

CHILEAN NEWS

Bulletin of the Anglo-Chilean Society

Editor - Georgina Roberts

57th Year No. 359

London, March 2001

12 Devonshire Street London W1

IN CELEBRATION OF CHILEAN INDEPENDENCE DAY

At the Ambassador's Residence.

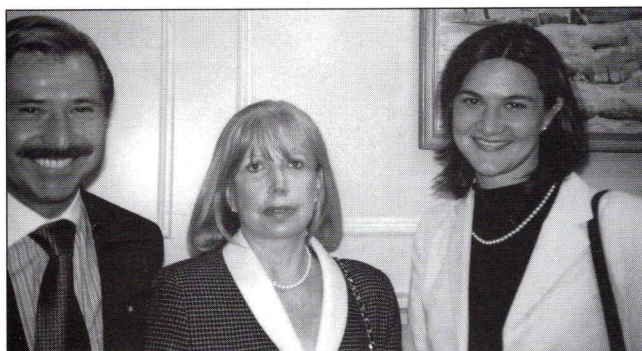
The anniversary of the Independence of Chile was the occasion of several joyous celebrations attended by Chilean nationals, as well as members and friends of the Society.

On Monday, 18th September a "vin d'honneur" was offered by H. E. the Ambassador Sr. Cristián Barros Melet and his wife at their residence.

For the many Chileans living in the United Kingdom it was a moving occasion to hear their national anthem skilfully played on the violin by Katia Chornick, accompanied at the piano by Kaoru Kashiwagi.



H.E. Sr. Cristián Barros and Sra. Barros greeting Mr. Michael Ogilvie-Davis



Mr. Luis Palma, Mrs. Marcela Palma and Mrs. Maria Teresa Cousiño



From left to right: H.E. The Ambassador of Bolivia, Sr. Jamie Quiroga-Matos with Sra. Silvia de Ramirez Landázuri and H.E. The Ambassador of Ecuador, Sr. Osvaldo Ramirez Landázuri



Mr. Peter Shaw and Mr. Peter de Bruyne.

House of Lords Reception.

The combined efforts of the Anglo-Chilean Society and the British-Chilean Chamber of Commerce contributed to a most successful "Dieciocho" evening celebration.

The event, which surpassed all expectations with over 200 people applying for tickets, was held in the House of Lords on Tuesday, 19th September. Sponsored by Baroness Hooper, it was the high point and the best-attended social function of the year. Thanks to the generosity of Antofagasta Holdings in subsidising the event, a guided tour of the historical features of the building was included.

H. E. Sr. Cristián Barros addressed those present as follows:

"The Baroness Hooper, President of Canning House; Mr. Michael Ogilvie-Davis, Chairman of the Anglo-Chilean Society; Mr. Frank Wheeler, Chairman of the British Chilean Chamber of Commerce; Ladies and Gentlemen.

It is an honour for me to be here today, and I would like to thank most sincerely, all members of both the Anglo-Chilean Society and the British-Chilean Chamber of Commerce for coming to this already traditional reception with which you celebrate Chile's National Day. A very special thanks to Baroness Hooper for hosting this important event in the House of Lords.

As many of you know, I took office as Ambassador of Chile to the Court of St. James just a month and a half ago. No doubt this, as well as being an honour, also presents a professional challenge since the friendship that links our two countries together and which is based on historical links and mutual interests needs to be cultivated and encouraged permanently, as everything in life. The challenge is even greater due to the speed and wealth of changes occurring in today's world.

But I have met with you, with the Anglo-Chilean Society, the British-Chilean Chamber of Commerce, Baroness Hooper and Canning House, and with many other friends of Chile. So I am convinced that my duties will, in practice, be lightened. This is what the work being done by the mentioned organisations suggests to me.

I know that you are here this evening because of your fondness and interest for Chile. My country, ladies and gentlemen, is today a society in full evolution that finds itself in the most propitious moment for development, with multiple

alternatives and opportunities to participate in the many areas of the national task. The doors of the country are open to all those with ambitions and interests in it.

Many of you are linked with Chile in various ways and I am aware that you are the best promoters of our country's qualities, forgiving its imperfections and I am certain that I can count on your support for the benefit of better British-Chilean relations.

Dear Friends, you came here this evening not only with the intention of having a good time but also to contribute to the very worthy cause of raising funds for those in need. Thank you again.

May I ask you all to join me in a toast to Her Majesty the Queen."



From left to right: Mr. Michael Ogilvie-Davis, Baroness Hooper, Sra. Barros, Mrs. Sandra Carey and H.E. Sr. Cristián Barros



From left to right: Mrs. Anabella Harcombe, Mr. Peter de Bruyne and Mrs. Jacqueline Munemann



From left to right: Mr. Alan Douglas, Mrs. Joanna Douglas, Mrs. Claudine Robshaw and Mr. Andrew Robshaw

Dieciocho Luncheon.

The Group of Chilean Ladies in London joined the Dieciocho celebrations with a Chilean luncheon consisting of empanadas, asado, pastelera, etc., plus the obligatory pisco sour, and the best of Chilean wines. It was hosted by Mrs. María Gloria Rodríguez and Mrs. Georgina Roberts.

The toast to Chile was proposed by Mrs. Polly Barros.



From left to right: Mrs. Henriette Subercaseaux, Mrs. Marcela Palma, Mrs. Marta Hill and Mrs. Polly Barros



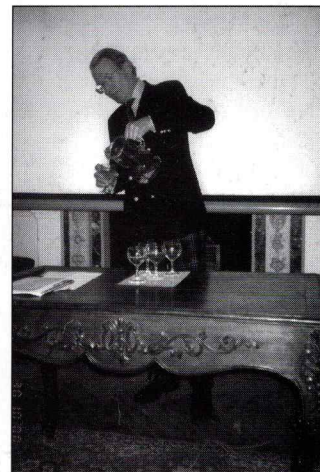
From left to right: Mrs. Amalia Gilkes, Mrs. Ana María Yrarrázabal, Mrs. Miram Drpic and Mrs. Angélica Gamblen

WHISKY TASTING

The event was held on Thursday, 26th October at Canning House and attended by H. E. Sr. Cristián Barros. It started with a brief presentation by Mr. David Grant of the history of the family and of the building of the Glenfiddich Distillery, as well as how malt whisky is produced.

It was in 1886 when William Grant purchased some land in the valley of the river Fiddich, in Speyside, a small town in the Scottish Highlands. Here the Grant family built the Glenfiddich Distillery and succeeded in producing a single malt scotch whisky that has become known all over the world.

Five different varieties of whisky were discussed and tasted: a 12-year-old Glenfiddich Special Reserve, 12-year-old whiskies from both a sherry and a bourbon cask, a 15-year-old Glenfiddich in a new wood cask and 15-year-old Glenfiddich Solera Reserve.



Mr. David Grant during his presentation



Mrs. Judith Hart, Mr. David Gill and Mr. Colin Gill.

ON THE OCCASION OF PRESENTATION OF CREDENTIALS

H. E. Sr. Cristián Barros Melet was received in audience by Her Majesty at Buckingham Palace on Wednesday, 15th November. He presented the Letters of Recall of his predecessor and his own Letters of Credence as Ambassador from Chile to the Court of St. James. Sra. Barros was also received by the Queen.

Sir John Kerr, Permanent Under-Secretary of State for Foreign and Commonwealth Affairs, was present.

A reception followed at the Ambassador's residence.



Returning from the Palace: H.M. Marshall of the Diplomatic Corps, Sir James Weatherall with Sra. Barros and H.E. Sr. Cristián Barros Melet



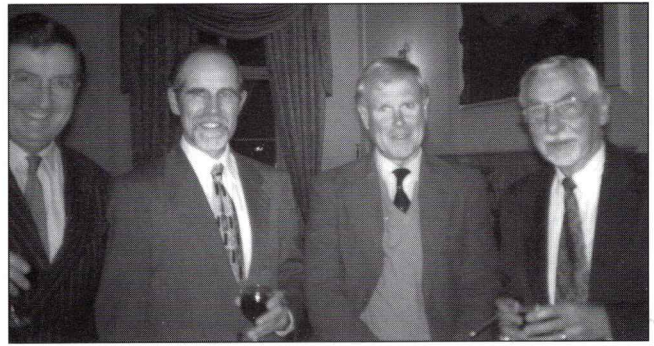
From left to right: Captain Juan Schilling (the then Naval Attaché), Mr. René Muga (Commercial Attaché), Mr. Luis Palma (Minister Counsellor) and Colonel Tulio Hermosilla (the then Military Attaché)



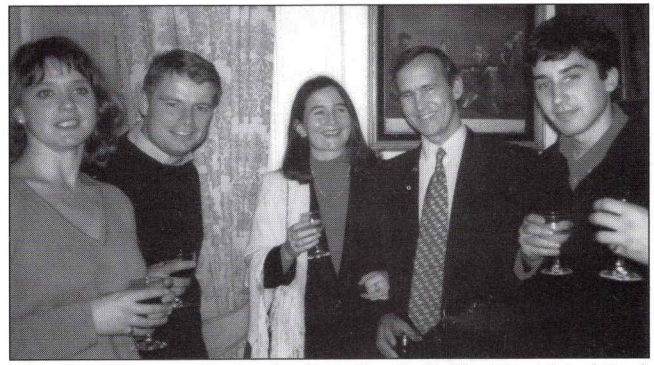
From left to right: Baroness Hooper, Mrs. Marcela Palma and Mrs. Maria Teresa Lamarca



Mr. Douglas Cochrane and the Lady Mayoress of Richmond



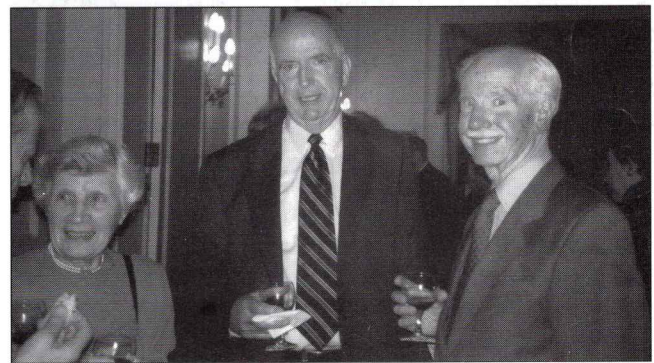
From left to right: Mr. Peter de Bruyne, Dr. Peter Bradley, Mr. Alan Macdonald and Mr. Michael Ogilvie-Davis



Miss Claire Cummings, Mr. Jonathan Cook, Mrs. Cecilia Wood, Mr. Michael Wood and Mr. Mario Tapia



Mr. John Rickus and Mrs. Alicia Rickus



Mrs. Emma Young, Mr. Harry Clements and Mr. Gordon Young

THE SIR LESLIE BOWES MEMORIAL LECTURE

It was presented at Canning House on 21st November.

Dr. Peter Bradley, a reader in Spanish and Latin American Studies at the University of Newcastle-upon-Tyne, delivered a most interesting lecture about British navigators in the waters of colonial Chile and Perú, precursors of the Pacific Steam Navigation Company.

The lecture and reception were sponsored by Hamburg Sued, the successor to the Pacific Steam Navigation Company, of which Sir Leslie Bowes was a former chairman.

An edited version of the lecture is included as a supplement to this edition of the Chilean News.

TEA AT THE SAVOY

On Wednesday, 6th December friends of Mrs. Helga Schilling offered a tea in her honour on the occasion of her return to Chile accompanying her husband who had completed his term as head of the Chilean Naval Mission in London.

Her departure was a loss for the group as she was a staunch supporter of its charitable work on behalf of Chile.



Mrs. Helga Schilling at the head of the table flanked by Mrs. María Gloria Rodríguez and Mrs. Polly Barros



From left to right: Mrs. Carmen Pearson, Mrs. Carmen-Gloria Heap and Mrs. Henriette Subercaseaux



Obviously enjoying themselves. From left to right: Mr. Gerardo Vidaurre, Mr. Charles de Bunsen, Mr. Amaro Gómez Pablos, Mrs. Claudia Munro Kerr and Mr. Magnus Amander



From left to right: Mrs. Marcela Palma, Mr. Michael Roberts and the Chilean Cultural Attaché, Mrs. Carmen-Gloria Dunnage

CHRISTMAS CELEBRATIONS

Anglo-Chilean Society.

On Tuesday, 12th December around 130 members and friends of the Society gathered at Canning House for the Christmas festivities.

Once again the highlight of the evening was the Christmas raffle which, on this occasion, had overseas winners.

The Grand Prize, two return flights to Santiago, donated by Lan Chile, went to Mr. Martin Greenwood who used to work with PSNC, but who is now in Germany with Hamburg Sued. Two prizes went to Mrs. Jennie Saunders in Ireland. A beautiful Jasper Conran crystal was won by H. E. Sr. Cristián Barros.

The Society has conveyed its thanks to Alisdair Grant for arranging the raffle prizes and to both Angélica Shaw and Cecilia Wood for organising the food and drink.



Mr. Michael Ogilvie-Davis, helped by Mrs. Polly Barros, drawing the raffle tickets

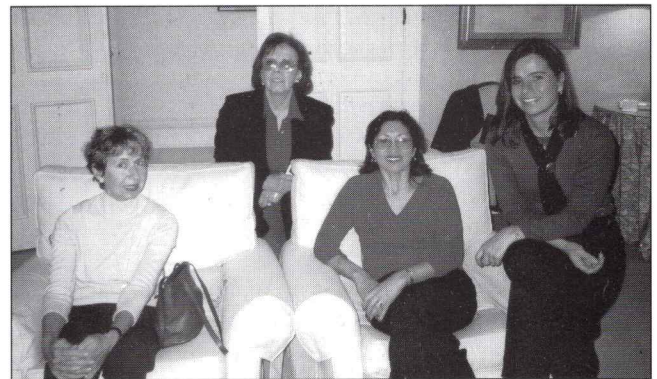


Mr. Sandy Hay, Mrs. Eileen Hay and the Chilean Commercial Attaché, Mr. René Muga

Chilean Ladies in London.

They were warmly welcomed by Mrs. Eleanor Sebastian for a festive gathering at her Knightsbridge residence on Tuesday, 5th December.

The Christmas 2000 message, which made reference to old people in need, was followed by the announcement that the funds will benefit CONAPRAN (Consejo Nacional de Protección a la Ancianidad) in Santiago.



From left to right: Mrs. Ime Steinberg, Mrs. Georgina Roberts, Mrs. Alicia Rickus and Mrs. Maria Paz Zuleta



From left to right: Mrs. Ruth Canales, Mrs. Marcela Rojas, Mrs. Henriette Subercaseaux and Mrs. Rita Phillips

Embassy Christmas Party.

H. E. Sr. Cristián Barros and Sra. Barros celebrated "las fiestas" by inviting colleagues and their families to a reception and exchange of gifts at their residence on Friday, 29th December.

H.E. Sr. Cristián Barros and Sra. Barros at home



Christmas celebrations at the Ambassador's residence

H.M. THE QUEEN HONOURS CHILEAN MATHEMATICIAN

Professor Eleuterio Toro is the first Chilean scientist to be awarded an OBE for services to the Crown.

He was born in Capitán Pastene, a town situated in the IX Region (La Araucanía) having had his elementary education in several rural schools in the area.

He received his secondary education at the Escuela Normal, in Victoria, where he graduated as a teacher of general primary education, specialising in music, in 1967.

After a short teaching career in Temuco, he enrolled in the local faculty of Universidad Católica to read mathematics.

He was detained during the military coup of 1973 and could not complete his studies despite being a final year student and an assistant professor.

In 1975 he arrived in Britain where he resumed his university education at Warwick University and obtained a BSc Honours in Pure Mathematics.

In 1978 he received his MSc in Applied Mathematics from Dundee University, followed by his PhD in Computational Mathematics from Teeside Polytechnic, in 1982.

He specialises in Fluid Dynamics and has been a Research fellow, Senior Research Officer and Senior Lecturer at the Department of Aerospace Science, College of Aeronautics, Cranfield University, from 1986 to 1993, amongst many other appointments.

Professor Toro's present position is Chair in Applied Mathematics of the Department of Computing and Mathematics, at Manchester Metropolitan University.

He has collaborated with numerous academic, research, and industrial organisations world-wide which includes invitations to give seminars and attend joint research projects with British Gas, British Aerospace, government laboratories and universities in Switzerland, Germany, Italy, Unites States, Holland, France, Norway, Austria, Belgium and Japan.

His distinguished career includes the publication of books, articles and theses, as well as software programmes.

He is, at the age of 56, one of the very few foreign scientists to receive such an accolade in the United Kingdom.



Professor Eleuterio Toro in conversation with H.M. The Queen



Professor Eleuterio Toro receiving the OBE at Buckingham Palace

SEAWEED TRADE BOLSTERS CHILEAN TOWN

AP, Corral, Chile: A diver tethered to a rowboat descends into the calm bay and resurfaces moments later with a bag full of the tangled seaweed known locally as "pelillo" or "little hair".

This harvest is an important one for the people who live simply in this remote town on Chile's southern coast. They don't eat the seaweed - but it helps them eat.

The pelillo is converted into the fine, cream-coloured powder of pure agar, most of which is shipped more than 10,000 miles across the Pacific to Japan, where it is used in noodles, candies, cosmetics, pharmaceuticals and other products. Some also goes to the United States.

In the increasingly global economy, companies are going to the ends of the Earth to find the goods they need.

The cool bay that laps at the shore of Corral is known for producing seaweed of good quality, and Japanese companies have turned to such places because harvesting is hard work with low pay that appeals to a dwindling number of Japanese.

Dependent on seasonal businesses - fishing, logging and farming - the town of less than 6,000 people welcomed the new business.

A small fleet of rowboats dot the bay from September to March, when the weather is sunny enough to allow the seaweed to dry outdoors in this area 530 miles south of Santiago. Two-man crews row ashore with their boats loaded with seaweed and they sell it to Victor Guajardo, a businessman who dries the moss-like plant in the sun and bags it in 55-pound sacks.

"All of it is from Chile and it goes away, and later it returns as products," he says "I've been working in this for about 10 years already."

Within sight of a Spanish fort that once guarded the port, Guajardo's three teen-age nieces help him clean the dried seaweed. They grab handfuls and shake free all that the frizzy filaments have

collected - dust, dead crabs and shell fish. Each full sack of clean seaweed sells for about 5,000 pesos, or £6, Guajardo says.

An industry to process this type of seaweed has taken root in Chile during the past two decades. Guajardo takes shipments across the bay to Valdivia, where he sells the seaweed to a middleman who then resells it to a Japanese-owned company, Proagar, in nearby Llanquihue.

At the company's processing plant, a Chilean manager, Manuel Gómez, explains that pure agar, often known as agar-agar, is released by treating the seaweed chemically and then boiling it. The seaweed is pulled from the sea with its natural greenish-brown colour and finishes the process whitened, as if the life has been sucked from it.

The best seaweed for producing agar happens to grow in this part of Chile, Gómez says.

"In Japan, the production of agar-agar is limited because the pelillo is of lower quantity and quality," Gómez says.

His company, which claims to be the world's second-largest producer of pure agar, exports an average of about 880,000 pounds of it each year. While most of the agar goes to Japan, some also goes to the United States and other parts of Asia.

In Japan, the powder is made into thick noodles called "tokoroten", a dish with no calories that is eaten cold, usually with soy sauce, sesame seeds and mustard.

Agar also has other uses in Japan, the United States and other countries as a food thickener and stabiliser, lending its gelatinous texture to pastries, fruit jelly candies, chocolate fillings, some yoghurts and canned foods. It often is used as a culture medium in laboratory dishes.

Many of those who live in Corral know little about what the seaweed is used for except that it is exported to Asia.

In Japan, executives at the country's largest domestic maker of agar, Ina Food Industry Co., say Japan now imports about five times as much of this type of seaweed as it produces, because of the falloff in Japanese harvesters.

Chile has filled the void, becoming the largest exporter of agar to Japan, company officials say. Other countries producing agar include Morocco and Spain.

In Chile, Proagar's processing plant employs about 130 people. The company makes \$6 million in sales a year, Gómez says.

Some of that money filters down to the people who row their boats away from the rocky shore into Corral's bay to collect the seaweed.

Where there is money, you do something," says Guajardo. "Everyone keeps a little bit."

ENGLAND HONOURS A CHILEAN ARCHITECT

By Pamela Elgueta, La Tercera, Santiago, 14th February 2001.

Professor Marcial Echenique, a Chilean expert in Town Planning, who has lived in the United Kingdom for more than 30 years, received the National Prize for Planning Innovation from the Royal Institute of Town Planners for his work on the future of Cambridge.

The prize is considered the highest accolade that a Town Planner can receive and is awarded annually by the Institute for the most innovative urban development project in Great Britain.

Professor Echenique's consulting firm, Marcial Echenique and Partners, has offices in Cambridge and outside England in Spain, Italy and Chile, with representations in Finland and Japan. He is Professor of Land Use and Transport Studies at the University of Cambridge, and has participated in the urban planning of 25 towns and cities world-wide, including Santiago and Tokyo.

The award was given for a study on the alternatives for growth of the city of Cambridge using computer modelling of land use and transport. The model predicts the impact of design alternatives, in the location of employment, households, traffic, prices, salaries and wealth.

One of the innovations of the study was the use of three-dimensional models that enabled an appreciation of how the town would develop over time. He describes it as "the creation of a virtual city, allowing one to fly over it to gauge how it would grow."

According to the judges of the Royal Institute, the study completed by Professor Echenique "is highly original..., especially in the ability of the model to reflect the economic impact of an option in employment and transport terms, rather than simply in the probably disposition of housing. Every large town or city would benefit from such a presentation."



Professor Marcial Echenique receiving the award from Mr. Nick Davies, President of the Royal Institute of Town Planners

ATACAMENIAN CULTURE IN DANGER

By Patricio Alegre and Pedro Marín. Published in La Tercera, Santiago 14th Feb 2001

Arson ruins statues of the quingentenary church of San Pedro de Atacama.

The high altar and seven relics were vandalised, among them the statue of the patron saint of this town of the II Region, as well as those of Santa Rosa de Lima and La Purísima.

The "sanpedrinos" feel enormous anger and sadness for the fierce fire that damaged the interior of the church built about 500 years ago and which was declared a National Monument in 1951.

The fire around the high altar destroyed the historical wooden figure of San Pedro that dated back to 1557. Fortunately the church roof, made of carob and the local chañar wood, was not damaged, otherwise the entire building would have been burnt down. This place of worship was built with material from the region: cactus, straw, mud, stones, with straps of llama hide instead of nails. This leaves the building vulnerable to easy breaking and entering, according to police investigation from Calama.

The Church is located on one side of the main square, Plaza Pedro de Valdivia, where the Conquistador stayed with his entourage. The high altar, as well as the arches of the choir, are made of carved stone. The nave is 41 metres long by 7.5metres wide making it the largest of all the churches in the Atacama Desert.

The fiesta in honour of the patron saint is celebrated every year on 29th June, Saint Peter and Paul's Day, with villagers performing traditional dances. The statue of Saint Peter would be carried on a palanquin in procession through the town.

A spokesperson for the mayoress of San Pedro de Atacama said that what has happened is a serious blow for the Atacamenian community and, for this reason, all the summer activities have been cancelled, including the carnival that attracts people from all the "Ayllus" or small communities of the region.

The incident has plunged the whole town into mourning with people putting black flags outside their houses.

The attack to the church of San Pedro is nothing new. In August 1996, insults and sacrilegious messages were carved on the facade of the building. Then, two years later, two sacred images were destroyed, one being the boy Jesus of Prague holding the world in his right hand, and the representation of the Sacred Heart of Jesus on the other.

Similarly, last year the Archaeological Museum of Father Gustavo Le Paige, one of the most important archaeological centres in the world, was attacked, with ten gallons of petrol poured into a hall of temporary exhibits. Fortunately, lack of oxygen in the hall prevented a fire of possible enormous proportions.

This outrage harms not only the cultural heritage of the Atacama peoples, but also of the whole nation.

AID FOR THE AGED

The Group of Chilean Ladies in London has donated four hospital beds to CONAPRAN (Consejo Nacional de Protección a la Ancianidad) in Santiago. CONAPRAN is a non-profit charitable organisation supported by the Chilean Air Force.

For 26 years a dedicated group of voluntary helpers have carried out the task of helping the aged who are abandoned, forgotten or left destitute, so that they can take an active role in society.

The elderly population is well cared for in the 16 homes, 17 open centres, 20 dining halls and 274 clubs that CONAPRAN has all over the country. This is not an easy job as, being a charity, it has no regular income. Those who live in the homes contribute with money from their pensions, and voluntary donations are sent by their relatives. The volunteers organise all kinds of activities to generate funds for the Charity, from public collections and the sale of Christmas cards to Bingo sessions.



Two representatives of DIPROMED S.A. in Santiago, manufacturers of the beds for CONAPRAN

PISCO TASTING

This took place on Thursday, 22nd February at Canning House and was attended by over 80 people.

It was organised by the Society and Pro-Chile, with the collaboration of the Association of Pisco of Chile.

Three different brands of Pisco, Capel, Control and Bauzá, were used by award-winning barman Paul Martin in the preparation of cocktails that ranged from the simple combination of fresh lime juice and sugar, to the more sophisticated after dinner drink prepared with cognac, crème de cacao, pisco and double cream.

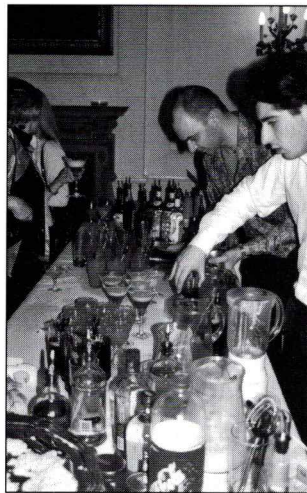
The highlight of the evening was the raffle of bottles of pisco. The top prize, a box of six bottles, went to Miss Carmen Lothian.



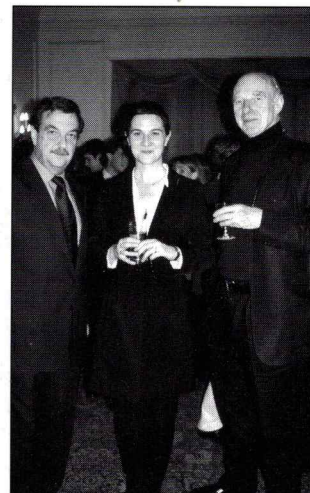
H.E. Sr. Cristián Barros and Mr. Michael Ogilvie-Davis drawing the raffle tickets



Mrs. Paulina Donoso, on the left, congratulating Miss Carman Lothian, winner of the top prize



Mr. Paul Martin, in flowered shirt, preparing the cocktails, helped by Mr. Felipe Palma



H.E. Sr. Cristián Barros, Mrs. Maria Teresa Cousiño and Mr. Tim Motion

LATIN AMERICAN SOCIETIES GOLF TOURNAMENT 2001

The Anglo-Argentine Society will be the host of this year's golf tournament.

The event will take place on Thursday, 14th June at the West Surrey Golf Club, Eton, near Milford, Surrey.

The competition is open to all members (Ladies and Gentlemen) of the Anglo-Latin American Societies in the U.K. who are members of a golf club here in the U.K. or abroad, or who have a golf handicap.

The cost of the day will be £50 per head, which includes coffee on arrival, 18 holes of golf, carvery lunch and prizes. Non-golfers are welcome for lunch at a cost of £17 per head.

Applications forms to play or to attend the lunch may be obtained from:

The Secretary, The Anglo-Argentine Society
2 Belgrave Square, London SW1X 8PJ.

Applications should be returned by 1st May 2001 with a stamped envelope (A4 size).

FOOD AND DRINK

Octopus is "in"

By Marian Quiñones, from El Mercurio de Santiago.

It has eight tentacles and in Spanish is called "pulpo". This mollusc has, little by little, been playing an increasingly important part in Chilean gastronomy.

Do you want it cold or hot? Do you prefer it the way Peruvians, Spaniards, Italians, Mexicans, Russians or Japanese cook it?

There is quite a variety of preparations, but only because times have changed. Ten years ago it was for export only. Now several Santiago restaurants serve it in a variety of mouth-watering ways.

The restaurant "Puerto Perú" offers "pulpo al olivar", a starter made of cooked slices of octopus dressed in olive oil, salt, pepper and white wine. It is garnished with chopped parsley and served with a sauce made of olives from the Azapa valley, in the very north of Chile.

Another Peruvian alternative is "picante de pulpo" served in "El Otro Sitio", located in Antonia López de Bello 53. Here the mollusc is cooked in fresh tomato juice and then sautéed in a sauce of fried chopped onions, chillies, goat's cheese and bread that has been soaked in milk.

From Spain comes "pulpo al pil pil", a speciality of the restaurant, "Ibérico". The cooked octopus is sautéed in olive oil, garlic, chillies and some white wine or sherry. Another option is "la galician" in "Los Chavales" where the cooked octopus is cut in ring-shaped rolls, dressed in olive oil and

sprinkled with paprika. It is served with new potatoes.

The Italian variation comes from "Il Siciliano" with "polipo alla maneira dell Isola". The octopus is cooked with fresh tomatoes and fine herbs. Then it is cut into strips, sautéed in olive oil and seasoned with dill, salt, pepper and white wine. A sauce made of fresh ripe tomatoes, olive oil, chopped onion, salt, sugar, tarragon and parsley is added.

"Frutos del Mar" is the suggestion of "Bistro Maestro", a Russian restaurant. It is a pancake stuffed with octopus, squid, salmon, prawns and scallops. The shellfish are sautéed in butter with salt, pepper, parsley and some cognac. The stuffing is placed in a sauce made of cream and the juice from the sautéed molluscs.

The "Brick" restaurant of The Radisson Hotel offers a lunch-buffet which includes "pulpo a la mejicana", a cold starter. Here the octopus is cooked with onions, fresh tomatoes, pepper and bay leaf. The bright colour of the preparation is due to the attractive combination of avocado, corn, tomatoes, onions, red and green peppers. It is dressed with olive oil, salt, pepper, oregano and lemon juice.

"Tako" is the Japanese word for octopus and "Matsuri", the restaurant in the Hyatt Hotel, has "sashimi" and "nigiri" on its menu. The former consists of slices of octopus cooked in water with soy sauce and wasabi (a very hot root), while the latter is a form of sushi served with rice and wasabi.

So, when next in Santiago, buen provecho!

He is survived by his wife Jennifer and their daughter and two sons.

Mr. John D. Yeomans died peacefully in Santiago on 14th February 2001

after a long and brave battle against cancer. Mr. H. Suffield has written the following obituary.

"John and I first crossed paths towards the end of 1967 during my inaugural visit to the Pacific Steam Navigation Company (PSNC) office in Santiago where he was one of the 'bright young men' dealing with ship and cargo operations. In addition to his job, John was also passionate about motor cars (an interest he retained long afterwards) and it was not long before he found an opportunity to show me the paces of his latest acquisition - a rather stately Austin Westminster - on a trip to Valparaíso. Another passion he had, which I discovered from his sudden departures from meetings or the office, was for the "Bomberos", a local community volunteer fire fighting force!

From these early snap-shots, and broader and deeper insights gained from many subsequent visits to Chile, and travels together in South and North America, I know John as a man easy to get on with and very popular at all levels. He was a staunch, hard-working colleague fully committed to the task in hand which included Manager for PSNC in Peru and, latterly, Line Manager for a new shipping service between the West coasts of South and North America until his retirement from PSNC only three years ago.

John's deepest passion of all was, of course, his wife, Jane, and their son Paul and daughter Joanna who were so important to him and his own happiness. On many occasions I enjoyed their family hospitality at their homes in Santiago and Lima.

I last spoke to John on the telephone just before the end of last year and, characteristically, he was so excited about the marriage of his son to Mariloli and so grateful that he had been able to be there just two weeks earlier. He was, as usual, very positive about his condition and how his forthcoming treatment would improve matters. May God bless him and console his family."

BIRTHS

Girls, girls, girls!

On 24th November 2000, in London, to Mr. Carlo Solari Donnagio and Mrs. Paula del Sol de Solari, a daughter, Andrea. A first grandchild for Mrs. María Teresa Lamarca, past secretary of the Society.

On 5th December 2000, in Santiago, to Mr. Andrés Massoni Morales and Mrs. Fernanda Vicuña de Massoni, twin daughters, Francesca Sofia and Paula Antonia. The first grandchildren for Mr. Francisco Massoni Gaozza, ex-Chief Executive Chile Copper Ltd., and Mrs. Carmen de Massoni.

OBITUARIES

Mr. William Forwood

His brave fight against cancer ended on 30th July 2000, at Trinity Hospice, South London.

Chile was a country he loved with a passion and from 1974-1978 he lived and worked in Santiago as the first head of Press and Information for the European Commission.

He pioneered and managed the EC's first information strategy in 20 countries from Argentina to Mexico.

Major General James M. L. Gavin died in August 2000.

Miss Patricia Hulse died on 20th October 2000.

She enjoyed several visits to Chile where her eldest brother, Mr. Joseph Whitworth Hulse OBE, was the British Honorary Consul in Arica until his death in 1985. Her sister-in-law is currently the Principal of the British Institute in Arica.

Mr. John Kyrle Hickman passed away on 23rd February 2001 at Savernake Hospital, Malborough, after a fight against cancer.

As British Ambassador to Chile between 1982-1987 and a past Chairman of the Society he gave much of his time and effort to advance the good relationships between Chile and Great Britain.

In 1993 he was honoured with the "Orden al Mérito de Chile", degree "Gran Oficial"

FORTHCOMING EVENTS

Concert by Katia Chornick and Javier Gutiérrez on Thursday, 5th April 2001.

The Annual General Meeting will take place at Canning House on Wednesday, 2nd May 2001.

Golf Day on Thursday, 14th June 2001 at the West Surrey Golf Club.

Asado al Palo at Bonhams Farm, near Alton, Hampshire, on Saturday, 16th June 2001.

Dieciocho Celebration. Details of the venue and guest speaker will be circulated in due course.

The Sir Leslie Bowes Memorial Lecture on Tuesday, 30th October 2001.

The Christmas Party on Wednesday, 12th December 2001.

NEW MEMBERS

Mr. Robin Illingworth & Mrs. Nerys Illingworth.

Mr. Ricardo Massu & Mrs. Alejandra Massu.

Mr. Andrés Bande.

Mr. Simon Bell & Mrs. Sheila Bell.

Mr. José Miguel Benavente.

Mr. Dick Bryant.

Mr. John David Green & Mrs. Patricia Green.

Mr. Christopher Oates & Mrs. Vivianne Oates.

Mr. Paul Todd & Mrs. Barbara Todd.

Mr. Michael Wood & Mrs. Cecilia Wood.

Corporate Member: Hamburg Sued.