

# Porthcawl and Saint Sebastien Town Twinning Association



## Croeso i Gymru Welcome to Wales

### FRENCH VISIT REPORT

The visit from St Sebastien was a great success. Our visitors arrived early Thursday evening and were welcomed by their hosts and taken to their homes to settle in.

A reception took place on the Friday evening at the Royal Golf Club Porthcawl where Mayor Cllr Graham Walter welcomed them to our town, and after a talk by Richard Bridge on the history of the Christmas morning swim, Cllr Walter gave a brief talk on the charities the swim benefited.

Saturday evening was the 20<sup>th</sup> Charter Dinner at the Hi Tide when speeches and gifts were given by all Mayors and Chairs of the committees and gifts were exchanged. The Charter of Reaffirmation of our Porthcawl Town Twinning with St Sebastien was signed and both parties were given a framed copy. Entertainment was provided by The Ukulele Bandits and the night was a great success.

During free time, I know a few had a tour of the Museum which they greatly enjoyed and they thought it 'magnificent'. We have sent a thank you to Ceri Joseph and her helpers.

Tuesday saw us going to visit The Senedd in Cardiff, arranged by AM Suzy Davies and lunch at the Norwegian Church with plenty of time to explore The Bay. Wednesday was a trip to The Royal Mint in Llantrisant and in the evening a Hog Roast was held at Cllr Rob Lees house, both evening functions were attended and enjoyed by over sixty people.

A Committee meeting was held at my house Sunday evening when the Itinerary was complimented by St Sebastien Chair Bernard who said 'a lot of work had gone into the planning of the week'. Plans for the next visit have been discussed for next year, when we in Porthcawl visit St Sebastien. They are planning their own celebrations in France for us and we do hope many of you will join us.

Although we had fundraised for the French visit, we also had some help from the Town Council and we thanked them for their generous Grant to help us entertain our French visitors on their week long stay. I would like to thank my Committee and all who helped make the visit a great success and Melanie and Ivor, who helped arrange the programme before they moved away.

We look forward to our up and coming events especially our Christmas Dinner at The Prince, Maudlam on the 11<sup>th</sup> of December and Elaine, our new Social Secretary is busy arranging others. Please look at our website and photos and if you wish to add anything then please contact Rob or Ann Lee.

**In Friendship.**  
**PSSTTA Chair**  
**Cllr Mary Emmet-Lewis**



For more information and contact details :

<http://porthcawl-town-twinning.com/>

# Porthcawl and Saint Sebastien Town Twinning Association



Porthcawl and St Sebastien celebrated the Twentieth Anniversary of their Twinning with a action packed programme in July 2019.

Highlights including the Anniversary Soiree at the Hi Tide. Events kicked off with a Welcome Reception at the Royal Porthcawl Golf Club, where all the guests were presented with Porthcawl Christmas Swim mugs before hearing a little of its history from Richard Bridge son of Jack Bridge: Christmas Swim founder .

On Saturday, many of us watched the Carnival before making our way to the official Anniversary Soiree at the Hi Tide. After a fantastic meal, and the signing of the charters by the Mayor of St Sebastien Laurent Turquoise and the Mayor of Porthcawl Cllr Graham Walter. we were then entertained by The Ukelele Bandits with a mixture of English, Welsh and French songs.

A Bar B Que at the home of Mary Emmett-Lewis and Bobby Lewis , was remarkable for good food , friendships new and old and sunshine...

Naturally, we arranged outings to the local area to give our French guests a flavour of Wales. First, a trip to the Senedd where we were welcomed by Suzy Davies AM , and a tour exploring this fantastic building, before lunch of *Cawl a bara* at the historic Norwegian Church. We were then free to have an ice-cream or a boat trip in Cardiff Bay.

On Wednesday we visited the Royal Mint at Llantrisant and were surprised to discover how many countries our Royal mint supplies, the variety of coins and a bit more of its history. Our trip concluded with a Hog Roast at the home of Rob and Ann Lee amid yet more amazing sunshine.

**Elaine Newsletter Editor and Social Secretary**

# Porthcawl and Saint Sebastien Town Twinning Association



*Joyeux Noël !*



Find the underlined words:

le gui  
Joyeux Noël  
un cadeau  
un ruban  
Père Noël  
le Réveillon

la neige  
un jouet  
décembre  
la fête de Noël  
la veille de Noël  
l'hiver  
un bonhomme de neige

une chandelle  
Noël  
Père Fouettard  
la crèche  
un flocon de neige  
le sapin

Match the English words with the French words above:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Merry Christmas

Winter

Christmas Eve

Manger

Snowflake

Christmas tree

Present

December

Christmas feast

Bogeyman

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Mistletoe

Snowman

Christmas

Santa Claus

Christmas Party

Snow

Toy

Candle

Ribbon

## Forthcoming Events

**Nuit Beaujolais** at Mary & Bobby's House  
Wednesday 13th November at 6.30pm. Cheese and Wine with Quiz and Raffle. **Free:** Bring your own wine and we supply the cheese.

**Christmas Feast** at The Prince of Wales, Kenfig.  
Wednesday 11th December at 7pm.  
Cost £20 .Please contact Mary Emmett-Lewis to book. Guests welcome.

**NB The T'Winners Draw** will be held (entry £12) and prizes of £100, £50 and 25 are available.

**January:** Fish and Chip Supper with Business Meeting TBC.

**Next year's Visit:** Thursday 20th -24th August-  
Book your Easyjet flights Bristol to Nantes ASAP.

## MEMBERSHIP REPORT OCTOBER 2019

Members moving, changing jobs and other commitments have meant our total membership has declined over the last year although when I tot up our four categories - schools, corporates, individuals and families - the association with its total of over 80 memberships can still claim to be the largest in South Wales.

Subs became due on July 1st and initially I was optimistic that this was going to be a year of prompt payments. Sadly this was not the case. There are a significant number of outstanding payments, surprisingly, including some of usually prompt payers. If your newsletter has a black star at the top corner this means I have yet to receive this year's payment. We do not want to lose a single member and even if you are unable to attend meetings, your support is valued. If you have any queries please contact me on 01656 772896 or call at 29 Chestnut Drive.

Subs have remained the same for 20 years! If you feel you would like to contribute more then consider joining The T'Winners - see above.

Dave Bush: Membership Secretary

## Gateaux Breton

This gateau from Brittany is a cross between a cake and a biscuit and is traditionally made from buckwheat flour. It can be filled with jam, pureed prunes and other fillings such as chocolate or caramel.

### Ingredients:

6 egg yolks plus one for the topping.

250g softened, slightly salted butter.

450g plain flour.

250g caster sugar.

1tsp baking powder.

A pinch of salt.

1tsp of vanilla extract.



Half a jar of good quality jam, usually cherry, plum or apricot.

### Method:

Preheat the oven to 180F or gas mark 4. Mix the flour, baking powder, salt, sugar and vanilla. Add 6 egg yolks and mix well. Add the butter in small pieces and mix in with a mixer or by hand until it comes together.

Turn the pastry onto a board and form a ball. Divide into two making half slightly smaller than the other.

Press down the larger part into a flan dish (24cm approx) leaving a rim around the edge. Spoon the jam onto the base making sure it reaches the edges.

Roll out the smaller part of the pastry between two sheets of cling film. Peel off the top sheet and transfer the pastry to cover the base. If it cracks or breaks just seal it with your fingers. Press down around the rim so that the jam doesn't leak.

Brush the top with the last egg yolk and make a swirly pattern with a fork.

Bake for about 45-60 mins until golden on top and darker around the edges. Cool in the dish and serve from there as the cake will be crumbly.

Bon appétit!

AL.