



MOREANA

NEWSLETTER OF ST. THOMAS MORE ALUMNI

ANNUAL DINNER: SECOND SERVICE

As members will know the long-awaited resumption of our Annual Dinner didn't materialise in April. Perhaps it was just a little too early and, quite possibly, the wrong time of year.

But it has been re-arranged closer to our more traditional time of year and will now take place on

**SATURDAY 8th OCTOBER
at 7.30pm**

The format remains as originally planned with a three-course meal, plenty of beer and wine to wash it all down, our traditional intercourse bingo and a guest speaker.

This year's menu will consist of:

Duck & Orange Paté
with fruit chutney and rocket served on sourdough toast

Slow Braised Chicken and Tarragon Chasseur
Buttered new potatoes with fresh mint
Selection of spring vegetables

Apple Strudel
served with vanilla ice cream

Cheese Board
and a selection of grapes

After Dinner Chocolates
and coffee

All for the princely sum of just **£25.00** for Alumni members and **£28.00** for non-members.



In addition there will be a fine selection of red and white wine, beer and soft drinks all available for suggested donations.



We're delighted that our guest speaker **James Driscoll** is still able to make time in his busy schedule to talk to us about his experiences as a qualified tennis umpire

officiating at Wimbledon and on the WTA and ATP main tours.

As usual the dinner is open to all former pupils of the school and teachers past & present whether members of this esteemed association or not.

What is different is **THE VENUE!** Check out the picture above. This is the brand-new extension to the school dining hall and almost completely covers the old Headmaster's Garden. So we'll be seated in a modern, light and airy space yet still one that evokes memories of our school days.

The dress code will be formal as befits the occasion, with ties and jackets requested. A per-

fect opportunity to dust down and wear your Alumni tie (if you don't own one we'll have ones there to purchase).

All you need do to secure your place is to **email** the address at the bottom of this page. You'll receive a confirmation with details for payment via bank transfer or cheque.

So firm-up the entry in your diaries, send the confirmation email, transfer the money then relax safe in the knowledge that you are in for an evening that is sure to be great fun.

One last thing... We'll only be able to take **CASH** on the night for drinks and participation in the bingo. So do please make sure you bring some of the traditional stuff with you!

SOLID SILVER CELEBRATION IDEAS

So how does an association as esteemed as this celebrate clocking-up a quarter of a century?

That's the big question to which the Executive would like all members to give due consideration.

Founded in 1998 when the school was 38 years old the Alumni (originally called the St Thomas More Old Boys' Association) has clocked up something like 22 Annual Dinners, about half a dozen Christmas Dinners, 24 Memorial Masses, one family day, a few pub nights, a casino evening and even a sports day during its existence.

But the Silver Jubilee requires something different in more ways than one.

Quite what, however, is totally unknown at this stage. That's what the Executive would like you, the members, to suggest. Not only does the Executive feel that something different is called for, but they also feel that some of the £4,000+ funds that have been built-up over those years should be utilised to help pay for it!

Our President, Paul Driscoll, puts it quite simply: "Over 25 years the membership has remained fairly stable with the vast majority having been



Just one of the suggestions so far received...Hampton Court

members for most, if not, all of those 25 years.

"During the last quarter of a century the Alumni has donated funds on a number of occasions to the school for specific appeals and to purchase items that have been gifted to the school.

"So perhaps now it's time for those long-standing stalwarts to receive something back in recognition of their continued loyalty and support both of the Alumni and the school. After all most of the money in the accounts is an accumulation of money donated by those very members."

In recognition of this fact the Executive are proposing that whatever is decided upon to mark the 25th Anniversary should be subsidised to a reasonable degree by the Alumni itself.

So, get your thinking caps on and start sending the ideas.

Initial suggestions range from a celebration ball, through a day at the races or a hospitality box at a sporting event to a river dining cruise from Hampton Court to Chelsea (in recognition of a journey that St Thomas More himself would have made a number of times).



Be sure to include with your suggestions aspects that you feel to be important...time of year, day-time or evening, weekdays or weekends, whether you would like partners to be included or not and, if you know, a guide to potential prices.

Ideally the event should take place before mid-summer 2023 so don't be slow in coming forwards!



BEV'S BOY'S BABY BLISS

We are delighted to report that our very own catering supremo, Bev Pacey, has recently become a grandmother for the first time.

Many members will know Bev as the woman who, while remaining calm and unflustered, has managed all but one of our Annual Dinners and every one of the buffets served after the annual Memorial Mass.

Baby Axel Brian Pacey was born to Bev's son Josh and his wife Michelle on 4th July weighing-in at 8lbs 12oz.

Josh was a pupil at the school and left in 2006, but like a number of former pupils seems to



have found it difficult to stay away for long and is now manager of IT at the place!

Bev is looking forward to spending as much time as possible spoiling her new grandson although she has blocked off 8th October to prepare, cook and serve our re-scheduled Annual Dinner!

BATTLE OF THE BAKERS

Members will recall the wonderful article, recipe ideas and instructions for making bread that Glen Sweeney submitted to the last edition of this esteemed publication. Not only did it inspire some to go forth and bake but it also generated a response from **Emonn Day (1975)** who is, himself, a keen breadmaker.

To my knowledge this is the first time that we've ever had an article submitted as a direct response to a previously submitted article. It's enough to make this over-stretched and under-proved editor weep. Thank you to the both of you...

Many thanks to Glen Sweeney for his fascinating and inspiring article on bread making. I agree with Glen that there are so many variables, there is no single correct way. Like Glen, I have for years enjoyed home baking; my approach to making bread differs from Glen's in some significant ways, so here I humbly present my thoughts as a complement to Glen's excellent instructions.

Glen's rigorous approach will produce excellent bread, but I think it's important to note that one can still make good bread even without meticulous attention to detail.

I disagree with Glen's assertion that "normal plain flour used for cakes will not do the job". I was inspired in this respect by Elizabeth David, in her book "*English Bread And Yeast Cookery*". She points out that before modern times, strong (high gluten) flour was not widely available in the British Isles, but people nevertheless made perfectly acceptable - some would say superior - bread using native wheat, stone-milled to a coarse flour. High gluten wheat, milled to a fine white flour using steel rollers, was found to be ideal for com-



Elizabeth David—Author of *English Bread And Yeast Cookery*

mercial bakery - it makes an attractive, well risen loaf, with a high content of air and water. Following David's example, I find bread made with "cake" flour needs about 10% less water to make the dough, and bakes to a smaller loaf with a denser, chewier texture, and is all the more tasty for it. I use strong bread flour only when I make a loaf with other grains, such as oats, which do not contain any significant gluten. For this I replace up to half the flour with porridge oats, let them soak in the water for a while, then add the strong flour, and proceed as normal. You'll probably need a little extra liquid as the oats or grains usually soak more water than the flour. (If there is a God, why didn't she put gluten in oats?).

I would part company with Glen also in his recommendation that on its first proof the dough should double in size. In my experience it is the time that is most important - even if the room is cold and the dough hardly moves, an hour or so is still sufficient to strengthen the gluten. My confidence was boosted by seeing this confirmed in an article by Nigel Slater. Of course, the dough needs some warmth to rise on its second proof before it goes in the oven, oth-

erwise it rises rapidly and unevenly in the sudden heat of the oven - beware, for this way lie ugly loaves and "flying crusts". (I have always admired Slater as a most practical, straightforward sort of chef, but latterly he's been doing daft things like grating tomatoes and peeling mushrooms. We're all getting older).

It goes without saying that Glen's kneading skills are far superior to mine. I would like to reassure any budding bakers that if your kneading is, like mine, a little sloppy, do not despair. If not perfectly kneaded, your loaf might not be as fully rounded and risen as it could be, but it will still be perfectly adequate, and perfectly edible and tasty.



In fact, things can get even sloppier. If you use about 20% more water than given in Glen's recipe, you get a wet un-kneadable dough. Instead of kneading, give it a thorough stir with a wooden spoon or similar.

So satisfying to see and feel it getting more and more gelatinous as the gluten develops. Then let it prove, give it another good stir to "knock back", prove and rise again, and scoop the gloopy dough into your tin and bake as normal (Recipes such as ciabatta call for a wet dough mix, and skilled bakers can knead it! I'm just a natural stirrer though.) (Did you know the Italian ciabatta was devised in 1982 as an attempt to compete with French baguettes?).

Finally, have fun experimenting with an endless possibility of ingredients and styles - try adding herbs, seeds, other grains, dried tomatoes, olives, dried fruit, ...use other types of flour, make sweet breads, spicy breads, rolls, buns... try potato bread, carrot bread, onion bread, sourdough...

My last banana & strawberry panettone experiment was a bit of a mess, so I'm just off to have another go.

While you're waiting for your dough to rise, here are some logic puzzles to ponder...

1) It takes 5 workers 5 minutes to dig 5 holes. How long does it take 10 workers to dig 10 holes?

2) A water lily doubles in size every day. After 20 days it is the same size as the pond. After how many days was it half the size of the pond?

3) The drunken secretary stuffs 5 letters into their envelopes at random. What is the probability that exactly 4 letters end up in their correct envelopes?

4) What colour egg does a peacock lay on the first Tuesday after Christmas?

Answers

- 1) 5 minutes
- 2) 19 days
- 3) Zero (if 4 are correct the 5th one must be)
- 4) Peacocks don't lay eggs

MEMBERSHIP AS AT JULY 2022

1961	Graham Lewis	1974	Kevin Bonham Charlie Condon Paul McArdle Simon Millyard	1981	Sean Conlon Malcolm Patterson	Chpln	Rev Daniel Kelly
1962	Kevin Butt Michael Hughes John Lewis	1975	Eamon Day David Ekers Keith Exley Chris Fairchild John McDermott Andrew McGregor Gerry Thomas Kevin (KT) Thomas	1982	Richard Chadun Sean Corr Mark Harvey	Assoc	Matthew Hardiman Jed Marshall Ben Micklewright Chloe Spillett Nick Spillett Tom Wiltshire
1963	John Bowman John Sheehy	1976	Christopher Barber Laurence Blainey John Chambers Guy Francke Clive Knight Andrew McWilliam Simon Ravinet Martin Sullivan John Todryk James Tyrrie	1983	Richard Allard Anthony Crowley Keith Traynor	H/T	Gemma Ackred
1964	John Griffiths Ronald Patchett	1977	Phil Coath John Cobbold Mark Hidveghy Martin Hodson John Judge Liam Rand	1984	Mark Denton Stuart Humfrey	F/T	John Askew Ian Britt James Devor Mary Donaldson Tom Kennedy David Milne John O'Connell* Granville Powell David Sims
1965	Alan Dobby Terry Knights Frank McEvoy	1978	Richard Clegg Sean Cray Kevin Thomas	1985	Tim Allard Karl Streamer	Hon	Frank Keenan Jan Lewis Helen Wigmore
1966	Stephen Barker Patrick Clancy Bill Clegg Paul Hutchinson Paul Wenham	1979	Michael Ashkuri Pete Chambers Paul Clarke Paul Driscoll Martin Husk John Lawrie David O'Ryan Sean Tyrrie	1986	Iain O'Connell	In Mem	Richard Copley Tom Mayhew
1967	Tony Cane Paul Clancy Glen Sweeney Mike Thompson	1980	Sean Leggett Martin McKeown Nial O'Callaghan	1987	Martin Corr Martin Diggines		
1968	Martin Duggan Geoffrey Lewis Peter Mahoney	1981		1989	Damian Dillon Justin Hennessey Paul Lynch		
1969	Peter David Paul Marsh Chris McHale	1982		1990	Christopher Hull		
1970	Michael Davis	1983		1995	Paul Bending		*John O'Connell is currently a member of staff having previously left.
1971	Bernie Brooker Mike Donovan Kevin Flynn	1984		1998	Ben Gibson		
1972	Paul Culleton David Thompson	1985		2000	David Cook Martyn Rickard		
1973	Martin Carroll Phil Mahoney	1986		2001	Chris Thompson		
		1987		2005	Jack Brudenell Jonathan Fenn		
		1988		2011	Dale Claridge Charlie Parks		
		1989		2012	Iker Romero -Munoz		
		1990		2014	James Driscoll		
		1991		2015	Ethan Gates		
		1992		TBC	Peter O'Callaghan		

NO CHANGE AT DELAYED AGM

Either despite, or because of, the delay in holding this year's Annual General Meeting (which finally took place on 12th July) there was no change to the Executive.

Paul Driscoll was, once again, re-elected as President. In accepting the inevitable he was keen that one day someone stand to replace him. Maybe 2023 ???

MEMORIAL MEMORIES

On 22nd June a goodly number of former pupils and staff gathered at the school to celebrate the resumption of our Annual Memorial Mass in the actual school—the first time since 2019.

After the serious part of the evening those present enjoyed renewing old acquaintances and making new ones over a buffet and a few drinks taking full advantage of the outdoor terrace facilities.

As usual it was great to see a good variety of regulars and first timers attending.

