

# SACAVIN



# COURIER

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

No 19

Summer 1989

True to the vows of our Order - when our glass is full, we empty it; when our glass is empty, we fill it - our events this year have concentrated on tastings of the glorious wines of our region, the first being the:-

### AGM WINE PANEL

held, in conjunction with the Annual General Meeting, on Monday 13th March at the Portman InterContinental. The Minutes of the AGM, reporting upon the general business of the Meeting, including those elected Officers, were sent to all Active Members at the beginning of April.

The Wine Panel, held beforehand, was Chaired by our former Ecuyer, Peter Morley, who admitted to being no expert and therefore reliant upon the discernment and knowledge of those who were. Ultimately, though, the appeal of any wine depends upon the taste of the person holding the glass. This was the basis upon which the Wine Panel was being conducted and on which comments were being invited from the audience. The Wines had been chosen by Senechal Derek Sheen, in consultation with the Panellists - David Burroughs, Frank Coe and Howard Davis. These, with comments and recommendations regarding food considered a good match, were:-

#### Muscadet, "Domaine de la Guipiere" de Sevre et Maine 1987, sur lie

Well balanced with a fresh, fruity taste and excellent bouquet. A very good 'young' wine for immediate drinking. Good with all Fish, the Panellists specifically mentioning Truite au Bleu and Lobster. Good value at £2.50/£3 per bottle.

#### Quincy, "Domaine de la Maison Blanche" 1987

Good balance, rather flinty, a more 'subdued' wine of a marvellous deep straw colour, good with Veal. Criticism that it was served too cold and general agreement this was too often the case with white wines. Favourably priced at around £3.50 per bottle.

#### Saumur, "Domaine des Hauts de Sanziers" 1986

The nose of this well-bodied wine was praised, it being described as 'classically' dry. For some of the audience, it was too dry. £3.50/£4 per bottle was agreed a fair price.

#### Touraine, "Comte D'Ormont Gamay" 1987

Light and delicate, more restrained than Beaujolais. The Panel were divided on the food it would match - chicken or fish;

poultry and meat; acceptably priced at £4/£5 per bottle.

Chinon "Clos Montet" 1985

A very rich, robust and delightful wine, a lovely deep colour and marvellous floral bouquet reminiscent of violets and berries. Good with Meat and Poultry and good value at £4/£5 per bottle.

Moulin Touchais, 1979

A dessert wine from the Chenin grape with all the superb 'Anjou' qualities. A fine accompaniment to any dessert with the Panel emphasising Roquefort Cheese, Peaches, Lemon Sorbet or anything Caramelised or with a Caramel Sauce.

Although there were some disagreements, the audience generally concurred with the views of the Panel, notable experts in their midst including Chris Wilkinson, George Wilks and Jerry Schooler adding to the interest with their comments. Consensus opinion was that six excellent wines had been tasted, each meritorious in its own particular way.

In spite of his modest comments at the beginning, Peter Morley demonstrated he was an Expert Chairman, keeping everything flowing along very well and not just the wine into the glasses! Panellists David Burroughs, Frank Coe and Howard Davis were a fund of knowledge on the Growing and Preparation as well as the Tasting. The Commanderie's gratitude is due to all four for providing such an enjoyable as well as instructive preliminary to the AGM for which, needless to say, everyone was pleasantly mellowed and very amicable.

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The enjoyment of wine is enhanced by good food and has inspired our Chef de Protocole, George Wilks, to tell us about:-

FOOD DOWN THE AGES

"No man can be wise on an empty stomach" (George Eliot)

Our very early ancestors left no written records of foods they ate, or of ways in which that food was prepared. Such evidence we have is from archeological remains, from seeds and grains which can be identified, from bones which indicate animals which were hunted and from cave paintings of hunting expeditions. Primitive man was omnivorous. He ate wild seeds and grains; he hunted, killed and ate deer, horses, and no doubt mammoth steaks provided both quantity and quality for him. Meat was almost certainly roasted. Charred remains found in ancient settlements give some indication that fire was used in cooking. By association with studies of aboriginal tribes, isolated from the main stream of civilisation, we may assume that primitive man ate food raw, cooked it and probably preserved it by smoking it or sun-drying it.

With the advent of writing, in its various forms, records became more precise, much more detailed and specific. Historians today would have little difficulty in staging a feast of almost any age with authentic food items, true methods of cooking and serving, even with contemporary table manners.

The records of Egypt provide us not only with written accounts of banquets but with pictures and even specimen samples of food used. Food was entombed with embalmed mummies, to be used in the journey to the next world. The tomb of Nakht, an Egyptian nobleman, provides one such record. A vivid picture delineates the nobleman, his wife, dancing girls, a harpist and an almost naked lute player with the domestic touch of a 'marmalade' cat eating fish. The favourite Egyptian foods were game birds, especially goose, beef, fish and fruit with bread and cakes. This diet, complex and varied, was for the

wealthy, the poor lived on fish and bread. Wine was drunk, usually to excess, from shallow metal bowls with a spike-like handle fixed to the base, but detachable so that the vessels could be held on the palm of the hand.

The Greek civilisation in all its aspects is well known, fully documented by poets, playwrights and philosophers. Homer describes, in the *Odyssey*, a "food", cheese, barley meal and yellow honey mixed with wine. In Greek ships, this mixture, as a porridge or a cake, was given to the rowers, sometimes with meal made from pulses. The Greeks began to show much more interest in culinary matters; wealthy people engaged professional chefs who specialised in a variety of aspects of gastronomy, specialist pastry cooks, specialists in black pudding, in soups, in fish. Greek writers have recorded the popularity of an amazing variety of cake, a simple bun or muffin, a flat cake (a speciality of Samos), cheese cakes, honey cakes, cakes flavoured with sesame seeds. Basic foods were compounded of grain, oil and wine supplemented with vegetables and fruit. The poorer people could afford meat only for special occasions. Hogs' pudding, haggis and sausages were popular, usually eaten with vinegar and highly seasoned with herbs, many still in common use. Pork was favoured by all classes. Hares and small song birds, like thrushes and finches, were eaten. Fish, both fresh and dried, was popular. A typical family celebration described by a poet of this period consisted of toasted cheese, a boiled cabbage with oil, fat lamb chops broiled, ring doves, thrushes and finches, all followed by cuttle fish and sprats. Hesiod the poet describes his idea of a picnic, "cheese, meat from a young kid and wine".

An essential aspect of Greek feasting was drinking and gaming. Libations were made to gods and to the spirit of the house. Songs were sung, impromptu verses criticising or passing comment on other members of the company, something akin to Portuguese "fado" singing. A wreath of myrtle was passed from singer to singer. Another common amusement was the *cottabus*, a difficult game, considering that the participants, the diners, were lying on couches. The last few drops of wine left in the *cylix*, the drinking vessel, were tossed into a cup floating in a bowl of water or, more sophisticated, into a pan of a scale so that the pan sank down and bumped the head of a metal statuette. A good job that slaves were readily available.

From the excavations at Pompeii and Herculaneum, archeologists have learned a great deal about Roman eating habits. "Fast" food was available from a whole variety of taverna, bars and restaurants, giving a basic menu of wine, bread, meat and onions. The food eaten, especially by the wealthy, was much more varied. The poor people ate bread, porridge eaten with salt, vegetables - peas, turnips, onions and beans, with a great variety of herbs and spices. Cakes, too, of various sorts were eaten in quantity. Seneca writes at length about the gourmet and gourmand activities of wealthier Romans. A cookery book of the time exists, a compilation from a number of sources. Cooking had become much more complicated, elaborate sauces accompanied meat, fish and egg dishes. Some we find revolting, an example is a luxury sauce for soft boiled eggs, made from the salted entrails of fish - herring, mackerel, tunny, etc. Dormice and snails were Roman delicacies. Dormice were especially fattened in large jars, given special food and kept in the dark, an early example of intensive cultivation. Dormice were eaten with honey. Oysters, too, were very popular. Pepper, newly discovered, was used extensively. Game birds were a favourite food, and the exotic peacock was eaten. Small song birds were caught and kept in aviaries, ready for eating. The ancient cookery book includes recipes for boiled ostrich, for flamingo and

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for parrot. Food was often served elaborately ornamented, a roast boar had baskets of fruit suspended from its tusks; on one occasion the roasted carcass was filled with live thrushes which flew off as the carving was done; peacocks were presented, complete with the magnificent plumage.

Romans started the day with breakfast, bread with cheese and olives or raisins and sometimes meat. The important meal, dinner, began in the early afternoon, hors d'oeuvres usually accompanied by fish sauces, then several dishes comprising meat and game and a sweet dessert course of pastry and fruit with honey and wine.

The Middle Ages, the Dark Ages, was a period certainly not remarkable for its gastronomic renown, a period of ignorance and poverty, described by a writer in 1274 as a century "stinking and horrible" ("Siecle puant et horrible"). An era of stagnation in all human activities. Life was difficult, especially for the poor. Bread, fish, pickled or salted, with dried peas and beans, onions and leeks were their staple diet. However, food for the wealthy was more varied. Henry III's order for Christmas provisions in 1240 included swans, cranes and herons, peacocks, hares and pickled boars' heads together with kids, lambs, pigs, hens, rabbits, salmon and herrings. About a hundred years later, the food for a monastic household was listed by two priests in Dorset, bread, oatmeal, fish and peas with, occasionally, eggs, butter and cheese. Food was often heavily spiced with mustard, garlic, parsley and fennel - anything to disguise its taste.

The well-known story of the 'Five Kings' Banquet' is quoted as being held in the Vintners' Hall in 1363 when Edward III of England entertained four other Kings of Europe. Despite research, no menu has been found for the banquet and I have it on very good authority that the whole story is pure myth. We can imagine what the menu would have been - perhaps not so different from the Vintners' Company banquet in 1935 - caviare, clear turtle soup, Spey trout, baron of beef, cygnets with asparagus, York ham, pineapple with vanilla cream.

The Elizabethan period was marked by a growth of interest in culinary matters. Foreign, exotic ingredients were introduced and wealthy families engaged foreign chefs. As in earlier ages, the staple foods of the poorer people were dark bread, cheese, beef and mutton with occasional fruit and vegetables. Richer people ate meat, game and fish, fruit preserves, jellies, pastries and marchpaine. Fruit was commonly used and oranges and lemons were imported. In the later years of the period salads were common and often included flowers like violets, gilliflowers (carnations and pinks), marigolds; some were preserved in vinegar. Oysters were cheap and were eaten in large quantities while venison, in many guises - roasted, boiled, cooked in pasties - was a popular meat.

Food was served in what seems to us to be in prodigious quantity and variety. Records are extant of a "humble feast" at which the first course was made up of thirty-two different dishes ranging from meat pasties through roast swan, turkey and goose, sweetmeats, fish, to pigs' trotters.

Gastronomy remained almost unchanged from the later Elizabethan period through the Restoration, through to the Georgian periods. Restaurants resembling those with which we are familiar were first introduced in Paris and then in London. In the 18th Century, cook shops and chop houses became popular and were renowned for their good food at reasonable cost - boiled beef, beef-steaks, suet puddings - the regular diet of many Englishmen. The introduction of the modern method of dividing a meal into a succession of courses was made about 1860.

Increasing attention was being paid to the quality of food and to its service.

We have evidence from contemporary literature and art that there was a great discrepancy between the living standards of rich and poor. Malnutrition was common. Ignorance combined with a diet of bread, potatoes, vegetables with only a little meat or fish was by no means adequate for good health. For the wealthy, however, conditions were different. Varied, sumptuous, even Gargantuan meals, were eaten daily. Dinner was often served in the older 'service français' way, when a variety of dishes were served at the same time to be replaced by others as each was consumed. A typical dinner consisted of a first serving of soup, fish, turkey, venison or mutton in various guises, oysters, pasties and sauces to be replaced by various game birds, cooked in various ways, fish, fancy pastries, more sauces, then, in their turn, to be replaced by cheeses, radishes, cucumbers and fruit.

Breakfast was equally lavish, a great variety of meats, fish and bread served with tea (now becoming more popular) and coffee. The 'service russe' in which separate courses were served in succession gradually superseded the old 'mélange' of the 'service français'. A typical menu of this early Victorian period was, first, oysters with brown bread, cutlets of salmon; second, fillets of beef grilled in anchovy butter, lamb cutlets with spinach; this to be followed by fricassee of chicken, cauliflower cheese, omelettes with strawberries, macaroni cheese.

In the later, Edwardian times, menus became more like our own but in quantities we would consider incredible. Mrs Beeton in her famous book "Household Management" gives the following as a specimen menu: clear soup with poached eggs, boiled turbot with oyster sauce, braised fillet of beef with stuffed tomatoes, roast pheasant with cress, salad and chipped potatoes, omelettes with preserved fruits and banana jelly, dressed prawns followed by dessert (an all-embracing word for sweet-meats, fruit nuts and biscuits). Mrs Beeton gives many more menus with a similar bewildering choice of comestibles.

No doubt, throughout the ages, generations of our ancestors introduced their own 'nouvelle cuisine' but from the history, we know that none would have approved of our modern 'nouvelle cuisine', its quality, perhaps, but certainly not its quantity.

The story is of intense interest but add to the story of food, the story of table manners throughout the ages - that, indeed, is a tale of absorbing interest.

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Food and Wine also figured prominently when the Spring also brought the Commanderie an additional and unexpected event sponsored by:-

#### FOOD AND WINE FROM FRANCE

through the Invitation to assist in their promotion of Anjou Wines. On their behalf, the Management Committee hastily organised an Induction Ceremony at the Kensington Hilton on 12th April when the following Chevaliers were received into our Order:-

Horst ANGELKOTTER - the hotel's General Manager whose 23 years with the Hilton Group has convinced him of the excellence of the wines of Anjou.

Etienne BRAULT - whose birthplace is Angers and who, as Director of French Wine Farmers Ltd, needs no convincing of their excellence.

Robert J PUGH - General Manager of Administration and Accommodation Services at BBC Television and who is pleased to accommodate the wines of Anjou.

Edric A TASKER - an eminent Wine Master, Chairman of The Wine Development Board and a Member of the Alcohol Education and Research Council, well able to extoll the virtues of the wines of Anjou.

Because this event was arranged rather at the last minute, not all the Officers were free to take part. We have it on very good authority that David Burroughs was very impressive as 'stand-in' for the Grand Commandeur.

The Five Course Dinner, served by the Kensington Hilton, was excellent and the Five Wines accompanying each Course - provided by wine-growers in the immediate vicinity of Angers - were outstanding. A much valued feature of the Chapitre was that many of our French colleagues were present, not least Yves Cariou, Director of C.I.V.A.S and Secretary of the Confrerie.

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Wine Tasting has continued into the Summer and we are indebted to George Wilks for his account of that at:-

#### OLD BUCKS HEAD

The Commanderie's Summer Events are always pleasant, interesting and informative functions. The meeting on 3rd June at Old Bucks Head was no exception to the established tradition. Chevaliers Liz and David Burroughs entertained us royally. Their home is in a beautiful part of Sussex, a truly "green and pleasant land" and it has the added interest of being a building with a history. Old Bucks Head was, at its name suggests, a tavern, built in the reign of Elizabeth Tudor and it remained an inn for centuries. Extensions were built when it became a staging post for coaches; stabling was built for relief horses for the additional horse power needed for the ascent of the steep hills on the adjacent main road to Brighton. In Regency times, the Prince Regent often patronised the Old Bucks Head while breaking his coach journey to Brighton. David and Liz have maintained the character of the house but, at the same time, ensured it became a comfortable, pleasant home.

The tasting was conducted "en plein air" but with the necessary protection of an awning against the showers. The temperature was low and there was no necessity to bother about cooling white wines. Mark Lynton, a Master of Wine, conducted the tasting which proved to be informative, interesting, full of asides, humorous and anecdotal. It was revealed that Mark had once been a student tutored by David. The wines sampled were:-

Muscadet de Sevre et Maine 1988, Domaine de la Guipiere

Sauvignon de Touraine 1988

Blanc Fume de Pouilly 1988, Domaine du Riaux

Sancerre Rosé 1988, Domaine de Fort

Chinon 1985, Clos Montet

Vouvray 1986, Domaine de l'Epinay

The Sancerre Rosé proved to be a unique example with qualities of flavour and balance which few other rosés can show. The Chinon was a superlative wine, showing how good the best red wines of the area can be.

The Lunch which followed was a meal which did ample justice to 'les vins d'honneur' which preceded it: melon followed by salmon trout with a variety of salads, then a delicious strawberry Pavlova

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with fruit salad, an excellently varied cheese board with coffee, concluding a lunch which was, in every way, worthy to follow the Tasting.

After the meal, a number of the more hardy Chevaliers visited Leonardslea Gardens. This estate is beautiful, full of flowers and with splendid views across the wooded countryside. Many of us decided to pay another visit when the sun shone to add even more colour to the displays.

The Chevaliers and their guests who were privileged to enjoy the day at Old Bucks Head all agreed that Liz and David "did us proud" and the thanks of the Commanderie are given to them for all the work, the thought and trouble they took to ensure that, whatever the weather, a splendid, enjoyable day was had by all.

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Just over two months later and the redoubtable Chevaliers, remaining true to their Rabelaisian oaths, enjoyed another Tasting, this time arranged by our very distinguished and justly famed Chevalier, Robin Yapp, at his most impressive Cellars at:-

#### MERE

with George Wilks telling us that Mere is a small village set in the pleasant Wiltshire countryside. The village has some interesting old buildings and a fine old church but one gets the impression that the township has difficulty in determining whether to emphasise this aspect of its history or to become completely modern. In consequence, it "falls between two stools".

However, for the short stay which the Sacavin party made, the interestingly ancient was predominant. The approach to Robin Yapp's premises could have been lifted directly from a French vineyard. The courtyard, paved with warm gray flagstones, was shaded by fine, large trees and cooled by a plashing fountain; the stone basin and cupola of which were exact copies of a fountain on a Chateauneuf-du-Pape Chais. The courtyard was surrounded by buildings built of the local cream stone. One outbuilding housed an old travelling still, formerly used in France for the distillation of grape residues for marc.

After a refreshing Vin d'Honneur (a sparkling 'Loire'), we moved to a large, cool "cave" and were introduced to some lesser known Loire wines explained and described by Robin Yapp and which included such wines as a Malvoisie, a Sancerre rosé and Jasnières a wine from the Loir, a tributary of the main river. We tasted nine excellent wines.

The party then adjourned to the Old Ship Hotel for lunch. The Hotel was, before 1682, the private residence of Sir John Courtney M.P. who was banished from Court and his home was sold. The hotel kitchens now occupy the old stables and the restaurant was a hay loft constructed from timbers of old ships. Fine dark oak beams give the room a great atmosphere and our lunch did ample justice to the ambience. Those Chevaliers who were staying overnight retired for a "recovery" siesta. One of our couples had a four-poster complete with drapes! A light evening meal ended a splendid day, instructive and enjoyable.

A visit to Stourhead Gardens on Sunday morning and a "pub lunch" in an elegant village inn set us up for an uneventful journey home.

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The conviviality of Mere was discreet and civilised compared to Panurge's account of earlier Rabelaisian revels as Marie-Térèse Baird tells us in:-

#### PROLOGUE TO BOOK 4

God save and keep you, good people. But where are you? Wait till I put on my spectacles. Ha, ha! Fair and lofty Lent goes by. Now I can see you. So, what next? You've had a good vintage, so I have been told and I should be the last person to be sorry. You've found an inexhaustible remedy against thirst of all kind. That was a splendid piece of work. That's very good. That's fine. That's delightful.

"And now", said Panurge "I shall tell you about the Lord of Basché who was a courageous, virtuous, generous and chivalrous gentleman. On returning from a certain long journey, he found himself writted, summoned and visited by the Bum-bailiff acting on the whim and greed of the fat Prior of St. Louant.

The Lord of Basché sent for the vicar of his parish, whose name was Oudart, and for his baker Loire and his wife. To them he said "See how I am being pestered by the annoyance of those wretched Bum-bailiffs. Next time they come, we must all be ready. You, Loire and your wife must appear in your best clothes as if you were just about to be married, and you, Master Oudart, must show yourself in your best surplice and stole to conduct the nuptials. Then, by and by, after the marriage ceremony, you will all exchange friendly little taps and other buffeting and horseplay that you have at every wedding. Only, when it comes to tapping the Bum-bailiff, you will slap him, punch him and hit him hard. Don't count the blows. The one who punches the hardest I shall count as my best fried." "Very well" said Oudart "but how shall we recognize this Bum-bailiff?"

"This is how: when a man comes to the door, either on foot or on a miserable nag, with a great fat silver ring on his thumb, that's the Bum-bailiff. The porter shall usher him in politely then ring the bell and you shall come into the Hall to play the comedy with the tragic ending that I have outlined for you."

That very day, as God would have it, a fat old red-faced Bum-bailiff appeared at the gate. The porter recognized him by his clumpish leggings, his wretched mare, his bag full of writs and, surest sign of all, by the silver ring on his left thumb.

Oudart donned his surplice and stole, emerged from his pantry and drew the Bum-bailiff a good, handsome long drink of wine. "You couldn't have come at a better time" said he "we are having a wedding in the Hall and presently we shall be making great cheer. Drink this down and be merry".

Master Bum-bailiff went into the Hall and served all his summons on the Lord of Basché who received them with the greatest cordiality and begged him to be a guest at the wedding. Presently a number of friendly blows were exchanged but when it came to the turn of the Bum-bailiff, they treated him to such a lusty hammering that he was knocked down and bruised all over. They turned one of his eyes into a poached egg in black butter, fractured eight of his ribs, cracked his shoulder-blade in four places and his jawbone into three pieces and all the time laughing very merrily as if it were all a great joke.

When the Bum-bailiff had left the castle and climbed onto Blind Bess, which was the name of his one-eyed mare, my Lord of Basché called all his people to him and sent for the luncheon wine and plenty of pasties, hams and fruit to go with it and they all drank together in high glee. "My dear friends" my Lord said "I foresee that you'll play this farce with the tragic ending splendidly in future. You gave this Bum-bailiff

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such an eloquent banging, thumping and tickling that I now double all your salaries. Come and drink with me. The wine is nice and cool, I'll drink all your healths, my very good friends".

Four days later another Bum-bailiff came with a summons from the fat, greedy Prior. This one was young, tall and thin, but the porter recognized him by the silver ring and rang the bell. At the sound, everyone realized what was afoot. Loire and his wife were kneading pastry, Oudart was minding his pantry, my Lord Basché was playing the two-humped beast with his wife, the officers were playing at nap and the ladies were rattling the dice, but all jumped to their duty. When the Bum-bailiff met the Lord of Basché, he fell to his knees begging him not to take offence at his bringing him a summons from the fat monk. "Now come" said my Lord "you are not going to serve me a writ before you've drunk some of my Quinquennais wine and attended a wedding we're just about to celebrate. Master Oudart, make our guest drink well and deeply".

The Bum-bailiff followed my Lord into the Hall where everyone greeted him with smiles and he grinned back amiably. As soon as the wine and spices were brought in after the wedding, the Bum-bailiff dealt Oudart a playful slap or two. Then they started thumping the Bum-bailiff and blows fell from all sides, knocking his breastbone sideways. When he was thoroughly thumped, battered and pommelled, he fell to the floor and they threw copious wine in his face and tied a yellow and green fool's favour to his sleeve and set him up on his snotty beast.

The next Bum-bailiff's head was split in nine places; the one after that lost all his molars, incisors, canines and even his uvula; the next was given such a punch on his elbow that his heel turned black and blue.

How many more there were, I do not know, but in time the fat greedy Prior of St. Louant became firmly convinced that my Lord of Basché was enjoying the protection of the Devil and that, therefore, his money was pestilential, deadly and pernicious to Bum-bailiffs and their masters. So, ever since, my Lord of Basché has been left in peace and a 'Basché wedding' has become a proverbial phrase.

But you are laughing at me, my jolly boozers. You do not believe that what I tell you is really true. I don't know what to do about you. Believe me if you like and if you don't, go and see for yourselves. But I should prefer that you moistened yourselves with a little good Anjou wine before you go. And here is your Rabelais maxim:

While round a fat ham we drink together  
The storms pass and give good weather  
He's out of his mind, he's raving mad  
The man who drinks and still feels sad.

Our Rabelais maxim is that - some of us anyway - certainly intend to partake of the good wines of our region with the:-

#### 1989 BIENNIAL VISIT TO ANJOU

Just under twenty-five Chevaliers and their spouses and friends will be travelling to Angers, via Nantes Airport, on 21st September as participants in the 1989 Biennial Visit to Anjou. The party will be based at the Hotel d'Anjou and, from there, will visit the Five Growers featured in the Food and Wine from France Promotion at the Kensington Hilton in April including the most welcome opportunity to visit, once again, our very good friend Patrice Monmousseau at Bouvet Ladubay. Attendance at the Ceremony formally announcing this year's Vendanges,

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followed by a Ceremonial Procession through Angers and culminating at the annual Chapitre and Banquet is part of a programme which will also include a Reception at the Confrerie Headquarters at the Hotel de la Godeline and Lunch on a Bateau Mouche on the Loire. The Management Committee greatly appreciate the assistance of the Confrerie Secretary, Yves Cariou, in planning the itinerary for this year's Visit.

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This year, however, is not just noticeable as one for the Commanderie's Biennial Visit to Anjou but also - and one has hardly been allowed to forget - of the Bicentenary of the French Revolution. As part of a French Wine Order, we are planning our own unique commemoration of this event with the:-

#### CHAPITRE DE LA BASTILLE

on MONDAY 13TH NOVEMBER at the Cumberland Hotel, Marble Arch, London W 1 with the Induction Ceremony at 6 p m, the Vin d'Honneur at 7 p m and Dinner at 7.30 p.m.

Historians are divided on whether the happenings of what is now celebrated as 'Bastille Day' signified the beginning of a Revolution or a Counter-Revolution?! Suffice it to say that Louis XVI who, with Marie Antoinette and their Court was in mourning at Marly, had no such qualms, one way or the other. The entry in his diary for 14th July 1789 is 'Nothing Happened' !! For our Commanderie commemoration of this historic day, we can confirm that, at the Cumberland Hotel on Monday evening 13th November 1989, quite a lot will be happening!

Chef de Cuisine Malcolm Harris, Chancelier Frank Coe and Chef des Beaux Arts, Leonard Salzedo - aided and abetted by Chef de Protocole George Wilks - are planning a very individual celebration of this auspicious day. Malcolm has arranged a magnificent menu, Frank has chosen excellent wines to accompany it and Leonard some music from period France to complement the repast. Members and their Guests are promised a really unusual as well as thoroughly enjoyable evening. The Application Form is enclosed and it is hoped that all who can will support this event.

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#### NEW PROJECT FOR CHEVALIERS

We offer our good wishes for their success to Chevaliers Geoffrey Phillips and Ann Dex who, after successful careers in the Law and the Entertainment Business have, this year, begun a new life as Hoteliers in the Isle of Wight. Their Country House Hotel, The Lawyers Rest, offers excellent food, superb wines (including those of Anjou!) and tranquility in a most beautiful setting. Their tariff is very reasonable and help with travel is available. For further details, etc., please contact either Ann or Geoffrey at:-

The Lawyers Rest  
St Lawrence  
Isle of Wight PO38 1XF  
Tel: 0983 852610

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#### OBITUARIES

It is with deep regret we report the deaths of the following members:-

Mr C G HARDWICKE who died in early August and who was a Founder Member of the British Commanderie. Glyn Hardwicke was a connoisseur of wine who had combined practice of the law with writing on wine. He made

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a very important contribution to the development of the Commanderie during its formative years and was principal organiser of the very distinguished Chapitre held at the Guildhall in 1976. He served in his own inimicable way as Chef de Protocole from 1975 until his retirement in 1981. The Commanderie owes a great debt of gratitude to Glyn for all he did on our behalf during the early years. We mourn his passing with great sorrow and extend our sincerest condolences to his wife Betty on her sad loss.

Mr W R SPENCER, who died in April and who, until his recent illness, was a regular and enthusiastic supporter of our various activities.

Mr C S STETZEL, who died early in the year and who, before his retirement, had been an active supporter of events both here and in Anjou.

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PICTORIAL RECORD

As two decades of Commanderie events are drawing to a close, the Management Committee have decided to initiate a Photographic Record of our activities, past and present. The Committee already have some photographs to hand but, through these pages, request members who would like to, to send copies of those they feel would contribute to a pictorial archive of the Commanderie to the Chef de Protocole, who has very kindly volunteered to maintain this 'Scrapbook':-

Mr G C Wilks  
43 Highcliffe Gardens  
Redbridge  
Ilford, Essex  
IG4 5HP  
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It seems nothing is complete, these days, without a reference to money and this issue of the 'Courier' is no exception:-

1989 SUBSCRIPTION

The Treasurer reports that, unfortunately, quite a high percentage of Active Members have not paid their 1989 Subscription. The Management Committee feel this is due, in part, to them forgetting to forward the necessary remittance and, in part, to some confusion at the Bank in changing the Commanderie's Account to a different branch.

In case members are not quite clear regarding payment of the annual subscription which, currently is £5 or £7.50 'spouse' rate (i.e. a concessionary joint payment when both are Chevaliers), it is to meet the cost of mailing to them the twice-yearly 'Sacavin Courier', the Agenda, Reports and Minutes of the AGM, Newsbriefs and Application Forms for the events (i.e. the annual Chapitres, Tastings, etc). It is not possible for these mailings to be sustained if the annual subscription is not maintained. Members who are not sure whether they have paid for this year can check with the Treasurer David Burroughs on 0403 891248. Members who know they have not yet paid are very kindly requested to do so without delay. The Management Committee have decided, very reluctantly, that those who do not pay up will have their names removed from the Address List. If this concerns you, you can avoid it by sending your payment (cheques payable to SCAVIN) to

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the Treasurer:-

Mr D V S Burroughs,  
Old Bucks Head  
Hammerpond Road  
Plummers Plain  
Horsham  
West Sussex RH13 6PF

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#### FUTURE SUBSCRIPTIONS

Administrative costs have increased greatly since the subscription was fixed at £5 per year for a member or £7.50 'spouse' rate (i.e. when both are Chevaliers). Consequently, the Management Committee have agreed that these rates should be increased to £7.50 'single' or £10 'joint', as from 1st January 1990.

Members will shortly be receiving a communication from the Treasurer, giving fuller information and including a new Bankers' Order Form to facilitate payment of the new subscription rate.

Meanwhile - and to assist Commanderie finances - if you have not yet paid for this year (1989), please do so as recommended above and make sure you continue to receive the mailings.

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Secretariat Address:- Mrs P M Salzedo  
363 Bideford Green  
Leighton Buzzard  
Beds LU7 7TX  
Tel: 0525 371126

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