



Chaîne des Rôtisseurs

Bailliage de Grande Bretagne

Newsletter

Winter 2012

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Stop Press

We are delighted to announce an affiliation exclusively with *Restaurant* magazine as our media partner for the restaurant trade. Editor William Drew said: 'We are delighted to partner the Chaîne des Rôtisseurs in its Young Chef and Young Sommelier Awards 2012, and believe it is vital to invest time and resource in our next generation talent. It is through such initiatives, which have gained the support of the hospitality industry, that we can encourage skills development and create the lifeblood of the future.'

restaurant
MAGAZINE

Remi shines in Athens



Yohann Jousselin MS, Judge; Brian Julyan MS, Chair of Judges; Janet Evins, Bailli Wessex; Remi Cousin; Marie Jones, Member Conseil d'Administration; Brian Dawes MS, Judge; Philip Evins, Bailli Délégué

Remi Cousin of the Fat Duck in Bray has scooped another major accolade for GB in the Grand Finals of the International Chaîne des Rôtisseurs Young Sommelier Competition 2011, hosted in Athens.

Young Sommeliers competed from all over the world for the coveted title. The program arranged by the Bailliage de Grèce was excellent: a welcome dinner on the rooftop of the Electra Palace Hotel on the first evening, before setting off next day to the Atlanti Valley, north of Athens, and a visit to Domaine Hatzimichalis. In temperatures about 40°C, the group had a tour of the vineyards and

winery, followed by a tutored tasting lead by the winemaker and an informal lunch. That evening, dinner was again taken in a rooftop restaurant, the Michelin-starred Varoulko, also with stunning views to the Acropolis. The competition took place the next day in the Hotel Grand Bretagne. The international competition is based on the Master Sommelier advanced examination and the scoring based on the deductive method. Each candidate who reached the Grand Finals was required to demonstrate an extensive all-round knowledge of wines and other alcoholic drinks and display exceptional service skills to the demanding judging panel.

Continued on page 4...

An experience of a lifetime

Garret Keown remembers his experiences during the International Young Chef's competition in Istanbul 2011



Garret Keown (with red ribbon), amongst contestants at last year's Young Chef Competition

From a chilly London to 25°C Istanbul, to meet other competitors from as far away as Columbia, Australia and the USA - making me aware how truly international this competition really is!

We had a couple of days to acclimatise, enjoy tours and visits to Istanbul's famous mosques and spice markets and, of course, the sensory experiences of the Grand Bazaar, where we all had a crash course in the art of haggling for gifts and souvenirs!

Continued on page 4...

Dear members and friends



The year ahead will be a busy and memorable year with the Queen's Diamond Jubilee, the Olympics and an ever improving program of Chaîne events as the organisation goes from strength to strength. In addition to the normal program put on by each of the Bailliages, this year we are hoping to extend the scope of both our young professionals competitions, and continue to host some of the world's leading winemakers at our OMGD dinners. Looking at the events already posted on the website as I write this, we all have a fantastic

choice of really interesting venues from which to choose throughout the year.

Looking back since the last newsletter it is with sadness that we still miss our great friend Rob MacGregor - a true supporter of the Chaîne.

On the international front, Paris will be launching a 'Chaîne News Online' service to complement a printed Annual Review to replace the present two magazines. Thus making it much more current and allowing us interactive access using today's communications tools.

As you know your National Council work very hard to bring you all an imaginative program of events, to support our young professionals, to provide good communication tools for members and to support charities within the constraints of our budget. We hope that each year these things will be better than the preceding year. This year the fees that we pay to Paris will increase - the first time in 12 years - and this will mean that our annual fees will increase. However, we have taken the decision not to reflect this increase in 2012 for existing members, but to take the additional costs out of reserves.

Finally let me tell you that I am excited by the program being planned for our Grand Chapitre in Bristol, and to say to our Professionals that the induction ceremony will be held on Saturday morning 6 October to allow them to return to work the same day if they cannot stay for the evening.

Despite the gloomy outlook by soothsayers in the press and political circles, my best wishes to you all for a joyous 2012 with friends in the Chaîne locally, nationally and internationally.

Vive la Chaîne

Bailli Délégué
Membre du Conseil Magistral

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Norman Wallage, Richard Maxwell, Rachel & Andy McGuinness



Ralph & Karly Hochar



Doreen and Chris Finlayson



Jim Marsh, Marion Wolstencroft, Steve Goodwin, Angela Marsh



Frederic Ossude with Diana and Stuart Begbie



Xavier & Valerie Le-Bellego



Simon & Ellie Moore

Remi shines in Athens

(continued from page 1)

Remi came a close second to Ian Cauble of the United States who had recently won the open title 'Best Sommelier in the USA'. Third place went to Nicos Giannopoulos of Greece.

Remi said: 'I have learned so much along this journey that will stay with me all my life. It has been a tremendous experience and I couldn't have done it without Isa Bal, my mentor who is Head Sommelier at the Fat Duck. The camaraderie between contestants was terrific and we all enjoyed getting to know more about each other's businesses and learned a great deal from each other.'

Philip Evins, Bailli Délégué, reinforced that the international competition aims to truly challenge the head sommeliers of the future and drive high standards across the international arena:

An experience of a lifetime

(continued from page 1)

We enjoyed some fantastic Turkish meals sampling the meze, rice and home-made breads, including a visit to a meat processing plant watching how they made sausages and salamis, and a barbecue afterwards to taste the produce!

But the competition loomed!

After an evening photo call and briefing, we were given our uniforms and competition slots for the next day - I was on at 6am! So, very little sleep to be up and ready at 5!!

The competition takes the form of a basket of mystery ingredients which included lamb, lobster and fresh figs (the same for everyone), 30 minutes to put together a menu and then straight to a designated work station to do battle!

Despite the frenetic pace cooking everything to perfection, everyone acknowledged the presence and respected their fellow competitors, but it seemed to be over as quickly as it had started!

Then back to our residence to have a beer and relax before a night out together!

Next day, a clean uniform and the results!

The results were announced in reverse order:

'Third place' (pause - hold breath)... 'Columbia!' (cheers!).

'Second place' (longer pause - hold breath again)... "Germany!" (louder cheers!).

'First place' (long dramatic pause - can't breathe!)

'The United...' (pause again! - Kingdom? Should I punch the air and scream now?)...

'States!' (Huge cheers for a deserving winner!).

Oh well!

'The standard of this year's contest was tremendous and our congratulations and heartfelt thanks go to both Remi and to Isa Bal on the preparation work that they did prior to the competition.

They gave enormous commitment to the contest, which was evident by the results, which were very close - the judges had some tough decisions to make.'

Amongst the judges were Maître Sommeliers Brian Julyan (Chairman), Yohann Jouselin and Brian Dawes, all from GB.

Remi can now look forward to a trip to Australia, as a guest of Pernod Ricard UK, as a reward for winning our national competition.

Then on to a champagne reception with a fantastic view out to the sea and an end of competition dinner.

A personal note from Garret:

My time this week I had met and made some wonderful friends who made my week so enjoyable. I may not have won but I had the experience of a lifetime, I was happy with myself and went away smiling.

Garret Keown



Garret with GB supporters



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Grand Chapitre

5-7 October 2012 - Bristol

The city of Bristol is well known for its churches and pubs, the world-famous Clifton Suspension Bridge, the SS Great Britain, Banksy graffiti, Wallace and Gromit and a thriving aviation business. This year the city will play host to our Grand Chapitre. Plans include a trip to Bath on the Friday to visit the Roman Baths, the Abbey and the Royal Crescent or, alternatively, a tutored wine tasting and lunch in Averys wine cellars led by John Avery MW, Chairman of this 200-year-old wine merchants.

Imagine stepping back in time, on board the world's first great ocean liner, Brunel's SS Great Britain, in Bristol's historic harbourside. Be amazed by the sumptuous First Class Dining Saloon, once admired by Queen Victoria, and now the venue for our welcome dinner.

The induction ceremony will take place on the morning of Saturday 6 October to allow as many professionals as possible to receive their ribbons. The ceremony will take place in the Palm Court of the Bristol Marriott Royal Hotel.



Brunel's SS Great Britain

A guided tour on Saturday afternoon will take members to the historic harbourside, King Street and the Theatre Royal. Then to the beautiful St Mary Redcliffe Church, on to Temple Meads and finally to Brunel's famous Clifton Suspension Bridge.

The bridge's spectacular setting on the cliffs of the Avon Gorge has made it the defining symbol of Bristol, drawing thousands of visitors a year just to stroll across for views of the ancient Avon Gorge, elegant Clifton and the magnificent city beyond.



River Avon and Clifton bridge

Alternatively, members and their guests can take a trip a few miles outside the city to Tyntesfield, for lunch and a tour of this spectacular Victorian Gothic house and chapel.

The finale of the day will be the Gala Dinner held in the ballroom of the Marriott Bristol Royal Hotel. Sunday morning will offer a leisurely guided boat tour of the historic harbour, then a farewell lunch at the Bordeaux Quay on the harbourside.

Bookings will begin at the end of March.

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Where are they now?

Tom Spenceley, Young Chef Winner 2010

Tom has moved on from Swinton Park and the skilful tutorage of Simon Crannage to broaden his horizons. He is now enjoying the experience of working for 2 Michelin-starred chef Sat Bains in his Nottingham-based Restaurant Sat Bains.

The restaurant tasting menus include a duck egg course - a dish that scored the perfect 10 on *Great British Menu*. Zoe Williams of the Daily Telegraph said: 'Restaurants don't get any better than Sat Bains's place in Nottingham.'

Matthew Norman of The Guardian said: 'It's the most eccentric restaurant in history... astonishing sous-vide cooking on an industrial estate in Nottingham. You simply have to go.'

This will surely give Tom many ideas for the future both in terms of menu planning, cooking, a very different clientele and style of establishment.



Thomas Spenceley, with Simon Crannage, Head Chef, and Andrew McPherson, General Manager Swinton Park, at the 2010 Young Chef Competition

Clement Robert, Young Sommelier Winner 2010

After his time at the Summer Lodge Hotel in Evershot, working under the guidance of Head Sommelier Eric Zwiebel and General Manager Charles Lotter, Clement was ready for the next step. One that has meant a move to London when he joined the launch team at Medlar on King's Road as Head Sommelier and Wine Buyer when it opened last summer.

Medlar is a partnership between David O'Connor in the restaurant and Joe Mercer Nairne in the kitchen, both of whom worked under the inspirational Bruce Poole at Chez Bruce in Wandsworth.

Clement says: 'It has been a great opportunity as now I have all aspects of the wine side of the business to take care of - buying, refreshing the list, selling ideas to customers and serving to give maximum pleasure.'

Nicholas Lander of the Financial Times says of Clement: 'Medlar possesses a French sommelier who won the Young Sommelier of the Year competition in 2010. Bright, quick on his feet and readily aware of what his customers want. He is young, gifted and French.'

Both competition winners have made impressive career moves since winning their titles only a short time ago which really shows the benefits of working towards and aiming for competition wins.

Andy McGuinness



Klaus Tritschler, Marie Jones, Clement Robert and Philip Evins

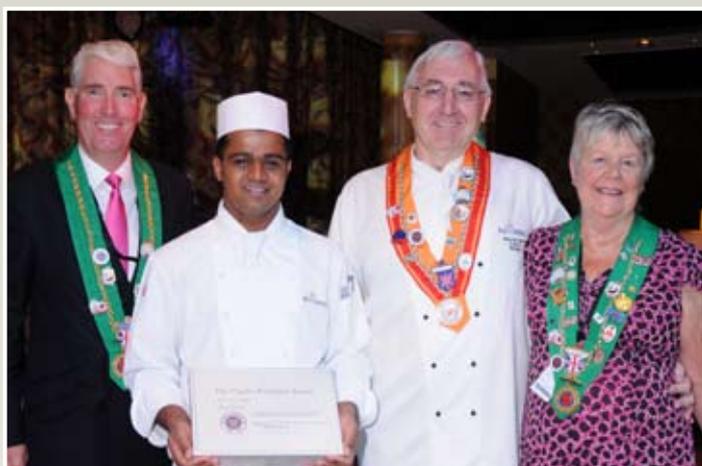


Clement Robert with Denmark's Peter Pepke at the 2010 International Young Sommelier Competition in Santander

Regional Bailliage Events



Aboard the MV Aurora



Andrew Crawford, Rajesh Manickam, Mike Moynahan and Jenny Elliott

Solent Bailliage members hosted a luncheon on board the MV Aurora, courtesy of P&O Cruise in July.

Many of P&O's chefs are professional Chaîne members, including Ian Summer who, with his brigade, created a superb menu with fine wines.

During lunch everyone was lucky to have a grandstand view from dining room of the departure of HMS Illustrious and the Round the World Clipper yachts heading towards the start line.

Before lunch the inaugural 'Charles Pritchard' Award for the most promising first year Commis Chef was made to Rajesh Manickam. The presentation was made by Solent Bailli Andrew Crawford, jointly with professional member and P&O Culinary Manager, Mike Monahan.

John Bywater and his team at P&O are to be congratulated on a wonderful gastronomic experience.

Jerry Maw

Solent Evening

Solent members and their guests had a great evening at The Richmond Arms in Ashling, hosted by Emma and William Jack. William is the son of Solent members Allan and Virginia Jack.

Excellent food, comparable to fine dining restaurants, cooked on a rotisserie, included local lobster and pork and the desserts included William's trade mark sorbets. Together with some excellent and reasonably priced wines, it made a fun evening with all the qualities enjoyed by the Chaîne.

Jerry Maw



Andrew Crawford and Christa Pritchard

Wessex Bailliage Autumn Dinner

The Autumn Dinner was held at The Old Chesil Rectory - the oldest house in Winchester, dating from 1459, it was originally bequeathed to the City by Mary Tudor.

Restaurant owner Mark Dodd closed the restaurant to the public for the evening which enabled us to enjoy drinks and canapés downstairs before moving upstairs for our dinner which was cooked for us by head chef Neill Thornley, who for seven years worked as Head Chef with Marco Pierre White.

Neill always uses fresh ingredients and quality local produce to create simple delicious dishes. Although the restaurant is not fine dining, the delightful menu included a Ballotine of wild Hampshire rabbit and Venison Wellington and Hampshire cheeses and biscuits, all accompanied with suitable wines, making a very enjoyable occasion.

Christine Wallage



Bailliage de Cotswolds at the Royal Crescent Hotel

The Bailliage returned once again to a favourite venue the Royal Crescent Hotel in Bath, in October. This time to experience the added pleasure of a Sabrage. The idea of opening a bottle of champagne with a sabre appealed to 10 members of the Bailliage, who stepped up to sample the action!

The ceremony was conducted by Julian White, Ambassador of the Confrerie du Sabre d'Or (UK) and assisted by Vic Laws, Echevin (alderman) for Sabre d'Or and Conseiller Culinaire for the Chaine.

After each successful sabre action, the 'volunteer' was presented with a bag enclosing their cork/neck of the bottle, suitably inscribed, together with certificates of the event. Members then had the 'task' of disposing of the contents of the ten 'opened' bottles and then proceeded to enjoy a delightful dinner, hosted by Sharon Love, General Manager of the Royal Crescent Hotel and Chaine member.

Keith Blackie



Richard Maxwell

Yorkshire Bailliage Dinner Amical

The Yorkshire Bailliage gathered for an inaugural Diner Amical at the Cedar Court Grand in the historic city of York on Tuesday 18 October. Built in 1906 as the headquarters of the North East Railway Company, the Cedar Court Grand was used continuously up until three years ago. This luxury five star hotel re-opened in 2010, after a £25 million refurbishment which preserved many superb aspects of the original building.

We dined in the Chairman's Room with wall-to-wall oak panelling and columns, an ornate marble fireplace and leaded windows giving us an excellent view of the city's Roman walls - and which would have also allowed the Chairman a view of York station to check the progress of his trains!

Head chef Martin Henley, assisted by chef Jamie Hall, prepared an excellent four course menu, and Nick Smith, the Banqueting Manager, superbly supervised the young professional waiting team. We had been asked to state our preference for the main course of beef fillet when booking. Nick took the trouble to check the table plans before dinner with the booking requests, and all received their beef exactly to their requirements with no questions asked, great attention to detail!

One of our senior members was overheard saying it reminded him of travelling Pullman class in his youth.

Ron Nixon

Regional Bailliage Events

London Bailliage at 'Le Beaujolais'

Maître Rôtisseur Jean-Yves Darcel and Maître Restaurateur Michel Grondin laid on another of their magnificent dinners, which they describe as '... just plain cooking - it's all we do.'

There was a choice of three starters, three main courses followed by the 'signatures' of the house, the taste Tatin where each portion was individually ignited and the cheeseboard, which was greeted with a spontaneous round of applause. This board, with its thirty fresh cheeses served each day, has been described by an extremely senior professional member as the finest cheeseboard they had ever encountered.

The title of the evening 'Diner Amical' perfectly described the atmosphere, as many had returned following our first visit two years ago, and we entertained friends from two other GB Bailliaiges, and visiting guests, the Boers-Maynards, an Anglo-Dutch couple, members in the Netherlands, who had seen the dinner advertised on the website.



Joost Boers-Maynard, Jen-Yves Darcel, Peter Scrafton and Liz Boers-Maynard

Peter Scrafton proposed the Santé des Chefs et du Service which was drunk by all, with acclaim.

Peter Scrafton

A Taste of Iberia for Thames Valley

The Inn @ West End near Woking in Surrey was the venue for a Thames Valley Baillage lunch last September.

Jerry and Anne Price, hosts for the afternoon, began the event with a tasting of six Portuguese wines all selected and imported by Jerry, overlooking a huge barbecue pit where Head Chef Lee Watts and his team were cooking venison and suckling pig over beech wood, the main course for lunch.

Local game features strongly on this gastopub's menu.

Before the local game, there was a Portuguese tapas platter which included sardines, bacalhau and spicy olives, and the Douro valley wines that had been tasted earlier came into their own with the food.

Desert was that Iberian favourite Dulce de Leche, the caramel being matched well by a tawny Port.

Steve Goodwin



Susan Attard and Vic Laws

Indian Summer for London City Bailliage



Tony Cox with Ramesh Ganiga and his brigade

London City Bailliaige members and guests enjoyed an Indian summer lunch at the Michelin-starred Quilon restaurant in London's Buckingham Gate last October.

It was a memorable and delicious meal based on the cuisine of south west India, everybody praised Maître Rôtisseur Ramesh Ganiga and his brigade.

Unusually for a Chaine event, no wine was served. Instead we were offered a different international or domestic beer with each course.

A classic curry lunch!

Anthony Cox

Vineyard, Stockcross

As a great start to the Christmas Season, members and friends of the Bailliage of Wessex were welcomed to The Vineyard at Stockcross by General Manager, Maître Hôteier Hayden Bowl. The Vineyard is a 5 Red Star hotel and spa, located between Newbury and Hungerford in Berkshire. It takes its name from owner Sir Peter Michael's world-class winery in the mountains of California.

The evening commenced with a sabrage lead by Julian White, UK Ambassador of the Confrerie du Sabre d'Or, and many members participated in this fun event. Naturally, we then had to drink the champagne, which was served with canapés!

Dinner was created for us by Executive Chef, Maître Rôtisseur Daniel Galmiche who specializes in modern French cuisine. He also signed copies of his new book, *French Brasserie Cookbook*, which was great for those of us who love collecting cook books. Maître Sommelier Yohann Jouselin, currently UK Sommelier of the year, spoke of the wines during the evening.

Dinner was served in the hotel's beautiful restaurant. After an amuse bouche, we were served pan fried sea bass, mussel broth, braised leeks, complimented by Vasse Felix, Sauvignon Blanc / Semillon 2009. The main course was Scottish fillet of beef with potatoes, truffles and bone marrow glazed red wine jus served with Tenute Marchese Antinori, Chianti Classico Reserva 2006. After seasonal farmhouse cheeses, a dessert of almond biscotti, sautéed plums, amaretto cream, almond ice-cream along with a dessert wine, Maculan, Torcolato 2007 was served. The evening concluded with coffee, petit fours and an 18-year-old Chivas Regal.

We were delighted that Michel Cottray, Bailli Délégué of France and his wife Heike Cottray, Bailli Délégué of Monaco were able to join us for the occasion.

It was a truly fabulous evening and many members stayed over in this delightful hotel.

Christine Wallage

Wessex Bailliage New Orleans Style Jazz Lunch

The weather was kind for a late summer New Orleans Style Jazz Lunch enjoyed by members and friends of the Wessex Bailliage on Sunday 21 August.

The event was very kindly hosted by Stewart and Lesley Carr in their beautiful garden. Aperitifs were, appropriately, Southern cocktails and iced tea. Momma Cheri from Atlanta, who says she 'brings soul and spice to your life', created some of her authentic dishes

for us, including Southern Fried Chicken, Burgers, Jambalaya, Catfish and Black Pea Salad. She has appeared on *This Morning* and James Martin's *Saturday Kitchen* on BBC.

Throughout the afternoon we were entertained by Acoustic Jass with Traditional Jazz, Blues and Pop Tunes, creating a true New Orleans atmosphere. A great way to celebrate summer.

Christine Wallage



Philip Evins, Hayden Bowl, Daniel Galmiche and Janet Evins



Three of the Vineyard's chefs



Philip & Janet Evins with Heikke & Michel Cottray



Regional Bailliage Events

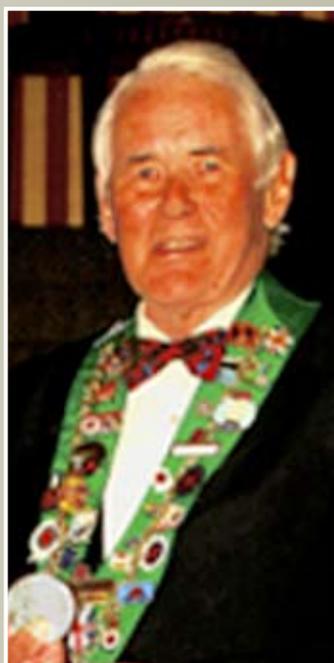
Rob MacGregor

Rob was one of the most positive people I have met. He always wanted to get things done straight away. A glass half full rather than half empty approach to life.

This love of speed had another facet, driving quickly. In his twenties he raced motorcycles - including coming 4th in the Manx TT on his first attempt. Whenever we drove somewhere together he was also happy to put his foot down!

Rob had a very successful career in the construction industry and this took him abroad, first to Namibia for several years and then Dubai for 16 years. It was here that he joined the Chaîne in 1986. He returned to the UK in 1999 following the death of his first wife and immediately became VCA of the Cotswold Bailliage. Soon after he settled back in Britain, Rob found happiness again when he married Laura, although she may not have realised that she was also taking on his commitment to the Chaîne.

In 2001 he stepped up to be Bailli. He brought his energy, integrity and attention to detail to the role, and the Bailliage prospered under his leadership. Rob might not have persuaded Laura to come to every Chaîne event but he certainly persuaded Matthew, his stepson, to become a member. Their first Chaîne outing together was a food and wine boat trip for a week up the Rhône river hosted by Michel Chapoutier, which finished with dinner at Restaurant Paul Bocuse.



He was presented with the Chaîne's Silver Medal on standing down on his 10th anniversary as Bailli in 2011.

His positive view of life was also coupled with a great sense of humour - he would ring me up regularly and his opening words were 'Philip, have you heard about...'

He will be greatly missed, not least because he was one of those people who leave the world a better place.

Philip Evins

Scottish Soirees

An evening always guaranteed to go with a bang is the Fireworks Concert to mark the end of the Edinburgh Festival. As usual Chaîne Ecosse members and guests savoured cocktails in the long gloaming, then an excellent dinner at the Royal Overseas League before those (still) fit to do so clambered via windows to the balconies overlooking the bandstand - where the Scottish Chamber Orchestra gamely played a selection of classical music as 100,000 fireworks exploded in a pyrotechnic extravaganza above their heads. This September we were particularly pleased to have the former editor of this magazine, Dan DuFon, as a guest.



Elizabeth & Michael Steinle with Dan & Verna DuFon

A month later, in early December, we held our last event of the year in Scotland's other city at the edgy Hotel Indigo, where the beautiful people meet (yes, Glasgow has some). On Friday evening we started an excellent supper before departing to see the pantomime *Sleeping Beauty* with a cast of leading Scottish comedians who dished out high-speed schmaltz, slapstick, and double entendre in the traditional manner. Dessert back at the hotel was equally satisfactory and there was still time for nightcaps - or electric soup as we say in Haggistan.

Saturday saw a friendly company of members and guests meet for a champagne reception then the formal dinner - and Hotel Indigo did us proud. All in all a good ending to a successful year which saw our Bailliage host our first ever Grande Chapitre!

Bill Bruce



Antonio Carluccio hosts a fundraising lunch at The Clink Restaurant

On 20 December, the Chaine's official GB charity, The Clink Restaurant, held a fundraising lunch extravaganza designed by chef Antonio Carluccio and cooked by the prisoners under his supervision. The menu consisted of an antipasto platter, tagliolini with fresh black truffle, stuffed double lamb cutlets, and pannacotta with non-alcoholic beverages.

Antonio is a familiar sight on TV; his latest programme *Two Greedy Italians* aired last spring on the BBC. He has written numerous cookbooks and is widely credited with being the father of Italian gastronomy in the UK.



Al Cresci, Vic Laws, Antonio Carluccio and Chris Moore

Competition Winner

Jonathan Kent won the summer competition draw by correctly identifying Bodega Catena Zapata in Mendoza, Argentina.

Jonathan has been unable to collect his prize yet due to surgery on his foot. We wish him a speedy recovery.



In addition to his involvement with the lunch, Antonio also presented four Clink graduates with their City and Guilds NVQ qualification certificates, as well as finding time to talk with the lunch guests. The event raised £11,000 for the charity.

As well as the financial support that The Clink Charity receives from Chaine GB from fundraising at both regional and national levels, Conseiller Culinaire Vic Laws has been appointed as the Restaurant Ambassador for The Clink and Echanson Gerard Basset OBE, the world champion sommelier, has conducted a masterclass for the trainees (a daunting task, as alcohol is not allowed to be served in the restaurant). Later this year Grand Officer Anton Mosimann OBE is planning a fundraising event assisted by his sons Philipp and Mark, both Chaine members.

Andy McGuinness

An advertisement for Riedel wine glasses. The background is black with a red border. On the left, the word 'RIEDEL' is written in large, 3D, silver letters. A red silhouette of a woman is sitting on the 'I', and a red silhouette of a man in a suit holding a wine glass is standing on the 'E'. To the right of the letters is a large, clear wine glass filled with red wine. At the bottom left, the text 'THE WINE GLASS COMPANY' is written in a curved path. Below that is the Riedel logo: 'GRAPE VARIETAL SPECIFIC' with a small red grape cluster icon. On the right side, white text reads: 'Visit our online webstore to take advantage of our special offers.' At the bottom right, the website 'www.riedel.co.uk' is displayed in white.

OMGD Chateau Smith Haut Lafitte Dinner



London's Lanesborough Hotel hosted a prestigious evening of seductive wines from Chateau Smith Haut Lafitte.

Grapes have been grown on the estate since 1365 and the name Smith was added by owner George Smith in the 18th century. The estate is now owned by the Cathiard family who have invested in a philosophy of improving every department from introducing slow natural fermentation and careful ageing, to better reflect the full potential of the wonderful terroir and heading towards organic vineyard management. Wine lovers and critics alike have applauded as the wines improve with each vintage.

We were delighted to welcome Daniel and Florence Cathiard on one of their rare visits to London to share their passion with us. The range of 10 wines included the stunning 1998, Chateau Cantelys (the adjacent property also owned by the Cathiards) and Chateau Coutet, Barsac. We were also pleased to welcome Guy Woodward, Editor of *Decanter* magazine for the evening.

The evening started with two junior wines, Hauts de Smith Blanc 2009 & Petit Haut Lafitte Rouge 2009 and a superb array of canapés enjoyed in the Grand Hall.

We then moved to the Belgravia Room for dinner prepared by Maître Rôtisseur Paul Gayler, Executive Chef and author of many cook books.



Beetroot macarons with smoked eel and horseradish

The carefully matched menu started with what Florence described as the best octopus she had ever tasted with a SHL Blanc 2008. Later on, the highlight of the evening for many was Denham Park venison matched with the stunning Château Smith Haut Lafitte Rouge 1998 in Magnums. This was a 100 point wine from Robert Parker, which he described as one of the seven best wines in the world of that vintage.

We must also congratulate the Hotel Managing Director, Geoffrey Gelardi and the impeccable service from his highly professional team.

Santé

Philip Evins



Philip Evins, Guy Woodward, Florence & Daniel Cathiard



Paul Gayler and Philip Evins



1998 Magnums

Winter Competition

Name the Chaîne member who prepared the wedding dinner for the Duke and Duchess of Cambridge?

If you think you know the answer then, on or before midnight 28 February 2012 BST, email it along with your delivery address and telephone number to editor@chaine.co.uk. All eligible and correct entries will be entered in a draw to be made by the editor on 1 March 2012. The first ticket drawn will be the winning ticket. The winner will receive a bottle of Chateau Musar Red 1994.

To be eligible for the draw an entrant must be a member of Chaîne des Rôtisseurs Grande Bretagne as of 1 March 2012, and must have provided a telephone number and delivery address for the wine that is within the United Kingdom.



CHRIS JACKSON

International Travellers...

Where is GB's nearest overseas Bailliage?



The Induction group

The occasion was an Induction and the Jumelage of the Bailliages of Belgium and France. Many of you take wine and food buying trips to the area. To see if they could include the added attraction of a Chaîne event contact Raymond on raymondbilger@hotmail.com

Philip Evins

A quick drive to Folkstone, through the Channel Tunnel and turn South on the A16 and you are immediately into the Côte d'Opale which includes gastronomic towns like Boulogne, Montreuil and Le Touquet. Three GB members were welcomed by the Côte d'Opale Bailli Raymond Bilger for an outstanding dinner cooked by Michelin-starred William Elliot in Le Touquet last November.

Diary Dates

Make a note of these dates in your diary.

GB Young Chef finals - Worthy Down, Winchester
12 June 2012

GB Young Sommelier finals - Gaggenu Showroom, London

14 June 2012

Young Chef International finals - Berlin

14 September 2012

Young Sommelier International finals - Capetown

21 September 2012

Grand Chapitre - Bristol

5-7 October 2012



Stop Press

Congratulations to our Conseiller Culinaire Vic Laws on being awarded an MBE in the New Year's Honours list for services to the hospitality industry.



Two London Members honoured by the Association Culinaire Française

Two of our members, Daniel Ayton and Francois Jobard, were both awarded the Palmes Culinaires by the Association Culinaire Française, acknowledging their success as chefs de cuisine and their contribution towards the charitable work of the Association.

Daniel is chef at the Crowne Plaza in Buckingham Gate, and is Vice Chargé de Missions of the London Bailliage; and Francois is a Maître Rôtisseur of the Chaîne, and the chef-proprietor of Le St Julien Brassiere in Smithfield whose food and wine we will be tasting in April.

Peter Scrafton

Contact us

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