

My Dear Cassandra.....

There are those who think Jane Austen tea-tablish, as there are those who think that Mozart tinkles. - *Louis Kronenberger (American critic and author)*

Our next meeting

27 Nov 2010 - Reading in the Rectory: Did Jane Know These Books?

Come and see contemporary books (yes, old books!) that Jane might have known, might have handled, who knows? Look at, touch some of what was there for her perusal.

Amber Adams, a former librarian at the Queen's University of Belfast and current editor of *Brontë Studies*, presents a ramble round books published in the late eighteenth and early nineteenth centuries from her collection. Some of these are referred to in Jane's writing; some she may have seen in her father's library; she may have been familiar with some of the plays. All of these books were available at the time from booksellers, grocers and pedlars. Ephemeral material, widely dispersed and used, will be featured too. Some of the books are unfortunately in poor condition – to be handled gently – but you will be introduced to the spread of publications.

Come to Jane Austen's Birthday Tea !
January 15th, 2011
2 – 4 PM

Sunalta Community Centre (1627 – 10th Avenue S.W.)
Program: Pat Barton speaking on “Dancing Through the Years”
Theme: to honour our members for their support through the years

Tickets

The Tea has a limited number of tickets for sale (48), so that we can decrease the work and increase the pleasure for our members. Members have priority in buying their ticket, either before the November 27th meeting or by phoning Linda Payne at (403) 252-0855 before this meeting. Memberships can still be bought for \$15 at the November 27th meeting, or by making an arrangement with Linda Payne at the above telephone number. Tickets are \$10.00 each.

Non-members and Guests: tickets may be bought starting at coffee break at the November 27th meeting, or by phoning Linda Payne after this meeting.

We hope to see you there!

Do you have any teacups?



Our tea set is growing and should you be able to part with a teacup and saucer, we'd love to have it! The overall design theme of this eclectic set is the pink rose as it is the floral heraldic emblem of England and Hampshire.



Also, they are all made in England and gilded. Here are a few photographs to introduce our lovely new collection; some of them would not "pollute the shades of Pemberley" and others would be more at home in a cottage!

Catherine will gladly accept any teacups for our collection.

.....and now for something completely different:

This is an article on the internet with lots of other good stuff. Just put in this search "Supersizers Go.....on BBC" and the whole site will appear.

We thought you would like to see the part around the time of Jane.

The Supersizers Go... on BBC Two:

A fun look back at food in history

This tour through England's culinary history was most entertaining as Sue Perkins and Giles Coren dressed in the clothes and ate the foods from six periods: Elizabethan, Restoration, Regency, Victorian, Second World War and the 1970s.

Restaurant Critic Giles Coren and writer and performer Sue Perkins spend a week on a diet spanning the Regency Years of 1789 - 1821. With the wonderful Rosemary Shrager cooking for them at their country manor house, they enjoy the full trappings of the landed gentry. Dressing as a Jane Austen heroine, Sue is on a mission to find a husband, while Giles indulges in being a dandy.

During their week they try a meal fit for a Prince with boars head and salmon poached in Champagne. Giles tries the roast beef of England and together they discover the origins of the sandwich while gambling away their inheritance at the gaming tables. A week filled with drunken abandon and Giles in debtors prison, the Supersizers end their eating extravaganza in true Regency style with a ball complete with dancing

The Supersizers Go ... Regency
posted on 27 Jun 2008 by Maki.

The sixth and final episode of The Supersizers Go was dedicated to the Regency period, the time of Jane Austen and the lecherous, gluttonous, foppish, trend-setting Prince Regent, later George IV. Again, Giles and Sue play a well off middle-upper class couple of the day—he is a small landowner with an inheritance of around £50,000—but instead of being married as in other episodes they are brother and sister. This is so that they can portray the difficult state of an unmarried woman (Sue) with not much of her own income. Despite the elegance and relative comfort of the age for the gentry, factors such as the Enclosure Act which prohibited anyone but the landowners from hunting on the land (anyone else became guilty of poaching), bad harvests and high taxation lead to food riots and famines. It was a desperate time for the poor. The episode only touched lightly on this facet of Regency society though, and concentrated on the frivolous lifestyle of the wealthy.

At the beginning of the period, the English were at war with the French, so all French foods and drink (especially the beloved claret) were banned from dinner tables. Instead, people ate food that is even now recognized as being Very English: Roast beef, Yorkshire Pudding, trifle, and so on. Later on after Napoleon was defeated, French food was politically correct again, and the Prince Regent hired **Marie-Antoine Carême**, who is still regarded as one of the greatest chefs of all time. Just looking at the English menus vs. the French menus, there's little wonder that French *haute cuisine* became so revered. (Though surely the 'very English food' wasn't that bad?)

Quite a lot of things about this period seemed quite familiar, mainly I suspect from all the hours I've spent watching Jane Austen dramas. (I have read *Pride and Prejudice* but admit to having never read her other books.) Even the offal didn't seem so bad - I suppose sweetbread came the closest to that, but I happen to like sweetbread (it's quite bland and soft, and is usually fried until crispy on the outside in butter). The obligatory Animal Head Dish was a stuffed and elaborately decorated small boar (though they probably used a pig)

Most of the food looked quite edible really, if a bit heavy. I'd be happy to eat things like roast beef with Yorkshire pudding, trifle, and ice cream, though in smaller quantities and with more vegetables. And now I finally know what the heck jugged hare is. (It's chopped up bunny meat cooked with herbs and things in a jug that is poached in a vat of hot water.)

Members Corner

If you have any news about our members that may be of interest to the club members please let Alicia Morgan know....403-241-0963

Jane Austen Calgary Contacts:

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Website: www.jasnacalgary.ca

Our next Meeting: November 27, 2010

Meeting place: Sunalta Community Centre, 10th Ave and 16th St SW

Deadline for articles for the Newsletter : 10th of the month.
Change of address / email and any articles for this newsletter,
please contact Ann Craig ancraig@shaw.ca