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## Coming Events

### ▶ 1<sup>st</sup> - 14<sup>th</sup> November

▶ Macbeth at the Neil Fairless Centre (Acevedo Diaz 2324)

### ▶ Tuesday 11<sup>th</sup> November

▶ Field of Remembrance Service, 10:30 hrs. at the British Cemetery.

### ▶ Sunday 16<sup>th</sup> November

▶ Remembrance Service, 10:30 hrs. at Holy Trinity Cathedral.

▶ British Society Football Championship, 9:00 hrs. at Fútbol 5 Estrellas (Av. De Las Américas 6000).

### ▶ Thursday 20<sup>th</sup> November

▶ British Society Lecture Supper, 19:30 hrs. at The British Schools Pavillion.

### ▶ Saturday 22<sup>nd</sup> November

▶ British Society Croquet Tournament, 10:00 hrs. at the Yacht Club in Buceo.





## President's Words

Dear readers,

Now that the weather is being kinder, we approach the last months of the year with many activities to choose from. On the 16<sup>th</sup> a sporty 5 a side football championship will be followed the following Saturday 22<sup>nd</sup> with our annual Croquet Tournament. It shall be held at the Yacht Club (10:00 to 13:00 hrs.), where last year's winners, Richard and Andrew Empson, will be present to defend their cup! Flyers on both events will be out shortly.

On Thursday 20<sup>th</sup> we shall have our final Lecture Supper of the year. December celebrates the 75 years of the Battle of the River Plate, and much has been said on this event, but less is known on the origin of the name of the German battleship that sank near our shores. Prof. Alberto Márquez will entertain us with an epic tale about an historical naval combat that is celebrating its century next month, and that had strong repercussions for the region.

We will also have, for the event, a display of fotos of the Graf Spee, courtesy of Mr. Richard Vignoles. Please read below for more details.

Our British Society end of year trip will lead us to Maldonado, where we will explore native Uruguayan flora and fauna in a private nature reserve of 130 hectares. A guided walk through different ecosystems will be followed by a picnic and a whisky tasting! So reserve yourselves the 6<sup>th</sup> of December!

It's a century from the initiation of WWI, and there will be special Remembrance services in honour of those who lost their lives in WWI, WWII and subsequent military conflicts, at the British Cemetery and Holy Trinity Church, on the 11<sup>th</sup> and 16<sup>th</sup> of this month.

And it's also 450 years of the birth of William Shakespeare, and the Montevideo Players have done a big effort in the production of Macbeth that shall be on only the first half of this month, so hurry to buy your ticket!

I hope you enjoy this month's Newsletter,

All the best,  
Madeleine

*"I'm on a whisky diet. Last week I lost 3 days".  
Tommy Cooper*

## Lecture Supper

Now that December is approaching, and with it, the 75th anniversary of The Battle of the River Plate, we find it an appropriate time to recall a tragic epic that gave origin to the German battleship's name: The Graf Spee.

Almost 100 years ago, a naval squadron from the German Empire performed a fantastic naval itinerary for its day, and crossed the Pacific Ocean, from it's base in the German colony in China, Tsing-Tao, and within reaching the coasts of Chile, fought a battle against the British ships, earning a victory for themselves and their coronel, Count Von Spee.

The British Admiralty came back with strength from this defeat, and decided to destroy the momentary

German superiority in two oceans. They dispatched a formidable naval strength that would reach Port Stanley, only 24 hrs before Count Von Spee's squadron would set sight on the islands. What happens next, is not only one of history's most decisive and dramatic episodes of naval combats, but has also had diplomatic and political consequences for the region, that shall be revealed at our Lecture...

Join us in the British Schools Pavillion, on Thursday 20<sup>th</sup> of November, at 19:30, for our final Lecture Supper of the Year. We shall enjoy Devilled Chicken with Greak salad, and Cheescake for dessert, cooked as usual, by our excellent British Society cooks.

## SWCH News

We want to welcome Mr. Ernesto Selves to the Sir Winston Churchill Home.

Mr. Selves has been at the Home since October 1<sup>st</sup>, and he immediately felt at home. We are very grateful for all the hearty messages and warm welcome that Mr. Selves has received.





# British Embassy News

Follow us on Facebook  
and keep in the loop!

## All Eyes On Rugby

October was a key month for Rugby fans in Uruguay. Not only did the National Team qualify for the Rugby World Cup and will be playing (in the not easy group) against England and Wales at home in September-October 2015, but fans also had the chance to see first-hand the precious Trophy, which is doing a round-the-world tour. On Friday 10 October the Residence hosted a press conference of the Uruguayan Rugby Union in which the Ambassador welcomed the trophy to Uruguay, and the Uruguayan and Russian captains showed the true spirit of rugby in the Residence grounds. On Sunday 12, members of the public had the chance to come to the Residence to have a photo taken with the Cup.

## Our Common Heritage

600 people visited the British Residence on Saturday 4 October for Heritage Day. Visitors enjoyed the tour of the house and gardens and the special photo exhibitions. One, marking this year's topic, showed public spaces around the UK that were enjoyed by members of the public. The second, "England Calling", by photographer Cecilia Pereira Álvarez, revealed the beauty of many England's cities and British icons. Many thanks to the various voluntary guides that kindly spent a few hours with us giving details to the visitors about the history and furnishings of the house.



## Boy Scouts

Andrew Beare, British Honorary Consul in Madonado, represented the Embassy in the Scouts "Grupo Chasque" Regional Meeting 10-12 October. 650 Cubs, Scouts, Senior Scouts and Rover Scouts, from different parts of Uruguay, Argentina and Brazil camped out at Parque Indígena and participated in different open-air activities. At the Closing Ceremony, a statue of Sir Robert Baden-Powell was inaugurated by Andrew and authorities of the Scouts and Intendencia de Maldonado, who donated the grounds for the statue's location.





## St. Andrew's Society News

### St. Andrew's Society Of Uruguay

requests the pleasure of your company at our

### St. Andrew's Day Dinner

to be held on Friday, November 28<sup>th</sup> 2014, 20:30 hrs.  
at the Regency Suite Hotel. (Gabriel Otero 6428)

For organisational purposes, kindly let us know by  
November 12<sup>th</sup> if you intend to assist by calling or e-mailing:

Raquel Stewart - [stewartmermaid@hotmail.com](mailto:stewartmermaid@hotmail.com) - 24801453 - 099157615

Michael Warren - [mjwarren46@gmail.com](mailto:mjwarren46@gmail.com) - 29026541 - 091048937

Gonzalo Rodriguez - [iagrimgr@adinet.com.uy](mailto:iagrimgr@adinet.com.uy) - 24805826 - 099682625

Or e-mail us at:

[standrewssocietyofuruguay@gmail.com](mailto:standrewssocietyofuruguay@gmail.com)

## Silver River Lodge News

All our meetings are held on the 3rd Monday of every month from March through to November at the William G. Best Masonic Temple, located at calle Canelones 1429, Montevideo.

For further information please contact at us at [secretarysr1876@gmail.com](mailto:secretarysr1876@gmail.com) or call Mr. Martin Macadam at 096 001995.

This month's answer about Freemasonry is:

**Question:** Why do your 'obligations' contain hideous penalties?

**Answer:** They no longer do. When Masonic ritual was developing in the late 1600s and 1700s it was quite common for legal and civil oaths to include physical penalties and Freemasonry simply followed the practice of the times. In Freemasonry, however, the physical penalties always symbolic and were never carried out. After long discussion, they were removed from the promises in 1986.

#### Things To Keep In Mind

You subscriptions can be paid at:

- Our events to our treasurer
- The Anglo Institute of Carrasco, Centro or Pocitos
- Lucas Calcraft (Av. Italia 6890 esq. Miami)

#### Reasonably-Priced Translations

English - Spanish, Spanish - English  
Also oral translations (interpreting)

Write to: [vozinglesa@gmail.com](mailto:vozinglesa@gmail.com)



## Montevideo Players News



# MacBeth

By William Shakespeare



Thursday 30/Oct  
Saturday 1/Nov  
Wednesday 5/Nov  
Thursday 6/Nov  
Friday 7/Nov  
Saturday 8/Nov  
Wednesday 12/Nov  
Friday 14/Nov

**21:00**

Neil Fairless Centre - Acevedo Diaz 2324

Bookings exclusively through  
[montevideoplayers@gmail.com](mailto:montevideoplayers@gmail.com)  
or 099 087 776



1949 65 YEARS 2014

# Lamb Chops

by Jonathan Lamb  
vozinglesa@gmail.com

## Summer In The City

The summer of 2014 in the UK was a good one. After a slow start, August and September were fine and dry. People who went on holiday to France came back with stories of endless rain; while in London, the sun had put his bowler hat on and was coming out to play. The problem with London is that it's hopeless at heat. Nobody can ever quite believe there's going to be any, and when there is they moan about it. Except for the young couples in the park, eating each other hungrily. There was a time when some old busybody would have said to them, 'Haven't you got a home to go to?', but with London house prices rising at 20% a year, they probably haven't.



## Piet, Len And Sam

Fantastic Mondrian exhibition at the Turner gallery in, of all places, Margate. Whoever thought of building a free art gallery in this neglected seaside resort was a genius. The huge windows full of sky and sea are works of art in themselves. And for those who had a vague idea of Mondrian as an abstract assembler of black lines and coloured squares, like crosswords on acid, this exhibition of his early figurative work is a revelation. He could do form better than the classics, and light better than the impressionists. There isn't an early picture in this exhibition that you wouldn't give your eye teeth to own. And on top of that, the guy was just so cool. In pictures of the great and good of early 20th century art, he is there in the background, smoking delicately, watching, observing, always in a trim dark suit like that other style icon, Leonard Cohen,

son of a tailor. Who else was as cool as this? Samuel Beckett? Harold Pinter? Nominations welcome, but so far Piet gets the prize.

## Scotland For Ever

The way to make money in the UK this summer was to bet against Scotland voting for independence. Or to buy sterling in the trough beforehand and sell in the rally afterwards. The Scots may – and do – have a lot of heart, but they were surely never going to let it boot the head entirely into touch, as the concessions they've won from David 'Tony Blair' Cameron will show. Good luck to them, we say, at least it got everybody out to vote.

## UKIP On The Job

The rest of the nation isn't daft either. Since Cameron's government, like Blair's, seems to have no compass course other than to get the bow of the ship over the next wave, and to be Doing Something about whatever's in the latest opinion polls, people are flirting with nationalism because it is at least a belief. But could Ukip run the country? As somebody said, half of them couldn't run a bath. The problem with Ukip is that if you vote for maverick politicians you'll get maverick policies. And Jeremy Clarkson as foreign minister.

## Pet Hates

Thanks to Alison Schwabe for contributing some pet hates after the last column: sing-alongs on excursion buses and over-solicitous restaurant waiters who keep asking you if everything is all right.

Yes! This month's comp: the terminal Anglo-Hispanic couple Mr and Mrs Nal and their son A\*\*\*\*.





## Medical Column

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

### What We Must Learn From Ebola

As the epidemic unfolds and new cases appear, either acquired in West Africa or secondary cases affecting health care personnel in Europe and the USA, everyone seems to be scrambling to safety, establishing barriers and quarantines beyond common scientific sense. At the same time, we see finger pointing, naming, shaming and blaming persons, hospitals, national agencies like the CDC and international organisations like the WHO, for lack of preparedness, faulty protection procedures and protocols. The magic bullet of a widely available and effective vaccine may be in the making, but in the meantime many of our steep learning curves seem to be misguided and disorganised.

Humanity has always lived and survived many epidemics of contagious infectious disease: the plague, the Black Death, cholera, yellow fever, malaria, polio, smallpox and the Spanish flu that overlapped the end of WWI. Before the availability of effective vaccines and antibiotics, safe drinking water plus sanitation and waste disposal, there was infectious diarrhoea, typhoid, diphtheria, pertussis, tetanus, measles, leprosy, tuberculosis and other endemic and epidemic transmissible viruses and bacteria, which were the main reason for a lifespan that barely reached half a century in most parts of the world. Nowadays, to a certain extent, we live in a safer environment and feel that this blessing is here to stay.

What has happened with Ebola is pretty much a modern creation, somewhat like HIV. The infection has existed in the affected areas of Africa for nearly four decades, but a tipping-point was reached and widespread infection of persons started to get out of hand. Both Ebola and HIV were originally animal-borne diseases or zoonosis. Due to many factors, like the expansion of urban centres and the encroaching of natural animal habitats by extensive areas used for commercial agriculture, contact between infected animals and humans, either by proximity or by feeding on bats and monkeys as a source of protein has been blamed as a cause for its expansion to humans. Coupled with illiteracy or poor education, bad sanitation, minimal health resources, we've suddenly been made aware that this was brewing and ready to explode anytime... one of the reasons the national

and international health organisations have been held accountable for the disaster.

What will happen with Ebola in the next few months is difficult to predict. What we will see is that in North America and Europe it will coincide with the flu season and people will get frantic and panic with any combo of fever, cough, vomiting and malaise. Politics, even well intentioned, can get in the way of steering the right course. Eventually, a vaccine may be developed, but by then, too many people will have died and entire poor countries and regions will have their economy devastated. The scenario is that of a major disaster, but eventually we'll overcome and control it.

At the same time, humanity is creating the building blocks for future analogous health crises. A significant part of global warming has to do with human activity, mainly, burning fossil fuels, greenhouse gases, deforestation and the release of methane from cattle dung. The expansion of the warmer tropical zones will change the distribution of insect vectors and diseases now limited to the present hotter areas. The consequences of human activity have been reflected in the extinction of fifty per cent of animal species in recent decades. We keep producing livestock with the artificial addition of hormones and antibiotics. Sooner or later we'll run out of antibiotics to treat common infections. Besides, the reduction in the diversity of plants and animals we grow or breed for food by cloning or genetic modification, will make these beings and ourselves sitting ducks for any virus or bacterium which will use a one-size-fits-all attack on these targets.

The challenge posed by the present Ebola epidemic in West Africa and it's spread to the world is just one – and certainly not the first or last – warning that diseases and health threats are specific to their time, world region and technologies. Like complex adaptive systems, they weave their way into the fabric of globalised human connections, in ways that at this stage in history we should be able to predict better than in the past, so as to prioritise the sustainability and the diversity of life. The totem of economic development and affluence will have to be replaced with a new ideal. We may be reaching the point of no return.



## Geoff the Chef's Corner

by Geoffrey Deakin  
gde@boskejo.com

### Spinach & Squash Pie

Ingredients for 8 servings:

- 1 regular size Butternut squash (Calabacín)
- 500 grams pre-cooked spinach
- 150 grams fresh mushrooms
- 1 clove of garlic
- Butter
- Grated cheese
- Olive oil
- Soy sauce
- Salt and freshly ground pepper to taste



Directions:

1. Set the squash on a cutting board with the widest cut end flat against the board. Use a heavy chef's knife to cut the squash from top to bottom, slicing it in half vertically. This may be difficult depending on how strong or sharp your knife is, or how big and thick your squash is. Take your time. If you encounter some resistance, you can tap downward on either end of your knife blade with a rubber mallet to slowly move it along. If you've pre-microwaved your squash, the slicing should be easier.
2. Once you've sliced the squash in half, scoop out the seeds with a metal spoon.
3. Cook the Butternut squash for 20 minutes in abundant water seasoned with some salt and olive oil.
4. Rinse and let it cool until it's easy to peel the skin off.
5. Place all the cooked pieces in a deep bowl.
6. Add a tablespoon of butter and puree the squash with a fork until smooth.
7. Wash and dice the fresh mushrooms.
8. Stir fry the mushrooms and the minced garlic in olive oil and butter, seasoning with a dash of salt, pepper and soy sauce.
9. Add the pre-cooked spinach and stir slowly for about 10 minutes.
10. Place the spinach and mushrooms in a Pyrex pie mould.
11. Cover the spinach and mushrooms with the squash puree.
12. Place a few pieces of butter and cover with grated cheese.
13. Roast in the oven for 10 – 15 minutes or until the cheese has melted and grilled.
14. Serve hot directly from the Pyrex mould.

### The Pool's Tried And Tested Brownie Recipe

I must thank our Society's President for this recipe.

- Beat 4 eggs
- Add beating, until fluffy: 2 cups of sugar
- Keep on beating and add:
  - 1 cup of flour
  - 1/2 cup of powdered chocolate
  - 1 teaspoon of vanilla essence
  - 1/4 teaspoon of salt
  - 1/2 cup of melted butter
  - 1 1/2 cup of chopped walnuts.
- Place in buttered dish. Cook in preheated oven at 180°C (350°F) for 20 to 25 minutes.
- It will look set, dark and dry on top, but when you feel the surface, you will sense it is still soft underneath.

### Tip O' The Day About Brownies

Make Ahead Note: The brownies can be made up to 3 days ahead and stored in airtight container. They will keep for total of 5 days.

Freezer Note: The brownies can be frozen for up to 3 months in airtight container, layered with baking parchment. Thaw overnight in cool place.

And remember, love and cook with wild abandon!



## Back In Time

by Tony Beckwith  
tony@tonybeckwith.com

### The Fledgling

It's called the British Community because the British started it. They were among the first to found expat clubs and associations in Montevideo, formed by those who came out from the UK to work in the cattle business and to build and administer the railways, gas works, and water works in the latter half of the nineteenth century. But by the end of the Second World War the Community—now more tightly knit under the umbrella of the British Society—had absorbed many people of other nationalities and had become increasingly cosmopolitan. English, of course, was always the lingua franca for the group as a whole.

Many families in this international set sent their children to the British Schools, my alma mater, so I was exposed to a multicultural milieu from a very young age. My parents thought this a good thing, saying it would broaden my horizons to be invited into the homes of people whose lifestyle might differ from ours. My mother was, naturally, concerned that my manners would send the right signals in these circles, especially if I was asked to stay for dinner. She therefore schooled me in dining etiquette, and reminded me time and again that, when in doubt about anything, I should look at what my hostess was doing and follow her lead.

When I was ten years old one of my good friends was the son of the Canadian ambassador. He invited me to his house after school one afternoon, and I was subsequently asked to stay for dinner. I was delighted. Things were rather grander at the ambassador's residence than at my house. We sat down at a long, highly polished table that could not have been squeezed into our dining room at home, covered with fine china and sparkling silver cutlery. Conversation was bright and entertaining and I was having a marvellous time. I thought of myself as a worldly fellow at that stage of my life. I had, after all, lived in two countries and was fluent in a couple of languages, more or less. I felt at ease among grownups, and had overheard adults lauding my social skills. I was as sophisticated as anyone at the dinner table that night. Or so I thought.

Then came the main course—a delicious-looking filet of grilled *merluza* with some steamed potatoes sprinkled with parsley, some long green things I had never seen before, and a dollop of sauce that looked like pale pink mayonnaise. I recognized the knife and

fork I was to use for the fish, but had no idea what to do with the long green things. They were a little thicker than a pencil and about as long, piled up on my plate beside the potatoes. I assumed they were a kind of vegetable, since they vaguely reminded me of celery stalks, but that was as far as I could go. Remembering my mother's advice, I peered at my hostess and saw that she dipped hers in the sauce and bit off the end, then left the rest on the side of her plate. So that's what I proceeded to do, one stalk at a time. I wasn't particularly impressed with them. They had a rather rural flavour, which the sauce did a lot to smother, and were a bit stringy and hard to chew. But I wasn't there as a food critic so I soldiered on, chomping on the sauce-lathered tips between bites of fish, gradually building up a little pile of leftovers on the side of my plate.

At one point I happened to glance at my neighbour's plate and noticed that he was eating the opposite end of the stalks to the one I'd been eating. I quickly peered at my hostess again and saw that she was too. Horrified, I realized that I'd been biting off the wrong ends. I felt my ears burning, which meant that I was blushing furiously, and suddenly felt crass and stupid, not sophisticated at all. It was of some consolation that neither my friend, nor his lovely sister, nor any of the other dinner guests appeared to have noticed my appalling social gaffe. But, I told myself mercilessly, they were probably just being polite, and would no doubt burst into laughter as soon as I left the room. As swiftly and surreptitiously as I could, I gobbled up the stalks piled on my plate, then ate the remaining tips in the appropriate manner, finding them to be far superior to the wrong ends I had mistakenly consumed. When the butler removed my plate there was a very small stack of leftovers on it, far fewer than anyone else had on theirs, and he gave me a kindly look as if to say, "Don't worry, sonny, there's tons more food in the kitchen."

Needless to say, my mother was mortified to learn that she had prepared me inadequately for this particular social challenge, and reproached herself bitterly for what she called "false frugality that did nobody any good." The upshot was that, to my father's great delight, asparagus and salsa golf immediately became a staple at our house.

## Future Events

### ▶ Saturday 6<sup>th</sup> December

- ▶ WDA Bazaar, 14:00 hrs. at Lafone Hall.
- ▶ British Society End Of Year Trip



## The Far Side

by Gary Larson



Hopeful parents

## Link Of The Month

We can't forget to look at all the evidence...

[http://www.ted.com/talks/ben\\_goldacre\\_battling\\_bad\\_science](http://www.ted.com/talks/ben_goldacre_battling_bad_science)



## The Society At A Glance

### Executive Committee



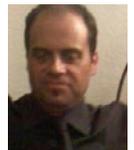
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