

Rendez-Vous

*Twinned with Guipavas, Brittany (F) since 1982
and Barsbüttel, Schleswig-Holstein (D) since 2004*

September 2016

A gourmet evening par excellence!

An extraordinarily good evening was spent by an intrepid gang of twinned who set off through the southeast Cornish veldt en route to discover the untold culinary delights of the neighbourhood. The first port of call on yonder side of Maders uncovered a delicious first course courtesy of Shirley and John Gear-Evans which set the evening off to an excellent start, after which the fearless travellers continued in their pioneering ways towards the second base at Chris and Keith Harris' *kraal* for a mouth-watering choice of Mediterranean Chicken or Middle Eastern Pork.

The weather was kind and allowed the handsome array of desserts to be served in true safari style under canvas until temperatures began slowly to fall and forced the finally reunited two halves of the expedition to conclude the evening in the warmth of Sue and Rick Lumley's homestead where everyone enjoyed the cheese course and a welcome hot beverage.



Just some of the wildlife not seen on our expedition.

Many thanks to all the gastronomic creators; many a restaurant would have been hard pushed to deliver such delectable delights.

If you missed out on this veritable feast amongst superb company, make sure that you get along to our next Safari Supper.



Our autumn Plod and a Pint will take place on Sunday 9th October. The 4-mile moderate walk has been checked for us by Ray and Vera Geatches and has been judged suitable for all. A big thanks to them for doing that on our behalf.

We will park at Cotehele Quay for 10.30am and do a circular walk through fields and woodland through Metherell, returning to the Quay about 2 hours later at a gentle strolling pace.

We will then continue by car to The Who'd Have Thought It, St Dominick, where tables have been reserved for Sunday lunch. As the pub is very popular, they have asked if we can pre-book, and a copy of the menu has been attached. Desserts can be chosen on the day.

Those who do not relish the plod but would enjoy the pint are invited to meet us for 1pm and should also send in their orders for food using the reply slip to ensure we will all be seated and served at roughly the same time. Please reply to Sue by Wednesday 5th October so she can pass on this information.

Our plod coincides with BBC Countryfile's Ramble for Children in Need weekend and the BBC is urging people to get out on a walk, preferably with some sponsorship. If anyone taking part would like to make a small donation on the day all money will, of course, be passed on to Countryfile from the twinning association.

We look forward to seeing as many of you as possible on the 9th.

CHAIRMAN Sue Lumley: 01579 382705

VICE CHAIRMAN David Graham: 01579 384268

TREASURER Dorothy Anderson: 01579 363854

SECRETARY Ken Aspinall: 01579 383135

Website: <http://callingtontwinning.weebly.com>



THE
ANNUAL DINNER
 2016

Important dates for your diary

In the last couple of years we have enjoyed away trips to both France and Germany, experiencing a wealth of events, from Christmas markets in Germany to the Maritime Festival in Brest, from the

beauty and riches of Cornwall and the South West.

The Committee has researched the choices and, having looked at ferry times, the period 25th-29th May would seem to be the best option. We will be inviting the two

As the nights begin to draw in it's time to start thinking of all those events which bring a warm glow to the heart. And, yes, we have the very answer: the Twinning Annual Dinner, which this year falls on Bonfire Night, 5th November, with a 7.30pm start. So lock the cat in safely and get your glad rags on; avoid standing around in the drizzle watching a stuttering Catherine Wheel or a soggy Roman Candle and come and enjoy a three-course meal with lashings of warm bonhomie. Of course, there'll be lots of entertainment to put a smile on your face, so fill in the reply slip now and get it back as soon as you can.

UPCOMING EVENTS

October

Sunday 9th

Plod & A Pint

Gosh, yet more exercise!

November

Saturday 5th

Annual Dinner

Time for posh frocks!

December

Saturday 3rd

Victorian Market

Christmas starts here!

2017

January

Saturday 28th

Burns Night Supper

Unmissable!

February

Friday 3rd

AGM

Any excuse for a glass of wine!



Sommerfest in Barsbüttel to a cactus nursery in Guipavas, from the lush orchards of the *Altes Land* outside Hamburg to the stunning coastline of Brittany.

In 2017 it will be our turn to play host to our friends from our two twin towns and return the compliments and show off the

communities to visit us over that weekend, but the exact times will obviously not become apparent until ferry and flight bookings have been made.

PLEASE DO YOUR UTMOST TO KEEP THAT WEEKEND CLEAR SO THAT YOU CAN HOST YOUR PARTNER FAMILY (OR FAMILIES).

CHOICES CHOICES CHOICES

Who'd Have Thought It, St Dominick - Sunday Lunch Menu

1 Course £9.00 2 Courses £12.50. 3 Courses £16.00

They also offer a small roast for children and those with a lesser appetite for £7.00

Starters

Soup of the Day with crusty bread

Wild Mushrooms with Bacon tossed in garlic butter and served on granary toast. (Also available as vegetarian option)

Prawn Cocktail with celery and apple, served with bread

Deep fried Whitebait with crusty bread and tartare sauce

Cornish Blue Cheese and Walnut Pate with chutney and granary toast

Chicken Liver and Mushroom Pâté served with real ale chutney and granary toast

Mains

Roast Topside of Beef with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roast Pork with roast potatoes, stuffing, seasonal vegetables and gravy

Roast Chicken Breast on the bone and served with roast potatoes, stuffing, seasonal vegetables and gravy

Nut Roast with roast potatoes, seasonal vegetables and vegetarian gravy

Cornish Sausages, Mash and Onion Gravy served with seasonal vegetables

Ham, Egg and Chips local ham with two eggs and hand cut chips

Beer Battered Catch of the Day and Hand Cut Chips served with minted mushy peas and tartare sauce

Wholetail Breaded Scampi with hand cut chips, peas and tartare sauce

Vegetable Chilli a spicy sweet potato and bean chilli served with rice

Japanese Style Prawns with hand cut chips, dressed green salad and a sweet chilli dip

Annual Dinner Menu Options

Starters

Chicken Liver Paté

Spicy Parsnip Soup

Mains

Boeuf Bourignon with seasonal vegetables

Chicken Chasseur with seasonal vegetables

Desserts

Crème Brûlée

Plod & a Pint Booking Form

10.30am from Cotehele Quay on Sunday 9th October 2016

Name(s):

Phone: Email:

- I/we would like to come to the Autumn Plod & a Pint. See you on Cotehele Quay!
My/our energetic party will consist of people
- You won't catch me/us plodding anywhere - but I/we are well up for the nosh! See you in the pub!
My/our party of gourmet enthusiasts will consist of people

Menu choices:

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Desserts may be ordered on the day

Payment should be made directly to the Who'd Have Thought It on the day

Please return the reply slip to Sue Lumley, 23 Launceston Road, Callington PL17 7BT

by Wednesday 5th October at the latest

Annual Dinner Booking Form

7 for 7.30pm on Saturday 5 November 2016 at Callington Town Hall

Name:

Phone: Email:

- I/we would like to come to the 2016 Annual Dinner My/our party will consist of people

Menu choices:

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Please inform us if there are any special dietary requirements

I/we enclose the sum of £ (= number of adults x £16.00 per person)

Please make cheques payable to "CADTA"

Please send cheques to **Dorothy Anderson, Wheal Vor, School Road, Pensilva, Cornwall PL14 5PG**

by Friday 28th October at the latest

OR

Pay using Online Banking – CADTA (Sort Code: 20-50-40 Account Number: 10241849)

Please state the event and your name

Please send the reply slip with menu choices to Dorothy Anderson at dorothy963@yahoo.co.uk by the cut-off date

PLEASE NOTE DOROTHY'S NEW EMAIL ADDRESS