



# Sacavin Courier



NO. 58 WINTER 2010

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The Gallo-Roman wine god "Sucellus" guards the cellar at Domaine du Tremblay.



## LOIRE EXCURSION

### OCTOBER 2010

Our visit to the Loire this year commenced on 12 October, a Tuesday. There we were, all set to go, and what happens? The French trades unions call a National Strike. And starting that same day. There's no point in taking it personally, we can confidently say we'd done nothing to offend them. Well, so far as we know anyway, although come to think of it there was a small Sacavin party that had spent the previous couple of days touring Champagne. But surely not? Maybe it was our sheer number. At 49 members and guests, this was probably our largest group visit so far.

The Hotel was much the same as it had been when we visited 9 years previously apart, perhaps, for the swimming pool which memory suggests was a new feature. Despite somewhat chilly conditions, a couple of hardy members were tempted in and managed a few lengths, but nobody was that brave on subsequent evenings.

Access to the hotel restaurant, 'Les Augustins', took some finding that first night. The route seemed rather unlikely, down a passage past the bedrooms on the lower ground floor, and many chose instead to go outside and then in via the street. The serving of Vin d'honneur introduced us to the staff, who seemed a pleasant enough bunch but somewhat detached from those in the hotel proper. A rumour circulated during the course of our stay that the restaurant and the hotel would shortly part company again. They had, in fact, been independent on our previous visit.

We were welcomed to that first dinner by our Sénéchal, Geoffrey Wheal. He informed us that, most unfortunately, Grand Commandeur Derek Sheen and his wife Hazel had been forced to withdraw from the trip as Hazel was unwell. We drank to the health to the two of them and to that of other absent friends.

Three of our party have been good enough to provide their recollections and impressions of the days that followed. We are most grateful for their contribution to this report. First off was Richard Ridler, who covered the Wednesday for us.

*The coach arrived promptly and we were all on board for 0915 hrs, agog with anticipation, with the traditional cheer for the last to arrive. We set off for the Domain Chaveau, a vineyard extending to 11ha and growing the Sauvignon and Chasselas grape. When we arrived we were greeted by Madame Chauveau who introduced us to her daughter-in-law, Emmanuelle who showed us their estate and described their particular working methods. The estate has a range of soils – flint, chalk, marl and sandy soil – with vines between 8 and 10 years old. Their busiest time, outside of the vendange, is from mid November until mid April preparing the vines by hand which is good for local employment from the village. Machine picking is used for the vendange and they employ only three people to do the pressing etc. They achieve a wine output of 6,500 litres per acre and the crushed grapes were fed to the horses. Currently the fermentation was just starting and we were told firmly that the grape liquid was not yet wine - only juice. During the description of the winemaking we were much amused at the antics of the pet dog that showed a detailed interest in the long grass at the head of the row of vines. The*

question of what the dog was seeking remains unsolved. We retired to the barns to see the portable wine presses/picking machines – one of which was regarded as too valuable to take out to the vineyards and was only used within the barn!

We then tasted the following wines.

- Pouilly Sur Loire
- Pouilly Fumé “La Charmette” 2009 (Marl and Chalk)
- Pouilly Fumé “La Croqloups” 2009 (Flint)
- Pouilly Fumé Cuvée Sainte Clélie 2007 (Winner of a Silver Medal ‘Paris 2008’ – the young winemaker and his wife made a special cuvée to celebrate their twins, carefully selecting their best old vines).

At 1130 we then set off for the Domain Tinel-Blondelet, comprising of 15ha and situated in the communities of Pouilly-sur-Loire, Saint Andelain and Thauvenay. Six generations of the Blondelet family have upheld the wine making tradition here, currently with Annick Tinel-Blondelet and why not a seventh generation with her daughter, Marlene. The grapes here are Chasselas, Sauvignon and Pinot Noire. After being given a description of the vineyard we settled into the serious business of tasting the wine presented by the proprietor, Annick, ably assisted by Marlene. The wines we tasted were all the 2009 vintage and were

- Sancerre from the flint
- Pouilly Fumé “Genetin”
- Pouilly Fumé from the marl/kimmeridge. (marne kimmerigienne)

After purchases had been made we set off for lunch, tastings and a tour at the Domaine Guy Saget at Pouilly-sur-Loire where the Saget family had lived for eight generations. Lunch had been arranged for 1215 but with the previous visits becoming a little extended, we arrived un peu en retard. An interesting lunch was taken and many suggestions were made as to its content. Coq-au-vin was the favourite conclusion prepared in what can only be regarded as a truly country style. Following lunch we enjoyed a detailed description of the vineyard and its operation including a visit to the bottling plant, given by Laure. We learned that the

vineyard produced about five million bottles of wine per year, mostly white wine, the main part of which went to the UK and to the USA, although they exported to over 40 different countries. The wine was bottled but only labelled when it was bought – the labels being different for each country of sale and ultimate place of sale. We were assured that wine bought at the Vineyard would always be superior to that purchased at a Supermarket.

The wine tasting followed and was enjoyed by all but so many arrived with such speed, regrettably the writer was unable to keep up with events. At least he thinks that was the reason.

After a very interesting and enjoyable day, supper was taken at the Hotel. We enjoyed the terrine maison, the jambon braise and the tarte maison, including the intermission of the customary cheese plate. The wines taken with the meal were Sancerre Joseph Balland-Chapuis “Le Chatillet” 2008 and Reuilly Jean-Michel Sorbe, 2006.

Then it was the turn of John Foley who describes Thursday as follows:

The Day started at ‘Le Panoramic’ hotel, cold and foggy but during the comfortable coach journey with our driver, Annike, the sun gradually appeared. We enjoyed the beautiful autumnal countryside before we arrived at the Domaine du Tremblay lying to the west of Sancerre where we met Mr and Mrs Tatin, the owners.

Married about 35 years ago, they had fortunately been able to unite their neighbouring family vineyards to give them a total of about 25 hectares (50 acres). Their Quincy wine is white and their Reuilly is made in red, rosé and white. The white comes from Sauvignon grapes and the red and rosé from Pinot noir. Their vineyards are situated on south facing slopes of sandy clays and gravels and clay terraces of the river Cher. (By contrast, the Sancerre wines are grown on clay and chalk.) A small proportion of their wines are from ‘vieilles vignes’ (old vines) which were planted between 40 and 60 years ago. Of their new vines, about 5% have to be replaced every year because of a new disease for which there is currently no cure. (Under health and safety regulations it is now forbidden to



## SANCERRE & ANGERS



Emmanuelle Chauveau describes viticulture at Domaine Chauveau



Laure Mouysset, our guide at Domaine Guy Saget, Pouilly-sur-Loire



Jean Tatin offers his Domain du Tremblay Cuvée Vin Noble



Gillian & Philip Wood



Fouad Ghali, Keith Lockyer & Margot Boss



Our host, Olivier Rivain



Sid Price & Anna Mckowen head the table



Château de Maupas



Geoffrey Wheal presents Chef des Expéditions Ernest Lee with a token of our appreciation



Laila Ghali and Valerie & John Ingram enjoying a little Brahms



Christine Muggleton wins the raffle!!



Grand Maître Pierre Aguilas listening to Ernest Lee

Our thanks to Fouad Ghali, Richard Ridler, Sid Price and John Ingram for the colour photographs in this issue of the Courier.



use the old remedies which contained arsenic.) Their cultivation method is by 'lutte raisonnée' (literally 'reasoned struggle') which means they do not use any chemicals unless all else fails.

Normal malolactic vinification takes place in vats for about 15 months and then the wine is bottled. Their special wines are kept in oak barrels and are occasionally stirred. In the special wine cellar there was a fresco of a Gallo-Roman wine god called Sucellus and their special wines are named after him. Since 2005 all their vintages have been good. Members then proceeded to taste and purchase many bottles.

An excellent 'light' lunch followed at the nearby 'Le Firmament' restaurant which lasted over 2 hours and then it was on to the Château de Maupas near Morogues. This building, situated in a lovely park overlooking a lake, has its own vineyards producing Menetou Salon wines. The château is famous for its 800+ collection of plates from all parts of France

as well as from Holland, Italy, China and Japan and covering a range of periods. (Our guide ducked the question of who keeps the collection dusted and how often this is carried out). The family of the Marquis de Maupas still live in private apartments of the château, of which the original keep dates from the 13<sup>th</sup> Century with many additions up until the 19<sup>th</sup> Century. An ancestor in the 1820's was tutor to the heir of Charles X but when the king died he was pushed aside in favour of the more democratically minded Louis Philippe. The vines, 70% sauvignon for white and 30% pinot noir for red and rosé, were originally planted in 1952. Vinification takes place in stainless steel vats. Because of the lateness of the hour no visit could be made to the vineyards nor the wine making plant so members had to content themselves with just tasting the wines.

After a drive through the darkening landscape we arrived back at 'Le Panoramic' for a latish dinner.



At the Château de Maupas

For Friday's report, Ingrid Gray takes over the narrative.

At 10 am on a rather cold and damp morning we boarded the coach for the short journey across the valley to our first tasting of the day at Chai Joseph Mellot. Chai is a French term for an aboveground structure used for wine storage and aging, but I expect you know that already.

We were welcomed in front of the building by M. Olivier, the Sales Manager, with confident Gallic charm. After entering the tasting room he told us about the wines produced by the house, particularly Pouilly Fumé and Sancerre and that the head of the firm is now a lady, Madame Mellot, who took over on the death of her husband.

One of our group questioned him as to the reason why Pouilly Fumé is so called. He replied that there

were three possible reasons. Firstly *fumé* may mean “one who lives in fog”, secondly the flint in the soil gives the resulting wine a slightly smoky flavour. The third possible reason is that in certain weather conditions there is a dusting of mould on the grapes, which, when they are picked creates a dust or smoke in the atmosphere. When pressed as to his particular choice of reason he replied “I am French” and shrugged his shoulders. Anyway this question was soon set aside once tasting commenced. Whilst enjoying the wines we were left in no doubt as to why M. Olivier is Sales Manager of the company. He quickly produced order forms for us and at the conclusion of his presentation a queue formed at the sales office.

For the next tasting of the day we climbed back on the coach for the short drive to the *Domaine de La Perrière*. This took place in a large cave cut out of the hillside, the stone from which had been used in the building of the cathedral at Bourges and the Abbey of Saint-Satur. A long table was set out for the tasting and for the serving of lunch. Being partly open to the elements the temperature was rather on the cool side, relieved somewhat by a small number of portable gas heaters. The combination of alcohol and a simple but delicious lunch put some warmth back into our chilled bodies. Our host, Madame Julie, speaking in excellent English, served us with wines and food, all on her own with typical female efficiency. At the conclusion of the proceedings she was thanked for her charming hospitality. We then returned to the coach and drove again to Mellot to collect our earlier purchases.

Our visits concluded, we still had a few hours back in Sancerre before dinner, ‘free time’ to explore the town. Some found their way to the wine exhibition just off the main square, behind the church. This proved to be an excellent finale, featuring as it did all the many different aspects of wine-making in the Sancerre region, a perfect round-up of all that we had discovered during our visits. Particularly notable was the large relief map on the floor with which, using clever lighting, the geological history of the whole area was illustrated. Plus, as if we hadn’t had enough,

another wine tasting! A few went shopping for Sancerre cheese, a variant of Crottin de Chavignol, a natural-rind cheese with a distinctive taste, made from goat's milk. A traditional accompaniment for the local wines. Others simply called in to one of the restaurants and cafés round the square, such as the historic Auberge Joseph Mellot, for coffee or a cup of chocolate.

Following breakfast on Saturday morning, it was time to leave. But for some, there remained one further Sacavin episode. During the course of the day, and having refilled our fuel tanks to beat the strike, 33 of us travelled the 300 kilometres downstream to Angers, for the *Chapitre des Vendanges*. Previous Couriers have reported on this event, but those of us with memories of past chapitres held in the medieval splendour of the Greniers St-Jean rated this year’s as one of the best. Numbers were down, perhaps a function of the recession, but this made for a more intimate and convivial gathering. Unusually, it started on time! And kept to schedule throughout the evening. Great music to dance to, jazz and swing, but even more memorable were the three ‘Hungarian’ musicians who wandered between the tables playing lively Gypsy melodies. Giving the Grand Commandeur’s apologies, Chef des Expéditions Ernest Lee delivered Derek’s speech in his stead. This he did in informal style, from the middle of the dance floor, alongside Pierre Aguilas the Grand Maître, to warm acknowledgement from our hosts. A wonderful evening and, as we were blessed with a fine night, topped off by the walk back to our hotel, the Angers Ibis, along the banks of the river Maine.

This was the 6<sup>th</sup> expedition to the Loire that Ernest, supported by Krystyna, has led. Each has been immensely enjoyable and it is easy to forget just how much planning was involved when everything runs so smoothly. We are indeed very grateful to them both.



## CHAPITRE ROBERT COINTEAU AT VINTNERS' HALL

A healthy total of nine candidates offered themselves for induction at our chapitre this year, in the familiar surroundings of Vintners' Hall. An encouraging sign for the future of our Commanderie, as was the overall attendance, with just one short of a hundred members and guests sitting down to dinner that night. Particularly heartening too for our Grand Commandeur, Derek Sheen, as this was the last Chapitre over which he was officiating.

The large turn-out was fitting testimony to the inspiration and enthusiasm of the late Robert Cointreau, our first Grand Commandeur, to whose memory the chapitre was dedicated. It was in that same hall, forty years earlier, that the inaugural Induction Dinner was held, with Robert in the chair.

It was a time also to mark the long-standing commitment to the association of three of our number. Fouad Ghali, who for some years now has been our unofficial "Chef de Photographie", was presented by Derek with the collarette of Officier. The second promotion was that of John Whitcutt, our Ecuyer, to Commandeur, after many years on the Management Committee fulfilling varied and essential roles, and not all of them glamorous to the extent that he has often been dubbed "Corps de Chien" in appreciation. Finally, our Chef du Protocole, Alastair Bellingham, also to Commandeur, acknowledging not only his official duties but also the fact that it is through his efforts such events as our Summer weekends and functions at the National Liberal Club have been possible.

The inductions followed and it was gratifying to find a number of quite youthful individuals among the candidates, a reassuring sign when thinking about the future of our association.

The line-up was as follows:

### Hugo Biermann

Daphne Mackenzie introduced Hugo as a good friend from both Scotland and South Africa. He was born in Natal, son of another Hugo Biermann, Admiral in charge of the Simonstown naval base. However, he didn't follow in his father's footsteps, choosing instead a career in business. At this he must be reasonably successful, because it led him to purchase an estate in the Scottish Highlands where he met Elizabeth, his wife. He also lives in France, in the Château de Quantilly, just a couple of kilometres from Menetou-Salon which we visited on our most recent excursion to the Loire, this October.

### David Darlington

David, according to Ray Lindley in his presentation, was born in Pembroke Dock and retired as Head-teacher at Great Bentley County Primary School after a lifetime in education. Married to Jean, he is now involved in a variety of pursuits. These include singing Sea Shanties with the Brightlingsea "Motley Crew", and developing his taste for wine with the "Brightwine" group, both organisations well known to a number of our members. In fact his pursuit of wine, and also rugby, has taken him as far afield as South Africa and New Zealand.

### Robert Holland

Disclaiming any family relationship, Robert was introduced by Des Holland. Married to Linda, with four adult children, he is now

retired after a career in refractories, on both the shipping and sales side. Contraction of the industry has meant that he has worked for several companies, most recently as sales manager for an Austrian based company in the UK. His family's main hobby is sailing, with Robert having served for many years in various offices of the Clone Yacht Club including that of Commadore. He is also a founder member of Brightwine, the Brightlingsea wine-tasting group.

### **Timothy Hollingsworth**

Owen Collins had known Tim since he was a twinkle in his parents' eyes, having been best man at their wedding. He described a young lad involved in numerous activities, scouts, boys' band, building and paddling his own canoe. That is until he discovered girls. This led to Jill, who became his wife, and then two children, a boy and girl. He has run marathons in both London and New York and several Iron Man Triathlons. When his local Round Table visited their twin in Chinon, Tim lodged with a local wine maker, M. Couilly and came away with a Salmanazar (12 bottle equivalent) of his wine! A splendid introduction to the Loire. Tim is managing partner of one of the oldest firms of chartered surveyors in the country.

### **Laurence Kaufmann**

Our only lady candidate and the one contributing the most to an unusually low average age. Tessa Hollingsworth spoke of her as almost another daughter, having known her for over 30 years, from the time Laurence arrived in Watford on a school bus as the French exchange student for Tessa's own daughter. With a degree in Russian and English from the Sorbonne and an M.A. in International Relations, she has worked in marketing and communications for Barclays Bank, both in Paris and Canary Warf. A great cook with a passion for good food and wine!

### **Adrian Macintosh**

Many will already have heard of Adrian as a member of Humphrey Lyttelton's band where he has played the drums for more than 25

years. Nevertheless, as Martin Hart explained as he presented Adrian to the Commanderie, he had started off as a clarinettist before finding his vocation as a drummer. As a proud Yorkshireman he obviously has other abilities, as represented in his organisational expertise, being Chairman of the Association of British Jazz Musicians, Vice Chair of the Jazz Section of The Musicians' Union, a Committee Member of The Coda Club and Hon. Secretary of The Savage Club. Worth mentioning too, his membership of both The Wine Society and The Scotch Whisky Society.

### **Robert Marsden**

David Hollingsworth introduced Robert as a Chartered Accountant with an interest in numerous outdoor pursuits. He shares with his wife, Alison, a love of cycling and caravanning and retains a strong interest in water sports. He is both a canoeing instructor and a Royal Yachting Association qualified Day Skipper, not to mention skiing – he is a skiing instructor too. They had first met some 30 years ago when David's son Tim joined Watford Canoe Club where Robert was a founder member.

### **John Muggleton**

Married to Christine, John is an entomologist working in evolutionary genetics. Having obtained a PhD at Nottingham he worked in several universities before joining the Ministry of Agriculture, Fisheries and Foods on Pest Infestation Control. He claims he had to leave there to maintain his sanity! His interest in wine goes back a long way as he was a leader in a Datchet wine group for thirty years, before moving to Wiltshire and joining the local wine group there. His membership was proposed by Alastair Bellingham.

### **John Perry**

Stuart Craggs introduced John as an old friend from Round Table Days. A chartered accountant whose career was spent managing agricultural manufacturers and distributors. Both business and pleasure have taken him to France, having been involved in the acquisition of a number of factories amongst



## CHAPITRE ROBERT COINTREAU



Richard Paterson with Derek Sheen



Laurie Pertus, Monique Christiaens  
& Michel Leterme



Jane Berger & Christian Papin



Michael & Madeleine Forster  
with Daphne Mackenzie



Tim & Jill Hollingsworth with  
Alison & Robert Marsden



Our nine newly inducted Chevaliers



Brenda & Owen Collins  
with our two trumpeters



Keith & Eva Buckle



Fouad Ghali receives his  
Officer's collarette



Elizabeth Peroz with Hugo &  
Elizabeth Biermann

which was one in the Loire Valley whose range of products included grape harvesters. He was president of the AEA, the manufacturers' trade association, arranging many formal functions including hosting a lunch for the late Queen Mother. John is now enjoying retirement with his wife Sheena.

So, all-in-all, quite a pleasing variety of backgrounds and interests. And, as some will remember, Tim Hollingsworth, Laurence Kauffmann and Robert Marsden all attended the Cadets' weekend in Angers two years ago.

Our principal guest for the dinner was Richard Paterson, Master Blender for Whyte & Mackay, now the owners of the Dalmore Whisky distillery. It was through his good offices that we were drinking 15-year old Dalmore Single Malt Scotch Whisky that evening, rather than our usual 12. His talk about Dalmore and its history was highly entertaining and encouraged us to treat a good single malt with respect, as an old friend who suddenly surprises you with unforeseen qualities. Indeed, what better as you swill the whisky round the glass, than to greet it with a welcoming "Hello there!" and an enquiring "How are you?"

It was then the turn of Délégué Angevin Michel Leterme to speak. He brought greetings from France and introduced the six colleagues who had travelled from Angers with him to attend the dinner. We were very pleased to see them and to meet once again with Christian Papin and his wife Agnes, whose vineyard at Domaine de Haute Perche we had visited in 2008, and whose excellent wine, Le Caractère 2006 we had just drunk with the fish course. Michel made mention of Derek Sheen's forthcoming retirement and the valued friendship which had developed

between them over the years they had been involved in Sacavin matters.

Derek, in his reply, first thanked Richard, both for an interesting talk and, most sincerely, for the Dalmore itself. His words had revived memories of the charm, tradition and dedication of those who work to produce the malt elixir! Memories of some 25 years previously, when a Sacavin party had travelled to Scotland to be entertained for a weekend by Hector and Daphne Mackenzie, the previous owners of the Dalmore distillery. One legacy from our first two Grand Commadeurs, Robert Cointreau and Hector Mackenzie, was the choice of Cointreau and Dalmore offered with the coffee at our functions. Speaking warmly of Robert, Derek mentioned a special memory, because it was he who had officiated at Derek's own induction in 1973, in the garden of the Château d'Angers.

Addressing Michel, Derek expressed his thanks for the kind words he had spoken and asked him to take our warm wishes back to France with him. His own years in Sacavin, he said, had brought him great pleasures, a multitude of friendships and stimulating acquaintances that would always live with him. Something he wished too, for the newly inducted as he called for a toast in their honour.

This was the 14<sup>th</sup> time we had met for our Chapitre in Vintners' Hall. It is due to our Chef de Cuisine, Des Holland, that such a happy relationship exists between ourselves and the Vintners' Company, not to mention the splendid meal and accompanying wines that we enjoyed that night. Alastair Bellingham, as Chef du Protocole, should be acknowledged too, for his masterminding of the formalities so capably. We thank them both.



## CHENIN BLANC

Des Holland's eloquent encomium, in the Summer 2010 edition of the Courier, in favour of the Chenin Blanc grape brings to mind the equally enthusiastic tribute to the merits of this iconic base of so many of the wines of the Loire – particularly the vineyards of the Loire that provide the membership of our Confrérie – delivered by Florent Baumard (\*) during the dégustation that we enjoyed at the Rochefort-sur-Loire Domaine Baumard in 1999.

The Chenin Blanc grape is, of course, the base for the “king” of the wines produced by Baumard – their Quarts-de-Chaume – and Florent Baumard explained the special treatment that has to be exercised by the vendangeurs:

(1) The individual grapes in Chenin Blanc bunches ripen at staggered rates, so vignerons certainly cannot harvest them mechanically. Vendangeurs must go from bunch to bunch, picking only the grapes that are ripe! Thus the vendangeurs must keep going back to the vines, until all the ripe grapes have been harvested. The French for this operation is “tris manuels successifs”.

(2) The grapes are very delicate and special care has to be taken in the pressing process. Florent Baumard has invented – and constructed – a pressoir that enables him to

get the maximum juice with the minimum of violence. His pressing machine acts somewhat like an airbag that features in our cars: in the case of the grapes, however, the airbag inflates slowly and gently, causing the grapes the minimum trauma possible.

All this care and attention is repaid royally by the quality of the wine produced, as Des Holland claims.

(\*) Florent Baumard's family have managed their Rochefort-sur-Loire domaine since the 17<sup>th</sup> century. When we visited the domaine in 1999, we were impressed by Florent's command of English. Florent explained that this social skill was the outcome of spending 2 years in a Christian Brothers school in Plymouth, an experience he had enjoyed very much. **EL**



### Colin Robinson 1933 - 2010

Colin Robinson, who died on 6th July this year aged 77 years, was one of that spirited bunch of Sacavin confrères who, some decades ago now, participated in the annual Rallye Aérien International des Vins et Châteaux d'Anjou.

Born in Herefordshire, his working life was spent as the Lincolnshire area representative for a paper company based in Gravesend, Kent. His National Service was in the RAF but not as a pilot, that came a little later when he joined the Lincoln Aero Club a few years after its formation in 1951. He married Barbara in 1959. Together they flew on several occasions from Lincolnshire to Angers for the Rallye Aérien and the Chapitre

des Vendanges. Indeed, he was inducted in Angers and was an Officier. One might find flying and wine a strange combination but participants adhered strictly to the rule “24 hours between bottle and throttle” and there were no accidents.

We offer Barbara, his son Paul and the grandchildren our sincere condolences on his passing.



## SUBSCRIPTIONS

### The Trésorier's Note

- Subscriptions are due on January 1<sup>st</sup>. The rate stays the same at £15, or £22.50 if your spouse is also a Chevalier.
- Most of you pay by bankers order so there is nothing more for you to do but accept my thanks for making my life simpler.
- If you prefer to pay by cheque, please send this to me, Ray Lindley, payable to Sacavin, rates as above at:- Lamb House, 64 High Street, Brightlingsea, Essex CO7 0AQ.

## DATES FOR YOUR DIARIES

Management Committee meeting **Wednesday 12 January 2011** at  
The National Liberal Club, Whitehall Place at 11.30 am



Sacavin Challenge Chapter 4 **Wednesday 2 February 2011**  
Wine tasting over Dinner at the National Liberal Club, Whitehall Place



Spring Luncheon & AGM 2011 at Queens Club **Wednesday 6 April 2011**  
*Calling letters to be posted at the end of February*



**A MERRY CHRISTMAS & A HAPPY NEW YEAR**  
*From the Management Committee*