

# Didcot-Meylan Twinning Association

Stop Press! New Chair: Terry Joslin, New Vice Chair: Jerry Goff

NEWSLETTER

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## Web Upgrade.

Those of you with access to the internet may well have noticed a lot of activity on the Twinning site. We are grateful to John Farren for his efforts to bring this up to date and make it a source of information about our activities to the wider community. If you have any photos or reports of interest to the twinning association that you would like to be placed on this site, please e-mail them or provide them on disk, if possible.

[www.didcotwinning.org.uk](http://www.didcotwinning.org.uk)

## TWINNING ASSOCIATION'S AGM

This was held on Tuesday June 7th in the Civic Hall. The new mayor of Didcot, Mr Colin Daukes, took the chair and opened the meeting. Elections of members of the committee followed (see list below) and then Dr Janet Cockburn, as secretary of the Association, provided a report on the activities over the past year and highlighted a number of successes. The visit by a party from Meylan in May 2004 was remembered affectionately and people had brought photographs of the events. There was also a successful visit of a group of young people from Meylan in the autumn (<http://www.twinzz.com>). A follow-up social event for those families who acted as hosts allowed the young people from the Didcot area an opportunity to get together again.



Once again the fund-raising and social events were enjoyed by those who participated but regret was expressed that involvement in the Twinning Association is still at a low level in the community. The meeting concluded with suggestions of how to get more people involved with the next visit to Meylan which have been followed up. At the first meeting of the new committee, Terry Joslin agreed to act as the new Chair of the Association, with Jerry Goff agreeing to be the Vice-Chair.



## NO NEED TO WATER THE PLANTS

We would like to thank all members and friends of the Twinning Association who gave up their Saturday morning in May to help man the Association's



Cake/Book /Plant stall. Luckily we were based at the Fire Station, as the morning was very wet. Nevertheless, the event raised money for our funds and, hopefully, awareness of Twinning in Didcot.

## ABOUT OUR ORGANISATION

Chair	Terry Joslin
Vice Chair	Jerry Goff
Secretary	Janet Cockburn
Treasurer	Erin Goff
Web Editor	John Farren
Communications	Sue Totterdell (01235 850080)
	<a href="mailto:susantotterdell@yahoo.com">susantotterdell@yahoo.com</a>
Other Members	Carole Newberry, Nick Hards, Gareth Wheeler Sheralyn Hares Peter Read



## Forthcoming event!

### VISIT TO MEYLAN

Plans for the visit to Meylan are in an advanced stage. The majority of people will be travelling out on Thursday 22nd September and returning on Sunday 25th, travelling with EasyJet to Grenoble. A full weekend of activity is on offer.

Watch this space for photographs of the visit.

# Didcot-Meylan Twinning Association



A previous forum in Meylan

## Association to be represented at the Forum

In the past, the Twinning Association has tried to ensure that Didcot is represented at the *Forum des Associations* in Meylan. Last year it was attended by Nick and Eleanor Hards. This year Sheralyn Hares has agreed to travel to Meylan for the weekend of 10/11th September on our behalf. You can find more details on <http://www.comitedejumelage.com/> which is the new Meylan site address



## POLISH TOWN SEEKS TWIN

The Polish town of Bedzin (pop 60,000) is seeking a Twin in the UK. Following the visit of a teacher from Stephen Freeman Primary School, in the town, they have made informal contact with Didcot Town Council. If your first response to this is to search for Bedzin on the Internet you will find that this town in the Province of Silesia (coal mining is a local industry) is home to an important Jewish cemetery. It also has 53 hectares of communal forests and 11 parks. The authorities are working hard to reduce pollution, regulate city traffic and coordinate the regeneration of industrial areas.



The stakes are high. Apart from the city's green areas, Grodzieniecki forest (137 hectares), with its beautiful beech, field maple, and birch trees, its grasslands, marshy meadows and protected orchids, lies close to Bedzin. The Jewish cemetery on the northern slope of Góra Zamkowa is a remnant of the coexistence of the Polish and Jewish communities in Bedzin. To stimulate tourism in the area, the town council is building 28 km of cycle tracks and local sporting facilities include swimming pools, tennis courts, and sports fields.

*Is anyone out there interested in following up this contact?*



**Coming soon:** Tea-Towels and Calendars with local scenes around Didcot. These will make excellent Christmas presents.



*Chevaliers de la table ronde,  
Goûtons voir si le vin est bon;  
Goûtons voir, oui, oui, oui,  
Goûtons voir, non, non, non,  
Goûtons voir si le vin est bon.*

## Did you know - wine?

- There are 680 calories in a bottle of Bordeaux hence a glass contains 50 calories the same as an apple
- Although 90-95% water, wine contains around 1,000 components
- Risk of heart disease is reduced from 25 to 45% for people drinking 1 or 2 glasses of wine a day.
- Of 4,000 Dordogne residents, 65 years old or more, those who drank a quarter to half a litre of wine a day had superior intellectual capacities than people who did not drink or drank to much

*But remember that excess drinking can be harmful*

## What might you eat in Meylan?

### Gratin Dauphinois

- \* 2.5 kg of potatoes
- \* 600 ml of cream
- \* 2 garlic cloves
- \* butter
- \* salt & pepper



### Cooking

Peel & finely slice the potatoes and put them into cold water. Put some slices into a pyrex dish to form a first layer. Add some of the cream, butter, garlic, and season. Add more potatoes to make a second layer. Then repeat the cream, the butter, the garlic, and seasoning. Repeat until the potato layer is at least 5 cm deep. Pour the rest of the cream (potatoes must be almost covered). Spread some more butter on the top. Cook about 1 hour 15 min in the preheated oven (200°).