

The Yorkshire Sommelier



Also available in white!

Lockdown Special

Number 67 July 20

www.yorkshiresommeliers.co.uk

The Yorkshire Guild of Sommeliers
www.yorkshiresommeliers.co.uk

President	Deirdre Buchanan	(York)
Chairman	Chris Rothery	(Caistor)
Vice Chairman (Harrogate)	Paul Donnelly	
Representatives of the Wine Trade	Terry Herbert Martin Bayne Diana Naish	(York) (York) (York)
Full Sommelier (Sheffield)	Philip Laming	
Friends of Bacchus	Fred Brown Kenneth Ward	(York) (Sheffield)

Officers,

Chairman	Chris Rothery, Priory Garth, Brigg Road, Wrawby, North Lincolnshire, DN20 8RH Tel: (01652) 653315 e-mail: sommelierschairman@yorkshiresommeliers.co.uk
Treasurer	Michael Coupland, 6, Sunnysbank, Barton on Humber, North Lincolnshire, DN18 5LJ Tel: (01652) 632865 e-mail: sommeliertreasurer@yorkshiresommeliers.co.uk
Committee Secretary	Marjorie Gabbitas, 77, Hunters Way, Dringhouses, York, YO24 1JL Tel: 01904) 706888 e-mail: sommelierssecretary@yorkshiresommeliers.co.uk
Subscriptions Secretary	Martin Bayne, Harlequin House, Church Balk, Dunnington, York, YO19 5LH Tel: (01904) 489217 Mobile 07785 378882 e-mail: sommeliersmembership@yorkshiresommeliers.co.uk
Magazine Editor	Ann Johnson, 82, Newland Park, Hull, HU5 2DS Tel: (01482) 441229 e-mail: sommeliersmagazine@yorkshiresommeliers.co.uk
Webmaster	See back page

Section Chairmen

Bingley	e-mail: bingleysommeliers@yorkshiresommeliers.co.uk	
Caistor	John Farrow	Abbots Lodge, Thornton Abbey, Ulceby, DN39 6TU
Harrogate	e-mail: caistorsommeliers@yorkshiresommeliers.co.uk Paul Donnelly	3, Goodrick Close, Harrogate, HG2 9EX Tel: (01423) 527757
Hull	e-mail: harrogatesommeliers@yorkshiresommeliers.co.uk Stephen Hussey	126, Marlborough Avenue, Hull, East Yorkshire, HU5 3JX Tel: (01482) 445942
Leeds	e-mail: hullsommeliers@yorkshiresommeliers.co.uk Molly Eastwood	37 Kingswood Gardens, LS8 2BH. Tel: (0113)2663443 Mobile 07837870985
Scarborough	e-mail: leedssommeliers@yorkshiresommeliers.co.uk Bob Heaps	67, Newby Farm Road, Scarborough, YO12 6UJ Mobile 07798564236
Sheffield	e-mail: scarboroughsommeliers@yorkshiresommeliers.co.uk Michael France	20, Rockley View, Tankersley, Barnsley, S75 3AN Tel: (01226)744265 Mobile 07543916
Whitby	e-mail: sheffieldsommeliers@yorkshiresommeliers.co.uk James Carson	Ravenswood, Mount Pleasant North Robin Hoods Bay, Whitby, YO22 4RE Tel: (01947) 881276 Mobile 07976302304
York	e-mail: whitbysommeliers@yorkshiresommeliers.co.uk Michael Harrison	14, The Horseshoe, Dringhouses, York, YO24 1LX Tel: (01904) 778256
	e-mail: yorksommeliers@yorkshiresommeliers.co.uk	

The President's Column

What very strange times we are living in 2020 was not meant to be like this! For one thing, I was meant to spend four nights in Paris at the beginning of May with my son and his wife - their Christmas Gift to me - obviously, it was not to be and whether it can be rearranged to take place in 2021 remains to be seen. I will also have to survive until the due date and, God willing, I'll give it my best shot!



Very sadly, starting in early February, we have lost three stalwarts of the Guild, so the rest of my Column this time will be my tribute to them. Our first loss was our Chairman of Bingley, Ben Tierney. It came as a shock as I had not known of his illness. I was not able to attend his funeral but, because it was before 'lockdown', both our Yorkshire Chairman, Chris Rothery and Nigel Green were there. Ben, a proud Scotsman, was born in Kelty, a village near Dunfermline in Fife. He became a highly rated musician where for twelve years he was a trumpet player in the RAF. During this time and on his 21st birthday in August, 1964, he was presented to H.M. The Queen when she graciously opened The Forth Road Bridge. He met his wife, Honor, whilst playing in a band where she was the flautist. She still plays and

teaches the flute! On leaving the RAF, Ben taught the trumpet working for thirty four years for North Yorkshire and going from school to school. But he had long had an interest in wine and he and Honor spent happy times in France with their campervan. He had joined the Bingley Section of the Guild before it lost its Chairman and, with support from Guild funds plus the help of Peter Ambler and Lorraine Collett, he was persuaded to fill the role of Chairman which rekindled the section and made it the success it is today. Many of us visited Bingley at the time where we enjoyed the tastings presented by Ben along with his friend, Dick Newsome. Ben was an asset to our Management Committee with his 'guid Scots humour' and he will be sorely missed.

Our next loss came as another shock. A phone call brought the sad news that we had lost a good friend and an ex Chairman of Scarborough Section, Ian Davis. On the first of April, he and his wife, Joan had celebrated their Golden Wedding, although because of 'lockdown' they were not able to party as they had hoped. Later that month, Ian suffered a fatal heart attack and this time, no-one could attend his funeral service. However, as he had been a member of the Fire Service for thirty one years, three shining fire engines and some of the 'top brass' lined up in his honour as the cortège went by. Ian had started his career in the Royal Navy as a boy of fifteen where for eight years he sailed the



oceans. When he and Joan married he adopted her two girls before they went on to have two sons together. There are now nine grandchildren and five great grandchildren and they all adored Ian. He was a lovable bear of a man who answered

his telephone by saying "Captain Nemo's Steward speaking" - Nemo being his dog! He had been another committed member of our Management Committee with a love of both food and wine and a tendency to fall asleep anywhere and everywhere!



Finally, and for me the loss that will stay with me for a very long time, on the evening of the eighteenth of May, a phone call told me that, as he ate his breakfast that morning, Howard Hunter, a Past Chairman of the Yorkshire Guild and also of Scarborough, had succumbed to a stroke! I could not take it in. I had only spoken to him on his birthday on the twelfth! The last time I had seen him was when we were at a Whitby Tasting in January. At that time he was very frail as he had suffered a bad fall and badly damaged his arm. However, by March he was so much better and beginning to enjoy life again. By May he had sounded so positive! Again, I could not attend his funeral but, thanks to modern technology, I was able to watch it

from my iPad and, as his 'best buddy', Nigel Green was to attend and give a eulogy, I was able to pen a few words too and Nigel read them for me. Howard was a splendid friend, always affable, caring, and endlessly helpful (he mended all my problems items for me - he having been an engineer!). At our Management Meetings and other gatherings he always volunteered to pour the Champagne or the wines, handing out the glasses with a smile and usually a quip or two. Sometimes his explanation of the wine in the bottle he held went on somewhat and he had to be reminded to POUR! Sometimes I had the temerity to correct his pronunciation of a label in french - and, mainly I got away with it! 'Durup' was a favourite and he mispronounced it on purpose just to upset me! When he was younger (though not by much!) he organised and led us on many a superb Wine Trip - mainly to various wine areas in France but also to Spain and even once to Germany! We went by coach as that way we could purchase wines and, as they were for our own use, we avoided paying Duty on them on the way home. I still have a few choice bottles lurking in my cellar to remind me of these wonderful excursions. Howard, with the help of Nigel on the Wine Producer front, was an ace at organising every last detail and we were given a folder with all the necessary data at the start of each adventure. We took the ferry, either from Hull or sometimes Southampton, where we wined and dined the evening away. The visits to the vineyards were something money can't buy! We met some remarkable wine makers and I don't think we were ever disappointed. Well, I wasn't anyway! Howard gave those who travelled in his party more pleasure than we could ever repay. We talked regularly on the phone and he told me often that the sound of my voice cheered him up - something I treasure. In closing, Howard was a clever man, a true gentleman, an engineer 'par excellence' with a great knowledge and love of wine (especially a Gewürztraminer from Alsace) and it has been a great pleasure to have known him and counted as one of his friends.

Deirdre Buchanan

Chairman's Report

Writing this in the last week of May we are in a very different World to what we were experiencing back in February. Many of you know that we flew off to Australia at the end of February, where we just spent 10 days and actually experienced rather poor



weather for March. We did manage to visit one winery Jack Rabbit Vineyard in a beautiful location on the Bellarine Peninsular near to Kay's hometown of Geelong. Producing a good range of typical Aussies we tasted a crisp and fruity 2018 Blanc de Blanc, a powerful 2018 Chardonnay, an earthy 2017 Shiraz and a very approachable 2018 Pinot Noir, all sold at reasonable cellar door prices. A good spot to visit on a

warm sunny day!

We arrived in New Zealand on March 10th when Covid was just starting to crank up, our son Jeremy runs a Farm Contracting business and he was just starting to get very busy with his Maize harvest, all of which goes into silage for Dairy Cows, there are no Anaerobic Digesters in NZ. We took a weekend trip to the Coromandel area, which is a large peninsular to the East of Auckland, full of beautiful scenery and wrapped in wonderful beaches. There are no grapes that far North in the island, so we had to manage with tasting wines from bottle shops.



We did find a great new wine from Takapoto Estate in the Waikato (they were gold medal winners in 2017 and 2018 for their Pinot Noir – classed as “best in the world”). Crossing Point is a Bordeaux blend of grapes grown on the property, near to Cambridge and on the banks of the Waikato River; a fruit driven wine with great length and a wonderful mouthful of taste a bargain @ \$NZ20.

There are some great walks including Cathedral Cove near Hahei on the East Coast, a two hour walk with stunning views all the way, there is a fair amount of hilly path here. Hot Water Beach lies a few miles further South, amazing really hot water in the sand only a few inches below the surface!

Returning to the Waikato, New Zealand went from level 2 to 3 to 4 in response to Covid – 19 over three days,

this was proper lockdown, the only shops open were pharmacies, pet food stores and supermarkets – no corner shops, butchers or DIY stores. We all had to stay in household bubble, walks were allowed but only around home and one person per household to do essential shopping. There was a panic shortage of loo rolls which lasted one day before the penny dropped, the only long term issue was the lack of flour in small bags – the same as here, most supermarkets started selling 25kg bags, which seemed to solve the problem. The police supervised the 2m distancing at



supermarkets and pharmacies were strictly one in, one out. Many vehicles including farm tractors were stopped and asked what the purpose of their journey was. The other huge impact was the institution on the 25th March of quarantine of 14 days for ALL incoming passengers, even NZ nationals returning home. This last factor seems to have been a strong part of the reason for NZ's success in containing the outbreak and allowing them to move back to Level 3 on the 5th May and indeed Level 2 on 14th May. We arrived back at Manchester Airport on Easter Sunday at 06.30, expecting long delays with health screening etc., we walked through automatic passport control, retrieved our bags and walked through customs, to be out of the terminal within 10 minutes of leaving the plane! We were not given leaflets advising on self isolation nor any form of advice at all, we did self isolate for 14 days, avoiding shopping during that time, all disturbing and open to abuse!

We have cancelled the AGM which should have taken place on April 28th at Mount Pleasant Hotel, Doncaster and so we need to have a look at what we should have discussed at that meeting (see following). It is my view that we will not be able to hold a revised meeting until probably October and so we should cancel this year's meeting and focus on a 2021 date probably Tuesday 27th April for your diaries, location to be confirmed.

I would like to welcome Marjorie Gabbitas as our new Committee Secretary, you can read about her in the following note, it will be great to work with Marjorie going into a post lockdown Britain.



I must pay a debt of gratitude to Philip Laming, who has been our Committee Secretary for the past 5 years, his first meeting was on June 15th 2015; he is diligent and very knowledgeable about the Constitution and history of our Guild. Philip, has worked tirelessly over these years to keep us pointing in the right direction, whilst finding time to taste some wine with us all.

I hope and pray that you are all keeping well and safe, I am looking forward to the time when Sections can start

meetings again and I can pay some of you a visit, hopefully before the Christmas Dinner Dance on Saturday 21st November at Washingborough Hall, Lincoln details to be confirmed. Lastly a big thanks to all of our committee for helping the YGOS to function so well.

Chris Rothery



An Introduction to our new Secretary



Hello everyone - here is a brief CV of myself for those who don't know me! Why? - I hear you ask - because I have just been co-opted onto the Sommelier's Committee as Secretary.

I am a York member and have been since 1995. Serving on the York Committee twice, and also producing the magazine for about 8 years in the "noughties", so have also served on the Guild Committee in the past. My husband and I (although he passed away last year) became interested in wine in the early 1980's, realised we didn't know much about it and set about learning!! After a while he decided he knew enough not to make a glaring faux pas, but I went on to pass a few wine exams and give presentations to various clubs/societies etc. I have even done one or two at York!! We travelled extensively round France and then Europe and even further afield on wine trips, calling them holidays!! Regarding the secretarial side, I

worked until I was 60, initially as a Secretary in a Bank, working for one of the top 6 Executives arranging conferences, meetings, taking notes etc.

When I was made redundant in a big "shake up", I did the same job working for York City Council on Child Protection. Not I hasten to add as a social worker, but on the Admin side! I still heard and saw a few things to make your hair curl!! Anyway - I can no longer write shorthand verbatim, but I haven't forgotten all my skills and very often scribble away in shorthand!! When Philip Laming gave his notice in, York Chairman, Mike Harrison, joked about me being Secretary, I joked back and said I would if no-one else wanted to do it. No-one else did - what sort of omen is that I asked myself?

Marjorie Gabbittas, York Section

**People who
wonder whether
the glass is half
empty or half full
miss the point.
The glass is
refillable.**

YORKSHIRE GUILD OF SOMMELIERS

37th Annual General Meeting, that should have been held on 28th April 2020, Mount Pleasant Hotel, Doncaster Agenda

1. Apologies and a silence for Members sadly passed away.
2. Minutes of the 2018 AGM & Matters arising
3. Chairman's Report *see above*
4. Treasurer's Report *as published in the March 2020 edition of the Yorkshire Sommelier*
5. Appointment of Accounts Examiner 2020: proposed, Philip Thake
6. Motions:-

The Management Committee proposes the amended Standing Orders for Elections to the said Committee, please see following the Agenda. Posted in the Members Section of the YGOS website:-

www.yorkshiresommeliers.co.uk

I would like to propose that we accept these Standing Orders for all future elections as being relatively straight forward and workable for the future. Any comments from members are of course welcome, if no significant changes are suggested by 31st August 2020, we should adopt these new Orders as ruling. CR

7. Elections to the Management Committee:-
For the position of Secretary: *Marjorie Gabbittas the only nomination*
8. President's Address
9. Any other business including questions from the floor
10. Chairman closes the meeting

Dear alcohol,

**We had a deal that
you would make me
prettier, funnier and
a better dancer.**

**I saw the video, we
need to talk.**



CORNEY & BARROW MIXED CASE OFFER

Dear all Yorkshire Sommeliers,

I am extremely pleased to say that I'm back representing Corney & Barrow for the Yorkshire Sommeliers and I am delighted to offer my 1st (hopefully!) lockdown mixed case of wine.

This selection is based on some of my own recent drinking, occasionally shared, and has an excellent discount from the retail price.

Corney & Barrow Case of 12 - £111 with free delivery

- 2 x Sanziana Pinot Grigio Recas Cramele 2019, Romania*
- 2 x Picpoul de Pinet Domaine Morin Langaran 2018, France*
- 1 x Corney & Barrow White Burgundy Maison Auvigue 2018, France*
- 1 x Corney & Barrow Sparkling Blanc de Blancs Methode Traditionelle NV, France*
- 2 x Sanziana Pinot Noir Recas Cramele 2018, Romania*
- 2 x Merlot Domaine St Esteve IGP Pays d'Oc 2018, France*
- 2 x Corney & Barrow Rioja Crianza Bodegas Zugober 2016, Spain*

My new office will be based in Sedbury Stables just outside Richmond, North Yorkshire. If you would like to place an order or you have any questions please contact my new colleague Kate at kate.mothersill@corneyandbarrow.com . Follow our new North of England Facebook page @corneyandbarrownorthofengland to keep up to date on all future offers and events.

I look forward to seeing you all again. In the meantime, very best wishes,
James Long

Hull Section Report

March



After an absence of a few years, it was a pleasure to welcome back Leon Stolarski who is a specialist in “boutique” French wines. Leon is well known for building close working relationships with his suppliers and his range is always refreshing and offers something a little different and off the beaten track. For a welcome wine rather than something sparkling we had the Domaine de Montesquiou L’Estela 2018 Jurancon Sec a fruit driven wine with good crispness and a tropical fruit/pineapple finish. More from this maker later. The second, and final white,



was the Domaine La Marfée Frisson d’Ombelles 2015 IGP l’Herault a real stunner offering a fresh herbaceous nose with a hint of buttery oak. On the palate it sends a rush of minerality with a delicious tang, for a Northern Rhone it is very reminiscent of fine Burgundy. The first two reds were a Cahors and Costiere de



Nimes which were thoroughly decent but overshadowed by what followed. The Domaine Saint Sylvestre Rouge 2015 Terrasses du Larzac was by Leon’s admission still a little young and may not reach full potential for a few years yet but already shows itself to be “class in a glass” with powerful rich fruit which leaves a satisfying fullness in the mouth. So we at last come to the Mas Foulaquier Les Tonillières 2015 IGP Saint Guilhem-le-Désert carmine red in colour showing wonderful aromas of brambles and raspberries. The palate is delightfully fresh full of sweet and sour raspberry. . With air, it becomes even deeper, more expressive, more elegant, whilst retaining all of

its freshness and complexity. This really is a lovely wine, which any lover of fine Languedoc wine should try. Leon is a speaker who I am sure would be enjoyed by all sections and his knowledge and familiarity with his suppliers makes for an engaging and informative evening.

Stephen Hussey



York Section Report

York Sommeliers AGM March 2nd 2020

South African Adventure with Paul Tate-Smith, at The Grange Hotel, York.

Thank you to all of you who attended the York Section AGM, we believe that this is a group that is run for the benefit of all members, but we rely on your feedback and need your support to continue to do so. Treasurer Jim Smith's report showed that the section continues to balance costs against income and Chairman Mike Harrison thanked him and his fellow committee members Marjorie Gabbitas, David Rayner, Jason Valentine for their efforts over the past 12 months and outlined upcoming events planned for the rest of the year, though now sadly superseded by Corvid 19. We await developments.

We lost Larry Murray from committee duties, but are delighted to welcome Philip Thake (nominated) and Julie Hughes (co-opted) who will doubtless bring some blue sky thinking to our future committee meetings.

Paul Tate-Smith of Derventio Wines gave us another excellent presentation, this time of South African wines, which were enjoyed with dinner, and on the night Paul picked up orders for over 150 bottles, testament to both their quality and value.



Upon reception Bon Courage Cap Classique Brut 2011, the 60% Pinot Noir gave a hint of colour and sharp red currant, the 40% Chardonnay richness, the classique method adding toast and softness. Great value at £13.

KWV Grenache Blanc 2018, gently aromatic, a touch of citrus, a real bargain everyday wine from this once dominant cooperative, £6.50.

Bon Courage Chardonnay Prestige 2018, minerality gives way to liquorice, spice hints and a long, balanced lemon note on the finish. Accomplished and very affordable at £8.50.



Bon Courage Inkara Pinot Noir 2015, light and fresh, dusty raspberry and sharp rhubarb, restrained on the finish by French Oak. Competition for classic Burgundy at £15.





Rustenberg R M Nicholson 2015, this winery are very good at Bordeaux blends, 50% Shiraz, 30% Merlot, 20% Cabernet, the bulk of which is matured in old oak, ripe cherry and vanilla nose gives way to sturdy black fruit with pepper and hints of warm earth spices and subtle drying tannins. A great value alternative to claret at £11.

Raka Biography Shiraz 2010, decanted earlier to breathe, bramble fruits, woody cedar and leather, black cherry and mulberry, round silky tannins. Some nice age and just £13.



Finally with dessert, **Rustenberg Red Muscadel 2015**, behind the sweet barley sugar lies Turkish delight with a lemony citrus edge, the 16.5% alcohol helps cleanse the palate, making you ready for another glorious mouthful. As ever fortified and dessert wines seem ridiculously cheap given the time and effort spent on them, £9 for a half bottle (37.5cl.)

Larry Murray



Editor's Report



There are no more "normal" reports for the magazine but I have received articles on winery visits and lockdown special reports.

I trust that you will find these interesting and consider sending me your experiences to include in the next edition. This will be a lockdown special too as I cannot foresee that I will have the usual section reports. We are



not likely to have normal meetings in the near future.

On Newland Park where we live lots of us celebrated VE Day by having a champagne afternoon tea in decorated front gardens. We talked to passing neighbours and then wandered around and talked to everyone. It was a delightful social occasion all suitably distanced.

One of our members in Hull writes short stories and he has written one on "Jeeves and the Perils of Drink" I enjoyed reading it and I am going to start it in this edition. It will finish in the next edition, it will be a serial.

Ann Johnson

Jeeves and the Perils of Drink

I think I may have mentioned before that we Woosters have always upheld the finest traditions of Boat Race Night – ragging a few oiks, pinching a policeman's helmet and whatnot – and this year I was determined that Bertram's contribution would last long in the memory. I suppose it did in the end, if not quite in the way I'd intended.

I expect most fellows will know the awful feeling that you have the day after a particularly rumbustious night. You know the one. You eventually manage to prise the eyelids apart but you still can't see a lot and somewhere behind them some bird or other who should know better is playing the Toccata and Fugue. On steam hammers. The worst of it is though that you know that something is most fearfully wrong, and it's to do with something you did last night. You want to remember what it was, but then you don't really, if you see what I mean.

It was when Jeeves floated in with the tea that the full ghastly misery started to unfold. 'Good afternoon, sir. I trust you enjoyed a pleasant evening. I have taken the liberty of preparing a reviving cordial, sir – a recipe of my own which I believe you always find most efficacious in restoring a certain joie de vivre and bonhomie. I advise swallowing the cordial at a single gulp, sir.'

There must have been fully two or three minutes of pyrotechnics before I had sufficient presence of mind to reply to his courteous greeting.

'Whurr.....' I ventured, as a kind of experiment. 'Urff..... arsh.....' I continued, developing my theme with as much brio as possible in the circumstances.

'Precisely, sir. As you know, the preparation is a little disconcerting at first, but you will find that memory and feelings soon start to return. Shall I pour the tea now, sir?'

I think it must have been the words 'memory' and 'return.' A dreadful foreboding of what I'd done was hammering away insistently at the Wooster cranium, demanding to be let in. Whatever it was, the consequences of pinching a policeman's helmet were as nothing.

'Jeeves,' I enquired slowly 'when I arrived home, did I describe the evening at all?'

'At some length, sir. I understood that the Boat Race celebrations passed off successfully, with no more than the usual appearance before a magistrate to follow, which I believe is scheduled for tomorrow. Thereafter, I gather that the festivities took a more personal turn.'

'Go on, Jeeves.'

'I recall enquiring, sir, why the cuff of your shirt was adorned with half a dozen sets of initials, the top five being marked with a cross. Adjacent to the bottom one however was what I can only describe as a joyous and exuberant tick.'

'Bring me the shirt, Jeeves.'

It was exactly as he described. At the bottom of the list, the initials 'AB' bore a most threatening and downright oppressive tick - a tick to freeze a chap's very marrow.

'I confess I was unable to ascertain the significance of the initials, sir.'

'Jeeves,' I faltered, at the very edge of doom 'I have done a catastrophic thing. Last night's festivities got a touch out of hand. I believe I proposed my rather shaky hand in marriage to a number of young ladies. Five had the robust good sense to turn me down. That frightful pill Augusta Blenkinsop who has been trying to bag a husband for years accepted. Jeeves, I am engaged to be married.'

I believe that even his poise was momentarily shaken. There was a long pause.

'Very good, sir.'

'Jeeves!' I blathered 'It is not very good! I am engaged to be married, and to that ghastly Blenkinsop creature of all people!'

If you live forever, and then have another go and live forever all over again, you will never come close to imagining the cataclysmic effect of his rejoinder.

'I fear that I can be of limited assistance only, sir. You will know that I have always made it a point of principle not to enter or remain in the employ of married gentlemen. I must therefore reluctantly proffer notice to terminate my employment. I believe one month is the usual period.'

A stake had been driven through my heart. I fell back against the pillows. Jeeves vanished from the room, only to return shortly after carrying the morning's letters.

Cont. page 17

Lockdown life from Leeds

This is a review with a difference. Molly asked me to write about the wines I have had during lockdown.

Actually, I have not had any! We decided when lockdown was announced to be productive and we soon realised painting/gardening and general maintenance does not really work with a sore head.

I will share with you some non-alcoholic delights I have discovered – read no further if it gives you the vapours!

As a cocktail lover I decided to try Morrisons range of mocktails.

Best raspberry mojito mocktail, best mojito mocktail and best cosmopolitan. The best mojito was not too bad but the others were too sweet for me.



Next up Cedar's classic non-alcoholic gin – distilled with juniper, coriander and rose geranium. Quite herby and refreshing with a slice of lime and soda.

During the heatwave we enjoyed (if that's the right word) Torres Natureo Rose de alcoholised wine and Eisberg Sauvignon blanc . Not too bad. The greatest find and one for all you designated drivers out there was Fever tree Mexican lime and soda made with yuzu juice from Japan. A favourite.

I am too embarrassed to tell you the cost of the above wines but the gin was quite expensive at £20.00 from Waitrose. I know I know; Bombay is less and of course now lockdown is easing.....watch this space



Lorraine Collett Leeds Section

New wine bar - The Hedge & Ladder



The fine weather coincided with the onset of the social distancing and lockdown which pushed many of us into our gardens, not just during the day for gardening and possibly lunch, also the evenings for something more socially relaxing.

We have the privilege of good neighbours on both sides with some shared interests between us. This brought the concept of the “Hedge & Ladder” Covid bar.



2 ladders , a plank of wood between forming a bench seat either side of the dividing hedge, a table top on the hedge to form the bar. BYO glass and bottle perfect for many safe, social evenings.

It was the opinion that whilst 2 bottles may be considered as having a problem 3 or more is a

tasting, It was also good we were observing social distancing however we were possibly breaking the rules on NHS drinking guidelines.



These strange times have enabled us to be more creative with hobbies, it may be a while before we can meet as a group but it hasn't stopped the sheer pleasure of raising a glass to friends. Here's to you Sommeliers!

Molly Eastwood Leeds Chair

Cont. from 15

When you chat to coves at the Drones about this and that they are often inclined to offer the opinion that misfortunes run in threes. I have never really understood why, mostly I suppose because of Jeeves' matchless ability to smooth over all those bally little rough edges and botherations which pop up in every fellow's life from time to time. Nevertheless, my attention now fell on an envelope addressed in a hand so terrifying it must have come from some frightful blackguard or other - Ivan the Terrible at a guess. I opened it with mounting dread.

'Jeeves,' I croaked 'this letter is from a fearsome termagant of a great aunt of mine. Great Aunt Matilda has been estranged from the family for years, mostly as a result of her habit of passing her pitchforks on to the Devil when she's worn them out. She now proposes to redouble my misery, were that possible, by visiting early next week.'

'Very good, sir.'

'Jeeves! I am engaged to be married, I am to lose my manservant and now this fearful fire breather has invited herself to visit!'

'Most distressing, sir.'

'Most distressing, Jeeves? Most distressing? As some author chappie once put it, affliction is enamoured of something or other and I am..erm..The quote escaped me.

'Wedded to calamity, sir?'

I motioned him to leave. Sometimes a fellow needs to be alone with his thoughts, and besides, I still had the small matter of a court appearance in the morning.

Cont. page 20

A new “normal”: Yorkshire Sommeliers beyond lockdown?

All of us, I am sure, are looking forward to resuming our meetings, learning about fantastic wines in entertaining company and, some, savouring a splendid accompanying meal. As you will have gleaned from our reports, members of the Leeds Section had grown accustomed over the last year to new speakers, venues, formats and links with the Wine Society and Wine Gang and were regularly welcoming new friends and members.

Hopefully, all of you have continued to enjoy wine at home during lockdown and perhaps over the hedge if you are as fortunate as I to have generous neighbours with a well-stocked cellar.



I and many others have also enjoyed: meeting and talking with Franck Mussard, former winner of UK's Best Sommelier; watching Marta Mateus cook a wonderful monkfish and sweet potato cataplana whilst we tasted Neleman Organic Viognier-Verdil (a “really distinctive organic white made from Viognier and the rare, indigenous Verdil grape, grown at altitude in the Valencia region”); a fabulous hour with Yorkshire Heart, the family run vineyard between York and Harrogate; lockdown fun courtesy of the Courselle sisters at Château Thieuley; regular updates from Jonathan Cocker of Martinez and Laura Kent from the Yorkshire Wine School; and much more. How was this possible?

A couple of years ago, members of the Leeds Section established a Facebook page, *Yorkshire Wine Lovers*, to promote their evenings, presenters and venues. The page also serves as a hub for its subscribers, now over 750, to access posts from wine

schools, suppliers, educators, wine societies, sommeliers and enthusiasts. As such, it seems to be very successful in promoting the discovery and enjoyment of wine by all. Over the last few months, the content has noticeably evolved. For example, some suppliers and wine schools are now sending out wine ahead of virtual tastings with renowned presenters, many beyond our shores.

Other sections are more than welcome to post on the Facebook page. Now more than ever would seem the time to widen our reach, reinforce our presence, develop new relationships, and refresh our offering. Covid-19 has changed things forever.

Kenneth McDowall, Leeds Section



Strange times

Strange times- an article written for the Yorkshire Guild of Sommeliers that does not contain a reference to meetings, presenters name or company, and above all a comprehensive list of wines tasted.

The Coronavirus has effected all our lives in many ways, but has not interrupted our ability to order or better still enjoy drinking wine.

Using new technology we can still keep in contact with family and friends. We have on occasion held a “happy hour” with our children and eldest granddaughter via Zoom.

Every day words we are now using Lockdown, Shielding, Social distancing, SAGE and COVID- 19. When we can dispense with these words from our vocabulary, so much the better. The unseen Chinese virus has interrupted our regular meetings, tasting wine and enjoying each other’s company. Let’s hope it will not be too long before “normal service resumes”.

On a personal note whilst Isolating, or shielding In our case, we have enjoyed wines from H C Wines York, Hayward Brothers curtesy of Janet Guest and wine from Lidl.



To accompany two of the wines listed below, we have eaten curtesy of our son and his partner, some “take away” dinners from Eric’s restaurant Lindley Huddersfield. But the highlight has been his Saturday afternoon tea. We enjoyed this on two occasions sitting in our garden sunning ourselves in the warm weather with a glass or two of champagne. So thank you “Lockdown”

Three wines we have enjoyed.

HC Wine

Domaine Des Terres de Chantenay
Vire- Clesse Chazelle 2016

The vines have an average age of 80 years and come from the steep slopes of a limestone plot, which is covered with the fossilised remains of shellfish from the Jurassic period. Jean-Claude vinified 80% of the wine in stainless steel cuves and the remaining 20% in old oak barrels.

Rose, hawthorn, quince and honey dominate the nose, while on the palate it is rich and more concentrated with exotic flavours of white peach, beeswax and apple and perhaps some cinnamon. It is beautifully balanced with lingering minerality.





White Cliff wine Sauvignon Blanc 2019 Winemakers Selection Marlborough New Zealand The Sauvignon Blanc fruit achieved good ripeness resulting in a wine with a strong tropical expression of fruit and exceptional intensity.

This fresh and vibrant Sauvignon Blanc displays complex aromas of tangelo, mango, nettles and passionfruit accompanied by lemon rind. The palate is seamless with lively acidity bringing great

length. 12.5%

Lidl

Duca di Sasseta Espera Primitivo Puglia IGT

Producer: EGT

Origin: Apulien, Italy

Grape varieties: Primitivo

Award: Gold - Berliner Wein Trophy 2019 -summer tasting

Very smooth. Sweet cherry a tiny bit of raspberry, very good value.



Julie & Peter Walker Leeds Section

Cont. from 17

It was after I returned from this, roundly ticked off by the beak, that I found Jeeves in his pantry. His enormous brain had been flickering and whirring and clanking, and great beads of perspiration stood on his brow.

'May we assume, sir, that it is not possible to call off the engagement?'

'We may, Jeeves. Old man Blenkinsop spends half his life in court suing perfectly decent chaps who've crossed some line or other known only to him. A clear breach of contract in relation to that dreadful harpy he's been trying to get off his hands for years, well.....' I tailed off.

'I thought not, sir'

He was lost in thought again.

It was not long after I'd forked down the eggs and b the next Monday that there came a thunderous cacophony at the door, and Jeeves announced the tempestuous arrival of Great Aunt Matilda. She eyed me in the manner of a kestrel selecting its breakfast from the teeming fields below.

Cont. page 31

South Africa

For many years in Jan/Feb a fair few members of Yorkshire Sommeliers have travelled to the Western Cape quite independently but still managed to meet up for occasional tastings, lunches and dinners. These have been the icing on the cake of our many visits to this stunningly beautiful country.

Earlier this year we had the great pleasure of meeting up with (Sheffield Section) Ken and Pam Ward for a super tasting and a great lunch at the idyllic Delheim winery in Stellenbosch. It has to be said that the majority of wineries have excellent restaurants that cater for a variety of tastes at prices that, thanks to the exchange rate, are ludicrously low.



South African wine is something that does tend to split opinions, especially from those of us who remember the dark days of KWV, but those times are long gone and the independent producers now hold sway. These range from boutique to major producers and as in all other wine producing countries the quality ranges from barely drinkable to superb, with the prices in situ being not too different to what you would pay in the UK. The areas of Stellenbosch, Franschhoek & Constantia are familiar names to all of us and justly so, but there are also numerous others ,off the beaten track, that are very much worth a visit, and we will tell you about one of them.

Mymering

If you travel from the Capetown area, pick up the R62 at Montagu and drive through the wonderful Klein Karoo, maybe stop for lunch in Barrydale, then drive on past Ronnies Sex Shop (it's actually a café/bar, don't eat there but it's OK for a drink and photo opportunity) to Ladysmith. Here you can pick up the sign for Mymering.



Mymering is a wine estate, with accommodation, in the lee of the Swartberge mountains in the Dwaarsrivier Valley. The approach is a gravel road which is fine for an ordinary saloon.

So what is special about Mymering? The situation is isolated and beautiful. The welcome from owners Andy (ex surgeon, pilot and now winemaker) and his lovely wife Penny Hillock and their 6 dogs (mastiff Big Harry, 2 large poodles Moët & Chandon, plus 3 Yorkies), is warm and friendly. The accommodation is in guest bungalows dotted around the estate, spacious and comfortable each has a plunge pool and decking or garden. Dinner is served on the terrace of the farm where you dine with Andy & Penny and the other guests (around 12 or so). There is no choice of menu so if you have any special requirements you need to let them know in advance but on both of our visits the food has been delicious home cooking served in the most convivial of atmospheres and rustic charm.





On to the wines. They produce a range marketed under the name of Hillock. We have particularly enjoyed the Sauvignon Blanc, the Shiraz & Big Harry (yes - named after the dog) a superb blend of Cabernet & Merlot.

After a good night's sleep, you can have an early morning walk through the vines and up into the local hills with Andy and the dogs then enjoy a superb breakfast on the terrace. I almost forgot to say there is also a spa – not our thing but would appeal to many. This year was our second visit but on any future SA trip, Mymering will always be a “must”.



Jack & Margaret Hesketh Leeds Section



Panic buying in February.

After Christmas 2019 my thoughts regarding my wine stock turned to restocking as soon as possible.

However, a new disease had starting in this country. The Coronavirus was causing a little concern.

To some that meant buying every toilet roll in sight, to others it meant something different. Could I get a visit to Alsace and Franconia organised before the expected travel restrictions were put in place?

In a few days' accommodation was booked, Chunnel crossing booked, and vineyards contacted to arrange visits.

We set off from York Tuesday the 4th March. By Wednesday night we were in our hotel in Colmar.

At 10.00am the following morning we commenced our first tasting at Domaine Loberger – whose 8 hectares of vineyards are spread across 3 communes: Guebwiller, Bergholtz et Bergholtz-Zell. The Loberger family history as wine making dates back to the 1600s, but it wasn't until 1984 that Jean-Jacques Loberger began producing wines from the family vineyards. My first connection with Jean-Jacques began in 1993 when Richard Goodacre introduced us not only to the magic of these wines, but to his passion and enthusiasm for producing natural wines of distinction that speak to the truest interpretation of terroir. From hand harvesting to the exclusion of synthetic fertilizers and sprays to minimal intervention in the cellar, this collection of wines now truly reflects the ideals of handcraftsmanship and artisanal winemaking. I have visited at least once a year since then.

Wine of the day: Loberger 2018 Pinot Blanc

At 2.30pm the following day we arrived at Randersacker, a pretty village near Wurzburg on the river Main. This is in Franconia, my second favourite wine region.

First stop at Schmitt's Kinder, to be given the warmest of welcomes

The Schmitt family has been winemaking in Randersacker since 1712. A total of 14 hectares of vineyards are cultivated in the best locations. The Silvaner grape is traditionally grown. Riesling, Müller-Thurgau, Scheurebe, Pinot Blanc, Rieslaner and Bacchus also thrive on the sunny slopes of the Main Valley. The two red wine varieties Pinot Noir and Domina complete the diverse range of varieties.





Wine of the day: Schmitt's Kinder Randersacker 2017 Pfulben Silvaner

Day two in Randersacker saw a visit to Bruno Schmitt at Trockene Schmitts whose origin is in the 1920s, when his grandfather Paul Schmitt took over his parents' mixed farm and built it into a prestigious winery.

In 1955 he founded the "Franconian natural wine auctioneer", the forerunner of today's VDP, with four other well-known wineries. To this day they continue to develop these rare, naturally pure wines according to their old principles.

The original name of our winery actually dates from the 1970s. Back in the days of the sweet taste wave, customers gave them this nickname for better distinction. "Always dry Schmitts".

Wine of the day: Trockene Schmitts 2018 Marsberg Albalonga

There was only the weight limit I could put in my car that restricted my purchases to 144 bottles on this trip. We travelled through Germany and Belgium back to York by Wednesday night. Very tired but satisfied. We had been welcomed with open arms [literally] by wine makers, hoteliers and friends because they knew what restrictions were about to be put in place. I have my summer drinking sorted.

Martin Bayne York Section



New Zealand Wine Trip.

Over the years I have visited many vineyards in New Zealand both North and South Island.

I would like to discuss some of the South Island regions in this month's magazine.

The wine regions in South Island are Nelson, Marlborough, Canterbury, Waipara and Otago

By the 1980s, wineries in New Zealand, especially in the Marlborough region, were producing outstanding Sauvignon Blanc. It was in 1985 that the Sauvignon Blanc from Cloudy Bay Vineyards finally gained international attention and critical acclaim for New Zealand wine. New Zealand's reputation is now well established;

It's a wonderful three hour experience travelling from Wellington across the Cook Straights and through Queen Charlotte Sound to land at Picton the highest port in the south Island. At Picton follow the coast road east along Queen Charlotte Sound to a small town called Havelock. It takes about 30 minutes and the views are stunning. There are a few places to stay here for a couple of nights, a few great restaurants and if you are brave enough to have a days adventure you can spend a full day on the mail boat travelling around all the inhabited islands around Queen Charlotte Sound as the boat delivers mail, well worth the cost. Havelock is also The Green Lipped Mussel centre in south island and situated near The Pelorus River of which the Cloudy Bay sparkling wine is named.

Travelling east from Havelock you eventually arrive in Nelson. A large town for New Zealand. Time to explore some of the vineyards.

Nelson has the sunniest climate in New Zealand, with an annual average sunshine total of over 2400 hours, approximately equivalent to Tuscany. The long autumns permit the production of fine late-harvest wines. There are two sub-regions in Nelson: Waimea and Moutere Valley. Notable wineries from the region include Neudorf Vineyards, Riwaka River estate family owned and Nelsons smallest estate, Flaxmore Vineyards to mention just a few. They all serve food and offer great views.

The next area to visit is Marlborough. Return to Havelock then south to Blenheim. Marlborough lies on the outskirts of the town. If you ever wander around the town park your car in the countdown supermarket and walk to High Street. On the corner is a small cafe where they serve the best-iced coffee I have ever tasted.

Follow Highway one and turn into the Marlborough vineyards where you will find some of the finest estates in New Zealand, but first call into the tourist information for a vineyard plan calling into the train station for another drink if you have the time. Some of the vineyards we visited in 2019 were St Clare where we tasted five white and five red wines. A tip for anyone who visits, mention you are a Yorkshire Sommelier and we have nine sections in Yorkshire numbering around 500 members and you are interested in presenting their wine at a section tasting. It never fails with me and they never charge and usually throw some special wines in as a treat. Further along the road Jackson estate gave another great tasting. We passed cloudy bay as Val says Cloudy Bay has had its day and are living on their past reputation. The next

visit was a small vineyard called Isobel the name of my Granddaughter. We visited one or two more before having to move on.

Time to leave Marlborough and head south on Highway one passing lots of vines (Mount Riley, Brancot, Eradus Wines, Oyster Bay) etc. About a kilometre before Sedon if you turn right on to The Awatere Valley Road (The Molesworth Track) you can travel on an unsealed road for 86k to the hot pools of Hanmer Springs. When turning off Highway one on to the Awatere Valley oyster bay vines are planted at each side of the road for the around two kilometres. It's a great journey which takes a few hours but well worth the effort. I once did it in a small hire car; it's a good job the car hire company didn't put it on a ramp and look underneath when I returned it.

Continuing south on Highway one the road hugs the rocky coast where lots of seals come into view as it approaches Kiakoura the Kiwi holiday resort of south island.

Highway one eventually reaches Waipara the home to 35 wineries producing some of the most exciting wines in New Zealand. A few to mention are Black Estate, Bellbird Spring, Fancrest Estate, Muddy Water, Greystone, Waipara Hills, Pegasus Bay and Crater Rim. Greystone Wines has won the Decanter International Trophy for Pinot Noir in 2014. In my opinion the best vineyards the region are Waipara Hills and Pegasus Bay. Wine tasted at Waipara Hills are Gewurztraminer, Pinot Noir, Pinot Gris. Riesling, Chardonnay and Sauvignon Blanc. Wine tasted at Pegasus Bay are Gewurztraminer, Sauvignon Semillon, Pinot Gris. Riesling, Chardonnay, Pinot Noir and Merlot Cabernet. Both estates serve an excellent lunch.

In my humble opinion the white wines in New Zealand are some of the best in the world. The Pinot Noir is very good but hasn't improved over the years and is being overtaken by other counties like Tasmania the Island state of Australia and Chile in South America plus one or two others.

Hope you all enjoyed the trip around the northern part of South Island. Will continue it in the next issue of the magazine

Michael France Sheffield Section



The photos are eating at Wither Hills estate at Waipara.

Our Holiday

On Tuesday 30th August 2019 my wife Valerie and I set off to drive down to St Quentin-la-Poterie, Uzès near Avignon in the South of France.



Our first stop was a few miles south of Boulogne at the Hotel Domaine de Collen just off the A16.

From there we moved south to Impasse d Ardouine in the Loire valley staying with the late Ben Tierney the Chairman of Bingley section and his lovely wife Honor.

Both Ben and Honor purchased the property an old priory building around 25 years ago and has spent most of that time putting it together and making it into

a fantastic second home for them both, but sadly Ben died before they could enjoy their retirement there.

Val and I spent four nights there tasting lots of wine which Ben was going to present at Sheffield Section this year.

Ben and I are Single malt whisky lovers and each night after the food and wine whiskey arrived at the table.

Left the Priory on Sunday 1st September 2019 staying at a Hotel at Clermont Ferrand before heading down the A75 arriving at Quentin-la Poterie at 1700 hours where a friend had kindly sited a caravan for us for 15 nights.

Val and I had lots of tastings in lesser-known Cote du Rhone Villages.

Cave St Maxine Uzès

Coop Cave Cairanne

Cave de Vignerons de Rochegude

Domaine Alary Cairanne

Cave de Vignerons de Gaujac

Domaine de L'Aqueduc

and others.



90 Bottles purchased and 35 litres out of the barrel put into special plastic containers and bottled on arriving home in Yorkshire. Still drinking well after all this time. The cost of the barrel wine was between 1.5 and 2 euros per litre.

A great area with lots of places to visit and good restaurants.

The campsite was excellent and the good weather added to the ambiance, with swimming pools to cool off in.

On loading the car with the wine Val wasn't too pleased when I suggested she should fly home making more room for extra wine.

Still trying to get down the sparkling wines (crémant) that we brought back to do a wine tasting for the Sheffield section which for obvious reasons we couldn't do. But hey we aren't complaining.

Michael France Sheffield Section

Nigel's Reflections of Lockdown in Whitby

Well, what a strange 3 months. Unusual certainly, but quite doable if you plot your way sensibly through your confinement. Three months ago, my beloved Whitby was a delightful ghost town. The streets empty and the beach abandoned to the many dog walkers. Yorkshire folk do like their pooches. This made my daily exercise of walking north to Sandsend and back therapeutic and totally stress free. The exceptionally warm weather through April and May provided, as they say when you watch your mother-in-law drive your new car over the cliff edge, "mixed feelings". Interlopers from Up North started to invade our slumbering town, despite polite local tourism notices telling them to bugger off. Of course, once the government in their wisdom informed the nation that we could exercise all day and travel all over to do it the proverbial hit the fan, not to mention the pavements, the verges, the beach (a particular favourite) and especially my street. Whilst the streets of London may be paved with gold, the streets of Whitby were paved with sh.. and still the PCs remained defiantly shut.

Despite a break in the weather during June, the intrepid nomads still kept arriving, turning social distancing into a game of ducking and diving. We couldn't even relieve them of their money as little was open. I'm now awaiting with enthusiasm American Independence Day, when we kick start the economy or, as I suspect, all hell will let loose. I shall look forward to hearing from some of my younger acquaintances of their experiences around the local Whitby hostelrys and how the unfortunate landlords and ladies discharge their duties of keeping their alcohol fuelled patrons one meter apart at 11.30 p.m. on a Saturday night. Personally, I shall be battenning down the hatches, repelling all borders and seeking solace from a full-bodied little number where any thoughts of social distancing and the R number will drain away like the contents of my glass.

Stay safe Sommeliers and take comfort from the following short article written especially for us!



The deserted beach between Whitby and Sandsend. Six miles of daily exercise and I've earned a generous glass of white Burgundy.



Look what a local trawler dragged in. Sautéed in butter with a 1er Cru Chablis on the side.

Anyone want the last lobster? Yes I did, and a Pink Champagne helped wash it down.

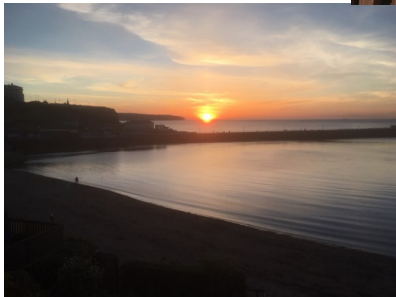




Look what the tide washed up – a huge salmon, but the gulls had beaten me to it.



My own personal wine tasting. Not a bad one amongst them.



Coffee, cognac and a beautiful sunset.

Nigel Green Hull Section

The Value of Wine

To my friends who enjoy a glass of wine, I salute you. However, there are those who don't; they are always seen with a bottle of water in their hand.

Ben Franklin said: "In wine there is wisdom. In beer there is freedom. In water there is bacteria.."

In a number of carefully controlled trials, scientists have demonstrated that if we drink one litre of water each day, at the end of the year we would have absorbed more than 1Kg of Escherichia coli, (E.coli) - bacteria found in faeces.

In other words we are consuming 1Kg of poop annually. So people who drink water are full of sh*t.

However we do NOT run that risk when drinking wine and beer (or rum , whiskey or other liquor) because alcohol has to go through a purification process of boiling, filtering and fermenting.

Remember: Water = poop. Wine = Health.

Therefore, it's better to drink wine and talk sh*t , than to drink water and be full of it.....

Contribution from Nigel Green Hull Section

Cont. from 17

'What ho!' I essayed, hoping to break the ice. To no avail. A sort of combative snarl informed me that I was not to address the antiquated kith in that impertinent manner.

'Did you have a pleasant journey, Great Aunt Matilda?'

'I did not come here for the pleasure of the journey. I came here, against my better judgement, to fulfil a promise I made to your grandmother many years ago. I promised to try to ensure that you led an upright and sober life. I fear she would be grievously disappointed.'

At that point Jeeves appeared with tea, which turned out to be of a variety which made the antediluvian kin extraordinarily vexed. Conversation with her from then on rather fell away from the comparatively gracious and benevolent opening salvos.

I honestly couldn't think of another thing to say when there came another knock at the door, a tad more decorous and demure I must say than its predecessor, and I thought my utter wretchedness was complete when Jeeves announced the unexpected arrival of Miss Augusta Blenkinsop, my ill favoured and distinctly surplus fiancée.

If my crest had fallen pretty low before, it now lay in ruins at my feet. I was astounded that Jeeves had let the serpent in. And now he had vanished. I searched frantically to locate brain, voice and mouth but utterly flunked the tricky business of coordinating their activities. I stammered, but no intelligible sound emerged.

Great Aunt Matilda regarded me the way a shark might regard an incautious swimming party. Augusta resembled the swimming party at the very moment the awful realisation was dawning. Belatedly I grasped that a strident bellow was escaping from the flesh and blood's lips.

'Well?'

'Sorry, Great Aunt Matilda?'

Her voice took on the tone of an enraged glacier.

'I said, you numbskull, aren't you going to introduce us?'

I think I got the introductions more or less right at no more than the second or third attempt. The firedrake beat her great leathery wings in fury and turned to Augusta.

'Engaged?' she growled 'Are you telling me that you have agreed to marry this lamentable specimen?'

I think Augusta was considering how best to frame her reply when Jeeves glided back in as smoothly as if he were mounted on a set of castors. The ancient relative rounded on him like an infuriated fossil.

'Tell me' she demanded 'how can you bear to be in the service of such a drivelling incompetent?'

'I regret the necessity, madam, but I judge it right to make some allowance for Mr Wooster's present travails.'

'Travails?'



- Text in Calibri is attributed to various authors
 - All Text in Comic Sans MS is by the Editor.
- The magazine is also available on the Guilds Website.

The webmaster is **David Robinson**,
98a Tadcaster Road,
YORK, YO24 1LT
Tel: 01904 702808

e-mail: webmaster@yorkshiresommeliers.co.uk

