

# L'Age Baston Chronicles 2015



## EDITORIAL

Greetings from the tranquil Charente countryside. First things first; a big thank-you to everyone who made Summer 2015 great fun and memorable in so many ways. We were blessed with a brilliant mix of guests (new and old) and a creative mix of tutors (old and new). Everyone gave a convincing impression of people having a really good time! Long may it continue. If you would like to join us in 2016 then check out the courses on page two. It would be good to see you. Best wishes for a peaceful and creative New Year from all of us at L'Age Baston.

*A bientôt.*

## HIGHLIGHTS

Competitive croquet!  
First guests from Israel.  
Mad Hats and Tea-parties.  
Fine folk from the antipodes.  
Golden Orioles all round.  
Home grown artichokes.  
Amazing individual artistic journeys and the strongest collective art shows for a very long time.  
Not forgetting fantastic food from the chefs, formidable French from the francophiles and feisty footwork from the walkers.



## NEW TO ENJOY IN 2016

This year we upgraded showers, roofed pigsties, & mended walls and fireplaces. For next year we hope to refresh four more bathrooms, launch into barn repairs and carry on with our stone walls. Know anyone who might fancy a 'work away'? Indoors there are plans for new curtains, loads of painting and a remake of the 'Charente Kitchen'. The L'Age Baston handyman is going to be busy isn't he?  
**COOKERY BOOK NOTES**  
Format's decided and the illustrations are underway. We will publish mid 2016 if all goes well.

## TUTOR NEWS

As usual our Tutor Team played a blinder. New tutors Chris Forsey and Susie Hunt made triumphant debuts and will be returning for a repeat performance. Our John Barber, Lulu Hancock, Jenny Johnson, Caroline Johnson and Jenny Halsted will all be expertly pacing the studio as usual. Ann Bosset won't be with us next year alas, due to family commitments.

## THE BLUES HAVE IT

Croquet went down a storm



this year, We are thinking of making it a permanent feature (minus the hats and maybe fewer molehills).

The official results of the **2015 L'Age Baston Coarse Croquet Competition**

TEAM	played	Won
RED	15	3
BLUE	15	7
YELLOW	15	3
BLACK	13	2

Blue was the clear winner. Don't take their triumph too



seriously though – none of the other teams did, and cheating was widespread and revealing. Not much money changed hands and luckily there was only one unfortunate incident with a mallet!

## HOME MADE JAM

You know how good the



Home-made jams are at breakfast? We thought you might like to know that we had some extra help this year with the apricots.

It's never too early to start!

## TEATIME MADNESS

We did it! A mad Hatters' tea-



party every week and all season. There were potions labelled 'drink me', cakes labeled 'eat-me' and crazy table decorations to boot. Cubic eggs, blue roast potatoes, fun to do and good to eat.

Not to mention the hats . . .

## WHAT THEME NEXT?

**Confession time.** at the moment of going to press we can't decide. Caught between the longing for a trail of clues and the struggle for a bigger dressing up box. Murder mystery or masked gala evening? We will let you know the instant we decide. The Château would be a stunning place for a juicy murder. Alex thinks about it often enough. However the



masks and costumes we saw down in La Rochefoucauld were so striking. Any thoughts? Please tell us.

## SAFELY GATHERED IN

Our walnuts are drying, the freezer is full of stewed apple and we have enough home-made soups and cassoulet to stand a siege! We will also be planting new fruit trees and see if we can't manage a few new potatoes too.

## KEEPING UP TO DATE

Speaking of keeping you up to date, If you haven't already done so then why not sign up for our newsletter? That way you can have the latest details of all the courses and tutors and you get to keep abreast of life and times at your favourite Château. Its so easy to do; just sign up on [lagebaston.com](http://lagebaston.com) or contact [victoria@lagebaston.com](mailto:victoria@lagebaston.com)



## RECIPE

### Poulet Sauté Aux Olives de Provence

Serves 4

- 4 Chicken breasts, skin on
- 2 tablespoons lemon Juice
- 1 clove garlic cut into 4
- 4 sprigs thyme or basil
- 4 tablespoons Olive oil
- Salt & freshly ground pepper

### For the sauce

- 4 large ripe tomatoes, skinned and chopped
- 4 anchovy fillets
- 2 cloves of garlic
- 1 sprig of thyme,
- 1 sprig of marjoram



- 1 sprig of basil
- 1 small glass of white or red wine.
- 125g stoned black olives.

Season the chicken breasts. Rub the lemon juice into the skin. Insert a quarter of clove of garlic and a sprig of thyme or basil under the skin of each breast. Dust with flour.

Heat the olive oil in a heavy frying pan. When oil is fairly hot, put in the pieces of chicken, skin side down. When golden on one side, turn them over. When both sides are golden, turn them again. Reduce the heat to low. Cover the pan. Remove the lid from time to time to turn the chicken - every five minutes or so. After 20 minutes transfer the chicken and nearly all the oil to a baking dish and put in a very low oven (150C, 130C Fan, Gas mark 2) and cover while the sauce is made.

### Making the sauce

Pound the anchovy fillets with the garlic in a mortar and pestle. Pour the wine into the frying pan, detaching any brown pieces and juices which may have stuck to the pan. Let it bubble & reduce. Add the anchovy and garlic mixture. Stir well. Now add the tomatoes and the herbs. Simmer until the sauce is thick. Add the olives, let them get hot. Taste the sauce for seasoning. Season to taste.

Test that the chicken is cooked by running a skewer through the breast and if the juices run clear, they are cooked. If still red, leave a little longer in the oven.

### To serve:

Pour the hot sauce into a long dish. Arrange the chicken breasts on top with the olives. Garnish with Basil and serve hot.

**(We cooked this last week, it was simply delicious)**

# 2016 Dates & Prices

## Early Bird Prices if Booked before January 31st

Painting	7 nights £1049
	14 nights £1998
French Country Cooking	7 nights £1049
Walking in the Charente	7 nights £999
French for Francophiles	7 nights £1199
	14 nights £2298
French Intensive	7 nights £1499
Non-tutored Painting	7 nights £900
Partners & Friends	7 nights 14 nights
Sharing	£850 £1599

## French for Francophiles

Jun 11 July 2, 9, 23  
Aug 6, Sep 10, 17

Tutors: Genevieve & Patrick  
7 nights £1250  
14 nights 2400



Experience learning French in small groups in a Château. Our Professional tutors will help you progress and make learning a pleasure. Francophone Classes are normally in the morning so you have your afternoons to make optional visits, relax by the pool or even do some homework! By the end of the week you will have enjoyed improving your French and loved our outstanding hospitality and accommodation too.

**Intensive French**  
Jul 2, 23  
7 nights £1550

Tutors: Genevieve & Patrick  
Lift the level of your French by working in small, adult groups with expert tutors. You have classes both mornings and afternoons so it's hard work but also uniquely rewarding. Come and improve your speaking, listening and comprehension skills in calm and elegant surroundings. Discuss France, French and French culture, in depth, with native French speakers who are also professional language teachers.

## Painting

Dates	Tutor
June 4, 11	John Barber
June 18	Lulu Hancock
June 25	Jenny Johnson
July 2	Caroline Johnson
July 16, 23	Susie Hunt
July 30	John Barber
Aug 6	John Barber
Aug 27	Chris Forsey
Sep 3, 10	Jenny Johnson
Sep 17, 24	Jenny Halstead
	<b>7 nights £1100</b>
	<b>14 nights £2100</b>



There's an endless supply of things to draw and paint at L'Age Baston and our tutors seem to have near infinite resources of knowledge and skill to help you make the most of it. You may be spoilt for choice around the house and grounds but, if you fancy a change of scene, we have trips out to paint on location too.

Demonstrations and studio sessions are in the mornings and our tutors are all happy to teach in different media and keen to encourage you to experiment. The rest of the day is up to you; paint with individual tuition, relax by the



pool or go exploring. A week with a studio and a tutor on hand, other artists for support and nothing to do but paint and enjoy yourself. Why wait?

**Non-Tutored Painting**  
7 nights £950 July 9

A week of painting at L'Age Baston without a tutor? Just the thing for those more experienced artists with a project in mind or those simply wanting to retreat away for a clear week to paint without distraction. Use the Studio, paint what you like when you like and enjoy the whole L'Age Baston experience.



## Walking in the Charente

Jun 4, 25, Jul 16,  
Aug 6, Sept 3, 24

Tutor: John Waddington  
7 nights £1050

An 8-12 km guided route most mornings to set you up for lunch with afternoon options of walks or visits. Discover the un-spoilt countryside and clean air of the Charente. Explore the nature and history of this largely unknown and still very French bit of France. With hundreds of kilometres of local and national footpaths within easy reach, Château L'Age Baston is the ideal base for an un-crowded walking holiday. Your afternoons



can also be spent on local visits, canoeing or just relaxing at the Château.

**French Country Cooking**  
Tutor Alexandra Waddington  
June 18, July 9, 30 Sept 17  
7 nights £1100



A scrumptiously practical hands-on cooking week for people who want to know more about the food of France. Mornings with the delightful Alexandra in the kitchen with demonstrations and practical work. The optional afternoon sessions might even see you preparing a dish for the evening meal. You end up with a folder of fine recipes and a fresh approach to creating great French food.

**Partners and Friends**  
(Sharing room)  
7 nights £900  
14 nights £1,700

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's 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.

## WHAT'S INCLUDED

Air-conditioned transport  
Free airport collection  
Free train collection  
Wine with lunch & dinner  
Wi-Fi & Guest PC  
Trips to places of interest  
Solar Heated, Saltwater pool  
20 acres of grounds  
Pool Towels  
Bikes, boules, croquet  
Vegetarian/special diets



## BOOKING CONDITIONS

A non-refundable deposit of £250 per person, per week is required at the time of booking. The Balance 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 to you. L'Age Baston Ltd reserves the right to retain full or part payment of your holiday.

## 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 & cancellation costs. For EU residents, please make sure you have a valid EHC card (European Health Insurance Card). This is available free of charge from the Department of Health Website in the UK.

To book or for our brochure,  
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