

TARGET

Intelligence Report

VOLUME XXV No. 237

T U E S D A Y

November 7, 2023

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PART IV OF V

The London Visits

Aside from The Tower of London, which is, in the opinion of this scribe, a '*must*' for anybody, planning a visit to London, but, outside London, on Salisbury Plain in Wiltshire, England, about two miles west of Amesbury, there is Stonehenge.

Stonehenge comprises an outer ring of vertical sarsen standing stones, each being 13 feet high, seven feet wide, and weighing about 25 tons, topped by connecting horizontal lintel stones.

Nobody knows, to any degree of supporting facts, who built Stonehenge, why it was erected, and for what was its original, and eventual, purpose.

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Printed by: TARGET Newspapers Ltd
Suite 2901, 29th Floor, Bank of America Tower, Number 12, Harcourt Road, Central, Hongkong.
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But it is thought to have been built, between 15,000 BP and 2,500 BP (BP: **B**efore **P**resent), the Mesolithic Period, commonly known as the Middle Stone Age.

Today, it is known, simply, as The Stonehenge World Heritage Site.

And people, from many parts of the world, numbering more than one million men, women and children, annually, are flocking to this area in order to view, virtually, a very small pile of rocks (from a directed, short distance, by the way), standing atop a grassy upward slope, at the cost to viewers of about £20 per head (about \$HK200), bringing in about £200 million, per annual to the coffers of The Crown.

Stonehenge is, however, famous, throughout the world, being one of the most important prehistoric landscapes in Europe – and, perhaps, the world.

The only one fact that is known, definitively, of the people that must have lived, during the Middle Stone Age, is that they were hunter-gatherers and moved from place to place, probably in search of food and/or shelter.

There has been, in the not-too-distant past, a great deal of nonsense in respect of Stonehenge, with suggestions, claiming that it was where witches' covens had been held at certain times of the year in order to acknowledge, to the world, and to demonstrate their magical powers, and their important significance, thereof.

At the time of the 'birth' of Stonehenge, however, monotheism was still unknown.

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Sampling a London Restaurant

Had it not been for a chat with a close friend, it is quite likely that the name, Claude Bosi, would have been never known to this scribe.

But, in point of fact, Mr Claude Bosi is quite well known in certain circles of London for, amongst other things, the restaurant that bears his name.

On Wednesday, September 27, 2023, at 7:00 p.m., this medium accepted an invitation to visit this chef's restaurant, located at Number 81, Fulham Road, Chelsea.

According to information, gleaned by this scribe, Mr Claude Bosi is said to be amongst one of the most recognised chefs in the Capital City of The United Kingdom, today, due to, façon de parler, those restaurants in which he presently controls, had been awarded two Michelin stars three times – so far!

Mr Claude Bosi is known to have served his apprenticeships in France, working under the tutelage of such international culinary geniuses of Alain Passard, at L'Arpège in Paris, and Alain Ducasse, in that person's restaurants.

It has been recorded that, at the age of 24 years, Mr Claude Bosi determined to leave France in order to take up residence in London, England.

Initially, he worked in the Overton Grange Country Hotel in Ludlow, Shropshire.

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Not sufficiently satisfied with his lot, it appears, Mr Claude Bosi determined to open his own restaurant in the year 2000: It was named '*Hibiscus*'; and, it was located in Ludlow.

In *Hibiscus*, he was awarded his first Michelin Star within nine months of the restaurant's shingle, being displayed, so to speak.

Four years later, in 2004, *Hibiscus* was awarded with a second Michelin Star.

In a conversation with Mr Claude Bosi, he said that he determined to sell *Hibiscus*, but he did not state the reason for the sale.

However, as time has recorded, the sale of the *Hibiscus* was an auspicious, financial decision as that which was to follow is proof positive.

In 2017, Mr Claude Bosi negotiated a 25-year lease of a Chelsea building which, today, is known as The Michelin Building.

Today, Mr Claude Bosi controls two restaurants in the Michelin Building, both of which, currently, being the holders of two Michelin Stars.

When asked as to whether or not his restaurants are profitable, he just smiled and uttered: '*Of course!*'

When asked how much money was spent on the renovation of the Michelin Building, he said that it was about £500,000.00 (about \$HK5,000,000.00, at today's exchange rate).

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The following was the set meal from the restaurant's menu on the evening of this scribe's visit:

TASTES OF SEASON

The beginning
*Miniature tastes
of our favourite creations*

Bibendum egg

Duck jelly
*White onion, smoked Sturgeon,
special selection caviar*

Ibaïama pork belly
*Scottish lobster, pickled blueberries,
black pudding sauce*

Roast chicken "de Bresse"

Green chartreuse
Cantaloupe melon

Scottish cep

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With the above menu, the following wines were selected by this scribe:

- Chablis, Vintage 2010, Domaine Daniel-Etienne, Defaix, Burgundy, France; and,
- Amarone Della Valpolicella, Brolo, Dei Gusti, 2013, Veneto, Italy.

Lastly, this medium's homebase is permanently stationed in The Hongkong Special Administrative Region of the People's Republic of China and, as such, all that one can only recall of Mr Claude Bosi's culinary dishes are the mental mastications of one dish, following another, and, then, another, finished off with a goodly two ounces of Calvados (produced only in Normandy, France) – thank you, Mr Erich Maria Remarque and your great novel, *'Arch of Triumph.'*

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