

The Winchester Jumelage

P. O. Box 453
Winchester, MA 01890

781 729 7669
voice and facsimile

www.winchestermass.org/germain.html
Jumelage@verizon.net

November, 2007

Jumelage President's letter

A beautiful Fall day in Winchester, a good time to reflect on Jumelage activities over the Summer and early Fall, and to look forward to a new calendar of events.

This Summer's intern program was again a real success. Our St Germain interns, an all girl team this year, all expressed to me their thanks for the warm welcome they received from everyone they met, and how much they had enjoyed their internship. Camille Nicolas and Alice Maggocchi, school chums in St Germain and book lovers, interned respectively at BookEnds and the Library in July. In August, Blandine Baiget spent four weeks at Kidstock. Their internship hosts, Judy Manzo at BookEnds, Lynda Wills at the Library, and Brian Milauskas at Kidstock, are all "repeat" intern mentors, whose support is greatly appreciated. Heartfelt thanks also to all of the host families, Adrienne Markham, Annette and Terry Lanigan, Bob and Lucy Delaney, David and Betsy Cregger, and Molly and Michael Sharon, who shared their homes and families with their guests. This is a program in which all participants benefit, as Molly Sharon's report on her family's experience testifies:

I just wanted to let you know that it was a wonderful experience. We loved having Alice and had a great time showing her a bit of New England. My girls thought she was tremendous. To add to the experience, we were able to spend the day with her and her family in St. Germain this past August. Her folks knocked themselves out to say thank you including serving us a delicious raclette meal, taking us to Versailles and sending us on our way with lots of Corsican goodies.

We look forward to hosting another small group of St Germain youths next Summer, and, if you have never done so, I would ask you to consider seriously being a host business or a host family. Particularly if you have teen age children who would enjoy sharing a few weeks of their Summer with curious and intelligent peers from a different culture. Interested? Let me know.

As reported elsewhere in this Newsletter, a large contingent of Winchester Jumelagers spent a wonderful week in the South of France, in the Perigord region, in last September, visiting prehistoric caves, medieval castles, and vineyards, and eating and drinking very well, thank you, in the delightful company of a comparable contingent of St Germain Jumelagers, many of who have become close friends over years of Jumelage visits to and fro. This year, Ed Davis and others are hard at work planning next year's joint excursion, to that very near, but very little known jewel, the Hudson Valley! These excursions are fun, they are educational, they result in close friendships with, good grief!, French people, and they remarkably inexpensive. So, do it!

Last but not least: The 2006 Fall Taste of France is Saturday November 18.

I hope to see you there!

Bien amicalement,

Philippe Koenig, President

March is Membership Month

And, this is not March -- but, just a reminder that if you have not submitted your dues for this year [April to April] then you might take care of that today.

If you are reading this newsletter, you are on our mailing list, and you should be very familiar with our programs. We usually offer two Taste of France parties each year and this year we are providing financial support for field trips for the Winchester HS French program. One need not be a dues-paying member to join in the activities. However, if you like what we do we ask you to join. Membership dues are:

Individual	\$20
Family	\$50
Patron	\$100

Please send your check to

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Taste of Perigord France Dinner

Saturday, Nov 18, 6:00 PM in the Clubhouse at the Ledges, 7 Wainwright Road, Winchester

Fresh from our Perigord trip to France, Philippe Koenig has made arrangements with one of the very few groups in New England that play French folk music, to entertain us at the Taste of France. The band is called Trouz Bras (which means "big noise" in Breton gaelic), and specializes in Breton folk music. The leader, Ray Price, is also knowledgeable regarding the Perigord folk music we heard on the trip.

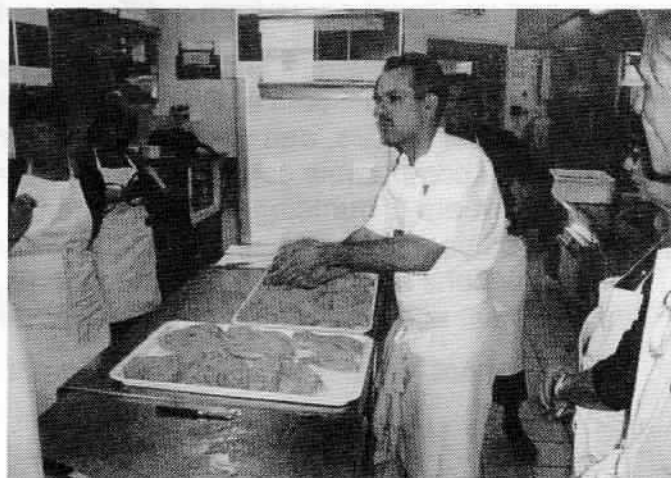
Wine and soft drinks will be provided. The Jumelage Board will supply the main dishes, which could very well include Foie Gras and Duck and other specialties from Perigord.

We ask the members to bring their favorite side dish to be shared with eight persons with the following last name guidelines:

A to H	Bring Salad
I to P	Bring Dessert
Q to Z	Bring Appetizer

Perigord travelers -- please bring your pictures and stories to share with us!!

This is an informal event and there is no charge. But space is limited so we do ask you to call in your RSVP 781.729 0391 or 781.729. 2977 or email to Jumelage@verizon.net



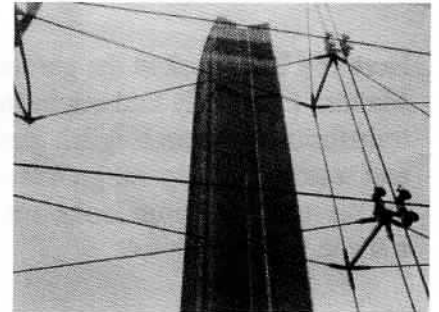
Jumelagers take Foie Gras cooking class from Chef Pierre Corre at Auberge de la Truffe during

Tasting Notes

the Jumelage Trip to the Perigord

Perigord – that Department 430 kilometers [or 260 miles] south by south-west of Paris – just east of Bordeaux – the valley of the Dordogne River. This was the locale for the Jumelage trip celebrating the fifteenth anniversary of the Winchester- St. Germain-en-Laye Jumelage. Thirty-nine folks – including 23 from Winchester – comprised the delegation for a great week in the south of France. Following are some thots, pix, and personal reflections on the venture.

The trip started in Paris at the Paris Montparnasse TVG station on Sunday, September 24. The station is notable as the site of the tallest building in Paris, the Tour de Montparnasse – seen here thru the structure of the station itself. The TGV [tres grande vitesse] transported us at over 100 miles per hour in just 3 hours in quiet comfort.



Upon arrival we were met by Marie-Noëlle our very capable and personable guide for the week who quickly got us into the task with a quick tour of the community of St. Emilion, home of some very famous Bordeaux wines. From there we proceed to our hotel L'Ecluse à Antonne, just east of the city of Perigueux, which would be our base for the next three nights. Later in the week, we switched to a second hotel, Château des Reynats, just north west of Perigueux, for the remaining three nights in the area. We enjoyed gourmet dinners at both hotels.

Each day started with an informal breakfast at the hotel and then off on the bus to the sites of the day – Oh!! -- what sites they were – chateaux and castles (Castelnaud) – villages (Domme, Périgueux, Cadouin, Sarlat, La Roque-Gageac and Castelnaud, Brantôme, Sorges, Bergerac), valleys, and vineyards – gardens and parks -- history all over the place.



Standing on one of the towers at Castelnaud overlooking the Dordogne valley. The castle dates from the 1200's and 1300's – a few hundred years *before Columbus sailed the ocean blue*. In the castle we were entertained by the mistress of the grounds in period costume who informed us of the daily life.

Lascaux – that site discovered in 1940 by four young boys – determined to be 13,000 years old – now shown in an exact replica in order not to do damage to the original because of humidity and germs introduced by tourists – you may be familiar with pictures of these cave paintings – however, being there is breathtaking – the animals are huge – the largest being 12 feet across – a see whiz moment





Le Cloître de Cadouin – with an abbey church from the 12th century – the lovely garden of the cloister still reflects a solemnity that is worth a few moments of quiet.

Here is a brief look at the gardens of the Eyignac Manor. Originally laid out in the 18th century, transformed into an English garden in the 19th century and restored to original grandeur in the 20th century – the master's bedroom looks out over this view – what a scene to wake up to!!



Perigueux, the capital of the Perigord – with tiled roofs viewed down one of the many narrow streets -- shops proliferate devoted to the tourist trade as well as the needs of the local population.

Oh yes – we did taste the local products –but, did not really over emphasize the vineyard visits – the Perigord has so much to offer in addition to the wine – here is a view of the Monbazillac estate viewed through a glass of it's product -- a light, sweet, before or after dinner treat.



A new experience was the several workshops available to us, with some hands on activities for *Trompe l'œil* painting, cooking class and metal and wood decorations and repairs.

Upon our return to St. Germain, we were welcomed by Mayor Lamai and his wife Alice at a reception in the Maire. From morning to evening the group traveled, conversed, and ate together – language provided a interesting challenge but not a barrier – indeed, the language challenge served to provide more cohesion – Must acknowledge fellow Jumelagois from St Germain-en-Laye for showing us great friendship and care during this trip – also, must acknowledge the South of France for being there and being so beautiful. We have already started to plan on a USA trip in 2007 and a return to France in 2008 – any takers? Stated opinions and errors of fact are solely the fault of the author



Eyrignac Manor Gardens were created in the 18th century and then transformed into an English garden with clipped hedges and alles.



Le Château de Monbazillac is a good example of the Middle Ages and produces the famous Monbazillac wine

If you would like to receive more information on the Jumelage or on St. Germain en Laye, please contact us at 781.729.7669 Voice and Facsimile, Jumelage@Verizon.net www.winchestermass.org/germain.html

Members of the Board

Philippe Koenig, President

729-0391

Kevin Drum, Vice President

721-2184

Ed Davis 729-9256

Lucy Delaney 729-5850

Annette Lanigan 729-7425

Betsy Molloy 721-1087

Judie Muggia 729-3383

Jack Roll 729-2977

Peggy Roll 729-2977

Carrie Shaw 935-5281

Susie Vrotsos 729-5854



Men Walking in St Germain en Laye by Susie Vrotsos