

*On the fringe of Cornish moorland
Swept by winds from sea
Stands our dear old alma mater
Whose proud sons are we
Strong and kindly she has watched us
Work and play and dream
Guiding strengthening our young efforts
For the wider stream*

Chorus

*Raise the chorus let it ring
Through form room field and hall
Vivat schola Liskeardensis
Finest school of all*

*On her fields we battle stoutly
Take a blow and smile
Quicken up our weary muscles
Finish off the mile
Courage that her colours give
To strive and never yield
Heartens us until the last bell
Rings us from the field*

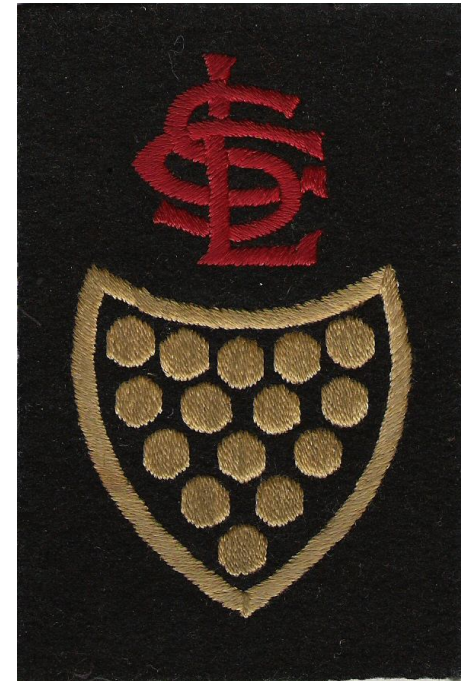
Chorus

*We whom alma mater draws
From town and moor and coast
Hope to win her proud remembrance
As in her we boast
May she nurture generations
Of good Cornish men
Watching o'er the happy schooldays
Of TRE POL and PEN*

Chorus

**LISKEARD GRAMMAR SCHOOL
ASSOCIATION REUNION 2008**

Saturday 3rd May at the Public Hall Liskeard



Master of Ceremonies - Tony Stephens

Label here

Arrival from 6.30 pm onwards

***Reception in the LONG ROOM where you will be served with
Alcoholic & Non-Alcoholic Punch & Nibbles***

***Mary WILLIAMS will be waiting to take your 'Year Group'
photographs in the QUIMPERLÉ ROOM and these will be
available later in the evening***

The Bar will be open to quench your thirst

7.45pm for 8.00pm

***Take your seat for the Banquet in the Main Hall preceded by
'The School Song'***

The Raffle will be drawn after the meal

***Your Association has invested in a small stock of Wine
which will be available for a Donation to Association Funds***

IN THE MAIN HALL

On the tables

*Barnett Fare mini Pasties
Traditional Steak Honey and Mustard Sausage
St Endellion Brie and Cranberry Cheesestraws
Kettle Chips*

From the Buffet

Whole Fresh Salmon Poached in White Wine

*Garnished with Prawns
Carved Turkey and Local Carved Ham
Vegetarian Roulade
Hot New Potatoes*

*Drizzled with melted Butter and Chopped Parsley
Creamy Coleslaw Waldorf Tomato and Basil
A Big Mixed Green Salad
Fresh Rolls & Crusty Bread
Butter Dressings Condiments*

Trio of Sweets served to the tables

*Portion of each per plate
Rich Chocolate Fudge Torte
Individual Meringues filled with Cornish Clotted Cream
And Fresh Strawberries
Lemon Cream in Victoria Cups Served with Clotted Cream*

For Special Diets ONLY Exotic Fresh Fruit Salad

From the Buffet

Tea Coffee Mints