



Johnian News

Issue 18

Michaelmas Term 2005

St John's to receive £1m gift

The College is delighted to be able to announce a gift of £1m from an Old Johnian and Honorary Fellow. Mr Nick Corfield (BA 1981 and Honorary Fellow since 2001) is making this gift in the form of a matching programme for the Bursary Scheme to encourage other Johnnians to support the College. Nick said 'St John's is a great college at one of the world's top universities. Gifts to St John's are an investment in excellence. They are the best dividend we can provide to those who invested in us when we were students.'



Nick Corfield (left) with the Master

Nick read Mathematics at St John's before moving to the USA in 1981, reading for a PhD. He made his millions during the Eighties' technology boom, when he decided to try his hand at business, rather than pursuing a research career. In his spare time he is a keen mountaineer and climbed Everest in 1999. He is a supporter of Cambridge University, having been the first major benefactor to the Centre for Mathematical Sciences.

Bursaries for our students are very important and will become increasingly so. From 2006 the maximum value of a bursary will increase to £3,000 per year for eligible students and St John's is seeking support to fund its Bursary Scheme at this new level; this is something that we anticipate will require more than £7m of additional endowment.

The cost of endowing a £3k *per annum* bursary is £75k and this allows the donor to name a fund as they wish, which will provide one bursary each year. Under the new matching scheme, a further £75k will be added to the fund, meaning that two bursaries per year could be awarded,

both in the name of the lead donor. A gift of £37.5k will be doubled to endow one bursary, while smaller gifts will be used to support the general Bursary Scheme. Gifts to the College from UK taxpayers and those resident in Canada and the USA can be made in a tax efficient way. Further information can be obtained from the College's website (www.joh.cam.ac.uk/johnian/support).

The Master commented: 'this is a very exciting and significant gift and we are greatly indebted to Nick for his vision and support. St John's is determined to remain open to students of all financial backgrounds and this generous donation will help us to achieve this.' ❀

Catherine Twilley, the College's Development Officer, writes: 'The donation to St John's from Nick Corfield could not have come at a better time. In September the University launched the first-ever cross-Cambridge fundraising campaign, with a target of £1bn by 2012. The ceremony began with a performance by our Choir in the Senate House and was followed by a dinner in Queens' College. There are also launches planned for London, San Francisco, New York and Hong Kong. The University celebrates its 800th anniversary in 2009.'

St John's will soon be launching its own campaign to celebrate its 500th anniversary and Nick's generous gift sets us on the way for this. Our campaign will have several key elements, including support for students, endowment of Research Fellowships, infrastructure for research and teaching, and funds for the Choir. All gifts to the College will also help the University as a whole to reach its target.' ❀



The University's 800th Campaign Launch dinner



College News



Michael Derringer

Professor Jack Goody, a Fellow of the College since 1961, received a knighthood in the Queen's Birthday Honours List 2005.

Even though he is now an Emeritus Professor of Social Anthropology, he is still writing and studying, giving seminars and speaking at conferences.

He originally came to St John's in 1938 to read English as an undergraduate but his education was interrupted by the outbreak of war. He was captured by the Germans and spent three years in prisoner of war camps. It was here that his fascination with anthropology began. He was forced to contemplate life without the written word, a pen or paper, and began to wonder how societies operated before a system of writing had been developed. When he returned to St John's after the war he switched from English to Anthropology.

Among the subjects he has written about are the differences between families in Europe, Africa and Asia, the culture of cultivating flowers, and feminism. He has been a Fellow of the British Academy since 1976 and is a Fellow of the European Academy. ☼

A **1952 reunion dinner**, preceded by a reception on the Backs on a beautiful summer's evening, was held in Hall on 16 July 2005 to mark the fiftieth anniversary of graduation of those who matriculated in 1952.

In addition to the Master and his wife, the dinner was attended by thirty-one Johnnians, who were accompanied by twenty-four guests. One Johnnian travelled from North America and another from Australia for the occasion. ☼

Members of the College will be sad to hear of the recent deaths of two Fellows. **Guy Lee**, a Fellow of the College since 1945, died on 31 July 2005, aged 86. A Memorial Service will be held in the College Chapel on Saturday 5 November 2005 at 12 noon and all are welcome. **Ken Budden**, a Fellow since 1947, died on 4 September 2005, aged 90. A Memorial Service will be held next term. ☼

John Loosley (BA 1962) writes: 'The annual **Johnnian Society golf meeting** was held in lovely weather at the Gog Magog Golf Club on the last Friday in July. The courses were in excellent condition and in the morning 39 members competed for the Marshall Hall Cup which was won by Tony Hall with 37 points (15 handicap); the runner-up was Mark Parrish also with 37 points (21 handicap). David Baker won the veterans' salver with the best score of 113 for age plus stableford points. In the afternoon foursomes over 9 holes, the team of John Jenkins and Roy Swift were the winners and Nigel Snaith and Nigel Sturt the runners-up. In the evening the members dined with the Master and Fellows in the Combination Room.'

Please note that the 2006 meeting will take place on Friday 21 July 2006 and not as originally notified. ☼

As part of the College's **Alumni Events Programme**, regional reunions have taken place this year in Birmingham and Oxford. In Oxford Sir Tim Lankester, President of Corpus Christi College, Oxford, and an Honorary Fellow of St John's College, Cambridge, kindly made the excellent facilities of Corpus available. A programme of events for 2006 is being drawn up and details will be posted on the College's website as arrangements are made: www.joh.cam.ac.uk/johnnian/events. ☼

A website has been launched dedicated to **Professor Sir Fred Hoyle**, an Honorary Fellow of the College until his death in 2001 and a world-renowned astronomer. The website can be found at www.fredhoyle.com. ☼

Johnnian News aims to keep Johnnians in touch with the College and with each other. It is published twice a year by St John's College, Cambridge.

News, articles, letters and photographs to be considered for inclusion in *Johnnian News* should be sent to The Johnnian Office, St John's College, Cambridge, CB2 1TP. Fax: 01223 338727



College News

The 5th **Johnian Open Weekend** took place on 2 and 3 July this year for those who matriculated in the years up to and including 1951, 1956-1958, 1969-1970, 1991-1993. We were delighted that over 500 Johnians and their families and friends were able to attend all or part of the weekend.



Tour of the College Gardens

A packed programme of activities was on offer to entertain guests including: tours of the College Gardens and the Historical Landmarks of the College Courts; an exhibition of paintings by Paul Wuensche (BA 1995); punting and various exhibitions and displays. Dr Linehan took guests on a tour of the Ghosts of St John's and discovered a new one along the way! The Master welcomed guests with a lecture on Saturday afternoon, bringing everyone up to date on the College's affairs and plans for the future.

Johnian Weekends provide an opportunity for the families of Johnians to dine in the College Hall and many took advantage of this. The Hall was full and the atmosphere vibrant on both nights as diners were treated to a delicious four course meal with entertainment from the Gentlemen of St John's.

Other highlights of the weekend were the sung Eucharist on Sunday morning, where the Choir was joined by members of the Choir Association for Mozart's *Coronation Mass*, and the wine tasting. Thank you to everyone who supported the weekend and we hope to see you in College again soon. ☺

StJohn's: Excellence and Diversity

The College has recently embarked on a project with Third Millennium publishers to create a publication which will be a celebratory portrait of St John's past and present. It is important to the success of the book that you play a part in the production. You may have pictures, memories and anecdotes that you would like to share with others. We cannot guarantee that everything will be used, but we will be most grateful for all contributions, which will be returned to their owners (unless you would like to present them to the College Library). We are hoping that many of you will subscribe to the book, which will ensure that you will pay less than the published price. You will also receive your copy ahead of publication and have your name included in a list at the back of the book for all those who have made the publication possible. This is a very exciting project and we hope that many of you will take part, either by subscription, contribution or both! You will soon receive a brochure about the book. Please send any contributions to David Mophet, c/o Third Millennium, 2-5 Benjamin Street, London, EC1M 5QL, and if you wish to subscribe, please use the tear-off slip at the back of the brochure. ☺



Wine Tasting in the Old Music Room



LMBC win historic Cross-Channel Race

The excitement of the University Boat Race was recaptured on Monday 20 June in a new challenge to row across the English Channel. The idea for the race came from Lennard Lee (BA 2005) following his successful cross-channel swim last year, and it was organised by members of the LMBC.

Six teams from Cambridge and Oxford colleges and an additional team representing the event sponsor, Deloitte, made history in becoming the first crews ever to race across the Channel, with the LMBC emerging triumphant.

Crews set off on the gruelling 21 mile journey from Shakespeare Beach in Dover, crossing one of the busiest shipping lanes in the world, negotiating both tidal conditions and the cross-Channel cargo ships and ferries, to arrive at Sangatte in France after over three hours of competitive rowing. The LMBC crew won the race with a time of 3 hours and 37 minutes, followed closely by the First and Third crew from Trinity College who completed the challenge only three minutes behind them. Naomi Longworth (Matric 2003), race organiser, speaking immediately after the event



The start of the race

said, 'We thought it would take over four hours to complete the race but with wind speeds of 6.6 knots we had optimal conditions and we are now awaiting confirmation from the Guinness Book of Records as to whether we have set a new record.'



Rough waters!

We liaised extensively with the Channel Swimming and Piloting Federation before the race and each crew had a pilot's boat with them to ensure their safety. Although the wind conditions were ideal, the tidal stream equated to being pushed two knots back towards Dover every hour, which demonstrates the scale of the achievement today.' Crews trained extensively for the race in order to tackle the

demands of ocean rowing, aware that only twenty successful rowing attempts had been made across the Channel since the 1960s.

Naomi Longworth added: 'The vision and hard work of the crews and organisers has cemented this unique event in history and we hope this will become a regular fixture in the sporting calendar. Our aim was to raise awareness of rowing as a sport and funds for Cancer Research UK through our website, www.thechannelrace.org, and we hope our achievements this week continue to build support for both these causes.'



The LMBC Crew approaching Sangatte



In addition to the winning Crew (left), the LMBC was well represented. The team captain and reserve rower were Naomi Longworth and Tim Angliss respectively. Julian Johnson also completed the row in the Cambridge Combined Collegiate team. Alex Groot, Jack Westwood and Jack Brewster were the race observers, who had to endure seasickness to report on each of the crews' progress. 🌸

The winning Crew, from left, Ace Akhter, Lennard Lee, Franki McClure, Frank Scheibe, John Davey



An Interview with Bill Brogan

Bill Brogan joined St John's at the beginning of 2005 as Catering and Conference Manager, following an already illustrious career in the food industry that includes a Michelin Star and a Commendation from the Queen. Here he talks to the Johnian Office about what he has been doing in College so far, and his future plans.

Tell us a bit about your background in catering.

When I was eight years old, I used to bake bread and sell it to neighbours and friends and by the time I was 12, I was working at weekends in a hotel, which offered me an apprenticeship when I left school. I studied catering at Lincoln, High Peak (Buxton), Bournemouth, and then I did a wine degree at Liverpool University. Having trained and cooked as a chef, I did a stint at *Le Manoir* with Raymond Blanc and worked in London. I won a Michelin Star, a Catey Award for Menu of the Year, received a Commendation from the Queen and two from the French government, and the *Sunday Express* voted me as one of the Top 12 British chefs. During my time as Hotel Services Manager with P&O Ferries, I worked in Japan for three years, Finland, Spain, Ireland, and France, and also took time out to work in a vineyard in Coonawarra, Australia.

What changes have you made in the Buttery?

We have been introducing new menus to cater for a variety of diets such as vegan and halal, and also more food from around the world - I took our Head and Sous Chefs on a tour of the Oriental markets in London. We will also be providing a wider selection of vegetables and potatoes, and an exciting new range of sandwiches in the new term. We have introduced a new menu screen in the Buttery that is also linked to 'Visit



Bill Brogan (left) and catering staff in the Buttery

Cambridge', local weather, news and traffic, and the Chamber of Commerce. We have also re-branded our products with a stylish new logo, and will be introducing a series of promotional days in the Buttery such as Asian Day and a Spanish/Portuguese Day.

Do you have any other plans for the Buttery or for College catering in general?

Plans are currently in the discussion stage to refurbish the Buttery Dining Room, whilst a refurbishment of the kitchens is already underway. An extensive training programme for staff is also in progress: the Head Chef has been to Dubai; others will take part in an intermediate wine course, an intermediate food hygiene course, a vegetarian cookery course, and an oriental cookery course. There are also management,

financial management and business courses taking place. In 2006, staff will take part in a food nutrition course in Glasgow, and others will learn more about waiting skills. We are also hoping to have some involvement in the 2012 Olympics, and meetings have already taken place with a view to providing some services in College to those involved. At the end of September several top UK chefs attended a dinner in College, and there will also be a commercial Michelin Star dinner, to be held in 2006.

Have you noticed any changes in the way people eat? Do you think there is a desire to return to healthier, organic food or would you say that on the whole people want cheap, convenience food?

It would be foolish to deny that there is a demand for cheap food but I would say there is also a growing awareness of the need to eat more healthily. Sadly, the demand for cheaper food has resulted, for example, in salmon becoming more commonly available but also more tasteless. I try to ensure that we source food locally where possible and use better quality, more free-range meats; and although economically we are not currently in a position to use free-range eggs, we have moved away from using the most intensive battery eggs. Basically, I am aware of the desirability of going down the more organic, healthy route but have to balance this against the chefs' current capabilities and what people are prepared to pay for their food.

How does the Conference business benefit the students and College in general?

It brings in approx £600,000 per annum and we are hoping to improve on this figure - we have conferences booked right through to 2009. The income generated makes a significant contribution to covering running costs of the College and therefore in reducing the costs that would otherwise fall on junior members.

Have you been making changes there too?

I have been raising awareness in Cambridge about the facilities that we offer, as it appears that many potential local clients were not aware of the College's conference business. This is in part why I have joined the Chamber of Commerce Board. We are also consolidating our Gala Dinner business, which has a potential to bring in more money. More extensive staff training, product re-branding, and new menus are all being introduced to offer a professional, bespoke catering and conference service.

Finally, can you give an idea of the scale of catering that takes place at St John's each year?

In a year, we serve 620,000 meals in College, and we spend £1 million per annum on food and wine! ☺



From Malawi with Love

Michael King (BA 1959) and his wife Elspeth (Homerton 1956-1957) have been working in Malawi for thirty years, he as a surgeon and she as a University Lecturer. They first met when they played together in the St John's College Orchestra. Although they are now retired, they have set up the North Malawi Surgery Project and continue to work through this to help develop the country. Here Michael tells us about their work.

The Project was set up in 1994 when I retired as Chief Surgeon from the large central hospital in South Malawi. My wife Elspeth and I wished to continue working in the more rural northern region of Malawi, which had a population of two million but no surgeon at that time. Rotary International and Cambridge Rutherford Rotary provided financial support. More recently St John's College Music Society helped with the proceeds from a very successful concert and continue to do so with retiring collections from recitals.



Michael with two Malawian COs removing a large spleen

For the past ten years we have been going to Malawi twice a year for visits of up to three months. We are based near a lakeshore hospital and travel to eight other hospitals in the area. The free g o v e r n e n t

hospitals suffer greatly from overcrowding: they have about 120 beds and are forced to accommodate many more patients on the floor. They are often run entirely by paramedic Clinical Officers (COs) - not doctors - who despite their lack of qualifications do all the surgery, obstetrics, and fractures etc. I teach these admirable COs as well as doing more major operations. It is important that surgeons and COs here have a broad general training because they are regularly called upon to perform the full range of surgical specialities from plastic to orthopaedic, and even emergency 'brain surgery'.

Malawi is a very poor, aid-dependent country with deteriorating services, and for the past twenty years it has had to cope with AIDS. One third of ante-natal mothers are HIV-positive. Health professionals, teachers, and civil servants are dying and not enough people are being trained to replace them. The number of orphans rises daily and child-headed households are not uncommon. Recently the arrival of free anti-AIDS drugs has added an additional burden as staff

are taken away from the already understaffed wards to run these clinics.

In our thirty years in Malawi we have sadly witnessed a declining quality of life for many inhabitants largely due to a rise in population, which has doubled since we first arrived. Today one in three infants die before their fifth birthday, life expectancy has decreased, and unemployment has risen as has the crime rate. The land plot size per person has decreased so much that now an average person only has the space to grow enough maize to feed themselves for a few months in every year.

Donations to the North Malawi Surgery Project continue to make small improvements though. This year a container arrived, packed in Cambridge, that included old medical equipment from Addenbrooke's, thirty-nine sewing machines, hundreds of old tools, and many footballs (the locals usually play with bundles of paper and rags tied with string). Also included were thousands of books, some destined for the first public library in the area that Elspeth has set up.

Although working in the 'Warm heart of Africa' can be frustrating, we are privileged to live in a single-roomed cottage in the bush beside beautiful Lake Malawi, eating bananas and the delicious local fish. We hope to continue this work for some years to come. A book is available from Heffers bookshop in Cambridge about our life and work in Malawi: *The Great Rift - Africa, Surgery, AIDS, Aid*, ISBN: 0953929000. ❀



Michael and Elspeth beside Lake Malawi



French on the Farm

British farmers seem to have had a raw deal of late with increasing globalisation and the domination of large corporations over the food market, not to mention the European Union's agricultural subsidies that have put a lot of smaller farms out of business. We spoke to the tenants of one of the College farms in Kent to see how they have coped.



*Cauliflowers growing at
Gore End Farm*

Gore End Farm in Birchington, near Margate, has belonged to St John's College since 1642. Archie Montgomery began leasing the land in 1939; when he retired he passed it on to his son, and he in turn passed it to his son Robert who,

with his wife Lucy, is the present tenant farmer. Their expertise in growing cauliflowers and broccoli has been passed down through three generations. It has not always been easy, however, especially in the current economic climate but Robert and Lucy have found a novel way of bringing in an extra income.

Lucy took her degree in French and Music at Homerton College, Cambridge. After leaving she got married and started a family, but when her youngest child was five years old she decided to use her degree to start teaching French at home. She found it very difficult, however, to find suitable teaching materials and so decided to create her own. As a result Ecole Alouette was founded: a publishing company designed to offer children aged 5–12 years the opportunity to learn the French language.

The business is run entirely from the farm: Lucy uses two converted barns, one as an office and one as a classroom for after-school lessons. Robert explained to me that farming has increasingly become less profitable and so the money brought in by Ecole Alouette really helps. There is an abundance of food in the world at the moment, which is causing prices to fall. On top of this, there is the fact that eighty per cent of the food market is controlled by four major supermarkets, in whose interests it is to drive food prices down. Farmers meanwhile have no other alternative buyers to sell their goods to. The Montgomery family also suffer from the legislation that decrees that government farm subsidies are only paid to meat or grain farmers, and not to vegetable producers.

Fortunately, Lucy's method of diversification has gone from strength to strength. In 2001 the company was re-branded and given the new name of Skoldo, thereby enabling her to publish books in other languages, not just French. Indeed her first Spanish learning course is going out to schools in January 2006. There are also plans to publish a German course.

She runs language classes for children from local primary schools every night of the week. This enables her to test out her teaching material before it is published and to make any necessary amendments. She also publishes and publicises all her own books. Lucy believes that it is important to teach primary school children new languages because they are more enthusiastic and less self-conscious at that age, so they tend to pick them up more quickly.

In June 2005 she invited all the pupils from her classes and from the schools that use her books to an awards ceremony that was held in St John's College. It was hoped that a visit to the University would raise their aspirations; Lucy commented 'For a lot of children university is a big unknown but I wanted them to know that there are human faces behind it.'

When I asked her whether she and Robert had ever thought about leaving farming she was adamant that they hadn't and never would; 'It's part of the genetic make-up of the family' she explained. They'd much rather continue to change with the times. We hope that their Skoldo Primary Language Scheme will carry on being successful. ☺



Children learning about the gratin de choufleur



Dates for your Diary

London, Monday 12 December 2005. Johnians living in London and the Home Counties have been invited to join the Master for drinks and canapés from 6.45pm in the London House Large Common Room at Goodenough College, Mecklenburgh Square, London, WC1N 2AB (the closest tube station is Russell Square). Tickets for this event cost £25.00. If you would like to attend and have not received an invitation, please contact the Johnian Office. We are grateful to Roger Llewellyn (BA 1986) for facilitating this event. ☼

A reminder is given that the annual **Johnian Society Dinner** takes place on Saturday 17 December 2005. Application forms were sent out with this year's edition of *The Eagle* but if you have not yet applied to come please contact the Johnian Office at the College. ☼

Regional Reunions. In 2006 we would like to arrange reunions for Johnians in the **North West** (Cheshire, Merseyside, Lancashire and Greater Manchester) and in the **South West** (Devon, Cornwall, Somerset and Dorset).

In the past, we have benefited from the help of Johnians in gaining access to venues for these regional events, which is a great help to us. We would therefore be very grateful if anyone can suggest a suitable venue for a dinner in either of these regions. If you have a suggestion, please contact Clare Laight (c.l.laight@joh.cam.ac.uk) in the Johnian Office. ☼

The **Johnian Dinners** for 2006 will take place in April and July. The first Dinner is for matriculation years 1980, 1981, 1982 and will be held on **1 April**. Invitations will be sent out in the Autumn. If you have not received one, please contact the Johnian

Office. The second Dinner will be held on **1 July 2006** and matriculation years up to and including 1946, and 1954, 1955, 1959, 1960 will be invited. Invitations will be sent out in January 2006. ☼

Johnians living in the US will be aware of the **Cambridge in America Days** taking place in November to celebrate 800 years of achievement and to launch the 800th anniversary campaign. The Master, Professor Perham, will be attending both days in San Francisco and New York and we are pleased to be able to invite Johnians and their guests to attend one of the Johnian receptions that has been organised to follow each day.

San Francisco, Saturday 12 November, 7.00pm

Johnians are invited to join the Master for a reception in the Penthouse Apartment of Avalon at Mission Bay, 255 King Street, San Francisco, CA 94107. We are grateful to Dr Marylyn Djie (PhD 1995) for her assistance in facilitating this event.

New York, Saturday 19 November, 7.00pm

Sir Philip Thomas (BA 1970), the British Consul-General for Trade and Industry in New York has kindly offered to host a reception for Johnians in his apartment.

Boston, Monday 21 November, 6.30pm for 7.30pm

Johnians and their guests are invited to join the Master for dinner at the British Consulate General. Our host will be HM Consul General to Boston, John Rankin.

Invitations to these events have been sent out. If you have not received one and would like to attend, please contact the Johnian Office. ☼

We are delighted to announce that the **Choir** will be touring the USA between 23 March and 1 April 2006. The confirmed concert schedule and information about how to purchase tickets will be published on the Choir pages of the College website shortly at www.joh.cam.ac.uk/chapel_and_choir. ☼

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Further details about all these events can be obtained from the Johnian Office or on the web at www.joh.cam.ac.uk/johnian/events. Future events will also be advertised on the website as details become available.