



The New Sheridan Club

Newsletter

XVIII • April 2008

PLUS:

- Hangover Cures
- The Burlesque Brunch
- Horatio Returns
- Tie Scandal!

The End of Innocence?

Or just a bloody good night out?
The anatomy of the perfect martini



The New Sheridan Club traditionally meets in the upstairs room of the Wheatsheaf pub just off Oxford Street. The Wheatsheaf is one of Fitzrovia's historic pubs, a one time haunt of Dylan Thomas, George Orwell, Augustus John and Julian Maclaren-Ross. In fact Thomas met his wife Caitlin in here and, legend has it, he was known to flash at women in here as well. Fitzrovia's associations with literature go back to the eighteenth century. In the twentieth century both Woolf and Shaw lived in Fitzroy Square, Pound and Lewis launched *Blast!* at the Restaurant de la Tour Eiffel in Percy Street. John Buchan lived in Portland Place and in *The Thirty Nine Steps* Richard Hannay has a flat there. Both Lawrences (D.H. and T.E.) took rooms here, as did Aleister Crowley, Wilfred Owen, Rupert Brooke and Katherine Mansfield.



(Below) An awed crowd draws closer to inspect the results of the shaken-versus-stirred demonstration



Mr Bridgman-Smith is a whirlwind of mixological activity as he warms to his subject



(Below) Mr Tristan Langlois limbers up a critical tastebud



into his chosen subject, one first addressed by the anthropologist E.W. Lane in 1836, and long overdue for re-examination. You have been warned. We will attempt to evoke the spirit of the souk with incense and Mr Howard's recently acquired *Bellydance Beats* triple-compact-disc collection. The lengths we go to.

The Last Meeting

At our March gathering, Mr David Bridgman-Smith treated us to a riveting talk on the Martini cocktail—theories of its origins, famous fans and the mixological secrets of making a good one. Needless to say, this last aspect provoked various warring opinions from the floor and ideas were shared about technique, ingredients and how to stop vermouth oxidising. Given the nature of his address, Mr Bridgman-Smith eschewed the magic lantern display provided with many of our lectures and instead mixed up cocktails as he talked. This enabled the assembled throng to decide for themselves if, for example, they really could tell the difference between a shaken Martini and a stirred one. It was also good to see so many new faces at the meeting, faces of which I hope we'll be seeing more in future. There are some daguerreotypes on the opposite page.

You can find further elaborations on the subject of Martinis, and cocktails in general, beginning on page 4.



(Left) Mr Bridgman-Smith tackles admirers and critics with equal aplomb (that's the Earl of Essex on the left). Well, you can't argue with a man holding the Holy Grail, can you?



(Below) Mrs Palmer-Lewis makes sure she doesn't miss out on the taste test



The Editor Writes:

Hello and welcome to a—once again slightly revamped—version of that mercurial *je ne sais quoi* that is the New Sheridan Club Newsletter. In it we attempt to keep you up to speed with what has been happening, and is about to happen, in the world of our Club. And remember, gentlefolk, we are always looking for contributions from the Membership, so get scribbling...

The Next Meeting

The next Meeting of the New Sheridan Club will take place on Wednesday 2nd April. Matthew "The Chairman" Howard will bluff his way on *The Manners and Customs of the Modern Egyptians (revisited)*. He styles this as the "Lady Malvern Memorial Lecture". (Lady Malvern was introduced in *Jeeves and the Unbidden Guest*—or Series 3, episode 1 of the television series. She was noted for writing books such as *India and the Indians* after only the briefest of visits and hoped to write a companion volume on the United States after having spent less than a month therein, on the grounds that one of her friends wrote *America From Within* after a visit of less than a fortnight. Mr Howard spent two weeks on the Sinai Peninsula last October, visiting Cairo for two days, and hence feels amply qualified to deliver an informed insight



ESSAYS OF NOTE AND WORTH

The Silver Bullet

A Monograph on the Martini

By David Bridgman-Smith

1. Introduction

American journalist H.L. Mencken once suggested that there is only one American invention as perfect as the sonnet; the Martini.

Today, there are various drinks masquerading as the Martini, such as those that claim to taste of Key Lime Pie or Black Forest Gateau. In light of this, here is a quick definition.

A Martini is a cocktail traditionally made from gin and vermouth, which is served in stemmed glassware. It is typically garnished with a lemon twist or an olive. Although originally made with gin, it has recently become commonplace to replace this with vodka.

The dryness of a Martini is a reference to the amount of vermouth it contains: the less vermouth the Martini proportionally contains, the dryer it is.

How to chill a Martini glass when there is no room in the freezer: Before you begin preparing the drink, fill the glass with clean ice and then top up with clean, chilled, still water (preferably bottled). Once the drink is ready to pour, dispose of the ice and water from the glass and shake it to ensure that no drops of water remain. Strain the drink and serve. It may seem a minor detail, but in my experience it really makes a difference.

2. History

Like a great many things, the exact origins of the Martini are somewhat hard to determine; however, there are two accounts of how the drink began that seem to be, from research, the most widely cited.

Story No.1: Julio Richelieu, Martinez

In 1870, a miner entered Julio Richelieu's saloon in Ferry Street, Martinez. Walking up to the bar, the miner dropped a tobacco sack of gold nuggets on the bar weight-scale and requested that Richelieu fill a bottle with

whiskey for him. Having received his full bottle of whiskey and feeling somewhat short-changed, the miner asked for something more. Richelieu mixed a drink, dropped in an olive in the glass and declared it "The Martinez Cocktail".

Story No. 2: Jerry Thomas, San Francisco

This is a similar story to the first, although it takes place at the other end of the journey. In this story, it was famous bartender Professor Jerry Thomas, well known for mixing "The Blue Blazer", who invented the Martini.

Thomas had travelled to San Francisco in 1849 arriving at the height of the Gold Rush. Thomas then returned to New York and subsequently moved back to San Francisco, where he set up a bar in the Occidental Hotel in Montgomery Street. A traveller on his way to Martinez, California entered the hotel bar, threw down a gold nugget and asked for "something special". To which Thomas replied: "Very well, here is a drink I have invented especially for your trip, we shall call it the Martinez."

Whether Thomas invented the original Martini is unclear. Nevertheless, it was thought for a long time that Thomas provided the first published recipe of the Martini in the 1887 edition of his bartender's guide. However, even then there are some reports of a recipe for "The Martinez" being published three years earlier in O.H. Byron's *The Modern Bartender's Guide*.

In addition to these two accounts, here are a number of other claims for the origin of the Martini:

- Bartender Martini di Arma di Tuggia at the Knickerbocker Hotel, New York is said to have made the drink for John D. Rockefeller and is claimed to have created the first incarnation of the modern Martini in 1912.

- There are reports dating from 1763 of German musician J.P.A. Martini drinking Geneva and dry white wine.

- The *Oxford*



English Dictionary has claimed the drink was named after the Martini & Rossi drinks company founded in Turin, Italy in 1890.

- Some believe there to be a link between the Martini and the Martini-Henry Rifle used by the British Army, as both the firearm and the drink had a kick.

Regardless of the inconclusive exact origin of the Martini, it seems that the original drink has undergone something of a transformation in order to become the drink we know today.

The timeline and appropriate dryness ratios below (gin:vermouth) are taken from *The Martini Book* by gin company W.A. Gilbey Ltd. The writers themselves suggest that every thirty years the Martini gets one part dryer.

1860 1:1 Martinez

At this time the drink was known interchangeably as the Martinez, Martine and Martini.

From O.H. Byron's *The Modern Bartender's Guide* (1884)

Martinez

2 dashes of curaçao

2 dashes Angostura bitters

Half a wine glass of gin

Half a wine glass of Italian

vermouth

Byron suggests that the Martini is: "the same as Manhattan, only you substitute gin for whisky".

1890 2:1 The Original Martini

The book *Louis' Mixed Drinks* (1906) contains two recipes for the Martini; the one below is possibly the first published recipe of the "Dry Martini".

Dry Martini Cocktail

2 dashes of orange bitters

1 dash of curaçao

1 liqueur glass of French vermouth

2 liqueur glasses of dry gin

Fill mixing glass with ice, stir well, strain into

a cocktail glass and squeeze a small piece of lemon peel on top.

1920 3:1 The Prohibition Martini

From 1915, drinks became colder as refrigerators began to replace ice boxes.

1950 4:1 The Martini

It became a fashion to have Martinis of ever increasing dryness and a very dry Martini became the mark of an individual with refined

taste; this led to a number of inspired methods of vermouth management, including the invention of specialist devices.

In 1966, an experiment in Chicago involving 3,426 people was conducted with the purpose of classifying tastes in Martinis. Each individual dialled a drink of their chosen strength into a machine known as the Martini-Matic. This led to the following results:

<i>Profession</i>	<i>Preferred Strength (gin : vermouth)</i>
Teachers, Factory and Office Workers	3:1
Salesmen, Buyers & Engineers	4:1
Advertising Agents	5:1
Publishers	7:1

Source: *Gourmet Magazine* (1968)

It was also in the 1960s that devices to control minute amounts of vermouth accurately, such as the "Martini Spike", came on to the market—further indicating a preference for the very dry

Martini.

3. How To Keep Your Martini Dry

As the preference for dryer Martinis progressed, so did investigation into the problem of how to make a drink with the minimal vermouth. This resulted in various creative solutions:

- The popular "In & Out Method", used by many bartenders today. It involves filling the mixing glass or shaker with ice, pouring in

A 1920s New York drama critic, George Jean Nathan, is reported to have rigged up a series of strings and pulleys from his front door latch to his refrigerator. When he turned his key to enter, the cocktail shaker in the refrigerator was gently agitated and the Martini ready for consumption by the time he reached the fridge door.

vermouth and then straining it away, resulting in vermouth-coated ice. Another method involves rinsing the cocktail glass or shaker with vermouth.

- It is also possible to introduce the vermouth to the Martini with the use of garnishes, such as olives or lemon rinds, which have been steeped in vermouth.

- In addition, a number of gadgets have been invented with the aim of achieving maximal dryness:

Martini Spike

This was produced in the 1960s by Gorham's and resembles a silver-plated syringe (as depicted on the front cover of this issue of the Newsletter), neatly packaged in a velvet-lined box. The increments on the side allow the user to add an exact amount, in cubic centimetres, of vermouth to their drink.

Martini Dropper

A long, thin pipette designed to fit into the

Robert Benchley on the perfect Martini: "Three parts gin with just enough vermouth to take away that watery look."

top of a bottle of vermouth. The bulb of the dropper often resembled an olive and the device was produced by a firm called Invento. This device allowed the user to add a mere drop of vermouth to the mix. Whilst not having the precision of the Gorham Spike, it does allow for a much smaller amount of vermouth to be added.

Martini Stones

Invented by Fred Pool, these are small marble stones that are soaked in vermouth and then added to the mixing glass or

shaker along with the gin. The vermouth-soaked stones produce a very dry drink. According to their inventor, the stone also neutralizes the acidity of the vermouth, thus improving the taste.

The Atomizer

This is popular when using the Diamond method of mixing (see below). Essentially, the inside of the chilled glass is sprayed with vermouth from a perfume atomizer before chilled gin is poured in. A variation is to spray a mist of vermouth over the top of the finished drink. Alternatively, it can be sprayed into the mixing glass or shaker before mixing.

The Martini Tester

Another invention related to the dryness of a Martini, but not actually used to measure or dispense vermouth, was the Gilbey Martini Tester. This was produced in the mid 1960s by Gilbey and originally sold for \$1.95. The tester was designed to measure how dry a specific Martini is and is described as being a must for every "Master of Martini". The author is currently working on making a working reproduction of this device.

As well as these more practical methods, there have been, in the history of the cocktail, some more eccentric and elaborate practices:

- Whisper the word "vermouth" over the drink
- Expose the drink to the written word "vermouth"
- Wave a vermouth bottle over the drink
- Allow a single beam of sunlight to pass through the vermouth bottle and onto the bottle of gin or finished drink



- A bartender's tip is to add a drop of vodka to an otherwise all-gin Martini to create an even dryer taste.

4. Shaken vs Stirred

Possibly one of the most controversial topics in cocktail making is the question of how to mix your Martini: do you stir or do you shake? In an attempt to assess the various arguments, let us first look at the different methods.

The Shaking Method

Mix the ingredients and ice in a cocktail shaker by shaking it vigorously until condensation or frosting appears on the outside of the shaker.

Traditionally if a Martini is shaken, a stainless steel Manhattan shaker is used.

The Stirring Method

Mix the ingredients with ice using a long, thin spoon or mixing rod by whirling it around until the ingredients are cold. A mixing glass or glass pitcher is usually used for this method.

A shaken Martini is more thoroughly and vigorously mixed, which not only makes it colder but, as more of the ice melts, makes the drink more diluted.

Shaking also introduces air bubbles into the drink, which aerates the mixture. An immediately noticeable consequence of this is that the drink becomes slightly cloudy.

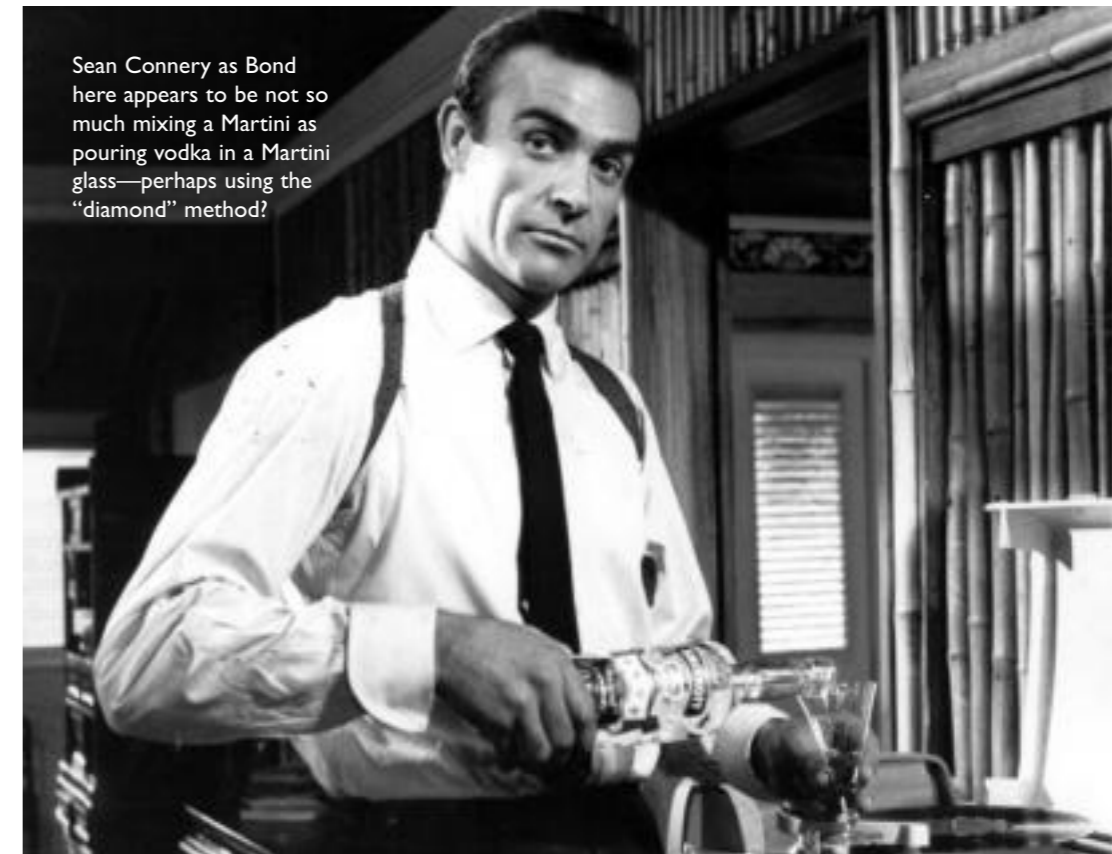
The presence of air bubbles also alters the taste of the drink, as the bubbles tend to restrict the flavour of the gin, giving the drink a sharper taste. A combination of both the increased dilution and the presence of air bubbles result in a drink that has a less oily texture.

A study by Biochemists at the University of Western Ontario in Canada indicated that due to the aeration and presence of air bubbles in a

shaken Martini, more antioxidants were produced, arguably making the drink healthier.

The more gently-mixed stirred Martini is characterized by not being as cold and being less diluted than its shaken counterpart. The stirring method produces a clear, or certainly clearer, Martini. The absence of air bubbles, as well as the lower dilution rate, in a stirred Martini results in a drink that not only has a smoother texture, but also offers a more pronounced and defined flavour of the gin.

According to W. Somerset Maugham, as quoted by his nephew, "Martinis should never



be shaken. They should always be stirred so that the molecules lie sensuously on top of each other."

There is, incidentally, another method of preparing a Martini which involves neither shaking nor stirring.

Diamond or Pouring Method

Pre-chill the gin and stemmed glassware in the freezer. Add a small amount of vermouth to the chilled glass, either by rinsing or using an atomizer to spray the inside of the glass. Add the chilled gin and garnish the drink.

The advantage of this method is that it creates a similar chill factor to the shaken

Martini, but with the minimal dilution of a stirred Martini. The disadvantage is that due to the very limited mixing involved, anything more than the merest whiff of vermouth tends to spoil the result and so this method is only for people who like their drinks very dry.

In conclusion, the author believes that the correct choice of method when mixing a Martini is one of personal taste. One recipe book from the 1950s suggests that, “Clear mixtures should be stirred, cloudy ones should be shaken.”

Even so, there is not necessarily a correct answer. However, it should be noted that the shaken Martini, with its less oily texture and a less pronounced flavour of gin, is often preferred by palates that are not accustomed to, or would not usually drink, gin. Thus, this method makes for a good introduction to gin Martinis, leaving the individual, thereafter, to decide what is to their liking.

5. The Cultural Martini

The cultural influence of the Martini in literature, film and wider society is considerable in comparison to most other cocktails and is subject to enough material to warrant a paper in its own right. Here is an introduction to some of the possible content of such a paper.

Some famous Martini drinkers include:

- Sir Winston Churchill. An avid fan, Churchill preferred his Martinis naked; that is to say, without any vermouth. In fact, it is said that he thought it enough to merely bow in the direction of France. Being a member of Boodles Gentlemen’s Club in St James’s, along with author Ian Fleming, Churchill was very keen on Martinis that used the exclusive gin that was made for his club, Boodles British Gin.

- Ian Fleming. A great Martini lover himself, and creator of probably the best known fictional Martini drinker. He invented his own variation of the Martini, The Vesper, published in his 1953 book *Casino Royale*.

- Ernest Hemingway. Described “The Montgomery”, a 15:1 ratio Martini, in his book, *Across the River and into the Trees*. A keen Martini drinker in 1944, after the liberation of Paris, he led two troops of French soldiers to the Ritz hotel. Upon their arrival, a frightened assistant manager asked if he could be of service, to which Hemingway replied, “How about

seventy-three dry Martinis?”

- Alfred Hitchcock. Hitchcock prepared his Martinis with gin and a cocktail shaker and, with regards to the dryness, he is reported to use “five parts gin and a quick glance at a bottle of vermouth”.

- Kingsley Amis
- Robert Benchley
- Humphrey Bogart
- Noel Coward
- W.C. Fields
- F. Scott Fitzgerald

Acknowledgements

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Finally, my special thanks to S.L. Miller whose support, encouragement and critical editorial eye have made this paper possible.

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IF ALL YOUR Martini experiments leave you feeling the worse for wear the next morning, consider this...

Some Thoughts on Hangover Cures

By Torquil Arbuthnot

“Like the search for God, with which it has other things in common, the search for the infallible and instantaneous hangover cure will never be done,” said Kingsley Amis.

In Evelyn Waugh’s selection of his travel writing, *When the Going Was Good*, he recounts an incident when he was on a Mediterranean cruise. In Athens after a late night out, Waugh visits a friend:

I told him that I had had a late night, drinking after the ball with some charming Norwegians, and felt a little shaken. He then made me this drink, which I commend to anyone in need of a wholesome and easily accessibly pick-me-up. He took a large tablet of beet sugar (an equivalent quantity of ordinary lump sugar does equally well) and soaked it in Angostura Bitters and then rolled it in Cayenne pepper. This he put into a large glass which he filled up with champagne. The excellences of this drink defy description. The sugar and Angostura enrich the wine and take away that slight acidity which renders even the best champagne slightly repugnant in the early morning. Each bubble as it rises to the surface carries with it a red grain of pepper, so that as one drinks one’s appetite is at once stimulated and gratified, heat and cold, fire and liquid, contending on one’s palate and alternating in the mastery of one’s sensations. I sipped this almost unendurably desirable drink and played with the artificial birds and musical boxes until Alastair was ready to come out.

There is also Jeeves’ legendary hangover cure, with which he makes his first entrance into the life of Bertie Wooster:

I heard him [Jeeves] moving about in the kitchen, and presently he came back with a glass on a tray.

“If you would drink this, sir,” he said, with a kind of bedside manner, rather like the royal doctor shooting the bracer into the sick prince. “It is a little preparation of

The Cocktail Cabinet

Wherein Club Members offer up their favourite cocktail recipes and other beverage finds

The French ’75

Clayton Hartley

I am of the opinion that the classic champagne cocktails offered in many bars have far too much brandy (and often too much Angostura)—presumably because these components are a lot cheaper than the champagne itself. I feel that if you’re going to make a mixed drink with champagne you should be able to taste it and the recipes should be subtle. For the record, I would take a sugar cube, splash three or four drops of bitters on to it then place it in a champagne flute. Over this pour enough cognac just to cover it. After that, top up with champagne. (This is based on glasses a good five inches tall.)

I’ve recently become interested in the French ’75, a mixture of champagne, gin and lemon juice. It allegedly takes its name from a French 75mm cannon from the First World War. I have read that the combination of typically British and French ingredients represented some sort of *entente cordiale*; I have also read that the original version used Calvados, not champagne, and it was Harry McElhone (of Harry’s Bar) who made the switch.

I’ve encountered various recipes, including some served on the rocks and some with a maraschino cherry. But this version came as the result of my tinkering along the lines of the classic champagne cocktail described above.

1 sugar lump
3–4 drops of orange bitters
Juice of ¼ of a lemon
About 15–20ml gin
champagne
Splash the bitters on to the sugar cube and place this at the bottom of a flute. Add enough gin just to cover the cube. Add the lemon juice then top up with champagne, stirring gently if necessary. You should still taste the champagne’s character as well as the gin coming through, plus hints of rind oil from the bitters, all freshened by the lemon.

Proof that Horatio is not dead, though natives seem to have stolen his tie



my own invention. It is the Worcester Sauce that gives it its colour. The raw egg makes it nutritious. The red pepper gives it its bite. Gentlemen have told me they found it extremely invigorating after a late evening.”

I would have clutched at anything that looked like a life-line that morning. I swallowed the stuff. For a moment I felt as if somebody had touched off a bomb inside the old bean and was strolling down my throat with a lighted torch, and then everything seemed suddenly to get all right. The sun shone in through the window; the birds twittered in the tree-tops; and, generally speaking, hope dawned once more.

“You’re engaged!”, I said, as soon as I could say anything.

Winston Churchill’s preferred breakfast when feeling out of sorts: One brace cold snipe. One pint of port.

Perhaps the most curious hangover cure is suggested by Robert Boyle in his *Medical Experiments* (1692–94):

Take green Hemlock that is tender, and put it in your socks, so that it may lie thinly between them and the Soles of your Feet; shift the Herbs once a day.



CLUB NOTES Horatio Makes Contact From the Jungle

DOUBTLESS YOU will have been aware that one quarter of your glorious Committee for Life has been absent for almost three months: the doughty Mr Horatio Scotney-Le Cheyne was last seen disappearing on an expedition into darkest Borneo as a photographer attached to a Raleigh International mission to give young people a taste of the rigours of colonial life. (In fact the last most people saw of him was his attempts to raise money at the Christmas Party by selling his wife’s favours...)

It was a daring quest, not least because he would not be able to drink for the whole time, such would be the requirement to set a “good” (hah!) example to the youngsters involved.

Needless to say we had all assumed he was dead by now and were finalising the arrangements to sell Mrs Scotney-Le Cheyne to a rich sheik in return for a spanking new Clubhouse and a case of Dom Perignon. But then, what should turn up on the Club’s doormat but the following tattered and bloodstained letter:

Chaps! How the devil are you all?

I find myself back in the relative civilisation of Kota Kinabalu for 24 hours so I thought I’d drop you a belated line and give you a report on my adventures. Internet access has been scarce over here so apologies that I’ve been unable to pen regular bulletins as planned.

It’s been a hectic but corking couple of months. I have been all over the wilds of Sabah, the highlights being Danum Valley—a remote research centre surrounded by beautiful primary forest—and Imbak Canyon, an even more remote spot where Auntie filmed 2006’s ‘Expedition Borneo’.

It’s been fantastic to be living out in the jungle—it’s possibly the part of the expedition I enjoy the most. The locals here are amazing, some of the most friendly and relaxed people I’ve come across: nothing happens quickly here, if it happens at all! The concept of Sabah Time is one that I’m sure most chaps would embrace.

Other than that I’ve been to a couple of villages—to cover the building of a kindergarten in Kampong Tampasak and an eco-lodge in Batu Puteh. The attached pic was taken in Batu Puteh where the eco-lodge is being thrown up to offer the locals a sustainable alternative to lumber and oil palm plantations, the idea being that they bleed rich American tourists dry instead. Heavy flooding meant that we were evicted from our camp on the banks of the Kinabatangan River and forced to seek shelter in the village goat shed! Not pleasant, I can tell you, rather too much poo on the floor for my liking.

I have God knows how many shots, so would be happy to do a turn when a slot becomes available.

Alas I must dash as, as always, there’s masses to do here before I redeploy for the last phase of the expedition tomorrow—I’m back off to Danum and Imbak again before tootling over to Mamutik Island for a spot of diving. In amongst all that I should have a couple of days R&R at field base, so should be able to send you an update then.

Pip pip.

H.

P.S. Should be returning to Blightly on the 6th May. Looking forward to seeing you and being able to have a bloody good drink with the chaps. Three months being tee-total is rather a chore.



Have Impostors Cloned Our Ties?

EAGLE-EYED MEMBER Hathersedge Twemlow sent in this daguerreotype from his local newspaper, from an article about the Masons’ quest to attract younger people. Is this fellow sporting a New Sheridan Club tie? Well, on closer inspection it turns out he is not—as Mr Twemlow points out, the stripes are in the wrong order for a start and there’s no sign of the logo. But the similarity is disturbing. Are the chaps On the Square up to something nefarious..?

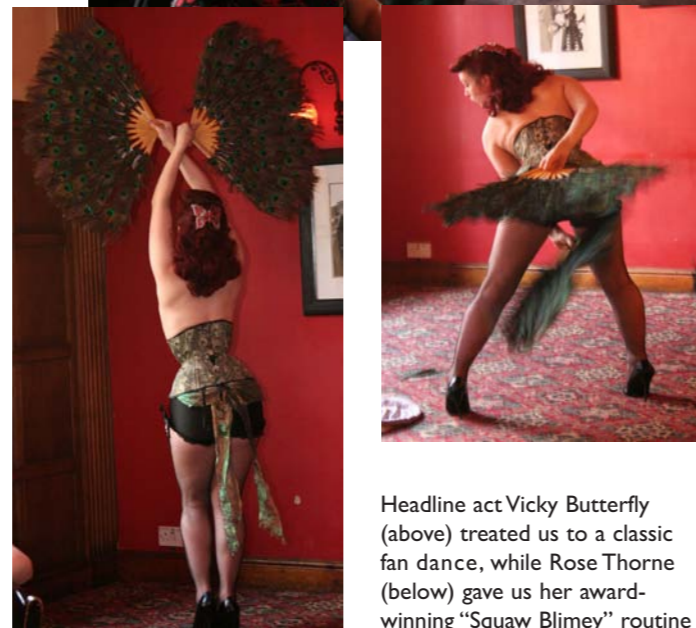
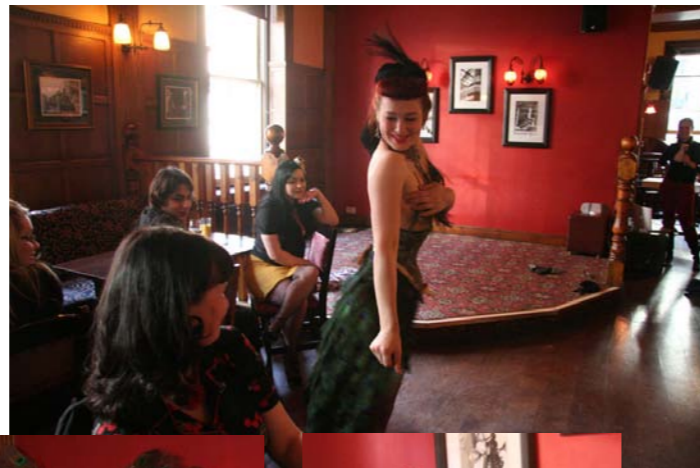


This young Masonic stormtrooper is wearing something very similar to a NSC tie—a real example of which is pictured at the top



The Burlesque Brunch

THE THIRD “Burlesque Brunch”—the brainchild of Members Miss Sophie Jonas and Mr Ivor Fancy—took place on Sunday 30th March. A potent combination of full English breakfast, fashion show and burlesque performance, it manifested itself for the first time in its new home in the upstairs room of the Railway Tavern, more or less opposite Liverpool Street station. Miss Vicky Butterfly, Miss Rose Thorne and the mysterious Darkteaser performed, while the fabulous Brunch Belles modelled the designs of our hostess. (To see more of the schmutter, go to www.sophiejonasdesigns.co.uk, where you may also purchase online, I believe.)



Headline act Vicky Butterfly (above) treated us to a classic fan dance, while Rose Thorne (below) gave us her award-winning “Squaw Blimey” routine

All pictures on this spread © Clayron Hartley 2008



NSC Chairman Torquil Arbuthnot (above) gets his priorities right. As is traditional, the day ended with the strange game of Orange Battle (right)

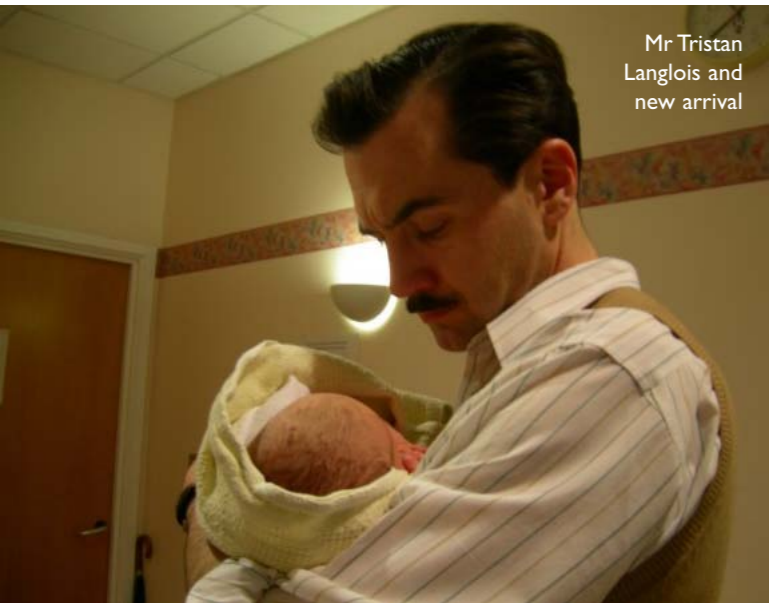


The sumptuous fashion shows included both Miss Jonas’s trademark “pants and pasties” minimalist combos—including an undersea theme and an Ice Queen look—as well as some Jazz Age posh frocks and elegant evening gowns



Outbreak of Fecundity

CONGRATULATIONS ARE in order: on Sunday Miss Jonas (see previous page) announced that she and Mr Fancy are expecting a child. And judging from his Facebook profile picture, Member Mr Tristan Langlois and his wife Sam are now the proud possessors of a child too. A hearty round of applause for all concerned.



Mr Tristan Langlois and new arrival



Treharrock

FOR THE LAST few years a posse of Sheridanites has decamped to a decrepit country house somewhere each December for a week or so for fun, feasting and all the trappings of a pseudo-Christmas just before the real one. It's a riot. Last year the venue was Treharrocks and, I gather, it was so well regarded that the plan is to go again. In regard to which, we have received this document from Maud Peasgood-Nonsuch, a direct young lady I think you'll agree:

A missive from Ms Peasgood-Nonsuch:

We need to book Treharrocks sharpish as some swine is sniffing round our week—12th–19th December. Could everyone who would like to

come get a £100 deposit to me as swift as buggery?

Address is 14 St Barnabas Rd London E17 8JY. Or esoteric hollydavies2@hotmail.com for m'bank details if you're *au fait* with that kind of electromagnetic caper.

Same arrangement as last year: if we get 14 people that will be the rent covered, otherwise I'll ask people to chip in a bit more. First to furnish the funds bagsey the best bedchambers. The dates this year should make it easier for more people to attend, so don't dawdle with the finance lest you end up camping in the grinds of the house.

The Manor: <http://www.treharrock.com/treharrock.html>

Pictures of Club Members last Christmas at the Manor:

<http://www.flickr.com/photos/sheridanclub/sets/72157603474596593/>



Forthcoming Events

Please check the Events page at www.newsheridanclub.co.uk for the latest details

Oxford Punting Trip

Friday 25th April to Sunday 27th April
Time: TBA
Oxford
Admission: A contribution towards punt hire plus the cost of booze and lunchables.

It's time once again for the annual punting jaunt to Oxford. Tradition suggests it will start with a meal out on Friday night, then we'll meet on Saturday in a pub around 11am, before heading to the boatyard for midday. We'll punt around a bit, then stop somewhere for a massive picnic lunch before punting back, losing the occasional tipsy punter overboard, hand back the punts and repair to the pub. Sunday involves a lot of shaky hands and possibly more hijinks. If you want to come (especially for Friday's meal) go to the thread at www.sheridanclub.co.uk and state the fact.

Poppy Ceilidh
Friday 25th April

From 7pm
Battersea Arts Centre, Lavender Hill, London SW11 5TF

Admission: £20 in advance only from Victoria Mance, c/o 100 New Bridge Street, London EC4V 6JA (cheques made out to Poppy Ceilidh 2008 and accompanied by a SAE)

Dress: "Smart casual" though you are exhorted to wear kilts and "swirly skirts" if you have them.

For those of you into Celtic rug-cutting Ensign Polyethyl has drawn our attention to this event being organised by a chum of hers to raise money for the Royal British Legion. They have secured the services of the Invercauld Band and Caller (which I gather is a good thing). More information from poppyceilidh@hotmail.com or 07780 708091.

NSC Club Night

Wednesday 7th May
8pm–11pm
Upstairs, The Wheatsheaf, 25 Rathbone Place, London W1T 1JB
Members: Free
Non-Members: £2 (first visit free)

Dr Black (who turns out not to be dead at all) will address us on the friendship between *Eric Kennington* and *T.E. Lawrence*.

Whisky Tasting

Saturday 10th May
Time: TBA
The Coach and Horses, 26–28 Ray Street, Clerkenwell, London EC1R 3DJ
Admission: £10 for the tasting; not sure of the meal price but should be about 20% off normal rates.

Those of you lucky or wise enough to have attended The Last Gasper, our summer 2007 party, will remember our hearty host, Giles (he was the one in the kilt). Well Giles, who seems to be somewhat thick with Glenfiddich, or one of the other distillery groups, has offered to host a whisky tasting at his pub. Your £10 buys you an hour-long tasting with about five whiskies, after which there will be a meal which is optional but thoroughly recommended. The event is still in the planning stage so I can't say what the menu is—perhaps something with a Scottish theme, or even a meal with matched whiskies. In the meantime, if you're interested

please email telegrams@newsheridanclub.co.uk so we can gauge numbers.

Art Deco Fair at Eltham Palace

Sunday 11th May
10am–5pm
Eltham Palace, Court Yard, London SE9 5QE (020 8294 2548)
Admission: £8.20 (concessions £6.60)

Browse through stalls selling all things Art Deco, from jewellery to furniture. The venue is particularly notable—Eltham Palace is a strange mixture of architectural styles, with an original Tudor great hall and restrained exterior, opening on to some exquisite 1930s rooms added by the Courtaulds, including a gorgeous rotunda with inlaid wood panelled walls and an innovative (for the time) concrete and glass domed skylight. I seem to recall the dining room has pink leather upholstery and a silver leaf ceiling. A thoroughly modern integral vacuum-cleaning system was also included in the new rooms, and there is even a run for the couple's pet lemur. Note that the entry fee for this fair is what you would normally have to pay to see the building anyway, so it is good value. There are extensive gardens too. I can feel a picnic coming on...

Flanders and Swann At the Drop of a Hippopotamus

Friday 16th and Saturday 17th May
7.30pm
Greenwich Theatre, Crooms Hill, London SE10 8ES
Tickets: £16.50

A highly acclaimed show of F&S songs, performed by award-winning comedian Tim FitzHigham and musician Duncan Walsh Atkins. Apparently they've just headlined at the International Flanders and Swann Festival, an event the very existence of which is heart-warming.

White Mischief: Around the World in 80 Days

Saturday 4th June
8pm–3am
The Scala, 275 Pentonville Road, King's Cross, London
Tickets: Varies depending on how soon you book: until the end of April they are £15, but

they will rise after that

Their last “steampunk” night was apparently described by Time Out as “Event of the week, the month, the year!” and they are back—this time the theme is... well you can see it in the title. They’ve got musicians from Africa, Turkey, France—all the foreign places, really, plus all kinds of acrobats, snake charmers, burlesque dancers, the whole shebang. Sounds like a hoot.

IF YOU HAVE any ideas or suggestions for Club events or articles for this Newsletter, then do not hesitate to get in touch with Mr Scarheart.

We are always keen to hear from the Members, whether it is information on interesting events and nights or suggestions for

this Newsletter. Remember that the NSC is happy to promote events that you yourself are involved with.

STOP PRESS

Membership Passes 150

Congratulations to Miss Heather De Land who is our 150th member (and also to Mr Hubert Hawes from Queensland, Australia, who is our 151st). And could existing Members do the decent thing and proactively resubscribe when the time comes? Our Treasurer Mr Scarheart may be too polite to send more than a discreet cough in your direction...



Until next time Chumrades!

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mrscarheart@newsheridanclub.co.uk

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mrhartley@newsheridanclub.co.uk

FOR THE LATEST information on what the Club is up to and has done, have a gander at www.newsheridanclub.co.uk. For those of a more technological bent, you can also help spread the word by becoming a “friend” of the NSC in its “Myspace” incarnation at www.myspace.com/newsheridanclub. There is also a “Facebook” page but how you get there I have no idea. We dare not vouch for those who link to our “Myspace” and “Facebook” pages but most of them seem to be good eggs.