



Sacavin Courier



NO. 65 SUMMER 2014

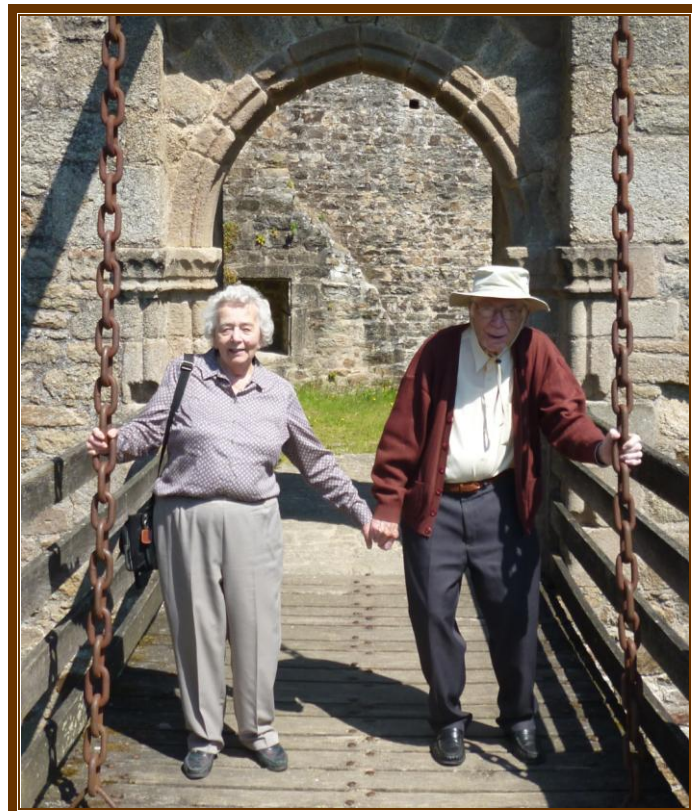
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Laura & Leslie Garner at the Château de Clisson

Our thanks to Stuart Craggs, Fouad Ghali, Sid Price, Martin Hart & John Ingram for the photographs in this issue of the Courier.

SACAVIN CHALLENGE No. 7

*Respective by Des Holland of the Loire vs Italy comparison
held at the National Liberal Club on 27th January 2014*

It is somewhat difficult to have to review the notes we made before the ‘tasting’ some time later. But before I look at the wines again I will act as the duty scribe. I thought that the Italian challenge was right! The food was good and both wines matched the food fairly well. The problem on the night was that we were too hurried. I allowed the food service to speed up and as a result some tables got left behind. I should have paced the evening better.

	TABLE MARKS							TOTAL
The Starter	Anjou Blanc Les Terrasses	5	6	5	7	6	5	34
	<i>Mastroberardino Lachryma Christi del Vesuvio</i>	4	5	5	8	5	7	34
Main Course	Anjou Rouge Les Merances	5	5	3	5.5	7.5	5	31
	<i>Rocca di Castagnoli Chianti 2012</i>	4	6	3	8	?	6.5	27.5
Cheese	Sancerre Rouge La Jouline	5	5	3	6	?	7	26
	<i>Azienda Agricola Valpolicella 2010</i>	4	7	4	8	?	5	28
Dessert	Le Quart d'Heure Sablonnettes	5	8	4	?	?	6.5	23.5
	<i>Antinori Aleatico Aldobrandesca 2010</i>	5	5	5	?	?	4.5	19.5

Back to the wines. The chart above shows how the tables voted, the challenge was marks out of 10. Most tables awarded good middle marks. The total marks on the right do give an overview of opinion, despite the odd missing ones.

Returning to my view on the wines, the starter pair, both excellent; the Château Roulerie Chenin Blanc lived up to its award winning status but I would have given more points to Lachryma Christi del Vesuvio, it was so different. Even I worked out which was which and ‘the tears of Christ of Mount Vesuvius’ would have got my vote and, incidentally, was the most expensive white wine on show.

With the main course, the Anjou Rouge Les Merances was another very good wine from Philippe and Marie Germain at Roulerie, although I thought the Chianti stood the test.

Onto the cheese wines. I got this wrong! I promised the best Sancerre Rouge you have tasted but the Azienda Agricola Valpolicella was excellent. Perhaps the cheese got in the way?

Finally, the dessert wines. For the first time I managed to get a dessert wine from both countries and they were both red. I thought both were OK, with the Domaine Sablonnettes out-voting the Aleatico Aldobrandesca.



A few of our eager “connoisseurs”

SACAVIN VISIT TO THE LOIRE-ATLANTIQUE

Monday 12th to Friday 16th MAY 2014

This was the second excursion to be organised by Chef des Expédition John Foley and his wife, Marie and the first, for many years, conducted in May, rather than the traditional October. Although something of an experiment, it proved to be a great success. The weather helped. Mostly warm and sunny, in sharp contrast to the cold, rainy conditions of our previous Autumn visits. Moreover, the countryside was displayed in all its late Spring glory. We had hoped that the vignerons would have more time for us than in October, when they have to get the harvest in, and so it proved. Furthermore, they were able to show us aspects of vine management at the start of the season rather than the end. And this programme had something very different, too. By lucky chance, the Florales Internationales de Nantes was taking place at the same time. This famous flower show only happens once every five years. There are those who have suggested our visits concentrate too much on wine. Their wish for change came true this time, with a whole day spent indulging horticultural passions! We congratulate John and Marie on masterminding a most enjoyable trip.

Our excursion this year was to the area around the mouth of the Loire, our base being the well appointed hotel, Villa St-Antoine, occupying a stunning situation on the banks of the Sèvre, opposite a medieval castle and in the heart of the charming town of Clisson about 20 miles south of Nantes. To report on such a trip is an onerous task, but thankfully four of our party agreed to share the task. Their contributions follow, listed chronologically: Richard Ridler (Monday & Tuesday), Sid Price (Wednesday), Sue Holland (Thursday) and Alastair Bellingham (Friday).

Monday evening and the last of the Sacavin visitors to Clisson, who had travelled by train, arrived at the Villa Saint Antoine just in time, as the Vin d'Honneur was about to be served. An interesting hotel located next to the rivers "Le Sevre Nantaise" and "La Maine" set in an equally interesting road system which had defeated most arrivals in some way or another upon their arrival. It was a cool evening and only a few hardy Chevaliers used the hotel terrace which has a wonderful view of the Château, the river weir and a stone arched bridge – the Pont de la Ville. Kir was served as the vin d'honneur and the buzz of conversation was soon at its usual level.

After grace given by Leslie Garner, we sat down to a meal of:

**"Cake of tomatoes, olives, rosemary and bacon mousse
Roasted fowl, mashed potatoes with mustard
Strawberries soup and sorbet"**

The wines served were:

**Domaine La Grave : Hauts de Badens 2012
Coteaux de Peyriac : Cabernet Franc**

and:

Château La Tardière : Muscadet Sevre & Maine

Our Grand Commandeur, Geoffrey Wheal gave a welcoming speech and our Chef des Expéditions, John Foley, gave a brief resumé of the arrangements for the visit. Martin Hart passed over the collarette worn by the late John Braun to our Chancellor, John Ingram for safe keeping.

Tuesday day dawned with a clear blue sky and we all set off to walk up the hill outside the hotel to where we could meet the coach – the streets around the hotel being far too narrow for the coach to stop outside. We left promptly at 09.00 am, passing through interesting suburbs of Clisson to drive for about an hour to meet Eric Chevalier at the Domaine de L'Aujardière.

Eric manages the vineyard with his sister and he described the wines that they produce which are mostly Muscadet and Gros Plant but he has introduced new vines - Pinot noir and Chardonnay. Generally light wines are produced. They are twenty minutes from the sea. He took over the vineyard from his father in 2006. He has also planted Burgundy based

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Cabernet Franc and Samur. Most of the vines are 40 years old but the Pinot Noir is only 5 years old. Much of his wine goes to Belgium, Australia and the USA and he supplies five shops in London. A new cellar is being built. The grapes are picked mechanically and his philosophy for wine making is to try and disturb the wine as little as possible during the process. "If you make your wines slowly, they will keep longer". The cellar was under the floor and the grape juice was fed into the storage tanks under gravity. He generally likes to pick in the morning before the air temperature is too high.

We tasted the following wines

**Gros Plant du Pays Nantais : 2013**

Good with fresh oysters/sea food: should last 2 years.

**Muscadet, 2013 : "Le Clos de la Botte"**

Kept on the Lie – bottled without racking. You can be sure that if Muscadet is sur lie then it will have been bottled by the Vigneron rather than being bought in bulk and bottled by a Wine Merchant".

**Chardonnay : Les 3 Bois : 2013**

This sells well in the USA

**Sauvignon 2012**

**Chardonnay & Pinot Noir**

**Pinot Noir : La Piece de l'Oree : 2013**

A little young to taste at the present but should be alright to drink at the end of this summer.

Our Grand Commandeur gave a vote of thanks for what had been a very interesting visit with information given with knowledge and humour, before leaving for the culinary delights of La Boisselle for a light lunch.

A very good lunch was taken as follows:

**Plate of cold meats**  
**Lamb, duchess potatoes, vegetables**  
**chocolate & crème mousse slice**

The wines were:

**Kir**

**Cabernet Franc, Merlot: "La Demi Boeuf. 2012": Vignoble Malidiain**  
**Muscadet: "Cotes de Grandlieu Sansation 2012, Sur Lie**

And so after lunch to the Château de Lorient for further tastings in a delightful location

with a well appointed room for degustation with the wines displayed and boxed ready for despatch. Here we tasted:

**Muscadet sur lie: Côtes de Grandlieu 2013 : Silver Medal**  
**Chardonnay 2013**

**Sauvignon**

**Grolleau gris**

**Merlot Rosé**

**Excellenc : Method Traditionelle : Vin Mousseux**



*Vincent Hervé at the Château de Lorient  
 (together with St Vincent, the patron saint of winemakers!)*

More wines were purchased and we all returned to the coach forgetting that we would have to carry our wines from the coach, down a hill to the hotel. Still this was managed and we arrived back at the hotel just before the threatening showers started.

It was, however, a fine sunny evening and after our kir vin d'honneur we sat down to our evening meal of

**"Melon, speck ham and gaspacho**  
**Cooked with garlic Pollack back, cauliflower purée**  
**Traditional cake "Gateau Nantais"**

Served with the same wines as the previous evening.

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On the Wednesday we arose to azure blue skies and the kind of light that attracted the Impressionists to seek out Provence. Indeed, a number of fellow Sacavins decided to retake photographs of the castle and river from the hotel terrace. Following breakfast it was up the hill, which most of us were now well used

to, to board our coach to take us to the central part of the Loire-Atlantique.

Our first port of call was the Château de la Galissonnière once owned by L'Amiral Barrin de la Galissonnière (1693 - 1756) who had a famous run-in, well, more a sail past, with our own much less fortunate Admiral Byng. L'Amiral was a great collector of trees from his many travels and these were very much in evidence around the Château. Part of the estate had also been occupied by the monks providing hospitality to pilgrims making the arduous trek on to Santiago de Compostela.

We were greatly entertained during our visit to the production processes and the tasting of the Estate's wines, including an amusing story about the €150 per bottle "Overdose" (about 30 times the price of the average estate wine). Lunch at the Château was a truly splendid affair: the setting could not have been better, with excellent food - smoked duck followed by Guinea fowl and a cassis pudding- all accompanied by a liberal selection of the estate's wines. One of our waiters very kindly took the group photograph of the Sacavins just outside the dining area.

In the afternoon it was off to Le Château de l'Oiselinière. The Château, beautifully sited at the end of a long avenue, was built after the Revolution in Italian style, although the courtyard and surrounding buildings were much older and mostly of 17<sup>th</sup> Century origin.

The Oiselinière estate was, prior to the Revolution, a "Seignior" and had exchanged hands only four times in 643 years prior to it being purchased by Georges Verdier from the Aulanier family. There was a touching tribute to the previous owner at the entrance to the Château marking his contribution in the Second World War.

George and his son showed us part of the estate including the device designed to avoid back breaking work used in pruning the vines: a process which occupied some six months. George took us through a wide selection of

wines and, judging by the number of cases being carried back to the coach, these were well appreciated by fellow Sacavins.

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Thursday. Including a visit to the Nantes Flower Show, only held every 5 years was a wonderful idea and experience, ( I thought only grapes grew in France )! Arriving at the coach park we could see it would be well attended.

Once through the entrance gate we were welcomed by a very unusual sight, giant bales of Hay coloured to match huge flower beds. In the distance Yachts sailed gently on the Lake.

Looking at the plan, we decided to visit 'Les Grands Studios', the main hall. The fragrance from the huge display of flowers was amazing. The exhibits were varied, unusual and beautiful, there was even a 'Walking Tree'! The Bonsai display was fascinating especially the 'mini forests', and the age of many exhibits, well over 50 years. We found the many stalls interesting, and would have 'loved' one of the Gazebo's and a Tiled garden table set, but ( the car was full of wine )! I knew we should have brought a trailer!

We took the 'white train' to visit the beautiful park and rose gardens, every now and then meeting up with Sacavin friends all with stories of their visit. I have as always taken dozens of photographs, reminding us of a most enjoyable day. Looking forward to more Sacavin trips with 'Light Lunches'!

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After a relaxing interlude away from wine at the Nantes flower show, Friday, our final day, was spent to the northeast of Nantes in the area approaching Ancenis.

After a delightful coach trip we arrived at Château Géraudière which was probably the finest situated château of our trip. In splendid weather from its hill top site we had a marvellous view of the Loire far into the distance.



*Pierre-Yves Athimon with John Foley at Château Génaudières.*

We were graciously welcomed by a member of the Earl Athimon family, owners of the vineyard since 1635. He led the tasting of some excellent Muscadet wines including a Methode Traditionelle (Champenoise) Muscadet which was my favourite. It was clear from the whole trip the making of “bubbly” Muscadet is increasingly frequent. Another aspect was we were proudly shown a vineyard of the Malvoisie grape and likewise a good wine made from it. Further research shows that in the Loire area of France such a grape is not that uncommon but it is in fact their name for Pinot Grigio!! We have subsequently learnt that in other areas of France there are other names for this grape and not surprisingly, with its Italian heritage, it is also in Corsica under yet another name!

After the vineyard visit, education of the highest order continued at restaurant “La Clemence”. A truly superb original lunch accompanied by some excellent wines. How John and Marie managed to find this culinary gem I do not know. After returning to our hotel for a restful afternoon we were honoured by having ten members of the “parent” Confrérie in Angers join us for our final supper. A delightfully convivial affair which, judging by everyone’s reaction, was thoroughly enjoyed by all.



*Presentation of a token of our appreciation to John & Marie*





## EXCURSION TO THE LOIRE-ATLANTIQUE



First night.....awaiting dinner



Our hotel, in the converted mill at the end of the weir.



Eric Chevalier at  
Domaine de L'Aujardière



Susan & Stuart Craggs



In the courtyard of the Château de la Galissonnière



Trésorier Ray Lindley turns  
euros into wine



The Château de l'Oiselinière





## The Story of Buerre Blanc

In his report, Alastair praised the choice of La Clemence, the restaurant on the banks of the Loire at La Chebuette, St-Julien de Concelles, which we visited on the last day of our Loire excursion.

In addition to providing us with a first rate lunch, we learnt that it is famous for the sauce 'Beurre Blanc' invented there. John Foley has kindly provided us with a translation of the story.

There had earlier been a sauce of melted butter mixed with a drop of vinegar with which fish from the Loire were seasoned. But the 'Beurre Blanc' which made the name of our restaurant is due to a real lady of Concelles called Clemence.

Clemence Praud was born in 1860 in La Chebuette where her mother who had been widowed young kept a tiny restaurant on the western corner of where the road to St-Julien met the dyke. The restaurant was called 'La Buvette de la Marine' ( 'The Marine Bar' ). Many sailors came ashore there and Clemence, the mother, helped by her daughter served them, as the opportunity occurred, fish they had caught.

In 1885 the daughter, Clemence, married a stonemason called Leon Lefebvre. Leon, assisted by Louis Joyer, built the restaurant which Clemence would make famous.

Her grandson tells how 'Beurre Blanc' ( white butter sauce ) was born:

'In her small restaurant on the banks of the Loire she would cook for the passing sailors as well as for walkers who came along the dyke on the way to Champtoceaux. For these customers she cooked fish from the Loire in the local sauce - melted butter with a drop of vinegar. One day three fine, distinguished gentlemen, well known in Nantes as gourmets, came along. These would eventually become her first good customers and friends. Once she had seated them in the top room

overlooking the river Loire, she was nervous and anxious about how they would judge her cooking. So she eavesdropped at the door. "What do you think of it?" "It's good but rather like a sauce for mussels".

Stung to the quick, Clemence reduced a large handful of chopped up shallots in a little vinegar and white pepper, adding the result to her butter sauce. And that was how 'Beurre Blanc' was born'.

Following this and taking advice from her customers, she gradually refined her recipe by modifying the various proportions and acquired a masterly touch. Her reputation grew rapidly and there would be very few of the well-to-do in Nantes who did not come one day or other to eat Beurre Blanc.

One of the most famous was Aristide Briand, 'The Apostle of Peace', who, as well as being an orator and statesman, was a keen angler and with a refined palette. On learning of Clemence's death, he declared that her loss was rather a cause for national mourning. This was perhaps a quip but he joined Brillat-Savarin when this renowned gourmet said: "The discovery of a new dish gives more happiness to mankind than the discovery of a new star".

Now Beurre Blanc is well known throughout France. Every treatise on gastronomy gives several recipes for it which are often complicated but are rarely as good as that first produced by Clemence.





## AGM 2014

Warm sunshine accompanied us on our walk from Barons Court tube station to Queen's Club that Saturday, 4<sup>th</sup> April.

Members and guests totalled 63, a good turn-out for an AGM although the real attraction was, no doubt, the club's consistently outstanding catering. Des had chosen another excellent menu to accompany his selection of Loire wines. Everyone appeared to enjoy the lunch and the chance to meet with old friends, both during the serving of Vin d'honneur beforehand and in the course of leaving the dining room afterwards, the latter a process which, for some, was exceedingly protracted! Nevertheless, a pleasing sign. As for business, the AGM was much as usual, with some relief perhaps that subscriptions could remain at the current level for another year. There was sadness, however, marked by a minute's silence at the commencement of proceedings in memory of the unusually large number of colleagues who had recently departed of this life. Some were mentioned in the previous edition of the Courier. For the others, their obituaries follow.

| Menu                                                                                                                                                                    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Crémant de Loire Louis Beauchant Duroc Pol<br/>Robert Thomas, 100% Chenin Blanc</i><br>***                                                                           |
| Warm Fennel Tart, Grilled Mackerel Fillet<br>with English Mustard Dressing<br><i>Domaine de Montcy Cheverny Blanc 2010</i><br>***                                       |
| Roast Fillet of Beef,<br>Boulangere Potatoes, Shallots,<br>Celeriac and Beans<br><i>Domaine de Montgilet Anjou Villages<br/>Brissac 2011 100% Cabernet Franc</i><br>*** |
| Honey Mousse, Granny Smith Sorbet,<br>Brown Bread Crumble<br><i>Domaine de Montgilet Coteaux de l'Aubance<br/>100% Chenin Blanc</i><br>***                              |
| Coffee & Mints                                                                                                                                                          |



### Keith Lockyer 1940 – 2013

Back in 2001, Keith was told he had cancer with, perhaps, just two months to live. Remarkably, he survived until last November, using the intervening years to enjoy every opportunity presented to him. He loved music and was a talented musician. He played the organ and piano. He loved choral singing; he was a member of the Chelsea Opera Group from the time he moved to London in 1988 and was still singing with them even as his illness overtook him. His tastes were catholic – Verdi rather than Wagner – and Choral Evensong rather than Mission Praise – guitars and drums in church were mildly sinful, he thought. Born in Derby, it was at the New Mills Choral Society that he met his wife Rosemary. He sang, she played violin. Rosemary died in 2000 and it was also through music that he met Margot, his companion at many later Sacavin functions.



A graduate of Liverpool University, his career eventually took him to the Royal Society of Pathologists in Carlton Place as Chief Administrator. His tasks there included the huge project of renovating the magnificent John Nash building and planning its re-opening by the Queen. Whether entertaining royalty, managing (or massaging) the conflicting needs and egos of its eminent members or maintaining the well stocked wine cellar, Keith found the work at the Royal Society immensely satisfying. 13 years a magistrate, Keith was also, for over 30 years a member of the Savage Club, serving on just about every committee. As for the Sacavin, he was inducted in 1996 at the Chapitre Boeuf Ecosais at Butchers' Hall.

For us, he was loved for his company, appreciated for his humour and his presence welcomed until the last possible moment.

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Ernest Lee
1932 – 2014

Ernest died in February. Even before his appointment as Chef des Expéditions in 2003, he was leading Sacavin excursions to France.

Together with his wife Krystyna, he was responsible for no fewer than six, the last being 2011. He has left a firm image in mind. The bearded professorial features, the Breton sailor's cap, that kindly avuncular smile, all of which made him so approachable. And approach him we often did, as he had an encyclopaedic knowledge that seemed to be there for the taking. In this respect he made a superb tour guide.



As well as French, he spoke Russian, having graduated from Balliol College, Oxford with an MA in both languages. His military service was with the Army Intelligence Corps as a Russian interpreter. His early career gradually led him into education and he joined the London Chamber of Commerce & Industry in 1971, becoming Associate Director for Examinations and Assessment.

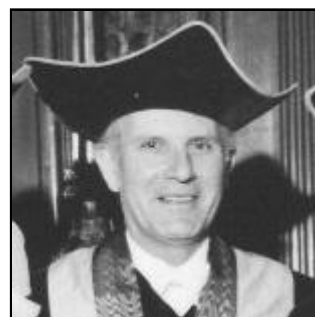
The obvious talents which had led him to that position were frequently exploited by our association, whether it be to ensure AGM minutes were grammatically correct or for the various wine-related articles he penned for the Courier. The latter revealed the Lee family to be well-travelled, invariably arriving on notepaper acquired from an assortment of hotels dotted around the world.

From his induction in 1992 to his final appointment as our Délégué-General, life in the Sacavin has been much richer for having known Ernest and our sympathies go to Krystyna, as we remember a very special colleague and friend.



John Braun
1916 – 2014

The British Commanderie was inaugurated in 1969 and John was the first Chancellor. A solicitor by profession, he qualified in 1939 but was immediately called up and joined the Hampshire Regiment as a private. For the most part, his war service was spent in Security Intelligence, Middle East, based in Cairo, ultimately reaching the rank of major.



A few years in private practice as a solicitor followed his demobilisation, but in 1954 his career changed course with his appointment as education officer, then secretary of the Institute of Practitioners in Advertising. Various secretary to the British Code of Advertising Practice and the Advertising Standards Authority, he served on a number of related working parties and committees, which ultimately took him to Brussels, operating closely with the Council of Ministers, the European Parliament and the Economic & Social Committee, in addition to working with the Consumer Protection Committee of the OECD. Awarded an OBE for services to advertising, he retired from the EEC Commission at the end of 1977, although he continued to work as advisor to a number of UK consumer organisations for several years.


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A cultured man, his outside interests were diverse. During his war years he was a leading member of the Salamander Society, a group of poets in Cairo. His own poetry has been published under his pen name of John Cromer. He was also joint author with Muri Saad el Din of a work of influence of Egypt on British writers: *Under Egypt's Spell* (1991). It was John who launched the Sacavin Courier and he had a long and fruitful collaboration with another Sacavin, Leonard Salzedo, writing libretti and songs. Pre-war he cycled through Germany, a distance of 900 miles in 10 days. A great clubman, he was an active member of the Savage and Saville Clubs.

Ill health in recent years precluded him from attending Sacavin events, although he was able to come to a lunch at the National Liberal Club a year or so ago.

Witty, knowledgeable of food and wine, he was a great companion and will be missed by his many friends. We offer his widow, Patricia and daughter Philippa our sincere condolences.



**Daphne Mackenzie**  
1928 – 2014

If Sacavin membership seems like an extension to one's family, never has that been truer than for Daphne Mackenzie of Dalmore. Daphne's involvement goes back to the establishment of the British Commanderie in 1969, with her husband Hector's appointment first as Senechal and, shortly afterwards, as Grand Commandeur, succeeding Robert Cointreau. Daphne's own induction into the order was in 1978, at the Chapitre de l'Autumne at Vintners' Hall and her son Christopher's in 1988.



She was born in South Africa, where the privileges of white upbringing gave her the distinctive set of values and expectations we all came to recognise in her. These, blended with those of the highlands, made her an ideal wife, mother and supporter of the Sacavin tradition. Hector and Daphne were married in South Africa in 1954, arriving in Dalmore shortly afterwards. James and Lucilla were both born there, to be followed, after their move to the House of Rosskeen near Invergordon, by Roderick and Christopher. She embraced the wider Mackenzie clan family, wearing the clan tartan with pride and instilling Mackenzie loyalties into her immediate family. The same can be said regarding Hector's regiment, the Seaforth Highlanders. Sacavin members will concur immediately with the sentiments of a young officer who recalled "she swept in on a tide of laughter, vivacity and oomph which we junior officers had never experienced before!" Her contribution towards the Ross-shire community was no less ardent, be it in support of Hector as Chieftain of the Invergordon Games, her work for the Invergordon branch of the Red Cross or the Ross-shire Ball.

She had an impact on the wider world too. It should surprise nobody who knew her that, amongst her correspondence, her family discovered replies from Lambeth Palace, the BBC, the Dean of Westminster, 10 Downing Street, the Dean of St Pauls, Alex Salmond and Mr Al Fayed. And this was just in the last three years!

However, it is for the legendary Mackenzie hospitality that many Sacavins will remember Daphne, when in 1986 and again in 2011, confrères visited the Dalmore Distillery. Not to mention the Single

She brought laughter and a love of life into our lives and, over the last few years, met the restrictions imposed by her stroke with enormous courage and determination. We remember her with deep affection.



Just before publication, we learned with sadness that Chris Wilkinson, our Grand Commadeur from 1986 until 1995, had died. An obituary will appear in the next issue of the Sacavin Courier.





## DATES FOR YOUR DIARIES

Lunch with a talk on antique wine glasses at the National Liberal Club **Tuesday 16 September 2014**

Calling letters were be dispatched 26 July



Management Committee meeting Wednesday 1 October 2014

The National Liberal Club, Whitehall Place at 11.30 am

Chapitre des Vendanges, Grenier St-Jean, Angers **Saturday 18 October 2014**

London Chapitre at Vintners' Hall **Tuesday 18 November 2014**

Calling letters to be dispatched early October

