

**NARPO - EASTBOURNE & DISTRICT BRANCH
NEWSLETTER - SEPTEMBER/OCTOBER 2009.**

NEW MEMBERS: We welcome Mr. Trevor Loveden of Seaford, Mr. Peter Holley of Lewes, Mr. Nicholas Baxter of Newhaven and Mr. David Taylor of Polegate, to our Branch and look forward to greeting them and their wives at future meetings and social functions. They are all ex Sussex officers.

PATROL NEWSPAPER: Due to re-organisation the publication of Patrol is suspended until further notice.

HALF-YEARLY MEETING: This will be held on Monday 14th September at 7.15 pm at the Fishermen's Club, Royal Parade, Eastbourne, and the speaker will be Mr. Darren Bradley of G4S Policing Solutions who will have job information for old and newly retired officers. Light refreshments will be available and there will also be a raffle. Please make every effort to join us.

NOSH & NATTER NITE - 22nd July 2009. This, for the second year running, proved very successful and the winner of the £50.00 lucky ticket was Mr. Roy Millar of Bexhill, and the £25.00 was won by Mrs. Jan Steedman. 57 members attended who all enjoyed an excellent buffet and were able to meet up with former colleagues and reminisce about the "good old days". It is hoped to repeat this venture in 2010.

CHRISTMAS LUNCH - 27TH NOVEMBER 2009. Again this is being held at the Hydro Hotel from 12.30 pm, with lunch commencing at 1.30 pm. The menu priced at £20.00 per person is given below, together with a pro forma. Please complete this and return as soon as possible to Mrs. Ruth Humphrey, 53 Rotunda Road, Eastbourne, BN23 6LF, together with your cheque for appropriate amount payable to Eastbourne & District NARPO, Social Section. Closing date - **SATURDAY 31ST OCTOBER 2009.**

Creamed Leek and Potato Soup with a hint of nutmeg.
Rillette of Haddock bound in a Lime and Coriander Yoghurt, Curly Endive.
Fanned Honeydew Melon with Mint Marinated Cantaloupe.

Traditional Roast Turkey with a Peach and Chestnut Stuffing, Wrapped Chipolata,
and a Puff Pastry and Cranberry and Thyme compote.
Medallions of Beef "Chasseur" with Red Onion Marmalade and
Aubergine Wafers.
Steamed Supreme of Salmon on Roasted Mediterranean Vegetables,
Tomato and Spring Onion Salsa.
Risotto of Mushroom, Madeira and Chive, Crisped Leek, and
a Herb Cream Sauce.

All main courses served with Seasonal Vegetables, Roast and New Potatoes.

Traditional Plum Pudding with an Amaretto Sauce.
Glazed Raspberry Creme Brulee.
Warm Mince Pies with Fresh Clotted Cream, Vanilla Ice Cream
or Traditional English Custard.
Orange and Benedictine Parfait with an Orange Sauce.

Freshly Brewed Coffee and Mints.

CHRISTMAS LUNCH - 27TH NOVEMBER 2009. £20.00 PER PERSON. Cheque for.....enclosedpersons

Name Soup/Fish/Melon Turkey/Beef/Salmon/Veg. Pudding/Brulee/Pies/Parfait

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Please indicate your choices and return with your cheque. Extra names can be put on reverse of this pro forma..