



# Shelford Twinning Association

## Newsletter

January 2020

### FORTHCOMING EVENTS

Happy New Year!

#### Dates for your Diary 2020

- Jumble Sale**  
Saturday 11 January
- Pancake/Film Evening**  
Saturday 1 February
- Quiz evening**  
Saturday 7 March
- Salon de la Gastronomie**  
21/22 March
- AGM** 27 April
- Family Visit:**  
**Shelford – Verneuil:**  
Sat-Tues 23-26 May
- Family Visit:**  
**Verneuil – Shelford:**  
Sat-Tuesday 4-7 July
- Community Ceilidh**  
organised jointly by Twinning  
and Shelford Feast  
Sunday 5 July 7.30pm in the  
Feast Marquee
- Feast Day** Sunday 12 July

#### Jumble Sale

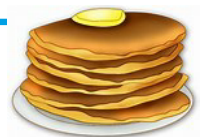
**Saturday 11 January 2020**

**2pm**

**Great Shelford Memorial Hall**

**Entry 50p**

Pancake and Film  
Evening



Saturday 1 February 2020

*See next page for more details*

#### ***NEXT VISIT TO VERNEUIL:*** ***23-26 MAY 2020***

The next trip is during the May half term. The inclusive price for the visit is £95 per adult and children Y8 and above, £75 for the first child (current Y7 and under), and £50 for subsequent children, a healthy reduction! The cost includes travel by coach, insurance (for the children) and administrative costs. All entertainment and activities are provided free of charge by our hosts in Verneuil. Please note it is a requirement that all travellers join the Twinning Association.

If you are interested in participating in the visit, please contact Sarah Haddow for more details:  
email: [sarah.haddow@talk21.com](mailto:sarah.haddow@talk21.com) or telephone: 01223 845942



# Pancake and Film evening

**Saturday 1st February 2020**

**Great Shelford Free Church Hall**

**7.30 – 10.30pm (approx)**

**£7.00 per person**

Drinks available  
(donations for drinks appreciated!)

There will also be a raffle at the event

**A French Film with English subtitles**

Shown on a large screen. Excellent sound system

*If you'd like to know the title of the film, please contact Penny*



**For catering purposes, we need to have an idea of numbers so please let us know that you are coming, and how many of you**

**Please contact Penny Pearl as soon as possible, but definitely  
by Thursday 30th January**

- **by email: [twinningsec@gmail.com](mailto:twinningsec@gmail.com)**
- **by telephone: 01223 842483; by mobile 07783 190104**

*We really look forward to seeing you!*



# Quiz Night

Saturday 7 March

Great Shelford Free Church  
Ashen Green, Great Shelford

7:30pm

**TEAMS: maximum of 6 people in a team**

**Individuals/couples also welcome and will be allocated to a team on the night**

**COST: £12 per head including fish/chicken & chips supper**

**DRINKS: fruit juice/wine available**

**RAFFLE**

**To reserve places, either...**

- **Email: [sarah.haddow@talk21.com](mailto:sarah.haddow@talk21.com)** giving names and food choices
- **Telephone: Sarah Haddow: 01223 845942** giving names and food choices

## Wine Tasting event - 18 October

On 18 October we held another very successful wine tasting event which was attended by nearly 60 people. These occasions are always quite informal with no competitive element, and allow plenty of time for chatting with friends as well as the fun of trying some wines.

The evening started with a glass of sparkling wine from Vouvray to set the scene, before the tasting began. We had six wines: three whites followed by three reds – the whites were all Sauvignons from the Loire Valley, South Africa and New Zealand, and the reds were all Malbecs, again from three different countries, south west France, Chile and Argentina, and it was most interesting to taste the difference. Jillian Hardwick, previously a winebuyer, led the evening and briefly described each wine, where it is produced and the kind of terrain where the grapes are grown. We were encouraged to enjoy the wine with all our senses – to look at the colour and the legs, feel

the temperature of the wine in the glass, smell the nose, then taste ... although just tasting is fine!

To accompany the wines a variety of nibbles was offered – slices of apple, oat biscuit, salami, small toasts with pâté, pieces of cheese, a dried apricot or two – and it is surprising how different the wine will taste after a bite of different foods.

Following the official tasting, a meal of casseroled pork and vegetables with baguette was served, followed by delicious homemade desserts kindly provided by members of the committee accompanied by a glass, or two, of one of the wines sampled.

We plan to hold another wine tasting event in the summer of 2020, this time tasting a selection of rosés. All are welcome!



### **Cake Sale 7 September**

The annual cake sale was held on the morning of 7 September.

With a good supply of cakes kindly supplied by our members, a healthy profit was made. A very useful boost to our funds, and we are very grateful to all those who baked or bought the cakes.

### **Little Shelford Fun Afternoon 7 September**

Swiftly following the cake sale it was on to Little Shelford for their fun afternoon, the barbecue and games part of the annual Little Shelford Fun Weekend. Several people looked at our display board and video, and had a chat, and some of the village scene postcards, produced for the 30<sup>th</sup> anniversary celebrations in July, were sold. The organisers appreciated our contribution of a cake to the raffle.

### ***Du pain, du vin et du Boursin* Talk by Francine Rouanet-Démocrate 9 November 2019**

On 9 November we enjoyed a very pleasant evening, our speaker being Francine Rouanet-Démocrate, founder of the Alliance Française in Cambridge. Francine has now given us several talks, each one informative and absorbing. This year was no exception when she spoke to us about – to quote the advertisement – *Du pain, du vin et du Boursin – the essentials of French life*.

The baguette is widely known of course, but even in France the standard varies and competitions are held in countless villages to find the best baker. Interestingly the genuine baguette contains only flour, salt and water, with no yeast. Cheeses: as in England, hundreds of different cheeses are produced, big and small, hard and soft, on large and small scale. Vineyards as we all know are found widely throughout France and the French are justly proud of their winemaking traditions. The quality of the wine depends on many elements – the soil, the mineral content, the aspect, harvesting at the right moment, and the winemakers themselves.

After the meal we enjoyed a substantial and varied ploughman's supper, washed down of course with wine or fruit juice, followed by a raffle with wine and chocolate prizes to round off the evening.

All are welcome at our events so keep an eye out for notices about the next ones. The next thing is our jumble sale on 11 January, and in early February we will be holding a pancake and French film evening.

The next visit to Verneuil is 23-26 May 2020 so do please get in touch at [twinningsec@gmail.com](mailto:twinningsec@gmail.com) if you would like a fun weekend in France with our French friends.



*Chairman:* Colin Jefferson [colin@frenchfrogs.net](mailto:colin@frenchfrogs.net)  
*Secretary:* Penny Pearl [penny.pearl@btinternet.com](mailto:penny.pearl@btinternet.com)

*Vice-Chairman:* Sarah Haddow [sarah.haddow@talk21.com](mailto:sarah.haddow@talk21.com)  
*Treasurer:* Keith Haddow [keith.haddow@talk21.com](mailto:keith.haddow@talk21.com)

*Visit our Website*  
**[www.shelfordtwinning.org.uk](http://www.shelfordtwinning.org.uk)**

Secretary's address: [Twinningsec@gmail.com](mailto:Twinningsec@gmail.com)