

REVOLT IN STYLE



Boisdale lights up The Savoy on Monday 25 June



Journalist & broadcaster Andrew Neil is a guest speaker at the "Revolt in Style: Boisdale Freedom Dinner" at The Savoy on 25 June. Andrew will be joined by special guests Claire Fox, director of the Institute of Ideas, Antony Worrall Thompson and David Hockney.

Journalist and broadcaster Andrew Neil is the guest speaker at a special Boisdale event to mark the introduction of the public smoking ban on 1 July. Former editor of the Sunday Times and a hugely influential media figure, Andrew will be joined by special guests Claire Fox, director of the Institute of Ideas, Antony Worrall Thompson and David Hockney.

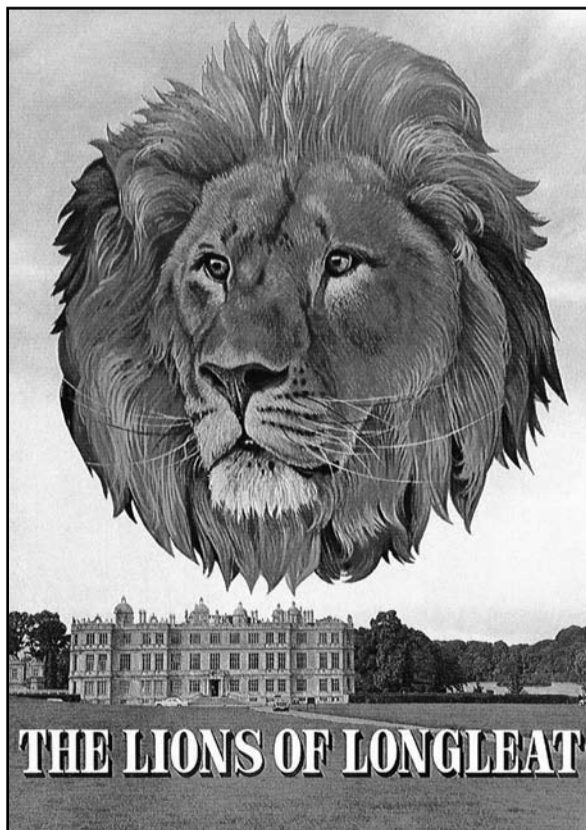
The historic occasion – possibly the last opportunity for you to eat, drink and smoke in a major public venue anywhere in the UK – takes place at The Savoy Hotel in London on Monday 25 June. Guests can enjoy a superb three-course dinner with wine, stimulating and entertaining after dinner speakers, live jazz from the Boisdale Blue Rhythm Band and a free CD. Tickets cost £95 (or £750 for a table of ten). The event, dubbed 'Revolt In Style: A Freedom Dinner', is being organised in association with the smokers' lobby

group Forest. According to Antony Worrall Thompson, restaurateur, TV chef, and patron of Forest: "July 1 will be a sad day. Supporting smokers is worth doing. Nobody else wants to because they want to be politically correct."

Guaranteeing that the evening goes with a swing, the Boisdale Blue Rhythm Band will play songs from their new CD You Can't Do That! (Songs For Swinging Smokers). In addition to the Lennon/McCartney title track, the CD features classics such as 'Smoke, Smoke, Smoke That Cigarette', 'Giving Up Giving Up' and 'Smoke Gets In Your Eyes'.

It also features a new song, 'I'm Going Outside', with lyrics by Alan Plater. One of our most successful film and TV screenwriters, Plater describes the government's anti-smoking crusade as "hypocritical", "puritanical" and "sanctimonious". He wrote the lyrics after he and his wife Shirley Rubinstein – both enthusiastic smokers – found themselves >> cont page 2

THE LONGLEAT PASSPORT TICKETS ARE NOW AVAILABLE FROM THE LAMB AT HINDON (20 MINUTES DRIVE FROM LONGLEAT) AT DISCOUNTED PRICES, ALTERNATIVELY THEY CAN BE INCLUDED IN YOUR BEDROOM RATE (SUN-THURS) AS LISTED BELOW:



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*under 14 years only.

WHATEVER HAPPENED TO PUFFIN'S?

Rory Knight Bruce recalls joining this unique club at the same time as being asked to shoot his own stepfather by the founder. >> cont page 4



The first Scottish Lord Mayor of Westminster, Councillor Alexander Nicoll, and Merlin Earl of Erroll, the eldest son of Sir Iain Moncreiffe the founder of the Puffin's Club, attended the Club's luncheon at Boisdale of Belgravia on 26 April 2007 (Merlin who now presides with absolute authority over all aspects of the Club is about to attempt to strangle Ranald). 'The Puffins are distinguished, unique and lovers of life, but they cannot fly after lunch! As Lord Mayor for a year but a Puffin for life I was delighted to make a "civic visit" to the Club.' Cllr Alexander Nicoll.



BESSERAT DE BELLEFON CHAMPAGNE TASTING AND DINNER



Boisdale of Belgravia • Tuesday 12 June

If you enjoy Champagne you must read this quote from Gérard Besson - Michelin Star Chef & Owner of the eponymous restaurant in Paris. "The Champagne Besserat de Bellefon Rosé makes me shiver with pleasure. Its colour is of a yellow white pink peach. The nose is magnificent, and in mouth, the gentle acidity installs itself on the middle of the tongue, and shows an extraordinary nobleness. Generous, remarkably built, this champagne is one of the best ever "rosé" that I have drunk. With the sweetbread it was great, but even more with cuts of mushrooms. I was making movements on my chair as a kid who is unable to hide his pleasure."

Edouard Besserat was born in a quaint village of Hautvillers in the Champagne vineyards with a lovely view of Marne Valley. It was in this village's Benedictine Abbey that the monk Dom Perignon perfected his "methode champenoise" and it was here that Edouard Besserat acquired his great expertise in making Champagne wines. In 1843 his devotion resulted in producing his own Champagne under the Besserat name which he undertook to distribute to the best-known hotels, restaurants and wine merchants in France.

His two sons Victor and Edmond later joined the business and they too acquired a passion for craftsmanship and dedicated commitment to excellence. One was an outstanding winemaker and the other a great taster and gifted businessman. Both worked hand in hand to build the name and fame of the House of Besserat.

In the year Charles Lindbergh made his first solo non stop trans-Atlantic flight from New York to Paris and Mae West was sentenced to 10 days in prison for obscenity, Edmond married Yvonne de Méric de Bellefon, a young lady from Champagne, of aristocratic descent. Their marriage gave birth to the House of Besserat de Bellefon and thus in 1927 a new name in Champagne was born.

Three years later, the owner of "La Samaritaine de Luxe", a then-famous Paris restaurant, issued Victor with a challenge to offer his patrons a champagne with a light sparkle, fine froth, great finesse and specially made to drink through a meal. "If you can do it, I will order 1,000 bottles instead of 100 now" he said. To meet the request, Victor decided to use the "crémant" method where the entire grape is pressed and a splendid mousse formed during the secondary fermentation. The result was outstanding - Victor Besserat duly secured the market and Cuvée des Moines became the jewel of the House which quickly made its appearance on the greatest tables of the time, including Maxim's, one of the most prestigious restaurants in Paris, as well as Lucas-Carton, La Méditerranée and Prunier.

Other successes followed including creation of the Cuvée des Moines Rosé in 1972 and steady international expansion. Today the tradition of Besserat de Bellefon holds firm as the only exclusive "on-trade" champagne to be found in the most elegant and stylish bars, hotels and restaurants in the world including Boisdale.

To taste the superb Champagnes of Besserat de Bellefont members and their guests are invited to join us on Tuesday 12 June. The dinner will be hosted by the Brand Ambassador Thierry Wallaert and Paul Beavis Managing Director of Lanson International. To make a reservation please contact Sonia (sonia@boisdale.co.uk) on 020 7259 1256.

Price: £55 Members £70 Non Members



Besserat de Bellefon Brut Grande Tradition

Dunkeld oak-smoked salmon, grilled fennel
and basil cress salad, orange dressing

Besserat de Bellefon Cuvée de Moines Banc de Blancs

Grilled Aberdeen Angus Charolais
crossbreed rib-eye steak, sweet baby onions,
globe artichokes, red wine jus

Besserat de Bellefon Grand Cuvée Brut

Summer fruit berries with Sauternes
and vanilla pod sabayon

Besserat de Bellefon Cuvée de Moines Brut Rosé

Selection of British cheeses
Besserat de Bellefon 1998
Grande Tradition Brut



BOISDALE LIGHTS UP THE SAVOY



David Hockney will be the Guest of Honour at the Boisdale Freedom Dinner at The Savoy.

« continued from page 1 out in the cold every time they wanted to light up on a recent trip to Orkney. "I'm 71, it's minus four degrees, and I'm going outside!"

Editor, publisher and broadcaster, Andrew Neil is currently presenter of the BBC One weekly political roundup show, This Week, and co-presenter of The Daily Politics which broadcasts every day that Parliament sits. He is also chief executive of The Spectator as well as being an astute Cuban cigar smoker.

One of the most popular British artists of the 20th century, David Hockney is a fierce critic of the forthcoming ban. Often quoted in the press, David recently offered a personal view on why he will always be devoted to cigarettes:

"On July 1st 2007, the most grotesque piece of social engineering will begin in England: the ban on smoking in enclosed public spaces, imposed easily by a political and media elite. In England people should speak up more, defend themselves, but it's hard against all the forces at work. Two million anti-smoking signs are going up on July 1, including inside Westminster Abbey. The uglification of England is under way by people with no vision. I detest it."

So who can resist an evening featuring the great and the (not so) good? **Simon Clark**,

director of Forest, sums up why you MUST join us at The Savoy in both body and spirit: "As a non-smoker, I find it extraordinary that from July 1 no-one will be allowed to light up in any pub, bar or private members' club anywhere in the United Kingdom. I accept that the majority want smoke-free to be the norm. But why ban smoking everywhere? As David Hockney says, pubs aren't health clubs. In one month's time an event like this will be illegal. What next? Are politicians going to dictate our eating and drinking habits as well?"

WHAT'S ON OFFER

- Three-course dinner with wine
 - **Host:** Antony Worrall Thompson
 - Guest speakers including Claire Fox and Andrew Neil
 - **Special guest:** David Hockney
 - **Live jazz:** Boisdale Blue Rhythm Band
- Dress code:** as you like
Free 'You Can't Do That!' CD
Tickets: £95 (£750 for a table of ten)

HOW TO BOOK

Telephone 07071 766537 (24 hrs)
or 01223 370156 and quote 'Boisdale'
(contact@forestonline.org). We accept most credit cards. Cheques payable to 'Boisdale' should be addressed to Boisdale Events, 15 Eccleston Street, London SW1W 9LX.



Boisdale Freedom Dinner at The Savoy will be hosted by Antony Worrall Thompson.



THE BOISDALE LIMITED EDITION HIGHLAND MALT WHISKIES IN THE WALLPAPER* MAGAZINE

The renowned design magazine Wallpaper* chose to feature The Boisdale Limited Edition Highland Malt Whisky in the April 2007 issue.

Wallpaper* magazine has championed the best new design for the past decade and continues to be the most prominent voice on contemporary lifestyle in publishing today. Available in over 70 countries, it has an international appeal, unified by one passion - the aesthetic that surrounds us. It features the coolest in interiors, fashion, travel, cars, beauty, art, technology, events and... drinks of course...

Boisdale Limited Edition Whiskies are available to buy from www.boisdale.co.uk or Berry Brothers (tel 020 7396 9600). To read more Boisdale press - including articles in the Times, Telegraph, Guardian, Daily Express and Hello! - visit our website.



Image from April 2007 Issue of the Wallpaper* Magazine

YOU CAN'T DO THAT!

Songs for Swinging Smokers • Boisdale new CD just released



Richard Pite, Boisdale Music Director, introduces The Boisdale Blue Rhythm Band's New CD.

This summer Boisdale customers will, alas, be stubbing out for good as the anti-smoking laws kick in on July 1 2007. Boisdale without

the smoke will seem as odd as The Coach and Horses without beer, The Yankee stadium without hotdogs, bangers without the mash and haggis without the neaps. What are the Boisdale clientele to do? (My suggestion of tins of snuff

HENNESSY RARE EXPERIENCE



Boisdale of Belgravia • Monday 18 June

Hennessy is one of the oldest and most famous manufacturers of cognac. The company was born when the Irishman Richard Hennessy, a mercenary for the French king, was compensated with land in the town of Cognac in France in 1765 and started a trading business, initially sending liquor back to Irish friends and relatives. His son, James Hennessy, expanded the business into the brandy production with which the town is now synonymous.

The business was later renamed James (or Jacques) Hennessy and Co. and the company

has been managed by successive generations of Hennessys. Ownership has changed over the years. In 1971 Hennessy merged with Moët et Chandon and 16 years later with fashion house Louis Vuitton to create what is now the world's largest luxury goods business: Moët Hennessy Louis Vuitton (LVMH).

On Monday 18 June Boisdale members and guests are invited to explore some of Hennessy's oldest and rarest cognacs, including Hennessy X.O and Hennessy Paradis Extra. The tasting will explore flavours in each product showcasing each as an individual experience.



INFUSIONS

By immersing cardamom & orange zest or lemon zest and clove the depth of the flavours of the cognac can be enhanced.

X.O & CHOCOLATE

Allowing chocolate to dissolve in the mouth is in itself a complimentary experience with a glass of X.O complemented by Sage & Caraway chocolates from The Vineyard.

X.O BLAZER

The deep dark fruit and spices of the X.O are developed into an amazing combination of rich flavours.

PARADIS & CHOCOLATE

An indulgent and reflective experience of Paradis Extra complemented with Peanut & Raspberry / Merlot Vinegar alpini chocolates created by The Vineyard.

PARADIS GIVRÉ

Deep chilled Paradis is a deeply luxurious experience, to contrast this we serve brandy snaps. The brittle crackle of the snap heightens the silky smoothness of the Paradis.

Hennessy Rare Experience will take place at Boisdale of Belgravia at 7pm and is FREE for Members (£15 charge for Non Members) to attend. This is an interactive tasting workshop which will last approximately two hours. There are only 15 tickets available so please book well in advance to avoid disappointment. Please contact Sonia on 020 7259 1256 (sonia@boisdale.co.uk) to reserve your ticket.

in the vending machine and chewing tobacco and strategically placed spittoons has not gone down too well with Ranald).

Despite giving live music a good kick in the groin with its new licensing laws, the government has yet to clamp down on jazz. However, the sight of grown men and women having such a good time playing it and listening to it must surely arouse the bureaucrats' suspicions - it must be unhealthy if it gives so much pleasure.

The Boisdale Blue Rhythm Band's third album is a celebration of tobacco, mainly in the form of cigarettes but there's one song about the pleasures of the pipe (The Blue Room) and another mentions cigars (The Man From The South). Incidentally, The Blue Room is sung by Campbell Burnap who still buys his 98 year old father's pipe tobacco at Davidoff's in Jermyn Street. 13 of the 20 songs feature the vocals of two Boisdale veterans - the honeyed tones of Liz Fletcher, who has sung once a week at the club since we began in 1999 and, in complete contrast, the nicotine drenched tonsils of Jim Ydstie (yes, that's the correct spelling - his ancestors are Norwegian).

Rather surprisingly the favoured tippie of the various

lyricists featured here is not booze but coffee. The CD gets seriously caffeinated between tracks 7 and 11. Whisky makes one appearance in the only song with an (hilariously) anti smoking message - Cigarettes, Whiskey and Wild Wild Women.

The CD is bookended by two new songs specially written for us. The opener, with lyrics by playwright Alan Plater and music by "BBC jazz musician of the year" Alan Barnes is a witty commentary on life after July 1 - it's called I'm Going Outside And I May Be Some Time. The sombre closer The Last Smoker is penned by the great lyricist Fran Landesman with music by Boisdale Blue Rhythm Band pianist Simon Wallace. Also, alongside the house band we have contributions from Ray Gelato's Giants and the fabulous Shoo Shoo Baby.

Whether your idea of heaven is a fat, hand-rolled Cuban on a chaise longue or a guilty, furtive Silk Cut out in the diesel filled streets I hope you enjoy this swinging valedictory.

Boisdale Blue Rhythm Band's new album will be soon available from our online shop www.boisdale.co.uk. To reserve your copy please email info@boisdale.co.uk or call 020 7730 6922.

PHOTO DIARY



Louis Latour Burgundy & Seasonal Produce Dinner at Boisdale of Bishopsgate was hosted by **Richard Nunn**, the Managing Director of Louis Latour wines. The lovely **Louise Pilkington** (above) explains the merits of stainless steel fermentation for the delicious flinty Chablis 2005, Simonnet Febvre. All agreed that the wines exhibited were outstanding particularly **Meursault Château De Blagny 2002, Premier Cru**.



The Puffin's Lunch on Thursday 26 April at Boisdale of Belgravia was attended by, amongst other eminent guests, **The Lord Mayor of Westminster Alexander Nicoll**. This photo of the Councillor and **Ranald Macdonald** was taken outside the Boisdale of Belgravia restaurant just before lunch.



This year, the Lamb at Hindon joined the list of the official **Caveaux de Sabrage** and to celebrate the appointment we threw a Champagne party on Saturday 12 May during which all attending guests were given the opportunity to sabrage and were issued with certificates signed by the **Officer & Maître Sabreur Nathan Evans** (above) and the **Ambassador Julian White**.



We'll let you draw your own conclusions from the photo above as to how successful our Pol Roger dinner was. The empty plates, the infinitude of Champagne glasses and **Shaker Sundaram's** face require no comments. The event took place at Boisdale of Bishopsgate on 15 May and was hosted by **Sarah Maur Thorp**.

WHATEVER HAPPENED TO PUFFIN'S?

« continued from page 1 It is 22 years since the death at 65 of Sir Iain Moncreiffe of that Ilk, the wise and humorous Scottish laird, baronet, Albany Herald, lawyer, author and founder of Puffin's, the Edinburgh weekly luncheon club. It is also two decades since the club served its last lunch after almost 30 years at Martin's restaurant behind Princes Street, and the club's assets of old copies of Debrett's, Burke's and Kelly's and two small symbolic stuffed puffins were put away for safekeeping.

The membership was as varied and eccentric as its founder. **Ex-King Zog of Albania** paid his founding subscription of £5 in 1961, but died before he could attend. The actor **Terence Stamp**, **Sir Nicholas Fairbairn**, **Sir Fitzroy Maclean** and **Lord Dacre** all attended with varying frequency. 'Half the crowned heads of Europe were on the list,' recalls **Gerry Buxton**, a retired naval commander who was a member throughout. 'Yet you would also meet landowners, artists, writers, politicians and journalists.' He remembers **Lord Dacre** getting a particularly satirical reception following the wrongful authentication of the Hitler diaries.

As one would expect from a noted genealogist (he once reasoned that everyone was descended from Charlemagne and that Prince William was related to Alice in Wonderland through the Queen Mother), Sir Iain attracted a fair number of aristocrats to the club. Indeed, the club's name was taken from the nickname of Sir Iain's first wife, 'Puffin', **Countess of Erroll**.

'It was founded originally so that the Scottish clan chiefs could meet,' recalls another member, the author **Roddy Martine**. Sir Iain reasoned that 'whilst they may not like

each other, they should at least meet each other.' On one occasion, a junior member asked Sir Iain if he was aware that the newly appointed chief of clan Donnachaid, who was one-sixteenth Jamaican, was black. 'Could you just tell us who your own great-great-grandparents were?' replied Sir Iain. He believed in heredity but would not tolerate snobbery. Yet there were plenty of ordinary members, whom Sir Iain would invite to join if he liked their company. I was myself invited over a glass of vodka during breakfast when he was staying at my home. He had asked if I would care to shoot my then stepfather for him. He was serious. He had fallen in love with my mother. I declined, as much out of manners as out of anything else. Sir Iain would have forgotten about it by the next morning, as until now - had I.

When I attended Edinburgh University in the late Seventies, I took up his offer and would often go to see him as an antidote to the Stalinist politics of the Students' Association (a legacy of Gordon Brown), which I was attempting to overthrow. The lunches were always lively, often hilarious. No one was introduced by name, but you soon had a fair idea who people were. On one occasion, a flushed young man brought in a girl and sat next to me. 'Married her today,' he whispered (so as not to break club protocol by revealing personal details). A month later he reappeared alone. 'Gone now,' was all he said.

Alastair Leslie, a contemporary student politician at university with me, remembers meeting **Archduke Otto von Habsburg** at lunch and, breaching protocol, addressing

him as Your Imperial Highness. 'Just call me **Archduke if you have to**,' replied the would-be Emperor of Austria.

When it began in 1961, the club had its own room in the **Aperitif** restaurant in Edinburgh's west end and met every weekday lunch and evening. Its peregrinations then took it to the Caledonian Hotel where they had an unsatisfactory, windowless, grey room. One weekend, **Nicholas Fairbairn** painted a mural with the quotation from *A Midsummer Night's Dream*, 'Where the bee sucks, there suck I.' That Fairbairn had used the Elizabethan script for the quotation resulted in outraged house - maids and a paint of whitewash on the Monday morning.

During the late Seventies, the club moved to its weekly Wednesday slot in the Edinburgh wine bar run by **Lord Simon Conyngham**, and had its own private dining room. When the wine bar was sold in the mid-Eighties to be turned into a pizza restaurant, Puffin's again took wing to **Martin's**, a friendly place in a small mews behind the roar of Princes Street. 'I was the end of the line,' says the present proprietor **Martin Irons**. 'Sir Iain was always trying to get me to install an intercom so he could call for more booze without leaving the table,' he recalls.

Despite the lapse of time since Sir Iain's death members still pay their five pound subscription - "Once a Puffin, always a Puffin" Sir Iain Moncreiffe would say on making you a member. It is a measure of the affection in which he and the club is held, that we took him at his word. Since 1997 Puffin's has met on the last Thursday of every month in the Jacobite Room at Boisdale of Belgravia.



THE MACALLAN EN PRIMEUR



David Cox (right) The Macallan Director of Global Relations, examines the precious Lalique decanter containing The Macallan 50 years old with **Guillaume Gauthereau** Managing Director of Lalique UK. Only 20 were made for sale in the UK.

The Macallan, famed throughout the world for its peerless range of single malt whiskies, is giving a select number of individuals the opportunity to create their own cask of Macallan.

'En Primeur' offers an option to buy a cask of new make Macallan spirit distilled from barley grown on the Easter Elchies Estate in Speyside. Each buyer can match their own individual cask to their personal tastes by choosing Spanish or American oak, seasoned with sherry or bourbon; in a butt, puncheon, hogshead or barrel size. The cask

is then matured for a minimum of 12 years or longer at the distillery before being bottled as single malt whisky, with personalised labels designed by the owner.

Cask owners are given a beautifully designed prospectus and log book to track the progress of their cask. They will be invited to celebrate the filling of their casks, which will take place at the end of the summer silent season at the distillery.

En Primeur builds on the unparalleled

reputation of The Macallan for developing and offering high value innovation and stylish luxury of a personal nature. Over the last few years, The Macallan has worked with **Lalique** to produce a stunning crystal decanter for a 50 year old Macallan; with **Rolls Royce**, **American Express Centurion** card and **Brioni** at select events, and, in late 2002, The Macallan launched its unique range of **Fine & Rare** vintages, which has redefined the market for vintage single malt.

BOISDALE OF BELGRAVIA

15 Eccleston Street
Belgravia SW1W 9LX
T 020 7730 6922
www.boisdale.co.uk

BOISDALE OF BISHOPSGATE

Swedeland Court
202 Bishopsgate EC2M 4NR
T 020 7283 1763
www.boisdale.co.uk

THE LAMB AT HINDON

Hindon nr Salisbury
Wiltshire SP3 6DP
T 01747 820 573
www.lambathindon.co.uk

Editor and Chief: **Ranald Macdonald**
Editor: **Barbara Widera**
Executive Producer: **Elvis Presley**
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