

# Adelaide Branch Richard III Society



***Happy 35<sup>th</sup> birthday***

## **SA Branch Richard III Society – memories – M Whitford**

Sue Walladge asked me to write up some memories of the early days of our Branch, which I began in 1983. Owing to ill-health (ME/CFS + fibromyalgia) I didn't finish the piece in time for the March/April newsletter. My apologies for that.

However, looking at Kevin Clarke's piece written for the 10<sup>th</sup> anniversary, and mine for the 15<sup>th</sup>, I find I have little to add – except to comment on how things have changed in 35 years. Back then, to find the Richard III Society meant going to the State Library and searching through English telephone directories, then writing to the address given, and waiting for a reply. Now, when I've re-re-rejoined (I was a member of the USA Society) I was directed to the SA Branch's website. I've volunteered my daughter, the baby who 'attended' our first meeting, to create a Facebook page. I've just received a new members' pack from the UK Society, complete with photographs, postcards of the 'reconstructed' head of Richard III, the *Bulletin* and *The Ricardian*, directions to the Society's Facebook page and Twitter account, and so on. It doesn't seem so long since I was informed (by a member of the UK 'parent' Society) that electronic versions of the Bulletin etc would be far too complicated to prepare, and non-UK members would have to rely on what we now call snail-mail for communication, email also being too difficult.

Of course, the greatest change was the discovery of King Richard III's remains at Leicester, and his re-interment. And – no hunchback!

Apart from my very fond memories of Cantata Genista, our singing group, two things stand out when I think of our early meetings. One was the Adelaide Morris Dancers performing for us. I'd never seen the real thing before, but wow! (May I stray a little OT – off topic – as we now say online, and heartily recommend Phil Rickman's novel *All of a Winter's Night*, in which morris dancers... Find out for yourselves. Oh and Ngaio Marsh's) *Off with his Head*, in which morris dancers... May I also note that the complete works of Josephine Tey are available for \$3.99 on Kindle.)

The other outstanding and joyous memory comes from a meeting I cannot date. It came about because I read Alan Coren's hilarious *Punch* piece "Getting the Hump" – and, again, haven't

things changed, because to cite it I have to fetch my Kindle – about the handsome and straight-backed young Duke of Gloucester buying, in 1471, a new suit of ill-fitting armour from ‘the dank and tatty premises of Master Sam Rappaport (Bespoke Metal Tailoring Since 1216’ This is still one of the funniest pieces of prose I’ve ever read, but seeing it acted out by Walter Welburn, donning blue cardboard ‘armour’, with Margaret Collings as the ‘tailor’ (did she also narrate it? I can’t remember) was even funnier.

In 1984 or 85 the State Theatre Company did *Richard III*, and allowed our Branch to put up a small ‘in defence of Richard III’ exhibition on the foyer. This brought us more members.

We then approached the State Library about mounting a professional exhibition about Richard III in August of 1985. I think we spent two or three months on preparing this, and its central glory was Margaret Collings’s superb calligraphy. If I look up from my keyboard I see, framed, the York and Lancaster Family Tree she did so beautifully; most of the best and more permanent items from the Exhibition were bought by Group members.

After 1985, with the Exhibition and our Anniversary Dinner. I don’t remember a lot of detail about the doings of our Group. Meetings continued, of course, but from 1992 to 1994 I was living in Melbourne and then Darwin, where my husband was working. In 1995 I gained admission to the University of Adelaide as a mature-age student. To my annoyance, by then all the subjects I’d always wanted to study – Old English, Anglo-Saxon, etc – had been cut, and for medievalists the only subject left was Dr Tom Burton’s excellent course in Medieval Literature. All the medieval historians had for some reason fled to the University of Tasmania. (“They feel safer there,” said one Adelaide faculty member, a remark I’m still trying to decode.)

I think it was because of that course that I came to write *Treason*, a novel about Richard III. Some years before I’d tried to do this, but couldn’t produce anything good. But somehow those medieval literature lessons did the trick. I was, however, rather shocked at how much I had to research all over again, and how much I’d thought I knew but which turned out to be from other writers’ fiction. All my Ricardian books and back copies of *The Ricardian* and *Bulletins* had to come down from the shelf. I mention *Treason* because back then, in the very later 1990s, all I heard from publishers and literary agents was, “There is no market for novels about Richard III.” Oh, yeah? Despite my literary agent’s death I got the book published and it immediately won an international readers’ prize. It’s with its third publisher now and has gone on selling well since its release in 2002. Suddenly there was a market for novels about Richard III.

And then, of course, came that day in 2013 when we learnt that those Leicester remains really were those of King Richard III.

We all know how we felt. Sometimes things are *not* too good to be true.

Meredith Whitford

**Our April meeting** was enjoyable with 9 of us which included 2 of Lyn and Chris’s granddaughters. Apologies from 7 people. With Treasurer also an apology there was no financial report. In correspondence there was one interesting news item that over Easter

Richard III was built from Lego at the Leicester R3 visitors centre.



One interesting mantelpiece raffle prize came from Ruth, a snow globe from Dubai. Sue was pleased to take that home.

We started in on the illuminating work. What with water colour paints, water colour pencils, a variety of photocopied letters, colouring bookmarks, calligraphy pen and ink, quills, lettering books (including a 1946 lettering book) we had plenty of artistic options. Thank you Lyn for an interesting and different meeting. Oh and just a reminder it's \$5 in our owl plus take a raffle ticket and put your raffle prize on the mantelpiece. Somebody forgot.



Our supplies for the workshop



Our busy workers early on From left, Lyn's 2 granddaughters, Lyn, Chris, Margaret and Di.



Lyn and one of her granddaughter



Ruth hard at work



**May 5<sup>th</sup> meeting** is the Quiz, some Ricardian and some South Australian/Australian questions.

**June meeting** is High Tea plus a few Ricardian readings.

**For our Coronation lunch in July, we, the committee would like everyone to make the effort and go medieval. If you have Margaret's excellent cookbook 'from the King's kitchen' please make use of it.**

**If not, I have included some recipes below from the cookbook as a subtle as a sledgehammer hint. They are not difficult to make. If you like to try one of**

these, please let me know so we don't double up.

## **Vyne Grace**

750g pork fillet cubed	375g onions sliced	Flour
3tbs olive oil	2tbs malt vinegar	salt
300ml white wine	150ml chicken stock	
½ tsp ground ginger	¼ tsp pepper	

Coat pork cubes in flour. Saute quickly in hot oil to seal all sides. Remove meat, lower heat and stir ginger and pepper into oil and cook for a minute or two, stirring continuously.

Place meat and onions in alternate layers in a casserole, seasoning each layer well.

Stir wine, stock and vinegar into spices in pan, scraping up the pan juices. Pour this over the meat.

Cover and cook in a medium oven 325 °F /160 °C until tender, about 2 ½ hours.

## **Chicken pie**

1 sheet frozen shortcrust pastry	2 beaten eggs
1 sheet frozen flaky or puff pastry	2tbs lemon juice
¼ tsp ground black pepper	1tsp ginger
3 chicken breasts (about 600g)	3 or 4 bacon rashers, chopped

Line the base of a greased deep 20cm springform tin with baking paper. Line the base and sides with shortcrust pastry.

Cut chicken into thin slices and brush with lemon juice. Mix eggs, pepper and ginger then dip the chicken in it. Layer the chicken with the chopped bacon in the pastry case. Pour over the egg mixture reserving a little for glazing.

Cover with puff pastry and seal the edges. Brush with the egg mix and cut steam vents in the top.

Bake 15 minutes at 425°F/ 220°C then a further 30 minutes at 375°F/ 190°C. Leave to cool a little before removing.( If the base is a bit soggy with juices, carefully return it to the oven on a wire cake cooler on a tray until it dries out.)

## **Mushroom pasties**

450g shortcrust pastry	450g small mushrooms
2 tbs olive oil	1 beaten egg
50g grated cheddar cheese	pinch fresh ground black pepper
Pinch salt	¼ tsp dry mustard

Line 6 small deep pie tins (or 1 large one) with 2/3 of the pastry. Chop mushrooms and mix with oil cheese and seasonings. Fill into pastry cases, cover with remaining pastry. Seal and decorate with pastry trimmings and cut small cross in lid. Brush with egg. Bake at 200°C for 15 to 20 minutes.

## **Trenchers**

15 g sugar                                      330ml tepid milk                                      300ml tepid water  
50g fresh yeast                                      25g butter                                      1kg flour                                      1tsp salt

Dissolve sugar in milk and water and mix in yeast. Leave 10 minutes in warm place.

Rub butter into flour with 1 tsp salt and then stir in yeast mixture.

Cover and leave in warm place 45 minutes. Knead. Leave 15 minutes longer.

Divide into 8 equal pieces and roll each into a round 20cm across. Place onto well greased trays, prick all over. Leave to prove a further 20 minutes.

Bake at 200°C for 20 to 25 minutes after the roast is removed.

To serve, pour some gravy onto each trencher, top with roast meat and vegetables. Eaten after the meat.

## **Meat loaf with almonds**

1kg lean minced beef                                      ¼ cup red wine                                      ¼ tsp black pepper  
1/8 tsp mace                                      1 cup fresh breadcrumbs                                      1 tsp sugar  
½ cup almond milk                                      1/8 tsp ground cloves

Combine and shape into a loaf. Cook in a deep covered casserole for 1 hour at 350°F/180°C. Drain off any fat and turn onto serving platter.

## **Spicy creamed rabbit/ chicken**

6 tbs butter                                      3 cups chicken stock                                      ½ tsp saffron                                      1tbs sugar  
1 tsp cinnamon                                      6tbs plain flour                                      ¾ cup ground almonds  
2 tsp ginger                                      ½ tsp ground cloves                                      4 cups cold cooked chicken/rabbit

Melt butter, add flour. Cook 1 minute. Add stock, almonds, sugar, spices. Cook until thickened. Stir in cooked meat and salt and pepper to taste.

Serve in vol au vent cases, on pastry or on toast fingers.

## **Apple Tart**

4 apples                                      4 pears                                      1 cup water                                      2 tbs plain flour  
½ cup raisins                                      1tbs lemon juice                                      ¼ tsp saffron                                      ¾ cup ground almonds  
1 tbs sugar                                      ¾ cup sugar                                      1 tsp cinnamon                                      ½ tsp nutmeg  
½ cup chopped dried figs                                      ½ tsp ginger                                      a little red wine/brandy

Flaky pastry for 9" (23cm) pie dish.

Peel, core, slice apples and pears. Boil peel and cores with the water and 1 tbs sugar until reduced by about a third.

Toss sliced fruit with flour, ¾ cup sugar and add dried fruits and dates steeped in lemon juice and spices in wine.

Pile into pastry case. Strain the peel water and pour over. Cover with pastry lid and seal.

Bake at 180°C (350°F) for about 30 minutes.

Have I got you interested yet in having a go? If you want a copy of “from the king’s kitchen“, Margaret should be bringing some along to the May meeting. Cost originally \$8, a bargain at \$5



## The Richard III Society

*Promoting research into the life and times of Richard III since 1924*

Patron: HRH The Duke of Gloucester KG GCVO

*Bringing you the latest important news and events about Richard III.*

Dear Members,

The Shakespeare Schools Foundation is to present a trial of Richard III – not the real one for a change but the one we see in Shakespeare’s play. It will take place in the Novello Theatre on Sunday, 29th April, at 7pm

This is their fourth production of this nature, Romeo, Hamlet and Macbeth having already been in the dock.

The purpose is to raise funds to support the Foundation which aims to teach schoolchildren about the arts mainly by involving them. (Because this is a fund raising event, the ticket prices are rather high, starting at £65.)

The Society has provided a piece for the programme pointing out that Shakespeare’s character bears but little resemblance to the real Richard III.

Lady Justice Hallet will preside and Hugh Dennis and Ed Vaizey are already ‘signed up’ as jurors in this trial in support of SSF’s annual work with 30,000 young people across the UK.

To learn more go to <http://trialofrichardiii.org>

Executive Committee

Richard III Society

A couple of interesting comments about the “trial” on the 29<sup>th</sup>.

<https://www.theguardian.com/uk-news/2018/apr/22/quadruple-jeopardy-for-king-richard-iii>

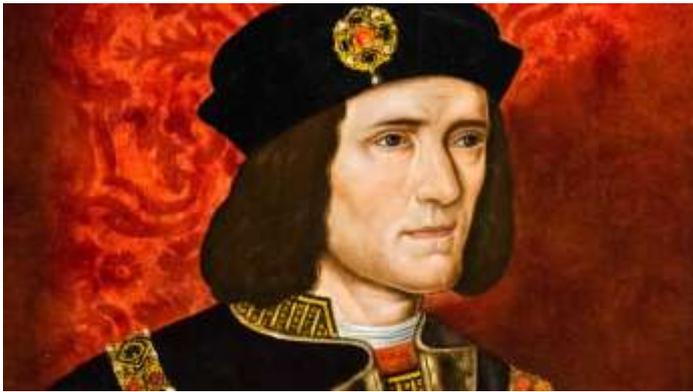
An article about Anne Neville and where she is buried.

<http://royalcentral.co.uk/blogs/anne-neville-richard-iiis-lost-queen-and-westminster-abbey-100857>

## Richard III may prove himself not a villain

[Jack Malvern](#) April 23 2018, 12:01am, The Times

Richard III was “determined to prove a villain” in Shakespeare’s depiction of the Plantagenet king but the character will get a chance to plead his innocence during a mock trial before a real judge.



Richard III will face trial for multiple murders ALAMY

Although the trial takes the form of a theatrical event at the Novello Theatre in the West End, it will be presided over by the Court of Appeal judge Lady Justice Hallett, who in 2014 gave the ruling that the king’s recently discovered remains should be reburied at Leicester Cathedral. She will take a leading role in the latest mock trial put on by the Shakespeare Schools Festival, which has previously attracted actors such as Tom Conti to play witnesses while qualified lawyers argue for the prosecution and the defence.

Although the Richard of the play is unambiguously a cold-blooded killer, Lady Justice Hallett will be aware that juries are notoriously soft on Shakespearean crime. When she presided over a trial of Hamlet in 2016 she noted that the jury’s decision to acquit was “against the weight of evidence and against all reason”. Hamlet, who in the play shouts “Dead, for a ducat, dead” as he stabs Polonius through a wall hanging, was found to have acted in self-defence because of a conspiracy against him. In 2015 a jury at the trial of Macbeth, played by Christopher Eccleston, swallowed his argument that his wife was to blame for King Duncan’s death.

*The Trial of Richard III*, on April 29, will ask the audience to rule on multiple murders. In the play Richard’s victims include his older brother, his wife’s first husband, his wife, several noblemen and his princely nephews. The actor playing Richard has yet to be revealed.

The defence will consist of QCs John Kelsey-Fry and Sallie Bennett-Jenkins. Ian Winter and Jonathan Laidlaw, also QCs, will push for a conviction. The jury foreman will be played by the comedian Hugh Dennis. Some of the show will be improvised but it will be partly scripted by Jonathan Myerson, who won a Bafta in 1999 for his adaptation of *The Canterbury Tales* into an animated short film.

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## My naked villany: top judge to preside over West End trial of Richard III

Lady Justice Hallett to take to stage to hear the case for and against the last Plantagenet king

[Owen Bowcott](#) Legal affairs correspondent Sat 21 Apr 2018 01.49 AEST



A fridge magnet of Richard III hangs above Lady Justice Hallett's mantelpiece in her office at the Royal Courts of Justice. Photograph: Alicia Canter for the Guardian

He was one of the most maligned monarchs in English history. Half a millennium on, the quest for the truth about Richard III has not faded. Will Crookback Dick ever receive the justice he deserves?

That is the question Lady Justice Hallett, who adjudicated in the dispute over last Plantagenet king's reburial, hopes to settle later this month when she will preside over his fictional resurrection and trial for serial murder.

An expert in the divisive legal legacy of Richard, the senior judge will take to the stage to oversee the case against his common portrayal as a scheming, Machiavellian hunchback in a one-night only dramatic reassessment at the Novello theatre in London on 29 April. The audience will act as jury, voting on whether or not to find the 15th-century king guilty of ordering the death of his two nephews in the Tower.

The play's immediate aim is to raise money for the Shakespeare Schools Foundation and provide entertainment on a Sunday evening when most theatres are closed. Like the playwright's own work, however, the Trial of Richard III is multilayered, offering more subtle messages about comic improvisation, the significance of the law and educational empowerment.

A fridge magnet of Richard rests on Hallett's mantelpiece in the Royal Courts of Justice, a gift from a colleague, Mr Justice Haddon-Cave, who sat alongside her during an extraordinary hearing in 2014 into where the remains of the king – disinterred by archaeologists from under a car park in Leicester – should eventually be entombed.

The Plantagenet Alliance, made up of members of Richard's distant Yorkist descendants, argued that the monarch, who was killed at the battle of Bosworth in 1485, should not be buried in nearby Leicester Cathedral but returned to York Minster.

Hallett, Haddon-Cave and Mr Justice Ousely eventually ruled in Leicester's favour. The justice secretary at the time, Chris Grayling, dismissed the case as a "complete waste of taxpayer's money" but, Hallett insisted, it was "pretty fascinating". She discovered "how many millions of descendants you can acquire over a few hundred years"



A Richard III mosaic, made out of Lego, at a visitor centre in Leicester. His remains were discovered under a car park in the city. Photograph: Aaron Chown/PA

Adding that case was really important to a lot of people, Hallett said judges should be "about providing access to justice for as many people as possible. I can see that some people thought it was a waste of time. As a judge, I didn't feel it was."

In *The Trial of Richard III*, the comedian Hugh Dennis will play the role of jury foreman, while children from three London schools will act out scenes to form evidence in the case.

It has been partially scripted by the Bafta-winning writer Jonathan Myerson. The QCs John Kelsey-Fry and Sallie Bennett-Jenkins will appear for the defence and Ian Winter and Jonathan Laidlaw for the prosecution.



Lars Eidinger as Richard III in Schaubühne Berlin's production at Edinburgh in 2016. Photograph: Murdo Macleod for the Guardian

Hallett said she always wanted to act and that the play combined her love of law and theatre. "It also helps improve public understanding of the law," she said. "It's time people realise how important it is. Without the rule of law we won't have a society worth living in."

Courtroom re-enactments, Hallett said, engaged the public's imagination in legal issues. One of the questions in *The Trial of Richard III*, may be whether royalty can be tried in their own courts – or do they have immunity?

Theatre audiences are more fickle than juries in deciding who to acquit, Hallett acknowledged, adding: "I suspect it depends on who is playing the part. I'm a great believer in the jury system. In a jury, you know you have someone's fate in your hands."