



SUMMER 2014

CHAÎNE DES RÔTISSEURS  
BAILLIAGE DE GRANDE BRETAGNE

# table talk

*For the Love of Fine Dining*

**CHATEAU MUSAR**

A UNIQUE WINE FROM AN ANCIENT TRADITION

**YOUNG PROFESSIONALS AWARDS DINNER**

A CELEBRATORY EVENING AT THE DORCHESTER

**COUNTRYWIDE WITH THE CHAÎNE**

REGIONAL BAILLIAGES EVENTS

**OMGD**

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CALLED 'GOURMETS'





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# GAGGENAU

# In this issue...

## Young Professionals Awards Dinner



In two hotly contested competitions, Ricki Weston of Southlodge Hotel, London, and Tanguy Martin of Hotel Terravina, New Forest, managed to secure the titles of Chaîne des Rôtisseurs GB Young Chef of the Year 2014 and Young Sommelier of the Year 2014 respectively. We interviewed both afterwards and picked up some intriguing information.

## Chateau Musar – a unique wine from an ancient tradition



Founded in 1930, Chateau Musar produces wines that faithfully express the nature of the soil and grapes they originate from. 84 years later, Chateau Musar is still a family concern managed jointly by the second and third generations. Their wines are available in 60 countries around the world from their offices in the Lebanon and the United Kingdom. We spoke with the youngest generation's Ralph Hochar who told us more about this unique vintner.

## Port and Portugal



On a sultry evening in June a diverse group of GB Chaîne members met on the banks of the beautiful Tagus River in Lisbon. What followed was a week of amazing and enticing adventures, during which one or two glasses of fortified wine may happen to have been enjoyed...

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ChaîneGB



@ChaîneGB

If you would like to promote a Bailliage event, or you have any news or photos you would like posted on the Chaîne Facebook page, email them, together with a brief outline, to the online editor Andy McGuinness at [online-editor@chaine.co.uk](mailto:online-editor@chaine.co.uk)

Photographs of events are now available on [www.photos.chaine.co.uk](http://www.photos.chaine.co.uk)

To follow the Chaîne news online internationally, visit [www.chainedesrotisseurs.com/news\\_online](http://www.chainedesrotisseurs.com/news_online)

Dear members and friends



Since the last newsletter we have run two highly successful competitions for the young professionals in our member establishments. These culminated with the annual Awards Dinner held at the Dorchester Hotel in March (more on pages 6-7), and we are delighted to be sending Ricki Weston, from South Lodge Hotel, to the Young Chef finals in Durban and Tanguy Martin, from Hotel Terravina, to the Young Sommelier Finals in Copenhagen. We wish both candidates great success.

Do try to travel to these two wonderful cities and support our competitors and enjoy a Grand Chapitre at the same time! My thanks to Vic and Gerard, plus the teams of judges who enthusiastically give their time and knowledge to enable these competitions to run so well.

I am delighted to welcome our new *Table Talk* Editor, Leslie Cuthbert. Leslie is a lawyer who is both a Crown Court Recorder and a Specialist Trainer for a range of institutions, both here and overseas. He additionally edits two other publications and so our newsletter is in good hands.

Also a welcome to our new Bailli for London with the appointment of Cassandra Charles-Bagott. Cassandra has been a popular VCM and

I wish her great success in this important role (more on page 20). Our thanks to Peter Scrafton for his leadership for the last few years.

Phil Douglas tells me that a great many of you have still to be inducted and, as this happens only at a Grand Chapitre, you have the opportunity on 4 October to do this and to also join in with the festivities over the weekend. Registration forms can be downloaded from the website [www.chaine.co.uk/about/grand-chapitre](http://www.chaine.co.uk/about/grand-chapitre). We will hold both Chaîne and OMGD inductions at the ceremony. The weekend also gives everybody a chance to meet some of our new members.

My best wishes for a most enjoyable summer, and if not before, I look forward with pleasure to seeing you all at the Grand Chapitre.

Vive la Chaîne!

Bailli Délégué  
Membre du Conseil Magistral

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# Camaraderie *on camera*



Joye Hunt, Norman Wallage and Marie Jones



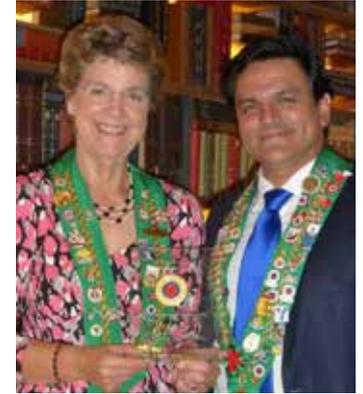
Jill Welsh, Christopher & Julie Peach, and Peter Welsh



John Stewart, Allan Nimmo, Jos van der Burgand and Phil Douglas



Iain & Edwina Morris



Janet Evins and Fernando Messias



Valerie Mullins, Julia Edwatrds and Chris Mullins



Jale & Tugrul Yigitoglu



Andy & Rachel McGuinness



Jim & Angela Marsh and Verna & Dan DuFon

# Young Professionals Awards

## A celebratory evening at the Dorchester



Marek Reichman and Philip Evins

The winners of our Young Professionals Competitions were revealed at a glittering ceremony at the prestigious Dorchester Hotel in London in March.

This was an occasion for us all to celebrate the talents, enthusiasm and desire for learning of the up-and-coming young people in our member establishments. Many thanks firstly must go to Maître Hôte Roland Fasel, the Managing Director of the hotel, who always ensures that the evening goes off without a hitch.

Taking the top accolade of Young Chef of the Year was Ricki Weston of the South Lodge Hotel, Horsham (London City), while Tanguy Martin of the Hotel TerraVina (Wessex) scooped Young Sommelier of the Year.

Starting in the ballroom around a stunning apple green metallic Aston Martin Vanquish, the event was attended by members from every Bailliage together with our partners and industry guests. Our keynote speaker was Marek Reichman, Design Director of Aston Martin, who illustrated the effects that changing shape and colour have on a customer's perception of a product. His message for us all was that great visual presentation is important in all aspects of our work - from the look of a restaurant, the dress of the staff, the style of presentation and visual impact of food on a plate.

On the night the menu designed by Executive Chef Henry Brosi, and the service, were everything that he could have wished for - especially the specially designed birthday cake!



Philip Evins, Ricki Weston, David Connell and Vic Laws

The Young Chef finals were held the week before in the Food Services Wing at Worthy Down in Hampshire under the direction of Conseiller Culinaire Vic Laws. As always this involved creating a three course menu for 4 people out of a previously undisclosed box of ingredients, in just three hours. The judging team was led by Maître Rôtisseur Daniel Galmiche, Executive Chef of The Vineyard at Stockcross, assisted by Cyrille Pannier, Executive Chef of the Four Seasons Hampshire and Hadyn Davis, Development Chef for Carnival UK. The three top-placed contestants from the cook-off were invited to the Awards Dinner where they would learn their final placing.

Prizes for the Young Chef of the Year included knives from Wusthof, a residency at the Mosimanns Club, thanks to Officier Maître Rôtisseur Anton Mosimann, plus a week's residency at the two-starred Michelin hotel and restaurant at the enchanting Schlosshotel Lerbach at Bergisch Gladbach - one of the best luxury hotels in Germany, under chef Maître Rôtisseur Nils Henkel - a gift of Gaggenau.

The Finals of the Young Sommelier competition were held in the same week at the Wigmore Street showroom of our main partner, Gaggenau. The finalists fought all day to impress the judges with their knowledge of wine, ability to blind



Philip & Janet Evins, Romain Bourger, Tanguy Martin, Matthias Camilleri, Pierre Brunelli and Gerard Basset

Chairman of judges, Daniel Galmiche praised the 'quality and creativity' of the contestants and emphasized how important it is to give young talent a competitive forum, from which they can grow and develop. Narrowly missing out in the extremely close competition was runner up Deepak Mallya from Bournemouth and Poole College and the Ritz (Wessex), with Joe Gould from Lainston House Hotel (Wessex) taking third place.

taste, their service skills of decanting and opening champagnes and most importantly of matching wines with food.

Chairman of Judges, Echanson Gerard Basset, was supported by Steven Spurrier, International Wine Judge and Consulting Editor of *Decanter* magazine, Christelle Guibert Tasting Director of *Decanter* magazine, Bailli Délégué Philip Evins and Maître Sommeliers, Dimitri Mesnard, Nigel Wilkinson and Nicholas Clerc. Again, the three placed winners on the day did not know until the dinner in what position



## Young Chef of the Year Ricki Weston

**Southlodge Hotel  
(London City)**

*'An occasion for us all to celebrate the talents, enthusiasm and desire for learning of the up-and-coming young people in our member establishments'*

they would be placed. Gerard Basset said that, 'The knowledge, creativity and professionalism of the entrants never fails to amaze and impress the judging panel and although we can only have one winner the standard at the top of this competition is outstanding.'

In an equally close battle, Martin fought for top Young Sommelier against Romain Bourger of The Vineyard, Newbury (Wessex). Joint third place winners were Matthias Camilleri of Medlar (London City) and Pierre Brunelli of The Fat Duck, Maidenhead (Wessex).

Amongst the rewards for Young Sommelier of the Year was a Champagne Sabre from Gaggenau, a set of hand-blown tasting glasses from Schott Zwiesel and a trip to Turkey arranged by Taner Ogitoglu of Wines of Turkey.

Philip Evins added, 'I would especially like to congratulate Martin and Ricki, who were up against some very talented competitors. It is always daunting to have to perform in a competitive environment but they both held their own and thoroughly deserve their winning positions. We wish them both the best of luck in their challenge for top international honours in Durban and Copenhagen in September'.

*Tanguy was also recently awarded 3rd place in the UK Sommelier of the Year competition in association with Moet et Chandon and the Academy of Food and Wine Service.*

**Born:** Shoreham, East Sussex, England

**Age:** 21

**Where did you study?**

I pretty much fell into catering from a work experience when I was at school. From then I've been lucky enough to work with great chefs who have helped me get to where I am today.

**Where have you worked?**

I started work at a local award-winning restaurant called 'Whites'. From there I moved to Southlodge hotel. After 18 months I moved to a Japanese restaurant to learn another cuisine before returning to Southlodge which currently holds 1 Michelin star and 4 rosettes.

**What is your earliest food memory?**

Acapulco chicken – hot and spicy!

**What is your biggest faux pas you have ever made?**

In my first job on a busy night, shortly after I started, the chef told me to take some plates to a table. In my haste I accidentally went to the wrong table and served beef fillet to a vegetarian.

**What meals or recipes are you cooking for personal consumption at the moment?**

Middle Eastern food has my attention at the moment. There's a fantastic book called 'Malouf' which has a variety of different salads and dressings. Chicken wrapped in mountain bread, spinach, chickpeas and pine nuts has to be one my favourite home dishes at the moment.

**What dish or recipe got you serious about food?**

A study of apricot from a recipe book by Charlie Trotter. I remember looking at it and being amazed at how many different ways an apricot was prepared on one dish!

## Young Sommelier of the Year Tanguy Martin

**Hotel Terravina  
(Wessex)**



**Born:** Lyon (France)

**Age:** 26

**Where did you study?**

Beaune 2004-2007 (Lycee Viticole de Beaune) & Montpellier 2007-2010 (Viticulture and Oenology diploma).

**How long have you studied for?**

I studied for 5 years in France before moving to the UK in January 2011.

**What level have you obtained from your studies?**

BTSA Oenology and Viticulture 2011  
Certified level WSET 2013 and Master Court of Sommelier 2013.

**Where have you worked?**

I've worked in a small winery in Languedoc Roussillon, AOC Coteaux du Languedoc and at Chateau les Mazes prior to Hotel Terravina.

**What is your earliest wine memory?**

Aged 7 years old with my grandfather who was buying some generic 'Bag in a Box' wine.

**What bottle got you serious about wine?**

Haut Brion 1985 when I was 15 years old.

**Since then what is the best wine you have drunk?**

2 years ago a Port – Nacional Noval 1963.

**What is the biggest faux pas you have ever made?**

During one of my first shifts at Terravina a customer ordered a bottle of Grange Penfolds 1999. It was a busy service and my head sommelier asked me to decant the bottle but because I was so nervous not all of the wine made it into the decanter...

**What is the hardest food and wine match, and how did you overcome it?**

Soup and veloute dishes due to balancing the liquid structure of the dish and the body of the wine. I normally choose wines with high minerality and acidity such as Vin du Jura.

**What wines are you buying for personal consumption at the moment?**

Mainly wine from Portugal such as Luis Pato wines from Bairrada.

# Chateau Musar

*a unique wine from  
an ancient tradition*

by Ralph Hochar

*Professional du Vin, London City Bailliage*



The wines of Chateau Musar are unique expressions from a country with an ancient wine-making culture, where vines have been cultivated for over 6,000 years.

From around 4,500 BC, the sea-faring Phoenicians (ancestors of the modern Lebanese) distributed their wines and vines throughout the Mediterranean, travelling as far as Cadiz in their cedar boats. Their resilience in the face of repeated invasion for thousands of years gave rise to the legend of 'The Phoenix'. They also invented the alphabet to help keep records of their various transactions.

The ancient city of Baalbek in the northern Bekaa Valley, takes its name from the Phoenician fertility god, Baal. The Roman god Bacchus was in turn worshipped here and the temples built in his honour remain among the most perfectly preserved in the world. The region's wines are mentioned many times in the bible, with the first recorded evidence of wine transactions coming from Byblos an historic fishing port north of Beirut. French in origin, the Hochar family arrived in Lebanon in the 12<sup>th</sup> century, 'Preux Chevaliers' and have remained there ever since.

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*'The wines of Chateau Musar are unique expressions from a country with an ancient wine-making culture, as vines have been cultivated for over 6,000 years'*

---

Gaston Hochar, my grandfather, founded Chateau Musar in 1930. After the fall of the Ottoman Empire in 1919, Lebanon became a French colony with no clear borders with its current neighbours Syria and Israel. With that in mind, Gaston Hochar decided to create Chateau Musar in Ghazir, a hillside village, 25 km north of Beirut, and planted his vineyards in the Bekaa Valley, 1000 metres above sea level.

84 years later, Chateau Musar is still a family concern, currently managed jointly by the second and the third generations. Our wines are currently available in 60 countries around the world from our offices in the Lebanon and in the United Kingdom.

The vineyards of Chateau Musar's red wines have low yields of 30 hectoliters per hectare, and are mainly located in the Southern part of the Bekaa Valley in the region of Kefraya and Aana, the varieties include: Cabernet Sauvignon, Cinsault and Carignan for the Chateau

Musar Red, Syrah and Grenache are added in the other Musar red labels.

The white grapes vineyards have even lower yields, and are located in Mount Lebanon and Anti-Lebanon, at an altitude up to 1400m, with native vines up to 90 years old. Merwah and Obeideh are the two native grape varieties used to produce the Chateau Musar White. For nearly 10 years, Viognier, Chardonnay and Vermontino have been planted to produce the younger 'Musar Jeune'. The soils are calcareous clay and gravel, ideal for the grape varieties used.

Chateau Musar produces wines that faithfully express the nature of the soil and grapes they originate from. Chateau Musar wines are characterized by their full body and complexity. After an initial fermentation period in vats, red wines spend 12 to 15 months in oak barrels from Nevers (France). The wine is then assembled in its third year before being bottled, and then aged in cellars for a further 4 years. Chateau Musar reds reach the market in their seventh year. The result is a well balanced wine with a solid structure. The white wines of Chateau Musar are distinguished by their body and finesse. After a period of nine months in oak, the wine is blended and bottled at the end of the first year. The Chateau Musar White is typically put on the market in its sixth year. The Musar Jeune is the product of a different winemaking process. Unlike the Chateau Musar which has a tremendous ability to age, Musar Jeune is an unoaked, aromatic and simpler wine and is best drunk young. This wine matches perfectly the cuisine of Lebanon and the Mediterranean.

At the beginning of the Lebanese war in 1975, Chateau Musar sold locally 97% of its production. By the end of the war in 1990, Chateau Musar exported 97% of its production. Today 70% of production is exported.

Chateau Musar owes its International recognition from passionate and enthusiastic wine importers, wine sommeliers, wine journalists, masters of wine, restaurateur from the Chaîne des Rôtisseurs in the UK and around the world and private consumers who have been following Chateau Musar for years. Let me raise a Glass of Chateau Musar in your honor and hope I will have the pleasure to meet you either on Club Musar on the Chateau Musar website ([www.chateaumusar.com](http://www.chateaumusar.com)) and one day at Chateau Musar.

# MEET THE PROFESSIONALS

## Daniel Galmiche



This charming Frenchman has all the characteristics of a successful chef: intensity, passion and fiery ambition! Daniel believes that eating out is one of the greatest pleasures in life and his mission is to communicate this in his cooking.

Born in Lure in the Comte region of Eastern France, Daniel was enthralled with cooking from an early age. His grandparents ran a truly organic farm and the food his family ate was prepared using their own produce. After leaving school he took up a three year apprenticeship with Chef Yves Lalloz in the spa town of Luxeuil-les-Bains where the restaurant has a farm attached.

His career has since taken him all over the world including Sweden and France and in London he worked at the highly acclaimed Le Gavroche. Daniel has held responsible posts in Portugal, Singapore and Scotland (awarded Master Chef of the Year in Scotland gaining a Michelin Star) he also achieved the prestigious award of a Michelin Star at Harvey's in Bristol where he was Chef/Manager, he maintained the coveted Michelin Star at L'Ortolan near Reading and regained a Michelin Star at the magnificent Cliveden House in Berkshire. He has written two cookbooks – *The French Brasserie Cookbook* and *Revolutionary French Cooking*

## WHAT LED US TO THE CHAÎNE

*Tugrul and Jale Yigitoglu*



Jale and I love dining and wining, constantly exploring different restaurants to experience the creation of exquisite tastes.

What led us to the Chaîne was that we were after a group who already knew the better places to go and share the love of food and wine! When we first queried about it, Philip was very welcoming as was everyone else we met at our first meal.

We are also not restricted due to where we live as there are events all around the country all year round. A trip overseas can also always be improved upon by meals at restaurants recommended by local Chaîne members.

We have been members of Chaîne des Rôtisseurs for the past two years now and have had many enjoyable meals both culinarily and socially and we look forward to many more!

## Isa Bal



Isa Bal was born and raised in Turkey. After completing his BA in Tourism and Hotel Management he came to the UK for further studies during which time he got interested in wine. His first wine job was at The Vineyard at Stockcross as a commis Sommelier in 2000. Working under Edoardo Amadi at The Vineyard proved to be a very sound foundation. He went on to work at Clos Maggiore in Covent Garden where he managed what was considered to be one of the best wine lists in the UK.

Isa joined The Fat Duck in Bray in 2005 and has been there ever since recently being promoted to the position of Group Head Sommelier.

Isa was the first person to gain the coveted Master Sommelier Diploma and he has also won the Best Sommelier of Europe completion in 2008.

Isa enjoys modern art and is a keen shot. His favourite quote is: Wine is to enhance the pleasure in life and sommeliers are to facilitate that whenever possible.



# Countrywide *with the Chaîne*

## Spitting Mad

As the so-called Scottish summer approaches so do Chaïnista thoughts turn to our annual hog-roast.

Once again our favourite venue, the elegant Kinnaird House, was booked for the weekend and, per unshakeable tradition, Sheila's sabre glinted in the sun; fizz flowed furiously and distaff drinkers babbled briskly on the bosky lawns.

Gents meantime drifted over to observe the meaty beast on the spit being cared for by none other than Phil 'Fat Baster' Douglas whose recent diet of camel cuts has only enhanced his enjoyment of a piece of crackling.



His sojourn in the sands of Araby seems only to have improved his predilection to produce perfect pig platters. [Ed. I am in awed adoration of all those alliterations!]

Shelia Douglas



Kinnaird crew



## 40 YEARS ON

It was in 1974 that Thames Valley member Danny Steck joined the Chaîne in Sardinia, being intronised by Jean Valby and Franco Quadro. Having joined in Italy he thought that it would be good to receive his Grande Commandeur's badge in the same country so he invited fellow UK members to join him.

Thus some 20 of us took the trip to Florence to join their Grand Chapitre and we enlisted the help of Chis Lewis, Bailli Délégué Honoraire, who has a home in Pisa, to broaden our visit with tours of Pisa and Lucca.

On Wednesday, after a brief tour of Pisa given by Chris, we dined in a local restaurant, La Clessidra. On Thursday, we went by train to Luca and again Chris gave us a tour of the town prior to us having lunch at Buca di Sant'Antonio, a member of the Chaîne whose records show that it was already well established in 1782, and probably dates from much earlier. Their speciality is game, reflected in the menu of Wild Rabbit Terrine and Guinea Fowl.

We then journeyed to Florence where we met up with several more Chaîne members and the weekend started with tours of the Uffizi, including the Vasarian corridor between the gallery and the Pitti Palace, which is only open on special occasions. Bailli Délégué Roberto Zanghi gave us a

warm welcome which was followed by an excellent lunch at Harry's Bar.

The highlight of the weekend was the presentation to Danny of his 40 year badge given by the intronising officer Klaus Tritschler. In addition to Danny's presentation we were able to witness Susan Attard, our TV Bailli, receiving her 20 year badge, as well as Victor and Dot Michel receiving new ribbons.

The weekend concluded with a magnificent dinner at Villa Medicea la Petraia later home to the Savoys, Italy's royal family, overlooking the city of Florence. The main course was a delight being T-bone steaks but served on the whole rib to each table where we all helped ourselves. A grand conclusion to a glorious weekend!

Vic Laws



Buca di Sant'Antonio





On a June evening in Lisbon a group of Wessex members, joined by others from Cotswolds, Thames Valley and Yorkshire, met in the Altis Belem Hotel on the banks of the Tagus River at the start of an amazing week's adventure together being joined by members from Portugal in both Lisbon and Porto. Dinner that first night was in the hotel's Michelin-starred Restaurante Feitoria – a great start.

The next morning we left for a tour of the Palacio de Bacalhoa on the Setubal Peninsula followed by a tasting in their winery. Next stop was a reception at the Palacio des Duques de Cadaval in Evora hosted by the Duchess, then a lunch at the Divinus Restaurant in the spectacular Convento de Espinheiro. That evening we dined with members of the Greater Lisbon Bailliage with Bailli Fernando Messias in the Michelin-starred Bel Canto Restaurant. Chef Jose Avillez created some truly spectacular dishes... inside-out Martini Cocktail, twice-cooked milk-fed lamb, and the best of all, Tangerina! Liquid tangerine zest sprayed inside of a balloon, which was then frozen before being injected with the lightest tangerine mousse, served with ice cream, sorbet and nut brittle. Stupendous!

The next morning gave people the chance to explore the famous hilltop town of Sintra before having lunch at Furnas de Guincho, perched on the rocks near Cascais. We then travelled north to our base in the Douro – the Hotel Aquapura.

Wednesday was the first of a number of days travelling the narrow, dizzying roads full of hairpin bends of the Upper Douro. For the 30 people travelling together on a large 45 seater coach the week revealed the skills and good humour from driver

Paulo that truly amazed us all. Douro wines and ports were tasted in abundance in visits to Quinta do Crasto, Niepoort and Vale de Dona Maria – although the Coach did not make this last one! That evening's dinner was taken at Rui Paula's DOC in Folgosa on tables over the River Douro in the moonlight.

On the Thursday we travelled by train to the eastern reaches of the Douro to reach the inaccessible but very famous Vargellas vineyard of Taylors. This special place is not open to the public. The peace of the spectacular setting, together with the blend of traditional methods combined with modern vineyard management wowed us all. We then returned downstream to Quinta de Panascal for a tasting of Fonseca ports and lunch on the beautiful terrace overlooking the vineyards.

On Friday our final vineyard stop of the trip was to the world-famous Quinta do Noval managed by Christian Seely. This included a four course lunch with wines and ports going back to 1976! That afternoon we let lunch settle by taking a

leisurely trip in a Rebelo, the old wooden boats used to transport barrels down to the bodegas in Vila Nova de Gaia on the coast. The particular boat we used was solar electric powered, thus we enjoyed the raw beauty of this wonderful valley in silent tranquility.

Our final full day in the Douro was again a train trip, this time from Peso de Regua downstream to the old city of Oporto. Lunch was then taken on the terrace at Graham's port bodega in Vila Nova with spectacular views over the river. That evening we enjoyed a joint dinner at our base hotel, the spectacular Yeatman owned by Taylors, together with the Bailliage of Porto with Bailli Luis Santos Guerra and members. Drinks were served in the last of the evening sun on the terrace looking across the Douro to the World Heritage City of Porto.

This was all that is best about the Chaîne – making new friends, enjoying present friends, tasting fine food and wines, widening horizons, all in spectacular settings.



At the Yeatman

## WESSEX DINNER – LAINSTON HOUSE HOTEL

As members and guests arrived at Lainston House it was raining cats and dogs, and so it was a cheering sight to see a roaring fire in the great fireplace in the hotel's reception area!

Pre-dinner drinks (The super Brut Crede Prosecco di Valdobbiadene from Bisol) were served in the elegant Drawing Room and accompanied by a generous selection of delicious canapés. Maître Hôte and General Manager Antonio Lopez-Bustos was also there with a warm welcome for the guests who had made it despite the weather.

Since our last visit, the hotel has a new Executive Chef, Olly Rouse. Previously, Olly was Head Chef at Coworth Park where he helped to achieve a series of accolades, including a Michelin Star and three AA rosettes. Judging by the quality, variety and



Philip & Janet Evins, Olly Rouse, Dan DuFon and Sylvan Gachot

presentation of the food that Olly prepared for us, it will not be a surprise if a Michelin Star for Lainston House arrives sometime soon too...

Our five-course dinner provoked the usual lively discussions as to the mix of flavours and matching wines. The quality of the food and the brilliant presentation were certainly worthy of any Michelin Star establishment. The dessert was perhaps the most unusual of the five courses, being a Peanut Mousse

with candied peanuts served with a dark chocolate sorbet. Quite unctuous!

One member, who had stayed overnight, commented 'the food quality, presentation and service was outstanding (including this morning's breakfast). One of the best events for food quality in our estimation'.

It was still raining when we left but hey, no-one cared!

Janet Evins

## think what you could do with the right ingredients



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## 55<sup>th</sup> GRAND CHAPITRE YORK 2-5 OCTOBER 2014

Castle Howard, York City and the Minster, the Jorvik Centre, a Pullman train excursion on Belmond's Northern Belle.

Wonderful dinners at the Cedar Court Grand Hotel, the Merchants Adventurers Hall and the National Railway Museum.

The Northern Belle trip is already 70% sold, so book in the next few weeks to ensure your seat.

Chaîne room rates at the Cedar Court Grand Hotel are held only until 20 August. After that date any available room will be charged at the best available public rate.

**Register now and join us  
for what will be a very  
memorable event**

[www.chaine.co.uk/about/grand-chapitre/2014](http://www.chaine.co.uk/about/grand-chapitre/2014)

### Mithas Restaurant

Mithas means 'sweet' and it is where the Chaîne in Scotland started in 2014 with a daring double innovation: the first Lunch Amical and the first Indian Restaurant.

The family behind this restaurant arrived in Edinburgh in 1935 and opened their first restaurant not long afterwards. The latest generation decided to introduce to Edinburgh an Indian fine dining experience in a contemporary setting. Have they succeeded? Well the fact that they won the Best Indian Restaurant in Scotland, for the second time, in 2013 and that they benefit from the services of a sommelier all suggest that Mithas is perhaps not the usual haggis jalfrezi curry-oot.

We sampled the tasting menu with wines selected by the sommelier. The ambience, service and wines were excellent and the food – sophisticated and subtly spiced, was deliciously different. We get some pretty fair tiffin in the Chaîne but this was stand-out. If you are in Edinburgh, don't miss Mithas.

Sheila Douglas

### Chatn' ChooChew

Chaîne Scotland bosse Sheila decided to ring the changes and get steamin'. 'No change there', you may murmur. But this time we were on track for a treat organised by Vic Michel, who got us aboard the A4 class 60009 locomotive, Union of South Africa on a Sunday circle round the Firth of Forth promoted by the Scottish Railway Preservation Society. We boarded at Dalmeny Station by the Firth, crammed into a vintage First Class carriage, unpacked the fete champetre needed to sustain us on the four hour round trip and had barely savoured the first bumper of champagne when we were rattling over the first Forth Bridge. An excellent excursion was enjoyed by all as we shunted between compartments



(from left to right) Annie Boslem, Grace Stewart, Sheila Douglas and Hilary Brown

swapping food, wine and idle gossip – occasionally glancing through billowing steam at splendid scenery and sometimes catching the huff-puff soundtrack of the locomotive above the raillery of our distaff contingent.

All too soon the locomotive was panting at the final platform while we buffers panted uphill from Waverly to a Dinner Amical on excellent fare at the nearby Blackfriars Bar and Bistro: just the ticket!

As the gloaming approached, a faithful female fan of Kinnaird sat sated in the salon and said: 'I just feel so at home in this lovely room'. Don't miss next year!

Sheila Douglas



John Stewart, Derek Shepherd, Anne Shepherd and Grace Stewart

# Countrywide *with the Chaîne*

## The Clink Number 3 – Brixton



On a sunny day in South London, our taxi found its way to HMP Brixton. This was not a normal fare for the cab driver, who admitted it was a first for him. Arriving for the opening of The Clink's third restaurant inside a prison one was faced with the normal security – 'Have you been invited by somebody who knows you and can vouch for you?' No mobile phones or electronic devices allowed, double locked gates, escorts to the restaurant. But once inside this restaurant one could have been in the West End of London. The restaurant is sited in what was once the Governors House, a three story octagonal building in the centre of a courtyard. The décor is in subdued brown hues together with The Clinks' trademark slate walls.

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*'There's a huge skills shortage in the catering industry, so however many graduates we turn out, I know we can get them jobs'*

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Chairman of the Trustees Scott Ridley welcomed 120 guests including Prisons Minister Jeremy Wright and a large contingent of the press. Maître Restaurateur, Clink CEO Chris Moore talked of the pride and challenges each new restaurant gives. The first was at Highdown in Surrey in 2009 which is partner by Thames Valley Bailliage, the Second in Cardiff in 2013 partnered by Cotswolds Bailliage and now Brixton partnered by London Bailliage. All three are Chaîne restaurants with Chris Moore,

founder Al Crisi and Jane Sanderson being the Maître at each of the three restaurants.

Conseiller Culinaire Vic Laws acts as a front of house Ambassador and now Maître Restaurateur Cyrus Todiwala of Café Spice Namaste acts as Chef Ambassador for the Brixton Clink.

'It's pointless just training prisoners to tick boxes,' says Al Crisci, 'We're serious about this.' His idea was to identify worthy candidates (usually category C and D prisoners nearing the end of their sentences), provide them with meaningful qualifications and mentors, and help them find employment in the catering industry once they are released. These graduates come out of prison with publicly recognised NVQ qualifications and as Al says, 'There's a huge skills shortage in the catering industry, so however many graduates we turn out, I know we can get them jobs.'

Chris told of the really impressive results so far. Currently, 47% of ex-convicts in Britain reoffend within one year of release, rising to 75% among those who do not find work. To date only 6% of Clink graduates have reoffended.

Brixton is the third of a proposed 10 Clink restaurants that are planned by 2017. While each requires an initial investment of around £500,000 (raised privately) and a further £150,000 subsidy each year to cover training costs, it is estimated that the long-term saving to the taxpayer amounts to around £22 million a year.

Still, aside from a few anomalies –

plastic cutlery, a no-alcohol policy, and being locked IN the restaurant – The Clink feels much like a normal restaurant. Our menu started with ravioli with mascarpone and pungent wild mushrooms which was cleverly balanced with a little purple basil and truffle foam, followed by a herby chicken breast, fondant potatoes and carrots, and finished with a 'Celebration of Pears' – a delightful combination of pears and chocolate done different ways. Brixton's Clink also has facilities on the upper floors of the building to house private functions for small groups.

The Clink is the chosen charity for Chaîne GB and we are pleased to support it in a variety of ways including providing trainers, job openings, raffles at our major national events and with Bailliage visits. Bravo to Chris and the team.

The price of a three course lunch is just £21. It's a steal! Contact your Bailli if you would like to go.



Philip Evins and Chris Moore



## OMGD DOPFF DINNER



## WHEN WINE MERCHANTS UNDER OATH WERE CALLED 'GOURMETS'

Since 1574, the Dopff family, from father to son through 13 Generations, has dedicated themselves with enthusiasm to continually improving the wines from their native Alsace in the charming medieval town of Riquewihr. An alchemy born from the subtle union of native soil and vine.

Today, three generations manage the Dopff's estate: Pierre Dopff, Honorary President, his son Pierre-Etienne, President, and Etienne-Arnaud, Director General. It was the youngest generation in the form of Etienne Arnaud who was the host for our dinner at the Rubens Hotel close to Buckingham Palace in February.

### Riquewihr heart of Alsace

Riquewihr is situated at an altitude of 300 metres and nestles at the foot of the lower-Vosges, well sheltered from the Northerly winds and the rain from the West. The nature of the ground, coupled with an exceptional southerly exposure, creates a distinct microclimate which means that almond trees blossom amongst the vines. These factors all then help create a unique wine growing area. Etienne-Arnaud then revealed, to the surprise of many present, that the nearby town of Colmar is in fact recorded as being the sunniest town in France!

Riquewihr is a well preserved walled town with a number of architectural delights including the curious Square Tower of Dolder (1291), the High Gate and Thieves Tower. The oldest dwellings date from the XVth and XVIth centuries

and its sculptured gateways, mullioned windows, picturesque signs and old wells make it one of the prettiest and most famous stopping-off points on the 'Route des Vins'. It is also one of the richest in souvenirs to the art of wine-growing!

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*In 1913 Julien Dopff was the first person to have the idea of using stemmed bottles, the elegance of which distinguishes Alsace wine from other wines'*

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### Dopff au Moulin estate

More than 70 hectares of productive vineyard is mainly situated around the town on the south-facing slopes of the Schoenenbourg ('Belle côte') – excellent Riesling country. It has also extended out towards Hunawir, Mittelwihir, the Hardt of Colmar and as far as the Brand of Turckheim.

Before dinner we drank Cuvee Julien, Cremant d'Alsace and learned a little of its history. Always on the look-out for new ideas an earlier member of the family, Julien Dopff, had attended at the Universal Exhibition in Paris in 1900 where he witnessed a practical demonstration of the 'Champenoise method'. After a two-year training period at Epernay he experimented with the natural sparkle of Pinot Blanc and was the first in Alsace to do so. It was a great success and now 30% of all the wine production of the area is Crémant.

### The familiar stemmed bottle

In 1913 Julien Dopff was the first person to have the idea of using stemmed bottles, the elegance of which, even to this day, distinguishes Alsace wine from other wines. This 'invention' was not readily accepted. In order to combat reticence and to demonstrate the perfect conservation of the wine, he wagered that his bottles would be able to stand the journey from Alsace to Australia and back. The returning wine was drunk to acclaim! Although it still took some time in 1972 the stemmed bottle became obligatory for all Alsatian wines.

Dinner was taken in the Old Masters Room of the Reubens Hotel and began with Pinot Blanc matched with Salmon, Crayfish roulade and scallops. We were then treated to double vintages of two wines shipped especially from the winery cellars thanks to the generosity of Etienne-Arnaud: Riesling Grand Cru Schoenenbourg from 2010 and 1996 paired with a duck and foie gras terrine whilst later we were treated to the same vintages of Gewurztraminer Grand Cru Sporen this time matched with a white chocolate panna cotta and sweet peaches dessert. A real tour of all the Alastian varietals was completed by tasting both Pinot Noir and Pinot Gris with other courses.

Wonderful food coupled with superlative wines were only enhanced by Etienne-Arnaud's witty anecdotes and the evening was deemed a huge success by all attending.

# Countrywide *with the Chaîne*

## A TASTE OF SOUTH WEST FRANCE

Stepping into the entrance foyer of the Four Seasons, Hampshire (actually, in Dogmersfield) is to step into a world of tasteful luxury. Oliver, the hotel's black Labrador, was not at his usual post looking for attention from anyone willing to give a friendly pat – maybe it was his dinnertime.

The sophisticated elegance of the Mandeville Ballroom was the setting for our dinner where we were delighted to



*The Santé group*

be joined for dinner by Vice-President, Marie Jones and her sister, Joye. As Maître Rôtisseur and Executive Chef, Cyrille Pannier was unable to be with us, he had left us in the more than capable hands of Restaurant Chef, Cédric Coulaut, who hails from Toulouse. It was his interpretation of regional foods from the South West of France that we enjoyed with wines selected by Philip Evins from the same region.

Guests accordingly started by enjoying

an aperitif glass of Chateau Barrejat Pacherene du Vic-Bilh Sec whilst sampling a splendid array of canapés.

The quality of service matched the food that came out of the kitchen. Under the watchful eye of Tony Kennedy, the waiting staff gave a faultless performance.

The whole evening was a class act in every way.

Janet Evins



## Independence Day Dinner – Donnington Valley Hotel

Red, white and blue was the theme for this fun dinner at our first visit to Donnington Valley Hotel. Festive balloons adorned each table together with table flags of both the Stars and Stripes and the Chaîne. Members entered into the spirit of things by wearing these national colours and there were a couple of 'Stars and Stripes' ties, not to mention a splendid waistcoat worn on this occasion by a lady.

Maître Rôtisseur and Executive Chef, Kelvin Johnson, had really entered into the spirit of things by devising an American style menu. No burgers here, but a main course of Surf 'n' Turf (succulent fillet steak and king prawns with broad bean salsa and roesti potato in a port wine jus). The magical dessert was a Las Vegas Surprise – 'Abracadabra' lime cheesecake with lime, coriander and ginger syrup. This took the form of a chocolate top hat and cane, filled with the mousse-like cheesecake with a playing card sitting on the top. Very creative in appearance and delicious to eat.

With an American theme came (of course) American wines. The Schramsberg, Blanc de Blanc 2010 started the evening off well with tasty canapes of Poached quail egg with beluga caviar, Gravlox of salmon, mustard, dill and honey creme fraiche and Chicken sticky lollipops. Also of note was the Cold Creek, Single Vinyard Cabernet Sauvignon 2009 that accompanied the main course.

Amongst our guests we were delighted to welcome some fellow American members join us for our celebration – in particular, Gene Daly, Bailli of Napa Sonoma, California, and his wife, Ethel.

During the course of the evening, London member Bob Lloyd was presented with his Commandeur pin by our Bailli Délégué. Bailli Janet Evins presented Exec Chef Kelvin Johnson with a Chaîne plaque.

There were no fireworks but we were all having too good a time to notice, anyway!

Janet Evins



*Philip Evins and Bob Lloyd*



*Elin Wilson, Christine Maxwell and Will Wilson*

*Schott Zwiesel is a Chaîne Partner in both the United Kingdom and Germany. It is independently recognised as the global market leader for the provision of crystal glass to the World's leading hotels and restaurants.*



Schott Zwiesel stemware is also used by many of the World's leading wine events, such as the International Wine Challenge, Concours Mondial 'World's Best Sommelier' and of course the Chaîne's Young Sommelier competition in the UK.

Schott Zwiesel's origins can be traced back to 1872, when a glass foundry was set up in a Bavarian town called Zwiesel. Initially, the factory designed and produced stained glass windows, but the owners quickly became involved in developing new technologies for manufacturing glass – the first of which was a design for a cooling oven (it would seem an oxymoron to have an oven that cools, but as glass is produced it is important it cools down in a controlled way).

From 1924, Zwiesel started to produce crystal stem and bar ware. This was interrupted from 1946 to 1961, when Zwiesel became the headquarters for Schott Group in the West. In 1962 Zwiesel returned to crystal glass, launching the World's first automated production line for lead crystal. The Bauhaus designed range that accompanied this launch – Neckar – went on to become the World's best selling crystal glass range.

Since 1962 Schott Zwiesel has led the World in crystal glass technology. They were the first to introduce lead free crystal, laser cut rims, laser etched effervescent points in champagne flutes and dishwasher resistant crystal glass.

In 2002, they released tritan® crystal, a new titanium crystal that is completely lead and barium free. As a result, it has an ISO certified eco-profile. But more importantly, for any reader frustrated by the difficulties of handling elegant but fragile crystal glasses – tritan® crystal is the most durable crystal glass available both for dishwasher and break resistance. It also has a unique clarity and brilliance – something recognised by the car industry, which uses tritan® crystal for the internal lenses in bi-xenon head lamps!

Ian Bailey, the owner of ADIT, Schott Zwiesel's representative in the UK advised 'As we move into the 21<sup>st</sup> Century, the innovations from Schott Zwiesel are continuing apace. We have applied a technology originally developed to harden airplane windscreens to our stems – doubling their strength. But for all this



*'As we move into the 21st Century, the innovations from Schott Zwiesel are continuing apace'*

technology, we never forget our gourmet connections. We work closely with leading restaurants, hotels, sommeliers and mixologists around the World, in our mission to continue to develop the best solutions for the enjoyment of wine, cocktails, beer, water and soft drinks.'

Many Chaîne member establishments such as Roux at the Landau, in the Langham Hotel; the Corinthia Hotel; the Waldorf Astoria in Edinburgh; the famous Dorchester on Park Lane – use Schott Zwiesel and Zwiesel 1872 stem and barware. 'Our role in the catering industry is to support the front of house in restaurants and bars,' said Ian. 'Without the chefs, sommeliers, mixologists and waiters our lives and business would be all the poorer. The gourmet concept is at the heart of our business – which is why we are so proud to work with the Chaîne.'



Roux at The Langham

For more information visit  
[www.aditrading.com](http://www.aditrading.com)  
or telephone 01629 56190

## Professionals in Play



James Horler

The Langham London was the backdrop for the inaugural London City Bailliage Professional Members event which took place in March. Sponsored by the Winterhalter Group of Companies, including Classeq and Eau De Vie, over 20 professional members joined together for a special networking dinner hosted by Vice Chargé de Missions Duncan Palmer, Managing Director of The Langham, London.

Guests enjoyed an exquisite menu starting with Marinated Salmon with Chablis Dressing matched with Michel Laroche Chablis St Martin, then a beautiful Rump of lamb and finally Chilled Champagne rhubarb and custard with shortbread mini meringue and strawberry jelly.

Members were joined by serial industry entrepreneur, James Horler, who after acquiring the then 16 site La Tasca's restaurants for £28 million in 2001, went on to float the group on AIM in 2005 for £54 million and further sold the group to R20 for £134 million just three years later.

James now partners Luke Johnson in an executive capacity with 3Sixty Restaurants Ltd in addition to his non-executive Chairmanships of Charterhouse Catering and Cartwheel Recruitment. Now seen as a godfather within the casual dining sector, James delivered a compelling speech sharing his own experiences and anecdotes whilst delivering encouragement of members' own opportunities and reinforcing the need for support of new talent into the industry, as a whole.

David Smithson, CEO of Winterhalter Group of Companies emphasised how valuable the planned ongoing series of

Professional Forums are set to become: 'We are delighted to be working with the Chaîne des Rotisseurs to create a regular forum for general managers within the professional member community that will enable this highly talented peer group to come together and share their experiences and learn from each other' he said. 'There are many high profile professional members within the Chaîne who epitomise entrepreneurialism, success and innovation and it is great to see this legacy shared across the industry'.

Philip Evins, Bailli Délégué de Grande Bretagne, expressed his delight with the attendance and how this first professional member event had been received in professional circles, 'As an organisation, our professional members are as important as our individual members and the launch of our Professional Forums are an important step forward in our evolution to become a valued source of development and support. We have a further event planned for 16 September which promises to be equally compelling and attract a growing pool of our members from across the UK.'

Caroline Hole-Jones

## LUBECK – QUEEN OF THE HANSEATIC



Induction party on deck



Lutz Heyer, Bert Menten, Klaus Tritschler and Philip Evins

What did a four mast training ship and a luxury cruise liner have in common? The answer: both were venues at the 84th Grand Chapitre d'Allemagne. On a sunny weekend in May members met for this sell-out Grand Chapitre in Lubeck-Travemunde on the Baltic Coast.

The first evening began with being welcomed aboard a 1930s sailing ship for a Diner Amical by the Captain who had first boarded the ship as a raw recruit at 18 years of age. The following day we enjoyed a guided walk through the beautiful Hanseatic city of Lubeck, now a UNESCO World Heritage Site. It is also

centre of the marzipan industry incredibly shipping out to all the countries of the Middle East.

The Induction Ceremony on the Saturday was held in the Ballroom of the cruise liner MS Deutschland tied up in Travemunde harbor, where I had the privilege of being the Inducting Officer. After the ceremony we went up to the sun deck and enjoyed the Vin d'Honneur round the pool in brilliant sunshine – a memorable occasion!

The hospitality shown us throughout the weekend by Bailli Délégué Klaus Tritschler and his wife Barbara was truly

outstanding. The camaraderie of the German members was second to none and added to everyone's overall enjoyment. Happily we shall see some of them in York in October for the Grand Chapitre of Great Britain.

The finale of the weekend was a Gala Dinner held in the elegant ballroom of the Columbia Hotel with the French windows open to the terrace and the Baltic Sea beyond. The MS Deutschland saluted the gathering with three blasts as she sailed past in the moonlight. Bravo to Schleswig-Holstein Bailli, Reinhard Winter and Maître Hotelier, Mike Hofmann!



Pablo Cuneo

## AN OMGD EVENING IN THE ANDES

*A happy group of OMGD members and guests enjoyed the warmth of both the wines and the people of Mendoza*



A happy group of OMGD members and guests enjoyed the warmth of both the wines of Mendoza and its people as we gathered in The Don – home to Sandeman’s sherry for 250 years – to explore the wines of Ruca Malen with Winery Director Pablo Cuneo.

Bodegas Ruca Malen in Mendoza was the brainchild of two Frenchmen, Jean Pierre Thibaud, for the previous ten years Chairman of Bodegas Chandon Argentina - part of the worldwide LVMH wine business, and Jacques Louis Montalembert from Burgundy. Together with winemaker Pablo Cuneo they bring the best knowledge from the old and new worlds together to produce stunningly high quality stylish wines at affordable prices. These are sought after wines stocked in excellent restaurants around the globe.

Ruca Malen means ‘Young Girl’s Home’ in the fable of the local Mapuche people in the foothills of the Andes looking up to Aconcagua – South America’s highest mountain.

Maître Restaurateur Giuseppe De Wilde, Head of Operations for the Bleeding Heart

Restaurant Group, welcomed us back to The Don for the evening. Pablo and the winery team matched the evening’s menu designed by Head Chef James Walker



together with their wines to give us the opportunity to see how well they worked together. The team at Ruca Malen believe so strongly in the importance of producing food friendly wines that they regularly run food and wine matching sessions at the winery for the public.

The evening included nine different wines made by this great team and for me the wine of the evening was unsurprisingly a Malbec – the Kinien Malbec 2001 and people say New World wines can’t age!

At the end of the evening a Chaîne plaque was presented to the restaurant team – the second for the Bleeding Heart group.

The event was universally acclaimed a great success and our thanks to Rebecca Palmer, Buying Director of Corney and Barrow, the winery’s importer, for her invaluable help.

For more information visit [www.corneyandbarrow.com](http://www.corneyandbarrow.com)



www.schott-zwiesel.com

### Appreciation through perfection.

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The glass of the professional.  
Appreciation through perfection.



### New London Bailli

Cassandra has just taken the reins as London Bailli and brings an enthusiasm for people and for exciting events to the role.

Her background in international business running many project management offices in various countries has given her a wide experience with people and in organising all kinds of tasks. She steps up after a very successful period as VCM for the Bailliage. Both she and her daughter Peta-Louise will be inducted in York.



### Leslie Cuthbert

Leslie Cuthbert has taken over from John Wigg as Editor of Table Talk and is contactable at editor@chaine.co.uk should you ever have pieces you wish to be considered for entry into the next edition of *Table Talk*.

Leslie was inducted into the Chaîne and the OMGD in 2013 and in addition is a Chevalier in the Confrerie du Sabre d'Or and a member of the Savage Club of London. As a part-time judge juggling 6 different judicial positions, as well as being a trainer of investigators, lawyers and judges, Leslie is used to juggling his diary and has been both the editor and contributor to other newsletters and journals over the last 10 years. He looks forward to meeting all the readers of the newsletter at one event or another!

## Diary Dates

Make a note of these dates in your diary.

**Young Chefs International Finals, Durban**  
6 September 2014

**Young Sommeliers International Finals, Copenhagen**  
19 September 2014

**55<sup>th</sup> GB Grand Chapitre, York**  
2-5 October 2014

**OMGD Dinners, London**  
3 December 2014  
27 February 2015  
26 June 2015

**56<sup>th</sup> GB Grand Chapitre, Marlow on Thames**  
1-4 October 2015

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## Grand Chapitre, York 2-5 October, 2014

*'Register now and join us  
for what will be a very  
memorable event'*

*See inside for more details*