

## Italian Jazz / Cabaret Singer

### An evening with Pilar



By Diana Wiley

The last-minute offer was enticing but the timing was terrible. Jazz philanthropist Ken Snider – and the man who has connected us with several of the musicians featured in our jazz concerts – wanted to hold a tribute concert for the owner of Grano restaurant, Roberto Martella, who is recovering from a stroke. Rome-based jazz / cabaret singer Pilar, who knew Roberto from previous visits, was in town for the Toronto Jazz Festival and told him she could perform at the Club on Wednesday, July 5<sup>th</sup>. The band would include multiple award-winning musicians, guitarist Michael Occhipinti and bassist Roberto Occhipinti. But could we possibly make all the arrangements and round up an audience in a fortnight, especially when everyone was sure to have stayed on at the cottage after the long weekend?

We took a leap of faith and Sarah Freeman made sure we would land on solid ground! If the audience didn't exceed 50, we would have to cancel. Posters were designed and e-mailed over the weekend. By Monday evening, 61 guests had reserved, by Tuesday we had sold-out the room. But requests for tickets kept pouring in, so we found a way to reconfigure the upstairs dining room to hold 123 guests, a band, sound & lighting, and a large wheelchair. Even so, we had a wait list of over 30! (A week later, the jazz gala planned for October 21<sup>st</sup> sold out in 6 days.) 91 guests made pre-concert dinner reservations, filling the Library, the President's Suite, and the Fitzgerald Room. To further complicate things, the 'concert room' was booked until 4 pm and we had a major set-up to do.

Anticipation mounted as guests started arriving for Chef

John's delicious set dinner, which drew rave reviews (many agreeing that his 'Salmon Niçoise' deserves a place on the regular Club menu). When we opened the doors to the concert room, guests found it transformed into a nightclub, with atmospheric lighting and jazz club-style seating. The Occhipinti's, joined by drummer Tony Ferraro, took up their instruments and the Pilar's enchanting voice spun out her intoxicating mix of jazz and Italian songs – yearning, worldly, world-weary – some with ancient roots, many of her own composition. She can turn anything into a song: the irrepressibly danceable *Autoctono italiano*, which she introduced by associating her love of wine with a love of life, riffs off a listing of 70 Italian grape varieties and ends with an operatic flourish. For me, a concert highlight was her thrilling musical dialogue with Michael's guitar in *Cherchez la Femme*, where her vocal range, virtuosic technique, and uninhibited theatrical ability were given full play

Conservatory-trained in both voice and chamber music, Pilar already has a large following in Italy; on this Canadian tour, she is earning many more fans with her grace, charm and sheer talent.

### We found a Holgate!

By Brooke Hunter

For a decade your Art Committee has been working to represent each member of the Group of Seven in the Main Lounge through their work in oil. We were encouraged by curators at the Art Gallery of Ontario and the National Gallery of Canada to fill in the gaps. We had three gaps – Frederick Varley, LeMoine FitzGerald and Edwin Holgate.



We targeted a piece by Varley first. After much searching, we bought one through a dealer we work with regularly, Chris Varley. (Yes indeed, they are related!) "In the Don Valley", executed in 1925, was cleaned and hung in our Main Lounge in April 2010. We deaccessioned a lower-quality Varley water colour from the Bar to help us finance our way through that

one. At least that meant we finally had oil by each original member of the Group.

FitzGerald did not work in oil much so it was lucky that "Winter Landscape with Trees" came up at the Heffel Auction in 2011. It was even more fortunate that we obtained it.

That left us with just enough money in the art fund to manage our insurance expenses. We have been saving the voluntary member contributions by holding off making any significant purchases for the last number of years to be ready to pounce on a Holgate opportunity.

Our efforts were not fruitful due to the rising value of Group of Seven oils and frothy results at auction. It was so very frustrating that the more we saved, the more prices were creeping out of our reach. Then fate in the person of A. K. Prakash stepped in. Mr. Prakash is a well-respected Toronto-based art dealer and collector who sourced the piece now hanging in the Main Lounge. Mr. Prakash generously waived his dealer fee for our purchase.

Edwin Headley Holgate was born in Allandale, Ontario in 1892. When he was very young, his family moved to Jamaica where his father was an engineer. Holgate was sent to Toronto to live with relatives and begin his schooling. His family returned to Canada, settling in Montreal, where Holgate studied art at the Art Association of Montreal, under William Brymner (who was also A.Y. Jackson's teacher). In 1920, some of the Brymner graduates got a large building on Beaver Hall Hill in Montreal. Over the years, Holgate continued to be involved with the Beaver Hall Group, as the artists who stayed there have become known. We enjoy a number of works on paper in our collection by the members of that group.

Holgate continued his studies in Paris, returning to Canada at the outbreak of World War I and enlisting in the army. After the war, he returned to Paris with his new wife and stayed there until 1922 when they returned to Montreal. In 1928 he began teaching wood engraving at the Ecole des Beaux-Arts. Holgate was asked to join the Group of Seven in 1930 (the ninth member), having established a formidable reputation. Although he did execute landscape paintings, he was better known for his portraits.

As for our new acquisition, it is stunning. Painted by Holgate at the height of his powers, it is a small portrait of a young indigenous girl with provenance from the Walter Klinkoff Gallery in Montreal. What a coup for our collection!

## UCT sports

### Squash

The Club handicap squash competition started with round robin play that included Bobby McDonald, Jeffrey Haylock, Ted Mercer and Maneesh Mehta. The winners of the round robin, Ted and Maneesh, met on the 9th of May to play for the Bill Cutts trophy. This is the fifth year that Ted and Maneesh have met in the finals and after a hard fought match, Maneesh reclaimed the title, which Ted took for the first time last year. Next year, we hope to expand that round robin play further, so if you are interested in playing for this prestigious trophy,

please let Karen in Sports know and she will get you on the list for next year!

*Ted Mercer*

### Golf

The spring golf tourney was held on June 9th at the Toronto Ladies Golf Club, which was as gracious a host as it always is. The weather was ideal, although we had to wait out a thunderstorm alert halfway through, even though it didn't rain. Maneesh Mehta had the lowest score by one stroke over Don Rumball in a small field.

The fall tournament is scheduled for September 8<sup>th</sup>, when the trophies for best gross and best net score will be awarded. All golfers, regardless of handicap, are welcome.

*Donald Rumball*

## Message from the President

As I come to the end of my term as President, I was reflecting on what it has meant to me. I feel very privileged to have been given the opportunity to serve the Club and have enjoyed it immensely.

I joined the Club in 2006, little knowing what a significant part of life it would become for me and my family. It was a wonderful location for the wedding reception for my son and daughter-in-law and we have enjoyed other family gatherings, large and small here. The friends I have made have become a significant part of my life and, for this, I thank the Club and the members most sincerely.

I have always enjoyed events at the Club but never have I attended quite so many. Little did I think that I would try skeet-shooting. I probably should have left it alone since the skeet were in no danger from me – perhaps I should have taken my first shots at a stationary target? And if you did not attend the Beefsteak Dinner last year, it is truly an evening not to be missed! I always enjoy the formal evenings, particularly the Annual Dinner, and recent events were no exception. Where else does one have the opportunity to listen to one legal giant gently poking fun at another legal giant?

You will read in Sarah Freeman's column about the capital improvements under way. Over the last year or so, we have made a big effort to restore formal dining in the Library as a daily event. This has been very popular and we have seen a material increase in Library dining both at lunch and dinner. To go along with this, we are seeking to re-create the Bar as a casual drop-in bar where members and their guests can enjoy cocktails or a snack, or a meal if they choose not to eat upstairs. We ran a pilot project, which was well received, so we have progressed to a more significant renovation of the Bar that we trust will continue to enjoy increased use.



# Summer Wines and French Country Buffet Evening

By Bryan Graham

Following the curve of the Mediterranean Sea from the Rhone River valley in the east to the Pyrenees Mountains and the border with Spain in the west, the sun-drenched vineyards of the Languedoc and Roussillon produce the largest quantity of wine of any wine region in France.

For many years, the Region's focus was on quantity over quality. In recent years, however, there has been a tremendous interest amongst producers in the Region to create wines of much greater quality, reflecting the unique aspects of their specific terroirs and appellations. As a result of employing better vineyard management, and invoking greater discipline in all aspects of the wine-making process, the results have been astounding. For all lovers of fine wine, the advancement of quality and consistency, without the escalation in prices seen elsewhere in France, provides many opportunities for the discovery of new treasures and smart buys across the Region.

The Region is a patchwork of interconnected, overlapping appellations and sub-appellations, the major ones being Coteaux du Languedoc, Saint-Chinian, Minervois, Corbieres, Fitou, Limoux, Cotes du Roussillon and Cotes Catalanes

Notwithstanding the number of appellations in this large Region, we should keep in mind that many of the grape varieties grown here are the same as those grown in the Rhone Valley, and like the Rhone, the wines offer an approachable, fruit-forward style that echoes the New World while maintaining a definite French pedigree and elegance.

The reception began with the Terroir la Baume Saint-Paul Brut Crémant de Limoux - a lovely aperitif bubbly produced in the same style as champagne. The tasting continued with the 2016 Château de la Négly la Naticé Rosé and the 2015 Gérard Bertrand Réserve Spéciale Viognier. The first red wine of the evening was the 2014 Tessellae Vieilles Vignes Grenache/Syrah/Mourvèdre Côtes du Roussillon, followed by



*Bryan Graham presenting the wines of Languedoc and Roussillon*

the 2014 Tessellae Vieilles Vignes Carignan.

The wine tasting was accompanied by a wonderful French Country Buffet created by our culinary team under Chef Patrick Desmoulin's leadership. It was a memorable evening enjoyed by all members and guests in attendance.

## The Luncheon Speaker Series

# Margaret Wenté and The Age of Disruption

By Diana Wiley



The monthly luncheon speaker series – initiated by Judith Cole – is growing in popularity. The June 13<sup>th</sup> session with Globe and Mail columnist, Margaret Wenté, drew 90 guests.

In person, Ms. Wenté does not project the forceful personality of her authorial persona, but her trademark outspokenness was on full display, however softly delivered. In her talk, she reiterated a line of argument she has been taking in her columns: traditional political “fault lines” have been shifted by globalization. The beneficiaries of globalization – the urban elites, who are educated and cosmopolitan – hold world views that are radically different from their less mobile, less educated compatriots. She described the “natural ruling classes” of the West as succumbing to a “cultural malaise” as they have increasingly lost touch with the general population, permitting populist voices throughout the West to stir latent resentment and anger.

A Donald Trump's ability to clearly articulate a vision of national greatness and demonstrate forceful leadership is catnip to those feeling dispossessed of their cultural ascendancy, the comfortable lifestyle underwritten by secure jobs, and the abundance promised by the American Dream. Ms. Wenté seems to conclude that democratic capitalism is under an existential threat. Good thing we were in a place where we could order a stiff drink to buffer this rather cheerless assessment of the state of the world!

Members enjoyed catching up with each other over a half-hour mix-and-mingle prior to lunch. We're experimenting with the format of the luncheon in order to cater both to those who have to rush back to their desks and those who prefer to let the afternoon unfold in a more leisurely manner. We'd love to hear from you about your preferences.

## Club history

### Sir William Mulock (1843-1944)

The Club has had a strong contingent of lawyers and judges among its members for almost a century. This is partly because Osgoode Hall is so close by, but it is also thanks to a new member who joined in 1926 – Sir William Mulock. *The University Club: Its Life, Its Times*, by Donald Rumball, tells the story:

“Sir William Mulock ... was a successful politician, a member of parliament from 1882 to 1905. He was postmaster general from 1896 to 1905 in Sir Wilfrid Laurier’s Liberal government and he participated actively in the negotiations that led to the entrance of Alberta and Saskatchewan into Confederation in 1905. He was responsible for creating the Department of Labour, setting down the text of the law himself in 1900 and serving as its first Minister from 1900 to 1905. During this mandate, with the help of a young economist named William Lyon Mackenzie King, he managed to abolish



*Mackenzie King and Sir William Mulock sharing breakfast on Mulock's 101<sup>st</sup> birthday*

the ‘sweat system,’ which had permitted federal ministries to purchase supplies from companies that engaged in sweatshop labour practices. He also founded the Labour Gazette, with Mackenzie King as editor. In fact, Mulock was the man who convinced Mackenzie King to join the federal public service at a time when King was leaning toward a career as a teacher.

“After Mulock left politics, he was appointed Chief Justice of the Exchequer Division of the High Court of Justice for Ontario and sat as Chief Justice of Ontario from 1923-1936. He was Chancellor of the University of Toronto from 1924 to 1944.

“At the University Club, he served as Honorary President from 1929 to 1936 and established a long tradition of Supreme Court judges who belonged to the Club. His colleagues on the bench later included two of the most active founding members of the Club, George McFarland, the first President, and G.H. Sedgewick, who served twice as President, in 1921 and 1930.

“The acceptance of Osgoode Hall as an eligible university [in 1928] and the arrival of Sir William Mulock as a member enhanced the prestige of the Club enormously in the eyes of lawyers. By the end of the 1920s, the lawyer-members

constituted an extraordinary group of young men who would distinguish themselves in their profession and their city. Many of them founded their own legal firms, which later grew to become the major, prestigious firms that dominate the profession in Toronto to this day. Their names are still recognizable in the names of law firms and included such men as Borden, Blake, Cassels, Graydon, Michener, Fraser, Beatty, Aird, Milner, McCarthy, McMillan, Osler, Harcourt, Tory and Foulds. These names all appeared in the membership list of 1929. A couple of years later, J.J. Robinette was added to the list; he was to become probably the foremost civil and criminal lawyer of his day in Canada.”

An entry in Wikipedia adds a little more colour: “Mulock’s use of profanity was said to be the most picturesque in parliament, and he was known for his consumption of Cuban cigars and rye whisky. Just before Prohibition came into force in Ontario in 1916, he had special concrete compartments built in his house into which he stored a lifetime supply of whisky.

## Book club

### Donna Leon’s Brunetti

*By Diana Wiley*

The University Club book club’s most recent meeting, at the end of June, explored the crime novels by Donna Leon featuring Commissario Guido Brunetti of Venice. Fans of John Thaw’s interpretation of Inspector Morse will already know the type: the brilliant analytical mind formed in equal parts by a love of the arts and gritty police work; the liberal social outlook born of a compassionate understanding of human foibles which is often at odds with his high-minded, uncompromising ethical standards; and a squeamishness and distaste for the common, vulgar and vicious that can make his professional life repellant. Morse’s Oxford is an attractive setting, but shift the scene to Brunetti’s Venice, add an aristocratic, intellectually sophisticated wife who whips up meals that draw her husband home for lunch and conversation, two articulate offspring, a cast of Venetian characters who are just culturally removed enough to be fascinating, and you have a book (26 books, in fact) that beguile you into spending the night under a reading lamp.

International best-selling author Donna Leon is an expat American who has lived in Venice for more than thirty years. She writes for an audience that is “educated, civilized, well-read, morally alert, and intellectually curious.” Many of the crimes investigated in the series are against humanity – damaging the environment or breeding corruption which further frays the social fabric – often implicating a circle of individuals, corporations and institutions.

Many thanks to Moira Lawrence and Ann Guthrie for suggesting Donna Leon. The book talk is scheduled for the last Tuesday of every month, from 2:30 – 3:30 pm, followed by afternoon tea at 3:30 pm. Please feel free to join us on September 26<sup>th</sup>: even if you haven’t read the book, the conversations are always lively and Chef spoils us with a delicious tea.

## The Fun of Fitness

It may seem at times that pursuing fitness is all work and not too much fun. So, we thought that we might profile, from time to time, how members structure their fitness activities to highlight how much fun they have by incorporating fitness as part of their daily lives.



*Daisy McCabe-Lokos and Julian Scott on the trail*

In this issue, Daisy McCabe-Lokos describes the approach to fitness that she and her husband, Julian Scott, have adopted. Daisy has been a member of the Club since 2012, serves on the Sports and Fitness Committee and has been a member of the Board. She is a very busy and sought-after lawyer, but makes sure she finds time to pursue her fitness goals.

"Fitness is huge part of our lifestyle. It is how we spend most of our leisure time, together and apart. Because we focus on different sports, we can't always train together, but whenever possible, we do."

If Daisy and Julian are training for a race, they may train six or more times per week but that is unachievable if they are busy at work. Nevertheless, as the day for a race draws closer, they have no choice but to spend more time running (or swimming or biking). "The fear of showing up to a race ill prepared is the best motivator," she says.

Daisy and Julian both ran in the most recent Boston Marathon. "It was a great trip," she says. "The public's support for the race is unparalleled. Every mile is lined with people cheering and screaming – the entire city shuts down for the race. The fans make every runner feel like a hero!"

Of course, not just anyone can participate in the Boston marathon. Every runner has to qualify for the race by running under a certain time in a previous marathon. Just to stand at the starting line is an achievement. "It was my first Boston," says Daisy, "but Julian has run it four times. Most runners do Boston because it is a great goal to shoot for. After you've done it once, you find out it really is the best marathon around, and you'll want to qualify again and again. It's a vicious cycle!"

Preparation for a marathon is pretty standard for all races – running miles and miles and miles. Daisy says each runner has to strike a balance between running enough miles, and not

burning out before race day. Daisy and Julian increase the miles they run each week, slowly but steadily, interspersed with regular long runs over several months.

They both ran two marathons last year – Boston in the spring and Toronto in October – and they found that just too tiring. This year, they plan a half marathon in the fall and then another full marathon a year later.

Daisy's favourite sport is swimming. "My least favourite fitness activity is probably running – likely because it is the hardest! It is a love-hate relationship. Julian is the opposite. He loves running precisely because it is the hardest.

"We are lucky to be able to spend our leisure time doing what we love – lucky that we have the means, our health, and the time to focus on activities that we truly enjoy!"

Daisy and Julian agree that the sports and fitness program at the UCT is a perfect addition to their active lifestyle. "The UCT provides a nice, quiet low-key facility. The unrestricted access is great – it lets us come and go at any time. It is also a perfect destination for a run before work. It lets us do a workout, shower, and grab a coffee all before starting the day."

### New-member profile

## Chris West

*By Sean Mehrotra*

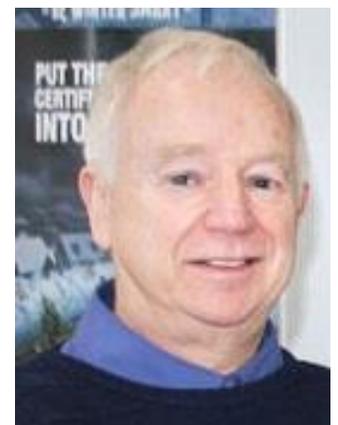
Chris West was born in London England (Stoke Newington) and grew up in Scarborough, where he played in Bob Prentice's Scarborough Baseball League. He went on to university at GMI (now Kettering University) in Flint, Michigan. After working for GM of Canada for several years, he gained retail experience at Humberview Motors, Toronto, before acquiring a GM dealership in St. Marys in 1983.

Chris is a director of Goals, a breakfast program for children; he was also part of the group that succeeded in moving the Baseball Hall of Fame and Museum from Toronto to St. Marys. He is a volunteer for All Aboard St. Marys (previously Save VIA), a grass roots group dedicated to improving passenger rail service in Canada.

His wife, Judy, worked at the St. Marys Memorial Hospital gift shop for a decade, then led the design teams for the Baseball Museum and two new dealerships in the town – Downtown GM and AllRoads Dodge. Their son, Phil (a volunteer firefighter), runs the AllRoads dealership.

The West family members are proud supporters of their town, the home of former PM Arthur Meighen, which boasts Canada's largest outdoor supervised pool (the quarry), the St. Marys Lincolns Jr. B hockey club and of course the Baseball Hall of Fame.

Chris is a member of RCMi and the Association of Professional Engineers of Ontario.



## Message from the General Manager

Our new season starts in September with a golf outing at the Ladies Golf Club of Toronto. In October Judith Cole's Speaker's Series begins anew with a wonderful line-up of speakers and themes that will continue through to next spring. We have a joint UCT-B&R October evening featuring The Rt. Hon. Brian Mulroney, followed the next week by our Annual UCT Gala evening organized by Diana Wiley – so watch for our e-blasts to make your reservations!



Our summer months have been spent readying for the new season, including some significant changes: Those who have been in the city will probably have experienced seeing the various rooms being under renovation. We will re-open the Bar in September with a new look, and we have newly finished floors on the first and second floor and new carpets in six of our twelve bedrooms, with the other half scheduled to be done next summer.

I am encouraged that we are going through so much stock in our cellar that we are producing a new wine list every month – the turnover gives us more opportunities to seek out new selections and to offer a wider range of wine-by-the-glass. So go ahead – drink up; your fellow wine lovers will thank you!

We continue to seek out new clubs in cities and countries not yet represented on our extensive reciprocal club list. If any of you have been invited to, or have visited, a club that you feel would be a good fit for our members, please let us know. These affiliations are a great benefit and as David Allan points out in this edition, pricing is often at a considerable discount from hotels.

We have some impending changes on the staffing front. You will be seeing a familiar face back at the front desk in the mornings – Sean Mehrotra will continue to assist with the integration of new members and will resume his role as Front Desk Manager; and Amy Hart will be moving upstairs to the office to take over events co-ordination until Jill Hutchison returns from her maternity leave in March. Victoria Ginsley, who has been on the front desk position during the afternoons, graduated from her Master's program in July and is now taking a year to think about the PhD she would like to do.

As we continue the search for a new General Manager, I would like to express my thanks for the solid support from the Board and Committee Chairs. In particular, Jenny Mercer has been wonderful to work with – she keeps offering to roll up her sleeves and dives in to help whenever there has been a

hiccup or equipment failure! She ends her term with the Club in good shape both fiscally and physically. Our results to the end of June have been reviewed by Collins Barrow, our auditors, and I think you will all be pleased with them – they give us the opportunity anew to meet the membership challenge that will be the focus in the months and years ahead.

And as I round out my six months as interim GM, I thank all of YOU, the loyal members, for making this Club the truly lovely place that it is. Please enjoy your club often, make the most of the great program of events, and bring your friends so you can show them a good time too!

### Staff profile

## Sous-chef John Olechowski

*By Sarah Freeman*

John's love of food began when he arrived in Canada from Poland at the age of eighteen and the family started up a restaurant called "Ballada" that served European fare. John naturally started his working life in the family business, but it meant he had to learn English in a hurry. It wasn't a problem, however – his family came from a town close to the East German border, about a hundred kilometers from Berlin, so he already spoke Polish, German and Russian.

"Our family restaurant had a dance club/disco with a DJ on weekends, and it was one of the first Polish clubs in Mississauga," he says. "I worked in the bar on the weekends. Then I went to work at Mamina's Restaurant at Yonge and Wellesley, and it was here I began to learn about Italian and French cuisine."

He spent almost five years at Mamina's before being hired as Kitchen Manager at East Side Mario's. From there, he progressed through Baton Rouge and Canadiana (a Greek restaurant at Kipling) before hearing about a job opening at the University Club!

His favourite dishes are lamb, swordfish, beef striploin, mixed seafood and pasta – all those years of Italian cooking left their mark. But his favourite cuisines when he's eating at home are Mexican and Indian: "There are so many types of Indian foods and spices to discover." The type of food he thinks he's not good at: "Polish!"

He has two sons, aged 17 and 14 and, while he says they like to help in the kitchen, he doubts they will follow their father into the same business. John and his family love to go



camping every summer. This year, they spent late August camping on the East Coast, following the Cabot Trail, staying at a cottage in Nova Scotia and – once the camping was done – living it up in Halifax!

## Notes from the Wine Cellar

By Sean Morley

As the hectic school routine came to an end and in advance of the serenity of summer holidays, the Wine Committee hosted the Club's annual "Jewels of the Cellar" wine tasting, one of the four enduring pillars of the Club's wine program, each



with its own unique theme and character. The idea behind the Jewels wine tasting is to highlight the tremendous value our wine cellar offers to members. Thanks to the diligent work of our Wine Committee, led by Michael Haddad, members can select a fine wine, aged appropriately, from a quality wine list with considerable depth and

breadth at very favourable prices. Our pricing policy limits the maximum mark-up on a bottle of wine to \$30 – a far cry from 200% to 400% at most restaurants, few of which are able to offer a range of selection as wide as ours. We also place great emphasis on our cellaring policy –the Wine Committee makes a point of purchasing fine wines that are kept on a separate cellared list, not to be released to the wine list for consumption until they approach their peak.

While there are some general rules of thumb for how long a wine from Bordeaux or a wine from Burgundy, for example, should be aged, the only sure way to tell if a wine is ready for consumption is to taste it. This is goal of the Jewels of the Cellar wine tasting. We pull out four or five wines that have been resting in the cellar, taste them, and determine if they are ready to be consumed. The tasting was led by Sean Morley, with a very special guest appearance by Timothy Hughes who can be credited with the development of the Club's wine pricing policy and disciplined approach to cellaring.

We started with a 2013 Far Niente Chardonnay (some white wines do benefit from aging) from the Napa Valley which had been aged for 10 months in French oak barrels before being released in 2014. This wine was well received by members who described the wine as having tropical flavours, as well as citrus, butter and honey. This wine is drinking well now and should be consumed by 2020; it is on our list at \$99.

Next we tasted two wines from the Burgundy region. First, the 2009 Maison Roche de Bellene Côtes de Nuits-Villages Vieilles Vignes (\$58 on our list), a simple, good-value wine exhibiting the typical red fruit and barnyard aromas and flavours characteristic of the region. Second, the 2011 Louis Jadot Savigny-lès-Beaune, La Dominode 1er Cru (\$45 on our list), an elegant wine with ripe red fruit and red berry aromas and flavours. The consensus of the tasting group was that both

of these were drinking well, with the Louis Jadot (held by Sean Morley in the accompanying picture of the wine cellar) needing to be consumed sooner rather than later.

Finally, we tasted two cabernet sauvignon wines. First, the 2009 Chateau Prieuré-Lichine (\$66 on our list), a 4<sup>th</sup> growth from the Margaux in Bordeaux (50% Cabernet Sauvignon, 45% Merlot and 5% Petit Verdot), was drinking beautifully, exhibiting aromas and flavours of leather, cedar, tobacco and black fruit. This wine should drink very nicely over the next 15-20 years. Second, the 2012 Freemark Abbey Cabernet Sauvignon (\$129 on our list) from Napa (75% Cabernet Sauvignon, 15% Merlot, 3% Cabernet Franc, 2% and the rest Petit Verdot and Malbec) presented as a very full bodied, powerful wine with aromas and flavours of ripe blackcurrants and chocolate and should drink well over the next 15 years. The consensus of the tasting group was that both of these wines should be released to our wine list, but there was a robust debate as to which of them was the preferred wine, predictably opposing supporters of old-world wines against supporters of new-world wines.

The tasting continued on to dinner in the Main Dining Room where members had the opportunity to try the wines tasted alongside a special menu by Chef Patrick Desmoulin featuring Duck Salad Lyonnaise, Poached White Fish, Beef Tenderloin and Chocolate Ganache with Poached Cherries and Cassis Sorbet.

## Obituary: Avie Bennett

By Neil Guthrie

Avie Bennett, a distinguished member of the University Club for 36 years, died in June. He was born in Toronto in 1928 and left the University of Toronto without a degree to join his family building business, which he eventually turned into one of Canada's largest developers of shopping centres and other commercial properties.

In 1985, Bennett bought the venerable but struggling Canadian publisher, McClelland & Stewart, and took an active part in its management. Under his direction, the M&S stable of authors came to include Alice Munro, Robertson Davies, Mavis Gallant, Margaret Atwood, Michael Ondaatje, Rohinton Mistry and Jane Urquhart. Bennett's later acquisitions included Hurtig Publishers and Tundra Books, a children's imprint. In 2000, he sold 25% of his publishing interests to Random House and donated the remainder to the University of Toronto.



His volunteer causes included the Historica Foundation, the Art Gallery of Ontario, the University of Toronto, and York University (of which he was the tenth Chancellor). He received honorary doctorates from Ottawa, Toronto and York, and was a member of the Order of Ontario and a Companion of the Order of Canada.

## Reciprocal clubs

# Clubs in the UK and Ireland

By David G.P. Allan

The bar area in the East India Club, properly called The East India, Devonshire, Sports and Public Schools' Club, at 16 St. James's Sq. in London, is abuzz with the younger, after-work crowd. It stands kitty-corner from Norfolk House on the



*The Entrance Hall at the Reform Club*

southeast corner, where General Eisenhower had his Allied Headquarters in WW II. Directly east, across the north end of the square, is the most recent lodging for the In-and-Out Club – another of our reciprocals – in what used to be the Astor's house (that would be Viscount Waldorf and Viscountess Nancy, the first woman to sit as a Member of Parliament in the House of Commons). Sadly, the story about her and Churchill and the poison turns out to be misrepresented but another of the famous quotations attributed to her turns out to be true: "I married beneath me. All women do."

We enjoy a reciprocal arrangement with 12 clubs in London (10 of which have accommodation) and numerous others about the British Isles and a visit to any one of them is not only a privilege but a delight. I stayed once, as a good Conservative should, at the Carlton Club on St. James Street (not to be confused with the nearby Square) but, without renouncing my political allegiance, we now frequent the Reform Club just a few blocks to the east at 104 Pall Mall. The Reform Club was formed to "to counter the machinations of the Tory Carlton Club" but my sole purpose in crossing the floor was to get a room that was more than four feet wide and boasting a 12" television hanging at an angle from the ceiling.

Others report that the Carlton is most enjoyable, so I should be careful given my limited experience of that hallowed place, but I do recall, from my one visit, a large portrait of a very stern Maggie Thatcher in the entrance hall that, I felt, rather set the tone. By contrast my wife and I arrived one Sunday evening from "the Continent" to find the Reform club, generally at skeleton staff on the weekends, hosting a huge and vigorous St. Andrews Ball – all kilts and black tie – to which we were immediately and insistently invited, jeans and all.

That's the thing about the clubs worldwide. You will meet people whom you would never otherwise have the

opportunity of coming across. A bar is set up at the Reform every noon and before dinner in the vast entrance hall – a hall that would be familiar to those who might remember that Phileas Fogg departed from it to return in 80 days – and the easy crowd of members appears eager for conversation with visitors. There is simply no parallel experience staying in a hotel – however grand – for making new acquaintances and absorbing the context of the place.

Amongst the charms shared by the clubs are what we might consider gentle eccentricities: on the bedroom floors at the Reform, there is a large blackboard with each room number in a column on the left and, in columns to the right, the name of the occupant, the time for the next morning's knock at the door and whether that is to be accompanied by coffee or tea, written as "T/1 or "T/2". It's worthwhile to take a look at the names scrawled on the blackboard – Lord/Lady this, The Rt. Hon the Viscount that, Maj. Gen. whositwhatsit, Baroness etc. The charm is enriched, on leaving the ensuite rooms early in the morning, by seeing titled guests in their dark-blue or purple dressing-gowns, crests clearly visible on the dressing gown pocket and toiletry kit underarm, walking down the hallway on their way to ablutions in the shared bathrooms.

In the main library, the red leather chairs in a semicircle in front of the fireplace appear unchanged since the days when the Empire was managed from here, and Gladstone cemented his views on Home Rule for the Irish. In this club as in the others, the ghost of Empire lingers still. In the summertime, members and guests flock to the extensive garden, where enthusiastic staff are poised to serve a gin and tonic.

Previously, we much enjoyed the Oxford & Cambridge Club where, on leaving the grand room with its outstandingly beautiful tables laid for breakfast, guests pay for the privilege in cash, stretching a good arm's length up to a stern presence behind a pulpit on a dais in the southern corner. The Royal Scots Club in Edinburgh, as is the case with almost all the clubs in our orbit, is ideally located, highly welcoming and of good value. The same can be said for the Kildare Street & University Club in Dublin, which could not be more ideally located if the price were tripled. As with almost all the UK and Irish clubs there is a quirkiness at the Kildare – there is no "lift", so the luggage is transported grudgingly up the back stairs to the three upper floors on a chair seat mounted on a motorized rail – but still, the tone and tenor of the reception rooms overcomes that small inconvenience.



*Mrs. Cynthia Allan in the library on the main floor at the Reform Club*