"We cannot seek achievement for ourselves and forget about progress and prosperity for our community... Our ambitions must be broad enough to include the aspirations and needs of others, for their sakes and for our own."

CAESAR CHAVEZ

Dear Residents,

I hope you've all had a good week. But what a week it turned out to be! Flooding and storm damage followed by 2 beautiful summer days - just enough to lull us into a false sense of security! Rain is expected once again from this evening... [eye In "Bottoms Up" we take a look at roll...

Thank you to everyone who joined us last Saturday for our pre-Heritage Day Braai. It was a great evening and a special thank you to Buddy who helped In "Making Headlines" we offer inwith the braai work.

The next South African game we will host with catering included will be the Quarter-Finals which at this stage looks in all likelihood to be on Sunday the 15th. More from George Frederic Handel. details will be shared closer to the time. We will still have the lounge set up for the other 2 Quarter-Finals on Saturday the 14th. Residents are welcome to come and watch these matches and bring their own snacks and drinks. On page 4 you read more about the Bok Town events.

In this week's newsletter, we focus on local news.

In "What's Cooking" you can read more about an amazing initiative to fight food wastage. Major retailers partner with fruit farmers to change consumer's perceptions about imperfections in fruit.

people in wine rather than wine. Did you know that a South African, who grew up in a province where not a drop of wine is produced, is ranked the 7th best Sommelier in the world?

information about recent storms experienced in the Western Cape, and we end off on a less slightly stormy note "Classical Corner" with another in the Great Composer series. Enjoy a good read while listening to pieces

Wishing you all a wonderful weekend.

Regards Riaan and the Evergreen Team

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Your weekly guide to sport & recreational activities in the Village

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Leading Fruit Producers partner with Major Retailer to encourage Consumers to embrace Imperfection

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The journey of SA's Jo Wessels 7th best sommelier in the world

Making Headlines

Why more than two months' worth of rain fell in Western Cape weekend storm.

Classical Corner

The Great Composer Series: George Frideric Handel

IT'S A CELEBRATION

"The more you praise and celebrate your life, the more there is in life to celebrate". — Oprah Winfrey



2 OCTOBER

ERNEST MITCHELL - House 25

3 OCTOBER

PETER SAMPSON - House 71

5 OCTOBER

NADIA JONES - House 47

8 OCTOBER

DAVE ERSKINE - House 7 MICHEAL PITT - House 63



For more information on any events or activities kindly contact Reception on ext. 3200

contact Reception on ext. 9200			
MON 2 OCT	11h30 HOUSE 24 AGELESS GRACE CLASS	14h30 HOUSE 24 CANASTA	
TUE 3 OCT		14h00 HOUSE 24 SCRABBLE	18h00 LIME TREE CAFE SOCIAL DINNER
WED 4 OCT	11h30 HOUSE 24 AGELESS GRACE CLASS		
THUR 5 OCT		14h00 ART CLASSES	
FRI 6 OCT			
SAT 7 OCT		10h00 CLUBHOUSE LAWN BOULE FOR BEGINNERS	
SUN 8 OCT		CLUBHOUSE LAWN BOULE	





The two Springbok matches hosted so far have been a great success.

As we are now heading towards the play-off stages of the tournament we are sharing a quick reminder of what will be happening at each match so that you are able to book your seats in advance.

QUARTER FINALS

14 OCT AT 17H00 & 21H00 / 15 OCT AT 17H00 & 21h00

Pre-match dinner on the day South Africa plays, 14th or 15th. The alternate day will be for viewing only. Residents are welcome to bring their own snacks and drinks to "viewing only" matches.

SEMI-FINAL

20 OCT AT 21H00 / 21 OCT AT 21H00

Pre-match dinner on the day South Africa plays, which will be either the 20th or 21st. The alternate day will be for viewing only. Residents are welcome to bring their own snacks and drinks to "viewing only" matches.

Please book your seat at Reception or on Ext 3200.



WHAT'S COOKING



LEADING FRUIT
PRODUCERS PARTNER
WITH MAJOR RETAILER
TO ENCOURAGE
CONSUMERS TO
EMBRACE IMPERFECTION
RECIPE BY: FOOD-BLOG.CO.ZA

Hail damage brings together producers and retailers to decrease food waste!

After a decade of little hail damage in the fruit producing areas of Ceres and Langkloof in the Western Cape, the same cannot be said for the past year.

Hail hit the apple orchards multiple times affecting all apple varieties over the last twelve months, most notably in November 2022 and again in February this year. Because of this, Dutoit and Good Hope Fruit have partnered on a campaign with Pick n Pay to promote the merits of cosmetically blemished produce.

Nutritious and delicious

Apples have the ability to repair themselves after suffering superficial indentation caused by the impact of a hard piece of ice. According to Jaco Jordaan, Technical Manager at Good Hope Fruit, hail generally only causes cosmetic damage. "The fruit quality and taste of these apples remain perfectly intact, with the exact same nutritional value and delicious taste as those that are not damaged," he says.

"While our human scars do not define us, the natural scars from hail do not define what lies beneath the skin of the fruit. The wonderful eating experience remains intact – nutritious and delicious, just the same as our wholesome spirits as humans," says Linde du Toit, Head of Technical at Dutoit.

Don't judge an apple by its cover

The challenge is that when consumers buy fresh produce, they tend to buy with their eyes. An incorrect perception exists that only perfect looking fruit will be delicious and nutritious. The truth when it comes to hail damaged fruit is that, although there might be a blemish or slight bruising on the skin, the inside of the apple is unaffected. Unlike fruit that is rotten or moldy, hail damaged produce has prominent scar tissue which means the fruit has been able to heal itself. Consumers are used to buying fresh produce based on how it looks. This campaign is a unique opportunity to educate and inform consumers and change this perception over the long term.

Mitigating risks and supporting farmers

Given the increasing electricity, cooling and packing costs, the Fruit industry cannot afford further losses, especially when these hail damaged apples are crunchy, juicy and full of flavour. Keeping the supply and the price of apples consistent is helping to mitigate the already overwhelming challenges faced by the Farming community while also reducing food waste.

Hail to Heroes also creates jobs up and down the supply chain, positively impacts the economy and uplifts the local communities.

"We saw an opportunity to partner with Pick n Pay on this campaign and get this perfectly good fruit to market while minimising the risk of job and volume losses," says Johan Du Toit, Business Manager SADC at Good Hope Fruit and Karien Bassett, Business Manager at Dutoit.

While unique to South Africa, this campaign mimics similar sentiment taking place globally. Various campaigns have been launched in Europe to market 'ugly' fruit and vegetables, with a focus on the fact that the nutritional value remains the same, even if the carrot is skew. This has further reduced the need to process and dump fresh produce.

Pick Dutoit

"Without partners involved namely Du Toit Agri, Good Hope Fruit, and Pick n Pay, this campaign would not be possible and most of the produce would lead to losses," says Johan and Karien.

"This is an innovative partnership within the agricultural and retail sectors. We have to help each other as much as possible for the greater good of the producers, labour force and consumers".



Getting to the core of food wastage

"Following hail events, thorough assessments are carried out to determine the most optimal outcome for the orchard. With early damage such as what was experienced over the last year, we are still able to hand thin each and every tree to remove the worst affected fruit and give the remaining fruit the best chance to reach their full nutritional potential," Linde says.

"Hail damaged fruit in no way implies less dedication to the handling and marketing of the fruit. In fact, perhaps even more care is taken to ensure the longevity of fruit," he says.

With climate change expected to increase the severity and frequency of hail in the Western Cape, Hail to Heroes encourages consumers to look beyond the external appearance and give these hail damaged apples a chance.

"Hail to Heroes not only honours the fruit that braved the storm and reached the retailer's shelves, but also the farmers and farm workers who have continued to nurture the fruit. Thank you to another hero, Pick 'n Pay, for stepping up to sell unique looking apples that are perfectly nutritious and delicious," continues Linde.

Let's show our love for the fruit that braved the storm, and Hail to the Heroes that feed our nation by looking out for specific Hail to Hero stickers attached to selected bags of apples in Pick n Pay stores. Available in PnP nationwide, each sticker also has a code that consumers can use to access more information.



BOTTOMS UP



THE JOURNEY OF SA'S JO WESSELS – 7TH BEST SOMMELIER IN THE WORLD

ARTICLE BY: FOOD24

In early 2023, Jo Wessels was named the 7th best sommelier in the world as a representative of the South African Sommeliers Association.

The title of Meilleur Sommelier du Monde in Paris in 2023 was awarded to Raimonds Tomsons of Latvia. Since its inception in 1969, the contest has been likened to the Olympics of sommellerie. Without having to memorise wine laws or grape crossings on cue cards, Jo's attention will return to the beverage programme at the restaurant where he works, in Heidelberg, Germany.

Jo began his career in service at a coffee shop in Bloemfontein as a teenager, which he says instilled respect for the trade and the people working in it. Later, as a student at Stellenbosch, he worked in various restaurants, wine shops and tasting rooms.

"It was at Rust en Vrede Restaurant where the sommelier bug really bit me, and I was there for a period of five years," he says.

He subsequently worked as a sommelier on luxury cruise ships (Oceania and Seabourn). In 2015 he applied to study International Wine Business at Geisenheim University in Germany. While studying, he worked as a commis sommelier in a Michelinstarred restaurant in Wiesbaden.

Jo expands: "Germany is really exciting in terms of sommellerie – it is a country that has a wide array of imported wines (South African wine included) and is also home to some stunning Rieslings and Pinots. Moreover, I found that the sommelier community is very open and friendly, with somms not competing with each other, but rather forming friendships and sharing in the joy of our trade."

After Wiesbaden, Jo worked as sommelier at Restaurant OPUS V in Mannheim (rated with two Michelin stars) for three years. Since 2022, he has worked at an innovative casual fine dining restaurant in Heidelberg called Mary Jane Space.

"Our philosophy is to treat our guests as though they are friends coming over for dinner on the weekend. It is a small team (only three chefs, and myself in service). There aren't the hierarchies of many other fine dining establishments, nor the stress or long hours otherwise present. High-end gastronomy can be quite taxing on one's personal health (speaking from experience – I had a nasty burnout in 2021). So I'm very happy to be somewhere more humane, where achieving ratings or Michelin stars is not our focus, but rather enjoying what we do," Jo explains.



Preparing for a wine-tasting competition

"It helps to protect one's palate before a competition or a wine tasting. I do not have a specific routine for calibrating my palate. I, however, try to avoid spicy foods before a big tasting. I also try to curb my coffee intake, as I've realised it diminishes my sensitivity to bitterness. But this is a tough call. Jo needs a "cup of Joe" in the morning," Jo says.

As a candidate at the ASI Best Sommelier of the World contest in Paris, the cheese table saw plenty of Jo's presence – bar the blue cheeses.

Family meals in Bloem

"Sunday lunches were the highlight of the week. After church, my dad would put on classical music and fetch a special bottle from the cellar, and my mom would show off her cooking. It was mostly hearty and rustic dishes – roasts, casseroles, lasagne, and often lamb from my aunt's farm in the Karoo. It was at these lunches that I was introduced to some old Cape classic wines such as Meerlust, Alto, and Rustenberg," Jo says.

"The tradition and the setting showed me how good wines shine with special occasions," he explains.

Some of the international wines he has brought home from Germany to share with friends and family when visiting home include Riesling, Spätburgunder, or Silvaner.

"Wine can be a bridge and a delicious one at that," he says.

Nights off

While service takes six to seven hours, there are hours of preparation and planning. Time off is also directed towards work which includes reading up on wine news, revising theory, visiting producers, and attending wine fairs.

When cooking for himself, he prefers loweffort, spicy dishes such as casseroles or pasta with chili, or malva pudding which he pairs with Riesling or sake. When cooking for friends or family, he says: "I've enjoyed cooking with truffles, venison, foraged mushrooms, making homemade pasta, etc. But nothing quite as fancy as a professional chef could whip up."

When dining out, he enjoys Japanese, Arabic, and Georgian restaurants.

"Working in service means that one shares the same working hours as many restaurants one would like to visit. So the possibilities are not always as vast,"

Jo says.

The work

"I believe that I learn as much from the chefs as they do from the wines I present. It's a wonderful symbiosis when the chemistry and communication is right," Jo says.

Jo often has a wholesome breakfast, a lunch that will sustain him until service is over, and loads up on carbohydrates as service can become so busy that he sometimes forgets to finish a glass of water that he poured at the beginning of service.

"Sometimes when there is less pressure during service and the time allows, the chefs might plate me a small portion of a dish to try in its entirety with a wine which I am serving with it. This is not only valuable in terms of the review of the dish or its nutritional value, but it often offers a 'wow' moment in the middle of service, reminding me again of the skills of the chefs and the artform we are offering our guests. I then return to the front-of-house with an even bigger smile on my face," Jo says.

MAKING HEADLINES



WHY MORE THAN TWO MONTHS' WORTH OF RAIN FELL IN WESTERN CAPE WEEKEND STORM.

ARTICLE BY: THE DAILY MAVERICK

As parts of the Western Cape grapple with the aftermath of a destructive weather system that tore off rooftops and submerged roads, Daily Maverick spoke to experts who explained what happened and why it may happen again.

Over the weekend in the Western Cape, nature's fury was unleashed with seemingly unprecedented intensity, with rooftops ripped off, roads submerged and communities cut off from the outside world. In what is almost certainly the wettest year in the province's recent history, the Heritage Day weekend saw more rain in three days than in the previous two months.

But what exactly caused all of this and how normal or abnormal is it?

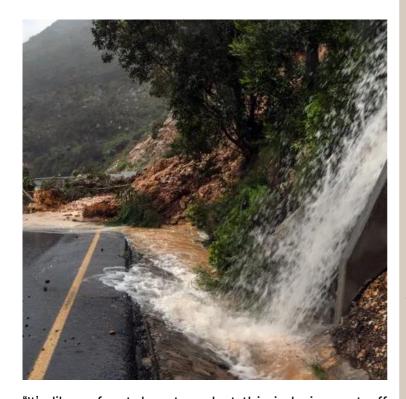
In conversations with Daily Maverick, Dr Peter Johnston, a climate scientist and research officer at the University of Cape Town's Climate System Analysis Group (CSAG) and Kate Turner, a forecaster at the South African Weather Service (Saws) explained why the Western Cape was rocked by wet and windy weather.

A 'cut-off-low'

The Saws, after issuing an Orange Level 9 warning, explained that from Saturday night, a "cut-off low-pressure system" — the equatorward displacement of a low-pressure system at high altitudes - developed along the west coast of South Africa. That system intensified by Sunday as it entered the country's western interior, causing bursts of intense rainfall, flash flooding, strong winds and very rough seas.

A cut-off low is a "type of weather system that develops in the upper air causing showers and thundershowers", Turner explained. "These kinds of lows can be very severe. They can range from almost not affecting anything to ... very severe; they're one of the most intense systems that we could potentially get over the country. So this is not uncommon for us. But yes, this was definitely a very intense system that moved over, over the last couple of days."

Johnston expanded on this definition. A cut-off low is "a depression, which means it's a low-pressure system with rising air being drawn up into the upper atmosphere and it can be very intense in that this rising air can carry a lot of moisture coming off the ocean. It carries a lot of moisture, forms a lot of clouds.



"It's like a frontal system, but this is being cut off from what we call the flow towards the east of the frontal system. Normally, frontal systems will pass us and then they'll move quite quickly towards the east. And this little system is cut off from that flow and so it stays semi-stationary. So it hangs around and it's very unpredictable. It doesn't move as quickly as a frontal system and therefore if it decides to start raining in a place, it can keep raining there for two or three days," he explained.

"It's very strong. It's very powerful," but, "it's not a hurricane. It's not a tornado," Johnson was careful to stress. Put simply, this atmospheric orphan, detached from the flow, when parked in one generalised location can lead to prolonged and intense rainfall. It was this obstinate system that brought about the downpour, resulting in meteorological mayhem over the Western Cape this weekend.

'It's been phenomenal'

But just how intense was this weekend's weather, according to the science and historical precedent? Johnston had the answers.

"When we use models and projections, we have projections of what's going on in the upper air ... about three to five kilometers up in the sky, and we measure what's going on there and if the pressure up there is very low, then we know that the system is very deep.

So this system is extending quite high in the sky and the air is therefore moving upward, and as it's moving upwards, it's drawing more air with it and more moisture and therefore we can determine how strong it is and how much rain there's likely to be.

So it's really the strength of the system which is measured by the height at which it's being shown on the charts and this height of the system will indicate how much condensation is going to take place and therefore how much rain the system can hold," he continued. "If a system is isolated to just the upper atmosphere, we probably won't have any rain and if it's isolated to just the lower part of the atmosphere, then we get very little rain and it passes very quickly.

"But when it connects from the lower to the upper atmosphere and is very deep — that is, the atmospheric depth of the system that we use to measure — and if that's very high, then we will see very, very high rainfall and that's exactly what we've had. "We've had more rainfall over the last three days than we have in two winter months, so it's been phenomenal."

Turner from the weather service confirmed this, saying that in just two days the Cape Winelands and Stellenbosch received more than 193mm of rain. The City of Cape Town had 143mm of rainfall over the same period. Turner added that while the intensity may vary, "These kinds of flows generally occur during our changeover seasons. They're not confined to our changeover seasons, but it is during the spring and autumn that these are most often occurring.

"We've had a number of drier seasons for the last couple of years, where we are increasing in terms of amounts of rainfall through the winter and into the springtime, but definitely this year has been the wettest season in the last 10 years. "So it's not uncommon," she clarified. "But it hasn't been as intense as what we've experienced over the weekend and in a fair number of years."

Over the weekend in the Western Cape, nature's fury was unleashed with seemingly unprecedented intensity, with rooftops ripped off, roads submerged and communities cut off from the outside world. In what is almost certainly the wettest year in the province's recent history, the Heritage Day weekend saw more rain in three days than in the previous two months.

But what exactly caused all of this and how normal or abnormal is it?

Daily Maverick reported in June that Dr Piotr Wolski, the chief research officer for hydroclimatology at CSAG, said, "If we look at total rainfall between January and now ... at some locations, this year's values are the highest on the recent record (we are looking at 20-40 years of data here)".

It was not only the rains that caused havoc. Wild, whipping winds wrought wreckage, from the Winelands to Wynberg. Johnston explained that according to measurements taken with his personal at-home weather station, wind gusts reached up to 68km/h. "Those sort of gusts are very damaging and that's what blew the trees down and roofs and things off," he added.

'Most disaster-prone province'

While scientists like Johnston can shed light on the mechanics of such events, attributing specific weather events to climate change remains a complex task. Daily Maverick has reported that Western Cape local government, environmental affairs and development planning MEC, Anton Bredell, said the province is characterised by a highly variable weather and climate system. This means it has always, and will in future, experience all manner of extreme weather and climatic events including flooding, drought and extreme temperature.

"The Western Cape is the most disaster-prone province in South Africa, and is particularly vulnerable to climate change and the effects of climate-related hazards because of its coastal location, with rising sea temperatures expected to influence regional weather patterns," said Bredell at the time.

Studies have found that at least 334 major flood events occurred in the Western Cape between 1900 and 2018, with roughly three events occurring in any given year. However, this varies — in 2008, the province experienced 20 floods, and 15 in 1981, he noted. He said that statistically, it appeared that in recent years there had been a trend towards more flood events.

Climate change makes extreme rain more likely Flooding has also been identified in the Western Cape Climate Change Response Strategy: Vision 2050 and its Implementation Plan as one of the many areas of concern. The Western Cape government expects that the natural variability in the weather patterns of the Western Cape is likely to intensify because of climate change, causing flooding and droughts.

Speaking about the role of human-induced climate change in this weekend's weather, Johnston explained that while there was no established causal relationship at present, as Earth's temperature continued to rise due to the accumulation of greenhouse gases, we would see more intense and unpredictable weather patterns. rising sea surface temperatures and increased atmospheric moisture content contribute to the formation of cut-off low-pressure systems, like the one which caused so much destruction in the Western Cape this weekend.

"Because of global warming, the climate system is more active and that's the reason why we're seeing more intense rainfall events all around the globe. The rain seems to be more intense because the Earth is warmer, there's more water evaporating into the atmosphere and there's more water available then for rain to occur," he explained. "So this is the main issue and climate change may not be directly responsible for what happened this weekend, but it is making conditions suitable for heavy rainfall more likely. So there's always a higher likelihood of extreme rainfall as the temperature increases and this is what we're seeing. We know that the temperature is increasing. We see it every decade, there's no doubt about it whatsoever."

CLASSICAL CORNER



THE GREAT COMPOSERS SERIES: GEORGE FRIDERIC HANDEL

ARTICLE BY: PETER LEVER

INTRODUCTION

This is the fourth in the series, which now follows a time line of the lives of the composers I am describing. G F Handel was born in the same year as J S Bach (1685) although outliving him by nine years and his music can also be classified as being late Baroque through into the early Classical periods. As he developed, his works became familiar to many of the well-known composers of the period in Germany and Italy thus being well respected by his peers and subsequent greats such as Haydn, Mozart and Beethoven. Like J S Bach he is associated with choral music except that he tended to write more in the opera style than specifically for church music.

GEORG(E) FRIEDERICH HÄNDEL (1685 – 1759)

Born in Halle, Brandenburg-Prussia his baptised German surname was actually Händel (mit Umlaut) and his first name spelt without ending in "e". His father had worked hard from nothing to reach the status as a qualified Barber-Surgeon to the local noble court and, as with most parents, he wanted his son to have a better education and future than himself. So when the very young Georg showed a deep interest in music he was actively discouraged from following this seriously –

his father wanted him to study law at the University of Halle. An unproven story goes that, showing great enterprise, the young Georg secretly smuggled a small spinet/clavichord (keyboard instrument) into his bedroom on the top floor of home to practice music. He managed to gain recognition from the local noble (Johann Adolf, Duke of Saxe-Weissenfels) so he was able to receive some musical training at the Halle parish church from its organist Friedrich Zachow whose emphasis was on the German and Italian styles; ultimately this was the only formal music training that Georg ever received. During this time he gained proficiency on the harpsichord, organ and violin along with developing an affection for the oboe (hautbois).

His father died in 1697 and although still very young, this freed Georg up to travel for more musical experience and he went to Berlin. However, his father had left finance for him to attend the University of Halle, so he was enrolled for a general education in the liberal arts including law. Whilst there he accepted the position of organist at the local Domkirche for one year and it was interesting to note that, in contrast to J S Bach's development, Georg seemed to have avoided becoming obsessed with composing music purely for the church and started to focus on secular, dramatic music. This may have come about through meeting some Italian musicians and being introduced to Telemann who, although four years older, was studying law at Leipzig. Georg left for Hamburg to develop his musical experience but shortly after found that Italy was more to his taste and interest. Details of his career have always been unreliable but there can be little doubt that Italy gave him a lifelong interest in opera - at that time the essence of all operas was in the Italian language throughout Europe.

Georg was astute enough to know that financial stability as a composer came through the patronage of the nobility and in June 1710 he was fortunate to become the Kapellmeister (conductor/director) to Prinz George, the Elector of Hanover, the significance of which follows shortly – however, he left at the end of the year to go the England.

There, he soon developed several wealthy, noble and influential patrons and quickly decided to settle in England by 1712. He became a naturalised British subject in 1727 and anglicised his name to George Frideric Handel (ohne Umlaut) at that stage. The Elector of Hanover became King George 1 of England in 1714 and reigned until 1727 so G F Händel (G.F.H.) lost no time in renewing his acquaintanceship! He composed one of his most well-known works for the new King, the Water Music, which was performed 3 times in July 1717 on barges towed up and down the River Thames.

Amongst his other wealthy patrons was the Duke of Chandos - G.F.H. appeared to have developed a good commercial sense and registered the Royal Academy of Music in 1719 and the Duke was one of its primary subscribers. The company was created for the purpose of promoting and performing the many operas that G.F.H. was writing. Of topical interest, both the Duke and G.F.H. were investors in the slavetrading Royal African Company (R.A.C.) seemingly 32% of the investors in the Royal Academy of Music were also investors in the R.A.C.

Gradually, G.F.H. moved away from the Italian language and storylines of Italian opera and started to write his works in English with religious storylines from the Middle East – this again was considered to be an astute commercial move as he recognised that it was amongst the burgeoning middle-classes that the audiences would come from and it helped considerably if they could understand the storyline in English. In addition, he moved towards writing Oratorios which meant the choir and soloists simply sang from the stage and no acting or expensive sets were required.

Importantly, he was commissioned to write 4 anthems for the coronation of the new King George 11 in 1727 - one of these, Zadok the Priest, has been performed at every British coronation since including that of King Charles III in May 2023. However, his most famous work is the oratorio Messiah first performed in Dublin in April 1742. I'm sure that most of you are aware of the effect on King George 11 when he heard Halleluah Chorus at the first performance leading to the tradition of all standing by the audience. A couple of lesser known facts are that G.F.H. wrote the work in only 24 days (he was struggling financially at the time) and also that it was not immediately successful in England taking a couple of years before its quality was appreciated. It is a very established work nowadays and nearly

every town has (shortened) small performance at Christmas and Easter - I have played in the orchestras of so many of these enthusiastic amateur performances over the years before we moved to Cape Town. The other main work that G.F.H. is famous for was written and performed in 1749 and named Music for the Royal Fireworks, a digital link for which I am providing.

George Frideric Handel died in 1759 following a similar botched operation for the removal of cataracts by the same eye surgeon that resulted in the death of J S Bach. He was buried in Poets Corner in Westminster Abbey as a tribute from his adopted country.

