

RICH FRUIT CHRISTMAS CAKE

Homemade rich fruit Christmas Cake (Contains Alcohol and Nuts)



**Ray Smith has been making his delicious Christmas Cake for 15 years.
Thank you Ray!**

This homemade Christmas Cake is being raffled to raise funds for the church. Entries should be made by email to raylegicq@hotmail.com and cost 2.50 euros for one entry or five entries for 10.00 euros. Each entry will be allocated unique numbers using a random number generator.

It is important that all entries are paid for immediately. This can be done by giving cash to any of the following: Nicky Marshall, Pat or Allen Jenkins (Cognac), Ray Smith (Courcelles), Wanda McKerchar (Chef Boutonne) and Andrew Chambers (Champagne Mouton).

If this proves difficult, cheques made payable to the Chaplaincy should be sent to Ray Smith at 1 rue Des Lilas, 17160 Le Gicq.

The cake is finished! Ray will bring it to some of our services so it can be seen. The draw will take place on December 3 again using a random number generator and arrangements made to deliver or collect the cake in time for Christmas. The full result and details of monies raised will be published in an issue of Jubilee.

Important. If any entries are made but not paid for before the 6th December the entries will be withdrawn.