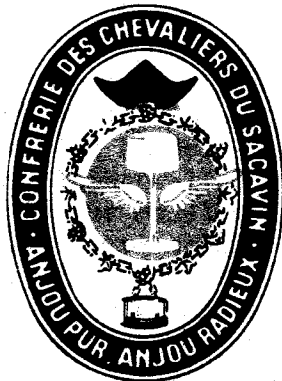


SACAVIN



COURIER

COMMANDERIE DE GRANDE BRETAGNE DE LA CONFRERIE DES CHEVALIERS DU SACAVIN D'ANJOU

No. 1.

Spring 1980

FANFARE

The Sacavin Courier makes its bow. In the Spring and Autumn of each year, we intend to keep you, the members of the British Commanderie, informed of news and facts about the wine and culture of Anjou. We want you to be involved and to let the Editor know of any event or piece of information which may be of interest to the Commanderie as a whole. To mark the first ten years of the British Commanderie, our Grand Maitre, Robert Cointreau, has sent us the following message:-

TEN YEARS ALREADY!

I can remember the time the old Grand Maitre (he lived until he was 97) asked me: "Robert, you often go to Great Britain on business; why don't you found a Commanderie there? We need one for the good reputation of our wines of Anjou."

It was not until 1968-69 that with the help of John Addey, John Braun and Charles Whitfield and a few of their friends we could manage together to set up this British Commanderie, which has been so great a success.

Chris Wilkinson and Glyn Hardwicke joined shortly afterwards and if it had not been for the great efficiency and enthusiasm of them all, there would never have been a Commanderie of Great Britain. I would like to thank every one who has given so much of his time a 'joie de vivre' for making such a successful enterprise.

Now it is in good hands with Hector Mackenzie at the helm and we could not have found anyone better suited for the job.

Leonard Salzedo has been a great addition with the wonderful music he has prepared and had performed for us. George Wilks has been the perfect Secretary and Cyril Saper a very clever Chef de Cuisine, always succeeding in giving our Commanderie the gastronomic touch that is so important for a Rabelaisian company.

As Grand Maitre of the Confrerie des Chevaliers du Sacavin d'Anjou, I would like, together with all the members of the French Grand Council, to pay tribute and thanks once again to everyone for being such a wonderful combination of people, continuing in Britain the traditions of our Order in this last quarter of the 20th Century.

Robert Cointreau

THE HANAP

Chevaliers and guests who were present at the Decennial Dinner at Wintners Hall last November saw the handing over to the Commanderie of its first commissioned piece of plate, the hanap, from the hands of the goldsmith, Richard Geere. Made in silver and gilt at the Clerkenwell Workshop, its design is based on and it is the same size as the glass model which had hitherto been used in all our induction ceremonies. It is part spun and part hammer raised with a planished hammer finish. The weight is approximately 20 ozs (622 grams). On the base has been engraved a simple inscription, which will be seen as the hanap is raised for drinking: Commanderie de Grande Bretagne de la Confrerie des Chevaliers du Sacavin d'Anjou 1969-79. The hallmark has been staggered, a variation permitted under British Hallmark rules. For those interested in hallmark symbols, the four on the hanap are, reading from left to right: Richard Geere's registered mark; the lion, indicating silver; the leopard, indicating the mark of the London Assay Office; and the epsilon, indicating the year 1979.

Richard Geere is the son of a goldsmith who worked with Cartiers. Richard was apprenticed in the trade and studied at the Central School of Arts and Crafts in London. His National Service was appropriately in REME, after which he worked for top workshops such as Aspreys. He has been independent for five years and has a studio in the Clerkenwell Workshop complex. Some of his work was on exhibition last year in the "Loot and Super-Loot" Exhibition at the Goldsmiths Hall.

THE OFFICERS OF THE COMMANDERIE

Our Grand Commandeur, Colonel Hector Mackenzie is appointed from France. All the other officers were elected at the Annual General Meeting on 21st January, 1980 as follows: David Rutherford - Senechal; John Addey - Delegee General; John Braun - Ecuyer; Chris Wilkinson - Chancellor; Donald Harris - Tresorier; Glyn Hardwicke - Chef de Protocol; Leonard Salzedo - Chef de Beaux Arts; Cyril Saper - Chef de Cuisine; George Wilks - Secretary and Chef d'Historiographie; Fred Carter and Peter Morley - Halberdiers.

FUNCTIONS AND EVENTS

7 May 1980	Induction and Dinner in the Louis Pompadour Suite at the Cafe Royal, Regent Street, London. For details, see separate notice and booking form.
27 September 1980	Visit to Blenheim Palace. Details and booking form will be sent nearer the time.
? November 1980	An event is being organized. Further details will appear in the next issue of the Courier.

THE ANNUAL GENERAL MEETING

The Annual General Meeting was held on 21st January 1980 at the Overlord Room, Whitbread & Co. Ltd., Chiswell Street, London. The minutes of the meeting are being circulated separately from this issue of the Courier. There is no need to add more except to remind all Chevaliers that the AGM presents an opportunity to change officers, ask questions about the accounts and put forward resolutions as to the running and well-being of the Commanderie. This year was no exception. The business meeting was followed by an excellent dinner.

THE PLANTAGENETS

One reason why our Commanderie is pledged to honour the culture as well as the wine of Anjou is because of the great contribution made by the Plantagenets who were Counts of Anjou and Kings of England. We were reminded of this splendid heritage by Robert Cointreau, then Commandeur of the British Commanderie, when addressing the Plantagenet Induction Dinner at Vintners Hall on 23rd September, 1971. In order to keep his words on permanent record, we extract some of the speech as follows:

" The name Plantagenet was originally the nickname of Geoffroi of Anjou, the father of the first Plantagenet King of England, Henry II, who took for his crest the plant Genet, which is a sprig of flowering broom. This symbolized in its golden blossom the vital force typifying the whole line of the Plantagenets ... It was during their time that the commerce of wine from the Continent became a flourishing business. There is an impressive mass of records bearing the signature of the Plantagenets which provide evidence that in the XIth and XIIth centuries the Anjou vineyards were already producing both red and white grapes. In the Saumur region alone the wines covered an area of nearly 3,000 acres.

As kings of England, the Plantagenets retained their love for the wines of their homeland, and this enthusiasm was shared by their new subjects. This may explain to a very great extent the longstanding popularity of the wines of Anjou in England. These wines have been exported since 1154 for certain, since there are official documents dating back to that year. The Record Office retains archives bearing the price of wines which in those days arrived by sea from the port of Nantes and were unloaded about six hundred yards away from Vintners Hall on the banks of the Thames at the Customs House Quay. In 1199 the price of Anjou wines was fixed by Royal Edict at 24 Sterling Pieces whereas most other wines could not be sold for more than 20 Sterling Pieces. A clever move indeed!

Very close to our hearts is the Plantagenets' contribution to culture of the arts and it is generally recognized that the generations of Plantagenets have given England its form and character. Under their rule, artists of all kinds flourished; music, poetry, architecture, literature and sculpture were all encouraged. Richard I, known as Lionheart, composed poetry. Edward II was the first English king to take a personal interest in the theatre. Richard II is perhaps the most maligned of the branch, but it cannot be denied that he was highly intelligent, supremely cultured and much ahead of his time. He encouraged all the arts and loved exquisite costumes and furnishings. With a taste and palate as cultured as his pursuits, he would have made a true Chevalier du Sacavin. A song school was built in Durham under the patronage of Henry V, who was a great lover of music.

And so, in a small way, the Confrerie de Chevaliers du Sacavin helps to perpetuate all the fine things, the wine, the food and the culture, which were enjoyed by the Plantagenets on both sides of the Channel. "

HOW TO KEEP IN TOUCH

This seems a better way of saying "the communication problem". As you know, we brought in an annual fee of £2 to cover the ever-increasing cost of postage, stationery and the like. That will not be enough in the future but is being retained for this year.

Notices of functions and events are sent only to those Chevaliers who pay the annual service fee. If you do not pay the fee you do not hear from us - except for the formal notice of the Annual General Meeting. The current fee of £2 will be raised to £5 on 1st January 1981, payable by means of a Bankers Order, or a joint subscription of £7.50 for husband and wife Chevaliers. The fee will, of course, cover the twice-yearly issues of the Sacavin Courier.

THIS IS A FINAL REMINDER. IF YOU WANT TO KEEP IN TOUCH AND ENJOY THE BEST THE COMMANDERIE CAN OFFER, PLEASE PAY YOUR £2 NOW. IF NOT, YOUR NAME WILL BE REMOVED FROM THE MAILING LIST

ENVOI

Cardinal Jean du Bellay admired Rabelais so much that he refused a learned individual of the day a seat at his table because he had not read THE BOOK, for so Rabelais' narrative was called. (Ventouillac).