



# The Egypt Society of Bristol

## NEWS UPDATE

Issue 8

June 2002

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### Chairman's Dig

The next full Newsletter is planned for the end of the Summer, but we are taking this opportunity to highlight a couple of events, as well as to review a book that may be of interest to members.

The first two are the **Summer Party** and this year's UK Field Trip, this year to **Oxford**; see overleaf for details of both. Another event with a Bristolian tinge — although not an ESB event — is taking place in July in London. As some of you may be aware, **Bristol Museum** is the fortunate owner of the original colour copies made by Giovanni Belzoni in the tomb of Sethy I in the Valley of the Kings. The tomb itself has been closed to the public for some years in view of its deteriorated condition, and is unlikely to ever again become generally accessible. Now, however, an Egyptian entrepreneur is planning to construct an exact replica in the desert to the west of Cairo, showing the tomb in its state as discovered by Belzoni in 1817.

To do this will require the filling of gaps caused by damage over the past two centuries, and in doing so the Bristol copies will play a key role. A **conference** is being held in London on Wednesday 17 July to discuss the project; amongst the planned participants are the new head of the Egyptian antiquities authorities, Dr Zahi Hawass and his predecessor, Dr Gaballa Ali

Gaballa, as well as your Chairman and Membership Secretary. Anyone who might wish to come along should contact the organiser, Michael Mallinson as follows, **NOT** the ESB:

**Seti project, 16 Elvaston Place, London, SW7 5QF, Tel. 020 7584 3830, Fax. 020 7225 0290 email: [Michael@Mallarch.abel.co.uk](mailto:Michael@Mallarch.abel.co.uk).**

**Book Review** — by Margaret Curtis  
APRICOTS ON THE NILE - "a memoir with recipes" by Colette Rossant; published by Bloomsbury, £12.99

I came across this book quite by accident when reading the "Bristol" free magazine. It sounded interesting so I decided to splash out the £12.99 for the hardback version. I'm glad to say I wasn't disappointed. It's a fairly slim volume for the price, but bearing in mind there are nearly fifty recipes not such bad value. Happily, it's now available in paperback and can be found in the cookery section of book shops.

The author grew up in Cairo in the late thirties after being left with her grandparents by her rather flighty French mother following the death of her Egyptian-Jewish father. The book describes her stay with them, when she spends much of her time in the kitchens of the grand house in the suburb of Garden City watching the cooks preparing typical dishes for the family and getting to know the servants in the house. She's also allowed to go to the bazaar with her grandmother to buy special ingredients for the cooks.

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<http://www.bris.ac.uk/Depts/Archaeology/html/staff/egyptsoc.html>

It also tells of the time she is torn away from all the things she loves when her mother insists she attend the exclusive girl's school in Cairo. This is a very simple book but it paints a vivid picture of a time and a way of life for wealthy residents of Cairo. One can imagine the house with shutters drawn against the baking sun of the hot summer afternoons.

As the descriptions of the foods prepared are so detailed, it is a relief the recipes are also included and I hope the author won't mind my giving one below:

#### **Roast Chicken on a Bed of Leeks**

Wipe dry a 5lb chicken. Mix 2 tablespoons olive oil with 1 tablespoon lemon juice, 2 tablespoons fresh tarragon, salt and pepper. Rub the chicken inside and out with this mixture.

Remove the outer leaves from 2lb leeks and wash well.

Finely chop 2 of the leeks and carefully slide under the skin of the chicken. Cut the remaining leeks into 1 inch pieces, place in a roasting pan, season with salt and pepper, and dot with 1oz butter. Place the chicken on top of the leeks, add 1 pint chicken stock and roast in a preheated oven at 190c/375f/gas mark 5 for 2 hours, or until golden brown and cooked through. Check from time to time and add water if the leeks are drying out.

Carve the chicken into serving pieces and place on a platter. Stir the leeks (being sure to scrape the bottom of the pan) and add up to 4 fl oz chicken stock to make a sauce. Taste for salt and pepper and spoon over the chicken. If liked, serve with French lentils and a salad. Enough for 4 - 6

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### **ESB PROGRAMME UPDATE 2002/3**

**Tues 25 June 2002:** Lecture, *Memphis: Searching for the Old Kingdom Capital*

Serena Love, University College London

**FOLLOWED BY SUMMER PARTY** — see form below.

**Tues 8 October 2002:** Lecture, *Rider Haggard and Egypt*

Shirley Addy

**Sat 12 October 2002:** Trip, *Oxford*

The trip will centre on the Ashmolean Museum, with its fine Egyptian collection — plus vast holdings of other art and archaeology from around the world.

*Depart Woodland Road 0830, depart Oxford 1630. £12 per person* — see form below.

**Tues 26 November 2002:** Lecture, *Caches, Cliffs and Kings: the Truth Behind the Royal Mummies*

Dylan Bickerstaffe

**Tues 4 March 2003:** Lecture, *Creatures of the Gods: Animal Mummies in Ancient Egypt*

Dr Salima Ikram, Assistant Professor of Egyptology, American University in Cairo

**Tues 13 May 2003:** Lecture, *Prof Plumley, Qasr Ibrim, and the Egypt Exploration Society in Nubia.*

Chris Naunton, Librarian, Egypt Exploration Society.

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To: Dr Aidan Dodson  
93A Redland Road  
Bristol BS6 6RB

PLEASE RETURN THIS FORM BY 15 SEPTEMBER 2002

Please send me ..... tickets for the ESB trip to Oxford, @ £12 each. I enclose a cheque for £ ..... (payable to 'Egypt Society of Bristol') & a **stamped addressed envelope**.

Name .....

Address .....

..... e-mail .....

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To: Dr Aidan Dodson  
93A Redland Road  
Bristol BS6 6RB

PLEASE RETURN THIS FORM BY 15 JUNE 2002

Please send me ..... tickets for the ESB Summer Party 2002, @ £6 each. I enclose a cheque for £ ..... (payable to 'Egypt Society of Bristol') & a **stamped addressed envelope**.

Name .....

Address .....

..... e-mail .....