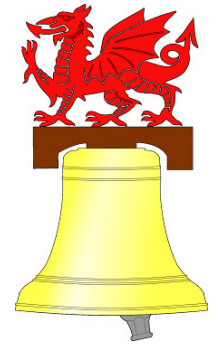


WELSH COLLEGES SOCIETY OF CHANGE RINGERS



2012 Newsletter

2012 has been another eventful year for the society, with strong attendance on tours and a growing interest in ringing peals and quarters in between.

A successful quarter peal tour back in January saw six successful quarters being run, including some members ringing their first with the society, and Kat Rook ringing her first quarter peal.

The coldest weekend of the year had no bearing on the enjoyment of the Annual Dinner, held in London on 11th February. Fantastic food and speeches accompanied the various mascots of constituent societies being photographed in front of London landmarks, probably without their official keepers' knowledge.



"Three Lords a matching!" Paul Parker's mother prepared these three waistcoats for Paul, Percy and Daniel.

The Easter Tour to Norwich was memorable for the struggle of ringing the notoriously difficult bells at St Peter Mancroft, ringing some Titanic to mark the 100th Anniversary sinking of its sinking, and some handbell ringing in the Hall.

Summer saw us cycling longer than usual distances between towers in Lincolnshire (avoiding Boston, although no one can remember why). A projector

provided by Paul allowed us to watch the Olympic Games opening ceremony in the hall.

The Autumn Tour has been held close to the England / Wales border in recent years, and as a result has attracted large numbers of current students. This year's tour to Worcestershire was no exception. Let's hope next year's tour to South Wales proves just as popular.

We are grateful to Phil Hope for bringing the Society's peal book up to date. After a peal of 10 Spliced S Major at St Lawrence Jewry for Rona Joiner's birthday, Phil respectfully request that future peals are of single methods to save writing time! A band of College Youths members remedied this by ringing a peal of Bristol S Major at Bristol Cathedral.



The band that rang the peal of 10 spliced Surprise Major at Jewry.

Some quarter peal weekends organised by Richard Wolfgang have enabled several members to ring their firsts on ten.

We look forward to seeing many of you at Society events in 2013.

Stephen Penney
General Secretary

Peals

Date	Tower	Method	Conductor
10 th March	London, St Lawrence Jewry	5030 Spliced Surprise Major (10m)	R Burton
8 th December	Bristol Cathedral	5088 Bristol Surprise Major	S Penney

New members

The following were elected as members in the year to November 2012:

Gareth Kipling (Bridgend)
Anthony Scarth (Aberystwyth)
Eleanor Wallace (Newport)
Alex Hannam (Cardiff)

Matthew Greenaway (Associate)

Tours 2013

Master's ¼ peal tour: 11th – 13th January, London
Dinner and AGM: 15th – 17th February, Stafford
Easter Tour: 11th – 14th April, Bristol
Summer Tour: 24th – 28th July, Devon
Autumn Tour: 24th – 26th October, South Wales

Correspondence

Please send to the General Secretary, Stephen Penney, at 7 Shottfield Close, Sandridge, Herts, AL4 9EA, mobile is 07752 498 488, generalsecretary@welshcolleges.org.uk;
For queries relating specifically to tours, email the Social Secretary at socialsecretary@welshcolleges.org.uk.

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

2013 Annual Dinner

Tillington Hall Hotel, Stafford
Saturday 16th February 2013

STARTER

Roasted vegetable and balsamic soup
Basil snippets and a selection of bread rolls
Classic prawn cocktail
Dressed in a marie rose sauce
Chicken liver and brandy parfait
Melba toast and apple and ale chutney

MAIN COURSE

Cajun spiced supreme of chicken
Pan-fried and finished with tomato salsa
Roast silverside of beef
Finished with red wine and thyme pan gravy
Fillet of salmon
Finished with lemon and parsley butter
Spinach and ricotta tortellini
White wine, mixed pepper and garlic sauce

DESSERT

Home-made sticky toffee pudding
Piping hot custard
Chefs lemon tart
Chantilly cream
Individual woodland berry Pavlova
Finished with vanilla ice cream

Tea, Coffee & Mints

Price is £30 each.

Payment and choices to Sue Rainsbury by 20th January 2013.

Email socialsecretary@welshcolleges.org.uk for more details.