

PERSONALLY SPEAK RON MITCHELL

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Sixteen years ago when Chinnor was beginning to expand and the development had started to take place, the old Village Post Office was rapidly becoming inadequate to cope with the ever-increasing flow of mail, especially during the Christmas period. It was then that the local postmaster, Dougie Sharp, who was a well-known figure in the district, approached me with a view to building a new Post Office. After lengthy consultations, the existing Chinnor Post Office was born.

I felt that there would be a need for shops in the village and set about obtaining permission to build and, subsequently, the parade in Church Road materialised.

Some fifteen years after the six shops were built, the opportunity to complete the development of the corner site occurred and a further shop and the new restaurant known as 'Crickets' were constructed.

The name of 'Crickets' was thought extremely appropriate due to the fact that ever since my school days I have been involved with the game of cricket both locally and internationally. I also feel that it is an ideal name for a restaurant in a Chiltern village.

The restaurant was purpose-built to cater for parties of up to 120 and private functions, wedding receptions, clubs etc. and to the other extreme to the discerning individual who likes to eat out in a pleasant and congenial atmosphere.

The restaurant is run by a fully competent, experienced and dedicated staff, under the management of my son-in-law, Rafael Aldon, known to all as 'Raf'. Raf originates from Southern Spain - from Cadiz in fact - where the Spanish Armada sailed from. Raf has been in this country for 13 years now and, before taking on the management of Crickets, he was manager of the Roxton House Hotel at Banbury and before this he was head-waiter at The Bear, Woodstock and the Riverside, Clifton Hampden. He has a sound knowledge of wine, having

At Crickets, Raf has the back-up of colleagues who worked with him at the aforementioned places. The Chef-de-Cuisine is Stephen Williams, who has full control of the kitchen, menus and purchasing. We obtain, wherever possible, our vegetables from local growers and we also visit Brentford Fruit and Vegetable Market weekly.

The fish is delivered direct from Grimsby Quay as and when required and can be here within twelve hours. We obtain the very highest quality meat straight from Smithfield.

Steve has a flare for creating his own dishes and appropriate sauces to compliment them. Under his control in the kitchen are his two assistants, Robin and Guy.

The exclusive and tempting sweets on the trolley are all home-made are all home-made by my daughter Davina.

The Cocktail Bar is handled by Duncan who, apart from creating his own brand of special drinks, also displays his all-round ability by waiting at table and, on occasions, deputising in the kitchen. In cricket-terms - an all-rounder.

The restaurant opened in October last year and has already gained a big reputation - to date, we have served over 7,000 main meals.

We are here to cater for your needs on that special occasion - when, without doubt, you'll be received with a warm welcome - especially if you like cricket!