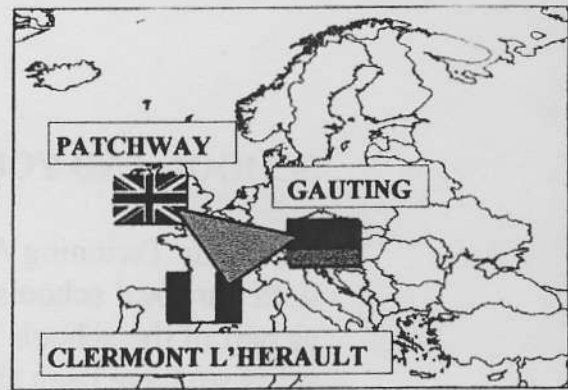


# PATCHWAY TWINNING NEWSLETTER



PATCHWAY TWINNED WITH CLERMONT L'HERAULT AND GAUTING

Number 64

January 2013

## NEW YEAR GREETINGS!

The Committee would like to wish all our Members a very Happy New Year. Thank you all for your support during 2012 and we look forward to seeing you at events and visits in 2013.

## ANNUAL DINNER

The Annual Dinner 2013 will be held on Friday, 22 March at 7.30 pm at Bristol Golf Club.

The menu for the dinner is attached and we do hope you will be able to join us. Please phone John Thomas with your menu choices as soon as possible. The cost for the 3 course meal is £18. Tea/coffee are included. There will be transport from Patchway by minibus for all who request it.

## CLERMONT INVITATION

Our French twin town have invited representatives of Patchway to visit Clermont for the weekend 30 May-2 June to be part of the celebration of 40 years' twinning between Clermont and Gauting. More details of the visit to France will be circulated when we receive them but do let John Thomas know if you would like to join us on 01454-612577.

## **SCHOOL AND YOUTH PARTNERSHIPS**

Patchway Twinning Association is delighted to work in partnership with our local schools to engage young people with international links as part of the schools' community cohesion programme. For several years we have been able to arrange to place German sixth formers from Gauting in a week's work experience in primary schools. This gives the German pupils an opportunity to share their culture with our primary schools through folk stories and songs and to set up internet links between schools. They also enjoy a visit to Patchway Community College to meet their peers at the College. We hope to extend this programme to our French twin town in Clermont l'Hérault.

Through our links with youth workers in Southern Brooks Community Partnership, we are also developing visits by young people from Patchway to both Gauting and Clermont. Last year a group of young people with leaders joined our visit to Gauting in May and held a meeting with youth organisations to plan future joint youth camps. They are working on plans to hold a youth camp in Clermont over the half-term holiday this May/June with French and German young people. This is giving amazing opportunities to young people from Patchway to experience life in another country and meet young people to discuss future plans. We are grateful to Patchway Town Council and Almondsbury Charity for funding this programme.

## **WINE TASTING**

Thanks to Win Williams for organising a really good wine tasting evening in October which was well attended and enjoyed by all.

## **MEMBERSHIP SUBSCRIPTIONS**

If you have not paid your membership this year (due at the AGM in July) please send a cheque for £5 or £10 per family to our Membership Secretary: Jenny Gammon, 224 Dewfalls Drive, Bradley Stoke, Bristol BS32 9BU.

<p><b>MEMBERS OF THE COMMITTEE ARE:</b> Alan Bamforth, Steve Bloggs, Jill Clapp (Treasurer), Richard Clark (Schools Representative), Jenny Gammon, Lew Gray, Lucy Hamid (Secretary), John Hooper, Derek Horner, Paul &amp; Elaine Martin, Annette Morgan, Eve Orpen, Alex Seaman, John Thomas (Chairman), Ian White (President) and Win Williams.</p>
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# PATCHWAY TWINNING ASSOCIATION

## ANNUAL DINNER

3 Course Menu - per guest

### Starters

#### *Chicken & Liver Cognac Pâté*

*Pan fried chicken livers with cream, fresh herbs, cognac & spices.  
Served with onion marmalade & rustic melba toast*

#### *Toasted Pesto & Smoky Bacon Bruschetta*

*Freshly toasted bruschetta, topped with pesto, rocket & smoky bacon and  
drizzled with balsamic glaze*

#### *Chef's Soup of the Day*

*Choice of 5 soups, served with freshly baked petit pain*

### Mains

#### *Roast Sirloin of Beef with Yorkshire Pudding*

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

#### *Roast Chicken Breast with feta cheese*

*Chicken breast filled with Spanish chorizo and topped with feta cheese  
& pine kernels. Served with red pepper compote.*

#### *Twice-Baked Cheese Soufflé*

*Twice-baked secret cheese & chive soufflé, served with lamb lettuce and  
beetroot salad. Drizzled with raspberry oil dressing.*

### Desserts

#### *Blackberry & Apple Pie*

*Rich short crust pastry filled with juicy blackberries & apples*

#### *White Chocolate & Raspberry Roulade*

*Crispy, chewy meringue layered with raspberry & white chocolate sauce  
with raspberry coulis*

#### *Fresh Fruit Salad*

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

*Tea/ Coffee & Mints*