NEWSLETTER - ISSUE 41 - WINTER 2017

Weald

Saint Bacchus Angleterre

Wessex and Downland

INTRO FROM ED

At last, something! There has been little to fill and report in your Newsletter but much of the activity behind the scenes has been concentrated on making sure that the 3rd International Magistral went well, with the long-awaited Event finally taking place on October 14th in Hythe; the Magistral itself was a great success although it had by no means been an easy task for **Phil and Jenny Smith** who spent many hours over the planning and details and then had to cope with a near-tragedy being played out in the wings following Mme Pelletier's illness, which meant a few unforeseen worries, especially for **Graham and Stephanie Hoare**, Jenny Smith and the members from Champagne. Everything else went smoothly, our French and Belgian guests thoroughly enjoyed a long weekend away from home in good weather and, as usual, I am so very grateful to **Jos Geyskens** for his detailed account of it all.

Any of the past year's news would have been subdued due to the illnesses of **Bernard Perot** and **Michel Graviassy**, each of whom faced tests, chemotherapy and radiotherapy treatment for cancer over long periods, during which each of whom were - and still are - supported by the loving care and attention of their wives, **Martine** and **Ginette-Constance**. It must have been a horrifying time and it was a relief to see that the Grand Maître was able to come to England in his official rôle. We send each of them our prayers and very best wishes.

All that is left, in turn, is to wish everyone a very Merry Christmas and a Happy and Healthy New Year. PSBAN! Keeeeep drinking!



NEW FACES AT THE TOP

Following the various appointments at the Magistral held in Hythe, please welcome:

John Lloyd-Williams as Grand Chambellan



SITUATION VACANT ECHANSON of WEALD



David Daniels, now Commandeur of Weald

and

Steve Martin, Lt Roy d'Armes of Wessex & Downland

Par Saint Bacchus aymnons nous



2018 subscriptions will due on January 1st

£15.00 for single members / £20.00 for double
Please do the Grand Argentier a favour and send your cheque promptly when requested - or pay directly into the St Bacchus Angleterre account.

Dear Day 'tis

2018

April 14th 18th Chapitre Magistral - Bruges

May 12th Wessex & Downland Chapitre Magistral October (tba) The French Magistral - Champagne

..... and an Old One at the bottom - from Malcolm

Born in Cambridge, brought up in a rural village in Kent, where church and youth club dramatics was a part of growing up; grammar school, then to St Andrews University to study dentistry, thence to Sittingbourne for ten years before a move to East Grinstead and two separate practice 'squats' before retiring in 1999. As a Round Table member co-edited the RT118 Newsletter, 'The Waiter' as well as running any number of memorable events (and cabarets) which are sadly no longer arranged.

In Sussex and again involved in amateur dramatics (plus a bi-monthly newsletter 'Prompt Copy') part-founded an amateur Adeline Genée Company to keep the theatre 'alive', working with professional directors. By chance got to know David Gould through the Grand Order de Calvados, which led to the Ordre de St Bacchus. The rest is (fairly) recent history. MY

We are proud to say that sixty-five members of the Grande Connétablie of Belgium came to England in order to participate in this quinquennial international event. Early in the morning we assembled in Oostkamp, near Bruges, with representatives of the Grand Commanderies of Aalst, Antwerp Metropolis, Bruges, Leuven, Mouscron and Waregem, to take the coach together to Calais before making the crossing to Dover. We were grateful that our patron, Saint Bacchus, ensured that brilliant sunshine accompanied us all the way!

On arrival at Dover we headed towards the impressive 12th century Dover Castle where Phil and Jenny Smith welcomed us. They are the super duo who apparently took care of most of the organisation of this event. In and around this vast castle we all had the time to walk around and learn a lot about its history all over the centuries. Afterwards we had lunch in the NAAFI restaurant, a perfect occasion to meet again our English colleagues of the Commanderies Weald and Wessex & Downland, and our French friends of the Commanderies of Champagne, Rhône Alpes-Bourgogne and Hauts de France.





Chantal Josse

At 14.00 we continued our coach trip to The Hythe Imperial Hotel. We were greeted by no less than our Grand Maître Bernard Perot and his dear Première Grande Dame Martine. Really fantastic to see that the Grand Maître, in spite of his variable health condition, he had made a great effort to be present at this international meeting. We herewith express our greatest wish that his condition continues to improve favourably for the future!

After the distribution of the room keys and the appreciation by everyone of their fantastic rooms, we had enough time for a visit to the bar where we enjoyed a delicious pint of English beer, a glass of wine or a cup of tea.

At 18.00 it was time to start the most important issue of the weekend: the ceremony of the International Chapter! An impressive cortège indicated how many Officers and Haut Dignitaires were present, accompanied by their (Grande) Dames. After words of welcome by our Grand Maître, who opened this 3th International Chapter, many participants were considered for a promotion and/or an honorable mention. The most important promotion however was for Dame Chantal Josse, Grand Sénéchal de France, who becomes the Grand Connétable de France, a title she richly deserves. The right person in the right place!

Then came the following officers with the following promotions:

Malcolm Valentin will from now on be Grand Chambellan Honoraire, and John Lloyd Williams succeeds Malcolm as Grand Chambellan of England. David Daniels was appointed Commandeur of Weald and Steve Martin



was promoted to Lt. Roy d'Armes of Wessex & Downland. Then, with honourable awards for their many years of loyalty to the Ordre. Grand Connétable Caroline Gould received a Fleur de Lys for 25 years of membership. Grand Connétable Emérite John Rudolf was given the same award as well as Chevalier Hospitalier Peter Rigiani. Grand Chambellan John Lloyd Williams received a gold star for 10 years of loyalty, together with Grand Argentier Margaret Soper Williams - a gold star for 10 years of fidelity.

Afterwards the Grand Connétable of Belgium, Johny Algoet, procured a large number of promotions and honorable mentions to various members of the Clans of Antwerp Metropolis, Bruges and Mouscron. Our warm congratulations to all of them. It is thanks to all their years of commitment that our beautiful Ordre takes a reputable place in our social lives!

Then came an important item for Saint Bacchus, time to welcome new members: the appointment of a new Chevalier and the proclamation of two new Dames Chanoinesses.



Joanne Pudan

Louisa Weir

Thanks to the adherence of new members we can assume that the future of our Ordre is assured. The Grand Maître gave Ecuyer Charles Bruford the accolade and so becomes a full-fledged Chevalier. Dames Ecuyer Jo Pudan and Louisa Weir received the beautiful cross from the hands of the Grand Maître, and so from now on they have the title of Dame Chanoinesse. However I make one remark: the long-winded presentation of these three new members by their 'godfathers' during their appointment; this should in future be limited to only a few sentences to avoid needlessly prolonging the ceremony.



Charles Bruford

Now the moment came for the Haut Dignitaires, together with the new Chevalier and the Dames Chanoinesses to glorify the Vin Vray. Hereafter our Grand Maître Bernard Perot declared this 3rd Chapter Magistral International "closed".



After the ceremony the company could enjoy the reception. It is regrettable that I have to mention that the champagne Baron Dauvergne, and this to displeasure of many attendees, was not served cold enough. It was a great shame for this beautiful product, especially because a large delegation from Champagne was present under the leadership of their Commandeur Messire Henri Dauvergne himself. Also most of us would have been happy to enjoy more than one or two glasses of this nectar. Likewise the limited offer of the appetizers. This was a pity.

Then came the time to sit down at the beautiful decorated tables. A sublime menu was served, however I have to add that some of the participants had comments about the meat that was served with the main dish. Luckily a nice glass of wine could upgrade the level of that dish ... When the dinner was over, many brave people regretted that there was not much time left to have some fun on the dance floor. The DJ had to limit his offer of dance music to a few numbers and stopped playing around midnight to the strains of "le Lac de Connemara". This meant the end of the festivities and time to go to

the bedrooms in order to be prepared for the next day with a fresh mind.

On Sunday morning we enjoyed an abundant breakfast, and afterwards left with the coach to the station of Hythe. Phil Smith gave out individual tickets and we were delighted by the picturesque train ride to New Romney, on a personalized "Saint Bacchus Express".

This little train took us at what appeared to be high speed through the wonderful landscape of Kent. Who can tell how many photos have been taken of the beautiful nature, including Romney Marsh sheep and llamas. This narrow railway line of the Romney, Hythe & Dymchurch Railway Association (with a track width of just 15") was originally built for the transport of people, but attracts many tourists because it is such an original railway line but despite this it is not a strictly tourist attraction and every now and then goods are also transported. It has to be said that this railway line is exploited very professionally and the fleet has no less than 16 locomotives!



At the opening in 1927 as "the world's smallest public railway" at a distance of 13½ miles it established a record that was only broken in 1978 by the Réseau Guerlédan in France. When we arrived in New Romney we had the opportunity to visit the local museum of miniature railways, where many of us dared to make use of the various buttons by which one or other train could be sent on the move.

After the way back we returned to our hotel to enjoy the simple but correct farewell lunch that was presented in buffet style. During his farewell speech the Grand Maître congratulated the entire team, in particular Phil and Jenny, who were responsible for this organisation under the supervision of the Grand Connétable of England, Caroline Gould.





Please allow me to add that your signatory has a lot of respect for the organizational talent of the above mentioned people. I do realise perfectly that it is far from being simple and that there is a lot to think about, to offer more than 130 guests a well-balanced program.

Now for the 4th Chapter Magistral International of our Ordre that will be held in 2022 by our French friends. We are already looking forward to it!

After lunch, a part of the Belgian delegation made a short visit in the little town of Hythe and had a walk along the Royal Military Canal, whilst others preferred having a last drink in the bar of the hotel. Late in the afternoon we returned to Dover to get the ferry that brought us back to Calais, fortunately with a calm sea. We continued our coach trip back to Oostkamp, while we had the the

Then came the last part of our trip as everyone individually returned back home to enjoy a good night's sleep. Your reporter: Grand Sénéchal Jos Geyskens





From the Connétable d'Angleterre - Caroline Gould

Writing just after having returned from the wonderful Third International Chapitre of our Order and the first to be hosted by ourselves, I can only congratulate all members of the team involved in the organisation for a wonderful venue and weekend. Whoever ordered the weather also gets a special mention. I would like to make special mention of Jenny Smith and Graham Hoare, who sacrificed their whole evening, for their tireless efforts in looking after Anne Marie Pelletier when she was taken seriously ill just prior to the Chapitre; our thoughts are with her and Jean-Claude at this time.

Due to these unforeseen circumstances the meal was delayed and this influenced the quality of one of the courses but I do hope that this did not manage to dent your enjoyment of this wonderful celebration. I have had wonderful words of congratulations from our Grand Maître Bernard Perot.

This year has been a hectic round of organisation for the International Chapitre which has dominated most of the Grand Council's lives, but it has also been one of changes in our organisation and membership.

It was lovely to see Joy Huntley at her first outing since losing Alan, it was of course also special to have our Grand Maitre with us having been undergoing many rounds of treatment over the last twelve months and having missed last years' Chapitre.

We also wish our past Grand Maître Michel Graviassy well as he undergoes treatment which prevented him joining us in Hythe.

I would like to congratulate Grand Chambellan Honoraire Malcolm Valentin on the receipt of his new title which is well deserved. As John Williams is now the new Grand Chambellan and has large boots to fill, we wish him well. We also welcomed in Hythe a new Commandeur of the Weald, David Daniels and a new Lt. Roy d'Armes of the Wessex and Downland, Steve Martin. We wish them well in their new positions. Furthermore, I am glad to say that we welcomed three new members: Dame Chanoinesses Louisa Weir and Joanne Pudan and new Chevalier Mo Bruford.

Of course, in the Summer we were again invited to Malcolm and Barbara's wonderful garden for the annual BBQ which was a great day out for all who attended.

I look forward to the year ahead and many more opportunities to meet with you all.

Par Saint Bacchus aymons nous.

Caroline



Although hidden from view during the Magistral ceremony, the pretty Orcadian-born trumpeter of the 'Il Silencio' fanfares was Rhona Carse, from the Band of the Scots Guards.

Introducing Louisa Weir



After graduating with a degree in Chemistry from Kingston University Louisa did market research, first for Ulster! TV and then for Channel 4. Having gained i experience in the TV advertising industry she moved on to work for a market research supplier, managing a client portfolio of TV companies and household names.

Still involved with market research, she moved to Duracell UK and subsequently

to their European HQ. At this point, she decided to take a break and temporarily retired for eight years to raise their two children.

She then returned to work as a research associate with Dairy Crest and Yoplait, but decided to turn freelance on similar projects in order to spend more time at home with the children; in 2005 she i retook A-level chemistry and studied to retrain as a chemistry teacher - a career she then followed for the next twelve years

Last year Louisa and Chris moved back to Yorkshire, having purchased the vicarage of the church where they married in 1991. They are currently renovating the house and Louise is working as a volunteer in the church junior school nearby.

Welcome to St Bacchus!

Our winner at Plumpton College

The winner of the prize sponsored by the Weald Connétablie of Saint Bacchus for the 'top practical student in viticulture and oenology' at the awards ceremony held at Plumpton College in June 2017 was Rebecca Bowyer. Aged 26, she comes from Lewes, has formerly worked in hospitality (pubs & restaurants) and as a Legal Secretary. We wish her well.



French proverb:

In water one sees one's own face; but in wine, one beholds the heart of another.

Latin proverb:

It is well to remember that there are five reasons for drinking: the arrival of a friend, one's present or future thirst, the excellence of the wine - or any other reason.

Italian proverb:

One case of wine can work more miracles than a church full of saints.

That Garden Party



The second Sunday in August was, once again, a lovely day, as it was in '05, '06, '07, '09, '12, '13, '15, (as well as '16) and ... (?finally) '17, when a Garden Party took place here in Hartfield. That the sun shines on the righteous (on nine-plus occasions) was said many times!

It wouldn't be possible to enjoy such a day without the participation of the forty-two who came, bearing food galore (and gifts). Whilst many hovered or stayed in the shade by the summer house rather than venturing on to the lawn, especial thanks to Mike and John for barbecuing for several hours - a thankless task (we'll ignore beef-burger disasters). Despite our worries regarding

feeding the multitude, there were so many starters, meat accompaniments and puddings that actually, the left-overs were more of a problem; I believe that son James left with a well stocked goodie bag ...

Particular thanks must go to Barbara for co-ordination, cooking, cleaning (despite what seemed to me to be my perfectly adequate prior cleaning and tidying!) and her patience with me xx. For the week or so prior to The Day, thanks to Ian and Jenny, as well as James - my loyal home team - for making the garden look in such great shape. Setting-up thanks must go to sister Christine, Fran and Mike - as well as for 'striking' the set, to use a theatrical term.

On the day, our thanks to everybody there (and who all appeared to be enjoying themselves) thus making the effort worthwhile. Especially to our in-house author, Kevin, who donated three of his books as a prize for the infamous Powell quiz (won by Krysia and Graham with an unbeatable score), to Raj and Nicky for battling the M25 and being such fun - as well as bringing Steve and the double-marrow-lover Maggie.



Chefs Williams and Powell

Malcolm

Introducing Joanne Pudan



Born a Yorkshire lass in Todmorden, Joanne was uprooted and whisked away to Malawi in 1979 when her father took a position with the Ministry of Works, under the Kamuzu regime. While there she attended Saint Andrews International High School in Blantyre. Spending many hours at the side of the road waiting to wave as the presidential cavalcade passed by, not through choice but because this was

expected under the regime. She also joined the angling society but again not through choice but because it was the only club at the school with space available. On the bright side she did get to spend a lot of time sitting sunbathing on Lake Malawi while supposedly fishing.

At 16 she returned to the UK and to Boxhill boarding school to study for her A-levels, but I get the impression that a lot of time was spent at the pub just outside the school grounds. Skipping ahead a few years, after studying English drama (she's very good at that) and Education at university, working as a graduate banker for NatWest, for Screwfix as a key accounts manager and at Marks & Spencer as an audit manager and then, as a teacher, she married a brilliant man called Ian (but then I might be biased) and continued her international living by moving to France to study wine, cheese and French cuisine. OK maybe not, but we did do a lot of it. Then getting itchy feet again she moved back to Malawi to teach at the same school she was a student. In 2015 we returned to the UK, to Newbury, to get back to a normal life where she could again enjoy the finer things in life, like wine, cheese and fine food. ... which brings us to the Order of Saint Bacchus and more wine and fine food.

PSBAN Ian Pudan

Introducing Charles Bruford (aka Mo)

Charles Bruford is a 50 year old registered osteopath with a post graduate qualification in higher education. He works in Hythe, Kent. He is a Director of The Hythe Osteopathic Clinic Ltd. and a partner in Aymore, an AirBnB holiday cottage business also in Hythe together with his wife Nicki.



Prior to his career in osteopathy he was the manager of the wine merchants Gough Brothers, based in London and part of the Seagram Group of companies, where his interest in wine developed, and latterly the sales manager for a Mercedes Benz dealership in Swindon. As an osteopath of twelve years he has lectured across the continent as far as Moscow and Cairo and as well as setting up his own clinic he was the CEO/Principal of the European School of Osteopathy in Maidstone for three years, resigning his tenure earlier this year.

He and Nicki have four grown-up children all whom have successfully qualified from university and are now making their own way in the world.

A keen traveller Charles has visited many countries and has a wide network of friends across the globe. Living five minutes from the Channel Tunnel he is often to be found sampling the artisan products of France including wine, cheese, cider and champagne. He is delighted to have been inaugurated as a chevalier into the Ordre de St Bacchus.



THE LANGUAGE OF THOSE FEATHERS IN ONE'S CAP

A continuation of an occasional series on the grades, ribbons, insignia and costumes of the Order of Saint Bacchus

A hat with black feathers is worn by every member of the Ordre, except for the following dignitaries:

The Grand Maitre is distinguished by a hat with white and red feathers The **Grand Connétable** of each country wears a hat with white feathers

Those who have served as a **Grand Councillor** and are awarded the title of **Honoraire** have a blue feather added to the black feathers

WITH BEST WISHES FOR CHRISTMAS - AND A HAPPY NEW YEAR



Momento mori

This newsletter is the swansong for your editor, with 41 issues since the first one in November 2006. It has been proposed to put me out to grass and your new editorin-chief is to be Jenny Smith.

MJV





Par Saint Bacchus - aymons nous

