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## Coming Events

### ► Friday 10<sup>th</sup> May

- Mothers And Daughters Supper, 19:30 hrs. at Christ Church.

### ► Saturday 18<sup>th</sup> May

- The 3rd Shamrock Cup, 16:00 hrs. at The Shannon Irish Pub, Bartolomé Mitre 1318.



Hatfield House, Hertfordshire, UK





## President's Blurbs

Dear members

The British Society's 96th Annual General Meeting (AGM) was very well attended by members, proving our Society is as vibrant as ever. Though the amount of Next Generation members present was comparatively low, the fact that in a mere four years I have gone from being the youngest member on the Executive Committee to being the oldest, proves involvement of our younger members has been steadily on the increase, their absence from the AGM being more due to busy schedules than lack of interest. This AGM saw Vice-President Thomas Gordon-Firing and Treasurer Michael Brown step down from their posts, to be replaced by Jessica Bell and Madeleine Pool. The rest of the team remains unchanged. Our thanks go to those departing and our welcome to those joining.

Our second event of the year, the annual five-a-side football tournament for British companies and

institutions, was well attended and enjoyed by all, though rivals have yet to wrench the cup from the hands of the capable British Hospital team (see more on this in our sports section). And our third event, a lecture-supper featuring the British actors from the Lighthouse Theatre group who came to perform in *She Stoops to Conquer*, was another great success.

This month we will have the meeting of The British Society Council, at which we hope our member institutions will all be present to update us on their news.

Early June will bring The Big Lunch and the celebration of the anniversary of Her Majesty's Coronation. Unfortunately, I will be away for those two events, but I hope you enjoy them as much as we enjoy setting them up!





## British Embassy News

Follow us on [Facebook](#)  
and keep in the loop!

### Visit of British Expert In Innovation And Entrepreneurship

Hugh Parnell specializes in access to finance, business development, and early stage growth with a focus on environmental and energy companies.

During his brief, busy and productive visit on 4 April, Hugh met with universities, the government and organizations that support entrepreneurs. The highlight of the visit was his conference organized by the Embassy and 'Igenio', a Uruguayan organization that supports start-ups, where he spoke about "The best way to access venture capital in the UK".



### Celebration Of The 60th Anniversary Of The Coronation Of HM The Queen

The Ambassador will hold a Reception to celebrate the 60th Anniversary of the Coronation of Her Majesty The Queen on Tuesday 4 June from 12.30 to 14.30 at the Residence.

He would be delighted if members of the British Community would join him and is pleased to extend the invitation through the British Society newsletter. It is essential for security reasons to let the Embassy know by Monday 26 May if you will attend. Please contact the Embassy by email ([coronation.rsvp1@gmail.com](mailto:coronation.rsvp1@gmail.com)) or by telephone (2622 3630 or 50 ext 2242) so that your name can be included on the guest list.

Honours holders are invited to wear their insignia.

### Tea With HMA

The Embassy co-sponsored Jonathan Lamb and Actors to Uruguay's latest excellent play "She Stoops to Conquer" and the Ambassador was delighted that Jonathan and the cast were able to join him for tea at the Residence. The actors also found the time to deliver workshops to pupils at the Escuela Gran Bretaña, St Patrick's College and the ANGLO School.



Jonathan Lamb and actress Sonia Beck gave an interview on April 16 to Radio Sarandi's programme "Al Pan Pan", arranged by the Embassy. You can listen to the interview at <http://www.sarandi690.com.uy/>.



### England Rugby Team Comes To Uruguay

As part of a tour to the region the England rugby football union team will play against CONSUR XV (made up of players representing South American countries). The match will take place on 2 June at 3.30 pm in the Charrúa Stadium. Don't miss it!

### Twitter

Another tool to stay in touch: follow us on Twitter! Look for us under [UKinUruguay](#)

More news on our [website](#)





## British Embassy News



Foreign &  
Commonwealth  
Office



### Do I need to register with the Embassy?

- You are no longer required to register with us.
- You should read our travel advice and subscribe for email updates at:

[www.gov.uk/foreign-travel-advice](http://www.gov.uk/foreign-travel-advice)

You can also stay in touch with us on social media:



<http://www.facebook.com/fcotravel>



<http://www.twitter.com/fcotravel>

## Christ Church News

The traditional Mothers & Daughters Supper will be held at Christ Church on Friday 10 May at 7:30 p.m. All ladies are welcome. For tickets please contact Elaine Dee at 2619 1905 or Betty Gordon at 2600 4513.

## Montevideo Players News

We will present two productions during may, *This Is Brumour Too* and *The Producers*.

Dates for the shows are as follows:

*This Is Brumour Too*:  
May 2nd, 7th and 8th.

*The Producers*:  
May 16th, 17th, 18th, 23rd, 24th, 25th, 30th, 31st.  
June 1st.

Tickets for both productions cost \$ 250, or \$125 for students and OAP's.

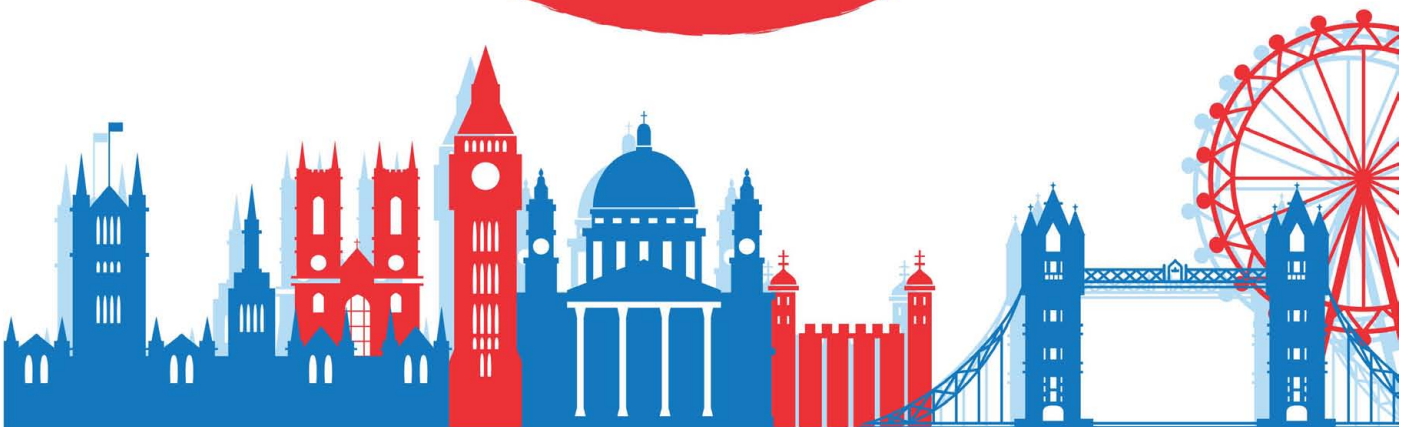
Bookings should be done through  
[montevideoplayers@gmail.com](mailto:montevideoplayers@gmail.com) or 098 609 033



THE BRITISH SOCIETY  
IN URUGUAY

## Montevideo Players News

The Montevideo Players Society presents  
a Tongue-in-Cheek Production



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## Montevideo Players News

*The Montevideo Players Society*  
*presents:*

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## Riverside Pipe Band News

### 3rd edition of the Shamrock Cup

**What?** South America's only international indoor solo piping competition

**When?** Saturday 18th May, 18:00 hrs.

**Where?** The Shannon Irish Pub (Bartolomé Mitre 1318, Montevideo)

For the third time, the best South American solo pipers will meet to compete at The Shannon Irish Pub in Montevideo's Ciudad Vieja in the most traditional styles of Scottish highland piping.

Top pipers from Argentina, Brazil, and Uruguay have pledged to participate.

March, Strathspey & Reel, Hornpipes & Jigs, and the classical Piobaireachd will be the types of music they will battle over.

All will strive to wrench the Cup out of the hands of two-time champion Freddy Santana MacKinlay, Pipe Major of the South American Piping Association Pipe Band.

Don't miss the chance to be a part of this exciting competition, comfortably seated at one of the pub's tables, enjoying a wee dram, or a pint!

The Shamrock Cup is organized by Riverside Pipe Band's Pipe Major Germán Villar, backed by the Scottish Pipe Band Association of South America (SPBASA) and sponsored by St. Andrew's Society of Uruguay.



## Restaurant Of The Month

by Jonathan Lamb  
vozinglesa@gmail.com

### Urma

A new arrival at the top end of the gastrosce in Carrasco is Urma, a Peruvian fusion bistro which Beatriz Cava opened three weeks ago in a converted private house at Millington Drake 2026. We must declare an interest here, having known Trichi for 25 years: the waters have not always been smooth for her but she has come through with faith and a radiant smile, and will surely triumph with this mixture of good food, lovely decor and the warmest welcome in the southern hemisphere.

It is not often you drop by a restaurant and the owner comes out to give you both a hug in the street. But even those who don't know the management will find real Peruvian hospitality here, and real Peruvian food: we shared a trio of ceviches (salmon, seafood and

corvina) and then parted ways with fish in a seafood sauce versus aromatic shredded chicken with rice. The light caramel dessert we then shared was equally good. The wines are from Bouza, the pisco sour is the best in town and the dining rooms are a pleasure to be in, with natural light pouring in over woodwork, purple walls and a lovely chequer-tiled floor. Urma also does catering for parties.

At present the bistro is open for lunch and tea but has to turn new customers away at 8pm: that still gives time for an early supper, however, and with luck the Carrasco authorities will extend the hours once they see that no unwelcome noise comes from this leafy address, just an appreciative silence as the diners attack the ceviche. Until the end of May, on non-promotional prices other than the business lunch, the establishment is giving a 10% discount to members of the British Society.





THE BRITISH SOCIETY  
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# VIRGEN

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## Arts & Culture

by Alice Tourn  
aytourn@gmail.com

### Anna Karenina: A Classic Remade

*Anna Karenina*, a new British romantic drama film directed by Joe Wright and adapted by Tom Stoppard from Leo Tolstoy's 1877 tragic novel of the same name, marks the third collaboration of the director with Academy Award nominated actress Keira Knightley and Academy Award nominated producers Tim Bevan, Eric Fellner, and Paul Webster (following their award-winning box office successes *Pride & Prejudice* and *Atonement*).

The story takes place in Imperial Russia of 1874, where aristocratic socialite Anna Karenina travels from Saint Petersburg to Moscow to help save the marriage of her brother Prince Oblonsky, who has had a love affair with his housemaid. Anna herself has a cold marriage with her husband Count Alexei Karenin, and they have a son. At the train station Anna meets the affluent Count Vronsky, and both are immediately attracted to each other. However, Anna soon learns that Vronsky is travelling to propose to Kitty, the younger sister of her brother's wife Dolly. Anna satisfactorily resolves her brother's infidelity case and Kitty invites her to stay for a ball. But at the ball Anna and Vronsky dance together, drawing the attention of the conservative Russian society. Soon both are to begin a love affair that will lead Anna to a tragic fate.

Aside from Knightley, the cast includes Jude

Law as Alexei Alexandrovic, Aaron Johnson as Vronsky, Matthew Macfadyen as Oblonsky, Kelly Macdonald as Dolly and Alicia Vikander as Kitty, among others.

Reviews have been mixed regarding the movie. *The Observer* has called Knightley "superb", and declared that the film "works beautifully". *The Daily Mirror* singled out Knightley as "excellent", lauded Wright for offering "a fresh vision of the Tolstoy classic", and concludes the picture is "a real success". However, *The New Yorker* has criticized Wright for diverging from Tolstoy's original plot without adding anything beyond superficialities in return.

I recommend the film for the good acting, the beautiful cinematography and the costumes, though I do agree that it minimises the complexity of Tolstoy's novel, turning it into a kind of overdone Emma Bovary.





## Back In Time

by Tony Beckwith  
[tony@tonybeckwith.com](mailto:tony@tonybeckwith.com)

### The YPF

In the late 1950s, when I was in my early teens, Wednesday nights were very special. That was when the Young People's Fellowship met at the Lafone Hall and much fun was had by all. We were teenagers, with more energy than we knew what to do with, so a group of parents decided to provide a weekly chaperoned social event where we could blow off steam.

The YPF was organized on behalf of the British Community in Montevideo under the auspices of the Holy Trinity Church and held at the Lafone Hall, which was attached to the church proper. The Church and Hall were built in 1936 on the southern rim of the Ciudad Vieja at the corner of Reconquista and Treinta y Tres, most appropriately overlooking the Rambla Gran Bretaña. The Hall was named for the British entrepreneur Samuel Fisher Lafone (1805–1871), who was instrumental in the construction of an earlier incarnation of the church. Other than its rather daunting location—it was in an iffy part of downtown and faced across the Rambla right into the unforgiving winds blowing off the Río de la Plata—the Hall was the ideal place to hold YPF meetings. It was sponsored by the community church, so it had an impeccable air of propriety. It also had no bar, unlike the other social clubs in town. But it did have a battered, black, upright piano standing in one corner of the huge wooden floor just beside the stage that rose up a few feet at one end of the room. Under an amazingly high ceiling the uncluttered cream-coloured walls made the space seem even bigger than it was.

On Wednesday nights a long table was set up along one wall, where the ladies provided tea and sandwiches and cakes. But first there were games and activities, like musical chairs, Scottish dancing, charades, badminton, and sing-alongs. There was always a musical soundtrack thanks to Cecil Shaw, OBE (1907–1991), who played the piano. Those Wednesday evenings could not have taken place without the unselfish support of parents and volunteers: kind people, every one of them, too numerous to mention here. But there was no one like Cecil; he was the life and soul of the YPF and a legend to my generation. Originally from Belfast, Northern Ireland his parents brought him to Montevideo when he was about twelve years old. They were among the many families that came out from the British Isles in the early twentieth century and found a home in Uruguay. He was extraordinarily charismatic and his smile lit up the room. He was also a natural piano player, and could play anything if you would just hum or whistle it for him. He loved to sing and had a

marvellous way of getting even the shy ones to sing along. Cecil had great faith in the younger generation, and made us feel that we were part of something real, something important, and it was all about us.

At some point during the evening it was time to dance, and records—usually 78s, but 45s and LPs too—were placed on a gramophone. The needle crackled into the groove and the speakers belted out *Valencia*, a lively *paso doble* played in quick time (“Valencia, in my dreams it always seems I hear you softly call to me...”). Of all our favourites, which were all we ever played, it was probably the most popular tune because those who could would scoop up a partner and whirl around the floor, hurtling up one side and careening down the other, girls screaming with delight and boys grinning from ear to ear, while the rest stood and watched. Judging from the expression on everyone's face, it was clear that *Valencia*, like the YPF itself, was a license to smile.

Perhaps the most memorable experience from the YPF period was when a British warship was in port, something that happened once in a while in those days. On this occasion the YPF invited a group of officers and sailors off the visiting ship to an evening at the Lafone Hall. The historic photographs taken that night do a good job of reminding us who was there, but reveal nothing of the emotional turmoil simmering in every breast. The boys were stricken with quite unfamiliar feelings of jealousy as they watched the girls—who just a week ago had sat on their laps when the music stopped—chatting with chaps in uniform. The girls, meanwhile, were enjoying the attention of the naval contingent and, with hearts lightly fluttering, vaguely contemplating unfamiliar horizons. This was precisely the sort of exercise the YPF was created for; to provide a safe place for the community's youngsters to take their first steps into adulthood.

Wednesday evenings inevitably came to an end but we never wanted to leave. So we gathered around Cecil at the piano for one last sing-along before scurrying out into the night, the lyrics of another favourite song, *Jamaica Farewell*, still echoing in our heads (“But I'm sad to say, I'm on my way, won't be back for many a day...”). Sometimes a parent gave us a ride home; sometimes we walked a few blocks to catch a bus, insulated from the rather forbidding streets by a cocoon of giddy adolescent euphoria. We felt perfectly safe; we were the YPF.





## Medical Column

by Dr. Jorge Stanham, MBE  
jorgestanham@yahoo.com

### The Narrative Practice Of Medicine And Health Care

Storytelling is part (or nearly all) of our life. We describe our feelings, experiences and what has happened in a highly personal narrative.

Our patients' symptoms are contained in stories, which give context and provide meaning to their suffering or worry. Time pressures and the need to clear the clinic's work on time, which I dub 'hamsterwheeling', often gets in the way of probing deeper into the meaning of the clues our patients embed in their narrative. Until we transcend the dissociation between a detached observer (the physician) and the patient's problem, as required by the scientific method, objectivisation of clinical manifestations can lead to excessive testing, unnecessary treatments, avoidable costs and time lost.

To change this, physicians and healthcare providers, not only clinicians like nurses, technicians and therapists, but also administrative personnel must also listen and understand our own stories and narratives.

Putting our stories in prose or simple unrhyming poetry can be an excellent way to understand ourselves and those who seek our care.

#### *Pain*

*I called you in  
We shook our hands  
As we sat down  
I checked your file  
And asked you why  
You'd come again  
So many times  
In recent weeks  
You looked at me  
And I knew why  
The pain was still  
The reason for  
Us being together  
To probe again  
And further test  
And treat again  
To no avail  
As no reasons  
Explain why  
And no drugs  
Help your pain  
Although you look  
Healthy and well  
And in the end  
We both know  
Again this time  
That living with pain  
Is better than  
The pain of living.*

## Chef's Corner

by Mirita Pool  
cpool@netgate.com.uy

### After Eight Cake

This is the recipe for the After Eight Cake, we enjoyed at the last Lecture Supper. A brownie for the base, and a light mint topping, makes a lovely ending for any meal.

For the Base, melt:

- 1/3 cup of butter
- 60 gr. chocolate

Add:

- 1 cup of sugar
- 1/4 teaspoon of salt
- 2 beaten eggs
- 1 teaspoon vanilla
- 1/2 cup chopped nuts
- 3/4 cup flour
- 1 teaspoon baking powder

Place the mixture in a cake tin with a removable base, and put in the oven until cooked (175°C, 30 minutes). Leave to cool.

For the Mint Topping, whip:

- 5 egg yolks
- 5 spoons sugar

In another bowl, whip:

- 5 egg whites
- 5 spoons sugar

Place 1 packet of gelatine (unflavoured) in a mug, and dissolve in a little hot water.

Once dissolved, whip into egg yolk mixture, mixing well.

Add the meringue mixture with a metal spoon.

Add mint essence and green food coloring to taste.

Once the brownie base has cooled, add mint topping. Place in fridge for 2 hours.

Decorate with melted chocolate.





## Sports Column

by Mark Teuten  
mteuten@cmlawyers.com.uy

### British Society 5-A-Side Football

British Hospital Wins Again!

The second edition of the British Society Football Tournament was held on Sunday 14th April. A total of 12 teams took part and the winners were the British Hospital again. In the final they beat the Dickens Institute, but there were several other teams who also gave them a run for their money.



This year we also had a Plate competition for the teams that had got knocked out in the first round league matches. The winners of the plate were Syngenta, who having lost all their games in the group stages, came roaring back to provoke thoughts that perhaps they had thrown their group games with a view to being fresh for the plate matches. If so, this tactic certainly worked!!

Our thanks to all the teams who took part in what was a very enjoyable afternoon. All the teams wanted to win but the matches were played in a good spirit, with no examples of biting of opponents or any other disreputable conduct.

We hope that we can repeat the event next year with more teams.

### St Andrew's Society Golf Match

The St. Andrew's Society received an invitation from the St. Andrew's Society of San Pablo to play a match

here in Montevideo. 8 golfers came down from San Pablo, captained by Brian Fulford, with an intimidating 2 handicap and several other good players.

The Uruguayan St Andrew's Society were challenged to come up with a team of 8, with some of our best players being away. But in the best amateur fashion we managed to get a team together and played matches at the Cerro Golf Club over the weekend of 20-21 April.

After the first day the Brazilians were ahead 3-1, but, in a comeback of Ryder Cup proportions, in the Sunday singles matches the Uruguayans managed to win 5-3, including winning the last 4 matches. That meant a 6-6 tie overall, but with a countback on the difference in scores in each match, the Brazilians generously conceded defeat to the Uruguayans.



The photo shows the winning team with the Trophy – also generously donated by the Brazilians.

Apart from the golf, the Brazilian team had a chance to enjoy some of the Montevideo night life and on Saturday night Richard Cowley very generously offered his house for an asado for both teams. Rumour has it that whilst the Uruguayans all went off to bed in view of the 7.15am tee off time the next day, some of the Brazilians got lost on their way back to their hotel and had to stop off at some bars. The effect of some Rusty Nails may have impacted on their performance on the Sunday.

Next year we are planning a re-match at a venue to be agreed upon. In the meantime a great time was had by all involved.





## Future Events

### ► Sunday 2<sup>nd</sup> June

- Big Lunch.

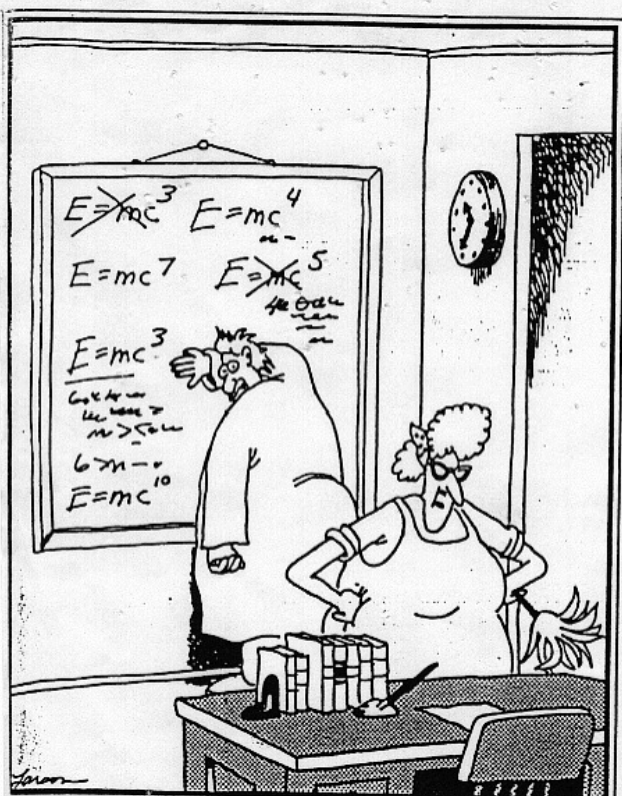
### ► Tuesday 4<sup>th</sup> June

- Anniversary of the Queen's Coronation.



## The Far Side

by Gary Larson

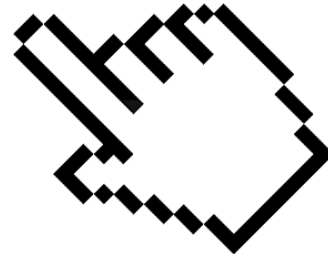


"Now that desk looks better. Everything's squared away, yessir, squaaaaaaared away."

## Link Of The Month

Wonderful nature!

<http://www.youtube.com/embed/REP4S0uqEOc>



## The Society At A Glance

### Executive Committee



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