



Sacavin Courier



NO. 71 SUMMER 2017

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On his retirement as Trésorier, Ray Lindley enjoys Tea at the Shard.

Our thanks to Martin Hart, John Ingram, JohnMuggleton and Sid Price for the photographs in this issue of the Courier.

Burns Night Dinner

Wednesday 1st February

A fine gathering of 41 Sacavin chevaliers and their guests celebrated Burns Night at the National Liberal Club on 1st February (only a few days late!) This was a new departure for Sacavin, but very much part of our history with strong links to Scotland.

Both the Scottish and the whisky connections arose from the friendship of Dalmore's Col. Hector Mackenzie, and Robert Cointreau of the liqueur family. A British arm for the Sacavin d'Anjou was their idea. It was established in 1968 with Robert as its first Grand Commandeur and Hector its second. Hence our idea to hold a Burns Night.

Sacavin has made two visits to Dalmore, the second in 2011 by which time Dalmore had been sold to Whyte & Mackay. On that second visit we met Richard Paterson, Dalmore's renowned Master Blender, and we have since welcomed him to our Chapitre. Nicknamed 'The Nose' he has just completed 50 years in the whisky industry.

Chapitres. However, what we chose to accompany the haggis is a blend matured in oak casks for a minimum of 3 years. It came from Tesco. However, as it was specially created by Richard Paterson we felt confident it would be a good match for the haggis.

We were piped into dinner by ex-Black Watch Piper Charles Mackie, or Piper Chic as he is often known, who looked resplendent in his Black Watch tartan kilt in dark green and blue, with his sporran and black fitted jacket and cap. Having never been to a Burns Night, I was intrigued to see what would happen next! I was not disappointed.

Piper Chic regaled us with several Scottish stories and customs. The haggis was duly piped into the David Lloyd George room by Piper Chic, with the chef carrying the haggis. Piper Chic addressed the haggis with Robbie Burns' words in his mother tongue, which sounded very similar to Gaelic. Piper Chic walked around the room wielding a large knife, whilst quoting Burns complete with actions. The haggis was duly stabbed once Piper Chic had first downed a wee dram of whisky. He finished his presentation with the Scottish form of "cheers" which is "Slangear".



MENU

*Vin d'honneur: The Wine Society's Saumur Brut NV
Gratien & Meyer. Chenin Blanc*

Haggis, Neeps & Tatties.

*Tesco Special Reserve 3-year old malt whisky
created by Richard Patterson of Dalmore*

Roast Silverside of Beef

Yorkshire Pudding,

Roast Potatoes & Vegetables

Pinot Noir Rethore Davy "Le Chapitre" 2015

Scottish Cheeseboard

Oatcakes

Atholl Brose

Muscadet Côtes de Grand Lieu "Le Clos de la Butte"

2014

Coffee and Tablet

We are familiar with the 15-year-old Dalmore single malt whisky traditionally offered at our

During dinner, in between courses, we were given some fine renditions of Piper Chic's bagpipe skills as he played tunes such as Loch Lomond, Scotland the Brave and Black Bear.

He was a very fine musician and we enjoyed his playing.

Our dinner was delicious, and very filling winter fare. The haggis was extremely tasty, and the roast beef beautifully rare. The National Liberal Club looked after us in fine style.

After dinner the Grand Commandeur gave thanks to everyone who had contributed to such a successful evening. He also admitted that he had looked up a few definitions for a Burns Night celebration. One was described as a formal gathering of aesthetes and scholars. While another was given as an informal rave up of drunkards and louts. I wonder which

category the Sacavin falls into? If Rabelais had anything to do with it, then probably it would be the latter!

In keeping with the generosity of those Savage Club members amongst us, we were invited to reel down to the Savage Club Bar to round off the evening!

I think it was fun to have a slightly different event, and to celebrate our Sacavin Scottish connections, with Sacavin camaraderie again to the fore making for a most successful and convivial evening.

Felicity Bellamy



Spring Lunch & AGM 2017

Saturday 8th April 2017

We were delighted to return to Queen's Club for our AGM in April. 41 chevaliers and their guests attended our lunch. This was preceded by the AGM which ran true to form.

The Grand Commandeur spoke about past and future events. With three of the Committee retiring, the rest of the committee were re-elected en bloc. Four Chevaliers were also elected to the committee as new members. Philip Wood, Duncan Burnett, Max Brittain and John Muggleton. The Grand Commandeur then spoke at length about the great contribution made to Sacavin by Alastair Bellingham, Ray Lindley and Des Holland, all of whom retired at the AGM.

Sadly, Alastair was unable to join us due to ill health. We wish him a speedy recovery. He joined Sacavin in 1998, became First Halbardier in 2004, and an Officier in 2005. In 2008 he became Chef du Protocole and was made a Commandeur in 2010. It was through Alastair that we secured an introduction to the National Liberal Club, where we have since held many successful events. Alastair is also a Savage Club member and this has aided our cross fertilization with the Club, much to our benefit and we hope theirs as well.

During his time as Chef du Protocole he presided over 9 Wine Challenges and 9 Chapitres, besides many other functions such as AGMs, lunches and dinners. For each of these, he worked out the table plan along with his other duties. He and Julia entertained us all in the garden at their home in Teffont, when we went to Wiltshire. He showed us the arboretum he was constructing, and let us taste the wine he had made.

He is a man of many talents, to whom we owe so much. To thank him for all his hard work we presented him with the book 'Grapes and Wines' by Oz Clarke and Margaret Rand, signed by the Committee. We also gave him some fine Loire wines to enjoy.

Ray Lindley was inducted in 1999 and in 2005 was made Second Halberdier. Such was his dexterity with this fearsome weapon that in 2008 he was promoted to First Halberdier. In 2009 he was appointed Trésorier upon the death of Michael Forster, a post he has kept until today. During this time he also became an Officier and then a Commandeur.

BURNS NIGHT



Adrian Macintosh, Alan Stratton & Max Brittain with Piper Chic Mackie



Geoffrey Wheal with Derek Sheen



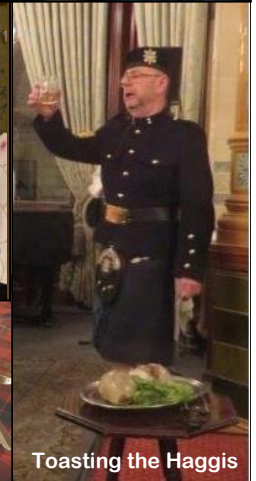
Peter & Sherlie Vidler



Maureen & David Smith



A generous helping !



Toasting the Haggis

2017 AGM



Drinks on the Terrace



Anne & Tony Moore



At Lunch in the President's Room

Ray has helped keep Sacavin in the black during his years of office. As reported in the Accounts, we hold assets in excess of £9,000. This is partly due to Ray's ability to say "no" very nicely to any rash or expensive proposals which come up for consideration! He has continued Michael Forster's record of always having his accounts approved at the AGM without any questions being asked on them! A fine achievement indeed.

Ray is also a member of the Motley Crew singers who have entertained us from time to time. We thanked Ray profusely for all his work for Sacavin and presented him and Elizabeth with a voucher for a champagne tea at the Shard, overlooking London, as well as a bottle of Crémant de Loire.

Lastly the Grand Commandeur spoke of Des Holland who was inducted in 2000. His first appointment within Sacavin was Chef de Cuisine in 2004. The duties of Echanson were added in 2008. What Des did in his period of office is quite amazing. He catered for 13 Chapitres, and provided wines for 9 of them. Along with Sue, he held two splendid lunches in his garden at Creek Cottage.

Most of all Des will be remembered for his Wine Challenges at the National Liberal Club. This was his own idea, and he challenged us year after year to compare and identify similar wines from the Loire and elsewhere. We had detailed tasting notes but still managed to get some of the answers wrong despite copious tasting of all the glasses! This always proved a very popular event. Des presided over eight of them, and it would have been nine but for ill health. In addition, there were many lunches, dinners and AGMs in his years of office. Des was made an Officier in 2005 and a Commandeur in 2009.

There was a problem with what to give Des as a thank you, as he had spent all his working life in the wine trade. We learned Des had more glasses and decanters than he would ever use. Sue suggested some champagne would be nice. So Sacavin presented Des with some Louis Roederer as that was what he would like most. He also received a card hand designed by John Ingram, to replicate his gift. It was signed by the Committee. The Grand

Commandeur reiterated his thanks to Des on behalf of Sacavin.

Sid Price gave further details about the Sacavin trip to Aldeburgh and the surrounding area in May. He had organized accommodation, a detailed itinerary and transport. The trip sounded most interesting and 35 people are booked to enjoy the visit.

Felicity Bellamy told us about the Sacavin lunch at the Oriental Club on 2nd September, through the auspices of Chevalier Duncan Burnett. The surroundings are very fine, and we will have a talk from the secretary about the history of the club. Our menu has an oriental theme, but not too spicy - no curry! The wines will be a suitable match. As we have to hire the rooms we use, we do hope many of you will be able to attend, as this will help to make the event viable. We try to ring the changes with our venues, but this does cost money! We aim for our events to break even, or a very small surplus. We do consider subsidizing occasions, particularly the Chapitre. As our bank balance is quite healthy this will certainly be under consideration for our 50th Anniversary events in 2018.

Des chose a delicious menu for us, with accompanying wines.

MENU

Vin d'honneur : Prince Alexandre Cremant de Loire

**Parma Ham, Wild Rocket & Glazed Fig Salad,
Grissini & Truffle Honey Dressing**

*Domaine de la Croix de Chaintres, Saumur-
Champigny*

**Roast Fillet of Sea Bream, Herb Mashed
Potatoes, Swiss Chard, Crab & Tomato Sauce**

Champteloup Sauvignon Blanc Touraine

**French Apple Tart
with Caramel Sauce & Cinnamon Ice Cream**

La Marinière Muscadet

**Coffee
Chocolate Petit Fours**

The weather stayed fine for us, and so Sacavin conviviality continued after lunch, with many guests repairing to the outside tables overlooking the tennis club, to enjoy more

conversation and camaraderie together in true Sacavin style.

Felicity Bellamy



Visit to Aldeburgh & the Suffolk Coast

Wednesday 17th to Friday 19th May 2017

As to be expected, the first formal event on our trip to Suffolk began with Vin d'honneur followed by dinner in the restaurant at the Wentworth. The Wentworth had very kindly reserved an area for Sacavins where various tit-bits were put out for us. Maybe, also, as to be expected, our budget for the vin d'honneur was exceeded and some 10 empty bottles were spotted being returned to the kitchen. We all then proceeded to tables of nine and eight to a three-course dinner on a menu specifically put together for us: the most popular choice appeared to be the Cratfield guinea fowl in a creamy mushroom sauce.



The following morning - the 18th May - we set off for Framlingham to visit Shawsgate vineyard. It had rained heavily in the night but the following morning was bright with just some scurrying clouds running in a light breeze - this showed off the Suffolk countryside at its very best. On arrival at Shawsgate we were met by Les Jarrett (the owner) and Valerie Love and taken round the 20-acre vineyard by Les and the extremely knowledgeable and enthusiastic Rob. The feedback from members was just how clean, tidy and well organised was the whole site: our French colleagues may have something to learn here.



The tasting at Shawsgate Vineyard

The tasting was held in the marquee where we tried out a number of Shawsgate's wines.

Judging by the queue at the shop afterwards the wines were much appreciated by our fellow members. There was much amusement with the name of the sparkling wine - Frampaign.

From Shawsgate the coach took us to the delightful town of Southwold to an assignation with the denizens of the sea at the Sole Bay Fish Shack on the banks of the Blyth.



Tucking in at Sole Bay Fish Shack

Most people settled for the fish monger's choice of fish and chips, but the more adventurous went for the crab platter for two. The restaurant was packed and, with thirty-five

ALDEBURGH & THE SUFFOLK COAST

On the Terrace
at the Wentworth



Pre-dinner Vin d'honneur



Welcome from Shawsgate's Les Jarret

Still Room



Jill & Tim Hollingsworth

On our tour with Rob



Duncan & Rosemary Burnett
with Valerie & Martin Hart

Sole Bay Fish Shack



At Adnams in Southwold

So many botanicals!



With Harry Young, our guide at Snape Maltings



Admiring
a gin still



John & Valerie Ingram with Sid
& Ann Price and the Britten memorial

in the party, some on your management committee had concerns whether we would make it on time to our next port of call, at the Brewery.



Geoffrey Wheal & Sid Price leave the Fish Shack

However, on driving up the hill to Adnams, two guides were out in the street to welcome us and quickly got us on the guided tour. And, despite some original difficulties with the tour management, the two guides were happy

to get everyone on a conducted tour and tasting of mothers' ruin.

From Southwold we returned by coach by the side roads to the Wentworth, to our customary Vin d'honneur and dinner with collarettes. We were joined at the dinner by Ray Lindley and Liz Eady. The feedback on the meal was very positive, particularly the medallions of beef in a Bordelaise jus.

The following day members made their own way on the short journey to the Snape Maltings where we were given a conducted tour by the General Manager, Harry Young. Many of us were impressed by his knowledge and enthusiasm. We also learnt why the seats are so hard in the main concert hall. This was insisted upon by Britten who was concerned that padded seats would harm the acoustics.

The management committee hope all fellow Sacavins who attended this event had an enjoyable time.

Sid Price

A note on Shawsgate Vineyard

Shawsgate Vineyard is one of East Anglia's oldest commercial vineyards, originally planted in the mid 1970s and expanded ever since. Les Jarret, the current owner bought it in 2003 and there are now 8 different grape varieties covering 20 acres, including Muller Thurgau, Seyval Blanc, Bacchus and Reichensteiner grapes as well as Acolon and Rondo.

For some of the vines, the Geneva Double Curtain or GDC trellis system is used for growing, which consists of a horizontally divided canopy. The goal of the GDC system is to manage a dense canopy by dividing it in two, allowing more sunlight to reach the fruit. Grapevines are trained from the trunk to bilateral cordons. Shoots can be positioned downward creating a canopy that has the appearance of two "curtains" on each side.

We tasted 5 wines, moving from dry through medium to somewhat sweeter, then finishing off with a sparkler. Neptune 2014, a blend of Seyval Blanc and Muller Thurgau, was described as muted, but complex aromas of jack fruit, white current and honey give way to fresh citrus flavours on the palate. Bacchus 2014, an attractive young wine of a delicate gold colour with a touch of spritz came next. Then a medium dry Rosé 2013, followed by Jester 2014, the same blend of Seyval Blanc and Muller Thurgau as Neptune but stopped somewhat earlier to achieve a sweeter, fruitier taste. Shawsgate do make a dry red, Venus, but it had sold out. Our tasting ended with their traditionally made Frampaign Sparkling White Brut/Off Dry, a strong-tasting silver medal winner.



A black and white portrait of a smiling man with glasses, wearing a tuxedo and a bow tie. He is looking directly at the camera. The background is slightly out of focus, showing what appears to be a doorway or a wall with a decorative element.

Faced with his illness, his determination to carry on was quite remarkable. Together with Maureen, he attended our Burns Night Dinner this year and, as late as June, he was giving an address at the 50th Anniversary celebrations of their Town Twinning. An example to us all. We offer Maureen our deepest sympathy.





DATES FOR YOUR DIARIES



Late Summer Lunch **Saturday 2 September 2017**
The Oriental Club, Stratford Place, London W1C 1ES
Calling letters were dispatched 13 July



Management Committee meeting **Tuesday 5 September 2017**
The National Liberal Club, Whitehall Place at 11.30 am



Chapitre des Vendanges **Saturday 14 October 2017**
Greniers St-Jean, Angers, France



Management Committee meeting **Wednesday 1 November 2017**
The National Liberal Club, Whitehall Place at 11.30 am



Chapitre 2017 **Tuesday 14 November 2017**
Vintners' Hall, City of London
Calling letters to be dispatched end September



Management Committee meeting **Wednesday 17 January 2018**
The National Liberal Club, Whitehall Place at 11.30 am



50th Anniversary Dinner & Tasting **Wednesday 31 January 2018**
The National Liberal Club, Whitehall Place
Calling letters to be dispatched mid December

