

SACAVIN



COURIER

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

No 20

Winter 1989/90

It is no news to anyone, by now, that we are at the beginning of a new decade - the first quarter of the year has seen us constantly reminded of this. Nevertheless, it has not lost its significance for our members insofar as it heralds, not the third Millennium but the third decade of the British Commanderie. This issue is being prepared in February 1990, twenty years, to the month, since the founding of our Order in Britain and the First induction Ceremony and Dinner at the Vintners Hall.

Of the triumvirate responsible for the planning, with the French Confrerie, the establishing of the Commanderie in Great Britain, our first Chancellor, John Braun, has very kindly sent us this account of:-

THE STORY BEHIND THE HISTORY

No doubt all Chevaliers have read the excellent short History of the Confrerie, written by George Wilks in 1980. This sets out succinctly and accurately how the British Commanderie came into being. In celebrating twenty years of our existence, let me tell you a little of the story behind the history.

The idea of forming a British Commanderie had been discussed for some time in France, following the establishment of Commanderies in Belgium and Switzerland but it was not until early 1969 that the then Grand Maître of the Order, the Marquis de Contades, entrusted Robert Cointreau with the task of setting it up.

The short history is not quite correct in one small detail. At the invitation dinner at the Waldorf Hotel in London on 28th March 1969, when Robert Cointreau was nominated as Grand Commandeur of the proposed Commanderie, only Charles Whitfield wore the coveted red and blue collarette. It was not until later that year that John Addey and I were inducted into the Confrérie as Officiers, at the Chapitre entitled Baptême du Petit Sacavin (and I still have the doll given at the dinner) held in the Hôpital Saint-Jean, Angers in September 1969. Among a distinguished company of inductees were the French Academician and writer, Maurice Druon, and the Countess d'Ornano. For the record, the wines were Coteaux de Layon, Anjou sec, Cabernet d'Anjou, Saumur Champigny 1964 and Saumur Mousseux brut. The event was fully reported in the local Courrier de l'Ouest, concluding the list of new officers

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with "Deux Britanniques, MM Addey et Braun, juristes à Londres.

It was while we were waiting on the station platform at Angers for the Paris train that John and I reflected on the ceremony in which we had participated and planned the launch of the British Commanderie. We were determined to have our own ceremony, robes and music. As soon as we got back to London, we contacted Charles Whitfield, who was a tower of strength as Treasurer and "fixer". He chaired a meeting at Whitbread's City Cellars on 20th October 1969 from which enough support was forthcoming to encourage us to proceed. The final preliminary was an Inaugural Dinner, held at the City Cellars on 25th November 1969, with Robert Cointreau in the chair.

With Robert as Grand Commandeur and Hector Mackenzie as Seneschal, the list of officers was completed by John Howell (Ecuyer), Charles Whitfield (Tresorier), John Addey (Chef de Protocole), myself (Chancelier), Anthony Chaplin (Chef des Beaux Arts), Gerald Asher (Chef de Cuisine) and Bill King (Historiographe). It was my task to draft the constitution, subsequently approved by the Grand Conseil in France, and to translate the ceremonial procedure, including the verses, into English. My late sister and a friend made the robes and caps, modelled on two original costumes from Angers, and Leonard Salzedo, not yet inducted, composed our fanfares and march.

One of the difficulties was to round up chevaliers who had already been inducted in France, either at Rallyés Aériens or at other ceremonies. The list sent from Angers contained some very odd names and addresses, so the Chancelier had to exercise considerable ingenuity and detective work to fathom out some of the more bizarre French versions of the English originals.

All went well, however, and it was with something of an air of triumph that we held our First Induction Dinner at Vintners Hall on 24th February 1970. We had Britain's leading trumpeter, John Wilbraham, and colleagues, to play the fanfares and march and Robert Cointreau tapped, with his vinestock, the shoulders of 14 inductees, including Glyn Hardwicke, later to become Chef de Protocole, Leonard Salzedo, almost immediately to become Chef des Beaux Arts and William Lacy, who became Chef de Cuisine.

It is comforting to know that, twenty years later, the Commanderie is going strong and in good heart.

John Braun.

This account of our beginning emphasises the necessity for ensuring our continuation. As chevaliers will know, our annual Chapters are the occasion for them to recommend, if they wish, their friends who admire Anjou wines and are interested in our shared Plantagenet forefathers, to join us as there are a few vacancies now for new members preferably those who would like to participate in our annual programme

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of events. If this is the case, application should be made, initially, to our secretary, Pat Salzedo, address at the end of this newsletter. Additionally, if any member of the Commanderie knows of a fellow countryman, inducted in France, who would be interested in our programme and who may not be aware there is a British Chapter, also please advise the secretary.

Remembering those who were active in our not so very long ago past brings to mind those who, sadly, are no longer with us. We should always cherish their memory which makes us very happy to include from John Braun:-

GLYN HARDWICKE - AN APPRECIATION

It was with great sorrow that I learned of the death of Glyn Hardwicke. I had enjoyed his company, his conversation, his writing, and, above all, his conviviality and appreciation of wine.

Our paths first crossed in the late '60s when I joined the Solicitors' Wine Society, of which Glyn was then Chairman. One of the most outstanding of the Society's many successful tastings under his guidance during that period was the enjoyment of the wines of the same vintage year of each of the communes that comprise the Beaujolais appellation. I believe this was the first time that such a tasting had been organised - not easy with a variety of suppliers - and, to my mind, it was Glyn's masterpiece.

When he handed over the Chairmanship to Cyril Saper, dubbed by him "King Cyril the Oneth", there was much ribaldry. Glyn recalled that unforgettable visit to France when, as he would often repeat, Cyril led the festival procession "dancing naked in the streets". He would never say, as he recited this mischievous fiction, that it was raining at the time. He was a regular contributor to the Society's news-sheet, The Vineleaflet, which I had started and edited and brought to it his inimitable panache when he succeeded me in September 1972.

Meanwhile, he had been inducted as a Chevalier of our Order, receiving his scroll and collarette from Robert Cointreau at the First Induction Dinner at Vintners Hall on 24th February 1970 - how long ago that seems now! He was marked for office and was much acclaimed when he took over from John Addey as Chef de protocol in 1975, serving with distinction and bonhomie until he gave up in 1981.

We had our arguments, but they were few. We shared a joie de vivre, the love of wine and the art of literature. Another star has gone from our firmament.

Before, too, leaving memories of the 80s, Owen Collins and Peter Bouch recall:-

THE COMMANDERIE'S 1989 VISIT TO ANJOU

On a chilly English Autumn morning seventeen assorted Chevaliers, partners and friends survived the commuter traffic to arrive at Heathrow and join the Air France morning flight to Nantes. The Biennial Pilgrimage to Anjou had begun. The short flight took a little longer than the wait on the apron, and we were greeted by another of Mme. L'Oiseaux's unfailingly courteous and helpful coach drivers for the trip to Angers. A good roadside restaurant, though unlikely

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in location and appearance, provided the first of many excellent lunches. As unusual in Sacavin's affairs, the company complemented the food. How does the patron of almost any French restaurant manage to provide a warm welcome, good food and service for eighteen unexpected guests?

Our afternoon arrival at the familiar doors of the Hotel d'Anjou was a warm one. Temperatures in the Loire Valley had returned to those we had enjoyed in England through the summer. We were fortunate that evening to be welcomed by the Confrerie Secretary, Yves Cariou and Michel Fleur, President of C.I.V.A.S. in the headquarters of the Confrerie at the Maison du Vin in the Hotel de la Godeline, a magnificent building with some mediaeval provenance, superbly modernised and refurbished. A courteous and informative hour was conducted with a glass of excellent sparkling Saumur and a stroll back through Angers' hot but shady streets. We took coffee after dinner in the pavement cafés as the thermometer displayed an incredible 30°C.

A warm night brought the inevitable thunder and we journeyed to the Giffard distillery through a distinctly English drizzle at the start of a day of important visits, as fascinating as they were different. Giffard, as before, demonstrated their methods and techniques and their ability to stay up to date without sacrificing standards. Lunch was taken on the atmospheric ile de Behuard, often flooded but after the 1989 summer, barely an island with rather more of the familiar Loire sand spits in sight than is usual. Another good lunch was enjoyed and time found for a visit to the little Notre-Dame de Behuard, the "sanctuary on the rock" before what was for many of us the highlight of our visit - our welcome to Chateau de Boulerie in the small but precious Quarts de Chaume. We climbed to the top of the vineyard with our host, a man who seemed to be the epitome of the Loire Vigneron - courteous, instructive, knowledgeable and wanting to share his pleasure with his visitors. The relaxed tutored tasting of three vintages around the table under the chestnut tree in the garden was an experience to remember - remembered by some on Christmas Day, with the bouquet of the Quarts de Chaume accompanying the Christmas pudding!

In the late afternoon of a day that was a marathon even for the experienced Chevaliers we arrived at Domaine de Closel at Savennieres to enjoy a stroll in the garden on a now sunlit day and meeting Monsieur and Madame in their elegant salon. It was a pleasure, too, to chat with the Grand Maitre, a neighbour in Savennieres. That evening saw rather more mineral water than wine on the tables after a day rich in experience, good hosts, good company and fine Loire wines.

Saturday was to have seen the Sacavins parading through Angers for the announcement of the Grand Vendange but good vigneronns will not wait for ceremony if the time is right and they had begun. So Angers awaited and we had a day to see it. English chevaliers and their friends appeared almost everywhere in the City throughout the day. The extensive and busy street market occupied most people's mornings and after a pleasant lunch at the hotel those with stamina mounted the hill to the Chateau, the tapestries and the curious but effective modern embellishments for the 200th Anniversary of Bastille Day.

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In the evening, the centrepiece of our visit, attendance at the Chapitre in the Hôpital St Jean. A warmer evening than our previous visit allowed us to enjoy the atmosphere of the cloisters and the Induction of new Chevaliers. Our own Officiers looked well in their regalia with Chef de Protocole George Wilks and Treasurer David Burroughs joining the Grand Maitre and the French Officiers for the Induction Ceremony at which we welcomed one new English Chevalier and a number of Angers notables. For the Dinner, we were entertained at separate tables by our French colleagues and all the British party were made to feel very welcome at an enjoyable as well as memorable occasion. Where better to sample the wines of the Loire and who better than the Anjou Chevaliers to choose the right food to complement them - what other than an 'oompah-band', with some of the French members of the Order showing their musical talents, to provide a party atmosphere?

The free Sunday morning was appreciated by all, allowing us to take our time and a little exercise before boarding the river boat at the Quai de la Savatte. The low water levels prevented our Capitaine taking his vessel into the Loire but the Maine is also a beautiful river and our leisurely passage, whilst enjoying another excellent lunch, could not have been bettered.

After a peaceful Sunday, it was back to work on Monday morning with a heavy schedule of two visits and much wine to taste, first, the vineyard of M. Robert Nerleux. The Patron met us, wearing his sacavin barrel, hat and huge welcoming smile. It was to be a day for tickling our tongues for we tasted, among others, his Cremont "Frais, léger parfum de violette, bulles fines et persistantes", this while we toyed with morsels of sweet bread offered by the family Nerleux. Due to the summer of '89 we had not seen many grapes on the vine but M. Nerleux proudly showed us his grape harvester in action, apparently gently removing the fruit without damaging it or the vine.

Time for lunch at Montreuil-Bellay, with a dining room to ourselves (whether for our benefit or that of the other diners we know not). Yet another excellent unhurried meal before moving on to M. Patrice Monmousseaux and the very slick production lines of Bouvet Ladubay. From the very well engineered slide presentation through to the tasting hall, with its veteran coaches, all exuded opulence and Champagne style. We tasted several "Bouvets" including the black labelled 'Tresor' queen of the current range named after the hidden treasure which, according to folklore, played a vital part in the fortunes of the family.

Our visits to the Loire Valley have all been enjoyable and we have always been made welcome at vineyards, but we have little doubt that our Sacavin introduction through M. Yves Cariou on this occasion, made this enjoyment and these welcomes even greater. Add to this the leisurely lunches with time to talk, listen and just be among friends - what a wonderful way to spend a week. Our thanks to those whose careful planning resulted in such an enjoyable visit to Anjou, in particular to our Chef de Protocole George Wilks and Chef de Voyage, Nikki Kyriakides.

Our party was 20 and more than half of this number were guests of Chevaliers. We can only say to the 90% of members who were not with us this year - do make a note in your diary for September 1991.

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Before finally taking leave of thoughts of Anjou, Marie-Térèse Baird gives us her final words on our shared Rabelaisian tradition with:-

PROLOGUE TO BOOK 5

Indefatigable boozers, thrice precious martyrs of the pox, gouty wine-tasters, while you are at leisure and have nothing more important on hand, give a hearty cough or two and drink nine hanaps on end while I tell you my next tale.

As we approached the Temple of the Holy Bottle, we had to pass through a large vineyard planted with all sorts of vine, such as Falernien, Malmsey, Muscadine, Taggis, Beaune, Mireveaux, Orléans, Picardent, Arbois, Anjou, Graves, Nerac and others. This vineyard was planted by Bacchus of old with a hearty blessing such that it bore leaves, flowers and fruit in all seasons, and here our leader whose name was Grand Lantern commanded us to eat three grapes each, to put vine-leaves in our shoes and to take a green branch in our left hand. So attired, we proceeded. At the far end of the vineyard, we passed under an antique arch on which was written the memorial of the drinkers, delicately carved, that is to say, rows upon rows of flagons, leather bottles, flasks, barrels, firkins and hanaps. This arch was entirely constructed of vine-stocks with grapes of five hundred kinds which were thus produced by the science of viticulture. The grapes were yellow, amber, blue, black, brown, grey, green and violet; streaked, spotted, long, triangular, crowned, club-headed and mossy.

"Well" said Panurge "we are well provided for. Let us go and charge, head foremost."

While we gazed in ecstasy at this wonderful sight, the reverend priestess Bacbus arrived bearing a radiant face and when she saw that we were properly attired in vine leaves and so on, she made no objections to leading us straight into the middle of her temple where we saw a beautiful and curious fountain. She told us to listen to the sound of the flowing water. It was truly a marvellously musical sound, to be sure, but much of our spirit and thoughts tended to harp back to the sights I have mentioned. There seemed to us as much delight to be obtained there as in the sound of water. The priestess Bacbus then ordered hanaps of gold, silver, crystal and porcelain to be handed to us and we were graciously invited to taste the water. We never refuse anyone who courteously invites us to drink. Barbuc then asked us what we thought of the liquor and we answered and it tasted like good, honest, fresh spring-water to us.

"Ha!" exclaimed Bacbus "that is what come of not reflecting and not understanding the movements of the muscular tongue while the liquid flows into the stomach by way of the oesophagus. Are your throats lined, paved and enamelled, noble strangers? Have you not recognised the taste and flavour of this godlike liquor? Bring me some scourers" she said to her handmaidens "so that we can rake and cleanse their palates".

Then there were brought to us some fine jolly hams, some jolly ox-tongues, some excellent salt-meats, botargoes, caviar and other such gullet-sweepers.

"Now drink again" said Bacbus "and as you drink, you will detect in this miraculous liquor the taste of whatever wine you may imagine".

This we did and Panurge cried out "By God, this is the wine of Beaune or may six hundred devils run away with me!".

"I swear" cried Friar John "that this is the Graves I am so fond of, gay and sparkling!".

"To me" said Pantagruel "it seems just like the best wine of Anjou, colder than ice"

"Drink yet again" said Bacbuc, "once, twice and many times, changing your thoughts and your moods and each time you will find the taste and savour of the wine you imagine it to be".

After a time of obeying her orders with extreme concentration, we became hungry again and were offered goat stews, couscous, brawn fricassées of nine kinds, salmagundi, beef marrow, lampreys in hippocras sauce, pasties of dormice, cardoons, quince tarts and seventy-eight varieties of comfits in a hundred colours. With this feast came an eternity of full hanaps: a good full white wine coming first then the clarets, red wines and so on.

When all this roistering was over and the fountain still gushed its miraculous water into our gold and silver hanaps, Barbuc said "After this, my good and wholesome strangers, you must confess that to God nothing is impossible".

"By wine one grows divine" answered Panurge.

"That's shitten-well sung" said Friar John.

"Indeed" said Pantagruel "it is easy to see that it is not laughter that makes us different from the beasts, it's our manner of drinking. Animals drink too, but always water and never wine. God did truly create man in his own image in this business of drinking with discrimination."

And here, for you, is the last of Rabelais' maxims:

May Noah's soul in delights dwell safe and long

Who taught us to turn wine into a song.

The visit to Anjou and final thoughts of 1989 combine in memories of the Induction Ceremony and Dinner dedicated to the Bicentenary of the French Revolution in the:-

CHAPITRE DE LA BASTILLE

celebrated on Monday 13th November at the Cumberland Hotel, Marble Arch, W 1. The Grand Commandeur - Chris Wilkinson - flanked by his Officers and with Chef de Protcole George Wilks ensuring the Ceremony followed approved tradition, Inducted the following new Chevaliers to our Order:-

Peter CLAYTON - whose knowledge of finance could have been a blessing to Louis XVI and the revolutionaries

Joy GALLOWAY - whose experience of television could have helped them improve their image

Victoria HARRIS - who, certainly, could have ensured better public relations

Michael HEYBROOKE - would have changed their farming practices so there was always enough bread

Mo JALIE - could have helped them to a better way of looking at things

Mark ORNSTEIN - with a medical knowledge unsurpassed in helping them to 'pass things off' - and who proposed the Vote of Thanks on behalf of the New Inductees whom we most cordially welcome to our ranks.

After the Ceremony, the Celebration in a room resplendent with memorabilia of the Revolution - tables decorated with the red, white and blue tricolore, revolutionary sugars wrapped in images of revolutionary heroes, and tables, not numbered, but named after famous characters associated with 1789 in France - Louis XVI, Marie Antoinette, Danton, Lavoisier, Marat, Robespierre, Rouget de Lisle, Les San Culottes and Les Tricoteuses. To set the correct atmosphere, guests were welcomed into the dining room, not by a Revolutionary Tribunal, but by the Sacavin Musicians - led by Chef des Beaux Arts Leonard Salzedo, as pianist, with Chevalier Laraine del Bueno on the trombone and our gallant Trumpeters, Roger Hammond and Malcolm Godsden - playing old French music specially arranged for the occasion. Before the sweet was served, musicians and guests proposed the Loyal Toast and the Toast to Le President de la Republique Francaise with grand renderings of the National Anthem and the Marseillaise.

At the conclusion of the Dinner, the Grand Commandeur bestowed promotions upon Management Committee Members Frank Coe, Owen Collins and Raymond Harris and, also, in acknowledgement of her service to the Commanderie in her support of our late and deeply mourned Grand Commandeur, Hector Mackenzie, Daphne Mackenzie, too, was promoted to Officier. The Grand Commandeur concluded proceedings with a Vote of Thanks to all concerned with the organisation of this highly enjoyable evening for which principal praise is due to Chef de Cuisine Malcolm Harris.

It was a truly splendidevent and a copy of the Menu is enclosed - as a further pleasant reminder to those present and to interest members not attending to consider coming to this year's Chapitre when as good if not a better evening is promised.

As is usual, our first event in 1990 is the:-

ANNUAL GENERAL MEETING

taking place on MONDAY 26TH MARCH at the HotelInterContinentalPark Lane, W 1, with the AGM commencing at 6 p.m., the AGM Vin d'Honneur at around 7 p.m. and the AGM Dinner being served as near as possible to 7.30 p.m. The Agenda and supporting documentation was sent out to all Active Members towards the end of January and included the Booking Form for the AGM Dinner. This latter gave details of the Four-Course meal being served. The Chancellor can now confirm that the Wines accompanying it are Saumur Brut for the Vin d'Honneur followed by Sancerre 1988 Le Grand Chemarin, D.B. Bernard et Jean-Paul Balland and Chinon 1988 Les Celliers de Prieuré. The Management Committee feels sure Members will agree that, with such wines and such food at a venue like the Inter-Continental, £30 per person including service and VAT per person is very good value. It is hoped that as many Members as possible will therefore grasp the opportunity to attend the AGM and Dinner - if needed, extra Booking Forms can be obtained upon request to the secretariat, address at the end of this newsletter.

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With a Dinner commemorating events of two hundred years ago and another - our first in the last decade of this century to look forward to - the time has come, perhaps, to pause and contemplate George Wilks' account of:-

TABLE MANNERS DOWN THE AGES

Every era evolves its own mores of behaviour. There will be, inevitably, differences between 'the peasantry' and the nobility, the poor and the wealthy, but, born in an era, you conform to a certain mode of behaviour; born an Elizabethan, you behave as an Elizabethan, born a Victorian, you behave as a Victorian. I have it on good authority that many small children attending school meals for the first time have no knowledge of the use of knife and fork; they are too used to 'television' meals eaten with fingers. Tablemanners determined by television!

Early and Middle Ages' philosophers, for example Erasmus, considered it important in their serious philosophic writings to include detailed rules of social behaviour; gestures, bodily carriage, facial expressions and, above all, behaviour at meals. Many of these rules and directions are about body functions, writings which shock modern 'civilised' people but which were, in the period, completely acceptable. A glance through Rabelais' "Gargantua and Pantagruel" will underline the truth of this. Look at Chapter 19 of Book I of "Gargantua".

Equally precise were the rules for behaviour at table. The table is laid with a goblet and well-cleaned knife on the right and, on the left, bread. Plates were uncommon, food was served on wooden platters or on thick slices of bread which were subsequently eaten. Forks were rare and knives and spoons were often possessed and used communally. Often, two people ate from the same platter. Everyone, from gentry to commoners, ate with the hands. Erasmus writes that hands must be washed, no soap was available, but pages poured scented water over a guest's hands. Both hands must not be put into the dish and it is most refined to use only three fingers of the hand. The philosopher is equally strict in his condemnation of scratching, picking the teeth, coughing, snorting and spitting. We have an abundance of information on the social behaviour of the Middle Ages, specially behaviour while eating. A number of learned ecclesiastics wrote at length on the precepts of behaviour. Hugh of St. Victor (died 1141) wrote on such behaviour. In 1241, Johannes von Garland wrote 602 verses, in Latin, all devoted to manners. Examples of his admonitions are "I fear that some but with unwashed hands, may their fingers be palsied.", "Do not clean your teeth with your knife or with the table cloth", "One should not put back into the communal dish, a piece that one has had in one's mouth, turn round discreetly and throw it somewhere". Many of these rules of behaviour were carried on with little alteration into succeeding centuries.

Table utensils were few; people helped themselves from communal dishes. Solids were taken by hand, soups, liquids, with spoons or ladles. There was no use of special implements for special foods, the same knife, same spoon, same glass was used throughout. Forks, as instruments for taking food from the common dish, appeared at the end of the Middle Ages. Charles V of France had among his valuables, a dozen forks, while Charles of Savoy with a very rich list of fine table implements had only one fork. In the 11th Century, a Greek princess married to a Venetian Doge used "a little two-pronged golden fork" for which divine anger was called down on her by many clerics and her death was declared by St. Bonaventura to be a divine punishment. Even as late as the 17th Century the fork was still an upper class luxury usually made of gold or silver. Spoons were gold, crystal, coral or semi-precious stone. Knives were the ubiquitous implements. During Lent, knives with ebony

handles were used, at Easter knives with ivory handles and at Whitsun, knife handles were inlaid.

In the 15th Century, an oft repeated admonition was "do not offer anyone a piece of food you have bitten into" and an earlier Book of Curtesye says "Those who like mustard and salt should take care to avoid the filthy habit of putting their fingers into them" and "Ne blow not on thy drink or milk, nether for cold, nether for hete" and "not to smacken thy lips while eating".

In the mid 17th Century, a publication "Nouveau traité de civilité" lists a number of improper acts and says emphatically it is improper to wipe your fingers on your bread. Every century seems to have had its books of etiquette and behaviour and in the early 18th century, a book by La Sallée "The rule of behaviour and Christian civility" shows the spread of courtly manners to broader 'bourgeois' society with such directions as "You should never throw bones or egg shells or skin of any fruit on to the floor", and "At the table you should use a serviette, a plate, a knife, a spoon and a fork". In a later book, readers are advised that "everyone drinks coffee from a cup, never from the saucer" and "you break bread, never cut it.

Into the 19th and earlier years of the 20th centuries, social distinctions with its elaborate standards of behaviour was largely determined by wealth but a new standard of table manners diffused slowly throughout society.

However, the caricatures of such cartoonists as Rowlandson show us that gluttony and drunkenness were accepted as normal and commonplace behaviour. Contemporary descriptions of various gatherings describe scenes of coarse and vulgar behaviour which appear to us as quite revolting. Even functions at such fashionable places as Vauxhall Gardens and Ranelagh were not exempt from such displays. With the accession of Queen Victoria, however, the behavioural excesses of previous years began to disappear and behaviour became more decorous.

The ever-present fear of cholera, typhoid and associated diseases was accompanied by very poor hygiene, inadequate sanitation and primitive medical practices, all were manifested in the squalor in which the majority of poor people lived; a life with little time for the niceties of social behaviour. However, the rapid advance in the middle of the 19th Century of scientific knowledge of medical science in all its aspects brought about a general realisation of the importance of cleanliness and general hygiene. Most of the tenets of good manners and behaviour of former years were shown to be founded on the new scientific ideas. Our manners at table are part of our consideration for our fellow guests and only at Rugby Club dinners, undergraduate functions or the like are you likely to see bread rolls used as missiles or a hint of intemperance in eating or drinking!

The Table figures prominently in the other two events being organised for the remainder of 1990:-

SUMMER LUNCH AND WINE TASTING

Chancellor Frank Coe is Host for this year's Summer Lunch and Wine Tasting now confirmed for SATURDAY 16TH JUNE at his home - High Field, Little Cambridge, Dunmow, Essex. Full details, booking form, etc., will be sent to all Active Members in April.

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CHAPITRE DES ARTS

This year's Induction Ceremony and Dinner takes place on MONDAY 5TH NOVEMBER at The Arts Club, Dover Street, London W1. The Booking Form will be sent out by the end of August/beginning of September.

Members are requested to note both the above dates in their diaries now.

1990 SUBSCRIPTION

Members are also reminded that, to receive the details of these and all future events, they must have paid the annual subscription of £7.50 for Members or £10 if both spouses are Members. All Members' attention is drawn to the mention, in the AGM Mailing, that those not paying their 1990 subscription will have their name removed from our Mailing List. To make sure this does not happen to you if you are still owing, why not send a remittance (if a cheque, payable to 'SACAVIN' please) to the Treasurer:-

David Burroughs
Old Bucks Head
Hammerpond Road
Plummers Plain
Horsham, West Sussex RH13 6PF
Tel: 040 3 891248

ADDRESS FOR GENERAL MATTERS

For all other enquiries, booking forms for events, etc., application should be made to the secretary:-

Pat Salzedo
363 Bideford Green
Leighton Buzzard
Beds LU7 7TX
Tel: 0525 371126
