

Can that story really be true?

Does your tale instil incredulity, and suspend disbelief, in the minds of your audience? Could you be the next winner of the Area 1 Tall Tales Contest?

Tall Tale competitors, guests, and members of Area 1 Toastmasters clubs are invited to a great night's entertainment, and a delicious meal at the award-winning Suffolk Food Hall near Ipswich (see details overleaf).

**TOASTMASTERS INTERNATIONAL
TALL TALES CONTEST
Thursday 23rd February 2012
6.30 for 6.45pm
SUFFOLK FOOD HALL
WHERSTEAD
IPSWICH IP9 2AB**



IPSWICH ELECTRIFIERS SPEAKERS' CLUB
We practise what we preach
www.ipswichelectrifiers.org.uk



TOASTMASTERS INTERNATIONAL DISTRICT 71 AREA 1

TALL TALES CONTEST

Thursday 23rd February 2012

PROGRAMME

The Suffolk Food Hall is open daily until 6pm
6.30 for 6.45pm Arrival
7.00pm Dinner
8.00pm Contest
9.30pm Departure

PRICE and BOOKING

£17.50 per person, includes a 2-course meal and evening's entertainment at the award-winning Suffolk Food Hall.

RSVP by Thursday 16th February with your choice of food - see right - to Anthony Rush, Treasurer, by e-mail on anthony_rushuk@yahoo.co.uk. He will then give you details for payment by bank transfer.

The Suffolk Food Hall prides itself on its fresh food, so choices must be submitted a week in advance, with your payment.

DIRECTIONS

The Suffolk Food Hall is situated under the Orwell Bridge, just south of Ipswich. Follow the brown signs from the A14/A137 at junction 56 (direction Shotley). There is plenty of parking. Suffolk Food Hall, Wherstead Hall, Peppers Lane, Wherstead, Ipswich IP9 2AB.

MENU

We will be dining in the Samford Restaurant which, even at night, has stunning views over the river and across to the Orwell Bridge. Please note that the restaurant is upstairs and there is no lift. Drinks can be purchased from the restaurant bar.

Starter:

- A salad of roasted butternut squash and fennel with pine nuts and a mustard dressing (suitable for vegans) OR
- Ham hock terrine with piccalilli and ciabatta croûtes

Main:

- Chargrilled Mediterranean vegetables with red pepper pesto and aged balsamic (suitable for vegans) OR
- Pan-seared breast of chicken with mustard mash, sweet carrots and thyme-scented jus

FOR MORE INFORMATION

Please contact Ipswich Electrifiers Speakers' Club

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