



Friends of Triel

www.friendsoftriel.com

Newsletter of the Leatherhead & District Twinning Association

May 2020

Our Spring Shutdown Newsletter

When we sent out our last newsletter we were still embroiled with Brexit. That seems a tiny ripple compared with the tsunami we and our French friends, and indeed most of the world, are facing. This is the second year we have been unable to travel to Triel, so we have decided to bring France to you. I have been so excited about welcoming articles from some of the Triellois. I have dedicated the central section to their contributions. We know they are struggling with the impact of the pandemic and we send them our warmest greetings. It is rather wonderful to know that our friendship is being deepened as we face the same challenges.

Elaine Crutchley

We are sorry there is no trip this year ...

Like so many of us, Charlotte and I were disappointed to learn that there would be no Triel visit this year. We had experienced such a lovely time with our host Liliane three years ago and enjoyed returning the invitation the following year.



Liliane with Fran and Charlotte at Vaux-le-Vicomte in May 2017

We'd had lots of chats about how much we were looking forward to the wonderful hospitality, food and culture and the chance to practise our language skills. Charlotte loves learning French. Her French lessons are one of her favourite times in the week. Her teacher, Mme Cobb, makes up actions to help the children learn words and phrases, they obviously have a lot of fun! However, with no school, how would the French lessons carry on? A fellow mum

recommended an app called Duolingo which we have been trying and wanted to recommend to anyone who wants a quick and easy way to practice during these times of isolation. Learners translate words, phrases, practice speaking and listening. Like so many apps, it encourages you to keep going to win various awards and entices you daily to come back and try again. Her vocabulary is expanding, and she can happily state "Je parle anglais". Hopefully, it won't be long before she can confidently also say "Je parle français".



duolingo



Fran Pyatt

Editor's comment: Charlotte, aged 6, was our youngest participant on our Triel trip in 2017, our oldest was age 96!

The Great Spring Wine Quiz



quizzes.

We can't go out and meet friends so why not crack open a bottle and settle down and try and complete one of David's fiendish wine

Send your answers to elaine.crutchley1@gmail.com by 8th May We have a bottle of wine for the winner

1. In which region of France does **Pineau** come from?
2. What was the occupation of the person who invented **Kir** and what white wine is traditionally used in its making?
3. What is special about **Blanc de blanc champagne**?
4. Around Cahors this grape variety is called **Cot**. What is it commonly called elsewhere?
5. How many grape varieties are allowed in making **Châteauneuf du Pape**?
6. How many villages are entitled to call their wine **Côte du Rhone Villages**?
7. Which dry white wine is often produced “**sur lie**”. Why is the wine produced in this way?
8. In which month is **Beujolais Nouveau** available for sale to the public? What grape variety is involved in its production?
9. What wine shares its name with a car marque? In which wine region is this wine produced?
10. The wine **Entre deux mères** is produced in an area between which 2 rivers?
11. In which decade did **phylloxera** first come to France? What causes this disease?
12. What is **terroir**?
13. What sort of wine is the speciality of **Tavel** and **Lirac**.
14. What strong drink (not grape based) has the same name as a French department?
15. What is **VDQS** the abbreviation for?
16. What grape variety is used to make **Vouvray** wine?
17. Fill in the missing name (a connection with Bookham?): **St. - de Bourgueil** ?
18. The city of Pau is the centre of the production of what wines?
19. What is a **recoltant**?
20. What is a **négociant**?



Bon degustation!

David Crutchley

Parlez vous Français?

At our last French conversation group, on March 3rd, we welcomed 3 new members – Bernadetta, Marie and Rodney. Welcome to you all. As a result, we were quite a large group and the conversation ranged far and wide. Sadly, the flow has been stopped by the lockdown but

watch this space – we will be starting again as soon as we can meet again.

Memories of delicious meals in France

2017 a small hilltop village in Rousillon called Belesta – a village of surprises. Hidden amongst the old stone houses in tiny steep allies we found a little museum which celebrated the life of Charles Rennie Mackintosh



who rented a house in the village in 1924¹. And then in the tiny village square a striking Art Deco building which used to be the old wine cooperative and is now the upmarket Hôtel Riberach² where you can reserve a room in a converted wine vat! The meal we ate there was a symphony of flavours washed down by 4 wines from the Riberach estate..

Courseulles-sur-Mer was the centre of the Juno landing beach for D-Day. 16 family and friends joined David and me for a week to celebrate my 70th birthday. The climax was a meal in a sea front restaurant, where we watched the sun sinking into the sea as we ate and drank together. I have warm memories of that evening



which culminated in the restaurant dimming its lights and bringing forth a sparkling gâteau au chocolat and everyone joining in singing “Happy Birthday”.

Daniel gives the thumbs up to his grandma's birthday cake!

Have you a memory of a special meal in France? Send me the details and there may be another bottle of wine to be shared

Elaine Crutchley

News from Triel

Bridget received this letter from Jean-Pierre and Daniele Houllamar and has translated it for us.

¹ Charles Rennie Mackintosh in France (2019) by Pamela Robertson

² www.riberach.com/en/

I have included a picture of Isabella Plantation to which Bridget and Hubert took them in May 2017. Sadly, no shared experiences like this in 2020.

“Tonight, our TV channel, ARTE, broadcasts BARRY LINDON to us and it is a great pleasure to see your landscapes (if this film was filmed on the banks of the Thames...). For several weeks, the news has darkened our common horizon and after this terrible Brexit, it is now the Covid 19 that sows desolation throughout the world. We hope you both are in good health and like us, forgotten so far by this terrible virus which is spreading both on the continent and on your island ...

We have followed all the adventures of recent months and the takeover bid by Boris JO on your Parliament and its recent health concerns. We also followed Queen Elizabeth's speech, which we found very worthy and lucid. We hope to receive you as soon as possible in Triel, after this sad period... We hope that your whole family is spared from this epidemic as it has been for us so far; we hope to have your good news very soon and send you our sincere friendships.”



**Glorious
rhododendrons
make the Isabella
Plantation a must
go place to visit if
the lockdown
finishes in time!**

From Nicole, “un peu de poésie »

To all our "Friends of Triel", we send our best wishes in this so complicated period for our 2 countries and for the whole world. We wish you all good health and look forward to our reunion. Take good care of yourself!

With all the best wishes from all the members of the AET.

As you love your gardens, the flowers, plants and trees, I enclose a poem by Goethe that evokes a tree that I love very much: "The Ginkgo Biloba".



**This leaf from a tree in the
East,
Has been given to my garden.
It reveals a certain secret,
Which pleases me and
thoughtful people.**

**Does it represent One living creature
Which has divided itself?
Or are these Two, which have decided,
That they should be as One?**

**To reply to such a Question,
I found the right answer:**

**Do you notice in my songs and verses
That I am One and Two?**

**La feuille de cet arbre
Qu'à mon jardin confia l'Orient
Laisse entrevoir son sens secret
Au sage qui sait s'en saisir.**

**Serait-ce là un être unique
Qui de lui-même s'est déchiré ?
Ou bien deux qui se sont choisis
Et qui ne veulent être qu'un ?**

**Répondant à cette question
J'ai percé le sens de l'énigme
Ne sens-tu pas d'après mon chant
Que je suis un et pourtant deux ?**

From Claire Muff, « une recette délicieuse »

Dear friends, I am baking this afternoon these nice tuiles aux amandes, typical French petits fours. Not much flour needed, which is good, because in France flour has become a “denrée rare” (very difficult to find) and just 2 eggs, eggs are sometimes difficult to find too.

I have enclosed the recipe and a photo of my own tuiles. Not bad for a first time!

I hope you are all very well.

Love, Claire Muff



**Tuiles aux
amandes**

1. Dans un saladier, avec une cuillère en bois, mélangez les sucres, la farine tamisée, les œufs, en les ajoutant un à un, et le sel. Incorporez le beurre et les amandes en malaxant doucement.
2. Avec une petite cuillère, déposez des petits tas de pâte bien espacés sur une plaque recouverte de papier sulfurisé. Étalez-les légèrement avec le dos d'une fourchette mouillée à chaque fois. Faites cuire 4 min à four chaud (200°C) et par petites fournées pour faciliter le moulage.
3. Décollez délicatement chaque tuile et placez-la aussitôt sur un rouleau à pâtisserie bien huilé. Dès qu'elles sont froides, mettez les tuiles dans une boîte hermétique.

Ed. Comment. I wonder if these would go well with a glass of rosé. For those who find the translation difficult why not “Call a Friend”? Swapping recipes is a pleasure in normal times but now it can be one way of deepening

connections. There are more recipes at the end of this newsletter.

From Didier Besnier à Triel du 16 Avril

When I find myself in times of trouble
Mother Mary comes to me
Speaking words of wisdom, let it be.
And in my hour of darkness
She is standing right in front of me
Speaking words of wisdom, let it be.
Let it be, let it be.
Whisper words of wisdom, let it be.



And when the broken hearted people
Living in the world agree,
There will be an answer, let it be.
For though they may be parted there is
Still a chance that they will see
There will be an answer, let it be, let it be.

Lockdown in Triel sur Seine

The sun rises and sets daily. However, living history has entered our lives. A year ago, the term Covid-19 was unknown to us. Today, from morning till night, we hear this term. Covid-19 heralds for us here in Triel many things Fear! Frustrations! Confinement! Anger! Job loss! etc The list is endless. Yet, living a lockdown in Triel sur Seine and likewise in other parts of the world represents **living history**. For **heritage**, we have deep embedded emotions and later when this virus has passed, many memories

Today it is a breeze to drive through the main street of Triel sur Seine. Gone is the jam-packed traffic trying to snake its way along the main road. The only sign of life comes from people standing outside the bakery. Armed

with a signed travel authorisation paper, some inhabitants venture out to our local supermarket, Auchan. It is easy to find a park spot!!! In a quiet, dignified but resigned manner, customers queue outside at a safe distance - some with a shopping trolley, others just a bag. A little girl holds onto the hand of her mother. Two young men twiddle their smartphones. An old man gazes blankly in front of him. Another observes the sky.

One customer is allowed admission by a tall, strongly built security guard as another exits with his trolley, filled to the brim. This thrice -named shop – Atac became Simply then, Auchan - takes only 20 customers at a time. Since the lockdown, changes have been ushered in. All the personnel have masks. The masked cashiers with white gloves, sit behind high plexi-glass shields Often the flour section stands bare. Yippie! No shortage of toilet paper.

The promenade along the Seine River is privileged by some. More in the early evenings. Many walk their dogs at this time. Our gardens have become our grounding force. Schools will remain shut till the 11th May. A light at the end of the tunnel. Spring has arrived. We enjoy the warm weather. The birds flutter around and entertain us with their tweets.

Life has thrown us a curve ball called Covid-19. It came from nowhere and will disappear to heaven knows where, in goodness knows when!!! We shrug our shoulders. We cope. We listen to the news and give gratitude Hooray. We give thanks to Covid-19 and say “Wonderful, we now have time to do what we always wanted to do for gone is the excuse “I have no time”. Ha ha. Are you motivated to follow? That is the question!!

Catherine Shurig

16th April 2020

Covid-19 in France today

Since I received these articles things have moved on and the French government have announced the easing of restrictions from May 11th when schools will re-open. Cafés and restaurants will start opening from early June and League 1 and 2 football will recommence in September. We have to stay patient. Hopefully we will soon start to hear how we will exit this strange situation.

Notes from the Treasurer



We were all disappointed that the trip to Triel, in late May had to be cancelled for the 2nd year running. It is understandable given the current circumstances.

We are now hoping to visit in late May or early

June 2021. Fortunately, we have not suffered any financial penalty from the cancellation of our booking with the coach and ferry company. Some of our members have asked for their deposits to be refunded; others have asked me to hold onto their payments for next year's trip. If you have yet to let me know your preference, then please do so soon. We have also renewed our subscription for our website, so please use it, add to it and recommend it.

David Crutchley Tel. 01372 452845
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De la cuisine de Crutchleys

One of the features of lockdown, I have found, is that I have wanted to cook something special from time to time. I have been trawling through my French cookery books and here are 3 recipes I am going to try. Will you join me and let me know how you get on with them or any specials of your own?

From "Recipes from a French Herb Garden"

Soupe au Pistou

- 1 tbl olive oil
- 1 medium onion, finely chopped
- 150gm soaked & cooked dried haricot beans
- 2 medium potatoes, diced
- 1 stick celery, chopped
- 225gm French beans, cut in short lengths
- Green part of leek, finely sliced
- 2 tomatoes, peeled and chopped
- 55g fine vermicelli

PISTOU

- 2-3 cloves garlic
- Handful of basil leaves
- 3-4tbl olive oil

Freshly grated Parmesan or Gruyère cheese



METHOD Heat oil in large pan and soften onion. Add haricot beans, potatoes, celery with about 1.5l water and seasoning. Simmer uncovered for 10-15 mins. Add the French beans, leek, tomatoes and

vermicelli and cook for further 10 mins. Meanwhile crush garlic with basil in mortar, gradually add the olive oil and just a tablespoon of hot liquid from soup. Serve in large bowls, spoon in some pistou and cheese on top.

From "Memories of Gascony" A wine rich (!) Magret de Canard

- 2 large boned duck breasts
- Seasoning
- 50gm duck fat
- 50gm shallots, chopped
- 50ml armagnac
- 100ml dry white wine
- 200ml madeira
- 50gm dried ceps, soaked
- 25gm butter, diced

METHOD Make several incisions in the duck skin and rub in some seasoning. Heat the duck fat in a frying



pan over low heat, put in the duck breasts, skin side down and cook for 8 minutes. Turn over and cook for a further 6 minutes. Then transfer to a serving dish to keep warm. Pour off most of the

fat from the pan, put in the shallots and cook gently for 2 minutes. Mix together the armagnac, wine and madeira and pour half into the pan. Reduce completely over fairly high heat, then add the rest of the alcohol and the ceps. Reduce by half, add 200ml water and cook slowly for 10 minutes. You should be left with about 150ml sauce. Slice the duck and add the juices which run out of the meat to the sauce. Sieve sauce, beat in butter and pour round duck. Serve immediately.

From "Floyd on France"

Tarte à la rhubarbe

FOR THE FILLING

- 1kg rhubarb, cut into small chunks
- 175 gm sugar
- 350gm shortcrust pastry
- 2 eggs
- 2 tbs vanilla sugar
- 75ml milk
- 300ml cream



Put the rhubarb in a sieve and dust with icing sugar. Leave for 1 hour. Line a flan dish with the pastry and cover with the rhubarb. Break the eggs into a bowl and beat with

the rest of the sugar, and the vanilla sugar. Stir in the milk and cream. Pour the mixture over the rhubarb and cook in the oven at gas mark 5 or 190°C (not fan) for 25 min.

Puzzle Heads

Finally, some puzzles just to have fun with. You may recognise this one from a previous social. Thanks to Anna Brereton for this one.



Fun with Français

1. A person assigned to a diplomatic post
2. On the way
3. A small flat or residence
4. Describe a well-groomed woman.....
5. An attractive, sexually alluring woman.....
6. A certain, indefinable charm.....
7. Having a low neckline.....
8. A shiver of excitement or emotion.....
9. A brewery or casual restaurant.....
10. A dead-end road.....
11. Limited choice menu.....
12. An appetiser or starter.....
13. A runny fruit sauce.....

14. A sense of having been there before.....
15. 15. A political exile.....
16. 16. Newly monied.....
17. A sexual threesome.....
18. As a group, all together
19. Team spirit.....
20. Socially or culturally essential.....
21. Out of action
22. Having put your foot in it.....
23. A thing done and can't be changed.....
24. A pun or play on words.....
25. A note to jog one's memory.....
26. A memory or keepsake.....
27. Rebirth of civilisation.....
28. A masterpiece.....
29. "Have a good trip"
30. Play it again.....

Movie Mystery

Can you guess these famous films from their French titles?

1. Autant en Emporte le Vent
2. Chantons sous la Pluie
3. Le Parrain
4. Le Bon, la Brute et le Truand
5. Tueurs de Dames
6. Certains L'Aiment Chaud
7. Le Silence des Agneaux
8. Les Aventuriers de L'Arche Perdue

Past Times

For our new members I thought you might like to hear of some of what our association has done in the past. Jill Goodchild writes about the art exhibition she organised in Triel on behalf of the Leatherhead Art Club.

Art Exhibition in Triel

At an AGM of the Friends of Triel, soon after I joined, a suggestion was made that the Committee was keen to foster cultural exchanges with the town of Triel. As I am a member of Leatherhead Art Club, I thought I would sound out our then Chairman, who was a theatre and exhibition designer. He loves France and was enthusiastic, so with help from Paula, an exchange of many emails with the Committee in Triel, and much planning, a group of us from the Triel Committee and the Art Club set forth in March 2009, in 3 cars. Between us we transported over 100 paintings by various members of Leatherhead Art Club.

This was my first visit to Triel. We were met by members of the Amitié Européenne de Triel (AET) so there were many willing hands to help us unpack our large collection, set up the stalls according to Stuart's design and then to hang the paintings. The next day they had arranged for a "vin d'honneur" to open the exhibition. Monsieur le maire and his wife attended this opening and they bought one of my paintings! The exhibition was very well attended and well received – the high standard of the paintings being remarked on by many. Each day the AET provided us with cheese, pâté

and wine at lunchtime. I was given warm hospitality by a Triel couple who have subsequently become good friends and we have stayed together many times, in France and here in Leatherhead.



Hanging over 100 pictures!



A great team – Jill is on the right at the end



Some of the work from The Fire and Iron Gallery

Editor's comment: The moral of this tale is – beware what you offer to do at one of our AGMs!

And then in 2014

We had a visit from a group of rather fit firemen from Chanteloup les Vignes, the town next door to Triel on their cycling machines. The toughest part of the journey? Ascending the South Downs!



Triel and Leatherhead Fire Fighters outside the Leatherhead Station

But it didn't end there. The following year when we visited Triel there was a return invitation to go to the Fire Station at Chanteloup and experience – the Big Rise. Here they go



**Simon, Paula
and Bridget at
Ground Level**



Going up!



**And up! Not for
the faint-hearted**

Guess where we've been?

If that's not enough to trigger our Triel treasure of memories, what about where we have been on our annual spring socials to nearby places of interest in Surrey. Summer time we have taken to holding a Garden Party, but spring finds us out and about. We always manage to include a meal together – a great time to catch up and strengthen friendships with each other. Now here is a short test of the “little grey cells” for our longer serving members, and it may be an eye opener for our newer members.

1. What is this building called and where would you find it?



2. “If you go down in the woods today you'd better go in disguise.” Where are these woods?



3. Where was the goose that laid this not so golden egg?



I do hope you have enjoyed reading this issue. Keep safe, keep well and see you all soon.