

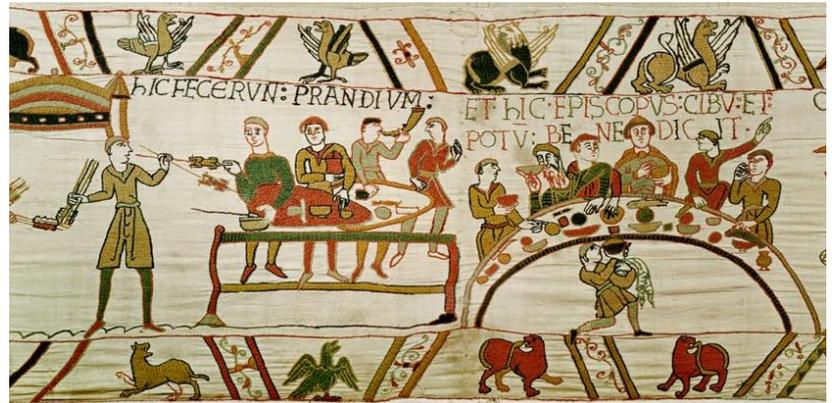
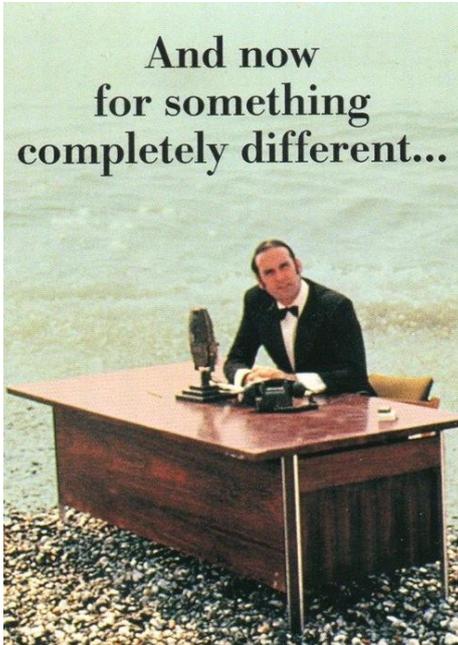
# Alresford Historical & Literary Society

## NEWSLETTER 1<sup>st</sup> September 2021

Alresford Historical & Literary Society Zoom Meeting

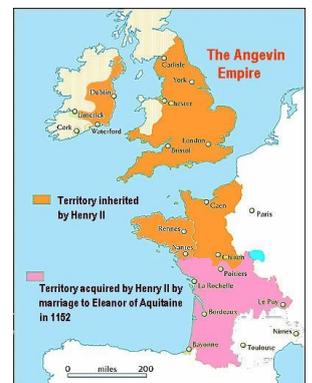
September 15<sup>th</sup> 7.15 for 7.30pm

### Bishop de Lucy Celebration Dinner



Again, we cannot have a normal Annual Dinner this year, so let's have some fun with a different September meeting!

New Alresford was founded in 1199 by Godfrey de Lucy, Bishop of Winchester, but the town has not recently celebrated the event. As our contribution to the Winchester "Heritage Open Days Festival", with its theme of "Edible England", we will celebrate his memory with a mediaeval feast. With current restrictions this will need to be a Zoomed event – please get together for dinner with your choice of period food and drink; many recipes are available online, and the Angevin territories at the time included many fine wine areas of France, so there is plenty of choice. While dining there will be a brief address about the fascinating bishop and we hope that it will be an enjoyable evening discussing our various menus, be they potage with small ale, creatively aristocratic or anything in between. It isn't a competition, but hopefully will be jolly and informative!



Perhaps this will become an annual (not necessarily zoomed) event – as Burns Night is to Dumfries then de Lucy Night can become to Alresford!

The Joining Link:

Topic: Alresford de Lucy Dinner      Time: Sep 15, 2021 07:15 PM London

Join Zoom Meeting

<https://us02web.zoom.us/j/85483366931?pwd=TTIJdW5TRFdMc29RcUxldkVaclE5QT09>

Meeting ID: 854 8336 6931

Passcode: 03868

Some sources for inspiration:

Simon Evans of the Naked Grape (<https://www.thenakedgrape.co.uk/>) recommends:

**Itchen Valley Pride 3.8 vol      £2.75 per bottle      Itchen Valley, Alresford**

'This is a classic old English recipe, not too high in alcohol and using a wholesome balance of sweet and bitter from good old Cara Gold, Maris Otter and simple blend of English hops.'

**Harvest Gold Mead      £9.99 per 75cl bottle**

'Harvest Gold Mead is the classic interpretation of traditional mead, the storied drink of ages. Existing 10,000 years ago, mead is very likely the oldest known alcoholic beverage. Indeed, the pages of time are replete with reference to it. This delicious English tippie blends the finest ingredients to provide a delicately sweet mouth-watering flavour and rich golden honey colour.'

**Chateau Haut-Plantey, Cru Bourgeois, Medoc, Bordeaux, France      £18.99 per bottle**

'Château Haut Plantey is located at Civrac-En-Médoc in the heart of Médoc AOP. Thanks to its natural position, the estate benefits from good temperate conditions. The terroir is classic of the area with a high proportion of gravels, resulting in a red wine with fine texture and long oak infused flavours.'

If you fancy brewing your own:

<https://brewminate.com/medieval-english-brews-recipes-for-13th-and-14th-century-unhopped-english-ales/>

**Food:**

[https://downloads.bbc.co.uk/history/handsonhistory/HOH\\_Feasting\\_activities.pdf](https://downloads.bbc.co.uk/history/handsonhistory/HOH_Feasting_activities.pdf)

<https://anglo-norman.net/eating-your-anglo-norman-words/>

<http://blog.english-heritage.org.uk/dine-like-a-norman/>

<https://blog.britishmuseum.org/how-to-cook-a-medieval-feast/>

<https://medievalbritain.com/category/type/medieval-life/medieval-recipes/>

<http://www.medievalcuisine.com/Euriol/my-recipes/recipes-by-region/english-recipes>

<https://listverse.com/2019/04/08/10-medieval-recipes-eaten-by-kings-that-you-can-try-at-home/>

For more detail

<http://www.medievalcookery.com/etexts.html?England>

Do we have a volunteer to make:

*A large peacock, stuffed with a goose, stuffed with a pheasant, stuffed with a hen, stuffed with a wild duck, stuffed with a partridge, stuffed with a quail, stuffed with a squab, stuffed with a snipe, stuffed with an ortolan, stuffed with a fig pecker, stuffed with an oyster and roasted over an open fire? OR*

*Chicken Ballotine: It is tricky to find a modern recipe as complicated (or expensive) as a stuffed peacock! However, you could make roast chicken with stuffing, or why not try a ballotine, a meat dish, often poultry, which is boned, stuffed, rolled and roasted? [bbc.co.uk/food/recipes/ballotineofchickenwi\\_93843](http://bbc.co.uk/food/recipes/ballotineofchickenwi_93843)*

Other suggestions will follow – if you have any to contribute, please send to [secretary@alresfordhstandlit.co.uk](mailto:secretary@alresfordhstandlit.co.uk).

## **REVIEW OF THE LAST MEETING**

Kate Mitchell on the Southampton City Gallery, a Zoom talk on 18<sup>th</sup> August

Kate gave us an excellent introduction to the gallery, its history and its collection. In 1911 Robert Chipperfield, a wealthy local chemist, left funds for the creation of the Gallery. It was eventually built in the 1930s as part of the new civic centre. Within a few years the city and the centre suffered major bombing damage but fortunately the art collection had been removed to a place of safety. In his bequest Chipperfield stipulated that acquisitions should be made with the expert advice of the current director of the National Gallery, a requirement that ensured that Southampton now has a first-rate collection covering many different periods. Kate exhibited brilliant images of key purchases made over the years under the guidance of Sir Kenneth Clarke and others — Arcimboldo's 'Summer' (a pre-surrealist Renaissance fruit painting), Burne-Jones's Perseus series and classic masterpieces by Ford Maddox Brown, J M W Turner, and Monet, together with much later works by Graham Sutherland and Gilbert and George. Local visitors are always dismayed if ever L S Lowry's picture of Southampton's Floating Bridge is not on display because it preserves a precious local memory of a facility which ceased to operate in the 1970s.

With free entry a visit to the Gallery is strongly recommended. [BT]

## **POSTSCRIPT - MAPS!**

### **TRANSPORTS OF DELIGHT – HISTORY AS SHOWN BY MAPS!**

I like maps. I only use Satnav in extremis when I'm really lost, by which time we're usually driving down a one track dirt road and they don't help! When I'm out walking, if direction North isn't obvious from the angle of sun I feel like a disoriented homing pigeon. I never turn maps upside down and have been known to become twitchy when the local cartography can't be imagined in my head ("Mad as a Hatter" says my Queen of Hearts). But there's so much more to maps!

Old maps in two-dimensions reveal some very interesting history. Look at <https://www.archiuk.com/>, select 'Find Old Maps', enter 'SO24' and then observe three maps from 1805, 1888 and 1955. Be prepared for transports of delight when from the 1805 map you imagine your coach bumping along our turnpike (your coachman will have paid two groats at the tollhouse) on the main road from London to the small city of Winchester whose population was then similar to Alresford's now. You will join your fellow travellers at a famous coaching inn called The Wycombe Arms where a warm fire greets you with coal recently barged up Itchen Navigation from the small port of Southampton. It's a fine map! The 1888 map records that the town's footprint has little changed, however the railway's arrived. The 1955 map shows the railway still there, but the town has grown! While a major housing development is seen to the west of Jacklyn's Lane, to its east lie fields where "sheep may safely graze". Today's OS map shows the triangle linking Jacklyn's Lane with Sun Lane to be filled in. The solar farm will soon be shown, but sadly the railway's gone.

Quo Vadis? - future maps will show our glorious Sun Hill development completed and maybe another 3000 houses (perish the thought) joining us to Bishops Sutton. In our brave new world our southern trapezium will be complete and The Peoples Republic Alresford may then be worthy of The Milton Keynes Prize for inclusive town planning! See what I mean? History's always there in the maps! [MD]

### **Looking forward to receiving your ideas for the de Lucy Celebration Dinner!**

Best Wishes  
Mike Dickens, Secretary

[secretary@alresfordhistandlit.co.uk](mailto:secretary@alresfordhistandlit.co.uk)