



# Friends of Trier

[www.friendsoftrier.com](http://www.friendsoftrier.com)

Newsletter of the Leatherhead & District Twinning Association

November 2015

## Highlights of our 2015 Visit to Trier

What were your highlights? It may have been our Paris trip with a shopping experience in the magnificent art nouveau interior of the Galeries Lafayette, or the fascinating tour of the palatial Palais Garnier, or relaxing on the Seine boat trip enjoying the history and landmarks of one of the most beautiful capital cities. On the other hand you may have preferred exploring the town of Trier and then trying to work out the answers to that fiendish quiz. I think we will all highlight the hospitality of the Triellois, making new friends and meeting old friends. We certainly returned wine and dined to a high standard at the Coq d'Or, an unforgettable venue on the banks of the Seine. A big thank you to all the hard work that was put into organising such a special visit by the Triellois and our organising committee.



A relaxing trip along the Seine – Notre Dame Cathedral in the background

## The Paris Pictures



Galerie Lafayette – luxury setting for shopaholics! Connie splashed out.



Palais Garnier: the Grand Staircase – the place to show off your assets



The Queen of Spain led a female invasion into the male only sanctum of the Grand Foyer on the Opening Night in 1875

## Around Trier



Councillor Margaret Cooksey, the Chairman of Mole Valley received a picture of Trier from M. le Maire, Joel Mancel. Our gift to Trier was an engraved clock. A small group of gifted musicians was a great treat to listen to.

In the afternoon we explored the town of Trier, learning some of its history. Did you know there is a story that James II while he was exiled in France, hid treasure in the town? We learned about the successive bridges over the Seine; today's bridge was built after the 2<sup>nd</sup> World War, as its predecessor was destroyed in an Allied bombing raid. The 13<sup>th</sup> century church of St Martin's dominates the town and has a fascinating interior.





## Late Summer Social



On Sunday 13<sup>th</sup> September we gathered at the home of David and Elaine. Although the weather was not as warm and settled as previous years, we enjoyed lively conversation, a challenging quiz set by Anna Brereton, a raffle and a superb bring and share tea. Our culinary tips (see below) arose out of all this chat. For those who could not join us I am sharing this anecdote that happened that afternoon. It might make you chuckle.

**It took quite a lot of shuffling to get us all lined up on the bank of the Seine behind Danielle, our intrepid guide!**

The climax of our visit was gathering on the lawn of the Coq d'Or on the banks of the Seine in the warm May evening sun to drink our aperitifs. We were served a delicious meal and then danced to a band whose lead singer bore an uncanny resemblance to Mick Jagger!

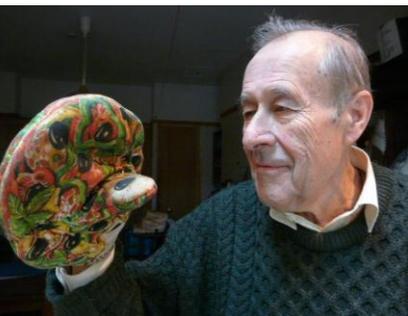


To round off our weekend we stopped in Arras. By now the weather had changed from sun to rain, but our excellent driver dropped us just outside "La Coupole d'Arras" where we enjoyed a superb meal, that ensured we returned to the UK with lots of good memories.

### Culinary tips

1. The French they tell me love "Le Crumble", so I am always looking for new ways of cooking this perennial favourite. Clara has suggested that adding some desiccated coconut to a crumble mixture which is half flour (I use wholemeal) and half rolled oats, makes the topping even crunchier than usual.

2. Beetroots are trendy – these days they have been liberated from salads and can be found in cakes, stews, chutneys and smoothies. Derek Brereton said that on a recent trip to France they had even concocted a Tarte Tatin aux Betteraves. He gave it *nul points* for flavour!



### The Homing Oven Glove

At our Summer Garden Party in September 2014, one of our members won a most distinctive oven glove in the raffle. It was NOT the most beautiful or trendy object, but it had a certain "je ne sais quoi". It fitted our member's thumb beautifully and its cheerful olive decoration may have reminded him of delicious Mediterranean cuisine! However, it did not acquire favour in the eyes of the lady of the house, so she came up with an ingenious method of removing it from her kitchen. She smuggled it out of the house under her jumper and donated it to the raffle at our September 2015 Social! It lay in splendour among the many wonderful prizes you could win as the climax of a lovely afternoon. Did the Oven Glove have a homing instinct? A sense of whose thumb should re-enter its comfy interior? It must be so – our member won a prize and what did he see on the prize table but an Oven Glove which was the exact match for the one he had at home! He pounced upon it, inserted his hand and discerned a 'Welcome Home' for his thumb! To think he now had **two** of these excellent Oven Gloves. I'm not sure at what point his wife confessed but it is clear that as they left, the original Oven Glove was returning home!

### STOP PRESS

**In 2016 we will be hosting our friends from Triel from Friday 13<sup>th</sup> May to Monday 16<sup>th</sup> May. Please put these dates in your new diary!**

## The Autumn Brain Teaser



The last newsletter quiz was won by David Crutchley who managed to get 9/10 in the quiz set by Sue Brader, who still follows our activities from her home in the West Country. Well done David.

And as a special treat he has set a bit of a brain teaser. Can you work out the following anagrams? **BIG CLUE:** they are all items of Food and Drink (in French to test your language skills).

1. UEDTOMOSPETEA (5,2,6)
2. DANPEETA
3. SONGIPMACHN
4. REEDSTIMRUF (6,2,3)
5. RAGMOFE
6. TAMECREMB
7. COTALSOUHUSECE (6,2,8)
8. SONCHRINCO
9. LASSEDEANCIIO (6, 7)
10. LAABLIESBIOSU
11. SAESICUSS
12. RETROMEPEMES (6,2,5)
13. LASCOUTES
14. ANITTRATTE (5,5)
15. BACHSLI

### Answers please by Tuesday November 17<sup>th</sup> in time for the AGM

At the AGM we will put all the correct answers into a hat and the first correct answer drawn out of Paula's hat will receive a bottle of delicious French wine. Please send your answers to: [elaine.crutchley1@gmail.com](mailto:elaine.crutchley1@gmail.com) or bring them along on the evening.

Here are 5 ways to say **I'M UPSET** if you find the brain teaser getting you down!

- Je suis vexé** – This means that you are hurt.
- Je suis contrarié** – This phrase implies you are only slightly annoyed.
- Je suis affecté** - Use this phrase to mean that a particular event such as a tragic news report has greatly affected you.
- Je suis bouleversé** – This means that you are so upset that you feel overwhelmed.
- Je suis accablé de chagrin** – This very strong phrase means that you are absolutely devastated.



### From the Treasure(r's) Chest

For those unable to come to the **AGM on 17<sup>th</sup> November** I thought you might like to be aware of the state of health of our accounts at year end on 31<sup>st</sup> October 2015. I will give a full statement at the AGM but if that does not tempt you (!) then what about meeting up with old friends, with some delicious wine and cheese to encourage the conversation?

I'm very pleased to report that we achieved a modest surplus of income over expenditure of £324. This was largely due to the strength of Sterling against the Euro and the generosity of the Triellois committee in what they asked us to pay to them. This was despite the large increase in our travelling costs of over £500. We now have £2903 in our bank account. My expectation, based on previous experience is that next year we will have a deficit when the Triellois visit, so we are in a good position to manage this. A major expense this year was the setting up of a website and domain.

The annual subscription remains at £5 per person and you can pay this at the AGM or as soon as possible afterwards. I look forward to seeing as many of you as possible at that event when I will be happy to answer any questions regarding the accounts.

David

And after such good news from David, 5 ways to say **I'M HAPPY!**

- Je suis heureux** – The standard phrase to say that you're happy.
- Je suis content** – This phrase translates as "I am pleased".
- Je suis satisfait** – This phrase means that you moderately pleased
- J'ai la pêche** – This idiomatic phrase translates as "I feel great"
- Je suis ravi** – This is a stronger word and means "I am absolutely delighted"

## Friends of Triel Website

The Leatherhead and District Twinning Association now has its very own website - <http://www.friendsoftriel.com>. The website is easy to access and contains the latest information on the annual exchange visits and other activities, as well as background information on the Association, Leatherhead and Triel-sur-Seine, names of the Committee Members, photos from previous exchanges and the current and previous Newsletters. You can also find details of membership and download the Annual Membership Application Form.

## Summer Carnival in Seligenstadt!



11 of the Friends of Triel headed to Seligenstadt in mid-July for the colourful and spectacular Geleitsfest, joining with over 200 foreigners from 4 countries to celebrate the 'Festival of the Spoon'. We were given a wonderfully warm welcome by new and old friends.

The narrow cobbled streets and old timber buildings of the town were a perfect backdrop for the procession of horse-drawn wagons representing all the medieval guilds and crafts. The festivities culminated in dancing in traditional costume in the main square and the famous wine-drinking competition.



**Drinking wine from gigantic spoons!**

On the Sunday morning 4 Leatherhead ladies sang the 'Hallelujah Chorus' in the Cathedral as part of a multi-national choir of over 200 voices, an experience I will never forget. The finale to the weekend was a spectacular firework display over the River Main, called 'Main in Flammen' (the Main in flames).

It was truly a magical weekend.

Paula

## Introducing our new MVDC Representative

We asked Philippa Shimmin, our new representative on the Council for the Twinning of Triel and Leatherhead and District, to introduce herself to our members. She writes: "I have lived in Ashted for many years and brought my family up here. I teach children with special needs in a local special school and have been a local councillor for Leatherhead North for the last 3½ years. I am particularly interested in preserving our environment. I want to ensure we look after our health services and develop more support for understanding of mental health issues. Twinning with Triel offers a great opportunity to build an international community promoting harmony and an opportunity to learn from each other. I am proud to be a member of the group."

**Many, many thanks to Bridget Lewis-Carr who has served for over 10 years as our Council representative. We are very grateful she will continue as a member of the Twinning Committee.**

## A recipe for Tarte Tatin

This has been a distinctly culinary flavoured newsletter so we have decided to finish with a French recipe that will help you move your apple mountain

You will need **50gm butter; 50gm golden caster sugar; ½ tsp cinnamon; 6 medium Cox's or Egremont Russett apples peeled, cored and quartered; a packet of ready rolled puff pastry.**

### Method

1. Preheat oven to 220C/gas 7/fan 200c. Melt the butter in a 20cm tarte tatin tin over a medium heat on top of the hob, then stir in the sugar and heat until it starts to caramelise. Stir in the cinnamon. Pile in the apples and cook for about 10 mins over a medium heat, stirring occasionally to ensure the apples are coated with the caramelised mixture. The apple juices will start to ooze but soon thicken up with the caramel.
2. Unroll the pastry and prick it all over with a fork. Lay it over the apples. Trim off excess ensuring there is a 2 cm rim of pastry overlapping the apples. Tuck this in snugly around the apples inside the tin.
3. Bake the tarte in the oven for 20-30 mins until the pastry is risen, firm and golden. When the tarte is cooked leave it in the tin for 5 mins to settle and then run a knife round the edge to dislodge any pastry. Invert a plate over the top and turn out the tart, with any juices left in the tin.



4. Serve with brandy cream made with crème fraîche with a bit of icing sugar and Calvados or Cognac.

**Bon Appetit!**

## About Triel

Triel-sur-Seine is a small town of 11000 inhabitants situated approximately 30 kilometres north-west of Paris on the banks of the River Seine.



Located on an old trade route which ran from the coastal towns of the north-west to Poissy and Paris, Triel was proclaimed a free town in 1221. The ancient church of St Martin in Triel, which dates back to 1240, is renowned for its impressive stained glass windows. Triel also has a small theatre in a recently-restored 18<sup>th</sup> century building.

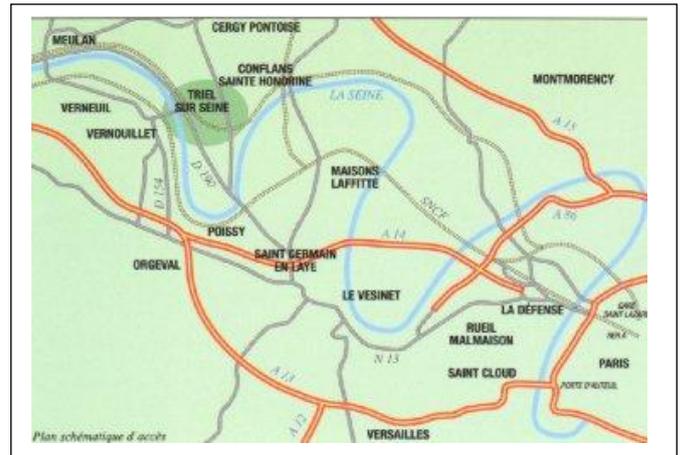
The wooded hills behind the town are known as the Bois de L'Hautil and are a popular place for walking. On the crest of these hills is the Château de la Tour which was built in 1890 and now houses the Triel Observatory. Opened in 1991 and known as the "Parc aux Etoiles", the observatory affords an unparalleled view of the universe and is a stargazer's paradise!

## Joining the Friends of Triel



*There is great enthusiasm in Triel to link up with local organisations over here - representatives from French churches, choral societies, football clubs, schools and a host of other organisations in Triel are keen to foster links with similar organisations in the Leatherhead area. The twinning committee would be delighted to hear from any local groups who would like to join the 'Friends of Triel'.*

*On a more personal level, the welcome and hospitality encountered by the various groups who have visited Triel over the years is always warm and generous. The committee are keen to expand the membership of the 'Friends of Triel' and would welcome any individuals or families who would like to join as new members. If you are interested in joining or finding out more, please contact Paula Hancock on 07767 833427 or by email [paula303@outlook.com](mailto:paula303@outlook.com)*



The people of Triel-sur-Seine are known as "les Triellois" and are not only proud of their town, but also extremely hospitable. We hope that you will take advantage of their hospitality and discover Triel for yourself.

Don't forget to visit our web site  
<http://www.friendsoftriel.com>