

Kingfisher Chronicle - 2004-2005

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100 YEARS AGO THIS WEEK

Rotary started as the inspiration of one man, Paul P. Harris. On 23 February 1905, the young lawyer met with three business associates in a small office in downtown Chicago. The group chatted about the weather, their relatives back home, and about starting a "booster club." This unassuming group of friends would eventually lay the groundwork for the world's first service organization.

PRESIDENT'S WITTERINGS

Valentines meeting with the ladies defines the Romantics amongst us, there are still a few. The ladies looked good and it was lovely to see them. Also, in my humble opinion, attendance of Inner wheel does give an air of niceness and I wish there was enthusiasm for more joint events.

Five cheers for the ladies.

For the romantics, I must give you a recipe to do. Sit her down with a pint of whatever and you prepare and serve dinner, any night of the week will do but Saturday night is the best. Karen and I like to choose a wine from the area relative to the meal that evening. Tonight, for example, I have chosen to compliment our meal with a 1993 Chateau Gassics Margaux Grand Cru. The main course being a simple, highly flavoured dish - Tranches de Mouton a La Poirevine.

2 x 1 ½" thick pieces of lamb, cut from the top of the leg with bone
2oz butter
2 fl oz brandy
2 fl oz water
6 cloves of garlic (no it's not too many, believe me you are stewing the garlic and the pungency goes)
Fresh ground black pepper to taste

Method

Brown the lamb in butter in a heavy, shallow pan. Pour over the brandy and add the garlic and pepper, then cover tightly with foil or a well fitting lid (if your lid doesn't fit too well, flour and water around the rim gives a really good fit).

Lower the heat in the oven to a very, very low heat and leave to cook very slowly for 3 hours, only a little juice should be left. Prepare well in advance your main course and serve with plain boiled or braised vegetables - ha wonderful!
Now, while that's cooking, prepare your starter. I'm doing a really simple starter - smoked mackerel from Tesco's and orange mousse, served with well done toast fingers. With the starter I have chosen a medium dry white Premieres Cotes de Bordeaux.

I'm also doing spicy plum flan, again from Tesco's. Karen usually does pudding but she's busy servicing the tractor and chasing the goats out of the sitting room. Karen collected 9 eggs today from behind the sofa, Gertrude and Mable have laid well this week. Pudding will be served with a west German wine, Spatlese Aulese, such as a Nahe

Dinner usually finishes around 9.00 p.m., retire to the sitting room (shove Gertrude out of the way), and enjoy a Remy Martin brandy. In bed by around 11.30 p.m. - typical Saturday night.

Enjoy - bon appetite

Programme

This week – briefing/rehearsal for the Open evening.

Meal

This week we are on meal-5: Black pudding and crispy bacon on mixed leaves with tomato salsa. Fish, chips and mushy peas.

Duties this Week

Meal Collection – Don Raines

Grace – David Medcalf

Vote of thanks – Keith Lea

Raffle - Viv Wall won last weeks raffle.

All contributions to this newsletter welcome by email to

J.lscott@btopenworld.com or even snailmail will do.