



# KEEPING CONNECTED

## NUMBER 8



**TRURO  
SCHOOL**  
CONNECTED

## CONGRATULATIONS!

### **MAYOR OF TRURO ~ BERT BISCOE CO71**

Over 200 years of tradition changed on Monday 11 May when Truro's annual Mayor Making took place online via Zoom when the city council elected Old Truronian, Bert Biscoe as its chairman and Mayor of Truro, with Jan Allen elected deputy mayor.



Read full article by Bert on [page 7](#)

## A MESSAGE OF THANKS - ANDREW GORDON-BROWN - HEADMASTER



The impact of the Coronavirus pandemic has affected the School very significantly in the past few months as its reverberations are felt throughout our community. With Cornwall being heavily reliant on the hospitality industry many of our parents have been dramatically affected by the current situation, along with many other jobs and companies. The Truro School 'family' has risen to the challenges we face in their usual benevolent fashion. It is heart-warming to witness the kindness and generosity which thrives in our community.

The Governors and I would like to pay special tribute and express our deep gratitude to the trustees of the Truro School Foundation and the Truro School Association. The two committees have united in their support of our parents, each donating £50,000 to our Emergency Bursary Fund. This is in addition to the £85,000 gift already provided by the Foundation earlier this year, enabling bursary assistance for children who could not otherwise attend the School. These funds have been made available because of our alumni community and my sincere thanks go to all of you too. Without this support there would be children facing the worrying prospect of changing school mid-education. **Thank you all.**

## VIEW FROM THE CHAMBER

Cornwall & Scilly have been hit harder by the Covid 19 crisis than elsewhere which is causing a lot of despair and bemusement. Around 30% of our economy and about 40% of our businesses are in hospitality, leisure, and culture sectors many of which have had no customers and no income since last autumn. Non-food retail has also been very badly affected. We also have greater than the national average of micro-businesses and sole traders who are typically less resilient (because they have lower cash reserves) and are more embedded in their communities. I sit on Cornwall's Covid 19 Working Party whose survey showed that 15% of businesses did not have cash reserves to last a week; a further 32% had reserves that wouldn't last a month; and 18% on top who wouldn't survive three months. So unless those



Government schemes on furlough, rate rebate and small business grants had been introduced, we would have seen decimation of our small businesses. Many of them have been saved for the moment but the effect looking forwards will entirely depend on how long the crisis goes on.

More positively, our manufacturing, construction, professional services and exports are now back up to about 65% of usual capacity and some optimism is returning. Food production, processing and retailing are doing OK in the main. The government programmes have been very well received and have given business owners confidence that this government understands their needs. If the science allows us to start opening up in time for visitors to enjoy our wonderful place this summer, Cornwall will be a very desirable place to staycation for all sorts of reasons. My hope is that we can open our doors soon and quickly become the holiday destination of choice for the second half of this year. This would kickstart our whole economy from July if permitted which will be a relief to all of us.

By **Kim Conchie**

Chief Executive Office of Cornwall Chamber of Commerce  
TS Chair Of Governors & Foundation Trustee

**PROFESSOR LAURENCE HURST CO83**

**TALKS ABOUT HIS RESEARCH INTO COVID-19**

**All Old Truronians are invited to join what promises to be a fascinating insight into the current Coronavirus pandemic.**



**TRURO  
SCHOOL**

# The peculiar molecular evolution of SARS-CoV-2

**PROFESSOR LAURENCE HURST**

**Monday 8 June, 7.30 - 8.30pm**

Is the virus that causes COVID-19 mutating and if so how fast? Is there evidence that the virus is subject to natural selection? Can analysis of the molecular evolution of the virus tell us anything about its biology or about how to combat it? This talk looks at the rapid progress in sequencing the virus (currently a little under 15,000 full length sequences are available for analysis, increasing by hundreds per day) and what that can tell us.

Professor Laurence Hurst FMedSci FRS (CO83) is a Professor of Evolutionary Genetics in the Department of Biology and Biochemistry at the University of Bath and the Director of the Milner Centre for Evolution and the President of the Genetics Society, one of the world's oldest such societies. He is a leading authority on the evolution of genetic systems.

*"We are delighted to welcome Professor Hurst back to talk to us virtually about his research into Covid-19. We are so very grateful for his ongoing support."*

Sarah Finnegan, Head of biology and Coordinator of Medical Pathways

The talk will be geared towards those studying A-Level Biology. Pre-reading material for those who are keen to listen but do not have this level of understanding is available on the links below:

<https://www.compoundchem.com/2015/03/24/dna/> <https://www.yourgenome.org/facts/what-is-a-mutation>

## **IMPORTANT:**

If you would like to join this talk it is vital that you email in advance so that Sarah Finnegan can give you access to this Microsoft TEAMS presentation:

**[tsa@truroschoo.com](mailto:tsa@truroschoo.com)**

## “OPEN ALL HOURS - ALMOST!”

**BY PAUL SMITH (FORMER HEADMASTER) - FROM HIS HOME IN NORFOLK**

Napoleon once said that “England is a nation of shopkeepers” so when I retired to Suffolk I thought I would heed this advice. I was invited to do a shift in the village community shop but before long I found I had been elevated? From Glanville to Arkwright to Chairman of the Board!

It has been an interesting experience and especially during the Covid crisis the shop has proven to be both an essential supplier but also a social centre, where distancing permits. It is manned primarily by volunteers and runs on goodwill which is just as well as my skill on the till is such that I have been known to charge £160 for a sausage roll (what is a decimal point between friends?).



My shift is from 6.30 until 9.00 a.m. on a Wednesday and involves heading up the newspapers (woe betide sending a Guardian reader the Sun!) bagging up the bread and cooking (well, microwaving) the first batch of sausage rolls. It provides a fascinating insight into village life in Suffolk as the farmers come in bemoaning the weather; tradesmen bemoan the tax man and many of the elderly village folk regale one with their various ailments.

Old habits die hard and in those bygone days when schools operated, the village children used to come in for their tuck before getting on the school bus. They were impressed by this old boy serving them who insisted on seeing their homework before selling them Mars bars and Coca Cola!

In all seriousness though I have enjoyed this contrasting role to Headmastering and in the last few months it has been heartwarming to see the strength of the community in supporting each other. I am not permitted to be part of the grocery delivery team since falling whilst playing golf as my mobility is somewhat restricted, and there was a concern that the produce would perish before it got to the customer.

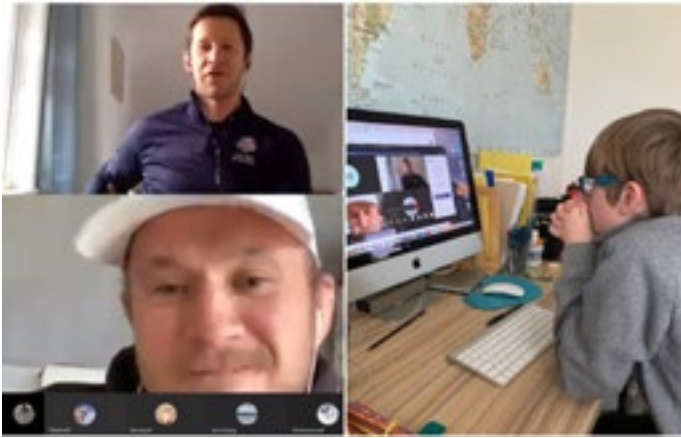
However should anyone be passing through the village of Metfield and require a very reasonably priced sausage roll please call in – I would be delighted to serve you.

**Paul K Smith**

Former Headmaster & Truro School Foundation Trustee

## FOR OUR RUGBY ENTHUSIASTS

### DAN SANDERSON (DIRECTOR OF SPORT) TURNS INTERVIEW HOST!



Last week it was fantastic to welcome professional Rugby player and Wasps hooker Tom Cruse to a Truro School virtual chat. Tom has also played at London Irish, Sale and Rotherham (with our own Mr Sanderson), and was able to share his insights and experiences of being a professional rugby player with 80 of our rugby players of all ages.

[CLICK HERE](#) for Tom's interview.

Topics discussed ranged from his own experiences of school sports, diet, training methods and the most important qualities in a teammate (hard-working, funny and trustworthy in case you were wondering!). Tom also shared with us his rugby journey and progression into the professional game, proving that being in the academy set up is not always needed.

This week Dan was joined by Old Truronian and England 7's international, **Noah Sixton** CO15 who spoke about how it feels to represent your country and his time in the 1st XV whilst at Truro School.

Noah has been spending lockdown training hard trying to stay fit. He says it is strange not playing rugby but is quite nice to 'give the legs a bit of a rest at this time of year'.

Noah and his team mates have also raised £30k for NHS charities - watch the interview to find out how!

[CLICK HERE](#) for Noah's interview.



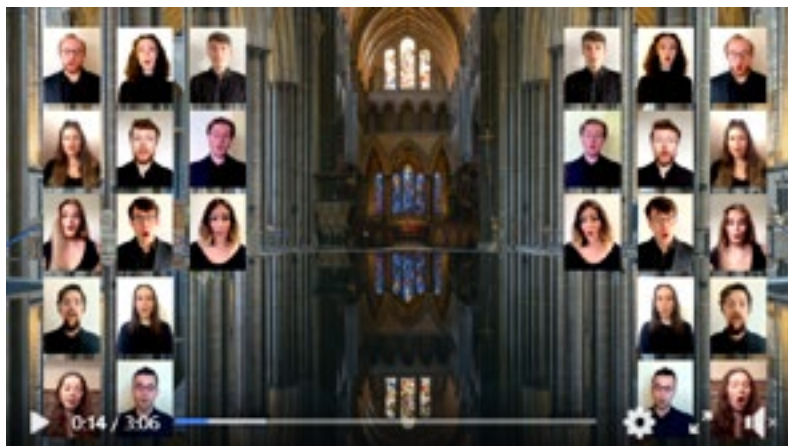
On 3 June, **Ben Pollard** CO04 will be joining Dan. He is Head of Strength & Conditioning at Saracens, having previously worked with England.

*"It will be great to chat - I followed Dan's appointment as always keen to see the best for Truro School, especially sport-wise! Looking forward to the chat with pupils and it will be nice to give some time back to the School."*

## TRURO SCHOOL GIRL CHORISTERS AND THE GESUALDO SIX

### HYMN TO THE MOTHER OF GOD BY JOHN TAVENER

The very talented Truro School girl choristers performed a virtual recording on BBC Radio 3 this week - an amazing privilege to be part of this isolation creation with The Gesualdo Six!



You can listen to the recording using the link: [CLICK HERE](#)

[The Gesualdo Six](#) is a vocal consort comprised of some of the UK's finest young consort singers, directed by Owain Park. Formed in March 2014 for a performance of Gesualdo's Tenebrae Responsories for Maundy Thursday in the chapel of Trinity College, Cambridge, the group went on to give over 150 performances around the United Kingdom and abroad in its first five years. During this time, The Gesualdo Six further strengthened a passion for ensemble singing that for many of them stemmed from formative years as choristers in churches and cathedrals around the country.

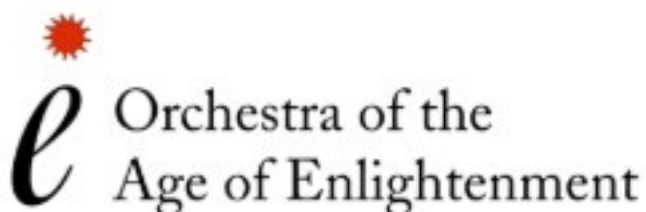
The Gesualdo Six regularly performs at festivals around Europe, and will tour Australia, Canada, Mexico and the USA in 2020. Some of the performances have sadly been cancelled due to the COVID19 pandemic.

Find out more about what they're getting up to on their website:

<https://www.thegesualdosix.co.uk/>

### CULTURAL VIEWING

We have been in touch with Old Truronian, **Ed Shaw** CO03, this week. Ed is a regular visitor to our London TS Connected event and is General Manager of the Orchestra of the Age of Enlightenment, one of our Director of Music, Martin Palmer's favourite 'bands'.



Although the Coronavirus outbreak has stopped their live performances - they are still active on line - take a look: <https://oae.co.uk/the-show-must-go-online/>

## A NEW TYPE OF MAYOR MAKING CEREMONY FOR AN OLD TRURONIAN

Monday 11 May saw a new Mayor of Truro made in an historic departure from time-honoured fashion – Bert Biscoe CO71 was elected to the post, which has existed for about 600 years, by a virtual meeting on ZOOM! Bert continues the story:

Usually the Mayor Making is a big civic 'do'; full of medals, uniforms, tricorne hats, chains and speechification - not to mention a buffet! This year, because of the pernicious virus, the making was done via ZOOM. Despite being stripped of any razzmatazz there remained a sense of occasion. Everybody dressed up, it was formally done, and a ritual which may have its tribal roots in ancient ceremonies among standing stones to welcome Spring, was undertaken.

About 80 people 'attended'. The Mayor was formally proposed by Mrs Armored Carlyon, and seconded by colleague and fellow prog.rock fam, John Tamblyn. Mayor Bert made a bit of a speech, thanked his predecessor who, sadly, was languishing in Treliske (thankfully not with Corona).



I sat in my miniscule office, the Chain hung over my guitar case, the Mayoress was upstairs on her laptop (no room in my office due to the habit invoked by Stephen Wicks - 'Always own your book!').

Now, here we are - no engagements; no Mayor's Service; just a town needing to be coaxed back to life coming out of the lock-down. There is much to do and a year is a very short time to do it in.



I spend much time mayoring-on-zoom. Occasional jets leave spreading trails of vapour across the valley skies. The Kenwyn and Allen flow (and the Glasteinan keeps its own counsel under Tregolls Road!). The tide comes and goes: I hear the curlew give way to the crows, and watch the wagtail about his endless task.

People have been discovering just how closely linked to beautiful countryside our town is. Just before Mayor Making, Sue - sorry! Madam Mayoress - and I took a walk up past the school and along to Trennick Farm - sadly deserted now. The Berrymans are gone. So too their herd. The long garlic-lined lane, with Trennick Stream running down to the Duck Pond, climbing to the St Clement Road, to Menadew and Lambessow, was beautiful – landscape, culture, woods

and water. My mind played on the fact that this market town (we've still got a great market run by Lodge & Thomas) is surrounded by some of the best land in Britain which is currently, cruelly, un-farmed - beauty and injustice are so often restless bedfellows'.



The Deputy Mayor - Cllr Mrs Jan Allen - was duly elected. Jan is married to **Phil Allen** CO71, who sat just in front of Bert in 2B with MAL Cummins presiding in langorous style, only yesterday, or fifty years ago. Phil is, of course, the brother of **Pete Allen** CO69, who taught at Truro School.

Earlier this week – Parks Department workers are out planting up the sarcophagi, hanging baskets and town centre beds. **Truro School** is sponsoring Trafalgar Roundabout. Highways is working out a queuing plan for socially distancing pavements. Work has begun again at Hall for Cornwall. CORMAC – where would Kernow be in times of duress without the wonderful CORMAC? – will be starting work in Boscawen Street to refurbish its wonderful surface; soon, the car parks will start charging again, and the half-hour mainline shuttle service will begin again – on we go! Down here in the valley Spring is full and good.

*Exaltatum Cornu in Deo! Truru bys vykken!*

### **Bert Biscoe**

Old Truronian and Mayor of Truro 2020-21



## **A MEMORY OF TIMES PAST**

This week I received a lovely email from **Adrian Willcocks** CO51, one of our regular attendees at the annual Afternoon Tea. Adrian is keeping in touch with fellow alumni, including **Anthony Law** CO53, a former boarding companion - enquiring how he likes being 'gated' again. (I gather all those years ago Anthony had been out of bounds!) Adrian was kind enough to send a photograph of an exeat issued in 1951 and asked if we still use these?



Not knowing the answer, I asked our current Head of Boarding, Tom Copeland:

*"What a great find!*

*These days boarders can leave the house and head into Truro by just signing out at the house door.*

*They have to take their mobiles with them and be back in time for roll-calls (10:30am, 1:30pm and 5:40pm at the weekends).*

*If they want to stay out overnight they have to ask their parents to e-mail details to me before I can let them leave. We are planning to start using an app on mobiles for this next year!*

How times change Adrian! Thank you for sharing this wonderful nostalgic piece.

It really is so heartwarming to know how many friendships that begun at Truro School, have spanned the years and remain strong today. It really is a 'network for life'.

**We were very sad to have postponed the annual Afternoon Tea this year, especially as it is one of our favourite annual events. Rest assured we will bring you all together as soon as it is safe to do so.**



## CREATIVITY LOCKDOWN PROJECT

CALLING ALL ALUMNI WITH AN INTEREST IN ART, MUSIC, DRAMA OR DT



The Art, Drama, DT and Music departments have collaborated to put on a very exciting large-scale, cross-curricular Lockdown Project.

Culminating in a big Arts Expo Week in September, where they will present all the pupils' work, this is a fantastic opportunity to reflect on and represent the current situation through creativity.

Watch the video to find out more... [Creativity Lockdown Project Video](#)

If you would like to take part email: [tsa@truroschoo.com](mailto:tsa@truroschoo.com) and we will put you in touch with Ben Oldfield (Drama), Chris Baker (DT), David Meads (Art) or Martin Palmer (Music).

**Chris Baker would especially like to hear from any Designers/Inventors**

**Please get in touch:**

**[chb@truroschoo.com](mailto:chb@truroschoo.com)**

## FOR PODCAST FANS OUT THERE:

Susan David is a psychologist working at Harvard Medical School who has produced a series of weekly podcasts specifically designed to help us stay sound in mind during the pandemic. It's called 'Checking In' and I know some people have found it very helpful during these uncertain times, dealing with uncertainty, managing fear and panic and even 'what kids need during the pandemic.'

**[CLICK HERE](#)**



Let us know if you have found something interesting or useful that you would like us to share: [tsa@truroschoo.com](mailto:tsa@truroschoo.com)

## FEEL GOOD FOOD SERIES - TRURO COOKERY SCHOOL

**Maria Taylor** CO86 and her team are creating a series of videos to share with the community. So [CLICK HERE](#) to start watching the series and treat yourself or keep the children or grandchildren occupied with some cooking lessons.



### THIS WEEK'S RECIPE - A NICE ONE FOR THE SUNSHINE!

## BUTTERNUT, PECAN, POMEGRANATE & GOATS CHEESE SALAD



### INGREDIENTS

- 1 medium butternut squash
- 2 tablespoons oil
- 1 teaspoon chilli flakes
- Seasalt
- 1 tablespoon maple syrup
- 1 tablespoon soy sauce
- 1 tablespoon balsamic vinegar
- 2 tablespoons olive oil
- 50 g salted pecans
- ½ pomegranate
- 2 small bag of spinach and rocket salad leaves
- 75 g goats cheese, feta or shaved parmesan

### METHOD

1. Preheat the oven to 180 c
2. Trim the ends off the butternut squash, cut it in half lengthways and scoop out the seeds.
3. Cut the butternut into thin even slices horizontally and place onto a baking tray.
4. Sprinkle over the oil, chilli flakes and some seasalt then mix everything together with your hands before putting into the oven to bake for 15 minutes.
5. In a small bowl mix together the maple syrup, soy sauce, balsamic and oil with a little seasalt.
6. Remove the butternut from the oven and scatter over the pecans. Mix everything together well then return to the oven for a further 10 minutes.
7. Remove the seeds from the pomegranate by tapping the underside firmly with a wooden spoon into a large mixing bowl.
8. Remove the cooked butternut from the oven and tip into the mixing bowl with the pomegranate.
9. Pour over the dressing and mix well.
10. Finally mix through the salad leaves.
11. Tip onto a large serving dish and crumble the goats cheese over the top before serving

We have included a second recipe this week - by special request:  
**See page 11**

Don't forget to send us photos!  
[tsa@truroschool.com](mailto:tsa@truroschool.com)

## FEEL GOOD FOOD SERIES - TRURO COOKERY SCHOOL

A special request from **Neil Roberts** CO87 - *“Of course I’m reading the newsletter - it’s a taste of distant Cornwall. Sure, it’s not a Berryman’s pasty (the thing I truly miss the most) but until life returns to a semblance of normality we all have to keep calm and carry on.”*



Specially for you **Neil** - Maria’s Cornish Pasty recipe and make sure you watch her pasty-making video using the link below:

[CLICK HERE](#)

### CORNISH PASTIES

#### INGREDIENTS

500g strong white plain flour (or plain flour will do)  
110g lard, frozen  
25g butter, frozen  
1 teaspoon salt  
Iced water to mix

#### FOR THE FILLING

450 - 500g skirt beef (sometimes sold as pasty meat). Chuck steak will do.  
½ - 1 yellow swede (turnip) depending on size  
3 - 4 large potatoes depending on size. King Edward or Maris Piper are ideal.  
2 – 3 white onions, depending on size  
Approximately 75g butter  
2 – 3 tablespoons plain flour  
Salt and black pepper  
Beaten egg and milk to glaze.

#### METHOD

1. Pre-heat the oven to 200 c / Gas mark 6
2. Sieve the flour and salt into a large mixing bowl
3. Grate the frozen lard and butter and mix into the flour using a table knife. Do this a little at a time to ensure the fat doesn’t clump together.
4. Mix in sufficient iced water until the mixture comes together to a soft dough.
5. Tip onto a lightly floured surface and bring together lightly into a disc. Wrap in cling film and chill for at least 30 minutes.
6. Trim the beef and cut into small pieces on a chopping board. Divide the meat into 4 piles
7. Meanwhile, peel the onions and chop finely.
8. Peel the swede and cut into 1cm cubes
9. Peel the potatoes and cut into 1 cm cubed
10. Mix together the vegetables with a ratio of 2/3 onion and 2/3 swede to the quantity of potatoes
11. Cut the pastry into 4 even pieces and mould each in your hands to a round disc.



12. Roll each piece of pastry to a large circle, the size of a dinner plate. If you struggle to get the pastry into a circle shape, cut around the dinner plate as a template.
13. Taking one circle of pastry at a time, fold a piece of pastry in half, place a rolling pin against the folded edge of the pastry then fold the top half of the pastry back over the rolling pin.
14. Place a thin layer of potato, swede and onion mix over the flat crescent of pastry, leaving a 2 – 3 cm margin around the edge.
15. Take one of the piles of beef and lay in an even layer over the top of the vegetables.
16. Cut a large knob of butter into small pieces and lay at intervals on top of the meat. Sprinkle over a light layer of plain flour and plenty of salt and pepper.
17. Top with another thin layer of vegetables
18. Brush around the margin of pastry with the egg and milk glaze.
19. Starting at one edge, crimp the edges, pushing together to seal firmly.
20. Place on a greased baking tray and glaze with a mixture of beaten milk and egg. Cut a small hole in the top to let the steam escape.
21. Repeat with the remaining 3 pieces of pastry and all the other filling ingredients.
22. Bake for 15 – 20 minutes until the pastry is well set and browned, then reduce the heat to 160 c / gas mark 4 for a further 35 - 40 minutes until the vegetables and meat feel tender when tested with the tip of a sharp knife through the slit in the top of each pasty.
23. Cover with a piece of greaseproof paper or foil if the pastry is browning too quickly during cooking.



**NB** – the pasties need to be baked as soon as possible after they are assembled. If left to rest before baking the potato will go brown. However, they can be frozen successfully uncooked and baked from frozen giving an initial 20 minutes at the high temperature then a reduced 50 – 60 minutes at the lower temperature.

### LET US KNOW HOW THEY TURN OUT NEIL!



These are the impressive efforts of Graham Hooper, Old Truronian parent and Chairman of TSF - trying out Maria's Chocolate Brownie and Scone recipes - feeding son's **George CO14** and **Will CO17** whilst at home in lockdown.

Well done Mr H!



## QUARANTINE CONTEST - WEEK 4

Parents, Old Truronians and staff, as well as pupils, are welcome to enter these fun quizzes - please send your entry to us with your name as well as your child's details (if applicable) so we can add your points to the house totals. Every 2 weeks there will be 4 new competitions, so please make sure that we have your entry in by **6:00pm on Sunday 31 May**.

[CLICK HERE](#) for contest number 4.

Every entry counts, no matter how big or small.

Good luck! Georgia, Alex, Lily and Ollie (Head Prefect Team)

Thanks to all Old Truronians taking part - keep those entires coming!

### HOUSE TOTALS:



70.5



74



63



69.5

Please make sure you tell us what house you are in when sending in your entries!!

## GUY DODD

### BOOK OF CONDOLENCE

**THANK YOU** to everyone who has taken the time to contribute to the Guy Dodd Book of Condolence. The family are keen for us to convey just how much they appreciate the warmth and sincerity of all the messages and the comfort reading them has brought them all at this difficult time.

Please use the link if you wish to add a message:

[CLICK HERE](#)

### PLEASE NOTE:

The School will be closed entirely during half-term (Monday 25 May - Friday 29 May).

The next edition of Keeping Connected will be Friday 5 June.

### TRURO SCHOOL DEVELOPMENT OFFICE

*Working together with our community*

Email: [tsa@truroschool.com](mailto:tsa@truroschool.com)