CSPA
CIVIL SERVICE PENSIONERS' ALLIANCE

WIRRAL GROUP NEWSLETTER
OCTOBER 2026

We hope our members have had a good summer and are now looking forward to the Christmas period and associated festivities.

WIRRAL GROUP CHRISTMAS LUNCH

We now have details of the Group's Christmas lunch. This will follow our final group meeting of the year on Tuesday 8th December 2026. The meeting is at our usual venue at 10 am at Upton Victory Hall, Salacre Lane, Upton Wirral CH45 0TL.

The lunch follows at The Grange Inn, 407 Hoylake Road, Moreton CH46 6DQ at 1pm. We welcome any members who wish to join us at either the quarterly meeting or the festive lunch or both.

Names of those wishing to attend the lunch, along with payment and menu choices are required by 19th November 2026 to enable us to secure the discounted price offered of £19.95 for 2 courses; or £23.95 for 3 courses. This will enable us to finalise and secure the booking.

The menu is attached. Your choices are to be sent to Jane Mansell, membership secretary at jam2009@talktalk.net.

Payment of the full amount of either 2 courses or 3 courses ordered should be made by BACs transfer to the Group account namely CSPA WIRRAL, SORT CODE 30-95-11, ACCOUNT 02349648, and stating name of sender.

If you have any problems, please notify either of the contacts at the end of this newsletter.

RECENT TOPICS ARISING AT GROUP MEETINGS

We welcome all Wirral Group members at our quarterly meetings when we have lively discussions on issues affecting our membership. The next meeting on Tuesday 8th December 2026 will be, amongst other matters, to hear feedback from Tina Haslam, our Chair. She attended the annual AGM on October 7th/8thas our delegate to present our Group's motion, about the high cost of energy and its impact on pensioners. This was carried unanimously, supported by the Executive council.

The results of the on-line ballot for EC members, that we were asked to participate in, were announced at the conference. Successful nominees were: -

Chair - Les Priestley Elected unopposed

Vice Chair - Roisin Lilley Elected unopposed

Linda Ridgers-Waite, Mike Buckley, Charles Cochrane, Richard West and Pamela Flynn were duly elected to the five EC National Executive Member posts.

Harry Brett, our regional EC member was also re- elected unopposed.

Tina would be happy to assist in introducing any members to the process at Conference and the role of delegate. If there is anyone interested, see contact below.

COMMUNICATION WITH GROUP MEMBERSHIP

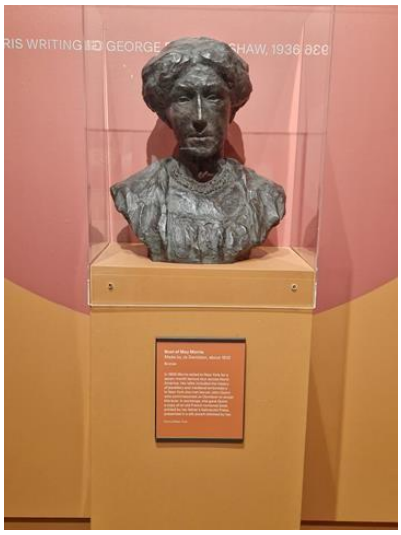
A reminder to members that if you are happy to receive information from the Group and/or HQ via email please let the group's membership secretary or CSPA HQ know your email address, if you have not already done so, or, if it has changed recently.

The Group page on the CSPA members website is still in its infancy. The format and content remain under discussion and assistance from members would be appreciated if there is someone with more expertise.

SOCIAL ACTIVITIES

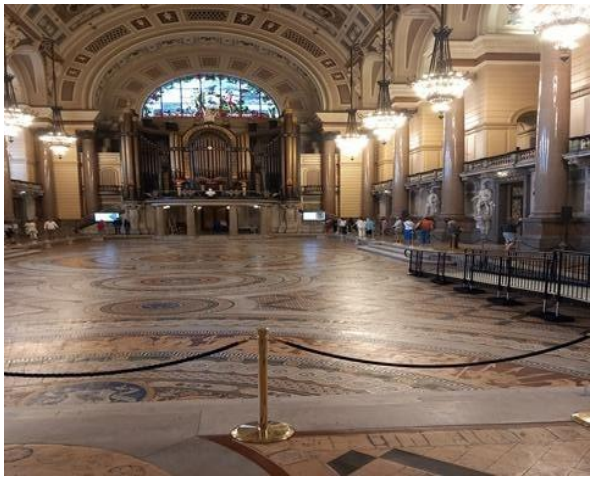
Group activities over the summer period included a visit to the May Morris exhibition at Lady lever Gallery in Port Sunlight (see photos taken of her and the dress design),





and to the Victorian Minton floor tile reveal at St George's Hall, Liverpool (see photos of a reconstructed original tile and the view of the main Hall).





Both events were thoroughly enjoyed by all who went. In particular one group that went to St George's Hall enjoyed a group tour which extended beyond the floor tiles to other interesting parts of the Hall itself. It was lovely to get together with other members outside of the usual quarterly meetings.

Future activities now under consideration are a visit to the new permanent Titanic exhibition in Liverpool, theatre trips and social lunches.

If any members are interested in meeting up with other members, or have suggestions for future social activities, please get in touch (see contact members below)

2027 QUARTERLY MEETINGS

For your diary:-

Tuesday March 9th at 10am

Tuesday June 8th at 10am

Tuesday September 14th at 10am

Tuesday December 14th at 10am

All meetings will remain at Upton Victory Hall, Salacre Lane, Upton, CH49 0TL

Finally, we wish all members a happy Christmas and all the best for 2027. We hope to see you at our meetings or events along the way

Contacts: Tina Haslam email: tinahaslam2@gmail.com

Jane Mansell email: jam2009@talktalk.net

See menu for Christmas Lunch attached.

1p.m at The Grange Inn, 407 Hoylake Road, Moreton, CH46 6DQ

Christmas at The Grange

TWO COURSES	**£19.95**
THREE COURSES	**£23.95**

BOOK EARLY OFFER
Book and pay in full by 20th November and get our Christmas Menu at last year's price!

STARTERS

HOMEMADE VEGETABLE SOUP (V) (GF Option Available)
Accompanied by farmhouse bread and butter.

CREAMY GARLIC MUSHROOMS (V) (GF Option Available)
Served with dipping bread and butter.

SMOKED HADDOCK & SPRING ONION FISHCAKE
Served with dressed rocket, dill mayonnaise, and a wedge of fresh lemon.

CHICKEN LIVER & WHISKY PÂTÉ (GF Option Available)
Served with a crisp salad garnish, homemade red onion chutney, and warm toast with butter.

SALMON & PRAWN PARCEL
Puff pastry filled with flaky salmon and prawns in a Thermidor sauce.

MAINS

TRADITIONAL ROAST TURKEY (V) (GF Option Available)
Served with all the traditional trimmings and finished with lashings of rich gravy.

ROASTED LAMB (GF Option Available)
Served with leek mash, a carrot and pea medley, and a rich cranberry gravy.

PAN-FRIED SEABASS (GF Option Available)
Served with roasted new potatoes, oven-roasted cherry tomatoes, peppery rocket, and a wedge of fresh lemon.

PORK LOIN (GF Option Available)
Served with roasted new potatoes, a carrot and pea medley, sprouts, and a brandy & apple gravy.

RUMP STEAK (+£3 Supplement)
7oz rump steak served with skin-on chips, grilled mushroom, roasted tomato, peas, and peppercorn sauce.

PAN-FRIED VEGAN CHICKEN BREAST (VG)
Served with crushed new potatoes, a medley of seasonal vegetables, and finished with a rich white wine & mushroom sauce.

PUDDINGS

CHOCOLATE FUDGE CAKE
Served with cream.

BAILEYS CRÈME BRÛLÉE
Finished with a homemade shortbread biscuit.

TRADITIONAL CHRISTMAS PUDDING
Served with brandy sauce.

LEMON MERINGUE TART
Served with cream.

VEGAN CHOCOLATE DESSERT (VG)
Served with fruit compote and vegan ice cream.