

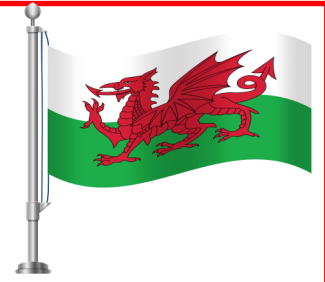
Newsletter 64 March 2021



Chairperson's Welcome

Hello everyone and a belated Happy New Year to you all.

Here is our first news letter of 2021, just to keep in touch with you in this yet again painfully sad lock down.



I hope you had a good Christmas as much as you could and are all keeping safe and well. I am sure we missed out a lot in seeing friends and family, I certainly missed all the Church Christmas carols and social events here in Porthcawl know some of you (like myself) have lost loved ones and I really hope this vaccine will help us all move forward and hopefully get back to our everyday lives.

As Inner Wheel President of Porthcawl, like my Town Twinning Chairmanship, this past year has been very slow, if in fact no movement at all, since last year. I can only hope this year will see us going over to St Sebastien and seeing all our friends but we shall see what we shall see in June/July.

We are looking forward to our AGM when Cllr Tracey Hill will become the new president of the Twinning Association.

WE DECIDED TO ROLL OVER THE TWINNERS DRAW until the next time we have a social event giving more of you a chance to enter the draw. However, we had the pleasure of Bernard from France joining us on our zoom meeting and he wishes us all well and they are having the vaccine as we speak, but had not had any kind of meetings since last year themselves.

Sad news from SS that a long standing member Betty Lupi had passed away joining her husband Charles, some of you may know her as she had hosted Dickie Rowe and family for some years. If anyone wishes to inform us of any news or interesting facts don't forget to get in touch with our web master Rob Lee who will put it on our website.

Stay Safe Everyone

Mary Emmet-Lewis

Membership News

It has been agreed by our executive committee that subscriptions for the current year be frozen. This is not quite as simple as it seems!

For those who have already paid cash their subs will be carried over to the next year ie July 1st 2021 to June 30th 2022. To be fair those who pay by SO ought to have the same arrangement. However it is hoped that they will generously let their subs stay in our account. If not then a cash refund will have to be arranged

New members are always welcome so if you know anyone who might like to join do let me know. I am sure the sun will be shining in France in August!

Members will be sad to learn of the death of **Brian Saunders**. Brian was very much involved in Porthcawl life and although an infrequent attender at our functions he followed PSSTTA's activities closely. It was thanks to him that I joined the association, for he persuaded me to join as Badminton Representative now more than twenty years ago.

Dave Bush

Recipe Corner

Crème Brûlée



How about trying this decadent, vegetarian dessert.

Ingredients

500ml/18fl oz double cream
1 vanilla pod
100g/4oz caster sugar (plus extra for the topping)
6 free-range egg yolks

Serves 6

Method

- Preheat the oven to 150C/300F/Gas 2.
- Pour the cream into a saucepan. Split the vanilla pod lengthways and scrape the seeds into the cream.
- Chop the empty pod into small pieces, and add them to the cream.
- Bring the cream to boiling point, then reduce the heat and simmer gently for five minutes.
- Meanwhile, in a separate bowl, beat the sugar and egg yolks together in a large heatproof bowl until pale and fluffy.
- Bring the cream back to boiling point. Pour it over the egg mixture, whisking continuously until thickened - this indicates that the eggs have begun to cook slightly.
- Strain the mixture through a fine sieve into a large jug, and then use this to fill six ramekins to about two-thirds full.
- Place the ramekins into a large roasting tray and pour in enough hot water to come halfway up their outsides. (This is called a bain-marie.)
- Place the bain-marie onto the centre shelf of the oven and bake for 40-45 minutes, or until the custards are just set but still a bit wobbly in the middle.
- Remove the ramekins from the water and set aside to cool to room temperature. Chill until needed.
- When ready to serve, sprinkle one level teaspoon of caster sugar evenly over the surface of each crème brûlée, then caramelize under the grill
- Set aside to cool for a couple of minutes, then serve.

Bon appétit!

Janet Hanbury

Upcoming Events

Our AGM will be held on 28th May, further details to be confirmed.

There will be a vacancy as Secretary as Ann Lee is standing down.

If you have any contributions to the newsletter please email elaine.winstanley@yahoo.co.uk

For more information and contact details : <http://porthcawl-town-twinning.com/>

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