



Ladies' College Old Girls' Association

FOUNDED 9TH OCTOBER 1909

Patroness

Principal, Ladies' College
Mrs.Eesha Speldewinde

Vice Patroness

Vice Principal, Ladies' College
Mrs.Deepika Dassanayake

August 2014

EXECUTIVE COMMITTEE

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Dharini Senanayake 0773-334661

PRESIDENT – ELECT

Tehani Mathew 0712-686100

VICE PRESIDENT

Ano Tissera 0777-732833

HONY.SECRETARY

Avanthi Gunasekera Fernando 0779-827173

HONY.TREASURER

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ASST. SECRETARY

Malkanthi De Silva 0777-555195

ASST. SECRETARY (school)

Delreen Grero 0712-204293

ASST. TREASURER

Leonie Seneviratne 0772-732721

OGA. REP ON CMS GOVERNING BODY

Nirmali Wickremesinghe 0772 - 011648

COMMITTEE

Sepalika Ratnayake	0725-261987
Maya Jayawardena	0777-562232
Lilani Perera	0777-793345
Kshenuke Saparamadu	0777-488998
Teruni Wikramanayake	0777-366823
Dimanthi de Silva	0777-560780
Dinali Alexander	0772-268550
Radhika Chinniah Perera	0725-635244
Dilushi Wickremasinghe	0777-748348
Dimanthi Gunawardhana	0779-571124
Ashanthi Ranabahu	0773-945608
Gayani Botejue	0777-697378
Shamini Varia	0777-396376
Marlene Maurice	0773-116655
Mihiri Krishnamoorthy	0777-328895
Sharmila Cassim	0777-340686
Ruwani Attygala	0774-570890
Methika Samarasekera	0721-722198
Manjula Piyatissa	0777-900384

PAST EVENTS

LC DANCE 2014 - “*Shimmer*”

The dance was held on 26th July at the Cinnamon Grand Hotel. This magical night was experienced by a fully packed hall of old girls, their spouses and friends who enjoyed the evening, dancing to the superlative music of Misty and Flame. A sumptuous dinner was provided and there were competitions, raffle draws and gifts galore with many airline tickets as prizes. A fabulous souvenir was printed for the event as a coffee table book which includes a history of the buildings of our School. It was altogether a highly successful OGA fundraising event.

UPCOMING EVENTS

MEMBERS’ NIGHT –

A Members’ night will be held with action stations and DJ music on Saturday 20th September from 6 p.m. Tickets are priced at Rs.2000/- and will be available from the 1st week of September at the OGA Secretariat.

105th ANNUAL GENERAL MEETING –

The Annual General Meeting will be held on 4th October at 4.00.p.m. This is a very important date in the OGA calendar so please keep it free to attend. Your presence at this meeting is of great value to the Association. Refreshments & tea will be served from 3.00 p.m. and tickets will be priced at Rs.200/-. Tickets will be on sale from 10th September at the OGA Secretariat.

SENIORS' CHRISTMAS DINNER –

The dinner will be held on 29th November at the Gastor House. Looking forward to seeing our Senior members in their numbers like last year. Tickets will be priced at Rs.1,300/-. Tickets available from 1st November 2014 at the OGA Secretariat.

OGA CHRISTMAS DINNER –

The dinner which is always a fun year-ending event will be held on Sunday 7th December at Galadari Hotel, tickets will be priced at Rs.4,500/-. Please add the date to your diary and tickets will be available from 20th November 2014.

News from the Department of Vocational Studies

- Mrs. Kanchana Gunasekera assumed duties as the Director, LCDVS from 1st June 2014
- LCDVS will be introducing a number of new programmes in the coming months including courses with international affiliations
- **The kid's programme** is also being expanded. Hip hop dancing, creative arts including cartoon arts, guitar music and many more activities are being organized. Classes will commence in September 2014

Contact DVS on 2574194

See www.dvs.edu.lk for further details

Funds Needed for the OGA Trust

The OGA Trust helps Old Girls' and Former Teachers who are in need of financial support. The Trust relies on the interest received on Fixed Deposits to meet some of the needs of those - we are able to help.

At present the Trust pays an amount of Rs:660,000/= annually towards its 6 beneficiaries. This was possible as the interest rates were 13% to 14% per annum.

The present annual rates of interest are 7% to 8% which is half that of the previous year. The Trust therefore faces the difficulty of sustaining the above payments in the near future.

This appeal is to ask Old Girls for help. Every little bit that you can contribute counts, and will mean much.

It will indeed be heartbreaking and heartrending to have to make cutbacks or stop payment on what we offer our beneficiaries.

All of them a part of our LC Family, who rely on these regular payments for their medication and essential requirements.

Our Old Girls' have always stood by us and come up trumps in such situations. We know that we can rely on you to enhance these failing coffers.

Please hand in your contributions to the School Office / or Accounts Department in an envelope marked **“OGA TRUST FUND”**

1. Cheques to be drawn in favour of **“Ladies' College Old Girls' Association Trust Fund”**.

Or pay direct to The Bank - **HNB Green Path Branch, Colombo 7.**

Account No: 005010158655

and post the Deposit Slip with your name and address to:-

Mrs. R. L. Mather

3 Bullers Lane,

Colombo 7

Every contribution will be acknowledged with gratitude.

Thank you,

Trustees

Ladies' College Old Girls' Association Trust Fund.

SMS SOLUTIONS

We have signed up with Dialog SMS Solutions – a service that keeps you informed of OGA events. If you wish to be kept informed of future events, please provide your mobile phone number to Swun Kou at the OGA Secretariat.

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OGA SECRETARIAT

Administrative

Secretary - Swun Kou Fernando
Hours of operation - Monday, Wednesday, Friday 9 am to 1 pm
Telephone - 0112-575469
Mailing address - OGA Secretariat, c/o Ladies' College,
66 Sir Ernest De Silva Mawatha, Colombo 7.

Parking: Please note that parking is available within the School premises near the OGA Room for short periods whenever you need to visit the OGA Secretariat.

Avanthi Gunasekera Fernando
Honorary Secretary

SLIP TO OBTAIN A PLASTIC MEMBERSHIP CARD

The Honorary Secretary
Ladies' College OGA
66 Sir Ernest de Silva Mawatha
Colombo 7

Name.....

Maiden Name

Address

Telephone Contact(Home) (Mobile)

Email

OGA Membership No

I would like a new plastic Membership Card.

I enclose Rs. 300/- together with my original Membership Card.
All cheques to be made payable to "Ladies' College OGA" and crossed "A/C Payee"

Recipe

Nigella Lawson's Chocolate Guinness Cake



As a person of Irish heritage, I always feel a little treacherous admitting this, but honestly I don't really like to drink Guinness. Still, once a year I do consume a bit of Guinness to celebrate St. Patrick's Day—not in a pint glass, but in Nigella Lawson's dark, moist Chocolate Guinness Cake.



This cake couldn't be easier to make—it's a single layer with a crown of fluffy frosting, and you toss it all together on the stove top. The results are always delicious, moist but not overly dense, with that complex undertone of beery flavor. I make it every year on St. Paddy's Day.

Chocolate Guinness Cake

From Feast by Nigella Lawson (reprinted in the [New York Times](#) on 12/8/04)

Yield: One 9-inch cake (12 servings)

For the cake:

Butter for pan

1 cup Guinness stout

10 tablespoons (1 stick plus 2 tablespoons) unsalted butter
3/8 cup unsweetened cocoa
2 cups superfine sugar (I have used regular granulated sugar with no ill effects)
3/8 cup sour cream
2 large eggs
1 tablespoon vanilla extract
2 cups all-purpose flour
2 1/2 teaspoons baking soda

For the topping:

1 1/4 cups confectioners' sugar
8 ounces cream cheese, at room temperature
1/2 cup heavy cream

For the cake: Heat oven to 350 degrees. Butter a 9-inch springform pan and line with parchment paper. In a large saucepan, combine Guinness and butter. Place over medium-low heat until butter melts, then remove from heat. Add cocoa and superfine sugar, and whisk to blend.

In a small bowl, combine sour cream, eggs and vanilla; mix well. Add to Guinness mixture. Add flour and baking soda, and whisk again until smooth. Pour into buttered pan, and bake until risen and firm, 45 minutes to one hour. Place pan on a wire rack and cool completely in pan.

For the topping: Using a food processor or by hand, mix confectioners' sugar to break up lumps. Add cream cheese and blend until smooth. Add heavy cream, and mix until smooth and spreadable.

Remove cake from pan and place on a platter or cake stand. Ice top of cake only, so that it resembles a frothy pint of Guinness.