



Sacavin Courier



NO. 73 SUMMER 2018

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British Sacavins welcomed by their French confrères to a 50th Anniversary celebration at the Greniers St-Jean in Angers.

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

Lure of the Loire Dinner

Wednesday 31st January

Our Golden Jubilee Year began with a marvellous turn out of 67 Sacavin members and guests at the National Liberal Club on 31st January, for a celebratory dinner. The idea was the brainchild of Chevalier Max Brittain, and his idea was to celebrate the wine & food coming from the Loire Valley, coupled with a rolling slide show of 50 years of Sacavin in the UK.

We gathered in the Old Smoking Room for Vin d'honneur and enjoyed the excellent Crémant de Loire Brut, Langlois-Chateau. This came from a vineyard founded in 1885 and since 1973 owned by Bollinger. It's quality shone out in the glass as it had a vibrant and racy fruit.

On moving into the Lloyd George Room for dinner, we began to enjoy the excellence of Max's slide show. His aim was to celebrate 50 years of fine wine, good food, good company and the lure of the Loire. He succeeded admirably. He had culled through no less than 4000 photographs to produce this marvellous 50 year photographic record of Sacavin in the UK. There were 249 photos spanning from the first Chapitre and Induction Ceremony, right up to the 2017 Chapitre at Vintners' Hall. We saw views of the river Loire, Sacavin excursions both in France and the UK, pictures of the winemakers' art, committee members past and present, Sacavin musical connections through the trumpeters, Sacavin jazz, bagpipes, a trio of musicians in France, and a preview of our Golden Anniversary voyage in May 2018.

Max gave us a brief talk to explain the photographic river voyage. Then Commandeur Richard Ridler gave us a short, highly informative talk about the booklet he is producing on the History of Sacavin UK, which will be published in time for our Chapitre 2018 in November. He regaled us with lots of interesting facts and the booklet is sure to prove of great interest for all our members. It is intended as a memento of our first 50 Golden Years.

We arranged the round tables with diners seated mainly in semicircles, so as many people as possible could enjoy the slide show during dinner. I think this proved a success.

During dinner Commandeur Felicity Bellamy spoke several times to give us more details about the wines we were enjoying. She also thanked Chevalier Jane Berger for the excellent four wines she purchased whilst in Angers last autumn. She negotiated such keen prices that we were able to

really push the boat out in having a wider choice of wines to drink.

MENU

*Vin d'honneur: Crémant de Loire Brut, Langlois-Château
Chenin Blanc 60%, Chardonnay 20%
& Cabernet Franc 20%.*

Rillettes of Smoked Fish.

*Muscadet Sèvre-et-Maine,
Le Clos du Château L'Oiselinière 2013
Melon de Bourgogne.
Sancerre Alain Gueneau La Guiberte 2016
Sauvignon Blanc.*

~*~

Medallions of Pork, Prune Sauce, Boulangère Potatoes & Vegetables.

*Chinon Domaine de la Morandière Vieilles Vignes 2016
Cabernet Franc.
Domaine du Chapitre Brin d'Epice Côt Touraine 2015.*

~*~

Cheeseboard: St-Maure Fermier, Brie de Meaux & Valençay.

~*~

Apple Tarte Tatin with Crème Fraîche.

*Domaine Leblanc Coteaux du Layon les Closseurs 2016
Chenin Blanc.*

~*~

Coffee & Mints

The wines and food had been carefully matched. I felt the smoked fish rillettes married well with both the Muscadet and the Sancerre. Also the Coteaux du Layon proved a fine match for the Tarte Tatin. The Cot, aka Malbec, was rather an original find, and went very well with the range of Loire cheeses we enjoyed.

After dinner the Grand Commandeur Geoffrey Wheal thanked the staff at the Liberal Club. He then thanked Max for all his very hard work in producing such a splendid slide show, which gave pleasure to everyone throughout the evening. He also thanked Duncan Burnett and Felicity Bellamy for arranging the dinner and the wines.

I think our Golden Anniversary Year got off to a flying start with this event. It was very pleasing to have a fine turn out of guests and to try such a range of Loire wines and food in one evening. The

Sacavin camaraderie was certainly lured by the Lure of the Loire!

Felicity Bellamy

Sacavin AGM

Saturday 14th April

We enjoyed a bright sunny day at Queen's Club for our AGM on 14th April, with 51 Sacavin chevaliers and their guests attending. The AGM began with a minute's silence to remember those members who had passed away in 2017/8: Alastair Bonar, Robert Timperley, David Smith, Valerie Hart, Alastair Bellingham, John Thurlow and Leslie Garner. Last year's minutes were approved, as was the Treasurer's Report given by Philip Wood.

Our Chef des Expeditions, John Foley gave a detailed account of the planned trip to Angers and environs in May, with details of the excursions to be taken. A group of about 40 will enjoy four days of wine tasting, meeting their fellow French Sacavin counterparts and enjoying their hospitality as well.

The Grand Commandeur thanked the hard working Committee for all they had done during the year. We now usually have 5 annual events, and this creates a considerable amount of work for such a small group. We owe them all a debt of gratitude for the effort they put in.

This year no one is retiring from the Committee, but the Grand Commandeur announced his intention to step down at the 2019 AGM, after 8 years in that position. His successor has to be appointed by the Grand Conseil in Angers, and they will need a recommendation from us.

The Committee have unanimously agreed that Felicity Bellamy's name be put forward as my successor. To make this transition as seamless as possible Felicity will take the post of Sénéchal for this year. Assuming all goes to plan it will be noteworthy that both the French and British Confréries will have a lady in charge!



Our lunch proved a delicious treat.

MENU

Vin d'honneur

*The Wine Society's Saumur Rosé Brut NV
from Gratien & Meyer. Cabernet franc*

~*~

**Scottish Seared Scallops, Chorizo Crumble,
Cauliflower & Vanilla Purée**

Val de Loire Sauvignon Blanc, Famille Bougrier 2016

~*~

**Aylesbury Duck Breast cooked on crown,
Orange Purée, Fresh Cherries,
Savoy Cabbage, Parmesan Polenta, Duck Jus**
*Reuilly Rouge 'Les Pierres Plates', Domaine Denis Jamain
2015 Pinot noir*

~*~

**Brioche Butter Pudding,
Served with Sauce 'Anglais'**

~*~

Tea or Coffee with chocolates

It was the first time we had had a sparkling Saumur Rosé for a while, and this went down very well indeed. The roast duck was particularly good.

Conversation flowed, with many guests circulating the tables to chat with other friends. There is always a buzz at Sacavin lunches and dinners, and this event was no exception. The conviviality and camaraderie of the Sacavin lasted well into the afternoon, with proceedings winding up at about 4.30.

Felicity Bellamy



Golden Anniversary Visit to the Angers/Saumur Region

Monday 14th to Saturday 19th May 2018

Our Golden Anniversary visit to the Loire was organised by our Chef des Expedition, John Foley, and ably assisted by his wife, Marie. It was considered appropriate, given this being an important anniversary, to arrange our visit in the vicinity of Angers. Our base was the modern and well-appointed Hotel Loire et Sens au Fief de la Thioire situated at the edge of the village of Juigné-sur-Loire about 6 miles south east of Angers. The hotel's accommodation was arranged around a courtyard with each room named after a Loire town. The dining room and other function rooms were separate, much older and constructed using the local slate stone.

Guests arrived on the Monday and several, who arrived earlier, were spotted in the Cheval Blanc enjoying an excellent value lunch and wine with the good folk of Juigné.

Vin d'honneur was held in a large room in the reception area of the hotel and, new to many, appropriately consisted of a kir made from crémant and cointreau. This was followed by dinner comprising: salmon, gravlax and horse radish cream; followed by confit of duck leg; and completed by a chocolate fondant. Anjou red and white wines were served with the meal.

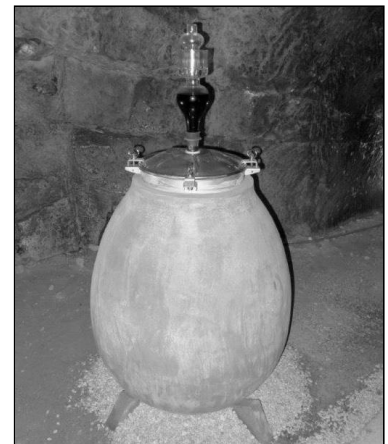
TUESDAY

We woke to the call of a cuckoo before heading off by coach to the Domaine Daheuille a fourth-generation family run vineyard in the heart of Saumur Champigny. We were taken around by Lawrence Daheuilleur.

Most of the wine from the 42 hectares of vineyards is Cabernet Franc but also some Chenin and Chardonnay. The Domaine is split into different parcels of young vines, old vines, limestone, gravel etc. The old vines give strength to a wine, while young vines give perfume.

The vines are pruned in May with most of the picking done by hand with only a third picked by machine. All the wines are fully organic. They use nettles, sage and butter macerated into tea to spray on the vines.

We were shown a new way of storing organic red wine during ageing, which dates back to the Romans. Terracotta amphorae holding 1000 litres are used to avoid the red wine being in contact with oak to start with. There were several different shapes of amphorae, to enable different tests to find the best shape for maturation.



There was no air in the amphorae, and each one had a glass airlock on the top. The wine is pumped out after one year. The amphorae are stored in limestone caves built before the French Revolution.

Saumur Blanc is made with Chenin Blanc. It is stored in 400 litre barrels fermented for one year. The barrels are made in Mersault.

LURE OF THE LOIRE SUPPER



Brian Amor, Richard Edwardson & Martin Reynolds



Richard Ridler touches on our history



Felicity Bellamy with Philip Wood



Chris & Katheryn Lewis with Alan Stratton

SPRING LUNCHEON & AGM



Alan Stratton & Robert Archibald



Neil Ryce & Max Brittain



Peter Vidler, Geraldine Lofting & Derek Sheen



Brian Amor, Martin & Gaynor Reynolds and Dina Amor



Ray Lindley, Sid Price & Richard Ridler

We were taken into a very atmospheric cave dating back to the thirteenth century. At that time people lived in this cave, and we saw a chimney at the back. Recently the roof had been reinforced to avoid collapse. There was a chandelier and some candlesticks covered with cobwebs and mould. We also saw an 8 foot long slate table balanced on oak barrels.

We tasted five wines, including choosing one for our Jazz Lunch in September 2018.

Saumur Blanc 100% Chenin Blanc l'Ingenue 2016.

Saumur Champigny L'Inconnu 2017

Saumur Champigny 2015

Saumur Champigny Laurientale 2015

Saumur Champigny Vieilles Vignes 2011

We then enjoyed a tremendous medieval lunch at La Grange à Dime in Montreuil Bellay, just opposite the turreted chateau, where Sacavin was founded in 1904.

We then went to Bouvet Ladubay, in Angers. In the entrance there was a fine sculpture of Etienne Bouvet on his bicycle, and also a Bouvet Ladubay horse-drawn carriage. Bouvet



was founded in 1851 and is run by the fourth generation of the family Mommoussau. They have 2 appellations, Crémant de Loire is the bigger area, then also Saumur for brut and demi-sec. Production is on two sites and since they do not own any vineyards all the grapes are bought in from local growers.

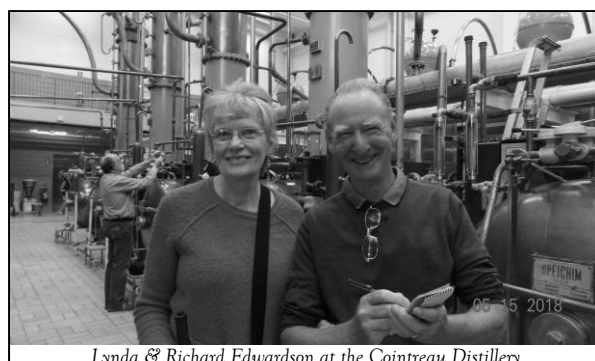
The first fermentation is in vat, and the next in bottle after the addition of yeast and sugar. The wine is aged for 1-2 years, 50% of it in barrels.

The limestone caves were dug out from the 10th to the 18th Century. There are over 1000 kilometres of caves. In 2002 an underground cathedral was dug complete with sculptured columns, to honour the memory of the people who dug out the original stone. During the French Revolution the local Belle d'Anjou Abbey was destroyed. It had been consecrated in 1040. These caves are now a UNESCO World Heritage Site.

We were shown the modern method for decoupage to remove sediment from the sparkling wine bottles. 300 bottles are placed upside down in a cage, which has two handles and is tilted by one quarter of a turn each day for 15 days. The bottles start vertically and finish horizontally. The neck of the bottle is then frozen for 8 minutes and the ice cube which is formed traps the sediment. The bottles are then opened, sediment removed and topped up (the dosage) with a secret recipe of wine and sugar and liqueur. The bottles are then labeled, packed and aged for a minimum of 2 years before sale.

WEDNESDAY

Off to the 160-year old Cointreau distillery where we were joined by old friends José and Maryvon Mabit. A beautiful cathedral like distillery, Cointreau coloured windows, 19



Lynda & Richard Edwardson at the Cointreau Distillery

copper stills, and wonderful posters depicting the Cointreau Pierrot through the ages. The company is now under its 6th generation control, and, since 1990 is a joint concern with Remy Martin. We were treated to a variety of cocktails after the tour - only Geoffrey was permitted a very large one.

Lunch at the jaw droppingly gorgeous Le Prieure restaurant which has one of the most

stunning views of any restaurant that this scribbler has ever seen: being located several hundred feet above and with unspoilt views of the Loire. Cuisine to match. The starter was a mushroom soup with langoustine and the main course an extremely tender and tasty round cut of veal. The whole of the restaurant/hotel was decorated in the style of the First Empire – either original or replicas.



On one wall was a very large portrait of Napoleon alongside a wife or mistress. On another was a horsed Napoleon looking out across the battlefield of Austerlitz or Jena.

Wine tasting next at Château d'Epire to taste the family Bizard's Savennieres wines. No caves here as the Schiste rock is too solid. We drank in the old deconsecrated church (wine is almost a religion around here anyway). Leisurely stroll around the vineyard and then back to the hotel for a well-earned vin d'honneur, meal and, if I remember rightly, a glass or two of wine.

THURSDAY

On Thursday we woke to the first overcast day of the trip with the temperature a good 10 degrees cooler than on Wednesday. However, as the day wore on the sun made its appearance and the temperature climbed back into the '20s. We left the hotel at 10.00am to accommodate the driver's hours, given the evening events to follow, and headed off to the vineyards of the Emeritus Grand Maître, Pierre Aguilar and son, Antoine, at Chaudefonds-sur-Layon. The vineyard comprised some 45 hectares of volcanic soils on a gentle slope rising from the R. Layon. Nearest the river the dominant grape was Chenin and further up the slope, where the soil contained

progressively more slate, Cabernet Franc became the dominant grape variety. Pierre showed us around his spotlessly clean production area. Several members were amused by the contraption, like a giant milk crate with a central pivot holding several hundred bottles of Crémant, which he turned manually thus



Pierre Aguilar

avoiding the separate turning of each bottle in the traditional Champagne method. We were then entertained by Pierre's wife, Janes and daughter-in-law to an excellent buffet style lunch and wine tasting. Five wines were tasted:

A white *Coteaux du Layon Saint Lambert*; a rosé *Cabernet D'Anjou*; and two reds – *Anjou Rouge les Vauguerins* and a *Cuvée Romane*. The tasting finished with his most expensive sparkling wine a nectars du Layon – *Quarts de Chaume Grand Cru*. The appellation restricts the production of this wine to 40 hectares for the whole of the Anjou area. Noting the number of cases being loaded onto our coach Pierre's wines were very well appreciated.

After lunch we were taken to the Château de Putille, where we were met by Pascal Delauney, a member of the Grand Conseil of Sacavin. A



Pascal Delauney with John Foley

relatively new vineyard established by Pascal's grandfather whose portrait oversees the cellar of maturing wine in 400 litre

oak barrels. Pascal exhibited a real passion for his wines which was evident in the nine wines he wished us to taste:

Two whites, a *Sauvignon Vin de France* and a *Chardonnay Vin de France*; this was followed by two rosé, *Rosé de Loire sec*, and a *Cabernet d'Anjou*; then came three reds, an *Anjou Rouge*, *Anjou Villages Cuvée Prestige*, and


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*AV Cuvée des Presses*; these were followed by two crémants, *Shistes de Loire Rosé brut*, and a *Clos du Pirouet*. Most of us were surprised at the low prices of the wines given their exceptional quality.

Following a quick return to the hotel to freshen up we were off to the centre of Angers to a reception hosted by our colleagues of Sacavin in honour of our 50<sup>th</sup> Anniversary. We were welcomed by Mme Laure Pertus, Grand Maître, and a large number of French Sacavins to a variety of tunes played on French hunting horns. After several group photographs outside the medieval Caves St-Jean, Laure gave an admirable address perched precariously on top of an old table. She indicated that much water had flowed since we were established and of the importance of promoting Anjou wines on both sides of the Channel. She felt that it was an anniversary Robert Cointreau would have been delighted to have attended. She thought that the wines of Anjou with the whisky of Dalmore would be more than sufficient to clear away any of London's fogs. Pierre Aguilas added a few words of thanks before our own Grand Commandeur, Geoffrey Wheal, responded on our behalf.

His address, wholly in French, went down extremely well and has undoubtedly helped strengthen the bonds between the two organisations. Geoffrey emphasised how much we enjoy our visits to the Loire and being able to speak to the growers. He also pointed out how much we valued the annual visit of a party from Angers to London, particularly since they sing so well. He concluded by emphasising that our friendship with the French Confrérie is both of vital importance to us and is central to our very constitution.



British & French celebrate our Golden Anniversary together

We were then entertained to a buffet dinner with copious supplies of Anjou wine supplied by Pierre Aguilas. The room was decorated with 50<sup>th</sup> Birthday signs and old photographs were projected on the wall. One was spotted of Laura and Leslie Garner taking their leave under the wings of an aeroplane. Our intrepid horn players proceeded to demonstrate some well-rehearsed French songs. Not prepared to allow this to go unanswered Martin Hart and Colin Grant replied with a medley of drinking songs and sea shanties. This all went down extremely well, but unfortunately the exigencies of the Working Time Directive forced us to leave as the party was getting going to return to our hotel in Juigné.

## FRIDAY

We were back to a 9.00am start on Friday with a full diary of events ahead of us. First stop was a visit to the Domaine du Petit Clocher at Clere-sur-Layon owned and managed by the Denis family father and son, with Vincent Denis conducting the tour. The vineyard was established by Vincent's grandfather in 1920 and was originally in the town, close to the church tower: hence its name. Some 86 acres of vines are grown with an average of 20 - 25



Vincent Denis at Domaine du Petit Clocher

years. The vineyard is the largest producer of Anjou Rosé in the area. Once again, the array of spotlessly clean stainless steel vats was very impressive. Four wines were tasted:

Two whites a *Sauvignon Blanc 2017*; and an *Anjou Blanc* (Chenin grape); a rosé *Rosé de Loire 2017* (Cabinet and Grolleau); and a red *Anjou Rouge 2016* (Cabinet Franc). These

wines were all very well appreciated, particularly the red.

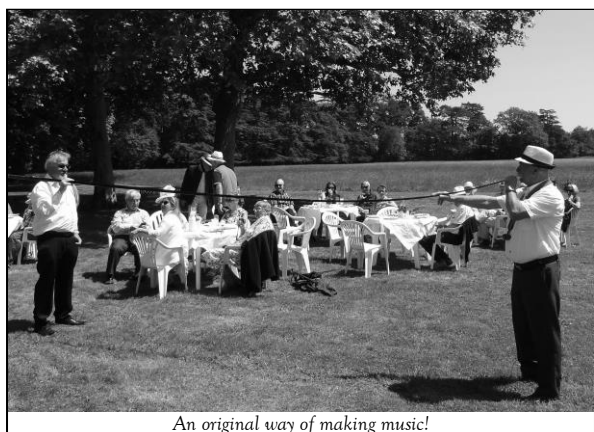
It was then off for the short drive to the Château des Marchais. And what a sight greeted us after walking through the woods to the open lawns on which the Château stood where marquees had been put up and tables and chairs arranged all to the accompanying sounds of the French horns. Véronique Jérosme accompanied by husband, Alain, welcomed us from the steps of the Château. A buffet lunch was served accompanied by much Crémant de Loire supplied by Jean Marie Gazeau (Saumur). We were treated to a display of horn blowing, including through the pole of a 12-foot carp rod. To round off the

afternoon Colin Grant and Martin Hart sang a short composition written for the occasion.

It was then off to Angers to visit the garden of Jean-Paul and Elisabeth Peroz. Elisabeth is a frequent visitor to our Chapitre and is well known in French horticultural circles. The garden is in two parts: namely, Elisabeth's herbaceous, flower and herb garden; and Jean-Paul's allotment with a wide variety of vegetables. Crémant from Pierre Aguilas was served during the visit. We were all impressed by the 150-year old giant sequoia standing in the centre of the garden.

It was then off back to the hotel for vin d'honneur and dinner at the hotel.

Our warmest thanks to John and Marie for organising this important, eventful and enjoyable anniversary trip. We are also much indebted to our French Colleagues for hosting events which will remain in our memories and sustain us through many a cold English winter and many a foggy day in London.



*An original way of making music!*



Our thanks to Sid Price, Felicity Bellamy and Richard Edwardson for providing the narrative that has gone into this report.



## GOLDEN ANNIVERSARY VISIT TO THE LOIRE



Dinner at Hotel Loire et Sens



John & Marie Foley, Sid & Ann Price taste Cointreau with Joseph Mabit



Bouvet-Ladubay's Patrice Monmousseau with Roy Clements, Alain Guichard and Geoffrey Wheal.



In the Cointreau distillery



At Greniers St-Jean



A calorie bomb!



Veronique & Alain Jérôme



At the home of the Jérômes, Château des Marchais



Oompah Sacavin style



In the garden of Elizabeth & Jean-Paul Peroz



A welcome from Jean-Paul & Elizabeth Peroz (centre)





## John Frederic Thurlow 1938 – 2018

It is with much sadness and considerable loss that we record the death of John Thurlow who died suddenly on the 12<sup>th</sup> February at the age of 79.

John was one of our newest members being inducted into Sacavin last November, though many members had the good fortune of meeting him and Jan in France on one of our trips to the Loire.

John was a real polymath who managed highly successful careers in engineering, teaching physics and as a commercial pilot. A reserved, soft spoken man of considerable understanding, sympathy to others and real intellect: the latter much on display at his address following his induction at the Vintners Hall. He had a passion for flying having helped set up the Ipswich School of Flying, the Essex and Suffolk Gliding Club before going on to fly for Air Foyle, TNT and Jersey European, plus Classic Wings at Duxford.

His funeral was held in Colchester on Thursday 8<sup>th</sup> March with refreshments at the Garrison Officers' Club. During the latter and as a mark of respect to John and, despite the challenging weather conditions, his old colleagues put on a fly past of three aircraft flying low and in tight formation.

Our sincere condolences go out to his wife, Jan; his three children, Miles, Amy and Clare; and his grandchildren, Alfie, Agnes, Leona and Esme.

Sid Price



## Robert Timperley 1926 – 2017

Robert Timperley died peacefully on the 24<sup>th</sup> October 2017 aged 90 years. Robert came from a most interesting family. Both his parents were Manchester Qualified Dental surgeons, but his mother was not allowed to work as wives of professional gentleman in those days did not work, even if they were professionally qualified. However, his father was diagnosed with multiple sclerosis, when his mother was in the very early stages of pregnancy with Robert. Unfortunately, the father, also Robert Timperley, died very quickly after diagnosis.

The mother, Elizabeth Timperley applied for his job and was accepted. Robert had an elder sister, by 18 months, who the mother decided was not strong enough to become a dental surgeon, so she read Medicine. The mother had three sisters all of whom were graduates. The oldest, Mary had a degree in Geography and became head of Neville Cross College, now part of the University of Durham. The second read chemistry, and worked at Metropolitan Vickers, (a large Engineering company in Manchester, which became part of GEC), and

the third, Hannah taught biology at a girls' grammar school near Liverpool.

Robert graduated from Manchester Dental School in 1951 and after one house job he was called up to do his National Service. During his National service, besides working as a Dental Surgeon, he trained as a parachutist which he enjoyed very much. He was sent out to Malaya for his National service, he became very fond of that country and visited it many times during his life.



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After his National Service Robert returned to Manchester, did two more house jobs and then took a position as dental surgeon to The Atomic Energy Authority in Cumbria. Whilst there he married Susan Peacock, a graduate in Mathematics from Oxford. Both Susan's Parents were Dental Surgeons. Her Father, Jack Peacock who many will remember, became Secretary of the BDA, now known as the Chief Executive. Susan's Mother, Mary Marion Peacock at first worked as a dental surgeon in the attic of her parent's home but later joined the school dental service. Susan and Robert had two children Amanda and Simon, there cannot be many children where all four Grandparents are Manchester graduates in Dentistry. Unfortunately,

Robert's and Susan's marriage did not last. Robert moved to Grantham into General Practice, where he stayed until retirement, he then moved to Cambridge.

Robert was a very enthusiastic member of the British Dental Association both locally in Grantham and in the Eastern Counties Branch where he was the Treasurer for many years. He was made a life member of the BDA, an honour of which he was very proud. Robert did not wish for a typical funeral, he was cremated without ceremony, just the music he liked with just his children and Shirley Zangwill present. He has left money to have a party later to celebrate his life.

Leslie Garner 1923 – 2018

Leslie was well known to generations of Sacavin members, regularly making the journey from Sutton Bridge in Lincolnshire with his wife, Laura to attend our functions. They were both inducted into the Confrérie as long ago as 1971, not in London but at Angers, having piloted their own plane there to participate in the Rallye Aérien des Vins, Fleurs et Châteaux d'Anjou. In recent times it had become our custom to call upon Leslie to deliver the grace before our meals, as he had a seemingly unlimited store of suitable material. As for his stock of jokes, there was no need to prompt him, a source of endearment as Leslie would fill any pause in conversation with the preamble "Let me tell you a little story...." Likewise at home, we gather, Leslie was renowned for his predictability and his Christmas toast at the annual family event was always the same, word for word ! Leslie & Laura's long commitment to Sacavin was rewarded in 2004, both being promoted to the rank of Officier.



Leslie was born, lived and worked in a very small radius around Sutton Bridge. He and his brother attended Spalding Grammar School as day boarders, about which they were unhappy. He joined the Air Cadets and when called up for War Service had a direct entry as an aircraft fitter. He served in Canada, Palestine and Egypt and was demobbed in 1946. Prior to war service he had worked with the family Corn Merchants business and he returned to them after the war, also joining the local Lincoln Air Club which is where he met Laura. They both attained private flying licences. He courted

Laura but had to fight off a serious rival which he did by acquiring a light Auster aircraft ! They married on 22nd May 1965 and thereafter travelled the world extensively. In Peru, he was mistaken for a local because of the very black hair and moustache he had at that time. As befitted his engineering ability he built his own TV, apparently the first in Sutton Bridge. A member of Probus and a Mason, he was also a Church Warden for many years at St Matthew's, Sutton Bridge, where his funeral service was held.



Another opportunity to join our confrères in Angers

By train one can reach Angers via Paris, but it is also possible to take the Eurostar to Lille-Europe and then the TGV to Angers St-Laud.



These Regulations, which came into effect on the 25th May 2018, require Sacavin to take action to protect members' personal data and privacy rights. We use the personal data you have provided to us to send you by post or email copies of the Courier, our membership list, notices about Sacavin, our meetings, and administrative matters, and to collect subscriptions. We believe that you will expect us to use your personal data in this way and that you will not want to be bothered by consent requests to use your data for these purposes. You will note also that our membership list includes thumbnail photos, both of members and of spouses/partners who may not be members. This being the situation we will use the GDPR route of **Legitimate Interest** to process your information and this statement is to tell you of that decision. At any time you are entitled to require us not to use your personal information for one or all of the purposes listed above by writing to the Sacavin Chancelier.



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Calling letters were dispatched 21 July



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Calling letters to be dispatched early October



Calling letters to be dispatched early December



Calling letters to be dispatched at the end of February 2019

