



MOREANA

THE ST. THOMAS MORE OLD BOYS' ASSOCIATION NEWSLETTER

YOUR WISH IS OUR COMMAND

Regular readers will recall that in the last edition of this esteemed publication we invited members to complete a brief survey about the Association.

One of the questions was about the preferred time of year for the Old Boys' Dinner and the majority response was October.

OLD BOYS' DINNER DATE

So, in a move clearly motivated to please the majority the Executive have decided to hold this year's Old Boys' Dinner on **SATURDAY 13th OCTOBER** at the school.

Members were also asked whether they would like to broaden the invitation to partners, but the majority response to this was "no" so, again, in an attempt to keep in step with the wishes of members, the



Executive will be keeping the event open purely to members, staff and, at an additional cost, other Old Boys who are not yet members.

So, make a note in your diaries now and look out for full details much closer to the time [*and I mean MUCH CLOSER to the time—Ed*]

and finishing with a fish & chip lunch the cost is only **£25** (£30 non-members—must be an Old Boy).

Contact liam.rand@btopenworld.com to reserve a place.

GEMMA HOLDS THE FORT AS HM LEAVES



After seven years at the helm, Headmaster Peter

Travis has left St Thomas More High School to take up the Headship of Broomfield School in Enfield.

The school is now going through the recruitment process for his replacement and, until Christmas, Deputy Head Gemma Ackred is Acting Head-teacher.

A number of members met Gemma at the recent Old Boys' Memorial Mass and she and our President have held discussions about the future development of links between us.

Members will be delighted to learn that she is tremendously keen on the existence of this Association and wishes to strengthen awareness of it within the school.

We wish Peter every success in his new school and assure Gemma of our full support as she guides our old school through this transition.

TEE-ING OFF IN JULY

Don't forget the Golf Day on **Friday 20th July** at **Garon's Park**.

Starting with breakfast at 8.00am followed by 18 holes

FATHER DANIEL'S DEBUT

Thursday 21st June saw a small, but perfectly formed, group of Old Boys (members and non-members) gather for the annual Memorial Mass which, this year, was presided over for the first time by our new Chaplain and fellow-Old Boy Father Daniel Kelly.

For those unaware, Daniel left the school in 2000 and was ordained priest at St Helen's church in Westcliff last September. He is only the second past pupil to ever be ordained priest and the only one still in Holy Orders.

It was a pleasure to see one of our own preside over the liturgy, with former Deputy Headteacher and past Head of RE David Finnigan acting as MC.

Daniel referred in his homily to the fact that only two weeks earlier a number of his former school colleagues began suggesting on Facebook that they perhaps have some sort of reunion to commemorate their 30th birthdays *[haven't they heard of this esteemed Association? - Ed.]* As the dialogue developed it became clear that some were less than keen to meet-up again with certain individuals from their year, even going as far as to name a few.

Hardly surprising you might think, given the number of people involved and the fact that some schoolboys can simply be downright obnoxious towards others. Yet the truly remarkable thing was that as this was all



Fr Daniel Kelly with Acting Headteacher Gemma Ackred and MC David Finnigan

coming to light some of those who were being named started to apologise for their past behaviour! In Daniel's opinion this was indeed one of the marks of a former STM pupil—that he (or she) isn't too big too admit their mistakes and ask for forgiveness. It certainly is refreshing to discover that the humility displayed by our patron is still alive and well amongst us!

During the Mass Paul Driscoll was inaugurated as President for the second consecutive year (his fifth in total) and went on to lead the Prayers of the Faithful including, of course, the list of deceased Old Boys which, this year, had increased by another five!

In a first for this event the Execution Account of St Thomas More was read at the beginning of the Mass by a female as Acting Headteacher Gemma Ackred performed the traditional task with great aplomb.

As is traditional, Mass was followed by a lavish buffet of cooked meats, Coronation Chicken, nu-

merous salads and a vast quantity of strawberries all washed down with liberal amounts of beer and wine.

There was the usual mix of regular attenders and new faces, but it was sad to see so many empty seats and so much food left over.

Over the years many members have mentioned how much they appreciate this once-a-year opportunity to remember past classmates and former teachers who are no longer with us, and yet it seems that even many of them weren't able to make the Mass.

Our President, Paul Driscoll, commented: *"The numbers attending have always fluctuated between about 30 and 50 (rising on one or two very special occasions to somewhere approaching 100), but I'd have thought the dead deserve a better turn-out than we've been managing in recent years."*

"The Executive aren't daft enough to expect everyone to attend, no more than they expect everyone who is there to

be a practising Catholic. Neither do we expect anyone to turn-up on a Friday evening, so we are careful to try and avoid such stupidity by, on this occasion, anticipating the Feast Day of our patron and holding the Mass the night before.

"But it is almost impossible to anticipate, and plan around, football tournaments (even if England aren't playing) and other such events. Of course we realise that everyone is incredibly busy nowadays, but it's a shame that we can't manage to pause for $\frac{3}{4}$ hour once a year to remember deceased school friends. When we consider that none of the former pupils of the school should yet be dead due to old age (using the "three score years and ten" rule) it does certainly bring you up short if you stop and consider that it could just as easily be one of us on that list!"

When this event rolls around next June, let's see if we can't increase the numbers paying our respects. After all the Mass only last for 45 minutes and we then spend a couple of hours eating and drinking!



On a more cheery note our ever-eager Membership Secretary managed to sign-up five new members from amongst those present including two former pupils who are both now members of staff! Way to go Liam!

AUSTRIAN FOOD FOR THOUGHT



Our man in Austria (Glen Sweeney—1967) writes...

I have had a serious interest in cooking since my early teens; in fact I began cooking for real at the age of fourteen, which was eggs and bacon for 80 people over an open fire. Since then I have studied it keenly by watching TV programmes, reading books and experimenting with a lot of trial and error.

I thought, as I live in Vienna, you might like me to relay to you a recipe for the famous **Wiener Schnitzel**. I try and make my recipes as simple as possible and this particular meal is, in fact, really easy to make, although can be a bit messy.

The traditional recipe required veal but you will find now that either chicken or pork is widely used in Vienna.

Ingredients - quantities will depend upon numbers and appetites:

- Potatoes (any type but preferably waxy)
- Parsley or chives
- Chicken or pork fillets, or chicken breasts

- Plain or self raising flour
- Four eggs, maybe six depending on how many you are making.
- Breadcrumbs
- Salad ingredients as per your personal taste
- Cooking oil, vegetable oil or some other similar light cooking oil.

Cooking instructions:

First peel and boil the potatoes (do not over-cook them). Leave to cool.

Next slowly melt a lot of butter in a small sauce-pan, (about half a pack or enough to cover the potatoes), don't let it burn - adding a little olive oil will help with this.

Roughly chop the parsley or chives and add to the melted butter. Allow to cool.

Prepare your salad according to your own preference. Generally a mixed salad is served in Vienna which will include, lettuce, tomatoes, grated carrot and cold potato salad, sometimes sweet corn. I can recommend a simple sliced tomato and finely sliced red onion salad, (my personal favourite), a dressing is optional but do salt the tomatoes in advance as it enhances the flavour.

Now to the meat, this is the slightly tricky bit. I prefer to make smaller schnitzels at home as they are easier to manage but it depends on how adventurous you are and how big your pan is. If you have gone for chicken fillets or breast then lay

them flat and cut through the meat from the side so that when you open them up they look like angel wings. If you have gone for the pork fillet what I do is cut along the fillet so that I land up with cylindrical chunks about, but no less than, 1 inch long.

This is the best bit, the pounding! After bashing, the meat needs to be approximately a quarter of an inch thick (or thin).

The chicken fillets may not need this at all, but the technique is as follows: Place each piece of meat between two pieces of cling film and hit it firmly with a pastry roller or steak hammer so that it is an even thickness all over, don't go mad or the meat will simply break up. The pork chunks will need to be hit on the round flat side (the cut side).

Remove the film, cover each piece with flour and lay each one separately on baking paper.

Now, one at a time dip the schnitzels into the beaten eggs and then directly into the bread crumbs. Ensure that each piece of meat is totally covered with flour, egg and breadcrumbs at each stage, then replace onto the baking paper.

Put your oil pan, with enough oil to deep fry the schnitzels, onto a hot ring and bring up to a high temperature. If you drop a few breadcrumbs into the oil and they cause bubbles then it is hot enough.

Before frying pour the butter over the potatoes and stir in, then place them into a preheated oven or in the microwave so that they are nicely hot when you serve.

Time to fry: Place each individual schnitzel into the hot oil and fry until golden brown; it takes just a few minutes. Do not overload the pan. Turn the schnitzels as they will tend to float. Remove from pan when golden brown and place on kitchen paper.

Serve schnitzels, potatoes and salad and enjoy; mayonnaise goes well if you fancy it. I've left seasoning to your own preferences.

A nice salad dressing is: olive oil and white wine vinegar about 60:40, a big dollop of mayonnaise, a small clove of crushed garlic, salt and ground black pepper; add a small amount of water, and or the drained water from the salad, and shake thoroughly. Put your salad into a colander placed over a bowl and pour the dressing over your salad making sure it is well covered. The excess dressing is collected in the bowl and can be put on the table but this ensures that the salad is not swimming in the dressing but merely has a light coating.

Best served with a chilled white wine or cold lager.

Good luck, be adventurous and have fun cooking, that's what it is all about. Don't worry about doing it wrong, that's how you learn. Lastly, don't expect the wife to wash up when you have finished with this lot.

MEMBERSHIP AS AT JULY 2012

1961	Graham Lewis	1972	Paul Culleton David Thompson	1978	Kevin Thomas	1990	Christopher Hull
1962	Kevin Butt Michael Hughes John Lewis	1973	Phil Mahoney	1979	Paul Clarke Paul Driscoll David O'Ryan Sean Tyrie	1995	Paul Bending
1963	John Bowman John Sheehy	1974	Paul McArdle Simon Millyard	1980	Sean Leggett Martin McKeown Nial O'Callaghan	2000	Daniel Kelly (Chpln)
1964	John Griffiths Ronald Patchett	1975	Eamon Day David Ekers Keith Exley Chris Fairchild John McDermot Andrew McGregor Gerry Thomas	1981	Sean Conlon	2001	Chris Thompson
1965	Brian Dalton Terry Knights	1976	Chris Barber Laurence Blainey John Chambers Guy Francke Clive Knight Andrew McWilliam Simon Ravinet Martin Sullivan John Todryk James Tyrie	1982	Mark Harvey	2004	Chloe Driscoll
1966	Martyn Barker Patrick Clancy Bill Clegg Paul Hutchinson Paul Wenham	1977	Graham Axe Phil Coath John Cobbold Richard Copley Martin Hodson John Judge Liam Rand	1983	Richard Allard Anthony Crowley	2005	Nick Spillett
1967	Tony Cane Paul Clancy Glen Sweeney Mike Thompson			1984	Michael Barry Mark Denton Stuart Humfrey	2011	Dale Claridge
1968	Martin Duggan Geoffrey Lewis			1985	Tim Allard Karl Streamer	FT	John Askew
1969	Peter David Paul Marsh Chris McHale			1986	Ian O'Connell	FT	Ian Britt
1971	Bernie Brooker Mike Donovan Kevin Flynn			1987	Martin Corr Martin Diggins Steven Hurren	FT	James Devor
				1989	Damian Dillon Justin Hennessey Paul Lynch	FT	David Finnigan
						FT	Frank Keenan
						FT	Tom Kennedy
						FT	David Milne
						FT	John O'Connell*
						A.H/T	Gemma Ackred
						Hon	Jan Lewis Helen Wigmore

*John O'Connell is currently a member of staff having previously left.

ANOTHER BOOK OF REMINISCENCES?

So many members submitted their memories of Dominick Fanning for the Association's *Book of Reminiscences* that it has become something of a brief window into history—both of the school and the way in which education was carried out in the 1960s-1980s.

It got this humble editor wondering why we hadn't thought of this sort of thing before.



Consequently we are going to try and produce a similar "Reminiscences Record" for Don McGregor, the school's longest-serving Headmaster who died in 2006.

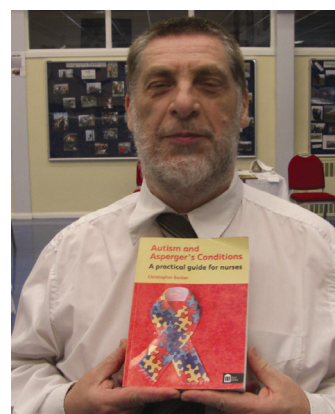
If you have any reminiscences that you'd like to submit please send them to the address (postal or e-mail) on the front page.

OLD BOY AUTHORS ABOUND

Members may recall details in a recent edition of this esteemed publication that Old Boy Glen Sweeney had had a book of poetry and verse published.

Well it seems as if this may indeed be some sort of trend. Old Boy Chris Barber (1976) who works as a nurse in the Birmingham area, has recently had a weighty tome published by Quay Books.

Autism and Asperger's Conditions—A Practical Guide for Nurses is an



educational and instructional book running to many hundreds of pages retailing at £22.50.

Chris was at the recent Memorial Mass having driven all the way from Birmingham for the occasion and, as he has done on a few previous visits, functioned as the Extraordinary Minister of Communion during the liturgy.