



Express Update

No 5 - 2018

Committee for 2018

Chairman

Tom Parham

Vice-Chairman

Chris Hawkins

Hon. Secretary

Martin Parham

Hon. Treasurer

Edgar Playfoot

Hon. Press Officer

Luke Bridges

Tom Parham (Safety, Fuel and Club Loco), Dave Deller (Public Running, Permanent Way with Peter Kingsford), Jack Ruler (General Works), John Hawkins, Chris Williams (Household and Catering), Maurice Knott (General Works), Andy Bridges (Rolling Stock), Luke Bridges (Rolling Stock), Chris Hawkins (Fuel and Club Loco)

Next Running Day

Wednesday
December 26th

Boxing Day



Chairman's Report - November

With 2018 running season over, it is time to start looking towards the future; the first being Boxing Day, which will be the last public run of the year. It is always a good day, with a great atmosphere around the site. If you haven't managed to get down before, then give it a try, if you have, then you'll know that it's worth coming down to be a part of the day. Remember to spread the word around friends and family, all rides free although the donations box will be out for those who wish to fill it.

Secondly, and probably more importantly for this bulletin, we have decided to kick off our 90th anniversary year with another trip to the

Continued on back page

Mick Lister

It is with sadness that I have to announce the passing of Mick Lister.

As Peter has kindly advised us that the funeral will be at Vinters Park Crematorium at 11:45am on Wednesday 21st November. The wake afterwards, is the The Duke of Wellington pub in Ryarsh. Sue can be contacted for more details, including details of the undertakers and donations.

Next newsletter - Winter - Early Dec 18

Coming up in the next newsletter, Featured Model - Lochwood, Ray Milliken, Llanelli Autumn Rally, Tom Parham's Australian Award, A traction engine called Jeanie, Northumbrian Update, There's more to model engineering than.....

London Model Engineering Exhibition at Ally Pally. I am once again looking for volunteers to display their models, no matter what stage of construction, before I have to start begging for exhibits to fill the stand. We will be happy to transport all exhibits to the show for setting up and return them after. All exhibitors will get a free pass for the weekend, and I would be able to extend that to all people who would offer their help on the stand during the days. Anything that you have that may be of any interest will be gratefully received. If you are willing to help or have anything you would like to send up, please do let me know so that I can put you on the list. Remember, what's ordinary to you may be of great interest to others...

Call me on 07754281280 or Email tom_parham@hotmail.co.uk

Alternatively you can find me at the club on most Sundays, or leave me a message with somebody in the Wednesday gang.

That's enough for this brief report, however I will give a better review of what's been going on, and what's coming up, in the next newsletter, which shouldn't be too far away.

For now I'll sign off with the reminder that there are still a group of people at the club on Sundays and Wednesdays maintaining the site, and always willing to include another willing volunteer into the fold to help out and enjoy the company, not to mention a natter over a cup of tea...

Look forward to seeing you all.

MMES Annual Lunch
The Grange Moor Hotel
Maidstone
1.00pm
Sunday 3rd February
2019

Price £25.00 per adult
(£12.00 for children
under 10)

Please complete with names and
menu choices by 13th January
2019 latest.

Cheques payable to MMES (or cash)

Send to Pat Riddles, The Retreat,
Argos Hill, Rotherfield, East Sussex
TN6 3QH.

Alternatively hand to Chris Williams,
Martin or Sue Parham, at the club-
house, or affix to the noticeboard.

Starters

Prawn Cocktail with Wholemeal Bread & Butter
Garlic Mushroom & Tomato Bruschetta served on a Dressed
Rocket Salad

Broccoli & Stilton Soup with Croutons
Spinach & Cantaloupe Melon Salad with a Honey Citrus Dress-
ing

Mains

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Rich
Pan Gravy

Roast Breast of Turkey, Roast Potatoes, Stuffing, Pig in Blanket
& Gravy

Honey Roast Gammon with Apple Sauce, Roast Potatoes &
Gravy

Salmon En Croute with Hollandaise Sauce & New Potatoes
Vegetarian Asparagus Endive Gratin with a Cheese Sauce
(without sauce available for Vegans)

All served with Seasonal Vegetables

Desserts

Chocolate Salted Caramel Torte with Raspberry Coulis
Apple, Sultana & Cinnamon Strudel served with Custard

Eton Mess Cheesecake served with Coulis & Vanilla Ice Cream
Fresh Fruit Salad

Selection of Cheese and Biscuits

Coffee or Tea with chocolate mints