



BRIDPORT – St. VAAST LA HOUGUE TWINNING ASSOCIATION



MEMBERS' NEWSLETTER- JANUARY 2013

A very Happy New Year to all our members. We look forward to welcoming you to all the events currently being planned for the coming year. But first our thanks to Eric and Joyce for hosting our Christmas Party and to our President, Monique Pasche for helping us to sing our Christmas carols *accapella*, also to Veronica Edwards and Moira Hargreaves for the table decorations which were much appreciated. Our thanks as ever go to Linda and Mike who are always at work behind the scenes at every event.

And a very special greeting to Betty Starkey who recently celebrated her 100th birthday, who with her husband Len was one of the original founder members of this Association. Every good wish to you, Betty, and here's to the next hundred!

Mardis Gras Dinner

We are delighted to invite all members and their guests to celebrate the pre-Lenten feast of Mardis Gras at the Riverside Restaurant at West Bay, on Tuesday 12th February at 7.00 for 7.30pm. The highly attractive price of £22 pp includes a welcoming glass of sparkling kir upon arrival, coffee to finish, and a staff gratuity. Please see the menu choices overleaf, and indicate your selections when returning the booking form and payment. Early responses are respectfully requested. Mike needs to receive your bookings ASAP and **no later than the 9th of February**. Thank you in anticipation of your support.

French Conversation

French conversation has re-commenced under the able and inspiring leadership of Micheline Wheatley aided by her husband Robert. Meetings are held in the convivial atmosphere of the West Dorset Club in South Street on Tuesday evenings at 7.30pm. It is all very friendly and un-threatening, so if you haven't yet sampled these evenings we would encourage you to give it a try. The next meetings dates are 29th January and 26th February, and then at fortnightly intervals thereafter.

Annual General Meeting

Our AGM will take place this year on Monday 13th May at 7.30pm in Bridport Town Hall. There will be a welcoming glass of wine before the formal business of the meeting. You may expect another mailing before then, with further details including the Annual Accounts and an Agenda. We look forward to seeing you all at this important meeting.

Hot News

The long awaited new St Vaast website is up and running and can be found at www.saintvaast.fr/
There is an option to view in English. Members should take a look !

There are just a few Twinning Association pin badges still available for anyone who has yet to be "badged up." Price: £2 each or two for £3.50. They will be available at the Mardi Gras Dinner or else contact Linda for purchase.

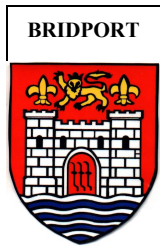
Coming Shortly

Please put the following dates in your diary:-

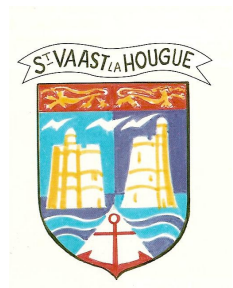
Bastille Party – 13/07/2013

The anniversary of the storming of the Bastille falls this year on Sunday 14th July. We are planning a social evening with music and entertainment to take place at a nearby weather-proof venue on Saturday 13th. Please make sure to keep the date free and watch this space for further details,

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Newsletter – January 2013 (Continued)

Melplash Show – Thursday 22nd August

We are once again taking space in the Bridport Town Council marquee to exhibit photographs of the activities of this Association and those of our friends in St. Vaast. Please bring your friends along to meet us there as this public witness has often resulted in new membership applications.

September – on a date to be confirmed

We will look forward to welcoming our French friends to Bridport, and providing them with a full weekend of exciting activities.

X-----
X

Mardis Gras Menu and Booking Form

From:NAMES Please reserve ...Qty. ... places for us at the Mardis Gras Dinner at £22.00 each.
Our payment is enclosed and our menu selections are ticked below:-

- A welcoming glass of sparkling kir served with canapés []

- French Onion Soup with Cheese Croutons []
or
- Riverside Game Terrine with Home-Made Chutney and Rye Bread []
or
- Moules Mariniere []

- Local Lamb Shank served with Mild Mustard Mashed Potato []
or
- Black Bream Fillets with Brown Shrimp Beurre Blanc & Dauphinois Potatoes []
or
- Lyme Bay Bouillabaisse []

- Traditional Buttered Pancakes with Citrus Sauce []
or
- Warm Treacle Tart served with Crème Fraiche []

- Coffee (or tea) and Mints []

Vegetarian options will be available upon request.

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