

# WELSH COLLEGES SOCIETY OF CHANGE RINGERS

# 2015 Newsletter



2015 has been a very active year for the society, helped not least by the current Master's enthusiasm for arranging quarter peal weekends. As a result probably more quarter peals have been rung by the society than in any previous, and the number attempted has certainly broken all records.

A new method named "Welsh Colleges' Society Bob Major" was introduced to the repertoire on tours, and after several unsuccessful quarter peal attempts a peal was organised, and a quarter peal promptly scored.

The Dinner Tour to Aberystwyth was enjoyable for all, not least the guest speaker who was unable to arise the following morning in time for his meeting in Cambridge. The peal attempt at Llanbadarn came to a mercifully premature end.

The Easter tour featured a memorable visit to the Green Duck Brewery in Stourbridge, as well as a day travelling between towers on the Severn Valley Railway.



Society members at the Green Duck Brewery.

The Welsh Colleges' "Bake Off" remained a focal point of the Summer Tour, with Rhiannon's Battenberg taking the erown spoon.



Rhiannon's award winning Battenberg, alongside the mangled remains of my own.

A handbell quarter was attempted on almost every tour, but so far success has eluded us on every occasion – even one memorable attempt spent standing in a field as Vic ushered away cows and a bemused rabbit.

Welsh Colleges' clothing hit the High Streets in June, with t-shirts, polo shirts and fleeces being ordered by many people, and the very first Welsh Colleges' onesie being sported by Sarah Greenaway (who else?).

Four weddings of Society members took place in 2015 – Daniel Knight and Sarah Meaden, Andy Barnes and Eleanor Payne, Adam Vellender and Patricia Jopling, and Matthew Greenaway and Sarah West. Our congratulations go to them, and we can be sure they will receive an honourable mention in the Romance Officer's speech at the Dinner in February, to be delivered in 2016 by Iain Scott.

We look forward to seeing many of you at Society events in 2016.

Stephen Penney, General Secretary

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Date	Tower	Method	Conductor
05/12/2015	London, St Dunstan-in-the-West	5040 Spliced S Royal (4m)	Richard H Burton

## New members

The following were elected as members in the year to November 2015:

Daniel Munday (Aberystwyth) Emma Davies (Cardiff)

David Phillips (Associate) Greg Gardener (Associate) Harriet Haynes (Associate)

#### **Tours 2016**

Master's ¼ peal tour: 15<sup>th</sup> – 17<sup>th</sup> January, Derby Dinner and AGM: 5<sup>th</sup> – 7<sup>th</sup> February, Middlesex

Easter Tour: 7th - 10th April, Essex Summer Tour: 27th – 31st July. Norfolk

Autumn Tour: 28th - 31st October, Golden Valley

## Society Email Group

Members are encouraged to join the email group to receive up to date information regarding the Society's activities. To join, either apply through the website or email the General Secretary.

## **Society Web Site**

Visit www.welshcolleges.org.uk for information about Society activities, tour reports, contact details and much more information

Facebook - facebook.com/groups/welshcolleges Twitter - @welshcolleges

## Society Officers and Officials 2015/6

Richard Wolfgang Master Deputy Master Sue Rainsbury Social Secretaries Ainsley Gilbert Cathy Ockwell General Secretary Stephen Penney Catering Officers Sue Rainsbury Rose Horton **Emilie Poultney** Mascot Keeper Rose Horton Webmaster Stephen Penney Romance Officer Iain Scott

# Correspondence

Please send to the General Secretary, Stephen Penney, at 7 Shottfield Close, Sandridge, Herts, 9EA, mobile is 07752 498 488, generalsecretary@welshcolleges.org.uk;

## 2016 Annual Dinner

The Bridge Hotel, Greenford, Middlesex Saturday 6th February 2016

#### STARTER

Vegetable Soup with crusty bread (V)

Homemade Fish Cake & Hollandaise Sauce

Chicken Liver Parfait with red onion chutney

## **MAINS**

Roast Beef & Yorkshire Pudding

Cornfed Chicken Breast

or

Cod Fillet with Basil Mash with green beans & a chilli

& parsley butter

or

Mushroom Wellington with tomato coulis (V)

### **DESSERTS**

Warm Chocolate Brownie with vanilla ice cream

Classic Cream Brulee With vanilla shortbread

or

Fresh Fruit Salad

Selection of Ice Cream

## CHILDREN'S MENU

Chicken Goujons & chips Sausage & mash or chips

Fish & chips

Pasta in tomato sauce

Ice cream

Ticket price is £35 per adult and £5 for children (up

to 16)

Choices to socialsecretary@welshcolleges.org.uk by 10th January 2016. Please contact Social Secretaries at this address for payment options.

For queries relating specifically to tours, email the Social Secretary at

socialsecretary@welshcolleges.org.uk.