



Friends of Triel

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Newsletter of the Leatherhead & District Twinning Association

November 2018

Autumn Newsletter

Time has whizzed past since our last newsletter which was just before the visit of our friends from Triel. Read all about the visit below as well as how we enjoyed a wet Sunday afternoon at our summer social. David has some important things to say about our finances and our proposed visit to Triel in 2019. For relaxation we've added a Wine and Cheese Quiz, inspired by a photo from our Triel friends drinking Denbies wine. As the evenings draw in there are also some recipe ideas to accompany that wine. Please look at the web site for more pictures than I can possibly include in this newsletter.

Elaine Crutchley

14th Exchange Visit

36 Triellois arrived on English shores on Thursday 10th – Sunday 13th May. We are grateful to our 19 hosts for giving everyone a warm welcome to Leatherhead, Bookham and Ashted. This is the first year we have not held a civic reception, instead we welcomed our guests on a warm summer evening to a drink and nibbles in the Leatherhead URC Hall. Simon Ling, the Chair of Mole Valley District Council and Paula Hancock, Chair of our Twinning Association opened proceedings; Nicole Jusserand, Chair of Amitié Européene, re-sponded. Marie-Claude responded on behalf of Joel Mancel, the Mayor of Triel who unfortunately had to cancel at the last moment. The buzz of conversation and the warmth of the greetings marked a good beginning of the visit.

The next day a coach took us to Arundel for our day out.



We had a great time being guided around the castle and then exploring the gardens. After eating our picnics, or maybe fish and chips we explored the town, its

antique shops and old buildings, or enjoyed tea and cakes by the river or in Belindas, a 16th century tea room which has a quirky collection of teapots.

That evening there were bring and share suppers in 4 homes across our area. These informal suppers mean that we have time to share together, friendships deepen and the twinning is strengthened.

Saturday – where did you go? We had intended to visit the Isabella plantation, with its magnificent azaleas and rhododendrons, but the coach was unable to take us. Some did make it and were really pleased they made the effort. We took our guests into Guildford and explored the Castle, wandering through the colourful blooms of the Castle Gardens, “Better than Arundel” was the verdict.

Here is a quirky picture of the dinner dance, which was a huge success. Tyrell's Wood Golf Club did us proud with a delicious buffet. Atlantis treated us to music that ensured most of us were giggling at some point in the evening. Our gift to the Triellois were 2 classic English roses. A few weeks later we received this picture of the planting ceremony'



Nicole, Joel and Marie-Claude planting the roses outside the Hôtel de Ville.

Sunday morning we said our fond farewells promising a return visit in 2019. At the moment there is some uncertainty about when we will be able to make this visit. We will be able to update you at the AGM.

Finally it is good to know that our local wines are being



enjoyed in Triel. Here are a group of Triellois tasting the other part of our gift – a selection of Denbies wines

Visit to the Loire Valley

This summer Elaine and I spent a few days in the Loire Valley. We stayed in the town which faces Tours on the south bank of the river and enjoyed visiting Villandry, Azay-le-Rideau (pictured below) and Amboise. We also



indulged in a few local wines. We started in Vouvray which is on the north side of the Loire just east of Tours, which is well known for its white wine made from the Chenin Blanc grape. Over the river we drove on into Mont Louis and found an excellent "cave" for a wine tasting. The town now has its own appellation of its own (it used to be part of Vouvray) and can be

found in a sweet, dry or sparkling form. In this area the soils are rich in flinty clays and are quite sandy resulting in a light wines with mineral overtones. The dry wines go particularly well with fish and chicken and keep well. Try some and you will not be disappointed.

David Crutchley

Now what about having a go at our Wine and Cheese Quiz. Then come to the AGM to enjoy the real stuff!

Wine and Cheese Quiz

1. Who said "How can anyone be expected to govern a country with 325 cheeses?"
2. What are fermier cheeses?
3. What is the fat content (in percentage) of a Camembert?
4. The town of Meaux is famous for what cheese?
5. What cheese is registered by the label "de la Brebis Rouge"?
6. The name of what wine from the Bordeaux region sounds like the name of an American car?
7. How many villages are entitled to produce a "Côte de Rhône Villages" wine?
8. In which month is Beaujolais Nouveau first available to the public?
9. In the Cahors area the Malbec grape is known as what?
10. What three grape varieties can be used in making champagne?

The answers will be on the website in January.

Don't forget the AGM on Tuesday 20th November at 8pm at Leatherhead parish hall. The place to be to enjoy delicious cheese and wine.

Notes from the Treasurer



Overall the financial position is very sound with only marginally less in our bank account than this time last year. During the year we invested in a 2

year extension to our web site – please visit the site and submit items to make the outlay worthwhile. It was disappointing to make a loss of about £170 on the visit from the Triellois in May. Unfortunately we suffered from unforeseen fluctuations in the pound/euro exchange rate. Full details will be given at the AGM on 20th November.

Looking ahead we are as yet unable to give any information about our 2019 visit. Our coach company is at present not taking any bookings for trips to the continent because of uncertainties over Brexit. They have received guidance from the UK government that the situation regarding insurances and licences is unknown, and of course, the exchange rate may vary which makes costings difficult to predict. As soon as we get something positive to report we will let you know.

Our membership subscription for 2019 will be £10 per person. Under 18s will continue to be free. Please pay at the AGM or as soon as possible thereafter, by sending me a cheque made out to the Leatherhead and District Twinning Association, or if you prefer you can do a bank transfer (Sort Code 30-92-70, Account Number 01983584). If you do a bank transfer please email me to let me know.

Many thanks for your continued interest and support.

David Crutchley

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Summer Social

After a wonderfully warm summer, Sunday August 26th dawned grey, wet and windy. Definitely not the day for jazz on the lawn at Polesden Lacey.



Thank goodness for weather apps which meant we were prepared and had switched the venue to David and Elaine's home in Bookham.

About 20 of us got together and our "picnic" turned out to be a palatial spread and though the jazz was not live it was lively, thanks to some jazz

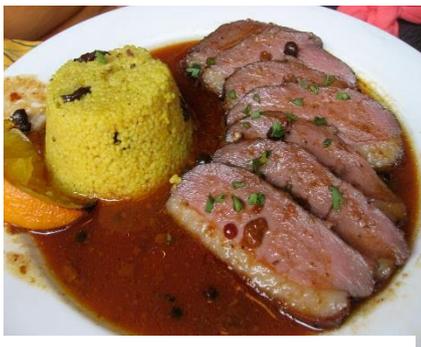
CDs. What a lot of conversation and laughter. It was a great way of enjoying a gloomy day.

Classic Cuisine

As the evenings draw in what about some warming dishes to accompany that glass of deep red wine? Here are a couple of suggestions. Please invite me to sample your efforts!

How to make the perfect magret de canard

France's best loved dish is a gamey duck breast cooked in its own fat.



Ingredients for 4:
2 duck breasts, sea salt and freshly ground pepper, 2 tbs honey, 1 tsp Japanese soy sauce, 1 tsp powdered green anise, 2 tbs and 1 tsp of balsamic vinegar

1. Trim excess fat from the duck breasts and score remaining fat in a criss-cross fashion. Season both sides with salt and pepper.
2. Combine the honey with the soy sauce, green anise powder and 1tsp of balsamic vinegar.
3. Heat a non-stick pan over medium heat without any added fat and place the duck breasts skin side down in the pan. Let the duck cook slowly until the skin is well browned (about 10 mins). Spoon off the excess fat in to a bowl. Turn the duck breast over and cook for about 5 mins. The duck should still be pink inside. Set aside covered in a warm place.
4. Discard any excess fat from the pan and add the honey mixture over a medium heat. Put the duck breasts back in the pan and turn to coat with this mixture. Deglaze with the 2 tbs balsamic vinegar.
5. Present the sliced duck on plates with the chosen accompaniment (we have chosen rice) and drizzle the sauce round the plate.

Bon Appetit!

Language Teasers



This Photo by Unknown

them up and impress your Francophone friends?

Here a couple of exercises to test your knowledge of colloquial French. If you are one of our "experts" hopefully you will be challenged. If you are not why not mug

Idioms

1. Avoir les chevilles qui enfient
To get too big for one's boots.
2. Avoir la gueule de bois

To have a hangover

3. Avoir une araignée au plafond
To go a bit crazy
4. Avoir un coeur d'artichaut
To fall in love easily
5. Avoir le coeur sur la main
To be generous

Word on the street



Forget cuisine.

Did you know that if you say "Vas te faire cuire un oeuf" you're telling them to go away and leave you alone!

And if you say "Il/elle crache dans la soupe » you're saying that someone is being ungrateful.



This is a citrouille, and if you say "J'ai la Tête comme une citrouille", you are saying you've got so much on your mind that it feels as if your head is going to

explode.

The word haricot means bean but the phrase "Il commence vraiment à me courir sur le haricot » means someone is starting to get on your nerves.



And finally

I would love feedback on the contents of the newsletter. Please send me any snippets of news e.g. you may have had a holiday in France or had some news from friends in Triel. If any Triellois are reading this newsletter we would love to hear from you as well. After all the aim of our twinning associations is to encourage friendship between our two communities despite differences in language, history and culture. All this is so important in these uncertain times.

Please also use the website and encourage anyone interested to look at it. Photos are welcome. Send them to me at elaine.crutchley1@gmail.com.

Please invite any interested friends to our AGM and cheese and wine.