



# The Old Southendian Association

[www.oldsouthendianassociation.org](http://www.oldsouthendianassociation.org)

*Sustaining Friendships...*

March 2019

**Dear Old Southendian,**

The Events sub-Committee is pleased to provide full details of the following Association events for the first half of 2019.

Event & Venue	Date	Cost per Person	Open to	Manager
<b>1. Spring Lunch</b> Rochford Hundred Golf Club, Hall Road, Rochford. SS4 1NW	Wednesday 1 <sup>st</sup> May	£24.00	OSA Members & Partners	Martin Stansfield 21, Kimberley Road Little Wakering Southend-on-Sea SS3 0JP Tel: 01702-218742 <a href="mailto:martin.stansfield@btinternet.com">martin.stansfield@btinternet.com</a>
<b>2. Curry Dinner</b> Café Masala, The Broadway, Thorpe Bay, Southend-on-Sea. SS1 3EX	Wednesday 5th June	See Event Details overleaf	OSA Members & Partners	Martin Stansfield 21, Kimberley Road Little Wakering Southend-on-Sea SS3 0JP Tel: 01702-218742 <a href="mailto:martin.stansfield@btinternet.com">martin.stansfield@btinternet.com</a>
<b>3. Seafrost Dinner</b> Riverside Café, 16 Palmeira Parade, Western Esplanade, Westcliff-on-Sea. SS0 7RR	Thursday 4 <sup>th</sup> July	£24.00	OSA Members & Partners	Richard Maddison Tel: 01702-556055 <a href="mailto:richard.maddison@hotmail.com">richard.maddison@hotmail.com</a>

## Dates for your diary:

**Annual London Dinner** – 13<sup>th</sup> September 2019 at The Crypt of St Etheldreda's, 14 Ely Place, London EC1N 6RY

**Autumn Lunch** – 16<sup>th</sup> October 2019 at Garon Park Golf Complex, Southend-on-Sea

**Annual Reunion Dinner** – 9<sup>h</sup> November 2019 at Garon Park, Southend-on-Sea

*"Sustaining friendships formed through the School and the Association for the benefit of past, present and future Southendians"*

## Booking details:

Bookings are now being accepted for events **1, 2 and 3** [for full details see below].

**Reply Slips for Events 1 & 2** can be found on page 4. Please complete the appropriate **Reply Slip** and return together with your cheque, where applicable, to the respective Event Manager (contact details above). To book **Event 3** please email/call Richard Maddison directly with your menu choices. Booking confirmation e-mails will be sent by Managers but **NO TICKETS** will be issued for any event.

**Please note** Cheque[s] must be made payable to the 'Old Southendian Association' and will be presented 14 days prior to your chosen event[s]. Cheques made out to an alternative payee (e.g. 'OSA') will not be accepted by our bank.

You are able to pay for **Event 3 (Seafrost Dinner)** by BACS.

Please make payment to:

**SORT CODE:** 30-94-26

**ACCOUNT NO.:** 18761468

**ACCOUNT NAME:** Old Southendian Association No. 3 account

**\*\*\*ENSURE THAT YOU INCLUDE YOUR SURNAME WHEN PAYING BY THIS METHOD IN ORDER TO SECURE YOUR SPACE AT THE EVENT\*\*\***

## Event Details:

<p><b>1. Spring Lunch</b> Rochford Hundred Golf Club, Hall Road, Rochford. SS4 1NW Wednesday 1<sup>st</sup> May 12.30 for 1.00 p.m. £24.00 per head</p>	<p>The Association invites Members and Partners to the first event of 2019, the popular Spring Lunch.</p> <p><b>Starter:</b> Thai chicken soup, Fanned Cantaloupe Melon with Mango sorbet, King prawn and smoked salmon parcel <b>Main:</b> 3 Meat Carvery, vegetarian option <b>Desserts:</b> Raspberry &amp; White Chocolate Cheesecake, Apple and Pear Crumble, English &amp; Continental Cheese Plate with Crackers &amp; Grapes</p>
<p><b>2. Curry Dinner</b> Café Masala, 187/189 The Broadway, Thorpe Bay, Southend-on-Sea SS1 3EX Wednesday 5<sup>th</sup> June 7.30 for 8.00 p.m. Pay on the evening</p>	<p>Our President, Chris Sorrell, looks forward to members and their wives/partners joining him at one of his favourite restaurants!</p> <p>On the night, you choose from their excellent a la carte menu which is being generously discounted by 20% exclusively for the OSA on the basis they present us with one bill which will be divided equally between all attendees. Drinks may be purchased individually on a cash pay as you go basis.</p> <p>This is an informal Event so no speeches or ties required and an early booking is recommended to avoid disappointment.</p>
<p><b>3. Seafrost Dinner</b> Riverside Café, 16 Palmeira Parade, Western Esplanade, Westcliff-on-Sea. SS0 7RR Thursday 4<sup>th</sup> July 7.30 for 8.00 p.m. £24 per head</p>	<p>We will be at the [licensed] Riverside Cafe again this year for an informal three-course meal and complementary glass of sparkling wine for members and partners.</p> <p>The choice will be <b>starter:</b> deep fried stuffed mushrooms with pate &amp; garlic dip, Homemade Stilton port and walnut pate, prawn cocktail. <b>Main:</b> crispy battered cod &amp; chips, tartare sauce and mushy peas, Homemade lasagne, mini salad, cheesy garlic ciabatta, lemon garlic &amp; rosemary chicken skewers, mini salad and sauté potatoes <b>Dessert:</b> Homemade Baileys cheesecake, Espresso ice cream, Homemade lemon meringue pie, Pancakes with ice cream &amp; maple syrup. Tea or coffee.</p> <p>Last year's dinner was very popular, and places are limited, so please make your booking as soon as possible.</p>

## Other Events in 2019:

Event	Date	Details & Contact
<p>If you are interested in angling, whether a novice or an expert and would like to go boat fishing, coarse fishing or fly fishing for trout, please contact Richard Maddison [richard.maddison@hotmail.com] or Nick Robins [nickrobins@btinternet.com] who will get in touch to find out more about your interests and to tell you about plans for the forthcoming year.</p>		
<b>The Old Southendian Organ Society</b>	Saturday 6th July 2019 at 7:30pm	<p><b>Old Southendian Organ Society - Jeremy Blandford plays the War Memorial Organ</b></p> <p><b><i>Saturday, 6th July 2019, 7:30pm, Southend High School for Boys</i></b></p> <p>Jeremy Blandford returns to the School to give a recital on the War Memorial Organ.</p> <p>Save the date: more details will follow in due course at <a href="http://www.osos.org.uk/events">www.osos.org.uk/events</a> - contact Joseph Zammit (<a href="mailto:info@osos.org.uk">info@osos.org.uk</a>) with any queries.</p>

## Special Notices:

**2019 Magazine** – If anyone wishes to advertise or contribute articles, letters, etc., then please contact as soon as possible:

Simon Darby at [simondarby\\_312@hotmail.com](mailto:simondarby_312@hotmail.com) or Chris Sorrell at [hockleystalky@yahoo.co.uk](mailto:hockleystalky@yahoo.co.uk)

**Future Events** – The Events sub-committee is always looking for prestigious venues to hold our Annual London Dinner. Are you able to assist by way of introduction to any such establishments? Please contact Graham Glover – Tel: 01702 472048 or email: [graham.glover@live.co.uk](mailto:graham.glover@live.co.uk)

Do you have an idea for a possible future Event? If so, please contact Rob Johnston – Tel: 07900-261821 or e-mail: [Rjohnston29@hotmail.com](mailto:Rjohnston29@hotmail.com)

### **Show your Membership of the Old Southendian Association!**

Traditional [ Green and Black ] Tie – Polyester £5.50 or Silk £12.50

Summer Tie – Silk £12.00

Cufflinks - £27.50 per pair

Ladies Lapel Pins - £11.00

Ladies Silk Scarves - £15.00

Contact Dan Garside – 01702-612112 or [dangarside66@gmail.com](mailto:dangarside66@gmail.com)

[For Summer Tie contact Chris Sorrell 01702-207972 or [hockleystalky@yahoo.co.uk](mailto:hockleystalky@yahoo.co.uk) and for Ladies Silk Scarves contact [gillianporter@btinternet.com](mailto:gillianporter@btinternet.com)]

**REPLY SLIP**

**EVENT 1 -- SPRING LUNCH**

Number of Lunches required @ £24.00 each: .....

Choice of Menu – Please indicate **& keep a note of your choice[s]**

<i>Course:</i>	Soup	Fish	Melon	Carvery	Vegetarian	Cheesecake	Crumble	Cheese
<i>Number:</i>								

Seating Preference:  
.....

Name (print):		☎:	
Years at School:	House:	e-mail Address:	

**REPLY SLIP**

**EVENT 2 -- CURRY DINNER**

Number of Places required: .....

Name (print):		☎:	
Years at School:	House:	e-mail Address:	

**MENU CHOICES**  
**EVENT 3 -- SEAFRONT DINNER**

Number of Dinners required @ £24.00 each: .....

Payment by either cheque or bank transfer to OSA.

Choice of Menu – Please indicate **& keep a note of your choice[s]**

<b>Course:</b>	Deep fried stuffed mushrooms with pate & garlic dip	Homemade Stilton port and walnut pate	Prawn cocktail	
<b>Number</b>				
<b>Course:</b>	Crispy battered cod & chips tartare sauce & mushy peas	Homemade lasagne mini salad cheesy garlic ciabatta	Lemon garlic & rosemary chicken skewers mini salad & sauté potatoes	
<b>Number</b>				
<b>Course:</b>	Homemade Baileys cheesecake	Espresso ice cream	Homemade lemon meringue pie	Pancakes with ice cream & maple syrup
<b>Number</b>				

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Name (print):		☎ :
Years at School:	House:	e-mail Address: