



Sacavin Courier



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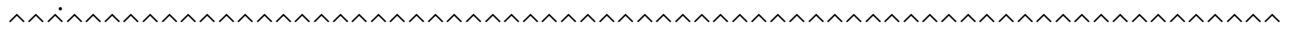
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Sacavins at the Wallace Collection.



Our thanks to John Muggleton and Sid Price for the photographs in this issue of the Courier.

Sacavin Visit to the Wallace Collection

Thursday 15th September

On a very warm autumn day 38 Sacavin chevaliers and their guests enjoyed a very different style of event. We hired two private guides to take us round the Wallace Collection, then lunched in style with dishes designed to show off the specially chosen Loire wines at their best, in the elegant Courtyard Restaurant.

We began our tour most appropriately in the dining room and heard a brief history of how the Wallace Collection came about. It is now a national museum and houses one of the finest collections of mainly French art ever assembled by one family. Four Marquesses of Hertford and Sir Richard Wallace each made significant contributions and the collection was made over to the nation in the late Victorian era.

Our guide concentrated on many pictures associated with wine and food, giving us a history of how people dined in the particular period the painting was executed. This proved most interesting. We saw a hunt breakfast, elegant ladies, hunting dogs, and a fine game pie with glasses of red wine, painted by Troy in 1737. In another painting she pointed out the image of Bacchus on a French chest in a still life with hunting dogs, dead game by a fountain and beautifully painted peaches.

The style of dining evolved over the eighteenth and nineteenth centuries in France. Firstly most dishes were brought to the table all at the same time. Later on the tradition of different courses began. One French king did not use a fork – just his napkin. Of course he was given a new napkin after each dish. Imagine the laundry!

We were given the history of unfortunate turtles who were imported as a gastronomic delicacy. Once consumed their shells were redundant so furniture makers used them to decorate French furniture.

Upstairs we saw some wonderful paintings by Boucher, who was Madame Pompadour's favourite artist. She set a fashion for more

informal eating at round tables rather than long ones. She enjoyed good conversations, and the court began to eat more and more complicated culinary dishes.

We were shown a history painting of Bacchus before he became god of wine, being protected by nymphs. We saw an intriguing Dutch painting, which had been painted over in part by a French artist. So we had a Dutch kitchen with fresh vegetables and a large ham, superimposed by a rather erotic French lady with her corset partly loosened as she was itching her fleas!

We saw the famous Fragonard painting of the swing with new eyes, as our guide described how erotic it was for a lady to show her leg and kick off her shoe! We delighted in seeing the Poussin painting, Dance to the Music of Time, where Bacchus is depicted as autumn.

Moving on to the wonderful collection of Sevres porcelain, we saw an ice cream cooler, where ice was mixed with salt to chill the ice cream. The 900 piece dinner service belonged to Catherine the Great, and was the largest order the factory had ever produced.

Our last treasure was the wonderful painting of the Laughing Cavalier, which is in the collection because the Wallaces outbid the Rothschilds. The cavalier is not really laughing but his moustache gives that

illusion. His coat is shown with extraordinary embroidery, full of emblems of love, so it is assumed this is an engagement portrait.



~~~~~  
 We then repaired to the Courtyard Restaurant to enjoy the most delicious lunch.

### MENU

Crab & Prawn Salad  
 with Orange & Lime Dressing

*Domaine Jo Landron Muscadet Amphibolite nature 2015*

~\*~

Sea Bream, Cavolo Nero,  
 Ginger & Broccoli Salad

*Domaine Gerard Fiou Sancerre (blanc) or  
 Hurluburlu 2015, St Nicolas de Bourgueil  
 from Domaine Sebastien David. (Cabernet Franc)*

~\*~

Iles Flottantes (Floating Islands)

*Domaine Ogereau Coteaux de Layon St-Lambert 2013*

~\*~

Tea or Coffee

The wines had been very carefully selected to match the menu. The food proved to be simply delicious and beautifully presented too. I particularly enjoyed the Coteaux du Layon with the Iles Flotante - it was a wonderful pairing. The dessert wines from the Loire are certainly hidden treasures.

This event was a new departure for Sacavin. We learnt much about France and its wining and dining habits during the eighteenth and nineteenth centuries, which proved very interesting and appropriate. We are after all a French wine order with a long history. Our ethos is still very much about wine and food and long may that Sacavin tradition continue, with the emphasis on good company and a convivial atmosphere. Sante!

Felicity Bellamy



## Le Chapitre de la Reine Elizabeth

**Tuesday 15<sup>th</sup> November 2016**

Our 2016 Chapitre was held in the splendour of Vintners Hall on Tuesday 15<sup>th</sup> November, where 68 Sacavin Chevaliers and their guests gathered to enjoy another memorable evening. We began with the Vin d'honneur which was Crémant de Loire Brut, Pol Robert Thomas. It is 80% Chenin, 20% Chardonnay, and matured for 18 months in cellar. This crémant had a round harmonious and fruity texture with a fine bubble.

Our trumpeters sounded the familiar fanfare inviting everyone to gather in the Court Room for the Chapitre. They sounded a second fanfare to announce the arrival of the Grand Commandeur and his Officers as they processed into the Court Room. They were accompanied by no less than 6 French Chevaliers, the most visitors we have ever had.

The Grand Commandeur began by promoting three stalwarts of the committee to the rank of Commandeur, to recognize the fine service they have given to Sacavin. They were Ray Lindley, our Trésorier, John Foley our Chef des Expéditions and Richard Ridler our Délégué Général. He thanked them most genuinely for what they had done for Sacavin over many years.

He then took pleasure in conducting Mark Foley into the Order. Through his parents he is known to several members already. He welcomed Mark and looked forward to us all getting to know him better. His citation was read by his father, John Foley.

With the various job moves made by his parents, Mark went to school first in Holland and learned to read and write in Dutch, then on returning to the UK he went to school in Marple, Cheshire, then Downside School in Somerset. He attended the University of Wales at Swansea, then trained in surveying and property management with Bernard Thorpe and Partners in Tunbridge Wells and London.

## OUR VISIT TO THE WALLACE COLLECTION



Mark now runs his own property investment and management company based in Somerset and London. He has a wide range of clients including a large football club's property portfolio.

Mark is married to Cinda. They live near Taunton in Somerset and in London. They have two children, Oscar and Flora, now both at university. Hence Mark now has time to join Sacavin. Sadly Cinda had prior business commitments and was unable to come to the Chapitre.

During his school exchange visits with the French, Mark's exchangee was the son of a vineyard owner in Libourne near Bordeaux. This visit sparked off his interest in fine wines and he has since built up a good cellar in his house in Somerset. Mark is keen to learn more about the wines of the Loire Valley and so wishes to join us in Sacavin's activities.

### Menu

*DILL CURED SALMON,*  
*pine crumbs, rosemary ash, lavender honey salsify*  
~\*~

*'Caves du Pere Auguste Chenin demi sec 2015*  
~\*~

*APRICOT GLAZED DUCK BREAST*  
*carrot cream, Parisienne potatoes, carrot flowers,*  
*Cabbage & roscoff onion*  
~\*~

*Domaine Montgilet Anjou Villages Brissac 2012*  
*50% Cabernet Franc, 50% Cabernet Sauvignon*  
~\*~

*CHEESE BOARD*  
*A selection of both English and French*  
*served with quince jelly, celery, grapes and disc*  
~\*~

*CUSTARD TART*  
*Granny Smith apple jam, nutmeg biscuit & caramel cream*  
~\*~

*Muscadet Cotes de Grand Lieu 2014*  
*100% Chenin Blanc*  
~\*~

*COFFEE & CHOCOLATES*  
~\*~

*Choice of Cointreau or Dalmore 15-year old Single Malt*

The trumpeters sounded the fanfare to close the Chapitre of la Reine Elizabeth, and we

then entered the wonderful dining room at Vintners Hall to enjoy a fine dinner.

The wine notes read as follows:

*Caves du Pere Auguste Chenin demi sec AC Touraine 2015.*  
*Chenin, also called "Pineau de la Loire", is a very famous variety in the Loire Valley and is harvested at three different times by the Pere Auguste Family of Winemakers. The first makes a dry white with mineral taste (CHENIN SEC). This is the one we will be drinking. The second harvest offers semi-sweet wine (DAMOISELLE) for aperitif or desert and the late harvest (SYLVINE) makes a very sweet wine for desert and foie gras.*

*Domaine Montgilet Anjou Villages Brissac 2012*  
*Grape – 50% Cabernet Franc, 50% Cabernet Sauvignon.*  
*Eye – Sustained and brilliant Ruby.*  
*Nose – Aromatic with floral and fruity notes.*  
*Mouth – Notes of violet, iris, small black fruit. Soft on the palate with silky tannins, this Anjou Villages Brissac has body and a fleshy taste allowing it to age 5 to 7 years.*

*Muscadet Côtes de Grand Lieu 2014, Le Clos de la Butte*  
*Eye – Clear yellow dress with green tints*  
*Nose – Aromatic, fine and fun*  
*Mouth – Fresh, floral and fruity, round and sweet.*

However, during dinner Des Holland also spoke to us about the wines we were enjoying and gave us details of when he bought them – some in France and some from Waitrose!

After dinner our French friends treated us to a fine rendition of a new song composed not specifically for Sacavin, but fun none the less:-

*Verre en haut !*  
*Verre en bas !*  
*Plaignons qui n'en a guère.*  
*Verre en haut !*  
*Verre en bas !*  
*Plaignons qui n'en a pas.*

*Quand les arroserons-nous, ces p'tites lèvres, ces p'tites lèvres ,*  
*Quand les arroserons-nous, celle du d'sus et celle du d'sous ,*  
*C'est en les arrosant qu'on y trouve, qu'on y trouve ,*  
*C'est en les arrosant qu'on y trouve de l'agrément.*

(See page 11 for a loose translation)

Next the Grand Commandeur spoke, firstly welcoming us and then our French friends, whom we were most glad to see. They included

the deputy Grand Maitre, Laure Pertus. Our other visitors were Véronique Jerosme, Maryvonne Mabit, Chantal Menard, Dominique Patrault and Patricia Hulbron. Sadly our old friend Elizabeth Peroz was unable to join us, nor Michel Leterme who is suffering from ill health. The third fanfare marked the start of our Chapitre.

The Grand Commandeur then went on to say, "Queen Elizabeth has ruled longer than any monarch in British history and is a much loved and respected figure globally. She has travelled very widely, and visited the Loire Valley in 1992 when she visited the city of Blois. As 2016 saw her 90<sup>th</sup> birthday Sacavin adds its own tribute this evening. It is with great affection and pleasure that we raise a glass to our Queen."

The Grand Commandeur thanked members for good wishes and cards received during his recent illness. He also spoke of Des Holland who was ill just before the Wine Challenge in February, where fewer Chevaliers attended but the event was still much enjoyed. "This is the last Wine Challenge as sadly Des retires at the AGM, when we will thank him more fully."

He then spoke of our need for more Committee members as others retire, so that we may continue to organize events of a high standard, before continuing, "Due to building works at Queen's Club our AGM was held at the Oriental Club in April, thanks to the good offices of Duncan Burnett. This was highly successful and it is hoped we may hold more functions there in the future."

"In May John Foley, our Chef d'Expeditions, took us to the Coeur Cheverney in the Loire Valley for a splendid visit - both to vigneron, and "light lunches!" and a comfortable hotel."

"Our final event was a private guided tour of the Wallace Collection, and an excellent lunch with specially chosen Loire wines. This was the brainchild and organized by Officier Felicity Bellamy, and it proved a great success."

"So to the future, following with something completely different - a Burns Night on 1<sup>st</sup> February at the National Liberal Club. Ex Black Watch piper Charles Mackie will play the bagpipes and address the haggis in the customary tradition. Rest assured we will enjoy Loire wines with dinner! The AGM in 2017 will be back at Queen's Club on 8<sup>th</sup> April. Officier Sidney Price has organized a visit to Aldeburgh in Suffolk from 17<sup>th</sup>-19<sup>th</sup> May, which we are looking forward to."

"In the New Year we will send details of the new Sacavin website which has just been set up." He welcomed our inductee Mark Foley. All Sacavin members believe that Sacavin offers a unique brand of friendship and fellowship as well as enhancing one's knowledge of Loire wines.

The Grand Commandeur thanked Des for organizing our wine & food at the Chapitre and also Alastair who organized our ceremonial activities. He also thanked both the chef and Steve Marcham the Vintners Hall Manager, and his team for the way we were looked after.

He concluded by wishing us a Happy Christmas and Happy and Healthy New Year.

Further chit chat ensued as members enjoyed each other's company amidst the splendence of Vintners Hall. Carriages duly departed homeward with all guests newly imbued with the spirit of Sacavin friendship and conviviality.

**Felicity Bellamy**



## LE CHAPITRE DE LA REINE ELIZABETH



Max Brittain, Alan Stratton & Martin Hart



Anna McKowen & Christine Muggleton



Ray Lindley with Mark Berger



Duncan Burnett & Geoffrey Wheal



Shirley Zangwill & Sherlie Vidler with David & Maureen Smith



Elizabeth Lindley with Anne & Anthony Moore



The moment our Trésorier discovered all the money had gone!



Mark Foley with the Grand Commandeur & our French Confrères.



Max Brittain & Felicity Bellamy



Chantal Menard, Laure Pertus, Dominique Patrault, Veronique Jerosme & Patricia Hulbrun in full voice: "Verre en haut !"

### Julian Thompson 1933 – 2016

Seasoned Sacavins will remember Julian and Audrey Thompson. Audrey was our Ecuyer a decade or so ago, responsible for the wines served at our functions. Additionally, she and Julian organised our excursion to Saumur in 1999 and also played host to two enjoyable Sacavin Summer lunch parties around the same time. Sadly, Audrey died in 2007 but, until deteriorating health prevented it, Julian continued to play a part at our events. Parkinson's and Lewy Body Dementia ultimately took their toll and he died at home on 29<sup>th</sup> July.



Julian was born in Blackpool. He spent his early childhood in Oswaldtwistle, Lancashire, going to school at Paddock House before moving "down south" to Bushey and attending, with the aid of a scholarship, Watford Grammar School for Boys, and then on to London University – he graduated 2nd in his year – in 1956. He was to become a Fellow of the Royal Institution of Chartered Surveyors.

Julian met Audrey at the Young Conservatives and they were part of a group of friends who went dancing every Saturday night. They were married on 15 September 1956.

F J Thompson & Co was established in Rickmansworth in 1957, initially from home, then transferring to a former dairy and finally to a pub, The Old Kings Arms, from where the business he started continues. He developed the dairy into offices and a doctors' surgery, both of which remain to this day.

As a young man he was a member of Round Table, then 41 Club and Rotary International. He became Chairman and President respectively. Later in life he became a Consultant Planning Inspector hearing Appeals on behalf of the Secretary of State.

Remarkably he wrote over 10,000 house survey reports, all in longhand. But his real passion was in the restoration of old buildings and he worked on such diverse projects as the refurbishment of an old windmill in Norfolk,

and an award winning restoration and conversion of farm buildings, including the longest cow house in Hertfordshire, into a school – Northwood Prep, now part of Merchant Taylor's, Northwood.

While running his business, he also kept himself busy restoring the outbuildings and barns at Red Hall, his home in Chandlers Cross – another award winning development. Long-term Francophiles, Julian and Audrey also bought a house in Brittany - near St Malo. They named it "Les Optimistes". Of course, it was old – 250 years old, with granite walls a metre thick and needing an enormous amount of modernisation. It became a second home rather than a mere "holiday house" and three to four months of the year were spent there with Julian travelling back and forth to continue his business.

But it was at St Bartholomew's Church, Dinard where his influence was felt the strongest and is his most lasting legacy. He eradicated dry rot, sold redundant land to raise funds for the Church and a flat for the vicar, and landscaped the garden. He rostered vicars from all over the world to keep services going during the summer and ultimately a permanent vicar was appointed.

His massive contribution to St Bartholomew's was recognised quite properly, and more fully, in 2011 when the Queen presented him with the Maundy money at Westminster Abbey.



## Christine Bouch 1932 – 2016

**I**t is with great sadness that we record that Christine Bouch died on 22<sup>nd</sup> October, 2016 after a long, cruel illness which was bravely fought in a manner of great inspiration to both her family and all her friends.

Christine was the wife of Peter Bouch, our former Chancellor, who is himself seriously ill.



**C**hristine, born in 1932, spent her early years in Ilford, and was always very proud of being “an Essex Girl”. When war broke out in 1939 she was evacuated to Stowupland, spending a happy time in rural Suffolk. Returning to Ilford at the end of the war, she joined the 15<sup>th</sup> Ilford Girl Guides and subsequently the Sea Ranger Ship Barnhurst. It was here in the company of Scouts and Guides that she met her husband to be, Peter, and where other lifelong friendships would be cemented. This formed the basis of an Annual Scout and Guide Reunion which is still going strong today after 63 years.

Married in 1956, Peter and Christine moved to Hampshire where their three sons Mark, Andrew and James were born. Whilst there she started to work for the Finance Director at the local council and took an A level in Art as well as becoming a prolific potter – her family all have examples of her work in their homes. Later, moving the family home to Abingdon for the last time, Christine started working first for a small local printing company and latterly for Oxfam, where she satisfied a lifelong ambition in meeting the Queen. She continued her educational success with a diploma in History of Art and it was partly her research for this, which led her to embark on the intricate, and hideously expensive, task of furnishing a Victorian dolls house. Throughout all these house moves, one constant remained – her love for entertaining and being with people. The family enjoyed countless dinner parties, weekend visitors, garden parties and the like, with an extensive group of close friends.

Christine shared her love of wines with this large circle of friends and was admitted as Sacavin Chevalier at the “Chapitre des Jolies Dames” in 1984, accompanying Peter and enjoying the many events arranged by the Confrérie. When Peter became ill she determinedly supported and cared for him. But, sadly, she was latterly diagnosed with Motor Neurone Disease and her caring for Peter became impossible. Once again, the tough Essex girl had to step up, and so she did. Christine approached her condition with a fierce denial and determination to live life to the full. The disease is different for every sufferer and for Christine, her speech was the first part of her faculties that began to fail. And so began the next phase of her life – life with the lightwriter. This great piece of technology has been a communication lifeline for her for several years. Always an excellent typist, Christine was able to type quickly and accurately and hold an animated conversation over an extended period of time – and although the machine was doing the talking, she lost none of her wit and sense of humour through it.

Christine’s determination for life drove her to defy all the expert opinions and prognoses about her condition and allowed her to enjoy family and friends for several years longer than expected. Even at the end, things were on her terms and she made choices about the future with her family around her.

A remarkable and fulfilling life, and she must surely join Stephen Hawking in the MND Hall of Fame.

**Richard Ridler**

A loose translation of the song our French friends sang at the Chapitre de la Reine Elizabeth:

*Glass above!  
Glass below!  
Pity those who have little.  
Glass above!  
Glass below!  
Pity those who have none.*

*When we wet them, these little lips, these little lips,  
When we wet them, the top one and the bottom one,  
It's when we wet them that we find there,  
It's when we wet them that we find pleasure.*



**MERRY CHRISTMAS AND A HAPPY NEW YEAR  
FROM THE MANAGEMENT COMMITTEE!**

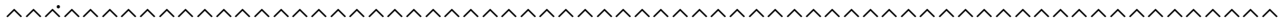
The website for the British arm of Sacavin is now live.

Please see [www.sacavin.co.uk](http://www.sacavin.co.uk)

Note: the first two pages only are for public viewing.

Access to the subsequent private pages is restricted to members only.

A log-in code and password are necessary and these will be communicated to members separately.



## DATES FOR YOUR DIARIES



Management Committee meeting **Wednesday 18 January 2017**  
The National Liberal Club, Whitehall Place at 11.30 am



Burns Night Dinner **Wednesday 1 February 2017**  
The National Liberal Club, Whitehall Place  
*Calling letters to be dispatched mid December*



Spring Lunch & AGM 2017 **Saturday 8 April 2017**  
The Queen's Club, West Kensington  
*Calling letters to be dispatched mid February*



Visit to Aldeburgh & the Suffolk Coast **Wednesday 17 – Friday 19 May 2017**  
*Calling letters were dispatched in October 2016*

