

Christmas Tree Festival 2015.

All Saints Church - Monday 30 November to Monday 7 December.

Once again the Town Twinning Association shall be providing a tree for this annual event which is run by the Rotary Club of Porthcawl and All Saints Church to raise monies for local charities.

Besides the usual magnificent display of over 50 trees provided local organisations, there is always a programme of musical events put on throughout the week by local schools and other groups. If you visit the church during this time it will certainly 'lift your spirits' - which I'm sure many of you will also do during your celebrations elsewhere over Christmas period!

On the evening of 2 December will be the young musicians competition organised by the Rotary Club. If you could spare a couple hours it would be good to see your support and encouragement for these young musicians. Over recent years our tree has seen several themes. For the last two years we have concentrated our theme on French national colours and reindeer. Perhaps it is now time to have fresh ideas- if you have any, or would like to decorate the 6ft high prelit tree on behalf of the association please call Rob 01656782292.



Beaujolais Nouveau Night.



Yes it's come around again!. Don't forget to come and join us on Wednesday 18th November at 7pm, All Saints Church Hall and drink toast to the only French wine where the Gamay grape, undistinguished elsewhere, gives a uniquely fresh, vivid, fruity, light, but infinitely swallowable wine!and only £7 for a glass with buffet.

Enjoy a little bit of history, the Gamay grape vines uprooted almost everywhere else on the orders of Philip the Bold of Burgundy in the 14th Century were overlooked (or ignored) here! This is the result of one of the marriages of grapes and ground that the French regard as mystical.

In Beaujolais the sandy clay over granite gives the wine its lightness.

This is not a fashionable virtue, but each November we are reminded of it for a few weeks, as the new vintage is announced. Such rapid cash flow is something all winemakers would like but only Beaujolais can generate! Beaujolais in total produces twice as much wine as Burgundy proper.

North of Villefranche, the regional capital, and in Lyons famous 'bouchons' (small brasseries) it is served by the 'pot' and contains the extra degree of alcohol that enables it to qualify as Beaujolais Supérieur. Very fresh and natural it is the ultimate bistro wine and as much as 70 Million litres of it are drunk annually.

In the northern part of the region, the Haut Beaujolais, most Beaujolais is sold by merchants who blend a generalized 'Villages' to their clients' taste.

It is well worth paying a little more for this, for its extra concentration.

It is however not at its best after November! Richard Rowe.



MEMBERSHIP REPORT October 2015

Current membership is steady at 85. I stress this figure is 85 memberships which includes Schools, Corporate, Individuals and Families so the total of members is very much higher. At the time of writing (mid October) seven members had yet to pay for the current year but I am optimistic that all will do so eventually. If they do, then subs will have brought in £870 this time, a vital source of income for the Association. A few more have joined the T'winners; please consider taking part if you have not already done so.

And finally.....as said so many times before, please bring along potential new members to our next function. Free membership for our 100th member!

Dave Bush
Membership Secretary

Webpage.



Once again you are reminded to visit our webpage www.porthcawl-town-twinning.com and we would encourage you to use our corporate members services whenever possible to show our appreciation of their generous sponsorship.

Remember to mention Twinning if using their services. We have received over 170,000 hits since its inception.

It is a source of updated information for all our events and complete record of our committee decisions and objectives. With the continued support of our Webmaster Rob Lee we hope this will continue help fly the flag for the Association.

Bridgend Town Twinning Association are organising a meal at Bridgend Technical College on Thursday, November 19th to raise funds for their association.

The meal, which will have a French flavour, will start at 7pm (arrive 6.45pm) and cost £20. Members of PSSTTA are welcome to join them. For further information, please contact Mel Weaver on 01656 782480.

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Autumn/Winter 2015

Forthcoming Events

Beaujolais/European Languages Evening

All Saints Church Hall has been booked for our Beaujolais/ European Languages Evening. The date will be Wednesday 18th November. (Starts at 7.00PM) Dave and Margaret will once again be exploring the similarities/origins of languages with a twist of humour. (Read Richard Rowe's article on Beaujolais on the back page)

Our **Christmas Party** will be on Thursday 17th December at 6.30 in the evening at the RAFA Club. There will be a 3 course meal with tea or coffee and entertainment from Rocking Dave.

We do need you to indicate your interest and order tickets in advance, this is to ensure that all events are financially viable before we commit.

Please be aware that once an order has been placed you will be expected to pay.

Latest order dates

Contact Mary 01656 772238 or Rob 01656 782292
Or email : psstta@btinternet.com.

Beaujolais Night orders by **11 November** . £7 adult, £3.50 under 18's.

Christmas Party orders by **30 November**. £18 adult, £12 under 18's.

Charity Events.

You will also see on our website we are promoting several events in aid of the Mayor's Charities.

Fashion Show by Ty Hafan and Cerys' Closet.

Stalls and Raffle 12 November at the HI tide 7 for 7.30pm. Tickets £7:50 to include a meal.

Entertainment by Col Canto.

A Christmas Tale- a musical story performed by Col Canto. 13 December At the Masonic Home, Pen-y-lan Avenue, Porthcawl commencing 6pm.

Tickets £10 included Wine, Treats and Raffles.

contact: ericabeynon@gmail.com

Also, why not support P.A.O.D.S.?

Porthcawl Amateur Operatic and Dramatic Society will be hosting a Christmas craft fair on Saturday 7th November from 12-3.30pm at All Saints' church hall, Porthcawl.

Refreshments will be available at the event and admission is free.

Did You Know?

Most people know that Merry Christmas in French is 'Joyeux Noël' but in Breton (spoken by some people in Brittany, Northern France) it's 'Nedeleg Laouen' which is very close to the Welsh "Nadolig Llawen."

IW



Choral des Adieux French New Year's Song

Sung to the same tune as Auld Lang Syne

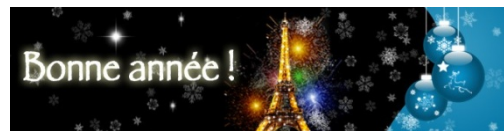
Faut-il nous quitter sans espoir
Sans espoir de retour
Faut-il nous quitter sans espoir
De nous revoir un jour ?

Refrain

Les vieux amis du temps passé,
Se sont-ils oubliés ?
Alors que nos coeurs ont gardé
L'amour du temps passé ?

Must it leave us without hope
Without hope of return
Must it leave us without hope
Of seeing each other again one day?
Old friends from long ago
Are they forgotten?
While our hearts have kept
Love from long ago?

IW



Visit 2016.

It does seem early to be mentioning this but some thought now needs to be given to our next trip to France which will be at the end of August 2016.

By this time we are likely to see some committee changes and we are therefore looking for a volunteer/s to organise and make arrangements for the visit. Duties include; confirmation of the visit dates, compiling a list of travellers, liaise with French committee over hosting arrangements- includes any special requirements for individuals e.g. disability, dietary. Coach travel/ departure points, flights and ferry bookings. Collection and payment of deposits and final payments. Reminders on travel insurance. Communicating information and providing copies to all parties.

If you are interested please email Rob or any committee member or call Rob on 01656782292.

Rob Chick

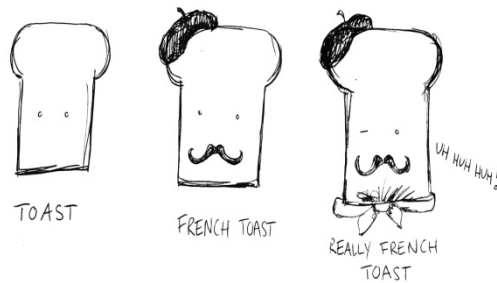
Capital!

Fred was saying his prayers as his father passed by his bedroom door.
"God bless Mommy, and God bless Daddy, and please make Nantes the capital of France."

"Fred," said his father, "why do you want Nantes to be the capital of France?"
"Because that's what I wrote in my geography test!"

Q: Did you hear about the man who jumped into the river in Paris?

A: He was declared to be in Seine.



Le Grand Bake Off!



A RECIPE FOR TARTE TATIN

Tarte Tatin is basically an upside down apple tart in which the apples are caramelised in butter and sugar before the tart is baked.

The tart was apparently created accidentally at the Hotel Tatin in Lamotte-Beuvron, France in the 1880s. Although there are several conflicting stories about the tart's origin, the most popular one is that Stephanie Tatin, the main Cook, accidentally left the apples cooking in butter and sugar for too long. In an attempt to rescue the situation, she decided to put the pastry base on top of the apples and put the whole pan in the oven. When she served the upside down tart to her guests it was greatly appreciated and so it became a French classic.

Ingredients:

7 medium apples.
200 g white sugar.
50g butter.
1 Packet of short crust pastry. (You could make your own!)

Method:

Peel, halve and core the apples.
Soften the butter and put in a flat pan.
Add the sugar and place the apples neatly on top.
Melt the butter and sugar over a gentle heat and shaking occasionally until the butter and sugar have caramelized.

When the apples have softened, remove from the heat and place the rolled out pastry on top. Prick with a fork and place the pan in a preheated oven, gas mark 7 or 220c, for 20 -25 minutes.

Allow to cool and then turn out carefully onto a plate with the apples facing upwards.

Serve with crème fraiche.

Ann Lee



A RECIPE FOR TARTE L'OIGNON

Tarte l'oignon is a favourite from the Alsace region and is a perfect dish for winter – delicate but rich and SO tasty!

Ingredients

50 g/2oz butter
125g/4oz smoked bacon, diced
500g/1lb onions, finely sliced
25g/1oz plain flour
200ml/7fl.oz milk
6 tablespoons single cream
2 egg yolks
Salt and freshly ground black pepper
Grated nutmeg
250g/8oz paté brisée (short crust pastry)

Method

1 Heat the butter in a large frying pan. Add the bacon and onions and fry gently over a low heat until soft and golden. Add the flour and cook for one minute. Stir in the milk and cook for 5 minutes, stirring occasionally.

2 Remove the pan from the heat and add the egg yolks, salt, black pepper and some freshly grated nutmeg. Stir well and then set aside to cook.

3 Roll out the paté brisée (short crust pastry) on a lightly floured surface and use to line a buttered 25cm/10inch loose bottomed flan tin. Prick the base of the pastry with a fork.

4 Pour the prepared onion mixture into the pastry case. Slide on to a baking tray and cook in a pre-heated oven at 180°C/350°F/Gas mark4 for 40 minutes until set and golden.

Serve hot.

Angela Williams

BON APPÉTIT!

