

St Aubin 2018

As we go to press it looks almost certain that we will be joining our French hosts on **Friday 8th June to 10th June**. I will confirm the dates with you all very soon.

AGM 2018: a date sometime in February/March.

Members Details

If a change occurs in your personal details can you please let Judi, our membership secretary know. Her contact details are **Judi Milburn 02392 471645**

Subscriptions.

Are due any time up to the end of February 2018

Joyeux Noël et Bonne Année!

John

Sad News

I am passing on to you the sad news of the sudden death of Linda Galloway, who with her husband Richard, was a loyal member of this Twinning Association for several years.

Linda was a loyal supporter of the Twinning Association events and made a great effort to attend them all. She joined us for the memorable D-Day exchange in 2014 and she and Richard came to this year's Twinning visit to the I.O.W. to help give support although they were not hosting.

Linda played 'Helga' in the successful and popular Twinning fund raising performance of 'Ello, Ello'. She was an elegant, kind and lovely lady who will be sorely missed in our community.

Our thoughts, at this sad time, go out to Richard and the family.

GOURMET CRUISING TO ST MALO

by Brian & Lois Cope

Many members are familiar with Brittany Ferries from our regular crossings from Portsmouth to Ouistreham en route to St Aubin. We have enjoyed buffet dinners in excellent ships' restaurants before settling down in our reclining seats for the remainder of the six hour crossing. On arrival we enjoy the hospitality of our French guests but Brittany Ferries go further afield and Lois and I have now travelled three times on eleven hour voyages to and from the walled city of St Malo which was totally re-built to the original medieval design after extensive bombing by the Americans in 1944. On the first two trips we travelled as foot passengers, taking the 700 bus from Chichester to Portsmouth Ferry Terminal arriving around 18.30 in good time to find our two-berth cabin on board "Bretagne." This ship accommodates

2,000 passengers, almost half of them in cabin accommodation, and 580 cars. Time then to investigate the events on board before checking in for dinner in the superb restaurant and sipping an aperitif while sailing out of Portsmouth Harbour at 20.15. The evening passes quickly after dinner with a visit to the shops and perhaps a film before retiring to our berths. The cabins are comfortable, but climbing out of the top bunk can be strenuous but adjoining berths are available at extra charge!

At St. Malo, it is fun to wander along the walls and find an open air café for breakfast of croissants and coffee before walking to the adjoining beaches which, even in September/October can be remarkably warm and sunny. The beauty of the trip is that one can lock the door of the cabin on leaving the ship in the morning and return that evening for the homeward voyage to find all one's possessions still safely in place.

This October we added new experiences to this itinerary when we booked a Gourmet Cruise for two at a cost of £224 return per couple plus £30 per couple for our car. Fares include the crossing, dinner on the outward journey, four course lunches in a choice of restaurants in St Malo or at the Café de l'Ouest in Cancale, a famed oyster and fishing town some 30 minutes' drive away. We lunched in a hotel/restaurant overlooking the vast Emerald Bay that stretches from Mont St Michel to St. Malo. The menu started with six Grade A oysters which were the best that we have tasted followed by two further courses.

The Brittany Ferries offer concluded with French breakfast next morning on board Bretagne as she sailed up the Solent prior to disembarkation at Portsmouth. We felt exceptionally well fed and invigorated by our two day exposure to French joie de vivre and would thoroughly recommend this cruise.

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WINE AND A CHAP CALLED "MAS"

by Alan Borrow



A picture normally says it all. So, study this one and see if you get the drift? O.K., it's not easy - may I introduce you to Jean-Claude Mas, a winemaker who is causing excitement in the Languedoc around that pretty town of Pézenas, (home to Molière in the

seventeenth century, the French playwright and actor who is considered to be one of the all-time greats of comedy!)

Before Jean-Claude settled down to make wine, he tried his hand at motor racing, and working in America and England, as the montage shows. You will also spot an Arrogant Frog (?) - just one of the many names he gives his wines. You can purchase Arrogant Frog at Sainsburys (I also saw Elegant Frog on the shelf!). I also favour our local Aldi store where I have recently obtained "Origins" Mount Baudile @£5.99 and J.C. Mas "Classic" Grenache Noir at £4.99. The latter is a wine that you will go a long way to find equal value for money, especially if you enjoy that lovely "French" blend of fruit and terroir!

And if you feel like spoiling yourselves, or a special Twinner is coming to dinner (who could that be?), try Aldi's Astéia, a Mourvèdre blend that has a woody character to the ripe, sweet fruit and a slightly savoury note at the finish. A great option to drink with roast beef, it is in a distinctive shaped bottle and priced at £9.99.

I like Aldi's service, you can obtain from the store or have it delivered - free of charge if it is a dozen bottles or over - to your house if you purchase on the web. I read somewhere that Aldi has only one wine buyer for the whole world. Some job it must be, I understand that he goes to France, Italy and Spain on a regular basis.

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NOTRE CROISIÈRE ŒNOLOGIQUE !

Roy & Siroil Seabrook



In October, we enjoyed a week's riverboat cruise from Bordeaux aboard "MS Cyrano de Bergerac". Roy was particularly keen to locate the area of "Operation Frankton" (December 1942), and the "Cockleshell Heroes". The "tidal bore" or *mascaret* featured in the film. I was keen to discover the region of one of my forebears. From Pauillac, we toured around the vineyards of the Médoc area, in glorious weather, passing famous châteaux as Lafite-Rothschild. The *dégustation* of the 'grand cru' at the XIIth c. fortress of La Tour Carnet, was a highpoint. It was lovely sitting on the top deck as we cruised back up the Gironde Estuary passing troglodyte rock caves and hundreds of "carrelets", traditional fishing

platforms with huge square (*carré*) nets. The estuary was littered with the remains of many ships scuttled by the Germans on departure in 1944.

In Blaye, we visited Vauban's amazing XV11 c. citadel occupied by the military until the 1950s. From the pretty town of Bourg, the boat headed up the much narrower and more attractive Dordogne river. Sessions of Keep Fit on the top deck in crisp, bright sunshine with a low mist hanging over the river was amazing. This swirling mist was much beloved of the local *viticulteurs*, for sweetening their grapes through the growth of a fungus or "noble rot". Later, from the market town of Libourne, we took the coach to Château-Haut-Veyrac where we tasted its St. Émilion *grand cru* learning how to identify its fruity and spicy aromas like real pros. St. Émilion was very pretty and we visited its incredible monolithic underground church.



Unfortunately, the captain was instructed by head office not to proceed beyond Bordeaux because of the thick mist so we moored up and had a very interesting tour of the city including the cathedral where 15-year old Aliénor of Aquitaine married Louis VII in 1137. Back on board, the chef served up *Canelés* (*spécialités du Bordelais*) for dessert, traditionally made by the order of "Petites Sœurs des Pauvres" who were given the left-over egg yolks, the whites being used for *collage* in the wine filtration process.



The last day we visited Cadillac by coach and a unique striking medieval fortress built by Edward I at Roquetaillade and refurbished by Viollet le Duc in XIXc. *Quelles merveilleuses vacances!*

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GATEAU AMERICAIN : POMMES - CANNEBERGES

a recipe sent by Alain Tranquart,
(St Aubin president).

The recipe is from a colleague who was the chief *pâtissier* at Café Lenôtre in Paris.

Ingrédients - pour 6 - 8 personnes

- **125g de beurre ramolli** (+ beurre pour le moule + quelques noisettes pour le dessus du gâteau)
- **60g de sucre semoule** * (+ 1 mesure à soupe pour saupoudrer le gâteau)
- **125g de farine** (+ farine pour le moule)
- **2 œufs**
- **1 pincée de sel**
- **1 sachet de levure chimique**
- **1 mesure à thé d'extrait de vanille**
- **125g de canneberges séchées et sucrées au sirop d'érable**
- **600g de pommes acidulées (Cox orange ou Jonagored)**

facultatif: ½ agrume non traité

moule à manqué à fond détachable de 20 cm de diamètre

Réalisation

- 1) Sortir le beurre à l'avance pour qu'il ramollisse.
- 2) Beurrer et fariner le moule. Allumer le four à 150°. Couper les pommes en quartiers et les peler après en avoir enlevé le cœur; les recouper en grosses lamelles (plus épaisses que pour une tarte). Prélever le zeste d'agrumes (réserver le jus pour un autre usage).
- 3) Mélanger dans le bol du robot le beurre, le sucre et l'extrait de vanille jusqu'à obtenir une préparation homogène. Ajouter la farine, le sel, la levure, les œufs (et le zeste si Jean-Mi n'est pas des convives !). Réserver assez de lamelles de pommes pour recouvrir la surface du gâteau et ajouter le reste des pommes à la pâte.
- 4) Verser la pâte dans le moule et l'égaliser à la spatule car elle est épaisse. Déposer les canneberges sur la pâte (on les retrouvera en profondeur). Décorer la surface du gâteau avec les lamelles de pomme réservées. Pour finir, parsemer de petites noisettes de beurre.
- 5) Au bout de 40 minutes environ, sortir le gâteau du four et le saupoudrer de sucre semoule, puis l'enfourner à nouveau pour une vingtaine de minutes: au final, le gâteau doit être doré en surface et une lame plongée dans son centre doit ressortir sèche.

Commentaires

La surface de ce savoureux gâteau est croustillante et le cœur en est moelleux.

En triplant les quantités on peut préparer - en vue d'une congélation - 8 barquettes en aluminium de



50 cl (compter environ une louche rase de pâte par barquette); en doublant les quantités, on réalise 4 barquettes de 50 cl (prévoir 1 ou 2 ramequins pour le rab). Ne couvrir les barquettes qu'après complet refroidissement.

TRIP TO THE LOIRE and more by Kate van Gend

Last May/June Geoff and I had 17 days in France, starting with the environs of the River Loire. We took our motorhome and



found some really lovely campsites. Generally we stayed about 10 miles from the Châteaux we wanted to visit, so we could cycle to them. It was delightful, going along cycle paths, following tributaries of the River Loire or else on nearly traffic free roads.

I had read an article about the 'Chateau et Jardins de Riveau'. It sounded unusual and so we made a visit. The Chateau itself was more a small mansion and delightfully furnished. The gardens had been designed on a theme of 'fairy tales' and the effect was delightful and well worth a visit.

Another Chateau was 'Villandry', very well-known of course and the gardens were truly magnificent. It was 40°C and we tottered around seeking the shade, but determined to see the wonderful gardens.

We also visited Oradour-sur-Glane in the Limousin. This village is known as 'The Martyrs' Village' as the Nazi's invaded it and massacred all the inhabitants. Although the buildings' exterior walls are still standing, everything else was blown to bits. It is very moving to walk through what was obviously once a wonderfully self-sufficient village, with everything from homes, schools, cafés, and small businesses (butcher, baker, seamstress etc...).

I had also read about a Museum of World Wines. It was featured as very much the pride and joy of the Mayor of Bordeaux and we made a special detour to visit it. It was hugely disappointing and I recommend you give it a miss! It was ultra-modern in lay-out and seemed to be aimed at children! Small screens gave videos, other 'life-size' screens showed various wine luminaries and chefs talking about wine and food. Unfortunately most of these 'consoles' did not work. I could go on but the overall effect was pretty disastrous.

If, by some remote chance, you haven't 'done' the Loire Chateaux, do go. They are quite different in character, although by the time we'd done a number, I'd seen enough tapestries and oil paintings for one holiday!

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Le catering de Noël

[By courtesy of "Parlez-vous Français"-
Miles Kington - Penguin Books 1981]

Maman: Chéri ?

Papa: Mmmm ?

Maman: Il me faut £50

Papa: Pourquoi? Tu es dans le grip d'un blackmaieur?

Maman: Non. Mais aujourd'hui, je vais commencer le shopping pour le jour de Noël, et le dîner Noëlésque.

Papa: £50 pour un dîner ? C'est extorsion.

Maman: Non, mais réfléchis. Il faut acheter un turkey, sprouts de Bruxelles, pud de Noël, sauce de Cognac, dates, nattes, figges, tangerines, gâteau d'Xmas, ecstase Turquoise, des craqueurs, pies de mince, chocs aux liqueurs, stuffing de sauge et oignons.....

Papa: Un moment, un moment! Est-il vraiment nécessaire, ce spread, ce blow-out?

Pourquoi, toutes les années, un banquet Felliniesque, une orgie de Yule, une explosion Alkaseltzérienne ?

Maman: Tu as une suggestion alternative ?

Papa: Oui, Un repas frugal. Un peu de celery, un peu de fromage, un Perrier – c'est parfait.

Maman: Perrier – le Noël? Perrier, c'est pour le Jour de Pugilisme.

Papa: Eh bien.....quelques bouteilles de Beaujolais nouveau.

Maman: Oh, c'est très festif, je ne crois pas!

Quel joli treat pour les enfants et nos parents – un peu de holly dans un Ryvita!

Papa: Personnellement, je blame Prince Albert. Il a inventé l'arbre de Noël [avec le pine-needle dropping problem], la carte de Noël [avec le greeting UNICEF en cinq langues], le carol- singing [via le medium de l'entryphone] et le heavy dinner d'Xmas. Moi, je dis – à bas les imports de Germany !

Maman: Tu préfère le spaghetti bethlehemais ? Le tandoori turkey ?

Papa: Pourquoi pas ? C'est un change

Maman: Tu es hopeless. Pense aux enfants! Noël, c'est une occasion pour les jeunes.

Papa: OK, j'appelle ton bluff. Enfants, venez ici!

Emma, Lucy: Oui, papa ?

Papa: Vous avez une choix pour le dîner de Noël. Turkey avec tous les trimmings, ou un light lunch, comme a eu le bébé Jesus. Un stableman's lunch , quoi ?

Emma: Turkey est boring.

Lucy: Le light lunch est grotty.

Emma: Nous voulons des doigts de poisson! Le Grand Mac ! Le donner kebab ! Le tray de relishes...

Maman: C'est ridicule. Vous aurez le turkey, comme normal, avec sauce de pain, sauce de currant rouge etc. Papa - £50 s.v.p.

COMMITTEE 2017-2018

Acting Chair	John Auric	01243 379018
Secretary	Pam Burns	01243 373673
Treasurer	Martin de Laporte	01243 373618
Membership	Judi Milburn	02392 471645
Catering	Evelyn Lister	01243 573452
Travel	Keith Richardson	01243 430737
Bookings	Hazel Willard	01243 379877
Liaison	Kate Van Gend	01243 378883
Webmaster	Geoff Wiggins	www.emsworthstabin.org.uk

STOP PRESS !

Your Acting Chair has received a suggestion from the Portsmouth-Caen Twinning Association [PCTA] that we might like to engage in additional visits to Normandy.

One idea is to do a Friday night to Sunday morning whistle-stop visit to Ouistreham, Caen and eg St Aubin. The Chair of PCTA has contacts in Ouistreham and Caen, including a friendly travel agent that can organise a special breakfast and coordinate a programme of visits. PCTA is looking to provide an insight into French life for those not in the retired category, so perhaps this has less value for us largely seniors? I think that lots of Twinning groups have the same problem of knowing how to attract younger members, most of whom are working in the week. If you have any thoughts on this subject, I would be pleased to hear your suggestions.

John Auric

St Aubin – Emsworth Twinning Association

BOOKING FORM FOR FRIDAY 24 NOVEMBER 2017

Fund raising skittles evening

Date: Friday 24 November at 7 p.m.

Venue: Mountford Rooms 1 and 2, Emsworth Community Centre

Cost: £12.50 per person

Details:

Skittles Round 1- 7 to 7.30 p.m. approx .

Supper: 7.30 to 8.30 approx. Beef/vegetarian lasagne, green salad, meringues with pear and ginger.

Please bring your own drink and glasses.

Skittles Round 2: 8.30 to 9.30 approx.

There will be a raffle [prizes received with thanks] and Crossword prize draw [see newsletter to follow shortly]

Please detach and return the slip below, together with your remittance by **FRIDAY 17th NOVEMBER 2017**. Please make cheques payable to **St Aubin-Emsworth Twinning Association** and send to: Martin de Laporte, Lane Ends, 54 Hollybank Lane, Emsworth, PO10 7UE. Please do not send coins through the post. If you have any queries, telephone Martin [01243-373618] or John Auric [01243-379018].

BOOKING FORM FOR 24TH NOVEMBER 2017 EVENT at EMSWORTH COMMUNITY CENTRE

Please reserve ----- places for the Skittles Fundraising night at £12.50 per head.

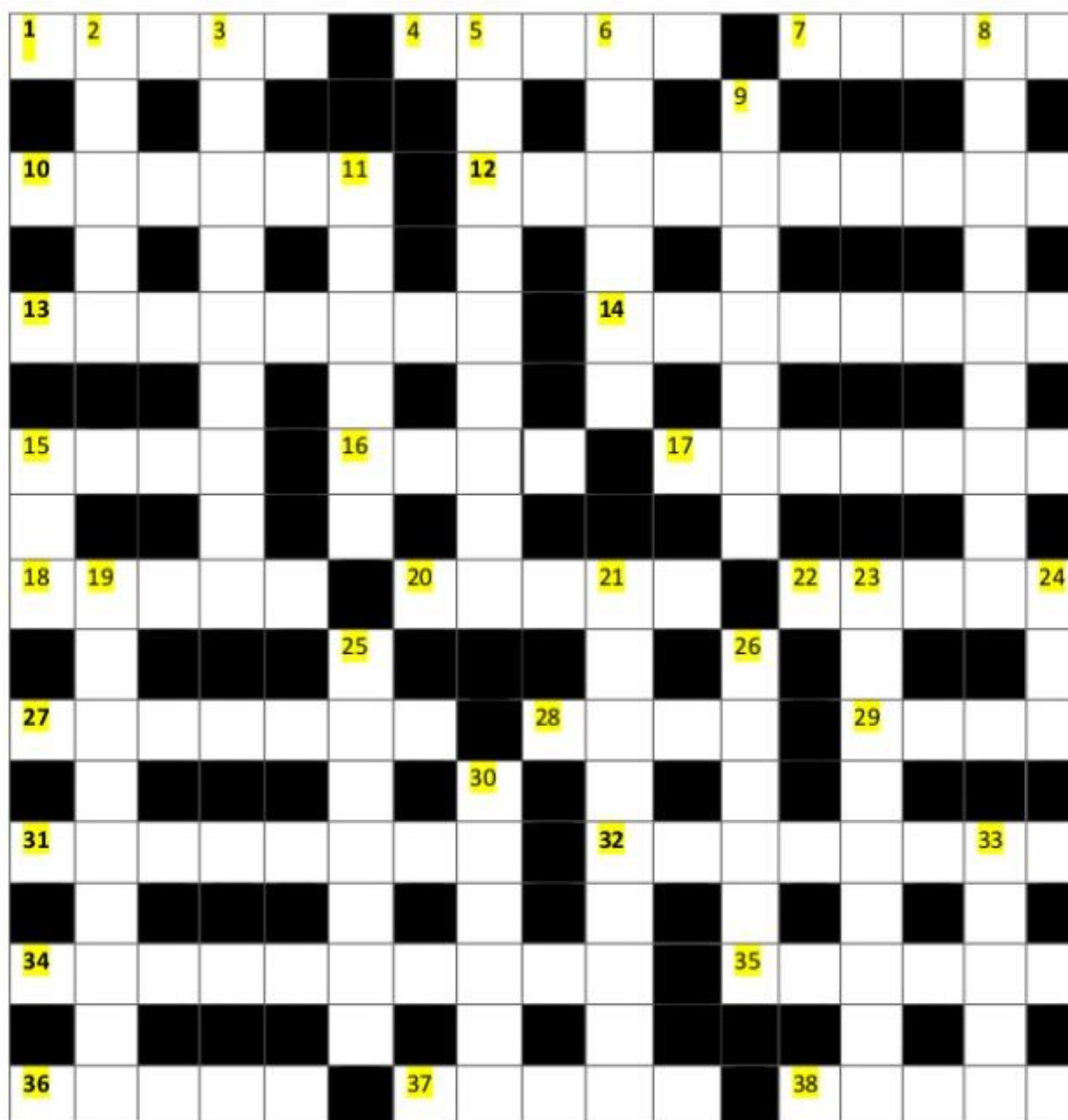
Please providevegetarian lasagnes.

Total submitted: £ _____

Signed----- Print Name-----

Mots croisés for Emsworth Twinners – November 2017

[Answers please, in French .When complete, copy and fold into four with your name. Bring to Skittles evening for a chance to win a prize in the crossword draw.]



ACROSS

- | | |
|--------------------------|-------------------------------|
| 1. test, trial run [5] | 22. their [plural] [5] |
| 4. purchase [5] | 27. grocer [7] |
| 7. grass [5] | 28. quayside, wharf, dock [4] |
| 10. to bring [6] | 29. leather [4] |
| 12. meeting [6-4] | 31. to taste [as in wine] [8] |
| 13. friend [8] | 32. amusing [plural] [8] |
| 14. to feel poorly [5-3] | 34. ideally [10] |
| 15. heart [4] | 35. test ,exam [6] |
| 16. tuna [4] | 36. to freeze [5] |
| 17. asparagus [7] | 37 brother [5] |
| 18. cup [5] | 38 mass [church] [5] |
| 20. broken [5] | |

DOWN

- | | |
|-----------------------------|---------------------------------|
| 2. nice, friendly [abr] [5] | 24. sure ,certain [3] |
| 3. directories [9] | 25. pathway, track [7] |
| 5. crossroads [9] | 26. pill [6] |
| 6. lamb [6] | 30. mistake, error [6] |
| 8. baker [9] | 33. third [as in one third] [5] |
| 9. lawn [7] | |
| 11. laughing [fem] [6] | |
| 15. this [3] | |
| 19 to learn [9] | |
| 21. to wish [9] | |
| 23. slavery [9] | |