



WINTER 2014

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

LE SOULA

THE FLAVOURS OF THE HIGH PYRENEES

54TH GRAND CHAPITRE

A TASTE OF LONDON!

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In this issue...

Back to School



More and more of our prestigious hotels and restaurants are looking to extend the 'experience' they offer to guests. Two Chaîne member establishments have met this interesting challenge head on with the introduction of superb Cookery Schools. We take a brief look at both of them – each with their own unique approach – and find that they have a huge amount to offer to all their cookery clients, be they aspiring amateurs or accomplished cooks.

Grand Chapitre, A Taste of London!



At what was one of the most successful and sought-after Grand Chapitres in the last decade, this year saw over 300 members, across 15 countries, come together in London for what was a truly memorable and special four-day event. With London now renowned as the 'Food Capital of the World', this year's Grand Chapitre (our 54th) was an inspirational programme that blended cuisines, cultures and very best of fine dining.

Adventures of our Young Chef and Young Sommeliers



We follow the adventures of our three UK Young Professionals – Loic Avril and Romain Bourger, winner and runner up Young Sommelier, and Alex Hucker, winner Young Chef – and report on Loic's sensational international finals win in Washington and their visits to Turkey.

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ChaîneGB



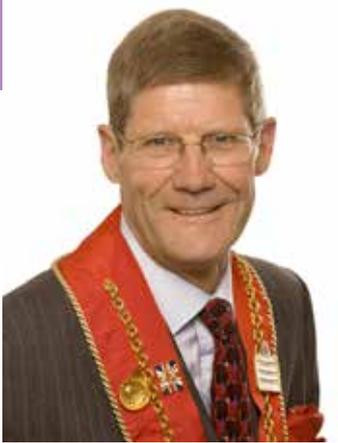
@ChaîneGB

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

Photographs of events are now available on www.photos.chaine.co.uk

To follow the Chaîne news online internationally, visit www.chainedesrotisseurs.com/news_online

Dear members and friends



Welcome to our re-styled newsletter – *Table Talk*. As part of the re-look under John Wigg's editorship we have tried to bring a fresh and more interesting look and content to our newsletter. I hope that you are pleased with the result. If you have something food, wine or venue-related that you feel would be of interest to other members do please contact John directly (details on the back cover).

Since the last newsletter we have concluded the 2013 international finals of our two Young Professionals' competitions, with a particularly pleasing result in the Young Sommeliers' competition (see report on p18). We have already distributed the call for candidates for this year's competitions and you will be able to join us all at The Dorchester for the Awards Dinner on 27 March to discover this year's national winners and to give them your support.

As we make resolutions for the New Year, let me suggest a few ideas that you might add to your list. Perhaps you would enjoy attending events in other regions and countries when you're travelling – a wonderfully rewarding part of our Chaîne membership. It's so easily arranged via our website contacts.

Could you help strengthen your local Bailliage by introducing new members? If you could consider giving more of your skills and time by volunteering to assist organise events – they all take time and creativity – this would, I know, be hugely appreciated. Let's try and not leave it all to others to do it all for us.

Looking at the website, I see the year ahead is full of really interesting opportunities. Quite a number of Bailliages are travelling to other countries for events, leveraging our wonderful international network of Bailliages. A highlight for your diaries is 3-5 October for our Grand Chapitre in York. The team have put together an outstanding programme, including Castle Howard (remember 'Brideshead Revisited'), the Gala Dinner in the National Railway Museum and an atmospheric trip on the Orient Express!

In these brightening economic times let me wish you all a wonderful year and great joy within the camaraderie of the Chaîne

Vive la Chaîne

Bailli Délégué
Membre du Conseil Magistral

TESTING THE (SUSTAINABLE) WATER



Located in the heart of the Capital is the four star Park Plaza Westminster Bridge Hotel, the PPHE Hotel Group's flagship Corporate Social Responsibility best practice site, which boasts a host of world-leading sustainability policies, including Europe's largest onsite fresh filtered water production system and recycling plant; a project that took a year and a half to complete. "It's 100% worth it though," says Andrew Swindells – CEO of the Westminster Bridge site – "when you look at the savings – financial and environmental – we'd have been mad not to go for it."

The Challenge

How much water does a hotel as big as the Park Plaza Westminster Bridge get through every day? The answer – a whole lot! And, how much does it cost to buy in bottled water for such a massive operation? The answer – even more! "The cost of buying in water is approximately 55p a litre," said Swindells, "to turn a profit on that doesn't offer particularly good value to our customer." Coupled with a keen interest in developing best practice across all its departments the Park Plaza Westminster Bridge approached its equipment supplier – Winterhalter – about potential solutions. The hurdles were high; the Park Plaza consumes around a million bottles of water a year and a filtered water system would have to cope with a huge level of daily production. "It wasn't an easy brief to fulfil," muses Swindells, "ultimately it took 18 months of planning and testing before a system was installed."

The solution

Seemingly it was mission impossible?!

"Not at all, says David Smithson of Eau de Vie. Across the Eau de Vie team we have a wealth of experience in the hospitality sector, and we were immediately able to see how we could ensure the quantities needed, and the quality expected."

Drawing on the team's knowledge of the wider drinks industry for inspiration, Eau de Vie proposed developing a small onsite bottling plant, fully integrated with its unique state-of-the-art filter system, which could produce up to 7,000 bottles of water a day.

With an end product in mind the team set about working alongside the Park Plaza, to make the concept a reality. "It took a long time to get from the idea to product delivery," says Smithson, "not surprising when you consider that this was the largest project of its kind in Europe – no one else has a water system as big as this; it's quite unique."

Results

After months of painstaking work, the plant was up and running, trialling across three departments. At just 5p a litre to produce – 10 times cheaper than bottled water – the Park Plaza Westminster Bridge quickly rolled the system out across the hotel in 2012, offering customers fresh, chilled still and sparkling water in its own unique branded bottles. With roughly 70% of recyclable waste produced by the hospitality sector going to landfill, it's estimated that the Park Plaza water system has saved over half a million bottles from being unnecessarily thrown away, while the carbon emission savings from reduced deliveries are incalculably high.

EAU de VIE[®]
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Camaraderie *on camera*



Gretel & Wolfgang Schrahe and David Edwards



Gerry De Kiewit and Gus Morjan



Janet Evins and Duncan Palmer



Jean and Susan Attard



Kim & David Finch



Joan & Jack Frost



Alexandre Duraó and Penelope Joyce



Brian Corcoran & Sally Beck



Joe Froncioni & Jose Roy-Froncioni



Jale & Tugrul Yigitoglu



Chris & Julie Moore

BACK TO SCHOOL

More and more of our prestigious hotels and restaurants are looking to extend the 'experience' they offer to guests. Two Chaîne member establishments have met this interesting challenge head on with the introduction of superb Cookery Schools.



Raymond Blanc Cookery School

Chaîne Maître Restaurateur Raymond Blanc is well known for his infectious enthusiasm. But when we interviewed him about the new courses at his famous Raymond Blanc Cookery School his passion was almost tangible. 'These new courses are the perfect introduction for every budding Chaîne chef – no matter what your level of experience,' he told us excitedly. 'At the hands of our skilled tutors, the complete novice through to the competent enthusiast will learn Le Manoir's secrets of producing some of our finest dishes.'

The cookery courses provide a hands-on opportunity to develop culinary skills in a practical and supportive learning environment, using appliances supplied by Chaîne partner Gaggenau, as well as being held in the most luxurious and beautiful surroundings.

Food & Wine

This is a new course covering many aspects of food, wine and entertaining – created by Raymond. The Raymond Blanc Cookery School has joined forces with Le Manoir's Chef Sommelier to host an inspirational and fun day.

During the day students will be guided through tutored wine tastings and will create some of Le Manoir's classic dishes

as well as gaining expert advice on making the best sauces and stocks.

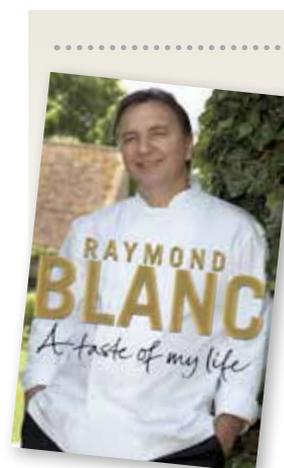
The course includes a day's tuition, with refreshments throughout and an informal lunch with fellow students, a celebratory dinner with accompanying wines, overnight accommodation in one of Le Manoir's superb bedrooms and breakfast the following morning.

Seasonal Dinner Party

The one day dinner party course is the ideal opportunity to gather some great tips from the professionals to create the perfect dinner party. Students are shown interesting techniques, making the role of host appear seamless.

Recipes include a range of seasonal starters and main courses and, during the afternoon, students will be guided through the preparation of some classic dessert dishes and accompaniments. Each recipe adapts a range of techniques used by the professional chefs in Le Manoir's kitchen.

This one day course is inclusive of a day's tuition, morning and afternoon tea and informal lunch in the cookery school. The course even considers helpful tips to bring a dish back on track, should student's preparations not going exactly according to plan!



Signed copy of Raymond's new cookery book 'A Taste of My Life' for every Chaîne des Rôtisseurs student. Offer closes at the end of July 2014

For further information and reservations visit www.manoir.com or telephone 01844 278881



‘The four acre walled garden behind the hotel is planted with fruit, vegetables and herbs, providing a ready source of fresh ingredients for the cookery school kitchen’



Set on the edge of the stunning Yorkshire Dales sits the beautiful Swinton Park Estate. The team in the hotel’s kitchen is led by Head Chef Maître Rotisseur Simon Crannage and in the Cookery School, housed in the ground floor of the converted Georgian stable wing, the team is led by Chef Director Stephen Bulmer.

Light and airy throughout, the stylish décor of the Cookery School is comfortable, ‘Providing a relaxed environment well disposed to the appreciation of good food and fine wine!’ says Stephen Bulmer, the School’s Chef Director.

Stephen joined Swinton Park Cookery School last year. Under his guidance the School runs a busy programme of two day, one day and half day cookery classes throughout the year. He commented, ‘Courses can be either residential or non residential and are available at a range of skill levels, even including children’s cookery lessons.’ He continued, ‘Our 2014 cookery course programme and calendar are now on the School’s website with courses to suit all levels of ability.’

All cookery classes are hands-on and practical, covering a range of themes and cookery techniques from ‘Game’ to ‘Bread Making’ and from ‘Dinner Parties’ to ‘Wild About Food’ foraging courses. Stephen mentioned that, ‘If you are travelling from further afield, don’t forget that we offer a special Cookery School accommodation rate for those attending courses!’

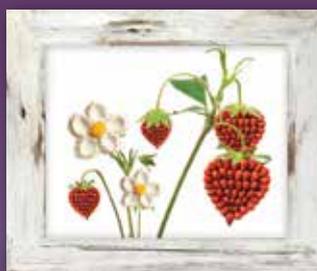
The hotel offers the ‘Chef’s Table Demonstration Dining Experiences’ which provide guests with an opportunity to enjoy the entertainment of a cookery demonstration with fine dining. The Cookery School is integrated with Swinton Park’s ‘Gourmet Weekends’. These combine wine tasting and cookery demonstrations with fine dining.

The four acre walled garden behind the hotel is planted with fruit, vegetables and herbs, providing a ready source of fresh ingredients for the cookery school kitchen. And, of course, the

Yorkshire Dales can also provide some of the best artisan-made ingredients in the UK.

The demonstration kitchen and dining room, which overlook the castle turret and parkland, has been designed to the highest specification with the latest appliances supplied by Chaîne partner Gaggenau.

think what you could do with the right ingredients



One stop shop...

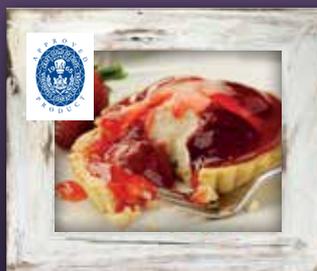
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2013 GRAND CHAPITRE LONDON



The Berlin ladies



Kev Orkian entertains at the Gala Dinner

2013 Grand Chapitre brings together friends from all over the world, as members enjoy the food capital of the world



At what was one of the most successful and sought-after Grand Chapitres in the last decade, this year saw over 300 members, across 15 countries, come together in London for what was a truly memorable and special four-day event.

With London now renowned as the 'Food Capital of the World', this year's Grand Chapitre (our 54th) was an inspirational programme that blended cuisines, cultures and very best of fine dining, whilst also giving members the unique opportunity to gain insight into prestigious establishments.

The itinerary included a tour of the House of Lords at the Houses of Parliament, as well as a fantastic opportunity to see the inner-workings of Kensington Palace. A great day was rounded off with a stunning boat trip and lunch on the River Thames on what turned out to be a beautiful Indian Summers' day.

The programme was made even more special for over 85 new members and promotees who were inducted into the Chaîne des Rôtisseurs, with a further twenty into the Ordre Mondial. We were delighted to welcome so many new members and pleased that the UK Chaîne's membership continues to grow.

This year the Chaîne was especially privileged to be able to hold the Induction in St Clement Danes Church, courtesy of the Chaplin General of the Royal Air Force.

Where it began

Members were based at the newly renovated Lancaster London Hotel overlooking Hyde Park, where Hotel Manager, Maître Hotelier, Sally Beck, and her team gave the Chaîne an exceptionally warm welcome, and looked after us all royally.

The first day of the 2013 Grand Chapitre 'started as it meant to go on', and was a taster of what was to follow; further to an immensely enjoyable visit to the Globe Theatre and Tower Bridge, members visited The Don in the City of London for a Dîner Amical – this was the home of Sandeman Sherry for 200 years and Maître Restaurateur Giuseppe De Wilde and the team provided a fitting start, with dinner accompanied by Trinity Hill wines. This Hawkes Bay winery in New Zealand is owned by Maître Restaurateur Robert Wilson and his wife Robyn.

Friday was equally special, with a tour of the Palace of Westminster and lunch on the famed House of Lords' Terrace, hosted by Maître Restaurateurs Tim Lamming and Stephane Portes. This is not something available to members of the public and we were delighted to secure private tours for members, which proved highly successful, with all who participated, thoroughly enjoying the opportunity to see into the very heart of the British political system and the legacy that sits between the 'Commons' and the 'Lords'. This trip to Westminster was followed in the evening by a delightful Welcome Dinner in the wonderful and stunning 5-Star Corinthia Hotel as guests of Hotel Director, Maître Hotelier Renaud Gregoire. The Corinthia is one of London's most stunning and newest venues and fully lives





Klaus & Barbara Tritschler, Janet & Philip Evins



Rolf Stahel and Joe Froncioni



Robert and Sander Weener



up to its 5-Star rating!

The menu was specially created by Executive Chef Garry Holliehead, and included fois gras with truffles, mango and raisons, the finest Loch Var smoked salmon and crab with inspirational presentation accompanied by Tormaresca Pietra Blanca, and Cumbrian Beef filet served with Magnums of Norton Privada. After cheese, yet another really inspirational presentation of white chocolate parfait, honey plums and spun sugar accompanied by Plum liquor.

Following the induction of new members on Saturday morning by our Inducting Officer, Klaus Tritschler, Bailli Délégué of Germany and Membre du Conseil d'Administration, the Grand Chapitre moved its focus to a specially arranged trip to Kensington Palace – famed for its place in the heritage of our Royal family. This visit was incredibly well subscribed, with over 100 members taking advantage of this wonderful opportunity.

A fitting culmination of the 2013 Grand Chapitre

Saturday's Main Gala Dinner was truly inspirational and the Lancaster London Hotel did us proud. Under the baton of Sally Beck and Maître Rôtisseur Eibhear Coyle, it was a terrific evening.

Chaîne' members were invited to a Champagne Reception in the kitchens themselves to enjoy the action and magic of the evening as Eibhear's team got underway. The menu surpassed all expectations with twists on classics and different interpretations on courses such as the cheese course, which was commended by all who enjoyed.

And, there was an after dinner surprise for our guests, with entertainment that perhaps was a touch outside of our normal approach. Continuing our 'international flavour', we were delighted to welcome 'Kevin from Armenia'. 'Kev' was a refreshing surprise – and received a standing ovation at the end. His act

is certainly different and hilarious, and equally Chaîne guests were no less impressed by the fact that mid-way through his act, he turned into an award-winning pianist of incredible talent.

The evening didn't stop there as enthusiastic Chaîne members enjoyed trying their skills at Sabraging champagne upstairs. Finally, heading to bed in the early hours!

It was with a sense of relaxation as again 100 members embarked on our Farewell Lunch onboard *Symphony*, a glass-topped boat at Embankment. We listened to the sounds of jazz whilst cruising along the Thames from the Houses of Parliament to Greenwich and back, on a glorious sunny day. It brought home just how special this year had been as we all said goodbye to the many friends who had joined us for what was an incredible four days of camaraderie and enjoyment, that encapsulated the very best of the Chaîne des Rôtisseurs.

'With London now renowned as the 'Food Capital of the World', this year's Grand Chapitre (our 54th) was an inspirational programme that blended cuisines, cultures and very best of fine dining'



Corinthia Team

Countrywide *with the Chaîne*

WESSEX FESTIVITIES

The elegant surroundings of The Vineyard, Newbury, was the venue for Wessex Bailliage's Festive Dinner on 6 December. It was delightfully decorated for the season of goodwill. This Relais & Châteaux hotel boasts a cellar of over 30,000 excellent bottles, one of the most celebrated cellars in the UK.

Members and guests gathered in the California Bar, which is dominated by a huge painting of *The Judgement of Paris*. The fun began with a Sabrage led by Sheila Douglas, who besides being the Bailli of Scotland is also a Maître Sabreur of the Sabre d'Or, and some 20 bottles of Champagne Drappier Carte d'Or were dispatched.

Executive Chef, Daniel Galmiche, was on excellent form, producing a delectable five-course menu. Of particular note was the hand diver Orkney scallop, heritage beetroot and coriander dish that was a picture to behold, and tasted even better. The quality and flavour of the fillet of beef with truffle mash, salsify and sauce Perigieux was remarked on by all as it almost melted in the mouth. The Guado al Tasso, Il Bruciato 2011 that accompanied it was a perfect match.

During the course of the evening a raffle was held in aid of The Clink charity and it was a pleasure to welcome Chris Moore, the CEO of The Clink, to present the prizes. Frances Griffiths had worked her magic and produced some amazing table decorations, which were sold in aid of the charity. In total, this raised over £700. A most enjoyable evening and a great start to the festive season.

Janet Evins



CHAÎNE ECOSSE – KINNAIRD HOUSE



Grace Stewart and Phil Douglas

Our usual mid-summer hog roast, in honour of our fat-bespattered forbearers, was held at the delightful Kinnaird Country House in Pitlochry in Highland Perthshire. The roast was expertly cooked by our very own fat-baster, Phil Douglas.

Despite blasts of traditional Scots weather, a few sporty types tore themselves away from the drinks on the verandah to frolic on the croquet lawn or stroll the verdant grounds.

Much later, the blazing fire and concinnous environs of the Cedar Room supplied unrivalled ambience

VIKING INVASION

Next year we plan to visit Copenhagen in retaliation for a visit from our Scandinavian friends at the end of September.

In days of yore, Viking berserkers came here, took our jobs and treated our womenfolk in a fashion that would dismay Harriet Harman. Nevertheless, the Chaîne Ecosse received the visitors cordially, starting with a whisky-tasting at the ancient vaults of the Scottish Malt Whisky Society. Then a 'Burns' dinner where John Stewart delivered a stentorian address to the Haggis (and most of Leith!). The Norse contingent then moved to the well-stocked Dowans Hotel in Aberlour from where they toured the eponymous distillery, filling their own bottles from a 16 year-old sherry cask. And they learned all there is to know about casks from a visit to the

for the usual post-prandial jocundity. We revelled in sole use of this elegant mansion for the weekend and have already booked for 2014. It is worth visiting Perthshire just to stay at Kinnaird House.

Another annual fixture is dinner at the Royal Overseas League, and the best view of the fireworks which accompany the open-air concert marking the end of the Edinburgh Festival. Members were gradually suffused with the ineffable satisfaction that comes from standing on the balcony above the madding crowd, glass in hand, surveying the rocket bursts over Edinburgh Castle.

At the end of October we returned to a favourite haunt, the Waldorf Caledonian, where we sabraged several bottles of champagne before sitting down to yet another exquisite banquet at the Pompadour Restaurant. This venue never disappoints!

Bill Bruce

Speyside Cooperage in Craigellachie. They also visited the home of the USA's favourite malt, Glenlivet, and after an excellent lunch at the Knockomie Hotel at Forres they further boned up on whisky manufacture at the Dallas Dhu Distillery.

Bill Bruce



John Stewart addresses the Haggis

WESSEX WATERSHIP DOWN DINNER

There wasn't a rabbit in sight for those Wessex members enjoying the view – with a delicious glass of Crémant de Loire Brut – overlooking the famous 'Watership Down' from the terrace of The Dew Pond at Old Burghclere near Newbury, Berkshire (*Watership Down* was immortalized in the book of the same name by Richard Adams). Instead, there was a llama in the adjacent field who was intensely interested in the proceedings and looked as though he would have liked to join in!

Keith and Julie Marshall have run The Dew Pond Restaurant for nearly 25 years and, during that time, have built up a reputation for fine food in a beautiful, rural setting. The restaurant was once a pair of 16th century cottages and still retains some of the original oak beams.

Keith had devised a delectable menu starting with a ballontine of confit duck and foie gras, toasted brioche and spiced apple chutney which was accompanied with a Lapostolle, Cuvée Alexandre Pinot Noir 2010. This was followed by exquisite Cornish crab and avocado, crabcake and crab bisque accompanied by Klein Constantia, Riesling 2011. The main course was a delicious roasted saddle of Hampshire lamb with apricot and thyme, grilled Mediterranean vegetables and gratin dauphinoise served with Domaine du Beurenard, Rasteau 2009. The dreamy dessert was a Parfait of raspberries, white chocolate ice cream and tuile biscuit accompanied by Rodriguez,

MR Malaga 2009. All dishes were beautifully presented.

A most enjoyable and congenial evening was had by all. It was good to be able to toast our good Chaîne friends, Richard and Christine Maxwell, who were about to celebrate their 25th wedding anniversary. It was also a pleasure to host George Parkes, Echanson, from South Africa.

The only thing that was missing was rabbit – even from the menu – but maybe that would have been insensitive!

Janet Evins



ANGLIA BAILLIAGE AT HINTLESHAM HALL

5 September saw the Anglia Bailliage assembled at Hintlesham Hall for a Dîner Amical. We were welcomed by Food and Beverage Manager Yuriy Kobyalco and Maître de Table Gordon Short, to indulge ourselves in the fine surroundings of Hintlesham Hall and a superb evening meal planned with Executive Chef Alan Ford and executed by sous-chef John Cole and the brigade.

The party included guests from the Yorkshire Bailliage – Bailli Vivien Irish – and Peter and Mary Brimelow from the London Bailliage. A special guest from Chaîne sponsors Winterhalter/Eau de Vie was Jim Jiwany.

Hintlesham Hall prides itself on using local and home-grown produce, and our first course was a terrine of pressed, slow-cooked pork and cider-poached Hintlesham Hall apples, served with apple and sultana chutney. Chef had contrived to produce the terrine with an unusual triangular cross-section – most impressive.

We drank Louis Latour 2010 Macon-Lugny 'les Genièvres' with this and our second course, a salad of local crab,

courgette and mixed herbs, again, beautifully presented on the plate. Our main course was a delicate course of lamb fillet and compressed shoulder of lamb, served with young vegetables and accompanied by a 2008 Premier Côtes de Blaye, Chateau de la Rivalerie.

Our Santé de Chef was introduced by Bailli Chris Lewis and Vice-Conseiller Culinaire Honoraire Sherlie Vidler. Many of the guests took the opportunity to chat with the chefs – with positive feedback on the food.

The dinner concluded with a fabulously-presented mango and passion fruit sorbet garnished with fresh fruits and seasonal berries.

Hintlesham Hall has an excellent reputation and I am delighted to report that the current management and staff are continuing to maintain this tradition in a splendid way. We will be returning.

Chris Lewis



TASTES OF AUTUMN TASTEFULLY SERVED AT YORK COLLEGE



The staff and students of Ashfields Restaurant at York College were the highly successful hosts of the latest event to be held by the Chaînes's Yorkshire Bailliage, a Dîner Amical. The colours and tastes of autumn were the inspiration for the innovative menu and for the table and other decorations in the chic dining room.

Stuart Snell, Head Chef, and his team of Level 3 students, brought enormous care and a thoroughly professional approach to all aspects of the meal. The highly original first course of duck breast with beetroot and blackberries

was presented on a slate, topped with a deep-fried beetroot leaf and immediately became the subject of animated discussion and admiration!

The rest of the meal maintained the same high standard. Combinations such as venison with pear and hazelnuts and beautifully poached plums with parkin and star anise ice cream were not only deliciously seasonal but showed that Stuart is training his students to be inventive and imaginative, as well as technically proficient.

Members and their guests appreciated the excellent service provided by the

student waiters, supervised by Rianne Hughes, Restaurant Manager. She commented that she was delighted to have been able to have given her trainees the opportunity to operate at this level and, like Stuart, she obviously seeks to raise aspirations as high as possible.

Given the success of this first dinner at the College, we certainly hope to organise further events in partnership with our talented new friends!

Martin Foster

London AGM — and a celebration for Daniel Ayton

After its foray to Battle last year, the London Bailliage decided to hold its AGM more in the centre of its 'patch'; and thanks to the good offices of our Vice-Chargé de Missions, Daniel Ayton, the event was held at the Crowne Plaza, in Buckingham Gate SW1, where Daniel also keeps an eagle eye on the food passing the hotplate for the Bistro 51 and Bank Westminster restaurants and the in-room private dining at the neighbouring Buckingham Gate accommodation.

We always knew that with Daniel in control of the event we were in good hands — so when he announced he had been awarded Vice President status by the renowned World Master Chefs Society glasses were promptly raised in his honour.

We held our AGM — with suitable refreshment — and then passed into the Courtyard, where we were regaled with an excellent, three-course luncheon of spit-roasted lamb, and much more, carved by Daniel for us, supported by an attentive and efficient serving team. We were seated under an awning on a bright, sunny day; and conversation, wine and water flowed as long-standing members mingled with visitors from overseas and with intending members, who were being signed up at the table!

Gerard O'Shea topped off the occasion (if that is the correct expression!) by holding a sabrage of the Sabre d'Or and enrolling several new members. All in all it was an excellent day, and we plan to repeat the occasion next year.

Peter Scrafton



Daniel Ayton has been awarded Vice President status by the World Master Chefs Society

DINNER AT KINGHAMS

Thames Valley hosted a truly splendid dinner on 26 July at Kinghams Restaurant in the picturesque village of Shere in Surrey. The food was wonderful, as was the service, and we are delighted to welcome Chef Proprietor Paul Baker as a member of the Thames Valley Bailliage. We were all offered a choice from three delicious options for starters, mains and desserts.

The Restaurant is situated in a stunning location in the heart of the Surrey Hills. Opened by Paul Baker in 1993, the restaurant dates from the 17th Century and features a wealth of character and charm. Not surprisingly, Kinghams has recently been awarded 'Restaurant of the Year' in the Surrey Food & Drink Awards 2013.

Paul trained at the Royal Lancaster Hotel, London and Ealing College, gaining considerable experience in London restaurants such as Sheekey's Fish Restaurant in St Martins Lane and Stocks Club in the Kings Road.

Kinghams Restaurant offers a high standard of contemporary English cooking with personal service, thanks to a dedicated team in the kitchen and front of house. Combining attention to detail, the freshest local produce and interesting fine wines have proved a successful formula and Kinghams Restaurant features in all major restaurant guides.

Paul ensures the best quality seafood for the daily fish specials, and many customers comment on the relaxed, welcoming atmosphere of this really excellent favorite Thames Valley Bailliage venue. We'll be back!

Geoff Wootton



Geoff Wootton, Paul Baker, Bob Hughes and Jack Foster

Wonderful Christmas lunch at Mosimann's

On a Sunday in December we all met at Mosimann's Club for another of Anton's wonderful Christmas lunches. The Belfry was decked out in true winter wonderland style.

In addition to London Bailliage members, this event always attracts many members from a wide area. This year, a great number of guests came to a Chaîne event for the first time and it was a pleasure to have them join us. Everybody was made to feel especially welcome and important as Anton met us each individually at the door – a sign of true hospitality. Scallop carpaccio was followed by mushroom risotto to die for, then saddle of Highland venison which was matched with imperials of

Chateau Faugeres, Saint Emillion Grand Cru 2006 (an Imperial is equivalent to eight regular bottles). As always, Anton sneaked in extra small courses here and there, which is part of the fun of not always knowing what was ahead of us.

Towards five o'clock this wonderful lunch came to a close with a santé to Jerome Henry and his team. Members then wended their way home having experienced both food and camaraderie of the highest quality. Long may this custom continue.

Philip Evins



Jerôme Henry and the Team



Philip Evins, Anton Mosimann and Peter Scrafton

Michelin starring role for Winterhalter

Vice-Conseiller Culinaire Frances Atkins at The Yorke Arms decided it was the right time to replace her Michelin-starred restaurant's ware-washing systems recently. After extensive research they settled on Winterhalter ware-washing equipment. She told us, 'My criteria were to reduce costs, cut water use and ensure that glasses and plates are hygienic and sparkling clean'.

The Yorke Arms is an historic 18th century coaching house and shooting lodge sited in Yorkshire's beautiful Nidderdale near Harrogate. With stylish accommodation and a Michelin-starred restaurant, The Yorke Arms is a popular destination with locals and tourists alike. Frances Atkins is co-owner and Chef. She is also a fellow of the Masterchefs of Great Britain, and is one of only six female Michelin-starred chefs in the UK. She has held one Michelin star continuously since 2003, a testament to the consistently excellent food produced in her kitchen.

The restaurant is renowned for its timeless, classical cooking from locally sourced ingredients. Its seasonal tasting menu, which offers the opportunity to sample the best seasonal flavours, is especially popular.



'We are absolutely thrilled to get these new machines, especially the PT machine. They've both really speeded up our operation and the cleanliness of the glassware and plates is second to none'

As with other Chaîne members, presentation is paramount in this top class restaurant. The glasses need to be sparkling and the cutlery and tableware looking fresh and new at all times. To keep up these standards, The Yorke Arms chose two Winterhalter machines – the new Winterhalter PT EnergyPlus pass-through dishwasher and a UC Series undercounter glasswasher. These two take care of all the ware-washing needs and have actually improved kitchen practice at the same time.

'We are absolutely thrilled to get these new machines,' says Frances Atkins, 'especially the PT machine. They've both really speeded up our operation and the cleanliness of the glassware and plates is second to none.'

The Yorke Arms sources its water from a borehole drilled deep into the bedrock, so is anxious to use as little water as possible for warewashing. The PT machine has been designed to be extremely miserly when it comes to water consumption. It features a patented system which constantly cleans the washwater to ensure it is clear of impurities. Meanwhile a clever sensor in the wash chamber monitors the washwater, taking only as much replenishment water as is required.

These sophisticated filtration and monitoring systems enhance the efficient discharge of food residues by up to 35%, further minimising water consumption and delivering the best possible wash results.

Water quality can vary considerable from location to location. The PT is the first pass-through washer that can be truly customised to each site's requirements and local conditions. The installation engineer can adjust the machine to take account of everything from the type of food on the menu to the hardness of the water and calibrate the machine accordingly.

For more information visit
www.winterhalter.co.uk
or telephone 01908 359000

The 3663 and Food Show partnership – two Chaîne members working together



One of the Chaîne's partners is the foodservice wholesaler specialists 3663. As one of the UK's leading foodservice distributors they provide a comprehensive supply package to hospitality sector customers nationally. Many of the Chaîne's Maîtres Hôtelières and Restaurateurs know 3663 well and work with the company as a primary supplier. 3663 work closely with Food Show – who catered so well for the Chaîne at the recent Induction Ceremony in October. We took the opportunity to ask Food Show to tell us a little more about their experience of working with 3663. They were fulsome in their praise. Here's what they told us.

Food Show has been working with 3663 for 18 years and it's a partnership that has grown from strength to strength every year.

It's very important to have suppliers that we can count on and trust. During the 2012 Olympic Games, Food Show provided all the catering at Canada House. During the 17 days we catered for over 24,000 people, so we needed to rely on our key suppliers during this logistically challenging time.

Andrew Gosling, CEO of Food Show, endorsed this by saying, 'We have worked with 3663 for a long time. It's a dynamic, developing partnership that has seen Food Show becoming involved with great charitable organisations through 3663 such as the FutureChef programme at Springboard and the Prison Service restaurant charity The Clink. The Clink is Chaîne GB's charity

(Springboard provides education and support to help the young, disadvantaged and unemployed prepare for work in hospitality, travel, leisure and tourism industries). Food Show also work in partnership with Michelin-starred chef Jason Atherton – the creative culinary mind behind Pollen Street Social. As with the association with 3663, it was a shared ethos in the approach to food and fine dining; prioritising the importance of fresh locally sourced ingredients, culinary flair and inventive dining experiences that led to this partnership. Food Show was invited to cater for the Chaîne. Andrew Gosling commented, 'It was our pleasure to be involved with the Chaîne des Rôtisseurs Induction ceremony held at St Clement Danes Church last October.'

Commenting after the event, Andy Kemp (Group Sales Director at 3663) said: 'It was with considerable pride that I enjoyed the excellent food and service at that our partners, Food Show, provided at this important Chaîne event.'

'It was a shared ethos in the approach to food and fine dining; prioritising the importance of fresh locally sourced ingredients, culinary flair and inventive dining experiences that led to this partnership'



Andy Kemp and Andrew Gosling



For more information visit www.3663.co.uk or telephone 01296 394832
www.foodshowltd.com or telephone 020 7793 1877

MEET THE PROFESSIONALS

Matthew Tomkinson



Maitre Rôtisseur Matt Tomkinson – Michelin-starred Head Chef The Montagu Arms Hotel, Beaulieu – believes that free-range organic produce is not just better, because of its purity and freedom from additives but because it tastes better too. This is typical of Matthew's philosophy to create fresh, beautifully cooked simple foods.

Matthew started his career working in the kitchens of a local pub. After completing his hospitality management degree, Matthew went on to work at the Greenhouse vegetarian restaurant in Altrincham.

Following four years as chef de partie at Ockenden Manor, he went on to win the Roux Scholarship after competing in front of a panel comprising Gary Rhodes, Rick Stein, Brian Turner, David Nicholls, Tamasin Day-Lewis and, of course, the Roux family.

One year on, as Head Chef at the Goose in Oxfordshire, his Michelin Star followed.

His many awards and accolades at The Montagu Arms are testament to Matthew's exemplary culinary skills and passion for gourmet cuisine.

Nicolas Clerc



Le Pont de la Tour's wine collection is regarded as one of London's finest. In charge of overseeing this award-winning cellar is Maitre Sommelier Nicolas Clerc, MS beverage manager of the restaurant since 2009. Nicolas is also in charge of the wine lists at neighbouring Blueprint Café, Cantina del Ponte and Butlers Wharf Chop House.

In 2012, he added to his portfolio the new Old Bengal Warehouse venture, including the wine list and beverages selection for Fish Market, Old Bengal Bar, New Street Grill and New Street Wine Shop.

This Master Sommelier – he qualified in 2010 – started his career in 2000 in Michelin-starred restaurants in his native France, beginning with Restaurant La Table Saint Crescent in Narbonne. A succession of high profile posts followed including the Restaurant La Barbacane in Carcassonne, Waldo's at the Cliveden House Hotel in Berkshire, then to Summer Lodge Hotel in Dorset. His first Head Sommelier position was at the five star Milestone Hotel and Apartments in Kensington and finally Vue de Monde restaurant in Melbourne.

Roland Fasel



Maitre Hotelier Roland Fasel is General Manager at The Dorchester and the Dorchester Collection's UK Regional Director. As well as having overall responsibility for The Dorchester, Roland has the role of overseeing the group's three UK properties. He has overseen the pre-opening and opening of Ascot's country house hotel Coworth Park in September 2010 and, a year later, London's 45 Park Lane.

Roland has always ensured that the very best chefs serve his guests and he was instrumental in Alain Ducasse joining The Dorchester, making it the only hotel in the UK to have and retain a three Michelin-starred restaurant. He is accountable for each hotel's profitability and growth. His commitment to excellence has helped to place the hotels amongst the very top luxury properties in the world.

He supports charities including Fashion for the Brave and the Tree Lighting Charity in St Moritz which now raises an average of Swiss Francs 200k every year for the Institute of Disability and Blind Ski School. He has run the London Marathon for Great Ormond Street Hospital.

WILLIAM THOMAS BRAKE Pair de la Chaîne 1932–2013

Two Chaîne members remember William (Bill) Brake who passed away recently. Bill was a founder of Brake Brothers and was a good friend of the Chaîne and many of our members



The sad loss of one of my neighbours, William Brake, brought home to me the joy of friendship and village life.

It only seems a few weeks ago when Val popped round to let me know that William had left hospital in France and had moved to the Compton in London before moving to the nursing home in Knightsbridge where I saw him last. Sadly the next morning William suffered a major heart attack from which he never recovered and we lost an industry great, a wonderful neighbour and a friend to all.

William and his brothers spent many decades in our industry and my only regret is that our friendship was for such a comparatively short time

I do however, feel great gratitude that we did get to know him and his lovely wife and it was always a pleasure to be associated with him.

Andy Kemp

I do not recall how or when I first met Bill Brake but I know that it was in the mid-Eighties. At that time my husband Peter Jones was a member of the Licensed Victuallers as was Bill and this is how we first encountered him and his wife, Valerie.

What I do know is that in 1983, when I was the new and young Bailli of Sussex, I nominated Bill to become a member of Chaîne des Rôtisseurs. From that time a long friendship developed. 'Bill' Brake, as we knew him then, was a kind, generous and thoughtful man. I recall situations where my late husband and Bill used to take all the tables at our Sussex functions and as the other members booked so their 'commitment' reduced to ensure a sell-out. If I had a function that was not selling well, Bill would offer to take another table for ten or more, such was his generous and supportive nature.

Marie Jones

Le Soula

the flavours of the high Pyrenees



'Wines made from 100 year old vines are a real rarity and this mountain vineyard is still managed entirely by hand'

Le Soula produces wines of remarkable quality at altitudes of 450 to 900 metres in Les Fenouillèdes in the Roussillon, in the Pyrenees. The wines combine freshness and vitality which stem from the poor granitic soil and the hard climate which combines the heat of the southern sun, the cold and rain of the mountains and finally the effects of the Tramontane wind. This wine from a relatively unknown area is stocked by all the top restaurants in Britain.

On a dark November evening we met for the last OMGD dinner of the year in Pont de la Tour restaurant on the south bank of the River Thames for an evening arranged by London City Bailliage Vice-Echanson, Nicolas Clerc. The restaurant has a spectacular view of Tower Bridge and the Tower of London opposite and its terrace is a favoured lunch venue for many who work in the City.

We were joined by Gérald Standley, the GM and Winemaker of Le Soula, who brought a selection of different vintages for us to drink with a dinner designed by Exec Chef Tom Cook and Head Chef Laurent Léveillé. We were able to see the differences of both varying grape

blends and vendages. Wines made from 100 year old vines are a real rarity and this mountain vineyard is still managed entirely by hand with crop yields that are exceptionally low – just 17-19 HL/Ha.

The kitchen brigade are to be complimented on a meal that excelled in its lightness, flavours and presentation and included the best canon of venison I have had in a long time and could be tasted with Le Soula Rouge from 2010, 2007 and 2004 in Magnums. A really convivial evening.

Philip Evins



Philip Evins, Laurent Léveillé, Tom Cook, Nicolas Clerc and Gérald Standley

Cheers!

A brilliant win for Loic in Washington as best young sommelier in the world

Preparation for the international finals of the Chaîne's Young Sommelier Competition start the moment that the national title has been won. Thus six months study, training, mentoring from different master sommeliers, many of whom are judges in our national competition. Then, in mid-October, Loic Avril boarded a flight at Heathrow bound for Washington, DC.

The programme started with a visit to RdV vineyard in the rolling Virginia countryside about in hour's drive from the hotel. 'Vineyards in Virginia?' you ask. Yes, there are about 320 in the state! Including one owned by Donald Trump, producing probably Virginia's best sparkling wine. A tour of the estate on trailers through the immaculately kept vineyards with owner Rutgers de Vink, next through the winery and then lunch, which was specially prepared by Neal Wavra of the Ashby Inn with matching vintages from RdV.

Friday was the big day – competition day – which ran from 8am to 4.30pm in the Fairmont Hotel. Then a wait for all the competitors until results were announced at a glittering ceremony at the French Embassy that evening. In being announced as the winner Loic, from the Fat Buck at Bray, received not only the prestige of this title and the trophy, but also the Peter Jones Award (€1000) and a Chaîne Champagne sabre. In second

and third place were Bobby Conroy of the Benu restaurant in San Francisco and Jarrod Mills of Est Restaurant in Sydney, Australia.

Speaking about his win Loic said he was 'stunned but delighted' to have taken the top spot this year: 'It is an honour to have competed against my peers at such a prestigious competition and, of course, to have won is just amazing. To be judged on your performance by some of my heroes was the most nerve-racking experience of my life, but I just imagined I was at work and tried to keep it together. Having narrowly missed out of the top spot last year I am absolutely delighted to bring the title back to Britain.'

Loic was supported on his journey by Bailli Délégué Philip Evins and Janet Evins, Wessex Bailli, both of whom said they were 'enormously impressed' with Loic's whole approach to the competition and it was one of the most exciting contests they had been involved with in the six years that Chaîne GB has entered the competition. 'The Chaîne des Rôtisseurs Young Professionals competition is about giving our industry's young people a platform to show their skill and receive the recognition they deserve for their hard work,' said Philip. 'Chaîne GB finalists have achieved three wins and three second places in six years clearly showing that the training of our young people is at the very core of our



'Having narrowly missed out of the top spot last year I am absolutely delighted to bring the title back to Britain'

industry's development practice.

We congratulate Loic on his impressive win, and wish him the best of luck for what is likely to be a very bright future.'

Philip Evins



George Brwon, Jarrod Mills, Loic Avril, Bobby Conroy, Klaus Tritschler and Marie Jones

ADVENTURES IN TURKEY

Loic Avril and Romain Bourger — the first and second placed winners in the 2013 Young Sommeliers national competition — won a superb trip to the Turkish wine lands, generously donated by Wines of Turkey, as part of their prizes. Here's what our intrepid travellers discovered and enjoyed amongst the exciting and burgeoning Turkish wine industry.

Wines of Turkey's amazing hospitality has been a lovely and informative experience. Roman and I had no idea before our trip about Turkish wine, and especially not how they could taste! What a surprise was in store.

Our first day began with a tasting of wines from boutique wineries such as the Arcadia, Diren, Gali, Mozaik, Nif, Yazgan and Vinkara — and other interesting discoveries. We tasted new (to us) styles of wine but also we had to analyse those wine with new identities — grapes such as Bogazkere, Okuzgozu, Emir, Narince and Bursova Muscat or Misket.

Overall we were hugely impressed by the standard of the wine; mainly I was impressed with the quality of the wine estates and their philosophy

We had the opportunity to travel

within the Thrace and Aegean Islands of Turkey. The landscape of the Aegean Islands is sublime; I could live there. We visited large wineries like Doluca, Kayra, Kavaklidere and Sevilen, but the best for me was the boutique wineries with their small estates, new techniques and great vision. All of them have such passion and enthusiasm — wonderful!

My opinion in general was that they accommodate well their vision within their vineyards. To help the local producers develop their wines so perfectly, many have built and planted new vineyards and wineries. I believe that the Aegean Islands has a great future for their wines especially those from Guney, Urla, Narisa and Denizli. They retain all of the minerality, freshness and unique personality from this area.

My surprise discovery after 7 days in Turkey was the Barbare wines from the Thrace region. I really appreciated the style. My favourite was the Kastro Tirelli winery — a small estate of 23 hectares of organic viticulture close to Izmir. Yunus, the owner of his estate, is a passionate and caring wine producer. We tried an outstanding example of his Narince-Viognier blend. His other wines too were delicious and well balance with deep mineral notes and full of flavours. A truly excellent surprise.

We enjoyed the culture and the lovely light and healthy food — and superb local olive oil! A big thank you to the Chaîne and to Wines of Turkey for this very special experience.

Loic Avril

International Young Chef Finals 2013 — Istanbul

When I first heard from my head chef Cyrille Pannier (Four Seasons, Hampshire) that he was entering me for this competition, I would have never thought that I would end up competing for my country in the international final and enjoy a fabulous all expenses paid trip to Istanbul to compete — part of my prize for winning the UK competition.

My fiancée and I arrived in Istanbul on a Tuesday and checked into the Movenpick Hotel. That evening we were guests for dinner at the delightful local seafood restaurant KIYI. They specialise in regional delicacies — very inspiring for later!

Wednesday started bright and early for a fun day courtesy of MSA who run the Istanbul Cookery School. We were driven to the local motor sports circuit where we spent a superb morning of driving with a former F1 driver in a 'proper' racing sports car. Wow! Next a visit to the



famous spice bazaar (a complete assault on the senses), then on to a butchery centre to try out and familiarise ourselves with local meats and cheeses. Later that evening we went to a restaurant called, simply, 8.

Thursday was our opportunity to have a look at the kitchen that MSA had provided in which we would be competing, checking equipment, stations, etc., asking any questions we had about the following day's BIG event.

Then Competition Day. I was nervous waiting for my time slot to be called. Having been drawn for the morning session adrenaline was rushing as I had 30 minutes to write a menu, then into the kitchen and crack on. Time went quickly. Before I knew it the judges were

shouting, 'start plating'. Pressure was high at this point! After finishing, a huge feeling of relief and realisation of what I had just achieved came over me. Time to celebrate!

On the Saturday evening at the Hilton Hotel the results were announced. Sadly my name wasn't amongst them — but everyone told me what a great dish I'd prepared and that I should be proud. I was. Later we were all inducted into the Chaîne, then finally celebrated at the Gala Dinner.

I would like to say a big 'Thank You' to the Chaîne des Rôtisseurs for the amazing week that they had planned and organised for us out in Istanbul.

Alex Hucker

55th GRAND CHAPITRE, YORK

2-5 October 2014



'Put the date in your diaries now and do join us for what will be a very memorable event'

We are thrilled to be holding this year's Grand Chapitre in the historic City of York. It is rightly famous for its Viking past, its Minster, the old town and, of course, the National Railway Museum. It is also the world renowned centre for chocolate manufacturing. All of which will feature in this year's Chapitre.

On Thursday evening we dine in the panelled Directors Boardroom of the Cedar Court Hotel. This beautiful building was previously the headquarters of the North Eastern Railway and will be our base for the weekend.

Friday will start with a trip to Castle Howard – think of *Brideshead Revisited*. First a private tour, followed by coffee, and then time to explore the gardens before an exclusive lunch in the Grecian Room. That evening, we will hold a special Welcome Dinner in the medieval Merchant Adventurers Hall.

Saturday will provide us all with a really varied set of experiences. In the morning, the Induction Ceremony will be held in the Church of St Michael Le Belfrey, opposite the Minster. The afternoon offers the choice of a walking tour of the old city and the Minster or, alternatively, a demonstration of Artisan chocolate making to the highest standards (we understand the Queen enjoys these!).

That evening, we are privileged to hold our Gala Dinner in the Round House of the National Railway Museum – amongst the locomotives, which include the world's fastest steam locomotive, the legendary Mallard.

The Grand Chapitre concludes on Sunday with a trip on one of the two Orient Express British trains – the Northern Belle. You'll make a 'red-carpet' boarding of the beautiful 1930's Pullman coaches accompanied by the sound of a band. We'll be whisked back into the age of elegance as we travel in splendour aboard private coaches and enjoy a lunch especially created for the Chaîne and this unique occasion.

Put the date in your diaries now and do join us for what will be a very memorable event.



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Diary Dates

Make a note of these dates in your diary.

**Young Sommelier
Competition National Finals,
London**
4 March 2014

**Young Chef Competition
National finals**
Worthy Down, Hampshire
13 March 2014

**Young Professionals
Awards Dinner**
27 March 2014

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

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

55th GB Grand Chapitre, York
2-5 October 2014

**56th GB Grand Chapitre,
Marlow on Thames**
1-4 October 2015

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