



# THE SOCIETY OF DORSET MEN

FOUNDED JULY 7th, 1904

Newsletter August 2019. Issue 30



## FROM THE SECRETARY'S DESK:

Greetins to 'ee all. You are probably all hoping that this time there might just be no mention of my replacement ! However, the good news is we do at last have a new member who has expressed an interest in taking on the position of Hon Sec and will be attending our next committee meeting to meet the members. He will then work with me before taking over after the next AGM. I will not identify him yet just in case!! I shall continue organising the dinner and other events until we can find someone to take that on because it has been decided that this should no longer be the responsibility of the Hon Sec

At our last committee meeting Peter Lush our Membership Secretary raised the issue of when trying to recruit new members and having to explain what the Society is about and just what we do. He thought that we might consider having District Secretaries again which might encourage members to support localised events in their area. There is much merit in this proposal if only we could find the members prepared to take on this role and maybe they might bring some new ideas and fresh thinking to the Society.

It is not long before the County Dinner and it would be quite an achievement if we could manage to fill all 350 places available to us at the George Albert. We have an excellent speaker in His Honour Judge Mark Lucraft the Chief Coroner of England and Wales and once again a very good menu. Also, we have reduced the cost for members, wives and partners. However, any guests will need to pay the full cost of £44. This year to avoid the crush in the reception area we are able to spread into the adjoining room with an extended seating area which should give us much more space. So let us see a full house this year!

Following the last AGM we held a Special General Meeting to enable the Rules of the Society to be updated. As far as Rule 12 is concerned it was altered so that in future proposals relating to rule changes can be made at an AGM rather than having to hold a SGM. Might this possibly lead to another proposal to admit ladies to the Society? Certainly, this issue has not gone away.

Don't forget to give your support to the Xmas Lunch with Carols at the Crown Hotel, Blandford on Sunday 8th December - always a popular event.

Thick cheese be t' best in all the land!

Wold Joe 'ad a Vinny cheese an' twere too 'ard t' cut. Now 'is 'barra' wanted a new wheel zoo 'ee drilled a 'ole drew t' middle o' thick cheese an' stuck 'ee on 'is barra' 'Em lasted ee' ver vivteen yers 'ard wear 'en then 'er vell t' pieces but Joe 'ee zold ' they bits ver wold iron!.

Thy true vriend an' zarvent  
Hayne Russell  
Hon Sec

Once again members of the Society commemorated our founders, Sir Frederick Treves and William Watkins at their gravesides in the Weymouth Avenue Cemetery, Dorchester. Our Chaplain the Reverend Doctor John Travell FRSA conducted a short service of remembrance.



## IN THE EDITOR'S VIEW

I don't know about you, but as I drive around the county I am more and more aware of the danger posed by deer on the roads. For years my wife and I have observed these animals in the fields, but now, increasingly, we see them on the roadside verges and stepping out of hedges onto the carriage way. Indeed a week ago (July) we saw four Roe deer beside the west bound carriageway of the A35 Tolpuddle by-pass mere feet from and oblivious to the passing high speed traffic. Any sudden noise could have frightened them into bolting onto the road with results that can be imagined.

The animals are a clear danger to the public so what can be done? Well it seems strange that although our county appears to be overrun by these creatures one rarely sees large cuts of venison in the butchers' shops. In fact in supermarkets one is more likely to be offered 'diced venison' from Scotland!

It seems to me that there is a case for regular culling of deer which, hopefully, would result in a good supply of highly nutritious, healthy and relatively cheap venison in our shops.



*Our president Julian Fellowes, our chaplain John Travell and members at the AGM lunch 28th April this year. Which was held at the Purbeck Golf Club.*

## GATEHOUSE TRIUMPHS IN THE HAMBRO CUP

Twenty-one members turned out for the 81st playing of the Hambro Challenge Cup at Came Down Golf Club, the birthplace of the Ryder Cup. The competition was inaugurated in 1938 when the magnificent silver trophy was presented by the Society's former President, Angus Hambro, DL, JP and MP.

In glorious weather the 18-hole Stableford competition established Neil Gatehouse as the runaway winner with 43 points. In his wake taking second place was Charles Cooper with 36 points followed in third place by the defending champion Angus McIntyre with 35 points (on countback). Additional prizes for nearest the pins were won by Chris Braithwaite at the 2nd hole and Brian Hansford at the 10th hole.



Neil Gatehouse, is pictured, holding the trophy, surrounded by his fellow competitors.

## A MESSAGE FROM THE MEMBERSHIP SECRETARY

Do you ever feel like a frog? I do. In particular, I feel like the frog who had to jump from A to B but could only jump half the remaining distance at a time. The result was he never got there. Every time I send out a request for Membership Update Details only half those contacted reply. I shall shortly be sending out yet another request. There is a valid legal reason for recording this information so if you are a recipient of such a request, please reply as soon as you can. I shall be very grateful and although I may not change into a handsome prince I shall, at least, be a very happy Membership Secretary.

*Peter Lush*

## THE COUNTY DINNER - Saturday 26th October

George Albert Hotel, Warden Hill, Evershot near Dorchester DT2 9PW 6.45p.m. for 7.15p.m. - £36pp

Highlight of the Society year, our County Dinner will be held once again at the George Albert Hotel. Our President Lord Fellowes together with Lady Emma Fellowes will be presiding and as usual welcoming all those attending.

You will note that we have been able to make a considerable reduction to the cost this year (£36pp) However, this will only apply to Members, wives and partners and any guests will need to pay the full cost of £44 pp. Please make your application on the attached pro-forma and return to the Hon Sec. The dress code for this splendid County occasion (it is possible that this is the only event of its kind left in the County) will be black tie or dark suit for men and evening dress, long or short for ladies.

We have reserved all 39 rooms at the hotel and these will be available at a cost of £90 for a double room with breakfast or £80 for a single room with breakfast. You will need to telephone the hotel on 01935 483430 to reserve your room mentioning The Society of Dorset Men dinner. Online bookings will not give the discounted rate.

Once again wine may be pre-ordered and this will not only save time on the night but also will be cheaper. Please complete the enclosed pro-forma with your choice of wine and send together with your cheque direct to the George Albert Hotel

There is of course a spa at the hotel and those staying can use the facilities but must book - Tel 01935 483435

Our guest speaker this year will be His Honour Judge Mark Lucraft the Chief Coroner of England and Wales and our MC Mr Alistair Chisholm the Dorchester Town Crier and a Member of the Society.

### M E N U

#### STARTER

Terrine of ham and smoked chicken, dressed leaves,  
caramelised red onion chutney

OR

Heritage tomato salad with mozzarella, basil, pine nuts,  
balsamic treacle (v)

#### MAIN

Slow cooked medallion of Dorset Down Lamb with lamb jus,  
Boulangere potatoes, greens, carrot and courgette pearls

OR

Nut Roast 'en crouete' baked in puff pastry with wild mushroom  
and celeriac, jus, confit of potato and root vegetables (v)

#### DESSERT

West Stafford Apple Sorbet with a salad of fresh fruits (v)

OR

A Trio of Desserts - Chocolate truffle torte, Passion fruit  
Panna Cotta and Pineapple Meringue

CHEESE: Blue Vinny with Artisan biscuits, Dorset Knobs  
and Dorset Watercress

Tea/Coffee



**XMAS LUNCH AND CAROLS**  
AT THE CROWN HOTEL, BLANDFORD FORUM  
SUNDAY 8th DECEMBER 2019  
1215 for 1245 COST £26.00

Once again we shall be holding our traditional Christmas Lunch in the Sealy Suite at the Crown Hotel, Blandford Forum followed by the singing of carols under the baton of our choirmaster Peter Lush and music will be provided as usual by John Hickson.

**MENU**

**STARTER** - Leek & Potato Soup with warm crusty bread.

OR

Lentil, Fennel & Citrus Salad with rocket, watercress & mint (VG).

OR

Chicken, Duck & Red Onion Terrine toasted brioche & chutney.

**MAIN** - Roast Turkey with homemade stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, roast parsnips & gravy.

OR

Stone Bass with crispy prosciutto, dauphinoise potatoes, green beans, leeks, carrots & sprouts in thyme butter, caper & tomato dressing.

OR

Nut Roast Wellington with dauphinoise potatoes, roast parsnips, green beans, leeks, carrots & sprouts in thyme butter & roast tomato sauce. (V).

**DESSERT** - Christmas Pudding served with dairy custard & brandy butter.

OR

White Chocolate Cheesecake with raspberry coulis (V).

OR

West Country Cheese Board with assorted cheeses, biscuits, quince jelly, celery & grapes.

Tea/Coffee

**DIGITALISATION OF YEAR BOOKS**

**This a synopsis of a press release from our Membership Secretary Peter Lush**, whose handsome smile can be seen in the attached photo. He is co-ordinating the effort to digitalise the Society's Year Books for the S of DM website. The release is as follows:

"Founded in London in 1904, with a few exceptions the society has published the Year Book; in 2017 the Committee determined to embark on a programme of digitalisation to ensure that the Year Books are available online for researchers and other interested parties.

The 100th Anniversary of the Armistice in 1918 prompted the project to start with the issues covering the First World War and digitalisation of the Second World War issues was completed in time for the 75th Anniversary of D-Day and are now on the Society's website.

The books are a treasure trove of articles, poems and photographs which fully support the aims of the Society. Those for WWI contain many articles detailing the actions of the Dorset Regiments and the theatres in which they served as well as contributions from such literary luminaries as Thomas Hardy, H Rider Haggard, Jerome K Jerome, Warwick Deeping and H G Wells."



*SOCIETY OF DORSET MEN*  
COUNTY DINNER

**Saturday 26th October 2019**

**"These caint avord t' miss this yer do zo 'urry on up an' vill in these yer vorm vor we'm vull up an' zend 'ee an' these dibs zoon as ee' can"**

**6.45PM FOR 7.15PM - SHARP**

Cost £36.00pp

DRESS: Dinner jacket or dark suit for gentlemen long or short for ladies

Please make your application on the pro-forma below and send together with your remittance to:

H.RUSSELL

34 BRUNEL DRIVE

WEYMOUTH DT3 6NX (Cancellations cannot be accepted after 19th October)

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**APPLICATION FORM**

Please reserve.....places, for which I enclose £.....payable to  
"THE SOCIETY OF DORSET MEN"

Name(s).....Tel No.....

Address.....

..... Post Code.....

Please indicate choice from the menu as follows

**Starter** - Terrine ham/chicken..... Tomato salad(v).....

**Main** - Medallion of Lamb.....Nut Roast(v).....

**Dessert** - Apple Sorbet..... Trio of Desserts.....

I would like to be seated with.....

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ACKNOWLEDGEMENT SLIP – IF REQUIRED **(PLEASE ENCLOSE S.A.E. )**

NAME.....Remittance in the sum of £.....

received for..... places

No.....

Hon. Sec.

**George Albert Hotel**  
**Event Wine List 2019**  
**THE SOCIETY OF DORSET MEN**

Please note, these prices are only available by pre-ordering

**White Wine**

1. Sol Del Oro Sauvignon Blanc  
*A fresh Sauvignon with a zingy appealing style combined with soft herbaceous fruits and a dry balanced finish.*
  
2. Pinot Grigio Il Caggio  
*This delicately refreshing dry white wine is lemon yellow in color. On the palate, flavors of fresh green apple and citrus are balanced well by aromas of stone fruit.*
  
3. Sancerre Blanc Armand Salmon  
*Less herbaceous than most Sancerre's, soft tones of ripe gooseberry back with mineral flavors, reflecting the vineyards it comes from. Very appealing.*

Price	Amount	Total
£15.50		
£17.50		
£31.50		

**Red Wine**

4. Sol Del Oro Cabernet Sauvignon  
*A vibrant wine, full of up-front blackcurrant flavours and ripe tannins.*
  
5. Merlot Los Picos  
*Smooth, mature and velvety with great texture and volume.*
  
6. Rib Shack Pinotage, Shiraz  
*Rich, juicy and full of ripe berry flavors with twist of spicy flavors*

Price	Amount	Total
£15.50		
£17.50		
£24.00		

**Rose Wine**

7. Pino Grigio Rossato-  
*Crisp, clean summer fruits, an easy style of wine.*
  
8. Buffalo Ridge Zinfandal Rose  
*Refreshing and easy drinking.*

Price	Amount	Total
£15.50		
£15.50		

**Sparkling and Champagne**

9. Prosecco Le Clivie  
*A sweet apple citrus flavors.*
  
10. Lanson  
*A light fresh vigorously youthful champagne.*

Price	Amount	Total
£24.00		
£49.00		

Name .....
Group Name.....

Total	£
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**PLEASE NOTE:** Some brands may vary slightly from those listed according to supplier availability, these wines are offered to you at a discounted price on a pre-order and prepayment basis. All orders and payment must be with the hotel by Noon the day prior to the event. Complete and return to the hotel with payment – Thank you

**THE GEORGE ALBERT HOTEL, WARDON HILL, DORCHESTER, DORSET DT2 9PW – TEL: 01935 483430**

**SOCIETY OF DORSET MEN**

**XMAS LUNCH**

SUNDAY 8TH DECEMBER 2019  
CROWN HOTEL, BLANDFORD FORUM

1215 for 1245

**COST £26pp**

Please make your application on the form below and send together with your remittance to:-

H RUSSELL 34 BRUNEL DRIVE PRESTON WEYMOUTH  
DT3 6NX TEL 01305 833700

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Please reserve.....places for which I enclose cheque for £.....  
made payable to:- " THE SOCIETY OF DORSET MEN"

**NAME(S)** (1).....Tel No.....

(2).....

PLEASE INDICATE YOUR CHOICE OF:-

**STARTER:-** Soup ..... Salad .....Terrine.....

**MAIN:-** Turkey.....Stone Bass.....Nut Roast.....

**DESSERT:-** Xmas Pudding.....Torte..... Cheese.....

SIT WITH.....

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**ACKNOWLEDGEMENT SLIP (If required please enclose S.A.E.)**

NAME.....Remittance in sum of £.....

received for.....places

No.....

Hon Sec.....