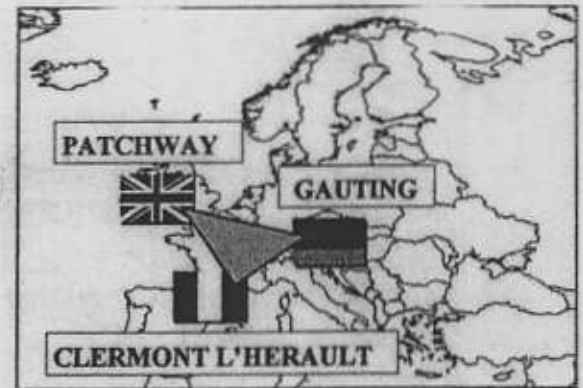


PATCHWAY TWINNING NEWSLETTER



PATCHWAY TWINNED WITH CLERMONT L'HERAULT AND GAUTING

Number 58

February 2011

TEN YEARS OF TWINNING WITH GAUTING

We look forward to this new year when we will celebrate our 10th anniversary of twinning with Gauting.

We are planning to invite a group from Gauting for a weekend in the autumn and more details will be given in the next Newsletter. We hope that you will be able to be involved with this celebration.

Gauting has invited us to visit them in May 2012. The Town Council and Twinning Association is working with the Gauting Society for Traditional Dances and Costumes to celebrate the 10 years of twinning and they are organising festivities on Thursday 17 May next year. We will pass on more information about this visit, which will probably include the following weekend, as soon as we have it.

ANNUAL DINNER

You are invited to join us for dinner on Friday 18 March at 7.30 p.m. at the Bristol Golf Club, Blackhorse Hill, Almondsbury. The menu is attached as is directions for finding the venue (just under the M5 motorway at junction 17).

Please contact John Thomas to book your places and make your menu selection on 01454-612577.

As usual, transport by Four Towns Community Transport will be available if you would like it.

This is always a very enjoyable evening and we hope you can be with us. There will be a raffle for Association funds.

VISITS BY YOUNG PEOPLE FROM PATCHWAY TO FRANCE & GERMANY

We are delighted that last summer two groups of young people from Patchway visited our twin towns.

A group from the Saturday Youth Club run by Southern Brooks Community Partnership at the youth centre spent a weekend in Clermont, camping by Lake Salagou with 3 of their leaders, enjoying a programme of water sports and cycling.

In August another group from the same organisation took part in an international youth camp at Lake Starnberg, just south of Gauting.

The Twinning Association is delighted that young people from our community are taking the opportunity to have fun in our twin towns and we thank our friends in Clermont and Gauting for their help in making the arrangements. We hope to show a presentation on these visits at our next AGM in the summer.

VISIT CHRISTMAS MARKETS

Yate Twinning Association have invited members of Patchway Twinning Association to join them in a coach trip to 3 Christmas Markets (Liège in Belgium, Aachen in Germany and Valkenburg in Holland). The trip is from 2-5 December 2011 and the cost inclusive of travel and 3 nights B&B in Liège will be £240 (single room supplement £105). Bookings are being taken up to 20 February by Penny Spiller on 01454-316630 or you can download a booking form and more information on: www.yatetwinning.co.uk/about/trips

MEMBERS OF THE COMMITTEE ARE: Alan Bamforth, Steve Bloggs, Richard Clark (Schools Representative), Jenny Gammon, Lew Gray, Lucy Hamid (Secretary), John Hooper, Derek Horner, Paul & Elaine Martin, Annette Morgan, Alex Seaman, John Thomas (Chairman), Ian White (President) and Win Williams (Treasurer).

PATCHWAY TWINNING ASSOCIATION

ANNUAL DINNER

3 Course Menu - £18 per guest

Starters

Duck and Port Pate

Shredded breast of duck with port and seasonal herbs bound together to form a delicate savoury pate, served with a sharp fruit chutney and wholemeal toast

Melon & Orange Sorbet

Half a ripe Galia melon filled to the brim with refreshing Mediterranean orange sorbet, drizzled with cointreau

Chefs Soup of the day

Served with breaded croutons

Mains

Roast Topside of Beef with Yorkshire Pudding

Succulent topside of slow roasted beef, served with a rich red wine gravy and traditional Yorkshire pudding

Poached Chicken Breast in a Mushroom Sauce

Lean supreme of chicken lightly poached and served in a creamy herb and mushroom sauce

Baked Peppers

Filled with spicy rice, tomato and a coriander couli

Desserts

Woodlands Cheesecake

Rich creamy cheesecake on a crumbly biscuit base topped with woodland fruits in a raspberry sauce

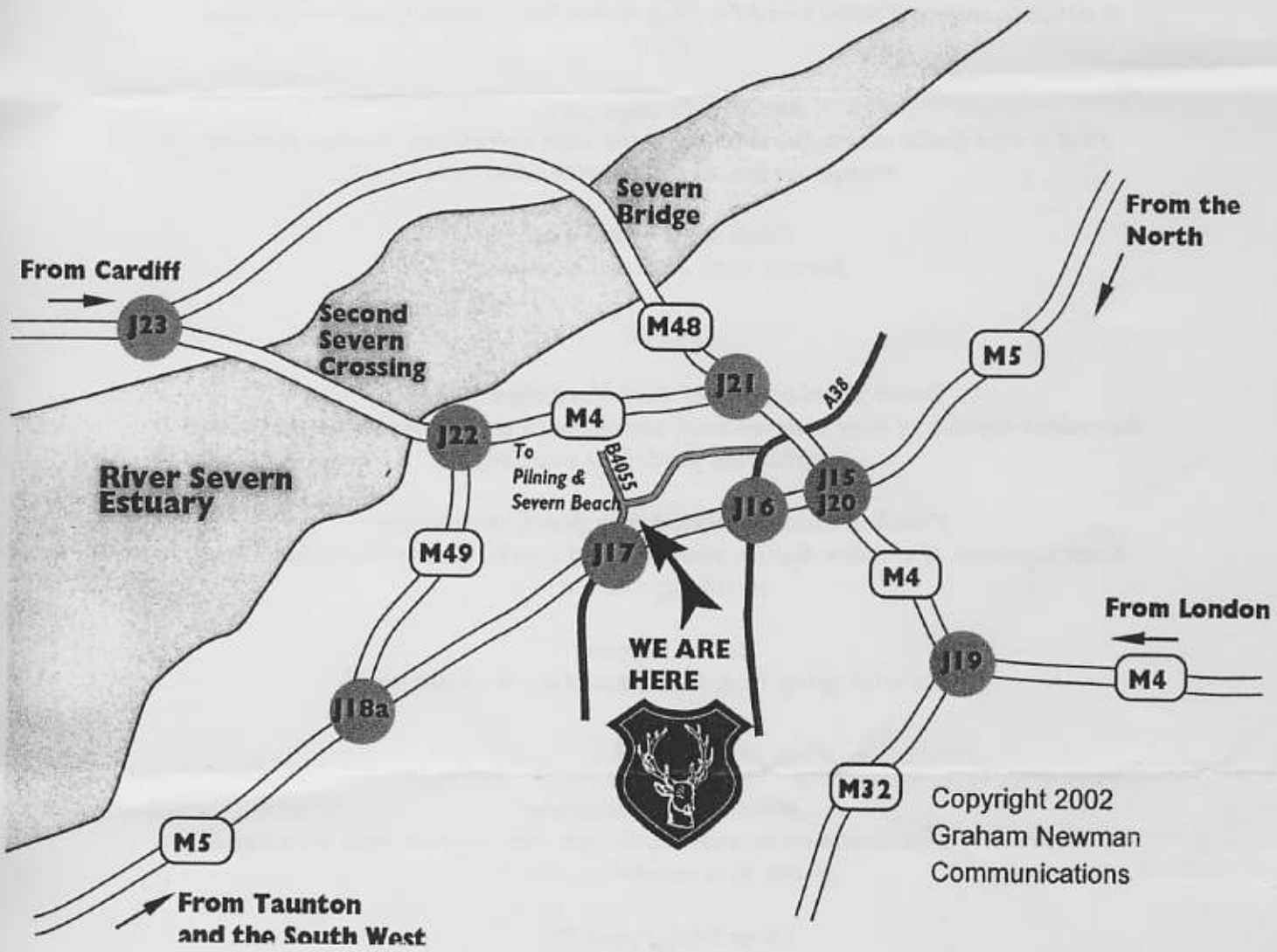
Deep Dish Apple Pie

Butter rich short crust pastry filled with cooked apples and spices, served with fresh pouring cream

Fresh Fruit Salad

Seasonal fruits peeled and chopped in a sweet citrus syrup, served with fresh pouring cream

Tea/ Coffee & Mints



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