

# CHILEAN NEWS

*Bulletin of the Anglo-Chilean Society*

*Editor - Georgina Roberts*

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## THE LESLIE BOWES LECTURE 2001

An illustrated talk on the subject "Threatened Chilean Plants - the Scottish Connection" was given by Mr. Martin Gardner on 29 October at Canning House. He was introduced by Mr. Alan Macdonald.

Mr. Gardner commenced by admitting a fascination, almost an obsession, with Chile since his first visit in 1986, when he accompanied the Raleigh International expedition as a botanist, although his interest in the exotic Chilean plant life originated during his apprentice days when training as a horticulturist in Windsor Great Park. Some 10 years ago, he joined the International Conifer Conservation Programme at the Royal Botanic Garden in Edinburgh.

This botanic garden dates back some 320 years to a physic garden, and it has been at its present location for approximately 140 years. The Edinburgh Royal Botanic Garden is unique in that it has several sites, including land near Dunoon, Argyle, on the west coast of Scotland, where the mild winter and generous rainfall are very similar to weather conditions in Chile, which is why this particular spot has received many Chilean plants over a considerable period of time.

He then gave a history of British botanical research in Chile, which started around 1670, including the Charles Darwin expedition of 1825. The present population of Chilean, or Chilean-derived, plants popular with British gardeners is largely due to the efforts of such men as William Lobb, who were employed by a famous nursery firm, Charles Veitch and Sons of Chelsea and Exeter, to go to Chile in the 1840s and bring back seeds and live plants for cultivation and dissemination throughout Britain and Ireland.

Mr. Gardner described the work of the International Conifer Conservation Programme, especially dealing with Chilean plants. There are 130 sites in Britain and Ireland where the programme is working with landowners in the cultivation of endangered species. The flagship site is Benmore, on the west coast of Scotland, where 13 acres of hillside have been cleared of commercial conifers, and is being planted with some 150 type of



*Araucaria araucana growing at the Younger Botanic Garden, Benmore, Argyle.*



*Paulina Hechenleitner working at the Royal Botanic Garden.*



*Baroness Hooper, Mr. Alan Macdonald, Mr. Martin Gardner, Mrs. Carmen G. Dunnage and H.E. Sr. Cristián Barros.*

Chilean plants. There is also intensive work in Chile, some in collaboration with the University of Valdivia, to preserve endangered forests and to try to restore them. Over the last 10 years, Chile has been used as the model to develop the protocols used by the Conservation Programme. Mr. Gardner explained that Chile has 35% of the world's temperate rain forest, and 95% of the plants are unique to Chile. Some trees are 3,500 years old, yielding valuable historical information on climate, forest fires, etc.

He then spoke of Paulina Hechenleitner, the first horticultural scholarship student at Edinburgh. Thanks to donations from the Anglo-Chilean Society and other groups in Chile, Paulina could come to Scotland to learn more about horticulture. There is very little formal training available in Chile although there is a great desire to develop their own botanic gardens. Paulina will return to the University of Valdivia Arboretum for 6 months where she will then carry out some of the aspects of work she has been learning at Edinburgh. Mr. Gardner is hoping to obtain a three year funding programme to support her salary as training people in this country is of little use if they don't actually have a paid job to go to, as they will drift into something else. A degree of longevity is necessary to sustain a long term future.

Finally, Mr. Gardner outlined his ideas that, since Britain and Ireland had benefited so much from the Chilean plants brought to this country, it seemed appropriate to try to repay in some way, such as education programmes, and training local horticulturists in conservation. He was looking at ways of possible subsidising conservation programmes by, for example, a levy on new species of Chilean plants distributed in this country.

Baroness Hooper, President of Canning House, thanked Mr. Gardner for a most interesting lecture, delivered by an expert with a very obvious enthusiasm for his subject.

The lecture, followed by a wine reception, was sponsored by Hamburg Sued, the successor company to the Pacific Steam Navigation Company, of which Sir Leslie Bowes had been a former chairman.

Note: Since the lecture, the Society has donated £1000 to the Royal Botanic Garden, Edinburgh,



to allow Rodrigo Catalán to continue work in Chile on the climber *Berberidopsis corallina*. This is a now-rare plant, endemic to Central Chile, whose stems are woven into baskets by the Mapuche Indians. It is hoped to restore the depleted wild populations, using plants cultivated from wild collected seed.

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**BACH WITH A BANG!**

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On 6<sup>th</sup> November 2001, in the intimate surroundings of the St Davids Room, King's College, London, the Venezuelan violinist, Katia Chornik performed the six sonatas for violin and obligato harpsichord by J. S. Bach. Miss Chornik was accompanied at the harpsichord by Luke Green.

The small, but appreciative, audience enjoyed a spirited performance by both artists, with Miss Chornik playing the baroque violin.

However, the concert was interrupted during the 4<sup>th</sup> sonata by a massive explosion outside the building. This was the opening salvo of a spectacular fireworks display which forced the musicians to call an early interval until peace returned.

Katia Chornik studied at the Universidad Católica in Chile and is currently studying for her Masters Degree in Performance at the Royal Academy of Music. The concert was supported by the Chilean Embassy.



*Miss Katia Chornik and Mr. Luke Green at King's College, London.*

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**TO BID FAREWELL TO THE AIR FORCE ATTACHE AND MRS. RODRIGUEZ**

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A reception was offered by H.E. the Chilean Ambassador and Sra. Barros on Thursday, 6<sup>th</sup> December for Group Captain and Mrs. Victor Hugo Rodríguez on the occasion of their return to Chile.



*From left to right: Group Captain and Mrs. Victor Hugo Rodríguez, Mrs. Barros and H.E. the Chilean Ambassador.*



*From left to right: H.E. Sr. Cristián Barros, Mrs. Patricia Fanta, Colonel Alejandro Río-frio, Mr. Rafael Drpich and Mrs. Fernanda Chamás.*



*From left to right: Mr. Eugenio Parada, Mrs. Valentina Parada and Mr. Juan Pablo Crisóstomo.*

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**FELIPE BROWNE IN CONCERT**

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A distinguished audience, including H.E. the Chilean Ambassador and Sra. Barros, attended a concert offered by Felipe Browne in St. Simon Zelotes Church, London SW3, on Friday, 7<sup>th</sup> December. He was introduced by Mr. Peter de Bruyne.

The pianist performed a programme of Chopin that included ballads, fantasies and a nocturne. The enthusiastic applause was rewarded with encores by the Chilean composer Edgard Canton, and Rachmaninov.

The recital was followed by a superb candlelight reception in the Church Hall.



*From left to right: Mrs. Carmen Pearson, Mr. Felipe Browne, Mrs. Poly Barros and Mr. David Pearson.*





From left to right: H.E. Sr. Cristián Barros, Mrs. Leslie Heathcote, Viscount Montgomery of Alamein, Mr. Peter de Bruyne.

## CHRISTMAS PARTY

One hundred and twenty members and friends of the Society met on 12<sup>th</sup> December at Canning House to enjoy one of the most successful Christmas parties of recent years.

The evening started at 7 p.m. with “empanaditas” being served during the Pisco and Wine Reception and everybody complimented the excellent pisco sour prepared by Mario Benavente of the Chilean Consulate.

The upstairs rooms had been decorated with colourful poinsettias and there was a buffet table with two main courses to choose from, one being “Pastel de Choclo”, and salad. The dessert came in the form of seasonal mince pies and Torta Mil Hojas or “Thousand Leaf Cake” which compared favourably with any made in Chile and could well become a lucrative nighttime job for Claudia Munro-Kerr and her sister should they decide to become pastry chefs!

As usual, the Christmas raffle was the highlight of the evening, this time with even bigger and better prizes. H.E. the Chilean Ambassador and Sra. Barros drew the winning numbers. The top prize of two return tickets to Chile, donated by Lan Chile, went to Mr. and Mrs. Clifford King of Guildford, Surrey. The lucky couple will be travelling this month.

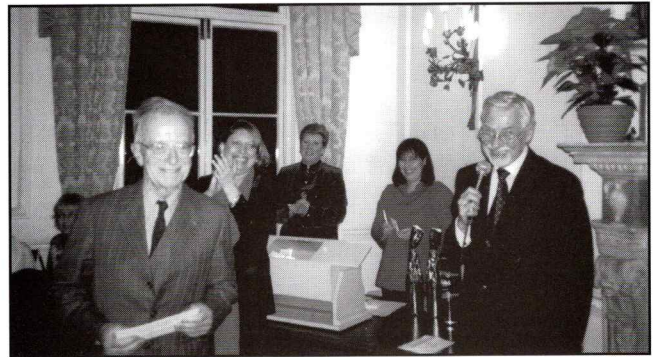
One night for two at The Swan Hotel, Streatly, Berks. couldn't have been a more suitable prize for Mrs. Nilda Faraday, who celebrated her 12<sup>th</sup> wedding anniversary.

Mr. & Mrs. Richard Taylor enjoyed a first-class dinner courtesy of the London Marriott Hotel, new member of the British-Chilean Chamber of Commerce.

Those of discerning taste must have grieved a little to see Jane Carey-Harris leaving with a case of 12 bottles of good Chilean wine donated by H.E. Sr. Cristián Barros, and M. Buckridge with 6 tins of the world famous Jamaican Blue Mountain Coffee, a donation by Mr. Peter de Bruyne.

An added attraction was a display of the Society's new website. This has been designed by Alasdair Grant and contains such items as the Society's objectives, brief curricula of the Executive Committee Members, Charities that have received funds from the Society, and the Chilean News, official bulletin of the Anglo-Chilean Society. Members may visit the website at [www.anglochileansociety.org](http://www.anglochileansociety.org).

The Society wishes to express its heartfelt gratitude to Antofagasta Holdings PLC for their generous sponsorship of the Christmas Party and to Concha y Toro, Pro-Chile and Viña Santa Rita for their donation of the pisco and wines.



Mr. Clifford King on the left, winner of two return tickets to Chile, is congratulated by Mrs. Poly Barros, Mrs. Linda Ogilvie-Davis, Mrs. Valeska Crisóstomo and Mr. Michael Ogilvie-Davis.



Lucky winners Mr. & Mrs. Clifford King in the company of the Ambassador of Chile.



Mrs. Jane Carey-Harris receiving her prize from H.E. Sr. Cristián Barros.

## HAIL AND FAREWELL

A ladies lunch took place on January 7<sup>th</sup> 2002 at The Sloane Club, London SW1, to bid farewell to Mrs. María Gloria Rodríguez, wife of the departing Air Attaché, Group Captain Victor H. Rodríguez.



Sitting from left to right: Mrs. Sarita Jordán, Mrs. Mariana Galán, Mrs. María Gloria Rodríguez. Standing from left to right: Mrs. Georgina Roberts, Mrs. Rita Phillips, Mrs. Alicia Rickus, Mrs. Angélica Gamblen, Mrs. Patricia Fanta, Mrs. Ana María Riofrio, Mrs. Ima Steinberg, Mrs. Carmen Escobar and Mrs. Carmen Pearson.



A reception was held on Thursday, 10<sup>th</sup> January 2002 at the RAF Club, 128 Piccadilly, London W1, to introduce the new Air Attaché, Group Captain and Mrs. Iván Galán.

Group Captain Iván Galán joined the Chilean Air Force in 1972 and became an officer in 1975, the same year he attended a training course on the T-37 aircraft in the USA. In 1980 he received the medal commemorating the 50<sup>th</sup> anniversary of the Chilean Air Force followed by the award for 10 years service in 1982. He had a tour of duty in Ecuador in 1987 and received the award for twenty years service in 1992. He first came to England in 1994 to attend the RAF College in Bracknell. He was promoted to Group Captain in 1999.

Group Captain Iván Galán is accompanied by his wife, María Ana Vargas, and daughters Catalina and María Antonieta.



The new Chilean Air Attaché, Group Captain and Mrs. Iván Galán greeting their guests.



Colonel Alejandro Ríofrío, Mr. Michael Ogilvie-Davis, Group Captain Iván Galán and Mrs. Linda Ogilvie-Davis.



From left to right: Mrs. Roxana Frenkel, Mrs. Rosana Cerda, Group Captain Fernando Frenkel and Mrs. Mónica Vidal.



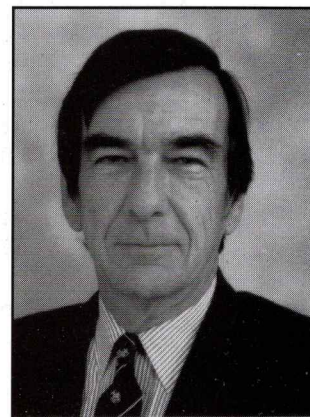
From left to right: Mr. Juan Pablo Crisóstomo, Mrs. Valentina Parada, Mr. Eugenio Parada, Mrs. Gloria Navarrete and Mrs. Marcela Palma.

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## THE JACKSONS: A FAMILY OF DISTINCTION

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Mr. David Jackson, a long-time member of the Society, was awarded the MBE in the New Year's Honours List for services to the British Community in Portugal. He was born in Chile in 1938 into a well-known Anglo-Chilean family. He attended The Grange School in Santiago and left Chile at the age of 20 to come to the UK where he joined the Bank of London and South America. After 2 years working in London he was transferred by the Bank to Argentina, and then to Paraguay, Portugal, Spain, Brazil, the UK and, finally, Portugal again. After a total of 31 years service he retired with his wife Diana to his appropriately named house "Chilecito", in Cascais, Portugal.



Mr. David Jackson.

Mr. Jackson is the third generation in his family to be so honoured. His grandfather, "Don" Alfredo Jackson, received the OBE in 1932 for services to the British Community in Chile, and his father, Mr. John A. S. Jackson (Founder and first Headmaster of the Grange School in Santiago), was awarded the CBE in 1955.

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## HOGAR GRAN BRETAÑA

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The Society has decided to donate US\$2000 to the Hogar Gran Bretaña in Santiago.

Hogar Gran Bretaña provides a home for 64 girls between 8 & 14 years of age. Many of the girls are from a disruptive family environment, many have been abused and sent to the home by the courts. Several of the children present behavioural problems.

The home, situated in San Miguel, Santiago, was originally part of the Ciudad del Niño, founded in 1943 and supported by many foreign embassies. Now, the Hogar Gran Bretaña receives support from volunteers from the international community.



Projects and activities carried out last year included a one-week holiday at the beach for the children, swimming lessons, weekly English classes and weekly tutoring for a few girls with special needs. Repairs to the home included repainting the swimming pool, purchase and installation of a play carousel, repairing broken windows and replacement of shower heads. In general, the goal of the home is to provide stimulating activities for the girls and improve their environment whenever feasible.



*A group of girls from the Hogar Gran Bretaña.*

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## ECHOES OF THE PAST

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### **Puerto Octay, The Sleeping Beauty.**

*by Alejandro Morales, El Mercurio, 12 February, 2001.*

Once the principal port on Lago Llanquihue, Puerto Octay remembers with nostalgia its magnificent past. In the shadow of Volcán Osorno and set in the majestic beauty of Lago Llanquihue, this small bastion of German colonisation offers the tranquillity much sought after by tourists.

“We go, more with sheer determination than physical force, into that twenty mile deep mist, to a forest so dense that not even letters could be read in the shade. All the discomfort and tiredness changed to happiness and enthusiasm when, leaving the darkness of the forest, a most splendid view emerged.” Thus did Vicente Perez Rosales describe his first contact with the northern shore of Lago Llanquihue in the chronicle “Recuerdos del Pasado”.

On that occasion, the settlement agent hired the Indian Pichi Juan to burn that impenetrable jungle so as to have open fields for the immigrants who had been persuaded to come from Germany. The forest burnt for three months and the smoke could be seen from Valdivia. Thus, among ashes and severe rains, a suitable space was created for the settlement of the first inhabitants of Puerto Octay. Playa Maitén was the spot chosen by the German settlers in 1852. The Wulf, Ellwanger, Schmidt and Klagges families came first. Then the Sieberts, Hess, Ochs and Appels followed. All of them strong and fearless pioneers who never thought of giving up making a life under such intractable conditions.

This bay on the lake was not always called Puerto Octay. Pérez Rosales had named it Puerto Muñoz Gamero, after a sailor friend who had died in Punta Arenas. Then, after the

arrival of Roberto Antonio Rose, a tailor from Silesia, the place was known as Puerto Rosa. It was not until 1860 that it acquired the present name, although this didn't become official until 1891.

The name is supposed to have originated when the settler Cristino Ochs installed the first large store in the region. So, when people asked about a certain product, the answer used to be “Donde Ochs hay.” (literally “Where Ochs, there is”, or “Ochs has it”) With the passing of time, the last two words of this phrase fused together to become “Octay”.

Its strategic position on the sheltered shore made this small port of the X Region the obligatory link with the extreme south. With no roads or railway, a journey to the south had to be across Lago Llanquihue. Thus dozens of ships ploughed through its waters and, at the beginning of the XX century, Puerto Octay became the most prosperous shipping port.

Now only the memories of a golden age remain. “Octay has fallen asleep and is unlikely that it will wake up” says Juan Püschel, in charge of the Cultural Department of City Hall. Its marvellous natural setting makes it difficult to understand the lack of tourist initiative and minimal hotel capacity when compared with the bustling activity of neighbouring Frutillar and Puerto Varas.

Progress is to blame for the present day lethargy. The building of the railway to Puerto Montt in 1912 and, later, of the Pan-American highway, extinguished the vital flame of Puerto Octay. Both routes connected Osorno directly with Puerto Montt avoiding the route that favoured the “octayinos” so much.

“There used to be all kind of factories here: shoes, cooked meats, furniture and fizzy drinks. There were long queues of carts loaded with wheat ready to sail. We even had the best windmill at that time. Everything was ready for the railway to reach Rupanco but, at the last moment, due to political moves, the route was changed.” laments Rodolfo Harwardt, owner of Puerto Octay Dairy, the main industry in the area.

The town shows its splendid past. Big buildings covered with larch tiles are in abundance. The San Vicente de Paul School (1931), the Haase Hotel, the Centinela Hotel (1913); the Colonist Museum and the main church (1907) are examples of the good old days of Puerto Octay. On going down towards the shores of Lago Llanquihue, those typical red roofs and the surrounding green foliage are a reminder of the children's stories of the Grimm Brothers. The smell of damp wood, the tranquillity of the lake and the glistening snow on Volcán Osorno, have made the German settlers and their descendants feel at home.

It was with this guarantee that Johannes Siebert Butte and his wife, Katherine Therese, arrived from Obergwehren-Kassel, Germany. On 12 September 1852 the Victoria anchored in Ancud with 194 passengers. A year had to pass before they could get to Playa Maitén, where they were given a plot of land which their descendants occupy today: the brothers Hans, Arno and Bruno Siebert are the 5<sup>th</sup> generation.

Hans Siebert Held, who knows his land like the palm of his hand, has devoted his life to Puerto Octay. The mayor for more than twenty years, he invited us to his farm to talk about the community as well as his family. His brother, an ex-



Senator, published the book "The Siebert Family" in 1997.

"The first families worked very hard gradually opening roads and conquering the forest. However, in 1960 the earthquake in Valdivia destroyed much of this work. In fact, a whole hill fell down killing 205 people" says Hans Siebert, at the same time pointing out an old iron cooker where authentic German strudels are prepared.

Though Puerto Octay is not one of the top lakeside resorts of the X Region, its beauty and tranquillity attract those who want to escape the noisy routine. Senior citizens and wealthy impresarios form an important part of its residents. It is also a perfect place for artistic inspiration.

The locals mention the celebrities as part of the added value that the town offers. "Ricardo Lagos used to rent a house in "Las Cascadas", they say, and the Aylwin family has a summer house here, forty kilometres from the city centre, at the foot of the volcano. Senators, writers, ambassadors and media personalities all have land in the area. The most mentioned of the new residents is the Chilean artist Claudio Bravo. He owns a large house in Puerto Fonck. Everything there tends to be perfect, like the paintings that have made him internationally famous. Bravo, who only spends three months a year in Chile, is planning to sell his property because the unpredictable weather of the south makes it impossible for him to paint as he wants.

The Rupanco Ranch is another jewel of Puerto Octay. Its 47,000 hectares occupy 40% of the land. It is the main dairy farm of the country run nowadays by an important economic group.

The locals know their famous neighbours well, but complain about the little involvement they have with the community. Eduardo Vidal is an "octayino" who shows his love for the place in each of his projects: photographer, librarian, Director of the Casa de la Cultura "Emilio Winkler" and of the Colonial Museum, apart from belonging to "El Copihue", a musical band that was formed in 1921. He tells one of the best stories of the region.

"One day, Edward, Prince of Wales and George, Duke of York, arrived from Osorno to stay at Hotel Centinela in Puerto Octay. There was a reception in their honour that evening and the band of the Caupolicán Regiment played. After the ceremony the musicians, who had to go back on the ship "Chile", got tired of waiting for her and decided to take the "Moewe" instead. Unfortunately both ships collided in the dark. The twelve musicians died since they became disorientated and, instead of swimming ashore, they swam in the opposite direction."

The hotel still keeps the room where the British Monarch slept on 28<sup>th</sup> February 1931. Everything inside is reminiscent of that age.

#### What to do in Puerto Octay

To have a delicious sirloin in El Fogón de Anita. The place is well known for its juicy steaks.

To swim in La Baja y Maitén, a beach of calm waters with no waves.

To visit Hotel Centinela and ask to see the room where Edward, Prince of Wales slept.

To buy the traditional cheeses and butter of the Puerto Octay Dairy. The varieties of "maribo" with pepper and cumin are delicious.

To go on an excursion to the volcano from the refuge "La Picada".

To have tea at Tante Valy. The specialities are kochkase, kuchen and apfel strudel.

To visit the Colonist Museum (Museo del Colono) and ask to hear the Wulf's old gramophone.

To sail around the coves of the northern side of Lago Lanquihue.

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## **MONKEY BUSINESS**

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An Anglo-Chilean partnership that began nearly five years ago has matured and gained the respect of many in both countries. The Monkey Sanctuary Trust in England and Siglo XXI in Chile are now committed to taking their project to the next exciting phase.

The Monkey Sanctuary Trust draws on the experience of over 30 years of caring for primates and has a world reputation for its understanding and care of woolly monkeys (*Lagothrix Lagothrica*). This highly specialised species of primate is endangered in their natural habitat of the Amazon due to deforestation, the bush-meat trade and, significantly, the widespread trade in animals, now considered to be second only to the drug trade in South America. The monkeys are caught by shooting mothers carrying infants on their back, as well as any other colony members who come to their defence. Many of the babies never make it to the market and more die soon after sale. Monkeys are smuggled across borders, some with false papers, as all flora and fauna of the Amazon are protected by the Convention for the International Trade of Endangered Species - CITES. For every animal that is sold as a pet or to a zoo, it is possible that dozens have died. It is very rare for the highly sociable and intelligent woolly monkey to live to anything its full lifespan in conventional captive conditions.

The Monkey Sanctuary Trust is a registered charity currently working with Siglo XXI, the Primate Rescue and Rehabilitation Centre in Peñaflores, Chile. The Centre is the only one of its kind in the country and unique in South America. Its successes are manifold in caring for victims of the illegal pet trade, in the efficacy of its education campaign, in attracting media attention and in maintaining the support of a national government. It is no longer fashionable in Chile to keep primates as pets and SAG, the government agency responsible for environment issues, works closely with Siglo XXI, implementing and extending the laws that protect these animals, confiscating them and closing down institutions that fall below standards.

Siglo XXI was founded four years ago by Elba and Carlos Almazán, with support from the Monkey Sanctuary and SAG. This partnership has been astonishingly successful. Elba Almazán first contacted the Monkey Sanctuary to ask for advice about her new pet woolly monkeys. When she



learnt about the terrible journey that those individuals had probably undertaken, and the welfare and conservation problems of all South American primates, she and her family decided to dedicate themselves to ending the trade, educating people about the issues involved and to provide a sanctuary for the victims.

Siglo XXI is based at the home of the Almazán family. They have now run out of space and they urgently need a new site to continue their vital work. The Monkey Sanctuary Trust has already agreed to provide expert and experienced personnel to manage and train Chilean staff to run the new centre.

An example of the work being carried out by Siglo XXI is Esperanzo, an *Alouatta caraya* male monkey, about 2½ years old. He was 1 year old when he was found by the police abandoned in Santiago. Initially taken to the Metropolitan zoo, it was recognised that his condition required specialised attention and he was handed over to Siglo XXI. He was weak and stunted, had cataracts in both eyes, two fractured vertebrae and was suffering from osteoporosis. His state of health was a direct result of being kept in a small box without sunlight and no room to stand or stretch. His diet of fruit was wrong for howler monkeys, who eat mainly leaves. With suitable diet and living conditions at Siglo XXI, Esperanzo has improved and become stronger. It would be unrealistic to operate on his back to correct his curved spine, and he has limited vision because of the cataracts, but the arrival of a female companion, Esperanza, has been very beneficial, giving him more confidence and motivation. However, he will always require special care and it would be nice to one day have enough money to provide him with an enclosure designed for his needs.

In January of this year, John Craven devoted an entire 30 minute programme in his series "Animal Sanctuary" to the Monkey Sanctuary Trust and Siglo XXI. The Trust has kindly provided the Society with a video tape of the programme, which can be borrowed by applying to the Secretary of the Society at 0207580 1271, Fax 020 7580 5901 or e-mail: [anglochilean@lineone.net](mailto:anglochilean@lineone.net).

In order to raise the necessary money, the Monkey Sanctuary Trust is launching a new project: Founder Funders. It will supply the core funding to secure a new Santiago site for the Siglo XXI Rescue Centre. This site will house the colonies of rescued monkeys, allowing them the social interaction so desperately needed, and, in addition, an education centre unique in South America.

Each individual and group contributing to this project will be commemorated on the leaves and branches of a giant tree which will be painted in the foyer by local school children.

For a donation of £50 the individual or group's name will appear on one of the Foundations Tree's leaves, and will receive the founder's pack and annual newsletters covering the exciting, initial steps of the project and, when complete, will be encouraged to visit the centre free of charge.

For a donation of £500 the individual or group's name will fill a branch on the tree. They will also receive five annual newsletters and will be welcomed to visit or volunteer free of charge and get to know the primates. (The usual cost of a week's volunteering is anticipated to be around £200).

For a donation of £5000 the individual or group's name will receive all the above benefits and have their support registered on the trunk of the tree. They will know that they have made a significant contribution to primate welfare and conservation.

If anyone would like to become a Founder Funder and make a real difference to the monkeys in need, please choose from one of the above options or send a donation of your choice to:

The Monkey Sanctuary Trust,  
Looe,  
Cornwall PL13 1NZ.  
or email [info@monkeysanctuary.org](mailto:info@monkeysanctuary.org).

(Cheques are payable to the Monkey Sanctuary Trust).

If anyone can find five friends to join them in becoming Founder Funders, they will receive a year's Adopt-a-monkey gift pack free. This entitles them to; newsletters, personalised certificate, picture and information about their monkey, a badge, toy woolly monkey, T-shirt and guide book with a season's free entry to The Monkey Sanctuary, Cornwall.



*Mrs. Elba Almazán with Mr. John Craven at Siglo XXI in Peñaflor, Chile*



*Esperanzo posing for the camera.*



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## AWARD FOR LORD COCHRANE'S DESCENDANT

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Commander The Honourable Michael Cochrane, member of the Anglo-Chilean Society, has been awarded a special honour by the French Government which would have caused, at the very least, a wry smile from his illustrious ancestor.

For Commander Cochrane is the great-great-great-grandson of the founder of the Chilean Navy, and hero of the revolution against the Viceroyalty of Spain, Lord Thomas Cochrane.

The French Government have awarded him the Croix de Valeur Militaire for serving with gallantry under French command in maritime operations during the Kosovo Campaign in the Adriatic in 1999. Commander Cochrane was in command of the Royal Navy Frigate *HMS Somerset*, protecting the French aircraft carrier *Foch*.

And the reason for the wry smile? Almost 200 years ago, Lord Thomas Cochrane, then a Frigate captain in the British Navy during the Napoleonic wars, was nicknamed "The Sea Wolf" by the French and was considered responsible for the destruction or capture of more than 50 ships of the French fleet, especially during the Battle of Basque Roads, off south-west France.



*Commander The Honourable Michael Cochrane receiving the award from Admiral Jean-Louis Battet, Chief of French Naval Staff. (Courtesy of MoD)*

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## A PRIZE-WINNING OPPORTUNITY

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A literary contest open to all Chilean women in the United Kingdom, with the exception of those working for the Embassy of Chile, is being organised by the Chilean Embassy in London.

The first prize is a return flight London-Santiago-London, donated by the Chilean Ministry of Foreign Affairs. There is a second prize of £250 by courtesy of the School of Humanities and Cultural Studies, University of Middlesex.

For further information, please contact Carmen-Gloria Dunnage, Cultural Attaché at the Embassy of Chile, 12 Devonshire Street, London W1N 2DS, telephone 020 7580 6392, Fax 020 7436 5204 or e-mail: [embachile@embachile.co.uk](mailto:embachile@embachile.co.uk).

The submission date closes on Monday, 30<sup>th</sup> April 2002 at 6 p.m.

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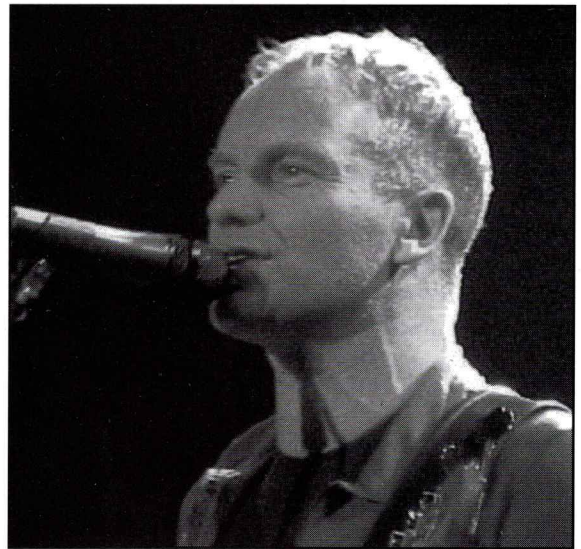
## CHILEAN HONOUR FOR STING

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The former teacher Gordon Sumner, known as Sting, who was the lead vocalist and bass player with The Police, was given one of Chile's highest awards for his dedication to human rights in that country during the government of General Pinochet.

The Gabriela Mistral medal, named after Chile's 1945 Nobel Prize-winning poet, was bestowed on Sting at a ceremony in Santiago last year by Foreign Minister Soledad Alvear. She praised Sting for what she described as his important contribution to informing the world about the situation in Chile in past decades.

Two days following the ceremony, a bag containing the award was stolen from Sting's dressing room while he was carrying out sound checks on stage for a concert in Argentina.



*Sting in Concert. (Courtesy of Tania Spitalik)*

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## LATIN AMERICAN SOCIETIES GOLF TOURNAMENT 2002

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

The event will take place on Thursday, 13<sup>th</sup> June at the West Surrey Golf Club, Eton, near Milford, Surrey.

The competition is open to all members of the Anglo-Latin American Societies in the U.K. who are members of a golf club here, or abroad, or who have a golf handicap. Non-golfers are welcome for lunch and prize giving.

Application forms may be obtained from The Secretary, The Anglo-Argentine Society, 2 Belgrave Square, London SW1X 8PJ.

Let us hope as many members as possible will take part in the competition.



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## FOOD AND DRINK

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### The Versatile Tuna

By *Claudia Hurtado, El Mercurio, 11 January 2001*

Without demeaning the highly praised and always ready tinned variety, to eat fresh tuna is the utmost in gourmet food. According to those of delicate palates, the mild taste of tuna fish is simply heavenly.

Several different types of fish are included under the name of tuna: the blue fin, the yellow fin and the big eye.

Where do they come from and what kind of fresh tuna is eaten in Chile? Here is Francisco Zahri who supplies restaurants and tuna lovers alike.

“The tuna we fish comes from warm waters (between 28° and 36°), two miles from Easter Island (Isla de Pascua). The kind we take out is the yellow fin. These fish are very fast and the fishermen have to be experts to handle the nylon lines without running the risk of injuring themselves.

“The tuna fish are migratory and very good swimmers that, because of their shape, can reach speeds of 70 to 100 kms. per hour. They live in warm waters and are among the biggest fish. One type, the blue fin, lives in the Atlantic. It can measure up to 3 meters long and weigh 600 kilos.

“The average weight of our tuna is 30 kilos. We sell them whole, without head and tail, or in fillets that weigh from 1½ kilos. The world price depends on the type of tuna.”

From time immemorial the tuna has been a valuable acquisition. Aristotle tells us that the Phoenicians sailed beyond the Pillars of Hercules for 4 days with easterly winds to a place with large quantities of seaweed where there were extraordinary amounts of tuna of incredible size. Once pulled out of the water, they preserved them in pots and took them to Carthage where they were considered “food of the Gods” and exported throughout the Mediterranean.

The Japanese are the greatest catchers and consumers of tuna. To the rest of the world except USA, Spain, Italy and Portugal, it is still a new taste. In Chile, “Japón” was the first restaurant to offer it.

The best way to cook it is grilled, soused, or raw, oriental style.

Recommended restaurants in Chile are the “Ibis” in Santiago and Puerto Varas, “Donde Augusto” in the Central Market and “Alta Mar” if you are spending holidays in Pucón.

#### The perfect recipe

The tuna from Easter Island is really delicious. It should be thickly cut, like beef fillet. and grilled with a little olive oil, salt and pepper. It is important to cook it medium rare, otherwise it becomes too dry and completely changes its properties.

For the sauce: In a frying pan mix 1 cup of Soya, ¼ cup of white wine, 3 tablespoons of balsamic vinegar and a few drops of lemon juice. Reduce the mixture for 3 minutes and add ½ teaspoon of cornstarch that has been dissolved in white

wine. This helps to thicken the sauce and gives the ideal texture.

This preparation goes well with a selection of sautéed vegetables and a very cold Pinot Noir.

¡Buen Provecho!

### Spoon it, Spread it, Enjoy it: El Manjar Blanco

By *Sandra Lawrence, The Times, 9<sup>th</sup> February 2002*

It was in a sweet shop in Lille to which I had found myself helplessly drawn owing to its window display, a fountain of molten chocolate. Inside, among the usual delicacies, was a tray of little wooden sticks next to a jar of pale brown goo. “Try it”, I was urged. It took about three seconds to decide to buy a case full of jars of brown goo. Confiture de lait is condensed milk taken to its logical conclusion. The consistency of school custard but without the lumps, it has a rich caramel flavour with a slightly cooked, almost nutty taste. It is usually available in jars and is thick enough to spread like peanut butter, but smooth enough to use as a baking ingredient.

There is disagreement on how this super-rich confection was invented.

According to French legend, confiture de lait was discovered by a chef in Napoleon’s army. It would seem that soldiers were fuelled by bowls of sweetened milk, but in army fashion, the mixture would be overcooked, turning it into caramel - which, by happy accident, made the concoction more palatable.

South Americans disagree. Their own version - in Chile and Perú, “manjar blanco”; Brazil, “dolce de leite”; Colombia, “arequipe”; and, most famous, Argentina, “dulce de leche” - is produced using the same methods and ingredients, but has a different military lineage. Apparently, the notorious 19<sup>th</sup> century Argentine dictator General Rosas, having spent a tedious evening negotiating with a long-term enemy, allowed the man to stay in his tent overnight. An elderly serving woman who had been making “lechada”, a milk-and-sugar concoction, was so shocked on finding the enemy asleep in the General’s tent that she ran off, leaving the pot boiling. By the time she returned, the mixture had solidified into toffee.

Whatever the story, “dulce de leche” was an ideal way to preserve leftover milk during hot summer months before the advent of refrigeration. The ingredients are simple - milk and sugar, with a spot of bicarbonate of soda to level out acidity and lactase to prevent sugar crystals.

Remember that “dulce de leche” is extremely sweet. Argentinians spread it on their breakfast bread, bake it into their cakes and even eat it with cheese (it works surprisingly well, the sharpness of the “queso” contrasting with the sweetness of the caramel). The average Argentine family gets through a kilo a week of the stuff. It goes well with nuts and bananas. In France, confiture de lait is a favourite topping for crêpes.

And its popularity is growing. In the US, the confectionery giant Mars has launched Dulce de Leche M&Ms, and it is Häagen Dazs’ sixth best-selling ice-cream. Even cosmetics companies have joined in - L’Oreal has named a lip gloss after the spread. Merchant Gourmet, which imports



the product into Britain, has been "amazed" by its popularity.

The health conscious will pretend the topping is all right because, as one French friend says, "it is full of calcium." No, no, no! This spread is the last word in sinfully rich pleasure and should be enjoyed, or reviled, as such.

### **Chilean Carmenères**

*Extract from the Jane MacQuitty column, The Times, Saturday, 15<sup>th</sup> September 2001*

Britain drank almost 50 million litres of Chilean wine last year and already imports this year are up an additional 26 per cent, giving the Chileans just over 6 per cent of the UK market. Chile's wealth of natural advantages are awesome: perfect warm, dry, weather; fertile diverse soils capable of growing many different grapes; free irrigation care of the snow-topped Andes mountains and an almost disease-free climate where vines do not have to be laboriously grafted onto phylloxera-resistant rootstocks, like other New World wine countries.

Yet for all this, Chile, unlike Australia, for example, has failed to provide those "wow" wines at the top that inspire grape growers and winemakers alike to do better. There are good Chilean wines priced at £5-£15 a bottle, but precious little above this.

But there is one thing that Chile has and the rest of the New Worlders haven't and that is the long-lost carmenère grape. Originally, this burgeoning vine was grown in Bordeaux and known, from the 1700s on, as a handy, sweet, fruit-filled, full-flavoured, deeply coloured, later-ripening grape.

Carmenère eventually disappeared from Bordeaux's vineyards due to the vine's occasional poor fruit set. But France's loss was Chile's gain, and the grape probably arrived there in the mid-19<sup>th</sup> century.

By the late 19<sup>th</sup> century the phylloxera aphid was munching its way through Bordeaux's vineyards and French vigneron escaped to Chile and elsewhere to work. In Chile, Bordeaux varieties including carmenère helped to establish the wine industry successfully.

Today's era of reds made from this variety are better than ever. At the annual tasting there were 47 carmenères on show and if any grape is going to push Chile onwards and upwards it's this one.

True, there are many weedy, herbaceous carmenères on offer; it is a grape that needs a lot of sun and a long, warm growing season. But there were plenty of 2000 carmenères to drool over, full of fat, sweet, smoky, chocolate and raspberry stashed flavours priced from £4.99 to £14.99 and worth it.

Take your pick at the cheaper end from the fat, sweet, silky plummy 2000 Terra Andina Carmenère (Caxton Wines 020 8538 4482, £5.29), my favourite smoky, spicy, raspberry licked 2000 Los Robles Carmenère (Sainsbury's £4.99) and the soft, juicy, more blackcurrant glycerine pastille-charged 1999 Canepa Private Reserve Carmenère (Thierry's 01794 507100 £6.99)

Not on show at this tasting but worth a mention is the luscious cassis and raspberry packed 2000 Apaltagua Carmenère (Liberty Wine £5.99, Valvona & Crolla £6.99, Shaftesbury Fine Wines £6.95). Or go for the 2000 Mont Gras Carmenère Reserve (Waitrose £6.49; Sainsbury's stocks the '99, £6.49), full of seductive raspberry spice. On the next tier up is a new one on me, the 2000 Errázuriz Single Vineyard Carmenère, full of dusky, chocolate and sandalwood wrapped spice (£14.99 from Wimbledon Wine Cellar).

At this rate, it should be carmenère's century.

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### **CLASSIFIED ADS**

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We are offering a new service to readers of the bulletin. Those wishing to advertise goods or services are invited to submit advertisements for inclusion in the October issue of the Chilean News, as well as subsequent issues. An added bonus is that the Chilean News also appears on the Society's website and is thus available to a much wider audience.

The cost will be 50p per word for each insertion. The money will help increase the Society's funds available for deserving causes in Chile.

Advertisers will not be restricted to members of the Society, so if any member knows of persons or organisations who would be interested in advertising through the bulletin, please put them in contact with the Secretary.

All correspondence and submissions should be addressed to:

The Secretary,  
The Anglo-Chilean Society,  
12 Devonshire Street,  
London W1N 2DS.

Tel 020 7580 1271, Fax 020 7580 5901,  
email [anglochilean@lineone.net](mailto:anglochilean@lineone.net).

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### **FORTHCOMING EVENTS**

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The Annual General Meeting: It will take place at Canning House on Wednesday, 27<sup>th</sup> March 2002.

Golf Tournament: This will be hosted by the Anglo-Brazilian Society at the West Surrey Golf Club, Eton, nr. Milford, Surrey, on Thursday, 13<sup>th</sup> June 2002.

"Dieciocho" Dinner: It will be held at the In & Out Club on Friday, 20<sup>th</sup> September 2002.

The Leslie Bowes Lecture: "Seeking Robinson Crusoe" will take place at Canning House on Monday, 28<sup>th</sup> October 2002 at 7.00 p.m.

Christmas Party: This will be held at Canning House on Tuesday, 10<sup>th</sup> December 2002



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## NEW MEMBERS

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Oster Baine  
María Eugenia Baldwin  
James & Alexandra May  
Desmond R. O'Conor  
Edward & Joanna Richardson  
Professor Eleuterio F. Toro OBE  
Alexandra White

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## SPANISH - CHILEAN STYLE!

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Andar pato	-	To be flat broke.
Anotarse un poroto	-	When one does something that raises his/her prestige or respect in the estimation of others.
Apretar cachete	-	To escape; to flee.
Apretar chala	-	To increase speed in a vehicle.
Armar una bronca	-	To raise hell.
Andar volando bajo	-	To be feeling depressed.
Buscarle la quinta pata al gato	-	To make life more difficult than it is, especially by finding imperfections to complain or argue about.
Beatle	-	Turtleneck, a long sleeved shirt with a high collar.
Billete largo	-	Rich; wealthy.
Bajoneado	-	Person who is depressed; without liveliness.
Bolsero	-	Freeloader.
Botado	-	Dirt cheap; extremely cheap.
Bajarle el moño a alguien	-	To humble someone.

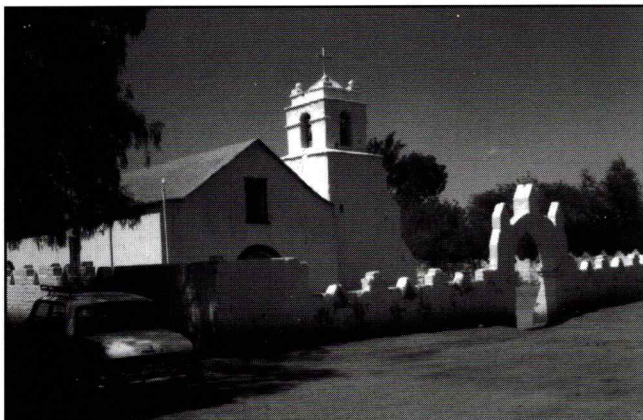


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CHILEAN HERITAGE

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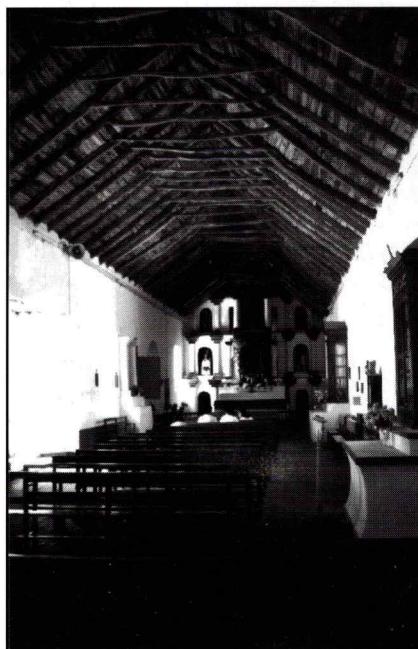
San Pedro de Atacama.



The church of San Pedro de Atacama, built 500 years ago and a National Monument since 1951.



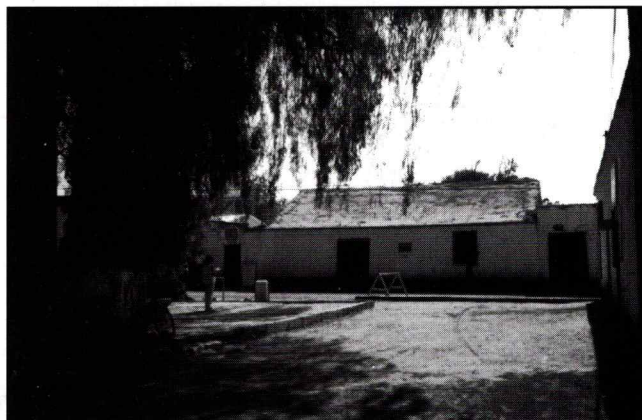
Churchyard of San Pedro de Atacama.



Interior of the church of San Pedro de Atacama with the roof made of carob and local chañar wood.



The Plaza of San Pedro de Atacama.



The house where Pedro de Valdivia stayed in San Pedro.