Editor’s Letter

A generous portion of this issue is devoted to eating, drinking and being merry. Members have commented on the quality of the King’s dining experience, so in ‘Style and sustenance’ we have ventured into the kitchens to investigate the new regime there. We also gorge ourselves on books by three King’s writers and gastronomes, Hugh Johnson, Tamasin Day-Lewis and Bill Buford. And, thanks to the extraordinary detail contained in the ‘Commons books’, we hear about dining in King’s in the fifteenth century.

There’s also generous coverage of events and the Members’ news gathered at those occasions. There was the KCA Henry VI Day in June, the Non-Resident Members’ reunion in July and in September a reception for London-based members held, by courtesy of the High Commissioner, Kamallesh Sharma (1962), at India House.

The annual telephone fundraising campaign gives current Members the opportunity to talk at some length to Non-Resident Members; this year we asked the students to tell us about their experiences. ‘King’s conversations’, on page 18, gives you a chance to hear what they think about talking to you. Feedback from the students tells King’s Parade that you’d like to hear more about current student life, as well as to hear more about the research going on in King’s, and we’ll try and provide more of this next time.

Mark Lancaster (1968, King’s first artist-in-residence) got in touch from the US in response to the Tony Tanner memoir in the last issue. He sent in some remarkable photographs, and recollections of a highly sociable time at King’s.

In response to the publication of the Stern report, a green-spirited donation from the Cookson Trust is funding the purchase of books and periodicals on the climate change debate so that King’s students and Fellows have access to the latest research. Whether you think it’s an inconvenient truth, or a mildly irritating half-truth, I’d still like to hear what, if anything, you are doing to cut down your carbon emissions.

I look forward to hearing from you, with suggestions for features or books to review. Please feel free to email your suggestions, which will be followed up with a phone call. And the team in the Development Office, now under the leadership of Joelle du Lac, look forward to meeting you at King’s events next year.

Alison Carter

kings.parade@kings.cam.ac.uk

Please see the website www.kings.cam.ac.uk for details of all forthcoming events and concerts, or contact the Development Office.

development.office@kings.cam.ac.uk

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Past issues of King’s Parade are available to download from the website at: www.kings.cam.ac.uk/development/kingsparade

Cover shows this year’s graduands, with the Dean, The Revd. Ian Thompson, Acting Provost Tess Adkins and Acting Vice-Provost and Librarian, Peter Jones.

PHOTO: EADEN LILLEY

College News

Excellent teaching recognised

Two of the eleven Pilkington Prizes awarded this year have gone to King’s Fellows, and both are for outstanding contributions to the development of teaching in the humanities. Nick Bullock (1960) of the Department of Architecture, was nominated for “the enthusiastic way he shares his knowledge of the history of architecture”.

Bill Burgwinkle (2000) of the Faculty of Modern and Medieval Languages “has brought creativity and verve to teaching French medieval literature, Occitan and critical theory”.

Nick Bullock is currently working on questions of housing and planning in Britain and Europe focusing particularly on developments in the Paris region after 1945. He has just spent much of the last academic year on sabbatical leave in Paris researching for a new book on housing in France 1945 – 75 which will range from the new ideal of domestic modernity to the industrialisation of the building industry.

Bill Burgwinkle lectures on topics dealing with gender and sexuality, troubadour poetry and the Crusades, and he does M.Phil teaching in critical theory, especially on psychoanalysis. He is the author of Sodomy, Masculinity and Law in Medieval Literature, 1050 – 1250 (CUP, 2004).

He is currently working on the notion of embodiment in hagiography and pornography, modern and medieval, and co-editing the Cambridge History of French Literature.

The Pilkington Prizes were set up by the late Sir Alastair Pilkington, former Chairman of the Cambridge Foundation, and also recognise that the benefits of prizewinners’ work have reached professionals and school pupils. The Prizes are supported by Cambridge University Press.

New John Tavener carol

Inspired by the Advent Carol Services he enjoyed during his time at King’s, Donald Stewart (1941) decided he would fund the commissioning of a new Advent Carol. John Tavener accepted the commission, and the carol A Little Child Shall Lead Them had its première in King’s Chapel on 26 November.
Fellow of British Academy

Professor Robin Osborne (1976), Fellow and Professor of Ancient History, has been recognized for his work on the history, archaeology and art of Greece in the archaic and classical periods. He directed the AHRB Research Project on cultural revolution at Athens at the end of the fifth century BC from which *Rethinking Revolutions through Classical Greece* was published by Cambridge University Press in 2006. *Debating Cultural Revolution in Classical Athens* will be published in 2007. He is currently working on the changing iconography of Athenian pottery.

The Brian Head Collection

Brian Head (1955 Choral Scholar) has been making amateur recordings of the choir both during and since his days at King’s. He continued to record Choir concerts off the radio and television, until he had acquired about 170 compact disc. The Brian Head Collection is now the most complete collection known of recordings of Choir broadcasts – the BBC does not keep copies of all broadcasts – tour concerts and daily chapel services. The College facilitated the British Library making copies of the recordings for deposit there, and King’s now has its own copy too.

Missing manuscript

Patricia McGuire, the Archivist, was working through some Bursarial records and found a small bundle of papers written by Keynes in 1914. This was a significant time in Keynes’s life. He had been working at the India Office since 1909 and was gaining acclaim as a rising star. In August of 1914, just after WWI started, he was approached by the Treasury Department to write several reports on topics such as the gold standard, Britain’s foreign trade policy in wartime, and foreign (particularly German) economic policy. The papers found amongst the bursarial papers include early drafts of some of these as well as a memorandum entitled ‘Scheme for Dealing with Debts Due To and From Enemy Aliens’ which Keynes had mentioned in a letter to his father, but for which no copy has been found before this.

Presidential visit

Acting Provost Tess Adkins hosted a lunch in King’s for the President of Latvia, Vaira Vike-Freiberga, on 12 July. She was in Cambridge to meet Latvian students and researchers. As a child in 1944, Vike-Freiberga fled the Soviet invasion of Latvia with her family, spending four years in a German refugee camp before moving to Morocco and then to Canada, where she studied and taught Psychology. She returned to Latvia in 1998, to run the Latvian Institute and was elected President the following year. Tess Adkins said she was pleased to hear the President’s enthusiasm for women’s education, and shared her hopes for the development of Latvian universities.

New Director of Development

King’s welcomes Joelle du Lac as Fellow and Director of Development. She joins the College from INSEAD, where she has been Director of Alumni Relations since 2001. Based in France, she was responsible for programmes, events and services for 34,000 alumni delivered from campuses in Fontainebleau and Singapore. She graduated Phi Beta Kappa from Randolph-Macon Woman’s College (Virginia, USA) with honours in International Relations and Russian before completing an MBA at INSEAD. Previously she rode horses professionally in Europe and the USA and founded an equestrian sports company. After finishing her MBA Joelle spent five years in Ghana, working as a consultant developing projects in West Africa. “I’ve swapped my horse for a bicycle! I am delighted to be part of this extraordinary community and look forward to learning more about King’s and getting to know as many Members as possible.” Joelle brings an international perspective to King’s and will be working closely with the new Provost, Ross Harrison, as King’s establishes its plans for the future.

M R James … in Hampstead

Looking uncannily like former Provost M R James, Robert Lloyd Parry will be telling his Ghost Stories at the New End Theatre, Hampstead, December 16 – 6 January. (Except Christmas Day and Boxing Day) 0870 033 2733 www.nunkie.co.uk. Robert Lloyd Parry (as MR James) tells a ghost story in the Provost’s Drawing Room during the Alumni Weekend in September

Celebrating Edward Dent

There are plans for a series of concerts, theatrical events and a public symposium in 2007 to celebrate the life and achievements of musicologist and Fellow Professor Edward J. Dent (1895), who died 50 years ago. King’s is supporting the biography currently being written, as well as an edition of Dent’s correspondence. Influential in establishing our National Theatre, English National Opera and the International Society for Contemporary Music, he also wrote music for early productions of the Marlowe Society – which is celebrating its centenary in 2007.

On Opera

*On Opera*, by Bernard Williams, Provost 1979 – 87, published posthumously, has a preface by Patricia Williams and an introduction by Michael Tanner. The book covers a range of topics from Mozart to Wagner, including essays on specific operas by those composers as well as Verdi, Puccini, Strauss, Debussy, Janáček and Tippett. Published by Yale University Press, 2006, £19.99.
Indian Summer

His Excellency Mr Kamalesh Sharma (1962), the Indian High Commissioner, welcomed London-based Members of King’s to a Reception at India House on 5 September. Two hundred members gathered in the gilded and decorated domed hall and panelled reception rooms of this stately late colonial building, which flanks Bush House on the Strand.

Extending a warm welcome, Kamalesh Sharma first updated Members on India and the UK today. India is now the third largest investor in the UK, nearly 500 Indian companies have offices in London, and some 16,000 Indian students come to the UK to study every year.

He then took Members on a quick tour of some of the historic connections between King’s and India. He mentioned Atul Chandra Chatterjee (1893) who became High Commissioner in London in 1925 and Sir John Marshall (Honorary Fellow 1927) who at the age of 25 became Director-General of the Archaeological Survey of India, a post he held for 29 years. Marshall was later described by Mortimer Wheeler as ‘one of the three great giants of British archaeological discovery’.

Kamalesh Sharma added: “The creation of the regime of preservation of monuments in India was substantially due to his efforts.” Perhaps the most famous Indian Kingsman is Sri Aurobindo (Aravinda Ghose 1890). “He was one of the most remarkable figures in India’s freedom movement as well as ranking among the spiritual giants of the 20th century. From being a scholar of classics and a teacher, he went on to become a revolutionary and, after a transformative experience, a seer.” Members might recall that some of Sri Aurobindo’s followers came to plant a tree in the Fellows’ Garden a few years ago.

After independence, he said, King’s was distinguished by being associated with a galaxy of famous Indian economists including I G Patel (1944) who became Director of the London School of Economics, P C Mahalanobis (1913), who was world renowned for his work with statistics, became Professor of Physics at Calcutta University and then its Principal. “From my time at King’s I recall Professor Jayant Narlikar (1963) a Fellow with international recognition in cosmology and a collaborator with Hoyle, as well as Salman Rushdie (1965), in New York this evening, who took a different route to fame.”

“I was personally most delighted to learn that Sir Atul Chatterjee had been at King’s. He was present in 1930 as High Commissioner when King George V and Queen Mary inaugurated India House. He had taken over as High Commissioner in 1925, located the plot of land in Aldwych and was the single most important mover and shaker behind the creation of India House. I am particularly delighted that it was thanks to him that this reception for ‘Kingsfolk’ could take place at India House at all. Nothing could have pleased Sir Atul more. Of course, in 1930, when India House was inaugurated, the two beautiful rooms for the reception were not called the Gandhi Room and the Nehru Room, as they are now!”

Professor Peter Lipton (1994) (representing the Provost-Elect Professor Ross Harrison, who was unable to attend) thanked the High Commissioner, and said he knew that Members wanted to hear high quality gossip. He revealed that, thanks to the careful explanations of the Bursar, Fellows now understand the accounts, and that the new Provost excels in herding cats. On a more serious note he added: “While the state has a responsibility to support higher education, it does not have a responsibility to support the extraordinary education King’s provides, so we depend on our Members to help us to maintain that higher standard.” Peter Lipton concluded by announcing that thanks to the High Commissioner’s generosity, Members’ contributions were to be redirected into the Supplementary Exhibition Fund – to general applause.
Russell Moore (1997) “I started a software consultancy in October 2002 with my twin brother Philip. These days we primarily work on large financial systems for banks and hedge funds. We are currently researching a new venture to move into the mobile technology market and we have a plethora of other initiatives lined up.” Laura Tarr (1998) read English and is now in Hong Kong on a secondment as part of her training to become a solicitor with Baker & McKenzie. “I really enjoyed catching up with everyone at the event – both speeches were really good too.”

Matt Garner (1996) read Natural Sciences and then did his PhD on salmonella. But he’s now a trainee Patent Attorney. “I was a rapporteur at the first Provost’s Seminar, ‘Genetics or Eugenics’ and that’s partly what got me interested in ethics and led to what I do now.”

Mansoor Ali (1975) read Economics and works as a finance director. “I really enjoyed meeting old friends who otherwise we either never see, or meet too infrequently; Professor Lipton’s speech was excellent – eloquent, straight talking and relevant without any platitudes; as he realised, what people like is high quality gossip and institutional politics presented in a witty manner; and he achieved all that without losing sight of the College’s objectives for the evening. ... And clearly I need to take a leaf out of Tom Cruise’s book and stand on a box for photographs!”

Geoffrey Plow (1975) teaches Modern Languages and has just published a book on the East German feminist writer Irmtraud Morgner. “There was a sense of community there – I was impressed that India House had been set up by a Kingsman, and that the High Commissioner was also a Kingsman!”

Charles Saumarez Smith (1973) is Director of the National Gallery. “I was sorry I had to slip away early … and unfortunately I didn’t record the name of the artist of the Gandhi portrait…!” Matt Stevenson (2002) read Economics, and works at JP Morgan in their Investment Banking division. “All in all a very enjoyable evening. Peter Lipton’s speech was an accurate portrayal of US vs UK giving culture, though the depiction of King’s was a little bit rose-tinted. This, of course, was ideal given that most people there wanted to hear nothing less! I personally share many of Professor Lipton’s concerns about keeping King’s healthy from a financial standpoint – I served on the Investment Committee for a couple of years.”

Gerhard Wilke (1971) read Anthropology and now has a consulting business providing coaching, organisational development, conflict resolution and group analysis to the private and public sector across Europe and down under. Henry Gewanter (1971) owns a City of London PR firm specialising in media relations. “The High Commissioner entertained us with interesting anecdotes of King’s connections.” Hugh Simons (1970) is a director in forensic accounting services at Robson Rhodes. “Coincidentally, one of my fellow directors is a King’s person, Jeannie Okikiolu (1981).”

There was a display provided by the Archive Centre with, among other items, Keynes’s ‘Memorandum on the proposals for the establishment of a state bank in India, 1913’; ‘The failure of monetarism’, three pages from the first Chintaman Deshmukh Memorial Lecture given by Nicholas Kaldor (1949) in Bombay in 1984; and the India diaries of EM Forster and Edmund Leach.
Parade Profile: Oliver Dawson

Oliver Dawson (1949) is retiring as Chair of the Chapel Foundation, a role he has undertaken enthusiastically since its launch in June 1997. A Fellow Commoner, Eton Scholar, First Class Economist and doyen of City investment managers, Oliver has given generously of his time. In 2001, he helped make new music practice rooms a reality. Alison Carter hears some of his story.

Oliver Dawson might be seventy-five, but there’s boyish enthusiasm in his voice when he talks about how he got interested in Economics and came to King’s – and humour too as he acknowledges that it was easier, as an Etonian, to get a scholarship in those days. It was Keynes the economist, then a Fellow of Eton, who made him interested in King’s. “I had followed Keynes’s career from an early age. I didn’t know him, and I saw him just once at quite close quarters at lunch in Hall at Eton.” Even now it resonates as a powerful moment. “He died soon afterwards, and when I was in the 6th form I wrote a paper on him for The Essay Society – I’m glad to say it still reads rather well!”

Oliver had been keen on Economics since he was about 15. “I read The Economist every week, and everybody used to joke about it!” Such things were not really in the family tradition; his father was a Classics master at Shrewsbury, and his grandfather a clergyman. He wasn’t expected to follow in their footsteps though. “In fact,” he chuckles, “they were all happier at the thought that I might go into the City and make us all some money... though it didn’t come as quickly in those days as it seems to do now!” He was at King’s in the glory days – Richard Kahn was his supervisor in the first term and then Nicholas Kaldor. “It was so much the great period that every important economist from round the world came here.”

Despite the opportunity to pursue an academic career, Oliver was more tempted by the City and started his career with stockbrokers Buckmaster & Moore in 1954. “They were closely associated with Keynes, and that’s why we were King’s main stockbrokers at the time – though the College used two other firms as well. But we had over half of it!” he adds. Since 1957 though, Oliver has also been involved with the management of the University’s funds. “Our senior partner, Ian Macpherson – a legendary figure in the investment world – took me along to that first meeting, with his son, and we got the contract. My firm, which I moved to later, Foreign and Colonial, still looks after the University. That will be 50 years ago on 1 April next year, which is very unusual these days!”

In 1994 he was appointed by the Vice-Chancellor to be the Cambridge nominee on the Church Commissioners, where he served for 6 years on the Assets Committee and the Board of Governors.

Now a familiar face around King’s, he was one of the first NRM’s invited to get
involved with Development, was made a Fellow Commoner in 1996 and has been involved ever since. He was about to retire from the City when Nick Bullock (the Fellow in charge of the fledgling Development Office at the time) asked if he’d like to help King’s. “I was delighted to give time to it. It all started when I was giving up full time work. They tell you it’s the most dangerous period of your life – when you get up in the morning and you no longer know what to do because you can’t catch the train to go to the office … So it was very welcome.”

At that time he’d lost contact with the College almost completely. “Some of my tutors, like Kaldor and Kahn, had retired and one or two had died. I did know Noel Annan well, but after he left I really had no connection with King’s at all. The College hadn’t started approaching old members – except for the excellent NRM dinners once every seven years or so. In fact it was almost the reverse. There was the feeling that they were too rich and too grand to have to bother about us.”

Was King’s rich? “Oh yes. There’s almost no doubt about it. I was told, by past Bursars of both colleges, that in 1970 there was not much to choose between King’s and Trinity. In fact I was led to believe when I was an undergraduate that we were richer than them – but that may or may not have been true! By the time the Chapel Foundation Committee was started, it was fairly clear that King’s had not done as well as it should have done – it was not just that Trinity had done particularly well.” Oliver also sits on the King’s Investment Committee – until very recently the only NRM to do so. “The practice of Cambridge Colleges appointing Non-Resident Members is very widespread and goes back a long way. But King’s had lagged behind, and I was very pleased to be asked.”

He also sits on two of the University Trust Committees, as well as a couple of sizeable medical charities in London.

After almost losing touch, how had he become engaged with King’s music again? “In 1988 we went to a Collegium Regale concert at Childerley Park, which reawakened me to how good the singing was – and made a lot of money for Macmillan Nurses. I’ve just grown to like good choral music – and ours is very good! Here it’s the combination of the building and the music. The boys in our choir have long been world famous, and with good reason, and our choral (and organ) scholars are also a tremendous asset. They are younger than most of the men in Cathedral choirs and I’ve been impressed by the quite rapid success many of them have achieved in later life, both in the music world and elsewhere. I have no doubt that much of this is due to the excellent training they have received at King’s.”

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As a student Oliver went to Chapel fairly regularly, though he’s neither a singer nor a musician. Fond of Handel, Haydn and Elgar, he greatly enjoys the services at King’s. “I still go most Sunday mornings – especially now we have the benefit of our Chaplain Richard Lloyd-Morgan’s voice and the welcoming atmosphere.” His work for the Chapel Foundation, established to ‘safeguard the Chapel and its Music’ has boosted its funds by £2 million. (One-off gifts, however, such as his own for the music practice rooms, and specific bequests to the Chapel, do not count within this total, and nor do legacy promises.) Oliver is delighted to report that the interest on this £2 million provides a sum equivalent to the cost of at least three choristers – always part of the College’s responsibility. If he has regrets about his achievements it’s that he had hoped to be able to do something to improve the sound quality in the Ante-Chapel – a source of disappointment to many visitors expecting to be able to hear what’s being said during services. “We do have unique acoustics, and it’s a controversial subject, but I’m hopeful that one day a sensitive solution might be found.”

We had been talking in the Dawsons’ oak-beamed cottage near Cambridge – where they spend most weekends. “When we bought the cottage about twenty years ago, proximity to King’s was not really a consideration.” He chuckles again. “But it’s turned out to be a great advantage!” Oliver and Elizabeth’s guests are always invited into King’s to enjoy the music and then persuasively encouraged to support the Choir and Chapel.

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“… And the food was probably about a million times better than anything I ate when I was an undergraduate,” wrote Ursula Doyle (1986) after the Non-Resident Members’ dinner in July. What she and 120 or so Members had enjoyed was a five-course meal starting with a Chilled Butternut Squash Soup with Fennel, Cumin & Crème Fraîche (served with a Brauneberger Juffer Sonnenuhr Reisling Spatlese, Richter, 1999) … followed by Hot Smoked Fillet of Organic Salmon with Beetroot Caviar, Horseradish Mousse & Cucumber Sorbet (served with a Nuits Saint Georges Blanc, Domaine de l’Arlot, 1999) … followed by Roast Guinea Fowl with Wild Mushroom & Foie Gras Tortellini, Spinach & Celeriac Purée and Moscatel Jus (with a Savigny les Beaune, 1er cru Aux Vergelesses, S. Bize, 1995.) On this occasion there were two more courses as well, but a sense of decorum prevents further elaboration.

Jason Waterfield, Executive Chef since his appointment in 2003, has nurtured his team of 10 chefs and has transformed King’s cooking. “I’ve been sharing my own excitement about food, getting people enthused about new styles of cooking — and bringing it all up to date. We go to great lengths to select the very best ingredients and we use locally sourced and organic produce as far as possible. We use only free-range eggs, and were proactive in encouraging the University to adopt the same policy.”

Jason heads up a busy private fine dining and conference operation as well as providing the regular meals and feasts for the King’s community — Fellows and students. With a background in 5 star London hotels and contemporary external catering companies, Jason has developed the menus and seen a substantial growth in numbers coming in to dine. “King’s has become the venue of choice for many local companies and organisations. We served 5,500 three- or four-course meals in July this year, for example. We have a passion for excellence.”

In term time, the kitchens run at capacity every day — on a normal day they provide 600 meals. Students coming in for lunch in the cafeteria can choose Grilled Sausages & Mustard Mash or Duck Leg with Brandied Ginger Plum Sauce for £1.80 — or, for vegetarians, Butternut Squash and Tomato Penne for £1.45. Not surprisingly, the Hall is usually full and eating together remains at the heart of the King’s community. Fairtrade coffee is served as standard in the King’s Coffee Shop, and supplied by Puro, a local company, who help Jason monitor the benefits to producers. “We absorb the additional costs of using Fairtrade products but we are proud to be helping to sustain the farmers – we can see the amount of forest we save!”

There’s a new regime in the King’s kitchens: King’s Parade investigates.
Richard Wayman is the new Head Chef – but he is not a newcomer to King’s. “I did my apprenticeship here 12 years ago and am very pleased to be back again. It’s changed completely, and we are all working to a much higher standard – both for fine dining and for normal weekday meals. One of the main differences now is that we plate all special meals – so presentation is everything. I enjoy a challenge – and it can get quite intense.”

“Silver service is now a thing of the past,” says Vincent Fusiello, Food Service Manager at King’s for 16 years. “Serving only plated meals means that my staff are fitter, they run about more – and are also less likely to be hurt carrying heavy trays!” He runs a staff of 32, from a wide range of nationalities. With events going on simultaneously in Hall, in the Provost’s Lodge or the Saltmarsh Rooms, waiting staff might be needed between 7 in the morning and midnight. “There’s a friendliness and informality in King’s, which makes it different from other colleges – it comes down from the top. King’s is special.”

Vincent, a Neapolitan by birth, learned his customer service skills in the USA, and has passed on some tips to the front of house staff. They are notably cheery greeting students and Fellows at lunch in the cafeteria. “It’s about eye contact and a friendly greeting – it makes all the difference.”

“I’ve been sharing my own excitement about food, getting people enthused about new styles of cooking – and bringing it all up to date”

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Visit www.kings.cam.ac.uk/conferences/ to see what King’s has to offer.

To book a private dinner in the Saltmarsh Room, or your organisation’s banquet in Hall, write to:

The Conference Manager, King’s College, Cambridge, CB2 1ST

Telephone: 01223 331215 or 01223 331410
Fax: 01223 331194
E-mail: conferences@kings.cam.ac.uk
King’s gastronomes

Alison Carter samples three new books by King’s food and wine writers

Hugh Johnson
WINE: A LIFE UNCORKED
Phoenix £9.99

“There is nothing else we buy to eat or drink that brings us the identity of a place and time in the same way, that memorises and recalls (if we listen) all the circumstances that made it what it is.” Hugh Johnson (1957) has written a glorious memoir of his 40 odd years in ‘wine country’. He starts with a recollection of how, “one rare evening” at King’s (rare because he was uncharacteristically deep in books and papers) his room-mate returned from a dinner with two glasses of red wine and invited him to taste them. One, Hugh noted, had more flavour. Yet they both came from the same place, the same year – just different sides of the road. “It was curiosity that made me first pay attention to wine, and it is curiosity that still makes me impatient to see what lies under every cork …” Cambridge colleges in those days had serious cellars, he reminds us. “No doubt there were some bins reserved for the dons, but they did not include the Lynch Bages 1953 or the Lafite 1949. I can still recall how delicious these clarets were.” And he really can recall – involving us in every glass and every meal. Here is Hugh’s first encounter with Viognier, in the 1970s. “Condrieu … a legendary name to me: home of a celebrated wine I had never tasted and, I gathered, almost extinct … I can taste it now. Its perfume was like a garden of unknown flowers. My first thought was the hawthorn in a May hedge, then freesias … we ate quenelles de brochet.

Hugh Johnson was the first Wine Editor of Vogue, Editor of Wine & Food, Wine Correspondent and Travel Editor of the Sunday Times and a Director of Chateau Latour. He has been Hon. President of the International Wine and Food Society since 2002.

Bill Buford
HEAT
Jonathan Cape £17.99

Bill Buford (1977) describes himself as an enthusiastic, if rather chaotic, home cook. He started out by writing a profile of New York chef Mario Batali – of 3-star restaurant Babbo – and ended up working as his slave. Hearing Batali’s story made him want to learn from the same teachers, and as he embarks onwhat becomes a hilarious and life-changing adventure he gives us due and dire warning: “Why didn’t this process have a name – this self-education by self-abasement or what, in my case, always ended up being lessons got by making an ass out of myself?” Buford learns from Marco Pierre White about shooting game, accompanied by a helping of appetite-suppressing ridicule. He learns how to make tortellini in the Apennines, then he becomes an apprentice butcher, struggling heroically to learn about pig and beef in Tuscany. “…Much of the time I was lost. I remember writing a friend, Pete de Bolla, the son of a butcher, thinking he’d understand when I said that, often, when I was deep inside these giant thighs, I had no idea where I was…” I warmed to Heat instantly – and not only because lardo gets a mention on the first page and he clearly loves all things Italian. The book bristles with high-octane kitchen dialogue, and is a salivatingly good yarn. But it’s also full of insight about the ways in which food and our relationship to its seasonality, preparation and production matter. Having learnt about real food, slow food, learning to use his hands in ways passed down from grandmothers and grandfathers, Buford concludes that living in his Italian valley has actually made him think differently – “Smallness is now my measure”.

Bill Buford was the fiction editor of The New Yorker for eight years. He is now a staff writer and European correspondent. He was the editor-in-chief for Granta magazine for sixteen years and was also the publisher of Granta Books.

Tamasin Day-Lewis
TAMASIN’S KITCHEN CLASSICS
Weidenfeld and Nicolson £20.00

“The most complicated confections are rarely the things you feast your eye upon with the kind of unbridled greed and desire you feel for your kitchen classics,” writes Tamasin Day-Lewis (1973). Her own kitchen classics are “things of comfort and refinement; of simple elegance and sustenance. They fit like a secret, scarlet interiors are reduced to seedy pulpiness and frozen with a lick of port, a spritz of lemon and a little milk.” She is frank about wholesomeness and insists on good ingredients. “When I buy pork, I buy a pig, and by that I mean something from snout to trotter to squeak …” She’s photographed squishing one such Old Spot porker. “Lack of fat everything from snout to trotter to squeak.” She’s photographed squishing one such Old Spot porker. “Lack of fat …” She’s photographed squishing one such Old Spot porker. “Lack of fat on a pig! Fie on it. There is really no point in a pig not reared from the identity of a place and time in the same way, that memorises and recalls (if we listen) all the circumstances that made it what it is.” Hugh Johnson (1957) has written a glorious memoir of his 40 odd years in ‘wine country’. He starts with a recollection of how, “one rare evening” at King’s (rare because he was uncharacteristically deep in books and papers) his room-mate returned from a dinner with two glasses of red wine and invited him to taste them. One, Hugh noted, had more flavour. Yet they both came from the same place, the same year – just different sides of the road. “It was curiosity that made me first pay attention to wine, and it is curiosity that still makes me impatient to see what lies under every cork …” Cambridge colleges in those days had serious cellars, he reminds us. “No doubt there were some bins reserved for the dons, but they did not include the Lynch Bages 1953 or the Lafite 1949. I can still recall how delicious these clarets were.” And he really can recall – involving us in every glass and every meal. Here is Hugh’s first encounter with Viognier, in the 1970s. “Condrieu … a legendary name to me: home of a celebrated wine I had never tasted and, I gathered, almost extinct … I can taste it now. Its perfume was like a garden of unknown flowers. My first thought was the hawthorn in a May hedge, then freesias … we ate quenelles de brochet.

Hugh Johnson was the first Wine Editor of Vogue, Editor of Wine & Food, Wine Correspondent and Travel Editor of the Sunday Times and a Director of Chateau Latour. He has been Hon. President of the International Wine and Food Society since 2002.

Bill Buford (1977) describes himself as an enthusiastic, if rather chaotic, home cook. He started out by writing a profile of New York chef Mario Batali – of 3-star restaurant Babbo – and ended up working as his slave. Hearing Batali’s story made him want to learn from the same teachers, and as he embarks on what becomes a hilarious and life-changing adventure he gives us due and dire warning: “Why didn’t this process have a name – this self-education by self-abasement or what, in my case, always ended up being lessons got by making an ass out of myself?” Buford learns from Marco Pierre White about shooting game, accompanied by a helping of appetite-suppressing ridicule. He learns how to make tortellini in the Apennines, then he becomes an apprentice butcher, struggling heroically to learn about pig and beef in Tuscany. “…Much of the time I was lost. I remember writing a friend, Pete de Bolla, the son of a butcher, thinking he’d understand when I said that, often, when I was deep inside these giant thighs, I had no idea where I was…” I warmed to Heat instantly – and not only because lardo gets a mention on the first page and he clearly loves all things Italian. The book bristles with high-octane kitchen dialogue, and is a salivatingly good yarn. But it’s also full of insight about the ways in which food and our relationship to its seasonality, preparation and production matter. Having learnt about real food, slow food, learning to use his hands in ways passed down from grandmothers and grandfathers, Buford concludes that living in his Italian valley has actually made him think differently – “Smallness is now my measure”.

Bill Buford was the fiction editor of The New Yorker for eight years. He is now a staff writer and European correspondent. He was the editor-in-chief for Granta magazine for sixteen years and was also the publisher of Granta Books.

Tamasin Day-Lewis has written for The Daily Telegraph, the Financial Times, US Vogue and Vanity Fair, and has written six cookery books, including The Art of the Tart. She directed documentaries for the BBC, ITV and Channel 4 before concentrating on food writing.
Green fish – red herrings: dining at King’s in the time of Henry VI

Researching in the ‘Commons’ Books’ held in the College Archive, Francois Soyer (2002) examined the diet of the sixty or so Fellows and Scholars who lived in King’s in 1447, during Henry’s reign, and in 1466, six years after his deposition.

The ‘Commons’ Books’ (‘Commons’ being the daily allowance to Fellows and Scholars of basic victuals paid for by the College) are ledgers, completed weekly and primarily in Latin, in which the Steward itemised almost all the food consumed, and its cost – whether bought in the market or taken from the College’s stores. They do not include vegetables and fruit, which may have come from the College’s own gardens or perhaps been listed in separate documents that have not survived.

On Fridays and during Lent eating fish was of course a religious requirement, so fish and seafood formed a major part of the diet. Eel appears most often, readily sourced from the waterways of the fenlands; but they also ate roach, perch, tench and, far less commonly, gudgeon and pike. Sea fish included herring, dogfish, salmon, mackerel, ling, cod and whiting; less commonly haddock, sole, plaice, turbot and the thornback or stingray. Oysters were particularly plentiful; other shellfish appear rarely, though scallops, mussels andwhelks are more common than crab and shrimp. The stewards took great care to distinguish fresh fish from preserved fish; for fresh fish, they added the Latin word ‘recent’ (recenti), or sometimes the colloquial Old English expression ‘greenfish’. Herring is generally described as either ‘red’, if smoked, or ‘white’, if fresh. ‘Stockfish’ was cod dried in the air without salt, which had to be soaked in water before eating. Some of the fish is described as being ‘in sauce’, which may indicate that it was stored in brine.

Mutton, beef, lamb and veal were the most common meats, although rabbit and pork are mentioned. The Commons’ Books occasionally list other parts of animals, such as marrow-bones – medulla in Latin – tripe, calves’ heads and hooves. In 1545 the College employed a local man as a butcher, who was paid one penny for every head of beast he killed; only three years later a butcher was engaged to work full time at the College and paid a yearly salary of 24 shillings. Sheep were raised on the College’s many estates and brought to the College for slaughter. In 1457, for example, King’s paid 2 shillings to have 250 sheep led from one of its manors in Hampshire to Cambridge.

The poultry served was also varied: chickens, capons, ducks, geese, doves, pigeons, woodcocks and plovers. Chicken – just as today – appears to have been relatively cheap. A whole chicken cost at least three times as much. Spices to accompany the meat and fish were acquired from local apothecaries and included pepper (a rare and costly item), ginger, cinnamon and even saffron – though the sums spent are small. Mustard and vinegar appear more often. Interestingly, the entries in Lent 1448 record the use of rape seed oil with fish but it seems that lard, butter and milk were the main cooking ingredients the rest of the year.

The Fellows ate copious amounts of bread and drank barrels of ale – the College employed both a baker and a brewer – and account for a sizeable portion of the budget. In December 1447 the College spent 20% of its weekly food budget on bread and 15% on ale; and during the last week of that month members consumed 32 pitchers of ale. Twenty years later, in one week of February 1467, the College spent 70 shillings and 8 pence on its food, of which 16% was on bread, and 22% on ale – over a fifth. Wine was certainly drunk in King’s, though not on the same scale, and it was of course used for communion. Two privileges issued by Henry VI in July 1444 and February 1446 made an annual grant first of two and then of eight barrels of Gascon Wine, though we do not know how these privileges were affected after Gascony was regained by the French in 1453.

The feast days of the Christian liturgical calendar punctuated the gastronomic life in King’s. In 1447 the feast to mark the translation of St. Nicholas (9 May) was a particularly elaborate affair that cost the College 38 shillings and 10 pence. Swan, costing 40 pence, appears amongst the array of meats and fish. With the exception of St. Nicholas, the records for 1447-8 do not indicate the feast days of saints, but those of 1466-7 certainly do. Easter Sunday marked the return of meat after Lent, and on that day in 1467, after enduring 6 gruelling weeks of eating only fish – principally herring and eels ‘in sauce’ – the Fellows treated themselves to 6 calves’ heads.

There is almost no difference in the weekly food budget or types of food purchased between the two years I have examined. This is all the more striking as the College faced difficult times following the deposition of Henry VI in 1461. Under the rule of the founder’s usurper, Edward IV – who had no reason to favour a foundation that commemorated the memory of Henry VI and the Lancastrian dynasty – the College lost its royal patronage and suffered numerous spoliations. In only a few years many estates were lost and the income of the College fell from £1000 to £500. That this severe drop in income had no apparent repercussions on the weekly food bill of the College is surprising to say the least.

This article is an edited version of the talk given at the KCA Henry VI Day 2006, and made possible by a grant from the Cookson Trust. Francois Soyer has recently completed his thesis on the persecution of religious minorities in early modern Portugal. francoissoyer@yahoo.co.uk.
17 June: The KCA Henry VI Day

Two hundred Members and guests gathered in King's for the KCA Henry VI Day on Saturday 17 June, heard four short talks, and sampled food and music from the period.

Events, dear boy, events

Caroline Davidson (1972) reflects on her three years as Director of King's College Association. She organised the three themed reunion events – on E.M. Forster, John Maynard Keynes and his wife Lydia, and King Henry VI.

About eight years after I graduated I attended a KCA lunch, chomping my way through an unmemorable meaty meal at the end of a table all on my own, and went home feeling very deflated. But twenty years later, when Tess Adkins asked me to take on this role, I was immediately enthusiastic, welcoming it as an opportunity to make something else of the KCA reunion and a chance to reconnect with the College in a very practical way.

As a student, all my thoughts were focused on questions like what John Dunn would say about my latest essay, or how I would ever be able to read more than 50 pages of Marx or Freud without falling asleep. I took the smooth running of the College for granted, and if anybody had asked me how this was possible, I would have gestured vaguely towards the Porters’ Lodge and then towards the kitchens. In mounting these three cultural events on KCA Day I have come to marvel at my youthful insouciance.

A major revelation about the College was to learn the intricacies of how it actually runs. The system works beautifully but is arcane and cellular. Nothing is written down, yet everything is in the special care of a particular individual whose knowledge and cooperation are essential. As an event organiser your quest is to find out who this is, otherwise nothing will happen. Many plaudits go to everybody within the College who helped with the organisation and were so kind and tolerant towards me. Nobody seemed to balk at my unusual requests or objected to the extra work involved. Jason Waterfield, the College’s energetic catering impresario, gamely laid on feasts of Italian, Russian and mediaeval food; Patricia McGuire masterminded one major archival exhibition after another; Deborah Loveluck in the Development Office made valuable suggestions to enhance the day, and I was kindly deflected from some of my more impractical ideas.

I would like to thank everybody who attended these occasions for coming and being so enthusiastically involved. It was good fun working with all those who contributed talks and music and other entertainments and wonderful to see everything coming together on the day. The teaching tradition that I have so valued at King’s continues to enhance my life: something I never anticipated on graduation.

Caroline Davidson read History, and runs a literary agency in London.

www.cdla.co.uk

New President for King’s College Association

Sir Andrew Wood (1958) is the new President of the King’s College Association, taking over from Nicholas Purnell QC (1963). He sees the role of KCA as part of a continuum – working together with the College to keep the whole membership of King’s involved in College affairs at a time of great change in higher education. He read History at King’s and as a member of the British diplomatic service from 1961 to 2000 he had postings to Washington, Belgrade and Moscow. He was Ambassador to Moscow from 1995 to 2000, during the transition period between Yeltsin and Putin. In the case of KCA he was able to say with total confidence that he had been elected unopposed. “I’m amazed that anyone thought of me…”. Expressing delight and surprise at having been put up for the job, he added: “President Wood … that sounds rather good, doesn’t it?”

LETTER

Dislocation, music and revolution – the KCA Henry VI day

When I left King’s in the 1970s I joined the KCA, as one does. I received the annual invitations to lunch, but I didn’t accept because I expected a gathering of worthy ageing gentlemen. Things have changed! Not so much that I’ve got older … The big change is the KCA meeting itself: it’s enlivened and expanded. Now it’s more than a good lunch: it’s a whole themed day. I went this year and I thoroughly enjoyed it.

Three specific thoughts struck me. A sense of dislocation: was I in Henry’s time, or in 2006, or in my undergraduate years – or simultaneously in all of them? I found it a delicious but spooky sensation to be in all these times at once. Music: at the end of lunch we were entertained by music including a new song with insights into Henry. I suspect this formed a large addition to a small oeuvre – how many other songs about him do you know? Revolution: in the afternoon we heard Vespers in the style of Henry’s time. They were in Latin: I found them atmospheric but austere, and hard to comprehend even with the English translation. By contrast, I found Eversong, which followed, to be accessible and comprehensible. The contrast made me think of latent pressures for revolution. I imagined the majority of Henry’s population thinking the rites incomprehensible. The contrast made me think of latent pressures for revolution. I imagined the majority of Henry’s population thinking the rites incomprehensible and ripe for change. Which duly happened within a hundred years.

I wonder what deep pressures are building in our modern world, to explode later this century? Will I attend the next KCA day? I hope so.

John Beard (Maths 1970)
Members’ news

Orange Prize 2006

Zadie Smith (1994) won the eleventh Orange Prize for Fiction with her third novel On Beauty (Hamish Hamilton). The comic novel takes EM Forster’s Howards End as a template. “Forster was my first love in fiction and I wanted to celebrate that,” said Smith. She read English at King’s and spent the year 2002 – 2003 at Harvard as a Radcliffe Institute Fellow. Her first novel (White Teeth, 2000) won the Guardian First Book award. On Beauty was shortlisted for the Man Booker Prize 2005. The Orange Prize is awarded to the best novel of the year written in English by a woman.

The Errollyn Wallen Songbook

Errollyn Wallen (1999) was born in Belize, trained at the Dance Theater Harlem, New York, and studied composition for her MPhil at King’s. She launched her Songbook in September. It contains 12 songs, taken from her CDs Meet Me at Harold Moores and Errollyn. The songs suit pop, jazz or classically trained singers. Her song Daedalus appears with others by Björk, Sting, and Elvis Costello on the Brodsky Quartet’s recent CD Moodswings. Her publisher at Edition Peters, founded in Leipzig 200 years ago, said he was delighted to welcome her to their list – mentioning that J.S. Bach had been an early signing. www.errollynwallen.com

The White Diamond

Graham Dorrington (1989), a lecturer in aerospace design at Queen Mary, University of London, got filmmaker Werner Herzog interested in his project to use an airship to film life in the rainforest canopy. The result is The White Diamond, now available on DVD. On the airship’s maiden voyage twelve years ago, Graham’s friend and cameraman Dieter Plage died after the ship crashed into a tree. “I developed the airships, but it was Dieter Plage’s vision to fly over rain forest and use them for aerial filming. In pristine tropical forests, the canopy is a prodigiously bio-diverse region that needs to be explored. Given the current rate of depletion of these forests, I hope that this film will encourage the necessary funding to permit important scientific exploration.” www.dorrington.org g.dorrington@qmul.ac.uk

New Berlin choir

Simon Halsey (1976) became principal conductor with Rundfunkchor, the oldest radio choir in Germany, in 2001. In 2003 he launched sing-along concerts – the most recent of which attracted 1500 participants, and has now created a new choir in Berlin – designed for people who enjoy singing to a high standard but do not have time for continuous work with an amateur choir. Their weekend of singing culminates in a matinee concert at the Berlin Rathaus. www.rundfunkchor-berlin.de

Underground in North Korea

Rafael Wober (1991) has been awarded a Gramling Journalism Award for his work in organizing the opening of the Associated Press Television News bureau in North Korea – the first Western office in the country. Founded in 1846, The Associated Press provides content to more than 15,000 news outlets with a daily reach of 1 billion people. Rafael read Modern Languages and History of Art at King’s and sent this photograph taken in the tube in Pyongyang in October. He is based in Beijing.

The Richard Feilden Foundation

“A mysterious wind comes by and moves the invisible” – a line from Hafiz – appears on the woodcut made by Rod Nelson (1970) to commemorate Richard Feilden (1968), who died accidentally in January 2005. The woodcut is being sold to raise funds for The Richard Feilden Foundation: Education, Architecture, Africa. This is a trust set up to promote the construction of schools in Africa, and the first project, a new secondary school in Kampala, is well on its way.

Richard and Rod met studying Architecture, and shared interests in building, carpentry and joinery. “Richard was a very hands-on builder and had a deeply felt social conscience,” Richard, in partnership with Peter Clegg, went on to found Feilden Clegg, noted for its award-winning sustainable buildings. Rod works with the timber supply industry to get forest products correctly labelled. Richard died felling a tree to create a glade in memory of his father Geoffrey Feilden (1936), who died in 2004. Inspiration for the woodcut came when Rod first visited the glade where Richard is buried.

Philosophical jazz

Current Philosophy PhD student Torben Rees (2002) has been described as “Cambridge’s leading male jazz vocalist” by Explorer magazine. His quintet plays regularly at The Elm Tree, a Cambridge jazz venue. His research concerns philosophical problems with understanding the place of experience in the world as described by the sciences. www.torbenrees.com

Music Manifesto

One of the aims of the Music Manifesto, launched in October, is to have 3.5 million children singing by 2012. Peter Baker (1962) who edits Zone, the music education magazine and website, reports that there’s a shortage of singing teachers! Surely there are more than enough King’s people out there to ensure government targets are met? For all the music news visit: www.zonemag.net

The woodcut is 600 x 400 mm and costs £80.00 + £5.00 p&p.

Rod Nelson, 01453 834886. rod@wallowgreen.demon.co.uk www.feildenclegg.com

Members’ news
I see from my archived RSS feeds that between ‘Berlusconi to face fraud trial’ and ‘Extra troops sent to Afghanistan’ on 7 July, and ‘Hezbollah seizes Israeli troops’ and ‘Fundraiser Lord Levy arrested’ on 12 July … came ‘Non-Resident Members’ reunion at King’s’. One hundred and twenty members from 1983 – 1986 attended. Jason James (1983) proposed the College, and Basim Musallam (1985, Fellow) replied.

### Claire Starkie (1983)
“…I read History and Theology and I am now a lawyer working for an organisation called CAFCASS.”

### Sarah Brickwood (1983)
“I enjoyed the reunion very much indeed. It was wonderful to be able to enjoy such a fantastic meal in such beautiful surroundings with friends I hadn’t seen for a long time.”

### Philippa Flint (1984)
Edits legal textbooks. “…King’s Weekend – fantastic. No need for nerves, good company (of course, it was old friends), The Backs and Evensong reminded me of old times, not enough booze late into the evening (was that deliberate?), being serenaded by King’s College choir – priceless.”

### Trevor Parsons (1984)
Is a freelance editor. “I was slightly late having cycled up from London, but switched into catch-up mode OK. It was great to see how friends have blossomed, and to talk to people I never got to know at the time. People were keen to arrange more get-togethers. Shame to leave it another 20 years!”

### Lucy Jago (1985)
Is at work on her third book. “I really enjoyed the King’s dinner; it was lovely to catch up with old friends. What struck me most was how passionate people were about their work, motivated by interest and not by money – which is rather unusual in such a large gathering – and also how honest and open everyone was about their lives, no posturing or competitiveness.”

### Graham Cansdale (1984)
Read Spanish and Russian at King’s and is a translator for the European Commission in Brussels. “I had an absolutely marvellous time and was delighted to see that everyone was still as bonkers as ever and nobody had got too serious. It was interesting how our group just clicked back into each other within seconds, as if the intervening 20 or so years had never happened. There’s obviously something about the closeness of the college experience that doesn’t go away. I wonder if it’s still like that, or are people these days too worried about paying back their student loan to have a good time and make friends?”

### Gwen Barrell (1986)
Read History, went on to Keele to do a Criminology MA, worked in crime prevention policy and development, and moved to Knoydart on the west coast of Scotland in 1999 – where she runs Pier House, a restaurant with rooms. www.thepierhouseknoydart.co.uk. “My day job is cooking local produce – wild venison, local organic hill-lamb, fresh seafood.”

**Dave Charap (1984)** wrote: “As you can see it is a delight to get a free drink in King’s. It was a surprisingly...”
enjoyable weekend for food, company and much soul searching about what the essence of the place was all about.” Ursula Doyle (1986), editorial director at Picador, wrote: “It was a lovely weekend. I had forgotten (or even worse completely took for granted at the time) how beautiful it is, and how wonderful all the planting looks. It also felt as though there is a lot more money around the town than there was twenty years ago — the market no longer seems to sell only plastic mops and second-hand overcoats, for instance. I was also thinking about how mobile phones must have changed undergraduate life ... I guess the message boards outside each room in Keynes are more or less defunct now. And the food was probably about a million times better than anything I ate when I was an undergraduate.”

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“The first thing I noticed was a sense of financial malaise. Students don’t seem to drink in the bar as much as they used to, presumably because they can’t afford to ... For the College, the financial tightness is reflected in the fact that the buttery is no longer the bargain it used to be. Long gone is the Chateau Lafite Rothschild 1962 which was once available for Members to buy at £20 ... Many things, however, have not changed. The Chetwynd Society continues to flourish, referring to members of either gender as “Mr.”, and sending out “stiffies” alerting members to upcoming “debates”. The ancient tradition of climbing the statue to “kiss the Founder” is now banned for health and safety reasons, but the Society continues to make its contribution to the glorious golden colour of Clare Wall. The choral scholars remain disliked by most of the rest of the students (and I say that as an ex-choral scholar myself). The College remains highly egalitarian, with students’ views being listened to by the Fellows even when they are, frankly, nuts. King’s remains very progressive: it continues to have the highest ratio of state school entrants of any of the Cambridge colleges. It also has the steepest trajectory of academic improvement among undergraduates across their three years — the College is in the top five academically if measured by final year results alone. Finally, the beauty of the College’s environment remains the same, and the spirit of King’s remains the same, as no doubt it has since long before any of us arrived, and will continue long after we are gone. So that is what I would like to toast — the spirit of King’s.”

Basim Musallam (1985, Fellow, Oriental Studies) replied.

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Basim Musallam (1985, Fellow, Oriental Studies) replied.

Amongst other darkly comic remarks, he too drew attention to financial matters. “Were it not for the University, the College itself would only be able to support about six Fellows at full salary given the size of its budget — this says something important and real about the nature of the Fellowship and might allow Members a better understanding of the College.”
**Artist in residence**

Mark Lancaster (1968) was the first Artist-in-Residence at King’s. He had worked with Andy Warhol in New York before coming to King’s, where he had no official duties and adopted an open house policy. His recollections of people and place resonate still.

“On 3 June 1968, Andy Warhol was shot (and badly wounded) in New York. Two days later, I was at a lecture at the ICA in London, by Arturo Schwartz, on Marcel Duchamp, who was snoozing in the front row. Later that night we heard that Bobby Kennedy had been shot dead in Los Angeles. On 3 July, I came to King’s to see if we liked each other. I had decided that I wanted to move from London to New York, but the prospect of Cambridge was irresistible – and I am glad it was. I moved into the central set of the Gibbs’ building, above the arch, facing King’s Parade, where Frank Adcock had recently died. The Michaelmas term started on 1 October and the next day Marcel Duchamp died in France.

It was a time of transition. Bob Young, who had the idea of an Artist-in-Residence, was a radical American social historian; the Chapel had just received the Rubens as a gift; co-education, which came to Yale that year, was being discussed, but King’s was still all male.

I was, I think, as ‘openly gay’ as people were in 1968, but at King’s there was a semi-unspoken tradition of homosexuals, half-in and half-out of the closet, as it were. E.M. Forster and Dadie Rylands were still there, being my frequent dinner companions at High Table for much of the next two years. The first time Morgan Forster came to visit me he said he was surprised at himself for liking one of my big blue and green paintings (*Cambridge Green*, 1968, Tate Collection). He hadn’t been in the set ‘since Goldie was there’. Goldie Dickinson had died in 1932. I expressed surprise and Morgan said, ‘Adcock was such a bore’.

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It was a time of transition. Bob Young, who had the idea of an Artist-in-Residence, was a radical American social historian; the Chapel had just received the Rubens as a gift; co-education, which came to Yale that year, was being discussed, but King’s was still all male.

I was, I think, as ‘openly gay’ as people were in 1968, but at King’s there was a semi-unspoken tradition of homosexuals, half-in and half-out of the closet, as it were. E.M. Forster and Dadie Rylands were still there, being my frequent dinner companions at High Table for much of the next two years. The first time Morgan Forster came to visit me he said he was surprised at himself for liking one of my big blue and green paintings (*Cambridge Green*, 1968, Tate Collection). He hadn’t been in the set ‘since Goldie was there’. Goldie Dickinson had died in 1932. I expressed surprise and Morgan said, ‘Adcock was such a bore’.

Bobby Kennedy had been shot dead in Los Angeles. On 3 July, I came to King’s to see if we liked each other. I had decided that I wanted to move from London to New York, but the prospect of Cambridge was irresistible – and I am glad it was. I moved into the central set of the Gibbs’ building, above the arch, facing King’s Parade, where Frank Adcock had recently died. The Michaelmas term started on 1 October and the next day Marcel Duchamp died in France.
I had visits from Teeny Duchamp, widow of Marcel, whom I introduced to E.M. Forster. Friends from New York stopped by — Henry Geldzahler, David Hockney, Betty Parsons who was my dealer there — as did Paul Cadmus, visiting his old friend Morgan, and Pete Townshend, visiting me as well as the late Tim Souster, who was the Composer-in-Residence. Duncan Grant came to visit, with his daughter Angelica Garnett, her daughters Henrietta and Amaryllis, and with Julian Bell and Richard Shone, who was at Clare. Many undergraduate musicians came to be friends, including Paul Wheeler and Nick Drake from other colleges. A high proportion of the ‘cool’ undergraduates were routinely stoned. Nick Drake would arrive, roll a joint, sing ‘Time has told me’ and leave, barely saying a word. Antony Gormley used to drag in some wildly psychedelic paintings to show me, with great intensity, so I was not surprised by his much later success.

I suppose the knowledge that this ‘cool artist dude’ was around spread a little. I had had several exhibitions in London, but I wasn’t at all well known, and the very concept of ‘modern art’, ‘abstract’ even, was — or at least seemed to be — quite novel in Cambridge. Michael Jaffé was cool towards my work, but perhaps grudgingly admitted to the validity of ‘modern art’. My paintings were usually big, influenced by my American visits. Colin St. John Wilson, who was in the Architecture faculty then, collected contemporary art, including my own, which was a great boost.

It was a rich and terrible time politically, but it was a time I now think of as one of extraordinary beauty, of every kind. Physical, musical, and for me, in retrospect, an amazingly productive time when I was inspired by my surroundings to make paintings named for all the architects of King’s — Gibbs, Wastell, Bodley, Webb, Wilkins, and, for the chapel, Henry VI. And, corny though it sounds, I have to say that my love affair with King’s will last as long as I do. I know everybody says this, but I understand, and I trust it will continue to be true for others. ‘Only connect’... as the man said.”

mrklnctstr@cox.net

A recent interview with Mark Lancaster can be found at www.warholstars.org/andywarhol/interview/mark/lancaster.html

“A bunch of us would punt up to Grantchester for tea in the Orchard, in what strangely seemed like long summers. Andrew Floud I know has left us. Andy, Charles, Julian, Robert, Chris, Richard, Philip, Steve – are any of you reading this, thirty-something years on?”
King’s Conversations: the telephone fundraising campaign 2006

Non-Resident Members have responded more generously than ever to fundraising conversations with current King’s students – thank you to all of you who took time to talk, and who gave as a result. The students raised £150,000 this year over a period of ten days. These conversations are extremely valuable. They give students the benefit of hearing about King’s in the past, and of talking to Members who have studied the same subject. They enable NRM to hear frankly and directly about life in King’s now. Here are some comments from current students, in their own words.

“Calling alumni was daunting at first; it shouldn’t have been. Everyone I spoke to had marvellous things to say; be it about their subsequent careers or their memories of King’s. The quirky anecdotes combined with genuine feelings were great to hear. One thing I realised in particular is the fine tradition of lawyers that the College has produced and perhaps more importantly what a nice bunch they are. Everyone I asked gave me valid careers advice and seemed genuinely interested in listening to what I had to say. Perhaps the most important thing I will take away from the job is that King’s alumni have a marvellous propensity for doing extraordinarily well in their chosen careers but also retain a sensibility that allows undergraduates to chat easily with them. I think it’s a terrible shame that alumni just don’t realise how welcome they are at King’s. Students really do want to hear about what King’s is like and they want to hear from people who were in the same position as them. The wealth of experience that King’s alumni have would benefit undergraduates so much. After you’ve been at King’s for a while you forget what a great tradition you are part of; speaking to alumni really hammers it home again and makes you appreciate your time a great deal more.”

Thomas Tharakan (2003, 4th year, Part I History, Part IB and Part II Law.)

“No matter how many times you call people, it never gets easier to ask them for money. But overall, I really enjoyed the campaign and spoke to some really interesting people who are still so fond of King’s many years after they have left. It makes me appreciate my time here because I’ll miss it so much when I leave. It was very useful, as a third year, to talk to people from my subject about career paths. There are so many anthropologists who have done such interesting things with their lives – it’s really very exciting!”

Christine Coyne (2004, 3rd year social anthropologist – swapped from SPS.)

“It was great to hear that so many alumni were so enthusiastic about King’s, even if they hadn’t seen the place for decades. I loved never knowing what sort of personality would be on the other end of the phone. There were a few harsh responses, but for me this added to the enjoyment and challenge. People are not stupid, they know that one of the key reasons we phone is for fundraising, but I liked it when they played games with it and teased me. Even if they didn’t donate, we very often had a banter-filled chat. I learnt loads about the College – dispelled a few myths and acquired a few new rumours, which is always fun and the team morale we all had was brilliant. I was told I had a natural talent for conning money out of people – they said I must have sold cars in a past life (charming!).”


“‘The older Non-Resident Members had some great stories about sneaking in their girlfriends – if you managed to get a girl in your room everyone would know and you would become instantly popular! It was comforting to know that successful people were unsure of what they wanted to do once they graduated, and that happiness doesn’t always come from a well-paid profession. I didn’t realise what there is available for me to do other than investment banking or law. I liked being reminded of the fact that I am at a great university getting a fantastic education. However, this makes it difficult when you have to ask for money, as it seems you’re sucking up just so you can get a donation. But this is my second telephone campaign and I am not ashamed to ask for money if I feel the cause is worthwhile.’”

Muna Said (2004, 3rd year SPS)
**King’s Finances 2005 – 2006**

In the Spring 2005 issue of *King’s Parade*, the First Bursar drew out some key facts from 2003 – 2004. Now, after his first full academic year in post, Martin Reavley picks out some of the newly available figures for 2005 – 2006 and looks at prospects for the medium term.

King’s now has a small surplus on its revenue account …

The total income of £14.2 million exceeded the expenditure of running the College by £436,874. This compares to a deficit of £817,000 reported for the year 2004 – 2005, and a deficit of £390,000 in 2003 – 2004.

Almost 90% of King’s income derives from four main sources: the endowment; residence, catering and conferences; the School and fees. Fees for publicly funded undergraduates are less than 10% of our income and are set under an agreement with the University. Most of our income comes from our own efforts in catering, in the School, from our accommodation charges and from tourism.

The cost of providing education (£3,870,000) is more than twice our total academic fee income (£1,526,000). In 2005 – 2006 running the day-to-day activities for the Chapel and Choir cost £510,740, two-thirds of which was covered by direct Choir income and by funds endowed for the Chapel. However, King’s utility bills increased from £318,964 (2004 – 2005) to £466,284 in 2005 – 2006, and are expected to rise again to £560,000 in 2006 – 2007, up 76% in 2 years.

… primarily due to better financial controls

Annual accounts are published in the new RCCA format (Recommended Cambridge College Accounts) and monthly management accounts with cost centres are allocated as the responsibility of specific Fellows, so we are producing information that is timely and comprehensive.

Improved financial reporting has allowed us to collect our debts better and to keep our day-to-day costs under control (up just 3.9%).

Income from existing sources has increased …

However, with top-up fees going to the University not the College and with costs rising, new sources of income are needed to allow the College to develop and grow. In 2005 – 2006, we had a number of one-off successes: a sale of old furniture raised over £70,000, a change in equity investments generated additional dividends of £200,000, the release of a restrictive covenant £136,000.

… new sources of income have been found

And activity continues: there was a 31% increase in third party catering and conference income and £1.6 million in donations was received. The first summer school – a joint venture with Pembroke College – proved successful both educationally and financially over the summer, and will be repeated next year.

The endowment continues to be well-managed

£4.2m in income was generated from the College’s investment portfolio of property and shares, which stood at £118 million at the end of June 2006 (and at £101 million at the end of 2005). The College recorded a total return of 20% during the year, helped by strong equity and property markets.

With greater transparency in the accounts …

For the first time we have prepared a financial five year plan for the College. Based on the status quo, and with the prospect of a continuing small surplus, in itself this offers only limited scope for developing and growing, for increasing our student support, for expanding our research activities or for improving our buildings.

… re-defining the aims and objectives of King’s can become a reality

But armed with accurate and transparent knowledge about its current financial position, the College is embarking this year on a re-examination of its plans for the future under our new Provost, Professor Ross Harrison. With a financial five year plan in place, there is a solid base from which to develop the College’s future strategy.

King’s accounts 2005 – 2006 are available on the website, as are the accounts for previous years. Or a paper copy can be requested from the Bursary.

bursar@kings.cam.ac.uk

www.kings.cam.ac.uk/contactsAndLegal
Events

2007 Events

Tuesday 20 March
Foundation Lunch &
50th Anniversary Celebration for
Members from 1957. Open to
Members from 1957 and earlier.
Invitations will be sent
Tuesday 15 May
King’s Golf Day (all welcome)
Gog Magog Golf Club and Dinner
at King’s.
Contact: Robert Lo (1970)
robertlo@nabarro-wells.co.uk

Saturday 16 June
KCA Day - Music at King’s
Saturday 16 June
May bumps
Friday 29 June
The Dent Symposium
E.J. Dent’s Musical Legacy

www.kings.cam.ac.uk/
development/events
01223 331443
events@kings.cam.ac.uk

King’s on TV

In a new series, How We Built Britain, David Dimbleby will tell
the dramatic and heroic story of Britain’s architecture. King’s and
other buildings in Cambridge are featured in the first episode,
which focuses on the Middle Ages and Eastern England. It is
scheduled for 1 April. ‘How We Built Britain’ will be transmitted
on BBC1, Sunday evenings at 9o’clock in Spring 2007.

Easter at King’s 2007

Tuesday 3 April 7.30 &
Wednesday 4 April
J S Bach St John Passion
Thurday 5 April 8.15
Couperin Lesions de Ténèbres,
Friday 6 April 7.30
Arvo Part St John Passion
Saturday 7 April 7.30
Elgar The Light of Life; Vaughan
Williams Five Mystical Songs
Sunday 8 April 5.15
David Goode organ

www.kings.cam.ac.uk/chapel/
choir/concerts
Gillian Perkins at
gillian.perkins@dsl.pipex.com
or 01223 350 544
Box office open 6 February 2007
Box Office: 01223 331659

Choir concerts 2007

Saturday 5 May
Lufthansa Festival of Baroque Music
St John’s Smith Square
020 7222 1061

Friday 25 May
Newbury Spring Festival
Douai Abbey
01635 527733 (early March)
www.newburyspringfestival.
.org.uk

Saturday 23 June
Istanbul Festival
Hagia Eireni Museum
Tickets on sale from April
www.biletix.com

Saturday 8 – Sunday 9
September
Beethoven Festival, Bonn

Friday 25 May
Newbury Spring Festival
Douai Abbey
01635 527733 (early March)
www.newburyspringfestival.
.org.uk

Saturday 23 June
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Saturday 8 – Sunday 9
September
Beethoven Festival, Bonn

Open Garden
50th anniversary
Head Gardener Duncan Baxter
reports that the Fellows’ Garden
was opened to the public on 16
July – as part of the National
Gardens Scheme – for the 50th
time since 1955. 140 adults and
children visited, and Fellows and
staff sold cream teas in aid of 10
nursing and garden charities,
raising over £500.

Hal Dixon (Fellow, 1946)
and Michèle Portelli,
King’s Computer Officer,
doing their bit for charity.

Wordsalad
by JPR

All the seven words to be entered are proper
names and all are to be found in the last
(Legacy) issue of King’s Parade. Starting at
top left, words may wrap from one row to
the one below and word breaks may occur
within rows. Each of the 26 letters of the
alphabet appears once in the blank spaces.
Cryptic (not definition) clues are in
alphabetical order of first letter of answer.

I’m a denizen of Caffe Nero (3)
No duck for cricket player (4)
Shock six (5)
Sounds like hard school seeks to enter (4)
Soft, soft, Kelly’s back (7)
Farmboy spills guts in the dock (7)
Quiet, last little nap (6)

Answers to the Editor by 1 February. The
usual prize will be awarded to the first
correct entry opened.

Visiting King’s?

Main switchboard:
01223 331100

Parking: Richard Nash, Head Porter.
richard.nash@kings.cam.ac.uk

Guest rooms and High Table:
Hilary Perrott, Vice-Provost’s PA,
hilary.perrott@kings.cam.ac.uk or John
Buckley, Accommodation Officer:
john.buckley@kings.cam.ac.uk
01223 331421.

High Table and wine sales:
Mark Smith, Butler.
mark.smith@kings.cam.ac.uk
01223 331341

Events:
Development Office:
01223 331443
events@kings.cam.ac.uk

Chapel Services Information line:
01223 331155