



CITYLINK

THE CITY OF CHICHESTER *twinned SINCE 1959 with* THE CITY OF CHARTRES

NEWSLETTER OF THE FRIENDS OF CHARTRES Chichester's French Twinning Association

www.friendsofchartres.org.uk

September 2018

[Re-numbered from the Millenium] **ISSUE: 74**

FROM THE CHAIRMAN . . .

I hope you enjoyed the glorious summer, with its Mediterranean temperatures and long evenings in the garden. It seems that we're now back to the typical British summer, however.

A couple of events took place before our summer break in August. The first was a fascinating evening arranged with our sister associations, the Friends of Ravenna and Valletta, where sculptor Philip Jackson was in conversation with John Coldstream (see page 6). The second was an afternoon of Boules and tea shared with the Tangmere Twinning association (see photo right & report page 5) - a great way to swap experiences with a fellow organisation and also to enjoy a delicious Bring and Share tea. Both of these events are reported more fully in this edition of Citylink.

Towards the end of June our new website went live. It is both attractive and user-friendly and there has been a number of favourable comments. A couple of new members have already joined through our new website. Our thanks go to the City Council whose generous grant helped us fund this great resource. Thanks also go to the Committee member, Paul Everett, who did most of the hard work in finding a designer and collating material for the site. Do let us have any comments which might help us to improve it.

A number of events are planned for the Autumn months. There will be two talks given by members, one on Napoleon the Man, and the other on the First World War from the French perspective to commemorate the 100th Anniversary of the end of the First World War. Then our Christmas social will be



held at the end of November in the ever-popular Sherbourne Room at the Bishop'sPalace.

As we informed you in the last edition of Citylink, the exchange dates agreed for next year, when we receive the Chartrains in Chichester, will be over the Easter period, from **Thursday April 18 to Monday April 22**. We have already received details from Chartres of new members wanting to join the exchange, so there are opportunities for you to host if you have not done so before. Do let us know if you are interested, so we can try to match you with a French "twin".

I hope to see you at some of our Autumn meetings.

Vive le jumelage!

**JULIA SANDER
CHAIRMAN**

CHICHESTER

Twinning

**59 YEARS
1959 - 2018**

CHARTRES

Jumelage

THE CITY OF CHICHESTER *twinned since 1959 with* THE CITY OF CHARTRES

'THE FIRST WORLD WAR'

from the French Perspective



Talk by
Paul Devonshire

Friday, 9th November, 2018

7.30 pm

The Studio
New Park Centre
New Park Road, Chichester PO19 7XY

Members: £8.50

Non-Members (& guests): £9.50

It is one hundred years since the First World War ended. We Brits understand it from our own British perspective. But France was the senior partner in the alliance. What was it like for them? With the humiliating loss of Alsace and Lorraine in the 1870 Franco-Prussian War still fresh in French minds, diplomacy focused on containing the newly-established German state. The war itself was fought on French territory and France's losses far exceeded those suffered in Britain.

Paul is a clinical psychologist, not a historian, but his training has taught him to follow the dictum 'Take the history!' He is interested in how memory shapes both individuals and communities. During a visit to an old school room in Chartres, Paul was struck by the militarism evident even in primary schools, perhaps influenced by the Franco-Prussian War which engulfed northern France. Our different histories might explain how our two countries, both involved in the same war, viewed it from a different perspective.

Further information is available from
Julia Sander, 01243 527435

If you would like to attend Paul's talk, please complete and return the relevant section of the reply slip together with a cheque made payable to Friends of Chartres to:

John Wilton
(Treasurer, Friends of Chartres)
1A York Road, Chichester, PO19 7TJ
[and please include a stamped addressed envelope if you require a receipt]

PRESIDENT

**The Right Worshipful the Mayor of Chichester
Councillor Martyn Bell**

OFFICERS & COMMITTEE

CHAIRMAN	Julia Sander.....	527435
VICE-CHAIRMAN	Anne Scicluna.....	789065
HON. SECRETARY	Margaret Brown.....	783776
HON. TREASURER	John Wilton.....	788833

Anne-L.Briggs.....	784346	Paul Everett.....	603513
Ray Brown.....	783776	David Nason.....	573716
Paul Devonshire..	641457	Jim Payne.....	372900

(Co-opted)

Rosie Speer.....	07875 840430
Vince Foote (<i>Chi Lions Club</i>)	532620
Julie Schofield (<i>Cathedral/DEEC</i>).....	784224

CITY COUNCIL REPRESENTATIVES
(July 2018 to June 2019)

Cllr Clare Apel.....	783738	Cllr Anne Scicluna..	789065
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FRIENDS OF CHARTRES

*Festive Cheese
and Wine Soirée*



Thursday 29th November
at 7.30 pm

The Sherbourne Room
(Formerly known as the Tudor Room)
Bishop's Palace, Canon Lane, Chichester

**NUMBERS ARE LIMITED - so book early
to ensure your place**

Members £8.50 : Non-Members £9.50

If you would like to attend please complete and return the relevant section of the reply slip together with your cheque made payable to Friends of Chartres to:

John Wilton
(Treasurer, Friends of Chartres)
1A York Road, Chichester, PO19 7TJ
[and please include a stamped addressed envelope if you require a receipt]

NAPOLEON Part 1 : Abel Gance

Sunday 14th October, 2018

5.00 pm

The Studio

New Park Centre

Chichester PO19 7XY



Members & Guests: **£5.00**

This classic of the silent cinema, filmed in 1927 by director Abel Gance, has entered the digital era following a monumental, generation-spanning restoration project. Large sections of the film were lost for many years, but award-winning film historian, Kevin Brownlow has made it his life's work to piece together this epic masterpiece. Composer Carl Davis has written the score to accompany this extraordinary film.

The restored film runs at over 5 hours on screen and offers full scale recreations of episodes from the personal and political life of the young Napoleon from his childhood to the French Revolution and the First Italian Campaign of 1796.

We will show the first part of the film in which the young Napoleon wins his first battle, a snowball fight at the military academy where he was educated.

Further information is available from

JULIA SANDER, 01243 527435

If you would like to see this film, please complete and return the relevant section of the reply slip together with your cheque payable to Friends of Chartres to:

JOHN WILTON,

1A York Road, Chichester, PO19 7TJ

[and please include a stamped addressed envelope if you require a receipt]

FRIENDS OF CHARTRES

Programme of Events - 2018

October 12th
(Friday)

'NAPOLEON - The Man'

TALK by Barry Shears

7.30pm in New Park Studio.

(Further details given below)

October 14th 'FoC CINE-CLUB' at New Park
(Sunday)

5.00pm 'NAPOLEON' Showing the first part of Abel Gance's epic silent film, with music by Carl Davis
(See left column for further details)

November 9th
(Friday)

'WORLD WAR I from FRENCH PERSPECTIVE'

7.30pm 'The Studio at New Park'
Talk by Paul Devonshire

(Further details given on Page 2)

November 29th
(Thursday)

CHRISTMAS SOCIAL WINE & CHEESE EVENING

7.30pm in the Sherbourne Room at the Bishop's 'Palace'

(See page 2 for further details)

The Full Programme of Events for 2019
is being prepared and includes the following confirmed dates which can be put into your diaries

April 18th - 22nd **Exchange comes to Chichester**
(Thursday to Monday) *during the Easter Weekend*

'NAPOLEON THE MAN'

A talk by

Barry Shears

Friday, 12th October

7.30 pm

The Studio

New Park Centre

Chichester PO19 7XY

Members: £8.50 Non Members (&guests) £9.50

If you would like to attend Barry's talk, please complete and return the relevant section of the reply slip together with your cheque to:

JOHN WILTON, Treasurer (Friends of Chartres)
1A York Road, Chichester, PO19 7TJ [as above]



We are all familiar with the broad outlines of Napoleon's life: the Corsican outsider who became Emperor of France, the General whose spectacular military abilities enabled him to overrun the whole of Europe, his eventual defeat at the Battle of Waterloo and his exile to the island of St Helena. He is honoured today as a hero in France, but viewed with suspicion but perhaps a sneaking admiration by other European nations.

In his talk, Barry will look at a different aspect of this charismatic figure, not the General directing his troops on the battlefield, but Napoleon at home with family and friends, his personal tastes, his non-military abilities and interests, his preferences in wine, women and song. Barry has a life-long fascination with Napoleon, which he admits stems from a youthful interest in war-gaming.

Further information is available from
Julia Sander, 01243 527435

BEHIND THE SCENES AT THE CHARTRES BAKERY

Have you wondered how, whatever the time of day, a French boulangerie has a seemingly limitless supply of fresh, crispy baguettes? The secret was revealed when, during our recent visit to Chartres, we were taken behind the scenes at the bakery owned by Eric Poussard, brother of our host.



Eric's bakery is in a street leading down to the main Chartres station. He opens his shop at 6.00 am to catch the first commuters, who grab a croissant or pain au chocolat on their way to work. The shop stays open until 7.00 pm to coincide with the last train back from Paris, so that weary workers can pick up a fresh loaf on their way home.

But how does the bread keep crisp and fresh all day? The answer is - it doesn't. Roger, the master baker, keeps a check on supplies in the shop, and when they are running low, puts a new batch into the oven. They emerge 30 minutes later as perfectly formed golden

baguettes. The loaves simply fly off the shelves.

The dough is mixed the previous day in a huge container and cut into squares. These are stretched into thin, elongated loaves using a special dough-stretching machine. The loaves are then stored in temperature-controlled cabinets, where they are kept refrigerated through the night. At a pre-set time, the



temperature in each cabinet switches from cold to warm to allow the dough to rise. Before the loaves go into the oven, Roger makes diagonal cuts along the top to create the pattern found on baguettes. No hi-tech device is used for this - just a simple razor blade attached to a stick.

Eric, who is a trained pastry chef, works at the back of the bakery creating the wonderful patisseries sold in the shop - macaroons, meringues, lemon tarts, eclairs. We watched him tackle the painstaking task of creating millefeuille. We were given a box of praline-filled eclairs to take back for our dessert - delicious.

In France, as in England, many small shops have been replaced by giant supermarkets. However, independent bakeries like Eric's are still found in most towns and villages. Keeping the community supplied in bread is hard work. By 5.00 am Roger is already in the bakery putting a batch of baguettes into the oven - the first of many. His working day is unlikely to end before 6.00 pm.



JULIA SANDER

Gourmet Specialities of Chartres:

'Le Cochelin'

Pastry in the shape of a man in puff pastry stuffed with chocolate or with almond paste, the 'Cochelin' is a gourmet speciality of Chartres that dates back to the Middle Ages when it was produced by the Brotherhood of Bakers.

It was sold on the evening of the 31 December to be offered to parents and friends who visited to celebrate the new year. Godfathers and Godmothers also gave a 'Cochelin' to their Godchildren who were getting married. However, some argue that it was conceived in 1808 when the Emperor Napoleon passed through the town.

Today, the 'Cochelin' tradition is reborn thanks to the initiative of a few pastry chefs of Chartres who market this tradition during the Christmas season

Made with puff pastry which is cooked in a mould this pastry takes on the appearance of a little man with eyes and buttons in chocolate nugget and with red lips. It might also be flavoured with vanilla or stuffed with chocolate, raspberry, almond paste or apple sauce. **Bon appétit!**



EDITOR

'SOCIAL EVENT' 14th July



BASTILLE DAY



As every Francophile knows, it is a public holiday in France which celebrates the storming of the Bastille prison which triggered the French Revolution and the abolition of the monarchy.



To mark this historic occasion the Friends organised a celebration of our own, to which we invited our sister organisation, the Tangmere Twinning group. This year, July 14th was a glorious summer day, and our two groups met at the Tangmere Village Centre where we played each other at Boules. Players of all abilities took part, and at the end of the afternoon, Tangmere was slightly ahead.



All this was forgotten as we headed into the cool interior of the Centre to feast on a Bring and Share tea, which had all the best elements of an English afternoon tea, cucumber sandwiches, Victoria sponge, scones and strawberries and cream. Thus, the traditions of France and England were combined in a most enjoyable afternoon. Members of both associations greatly enjoyed meeting each other and comparing experiences as we talked of future shared events.

JULIA SANDER

What do you know about the storming of the Bastille? Test yourself with Julia's Quiz on Page 8.

CAR RALLY IN CHARTRES

During this year's Exchange, Jim Payne was so impressed with this display of vintage cars and army vehicles which he and his hosts stumbled across on that 'Free Day' during this year's Exchange, he thought our members would be interested to see his photos. Unfortunately Jim's email attachment included photos he took at a Car Rally in Cuba and it was these that were shown in the last Citylink.

Having now rectified this we see that the weather conditions during this year's Exchange were not quite as extreme as previously indicated !

EDITOR



FESTIVAL OF CHICHESTER EVENT
Philip Jackson 'InConversation' with John Coldstream
Working together with the 'Friends of Ravenna' & the 'Friends of Valletta'

The Strange Business of Making History in Bronze



On June 25th we joined with our sister organisations the Friends of Ravenna and Valletta to host our annual Three Cities Event to hear sculptor Philip Jackson in conversation with John Coldstream on the topic of The Strange Business of Making History in Bronze.

I was familiar with Philip Jackson's trademark bronze sculptures of elegant masked Venetian figures and of course our very own St Richard at the entrance to Chichester Cathedral, but had no

idea of the extraordinary scope of his work before hearing him speak.

John Coldstream, former editor of the Daily Telegraph and biographer of the actor Dirk Bogarde, skilfully took Philip through the stages of his life as a sculptor, starting with his surprising choice of attending art school instead of training for one of the established professions. Philip talked about his career as a sculptor and shed light on the contradictions faced by a professional artist, who must combine working on commissions for others with creating his own work. He kept us amused with stories of unveilings which did not go according to plan.



The range of bronze figures created by Philip is quite astounding, from members of the Royal Family to world leaders such as M a h a t m a G a n d h i . A number of his commissions have been for football 'giants' such as Bobby



Moore and Sir Matt Busby. He has in addition created a number of large scale memorials such as the Falklands War memorial in Portsmouth and the Bomber Command monument in London.

Philip brought with him a number of maquettes which gave us a glimpse of his work close-up. These included a small statue of air ace, Douglas Bader, a miniature of the monument to Ralph Wallenberg, and the head of Bobby Moore, part of the 6 metre high statue outside the West Ham football ground.

The evening was rounded off with a chance to sample wine and food from France, Italy and Malta - all in all a most successful event.

JULIA SANDER



GOURMET FRENCH DINNER - 8th September



MENU

Soupe aux deux poiyrons

*Fricassée de Poulet
et purée de pomme de terre
avec ciboulettes*

Pain Perdu

After last year's successful DIY French dinner, Paul Everrett was persuaded to don his chef's hat once more, and aided by an eager team of sous-chefs, created a gourmet dinner for members of the Association to savour.

Paul has attended a number of cooking courses in the Périgord region of France, a region noted for its gastronomy. He has brought back a range of mouth-watering recipes and shared some of these with us at the dinner. News of last year's delicious dinner had circulated among members so the event was booked up well before the deadline.

Aided by his wife Dee, Paul toured shops in Chichester in search of ingredients, some of which, like Ceps and banana shallots, were hard to source. Then Paul and his cooking team assembled in the Newell Centre kitchen with three and a half hours to go before the guests arrived. We were kept busy chopping and stirring, but there was a lively, convivial atmosphere even though we resisted cracking open any of the bottles of wine while we were cooking. Paul demonstrated some techniques learned on his courses, and we felt we had learned some new skills.



We were still finishing off the cooking when the guests arrived, but they were happy to exchange news over a glass of wine until the first course was served. This was *Soupe aux deux poiyrons* (two pepper soup) - a show-off dish where a neat circle of red pepper soup sits in the middle of a 'sea' of yellow pepper soup.

The soup was followed by *Fricassée de Poulet et purée de pomme de terre avec ciboulettes* (Chicken Fricassee with potato purée with chives). The sauce, which included the precious Cep mushrooms, was one of Paul's own creations, and provided a delectable accompaniment to the moist and tender chicken breasts.

Finally came the dessert of *Pain Perdu* - literally 'Lost Bread' - which is a kind of French egg bread. However, as it is made with brioche and served with a fruit coulis there is little resemblance to the mundane British egg bread.

People lingered at table in true French style, but when the time came to clear up, there was a good team effort washing-up and clearing the dining area. Everyone, whether they came just to eat, or to cook *and* eat had a most enjoyable evening. Bravo to the chef!

JULIA SANDER

SCHOOLS ART EXHIBITION - 'CHILDREN'S QUIZ' WINNER



Like previous years, attendees at the Awards Ceremony for our Schools Art Challenge were invited to the artOne building for refreshments and to view the Exhibition, but this year the pupils encountered another 'Challenge'.

Our Chairman had produced a Quiz which encouraged the pupils to scrutinise the artworks in order to answer the questions, examples of which were: Which school used CD's & CD cases to make their garden?; 'Which school has origami birds in their garden?; and Which school used colours and shapes of the artist Miro to help them with their designs? It was also open to any children who visited the Exhibition throughout the following week.

The Winner was Katie Blannmire of Fishbourne Primary School and Julia presented a £10 Dumelm voucher to her during their morning assembly.

MARGARET BROWN

JULIA'S QUIZ

WHAT DO YOU KNOW ABOUT . . . ? ? ?

THE STORMING OF THE BASTILLE . . .

It was stormed on July 14, 1789. This is a well-known fact. What else do you know?

Try these questions: True or false?

1. The Bastille was built as a Royal Palace.
2. The revolutionaries wanted the grain stored in the Bastille.
3. At the time the Bastille was stormed, it was used as a state prison.
4. The revolutionaries came from the poorest class of citizens in Paris.
5. At the time it was stormed, Georges Danton was in charge of the Bastille.
6. 20 prisoners were freed from the Bastille.
7. The Bastille was completely destroyed during the revolution.

EDITORIAL

My thanks go to those who have contributed to this edition which I hope you will enjoy reading and now I call on you to let me know if you have anything which you think will be of interest to our members.

The deadline for me to receive copy for the next edition is

16th November 2018

Beyond that date I would still welcome news, features and/or crosswords (with the answers please) for future editions.

do please contact me directly by

email at: magbrown121@gmail.com

or by telephone at: **(01243) 783776**

or for using the 'old fashioned' Royal Mail my address is shown below

Here's a 'TEASER' - (from a member in 2005)
(Answers will be shown in the next edition of Citylink)

TROUVEZ LES MOTS

Trouvez le maximum de mots de trois à neuf lettres en passant d'une lettre à l'autre soit verticalement, horizontalement ou diagonalement de droite à gauche ou de gauche à droite, de bas en haut ou de haut en bas. Il existe un mot de 9 lettres.

Si vous trouvez;

25 mots, cherchez un peu plus!!!

40 mots c'est déjà très bien

plus de 50 mots, excellent!!!

I	S	E
A	N	F
C	R	A

FRENCH CONVERSATION GROUPS

Groups meet monthly for lively, informed conversation in French.

Le Petit Cercle du mardi usually meets on the first Tuesday of the month, and

Le Petit Cercle du jeudi meets on the second Thursday of the month.

Sessions are held in members' houses and the dates and venues for October to December are shown below.

Please do phone the Host/Hostess in advance
(to enable them to know how many cups to provide)

PETIT CERCLE du mardi:

10.30 am to Noon

Tuesday October 2nd

Sheila Jaworski,

9, Frampton Close,

Fishbourne, PO19 3DF **Tel: 07824 708068**

Tuesday November 6th

Annie Weber,

11 William Cawley Mews, Broyle Road,

Chichester, PO19 6AD..... **Tel: (01243) 787230**

Tuesday December 4th

Margaret Brown,

'Rock Cottage' 121 Bognor Road,

Chichester PO19 7TH..... **Tel: (01243) 783776**

PETIT CERCLE du jeudi:

10.30 am to Noon

Thursday October 11th

Daphne Bowling:

'Sandpipers', Mill Lane,

Sidlesham PO20 7LX..... **Tel: (01243) 641660**

Thursday November 8th

Jacqueline Combes:

6 Winchester Drive,

Chichester, PO19 5DE..... **Tel: (01243) 783136**

Thursday December 6th

Paul Everett:

24, Robins Close,

Selsey, PO20 0QX..... **Tel: (01243) 603513**

For further details, contact Julia Sander:

julia@sander.plus.com

Answers
1. False: The Bastille was built as a fortress to protect in the Bastille.
2. The revolutionaries wanted the gunpowder stored in the Bastille.
3. True
4. False: The revolutionaries came from the Third Estate - tradesmen and craftsmen
5. False: Governor Delaunay was in charge of the prison when it was stormed.
6. False: There were 7 prisoners in the Bastille when it was stormed.
7. False: It was stormed by a crowd on 14th July and later completely demolished and replaced by the Place de la Bastille.

EDITOR: Margaret Brown, PGCE, FRSA,
Tel: +44 (0) 1243 783776

RockCottage', 121 Bognor Road, Chichester, W.Sussex, PO19 7TH
E-mail: magbrown121@gmail.com