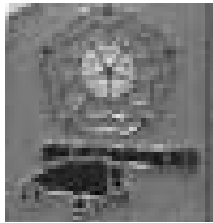


WATA BOUTIT

— The newsletter of the Waterlooville Area Twinning Association. —

No 23 April 2008



WATERLOOVILLE



2008 SUBSCRIPTIONS

Thank you to those of you who have forwarded your subscriptions. If you have still to pay would you please send your cheque made payable to WATA direct to John Aspel at 24 The Glade, Waterlooville, Hants, PO7 7PE.

FRENCH OR GERMAN TWINNING (please specify which)

Individual membership £8, Family membership £16

FRENCH AND GERMAN TWINNING

Individual membership £12, Family membership £24

QUIZ NIGHT

Sadly this event which was due to take place on Saturday 12th April has had to be cancelled due to lack of interest. We will try again sometime in the future.

Your Committee

Chairman	Glynnis Simcox	02392 254533
Secretary	Colin Monk	02392 258938
Treasurer	John Aspel	02392 251953
Members	Lorraine Boyes	02392 570774
	Helen Wright	02392 615346
	Bob Simcox	02392 254553

Please e-mail any items to colin.monk2@ntlworld.com or post to 77 Durley Avenue, Cowplain, PO8 8TZ

2008 TWINNING WEEKEND—10th & 11th MAY

We have now received the list of French partners and all twinned partners have confirmed their availability to host. We do however have some new people coming and we are in need of additional hosts. If you know of anyone who can help please contact Glynnis urgently.

Attached to this newsletter is a form for you to complete regarding your participation in the weekend. It is very important that this is completed and returned to Colin with a cheque by **14th April** as we need to confirm numbers for the meal and the outing. Shown below is the menu your Committee has chosen. Would you please indicate your choice of starter and main course on the attached form. As this years outing is quite local (Weald and Downland Museum) we have decided not to hire a coach. There will be space available on the French coach but we would appreciate it if some members could offer to drive. Again could you indicate your preference on the form.

PETERSFIELD GOLF CLUB MENU

Fan of Gallia Melon served with a selection of Cured Meats and Sausages accompanied with Home Made Marinated Mushrooms.

Or

Salad of Smoked Trout and Prawns accompanied with Cherry Tomatoes and Crispy Croutons with a Light Lemon and Dill Dressing served on a bed of Mixed Leaves.

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Pan Fried Escalopes of Pork topped with Field Mushrooms and Gruyere Cheese and served with Cider and Sage Sauce.

Or

Seafood Pancakes—A medley of Seafood bound with a light Dill Sauce wrapped in a Pan Fried Pancake.

All with Sauté Potatoes and fresh season vegetables.

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Individual Rich Chocolate Mousse served with Fresh Strawberries and a Dark Chocolate Sauce

Or

Fresh Fruit Pavlova with Raspberry Coulis

Or

Cheese Platter and Biscuits

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Coffee and mints.