

## Brandeston Christmas Lunch - Tuesday 14 December 2010



Beautiful and welcoming tables

As always with successful functions, a huge amount of work goes on behind the scenes to make the event happen; from planning, cooking two 23lb turkeys (delicious) and laying up, then on the day washing up, clearing up etc, etc. The team worked into the night at the hall the previous day preparing the many and varied vegetables. All this work is done by our wonderful Brandeston people, notably in this case our Chef-in-Chief Mary with her 1<sup>st</sup> Lieutenant Jane who, with Richard bravely cooking both the birds, were supported by the usual super stalwarts, such as Tony and Don putting up the tables which Sue E then set so elegantly. On the day, Jane provided unflappable support (together with mulled wine for lubrication and calming of nerves) with Anne and Sue T as galley slaves. Jacky O'B very kindly catered for the vegetarians.





On their marks.....GO!

You can see below that the bird was about to be carved bravely in the public arena by Robin.....



Action, replay......

An already delightful occasion was lubricated by wine and conversation - how does Brandeston do it?







Brandestonians enjoying their day

Post-prandial activities included a rendition of Suffolk Squit by Margaret Doe – very prim and proper of course (?!) – a Charity Draw for the East Anglian Childrens' Hospice Treehouse Appeal which raised £120, and the Village 100+ Christmas Draw.



Margaret Doe entertaining





The Washing-up 1st "Eleven"

Following the entertainment, the day - which had started for our team at 0800 - was not yet over and continued whilst several hundred plates/cups/dishes/glasses/spanners, etc were washed and stowed by yet more volunteers; what an effort on our behalf!

David Risk kindly gave a vote of thanks and appreciation to Margaret Doe and all who had contributed to yet another splendid lunch.

Nick Hayward