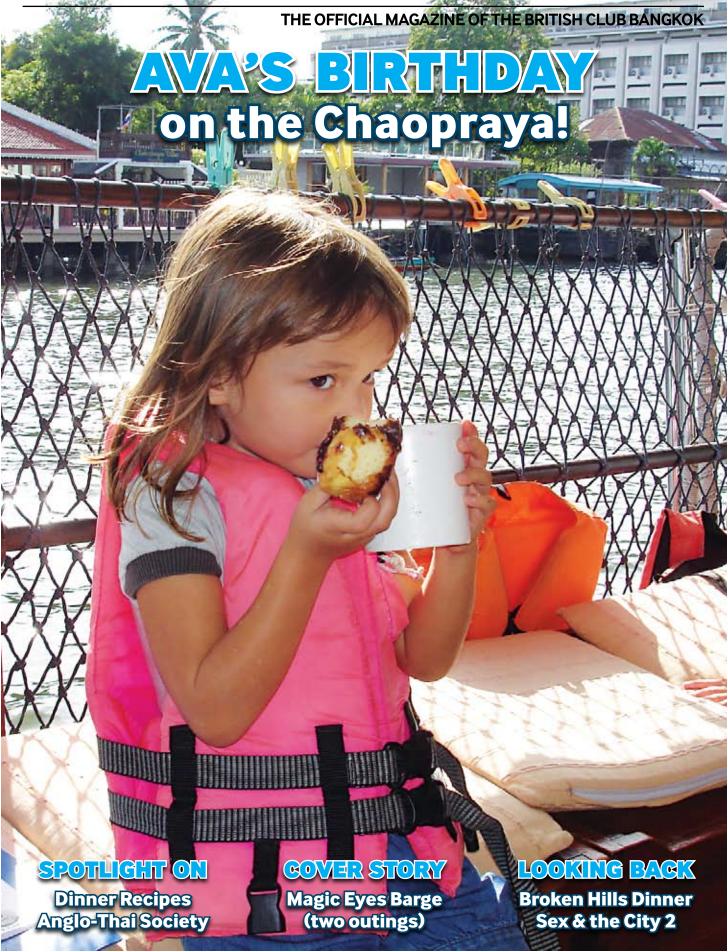


OUTPOST







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OUTPOST IS PUBLISHED ON BEHALF OF THE BRITISH CLUB BY VERITAS GRAPHICS.

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OUTPOST

Outpost is the monthly publication of THE BRITISH CLUB BANGKOK, the international club for friends and families in the heart of Bangkok. A full version of the magazine is also available online at www.britishclubbangkok.org/outpost Opinions expressed need not necessarily represent those of the Club. All events, dates and times

Opinions expressed need not necessarily represent those of the Club. All events, dates and times are correct at time of press. Outpost welcomes contributions from members. No part of this publication may be reproduced without the written permission of the Publisher.

REPORTINGS

O3 Letter from the Chair Official Opening Times

Message from the GM

05 Introducing
William Ong

House & Grounds
The monthly report on Maintenance and
Development

LOOKING BACK

Magic Eyes - Magic Days
Two trips up the Chaopraya and two
birthday cakes for Ava!

1 2 A Downtown Pampering
Seventy people at the Emporium to see
Sex and the City 2

1 4 Palate Indulgence
Notes on the Brokenhills/Club Dinner

SPOTLIGHT

16 Khun Laak's Special Recipes
Some recipes from the Broken Hills dinner

1 8 Never Sever Ties
A report on the Anglo-Thai Society

CLUB BENEFITS

1 9 Rules Britanniae
Lesser-known Club rules

CLUB FEATURES

Past Participle
Highlights from the Club in 1953





FRONT COVER

The day outing up the Chaopraya on the Magic Eyes Barge was so enthusiastically received that another trip was arranged for the following weekend. By good fortune, it served as a birthday event too for Ava, who unknowingly was snapped for our cover this month.

SPORTS

26 Sports and Leisure Squash, Rugby, Football, Sports Camp

 $28^{\frac{\text{Tennis}}{\text{Mix-ins and the Junior Championships}}}$

30 Squashy Bits
Maintenance and Chicken Kiev

32 Golf News plus a weekend in Bang Saen

FUN AND GAMES

34^{Balut}

27Quiz Night

38 Et Alia...
Trivial mental diversion

NOW SHOWING

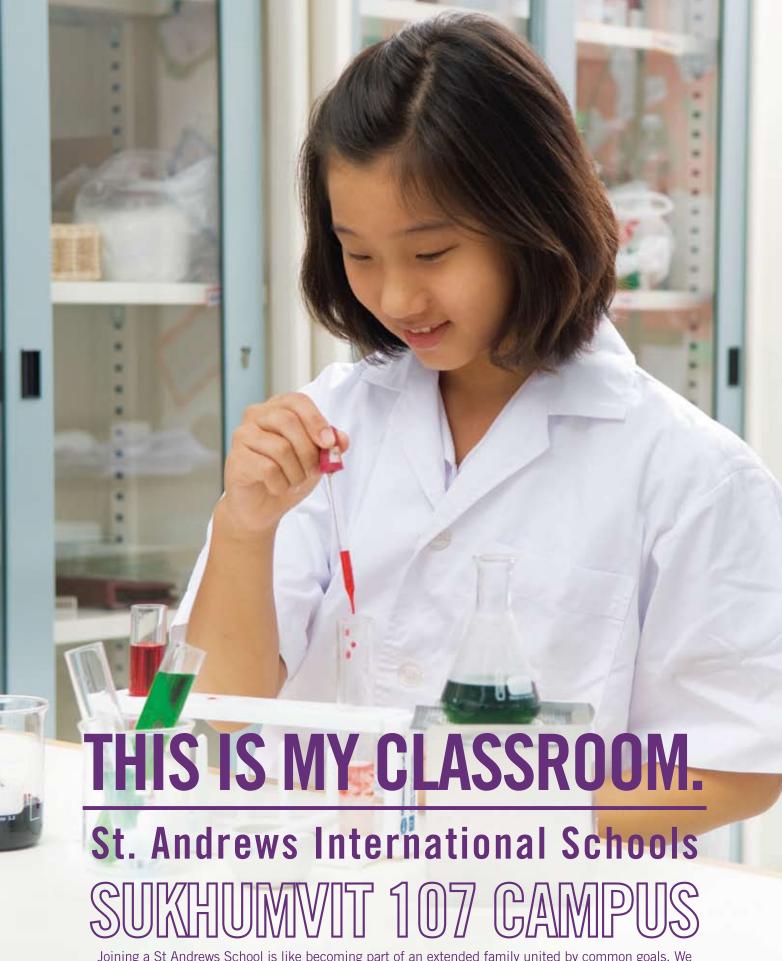
35 Monday Night Club

36 Doctor Who

THE CLUB AT HOME

The Month That Was!
Memories from previous years' July

Susie's Kids Korner
Outdoor projects and painting in the rain!



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LETTER FROM THE CHAIR



Jonathan Truslow Chairman - General Committee 2009/2010

Farewell Barry, Welcome William

After 16 years of service, Barry Osborne seemed to be the Club. Few of us can remember a time here before Baz, let alone imagine the place without his easy smile and bustle. A future without Barry may seem daunting. But as change can bring both challenges and rewards, we are taking a pro-active approach towards that future. Our new management team has begun implementing some great ideas to improve the Club's services and facilities, including a rejuvenated Verandah restaurant, improved Sala service, and beautification of the front lawn area. There may be lapses as everyone settles into their new roles, but we are confident that with Members' support and understanding, the Club will continue to improve its unique blend of services to the business, family and sporting communities.

Baz is a tough act to follow and hard to replace. Everyone knew him and knew he would make their meal, their party, their outing a happy and memorable one. His ready smile, his encyclopaedic memory of Members past and present, his ability to mount a successful event at 24 hours notice, will be missed. I would like to thank him both personally and on behalf of everyone at the Club most warmly and fully for all that he has done for us and to wish him well in his future career. I hope that many of you were able to attend his farewell party and give him your own thanks and good wishes. Our farewell gift to Barry was a full membership of the Club. We look forward to seeing him around the Club henceforth, enjoying a relaxed time as a Member rather than stressing in the kitchens or keeping an eagle-eye on functions.

As you know, Barry's job combined two major roles, F&B and Events. We will now manage

these separately, so that both will benefit from the increased attention.

Our new F&B Manager, William Ong, comes with many years of experience running kitchens in expatriate locations. Barry has been handing over duties to William who will work closely with Khun Laak to continue the improvement in the variety and quality of food we enjoy at the Club. Welcome to the British Club, William!

We will be advertising within the Club for a part-time Events Manager who can continue to inject the "best of Britishness" into the British Club. We think this job would suit a travelling spouse whose children are at school and who is beginning to find a need for some paid employment. If that sounds like you or someone you know, please get in touch with me or Jesper.

Barry's departure is not the only challenge facing the Club. Membership and revenue fell sharply during the turmoil of the red shirt demonstrations. Many events and functions were cancelled in April and May and fewer Members ventured out to use the Club's facilities. Through the dedication and hard work of our staff, we were able to maintain services throughout the crisis and I would like to express my thanks to them for their commitment during that difficult time. Now we need you, the Members, to show a similar commitment to using and enjoying your Club. Exciting changes are taking place here. Please come and see for yourself. Make the British Club the place for your next meeting, your next dinner. Use our outside catering service for your next party or join us on our next outing. We all look forward to seeing you - and Barry! - again.

OFFICIAL OPENING TIMES

The Verandah

11am - 2pm (Mon. - Thurs.) 5pm - 10pm (Mon. - Thurs.)

11am - 10pm (Fri. - Sun. and Public Holidays)

Neilson Hays Coffee Shop9am - 6pm (Tues.-Sun.)Fitness Centre6am - 10pm (Mon.-Fri.)Churchill Bar10am - 11pmFitness Centre6am - 9pm (Sat.-Sun.)Poolside Bar7am - 10pm
Last food orders - 9.30pmThai Massage9am - 5pm (Tues.-Sun.)

MESSAGE FROM THE GM



Jesper DoeppingGeneral Manager 2010

This month we finalized the first rough draft of a 5 year business plan for the British Club. Work on this plan was complicated by the turmoil in Bangkok, and that in the first 6 months we have been working with an operational loss. Our membership is down to 990, and many Members have not been using the Club as much as they previously did.

For the management team, it means that we have to make the Club that much more attractive for all Members, especially during the weekdays. This is a hard task indeed, given all the energy and work that Barry and the staff have put into the Club over the last year. We have already made some minor changes, like introducing business lunches at a very competitive price, with guaranteed serving within 10 minutes from order. However, we need to work on the experience of service in all our outlets, sports and recreational activities, the menus, the quality and price of our food and beverages, our events and functions, to make it an even better place to visit. While we must embrace change, it is essential that we keep the Club culture of being friendly, humourous, sarcastic and funloving: all the things that really make the British Club in Bangkok so different from any other club in the world, and particularly in Bangkok.

We also need to make the British Club known in the expatriate community. For those who are Members, it is hard to believe that the Club is relatively unknown, more of a well-kept secret. This was highlighted not long ago when I met a new Board member of the British Chamber of Commerce who had been in Thailand for more than 4 years. Prior to his invitation to a function at the British Club, he had been ignorant of the Club or even its existence. To get our core and associate Members back, we need to raise awareness throughout the expatriate sector and in the Canadian, Australian, New Zealand, British communities of Bangkok.

Our best advertising is to get potential Members and friends of Members down to the Club to experience it. The Club will be creating special events and functions that will draw in potential Members.

Many Members have asked which new developments I think we should start. The answer is that over the next 1½ years, we need to maintain and develop what we already have. We are still behind in the maintenance projects that need undertaking. In the rough business plan, it is estimated that we will need to accrue 2.5 million baht per year in order to ensure enactment of the necessary maintenance projects whenever they fall due. For instance, we know that the Cricket and Tennis Courts will need resurfacing in 3 and 5 years respectively.

In the past month we have opened the Suriwongse gate and changed our security system, both of which were delayed because of the unrest in Bangkok. In future, the security will tighten if there is an increased threat to our Members or if the Bangkok situation is unstable. However, this is the British Club, and as such we want to stay open for our Members, and I do believe that both the staff and Members were safe during the curfew. Even though many Members could not travel across town to the Club, many others could still enjoy the Club in safety despite the mayhem outside. We will continue to develop our security to provide easy access, but in a way that always ensures Members and their children are safe withinthe British Club.

Sadly, I have not succeeded in persuading Barry to stay with the Club. In the last 3 months, however, Barry has made a fantastic contribution despite wanting to explore other opportunities. One of the immediate results you are reading right now. It is thanks to Barry's and the new Editor Jeremy's work that the Outpost magazine has, in my opinion, been dramatically improved from what it was just 4 months ago. Barry has also been a enormous help and has worked really hard to ensure that the transition and passing over of tasks has been very easy for the new F&B manager and for me. At this point I would like to thank Barry for the short time I have worked together with him; it has been amazing, and Barry will be missed by all the staff and the management team.

REPORTINGS JULY 2010 » OUTPOST « 5

INTRODUCING: William Ong



"Anyone can cook" – So claims the world famous chef, Auguste Gusteau, in the Disney movie 'Ratatouille'. However, as the movie illustrates, it still takes a lot of imagination, creativity, and experience to devise a really good meal. For the Club, it has been important to choose an F&B Manager who can support, help, coach and develop our service and kitchen staff. In order to be really successful, it is important that the F&B Manager has worked his way up from the kitchen.

William Ong has 10 years experience working in different establishments at different levels and alongside numerous Michelin Star Chefs during his career in Singapore and the Middle East. William has not only experience in and knowledge of both eastern and western cuisines, but he also possesses the ability to comprehend the different mentalities and food culture of peoples from around the globe. He has graduated with a degree in culinary skills. He has worked in establishments like Sodexo and Patara as well as Holiday Inn and Novotel hotels. We are therefore certain that, together with Khun Laak and her team, he can continue to develop and refine all our different outlets. His first task is to develop the Verandah as a fine dining restaurant from Monday to Friday, and to improve the Sala's service, quality and pricing. However, to do that, he will of course need all the feedback he can get from our Members. You will discover that he enjoys talking about food and sharing his ideas about the epicurean world.

So, dear Members, please give him the same warm welcome as you gave me just 3 months ago.

Jesper Doepping



Did you know that most items on all the Club's menus are available for take away?

Simply order direct from any outlet in person or by telephone.

For bulk orders, please contact khun Somboon or khun Barry in the Club House office.

HOUSE & GROUNDS

The monthly report on maintenance and development





This report will be briefer than usual because the present time is a period of planning in which the Club is reviewing finances, and carefully evaluating the need for future work before approving any new projects.

I can report that tennis courts 2 & 3 were finally handed over by the contractor on 22nd May. We are now in a 60 day period during which play must not take place after any rain until the courts have completely dried out. Depending on the performance of the courts, the contractor will carry out any necessary repairs and improvements to the acrylic surface after the same 60 day period for the Centre Court

and Court 1 has elapsed. The asphalt work for Centre Court and Court 1 will commence on Monday 28th June. I will not speculate on how long the work will take after the experience of the other two courts. The main objective is to make sure it is carried out properly.

After design and planning, a contract has been signed for the complete refurbishment of the Ladies' Changing Room. Work will start on 5th July and is planned to finish on 29th August. The décor and facilities will be very similar to the Men's Changing Room. Tall Members will be pleased to learn that the entrance doors to both changing rooms will be increased to over 2 metres in height. In due course, Reed will be explaining the temporary arrangements for changing and showers. At last, the stainless steel clothes rail was installed in the Men's Changing

Room. It is not quite as robust as I had intended but we will see if it functions satisfactorily before deciding whether to install a similar rail in the Ladies' Changing Room.

After approval of the sample board, we have ordered new notice boards for the Clubhouse corridor. Additional boards will also be provided in the reception area and at the entrance to The Verandah. The damaged skirting will be replaced at the same time.

We have been working on a 5 year budget for repairs & maintenance. We find that the short term requirement for some major repairs is more urgent than previously thought, and this will put pressure on Club funds at a particularly difficult time when new membership and revenue is very low. We have been asked to identify the absolutely essential works for the further consideration of the Treasury Group and the General Committee. It looks unlikely, at the moment, that any new development programme can be initiated until this work has been carried out and revenue has increased significantly.

Our repairs & maintenance team now includes four staff. Khun Adisorn (Manager and electrical), Khun Prasert (carpentry), Khun Jelapong (electrical), and Khun Sommat (painting). Wherever possible, we are carrying out maintenance and repairs with our own staff as this is more cost-effective than continually outsourcing to contractors. Members should report items needing attention to myself or one of the other Club managers and I will either arrange for immediate repair or include the work in the schedule for the next week.

All for now

John Boisclair - Development & Facility Manager





Engage your taste buds at the Siam Winery located conveniently off Rama II highway, the winery is about one hour drive away from Bangkok. The 3 hours trip comprises of video presentation of the winery, a detailed guide tour of the winemaking facility, wine tasting and sampling straight from the barrel, visiting of the nearby floating vineyard and not to forget to pick up some limited souvenir and bottles only available at the Winery Cellar Door.

Date: 24th July 2010

Time: 10 AM - 1PM (Meet at British Club at 8.15 AM)

Coach depart at approximately 8.30 AM

and return to the club around 2 PM)

Fees: 1,500 Baht net per person

(include transportation, lunch and all activities)

For more information please contact Khun William, Khun Anne or Khun Somboon. Tel. 02 234 0247

Grab your slot now as tickets are limited.

MAGIC EYES - Magic Days

By Tracey Malone



On Sunday 23rd May, we dragged ourselves from our beds and made our way to the pier at Saphan Taksin for 7.30 in the morning. It was an early start for a Sunday morning, but it was well worth the effort because it turned out to be a fantastic day on the river with the British Club!

Once we were all aboard the boat, we set off up the Chaopraya for a day of fun. The girls on the Magic Eye Barge were friendly and energetic right from the start and wasted no time at all entertaining the kids with different activities which were fun and educational. There was a strong influence on the boat to educate about water conservation and sustainability.

It was a pleasant chug up the river and before long we were all tucking into some yummy morning tea, with jam and custard doughnuts, along with some healthy fruit for those with stronger willpower!

After a while we pulled over. The kids were excited to be putting on their life jackets and climbing into kayaks for a spot of paddling. The barge had been moored next to an inlet so the parents could navigate the kids up the stream for a spot of safe paddling, rather than fight the strong currents of the Chaopraya itself. Everyone seemed to have a ball, and we didn't even lose one kid!



LOOKING BACK JULY 2010 » OUTPOST « 9



down and a nice cool breeze against your face. The kids took great delight in helping to steer the boat back home and sitting up above the Captain's Cabin! Once more the girls on the boat had all the kids amused, sifting through plants and river life that they had pulled up onto the deck. They had a great time doing what kids love doing most, sticking their hands into mucky river water and sorting out all the snails and other wrigglies they could find!

We eventually all trundled off the Magic Eyes Barge after a great day out. A million "thank yous" to Barry and Reed for organising such a fab day and for keeping us all amused and happy. We shall miss you Barry - please don't go!!

All that was left was to hop in a tuk-tuk and whizz back to the British Club for a spot of dinner and a nice cool drink to finish the day off perfectly. Fantastic. Well done boys!!!



and the spell continues....

By Baz

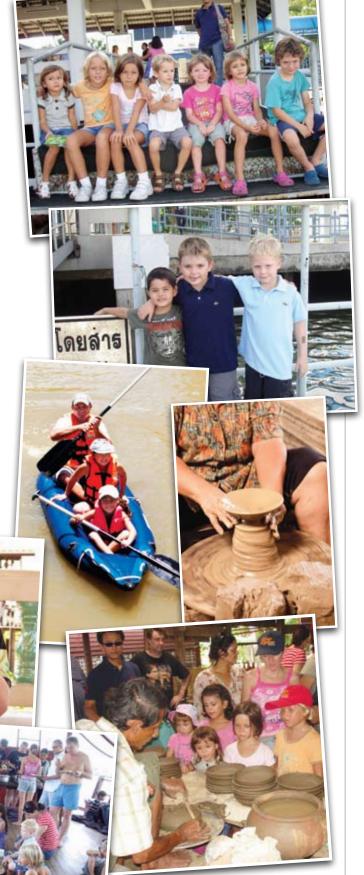
The Magic Eyes outing described above had sold out leaving quite a few people disappointed, so when the feedback came in and was amazingly good, I wasted no time and decided to run the trip again a week later. Although we had less than a week to promote this extra trip, we virtually filled the boat with only several places remaining unsold.

Yet again, the Members had a fantastic day on the river and the kayaking proved particularly popular with more mums taking the kids out for a paddle leaving the dads on deck.

It was an even more special day for young Ava Whittingham (pictured on the cover) as it was her fourth birthday, which she celebrated not with one but with two cakes! Both of them were delicious, but unfortunately keeping the candles lit proved rather difficult though we just about managed to have the candles burning for the birthday song.

Despite some gloomy predictions, the weather was absolutely gorgeous, and thanks to the feedback we had tweaked the programme a little bit from the week before to allow us some extra time at the island of Koh Kred and also at the pottery. This definitely paid off and at times it seemed we might never get back on the river!

On our return to the Metropolis, there was a flood of positive comments which confirmed this outing had been as popular as the one the previous week, so many thanks to all the Members and the families who came along, to Reed and Khun Amnat for helping us out so much, and of course to the staff of the Magic Eyes Program who manage to cast their wondrous spell to such great effect on all of us.



Back by Popular Demand

The British Club Explores
The Chao Praya by Night and Day
Aboard The Magic Eyes



Let's have fun with family and friends and learn more about the importance of The Chao Phraya in the lives of Thai people. Experiencing new activities such as river observation bingo, canoeing, exploring Koh Kret, making pottery and lots more.

Please book now !!! Numbers are limited to 24 maximum.

For more information please contact Khun Reed, Khun Somboon or Khun Anne

SEX AND THE CITY 2

A downtown pampering

By Angela Stafford



One of the best things about Barry (and there are many to choose from) is his unrelenting desire to come up with new activities for the British Club Members. A few years ago when the latest Indian Jones film was about to be released, he decided to take the Members to see a private viewing at the cinema – ahead of the film's public release. Of course with Barry's creativity the event was more than just 'going to see a film' and he whipped up enthusiasm amongst parents and kids followed by an Indian Jones party at the Club with everyone dressing up as their hero.

Following the success of this idea – 'first-night' film previews became a regular activity for Members and a new and valuable source of income for the British Club as, of course, with Barry arranging everything,

there was bound to be a financial benefit for the Club. From 2008 onwards Members and their friends have been to see Harry Potter, James Bond, Sex and the City, and Mamma Mia on similar exclusive deals arranged with his contacts at SF Cinema in CentralWorld. I went to see Sex and the City in 2008 and later the same year went to see the Mamma Mia film 4 times — such was the demand that Barry arranged additional trips so that over 300 Members and their friends saw the film — I couldn't resist going every time and I know I wasn't the only one.



SEX AND THE CITY 2

So when the announcement was made in February this year that Barry would arrange for Members to view the sequel to Sex and the City, I quickly put my name down even though I never watched a single episode when the series was on HBO.

However when CentralWorld burnt down, it looked as though the special evening would be cancelled but Barry, never deterred by anything, quickly made arrangements with the SF team at the Emporium for us to see it there. So a few weeks later than planned, on June 3rd, I hurried out of work to meet up with 70 ladies (and 3 men) for pre-film canapés, Manhattan cocktails, red and white wine and cup cakes, which apparently have become fashionable in New York as the 'girls' eat them in the film. Many of the ladies had made the effort to dress up in glamorous outfits to match the theme of the film and there was an excited buzz as everyone took their seats for the show.

The film lived up to its reputation for glitz and girlie fun although the story seemed a little contrived – sequels often aren't as good as the originals. In short, after facing many female relationship and work challenges, Carrie, Charlotte, Miranda and Samantha end up enjoying a free luxury holiday in the Middle East where they are shamelessly pampered until everything goes wrong and they have to leave the country quickly to avoid a major diplomatic incident!

But the film is really secondary to the occasion. It is the fun of doing something different and special that has been organised by Barry, who never fails to take care of everyone to make sure they have a brilliant night out, that is the reason why so many people go along. Good luck Barry in your new adventures elsewhere — we'll miss you!











PALATE INDULGENCE

The Brokenhills Estate Winemakers Dinner at the Club at the end of May was a conjunction of excellence; magnificent food complimented and perhaps enhanced by exquisite wine. Jonathan Glonek of Bangkok Fine Wine provides the Outpost Editor with some background on the wine selection.

All the signs pointed to it being a good evening. The heavy afternoon heat had dispersed, to my relief, and the expected snarl of traffic at the Din Daeng exit on the expressway was minimised as drivers were anticipating the lane they needed. At Silom, I was politely herded onward by no less than two Fortuners, highly out of character! On arrival at the Club, I found a scattering of elegance on the back lawn, where I was greeted with a Brokenhills Estate Classic Dry White. Its flavour sprang out from the first sip, and when I nibbled on a canapé, I realised what a good aperitif this was. There was just enough time under the balmy skies for a chat, before we were all ushered indoors to receive a glass of crisp Charles Steiner Brut, which titillated our tastebuds as we found our seats and awaited the first course.



I wondered how the meal had been planned, whether the food was chosen for the wine or vice versa.

JG: It was a bit of both. Barry said he wanted to do this and this and this, and I said we could have that and that and that, and so we bounced off each other to reach the final list.

The first course was a Tuna and Scallop Carpaccio (very thinly sliced with an aioli dressing), served with an indescribably delicious Amanda's Brook Sauvignon Blanc.

JG: This Sauvignon is from Adelaide Hills, which is a very small coastal region on the hills outside Adelaide, maybe 350 metres above sea

level, where it gets really cold during the winter months so we have a nice elongated growing season. White wine is best from a cold climate region, otherwise you don't get the acidic content of the wine so it won't be long-lived and after about six months will fall flat. Get the acidity level right and you've got a wine which can deal with the richness of something like scallop and tuna, especially as a carpaccio where the character of the meat is much stronger as all the volatile oils are left in the tuna; I love this combination and it's very healthy.

The Carpaccio was followed by Cream of Oyster and Champagne Soup, almost a chowder.

JG: With this course we had a Margaret's Bluff Chardonnay, also from the Adelaide Hills region, not the same spot as Adelaide Hills, but a wider area which includes McLaren Vale. This is a nicely fruity wine, with a little oak and no malolactics so it hasn't been softened out, and the right amount of acidity to balance out a cream soup. Chardonnay is such a versatile and popular wine, even though people bad-mouth it, it's a great wine.

Next on our plates was Baked Duck Breast in Grand Marnier Sauce, served with a Bundie's Patch Shiraz.

JG: With a dish like this, you want all the flavours, of the meat, the sauce and the wine, to link up and compliment in harmony. The Shiraz, from McLaren Vale, is a nice sappy, fairly heavy nice weighty wine, but not at all tannic, very soft, so a nice rich sauce that doesn't overpower the duck, which doesn't overpower the Shiraz, which doesn't overpower the sauce or the duck, works well. Duck meat is very succulent with a good fat content making it tasty, juicy, and sumptuous but still smooth, not a pungent or



biting flavour. Shiraz fits well with that as it is by nature very soft, even though it can be a big wine, it still has a bit of complexity,

still dances around on your palate a bit, you find yourself tasting it repeatedly.

After such a deluge of flavour, our tastebuds were cleansed and rejuvenated by some passion fruit sorbet, which also prepared us for the Tournedos Rossini with foie gras, mushroom and Madeira sauce, served with

Crombolo's Block McLaren Vale Cabernet Sauvignon.

JG: Wasn't that a wonderful piece of meat? Do you remember how good it was? The Cabernet is a very different character from the Shiraz, it really stands out, and all McLaren Vale reds taste like McLaren Vale before they taste like their own grape variety. It's got this pointed acidity, and this balance of tannins which punches you in the face with a slight bitterness, almost a bit tart, and good evidence of French oak. It's not too heavy, not syrupy, it's a really good Cabernet and it's going to be a very long-lived wine, quite exceptional in quality and certainly to the standard of that superb meat, truly one of the best pieces of meat I've eaten in a long long time. That was a really world-class dinner.

To round off the feast, we enjoyed a Kiwi Pavlova with mango ice-cream, which was backed up with Sandalford Founders Reserve Port.

JG: The port was good fun, from Sandalford, a very historic winery which dates back to 1840, I think, about 3½ hours south of Perth in Western Australia. It's a gorgeous area, a beautiful vineyard with a brook running through the property, which is useful as down there you need every drop of water you can get. The reason their port is so good is that they have a famous fortified which has been in continuous production for at least 100 years which they call the Sandalera. They use an active solera system which is like a pod of barrels stacked like a triangle with the oldest on the top and other vintages beneath, and they keep on drawing down to make their blends, so eachg blend has elements of antiquity as the older barrels are in use a long time before they run out. It's explained much better than that on the internet! But it enables them to make exceptional ports.





As I gently navigated my way home, breaking the curfew by ten minutes, I pondered on the Club's superb food and Jonathan's magnificent wines. I thought I could still detect elements of the evening's many flavours,, dancing on my palate. A scrumptious meal indeed, I was almost ready for a bit of dancing myself.

KHUNLAAK'S SPECIAL RECIPES



Last month Brokenhills Dinner provoked enormous praise for the food as well as the wine. So this month we spotlight three of the dishes from that dinner, to give you the secret to some gastronomic excellence.

Tournedos Rossini Beef Steak with a fried bread crouton, foie gras, button Mushroom and Madeira sauce

Main Ingredients

- 50 g butter
- Dashes of olive oil
- 2 beef tournedos, 7-8cm across and 4cm deep
- Black pepper
- 2 thick slices of foie gras 2 thick slices of good white bread, each slice cut into a circle the size of the steak
- 2 field mushrooms, slightly larger than the steaks
- Red wine juice, to serve

Garnishing

- Spring chervil
- Spring watercress



Method

- 1. Heat the butter and olive oil in a large, heavy-based frying pan. Add in the beef tournedos and fry, without moving them, for 3 minutes.
- 2. Turn the tournedos over and fry for a further 3 minutes, until the steaks are crusted on the outside but rare inside. Season with salt and freshly ground pepper and set aside to rest.
- 3. Heat the frying pan the tournedos were cooked in. Add in the foie gras and fry lightly until just caramelised. Remove and keep warm.
- 4. Add the bread slices to the pan and fry until crisp.
- 5. Meanwhile, grill the field mushrooms until tender.
- 6. Place the fried bread slices in the centre of two plates, then top each serving with the steak, then the foie gras and then the mushroom
- 7. To finish, garnish with chervil, watercress and pour over the juice.

Tuna and Scallop Carpaccio With rocket and a tarragon aioli dressing



Main Ingredients

- 225g piece of tuna, loin fillet
- 6 scallops
- 4 tbsp extra-virgin olive oil
- 15g parmesan shavings
- 50g rocket
- Sea salt
- Black pepper, fresh and coarsely ground

Method

- 1. Wrap the piece of tuna tightly in some cling film so that it takes on a nice cylindrical shape. Place it in the freezer for about 3 hours until it is firm but not completely frozen.
- 2. Remove the tuna from the freezer, unwrap and place on a chopping board. Cut across into very thin slices using a very sharp, long-bladed knife. They should be as thin as, if not thinner than, smoked salmon.
- 3. Arrange about 4 slices of tuna over the base of 4 cold plates in a single layer, pressing them out slightly so that they butt up together. Drizzle over the oil and then sprinkle with a little black pepper and a few sea-salt grains.
- 4. Scatter the Parmesan shavings over the tuna and pile the rocket leaves and scallops into the centre of each plate then pour the tarragon aioli dressing on it. Serve with some fresh crusty bread.

Kiwi Pavlova with Mango Ice-Cream



Ingredients

For the meringue

- 4 large egg whites
- 200g caster sugar

For the topping

- 240ml double cream
- 20g caster sugar
- 500ml tub of good quality vanilla ice cream
- 2 pcs fresh kiwi
- Mint leaves

Method

- 1. Start by making the meringue a few days before you want to serve. Preheat oven to 130°C and place the rack in the centre of the oven. Line a baking tray with parchment paper and draw a 18 cm-wide heart on the paper.
- 2. Whisk the egg whites until they hold soft peaks, add the sugar, a tablespoon at a time, and continue to beat until the meringue holds very stiff peaks.
- 3. Pipe the meringue inside the heart drawn on the parchment paper, building up thick meringue layers gradually.
- 4. Bake for 1 hour 30 minutes or until the outside is dry and takes on a very pale cream colour. Turn off the oven, leave the door slightly ajar, and let the meringue cool completely in the oven. (The outside of the meringue will feel firm to the touch, if gently pressed, but as it cools you will get a little cracking and you will see that the inside is soft and similar to a marshmallow consistency).
- 5. Place the meringue on a serving plate. Soften the ice cream (place in the fridge for an hour so it becomes spreadable) and scoop over the surface of the meringue. Once the ice cream is added, place the whole thing back in freezer to set, ideally overnight.
- 6. Slice the kiwi and top over meringue. Whip the cream and caster sugar and place in a piping bag. Pipe around the sides of your meringue heart and then smooth the edges with a palette knife. Place back in the freezer to set.
- 7.Remove from the freezer an hour before you want to serve. Finally, decorate the top with mint leaves and serve immediately with mango ice cream.

JULY DRINKS

Kiwi and Lychee Cooler



Ingredients

3oz Kiwi juice ½oz Lime juice 2 pieces Lychee in syrup 1 sprig Mint leaves

Directions

Blend ingredients and pour into glass. Garnish with a slice of lime.

Cappuccino shake



Ingredients

2 scoops Vanilla ice cream 3oz Coffee with milk 1/4 scoop Cracked ice

Directions

Blend ingredients together and pour into glass. Top with whipped cream.

Melon Colada



Ingredients

1oz Light rum ½oz Melon liqueur 1oz Coconut milk 2oz Pineapple juice

Directions

Shake ingredients well together and pour into glass. Garnish with a sliced of pineapple.

Bali Moon Banana Daiquiri



Ingredients

1ozLight rum½ ozBali moon banana½piece Banana1ozLime Juice

Directions

Blend ingredients and pour into glass. Garnish with a slice of banana.

NEVER SEVER TIES

KEEPING CONNECTED TO THE KINGDOM!



THE ANGLO - THAI SOCIETY

by Angela Daniel



When I returned to the UK last July, after 20 years of living in Thailand, I thought my connection with the Land of Smiles, sanuk, sabai and all things Thai, was mostly going to be just a very happy memory. However, I couldn't have been more mistaken. Firstly, in my new home town of Putney in South London, I discover that I have 3 Thai families as neighbours, 4 excellent local Thai restaurants (including a brilliant Thai café right next door which makes top-notch take-out Pad Thai), a well-stocked dedicated Thai Supermarket, and thanks to their current Chairman David Fall (former British Ambassador to Thailand), I now find myself serving on the Committee of the Anglo-Thai Society (ATS) here in London.

The ATS was founded in 1962 to help promote good relations between the UK and Thailand; it currently has over 300 members and organises various events and activities throughout the year. The society works closely in the UK with the Royal Thai Embassy, the Thai Students' Association, Asia House, various universities, and Thai and British businesses. It is linked with organisations in Thailand, including the British Chamber of Commerce in Thailand (BCCT), the British Embassy, the British Club, the Royal Overseas League and the Siam Society. The ATS also maintains an Education Fund to reward Thai students for outstanding efforts in the UK; and a "hardship" fund to provide limited emergency financial aid to Thai students. On occasion it raises charitable funds, for example for post-tsunami recovery and for orphanages in Thailand.

The two main events for Members during the year include the Winter and Summer Receptions (at the Oriental Club and House of Lords respectively) although throughout the year there are also presentations, talks and discussions on such varied topics as the Karen Hilltribes Trust, the Elephant Conservation Network in Kanchanaburi, and the current Thai political situation. Members are also alerted about various local community events such as Songkran (yes, we celebrate it here too!) as well as a host of other Thai food and cultural festivals throughout the UK.





In addition to the opportunity for meeting friends and others with an interest in Thailand's people, culture, cuisine and business, the benefits of membership also include discounts on Thai books at selected outlets, 10% discount on all meals at all Thai Square restaurants, and a 50% reduction in the joining fee at the Royal Overseas League. In addition it enables members to obtain beneficial rates for Thai related events at Asia House. Annual costs are £20 for single or £30 for joint membership. There are also special rates for corporate membership and opportunities for sponsorship.

So, if you are considering a move back to the UK in the near future and, like me, you don't want to lose connections with Thailand, its culture and people or if you spend some of the year back there, or even if you would just like to find out more about the society's activities in the UK, then you can join via the ATS website www(Qanglothaisociety.org or by contacting the Secretary Trevor Knox, either by email at trevorknox(Qonetel. com or by post to TJ Knox Esq, Hon Secretary, "Southwood", 62A Dore Road, Dore, Sheffield, S17 3NA, UK.

We look forward to welcoming you!

DIARY DATES IN JULY

WEEKEND 17TH & 18TH JULY MAGIC EYES OVERNIGHT

The two day-trips in June, featured as our cover story this month, were sold out and fantastically well-received by all. So while the Magic Eyes barge is available, the Club has arranged for an extended journey, which will follow much the same route but at a more leisurely pace, allowing more time to be spent at places of interest, and additional activites to be included. To make this possible, it is an overnight trip, which will provide the particularly unusual feature of sleeping on the barge and listening to night sounds. Exotic! Plus more time canoeing, exploring Koh Kred, and visiting the pottery.

Details and schedule available from Khun Reed, Khun Somboon, or Khun Anne. Book now!

EVERY WEEK MONDAY TO FRIDAY EXPRESS LUNCHEONS

Many Club Members have yet to notice the lunch promotion recently launched to make midday dining a quicker and more special fixture, at a bargain price. Served between 11:30am and 2pm in The Verandah, the menus change weekly and provide a selection of starters, main courses and deserts, which will arrive on your table within 10 minutes of the order being placed! Nobody can ask for better service than that!

The word is that they are really worthwhile, and the 10 minute bit is true too. The starters are about 50 baht, the main courses about 130 baht, and the deserts about 50 baht. Sounds good to me. And I'm looking forward to having a starter like Avocado and Mango Salad, Prawn Cocktail, or Pumpkin and Walnut Salad, which would be well followed by Salmon Fishcakes, Steak and Kidney Pie, or even Beef Stroganoff. Sorry I can't mention any of the deserts - my shirts are too tight already! See you at The Verandah for lunch!

SATURDAY 24TH JULY SIAM WINERY TOUR



Founded in 1982 by Chalerm Yoovidhya, Siam Winery has become an established part of the Thai wine industry, supplying wine and wine-based beverages within Thailand and internationally. Chatemp and Monsoon Valley wines are well-known in the US and Europe, and have already received awards for their quality. The majority of their grapes come from the floating vineyards of the Chaopraya Delta, with others coming from the mountainous region of Pak Chong, and a new vineyard outside Hua Hin.

Siam Winery is the largest winery in South East Asia, sporting imported equipment, two presses and stainless steel temperature controlled fermentation tanks. Founder member of the Thai Wine Association, Siam Winery and other wineries work together on research and development, maintaining quality, and promoting Thai wines overseas. Best known in Thailand for the ubiquitous Spy Wine Coolers and their own Thai wines, Siam Winery also distribute Mont Clair, Peter Vella and Kookaburra wines.

This half-day tour includes a video presentation, a guided tour of the facility, a visit to a floating vineyard nearby, and of course, tasting the wines as well! Price includes lunch and transport. Enjoy the outing!



RULES BRITANNIAE!

A monthly peek into our rulebook for things you probably did not know!

RETIRED PARENTS!



DID YOU KNOW THAT.....

if your parents come to Thailand to retire, providing that they are over 60 years of age,

they could join the Club at a 50% discount.

Some conditions apply so see rule 58 (c) for details.

BC CALENDAR - JULY 2010

MONDAY

Harold Evans, legendary editor of the Sunday Times, was born in 1928

Tennis Mix-In

Tennis Mix-In

Monday Night Club

Wordsworth Lounge

6pm-10pm

Sad Cypress

7pm

Monday Night Club

Death of a Hollow Man Wordsworth Lounge

6pm-10pm

SUNDAY



The World's first cash dispenser installed in London in 1967

Sunday Carvery

The Verandah Lunch Only

Tennis Event



Wimbledon Mix-In 4pm-7pm





Sunday Carvery The Verandah Lunch Only

World Cup





The Verandah Lunch Only **Doctor Who**

Vincent & The Doctor 11am-11:45am The Lodger Noon-12:45pm

Sunday Carvery



Tennis Mix-In 6pm-10pm

Monday Night Club Towards Zero

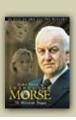
Wordsworth Lounge 7pm

Tennis Mix-In

6pm-10pm



Monday Night Club The Wolvercote Tongue Wordsworth Lounge 7pm



TUESDAY



BBC opens the West London TV Centre in 1960



Tuesday Carvery The Verandah Lunch and Dinner

Football Mix-In

Tuesday Carvery

Lunch and Dinner

Football Mix-In

Tuesday Carvery

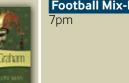
Lunch and Dinner

Football Mix-In

The Verandah

7pm

The Verandah



Tennis Mix-In 6pm-10pm

> **BCB Balut Shield** Wordsworth Loung 7:05pm

Britain relinquishes s Kong to China in 199

Paella & Sangria

WEDN

World Cup





Tennis Mix-In 6pm-10pm



Paella & Sangria All day

> Tennis Mix-In 6pm-10pm

BCB Balut Shield Wordsworth Loung

7:05pm

Tuesday Carvery

The Verandah Lunch and Dinner

Football Mix-In



Paella & Sangria

Tennis Mix-In 6pm-10pm



Lunch Only **Doctor Who**

The Verandah

Sunday Carvery

The Pandorica Opens/The Big Bang 11am-1pm





Khun Somboon and

The British Club's Catering Team

BRINGING YOUR CLUB TO YOUR DOORSTEP







Whether you're planning for a corporate function or a private party, the Club's catering service can help take the pain out of planning.













PAST PARTICIPLE Auspicium Melioris Ævi

By Paul Cheesman



July marks the twelfth edition of 'Past Participle' and also wraps up the first year of this review of our Club's history: we have travelled from 1903 to where in this edition we look at events of 1953...

The time is right, thus to take stock of what we physically had as a Club in 1953, as contained in a survey undertaken by 'Siam Architects':

Grounds

- We had roughly the same footprint as now although in 1971 we lost a small piece of land at the Silom gate.
- We had eight tennis courts, two lawns and two car parks, one of which was covered by a Car Shelter
- Entry was via the Suriwongse (front) gate only as the committee noted "that petty pilferage always seems to arise when the Silom gate is open".

Buildings

- The Clubhouse stood alone, that is there was no kitchen block, and the back Verandah covered extension had not been built.
 There was also a balcony along the whole of the rear first floor now covered over with two rear external teak staircases to the lawn
- Other buildings included a standalone Gentlemen's Toilet block, an outhouse with a pantry, a bowling alley along the rear wall, a freestanding storeroom in the car park, and the staff quarters.

The first major milestone to be reported is that on 24th January 1953, a rather young employee of Henry Waugh & Co, namely a Nigel F. Overy, applied for Club membership which was subsequently granted after an interview on 11th March. This makes Nigel the longest serving member of the Club who is still a Club member today - a mere 57½ years of membership! He was closely followed by Roy V. Fordham who applied to join as an up-country member on 1st December 1953, but was not elected as such until 4th February the following year.

At the AGM of 1953 we had fourteen staff:

- The Permanent Assistant Secretary (Mr. Mottet)
- The Butler

- The No. 1 Boy (head barman) with his assistants No. 2 Boy and No. 3 Boy
- A coolie
- The Butler's wife taking the role of 'Wash Amah'
- One Head Gardener with three juniors
- Two Watchmen
- One Head Dek to manage the casual groups of deks (ball boys) which varied each day.

Interestingly, not once do the actual names of the staff, other than Mr Mottet, ever appear in the minute book.

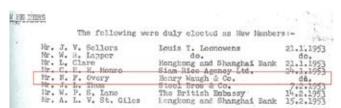
In June 1953, the General Committee on behalf of the Club's membership sent a telegram to Queen Elizabeth II at Buckingham Palace expressing 'loyalty, affection and best wishes' on the occasion of her coronation. An acknowledgement was received through the British Embassy.



God Save The Queen.

In July, a copy of the colour movie 'A Queen is Crowned' narrated by Sir Laurence Olivier was obtained, and a series of showings were arranged in the Club and at schools and other venues in and around Bangkok.

1953 was a big year for our continuing Naval connections. Firstly, in late June we entertained 380 officers and ratings from the Royal Navy's 6th Minesweeping Squadron; secondly, our 'regular' HMS Alert was entertained in October; and in November the British Naval Association, which had hired the Club three times during the year, were granted leave to use the Club "as their home" and deposit and display their trophies in the Club.



Our longest serving Member is duly elected.

The author is currently Honorary Secretary of the Club.

EXPRESS LUNCHEON A VALLABLE FROM MONDAY - FRIDAY

IN THE VERANDAM OM 11.30 AM UNTIL 2 PM

Sample of dishes

Starters Baht 50. -

- Warm Bread Salad of Crispy Bacon Parmesan and Poached Egg
- Smoked Salmon Caesar Salad
- Plum, Ham and Cheese Salad Served with Crispy Green and a Dijon Mustard Mayonnaise Dressing

Main Course Baht 130. -

- Lamb and Eggplant Moussaka
 Served with Greek Salad and Garlic Bread
- Braised Beef with Red Onion
 Served with Peas, Carrots and Mashed Potatoes
- Grilled Fillet of Pork in a Light Curry Sauce Served with Zucchini and Coriander Rice

Desserts Baht 50. -

Strawberry and Raspberry Layer Cake

Mackberry and Apple Crumble with Hot Custard

For a full information please contact Khun Anne Tel: +66(0) 2234 0247 Fax: +66 (0) 2235 1560



SUNDAY 4TH JULY 2010

MEET AND GREET AT 6.30 PM MOVIE STARTS AT 7:00 PM SF CINEMA MBK

Ticket costs 550 baht includes VIP Seating, soft drink, hot dog and popcorn.

SPORT & LEISURE

By Reed Passmore

Dear Members.

Welcome to the July report for Sports and Activities.

Looking back:

June was a little quiet with the upper end of Silom being a little overactive, which resulted in less Members participating in swimming, netball, tennis and other activities around the Club. The latter part of June started to see a little normality with tennis mix-in numbers growing and a Roland Garros event (see Tennis pages).

Squash Championships:

The Squash Championship started on the 2nd June and finished on the 19th with Haroon wining the Cup against Chris, Ja the Plate and Steve the Bowl. With some great matches, good food and prizes, the tournaments was a massive success. Thanks to Peter Corney, Bruce, Neil, David and Neil for all their hard work.





Sports Camp:

5th - 9th July 9:30am - 12:30pm.

Activities include - Tennis, Swimming, Squash, Table Tennis, Water Polo and More. Healthy snacks before lunch. Bt.450 per child per day. Sign Up in the Fitness Centre, for 1 day or all 5 days, or contact Reed.







B.C. Members Social Football:

Over the last month the B.C. players have enjoyed great evenings on the beautiful back lawn playing football. We still need a couple more players so if you fancy a kick-about before a beer, come and join in. Starts at 7pm on Tuesday evenings.





B.C. VET'S RUGBY TOURNAMENT 4TH SEPT:



Yes that's right - we are running a full day of Veterans Rugby. Teams from Pattaya, Singapore, Phuket, Vietnam, Bangkok and HK have all shown interest in coming. If you are a rugby fan, ex or current player, looking to play or just having a fun day out (or even a game of touch rugby on the back lawn), then dust off those boots and come to see me, as the last time we got together it was a brilliant and memorable day.







TENNIS

Shrewsbury International School and the British Club—an ace tennis partnership

By Reed Passmore

Dear Members.

The back courts are open and, with a little more bounce in the ball, Members are really enjoying having all courts open. With the front courts scheduled to be resurfaced over July, we will have 4 fantastic hard courts come summer - look out for loads more activities, events and social days. The Tennis Calendar is Full!!!!!!

Roland Garros Mix-In:

To enjoy the French Open we ran a little Sunday Mix-In with Pastis and Pâté. Numbers were low due to the long weekend but there were more than your normal Sunday Mix-In so that's positive.

To make it a little more interesting, I paired up some Members according to their nationality (Japan vs Thailand, UK vs Australia and so on). All in all it was a fun afternoon of Mix-In, live tennis, food and drinks.







World Cup Opening:

Football's World Cup kicked off on the 11th June: First match result was South Africa 1 vs Mexico 1. Nachos and Amarula Cocktails were enjoyed by all.

Wimbledon Finals: All players to wear white.

We will have only 2 courts available so I will not run the planned mix-in.





Mineko and Phairoj weekend away" Enjoying a great Championship prize

JUNIOR TENNIS CHAMPIONSHIPS:





Championships run through October, November, December.

1 Saturday per month. Children from 5-15 are welcome to join.











SQUASHY BITS

By Bruce Madge b_madge@hotmail.com



Chicken Kiev, Chips and Plenty of Peas, Please!

Before we get to that, there's this: Marvyn Lewis has resigned/retired/been fired/been removed from the BCB Squash Section Committee for carelessly inviting into the Club that fierce and voracious, staff-eating lion that devoured poor old Morakot a few months back. Yes, it was he. Don't know why. Don't care. What's done, is done. Apparently, he is currently on the run in Cambodia having fled the Thai authorities' charge of willful manslaughter. We'll probably never see him again, but we must thank him for his years of dedicated and exemplary service and to show our love for him. Thank you Marvyn for your years of dedicated and exemplary service.

His position of 'maintenance man', which entails reporting any court defects to Reed (who promptly forgets all about them), has been filled by Haroon, who is also our fitness instructor and coach. The new captain, Neil, who by sheer coincidence wrote the thrilling match report below, may have to replace Marv as Section DJ, which would be the greatest tragedy ever to befall the section. Now, this isn't because Marvyn is an exceptional DJ; he's capable, adequate, does the job well enough. No, it would be a disaster on a Biblical scale if DJ Peas took over the decks from Marv as, quite simply, he's rubbish. He's played only one gig so far and it was a total wash-out with an empty dance floor, save for three toddlers plodding round and round to The Birdy Song!

Let me fill you in on a few details about Captain Neil before you read his report. Firstly, he's an engineer. Secondly, his favourite dish is Peas with Chicken Kiev and Chips on the side. In addition, his favourite pop artists are Abba, Frankie Goes to Hollywood and Lionel Ritchie (now you can see why he's a rotten DJ). On top of that, he thinks the blue whale is the fastest fish in the sea. Fish? Ultimately, he's a nice enough bloke, but rather predictable and,





frankly, a little dull. Oh, and he looks like Peter Crouch! Or even Rodney Trotter!

With that in mind, don't be surprised if you start to nod off before you get to the bottom of his account, or give up on it all together. (The flippant comments in the brackets are mine, the language errors all Neil's.)

Neil wrote:



Saterday 20th March (that's over 3 months ago, Neil! 3 months and this is all you can come up with?!) sawed the BCB hosted Shrewsbury teachers. It was beefiting that as teachers them imeediatly taken control of the white board outside court 1 and posted the team order as Mr. Rouche, Mr. Loudon, Mr. Squires, Mr. Fordham, Mr. Kelly and Mr. Carr. Once we had broked the ice with some pre-match chitty chatty we discuvred that their first names was Simon, Nick, Ian, Leonardo, Steve, and David, rispectivly.

The BCB haded a very postive reponse in terms of people wonting to partcpate (I didn't want to participate!), but given we needed to fill only 6 places there was some minor dissapontments, notably our number 1, H, who was rested for other day (Bet he was devastated!) . Ricky, Chris, Rit, Marvyn, JCS and myself, as captain, all got to partcpate, to vareeing digrees.

JCS sawed us off against Mr. Carr, aka David. There was some fine rallyes in the match, but unfortunitly James's tight game (what tight game?) was interesperrssed with the odd shot that desicated the court into exactly three equal sized quarters thusby giving his opponnennt the chance to winner the point, which he generallee succeedded in doing. JCS therefour sercrumbed 0-3 (If he lost 0-3, he must have played tons of crap shots, not just the odd one. Don't pick him again!) and we found hourselves one don with 5 to play.

This bing my inorgrill match as captin difeet were not a welcum prorspect so Rit were given firm instruction to nuckle down and keep his upper lap as staff as possible. Dispite him not having a que what I were taking around he took to the cort and proceeddid to a 3-1 winer over Mr. Fordham, aka Leonardo. Slightly more relaxing now Rit have gotted us on the score bored, the reemaining midle order went to work and both Marvyn and myself pruveilde 3-0 against Messrs Kelly and Squires (Steve and lan) rustpectiverly. Some good fitness showed by the teachers,

but local norwledge were impotent in terms of gudging the pace of the cort and some good longer shorts was playd and worn by the BCB. Chris now take on Mr. Loudon, aka Nick (too many akas!), who is careful to take full benefeet of the warms up and get to gripes with that all importan pace. Little had he now that Chris enjoyer the low, speedier drivers that result in the ball boncing sevral times before it reachs the service lane. Consiquietly, alfough Nick tried very hardy, he was unble to taked a game from Chris and the BCB was 4-1 up with only one to ploy.

The number ones taked to the court: Ricky for the BCB, and Mr. Roche, aka Simon, (another aka!) for the teachers. Simon been playing had cricket all moaning and hadded reportidly done very better in taking 8 wikets. Ricky, however, was not to be bowled over (bowled over! struth!) and beggined to moved Simon around the cort in some long rally drivers soaping whatever energy Simon have lefted, which ultmatly risulted in other 3-0 victory for us.

All credits to the teachers who imeediatly set about other hours' worther of post-match practce before joiner the BCB team for a few frendly drinks and a debreef. A thuroghly enjoyble afternoon, which will had be repeeted in the near futare. The BCB now looks forwood to a match with Pattana teechers (it's already taken place!) and hopeferlly another winer.

Lots of Love Neil Evans, aka DJ Peas, aka Peter Crouch, aka Rodney Trotter.

Right, thanks Neil. You go and have some more peas.

Nextmonth: Pattana teachers match report, club championships' results, and loads more utter tripe.

Until then.....





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*For Cesarean Section, **For Normal Delivery with Procaine spinal



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BCGS GOLFING NEWS

By Jack O'Flynn

"Bad Bet Scramble", Thanont View Golf Course: Sunday 9th May 2010.

It is said that change can sometimes be a good thing, and accordingly this week the "Scramble" was played at Thanont View GC, a venue new to the Society. Although the fairways were fairly forgiving for those of us with a less than consistent drive, some of the par 4s were extremely lengthy and all in all it proved to be a very long walk. Not spoiled by the golf, I might add!!

In the clubhouse amidst some tension, the pairings for the day were drawn by the sponsor. Inevitably there followed the usual debates concerning handicaps and rules, but all was soon resolved and the draw threw out some interesting teams.



John Bell, Carole Ann and Andrew McClean look in confident and relaxed mood as one of the more highly fancied teams (1).

Not to be outdone in the confidence stakes was the formidable team of Captain Frank and Jack O (2).





At this point we take the opportunity to welcome back, after a break from the game, the co-sponsor of this competition, Bob Randle. Prior to the start, Bob was spotted discussing tactics with his playing partner, Val. "First, you have to hit this little white ball", "Not sure if I can", was how I think it went!! (3).

When the long walk was done, all retired to the clubhouse to await the results. Surprisingly, things did not go as initially envisaged, most likely due to the arrival of guest competitor and very able golfer, Christian Stoff. He was drawn with Jenny H and Peter Bond and his prodigious driving went a long way to ensure that they romped away with top honours. Their score of net 58 was much too good for the rest of the field.

To complete the proceedings, the winning team of Peter, Jenny and Christian received their prizes from co-sponsor Bob (4).



Christian arrived as a guest and left as a new playing member of the Society with his bottle of wine and golf ball for prizes.

Well done

Stableford Competition, Lam Lukka Golf Club : Sunday 16th May 2010

Has the continuing civil strife eventually taken its toll on the Sunday turnout? There was a very depleted group at Lam Lukka GC to contest this month's Stableford competition. Those who did make it there were rewarded with cool conditions, a course in excellent shape, and a rarity, we had it all to ourselves!!

Under no pressure at all the two groups (including guest Alistair) completed their rounds in good time, most acquitting themselves fairly well.

The star of the show was undoubtedly Varghese, who played exceptionally well and achieved the grand total of 44 points, a winning score on any day. (Was that a quizzical raising of the eyebrow from the Handicap Secretary?) He also got a near pin prize and was only inches away from winning the long drive award.

Nearly all who took part won a prize of description: Khun Yurachatr, Brian, Varghese, Jack and John B cleared out the store of golf balls in winning the minor prizes. In a short ceremony, Varghese was presented with the winner's tankard by the Captain (5). He was also belatedly presented with the April Medal trophy which had just arrived.



A pleased and relaxed Varghese enjoys his good fortune and shows off his winnings in true celebratory manner (6).



March Medal, The Royal GC, Lat Krabang: Sunday 23rd May 2010

Normal service appears to have resumed with the main attraction of the month: a good turnout at the usual venue with the usual thrills and spills. In addition to the regulars taking part, two new members were welcomed to the Golfing Society, Bob Walker and Eileen Bontje-Rutledge. Also making a welcome return to the competition and gracing us with his presence was the ever popular George Okrassa. (7).



Overnightrainmadeconditions a little messy underfoot in places but it didn't appear to have too much effect on the quality of the golf. Steve W displays obvious style in attempting to win the long drive competition (8), but style wasn't quite enough to get the better of John Carter. The Ladies long drive was won by Tracy. Other minor prizes went to Bob W, Khun Gaew, George, Julie and Jack.



In the main event, Karen Carter played a very good round to record a score of net 70 and win Flight 'B' by two shots from Jack.

Although he didn't win Flight'A', John Carter's round is worthy of a mention. If he showed indifferent form (by his standards) on the first nine holes, he put himself back in contention with an excellent gross 35 on the next nine, to finish up with a score of level par. However, on this day consistency was the name of

the game and Peter Skinner had that in abundance to record a net score of 68 and win the main prize with Tracy as runner-up.



In the absence of Captain Frank, the organisation of the competition capably dealt with by his deputy, John Bell. At the presentation ceremony, Karen made a welcome return to the podium to receive her award from the acting Captain (9).

Another successful competition and ceremony was brought to close with the presentation of the Flight 'A' trophy to a worthy winner, Peter Skinner (10).



Away Weekend, Bang Saen: 28th-30th May 2010

The Golfing Society went to Bang Saen over the Wisakha Bucha holiday weekend. Twenty five golfers played the entertaining and sometimes very beautiful resort courses at Crystal Bay, Bang Phra and Khao Kheow. With the rain being thoughtful enough to fall only during the night, three full days of golf were enjoyed. Our lady members seemed to thrive in the holiday atmosphere; prizes were claimed by Khun Yurachatr, Rosemarie and Khun Lek (a long time member, recently returned from Bahrain), whilst Khun Gaew scored a magnificent eagle 2 at the first hole at Khao Kheow.

Another highlight of the weekend was a Saturday night visit to Roy Barret's beach bar at Bang Saen. His recently recruited chef produced an excellent Thai



buffet, whilst David Lamb produced some pure magic on the pool table! A good time was duly had by all (11).

Useful contacts:
Web: http://www.bcgolfsociety.com/
Email: bcgs2002@Qyahoo.co.uk
Tel: Golf Society Captain Frank Fawkes - 0891651953

For those interested in a mid-week game of golf: Contact Ray Bloom: Email: rbloom_364@yahoo.co.uk Tel: 0870513548.

BRITISH CLUB BALUT

By Mr C



BALUT SHIELD UPDATE

Sadly the curfew forced us to cancel the second May tournament but we were back in force on 2nd June with a fun and frantic evening of Balut. Only five more tournaments until the BALUT SHIELD AWARDS NIGHT on 1st September 2010 — time is running out guys.

As of 2nd June:

Position	Name	Player	Points	Average
Leader	TC	Phil Alexander	3,256	108.53
2	Mrs Orange	Muntana Merrigan	3,137	104.57
=3	Swampy	Steve Eaton	3,099	103.30
=3	Mrs Jammy	Caroline Willbourn	3,099	103.30
5	Bowling Ball	Bob van Es	3,028	100.93
6	Slowpoke	Tony Rodriguez	3,020	100.67
7	The Chieftain	Ranald Macdonald	3,018	100.60
8	Tom	Tomjakraphan Merrigan	3,015	100.50
9	DQ	David Quine	3,010	100.33
10	Gorgeous	George Okrasa	3,008	100.27
11	The Jackal	Carlos Romero	3,005	100.17
12	Jammy	Roger Willbourn	2,984	99.47
13	JLo	Jonathan Loney	2,916	97.20
14	Mr C	Paul Cheesman	2,915	97.17
15	lain	lain Hackett	2,865	95.50
16	Mac	Andrew McLean	2,806	93.53
17	Dark Horse	Clive Butcher	2,805	93.50
18	Septic	Arnold Troeger	2,694	89.80

BCB DET 5 CHALLENGE

The British Club Bangkok played the Det 5 Bar & Restaurant on 30th May and 6th June as the second of our bi-annual BCB Det 5 Challenge Trophy matches. A good start by the BCB in winning Leg One was whittled away and at the end of both Legs of the tournament the Det 5 Bar & Restaurant had not only won the Trophy (thus levelling the series) but they took all the winner's prizes as well...

LEG ONE (British Club Bangkok)

- >HIGHEST AGGREGATE SCORE Preeda Oonkham on 517
- >HIGHEST SINGLE SCORE Chatchawal Chaehkrathok on 137
- >LOWEST SINGLE SCORE Kesara Troeger on 52

LEG TWO (Det 5 Bar & Restaurant)

- >HIGHEST AGGREGATE SCORE Rit Van Es on 523
- >HIGHEST SINGLE SCORE Rit Van Es on 136 but the prize going to Naiyana Khanno with 135 as under tournament rules that noone can win two prizes.
- >LOWEST SINGLE SCORE Lyla Van Es on 47

FINAL SCORES

British Club Bangkok - 7,384 (49.6%) Det 5 Bar & Restaurant - 7,489 (50.4%)

However a good time was had by all and we especially enjoyed the fresh oysters laid on by Det 5 Bar & Restaurant as part of their compliment buffet to all players! BCB F&B please note!

The British Club Balut section are looking forward to the Third BCB Det 5 Challenge Trophy to be held in October 2010 as a practice run for our winning the 30th STC Interport Balut Competition as well!



Full details of Balut can be found at http://www.teambalut.com

MONDAY NIGHT CLUB

In July, we continue with our four favourite detectives...Barnaby, Poirot, Marple and Morse



7pm in the Wordsworth Lounge. Full F&B Menu available.



5th JULY



"...and one man in his time plays many parts."

Death of a Hollow Man

"All the world's a stage, and all the men and women merely players. They have their exits and their entrances and one man in his time plays many parts." Never did Shakespeare get it so right and he was 400 years earlier than the Midsomer Murders.

John Nettles is DCI Barnaby with guest stars Nicholas Le Prevost, Bernard Hepton and Angela Pleasence.

12th JULY



"The dog solved it, really!"

Sad Cypress

"Come away, come away, death, and in sad cypress let me be laid." — Oh yes, Billy Wagstaff does it again ... except this time it is for Poirot to investigate and find out who really is the murderer and why?

David Suchet is Hercule Poirot with guest stars Paul McGann, Elisabeth Dermot Walsh and Rupert Penry-Jones.

TV MOVIES ON THE BIG SCREEN

19th JULY



"Countdown"

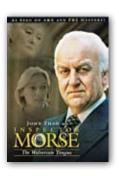
Towards Zero

No Shakespeare this week, only a deadly countdown whereby all the pawns are put into place for a web of deceit and mystery that moves toward zero — death is round the corner and so is a dog that smells!

This adaptation has Geraldine McEwan as Miss Marple with guest stars Julia Sands, Paul Nichols and Tom Baker.



26th JULY



This one is quite tongue-in-cheek really!

The Wolvercote Tongue

The first Morse not originally penned by Colin Dexter but Shakespeare didn't pen it either! Everything you need for a good plot ... a rich American tourist, Oxford architecture, University Dons, a big jewel ... oh yes, and a steam train!

John Thaw is DCI Morse with guest stars Simon Callow, Kenneth Cranham and Roberta Taylor.

DOCTOR WHO

"SILENCE WILL FALL"

July brings us the final four episodes of this year's Doctor Who; will we find out what the cracks in time mean and how exactly will Vincent van Gogh solve the Pandorica mystery?



SUNDAY 18th JULY

11am to 11:45am

Vincent & The Doctor

Terror lurks in the cornfields of Provence, but only a sad and lonely painter can see it. Amy Pond finds herself shoulder to shoulder with Vincent Van Gogh, in a battle with a deadly alien.

Noon to 12:45am

The Lodger

There's a house on Aickman Road, and a staircase that people go up, but never down. To solve the mystery of the man upstairs, The Doctor faces his greatest challenge yet - he must pass himself off as a perfectly normal human being, and share a flat with Craig Owens.

SUNDAY 25th JULY

11am to 1pm

The Pandorica Opens/The Big Bang

A Van Gogh painting is ferried across thousands of years, communicating a disturbing prophecy to The Doctor. In 102AD England, the Romans receive a surprise visit from Cleopatra. Nearby, Stonehenge conceals the Pandorica, a prison-box of legend. As it slowly unlocks, terrible forces gather in the heavens above. What bearing do the growing cracks in time, and Amelia Pond's bedroom, have on all of this? There is just one certainty: silence will fall...



'Silence will fall'



QUIZ NIGHT: PEACE THROUGHOUT THE LAND

By Fingall O'Flahertie













At a time of such public soul-searching and civil strife, it is perhaps more than a little impertinent for a mere farang to suggest to the Thai people what they ought to do if they sincerely want to heal the wounds that have sundered their great nation. But hey, what's wrong with a bit of impertinence once in a while?

So listen up, all you red and yellow and black shirts , you politicians and police and soldiers and foreign correspondents; put down your bamboo and bombs, your tyres and razor wire, and try a little quizzing once in a while. It's a fantastic way to ease socio-political tensions and focus collective mental energies on more important questions, like the number of black keys on a piano, the birthplace of Napoleon Bonaparte and the name of Superman's dog. (Which wasn't Superdog, by the way, although it really should have been).

Jim's Junkies maintained their strong form shown in recent months, taking an early lead in a World Cup-heavy first round that also encompassed Shrek, nude hiking and a particularly vicious bluff question about parrots that elicited headslaps all round. Joker's Wild recovered from a poor start; they won Round Three (Rioja; rugby; dogs called Willy and Timmy) but couldn't quite dislodge the reigning champs. Under Par held the middle ground; the Spoofers earned the Round of Drinks; and an under-strength Schminky brought up the rear, with a particularly jaw-dropping guess that humble Scafell Pike might be nearly as high as the Matterhorn!

But as the sainted Magnus Magnusson always remarked, it's only a bloody game. Why not come along to the next one on Tuesday 6th July? All you need is a few friends, a vaguely memorable name and a working knowledge of ropy music

from the 1970s. Maybe Messrs Abhisit and Chalerm could let bygones be bygones and form a cross-party team, called the Orange Shirts, then toast their new-found camaraderie over a pint of delectable Tetley's Smooth Flow Bitter and a live rendition of 'The Logical Song' by Supertramp.



Or then again, maybe not.

Tetley's Smooth Flow	Bar Quit	i, Jun	е	1, 2010		Round 4						
Team	Total	Round	1	Round 2	Round 3	Round 4						
Jim's Junkies	139		34	38	36	31						
Joker's Wild	125		24	37	40	24						
Under Par	9.8	5	28	18	30	22						
Bangkok Gentlemen Spoofers	90		28	23	20	19						
Shminky Binky Bang Bang	72	(23	16	23	10						

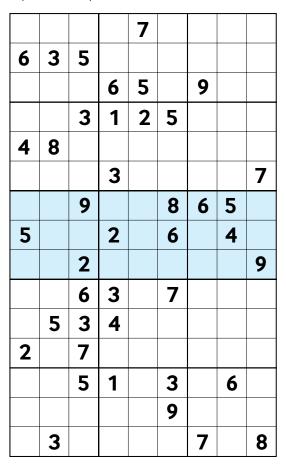
Bainteasers:

- 1. Who wrote the music and lyrics for South Pacific?
- 2. Which Scottish mathematician invented logarithms?
- 3. The Rio Grande flows through which two countries?
- 4. In which famous novel would you find the character Dolores Haze?
- 5. What is a lacrosse ball made of?
- 6. What sort of animal is a Rhodesian Ridgeback?

ΊΔΙΔ

By Dickie Whitworth

Last month I offered you a more complex Sudoku, which measured 16x16 and utilised the digits 0-9 and A-G. As we all know, variety is the spice of life, so this month we will practice our skills on a Sudoku which comprises two which overlap. The pale blue area in the middle is common to both the top and the bottom pieces of the puzzle. Good Luck!



Last month there was a single number transcription error in the Junior Sudoku. I will own up and admit it was my fault not a sly test. Sudoku cannot have a number appearing twice in one box. SORRY!



Below are two clues for words that are homonyms of each other.

For example

"Number after one...Also" would result in "Two...Too". Can you get all of the words?

- 1. Uninterested...Panel
- 2. Permitted...Spoken
- 3. Walked...Adhesive
- 4. Cries for help...Satisfy
- 5. Small bag...Strut or flounce
 - 6. Propelled...Finished

Tom, Dick and Harry wish to share out a certain sum of money between them.

Tom gets two-fifths, Dick gets 0.45, and Harry gets £21. How much is the original sum of money?

(i.e., 25 steps × 2.5 seconds/step). reach the top of the escalator in 62.5 seconds If Arthur did not run up any steps at all, he would

Total steps in escalator = $15 + 25.0 \setminus 2.5 = 25$.

Total steps in escalator = $8 + 42.5 \ / 2.5 = 25$

25.0 seconds to reach the top. The 7 additional steps take 17.5 seconds. Therefore, each step takes 2.5 seconds. reach the top. If he runs up 15 steps, then he needs If he runs up 8 steps, then he needs 42.5 seconds to



canine-related questions this month) 4. Lolita by Vladimir Nabokov; 5. Rubber; 6. Dog (one of five 1. Rodgers & Hammerstein; 2. John Napier; 3. USA & Mexico;

QUIZ NIGHT'S BRAIN STRAIN ANSWERS!

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HE MONTH THAT WAS!

By Dickie Whitworth

1099

On 14th July, the 1st Crusade captured Jerusalem for Christianity, and began the massacre of Muslims and Jews



138

On 10th July, England mourned the death of Roman Emperor Hadrian, who built a 73 mile wall across the land to keep the barbarian Picts of Scotland out of England.

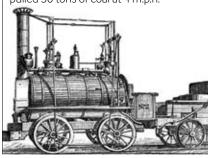


On 4th July, Congress approved the famous Declaration of Independence, severing 13 American colonies from the British Empire, as the United States



1814

On 25th July, George Stephenson unveiled the first steam locomotive, Blücher, which pulled 30 tons of coal at 4 m.p.h.



1945 On 28th July, a B-25 bomber crashed into the 79th floor of the Empire State Building.



1966

On 30th July, at Wembley Stadium, Geoff Hurst's goals in extra time gave England a 4-2 win over W. Germany in the World Cup



1981

On 29 July, the fairytale royal wedding of Prince Charles and Diana captivated hundreds of millions of people worldwide

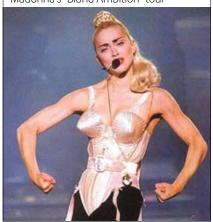


1988

On 6th July, a series of explosions at the Piper Alpha oil rig in the North Sea caused its destruction and 165 deaths, the worst oil rig accident in history



On 20th July, Wembley was amazed by Madonna's "Blond Ambition" tour



1969

On July 20th, NASA advised the world that the first manned moon landing, Apollo 11, had touched down



1588

On 20th July, the Spanish Armada, a fleet of 130 warships, sets sail from La Coruña in Spain, to attack Britain



1911

On 24th July, explorer Hiram Bingham discovered the long-lost Inca citadel of Machu Picchu, 2430m up in the Andes



SUSIE'S Kids Korner



Outdoor Art Projects Backyard Mural Painting

Take artistic ventures outdoors and transform an old white sheet into a gigantic canvas.

Materials needed:

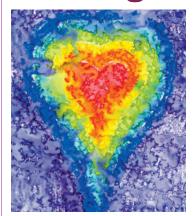
- Old bedsheet
- Tempera paints
- Paint brushes
- Sponges
- Squirt bottles



Instructions:

- 1. Start by soaking an old sheet in water and then hanging it on a clothesline or draping it over a fence.
- 2. Get out various tempera paints and applicators -- sponges, paintbrushes, squirt bottles -- and go at it, creating pictures, tic-tac-toe grids, or just colourful designs. You can also mix colours with a water-filled spray bottle.
- 3. Whenever you don't like what you see, simply hose down the sheet and start again. For art on a smaller scale, try the same techniques with a pillowcase or an old T-shirt.

Painting In The Rain



If you can sing in the rain, why not paint? A soggy day can transform drawings into Impressionist or Abstract Art.

Materials needed:

- Card stock
- Washable markers

Instructions:

Draw on the card stock with washable markers, then place the papers outdoors in the rain until the colors have run. Try turning them around sometimes to affect the run patterns. Bring the paintings back inside and put them on a flat surface to dry.



Home Made Finger Paints

Finger paints are really easy and inexpensive to make from scratch -a good thing, since those little store-bought tubs seem to disappear in



Instructions:

1. Before you begin, spread out a plastic tablecloth, keep wipes handy, and wear a smock or an apron or old clothes.

the blink of an eye.

- 2. In a small saucepan, stir together some cold water and cornstarch. Whisk the mixture over low heat for about 5 minutes until it thickens and clears -- this will happen all at once. Whisk in 1 tablespoon of light corn syrup, then divide the mixture into bowls and stir a squirt of tempera paint into
- 3. After the paint has cooled enough, scoop up blobs of it onto finger-paint paper (taped to your table) or let your kids scoop it out themselves - whichever they prefer - and start
- 4. Leftover paints can be stored in sealed containers in the fridge for a day or two.

Funny School Jokes

Algebra Teacher: And in conclusion, class, we finally learn that X equals zero

Student: Humph! All that work for nothing!

Sally: I wish I was born a hundred years ago.

Peter: And why is that?

Sally: I wouldn't have had so much history to learn!

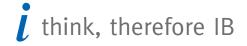
Teacher: Can anyone give me the name of a liquid that won't freeze? Pupil: Hot water!

The best part of going back to school is seeing all your friends. The worst part is that your teachers won't let you talk to them.

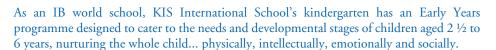
While visiting a country school, the chairman of the Board Of Education became irritated by the noise the unruly students were making in the next room.

Angrily, he opened the door and grabbed one of the taller boys who seemed to be doing most of the talking. He dragged the boy to the next room and stood him in the corner. A few minutes later, a small boy stuck his head in the room and pleaded, "Please, Sir, may we have our teacher back?"









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