



The Newsletter of the Metropolitan Wine and Food Society of Sydney Inc.

*Published for the information of the members and friends of the
Metropolitan Wine and Food Society of Sydney Inc.*

Vol 3 No 2 — December 2016



MWFSS Inaugural President, Ian Arnold, is awarded the Victor Gibson Medal by the Federation President, Joanna More, July 2016.

The Victor Gibson Medal was awarded in recognition of the distinguished and meritorious service Ian provided to the causes of the Federation, primarily through his founding and continuing leadership and mentoring roles within the MWFSS since 1977; his key roles in the organisation of the Victor Gibson Weekends in Sydney in 1997 and 2011; his membership of the FWFSa Committee as Vice President from 2006 to 2014, and as President from 2014 to 2016.

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Metropolitan Wine and Food Society of Sydney Inc

Registered No. Y13780.23

Founded: 22 July 1977

Website: <http://mwffss.com/>

Facebook: Metropolitan Wine and Food Society of Sydney Inc.

President: Jim Rolls 0416 119 414

SOCIETY PROGRAMME FUNCTIONS AND MEETINGS

January 2017

Sunday 8 @ 5.00pm Informal Picnic—*Balmain*

March 2017

Saturday 11 and Sunday 12 Nelson Bay Weekend Away

April 2017

Friday 21, Saturday 22, and Sunday 23 FWFSA Victor Gibson Weekend—
Vintage in the Grampians

May 2017

Sunday 14 Annual General Meeting

July 2017

Saturday 8 President's Dinner

September 2017

TBA Ryde Catering College Dinner

**January: Summer
Informal Picnic in
the Park, Sunday 8
January 2017 @
5.00pm**



*Elkington Park, Glassop Street,
Balmain.*

*Enjoy an evening in the park
sharing your picnic and wines
with friends
BYO platter and drinks
BYO picnic chairs and small
table.*



Photo from website for Elkington Park

<http://www.leichhardt.nsw.gov.au/Recreation/Parks-and-Playgrounds/Parks-in-Balmain/Elkington-Park>

*If it is wet the alternate location
is the home of Penny and David
Cameron in Balmain
Ph: 0413 759 960*

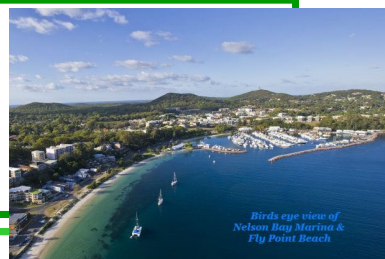
Office Bearers and Committee 2016-2017

President and FWFSA Councillor: Jim Rolls
Vice President Wine Master: Trevor Gibson
Vice President Food Master: Carolyn Smalls
Secretary: David Yeomans
Treasurer: Carole Yeomans
Wine Scribe: David Cameron
Food Scribe: Diane Rolls
Committee Member, Wine: John Higginson
Committee Member, Food: Kerrie Sims
Federation of Wine and Food Societies of Australia
Councillor: Trevor Gibson
Public Officer: Lorraine Plues
Honorary Auditor: Steve Wimmer
Communications Coordinator (Co-opted): Peggy Sanders

Please submit your contributions for the next *MWFSS Newsletter* to the Editor, Peggy Sanders. All contributions and photographs, will be gratefully received. Items will be published over the name of the contributor, and references should be cited and acknowledged.

psanders@ozemail.com.au 0413 481 854

**March:
Weekend away
at Nelson Bay
Saturday 11
and Sunday 12**



Birds eye view of
Nelson Bay Marina &
Fly Point Beach

President Jim is looking for **Expressions of Interest by Wednesday 11 January 2017** for the proposed **Nelson Bay Weekend 2017**, so that planning can be completed.

In general terms the weekend will centre on: a dinner on the Saturday night at "The Poyers" Restaurant in Lemon Tree Passage; and a lunch on Sunday at a Yabby Farm at Karuah which is owned by Society members David Flanagan and Lucinda Warren. David and Lucinda will give us a tour and explanation of the farm operation which will be followed by a lunch with a yabby entrée and a BBQ which David and Lucinda will prepare.

An email was sent to members on 18 December 2016 — if you have missed it please contact President Jim or Secretary David.



Words from President Penny Cameron

President's Report 2015 – 2016

AGM May 2016

The year has been kind to us at the MWFSS. Once again, I have a long list of thank you's and a plea for new members.

I would like to acknowledge your committee. Ian Arnold, Vice President and Wine Master has guided us with his customary skill, and Carolyn Smalls has been a most energetic and skilled Food Master. The Yeomans continue to be the backbone of the organisation, he as Secretary, she as Treasurer. Please also acknowledge the Wine Scribe Jim Rolls and the Food Scribe Diane Rolls, and the members of the Wine Committee, David Cameron, and Food Committee Kerrie Sims. Let us not forget the wine committee's work on our principal asset, the cellar. The Society owes a debt of gratitude to the Yeomans, the Rolls, the Camerons and the (Trevor and Jenny) Gibsons who have generously opened their homes.

Our Vice President and Wine Master, Ian Arnold, has been the President of the Federation of Wine and Food Societies of Australia (2014-2016), and Peggy Sanders is serving as their Honorary Secretary. Trevor Gibson is now a Vice President of Federation.

I also recognise Lorraine Plues who has served as our Public Officer, and our honorary auditor, Steven Wimmer. Sadly, sickness has dogged two of our members, Ian Arnold and Ian Smalls, and we wish them both a return to good health.

The biggest event of the Food Committee year is the Spring Luncheon, and we should all thank Carolyn Smalls for her tremendous contribution and skillful management. We were excellently fed by Dee Rolls, Trevor Gibson, Ian Smalls and Kerrie Sims.

As I prepared this report I referred to the Newsletter, edited by Peggy Sanders with contributions from members. I went to our new website, <http://mwfss.com> and admired Lucinda Warren's handiwork. Lucinda, having designed our webpage, has agreed to continue as our webmaster and to manage the Facebook page. The Newsletter will continue to be a magazine of review, and Peggy will report on past events and accept our contributions about our travels and epicurean experiences. Notifications of future events will be on the website, leaving Peggy free to continue her excellent work.

Events since our last AGM included our 2015 President's Dinner at Palais, the weekend in Mudjee, a 2015 degustation dinner at Ryde Catering College, the 2015 Christmas luncheon at Sugaroom, and dinner at Nithik's Kitchen. We also enjoyed a very interesting and informative wine tasting matching wines with Asian foods. Once again our cooks did us proud.

..... We still need to attract a younger demographic for the society to thrive. I inherited a happy MWFSS with an updated constitution from Trevor, and I pass on a Society with a new website and Facebook page to my successor. We can look ahead confidently to more good wine, food and friendship.

Penny Cameron, 15 May 2016

The AGM was a great success, and Jim Rolls will be the new President of the MWFSS. Ian Arnold will continue as Vice President and Wine Master, Carolyn Smalls as Vice President and Food Master. The same people as before are on the committee, with the very welcome addition of former President John Higginson.

I have thoroughly enjoyed my time as President, and regard the President's dinner as my last hurrah.

Penny Cameron, 23 May 2016

Words from the President Jim Rolls

I took over the Presidency of the Society in July 2016. The retiring President, Penny Cameron, handed over a strong and very active Society, and it is now up to me to ensure the Society continues to hold enjoyable and well attended functions. The Society as at December 2016 has 48 members plus an additional 7 country members. It is pleasing to see that our country members can, on occasion, make it to our Sydney functions.

Since taking over the Presidency in June 2016, I have presided over several functions or visits by the Society. The first was a Degustation Dinner with matching wines at the Ambassador Restaurant, prepared by "Le Cordon Bleu" class at The Culinary Arts Institute at the Ryde branch of the TAFE. It was attended by 32 members and guests of the Society. An excellent dinner was enjoyed by all, and it is intended that a Degustation Dinner at the Ryde College be arranged in early September 2017. At \$65, including wines the dinner was certainly good value.

The Spring Luncheon held at our home on 11 September was certainly a great success. The weather was perfect, 28 persons attended, starting with champagne and canapes on the deck. The Spring Luncheon will be once again held in September 2017 at our Beecroft home. Thanks to our food master Carolyn Smalls for her tremendous effort, assisted by Carol Leaver and Diane Rolls. As usual the wines were well matched to the food and we thank Trevor Gibson for his efforts.



On 30 November 2016 14 members of the Society visited the Children's Medical Research Institute (CMRI) adjacent to the Westmead Hospital complex. The Society has supported the Institute through the Mary Arnold Memorial Fund (now the Ian and Mary Arnold Memorial Fund) and had donated nearly \$4,000. This was increased by another \$650 when I handed the cheque to Jennifer Philps of the Institute. Jennifer told us how gene abnormalities cause disease and spoke of the



President Jim handing over the MWFSS donation to Jennifer Philps, Community Relations Manager, CMRI

research being undertaken to search for cures and to improve the outlook for cancer and other disease sufferers. We were given a tour of some of the facilities, and all came away most impressed with the work being carried out by the Institute.

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Members at the Children's Medical Research Institute.

For the visit members of the MWFSS were joined by the two sons of Ian and Mary Arnold — Mark and Philip.



Words from the President Jim continued



The Christmas Luncheon attended by 34 members and guests was held at Vinery Foods Restaurant in Annandale on 4 December, 2016. The Christmas lunch has always been well attended and this year proved a very enjoyable get together to end the year.



The Federation of Wine and Food Societies of Australia Victor Gibson 2017 Dinner and Weekend - 'Vintage in the Grampians' is to be held on the weekend, 22-23 April in Halls Gap, hosted by the Wine and Food Society of Ararat. Several members of the Society, including Dee and myself, have indicated they intend attending. I encourage other members of the Society to join us in what should prove to be a very enjoyable weekend.

Talk with Peggy Sanders, the FWFSA Secretary, if you would like more details on the Weekend. Registration forms will be available in the new year. *(More details are on page 13.)*

On a sad note was the passing of Ian Arnold on 11 August 2016 after the return of his cancer. Ian was a founder of the Society, and our inaugural President, and over the years held many executive positions in the Society. For the last 30 or so years he was Wine Master and his incredible knowledge of wine and his ability and willingness to pass on that knowledge to other members of the Society will be sorely missed. All members of the Society will miss Ian's friendly presence and imparted wine knowledge.

It is always a challenge to find venues for the Society to hold their lunches and dinners, especially restaurants that allow us to bring wines from our Cellar. If any members come across a suitable venue for a function please advise the Committee. We also are looking for new and innovative ideas for future Society functions. If you have any ideas or would like a certain type of function please let the Committee know.

I thank you all for your support and wish you a happy New Year and hope to see as many of you as possible at the Society's functions in 2017, commencing with the informal evening picnic at Elkington Park, Balmain on 8 January 2017.

Jim Rolls, December 2016



Together we can beat childhood diseases

CHILDREN'S MEDICAL RESEARCH INSTITUTE
Healthier kids, brighter futures
214 Hawkesbury Rd, Westmead NSW 2145 Australia
Locked Bag 23, Wentworthville NSW 2145 Australia
cmri.org.au | jeansforgenes.org.au

Jeans for Genes

Message from Jennifer Philips, CMRI

Dear Peggy
What a wonderful group you are and I must thank you again for all your support and how much I value your relationship with CMRI.
Jennifer

Jennifer Philips
Community Relations Manager



Ryde TAFE Degustation Dinners

Thursday 26 November 2015

Thursday 1 September 2016



Degustation Dinner, Ambassador Restaurant

Thursday 26 November 2015

25 persons from the Metropolitan Wine and Food Society of Sydney, including 7 guests enjoyed an 8 course degustation dinner prepared by "Le Cordon Bleu" students at the "Ambassador Restaurant", the Ryde TAFE College, 250 Blaxland Road, Ryde. The Cordon Bleu class has 2 Degustation dinners at the end of each term, and these are always of very high standard.

Throughout the term, both the Commercial Cooking and the Cordon Bleu Classes have regular 3 course dinners and lunches at \$30, or \$35 per head if wines are included. We have found the meals are very good,

particularly those prepared by the Cordon Bleu Class. The College is always looking for persons to attend their dinners. The Ambassador Restaurant can be contacted on 94486270 for bookings or to receive e-mail advice of when their dinners are to be held.

From feedback I have received, everyone who attended thoroughly enjoyed the dinner. At \$65 per head including matching wines, the dinner was excellent value. The wines were well matched with each course.

Jim Rolls, December 2015

DEGUSTATION DINNER, AMBASSADOR RESTAURANT

Le CORDON BLEU CULINARY ARTS INSTITUTE, BLAXLAND ROAD RYDE

On 1 September, the 32 members and guests of the Metropolitan Wine and Food Society of Sydney (MWFSS) attended the Degustation Dinner at the Ambassador Restaurant. It was a most enjoyable evening. The meal was exceptional, the matching wines were an excellent and the service was impeccable. Without exception everyone thoroughly enjoyed themselves and all were full of praise for quality of the meal and the standard of service. Several of those who enjoyed the great meal with accompanying wines suggested we should make a dinner at the Ambassador Restaurant an annual event for the Society.

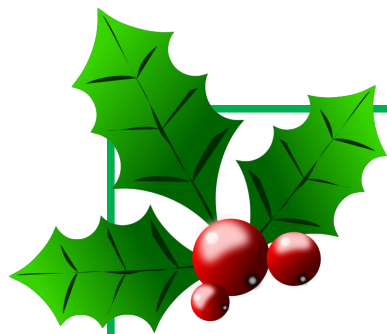
Apart from the Degustation Dinners at the end of each term, there are regular dinners in the Ambassador Restaurant, where students prepare the meals and wait on the tables. The Institute feels that this practical experience is an important part of the Culinary Arts course. Members of the public are invited to attend, and bookings can be made by contacting Ambassador Room Reservations (Phone 9448 6270) or ambassador.reservations@tafensw.edu.au. If any members of the Society would be interested in eating at the Ambassador Restaurant it is suggested that they contact the restaurant and have them send you their restaurant programme for each term.

Jim Rolls, October 2016

The Committee has determined that the Society will visit the Ambassador Restaurant again in 2017 in September—details to be advised.

Keep a look out for the invitation from the MWFSS Secretary.

Editor



Christmas Luncheons

*Sunday 6 December, 2015 – Sugaroom
Sunday 4 December, 2016 – Vinery Foods*

Sugaroom, 6 December 2015



We enjoyed the splendid location of Sugaroom. Many thanks to Trish and Paul Riley, who found Sugaroom, Ian Arnold and Trevor Gibson, for their care of the wine, Ian Smalls for his invaluable service in arranging the bus, David and Carole Yeomans for their quiet and efficient service as Secretary and Treasurer, and most of all to Carolyn Smalls who orchestrated the party.

Penny Cameron

Wine Report: The Society's Christmas Luncheon was held at the Sugaroom, Pyrmont, commencing at 12.30pm, and was attended by 30 persons, including 2 guests. The meal was wonderfully complemented by a fine selection of wines, much of which were sourced from the Society's Cellar.

Canapés on arrival

*Chilli prawn, lychee & lime leaf salad, black sesame vinaigrette
Duck liver pate, sticky orange radicchio on brioche
Blue cheese, walnut & baby beet salad on witlof, aged balsamic*

NV Tattinger Brut Reserve (Reims)

Good nose. Subtle subdued bread yeast character. Elegant fruit, limey on the palate with lingering acid aftertaste. A well balanced wine. Went well with the canapés and was enjoyed by the guests.

Main

*Barossa corn-fed chicken saltimbocca, with citrus braised witlof, drunken grapes & pumpkin veloute.
Chargrilled beef fillet, with leek, thyme & potato croquettes, watercress & shiraz jus.*

2011 Hedberg Hill Chardonnay, (Orange)

A typical cool climate wine grown at 880m on Mount Canoblas. Orange peel and citrus flavours. Elegant but still full on the palate. Subtle French oak. Good acid structure. 13% alcohol.

2012 Farr Sangreal Pinot Noir (Geelong)

Great fruit but not strawberry or raspberry flavours found in many entry level Pinots. Earthy characteristics. Wonderful nose that intensified as wine opened up further in the glass. Good acid. Long on the palate. 14% alcohol. Many considered this the wine of the day.

2008 Sandalford Estate Reserve Cabernet Sauvignon (Swan Valley)

Hints of green bean and mint from cool maritime breezes that gave it some cool climate characteristics. Excellent lingering fruit. Subtle, silky tannins. Slight alcohol burn on the nose. Drinking very well. Alcohol 14.5%.

Between Course Wine

NV Bleasedale Sparkling Shiraz

Generous plummy fruit. A medium weight wine. A bit flat with subdued bubbles, but still drinking quite well. 13.5% alcohol.

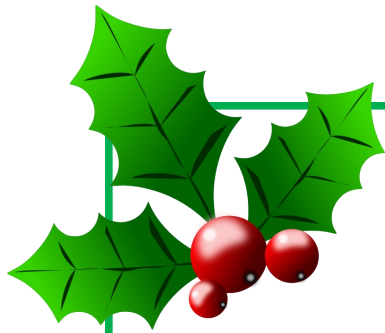
Dessert

*Banana & dark rum parfait with caramel mousse & brandy snap.
Mandarin crème brulee with date & pistachio sable & sugared mandarin.*

2009 Chateau Gravas Sauternes. (Bordeaux)

Orange peel flavours. Great fruit with a long lingering finish. A pleasure to sip and a wonderful wine. Went particularly well with the crème brulee.

Jim Rolls, Wine Scribe



Christmas Luncheons continued

Sunday 6 December, 2015 – Sugaroom
Sunday 4 December, 2016 – Vinery Foods

Sugaroom, 6 December 2015 cont.

Food Report: This year 16 of us went by private bus to the Sugaroom Restaurant at Pyrmont, the other 14 making their own way. Sugaroom had a delightful setting, right on the water and adjacent to an attractive park with shady trees. Tables and chairs were set up and people were lunching outside.

Canapés on arrival

Chilli prawn, lychee & lime leaf salad, black sesame vinaigrette
Duck liver pate, sticky orange radicchio on brioche
Blue cheese, walnut & baby beet salad on witlof, aged balsamic

Not long after arrival we were offered champagne and canapes. There were 3 different canapes all beautifully presented. My favourite was the duck liver pate which was served on tiny rounds of brioche. Following the canapes we were ushered inside where we realised we were the only ones dining in the inside section of the restaurant.

Main Course

Barossa corn-fed chicken saltimbocca, with citrus braised witlof, drunken grapes & pumpkin veloute.
Chargrilled beef fillet, with leek, thyme & potato croquettes, watercress & Shiraz jus.

The chargrilled beef fillet I really enjoyed, although some said their beef was over cooked. We were not asked how we wanted our meat done, but mine was medium rare and just right. The accompanying leek and thyme croquettes were delicious. The Barossa corn fed chicken was excellent and flavoursome. It was served on the pumpkin veloute, and topped with the citrus braised witlof. The chicken was surrounded by the drunken grapes which had been poached in wine. An excellent dish, and those who chose it all commented on how much they enjoyed it.

Desserts

Banana & dark rum parfait with caramel mousse & brandy snap.
Mandarin crème brulee with date & pistachio sable & sugared mandarin.

Most people really enjoyed it, although some thought the banana flavour of the parfait was a bit overpowering for their palate. My choice was the Mandarin Crème Brulee and I thought this dessert was outstanding.

I thought this restaurant was a very pleasant place to dine, the service was excellent and the food delicious. Having the whole inside to ourselves meant we could hear the conversation around us. Often in many restaurants the noise is overwhelming and you cannot hear, which I find a major problem particularly in the build up to Christmas. Unfortunately we were advised that, the restaurant was to close at Christmas. I hope to hear if they ever reopen in another venue.

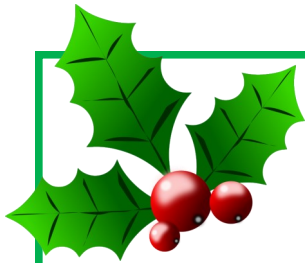
Dee Rolls, Food Scribe



CHRISTMAS LUNCH VINERY FOODS, ANNANDALE 2016

This year 34 people joined us to celebrate the Christmas Lunch of the Metropolitan Wine and Food Society of Sydney at Vinery Foods Restaurant in Annandale. When we arrived we walked past diners sitting at tables on the footpath and into the large function room which we had to ourselves. The room was nicely set up with two long tables with room at one end and for people to mingle and enjoy a glass of champagne with the canapes.

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Christmas Luncheons continued

Sunday 6 December, 2015 – Sugaroom
Sunday 4 December, 2016 – Vinery Foods

Christmas at Vinery Foods 2016 continued

Canapes

Pacific Reef Kingfish ceviche, salmon roe, wild rice, mint coriander and orange, served on spoons.

Duck liver pâté, pickled cucumber, raisin and grapes served on a biscuit.

Both canapes were delicious, and were complimented by a glass of Vintage Champagne.



Entrée

A grade Tuna served with puffed rice, sesame, black caviar, grapefruit and mint.

The tuna was lightly seared and decorated by the additions which enhanced flavour and textures, and provided wonderful eye appeal.



Main Course

Braised Beef Short Ribs with carrot, radicchio and walnuts.

The braised beef was served cut into cubes which were interspersed with carrot, radicchio and walnuts, making a very attractive dish. It had been slow cooked, was very tender and was absolutely divine.

Sides

The sides were each served on platters and comprised: Thin slices of beetroot topped with thyme, labne, dukkha, sherry and honey. Crispy baked chat potatoes with a scattering of brioche crumb and sage.

The sides went well with the beef making an extremely delicious main course.



Dessert

Lemon Tart topped, pistachio, praline with lemon and basil syrup. The dessert was a lovely end to an excellent meal.

The whole meal was very skilfully prepared, using the best produce enhanced with herbs, syrups, spices and nuts. The additions gave each course a different range of flavours. Our meal was very professionally presented and everybody enjoyed themselves.



Excellent wines, the majority of which were supplied from the Society's Cellar were skilfully selected to compliment the food. *(The Wine Report will be in the next edition of the Newsletter—Editor)*

Vinery is a lovely relaxed restaurant in which to dine. The food is European. The restaurant and food is not pretentious, and one can sit outside and enjoy the cosmopolitan atmosphere watching the locals pass by.

Diane Rolls, Food Scribe

Other Functions of the MWFSS During 2016

3 January 2016: In January annually Society friends have got into the happy habit of celebrating the new year at an informal and relaxed evening picnic dinner in Elkington Park, Glassop Street Balmain at 5.00pm — well that's the usual venue anyway. In 2016 rain caused a change of venue, and Penny and David Cameron kindly offered their home in Balmain. A very pleasant evening was enjoyed by all.

Editor

27 February 2016: Nithik's Kitchen, Food Report

Nineteen members and friends of the MWFSS attended dinner at Nithik's Kitchen Restaurant on Saturday 27 February, 2016. This was the second outing by the MWFSS to Nithik's as we enjoyed the last luncheon so much. Being a Saturday night it was fully booked with us well as other diners. However the good news is that Nithik's is moving, just down the road to a larger venue.



Nithik's features South Indian food and we had the Banquet Menu which began with 4 entrees.

Entrées

Holi. Mung beans, potato and corn chapatti mix, wheat crisped shells with lentil dumping & yoghurt dressing.

Kuzhi panyaram. A mixture of black lentil, rice dumplings served with tomato, onion, chilli and coconut and a home-made curry powder.

Kotaiyur kozhi varuval. Crispy fried chicken thigh fillets marinated in masala, served with lemon masala.

Dosa (Masala/lamb). In a crispy rice & lentil pancake.

Mains

Chicken. Cooked in coconut with cashew, poppy seeds and green chilli sauce with chat potato and green peas.

Goat Curry. This is a Parsi delicacy. A combination of dried apricots and goat slowly cooked in onion, tomato, cumin & malt vinegar reduction.

Tai pongal karakolambu. A melange of nine country vegetables simmered in a spicy sweet and tangy sauce.

Poriyal of the day. Seasonal vegetables tempered with mustard, chilli and dahl, with rice bread and side platter.

Steamed rice and fragrant rice with cardamom were served with these main courses.

Dessert A Rice Pudding.

This was a most enjoyable meal, quite different from other Indian meals that we have experienced. It was Southern Indian food at its best. I heard a few of the diners say this was the best Indian food they had ever enjoyed. The food featured a huge variety of ingredients used in ways that we have not seen before. The service was prompt and the waiters explained the courses. It was very good value for money. Nithik's Kitchen is a popular restaurant in Rozelle, so you need to book if you want to go there. Highly recommended for an excellent Indian meal.

Diane Rolls, Food Scribe

9 April 2016: Wine Tasting and Asian Food Matching Challenge

A gorgeous Sydney day spent with friends eating and drinking. It doesn't get much better than that. Many thanks to Trevor and Jenny Gibson, who opened their home to us once again. We always feel welcome there, partly because of the hospitable design of the house, and more significantly the warmth of the welcome.

Cont on page 11



Other Functions of the MWFSS During 2016 continued

9 April 2016: Wine Tasting and Asian Food Matching Challenge cont.

An advance party helped with the set up and the cooks arrived laden with Asian food. Jo Winchcombe and Dee Rolls provided that absolute Asian essential, rice, Kerrie Sims gave us a superb prawn salad, Carolyn Smalls offered a spectacular chicken tikka and the Camerons produced a traditional beef rendang. Carole Yeomans brought fruit which was the perfect end to the meal.

More real skill came with the matching of food and wine. I will not pre-empt the Food and Wine Scribes, but I am often amazed at the expertise of our members. Thank you, Wine Committee.

Penny Cameron

Full report on the Asian Food and Wine Matching, including some recipes will be in the next Newsletter

Friday 29 and Saturday 30 April and Sunday 1 May 2016: FWFSa Weekend in Melbourne



The FWFSa Convention Weekend 2016 (29 April – 1 May) was organised and hosted by the Federation Committee in the absence of a host Society coming forward. A *Federation Weekend in Melbourne 2016* included the Saturday Black Tie Dinner at Matteo's and the Sunday Luncheon at Kooyong Tennis Centre with an optional dinner on the Friday evening, but without the offering of pre/post tours.

The FWFSa Annual General Meeting was held on Saturday 29 April, 2016 Unfortunately Ian Arnold and Peggy Sanders were unable to attend the Weekend, but Vice-President Trevor Gibson deputised for Ian, particularly in chairing the Committee Meeting and the AGM. David Yeomans also gave the organisers a much appreciated hand with the registration. In all ten members of the Metropolitan Wine and Food Society of Sydney

(Penny and David Cameron; Trevor Gibson; Jenny and John Hall; Jennifer and John Higginson; Sylvia Kidziak; and Carole and David Yeomans) attended the Weekend.

Ian Arnold stood down as President of the Federation at the AGM having served his two years (2014—2016), and was due to remain on the committee as Immediate Past President. Trevor Gibson was elected to the position of Vice President, and Peggy Sanders reappointed as the Secretary of the Federation.

Ian was absolutely delighted that the MWFSS was so well represented at the 2016 Weekend, and at each of the previous weekends of his presidency of the Federation, and he was very grateful for the support.

Peggy Sanders, Federation Secretary

Sunday 15 May 2016: MWFSS Special General Meeting and Annual General Meeting

A Special General Meeting to make changes to the Constitution, particularly regarding the position of Cellarmaster, and the Annual General Meeting were held on Sunday 15 May 2016 at the home

of Carole and David Yeomans, and were followed by a very enjoyable lunch, catered by members.

The Office Bearers elected at the meeting are listed on page 2.



Other Functions of the MWFSS During 2016 continued



Pictorial record of the 2016 AGM Luncheon

Saturday 9 July 2016: President's Dinner, Palais, Luna Park

President Penny presided over another grand evening with the black tie dinner held in the Palais Room at Luna Park. Fifty guests including members and friends, were present when the Federation President, Joanna More, awarded the Victor Gibson Medal to Ian Arnold, who was accompanied by his son and daughter-in-law Mark and Karyn, and son Philip, as well as friends (*photos on page 1*).

Later Penny handed the MWFSS baton to President—Elect Jim Rolls.

Full report on the President's Dinner will be in the next Newsletter

Sunday 11 September 2016: Spring Luncheon

Full report on the Spring Luncheon will be in the next Newsletter

Editor





Federation of Wine and Food Societies of Australia

Victor Gibson Weekend

Vintage in the Grampians

Friday, Saturday and Sunday 21 - 23 April, 2017
Halls Gap, Hosted by the Wine and Food Society of Ararat



On behalf of the Federation of Wine & Food Societies of Australia Inc.

The Wine & Food Society of Ararat invite you to join their members in celebration of
The Victor Gibson Dinner weekend in Halls Gap,
The Grampians, Western Victoria
On Saturday 22 and Sunday 23 April, 2017.

Friday Evening 21 April, 2017:

Optional dinner for early arrivals. We will organise a set price meal at a local Halls Gap restaurant with drinks at bar prices. The price will be extra to the Weekend package price.

Saturday 22 April:

Optional Winery Bus Tour (including a light lunch) to local Great Western Wineries. The price will be extra to the Weekend package price

Saturday night: Victor Gibson Commemorative Dinner

7.00pm: Dinner in the Drives at Seppelts, Great Western

Sunday 23 April:

9.45am: **Annual General Meeting** of the Federation of Wine & Food Societies of Australia. Meeting Room, Comfort Inn Country Plaza, Halls Gap. Societies may be represented by two voting councillors; all participants welcome to attend.

12.00pm: **Lunch** in Ararat: TBA

Registration forms will be distributed to MWFSS members in January 2017, and will be available on the FWFS website: <http://www.wineandfood.org.au/>



Ian and Mary Arnold Memorial Fund

When our Society founding member **Mary Arnold** died 9 May 2005, the Executive Committee of the MWFSS resolved to open a 'Mary Arnold Memorial Fund' with the Children's Medical Research Institute as a beneficiary of that fund.

Mary had fostered an interest in donating Society monies to charitable organisations, in particular the CMRI, in honour of a deceased past member and friend **Dr Beryl June Van Hest**. Beryl passed away on 19 April 2000, aged 52 years. Beryl was a scientist with the CSIRO and involved in animal gene/genome mapping in the 1990s and at the time of her death. She may also have been on a committee of the CMRI (although I have not been able to confirm that).

When founding member and Inaugural President **Ian Arnold** died on 11 August 2016, the Executive Committee of the MWFSS resolved to rename the Fund as the 'Ian and Mary Arnold Memorial Fund', continuing with the Children's Medical Research Institute as a beneficiary of the fund.

The Memorial Fund bank account was opened 8 November 2006. Donations from that Fund Account to the Children's Medical Research Institute (CMRI) between that time and November 2014 totalled \$3,975.00, although additional donations have been made prior to the account being opened, and a separate donation was made in Ian's memory at the time of his death in lieu of flowers.

Peggy Sanders, 28 November 2016

See pages 4 and 5 on our visit to the CMRI and our latest donation—Editor



Vale Ian Robert Arnold 21 December 1934 – 11 August 2016

Bachelor of Engineering in Mechanical Engineering; Fellow of the Australian Institute of Management; Fellow of the Institution of Engineers Australia; Fellow of the Australasian Institute of Mining and Metallurgy .

Ian's son Mark recalled in his eulogy that Ian's "love affair with wine started at the Winery in Northmead with the first wine tasted there being a Spanish wine from the district of Rioja, Spain named Siglo." Quoting from a newspaper article entitled *Ian Arnold—Wine Connoisseur* Ian's "early interest in Australian wines began in the mid to late fifties. An interest in European wines during overseas visits in 1965, 1969 and 1979 led to his cellaring and study of the French and German products. This period was paralleled by a more serious study of Australian wines and vineyards. In April 1973,(Ian).. joined the Rothbury Estate and won the Purple Ribbon ... in 1978. Also he was a finalist in the 'Taster of the Year Award.'"



Ian credited the 'spell cast' by Len Evans, the influence of Bulletin

Place, and the Rothbury Estate Society and the friendships he and Mary formed with Colin and Clare Galbraith (both now deceased) and with Ray (see *photograph below*) and Helen Wilson (now of Canberra) with the decision the six of them made over one of their many dinners together to form "The Metropolitan". Ray turning to Ian and declaring that "*in time to come I will be able to say 'Ian, I will meet you at the Metropolitan'.*"



The MWFSS was founded 'on an extremely hot Sunday, 30 January 1977' ... in the home of Ian and Mary, and the Society established with the Foundation Dinner on 22 July 1977 with Ian as President and Mary as Secretary/Treasurer. Ian credits Mary Rose Arnold with having made an 'enormous contribution to the success of the Society'.



Ian has written the following, (in something he was hoping to have ready for the celebration of the 40th anniversary in 2017): "*For the past 39 years since the formation and foundation of the Society, 'meeting at the Metropolitan' has been an enjoyable and in many ways rewarding experience for many people: those six who formed the Society (the founder members), those twenty-four people who were the foundation members, those who later joined, some of whom left and some stayed; and there have been many who just visited as guests and we trust, enjoyed the hospitality and experience of appreciating the service of fine food and fine wine. All this has been made possible by the many people who have taken office and served as members of the Executive Committee, not just caring for the administration of the Society, but*

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L: From founder member Ray Wilson: "October 1976 at a Hunter winery called Belbournie. Ian and Mary look elegant in their sun glasses, Monte and Marie smiling and happy and me with dark hair and what looks like a moustache!"



Vale Ian Robert Arnold continued

more importantly, planning and executing the many tasks required to ensure the success of each Society function. To the members at large, and to those with long standing membership, who regularly attend and have not sought to take office, we owe a great debt of gratitude for providing the continuing support which has ensured the ongoing viability of the Society. The same can be said for those members who for one reason or another have had to leave because of relocation or other change of circumstances. We also are grateful for those members who maintain country member status."

Well many of us will be able to say we met and formed friendships at 'The Metropolitan' and that will be a lasting legacy to Ian and Mary and the other founders, and those twenty-four foundation members of some almost 40 years ago. For Ian it has been the long term friendships that have given him the most satisfaction and pleasure.

Selecting from the comments sent to me either before or after Ian's death, without citing the author, here are some of the thoughts about Ian and his influence:

- *There are many people whose knowledge and love of wine was started by meeting Ian and I am certainly one of those.*
- *I was one of the first members of the Wine and Food Society and my knowledge of wine is due very much to Ian's mentoring, for which I thank him.*
- *I called Ian ... asked about the MWFSS ... Ian was courteous as ever, and we were invited to join a meal ... the kind reception ... showed Ian had clearly explained our presence long before we appeared ... whenever I think of Ian I think of a measured and general courtesy designed to set others at ease.*
- *With Ian ... committee matters have been quietly assessed before counsel has been offered.*
- *You have certainly taught us a lot about wine through our association with the Society, and largely through the influence of Ian we have learnt a lot more about wines, have tasted much better wines than we would have had we not met and had the pleasure of Ian's company.*
- *Ian's smile....*



- *Ian was particularly warm and engaging with me in conversation as a new member of the Society; I so enjoyed our chats and his beautiful manners*
- *Ian is remembered with deep respect and affection.*
- *Ian was a good and trusted friend,.... always very generous in sharing his wine and knowledge. He was a man of integrity, liked and admired by those who knew him.*
- *Ian was a true gentleman and it was a pleasure to have known him. His wine knowledge remarkable and an inspiration for us to learn more!*

As Philip said in his eulogy for his father, 'To speak of the dead is to make them live again' ... Soplease remember and speak of Ian in conversation whenever you can.'

Peggy Sanders with thanks to Ian, Mark, Philip and various members

*Message to the MWFSS Committee and Members
from Ian Arnold
10 August 2016*



In the early hours on the day before his death Ian asked me to type up this message to the Committee — the Committee was meeting on that day, Wednesday 10th, and I was able to pass this on in time for the meeting. Peggy

Ian Arnold expresses his thanks to the Committee and the Members of the Metropolitan Wine and Food Society of Sydney for nominating him and supporting the nomination for the Federation of Wine and Food Societies of Australia Victor Gibson Medal. He appreciates the honour bestowed on him.

Thank you for inviting FWFS President Joanna More to present the Victor Gibson Medal on 9 July 2016, and please pass on Ian's appreciation for her making the effort to be present.

Ian wishes to place on record his thanks and appreciation to all the members of the Executive since 1977 who have contributed their

time, talents and enthusiasm to make the Society what it is – a very friendly Wine and Food Society that marries education with the appreciation and love of fine wine, fine food and all in the spirit of creating wonderful friendships.

Ian appreciates the trust and respect paid to him in having him as the Wine Master over these years, a role he has enjoyed immensely and he wishes his successor(s) every success and as much enjoyment as he has experienced.

Ian also wishes to express his appreciation to the Executive and members for the support he received during his term as President of the Federation, and in particular the wonderful attendance of MWFSS Members in both Adelaide and Melbourne for the FWFS Weekends.

Above all, Ian thanks you all (the members over all these years) for your friendship and companionship, for your support in times of need and your sharing in times of joy.



Ian Arnold, 10 August 2016

A booklet was published to accompany the awarding of the Victor Gibson Medal to Ian and was distributed to those at the President's Dinner.

*I have some additional copies if anyone would like a copy.
Peggy
0413 481854*

