



## COACH TRIP TO SAN REMO – SATURDAY 9 NOVEMBER ??

Last minute, couple of seats still available for coach trip to San Remo SATURDAY 9 NOVEMBER.

Phone Carolyn immediately to grab them

**CAROLYN MOULET - RIVIERA TOURS**

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It's will be a jolly day out for all concerned, shopping ahead for Christmas presents, friends getting together, usually having a super seafood lunch, and then stopping at the Eurodrinks to stock up on Christmas booze for drinking or cooking.

The trip usually has an early start arriving around 10 am, and with an early date of 9 November, there might be fewer coaches to compete with, ensuring plenty of time to enjoy browsing round the market stalls, the fabulous covered market with all the wonderful and very reasonably priced Italian specialities – which I personally love, not just for the wonderful choice of fresh vegetables, pale green tromboni zucchini, all sorts of mushrooms, fresh and dried, but the meat shops, from which I have purchased veal scallopini, cut right across the grain, and calves liver (for my freezer) and other choice cuts at lower prices than in France, plus the great little seafood market, with small clams with which to make spaghetti a la vongole, and not forgetting the high street shops. There is time for a nice lunch in one of the many restaurants before leaving San Remo and head home via Ventimiglia and the Eurodrink supermarket where we stop for approximately 45 mins so you can stock up with supplies - alcohol and cigarettes still being slightly more reasonably priced in Italy than France!

Carolyn says: The times of departure are usually as follows :

07h30 - Le Muy Peage (no. 36)

07h45 - Frejus Peage (no. 38)

(return times are between 18h and 19h depending on the time we leave and the traffic)\

**Ticket price: 28 euros, could not be more reasonable!**

Good Luck, it's a lovely day out.

## BOOK SWAP 20 November

St Antonin. Chez Penny and Grove Balaam, 16 Chemin de la Nate, 83510 St Antonin - follow the balloons! The Travelling Book Swap 10h00-12h00. 04 94 80 35 17 or 06 12 31 69 10. Contact Mim Kay on [mimi4opp@gmail.com](mailto:mimi4opp@gmail.com) or 04 94 04 78 94 for further directions.



## UPCOMING CONCERTS – MOULIN DES ARTS – ENTRECASTEAUX

**Saturday 2 November – 20h30**

**& Sunday 3 November - 1600**

Jazz au Moulin Sumo Trio

Tickets 20 & 15. Including glass of wine

Res: 04 94 69 58 07 / E: [mrkucko@yahoo.fr](mailto:mrkucko@yahoo.fr)

Ancient Moulin a huile, 17 rue de Lubac, Entrecasteaux



## UPCOMING CONCERTS – MOULIN DES ARTS – ENTRECASTEAUX

**Saturday 9 November – 20h30**

## **& Sunday 10 November - 1600**

Grace Yeo, piano recital, Schumann, Beethoven, Scriabin

Tickets 20 & 15. Including glass of wine

Res: 04 94 69 58 07 / E: [mrkucko@yahoo.fr](mailto:mrkucko@yahoo.fr)

Ancient Moulin à huile, 17 rue de Lubac, Entrecasteaux



## **VO FILMS IN LORGUES**

Sunday 3 November – 18h00 – The Joker

Wednesday 6 November – 19h – Royal Opera, Don Giovanni

Sunday 10 November 18h00 – Soeurs d'Armes

Sunday 17 November 18h00 – Sorry we Missed you

Sunday 24 November 18h00 – Frankie

Sunday 1 December 18h00 – Adults in the Room (Written by Yanis Varoufakis, Costas Gavras, Based on Greece 2015)

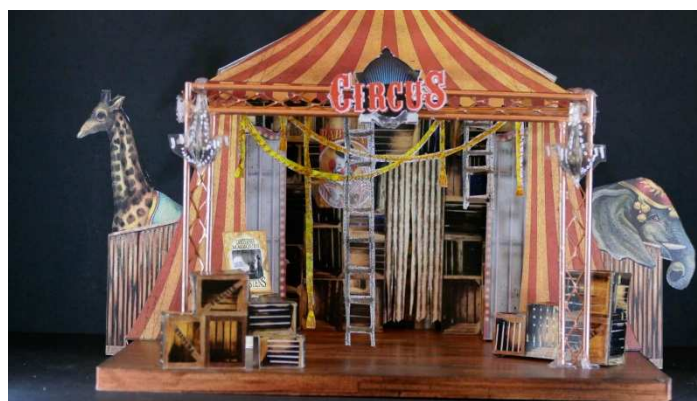
## **OPERA DE TOULON – UPCOMING PRODUCTIONS**



### **Sondheim's INTO THE WOODS**

**Saturday 9 November 20h**

**Sunday 10 November 14h30**



**LE SINGE D'UNE NUIT DÉTÉ – Serpette & POMME D'API – Offenbach**  
**Saturday 16 November 20h.**

## **CONCERT FRIDAY 29 NOVEMBER – « L'oiseau de Feu »**

**Tchaikovsky – Stravinsky – 20H**

Operadetoulon@fr 04 94 92 70 78



**ENGLISH CHRISTMAS FAIR – CHATEAU DE BERNE – LORGUES – Saturday 9 & Sunday 10 November**

10am to 6pm - FREE ENTRANCE

- Twenty exhibitors (cupcakes, carrot cakes, crackers, English pastries: whiskeys, beers and gastronomy with the presence of the "Comptoir Irlandais" of Toulon, English books for children and adults, small Christmas decoration, barbabapa, waffles, paintings for children, and for a touch of the old British Empire: Indian silks, teas in bulk and bags)
- Horse rides for children and adults offered by the Château de Berne from 11am to 6pm.
- Arrival of Santa Claus in a carriage at 16h
- Possibility of depositing a letter to Santa in the mailbox dedicated to The Cave, all the letters will be sent to Santa Claus by the little elves of La Cave.
- Tribute to the Beatles with the trio Rita & The Walrus, Saturday and Sunday at 2:30 pm Bacchus Room (attention limited places).
- Presence of the Royal British Legion for the sale of Poppies (symbol of remembrance and hope to support veterans, war victims and their families). As well as the presence of the British Association of the Var (charity) for the sale of Christmas Cards.
- Special "Christmas English" menu, at the Bistrot by reservation at



04 94 60 43 51.

Starter / Main course / Dessert - 33 € (excluding drinks) (menu: Mushroom pie and duck aiguillettes - Crispy lamb, gratin squash and red fruit chutney - Chocolate vanilla ice cream pudding  
But also the presence of food trucks The Slate Brothers Toques and Gourmet Crêpes of Marie and the Wine Truck of the Château de Berne.



## PROVENÇAL CHRISTMAS FAIR – CHATEAU DE BERNE – LORGUES 16 & 17 November

- Thirty exhibitors (Provençal Christmas decoration and tableware, local gastronomy, exhibition of 13 traditional Christmas desserts with their explanations, salt dough, Christmas themes, santons, paintings of Provence, craft beers with the presence of La Petite Aixoise brewery, wood turner, wreaths, gingerbread, Provence honey, hot chestnuts and chestnut cream, boutis and patchworks, truffle products, olive oils, trompe l'oeil paintings Franck Picault's eye, ceramic jewels, blown glass, leather goods ...)

- Carriage rides for children and adults offered by the Château de Berne from 11am to 6pm.

- Entertainment on Saturday from 14H to 16H and Sunday from 15H to 16H by Lou Ginestoun of Lorgues - Taradeau Lei Taradeau of Lorgues (Christmas carols, dances, Provençal music ...) offered by the Château de Berne.

- Arrival of Santa Claus in a carriage at 16:30 accompanied by the drummers of LOU GINESTOUN. - Possibility to deposit the letter to Santa Claus in the mailbox dedicated to The Cave, all the letters will be sent to Santa Claus by the little elves of La Cave.

Special "Provençal Christmas" menu, at the Bistrot by reservation on +33 (0) 4 94 60 43 51. Starter / Main Course / Dessert - € 33 (excluding drinks) Sautéed mushrooms of the moment and white to eat with garlic | Supreme of capon sauce foie gras and chard | Iced nougat



## WORLD CHRISTMAS FAIR – CHATEAU DE BERNE – LORGUES – 23 & 24 November

- Thirty exhibitors (representation of several countries of the world: Italy: gastronomy, teas and coffees / Belgium: waffles from Liège ... / Poland: hand-painted Christmas balls and Christmas decorations / Russia: Matryoshka and Russian handicrafts / Asia : India jewelry, scarves, bags, embroidery ... / African countries: jewelry, coffee ... / Japan: ceramics with Raku / Scandinavia method : Scandinavian-inspired decoration) Wines of the World stand, Food Truck Marie's gourmet crepes and the Wine Truck of the Château de Berne.

- Carriage rides for children and adults offered by the Château de Berne from 11am to 6pm.

- Arrival of Santa Claus in a carriage at 16H.

- Possibility to deposit the letter to Santa Claus in the mailbox dedicated to The Cave, all the letters will be sent to Santa Claus by the little elves of La Cave.

Special "Provençal Christmas" menu, at the Bistrot by reservation on +33 (0) 4 94 60 43 51.

Starter / Main Course / Dessert - € 33 (excluding drinks)  
Cream of pumpkin soup, diced foie gras and chestnuts | Ham cooked on the bone, roasted with pineapple | Pastilla honey and dried fruits



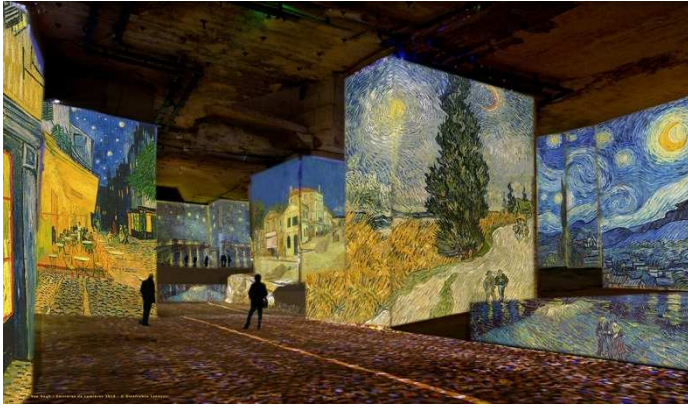
## LES CARRIERES – LES BAUX – 2019 – January 2020

### An immersion in Van Gogh's finest masterpieces!

Since March 2019 (to January 2020), the Carrières de Lumières are exhibiting the work of the genius painter Vincent Van Gogh (1853–1890), who only achieved fame after his death. Spanning the 7,000 m² of the Carrières, a visual and musical production retraces the intense life of the tormented artist, who, during the last ten years of his life, painted more than 2,000 pictures, which are now held in collections around the world.

Van Gogh's immense oeuvre—which radically evolved over the years, from the Mangeurs de pommes de terre (The Potato Eaters, 1885) to the Nuit étoilée (Starry Night, 1889), Les Tournesols (Sunflowers, 1888), and La Chambre à coucher (The Bedroom, 1889)—will be projected onto the giant stone walls of the Carrières.





The clouds, suns, and portraits, represented in the artist's unique style, come to life on walls that are more than fifteen metres high, evoking the artist's boundless, chaotic, and poetic interior world. Via a thematic itinerary relating to the various phases of his life—his time spent in Arles, Paris, and Saint-Rémy-de-Provence—visitors will be immersed in his first works and those of his later years, from his sunny landscapes and night scenes, to his portraits and still lifes.

The Dutch painter's expressive and powerful brushstrokes produced works with bold colours and an unrivalled style that highlight a permanent dialogue between light and shadow. The visual and musical experience produced by Culturespaces and created by Gianfranco Iannuzzi, Renato Gatto, and Massimiliano Siccardi, highlights this chromatic richness, as well as the power of the artist's drawings and impasto.



**Plus – DREAMED JAPAN – an Immersive journey**

## HOTEL CAUMONT – AIX EN PROVENCE



And of course one can make a visit to this Museum a complete day's outing, housing as it does a very sophisticated collection of 18th c artefacts, pictures, furniture, tapestries, everything that complimented life in that era, plus there is a charming courtyard, gardens, and café cum restaurant serving appetising snacks lunches an immersive experience, total culture.

<http://www.caumont-centredart.com/en>

located just a few steps from the Cours Mirabeau  
Ouvert de 10 a.m. to 6 p.m.

3 rue Joseph Cabassol 13100 Aix-en-Provence



## Annonciade Museum –

The Annonciade Museum in St. Tropez is one of the treasures of the Riviera, housing as it does a superb collection of post impressionist works by the principally Fauvist (savagely) artists of the day – above one of my favourite fauvist works, of St. Tropez harbour!. It is my favourite Museum, which I can visit with pleasure time and time again. It has not staged any new exhibitions for a while, one suspects due to budgetary concerns, not only are they expensive to mount, but the insurance is prohibitive - but its collection is such that every visit yields more pleasure.

Musee de l'Annonciade, Place Grammont. St. Tropez  
Closed Mondays. Entry 6 euros.



## Musée Bonnard – Le Cannet

Another lovely Museum to visit not too far away is the Bonnard Museum in Le Cannet, just up from Cannes, housing as it does a fine collection of Bonnard works.



Pierre Bonnard lived in le Cannet from 1922 to 1947, eventually acquiring the villa Le Bosquet, up on the heights of the town.



## OVER THE TOP BY TRENCHERMAN

The restaurant “La Ciau del Tornavento” sits on top of a hill in Alba, in the Piedmontese region of Northern Italy. It has views that leave people without words to express themselves, it has a modern dining room with classic style, service to impress and a menu fit for any desire.

Of course Alba is a long way from the Var and if you just wanted a great Italian meal, there are places nearer, but they would be without the view and more importantly at this time of year, without the white Alba truffles.

So whilst the view would make me want to come back, the white truffles would make me want to stay. (Force me to stay?!)

The day we were there was special, the October sun was hot and the sky cloud free and we were as close to an ethereal experience as I am ever likely to get.

The day had started with a few weeks to spare, when we received an invitation from good friends to join them for a white truffle lunch in Italy. Try, as I did not, I could not come up with a reasonable excuse to say anything but, ‘yes please’. So for some

weeks I had the promise of the delicate but bold taste of the truffle on my mind. I am a fan of the black truffle but it pales into insignificance compared with its imperial cousin, the white.

So the day itself was, as I said, special, from the moment we boarded the helicopter, to the journey along the coast at an altitude of 500 feet and the whole of the south of France glinting in the sunshine and appearing to wave at us. Imagine, I thought, just imagine how they would feel if they knew where we were going?

We kept to the coast until we reached Savona and then turned inland towards Albenga where we had to make a low pass across the airfield so that the control tower could read our call sign and then we were off into the hills clad in the autumnal colours that remind you of a Scottish tweed before it is tailored into a Tam o Shanter.

From being impatient to reach our destination I became reluctant for our journey to end, but as we passed over the restaurant I refocused on the reason for this journey.

The restaurant was elegant from without and both modern and classic within.

We were greeted elegantly and shown to our table which was, as you might imagine, right up against the windows affording us the view which we had just flown over. Although the service turned out to be wonderful, it did take a few moments to attract appropriate attention and ask for the wine list. Actually the list is a misnomer as it was more like a telephone directory with every number you might care to think of written down. A Gaja of excellent parentage was chosen and brought squeals of delight from the ladies and great satisfaction to the chaps.

The process of choosing our lunch was something not to be rushed, indeed in the case of she who does occasionally dither, I thought she would never decide. But she did and four portions of Tagliolini (made with 28 egg yolks) were ordered with the white truffle to arrive and be lavishly shaved across each portion with little concern for portion control.

The list of dishes for the first course were too many to remember, in fact, almost too many to read, but with decisions made and the Truffle cloaked Tagliolini dispatched, the question was would it be all right to lick the plates? Politeness prevailed, but I do rather regret it.

My next course was ‘young goat cooked two ways’, in fact it was a tart with, instead of pastry, braised juicy and tender meat topped with crisply fried meat and served with an array of vegetables just al dente.

Our gracious hostess ordered veal done in the Piedmontese manner, a veal chop on the bone treated as if it were an escalope, the bone was left on the plate but little else, mine host took veal as well, another cooked two ways dish but covered in truffles.

She who was still at 500 feet chose monkfish and smiled a secret smile.

To wash down our main course mine excellent host revisited the wine directory, and as we were surrounded by the vines of Barolo, he headed for that section, thankfully there were only 16 pages of Barolo and after serious consideration asked the sommelier for his recommendation and what arrived was almost too good to share.

The cheese trolley was quite magnificent with the cheese was in perfect condition and desserts only confirmed the skills of the kitchen.

I have not described the Amuses Bouches but a warmed essence of Cêpes was outstanding, of course.

The flight back passed in meditative silence.

Pip pip



## Free trade – or Protectionism

BY ROGER BOOTLE

Across the world there is a battle under way between the forces favouring trade protection and those favouring free trade. And protection seems to be winning. This is of special relevance to the UK as we contemplate life outside the EU.

Those arguing for free trade commonly face an uphill battle. The words themselves bias the debate in favour of trade restriction. After all, “protection” sounds so positive. Although “free” trade sounds appealing at first blush, it also suggests that those who embrace it are giving up the chance to gain advantage through “protecting” domestic producers in blind pursuit of liberal ideology.

Moreover, the structure of the gains and losses from free trade and protection favours those arguing for protection. For protection advances the interests of those producing the good in question, at the expense of those consuming it.

Their interests are heavily focused on that particular good and they therefore care strongly about the trading relationships affecting its production. By contrast, for its consumers, it is just one out of hundreds of things that they buy. So the interests in favour of protection are much more heavily concentrated and therefore powerful.

Furthermore, there is sometimes an ideological bent in favour of production and producers. Among economists this idea is known as mercantilism. It reaches its clearest expression in the modern world in Germany, which runs a huge current account surplus, thereby foregoing a higher standard of living for its citizens. Supposedly this is a good thing! Yet consumption is what the whole of economic activity is ultimately about. There is no clearer homespun demonstration of the benefits of free trade than the wine business. I have recently returned from several trips to European cities that have involved drinking a fair amount of wine. It never ceases to amaze me how difficult it is to get non-French wine in restaurants in France. Even other European wines are scarce, but wines from the New World are all but impossible to find.

In my experience, there is no greater ignorance about the wide international choice of wines than among the French. If you

suggest to a waiter, or even a sommelier, that a good Argentinian, South African or Australian wine would be better than the French wines they have on offer, they are liable to give you a look of complete disdain that suggests you are utterly stupid and uncivilised, followed by a Gallic shrug that seems to say: “What can you expect from the British?”

In fact, French chauvinism about wine goes deeper. If you are in Burgundy, you would be extremely lucky to find any wine from Bordeaux. Equally, if you are in Bordeaux and ask for a bottle of Burgundy, you may well be shown the door.

To be fair, such practices and attitudes to wine produced outside the local region or home country are not restricted to France, or even the EU. On a recent visit to a restaurant in Zurich, I noted that of five red wines on offer, four were Swiss. Now I don’t want to insult the producers of Swiss wine, but let me put it this way: you would be hard put to find anyone willingly choosing to drink Swiss red wine outside Switzerland.

There is a good reason for this: most of it isn’t very good.

Incidentally, the fifth type of red wine was Italian. I chose that but was informed by the waiter that they had run out, so I was forced to drink Swiss after all. Funny that.

The best experience I had was in Stockholm. Yes, there were a good deal of French wines, but there were also many from the rest of Europe, North and South America, South Africa, Australia and New Zealand. Doubtless, it will already have struck you that there is no native Swedish wine producing industry to protect. Could that be why the consumers of wine in Sweden face such a wonderful choice? (Mind you, they have to pay through the nose for it, thanks to heavy excise duties on alcohol.)

What is the best city in which to appreciate the wines of the world? It is probably London. Historically, we have had no native wine industry and as a result we have imported wine from all around the world. Now we are producing some excellent sparkling white wines, some of which more than hold their own against champagne.

But in Britain’s open markets, even the domestically produced wines have to compete on their merits with wines imported from the rest of the world. This is exactly how it should be.

Actually, when we leave the EU, our wine market will become even more competitive. At the moment, we are obliged to impose tariffs on imports of wine from outside the EU. Once we have dropped these to zero, then the price of wines imported from outside the EU will fall. This will put competitive pressure on both our domestic wine producers and, more importantly, on continental suppliers of wine to the UK, including the French. Of course, one sort of wine is not a perfect substitute for another and hence, even at lower prices, non-EU wines are not going to force out EU wines from UK lists. But, as in the rest of economic activity, the price change will induce some consumers to switch from EU produced wine to non-EU produced wine. This will encourage EU producers to lower their prices for wine in the UK market, thereby benefitting UK consumers even more.

In fact, the tariffs on wine are low compared to those on many other things. But the principle is the same. The wine trade is a microcosm of the economy overall. We should be looking forward to the benefits of free trade. Let’s drink to that.



Roger Bootle is chairman of Capital Economics. His latest book, *The AI Economy – Work, Wealth and Welfare in the Robot Age*, has recently been published by Nicholas Brealey.



## How the EU created a cadre of loyal academics

The nature of the EU's PR machinery is varied and complex. Some of it is open and direct – the Commission's spinners selling the official EU line for example. Other aspects are discreet, such as the standard contractual obligation for recipients of development aid to publicise the EU's role as the corporate donor, right down to definitions of format and font size to be used otherwise the grant has to be repaid. Then there are the more pernicious aspects, intended to mould opinion – formers – directly, or by gravity.

As we run into the (hopefully) final lap of the Brexit marathon, we might keep these influences at the back of our mind as we spy various spokesmen and commentators step forward to pronounce on events. Has the journalist been a recipient of the EU Health Prize for Journalists, the EU Journalist Award, its Lorenzo Natali Prize, or a Prix Europa Festival prize? Has a speaker on freedom of movement been captured by the system – a professional architect who has been in the running for a Mies van der Rohe award; a writer who won an EU Prize for Literature; a council leader who received the Melina Mercouri prize or the European Prize for Innovation in Public Administration; or an administrator who scooped the Social Innovation Prize?

Far more frequently, the footprint has been less obvious. EU positivity is moulded from years of association born not simply of certification, but of financing. The EU is a massive donor and awarder of grants, even if it is not of course handing out its own money. But the association of grant and grantee, in fields and subjects chosen by the EU's civil service, under systems run by its fellow travellers, encourages the recruitment, the development, and the progression of a pro-EU cadre – whether they are fully aware of it or not.

This is particularly clear with respect to academics, from whom over October we can expect to hear a great deal as they are drafted in to act as commentators.

**The problems arising from the EU funding academic research are several. Firstly, the bidding system and scale of money available inevitably risks skewing academic research along the EU's pro-integration priorities. Secondly, the selection points**

**and networking system heavily risks openly pushing bids and bidders themselves along pro-EU lines. Thirdly, the nature of the inducements generates an elite of EU-specialists, whose starting point is one of explaining rather than challenging the process, and who are self-recruited from pro-EU academics. It also then supports the career progression of those professionals, bridging academia, thinktanks, governance, and the private sector. Finally, gratitude for past grants plus the prospect of further ones can only encourage a measure of professional hostility to Euroscepticism.**

**In other words, the mass funding scheme supports the creation of a pro-EU elite that has, to varying degrees, bought into supporting the system and professionally engaging with it – which to be fair is precisely why the funding streams were originally set up. Collectively these features help account for pro-Remain support in many of our ivory towers.**

In practice of course, the same amount of grant money could after Brexit be awarded by UK grant bodies, continuing to cooperate internationally, since the UK is a net donor to the EU budget. In any event, cooperation would be better achieved through less institutionally politicised bodies, including the Council of Europe.

In December 2016, we conducted a major audit of UK universities and institutions in the Social Sciences [receiving EU grants](#). We've gone back into the listings system to find out what, if anything, has changed.

We reached four conclusions.

Firstly, large amounts of money have continued to be deployed. One project, with the unexpected objective of setting up a Mixing and Dubbing catalogue for rappers, received an EU contribution of € 2,979,055. Meanwhile, €3,332,585 went on a project to “develop a protocol for the creation and/or selection of dance sequences drawn from different dance styles and appropriate for different teaching and learning modalities that can provide the base content for the capture, cataloguing and analysis of dance movement for the creation of different interactive and immersive learning tools.” These figures are on the larger side but the size of grants is typically six digits.

Secondly, there is a continued risk of subject matter gravitational pull towards areas of Commission rather than UK national interest. €2,499,950 went towards a project to help ensure “The EU will also be more visibly positioned as a global thought leader in exploiting science and science diplomacy for the benefit of foreign policy and society”. A similar amount went into researching ‘A Dynamic Economic and Monetary Union’. Thirdly, some of the funding is still somewhat peculiar. Often this is because of the research area chosen which in the cold light of morning makes for an interesting bus stop conversation, such as the grant for ‘Dangerous Masculinities: Young Men in Italian Cinema of the 1940s-1960s’. We leave that to one side because of the value of research for its own value.

For instance, work done on the “E-taxonomy of Sino-Himalayan Umbelliferae (Apiaceae): diversity, phylogeny and species modelling through new web-based tools” takes a fascinating approach as it “addresses fundamental gaps in our knowledge on the diversity and eco-biogeography of Sino-Himalayan Umbelliferae, commonly known as the carrot or parsley family”. We do not pretend to know the answer as to whether the

advance in human knowledge is worth the price tag of €309,235.20 – though it would be of real interest to learn how that breaks down and who exactly benefits.

However, in some cases the proposal also appears to carry a measure of political baggage. ‘Exploring Anti-Gentrification Practices and policies in Southern European Cities’ in particular pledges that “the research findings will be also rendered in forms of an anti-gentrification toolkit that will provide the basic tools that local communities can draw on to fight gentrification and concrete ideas for policy makers”. Separately, it would be valuable to learn if any marginal bias has crept in by EU support of topics such as “Savage Warfare: A Cultural History of British and American Colonial Campaigns 1885-1914”, bearing in mind the EU’s self-declared status as being a force for moral good in a post-Imperial world.

Examples such as the latter also encourage us to think whether value is being added by the EU funding association. This is unclear for instance with ‘Restoration and Faith: practicing religion and conservation in Mexico’s historic churches’, or ‘Human-animal interactions in early sedentary and urban societies in the Near East and northern Africa: microarchaeology of livestock dung’.

Indeed, some seem relevant only for UK-based research, such as ‘The Colours of the Past in Victorian England’, and ‘Funerals as public Services in long Eighteenth century London’. Nor is it clear what specifically EU-added value is gained from sending a UK-based researcher on secondment to the Australian Research Council Centre of Excellence for the History of the Emotions for one year, at a cost of € 280,965.40.

You might think £3 million ought not be spent on networking for choreographers or £200,000 on fighting gentrification. But at least with Brexit the decision in the future can be made by a British grants panel, rather than academic proxies shadowing the European Commission’s own political ambitions. Perhaps anyone now appearing on television, worrying about whether they will keep getting funding after Brexit, can take comfort from that reassurance

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## THE EU & THE UK

Just recently came a dose of (unintended) optimism, from an equally unexpected quarter: Angela Merkel. The German Chancellor warned of the threat an independent UK posed to the EU. “With the departure of Great Britain, a potential competitor will of course emerge for us. In addition to China and the United States of America, there will be Great Britain as well.”

Merkel’s remarks confound the hardline Remainer delusion of post-Brexit Britain as a strategic non-entity. They confirm, too, that European leaders are indeed afraid of a dynamic, competitive, deregulated Britain (a “Singapore on Thames”) emerging on their doorstep.

This is not the first time that EU leaders and officials have spoken in these terms: the difference is that now such fears could become reality.

### PORK BARREL POLITICS

**EU regulations are increasingly dominated by special interests and corporate lobbyists. Brussels is starting to make Washington look like a paragon of political virtue. In total €1.7bn (£1.5bn) is now spent a year on lobbyists, and the number of registered influence-peddlers has risen 35-fold since registration was required.**

Officials move with unseemly frequency from the Commission to lobbying firms and back again, while two of the latest picks for Commissioners were ruled out by the European Parliament, itself hardly squeaky clean, for “financial conflicts of interest”. The truth is most EU rules are drawn up by companies to protect themselves from competition. Why would the UK want to match that? On our own, we can draft regulations designed to create a more competitive economy that works for entrepreneurs and consumers rather than big business.

Finally, the EU is becoming more and more protectionist all the time. It is intent on creating a series of “European champions” that will receive government money and be shielded from rivals. It wants to close off its economy from foreign takeovers especially by the Chinese.

It wants to equalise corporate taxes to stop member states from undercutting each other. It doesn’t make a lot of sense for the UK to subject itself to all that. Take a couple of examples. The EU is finding it almost impossible to pass trade deals because they might harm one special interest or another – the much-hyped Mercosur deal with Brazil, Argentina, Paraguay and Uruguay looks likely to fail because French and Irish beef farmers don’t want to compete with South American meat.

### Ugly truth about why MPs don’t want to give you a say: party-switchers dodging voters to cling on to their seats

Since the last General Election, 51 MPs have swapped parties and, for reasons of cowardice or stubborn arrogance, have refused to take the honourable path by resigning from the Commons and fighting a by-election under their new colours.

Indeed, we have witnessed the biggest number of MPs switch sides since the turmoil over Irish Home Rule in 1886. Some MPs, such as Chuka Umunna and Heidi Allen, have changed parties



more than once. Typical is Anna Soubry, who quit the Tories for Change UK and has a majority of only 860 in her Broxtowe constituency. She expects to lose at the next election and thus wants to remain an MP as long as possible.

John Woodcock resigned from Labour last year in protest at the takeover 'by the hard-Left'. With a majority of only 209, he's unlikely to want an early election as it could signal the end of his political career. He's only 41.

In Totnes, Sarah Wollaston left the Tories for Change UK, then joined the pro-EU Lib Dems. But her constituency voted 54 per cent to Leave. Her critics have accused her of hypocrisy given that, in 2011, she backed a motion urging all MPs who defect to submit themselves to a by-election.

Then there is Ian Austin who resigned from Labour in February over its failure to deal with anti-Semitism. He now sits as an Independent and has a majority of only 22 over the Tories in Dudley North. Few expect him to hold his seat.

Of the 21 Tory anti-No Deal MPs who had the Whip removed, at least ten plan to fight the next election. Fearing a backlash from voters, many are reluctant to face an election now.

Amber Rudd faces a similar dilemma. She resigned the Tory whip, claiming the PM was not serious about securing a new Brexit deal. She has a 346 majority in Hastings and Rye and her prospects look bleak.

## The list | 57 MPs are standing down

	Nicholas	
Alan Duncan	Soames	Ian C. Lucas
Alastair Burt	Nick Hurd	Jim Cunningham
	Peter Heaton-	
Amber Rudd	Jones	Jim Fitzpatrick
Bill Grant	Richard Benyon	John Mann
Caroline	Richard	
Spelman	Harrington	Kate Hoey
Claire Perry	Sarah Newton	Kevin Barron
	Seema	
David Jones	Kennedy	Louise Ellman
David		
Lidington	Guto Bebb	Owen Smith
David	Justine	
Tredinnick	Greening	Paul Farrelly
		Roberta Blackman-
Glyn Davies	Kenneth Clarke	Woods
Hugo Swire	Nick Boles	Ronnie Campbell
Jeremy Lefroy	Oliver Letwin	Stephen Pound
Jo Johnson	Rory Stewart	Stephen Twigg
Keith Simpson	Adrian Bailey	Teresa Pearce
Mark Field	Albert Owen	Joan Ryan
Mark Prisk	Ann Clwyd	Heidi Allen
Michael Fallon	Geoffrey	Norman Lamb

Robinson

Mims Davies Gloria De Piero Vince Cable

Patrick

Helen Jones McLoughlin John Bercow

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## FINAL DISAPPOINTMENT FOR ENGLAND

By SIMON EVELEIGH

*Apologies for late issue, but both Simon and I thought readers would want to wait for his match report re the World Cup Final. So sad, so sorry !!*



Before the World Cup began, the wisdom of those who know about these things was that New Zealand were favourites, but that England and South Africa were their closest rivals, with Wales, Ireland and Australia being good outside bets.

Therefore, finding England and South Africa in the final was not totally unexpected, although the absence of The All Blacks did mean that somebody had done something special to eliminate them.

The month that led up to the final was eventful, beginning with the final round of pool games being disrupted by Typhoon Hagibis, with four matches being called off, including England's encounter with France. Both teams had already qualified and most of my French friends were not too upset that they did not have to play the match. This was not just because they feared a humiliating defeat (although that was raised from time to time), but more because the runners-up in the pool would go into what was perceived as the "easier" side of the draw (ie the opposite side to New Zealand).

Fortunately, the biggest match up of the final group weekend did take place and it did not disappoint, with Japan

temporarily taking people's minds off the dreadful destruction wrought by Hagibis and running Scotland ragged. Having beaten both Ireland and Scotland and having played a brand of high tempo, exciting rugby, Japan thoroughly deserved to top the group and their reward was a quarter-final against South Africa, who they had famously beaten in Brighton in 2015.

Unfortunately for Japan, South African rugby players do not do romantic gestures and just send wave after wave of gigantic men at you until your will breaks. So, Japan exited their own World Cup with their heads held high but roundly beaten by The Springboks.

South Africa's semi-final opponents were Wales, who somehow managed to scrape through against France, helped in no small way by an unfathomable rush of blood from Sebastien Vahaamahina.

Over the last few years, this column, along with other commentators with far greater knowledge and experience than me, has regularly talked about the failings of French rugby, but we keep on believing that a country with the number of players France has and with such a rich rugby history, should be able to compete with the world's best. The French under 20s have been world champions twice in succession, so there are quality youngsters coming through, but, so far, this has not translated into any upturn in fortunes in the senior side.

France began their quarter-final in great fashion and were playing reasonably well, albeit against an off-colour Welsh team, when Vahaamahina decided that Aaron Wainwright deserved to receive a swinging elbow in the face. The resultant red card left France defending their lead a man down and ultimately they could not quite hold on and lost by a single point after Wales decimated the French scrum.

The quarter-finals on the other side of the draw were far less tense, with England and New Zealand both winning comfortably against Australia and Ireland respectively.

Twelve months ago Ireland were the best team in the world and looked in great shape, but injuries to certain key players and other teams progressing at a quicker rate than them, has led to a very disappointing 2019. Other than Italy, Ireland remain the only country from the 6 Nations or Rugby Championship never to have made the World Cup semi-finals.

At the beginning of the tournament, the odds-on England/New Zealand and Wales/South Africa semi-finals would have been pretty short, as they have been the best four teams in the world this year.

The contrast between the two matches could not have been starker. On the Saturday morning we were treated to a compelling game, with England barely putting a foot wrong and beating the All Blacks for the first time ever in a World Cup. Indeed, this was the first defeat the New Zealanders had suffered in the World Cup since France sprung a huge surprise in Cardiff in 2007. Many observers thought this was England's best display of the professional era, even eclipsing anything the heroes of 2003 ever did and, if anything, the 19-7 final scoreline flattered New Zealand.

The following morning South Africa and Wales ran into each other and kicked the ball and barely played any rugby at all. The irony is that when Wales did take a risk they made some headway in the early exchanges and at the end of the game when they bravely took a scrum rather than an easy three points, their handling was slick and Josh Adams scored to bring the scores level.

Welsh hearts were finally broken when a penalty gave South Africa a three point advantage that they did not give up.

Wales' strength in depth is something that Warren Gatland has been attending to over the last few years, but by the end of the tournament their resources were severely stretched.

The bronze medal match between the losing semi-finalists is a match that nobody wants to play in, even less so when your squad is limping along and the opponents are a New Zealand team licking their wounds and looking to give a good send off to Steve Hansen and Kieran Read.

Whilst Wales played their part in an entertaining game, New Zealand ultimately ran out comfortable victors.

The following morning English supporters sat down to watch the final buoyed by the knowledge that their team had played so well the previous week. Of course, being good once does not make you good forever and every encounter is different, but the evidence of the semi-finals seemed to indicate that if England could nullify the huge South African pack, they had more to offer than their opponents.

Unfortunately, one of the stars of England's tournament, prop Kyle Sinckler, was knocked out in only the third minute and he was replaced by Dan Cole, who had a torrid time, with the England scrum being constantly penalised.

Having weathered an early Springbok storm, England looked to be getting on top around the half hour mark, but they never managed to break through the tight South African defence and at half-time the score was 12-6. No side has ever won a World Cup having trailed at the break, but the contest stayed tight until South Africa sored the try that put daylight between them and their opponents. A late flash of genius from Kolbe put a gloss on the score line, with South Africa eventually winning 32-12.

There is not a 20 point gap between the sides, but on the day South Africa were better and strangled the life out of England.

Many of these England players will still be around in France in 2023, so disappointing as the final was, the future is still 0000000reasonably bright.

Hard as it was for England supporters to take, the impact of South Africa's win on a geopolitical basis cannot be overstated.

For so many years the Springbok jersey was the very symbol of the apartheid regime. Nelson Mandela talked of always supporting the opposing team when he heard his guards listening to matches on the radio.

All is not well in South Africa, economically or politically, but the symbol of Siya Kolisi, the team's first black captain, lifting the Webb Ellis trophy, is lost on nobody. Kolisi wears the same number 6 jersey that François Pienaar did when he



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was captain and which Mandela famously donned the day that South Africa first won the World Cup in 1995. Kolisi was brought up in poverty and is a role model for so many aspiring South Africans, but his position is not a token. He is an excellent rugby player and when he talks you have to listen. Appropriately, he quoted Mandela when talking about the achievement, "It always seems impossible until it's done". Sometimes too much importance seems to be attached to what is ultimately only a game, but sport can be an incredible power for good and many South Africans think that this victory may be more significant than their 1995 triumph.

Back in France, the Top 14 has continued and October has been a pretty good month for Toulon, with home victories over La Rochelle and Bayonne, although they will be disappointed with a narrow defeat against bottom of the table Stade Français.

As clubs start to welcome back their French internationals and the overseas stars who have come to France for a retirement gig, Toulon are reasonably well placed. After eight games, they are in fifth place and whilst they are some way off the top two, they are only three points behind third-placed Bayonne. Having said that, they are only five points ahead of 13<sup>th</sup> placed Racing.

The month of November sees Toulon host Montpellier on Saturday 9<sup>th</sup> and they travel to Pau on the last weekend. Sandwiched between those two are the first two weekends of European action.

This season Toulon are not involved in the Champions Cup, but are in the second tier Challenge Cup. They begin their campaign at Bayonne on Friday 15<sup>th</sup> November and the following Friday night Llanelli Scarlets are the visitors to Stade Mayol. The other team in a reasonably strong group is London Irish.