

L'Age Baston Chronicles 2009

EDITORIAL

Seasons greetings from Jollity Farm! This is Chronicle No.9 and our 17th year of holidays at L'Age Baston. Thanks to everyone who joined us here in 2009. You made it one of our best seasons ever. Medieval music-hall, woolly cabaret, glorious meals and a fair bit of sunshine. We are in the middle of preparations for next season. We thought of having one dress-up dinner (long frocks and DJ's?) and one wine tasting evening. We admit to already being a little bit excited. Look out for our new website! We wish you a peaceful and happy new year and look forward to seeing you in 2010.
A bientôt – John & Alex

Sheep safely grazing

Here's Horatio the sheep. He gambolled down the drive in May and just sort of settled in. We suspect he was on the run from the great lamb chop, or worse, the dreaded elastic band. This is him after a



few weeks. What do you think he did next? Eat the flowers? 'Stag at Bay' on the steps? Re-arrange the lunch tables? In fact he did all of the above. Plus he got stuck in a chair by the pool and had to be rescued by a guest. We had to banish him from the courtyard eventually. He was at that difficult age and kept butting in. Horatio is now doing duty as a 'green' lawnmower. Alex is ridiculously fond of him.

Victoria on board

We are delighted to tell you that our daughter Victoria is joining Team L'Age Baston in 2010. She will be managing



the administrative side of things and our new website from Jan 1st. Alex and I will have more time to devote ourselves to looking after you and the Chateau. Who knows Alex may even finish the cookery book! The address and contact for booking and brochures from January is Victoria in London. (See over). Please make cheques out to 'L'Age Baston Ltd', not to John.

A feast too far

2009 was L'Age Baston's Seven hundredth anniversary. We held weekly medieval Feasts which were a great success. We had rare dishes and



wonderful 'subtleties'. The 1309 Blancmange' didn't go down too well but the 'Golden Apples' were a huge hit. As for the 'Serpent' and the 'Chateau', well enough said! We had super costumes and terrific entertainments from the assembled gentlefolk too.



New Painting Tutor

A warm welcome to **Anne Bosset**. A

superb watercolourist Ann is equally at home teaching other media. More details on our website.



Mastif d'Oré?

Not so much hound of the Baskervilles as The Golden Mastiff of L'Age Baston. The remarkable John Barber had the idea of gilding our weather vane.

John (Le Patron) climbed the roof to put it back after John the gilder gilded. Now it gleams and glints in all weathers.

Cherry Baby

You all know how shy, retiring and timid we both are? It's very hard to blow your own trumpet and very



nice when somebody does it for you. Hats off then to Cherry Lyons who had such a great time here she wrote an article in the 'A&I' singing our praises. Cherry said, in print, it was **"by far, the very best painting holiday ever"**. It's official then.

Smokin'

The food here at LB is justly famous. This season produced even more gastronomic triumphs. Our home-cured smoked hams were a seriously tasty treat and the Boar's Head was simply spectacular.

Our stocks of preserves are a low right now. You've eaten them all – we're happy to say. Don't worry, the big mincer and smoke box will be coming out again after Christmas for intensive sausage and pâté making – River Cottage move over.

THE CHRISTMAS RECIPE Dark Truffle cake

225g Good Dark chocolate (70% cocoa).
300ml double cream.
2 tablespoons cocoa powder.
A little grated nutmeg.
Break chocolate into small pieces.
Melt in a bowl over heated water.

Warm the cream & stir into melted chocolate.
Pour into a 25cm mould and chill for an hour
Remove from mould by soaking a tea-towel in very hot water & wrapping it round the mould for two minutes to slightly melt the edges of the cake.

Turn out onto a plate
Sprinkle with cocoa powder
Dust with grated nutmeg & serve with pineau or Barsac.
Perfect for Christmas!

Superloo

Not many studios can boast a loo decorated with murals by Toulouse Lautrec. We can't either but the 'homage' you will find on the walls there is beautifully done by JB.



GREEN OPTION

Do your bit for your carbon footprint. Just tell us if you would like the e-mail version of the Chronicles from now on. Save trees, ink; everything really.

2010: Courses Dates & Prices

Early Booking Prices Book before 28 February 2010

Painting
7 nights £795
14 nights £1,540

French Country Cooking
7 nights £795

Walking in the Charente
7 nights £725
14 nights £1,400

French for Francophiles
7 nights £925
14 nights £1,800

French Intensive
7 nights £1,225
14 nights £2,400

Partners & Friends
7 nights 14 nights
Sharing £495 £950
Own Room £575 £1,145



PINTADE WITH FENNEL (SUBMARINERS IN SERIOUS MODE)

French Country Cooking
June 3 July 1 Aug 5 Sept 2
7 nights £865

A great year in the kitchen with our returnees and our new "cookers". Lots of local dishes including Poitevin Stuffed Cabbage, classic Cassoulet and Fromager Charentaise. It has been rumoured that lamb dishes could be very popular in 2010. Don't believe all you hear! Alex is planning the recipes as we write. There may well be lamb – just not Horatio. Ps – Congratulations Richard for 1st Prize at Yatton Village Show with one of our recipes!



CHOUX FARCIE POITEVIN

Painting

May 20 27 John Barber
June 3 Jennifer Johnson
June 10 Group Booking
June 17 24 David Chandler
July 1 David Chandler
July 8, 15 Caroline Johnson
July 22 29 Anne Bosset
Aug 5 12 Jenny Halstead
Aug 19 26 John Barber
Sep 2 9 Jennifer Johnson
Sep 16 23 to be confirmed

7 nights £865
14 nights £1,725



THE STUDIO

Another wonderful and creative painting year at L'Age Baston. You took up the challenge of costume making for the medieval feasts and triumphed. The Artists entertainments at the table were amazing. Your paintings were excellent too! Our magnificent team of tutors will be ready to leap into action in 2010, as always. New books, mounts, easels, boards and stools are all ready. As is the new music system – painting and Verdi (or JLS) at L'Age Baston, what could be better?

We will be exploring for new painting locations in

L'ALLEE DU CHARME



the spring. So - providing we can tear you away from the delights of the Château – there will be painting picnics back on the agenda.

French for Francophiles

July 8 15 22 29
Aug 5 12 19 26
7 nights £999
14 nights £1,950

STREET MARKET PIEGUT-PLUVIERS



Genevieve, Patrick Sophie, Emmanuel and Corrine are waiting to guide you on another exciting season of francophonic progress. We have a French Film evening planned, visits and much, more.

FRANCOIS PEYROT'S ALEMBC



French Intensive

July 15 29
Aug 5 26
7 nights £1,335
14 nights £2,625

For those on a mission – undiluted French Tuition by our professional French Tutors. Minimum 30 hrs a week – if you have the 'envie' we have the means. You just have to find your way here.

Included on all courses

7 nights full board
6 days tuition
Air-conditioned transport
Free airport collection
Free train collection
Super food
Beautiful place
Wine with lunch & dinner
Wi-fi & broadband
Trips to places of interest
Heated, salt-water Pool
20 acres of grounds
Pool Towels included
Vegetarian/special diets
No single supplement

Walking in the Charente

May 20 27 June 17, 24 July 22
July 29 Aug 19 26 Sept 9, 16
7 nights £790
14 nights £1,530



(Tomb at the templar church Yvrac)

It's all taken walks, old walks, short walks, long walks, canoe trips for the care of - just turn up and enjoy your walking holiday in the Charente. A good guide and a well chosen path followed by a delicious meal with regional wine. New adventurous. The choice is yours.

Partners and Friends

7 nights 14 nights
Sharing room £550 £1,050
Own room £650 £1,250

Don't forget that partners and friends can also enjoy the delights of a L'Age Baston Holiday. No tuition of course but everything else is included. There is lots to do but if you simply want to relax, lounge by the pool, read a book, or watch TV, then that is just fine too.

BOOKING CONDITIONS

A deposit of 25% is required at the time of booking. Payment is due eight weeks before the start of your holiday. Bookings made within eight weeks of the start of your holiday must be accompanied by payment in full. Cancellations must be advised in **WRITING**. It is the policy of L'Age Baston to try to re-book your place as soon as advised of a cancellation. If successful, your deposit/full payment will be refunded less cancellation costs born by L'Age Baston. L'Age Baston reserves the right to retain all or part of the deposit/full payment.

INSURANCE

As a condition of booking and for your own protection, please take out full holiday insurance including cover for accident & medical expenses, loss of personal property, personal liability, cancellations & costs.

To book and/or
If you would like our full brochure, write, phone or e-mail.

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