Launceston & Plestin Packet



Occasional newsletter of Launceston and District Twinning Association

web-link: launcestontwinningassociation.weebly.com

Editors – George and Patty Taylor Higher and Over, East Panson, St Giles on the Heath, Launceston, PL15 9SQ Tel: 01409 211182 email: murraytaylor@waitrose.com

Nº 125 - April 2015

Plestin plans a busy weekend

THERE'S a busy weekend in store for the 70 twinners who will be visiting Plestin-les-Greves over the bank holiday weekend. Our hosts have drawn up a varied an interesting programme for us including a visit to the atmospheric Vallée des Saints – see attached programme reception for full details.

A reminder of our travel arrangements:

Friday, 1 May: We take the overnight ferry– be at Martin's Cash and Carry at Pennygillam to load and board the coach by 20.15

Monday, May 4 – We join the coach at 09.00 in the Plestin College car park, with a morning trip en route to Roscoff to be arranged. (Ferry due to arrive Plymouth at 20.10).

Current passports and European Health Insurance (the old E111) AND valid travel insurance are required.

Reminders - 2

A film not to be missed for May



LES VISITEURS, *a* hugely popular comedy – starring Jean Reno and Christian Clavier – will be the draw for our French Film night on 26 MAY; the deadline for booking your meal is 13 May.

The main action occurs after an old wizard muddles a magical spell and accidentally sends Count Godefroy and his servant Jacquouille [shades of Baldrick!] from 12th Century France to the year 1993.

How the hapless Count and his sidekick struggle to cope with the 20th Century have made this film one of the top five French films of all time.

To book your meal, please tell Carolyn Burch <u>carolynburch@btconnect.com</u> (01566 785171) which meal(s) you want and send a cheque (£15 per person) to Jean Mansell at Nightoak, 2 Stourscombe Wood, Launceston PL15 9JP.

- Chicken cacciatore- chicken portion with bacon, peppers, mushrooms in a herby tomato sauce
- Chicken sauté chicken casserole with carrots & leeks in a white wine mustard cream sauce.
- Roasted butternut squash and spinach lasagne with green salad and garlic bread.