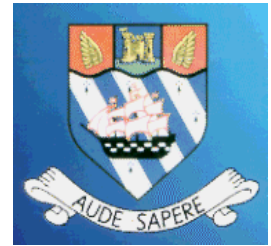




TORQUAY GIRLS
GRAMMAR SCHOOL
OLD GIRLS
ASSOCIATION



NEWSLETTER NO. 89 – OCT 2023

President: Mrs Liz Cantrell

Committee: Janet Pottinger (Crook), Chairman and News Editor;
Cindy Stocks (Moore), Secretary;
Alison Morgan (Gwinnell), Treasurer;
Hazel Raybould (Jago), Committee Member
Suzanne Walker, Committee Member

DIARY DATES 2023

Friday 8th December - Babbacombe Inn, 59 Babbacombe Downs Road,
Torquay, TQ1 3LP at 1.00 pm

DIARY DATES 2024

Pub Lunch - Friday 8th March - Midday for 12.30 pm at Babbacombe Bay
Hotel, 33/35 Babbacombe Downs Road, Torquay, TQ1 3LN

Spring Outing - Monday 15th April - Dunster Castle, Gardens and Water Mill

Reunion Buffet - Saturday 8th June - At Torquay Boys Grammar School.

AGM - Saturday 6th July - The Redcliffe Hotel, followed by a cream tea.

Pub Lunch - Friday 13th September - Paignton Venue to be confirmed

Please send articles to Janet Pottinger, News Editor, 19 Barton Road, Torquay, Devon, TQ1 4DP
e-mail at dandjpotts40@googlemail.com OR Tel. 07816 601901
Other useful web address:- www.facebook.com/tggsoldgirlsassociation

TGGS e-mail address – admin@tggsacademy.org Website - www.tggsacademy.org

Hello Everyone

Well, the summer is well and truly over now and we are all looking towards Christmas and next year's holidays! This newsletter gives an update on the AGM held in July and advises of forthcoming events, starting with the Christmas Lunch!

CHRISTMAS LUNCH - Please make a note in your diaries for this year's Christmas Lunch on Friday 8th December at 1.00 pm. You can go online and check out the menu for this year or have a look at the attached menu. We do not have to decide our menu choices prior to the dinner and payment is dealt with on the day. Please let me know if you wish to attend, as soon as possible because places are limited. It will be first-come, first-served. **Please contact me by Wednesday 8th November to book your place.**

MINUTES OF THE AGM ON SATURDAY 22ND JULY 2023 - The DRAFT minutes are attached for your information and will be ratified at next year's AGM. If you have any questions or would like to join the Committee we would love to hear from you.

MEMBERSHIP FEE - Please can you submit your membership if you have not already done so.

REUNION DINNER FOR TBGS AND TGGs - At a meeting held jointly with the "Old Grammarians" and TOGA, it was decided to give this dinner a second go at TBGS but with a buffet this time. The cost will be £15.00 for members of each organisation and £20.00 for non-members. Please put the date in your diary - **SATURDAY 8TH JUNE** - in the evening. Full details to follow next year.

PUB LUNCH IN PAIGNTON, FRIDAY 13TH SEPTEMBER - Any good suggestions for a venue please?????

A very short newsletter but no-one has sent anything in this time. We look forward to seeing you at the Christmas Lunch but if you are unable to come, Happy Christmas wishes are sent to you. We do need a Committee member to replace Lee Hayward.

The Christmas Menu is set out on the next page with a quote from the Babbacombe Inn's advertisement regarding your choices.

MERRY CHRISTMAS TO EVERYONE FROM OUR PRESIDENT, MYSELF AND THE
COMMITTEE

Janet Pottinger - Chair
TOGA

"Everyday throughout December, we will be serving our full menu, plus Festive Menu Specials. With no set menu, you and your guests can order 1, 2 or 3 courses from either our normal menu or our selection of Festive Specials and we will issue a bill per table. No pre orders required."

FESTIVE SPECIALS MENU

Available all day, every day, throughout December

Winter Vegetable & Lentil Soup (vg) - £5.95 Served piping hot, with ciabatta croutons and a bread roll.

Hot & Spicy Prawns (v) - £7.95 Coated in crispy breadcrumbs, served with festive slaw and a hot and spicy dip.

Deep Fried Brie (v) - £7.95 Served with dressed salad and festive chutney.

Chicken Liver Parfait - £7.25 Topped with a redcurrant & spiced cordial glaze, Served with toasted granary bread and festive chutney.

Christmas Turkey - £14.95 Slices of plump, roast turkey served with 'pigs in blankets', our special savoury stuffing, roast potatoes, seasonal vegetables, and gravy.

Braised Beef - £14.95 Slow cooked tender beef in a rich Madeira wine and mushroom sauce, served with seasonal vegetables and roast potatoes.

Festive Burger - £14.95 100% beef chargrilled topped with smoked bacon, blue cheese, fried onions, and festive chutney in a brioche bun, served with chips, dressed salad and festive coleslaw.

Nut Roast (vg) - £12.95 Oven roasted vegetarian loaf, served with roast potatoes, gravy, and a selection of fresh vegetables.

Christmas Pudding and Brandy Sauce - £6.95

Christmas Sundae - £6.95

Toffee Profiterole Cheesecake - £6.95

Apple & Mulled Wine Crumble (vg) - £6.95 (v)