



# Newsletter

## April 2020

A message from the Committee:

Members will be heartened to learn that Peter Swales took all the stock from the kitchen to the food bank in St George's Road. Please remember them when you go to the shops, I believe all stores have a collection point.

May I also make a plea for Sue Ryder who are short of monies too because they can no longer hold fund raising events.

Until we meet again, take care and keep safe.

The Committee

Do you fancy a lovely roast Sunday lunch with all the trimmings, followed by a choice of desserts?

We'll look no further. On page two of the newsletter I publish details of a firm offering to deliver to your home on Sunday morning your choice of lunch and you simply reheat it in the oven.

If you do use this or any other firm doing the same thing, send me a photo to go in the newsletter.

Contact details for the menu printed overleaf are:

[eat@boxfreshstreetfood.co.uk](mailto:eat@boxfreshstreetfood.co.uk)

### Happy 90<sup>th</sup> Birthday



David Hannon, CBC member and retired Northern Ireland international bridge player, celebrated his 90<sup>th</sup> birthday with his family, golf club, church and bridge club friends.

I was lucky enough to be invited to the party on 29<sup>th</sup> February and spent a very enjoyable time with Veronica Rahim and one of her sons as well as Pat Burrows. We had a delicious lunch followed by a super birthday cake, made and decorated by one of David's granddaughters.

This is one of the last events I attended before the lockdown and I often replay the time to remind myself of what is important in life and why we are doing these actions. Keep safe David and we will see you back at the bridge club soon!

(P.S. I failed to get Veronica's son to join the Bridge Club!)



# CHEL TENHAM BRIDGE CLUB



## [ The Larder. ]

### **Sunday roast from The Larder**

Corn fed Chicken  
Gloucester old Spot pork loin  
Longhorn beef  
Shoulder of lamb  
Vegan nut roast - vegan gravy  
All served with slow braised red cabbage, buttery carrot & swede mash, cauliflower & broccoli cheese, rosemary & garlic roasties, Yorkshire pudding, stuffing & rich red wine gravy

Desserts  
Apple and berry crumble with custard or vegan apple and berry crumble  
Clementine bread and butter pudding with custard  
Chocolate and raspberry brownie with amaretto cream  
Sticky toffee pudding with custard

£10 per head for the roast  
£3 per head for pudding

Children £10 for two courses.

*Food will be delivered cold on Sunday morning to be reheated when desired. All ingredients and allergens provided as well as heating guidelines. Delivery can be contactless. All payments via bacs in advance. Please specify any dietary requirements and allergens when placing order*



CHELTENHAM  
BRIDGE  
CLUB



Andrew Robson Bridge

## My Daily "Bridgecast"

Dear Bridge Player,

Since we had to close last week, we have been working hard on how to give you some Bridge in your own home every day at these difficult times.

We are happy to be able to bring you the launch of our new daily "Bridgecasts". We have two channels, one aimed at the intermediate level and one at the more advanced.

Each day, subscribers will receive an online video in which I talk about an interesting Bridge hand. It's something we hope you may enjoy with a cup of coffee in the morning.

Please do watch the free introductions on Patreon. [By clicking here](#) you will be taken to our Patreon page where, if you scroll down you will first find the free Intermediate channel, with the Advanced channel towards the bottom.

This is a subscription service - we have deliberately priced it to appeal as widely as possible. For £7.99 per month you will receive my daily "Bridgecast", seven days a week, that's about 25 pence a day.

Or you can subscribe to both Intermediate and Advanced for £11.99 per month.

If you enjoy it, please do forward this on to friends and family who may be interested.

With very best wishes,



# CHELTENHAM BRIDGE CLUB

