



Members of Bridge WI gather at Broome Park for a dinner to mark the group's 70th anniversary

## Changes in the WI role

**MEMBERS** of Bridge with Patricxbourne WI celebrated their 70th anniversary with a dinner at Broome Park.

They looked back at the history of the group and the changes in the organisation and its role.

President Mrs Gilliam Harvey told members that when the group started in 1919, it boasted more than 150 members. Today, that number had more than halved.

In the early days, members would collect eggs and flowers for the local hospital, quite different from today's fund raising.

Mrs Harvey said: "As society and the environment has changed so have our priorities. Today we are very concerned about pollution and how we can protect our surroundings.

"We have had to move with the times," she added.

County chairman Mrs Jean Ambers was a guest.

434

6/1989

430

430

# Fine food in atmosphere that is happily informal



Pleasant surprises are in store at Skippers of Bridge

CUSTOMERS choosing to dine out at Skippers of Bridge are in for several pleasant surprises from the start.

The atmosphere is totally informal, indeed almost like that of a private dinner party you would want your best friends to enjoy.

Guests are welcomed by the host for the single sitting, whether just a couple or a large party, into the spacious and comfortable dining room.

Gary Skipper and his wife Tina have owned and run this delightful Edwardian style restaurant for the last two-and-a-half-years.

They pride themselves in creating a six-course supper prepared by their team of chefs to satisfy everyone, including the growing number of vegetarians.

The informality is evident when you enter the supper room. As you enjoy a pre-dinner drink, a huge array of hors d'oeuvres awaits centre stage for you to help yourself to as much or as little as you wish. The second course comes as a

## by Geoff Cox

huge terrine of steaming home-made soup to your table.

For the third course the chefs now appear, to present to you their own creations, perhaps offering a Stilton and courgette flan or even mussels cooked with tomatoes, grapes and white wine.

Indeed this is the appeal of Skippers. Most of us expect a menu when we go out to eat. But here you can see and smell the beautifully presented dishes, cooked by chefs, who are only too happy to visit your table to allow you to make your own choice.

In fact such is the friendly atmosphere, that many customers become friends during the evening, purely because they had started to swap notes on the dishes they had enjoyed!

The main course is usually a choice of three dishes. Perhaps a roast leg of pork with orange and Calvados sauce or

even an international dish, like trout cooked Chinese-style with ginger and spring onions.

Above all, the idea is to offer dishes at your table which will surprise and delight you. For summer you might enjoy a breast of chicken, marinated in local white wine and strawberries and then poached in the liquor.

English wines come from Staple, near Canterbury, but the wine list is extensive, covering Europe, California and even New Zealand. In all there are some 100 wines with the house Bordeaux (red or white) starting at £7.95.

Home-made puddings for which Skippers is famous, create even more surprises, from the now-legendary bread and butter pudding to the famed chocolate cabbage cake, in fact a chocolate "cabbage" filled with mousse or truffle.

Diners can come back for more if they wish. And this is even before the cheeseboard.

A variety of five

English cheeses are on offer, including some of the more unusual varieties, to finish off a memorable evening.

The whole philosophy at Skippers is to make people feel special when they decide to go out for a meal.

The standard of service is high yet the supper is excellent value for money. There are no service charges and all prices include VAT.

On Sundays there is always a roast lunch. Four courses, including for example roast beef, cost only £11.95.

Many restaurants are happy to see you leave your table for someone else to use during the evening. At Skippers the table is yours for you to enjoy with your friends or family until carriages at 11.45pm.

If you would like to book your supper table or make further inquiries, telephone Canterbury 830788. For a unique evening out you will not be disappointed.

Advertisement feature

# Those magnificent men. . .



His Holiness Moran Mar Baselios Geevarghese II, the Orthodox Syrian Metropolitan of the Malabar Catholics of the East, being helped into the cockpit of one of Mr Ramsay's Miles Hawk Majors for his first experience of flight in 1932



Mr Ramsay poses with His Holiness in front of the the World War I hangar which can still be seen at Bekesbourne. His Holiness was pleased with his flying experience, and ventured the opinion that it was safer than driving on English roads!

WITH airfields at Bekesbourne, Throwley and Eastchurch, East Kent was in the forefront of the early days of flying.

And there seems to be a great deal of interest in the subject.

Our recent picture of Vickers Virginias at Manston attracted a great many letters from readers who told just about everything anyone could want to know about the machines.

So this week we are delighted to have a superb spread of pictures from aviation historian Mr David Collyer, whose recent talk to Hernhill Historical Society attracted people from all over the area.

Mr Collyer is researching the history of the Kent Flying Club at Bekesbourne, and wonders if any readers can help him with memories of the airfield before the war.

These pictures belong to Mr David Ramsay, son of the pre-war owner of the club, Mr Robert C. Ramsay.

Anyone who can help Mr Collyer in his work is asked to contact him at 25 Pilots Avenue, Deal, phone 0304 364326.



Mr Ramsay and two of his daughters with his Cierva C-19 Mk IV autogiro, which he learned to fly when he was over 70. His three sons and four daughters all learned to fly