

Cooking For the Queen

Graham Newbould is a former royal chef at Buckingham Palace. His career there started in 1980 just by chance. At that time he had been working as a chef at a 5-star hotel in London for two years but he wanted a change. His colleague Tom recommended going abroad but Graham didn't want to leave London. On his way home one day, Graham bought a magazine for professional cooks because he heard his boss talking about new recipes in it. When he was going through it, he noticed a tiny advert for a royal chef at Buckingham Palace in it. He thought: 'This is my chance!' He immediately called his colleague Tom to tell him he was going to try. At home, he told his girlfriend Jenny about the ad and she encouraged him to apply for the job. Graham did, was accepted and spent the following seven years as a royal chef to Her Majesty the Queen both in the UK and on her trips abroad.

He remembers: 'There aren't many things the Queen doesn't eat. The one thing she really dislikes is rice and she never eats it at home, only on state visits, in Asia in particular. Trips abroad can sometimes be a challenge for Her Majesty because the food she is offered may not always be safe, mainly in hot countries. For example, seafood, which she never has abroad, except for fish. She also refuses onions and anything made with them as Her Majesty can't have bad breath while representing the UK abroad. But there are no limits regarding having ice cream abroad – it's the Queen's favourite dessert and she rarely says no to it at the end of a state dinner.'

The fun part of Graham Newbould's job as a royal chef was cooking for the Queen's grandchildren on Christmas Day. He made all sorts of pies, puddings and biscuits for them and they loved eating them while playing games. 'They used to run around all morning, hide each other's biscuits and lie that the dog had eaten them. Then after lunch they enjoyed being outside where they played silly games and laughed until their stomachs hurt. They were so lively, they never seemed tired and couldn't even sit still at the table. What can I say? They were full of beans the whole day. However, the adults never minded because they had other things to think about like food for guests or the programme for the following days.'

On the other hand, the serious part of Graham's job came with royal social events. The one Graham especially remembers is the Queen's husband's 65th birthday party for which he made 20,000 canapés (jednohubky). 'It was the first time I made so many of them,' he says. 'I was lucky I had previous experience from the French president's state visit and the Queen's grandson's christening (křtiny) party where canapés were also served.' Graham also remembers preparing food for the Queen's son's wedding. He had been working as a royal chef for only four months and had no experience with any royal social event. 'I was shaking,' he laughs now.

Although Graham Newbould was an experienced cook, not everything was easy at his job as a royal chef, especially at the beginning. He remembers: 'I spent the first half of my first year getting used to my new work. For example, things in the kitchen had to be done in a certain way. It was hard to understand why but I respected it and had no problems with the rules. Long hours at work was something I was used to from my previous job, so I didn't mind being there sometimes as early as 5 am. But what bothered me was that some days I had to stay until midnight and other days I could leave for home as early as 4 o'clock. It wasn't the same amount of time spent at work every day. I had a hard time getting used to that, in fact, it was the most difficult thing for me. However, I got used

How did Graham Newbould find out that the position of a royal chef was available?

- A. His girlfriend told him about it.
- B. His colleague called to tell him.
- C. He heard his boss talking about it.
- D. He saw an advert for it in a magazine.



According to Graham Newbould, which of the following does the Queen never eat abroad?

- A. Fish
- B. Rice
- C. Onion
- D. Ice cream



What is the meaning of the phrase "**be full of beans**" in the 3rd paragraph?

- A. become bored
- B. have a lot of energy
- C. have a stomach ache
- D. think about preparing food



Which of the following royal social events was the first Graham Newbould prepared food for?

- A. the Queen's son's wedding
- B. the French president's state visit
- C. the Queen's husband's 65th birthday party
- D. the Queen's grandson's christening party



What was the hardest for Graham Newbould in the first six months as a royal chef?

- A. getting up very early
- B. irregular working hours
- C. following strict kitchen rules
- D. remembering how to greet the Queen



to the rules of greeting the Queen without any difficulties. Many of my colleagues found the rules hard to learn, but when I compare them to the strict kitchen rules, they were the easiest to remember and follow.'