

# THE *Golden Sabre*

WINTER 2011/2012



The Magazine of the Confrérie du Sabre d'Or in the United Kingdom



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Your Editor



John Hough

Dear Reader,

**Its official:** congratulations are definitely in order to champagne lovers around the country as sales of the beaded bubble have increased by almost a third in the past year. This cheerful news has no doubt been achieved by the not insignificant efforts of the Confrérie and its supporters. Discerning and astute champagne drinkers will have worked out that a bottle of respectable vintage costs a lot less than the madness expected for a bottle of 2010

Bordeaux; and with a great deal more fun attached to sabrage, the corks just keep on flying.

In this the year of the 30th Olympiad, to be held in London, I urge you to keep up the good work and anticipate stories of great triumphs as you compete to engage in another great season of events and activities. Tales of your Olympian achievements will of course be recorded in the 2012 edition of this publication.

*The Golden Sabre* is crammed with news and views about our year-long calendar of fun, indulgence and spectacle with much in store to whet your appetite for great sabrage to come. Our Ambassador kicks-off with his usual foray around the UK and beyond while regular and new contributors dip into their cellars and regale us with tales of champagne memories; rubbing shoulders with the 'Downton Abbey' set; the Champagne Tour 2012; great sayings from famous oenophiles (and other drinkers); new trends in champagne drinking, and a snapshot view of R.M.S. Olympic, a fitting tribute given the year. All our regular pages are included with oodles of images from our events to

amuse you and possibly to embarrass the faint hearted.

Enjoy the read and raise a glass of bubbly to the global champions of sabrage, the UK Embassy of the Confrérie du Sabre d'Or.

*Cheers!*

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THE Golden Sabre

The Journal of the Confrérie du Sabre d'Or in the United Kingdom

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# India Dining



The **India Dining** restaurant overlooking the picturesque village green at Warlingham was the venue for the opening of our latest Caveau.

Some fifty diners gathered for the debut de Caveau on Monday 22nd August 2011. The Ambassador, Julian White, intronised the Caveau's first five Chevaliers including their own **Asad Khan** as Maître de Caveau.

Henry Ford would have been proud of the production line that managed the Sabrage and Intronisation of nearly 30 novice Sabreurs in as many minutes. This enthusiastic novice sabrage showed some really good (and some not so good!) cuts of the bottle – the Ladies being generally better than the Gentlemen.

The glass double front doors of the restaurant were wide open and this attracted a number of spectators surprised to see a band of green cloaked men with sabres at the ready. The Williamsons sabraged 'en famille'



The evening continued with more Champagne, an exquisite Amuse Bouche followed by a further five dishes accompanied with white and red wines and more Champagne to end the evening. An excellent occasion was enjoyed by all.





The Destination Restaurant in Warlingham, Surrey  
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**theguardian**

6 The Green, Warlingham, CR6 9NA • T: 01883 625 905 [www.indiadining.co.uk](http://www.indiadining.co.uk)



Julian White

The 2012 edition of our magazine had to include memories of 1912, when the finest 'Champagne Palace Afloat' was sunk, but the twist here is that the Titanic's sister ship 'Olympic' was so successful and her name reminds us that the **Olympic Games** in London will be the focus of our attention during the summer of 2012. Patrick Mylon on page 44 has given us the story of the White Star's liner that carried the torch of success.

It was also in 1912 that the series "Downton Abbey" opened when the Earl of Grantham's heir goes down with the Titanic. Connétable Robin Shuckburgh entertains us on page 38 with his living in a time warp of 1912 - 2012 in Bampton, OXON.



Whatever happens, 2012 is going to be another great year for the Confrérie du Sabre d'Or in the United Kingdom and this is not just a forecast or wish but an Order! Apart from celebrating seven decades on this planet, I shall enjoy seeing you all at our gala events, tastings and soirées de sabrage.

Commandeur Donald Brewer, pictured right, after his investiture, surrounded by congratulating councillors and ambassadors is typical of what 2012 holds in store. Jeroboams and Magnums are chillingly ready for sabrage!



*Demonstrating that there are effervescent Jeroboams and more subdued ones!*

And, of course, hundreds of bottles await our novices and those who will graduate as Chevaliers.



In the centre pages we list many known forthcoming events but we ask our readers to keep up to date with our news and forthcoming events through the website and the monthly newsletter.



*Julian White*  
Ambassador





## The Embassy Council

**Ambassadeur:** Julian White

### *Les Membres du Conseil de l'Ambassade du Royaume Uni*

*Chancelier:*

John Hough

*Maître des Comptes:*

Gerard O'Shea

*Maître du Protocole & Secrétaire Général:*

Jolyon Griffiths

*Maître des Festivités:*

Dominique Largeton



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Ken Chapronière, Nick Thomson, Judy Tayler-Smith and Vic Laws

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*Consul-Général en Pays de Galles* – Nicholas Whitehead

*City of London* – Judy Tayler-Smith

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*Northamptonshire* – Andrew Woodward

*Suffolk & Essex* – Dee Ludlow

*Surrey* – David Rundle

*Lincolnshire* – Reginald Page BEM

*Kent & Sussex* – John Coulter

*Les Maîtres-Sabreur*

Andrew Tan and Lee Richards, Andrew Woodward, Donald Brewer,  
Gérard Basset OBE and Suzi Glaus, John White TD, Robin Shuckburgh, Craig Bancroft,  
Dee Ludlow and René d'Arachy, Malcolm John, Sandeep Jaswal, John Parker and Richard Ferris,  
Nicholas Whitehead, Ted Clucas, Sandi Davidson, Cyril Bray, Nathan Evans, Ken Chapronière, Neil Sherry,  
Mark Huntley, Reginald Page BEM, Maureen Page, Nick Thomson, Judy Tayler-Smith, Frank Moxon, John Amand,  
David Rundle, Graham Hunt, Anthony Stanley, Kerry de Courcy MBE, David & Nichola Lawton, Sheila Douglas,  
Dennis Surgeon, Garry Smith, Raj Matharu, Jason Henderson, Bernhard Zechner, Vic Laws, Cromar Collie,  
Philip Douglas, John Coulter, John Slater, Karen Smith, Asad Khan and James Partridge.



*Councillors & Connétables: John Coulter, David Rundle, Gerard O'Shea, Julian White & Jolyon Griffiths*



*Councillors & Echevins: Julian White, Dominique Langeron, Jolyon Griffiths, Judy Taylor Smith, Gerard O'Shea and Pin Ong*



*Sheila Douglas, Consul-General Scotland, and her husband Philip*



*Vic Laws, Échevin*



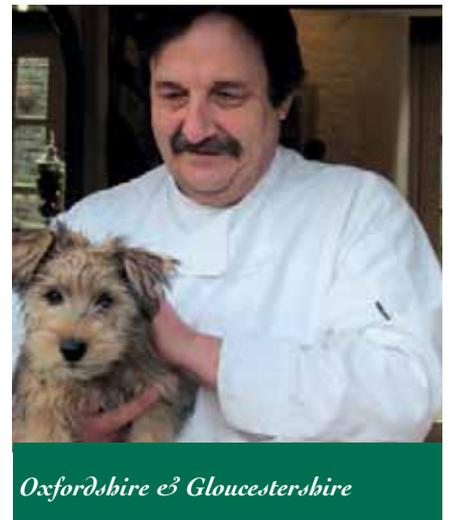
*Nicholas Whitehead, Consul-General Wales, and Cardiff's poet Mab Jones*



*John Hough, Chancellor*



*Judy Taylor-Smith and Pin Ong*



*Oxfordshire & Gloucestershire*



# The British Ranks of The Order of The Golden Sabre



## Knight Commander

Julian White



## Commanders

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Gerard O'Shea  
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Marcia Warburton  
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Richmond CBE  
Helmert Robbertsen  
Alan Watts  
Ami White  
Tom White  
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Gordon Windows  
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## Chevaliers

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Helen Amand  
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George Avory  
Daniel Ayton  
Andy Bailey

Craig Bancroft #  
Philip Bannon  
Timothy Barker  
Dame Heather Beattie DBE  
Paul Benbow  
Maureen Bonanno-Smith  
Peter Borner  
Clare Bousfield  
Graham Bowles

Kevin Boyle  
James Brown  
Jennifer Brown  
William Bruce  
Jane Burridge  
Sophia Chandler  
Ted Clucas #  
Cromar Collie #  
Peter Collier

Geoffrey Collins  
Ian Collins  
David Cook  
Geoffrey Cooper  
Julia Cooper  
Mark Cooper  
Iain Cottrell  
John Coulter #  
Rosalind Coulter



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Marc Davies	Robin Kent	Maureen Page #	Wendy Stewart
Steven Davies	Asad Khan #	William Parker Dean	Bradley Stoneham
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Denise de Roy Parker	Joseph Kulakowski	Mike Parrett	Martyn Vaughan
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Sheila Douglas #	David Lancaster	Felicity Payne	Tracey Vincent
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Graham Ethelston	Roger Lintern	Sandy Perera	Andrew Warren-Payne
Lesley Ethelston	Meg Lloyd	Charles Phillips	Douglas Watkins
Philip Evins	Bob Lloyd	Roy Phillips	Janet Watkins
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Mervin Grant	Victoria Minett	Laurent Richet	Glen Witney
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Mark Huntley	Fredah Mutunga	John Slater #	
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### Commanders

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Marie-Claire Buffet (Germany)  
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Gino D'Acampo  
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Jean-Claude Audebert (France)  
Lucie Brugnon (France)  
Kerril Burke (Eire)  
Baron Stéphane Boils (France)  
Michelle Chauvet (France)  
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Gregory De'Eb (China)  
Brendan Dennehy (Eire)  
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Jonathan Leleu (France)  
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Michael Vanderosen (Sweden)  
Claude Widmer (CH)  
Brian Wojtczak (USA)  
Frances Wojtczak (USA)

# To drink, or not to drink!

Judy Tayler Smith

*"Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut"*



This advice by Ernest Hemingway is one of my favourite wine quotes. It also perfectly describes the predicament my husband found himself in after promising an article for this magazine following abundant Champagne consumption at a recent event. As a helpful wife, I am therefore keeping the promise by offering a few of my favourite wine quotes. After all, as an anonymous quotation states

*"marriage is a relationship in which one person is always right - and the other is usually the husband."*

## On drinking:

*"A woman drove me to drink and I never even had the courtesy to thank her."*

W.C. Fields

*"I'd prefer to have a full bottle in front of me than a full frontal lobotomy."*

Frank Nicholson

*"When I read about the evils of drinking, I gave up reading."*

Henny Youngman

*"How come if alcohol kills millions of brain cells, it never killed the ones that made me want to drink?"*

Unknown

*"What contemptible scoundrel stole the cork from my lunch?"*

W. C. Fields

*"Once, during Prohibition, I was forced to live for days on nothing but food and water."*

W.C. Fields

*"One reason I don't drink is that I want to know when I am having a good time."*

Lady Astor



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*"I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day."*

Frank Sinatra

*"Everybody should believe in something; I believe I'll have another drink."*

Unknown

## On Champagne:

*"My only regret in life is that I did not drink more Champagne."*

Lord Maynard Keynes

*"I drink Champagne when I win, to celebrate . . . and I drink Champagne when I lose, to console myself."*

Napoleon Bonaparte

*"In victory we deserve it [Champagne], in defeat we need it."*

Winston Churchill



*"There comes a time in every woman's life when the only thing that helps is a glass of Champagne"*

Bette Davis

*"Champagne makes you feel like it's Sunday and better days are just around the corner."* Marlene Dietrich

*"Champagne for our real friends and real pain for our sham friends!"*

19th Century American toast

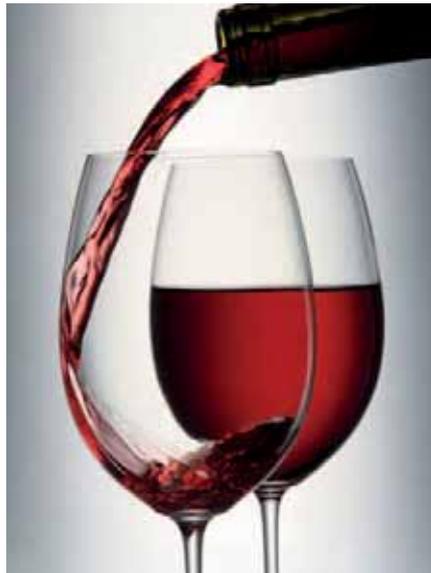
## On wine:

*"Wine improves with age. The older I get, the better I like it."*

Anonymous

When asked whether he ever confused a Bordeaux with a Burgundy in a blind tasting, British wine legend

Harry Waugh replied:  
"Not since lunch."



*"The First Duty of wine is to be red... the second is to be a Burgundy"*

Harry Waugh

I hope you have found at least some of these quotes amusing. Finally, if you have ever wondered about people who spend £2.00 on a small bottle of Evian, have you noticed that the name Evian spelled backwards is NAÏVE?

*Complied by Commandeur Judy Tayler-Smith, Connétable de la Cité de Londres. Judy is Immediate Past Chairman of the International Wine & Food Society, Hon. Secretary and Past Chairman of the City Livery Wine Circle.*



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# Winter, Spring and Summer Ramblings

As soon as the last edition of this journal was put to print, I was invited to sabrage at the Opening Ceremony of the new Eurostar high speed train in the presence of the Secretary of State for Transport. The new train, linking not only London with Paris and Brussels but will, in time, link also with other European capitals. Exciting stuff, but sabres not allowed on board! It's not quite the same on a station platform, so join me in my travels on these shores and sometimes abroad.

Malcolm John's annual Autumn truffle dinner was a pleasant change from Champagne and Sabrage as I was invited to present some of my Burgundies to accompany his dishes. October closed with the Autumn Gala Ball, which is reported on page 22, and at this 22nd Grand Chapitre we had another sensational group of new Chevaliers and a number of promotions to Officier.

Normally, all goes quiet on the Sabrage Front as Winter starts to set in but we attended the **Wine Show with Grape Escapes** in November and the Show, which is coupled with *Masterchef*, gave me an opportunity to sabrage with John Torode and Gregg Wallace.



And then off to the **Annual Grand Chapitre International**, again in Deauville. I know that I have been unflattering about Deauville in late Autumn and Winter. This time, instead of inflicting Gerard with a drive from London to Normandy, I hopped on Eurostar (with

Champagne, bien sûr) to Paris, then a local train to Chantilly where I was met by Philippe Brugnion and his camionette loaded with Champagne in bottles, magnums, jeroboams and methusalems. These were for the 24e Grand Chapitre, actually, not for our enjoyment en route! The weather was fine and the Grand Maître had arranged a splendid programme for the **Ambassadors' Reunion**.



I had been unwell for some days and by the time the party was over I was feeling very poorly. I spent one of the days hors de combat and I was most grateful to be put back on the Eurostar for London. I missed the tour of a Calvados distillery; so you know just how ill I must have been!

The rough winter weather and snow in early December messed up many plans. Kerry de Courcy's



**Champagne Sojourn at Rye** was just one of the events affected.

The turn of the new year brought some welcome changes to the weather and the Grand Burgundy tasting at



The Savile Club added some warmth to the seasonal slush. Once again it seemed prudent for me to hop on Singapore Airlines joining Pin and Gerard to escape the rest of Winter.

I do know that Spring is around the corner when Andrew Woodward summons me to the **Boat Inn**.



And on this occasion not only novice sabrage but many new Chevaliers and Officers.



The Mandarin Oriental's hosting of our Spring Gala Dinner Dance is always spectacular and this year was no exception. Philippe Brugnion was elevated to the rank of Grand Commandeur and sabraged his Methusalem with great aplomb. The report is on page 23 and, for me, it was a great opportunity to catch up with old friends as well as seeing some Chevaliers promoted to Officier.





*Philippe's cork flies to the ceiling.*

This year's Brugnon Champagne tasting was held at The Savile Club, due to a double booking in our usual Millennium Conservatory. It was enjoyed by more than 120 guests.



This occasion was very special as our Grand Maître tarried a day longer and we enjoyed a fun dinner at Le Vacherin. But it was all too much for Philippe.



We were also joined by Gerard's relations from across the pond.



Springtime always involves a party at Grim's Dyke Hotel and sabrage with many local residents in the area.



The month of May fades out with a very unfaded bloom of Sabrage at the Chelsea Flower Show. Visitors to Officer John Amand's Stand were as usual touched with the best of horticulturalists as well as the famous. John Hough and I were delighted to see Raymond Blanc and Jerry Hall, as well as welcoming back many stellar sabreurs like Gary Rhodes.



June is always packed with events. A recee of India Dining included a lunch with Asad Khan, introduced to us by John Coulter. With Connétable David Rundle in attendance, we sampled some delights to come in August when the restaurant opens as a Caveau.



Then Immediately our attention was turned to the AGM and our Annual Summer Party that followed. A fuller report is on page 24.

Malcolm John's caveau – Le Vacherin gave us a wonderful dinner.

Two new Chevaliers, from the United States – Bob and Meg Lloyd, were intronised and the usual





queue of novice sabreurs formed up behind them. It turned out to be quite an international affair with a party of Russians arriving to learn the Art of Sabrage as well.

And Sous-Chef Tom obliged us with a Magnum.



Fathers' Day at Hintlesham Hall, completed the month's sabrage but I had two wine tastings to arrange



before June ended and July started with a long weekend in Scotland, joining the Confrérie de la Chaîne

des Rôtisseurs for their Annual Grand Chapître in Edinburgh. Sheila Douglas enlisted her husband as a new Chevalier and he was intronised along with Cromar Collie. One new member was so enthralled with her novice Sabrage on the Friday evening that she elected to become a Chevalier the following evening at our brief Chapître de Sabre d'Or Ecosais.



Our annual pilgrimage to Rilly-la-Montagne was very enjoyable.

Instead of residing in a hotel in Reims we were the first to be lodged in the newly refurbished Château de Rilly. Elles Smit has joined Philippe Brugnion from her restaurant activity in the Netherlands to run the hotel.



With 15 wonderful double rooms and very grand reception rooms this will be our future base for wine tours. Chef and Officier Macolm John and his wife Donna joined us there and he was very impressed with the Kitchens.



More about this on page 20.

At Le Cassoulet in late July I had the pleasure of intronising two new Chevaliers and Donna John, a year later than scheduled, sabraged a magnum and was made an Officier. I was supported by John Coulter and Gerard O'Shea as we ploughed through another raft of new sabreurs.





The Summer season ends with our wonderful Commissioned Members' party. We returned to The Grange St Paul's Hotel, which is also the host venue for our 24e Chapître and Autumn Gala Ball.



In between these occasions I am carrying out my duties as your ambassador and recruiting more caveaux and arranging more enjoyable fun for next year.

*Please be with us in 2012 and onwards*

*The Milestone Hotel*

A Complimentary Glass of Champagne for any member of the Confrerie du Sabre d'Or when booking lunch, afternoon tea or dinner.



### Dinner at the Cheneston's

To complement our extensive wine list chosen by our Sommelier Lia Poveda, our chef, Ryan O'Flynn, and his team make their mark serving a fine cuisine with an accent on modern British dishes. They balance their natural creativity with a superb range of traditional comfort foods and a willingness to cook something special just for you. Dining at the Milestone is a gastronomic event as much as a meal.

Grant Cockburn on 020 7917 1011 or [gcockburn@rmail.com](mailto:gcockburn@rmail.com)  
1-2 Kensington Court, London, W8 5DL



# Champagne Memories

**Kerry de Courcy,**

*Chevalier Maître-Sabreur of the Rye Lodge Hotel Caveau, looks back over the last half century and recalls some memorable moments.*

My love affair with Champagne began more than fifty years ago. My mother invariably served her favourite **Pol Roger** before lunch on Sundays and I developed an appreciation of good Champagne at an early age! My twenty-first birthday in 1955 was celebrated in the **River Room at the Savoy** accompanied by magnums of **Taittinger**. As a 21st present, an uncle of mine opened an account in my name at the Savoy and placed a credit of £25 in the account – that doesn't sound much today but, when you reflect that, in 1955, a delicious five course dinner in the River Room with cabaret on the rising floor, featuring a well known artist, the Savoy Dancers and two bands cost only two guineas [£2.10p] – it was a princely sum that allowed me to enjoy many glasses of Champagne and entertain several favourite girlfriends with ease!

Some seven years later in 1962, my wife and I celebrated her birthday with a visit to the **Savoy Theatre** to see Noel Coward's hit show **Sail Away** with Elaine Stritch in the lead role that she had created on Broadway. After the show we strolled across the Savoy courtyard and down to the Thames Foyer where 14 of our close friends had assembled to toast her with a glass of **Bollinger!** I had organised this little surprise supper party and we sat down to a delicious meal which ended with a special birthday cake washed down with **Veuve Clicquot Rich**. When the bill [in those days hand-written] was presented to me it amounted to £86 -to be charged to my account. [The original £25 had of course been long since spent!] However, just after 10am the following morning, I received a telephone call from the Savoy to tell me that there had been an error in the addition of my bill and they had overcharged me by £2! They gave profuse apologies and assured me that £2 had been credited to my account. A sobering thought today that a four course supper with

Champagne, wines, liqueurs and a birthday cake at the Savoy cost in those long-off days **only £5.25!**

In 1982 I was privileged to be invited to a special party to celebrate the 80th birthday of war hero **Maurice Buckmaster** who, having worked for the Ford Motor Company in France before the war, had joined the British Expeditionary Force. After Dunkirk he joined the French Section of the Special Operations Executive [SOE] and in September 1941 became its head. He was awarded the OBE by the British and the Croix de Guerre by the French. Many will remember the **Herbert Wilcox** film **'Odette'** starring **Dame Anna Neagle** - the story of wartime SOE agent **Odette Churchill**. Maurice appeared in the film as himself as head of SOE. After the war he again worked for Ford but it was as an honorary Ambassador and PRO for the Champagne Industry that I first met him. His 80th birthday party was held in the cellars of **Hedges & Butler**, beneath their Regent Street premises. Various Champagnes were served but I particularly remember the **Boizel**. Hedges & Butler were, and had been for nearly a century, the UK Agents for the highly respected, family house of Boizel.



Later that year, my wife and I were in Reims and had the pleasure of meeting **Erica Boizel** at a Reception at the Frantel Hotel. We got on so well together that Erica invited us to her home in Epernay on the following Sunday for lunch and to meet her daughter, Evelyn, and son in law Christophe Rocques. We became firm friends and on several occasions my wife and I, together with our young son James, stayed with Evelyn and Christophe at the their home in Epernay and they came to England



*James & Kerry de Courcy*

with their children and stayed with us at our house in Kent. Although we met them several times in later years [I have happy memories of a superb lunch we enjoyed together at the **Royal Champagne Hotel** two or three years ago] we had not seen either of the children for years. However, earlier this year I attended the **Champagne Information Bureau's** annual tasting at the **Banqueting House** in Whitehall and I noticed that Boizel were represented, I made my way to their table to see if either Evelyne or Christophe were there - I could not see them, so approached the elegant gentleman who appeared to be in charge and asked *"is Monsieur Rocques Boizel here today?"* *"Mais Oui, c'est moi!"* he replied and gave me his card. The card read **Florent Rocques-Boizel**, Area Export Manager, etc – the last time I had seen him, he had been a young boy playing with my son James in his garden in Epernay!

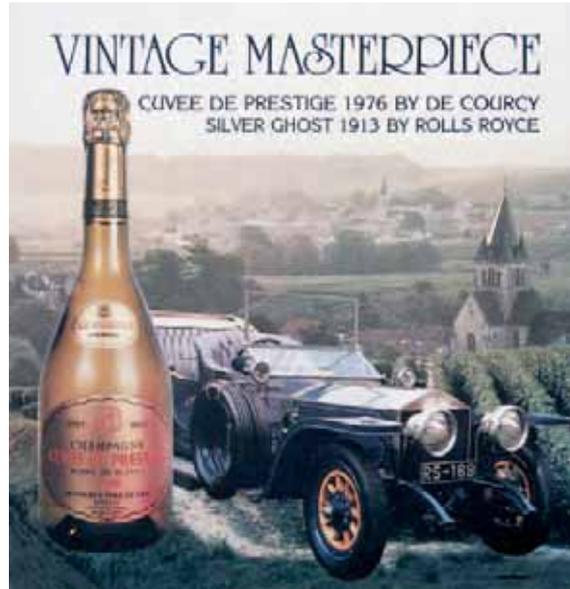
Another memorable date is the evening of 6th March 1987. I had been asked by **Mary Parsons** [later Officier Mary Edwards, of the Confrérie ], Chairman of the **Friends of Bacchus**, and **Bill Pitts**, Chairman of the **Guild of Sommeliers** [a forerunner of the present **Academy of Food and Wine Service**] to host a Champagne Tasting and give an after dinner speech at the **Hampstead Holiday Inn**. I knew that we would have a very distinguished audience with members of the **Chaîne des Rôtisseurs**, the **Ordre des Côteaux de Champagne** and of course the Friends of Bacchus and the Guild of Sommeliers, so I was keen to make sure that it would be a successful evening. I had been told that the Banqueting Manager at the Holiday

Inn was a very talented young man and I was looking forward to meeting him and seeing how the evening would be presented. I was not disappointed – the presentation was superb – the dinner table looked amazing with very special lighting effects. This was the first time that I had the pleasure of meeting **Christopher Thompson**, who has, of course, gone on to work in some of London's top hotels and distinguished himself, not least by becoming a Chevalier Sabreur of the Sabre d'Or, and looks after us at The Mandarin Oriental.

That evening we tasted many champagnes but, the high spot of the tasting was the superb **De Courcy Cuvée de Prestige Vintage 1976** which, later that year, won the coveted **Decanter Magazine 'Best Wine' Award**. At the end of 1987 a new advertisement headed 'Vintage Masterpiece' appeared featuring the 1913 Silver Ghost Rolls Royce owned by **Ron Skerman** who was a great supporter of the Friends of Bacchus. After the tasting we all

sat down at the lovely table that Chris Thompson had prepared and enjoyed a superb meal, faultlessly served

Today, my love affair with Champagne continues. After sixty years I have still found no better 'pick-me-up' than a chilled class of good champagne. No better way to spread conviviality than with a glass of Champagne.



I am lucky that I am still able to present my 'In Celebration of Champagne' series of lectures aboard various cruise ships where I meet new friends and over the years I have made so many good friends through Champagne, not the least of which is our Ambassador, Julian White. At Rye Lodge I am blessed with an excellent management team and my wife and I have been able to retire but we still entertain guests in the Champagne Bar where we meet so many interesting people - **Sir Donald Sinden**, who recently received an Honorary Degree from University of Kent at a ceremony in Canterbury Cathedral. Actor **Brian Murphy** [ George & Mildred etc ] and his wife **Linda Regan** [Hi-de-Hi] and a successful crime novelist in her own right recently stayed at Rye Lodge and we enjoyed several convivial evenings in the Champagne bar so - as can be seen - the conviviality continues! And we look forward to seeing many more of you.



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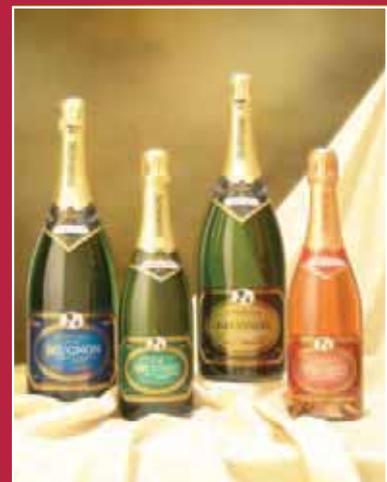


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e:mail: [jolyon@casnou.co.uk](mailto:jolyon@casnou.co.uk)  
to discuss your needs



# Bateau Revisited



On 6th February 2004 I was invited to go to Stoke Bruerne and to open The Boat Inn as a Caveau de Sabrage. By the *traditional*

(if that is a reasonable adjective for a newish society of Champagne drinkers) - standards of Caveaux around the world, this gastro-pub fulfils a vital place in the range of dining and watering holes. This is what the Confrérie is all about – a variety of Caveaux; whether the Dorchester Collection, the Mandarin Hyde Park Hotel or the Lamb at Hindon – all have one common aim, the pleasure of Champagne.

This Inn has a proud history. Set on the bank of the Grand Union Canal and run by a family of 4 generations, The Boat has very high standards. A Public House it might be; but with a difference. Not only is it the centrepiece of the village, as the 'Woolpack' is for Emmerdale, it is also the magnet for many other people around Towcester who don dinner jackets and enjoy fine wine and dining.



Andrew Woodward and Julian White

Since then, I have had the enormous pleasure of returning there twice a year to carry out the intronisation of new Chevaliers and to see platoons of novice sabrage. The first "Boat" chevaliers were invested on 1st June 2004 and some have progressed to the rank of Officier. After a total of 16 Soirées de Sabrage and the delights of the Inn's kitchen, The Boat celebrated a special event this last March with yet more Officers and Chevaliers joining the ranks of the Confrérie. One new Chevalier, David Court, pictured here, used his own sabre which is an actual Briquet sabre from the Napoleonic War.

The Maître-Sabreur, Commandeur Andrew Woodward, and his family and staff will welcome you with two more events in 2012.



"All together now!"



David Court

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Discover



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# Champagne and Burgundy Tour 2012

## Winefarer

The tour is of six nights, includes, in Rilly-la-Montagne, Philippe Brugnon's caveau for his Quatorze Juillet (Bastille Day) Chapître and Soirée de Gala with three days in Burgundy. Julian White will lead the tour party. The Tour is arranged by Grape Escapes, our appointed Tour Operator.



### The outline plan is as follows:

**Friday 13th July.** Depart London. Champagne and Lunch en route. Staying for two nights in the Château de Rilly with a Champagne reception and dinner.



**On Saturday 14th July.** We shall visit a Champagne House followed by light lunch in Reims or Epernay. *The Grand Chapître Champenois au Vieux Pressoir* is hosted by Grand Commandeur Philippe Brugnon. The Grand-Maître and his council will be



present and no doubt other European Chapters will be there too from the Netherlands, Germany and Belgium. Dinner and dancing into the small hours. There is also the opportunity for you to become Chevaliers and for other promotions by the Grand Maître himself.

**Sunday 15th July.** Depart Champagne for Burgundy and settle into a hotel in Beaune. Dinner and the pleasure of the town.



The beautiful Château de Rilly with the Restaurant *Le Valentin* offers guests a wonderful opportunity to stay in the heart of the Montagne de Reims, surrounded by vineyards, yet only a few kilometres from the City centre. The Hotel has 15 rooms in classical style but with modern and convenient services. You may also enjoy the sauna, jacuzzi, massage and beauty treatments. Le Valentin restaurant, with Chef Marc Smeets' famous duck assiette and a splendid wine list, is open for lunch and dinner. In the bar you can enjoy a glass of Champagne where we also serve small appetizers. In the Summer you can enjoy a delicious lunch or dinner on our terrace overlooking the gardens.



**Château de Rilly is the perfect venue for weekends, wine tour parties and receptions.**



Hotel Château de Rilly and Restaurant Le Valentin, 38 Rue de Reims, 51500 Rilly-la-Montagne  
 e-mail: [info@chateauderilly.fr](mailto:info@chateauderilly.fr) [www.chateauderilly.fr](http://www.chateauderilly.fr) Tel: 0033(0)326 888 520

**Monday 16th to Wednesday 18th.**  
 Visits are being planned to Domaine Vincent Bachelet in Chassagne-Montrachet, Jean-Philippe Marchand and Camus Père & Fils, in Gevrey-Chambertin, amongst others. Philippe Brugnon, who will be with us and studied oenology in Puligny-Montrachet, will show us around this wonderful appellation. As usual we shall enjoy some splendid tastings and gastronomic delights during these three days. Julian White who specialises in Burgundy, will impart his achieved wisdom of 50 years on the subject and considerable experience of the Côte d'Or.



*Jean-Philippe Marchand*

**Wednesday 18th.** One last visit to a vigneron. After collecting your wines we shall return to Champagne. Dinner and overnight stay at the Château de Rilly.



**Thursday 19th July.** Collect and load on your Champagne purchases and set off for home in our coach

**Contact:** [julian@julianwhite.com](mailto:julian@julianwhite.com) or call him after 5th January 2012 for a full update on the planned visits. A deposit of £200 secures your place. A very detailed account with costs will be given to you in the Spring with a final itinerary.

Payment is to:  
**Grape Escapes Ltd**  
**The Manor House, High Street**  
**Buntingford, Herts, SG9 9AB**



*Château Gevrey-Chambertin*

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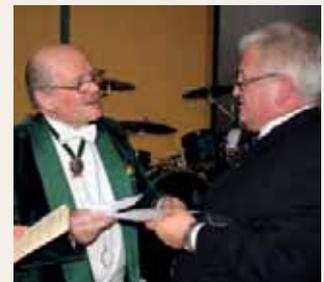
# The Autumn Gala Ball

THE MILLENNIUM GLOUCESTER HOTEL



## Autumn 2010

Revellers flocked to the Millennium Gloucester Hotel's Ballroom in anticipation of yet another great evening of champagne and entertainment. None were disappointed. As always, the bubbly flowed on demand and a great Chapitre intronised a gaggle of new members to the ranks of the Confrérie. After a splendid dinner, energetic twitchers danced the night away to our resident band, Shine.



# The Spring Gala Dinner

THE MANDARIN ORIENTAL HOTEL



## Spring 2011

Elegant party-goers swept into the delightful Mandarin Oriental Hyde Park Hotel and sipped champagne while yet another batch of enthusiastic sabreurs were intronised as chevaliers, officers and commandeurs. The magic of this great hotel was much in evidence as the evening progressed through a wonderful dinner, many vintage champagnes and fine wines, and, of course, dancing to the early hours. The moral of the story... to avoid disappointment, book now for next year's most exclusive party.





# Summer Party

## THE MILLENNIUM GLOUCESTER HOTEL



### Summer 2011

A select group of champagne lovers endured yet another action-packed evening in the magnificent conservatory at the Millennium Gloucester Hotel. Attendees were forced to drink copious amounts of bubbly, wade through a stunning buffet dinner and toe tap their way around the room to the strains of the Portobello Jazz Band.

Remarkably, everyone seemed to be up to the challenge and this year new sabreurs were rewarded with a prize for the best sabrage. After a near perfect 98% clean cut, he took the bottle home.



# GRIM'S DYKE HOTEL

Two rosette restaurant

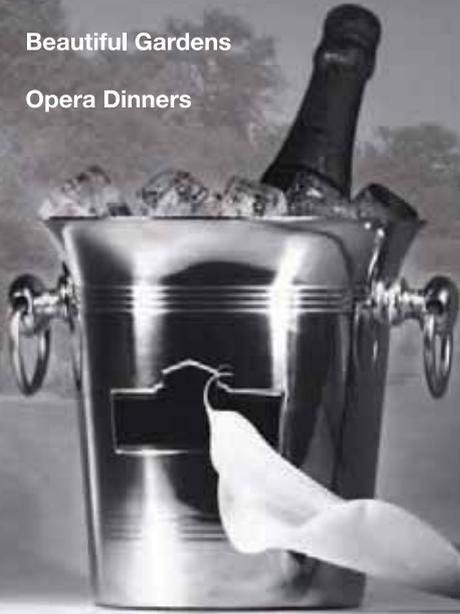
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Sabrage Date 2012

Gourmet Dinner 11th May

GRIM'S DYKE HOTEL Old Redding, Harrow Weald, Middlesex HA3 6SH  
Telephone: 020 8385 3100 Email: [reservations@grimsdyke.com](mailto:reservations@grimsdyke.com)



weddingsido.co.uk  
07881812668  
photography



# Forthcoming Events 2011

Please note that events with # annotated are being arranged by the Establishment / Caveau and NOT by the Embassy.  
You are requested to make your bookings and enquiries directly to them and not to us.  
Applications for investitures are, however, to the Embassy.

# Friday 14th October



## Gourmet & Sabrage Dinner

Investiture of Chevaliers  
GRIM'S DYKE HOTEL  
enquiries@grimsdyke.com  
Tel 020 8385 3100

# Saturday 19th November



## 25e Grand Chapître International et Soirée de Gala

DEAUVILLE  
sabredor@wanadoo.fr

Friday 2nd December



## Chaîne des Rôtisseurs Dinner

including Sabrage  
THE VINEYARD STOCKCROSS,  
NEWBURY  
www.chaine.co.uk/events

# Friday 14th October



## Dinner with La Confrérie de la Chaîne des Rôtisseurs

Sabrage & Intronisations  
THE ROYAL CRESCENT  
HOTEL BATH  
www.chaine.co.uk/events



# 2012

# Saturday 24th March



## Debut de Caveau, Gourmet Dinner

La Chaîne des Rôtisseurs  
(Baillage – Scotland) with  
Confrérie du Sabre d'Or  
SHERATON GRAND HOTEL,  
EDINBURGH  
bailliscotland@chaine.co.uk

Friday 28th October



## 24e Grand Chapître Britannique and the Autumn Gala Ball of The Golden Sabre

Investitures of Chevaliers,  
Officers, Commandeurs,  
THE GRANGE  
ST PAUL'S HOTEL  
embassy@confreriedusabredor.co.uk

Ticket prices :  
Commissioned Members £150,  
Sabreur Members £140, Guests £150

Monday 21st November



## Vertical tasting of Château Lamothe-Cissac and other Châteaux

all owned by Vincent Fabre who will  
join Julian White Agencies at  
THE MILLENNIUM  
GLOUCESTER HOTEL

This is a tutored tasting by the Estate  
owner with some light food.  
embassy@confreriedusabredor

# Friday 30th March



## Champagne Dinner

Investiture of Officers & Chevaliers  
THE BOAT INN  
www.boatinn.co.uk  
Tel 0160 4862 428

### REGULAR NEWS FROM US

The Confrérie du Sabre d'Or in the United Kingdom sends out by email a Newsletter monthly to all members and to any non-member who has asked to receive it. The Newsletter reminds recipients of Forthcoming Events and updates them with newly arranged ones that are not listed on these pages.

To receive this regular newsletter send an email to  
Gerard O'Shea

gerard@confreriedusabredor.co.uk

### MEMBERSHIP

We welcome all new Sabreurs by inviting them to join the Confrérie Club, created in 1999 in the UK, to provide entertaining events connected with the Chapîtres and Intronisations of Chevaliers. The Club includes Wine Tastings and Tours.

Sabreur members £35 per annum  
Commissioned members (Chevaliers and above) £60

Applications to Join the Club to

embassy@confreriedusabredor.co.uk

# Forthcoming Events 2012

Please note that events with # annotated are being arranged by the Establishment / Caveau and NOT by the Embassy.  
You are requested to make your bookings and enquiries directly to them and not to us.  
Applications for investitures are, however, to the Embassy.

Friday 20th April 

## 25<sup>th</sup> Grand Chapître Britannique and Spring Gala Dinner of The Golden Sabre

Investiture of Commandeurs,  
Officers & Chevaliers

THE MANDARIN ORIENTAL  
HYDE PARK

embassy@confreriedusabredor.co.uk

Friday 15th June 

## 12<sup>th</sup> Annual General Meeting and 13<sup>th</sup> Summer Party

THE MILLENNIUM  
GLOUCESTER HOTEL  
embassy@confreriedusabredor.co.uk

13th July to 19th July 

## Champagne & Burgundy Tour including Chapître au Vieux Pressoir Rilly-la-Montagne

pbrugnon@aol.com  
embassy@confreriedusabredor.co.uk

# Friday 11th May 

## Soirée de Sabrage & Gourmet Dinner

Investiture of Chevaliers

GRIM'S DYKE HOTEL  
enquiries@grimsdyke.com  
Tel 020 8385 3100

# Sunday 17th June 

## Fathers' Day Chapître and Champagne Dinner

Investiture of Officers & Chevaliers  
HINTLESHAM HALL HOTEL  
dee.ludlow@hintleshamhall.com  
Tel:01473 652334

Friday 7th September 

## End of Summer Champagne Dinner

Investiture of Officers & Chevaliers  
THE BOAT INN  
www.boatinn.co.uk  
Tel 0160 4862 428

Friday 18th May 

## Philippe Brugnon - Julian White Agencies Champagne Tasting

THE MILLENNIUM  
GLOUCESTER HOTEL  
julian@julianwhite.com

# Friday 29th June 

## La Chaîne des Rôtisseurs & Sabre d'Or Evening together

sabrage and investiture of Chevaliers  
RANDOLPH HOTEL OXFORD  
www.chaine.co.uk/events

# Saturday 20th October 

## Debut de Caveau, Gourmet Dinner

La Chaîne des Rôtisseurs  
(Baillage - Scotland) with  
Confrérie du Sabre d'Or  
TURNBERRY RESORT HOTEL,  
AYRSHIRE  
bailliscotland@chaine.co.uk

# Monday 2nd July 

## Champagne Soirée & Gourmet Dinner

Investiture of Chevaliers  
LE CASSOULET  
malcolm.john4@btinternet.com  
Tel 020 8633 1818

Friday 26th October 

## 26<sup>e</sup> Grand Chapître Britannique and the Autumn Gala Ball of The Golden Sabre

Venue to be announced

# Monday 11th June 

## Champagne Soirée & Gourmet Dinner

Investiture of Chevaliers

LE VACHERIN

malcolm.john4@btinternet.com  
Tel 020 8742 2121

Due to the Olympic Games in London, the Commissioned Members' Champagne Party is postponed from the usual early August date, with no replacement date arranged at the time of going to Press.

Gala Event Bookings: embassy@confreriedusabredor.co.uk  
dominique@confreriedusabredor.co.uk

Black Tie  Informal 



## The Caveaux

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[borisp@mohg.com](mailto:borisp@mohg.com)

[www.mandarinoriental.com](http://www.mandarinoriental.com)

*Maître-Sabreur: Christopher Thompson*



Built in 1889, the Mandarin Oriental Hyde Park has long been recognised as one of London's grandest hotels. Located in the heart of fashionable Knightsbridge, within walking distance of the top luxury boutiques of Sloane Street and the Brompton Road. Close also to the theatres of the West End. Each bedroom has been individually furnished in true Victorian style with state-of-the art technology. The two restaurants and the stylish Mandarin bar are modern, contemporary and cutting edge. For the ultimate in relaxation, the Spa at the hotel is a place where East meets West to blend harmoniously and to create a haven of tranquillity, rejuvenating both body and spirit.

The Caveau has been the venue for our Spring Gala Dinners since 2004 and will be in 2012.

### *The Millennium- Gloucester Hotel*

Harrington Gardens, London SW7 4LH

Reservation +44 (0) 20 7551 6195

Telephone +44 (0) 20 7575 6050

Fax +44 (0) 20 7575 0409

[Reservations.gloucester@mill-cop.com](mailto:Reservations.gloucester@mill-cop.com)

[www.millenniumhotels.co.uk/mcc](http://www.millenniumhotels.co.uk/mcc)

*Maître-Sabreurs: Andrew Tan and*

*Lee Richards*



The Millennium, which has hosted many of our great parties, has superb accommodation spanning Bailey's Hotel too. It is in the heart of South Kensington's splendid gastronomy, situated just two minutes walk from Gloucester Road Tube Station, which serves as the gateway to the rest of London. Knightsbridge, renowned for its shopping is just 10 minutes away as are the shops of Kensington High Street, and the attractions of Kensington Palace and Gardens. The splendid Conservatory is the perfect place for the Annual Brugnion Champagne Tasting in May and our Annual Summer Party in June. We shall return for at least two events in 2012.

# The Caveaux

## Hintlesham Hall Hotel

*Hintlesham, Near Ipswich*  
*Suffolk IP8 3NS*  
 Telephone +44 (0) 1473 652334  
 Fax +44 (0) 1473 652463  
*dludlow@hintleshamhall.com*  
[www.hintleshamhall.com](http://www.hintleshamhall.com)  
*Maître-Sabreur: Dee Ludlow*



Dee Ludlow owns this prestigious property, set in beautiful gardens and with stunning reception rooms. It is the venue for weddings and civil ceremonies as well as corporate events and especially – gastronomic dinners. Dee is also Connétable for the county and has a devoted following from miles around as well as fans from London. Her major event with sabrage in June, on Fathers' Day is hugely popular and booking early is recommended.

## Grim's Dyke Hotel

*Old Redding, Harrow Weald*  
*Middlesex HA7 6SH*  
 Telephone +44 (0) 20 8585 3100  
 Fax +44 (0) 20 8954 4560  
*Email: enquiries@grimsdyke.com*  
[www.grimsdyke.com](http://www.grimsdyke.com)  
*Maître-Sabreurs: John Parker*  
*and Richard Ferris*



Chevalier-Sabreur John Parker is the director of this famous country home of Sir William Gilbert, the librettist and half of the Operetta Duo. Set in beautiful grounds and with the best facilities, you are assured of a wonderful stay and the finest gastronomy. There are evenings of Sabrage and Gilbert & Sullivan light opera to add to the enjoyment. This is a splendid location for a weddings and civil partnership ceremonies and the couple can sabrage to complete their day. There have been many Soirées de Sabrage with Dinner and investitures of Chevaliers and there will be more in 2012. This is the completely relaxed version of Sabrage with an elegant sojourn in a Country house.

## Rye Lodge Hotel

*Hilder's Cliff*  
*Rye*  
*East Sussex, TN31 7LD*  
 Telephone +44 (0)1797 225838  
[www.ryelodge.co.uk](http://www.ryelodge.co.uk)  
*Maître-Sabreur: Kerry de Courcy MBE*



Amongst the best loved hotels in Rye you will find Rye Lodge, a small luxury hotel in Rye town centre, rated AA 3 stars, and the only hotel for miles around with the coveted VisitBritain GOLD AWARD for excellence. This little 'gem' of an hotel is set upon the east cliff of the historic medieval Cinque Port town and overlooks the estuary. Independently owned and run by the de Courcy family, Rye Lodge is recommended by leading Guides and acclaimed and acknowledged as one of the finest small luxury hotels, not only in Sussex but indeed throughout South East England.



## The Caveaux

### The Milestone Hotel

1 Kensington Court  
London W8 5DL  
Telephone +44 (0)7917 1000  
[www.redcarnationhotels.com](http://www.redcarnationhotels.com)  
Maitre-Sabreur: Grant Cockburn

This is the luxury, Grade II listed, boutique hotel with 24-hour butler service that was voted No.1 Hotel in the World for service by Travel & Leisure Magazine 2008. Each of the deluxe guest rooms, luxurious suites, and long-stay apartments has been individually designed and decorated. Dining in Cheneston's restaurant or in the private Windsor Room is an experience; food, wine and flawless service. Try the afternoon tea and champagne; it's a must do.



### Grange St Paul's Hotel

10 Godliman Street  
London EC4V 5AJ  
Telephone +44 (0) 20 7074 1000  
[www.grangehotels.com](http://www.grangehotels.com)  
Maitre-Sabreur: Raj Matharu

Perfectly located in the heart of the City's financial district but also just moments from the West End, Grange St Paul's is the perfect venue for any visit to the capital. The hotel is a sophisticated blend of contemporary style and modern flair. It is one of 13 hotels created by the Matharu brothers, of whom – Raj is Chairman; and he is the Maire-Sabreur. The Caveau was opened in 2010 and has hosted two of our Commissioned Members' parties and is the venue for this year's Autumn Gala Ball and 24th Grand Chapitre.



### Whitworth Hall Country Park Hotel

Spennymoor  
Co. Durham, DL16 6QX  
Telephone +44 (0)1588 811 772  
Fax +44 (0) 1588 818 669  
[enquiries@whitworthhall.co.uk](mailto:enquiries@whitworthhall.co.uk)  
[www.whitworthhall.co.uk](http://www.whitworthhall.co.uk)  
Maitre-Sabreur: Paul Stafford

The Hotel is situated in a 73 acre historic parkland with a Victorian Walled Garden, and many other features including Britain's most northerly vineyard. Shafto's Inn and Restaurant is a perfect end to a day exploring the park and the beautiful Durham countryside. Activities include coarse fishing on the lake and feeding the deer. There are three golf courses close by. Alternatively, there is historic Durham city and its cathedral only minutes away.

The Hotel is a very popular venue for conferences and weddings. In this setting, it is not surprising!



# The Caveaux

## Homewood Park Hotel

*Hinton Charterhouse*

*Bath BA2 7 TB*

*Telephone +44 (0)1225 723 731*

[www.homewoodpark.co.uk](http://www.homewoodpark.co.uk)

*Maître-Sabreur and General Manager: Martin Page*

The combination of luxurious rooms and the fine dining in the Lime restaurant with awesome countryside makes this a must visit for all members of the Golden Sabre. Don't even consider opening the champagne bottle conventionally! The sabre awaits you after a relaxing time in the spa, and enjoy the hospitality of this von Essen hotel.



## The Lamb at Hindon (Boisdale Plc)

*Hindon, Wiltshire, SP5 6DP*

*Telephone +44 (0) 1747 820 575*

*Fax +44 (0) 1747 820 605*

*info@lambathindon.co.uk*

*Maître-Sabreur:*

[www.lambathindon.co.uk](http://www.lambathindon.co.uk)

[www.boisdale.co.uk](http://www.boisdale.co.uk)

*Maître-Sabreur for Boisdale: Nathan Evans*

Located in the historic village of Hindon, the Lamb dates back to the 17th century and forms a picturesque landmark at the top of the High Street. Open for breakfast, lunch and dinner, seven days a week, the Lamb at Hindon offers the best local and Scottish produce including market fresh fish, game in season and well-chosen meat dishes, excellent wine cellar and a large selection of malt whiskies. In November 2008 the Lamb was awarded its first AA rosette. There are also 17 individually designed bedrooms for overnight stays. Boisdale Plc is a dynamic company headed by Ranald MacDonald.



## The Boat Inn

*Stoke Bruerne, Nr Towcester*

*Northamptonshire*

*NN12 7SB*

*Telephone +44 (0) 1604 862428*

*andrew@boatinn.co.uk*

[www.boatinn.co.uk](http://www.boatinn.co.uk)

*Maître-Sabreur: Andrew Woodward*

Commandeur Andrew Woodward is from a long family line of owners of this historic Inn on the Grand Union Canal. Andrew is also Connétable for his County and with his strong connections locally, you are sure to meet all the right people! He holds a Herald of Spring and an End of Summer Champagne dinner with bags of sabrage and investiture of Chevaliers. Book early as it is usually a quick sell out. Recently the dining room has been completely refurbished. The typically English Inn look is kept for the main bars and dining nooks but the function dining is modern yet traditional.





## The Caveaux

### Le Vacherin

76-77 South Parade, Chiswick  
London W4 5LF  
Telephone +44 (0) 20 8742 2121  
[malcolm.john4@btinternet.com](mailto:malcolm.john4@btinternet.com)  
[www.levacherin.co.uk](http://www.levacherin.co.uk)  
Maître-Sabreurs: Malcolm John

Chef Patron Malcolm John is the senior Maître-Sabreur of this fine restaurant in Chiswick. He has now held six packed June nights of Sabrage and any occasion when he organises a gastronomic adventure with Champagne it is a sell-out. Le Vacherin is written-up in all the good food guides as a gem of a find in West London. Book early to avoid disappointment. Malcolm opened his second restaurant – Le Cassoulet (q.v.) in 2008 and continually expands with opening traditional but up-market fish restaurants and Brasseries.



### Le Cassoulet

18 Selsdon Road, Croydon,  
Surrey CR2 6PA  
Telephone +44 (0)20 8633 1818  
[www.lecassoulet.co.uk](http://www.lecassoulet.co.uk)  
Maître-Sabreur: Malcolm John

The opening of this caveau in October 2008 heralded the first of three champagne soirées to date. The reviews of Malcolm John's new venture told us the expected; great food in a proper French restaurant and it was about time that there was a decent restaurant in the area.

South Croydon and rustic French cuisine may seem an odd partnership but the gastronomic map of these islands is peppered, indeed any pun is an additive, with oases of fine dining. In olden days we relied on local information and often missed the best places as they were off the beaten track. The enthusiastic Kitchen brigade and friendly staff and Malcolm's recipes await you. Themed dinners are another reason to visit.



### Fish & Grill

200-204 Putney Bridge Road  
London, SW15 2NA  
Telephone +44 (0) 20 8246 4140  
[www.fishandgrillputney.co.uk](http://www.fishandgrillputney.co.uk)  
Maître-Sabreur: Sandip Jaswal

Contemporary yet cosy, Fish & Grill brings excellent dining to the heart of Putney. The restaurant features a large fish bar displaying a selection of fresh fish and crustacea. The restaurant offers alfresco dining during the summer months. Sophisticated and bright, the brasserie-style dining room at Malcolm John's Fish & Grill restaurant features leather banquettes, smart tables and impressive wine displays. The fresh shellfish at Fish & Grill is sourced daily from Cornwall and the south west of England. The rare-breed meats and free-range poultry are sourced from the finest suppliers.



# The Caveaux

## Northcote Manor

Northcote Road, Langho,  
Nr Blackburn, Lancashire BB6 8BE  
Telephone +44 (0) 1254 24 0555  
Fax +44 (0) 1254 246 568  
CraigBancroft@northcotemanor.com  
[www.northcotemanor.com](http://www.northcotemanor.com)  
Maître-Sabreur: Craig Bancroft



This gourmet landmark situated on the edge of the Ribble valley, Lancashire, only 10 minutes from junction 31 on the M6, is justly famous for its outstanding hospitality, an award winning Michelin star restaurant with 14 highly individual newly refurbished bedrooms offering sumptuous luxury and comfort. The restaurant enjoys growing national and international acclaim as a major destination for fine food, amongst its countless major awards and achievements, Northcote has retained its Michelin Star for the last 14 years, and recently was voted "the best Food in Britain" by the Harden's Guide 2009, Restaurant Magazine voted Northcote one of the "Top 10 Restaurants in the UK" and the London Restaurant Awards 2008/09 voted Northcote one of the Top 10 restaurants outside London.

## Radisson SAS Waterfront Hotel

La Rue de L'Etai, St Helier, JE2 5WF  
Telephone +44 (0) 1534 671 100  
[www.radissonblu.com](http://www.radissonblu.com)  
Maître-Sabreur: Ted Clucas



Nestled along the popular waterfront promenade, the stylish Radisson Blu Waterfront Hotel in Jersey is the perfect base for exploring the majestic cliffs, unspoilt beaches and lush landscapes that comprise this popular destination in the Channel Islands. Overlooking St. Aubin's Bay, the hotel offers the island's most luxurious and spacious guest rooms, all with unparalleled views of Elizabeth Castle, the marina or St Helier. The hotel offers world class cuisine in The Waterfront Brasserie and Terrace. Guests can relax with a refreshing cocktail or light snack as they soak in the views of the marina in the Martello bar.

Chevalier Ted Clucas has been immensely busy with the continued development around the hotel that we are awaiting the Caveau's Début de Soirée, but when it comes it will have the presence of the Island's great and good.

## Hotel Terravina

174 Woodlands Road, Netley Marsh  
Southampton SO40 7GL  
Telephone +44 (0)23 8029 3784  
[www.hotelterravina.co.uk](http://www.hotelterravina.co.uk)  
Maître-Sabreur: Gérard Basset OBE  
c/ Suzie Glau



TerraVina is a wine lover's shangri-la, the food is superb and the accommodation flawless as well as stylish. Awarded many accolades - Small Hotel of the Year in the South East of England - Tourism ExSEllence Awards 2008.

'One of Britain's Top Ten Hotels 2009'. The Good Hotel Guide - a Cesar award for being selected as 'Newcomer of the Year' in the guide's Top Ten Hotels in Britain 2009.

CONDE NAST TRAVELLER: THE HOT LIST 2008 -Voted one of the best new places to stay in the world. Gerard Basset, having won practically every accolade in the field of wine, including The Best Sommelier in the World, was awarded the OBE in 2011.



## The Caveaux

### India Dining

6 The Green,  
Warlingham, Surrey CR6 9NA  
Telephone +44 (0)18 8362 5905  
info@indiadining.co.uk  
[www.indiadining.co.uk](http://www.indiadining.co.uk)  
Maitre-Sabreur: Asad Khan



Highly reviewed not just by posh curry lovers but also serious examiners of restaurants, India Dining is an elegant place to enjoy modern Indian food served with polished silver and perfect table napery. All the spicy food you would expect is there also. This fine Indian menu is not found in your 'average local ethnic'. The wine list is outstanding with a range of more than 50, from £14 to £220 (Cristal!). Clearly Proprietor- Maitre Sabreur Asad Khan has taken great pains to restore Indian food to its proper place in world gastronomy from the depths of post-pub pint drinking. Opened as a Caveau de Sabrage in August, go there and sabrage Laurent Perrier or Bollinger and enjoy Asad's nibbles and Tapas. Better still, stay for lunch or dinner.

### Knock Castle Hotel & Spa

Drummond Terrace  
Crieff, Perthshire. PH7 4AN  
Telephone +44 (0)1764 650088  
[www.knockcastle.com](http://www.knockcastle.com)  
Maitre-Sabreur, Chef and General Manager:  
Jason Henderson



Nestling in the idyllic hills of the Strathearn Valley, only an hour's drive from Scotland's major cities, the hotel and spa offer an oasis of tranquillity. Formerly the 19th century baronial home of Scottish shipping magnate Lady MacBrayne and now beautifully restored into a small luxury hotel, the Castle enjoys uninterrupted views across the stunning Perthshire countryside and the historic town of Crieff. Also there are three-and-a-half acres of beautiful wooded grounds and gardens. You can enjoy the spa or simply sit at the rooftop bar. Chef Jason produces exemplary food and his staff are wonderful.

### Whittlebury Hall Hotel and Spa

Whittlebury  
Near Towcester  
Northamptonshire  
NN12 8QH  
Telephone +44 (0)1527 857857  
[www.whittleburyhall.co.uk](http://www.whittleburyhall.co.uk)  
Maitre-Sabreur and General Manager: Bernbard Zechner



Whittlebury Hall Management Training Centre, Hotel and Spa, provides services for management training facilities as well as being a conference centre. In addition it is a luxury hotel with a spa and the dining room, named after the celebrated motor racing commentator, 'Murrays', offers excellent dining (2 rosettes). It was named Large Hotel of the Year for the East Midlands travel awards 2009, and the Foodie Award 2009. It is a handy venue if you wish to set up Call My Wine Bluff. It is close to Silverstone and a great gathering place for Formula One fans.

# The Caveaux

## The City Pipe

[Davy's of London]  
 33 Foster Lane, Off Cheapside  
 London EC2V 6HD  
 Telephone +44 (0) 20 7606 2110  
 Reservations +44 (0) 20 7606 8721  
[www.davy.co.uk](http://www.davy.co.uk)  
 Maître-Sabreur: Anthony Stanley



Davy's have over 30 City and central London locations offering many great wines from around the world. Each Davy's Winebar is different, but the City Pipe is special because it is a member of the Confrérie. Enjoy the delicious lunchtime and evening menus. Also it is available for hire (and has a private room) for parties, receptions, wine tastings and events for up to 200 people. Chevalier Anthony Stanley awaits your pleasure.

## The Coach House

College Farm, Bridge Street,  
 Bampton, Oxon  
 Telephone +44 (0)1993 851041  
[info@thecoachhousebampton.co.uk](mailto:info@thecoachhousebampton.co.uk)  
 (Bookings for accommodation at the  
 Coach House)  
[robin@shuckburgh.co.uk](mailto:robin@shuckburgh.co.uk)  
 (For contacting the Connétable d'Oxfordshire)  
[www.thecoachhousebampton.co.uk](http://www.thecoachhousebampton.co.uk)  
 Maître-Sabreur: Robin Shuckburgh

Robin Shuckburgh and his wife Pip have a purpose built conversion of a 17th century coach house, providing B and B for their visitors. It has double bedrooms with elegant bathrooms en suite, delightful rooms and inner courtyard. Bampton is 11 miles from Burford; 15 miles from Blenheim Palace. After touring the Cotswolds this is the place to rest your head, but not before sabraging Champagne and having dinner in one of the many restaurants in this beautiful area of England. The Coach House is immensely popular- book early to avoid disappointment.



## Embassy & Consular Caveaux in The United Kingdom

### Caveau de l'Ambassade

c/o 44 Peel Street, Kensington  
 London W8 7PD  
 Telephone +44 (0) 20 7727 0780  
 Maître-Sabreur: The Embassy  
 Councillors and 27 other Maîtres.  
[embassy@goldensabre.co.uk](mailto:embassy@goldensabre.co.uk)  
[julian@julianwhite.com](mailto:julian@julianwhite.com)  
[www.confreriesabredor.co.uk](http://www.confreriesabredor.co.uk)  
 for up to date news of the Club

### Consulate: Pays de Galles (Wales)

17 Maldwyn Street, Pontcanna  
 Cardiff, CD11 9JR  
 Telephone 029 20 590221  
 Maître-Sabreur: Nicholas  
 Whitehead  
[Nicholas.whitehead@itv.com](mailto:Nicholas.whitehead@itv.com)

### Consulate: Ecosse (Scotland)

East Hill, of Craigo  
 Montrose, Angus  
 DD10 9JU  
 Telephone (0)1674 840474  
 Mobile 07967 174795.  
 Maître-Sabreurs: Sheila Douglas,  
 Philip Douglas and Cromar Collie  
[bailliscotland@cbaine.co.uk](mailto:bailliscotland@cbaine.co.uk)

## Tattershall Cottage

Sleaford Road, Tattershall, Lincoln LN4 4JG  
 Maître-Sabreurs: Reg & Maureen Page

Telephone +44 (0)1526 342916



## Our Associated Caveaux in France

### Au Vieux Pressoir

16 rue Carnot, 51500

Rilly-la-Montagne

Telephone +33 (0)3 26 03 44 89

Fax +33 (0)3 26 03 46 02

Email: [pbrugnon@aol.com](mailto:pbrugnon@aol.com)

[www.champagne-brugnon.info](http://www.champagne-brugnon.info)

Maître-Sabreur: Philippe Brugnon



Apart from being a busy Viticulteur en Champagne, Philippe Brugnon is also a Maître-Sabreur with his own caveau. Champagne Philippe Brugnon welcomes visitors to his caves to taste his 1er Cru production and to sabrage. He is a member of le Grand Conseil and he holds an Annual Chapitre on Quatorze Juillet with a Gala Dinner Dance. His daughter Lucie, and Jonathan, are on hand to welcome you if Philippe is in the vineyard or on one of his visits to many parts of Europe including regular trips here in the UK.

### Château de Rilly

Hotel, Restaurant and Bar-lounge

38 Rue de Reims

51500 Rilly la Montagne,

France

Telephone +33 (0)3 26 88 85 20

[info@chateauderilly.com](mailto:info@chateauderilly.com)

[www.chateauderilly.com](http://www.chateauderilly.com)

Chef: Marc Smeets

Maître-Sabreur Elles Smit



Situated only a short walk from Le Vieux Pressoir and Champagne Philippe Brugnon, this is the perfect base for visitors to the Montagne de Reims. No expense has been spared in the refurbishment of the manorial house of Rilly-la-Montagne. Luxury bedrooms with modern en suites but reception rooms in traditional styles of the Bourbon Monarchs, and great cuisine. Not only a base for Champagne tourists but a superb venue for weddings and other private parties. The wine cellar reflects the discerning palate of Elles and Philippe, with a wide range of Burgundy, Bordeaux and, of course, Champagne.

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### Grands & Premier Crus

*in bottles and Magnums*

[Julian@julianwhite.com](mailto:Julian@julianwhite.com)

Tel: +44 (0) 20 77 27 07 80



# *The Caveaux* ~ always opening with new ones and enjoying old friends returning

## *The Dorchester*

Park Lane

London W1K 1QA

Telephone +44 (0) 20 7629 8888

[www.thedorchester.com](http://www.thedorchester.com)

Maître-Sabreur: James Partridge

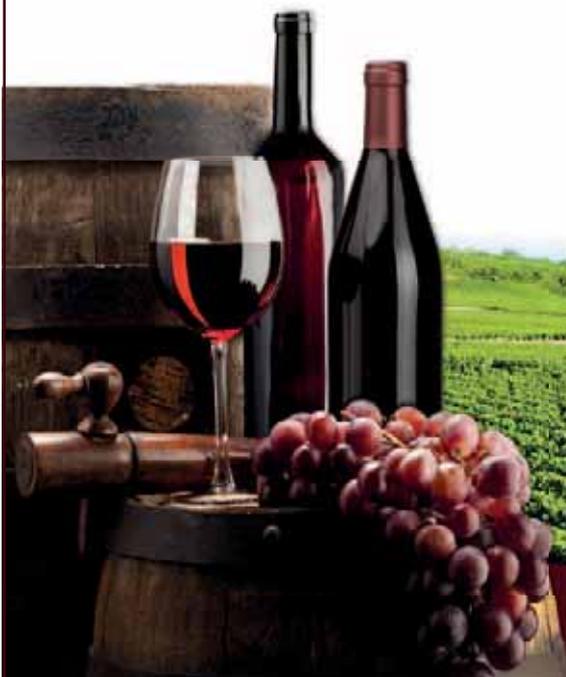
The Dorchester, one of the top hotels in the world, achieved legendary status almost from the day it opened in April 1931 for its exceptional facilities, exemplary standards of service and excellent dining experiences. 2011 is their 80th year and the **Dorchester Collection** of Hotels around the world, as well as in the UK, has expanded on Park lane with the recent opening of "No 45."



The fabulous Dorchester Ball Room was the venue for our Autumn Gala Dinners and Grands Chapitres in 2002, 2003 and 2004. The hotel has rejoined the Confrérie as a Caveau and we hope to arrange some events in the near future.



## *White's Wine Adventures*



Julian White, 44 Peel Street, London W8 7PD  
Tel: 020 7727 0780, [Julian@julianwhite.com](mailto:Julian@julianwhite.com)



# The “Downton Abbey” Effect

*Robin Shuckburgh*

Approached, from the south, over Tadpole Bridge, which spans the youthful river Thames with a gradient a bit like a bishop’s mitre, Bampton, in West Oxfordshire, is an extraordinary place. Largely stone built with a wide, triangular market



square, the requisite group of shops, including a national award-winning butcher, and a huge, architecturally eclectic church with a Norman arched door and a soaring spire, it has all the qualifications to be a serious Cotswold tourist attraction.

### *In fact it isn’t at all touristy: Yet.*

The settlement of Bampton in the Bush, as it used to be called, apparently to describe its remoteness, derived its wealth from the wool trade. In the sixteen hundreds it was not only a huge agricultural success, providing wool to the weaving

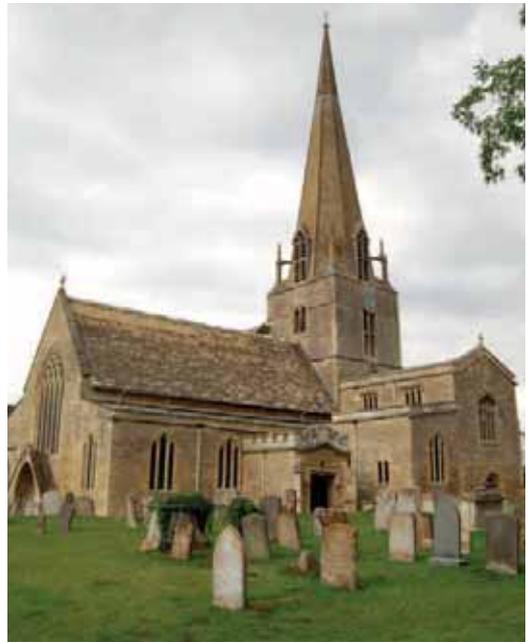
industry in Witney, famous for its blanket manufacturing until late last century, but its farmers also developed a unique system for tanning hide. They made leather working clothes which they exported to the continent. A mile and a bit from the village, across the flood-plain of the Thames, is Rushey Lock. An extremely remote step in the Thames which was Bampton’s “port”. From here their leather goods were taken down river to London and over the Channel to Normandy. There are several families named

Tanner in the village, many of whom are descendants of those innovative Bamptonians. In short, for centuries, the people of this village have been getting on with leading an independent, creative and adequately lucrative life, with little need of interference from outside.

### *Early 20th century revisited*

Now “Downton Abbey” has come to town. So rare is the un-spoilt beauty of the village that the producers of this block-buster television series chose to film their village scenes in the church square. The much-cherished 17th century grammar school, which

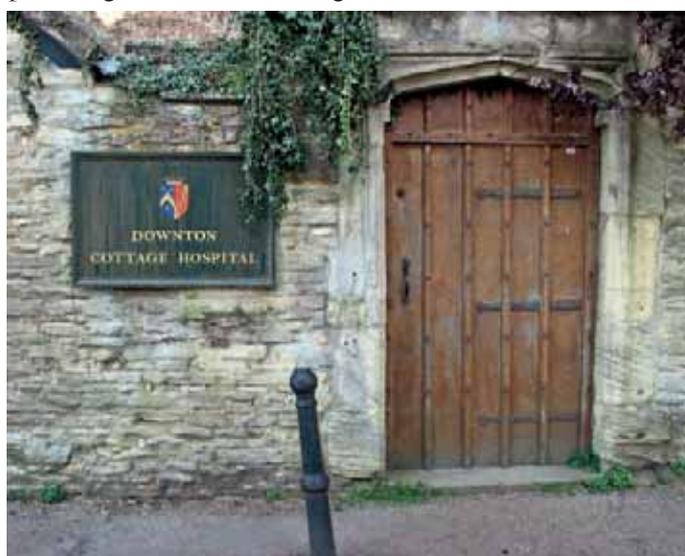
actually houses, amongst other things, the village library, features as Downton’s cottage hospital, the church plays host to any of the more emotional scenes; marriages, funerals et al; and several of the smaller cottages are pubs, post-offices and so on. In other words, Bampton has become



spectacularly famous under a completely different name.

The first arrivals are the set builders. Every sign of the 20th century has to be removed from the square. Plastic drain pipes, post boxes, television aerials, road lines, even those horrid bins for dog poo have to be disguised. The artists who do all this are exceptional. A couple of them have been involved in making the work conceived by our most famous artistic names. (And you thought the Brit Art lot earned their millions by actually making their work. Often they never even touch it!) In between series one and two a stretch of stone wall about five meters long collapsed, probably of old age. The set team built a replica which they placed in front of the rubble which was completely convincing even to the naked eye.

When the film crew turns up with a fleet of trucks the village takes on an air of siege. Extremely polite men and women with orange jackets and walkie-talkies surround the area to keep the casual walkers and curious villagers at bay and the square slips quietly back a century. It is really extraordinary how clear an idea you get of what it must have been like before the modern world intruded.



*21st century enjoys the escapism of the 20th*

All of this is great fun for everyone. The local kids were allowed to play on the ancient helter skelter erected for the Downton Village fair, and, of course, the stellar cast wander the streets in full costume, tempting the local autograph hunters. What is going to be fascinating is what will

happen now? The Downton series has been sold to over a hundred countries including the USA, and the first episodes topped the number one program from the charts even in Australia. The power of television is such that this ancient West Oxfordshire village is now very likely to become an international tourist destination. There are already tours of the Downton sets being run by



enterprising local travel companies, and bewildered Americans are wandering the village looking for souvenirs which, so far, no-one has thought to provide. The truth is that Bamptonians were interested by and totally patient with the whole filming process but there will be a much more mixed reception for what now may be

*Robin Shuckburgh is Connétable for the Counties of Oxford & Gloucester.*

*1912, the year that Titanic went down, is the opening scenario of Downton Abbey, filmed in Robin's home town of Bampton as well as Highclere Castle.*



enterprising local travel companies, and bewildered Americans are wandering the village looking for souvenirs which, so far, no-one has thought to provide. The truth is that Bamptonians were interested by and totally patient with the whole filming process but there will be a much more mixed reception for what now may be



## the coach house

### Bampton

Clanfield Road, Weald  
Bampton Oxfordshire  
OX18 2HG

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**Email:** info@thecoachhousebampton.co.uk  
**Website:** www.thecoachhousebampton.co.uk





# Champagne Edward

*The very word evokes thoughts of enjoyment, success and celebration. Despite being imitated all over the world with attention bordering on the obsessive, Champagne remains the standard bearer for all sparkling wines. But what about the English part in this great wine?*

The inventor of any product has a certain competitive advantage in any field, and Champagne is no exception. The romance and the circumstances of its invention have a lot to do with the creation of the world's greatest brand. What is also unique to Champagne, as well as the history, are the characters that shaped that history.

## *Pierre Pérignon*

History debates the precise origins of Champagne, but the contribution of Pierre Pérignon to the history of Champagne is fundamental. As the cellar-master of the Benedictine monastery of Hautvillers in the late 17th century, Dom Pérignon set ideas of production which exist to this day. The bubbles, caused by the second fermentation of yeast in the spring, releasing carbon dioxide, were regarded as a fault in the wine. He accordingly chose techniques to reduce the bubbles in the wine and make it more stable.

## *Entrez les Anglais*

The Englishman Sir Robert Mansell invented the process to manufacture glass from coal-firing that would withstand the pressure of the carbon dioxide. This was to satisfy a growing demand in London for the sparkling wines amongst London society. The wine was exported to England in wooden barrels at the end of the year, and bottled before the spring release of carbon dioxide. These pressure-



resistant bottles were soon being exported back to Champagne!

Another Englishman, Sir Christopher Merrett noted in a paper to the Royal Society in 1662, the practice of adding sugar to add to the secondary fermentation to encourage the production of bubbles.

Whilst the contribution of these two to the production of Champagne may have had a bigger influence on the Champagne of today than Dom Pérignon, it was his influence on the viticulture, encouraging aggressive pruning to lower yields, the practice of fermenting as close as possible to the vines, and the vigorous introduction of the pinot noir grape (ironically to reduce the amount of bubbles produced) for Champagne production.



## *Come hither with your Champagne!*

The French Revolution interrupted many French consumers from pouring Champagne down their necks and, with the abolition of the French monarchy, deprived Champagne of its most prominent consumers. The flight of much of the French aristocracy to the United Kingdom increased the popularity of Champagne in England, which is usually the biggest export market (present circumstances excepted!)

## *Historical Characters*

Meanwhile back in Champagne, science moved on. The Widow Clicquot and her ingenious *rémouage*, removing the sediment and topping up the bottle with more Champagne, was just one of many advances.

Louis Roederer, like Clicquot-Ponsardin was another great exporting visionary, developing the Cristal cuvée for Alexander II of Russia. After the assassination of Alexander II in 1881, Louis Roederer became supplier of Champagne to the Imperial Court of Nicholas II.



Revolutionary upheavals interrupted this market, as did Prohibition in the United States in the last century. However, the consumption of Champagne has proved to be enduring and it has become the biggest, most universally recognised brand in the world.

The history of Champagne and its characters is well documented, and the role of the British, never far from the action where alcohol is concerned, is being given much more prominence. Many people ask about the current state of the market, given the recession, huge harvests, and the expansion of the appellation in 2015.

The UK has developed an unquenchable thirst as well as a discerning palate for the product. The Royal Warrant has been seen on many great brands – Bollinger and Laurent Perrier, for example. Pol Roger was the favourite of Sir Winston Churchill and the late Queen Mother patronised many others.

*Something for the weekend, sir?*

Our desire for the best has led to the confidence oozing from those Houses introducing new cuvées, and the prices being asked for the top cuvées. Louis Roederer Cristal is as popular as ever, maybe due to the ease of pronouncing the name outside Europe, and there is nothing around at much under £150 a bottle.



Krug has released two years of its mind-numbingly expensive Clos d'Ambonnay which will set you back at least £15,000 a dozen plus VAT!

The lesser-known house of Cattier has also plunged into the premium cuvée market with its Ace of Spades, which is achieving great fame quickly. The first time I was asked to get some for an English rapper, not having heard of it, (or him!), I assumed he was testing me for racist tendencies! Ironically, having my Blackberry to hand, I was able to discover, on my next visit to the gents that there was indeed a Champagne of that name,



who made it and how much it was. This starts at the £135 mark.

The success of these expensive and glamorous cuvées, which is widely reported in the press, underpins the appeal of Champagne. This appeal has endured many past crises, and will see off the current turbulence, as it has many times in the past.

*Champagne is here, here to stay, and to be enjoyed.*

*Champagne Edward is giving  
The Grogger a well-earned holiday.*

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# Around the Confrérie World

The full panoply of the Confrérie Worldwide is revealed annually in November. Grand Maître Jean-Claude Jalloux summons his Grand Councillors, Ambassadors

Pin, Gerard and I were entertained splendidly in Singapore by Edwin and also by Eric Brand at the Amara Hotel, which is a Caveau for the Singaporean Chapter.

Then enjoying the company of our friends from all over the world of sabrage.



and members to a magnificently arranged Gala dinner. As there is only one annually in France, this does entail a huge cohort of new Chevaliers, Officiers, Commandeurs and now Grand Commandeurs being intronised in one fell-swoop. The Deauville Casino's Theatre is a perfect place for this. Stamina is required to watch the event, but Champagne flows very well throughout. Some 'lightweights' possibly play the Casino tables for an hour before rejoining the rest of us for the Gala Dinner.



*Sabrage in Singapore*



*Netherlands Ambassador*



Three new ambassadors were appointed at the Grand Chapitre in Deauville last November – along with the new Ambassador for Belgium, Etienne Van Steenberghe, were Peter Chiu from Hong Kong as Ambassador for China and on the right Edwin Khoo, Ambassador for Singapore.

Returning to Deauville and the big bash, it was a delight to see many old friends again, Jeroen and Heleen from Holland.



*Germany, Denmark and UK Ambassadors*

And to watch Henry Widler sabrage a Jeroboam and be made a Commandeur.



*Mauritius Ambassador*

### ...But Closer to Home

Fortunately, one doesn't have to travel across the English Channel (sorry, Jean-Claude, La Manche!), to join the non Anglo-Saxons. Sheila Douglas has taken Sabrage in Scotland to new heights, with Sabrage at 2,000 ft (sorry again, mes amis – 610 metres).



And those rugged Scots cannot be avoided – here they are in Rilly-la-Montagne, showing the tartan, decked in full Highland rig on a hot July day. But I do look impressed! Our Celtic fringes are enthusiastic sabreurs.



Meanwhile in the gallant Pays de Galles, our Welsh friends are enjoying sabrage at Street Parties.



I wondered if they are practicing for the Queens Diamond Jubilee in June 2012? A very smartly dressed Nicholas Whitehead, Consul for Wales, sabraged the Royal Wedding street party for Wills & Kate.

And, talking of royalty, John Hough and I had a brief visit from Prince Hannibal di Reitano who is keen to start a Chapître in Argentina.



*Our website continues to attract visitors from all parts of the world and we pass on these contacts to the Grand Council and hope that many will visit our shores.*



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# R.M.S. Olympic - The Forgotten Sister

Patrick Mylon

Patrick Mylon developed an interest in the White Star Line and the 'Olympic' class liners after seeing, as a boy, the film 'A Night to Remember' (Rank 1958), starring Kenneth More, which portrayed the sinking of Olympic's sister-ship Titanic in 1912.

After a lifetime career in the travel industry, Patrick is currently a part-time tour manager for a company featuring opera tours to European cities.

Patrick's first book 'The White Star Collection' is to be published by The History Press on 1st September this year, followed by a postcard history of the Olympic in the Spring of 2015. No doubt much champagne will be sunk in celebration.



White Star Line, RMS Olympic

On 14th June 1911, the world's largest passenger liner departed Southampton on her maiden voyage to New York via Cherbourg and Queenstown (Cobh). Commanded by Capt. E.J. Smith, she was nearly full with a glittering passenger list in first class. The departure was covered by the press on an unprecedented scale and, for days before, the newspapers were filled with plaudits describing the magnificent new vessel. She was designed to accommodate 1,054 passengers in first class, 510 in second and 1,020 in third. With a crew complement of 860 she carried nearly three and a half thousand souls. Her lifeboat capacity, which adhered to British Board of Trade requirements, was 1,178!

This vessel, the Royal Mail Ship Olympic, arrived safely at New York five days, sixteen hours and forty-two minutes later to a rapturous welcome. It was, however, to be her ill-fated sister-ship Titanic that was to steal the limelight in April of the following year when she sank in the North Atlantic,

with dreadful loss of life, after colliding with an iceberg.



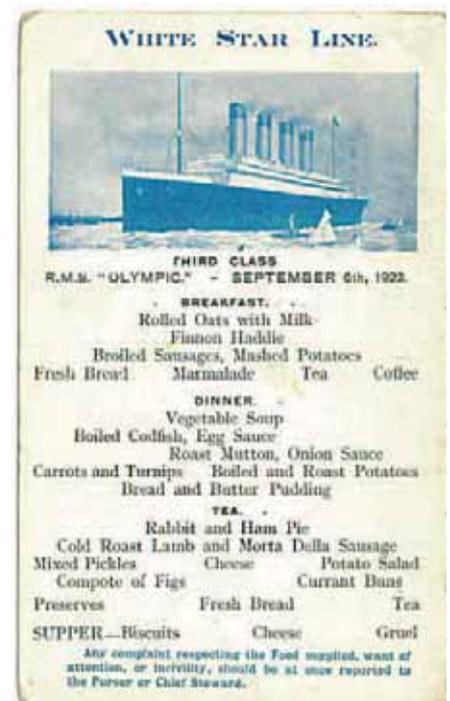
White Star Line, RMS Titanic

The two ships were to have been identical but, first class passengers on Olympic having complained about excess spray, it was decided to enclose the forward section of Titanic's promenade deck just prior to her departure from Harland & Wolff's shipyard in Belfast.

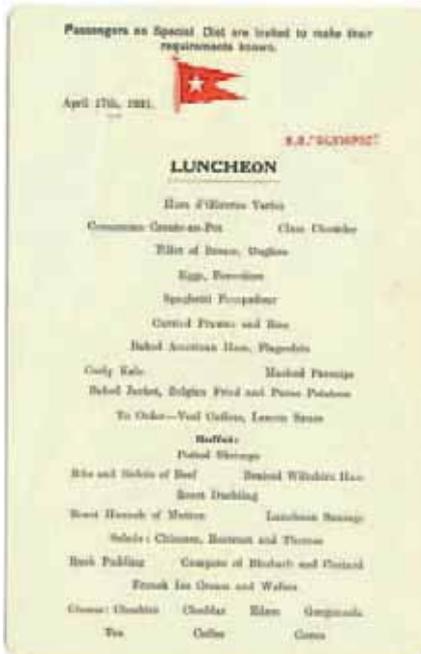
After the publication of the findings of the court of enquiry into the disaster, the Olympic returned to Belfast for major structural rebuilding, which involved increasing her double bottom as well as raising her watertight bulkheads to their full height. In addition her lifeboats were increased from twenty to forty-eight. It should be remembered here that very few British passenger liners carried sufficient lifeboats prior to the disaster. The Board of Trade, in outdated regulations laid down before the turn of the century, required that all vessels over 15,000 gross tons should carry a minimum of sixteen lifeboats. The 'Olympic' class vessels were initially provided with twenty boats but their gross tonnage exceeded 45,000!

The Olympic, and her sisters, had been ordered by the White Star Line to compete with Cunard's Lusitania and Mauretania as well as the, rapidly expanding, German merchant marine. The White Star Line had, however, long adopted a policy of 'size and luxury over speed' and this was reflected in their new liners. Third class accommodation, targeting the enormous emigrant rush to Canada

and the U.S.A., provided facilities which, although basic, often proved to be far superior to those found in the home countries of the passengers. Second class facilities often matched the first class of smaller companies and vessels.



It was in first class, however, that these vessels offered the greatest luxuries. The Turkish bath, the largest swimming pool afloat at the time, the squash court and gymnasium all awaited the passengers. In addition to the three elevators (one in second class) there was to be found the beautiful oak grand staircase connecting six decks. Public rooms were situated primarily on the upper promenade deck featuring a Louis Quinze style lounge, a gentleman's oak-panelled smoking room and, for the ladies, a Georgian-style writing and reading room. Towards the rear of the deck could be found two Palm Courts serving light snacks. In addition to the first class restaurant, featuring two sittings, there was an a la Carte restaurant where passengers could eat when they pleased from a separate menu for an additional fee.



First class passengers could choose from an extensive wine list to accompany their meals. Heidsieck Blue Top Monopole champagne, Château Camponac and Château Rauzan Segla, fine Rhine and Moselle wines, and for Burgundy – a Volnay. Sauternes, Port and Sherry were available too.

Following the re-fit Olympic continued her transatlantic service awaiting the arrival of the third sister, Britannic. The outbreak of the First World War, in August 1914, was to drastically affect the fortunes of the White Star Line however. Olympic was immediately taken over by the UK government for troop duties and throughout the war she carried over 200,000 troops, steamed over 180,000 miles and earned the nickname 'Old Reliable'. Towards the end of the war, in May 1918, she rammed and sank the German submarine U103 off the Lizard in Cornwall.



Having repatriated thousands of U.S. and Canadian troops after the cessation of hostilities, Olympic returned to Harland & Wolff Belfast for a major refit during which she was converted from coal to oil burning.

Britannic having been lost by mine off the coast of Greece in 1916,

whilst serving as a hospital ship, Olympic was joined on the Atlantic by Homeric and Majestic, two ex-German liners handed over as war reparation. The three vessels maintained White Star's express transatlantic service throughout the 'twenties' until a combination of U.S. immigration controls, the Depression and competition from more modern vessels signalled the end of Olympic's days. After being employed on short 'booze-cruises' from the U.S.A. and 'cruises to no-where' from the U.K., she joined the newly-formed Cunard-White Star Line, but her days were numbered and she arrived at the Jarrow ship-breaking yard in October 1935. Her arrival in Britain's North East provided considerable relief to the hard-pressed unemployed of the region.

R.M.S. Olympic became one of the most popular passenger liners on the North Atlantic, served her country in time of war and gave her owners, The White Star Line, twenty-four years unbroken, apart from war, service.





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## Sabreur

This is the first step in the Confrérie du Sabre d'Or. The sabrage may be done in any Caveau or at any event attended by a Maître-Sabreur of the Order. The successful sabrage is honoured with the Diplôme de Sabreur and a Certificate from the Caveau.

## Chevalier-Sabreur



This title is bestowed at a Chapitre organised by the Embassy, or the Connétables in the Counties, at a Caveau or at a Grand Chapitre in the United Kingdom or another foreign country, with a Confrérie embassy, and, particularly, at the Grand International Chapitre held in France usually on the third

Saturday of November. The Chevalier is honoured with the Reliquaire de Chevalier and the Diplôme, as well as receiving a Commission from the British Ambassador.



## Officier

This title is granted to a Chevalier-Sabreur who has completed five years and has perfected the Art by accomplishing the sabrage of a Magnum of Champagne. The ceremony is carried out at a Chapitre arranged by the Embassy or at an

International Chapitre. The Officier is honoured with the Reliquaire d'Officier and the Diplôme and a new Commission



## Commandeur

This title is reserved for Officers who have completed five years and receive the recommendation of the Ambassador and Council to the Grand Council. The Commandeur will successfully sabrage a

Jeroboam of Champagne and be invested by the Grand-Maître or his representative from the Grand Council and will receive the appropriate reliquaire and diplomas.

## Grand Commandeur



This is the highest distinction of the Confrérie du Sabre d'Or. It is bestowed by the Grand-Maître upon a Commandeur who has given long and signal service to the Order. The investiture is carried out at a Grand Chapitre and a Methusalem is sabraged by the new Grand Commandeur.

Important Note for British members of the Confrérie du Sabre d'Or. The United Kingdom Chapter also awards those of the rank of Officer and above with the insignia of their Rank. Honorary members of the British Chapter – The Order of the Golden Sabre, are also entitled to wear these insignia at British events.



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The Confrérie du Sabre d'Or awards these Reliquaires at the intronisation (Investitures) carried out at Chapitres.



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Grand Commandeur (not shown) £200

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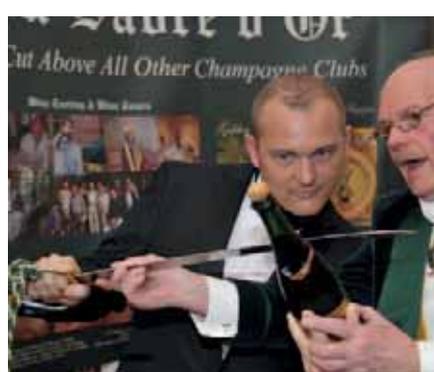
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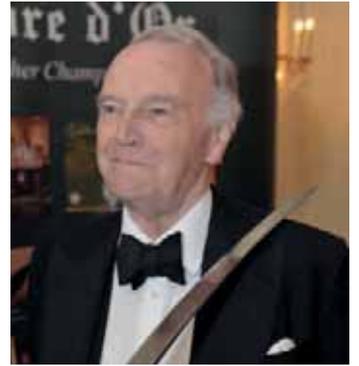
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*See you soon*