



The Colombo Shepherdians in the UK

NEWSLETTER

SUMMER EDITION 2011

20TH ANNUAL GENERAL MEETING

The 20th Annual General Meeting of the Colombo Shepherdians in the UK will be held on Sunday, 26th of June 2011 at the Church of Christ the King Hall, 29 Bramley Road, London N14 4HE .

The meeting starts at 1.30 p.m. (doors will be opened at 1.00 p.m.).

An exciting Sri Lankan style buffet lunch will be served after the meeting (see details of menu in the shaded panel on the right).

Tickets are priced at £12 pounds per person and in order to keep costs down members and their guests are requested to bring their own bottles of wine.

To confirm numbers for catering purposes please contact:
Margie Sivathondan
020 8440 2080 or

Annette Xavier on
020 8879 1276.

The Agenda for the Annual General Meeting together with associated material is available on page 8 of this Newsletter.

MENU

Starters:

Mutton Rolls,
Vegetable Patties,
Fish Cutlets.

Main:

Hoppers
(Egg, Milk and Plain)
Veechi Roti
(like Paratas)
Mutton Curry,
Fish Curry
Seeni Sambol
Katta Sambol
Pol Sambol

Dessert:

Wattalapam

Drinks:

Bring Your Own

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Colombo Shepherdians in the UK

Contact Details:

President
President@Shepherdians.org
Secretary:
Secretary@Shepherdians.org
Web Site:
http://www.Shepherdians.org

The 12th Valentine's Day Dinner Dance

Webmaster

By any standards the 12th Valentine's Day Dinner Dance hosted by the Colombo Shepherdians in the UK on 12th February 2011 at the C & L Club at Ruislip was a resounding success.

The 180 ticket event was a sell out and many new and old Shepherdians and their friends had a great evening dancing to the music of Colombo4 late into the night and the early hours of the next day.

In her welcoming speech President Margie Sivathondan thanked the guests and supporters and referred to the useful work that was being carried out at the school in Kotahena through the funds raised by this annual event.

The continual buzz of conversations, the laughter and the crowded dance floor, particularly when that familiar music with colonial origins and an irresistible beat from more than 500 years ago - and now a defining

dance of all people of Sri Lankan origin - the 'Baila', was being played and the 'Asian' menu was ample confirmation that everyone was enjoying themselves.

The absence of 'penguin suits', which I have always felt are more appropriate to formal dinners in professional and academic circles, and the eye-watering price of a ticket made this a very relaxed and enjoyable evening. And judging by the rush to buy tickets - I am told - many others, thought so too.

This short report will

not be complete without reference to the Committee who made all this possible (see photograph below) and, of course, MC Dr. Pam Sivathondan, the attractive and very smart daughter of the President.

A large number of very good photographs were taken at the dance (161 photographs, in fact) by Neil de la Harpe and these are available for viewing at the following link: -

< <http://bit.ly/j7Y9hO> >



Committee

ST ANNE'S HOSTEL FOR CHILDREN

- At its last meeting the Committee agreed to make available Rs.102,000 (approx) for beds and mattresses.
- The Committee also agreed to sponsor a child for further education and is awaiting details of the funding required.

NOTICE BOARD

ANY IDEAS?

With 135 members currently on its membership register CSUK has come a long way from Sonia Vitarana's ground-breaking inaugural initiative at Regents Park, London, in 1991 to form an alumni association for former students from Good Shepherd Convent, Kotahena in the United Kingdom.

The Newsletter and, latterly, the web site, have sought to keep alumni in touch with each other and their old school, occasionally, rekindling memories from a different era.

The 2nd. and 3rd. of CSUK's three Aims and Objectives, as set out in the Constitution, clearly state these as:

2. To foster and encourage fellowship amongst the past pupils of the Colombo Shepherdians in the UK.
3. To hold social functions at least two, during the calendar year, from 30 June to 29 June of the following year.

Is there anything else that CSUK should be doing to foster camaraderie amongst members? Some Sri Lankan alumni

associations in the UK, Australia, Canada, etc. seem to have formed informal sub-groups of up to 10 or 12 people who meet on a more frequent basis for lunch, etc., at discounted rates agreed with local restaurants. Is there something similar—or different—that we should be supporting or doing here in the United Kingdom?

And then, of course, there is the content of the Newsletter and Web Site. In these days of electronic communication should we encourage the controlled exchange of email addresses. One group of alumni from another Sri Lankan school use this information to secure discounts on a range of purchases.

We would like to hear your views and comments on such matters and any other aspects of our Newsletter and Web Site; and if you say that you wish that these details remain anonymous we guarantee to respect your wishes. We would love to hear from you.

Our contact details are:-

■ **Newsletter & PRO:**
Editor@Shepherdians.org

■ **Webmaster:**
Webmaster@Shepherdians.org

CAN YOU HELP?

The Secretary (see contact details below) would be most grateful to anyone who could assist with providing contact details for the following Members to whom communications sent to their recorded addresses have been returned by Royal Mail.

1. Mrs. Shiranthi Liyanage (*née* Perera)
2. Ms. Marie Balachandran
3. Mrs. Kureisha Musesafer (*née* Badurdeen)
4. Mrs. Griselda Perera (*née* Fernando)
5. Mr. Tony Musesafer
6. Mrs. Shanti Aranze (*née* Gomes)
7. Mrs. Irene Francis (*née* Varma)

■ **Contact:**
Secretary@Shepherdians.org

FOR YOUR DIARY.

- **Sunday, 10th July 2011**
Festival of Cricket
www.festivalofcricket.org
- **Next Newsletter**
Nov/Dec 2011
- **Valentine's Day Dinner Dance**
18 February 2012
- **CSUK Annual General Meeting 2012**
24 June 2012

IN LIGHTER VEIN

MARRIAGE

- ◆ Concerned about a factory that hires only married men, a local woman called the manager and asked him, "Why do only employ married men?" "Madam", he replied, "it is because our employees have to be used to obeying orders, that they are accustomed to being shoved around, know how to keep their mouths shut and don't pout when they are yelled at".
- ◆ Any husband who says. 'My wife and I are completely equal partners', is talking about either a law firm or a hand of bridge. (Bill Cosby)
- ◆ I think men who have a pierced ear are better prepared for marriage because they've experienced pain and bought jewellery. (Rita Rudner)
- ◆ The best way to get most husbands to do something is to suggest that perhaps they're too old to do it. (Ann Bancroft)
- ◆ Marriage is the triumph of imagination over intelligence. A second marriage is the triumph of hope over experience.

MOTHERS-IN-LAW

- ◆ A man takes his dog to the vet and says, "Could you please cut my dog's tail off?" The vet says, "There is nothing wrong with it. Why would you want this done?" The man replies, "My mother-in-law is coming to visit, and I don't want anything in the house to make her think that she is welcome!"
- ◆ What's the ideal weight for a mother-in-law?
About 2.3 pounds including the urn.
- ◆ What are the two worst things about your mother-in-law?

Daughter-in-law: Her faces

MEN AND WOMEN

- ◆ You know what I did before I married? Anything I wanted to. (Henry Youngman)
- ◆ A good wife always forgives her husband when she's wrong. (Milton Berle)
- ◆ When a man steals your wife, there is no better revenge than to let him keep her.
- ◆ Just think, if it weren't for marriage, men would go through life thinking they had no faults at all.

- ◆ I haven't spoken to my wife in 18 months - I don't like to interrupt her.
- ◆ A man said his credit card was stolen but he decided not to report it because the thief was spending less than his wife did.
- ◆ The most effective way to remember your wife's birthday is to forget it once.
- ◆ Women will never be equal to men until they can walk down the street with a bald head and a beer gut, and still think they are beautiful.

LIMERICKS

- ◆ There once was a man from Sri Lanka
Who adored a young lady called Menika
Though to most she would rate
A seven or eight
To him she was great—
a Bo-Dereker
- ◆ Affection is a virtue
To which I would like to alert you.
It's rather like gin:
Too much does you in,
But I don't think a little
would hurt you.



RECIPES

PADDAH FISH

INGREDIENTS

- 10 slices fresh seer fish
- 4 ozs. coriander
- 8 ozs. salt
- 4 ozs. dry chillies
- ½ bottle vinegar
- 4 ozs. tamarind
- 2 ozs. cumin seed

DIRECTIONS

1. Take the 10 slices of seer fish and salt them for 3 days: then wash and dry them with a clean cloth.
2. Then rub over the fish slices with saffron and allow them to dry in the sun.
3. Roast the chillies, coriander and cumin seed and pound them together.
4. Mix the tamarind with the vinegar to a fairly thick consistency, strain through a piece of cloth and add the pounded ingredients and mix well.
5. Cover the slices of fish with this mixture for 2 or 3 days.
6. Before serving the fish should be fried in oil or ghee. Add a little of the gravy while the fish is on the fire. ■



FRIED MURUNGA (DRUMSTICK) CURRY

INGREDIENTS

- 300 gr. Fresh murunga
- 300 gr. Chopped ripe tomatoes
- 200 gr. Chopped onions
- Juice of 50 gr. tamarind
- 10 cloves garlic
- Oil for frying
- Chilli powder
- 1 cup thick coconut milk
- Curry leaves

GARNISH

1. Chopped cashew, green chillies cut into thin strips and coriander leaves.

DIRECTIONS

1. Skin the drumsticks into 3 inch lengths and split into half, sprinkle table salt and set aside.
2. Fry drumsticks in oil, fleshy part down. When slightly brown turn over and when golden brown allow to drain on kitchen paper.
3. Fry garlic, curry leaves and chopped onions and then add tomatoes and cook for a while.
4. Add murunga and mix well with chillie and let murunga cook (add a little water if murunga is not cooked enough).
5. Add tamarind and take off fire (add a teaspoon

of sugar for added taste).

6. Garnish with chopped cashew nuts, green chillies and coriander leaves. ■

SPICY CHICKEN WINGS

INGREDIENTS

- 3 lbs. chicken wings
- 1 clove crushed garlic
- 1 tsp sugar
- 1 tbs honey
- ¼ cup soya sauce
- 1 tsp grated ginger
- 2 tbs oil
- 2 tbs sherry
- Salt and pepper to taste

DIRECTIONS

1. Combine all the ingredients, including the chicken wings, and refrigerate overnight.
2. Spread chicken wings on a baking tray and bake in an oven for 35 to 40 minutes. ■

MILK TOFFEE

INGREDIENTS

- 1 Tin condensed milk
- 1 lb. sugar
- ½ lb. chopped cashews
- Vanilla, 2 oz. butter

DIRECTIONS

1. Boil sugar in ¼ cup of water. Add condensed milk, reduce heat and stir until mixture thickens. When sides start to crystallise add vanilla and chopped cashews and pour into a buttered dish. Cut before toffee hardens. ■



COLOMBO SHEPHERDIANS IN THE UK

(Maiden names in brackets)

- ◆ Florence Abeywardena
- ◆ Deborah Ali (Bartholomeusz)
- ◆ Ruth Ameresekera (Munasinghe)
- ◆ Jean Aniff
- ◆ Nirmalie Anthony (Wijeyasekera)
- ◆ Kumudini Antony (Dias)
- ◆ Shanti Aranze (Gomes)
- ◆ Ann Ariyaratnam (Abraham)
- ◆ Ivoreen Arumuganathan (Joseph)
- ◆ Marie Balachandran (Berenger)
- ◆ Wendy Beekmeyer (Herft)
- ◆ Carmel Benedict (Abraham)
- ◆ Immacula Benedict (Paul)
- ◆ Astrid Blackson (de Silva)
- ◆ Finella Brito-Babapulle
- ◆ Delrine Burke (Canjemanaden)
- ◆ Mary Buultjens (Elias)
- ◆ Sabina Canisius (Kulatunge)
- ◆ Rukmani Carderamanpulle (Manikawasager)
- ◆ Claudette Carter (Blake)
- ◆ Barney Caruthers-Little (de Selfa)
- ◆ Hélène Caspersz (Jansen)
- ◆ Nirmala Chandrasena (Matthias)
- ◆ Nirupa Chandrasinghe (Dias)
- ◆ Genevieve Cooper (Gnanapragasam)
- ◆ Shiroma Dabrera (Dias)
- ◆ Hyacinth D'Almeida (Joseph)
- ◆ Lalitha Dayananda (Sangadasa)
- ◆ Therese de la Motte
- ◆ Freda de Silva (Anthonisz)
- ◆ Padma de Silva (Anthony)
- ◆ Rupi de Silva (Dias)
- ◆ Sharmaine De Silva (Fernando)
- ◆ Sonali de Silva
- ◆ Sonia de Silva (Fernando)
- ◆ Shanti de Zoysa (de Silva)
- ◆ Genevieve Dias (Anthony)
- ◆ Malini Direkze (Perera)
- ◆ Marlene Eliathamby (Fernandopulle)
- ◆ Erin Fernandes (De Selfa)
- ◆ Anne Kusum Fernando (Perera)
- ◆ Celine Fernando (Corera)
- ◆ Nellie Fernando (Perera)
- ◆ Sunil Fernando
- ◆ Sunimal Fernando (Dias)
- ◆ Rosemarie Fernandopulle (Laity - Ramenaden)
- ◆ Doreen Ferreira (de Silva)
- ◆ Olga Foenander (Gerreynt)
- ◆ Irene Francis (Varma)
- ◆ Eleanor Gomesz (Smale)
- ◆ Dugald Gonsal
- ◆ Rita Guneratne (Chow)
- ◆ Antoinette Guy - de - fontgalland (Sebastian)
- ◆ Bernadette Head (Martil)
- ◆ Desiree Hobson (Lawrence)
- ◆ Felicia James (Muthukrishna)
- ◆ Geraldine Jason (Jansen)
- ◆ Gillian Jason (Soertsz)
- ◆ Mary Jayaratnam (Mariampillai)
- ◆ Sujeeva Jayatunge (Perera)
- ◆ Yasmin Jayawardena (Pinto - Jayawardena)
- ◆ Angelina Jothinath (Joseph)
- ◆ Irma Jones (Jansen)
- ◆ Michelle Julius (Jegarajasingham)
- ◆ Sunita Kanagaratnam (Perera)
- ◆ Lilamani Kanapathy (Thiagaraja)
- ◆ Kala Kanthasamy (Kanagarajah)
- ◆ Srimalie Karunasekera (de Mel)
- ◆ Indrani Kasinathan (Musafer)
- ◆ Mariene Kroon (Diasz)
- ◆ Devi Kunalam (Anthonypillai)
- ◆ A Ladislaus (Selvadurai)
- ◆ Cassilda Liyanage (Gnanapragasam)
- ◆ Shiranthi Liyanage (Perera)
- ◆ Dorothy Lobendhan (Rodrigoe)
- ◆ Althea Lord
- ◆ Virginia Mahon (Missier)
- ◆ Salima Mahroof (Perera, Shanti)
- ◆ Juliet Mariathasen (Marianaigam)
- ◆ Marie Martel (Gerreynt)
- ◆ Esther Lois Mathieson (Ferdinands)
- ◆ Daphney May (Vanderputt)
- ◆ Laila Michael (Balasubramanian)
- ◆ Shanti Moore (Rajanayagam)
- ◆ Kureisha Musafer (Badurdeen)

COLOMBO SHEPHERDIANS IN THE UK

(Maiden names in brackets)

- ◆ Tony Musafer
- ◆ Saroja Navaneethan (Zavior)
- ◆ Lunina Nicholas (Charles)
- ◆ Phyllis Nugara (Gerreyn)
- ◆ Manel Olivelle (Fernando)
- ◆ Crishmalie Omar (Grero)
- ◆ Marie Otu (Uyanage)
- ◆ Salome Paldano
- ◆ Inez Panambalana (Perumal)
- ◆ Suranganee Peramunagama
- ◆ Ann Perera (Fernando)
- ◆ Bernadette Perera (Bastianpulle)
- ◆ Georgia Perera (Pereira)
- ◆ Hannah Perera
- ◆ Leone Perera (Goonetilleke)
- ◆ Lourdes Chandani Perera (Perera)
- ◆ Melville Perera
- ◆ Leona Perumal (Jansen)
- ◆ Remy Perumal
- ◆ Rukmani Perumal (Casie Chetty)
- ◆ Rachael Phigera (Perera)
- ◆ Manel Rajakaruna (Amarasinghe)
- ◆ Canice Rajamahendran (De Silva)
- ◆ Padmini Rajanayagam
- ◆ Fareeda Rajap (Badurdeen)
- ◆ Sathya Ramanan (Kanagarajah)
- ◆ Kumari Ratnayake (Ramanathan)
- ◆ Nira Rudrakumar (Pathmanathan)
- ◆ Mary Sandrasagra (Marianpillai)
- ◆ Mary Ann Seeley (Pulle)
- ◆ Nalayinee Shanthakumar (Sivalingam)
- ◆ Bernie Silvapulle (Fernadopulle)
- ◆ Yaso Sivanathan (Nagaratham)
- ◆ Marguerite Sivathondan (Fernadopulle)
- ◆ Charmaine Somaskandan (Mutukisna)
- ◆ Anne Soysa (Perera)
- ◆ Subashini Suriya (Manickavasagar)
- ◆ Hermion Tavarayan
- ◆ Pauline Thaha (Perera)
- ◆ Kumari Theophilus (Tharumalingam)
- ◆ Malarvili Umasuthan (Balasubramanium)
- ◆ Yvonne Vedamuttu (Nugara)
- ◆ Sonia Vitarana (Edrisinghe)
- ◆ Mahes Vivekananda - Rajah (Manikawasager)
- ◆ Christobel Walles (Brainard)
- ◆ Celine Ward (Fernando)
- ◆ Devi Wijewickrema (Ramanathan)
- ◆ Madge Wijeyeratnam (James)
- ◆ Viola Wilathgamuwa (de Silva)
- ◆ Annette Xavier (Thambinayagam)

Did You Know?

That the following are interesting GSCK links? Two versions of the link are given, for each web site; the second, is to avoid excessive typing.

■ CSUK:

<http://www.shepherdians.org>
<http://bit.ly/gAO1PW>

■ GSCK:

<http://www.goodshepherdconventkotahena.com/>
<http://bit.ly/fik6fg>

■ FACEBOOK:

<http://www.facebook.com/group.php?gid=8189404964>
<http://on.fb.me/ffvwV7>

OBITUARY

Roy Carter

It is with great sadness that we announce the death of Roy Carter, beloved husband of Claudette Carter (*née* Blake), former CSUK Committee Member, who passed away on 3rd, January 2011.

Roy was well known to many Shepherdians as he regularly attended functions with Claudette. ■

20TH ANNUAL GENERAL MEETING

The twentieth Annual General Meeting of the Colombo Shepherds in the UK will be held at the Church of Christ the King Hall , 29 Bramley Road, London N14 4HE on Sunday, 26 June 2010 at 1.30 pm. **Doors open at 1pm**

AGENDA

| | | | | |
|----|--|--------------------------------|--------------------|--|
| 1. | To approve the Minutes of the 19th Annual General Meeting | | | |
| 2. | President's report for the year 2010/11 | | | |
| 3. | Secretary's report for the year 2010/11 | | | |
| 4. | Treasurer's report and audited accounts for the year 2010/11 | | | |
| 5. | Executive Committee for the year 2011/12 | | | |
| | In accordance with the Constitution the Executive Committee will remain the same as it was for 2010/2011. However, vacancies exist or nominations have been received for the following positions:- | | | |
| | Membership Secretary | Felicia James | Committee Member | Vacancy |
| | EXISTING OFFICE BEARERS | | | |
| | President: | ♦ Margurite Sivathondan | Vice President: | ♦ Nirmalie Anthony |
| | Secretary: | ♦ Angelina Jothinath | Treasurer: | ♦ Nalayinee Shanthakumar |
| | Newsletter and PR Officer: | ♦ Annette Xavier | Committee Members: | ♦ Nira Rudrakumar ♦ Sivayanee Krishnakumar ♦ Hermoine Tavarayan |
| 6. | Any other business and Future Events | | | |
| 7. | Vote of thanks | | | |
| 8. | School Anthem | | | |