



## Newsletter No.190 December 2016

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### **Henry Lowe**

It is with regret that Invicta FFC announce the death of life member Henry Lowe following a battle with pancreatic cancer. Henry was a well known fly fishing personality, author and co-author of many books on fly fishing including Stillwater Trout – A flyfisher's primer and Reservoir Trout – a Boat Fishers Guide.

### **Fly Tying**

Just a reminder that our next fly tying session at Grafham is organised for Sat 10<sup>th</sup> Dec. If you would like to come, please contact Paul Stevens so that anything special you require can hopefully be organised.

### **Annual Club Dinner at St. Neots golf club**

The menu and wine list is attached to this newsletter. Please send your menu selections and payment to Alan Prevost.

### **Winter Evening programme 2016/7**

Venue - Harston Village Hall, 7.30 for 8.00pm  
All meetings free to Invicta members: Visitors welcome, £5 including a beer or soft drink.

**Dec 8<sup>th</sup> Charles Jardine** – for those of you have attended a CJ evening in the past you will be looking forward to an entertaining evening. For those of you that haven't heard a CJ talk make

sure that you can attend – you won't be disappointed.

In Charles' own words this is what the evening will be about .....

*I want to look at the work that F4S has done to get youngsters into the sport over the last decade, the elation and downright hard work and indeed, the barriers and the threats to our long term and the very potent and positive message that we have to offer the future.*

*I will be basing the talk primarily about engaging the young, but also addressing the issues that exercise our quieter, reflective moments away from the actual participation....*

*Basically: where do we go from here? And some thoughts that might help just a smidgeon.*

### **Jan 5 Arundel House** – see details on Page 4

The cost for this evening is £13 p/p.

Jan 19<sup>th</sup> - TBC

Feb 2<sup>nd</sup> - TBC

Feb 16<sup>th</sup> - AGM

Feb 25<sup>th</sup> Annual Club Dinner at St. Neots golf club

March 2<sup>nd</sup> - TBC

March 16<sup>th</sup> - TBC

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Disclaimer: Statements, opinions and claims expressed in this newsletter are not necessarily those of Invicta FFC or of the Committee.

Any questions or suggestions on the running of our Club or ideas for subjects or speakers for our Winter Meetings should be sent to Paul Stevens for inclusion in a future Committee meeting. It should be noted that the programme needs to be finalised several months ahead.

## Committee meetings

If any member has any comments on the running of the club or a suggestion for a speaker for the winter evening meetings please contact our Secretary Paul Stevens at least 1 week before the meeting to ensure that it can be considered for adding to the meeting agenda.

The next committee meeting is scheduled for Wednesday 25<sup>th</sup> January 2017

## Bank Match, Local Clubs v The Army – Results

Following on from the bank match on Saturday 26th November, Chris McLeod and Capt Jamie Thomas (Army) just wanted to say thanks for supporting the event. It was really just an excuse for a social, in a quieter part of the year, with a slightly different combination of anglers involved, and that seemed to work very well.

The individual top rod was Chris McLeod with a 6 fish bag of 17.3 lbs, runner up was Richard Thorpe with 6 fish for 15.9 lbs and third spot went to Jamie Thomas with 14.3 lbs. However this was primarily a team event and the overall team result was a resounding win for the Forces team with 124.5 lbs against the local clubs 76.1 lbs.

Thanks go to Angela Tarry at Anglian Water and the team. The quality of the food and the service provided was positively commented upon by all who attended and in particular thanks to Charlotte and her support staff in the kitchen for the service they provided during the breakfast and post-match meal.

I know that It was agreed by all that we would like to conduct the match about the same date again next year and maybe develop things a bit, so I hope you're all up for that; we will be in touch to confirm a date.

## Arthur Sexton's Fishing Tackle

Arthur has kindly donated his fishing tackle to the club to dispose of with the proceeds being donated to club funds. The money raised will be used to buy a trophy which will be named after Arthur and fished for each year.

Below is a list of the tackle currently available. If you are interested in any, or all of it, please contact Mark Searle: [mark\\_hse@btopenworld.com](mailto:mark_hse@btopenworld.com)

<b>LIFE JACKET AUTO</b>	1
**Invicta FFC cannot accept any responsibility for the safety of this item and strongly recommend that it is checked out by a competent person. It is the responsibility of the buyer to ensure the integrity of this item.	

DROGUE	1
LINE TRAY	1
TACKLE BOX	1
BACK SUPPORT	1
WRIST SUPPORT	1
	1

<b>FLY REELS</b>	
reel Rim Fly	3
spools for Rim Fly	9
reel Sth	1

<b>FLY LINES</b>	
WF-7-Floating air cel	1
WF-7-/8 sink 5	1
WF-7-S inter Kelly Green	1
WF-7/8 sink 3	1
WF-7/8 sink 8	1
WF-7 Floating ?	1
W/F-7-Neutral	1
WF-7-PlatInum Floating	1



<b>FLY BOX INCLUDING FLIES</b>	
Fly box + flies	5
Tins of flies small	3

<b>LEADER MATERIAL</b>	
Maxima 10lb	1
Sightfree G3 7lb	1
Fullingmill 6lb	2

### [Fly Tying Sessions Report](#)

Our first fly-tying morning at Grafham proved to be a popular venture (See details below). Attendees ranged from those who wanted a few tips on improving their tying, to complete beginners. On hand to pass on their skills were Peter Hartley, Jeff Hickson Mark Searle, Gary How and Paul Heavens. Nymphs, dry flies, buzzers and blobs were demonstrated and even first timers managed to produce something to take home capable of catching fish.

It was not just about beginners though; the experience lads were soon picking up tips from each other so everyone was a winner.

Thanks go to Paul Stevens for arranging the day, Angela Tarry of Anglian Water for allowing us to use their facilities and Alan Prevost for recording the day on camera.

If you missed the first session, we are holding a second morning on Saturday 10<sup>th</sup> December from 9:30am until 12 noon. If you would like to attend, please book in with Paul Stevens email: [faith.paul@btinternet.com](mailto:faith.paul@btinternet.com) or 01480 403529



Paul Stevens – a study in concentration  
[www.invictaafc.org.uk](http://www.invictaafc.org.uk)



[Peter Hartley gives Paul Stevens and 'Mac' McDonald a few tips.](#)



[Gary How putting the finishing touches to his buzzer which he's been working on since last season!](#)



[Paul Heavens with two first timers, Jeff Price and Neil Potts Gary in the background - still working on his buzzer.](#)



Joan Russell and Peter Oldham, seen above on the Lord's Terrace overlooking the Thames, represented Invicta at the recent Fishing for Forces lunch at the House of Lords. Also attending were Joan's partner Robert Granicz, Invicta Honorary Member Charles Jardine, TV personality and fly-fisher Chris Tarrant, Neil Freeman and many well known names from angling circles.

# **INFORMAL SOCIAL EVENING**

**Thursday 5<sup>th</sup> January 2017**

from 7.30pm

**For Old and New Members**

at

**ARUNDEL HOUSE HOTEL**

**Chesterton Road**

**Cambridge**

**CB4 3AN**

£13.00 P/H Included a Buffet

Please Pay by 29<sup>th</sup> of December 2016

By Cheque or into the Bank

Sort code 20-43-63

Account number 70514004

**Please RSVP to Alan Prevost**



# Invicta Annual Dinner

St Neots Golf Club PE19 7GE

25<sup>th</sup> February 2017

7.00pm for 7.30pm

## Menu

### Starters

- (1) Melon & Parma Ham
- (2) French Onion Soup with Cheese Croutons
- (3) Smoked Mackerel Pate with Bruschetta

### Main Course

- (4) Beef Bourguignon
- (5) Chicken Pan Fried with White Wine & Tarragon
- (6) Salmon with Pesto Sauce
- (7) Leek Fondue Tart (V)

All served with Roasted Crushed New Potatoes and Fresh Seasonal Vegetables

### Dessert

- (8) Apple Crumble
- (9) Lemon Meringue Pie
- (10) Fresh Fruit Salad
- (12) Cheese & Biscuits

Coffee/Tea & Mints

£28.00 per person

Please return the portion with your selections & cheque (payable to Invicta FFC or pay into

**Bank Sort Code 20-43-63 Account Number 70514004**

**Return By Thursday 18<sup>th</sup> February 2017** to Alan Prevost By Post or Email

15 Willingham Road Over Cambridge CB24 5PD

Name	Selection	Name	Selection	Wine		

Wine order to be paid on the night by the person who orders the wine

[www.invictaffc.org.uk](http://www.invictaffc.org.uk)



## Whites Wines

### Light, Elegant and Fresh wines.

Perfect aperitif or with fish, shellfish, white meat, dishes cook in oils and salad dishes.

	125ml	175ml	250ml	Bottle
1. Chenin Blanc, Keate's Drift, Western Cape, South Africa Medium bodied. This rounded wine has hints of melon fruit.	£2.75	£3.50	£4.65	£13.60
2. Pinot Grigio, Pavia, Villa Borghetti, Italy Delightful wine from Veneto. Dry and refreshing with a hint of almond on the finish.	£2.90	£3.70	£5.00	£14.60
3. Sauvignon Blanc, Terramater, Vineyard Reserve, Chile Powerful aromatic nose with dry ripe gooseberry and grapefruit flavours.	£3.00	£3.90	£5.15	£15.00
4. Rioja, El Coto Blanco, Spain Increasingly more popular than Pinot Grigio. An excellent wine. Pale in colour yet delicately aromatic, this well-balanced, refreshing wine displays refined citrus fruit. 2015: Named as one of the top 10 white Riojas in the United Kingdom presented by Harpers Magazine and Wines from Rioja.	£3.00	£3.90	£5.15	£15.00

## Rosé Wines

### Refreshing, light apéritif.

Recommended with our fish, seafood and salads.

	125ml	175ml	250ml	Bottle
6. El Coto Rioja Rosado, Spain Fresh and succulent and full of summer fruits.	£3.00	£3.90	£5.15	£15.00

## Red Wines

### Mellow, Vibrant and Fruit driven

Pairs well with our red meats as well as tomato based pasta dishes and cheeses.

	125ml	175ml	250ml	Bottle
7. Shiraz Classcut, Keate's Drift, South Africa This red wine has a ripe cherry red colour. Its aromas are of plums and red berries with hints of tobacco and vanilla. In the mouth it is velvety and with sweet smooth tannins. Liqueurice and mint on the finish.	£2.75	£3.50	£4.65	£13.60
8. Merlot delle Venezie, Le Collezioni, Italy Soft, light plummy fruit	£2.80	£3.65	£4.85	£13.95

## Red Wines

### Smooth, elegant and supple

Excellent with a variety of our richer foods such as red meats and duck or game as well as tomato based pasta dishes and cheeses.

	125ml	175ml	250ml	Bottle
9. Rioja, El Coto, Crianza, Spain Raspberry fruits and soft spicy flavours. Creamy with lovely vanilla notes after oak aging for twelve months. Especially good with lamb dishes. Awarded 90 points in the 'Gula Penin' (The Penin Guide), Spain's most respected annual wine book.	£3.50	£4.75	£6.25	£17.95
<b>Hearty, rich and full bodied</b> Excellent with our red meats, game and cheeses.				
10. Cabernet Sauvignon, Le Sanglier, Caves Foncalieu, France Caves Foncalieu, an award winning producer based just outside the ancient walled city of Carcassonne. This is a delicious wine with minty and slightly leafy rich fruit.	£2.75	£3.55	£4.85	£13.85
11. Pinotage, Keate's Drift, South Africa A juicy fruit packed smooth wine with a smorgasbord of red and black summer berries, warm spice and tummy wood flavours.				£13.85
12. Shiraz, Crystal Brook, Australia Full of black fruit and chorulute flavours with a spicy peppery finish, which pairs particularly well with steak.				£17.50
13. Malbec, Alta Vista Classic, Mendoza, Argentina Big powerful dark wine with spicy aromas of ripe red fruit and liquorice on the palate. A perfect pairing with beef and our steaks. Summer Wine Awards 2015 - Silver Medal winner.				£17.50

## Fizz

Single Serve 18.7cl Bottles

14. Prosecco, Brut Spumante, Pasqua, Non Vintage, Italy Dry, light, easy-drinking dry bubbly from north-east Italy. Glass and a half equivalent of a standard 125ml.	£5.90
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Bottle

15. Prosecco, Brut Spumante, Revino, Non Vintage, Italy From north-east Italy, in the region of Veneto. With tangy apple and peach scents. Made from the Glera grape. Made by the Charmat method in stainless steel tanks. Intensely aromatic and crisp, bringing to mind yellow apple, pear, white peach and apricot. Prosecco is fresh, dry, light and easy drinking. Paolo Sezzotto is the third generation of his family to make Prosecco.	£16.95
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## Ports

	50ml glass	Bottle
16. Club Ruby Port	£2.50	£21.75
17. Taylors Late Bottled Vintage	£2.70	£23.95



[www.invictaffc.org.uk](http://www.invictaffc.org.uk)

Founded 1976

## Membership Application

Name of Full Member(s)

1

2

Name of Family or Junior Member(s) Date of Birth if under 18

Postal Address:Line 1

Line 2

Line 3 Post Code

Email:  er by Email: Y or N

Telephone:

Mobile:

Please enrol as a Family/ Invicta FFC member

Date:

Signature:

I have enclosed a cheque payable to Invicta FFC for:

I have made a bank transfer in the sum of :

**Full Members £19.00 / Family Membership £34.00**

**Junior members (under18)FREE**

Bank Sort Code:20-43-63 Account Number:70514004

**Hon Treasurer & Membership Secretary:**

**Alan Prevost**

15 Willingham Road,  
Over,  
Cambridge CB24 5PD

Tel: 01954 230678

Mobile: 07710 162080

Email [alan@prevost.net](mailto:alan@prevost.net)

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