



THE BRITISH SOCIETY
IN URUGUAY

-Contact

August 2017

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President:
Richard A. Empson
president@britsoc.org.uy
099 658 497



Vice President:
Gabriel Rizzo
vp@britsoc.org.uy
094 264 614



Secretary:
Andrea Davies
secretary@britsoc.org.uy
099 123 906



Treasurer:
Ivan Zimler
treasurer@britsoc.org.uy
091 211 003



Newsletter Editor:
Joanna N Hambrook
editor@britsoc.org.uy
099 744 479



Webmaster:
Geoffrey Deakin
webmaster@britsoc.org.uy
098 586 168



**Chair of the Sir Winston Churchill
Home and Benevolent Funds:**
Carolyn Cooper
swch@britsoc.org.uy
099260953

BSU CONTACT Newsletter
www.britsoc.org.uy
www.facebook.com/BritSocUy
Montevideo, Uruguay



PRESIDENT'S WORDS

Dear members,

This month will kick off with an interesting lecture-supper whose guest speaker will be Foreign Minister Rodolfo Nin Novoa, who will talk about Uruguayan foreign policy. As ever, dinner – prepared especially for the occasion by our excellent British Community cooks – will follow the talk. We look forward to seeing you there.

Mid-month will be Montevideo Players' winter quiz, which needs no presentation since it is always fully-booked. Get a team together now and book your place to prove you are the smartest cookie in the jar!

The Society's Facebook page (<http://www.facebook.com/BritSocUy> for those of you who have not yet visited) has ever more followers and has acquired a life of its own. Regular updates and posts have made it a magnet for anglophiles around the country. Its 4.000+ followers prove it has gone way beyond the confines of the British community. Statistics reveal that 95% of our followers live in Uruguay (mostly in or around Montevideo) and 85% have listed Spanish as their mother tongue, which makes us happy to be helping to increase interest in all things British among locals. We have also noticed that 63% of our followers are female, which probably means we should include more sports and fewer recipes among our posts! Regardless of this, I encourage those of you who have not yet done so to visit and like our page and use it as a way of keeping in fluid contact with our Society. And – as with all other aspects of the Society – we will also welcome any suggestions you may want to send us to help improve the page and its contents still more.

Watch out for the cold and enjoy the rest of the winter
(and season 7 of Game of Thrones!)

Richard A. Empson



WINTER HAS COME



UPCOMING EVENTS

Wednesday, 2nd August at 12:15 hrs
The challenges of the Export Sector
in a changing world

Hotel NH Columbia, Rbla. Gran Bretaña 473

Organised by: CUB

Wednesday, 2nd August at 19:30 hrs
Lecture-supper:

Uruguayan foreign policy by Foreign
Minister Rodolfo Nin Novoa

British Hospital conference room, Morales 2578

Organised by: The British Society

Saturday, 19th August, 16 to 17:30 hrs
REFORMing, 500 years of the
Protestant Reformation

British Cemetery, Av. Rivera 3868

Organised by: British Cemetery

Saturday, 19th August
Junior Caledonian Competition

Rivera city

Organised by: St. Andrew's Society

Future Events:

Saturday, 14th October
Caledonian Ball

Punta Carretas Golf Club

Organised by: St. Andrew's Society

SOCIAL NEWS

August's Birthdays:

- 1st - Madeleine Pool
- 8th - Princess Beatrice of York
- 16th - Soledad Reyes de Davies
- 20th - Kim Davies
- 25th - Dr. Martin Villar
- 28th - Dick Ferrand
- 31st - Ernesto Selves



When is your birthday?
 Do you know any member's birthday
 or special occasion that we can
 publish here and celebrate together?

Let us know at editor@britsoc.org.uy

LECTURE SUPPER

August Lecture Supper
Foreign Minister
Rodolfo Nin Novoa
*The intricacies of
Uruguay's current
foreign policy*
Wednesday, 2nd August, 19.30 hrs
At the British Hospital conference room
Morales 2578
[Book here!](#)

Our August 2017 lecture-supper's guest speaker will be Foreign Minister Rodolfo Nin Novoa, whose talk (in Spanish) will cover the intricacies of Uruguay's current foreign policy. As ever, dinner will follow the talk; a delicious home-made meal prepared especially for the occasion by our excellent British Community cooks. Wine and soft drinks included.

PRINCE GEORGE OF CAMBRIDGE



Prince George turned 4 years old!

On the 22nd of July, our little Prince celebrated his birthday and this official portrait was released to mark His Royal Highness's fourth birthday.





THE SIR WINSTON CHURCHILL HOME

There has been lots of activity at the Home in the last few days!



The last week of June our residents were invited to the Embassy for tea! Everybody had a lovely time and really enjoyed the excellent cakes and tea.

Before leaving, Peter played the piano for us, which was lovely!

Thank you Ian and Neil for a memorable event!



We are pleased to announce that we now have a new resident who moved in some days ago.

Welcome
Norma Jennie Coates!

Happy 96th Birthday Vivi!!!

On July 20th we celebrated Vivi's 96th birthday! Family and friends turned up to say hello and sing happy birthday to her!

Contact us at:
SWCH@britsoc.org.uy



BRITISH EMBASSY

FAREWELL AND WELCOME

After four years as British Consul in Uruguay, the time has come for Katharine Felton to say goodbye and move on to pastures new. Colleagues and friends alike spoke about her professionalism, great sense of humour and effective work style at her farewell party at the Ambassador's residence. She will be missed! Best of luck in your new endeavours as Head of the Political Section at the British Embassy in Lisbon!



And, we welcome our new Consul, Rossa Commane, who has just arrived from London to take up his post. Previously, Rossa has worked in the Americas Directorate in the Foreign and Commonwealth Office and in the British Embassy in Dubai. He is married to Jackie and has two children, 2-year-old daughter, Farron, and 4-month old son Byron.

WHAT IS IT LIKE BEING AN AMBASSADOR?

Invited by ORT University to give a talk to its International Relations' students, Ambassador Ian Duddy told the audience about his personal story and why he chose a career in the diplomatic world. Ian said that the advantages that the job brings, such as getting to know other cultures and making a difference in relevant matters, outweighs the disadvantages, like being away from family.





BRITISH EMBASSY ...Continued

VISIT TO A VERY POSITIVE PROJECT



Embajada Británica
Montevideo

The Ambassador had the chance to see first-hand the work that the Federation of Drink Workers (FOEB) is doing in providing after-school sessions for disadvantaged children. Invited by union leader Richard Read, Ian visited a centre in the Prado neighbourhood that offers a wide range of activities such as chess lessons, sports, gardening, arts and crafts and English lessons. They currently have three centres, in Montevideo, Minas and Pan de Azúcar, and aim to have six by next year in other Uruguayan cities.

SILVER RIVER LODGE

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

For further information please contact us at secretarysrl995.876@gmail.com or call Mr. Martin Macadam at 096 001 995.



BRITISH HOSPITAL



BRITISH HOSPITAL
160 years

SET A REMINDER!

We invite you to participate in a series of workshops in August and September to help you live healthier in different ways. Each workshop will focus on different topics, with fun and sharing of activities.



AUGUST 9

STRESS

Workshop conducted by Dr. Roberto Superchi on how to efficiently handle stress. This will give you the possibility to change the way you face a problem, using new resources to face different situations. The risk of not learning to control stress is the onset of psychophysiological disorders.



AUGUST 14, 15 AND 22

COOKING WORKSHOP: CHILDREN'S DAY

We continue with our commitment to promote healthy eating habits through fun and stimulating activities, we will create a pleasant space in the BH's auditoriums. Workshop conducted by the chef Diego Ruete along with the BH's Nutrition and Recreation Team.



AUGUST 16

SECRET DELICACIES

To commemorate the 160 years, we invite you to join us and get to know these secrets, prepare and taste some of the specialties of our Coffee Shop at tea time.



AUGUST 30 AND SEPTEMBER 6

MOTHERS AND DAUGHTERS

A meeting with the gynecologists Nancy Murillo and Claudia Torrado for mothers and teenage daughters. Topics such as sexuality, contraception and sexually transmitted diseases (STDs), among others, will be discussed. At this event, there will be a chance to exchange questions, clarify doubts and aspects related to female sexuality.



SEPTEMBER 7

THE SENSE OF WORK

We invite the psychologist, Alejandro De Barbieri, to reflect on: Kill yourself working? The sense of work. Tools for parents: the attitude at work and in life. Get out of everyday fatigue to educate with joy. The sense of the effort that is transmitted to one's children.

Book your place on: 24871020 ext. 2740 - www.hospitalbritanico.org.uy - Follow us on [Facebook](https://www.facebook.com/BritSocUy)



ANGLO-URUGUAYAN CULTURAL INSTITUTE



13th
ANGLO
CONGRESS

**Are you going to miss
the main education
event for teachers of
English in 2017?**

**Only a few
places left**

More than 250 teachers have
already enrolled for the 13th
Anglo Congress.



ANGLO



CAMBRIDGE ENGLISH
Language Assessment

Authorised Platinum Centre

Download the enrolment form from
www.anglo.edu.uy

For more information please contact
anglo.congress@anglo.edu.uy

**SAT.12TH / SUN.13TH
AUGUST 2017**

RADISSON MONTEVIDEO VICTORIA PLAZA HOTEL



www.anglo.edu.uy

@ anglo.congress@anglo.edu.uy



13TH ANGLO CONGRESS



ANGLO-URUGUAYAN CULTURAL INSTITUTE ...Continued



2x1

Henry Purcell

DIDO & AENEAS

(OPERA)

TEATRO DEL ANGLO

Sung in English and performed on period instruments.

AUGUST | Saturday 26th | Sunday 27th | Monday 28th |
Tuesday 29th | 9:00pm
Tickets: \$500

EXCLUSIVE 2X1 | BROU credit and debit cards | Club El País | Anglo students/staff | Members of The British Society.

If you have any booking requests, queries or suggestions regarding The Anglo Theatre please feel free to contact us via email: teatro@anglo.edu.uy



ANGLO



www.anglo.edu.uy

BRITISH CEMETERY



REFORMing 500 years of the Protestant Reformation 1517 - 2017

Image: Vitraux of the image in the Temple of the
Evangelic Congregation Blanes 1116 and Durazno streets
Montevideo.

APOYO



AUSPICIO



Proyecto Cultural Declarado de Interés
por el MEC DNC 287/2017



6 al 10 de Noviembre - 2017
Montevideo XVIII Encuentro
Iberoamericano de Valoración
y Gestión de Cementerios
Patrimoniales.



THE BRITISH CEMETERY SOCIETY
Consultas y actualizaciones escribir a
encuentros@cementerioibritanico.com.uy
www.cementerioibritanico.com.uy
Cementerio Británico de Montevideo
Av. F. Rivera 3868 tel. 2622 3071

**Saturday
19th, August
16.00 to 17.30hs**

**Its influence in
the culture and
in the art.**

Uruguay's life has been marked
by the arrival of the immigrants
and it can be seen in different
areas of our economy and of our
social history.
They integrated with their
customs and their religion into a
New World of Hope.
In the British Cemetery lie many
of those who made something
possible and that today we are
considered to have a rich
National and World Heritage,

Guest Speaker:
DR. Jerónimo Granados
*Priest of the Evangelic and German
Congregation of the River Plate.*

**Ciclo V - 2017
Encuentros a la puesta
del Sol**

**CEMENTERIO BRITÁNICO
DE MONTEVIDEO**

AV. RIVERA 3868 Y PIAGGIO



URUGUAYAN-BRITISH CLUB



LUNCH INVITATION

WEDNESDAY
5TH AUGUST
12:15 HOURS

THE CHALLENGES OF THE
EXPORT SECTOR IN A
CHANGING CONTEXT

TERESA AISHEMBERG

HOTEL NH COLUMBIA
RAMBLA GRAN BRETAÑA, 473
DRESS CODE: BUSINESS

MORE INFORMATION





ST. ANDREW'S SOCIETY OF URUGUAY

SCOTTISH NIGHT

Scottish Night organised by the Saint Andrew's Society of Uruguay and the ANGLO Institute on July 9th resulted in a great success.

Thomas Hobbins gave an introduction to Scottish Culture with an emphasis on its music and dance. During the talk live examples of music and dance were given by the over all winning eightsome of the 2017 Junior Caledonian Competition, Patricia Izubejeres with a sample of what she played at The Royal Edinburgh Tattoo last year, The City Of Montevideo Pipe Band and the Scottish dancers.

The evening ended with Patrica Arroyo instructing all those who wanted to dance in Strip the Willow, Eightsome Reel and a few other Scottish Country dances.





ST. ANDREW'S SOCIETY OF URUGUAY ...Continued

CALEDONIAN BALL 14TH OF OCTOBER 2017

Practices for the Ball started on Saturday 29th of July from 15 to 17:30 hrs at Golf Club Gymnasium in Punta Carretas (Bvr. Artigas 379) and will continue every Saturday at the same time and venue upto the 7th of October.

You are all welcome to come!

This year, the first practice will be free, but from the second on, each practice will cost \$100, which will be deducted from the total price of the Caledonian tickets.

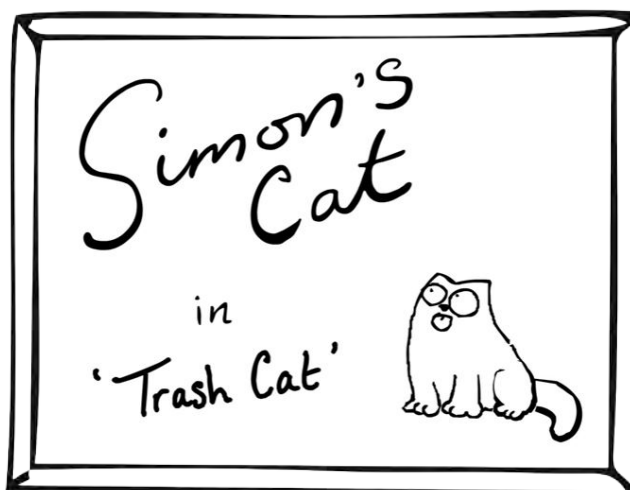
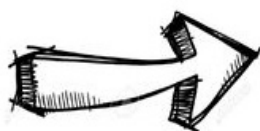
Please contact us for further information at contact.st.andrews.uruguay@gmail.com

SIMON'S CAT

by Simon Tofield
<https://simonscat.com>



Watch the
episode
HERE





UPON MY WORD

by Richard Cowley
racowley@gmail.com

5. ME, MYSELF AND I (PART TWO)

One of these days I shall swing for the estate agent who begins every letter to me with;

“We are writing to yourself concerning...”

And there's more.

“My wife and myself believe Cameron is an honest man.”

“The Chairman and ourselves have formed a sub-committee to consider investing in Panama.”

They're all wrong. Reflexive pronouns (myself, yourself, ourselves etc.) must a) reflect back to the subject of the sentence e.g.

“The vice-president considers herself a fully qualified brain surgeon.”

“I went into the hallway and stared at myself in the mirror.”

“Eric blames himself for his daughter's behaviour.”

Or b) add emphasis:

“I wrote the letter myself.”

“You yourselves requested assistance.”

The abominations at the start of this article should have been expressed like this:

“We are writing to you concerning...”

“My wife and I believe Cameron is an honest man.”

“We and the chairman have formed a sub-committee to consider investing in Panama.”

Actually, there is probably a bit of hypercorrection (see Me, Myself and I, Part One) involved here. My estate agent has the uncomfortable feeling that to say “I am writing to you” is somehow a bit direct, a bit rude. We were all taught not to point at people, and perhaps this is a bit like pointing, but linguistically. Using a reflexive pronoun seems, somehow, to make it more polite. But wrong.



MEDICAL COLUMN

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

HOSPITALISED AGAIN!

On Father's Day, Sunday 16 July, I suddenly became a patient again, in less than one year. As usual, I like to behave 'by the book' when in patient-mode, so I taken to the Emergency Department and was seen first by the Triage Nurse and later by one of the doctors. Tests, both laboratory and imaging, showed that I had something more serious than one of the many of the winter respiratory viruses and was admitted with the diagnosis of pneumonia. I'm writing on Saturday 22 July and my discharge home to recover over the next 2 weeks will happen tomorrow, after one week of inpatient stay.

As I have mentioned in some previous articles, doctors don't top the list of docile patients. Being on 'the other side of the bedside' is not what were were brought up and taught to do. However, as I've done before, I resorted to the most important tool that works when you're vulnerable and dependent on others' decisions and actions: trust. Trust does not happen: it has to be built on solid foundations. The

first and foremost is that as a patient, I had my questions answered, by all professionals involved in my care. More than that, everything that was done was clearly explained to me by assistants, nurses and doctors. At no time did the information flow slow down or cease. Informed patients are certainly at an advantage, in that they participate to the extent they wish, in their own care and this invariably has an impact on the course of the illness.

At this late stage in my medical career, I'm always aware of the importance of the culture of the next generation of health care professionals and how this will impact the 'old day' values in which I grew and developed as a doctor over nearly four decades. I was comforted by the teamwork and collegiality of all involved in making my stay not only as pleasant and comfortable as my condition allowed, but by the constant abiding to my safety as a patient and the quality of my care I was being provided.





BACK IN TIME

by Tony Beckwith
tony@tonybeckwith.com

ON LOCATION

Montevideo was abuzz with excitement in the summer of 1955 when a British film crew arrived to shoot local footage for the movie *The Battle of the River Plate*. I was ten years old and could barely contain myself when my father agreed to take me to be in the crowd scenes. I couldn't wait to be in the movies.

Cameras were set up at two locations where people were asked to congregate: one in the port area downtown and one in Pocitos, which is where we lived. Dad and I walked along the Rambla to the Punta Trouville, where the camera crew had a panoramic view of the beach with its distinctive skyline and the Expreso Pocitos bar & café right in the middle. There were hundreds of people milling about, staring into the cameras and pointing. The production team had let it be known that they hoped people would refrain from driving cars manufactured after 1939, which is when the famous battle

extras. To be perfectly honest, I was dying to be immortalized on film, but after being jostled and shoved and elbowed aside by the crowd for an eternity, the movies didn't seem so glamorous after all and my father was able to persuade me to leave. As we strolled home, he told me the story.

The Second World War broke out in September 1939. One of Germany's early tactics was to disrupt the flow of supplies bound for Britain from the Río de la Plata. The Admiral Graf Spee, a German pocket battleship, was thus assigned to raid merchant shipping in the South Atlantic. The British Admiralty responded by dispatching three cruisers—the Exeter, Ajax, and Achilles—that found and engaged the raider on December 13, 1939 a few miles off the coast of Uruguay, in the wide estuary of the River Plate.

After a long day of battle all ships were damaged, especially the Exeter, which suffered the lion's share of casualties. The British ships took positions at the mouth of the estuary as the Graf Spee limped into Montevideo where her Commander, Captain Hans Langsdorff hoped to make repairs before attempting a run back to Germany. Uruguay was neutral at the time but had a longstanding, cordial relationship with Great Britain and was known to favour the Allies. The Uruguayan government was scrupulous in its reading of the Hague Convention and informed the German captain that he could have no more than 72 hours in port. British intelligence, meanwhile, was working furiously to feed false information to the Germans, who became convinced that additional Allied naval power was standing by to challenge the beleaguered battleship if it left the safety of Uruguayan waters.



took place. On the other hand, those with older cars—and there were plenty of them still in circulation in Uruguay in 1955—were encouraged to parade along the Rambla and possibly get their classic vehicle immortalized on film. We didn't have an old car so we just stood around, performing our roles as unpaid



BACK IN TIME ...Continued

by Tony Beckwith
tony@tonybeckwith.com

Captain Langsdorff had a reputation as an honourable man who avoided pointless loss of life by evacuating merchant seamen in lifeboats before sinking their ships. He earned the respect of British officers for his humane treatment of prisoners. By all accounts, "he was not a typical Nazi but a German gentleman of the old school. A decent chap." Langsdorff now faced a difficult decision. The German High Command was adamant that the Graf Spee should not fall into enemy hands. Given Uruguayan sympathies, remaining in Montevideo would guarantee that very result. His options were therefore to make a run for Argentina, which was pro-Nazi at the time, or scuttle his ship. Rather than risk the lives of his men for no military advantage, Captain Langsdorff chose the latter option, a decision that was rumoured to have infuriated Hitler.

The German sailors were taken off the Graf Spee and interned in Argentina, while arrangements were made for British prisoners to be released into Uruguayan custody. All the wounded were taken to the British Hospital in Montevideo. The German dead were buried in the Cementerio del Norte; Royal Navy casualties that had not been buried at sea were laid to rest in the British Cemetery.

On the evening of December 17, 1939 Captain Langsdorff and a skeleton crew sailed their ship out of Montevideo's harbour and dropped anchor just within Uruguayan territorial waters. After setting scuttling charges the Germans boarded an Argentine tug and were taken to Buenos Aires. As the sun set and thousands of people thronged the Montevideo shoreline, the Graf Spee exploded and burst into flames. In classic naval tradition, Captain Langsdorff wanted to go down with his ship, but his officers reminded him that it was his duty to help his crew navigate their new circumstances. Once he had taken care of those formalities, Captain Langsdorff retired to his hotel room and took his own life. He was buried with full military honours in La Chacarita Cemetery in Buenos Aires. The Graf Spee sank slowly and settled into the muddy bottom of the channel, leaving nothing but the tip of its mast sticking up out of the water, a poignant reminder of the dramatic chain of events of the past few days.

I eventually saw the movie, of course, and enjoyed the crowd scenes despite the fact that any shots of me had evidently ended up on the cutting room floor. It was a decent film, but I prefer to remember the story as my father told it that day, strolling home along Pocitos beach.

When You and I were Young

by Tony Beckwith, 2017

*Remember once upon a time
 when you and I were young?
 The world was simple and sublime
 Our song as yet unsung*

*Our freedom seemed to know no bounds
 Our limit was the sky
 An air of magic still surrounds
 our youth in Uruguay*

*We couldn't wait to go outside
 to woods or stream or beach
 The day unfolding far and wide
 was all within our reach*

*To think we barely noticed when
 our summers slipped away
 We took them all for granted then
 I cherish them today*



DICKENS INSTITUTE

Dickens Institute celebrates its 45th anniversary in Paysandú.

On Saturday 29th July, on a warm and sunny winter morning, Dickens had the pleasure of offering an open seminar in the city of Paysandú to the whole of the ELT Community settled both in the city and its surroundings. The seminar was held in the very welcoming premises of Colegio Nuestra Señora del Huerto.

Dickens is well aware of the need to bridge the gap between Montevideo and the provinces and, due to distances and lack of transportation, in some cases, this is not always possible. Therefore as one of the several celebrations of its 45th anniversary contributing to the teaching of English and developing English professionals in Uruguay, the Dickens Team decided to offer this event in Paysandú.

The seminar was very well attended by teachers from Paysandú and many far off places who were very eager to delve further into the teaching profession. It was really marvellous to see the motivation, the eagerness to collaborate and express their opinions of these professionals who have understood the importance of lifelong learning.

The presentations were delivered by Ms Andrea Cabrera, Head of the Academic Support Department, and Ms Teresa Gallette, Testing Team Senior Administrator. Also present were Patricia Alvarez Harvey, General Director, and Manuel Rodriguez, General Manager, all of which belong to the Dickens Team and are committed professionals in love with Education.

All in all an extraordinary celebration that the publishers enhanced by raffling among the teachers the latest English text books!





GEOFF THE CHEF'S CORNER

by Geoffrey W Deakin
gwdeakin@gmail.com



Perfect Beef Wellington!

Beef tenderloin fillet, coated with mustard, mushroom duxelles, ham, wrapped in puff pastry and baked. Based on Gordon Ramsey's Beef Wellington recipe.

Ingredients:

- 2 x 400g beef fillets
- Olive oil, for frying
- 500g mixture of wild mushrooms, cleaned
- 1 thyme sprig, leaves only
- 500g puff pastry
- 8 slices of Parma ham
- 2 egg yolks, beaten with 1 tbsp water
- A pinch of salt
- Freshly ground black pepper

For the red wine sauce:

- 2 tbsp olive oil
- 200g beef trimmings (ask the butcher to reserve these when trimming the fillet)
- 4 large shallots, peeled and sliced
- 12 black peppercorns
- 1 bay leaf
- 1 thyme sprig
- Splash of red wine vinegar
- 1 x 750ml bottle red wine
- 750ml beef stock

Method (serves 4):

1. Wrap each piece of beef tightly in a triple layer of cling film to set its shape, then chill overnight.
2. Remove the cling film, then quickly sear the beef fillets in a hot pan with a little olive oil for 30-60 seconds until browned all over and rare in the middle. Remove from the pan and leave to cool.
3. Finely chop the mushrooms and fry in a hot pan with a little olive oil, the thyme leaves and some seasoning. When the mushrooms begin to release their juices, continue to cook over a high heat for about 10 minutes until all the excess moisture has evaporated and you are left with a mushroom paste (known as a duxelle). Remove the duxelle from the pan and leave to cool.
4. Cut the pastry in half, place on a lightly floured surface and roll each piece into a rectangle large enough to envelop one of the beef fillets. Chill in the refrigerator.



GEOFF THE CHEF'S CORNER ...Continued

by Karen Higgs
www.guruguay.com

5. Lay a large sheet of cling film on a work surface and place 4 slices of Parma ham in the middle, overlapping them slightly, to create a square. Spread half the duxelle evenly over the ham.
6. Season the beef fillets, then place them on top of the mushroom-covered ham. Using the cling film, roll the Parma ham over the beef, then roll and tie the cling film to get a nice, evenly thick log. Repeat this step with the other beef fillet, then chill for at least 30 minutes.
7. Brush the pastry with the egg wash. Remove the cling film from the beef, then wrap the pastry around each ham-wrapped fillet. Trim the pastry and brush all over with the egg wash. Cover with cling film and chill for at least 30 minutes.
8. Meanwhile, make the red wine sauce. Heat the oil in a large pan, then fry the beef trimmings for a few minutes until browned on all sides. Stir in the shallots with the peppercorns, bay and thyme and continue to cook for about 5 minutes, stirring frequently, until the shallots turn golden brown.
9. Pour in the vinegar and let it bubble for a few minutes until almost dry. Now add the wine and boil until almost completely reduced. Add the stock and bring to the boil again. Lower the heat and simmer gently for 1 hour, removing any scum from the surface of the sauce, until you have the desired consistency. Strain the liquid through a fine sieve lined with muslin. Check for seasoning and set aside.
10. When you are ready to cook the beef wellingtons, score the pastry lightly and brush with the egg wash again, then bake at 200°C/Gas 6 for 15-20 minutes until the pastry is golden brown and cooked. Rest for 10 minutes before carving.
11. Meanwhile, reheat the sauce. Serve the beef wellingtons sliced, with the sauce as an accompaniment.

It's really a lot easier to make than it looks, assuming you are using ready-made puff pastry, and the result is fantastic. A great idea for the beef-loving people out there.

ANDY CAPP

by Reg Smythe



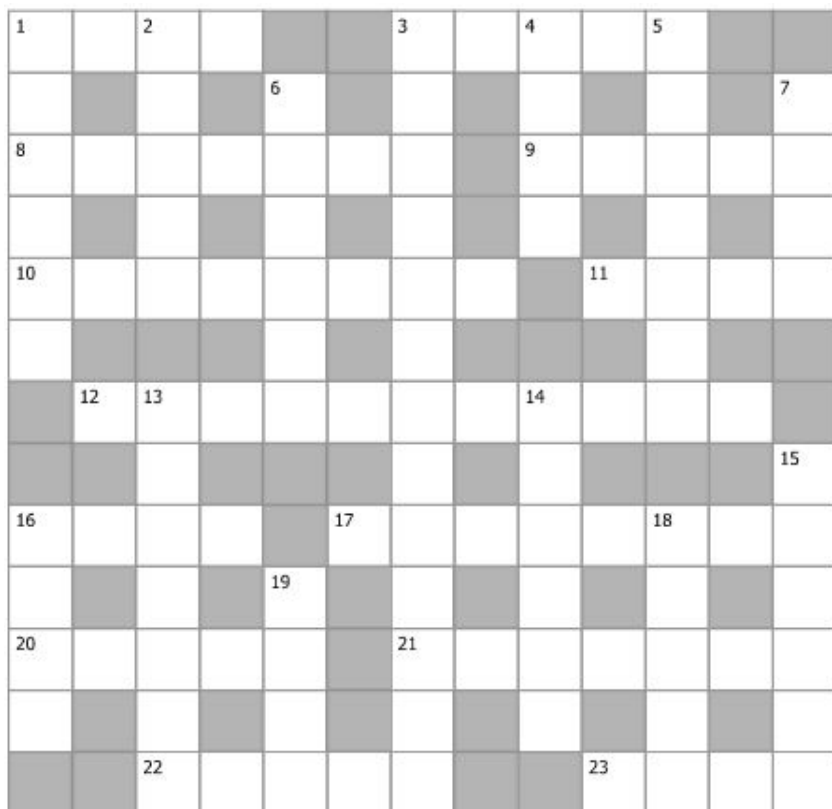


CROSSWORDS TIME!

from Independent
<http://puzzles.independent.co.uk>

Print this page and start playing!

The solution will be revealed in the next issue.



ACROSS

1. Unit of computer memory (4)
3. Exhales audibly (5)
8. List (7)
9. Citrus fruit (5)
10. Part of a web site (4,4)
11. Cot (4)
12. Ping-Pong (5,6)
16. Gemstone (4)
17. Pretentious (8)
20. Stringed instrument (5)
21. Illness (7)
22. Cubed (5)
23. Celestial body (4)

DOWN

1. Potato disease (6)
2. Unit of heat (5)
3. Prestidigitation (7,2,4)
4. Precious metal (4)
5. Japanese warrior caste (7)
6. Drive away (6)
7. Rebuff (4)
13. Human-shaped robot (7)
14. Sewing implement (6)
15. Chief journalist (6)
16. Lively dance style (4)
18. Larceny (5)
19. Soft mineral (4)

July Crossword solution:



ACROSS

1. Painting, music, etc (4)
4. Evil spirit (5)
8. Dark volcanic rock (8)
9. Hair-straightener (4)
10. Low-fat soft cheese (7,5)
11. Several (1,3)
13. Fortune (4)
17. Salad ingredient (5,7)
20. Indian dress (4)
21. Excessive capacity or treatment (8)
22. Small and charming (5)
23. Nobleman (4)

DOWN

2. Knock back (6)
3. By-product (4-3)
4. Refined (7)
5. Academy Award (5)
6. Clear, transparent (6)
7. Travel permit (4)
12. French-speaking Belgian (7)
14. Laugh softly (7)
15. Building for a car (6)
16. Underground room (6)
18. Concise (5)
19. Difficult journey (4)



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