

# L'Age Baston Chronicles 2010

## Editorial

**"The weather outside is frightful...."**  
**Season's greetings from Château L'Age Baston. Doesn't the time just whip by? Here we are with Chronicles 10 and it hardly seems 5 minutes since I was writing the last one. With Victoria's help it's been another busy and successful season at the Château. The sun shone, the wine flowed, and the table filled and emptied with lots of amazing food and people. Painters painted, French improved, Cooks triumphed and Walkers skillfully put one foot in front of the other to great effect. Memories to shield you from the winter dark. We wish you all a peaceful, creative and prosperous 2011. By the way, our prescription for winter recovery is as follows: "A week or two's holiday course at L'Age Baston to be taken without moderation between May and September 2011." Not taking this medication may well be injurious to your creative and mental well-being. Happy New Year.**

## Not very hirsute bikers

The new bikes were a great success. They were well used and even encouraged the patron in a wild moment to try a new cycle path to Nontron instead of a morning's walk. Great fun. Plans are to buy more bikes this Christmas. We could do our own Tour de France. No weight worries either, enjoy your lunch and then, after a little siesta, set off for a healthy bike ride. By the way we now have Wii fit for those of you who want to have a bit of fun with their exercise regime.

## Family news

Victoria had a little girl on the 21<sup>st</sup> October. 'Lara Elise' is, of course, utterly beautiful. Our first grand-daughter and a wonderful addition to our collection of grandchildren.



I had forgotten there were so many lovely things for baby girls. There's a whole new shopping world out there for Alex and me to explore.

## Concerted Abbey Music

We had some real cultural treats last season. We went to a super 'Homage to Brassens' concert in La



Rochefoucauld. We even joined in the choruses. The words were a bit hard sometimes though. We also went to a Mozart concert in the superb Abbey of St Amante de Boixe. Lovely



setting, and a beautiful evening.

## Animal News

Everybody is fine. Horatio has no flock yet but spring isn't far away. The cats are



settling into their winter routine of sofas and fires with short hunting trips for exercise. The big boys are fit and bouncy although Napoleon has left it a bit late to grow his winter coat this year. They were not impressed with the snow at the beginning of December. Yes, we had it too!

## Spatchcock?

We had a request from one



of our Cooking students to cook a leg of lamb on the Barbie. Alex

rushed to search through her recipes and came up with a winner. A boned gigot, marinated in honey, rosemary, lemon juice and garlic. The result was so delicious we did it again later in the season.

'Spatchcock' or 'Butterfly' lamb? Alex and John are still arguing about the name

## Dress up Tuesday

Everyone said they enjoyed the medieval feasts so much we thought we give you another chance to don finery. Tuesday night will be dress-up night for a Formal Dinner. Tiaras not de rigueur but smart for a special evening would be good. Long frocks for ladies and dj's for men has been suggested with maybe a little after dinner entertainments? Your thoughts please?



## Sunshine and roses

Summer was long, hot and dry – great for warm swims, brilliant light and peerless dinners in the courtyard. Our roses did especially well too. The farmers complained but we didn't.

The lack of rain kept the grass quiet and we hardly mowed at all. On the other hand we were so busy in the spring, we only managed to grow salads, tomatoes and herbs. Going to do better next year – we have plans.



## Ooh La La

### French Lessons

If you and fellow guests would like to come for French on a particular week only to find that there are no French classes running, contact John at L'Age Baston as he might be able to arrange an extra course..

## The Christmas Recipe



Alex thought this year it would be good to give you a Vegetarian Christmas Recipe. It is very simple to make, tastes wonderful and will freeze. Who can ask for anything more!

### Chestnut Terrine

#### Ingredients

275g chestnut purée– (unsweetened)  
150g fresh breadcrumbs  
1 teaspoon butter  
1 small onion, finely chopped  
1 large potato, cooked and mashed  
1 small turnip, cooked and mashed  
2 eggs lightly beaten  
Half a teaspoon of salt, Half a teaspoon black pepper, Half a teaspoon dried sage  
Half a teaspoon dried basil  
Preheat the oven 180°C, 160°C fan oven, Gas Mark 4  
Lightly grease your terrine dish with the teaspoon of butter and set aside.

In a large mixing bowl combine all the ingredients, beating them well together. Spoon the mixture into your terrine dish. Put the dish in the oven and bake for about 50 minutes to one hour or until the terrine is brown and firm.

Remove from the oven and allow to cool slightly. Place a warmed serving dish, inverted, over the top of the tin. Reverse the two, the loaf should slide out easily. Serve immediately with fresh tomato sauce and roasted courgettes.

# 2011: Courses Dates & Prices

## Early Booking Prices Book before 28th February 2011

**Painting**  
7 nights £835  
14 nights £1,620

**French Country Cooking**  
7 nights £835

**Walking in the Charente**  
7 nights £770

**French for Francophiles**  
7 nights £965  
14 nights £1,880

**French Intensive**  
7 nights £1,295  
14 nights £2,540

**Partners & Friends**  
7 nights 14 nights  
Sharing £535 £1020  
Own Room £630 £1,210

**Painting**  
May 26 John Barber  
June 2 John Barber  
June 9 David Chandler  
June 16 David Chandler  
June 23 David Chandler  
June 30 David Chandler  
July 7 Sian & Rob Dudley  
July 14 Caroline Johnson  
July 21 Jennifer Johnson  
Aug 4 Jenny Halstead  
Aug 11 Jenny Halstead  
Aug 18 Anne Bosset  
Aug 25 Anne Bosset  
Sep 1 Jennifer Johnson  
Sep 8 Jennifer Johnson  
Sep 15 John Barber  
Sep 22 John Barber  
**7 nights £899**  
**14 nights £1,745**



You artists were all so busy last summer! There were times when we thought we might have to do meals on wheels over to the studio. Night shifts are not obligatory here. Super work and superb tuition produced some great results. We're not claiming an Art Holiday at L'Age Baston is always a transforming experience. We do think it often pushes the creative boundaries a bit.

There are so many wonderful things to paint and draw here at L'Age Baston – including the old



Farmhouse and Barns where the donkeys live. They adore painters (as you can see) and even have a collection of paintbrushes they have borrowed. If you tell us when you want to work down there then we can make sure you can do so uninterrupted.

**French for Francophiles**  
June 2 16 July 7 14



Aug 11 18 25 Sep 1  
**7 nights £1040**  
**14 nights £2030**

Genevieve, Patrick, Sophie, Emmanuel and Corrine are waiting to accompany you on another exciting season of francophone progress. A unique chance to improve your French and learn about French culture.

**French Intensive**  
Aug 11 18  
**7 nights £1,390**  
**14 nights £2730**



Undiluted French with our team of professional French Tutors. A Minimum of 30 hours a week gives you maximum opportunity for progress. Face to face contact in small groups. If you have the 'envie' we have the means.

### 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 & Guest PC  
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 26 June 23, July 21  
Aug 25 Sept 22  
**7 nights £825**

There is nothing quite like a good walk in the country. A guided walk is even better – you can relax and enjoy the views and conversation while someone else leads the way. No worries about maps and routes You get sufficient exercise to justify the lunch and you have the chance to solve all the world's problems at once.



### Partners and Friends

7 nights 14 nights  
Sharing room £575 £1100  
Own room £675 £1300

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. While there is lots to do, if you simply want to relax, lounge by the pool, or read a book, 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 Ltd 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 borne by L'Age Baston. L'Age Baston Ltd 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 or if you would like our full brochure, write, phone or e-mail.**

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**French Country Cooking**  
June 9 July 7 Aug 4 Sept 8  
**7 nights £899**

To universal delight Alexandra performed her usual miracles in the kitchen all summer. She also provided our 'cookers' with insightful, hands-on and very satisfying culinary



adventures. Apart from the chocolate caramel mousse tartelettes, we also enjoyed the home-made sausages, Chicken Provençale with lavender and tarte tatin.. Not forgetting the "Golden Profiteroles of L'Age



Baston" with real gold leaf decoration.