will include one sparkling wine and three still wines.

Tours start at 11am and last about 1 ½ hours. Snacks can be purchased on the side, no food is included with the tasting.

The total measure of wine equals that to a small glass of wine so you are legally able to drive, and spittoons will be available.

Summer Tour & Tastings run from June until mid-September, depending on harvest. We also offer Winter/Spring Wine Tastings (no Tour included) from October – May.

Summer Tour & Tasting ticket price: £30 / head

Like the Tap Room in Somerford Keynes, they also hold events during the summer at their Bulari Bar:

The Bulari Bar will be open at the vineyard in Poulton every Friday, from 5pm until 9pm, up until September 26th. We will be serving our award-winning wines by the glass and bottle, Cotswold Lakes Brew Co beers and also a range of soft drinks. Each week a different guest caterer will be serving food. We are welcoming back many of the favourites from last year, as well as some exciting new food options.

Our special marquee will be going back up to offer shade from the sun or shelter from the rain (we know that the British summer can be unpredictable!). But there will be plenty of seating outside of the cover for those who wish to sit out. There is no need to book, the Bulari Bar evenings are free to attend, and we have plenty of parking space. Children and dogs are welcome. Bring your friends and family and start your weekend off in style in the beautiful surroundings of our English vineyard.

This summer, we are also opening the Bulari Bar on a few Saturdays, so keep an eye on our newsletter and social media for announcements. Our first special Saturday will be held on Saturday June 21st during English Wine Week, when our guest caterer will be Cotswold Chippy.

June

English wine week Saturday 21st: Cotswold Chippy
Friday 27th: Smith's of Bourton

July

Friday 4th: Sri-licious
Friday 11th: Cotswold Cookery School & Events (Paella)
Friday 18th: Gurt Wings RIAT
Saturday 19th – Pig's Pizza RIAT
Friday 25th: Peaches & Pudding



Local Restaurant Recommendation

For something rather different, head down to the lovely Josser's Travelling Restaurant, currently based in St Michael's Park in Cirencester for the summer.



A message from Josser:

I'm Ols, formally known as 'The Circus Chef'. My partner Amber and I couldn't be more excited to be bringing our roaming restaurant, Josser, home. We'll be pitching our personally converted circus truck up for the summer in St Michael's Park, Cirencester and bringing delicious food, sunshine and good times with us.

Our truck has been customised to contain a professional kitchen with serving hatch, and our own cosy lodgings where Amber, me, our baby, Zeph, and our dog, Steve, live a lucky and unique life.

Between April and September, we'll be bringing you your daily dose of park life, whether you stop by The J Kiosk, or join us for bountiful brunches and intimate dinners under canvas at the Josser restaurant.

As a bonus, all ages are welcome to experience soothing yoga sessions in the park with Amber, and you don't want to miss our unique 'Dinner with Friends' chef takeovers and events throughout the season.

Contact Information: hello@josserrestaurant.com

Social Media: [instagram.com/josserrestaurant](https://www.instagram.com/josserrestaurant)

Address: St. Michael's Park, Cirencester, GL7 2EF

Opening Dates: April 9th – September 21st, 2025

If you're interested in how Ols and Amber converted their lorry into a home, you can watch their story on George's Clarke's Amazing Spaces:

[Josser in the Spotlight: Media Highlights | Josser Restaurant](#)



LOCAL INFO & EVENTS

GIFFORD'S CIRCUS 2025

25th Anniversary Show



Founded by Nell Gifford, Giffords Circus...

“ is a magical village green circus that tours England from the first days of spring to the first glimpse of winter. It’s our hymn to homemade fun, excess and benign disruption. We want our show to move something in you, and to take just a little while to recover from. We want it, wish it and mean it with all of our hearts, because it is everything we believe about life and art and love.

Because as Nell would say “Art is Love”.

Giffords Circus is what we would all like to find if we were driving along a road, a glimpse of the tent with the words ‘Giffords Circus’ shining from the top, appearing mysteriously where it wasn’t the day before and might not be tomorrow. It is the intrigue that we would stop for and it is what we would make a pilgrimage for. It is how we travel back to our childhood and how we move forwards surrounded by music, loved ones and laughter. We wear our best clothes, and wellies and run away to the circus.”

During their 6 month tour, which started in April, the circus travels through Gloucestershire, Wiltshire, Oxfordshire, Berkshire and London.

They will be at the following, closest locations:

Minchinhampton Common, Gloucestershire

Dates: 7th August - 18th August 2025

Stratton Meadows, Cirencester

Dates: 4th September - 15th September 2025

Fennells Farm, Stroud

Dates: 18th September - 28th September 2025

The show has a different theme every year and this year is:



“For our 25th anniversary, we have invited a dazzling mix of new faces and old favourites that will surprise and delight our beloved audiences. Set in the buoyant and sunny era of 1950’s America, Laguna Bay is a spectacular blend of fun, excitement and charm. To come to Giffords is to immerse yourself in another world and escape everyday life for a few blissful hours. Our astonishing mix of thrills, skills, adventure, romance, theatrics and hilarity will change all your preconceptions of traditional circus.”

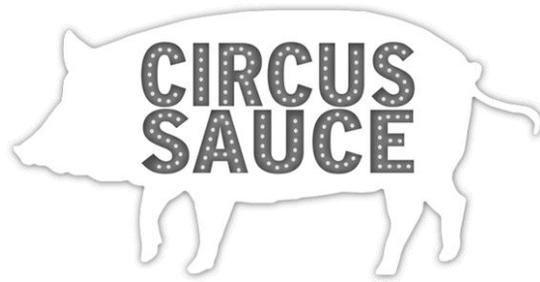
Cal McCystal, Director.

Tickets (which do tend to sell out fast) are available as follows:

[Book Tickets For Giffords Circus 2025 show](#)

Prices depend on performance times and range from £20-£35 for adults, £10-£25 for children (under 3 years are free on a lap).

IF YOU FANCY MAKING A SPECIAL OCCASION OF YOUR VISIT:



Circus Sauce is Giffords Circus unique, travelling restaurant which opens for dinner in the evening. It has a weekly changing menu of three-courses.

"The most sought-after supper club"

The Daily Telegraph

"One of the most memorable and enjoyable restaurants imaginable"

Gastronomica

"And what food! They source the freshest produce available"

Observer Food Monthly

Dinner is a rustic extravagant inspired three-course feast, served on large Emma Bridgewater serving platters and using local and seasonal ingredients by a team of talented chefs. View an example menu [here](#).

Circus Sauce is licensed and will be selling a range of beer, cider, and wine.

Please note that tickets are just for Circus Sauce and show tickets need to be booked separately.