



Just a very quick update.

I heard from John Brand who had spotted on posting on Facebook that reminded him how Mike Morrey had always recommended The Berni Inn as somewhere to go for “Those Special Occasions”.

The poster on Facebook had found a copy of one of the original menus. Read the prices and weep:

<p><b>STEAK AND CHICKEN BAR</b>  <b>Aperitifs before your meal</b></p> <p>Dry Red Sherry Glass 72p Schooner 10p          Dandel Milk Sherry Glass 72p Schooner 10p          Chilled Fruit Juice or Tomato Juice 70p</p>																												
<p><b>Prime Rump Steak 77p</b>  <i>(Half pound approximate uncooked weight)</i>          Served with french fried potatoes, tomato, roll and butter, and to follow, ice cream or cheese and biscuits.</p>																												
<p><b>Half an Oven Roasted Chicken 68p</b>          Served with baked jacket or french fried potatoes, tomato, roll and butter, and to follow, ice cream or cheese and biscuits.</p>																												
<p><b>Golden Fried Fillets of Plinco 58p</b>  <i>(Half pound approximate uncooked weight)</i>          Served with tartare sauce, french fried potatoes, tomato, roll and butter, and to follow, ice cream or cheese and biscuits.</p>																												
<p><i>Freshly made coffee is available at the bar          Enjoy one of our international coffee specialities</i></p>																												
<p><small>We are proud of our quick and efficient service and, if your time is limited, you can anticipate your meal in 30 minutes. Please tell the waitress or the Manager if you are in a hurry. We shall be happy to welcome you at any of our other branches.</small></p> <p><small>(Under the new European regulations 1007, our five cream contain non milk fat)</small></p>																												
<p><b>Wines with your meal</b>  <i>By the glass (one-fifth of a bottle)</i>          Spanish Red or White 17p          Yugoslav Riesling 20p  <i>By the carafe (approx. one-third of a bottle)</i>          Spanish Red or White 28p          Yugoslav Riesling 34p</p>																												
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<p><small>The management and staff of this Berni Inn are pleased to welcome you, and would appreciate any helpful suggestions for the improvement of the standard of service. Please talk to the Manager or write to the Managing Director.</small></p> <p><small>Berni Inns Ltd., Broad Street, Bristol BS1 2EU.</small></p>																												



## Peter Cloke

I am greatly indebted to Charles Fear for his [tribute to Peter Cloke](#). As many of you know Peter was killed in a tragic accident in May this year.

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And now a couple of apologies:

... to Chris Chivers: in my last note I mentioned that he was awaiting two new hips. In fact he had the first last December and the second in early July. He is now a double hipster and looking forward to increased mobility again.

... to Nigel Webb, Paul Edgington and John Discombe. It was John that Nigel had met up with whilst playing golf, not Paul.

I must read my emails more carefully!

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## Reunion Photos

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All that remains is to remind people of the date for cricket next year: Sunday 30<sup>th</sup> June.

I've already booked a room at the Fisherman's Cot for the weekend.

I hope to see people at the ground on the Sunday. Hopefully Rob Meakins will be able to accommodate us in the House again on the Sunday morning for those who wish to reminisce.

**killerton-memories.co.uk**

steve@killerton-memories.co.uk

I've lost contact with a few people, their email address is no longer valid. If anyone can help the I'd be grateful.

Tim Gregory: the address I have: tim.gregory@yahoo.com

Kevin Deadman: the address I have: kdeadman535@gmail.com

Charles Todd: the address I have: cwft@btinternet.com