



KEEPING CONNECTED

NUMBER 9



WHERE ARE THEY NOW?

PREFECTS 1970/1



Standing from left:

Chris Knights CO71, Bob Mewton CO72, Neil Rees CO71, John Potter CO70, Edward Polmear CO71, Patrick Moon CO71 and Phil Allen CO71.

Seated from left:

Nigel Wills CO70, Richard Skinner CO71, Tim Hicks CO71, Sean Halbert CO71, Roger Bulley CO70, Dave Pearce CO71, Richard Luff CO70, Dave Horler CO71 and Graham Wilson CO71.

PREFECTS' PICTURE 1970/1 - WHERE ARE THEY NOW?

Following the article about Bert Biscoe in the last edition of '[Keeping Connected](#)' I received a lovely email and photographs from **Richard Luff CO70**.

"I was interested to see the article about Bert Biscoe becoming Mayor of Truro and in particular the mention of Phil Allen as the deputy's husband. I remember Phil well from my time at the school and have attached two photos of the prefects in 1970/1. One in formal pose and the other in more relaxed mode!"

Richard is keen to hear from any of his cohort so please do get in touch:

r.luff@btinternet.com

I prefer the second photo sent in by Richard - of the same group but a little more relaxed!



After all these years Richard still remembered all the names but sadly, we do not hold contact information for some of those mentioned, so please do pass on this edition of '[Keeping Connected](#)' if you are in touch with anyone from this year group.

Old Truronians can update contact information by using the [UPDATE YOUR DETAILS](#) form or email: tsa@truroschool.com

We would love to get you all together when the situation allows – perhaps at the 100th Annual Reunion Dinner when it is rescheduled?

TRULY ‘KEEPING CONNECTED’

Rachel Vaughan (née Jenkin) CO98 is a teacher at Truro School, Mentor of Girl Choristers, Chair of the TSA (Truro School Association) and Trustee of TSF (Truro School Foundation). Rachel is also married to fellow Old Truronian **Dr Guy Vaughan** CO98. Rachel meets regularly with many former pupils in her capacity as TSA Chair, when she attends events such as Truro School Connected, London and the Annual Reunion Dinner. However, this week she and Guy held their own mini-reunion virtually.

“Whilst lockdown has not been without its challenges, one great advantage for me has been having the time at home and increased technical know-how to catch up with old friends online. Last week, Guy was contacted by his old 1st XV teammate, Rob Webster, who invited him to a virtual boys’ night over Zoom. Not to be outdone, I thought it would be a great opportunity to catch up with my old girlfriends too, so organised an impromptu get together of a few of the ‘girls’.

We all started early to allow for the different time zones (not between Mylor and Goonhavern, but for Lian in Nairobi and Dave in Doha) and enjoyed the opportunity to catch up on news including a new baby (Gareth), a wedding (Giles) a house move (us), new business ventures and significant birthdays (all of us) as well as comparing notes on lockdown and many reminiscences about our schooldays. By the end of the evening we had all made plans to meet up virtually again soon and felt regret that we hadn’t done this sooner.

I was also left to reflect on the fact that, whilst we may not get together very often these days, after half an hour with our old classmates, the years just fall away and the friendships feel just like they always have. I feel incredibly fortunate to have these (and many other) old schoolfriends - truly a network for life. I have no doubt that my oldest friends, made at Truro School, will be friends for life - not just because we have been through thick and thin together through the years, celebrating good times and supporting each other through the hard times, but also because they know far too many embarrassing stories about me to risk upsetting them!”



CLASS OF 98 - THE GIRLS

Rachel Vaughan (née Jenkin)

Emily Garrod (née Preston)

Ann Glaze (née Gripper)

Lian Thomas (née Doble)

Not pictured:

Catherine Stephens

CLASS OF 98 - THE BOYS

Giles Barton
Robert Webster
Dave Key
Guy Vaughan
Gareth Joseph
Nick Brooks
Ian Gardiner

Not pictured:
Johnny Vere-Hodge



Now it's over to you!

Send us your screenshots from Zoom reunions...or let us know how you stay in touch.

Email: tsa@truroschool.com

CANCELLATION NOTICE

ON BEHALF OF TRURO SCHOOL ASSOCIATION

SGM /AGM and Drinks Reception – Wednesday 17 June 2020

Due to current UK social distancing guidance, these meetings have been cancelled.
New details will be advised as soon as the situation allows.

ADAPTING IN LOCKDOWN

WILL DEARY CO15

Will is a British fencer who competes for GBR at senior international events. At the time of writing he is the British national sabre champion and GBR ranked number 1 fencer with his hopes set on the now postponed 2020 (2021) Olympic games.

Will has begun writing a blog which makes fascinating reading about his training, university studies and how the Coronavirus has put his Olympic plans on hold. Use the link below to find out more about him and his aspirations for the future and how he is adapting in lockdown:

[CLICK HERE](#) to read Will's blog.



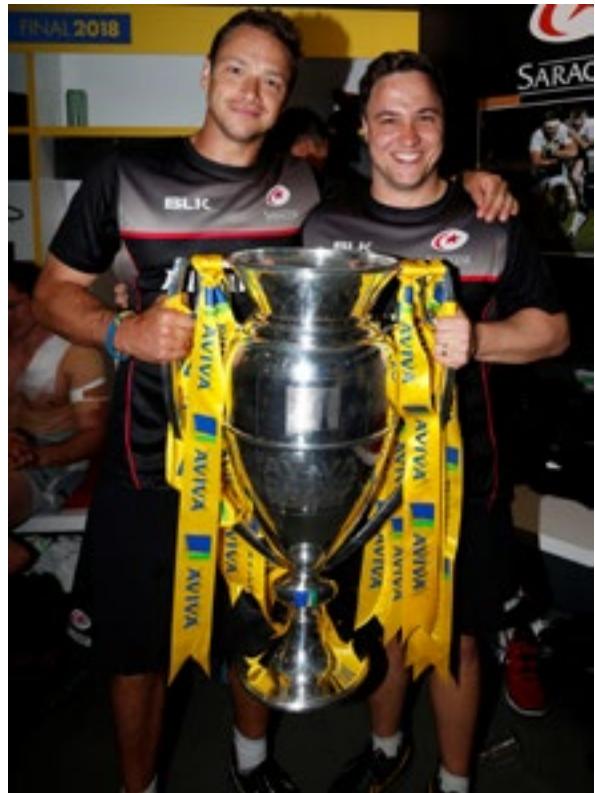
DAN SANDERSON INTERVIEW - BEN POLLARD CO04

SARACEN'S S&C COACH AND ENGLAND SPORTS SCIENTIST

We were delighted to welcome back Old Truronian Ben Pollard, who spoke to our pupils on a variety of topics. Ben shared his memories of Truro School from 1997-2004, citing biology and PE (obviously!) as his favoured subjects, with special mentions to Mr Whitmore, Mr Hunt and Mr Neil as his favourite teachers. Some of his most vivid memories include the Old Boys' rugby games and beating Truro College and Eton, as well as the famous tours to South Africa. Ben was also captain of the cricket and tennis teams. He went on to explain his rise to Saracens senior strength and conditioning coach and England sports scientist and the routes he took along the way.

Ben shared in depth knowledge, of the 2015 World Cup as well as what it is like working with the game's top players. He described his passion for analysing the performances of others and cited work rate and humility as the building blocks to success. Ben encouraged our pupils to follow their passions in life and seek out the opportunities that may not always be obvious to them.

[CLICK HERE](#) to watch the interview.



Ben commented: *"It was a pleasure speaking with Dan, Sonya and the students, great to hopefully give a little back, show my fondness and memories of TS sport and talk about a less traditional route to an enjoyable career. It was great to see Sonya too after all this time as she was my PE teacher during my years at Truro School - she hasn't changed a bit either!"*

I look forward to more contact with the sports team at the school, how I might be able to get involved in the future and to chatting with Dan a little more about his playing days and familiar faces we know."

Thank you again Ben, it was a pleasure to hear you speak and share your memories of Truro School. Good luck in the future to you and Saracens (except when you play Cornish Pirates....!)

NEXT WEEK: Dan and Sonya will be speaking to Cara lea Moseley, who is a former Welsh netball player and current wellbeing manager at premiership football team Brighton.

PREPARING TO WELCOME OUR NEWEST 'OLD TRURONIANS'

This year the Upper Sixth Leavers' Service was slightly different. Previously our students would gather in the Chapel on their last day of term for the Leavers' Service when they would be given their TSA (Truro School Association) lapel pin, marking their transition from pupil to 'Old Truronian'.



Whilst the Upper Sixth leavers were not able to be at School in person, they were together in spirit, as they all joined virtually via Teams to mark the occasion as well as we could in these unprecedented times. You can view the service along with further reflections using the link below:

[**CLICK TO VIEW**](#) the 2020 Leavers Service

**We hope we will be able to organise a coming together for
our newest 'Old Truronians' very soon.**

CHAPEL SERVICE – REV AUBIN DE GRUCHY

"Greetings from the Rev's place. I am sure the good weather and some of the lockdown relief has lifted our spirits over the half-term."

[**CLICK HERE**](#) to view this week's Chapel Service



GUY DODD

BOOK OF CONDOLENCE

THANK YOU to everyone who has contributed to the Book of Condolence for Guy. His family have asked 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**](#)

VIEW FROM THE CHAMBER

Cornwall Chamber of Commerce



Cornwall Chamber of Commerce has been lobbying for business support and championing the value of Cornwall's businesses to our community throughout these tough times. British Chambers of Commerce made the case to Government that there were many businesses falling between the stools of previous Covid support. So I'm delighted that this week Cornwall Council is distributing the Government's Discretionary Fund which is

trying to assist any businesses that had fallen between the gaps of other schemes. If you know anybody in this position, do encourage them to put a compelling case together. You can find the application form on Cornwall Council's website and if the business doesn't fall into one of the four categories listed, submit an Expression of Interest which will make sure you're registered if there is any surplus. I must warn you that some will still be disappointed.

Meanwhile, Cornish businesses in hospitality, leisure and culture are still not confident that the extension to the furlough scheme will be sufficient to support them unless the scientific advice allows some easing of lockdown soon. This sector is so important for Cornwall & Scilly it would be a disaster if, after all this creative work that Rishi Sunak has done, redundancies and business closures were to happen over the summer. One idea to hasten opening of facilities would be a Visitors' Charter that laid out what is expected of visitors to the Duchy in terms of prior health checks, behaviour and procedures.



I do detect some continuing confidence among manufacturing, professional services and retail. I take my hat off to any business owner who has managed to change their model to take advantage of these weird and unforecasted circumstances.

Another major concern is the amount of mental health issues arising from the different pressures of working from home. Cornwall Chamber of Commerce contributed to and promoted Mental Health Awareness Week and we are continuing to keep the matter at the forefront with a series of events titled 'Adapting to a Smarter Future' covering wellbeing while working, the importance of supporting local businesses and community projects and how businesses can be more environmentally aware. These are things that Cornwall was leading on before and Covid has just accelerated our awareness of. The great sense of place we have here will be of long-term benefit and create optimism if we can just get through this crisis.

By **Kim Conchie**

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

[**CLICK HERE**](#) for the Cornwall Chamber of Commerce website

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 Programme

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>

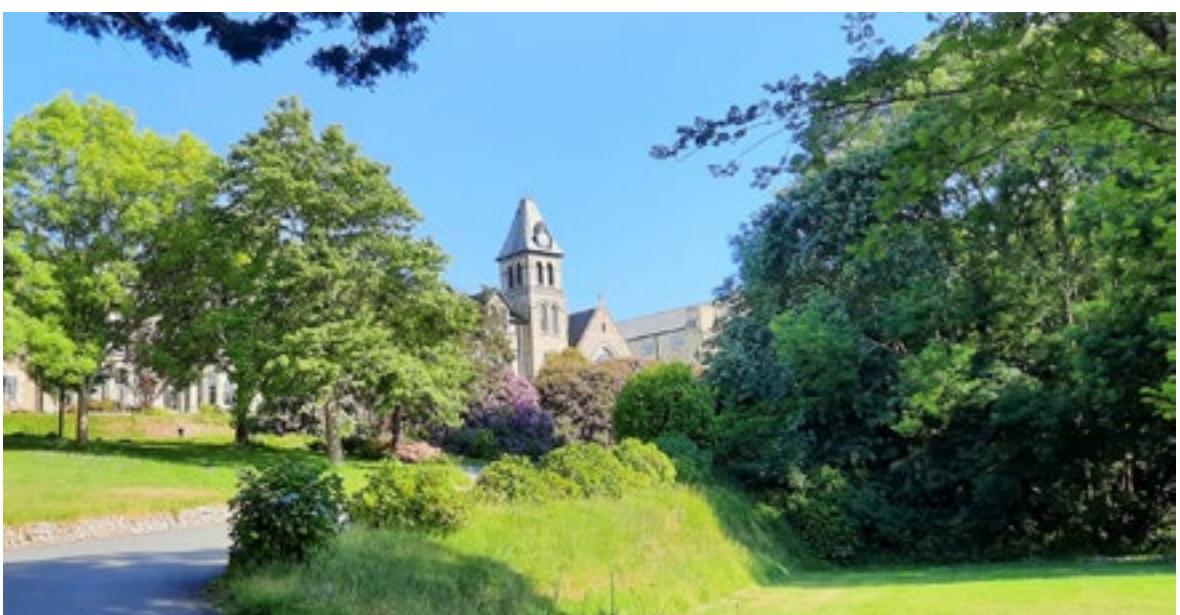
IMPORTANT:

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@truroschool.com

A TRIP DOWN MEMORY LANE (.....OR THE SNAKE!)

With some children returning to Prep this week, we're looking forward to the days that both campuses are full of children again. In the meantime, here are a few shots of the senior school looking as beautiful as ever in the Cornish sunshine - we hope they bring back fond memories.



If you have old photos of your time at Truro School we are always keen to see them.
Email: tsa@truroschool.com

THIS WEEK's RECIPE (OR Two!)

A word from Maria: "A couple of recipes for this week - a little different but both very yummy and recipes we have been asked for over and over again. A caramelised onion chutney and Cornish Seasalt and thyme oatcakes. Gorgeous with cheese, celery etc., the chutney is amazing with a BBQ, in sandwiches and with cold meats. The oatcakes are a super recipe to make with children too and are a delicious picnic standby. Both keep for ages in airtight containers."



CARAMELISED RED ONION CHUTNEY



INGREDIENTS

- 8 red onions
- 1 red chilli
- 2 bay leaves
- 2 tablespoons olive or sunflower oil
- 200g light brown sugar
- 150ml balsamic vinegar
- 150ml red wine vinegar

METHOD

1. Peel the onions and cut into thin slices.
2. Cut the chilli in half then deseed and chop finely.
3. Place the onion and chilli into a saucepan with the bay leaves and oil. Cook gently over a low heat for about 20 minutes, stirring frequently.
4. Once the onions are soft and sticky, add the sugar and the vinegars and simmer for another 30 minutes or so, again stirring regularly, until the chutney is thick and dark.
5. Pour the chutney into hot, sterilised jars and let it cool. Ideally, you should leave it for a month or more before you eat it, to mature in flavour. Alternatively, transfer to a covered container and store in the fridge until required.



PROOF OF THE PUDDING

More examples of Maria's recipes being enjoyed!



Don't forget to send us photos!
tsa@truroschool.com

CORNISH SEASALT AND THYME OATCAKES



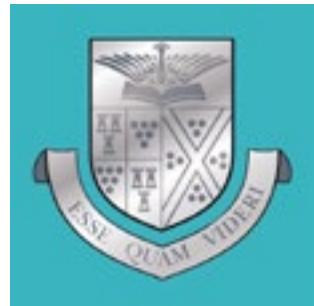
METHOD

1. Preheat the oven to 180 c / Gas mark 4
2. Place the porridge oats in a food processor and blitz briefly to a finer texture.
3. Place the oats into a mixing bowl with the wholemeal flour, baking powder, thyme, Cornish seasalt flakes and caster sugar and stir to mix thoroughly.
4. Melt the butter in a small saucepan.
5. Make a well in the middle of the dry ingredients and pour in the butter then half of the water.
6. Stir to mix with a table knife and add the rest of the water a little at a time until the dough comes together into a stiff but not sticky dough.
7. Dust the surface of the worktop with a little flour and form the dough to a flat disc.
8. Roll out the dough to a 4 – 5 mm thickness then cut into circles with a plain pastry cutter, 5 – 6 cm in diameter
9. Using a palette knife gently lift the biscuits onto a baking sheet lined with parchment paper.
10. Bake for approximately 20 minutes then remove from the oven, carefully turn over, then return to cook for a further 10 minutes until lightly golden and firm to the touch.
11. Remove from the oven and immediately sprinkle with a few more seasalt flakes.
12. Cool completely then store in an airtight tin.



FRIDAY NIGHT IN SERIES

Maria and AJ are launching a new initiative: The ‘Friday Night In’ series of cookery kits for collection - essentially a takeaway with a difference. Everything is boxed and ‘ready to serve’ except the main course which requires a little final cooking and assembly using easy to follow step by step instructions or on-line video. If you prefer to pamper yourself on Saturday or Sunday instead, everything has at least a 48-hour shelf life so you have some flexibility over the weekend.



Maria explains: “*It is basically a ‘posh’ takeaway with a difference - in that the main course requires a little finishing and plating. At £12.50 per person for a main, accompaniments and pudding, as well as £12.50 for a sharing starter for two and £12.50 for a bottle of Fizz and some of AJ’s homemade Truro School Cookery macarons, it’s an absolute bargain.*”

They will also be offering a children’s two-course meal for £6.25 so the whole family can have a night off! If the new concept takes off they will extend to picnic and BBQ hampers over July and August.

For more information and how to book and collect see the website:

<https://truroschoolcookery.com/course-categories/friday-night-in/>

PLEASE NOTE:

Booking ends at 6pm on the Wednesday before the Friday, and the takeaway ‘kit’ has a 48-hour shelf life so can be used any time over the weekend.

MEET MARIA AND AJ:



Maria Taylor CO86 – ‘Head of Cookery’ Maria has a long association with Truro School, being among the early cohorts of girls to arrive for the sixth form back in the eighties. Maria started her career as an environmental health officer, before training as a cookery school teacher and has set up and run cookery departments in a number of prestigious schools. She is thrilled to be back in Cornwall leading Truro School Cookery and enjoying her new home, complete with orchard, herb garden and high maintenance chickens!

Alistair Turner – ‘Assistant Head of Cookery’ AJ has lived all over the world from Barbados to Bath, until he fell in love with Cornwall and a Cornish lass (not necessarily in that order). When he’s not at work he’s playing in his smokehouse, so in essence he’s a proper food nerd. AJ is the serious big guns of the department having a Leiths Diploma under his belt, plus four and a half years working his way up through the ranks at Steins. However, with our charm and wit (and promise of a Sunday off) we managed poach him from Steins!



PAUL SMITH'S FAN BASE GROWS:

Paul wrote to tell us: “*I thought that you might like to know how far the tentacles of Truro School extend: As I was working in the shop this week a lady came in and asked for a photo of me (not unusual you might think!). Apparently her brother went to Truro School in the 1960's and he had sent her the article about the shop in “Keeping Connected Number 8”. He asked her to pop into buy a sausage roll (for £160!).*”

Turns out the Old Truronian who has sent sister Fran to see Paul was **Jem Treadwell CO74** who now lives in New Jersey, USA. He and elder brother **Andrew CO72** both attended TS.

Paul added of his new-found fame: “*Yes it is very difficult signing autographs and trying to serve whilst wearing my marigolds! Fran said the photo was for Jeremy so no doubt we will have bus loads of Americans visiting the village sometime in the future!!*”

Let's hope they all enjoy sausage rolls Paul - could be a real money-earner!

I'VE EATEN THOSE PASTIES! NEIL ROBERTS CO87

“*I read Keeping Connected Number 8 with great interest and was very surprised by the pasty recipe. Why? Because I've eaten those very same pasties before. I know, that's a rather cryptic comment, but I promise it all makes sense. Maria mentions in the beginning of her video that she lived at number 7 Greenfield Terrace in Portreath and that 'Auntie Ros', who taught her to make pasties, lived next door at number 6. Well, that self-same Auntie Ros was actually my godmother and I lived at number 8 Greenfield Terrace from my birth until my parents divorced in 1979. Talk about a small world. I was, as you might guess, gobsmacked by the coincidence.*

“*I do also remember Maria from my final year at Truro (84-85). As a member of the sixth form she helped with the production of the day-boys' play in the annual competition. I cannot recall the title of the play, although I do remember the plot well and my role within it. How odd I never realised she was my childhood neighbour!"*

But Neil – we need to know if you made the pasties?

MARIA'S PASTIES HIT QUEENSLAND, AUSTRALIA! JOHN SPEAKE CO59

“*What is sold as a Cornish pastry, at least here in Queensland, is a poor imitation using filo pastry, mince meat and mixed veg with no swede. So I was quite excited to read the recipe in the last Newsletter. We tried to follow it exactly and for taste it was good but alas our pastry was a little dry and crumbly - any advice?"*

From Maria: *I am delighted you tried the recipe and am very happy to try and help with your pastry query! Our 'Feel Good Food' videos have been tried far and wide, and I am so glad this one has made it to Queensland. A classic pastry should be quite firm to be able to hold the filling. This recipe usually turns out fairly firm, but with a little bit of flakiness – very much a cross between a shortcrust and flaky. I wonder what flour your Chef used? Ideally use a strong bread flour – it has a higher gluten level which helps strengthen the dough. Then you need to make sure you use a mixture of lard or an equivalent white vegetable fat – over here it is sold as 'Trex' – with the butter. The lard/trex has a high melting point which again helps prevent the shortness. Finally, make sure the water is ice cold, and that you freeze the fats before grating them.*

Always good to connect with Old Truronians – my Father was CO65, and myself CO86, so although our paths would not have crossed in the classroom, we have much in common!"

TRURO SCHOOL DEVELOPMENT OFFICE

Truro School - A network for life!

Email: tsa@truroschool.com