



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 1 — October 2015



President Penny and members enjoying Good Food, Good Wine and Good Friends!



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Metropolitan Wine and Food Society of Sydney Inc
Registered No. Y13780.23
Founded: 22 July 1977

Website: <http://mwfss.com/>
President: Penny Cameron 0413 759 960

SOCIETY PROGRAMME FUNCTIONS AND MEETINGS

November 2015

**Thursday 26 @
6.30pm**

**Degustation Dinner—Ambassador
Restaurant, Ryde Campus of the
Northern Institute of TAFE NSW,
250 Blaxland Road, Ryde**

December 2015

Sunday 6 @ 12.30pm

**Christmas Lunch—Sugaroom, 1 Harris
Street, Pyrmont.**

January 2016

Sunday 3 @ 5.00pm

Informal Picnic—Balmain

**November:
Degustation
Dinner Thursday 26 @
The Ambassador Restaurant,
Ryde Campus TAFE NSW**

At least twenty-five members are booked in for the Degustation Dinner at the Ryde Catering College at 6.30pm Thursday 26 November. With two on the waiting list we are negotiating with the College to increase the number.

Jim Rolls

The Ambassador is a training restaurant for the Ryde Campus, Northern Institute of TAFE NSW. With an international reputation as a leader in education and training for hospitality The Ambassador restaurant allows Hospitality and Culinary students practise and develop their skills creating memorable meals and service in a modern setting. Many of the students who have trained at the Ambassador have gone on to amazing careers - the long list of alumni includes celebrity chef Matt Moran. Students are given the chance to produce a fine dining menu at the Ambassador that offers modern Australian cuisine with an international flair, and an extensive wine list which provides an excellent choice of remarkable Australian and international wines.

<http://www.nsi.tafensw.edu.au/campus/SpecialistCentres/Restaurants/Ambassador.aspx>

Office Bearers and Committee 2015-2016

President and FWFSA Councillor:

Penny Cameron

Vice President Wine Master: Ian Arnold

Vice President Food Master: Carolyn Smalls

Secretary: David Yeomans

Treasurer: Carole Yeomans

Wine Scribe: Jim Rolls

Food Scribe: Diane Rolls

Committee Member—Wine: David Cameron

Committee Member—Food: Kerrie Sims

Federation of Wine and Food Societies of Australia

Councillor: Ian Arnold

Public Officer: Lorraine Plues

Honorary Auditor: Steve Wimmer

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. Thanks to those who have contributed—some have been held over to the next edition.
psanders@ozemail.com.au 0413 481 854

**December: Christmas Lunch
Sunday 6 @ Sugaroom, 1 Harris
Street, Pyrmont @ 12.30pm**

Our Christmas Lunch this year will be held at Sugaroom at Pyrmont.

Penny and David Cameron, Carolyn and Ian Smalls, with Peggy Sanders and Ian Arnold have done the hard yards with a preliminary lunch in early October

Carolyn and Ian A will finalise the arrangements, and we can be sure that we will have another wonderful Christmas celebration lunch together on Sunday 6 December 2015.





Words from the President

Our year has been joyous: the Arnold wedding in February, and great representation for the MWFS at the Federation of Wine and Food Societies Victor Gibson Weekend in Adelaide in April. Ian Arnold is the President, Peggy Sanders the Honorary Secretary and Trevor Gibson is now a Vice President. They were supported by Lorraine Plues and Alan Broom, Ian and Carolyn Smalls, Trevor and Jenny Gibson, Sylvia Kidziak and the Camerons. After the conference we benefitted by Alan's research and had a great tour of the vineyards with Lorraine driving the bus. A stalwart contributor, Lorraine had arranged a movie afternoon at Roseville Cinema followed by a meal at SaltPepperNutmeg earlier in the year.

I had thought to list our events, but I realised that, thanks to Lucinda Warren, you need only look at our website (<http://mwfs.com/>). (Have you noticed how well Lucinda keeps it up to date?) I am therefore telling you about the people who do the work which goes on behind the scenes.

I'll start with our Secretary. David Yeomans keeps things in order, issues invitations and reminders, and his work is so good we don't notice it. The same can be said of our Treasurer, Carole Yeomans, who collects the money, accounts faithfully and quickly, and gets everything to our Honorary Auditor, Steve Wimmer. She is now the master of ebanking – no more cheques! The performance to get that service was operatic, as Carole, David Yeomans and I had to present ourselves to the bank, provide the constitution, minutes of meetings and letters of recommendation (thank you, Ian Smalls). On top of these services we owe the Yeomans for the use of their house for the AGM.

Our Wine Master, founder, and esteemed President of the Federation, Ian Arnold, has looked after us well. Food Master Carolyn Smalls not only cooks like a dream, she is a very good organiser, (witness our visits to Courtneys) and the Christmas Lunch will be in her capable hands, with Ian Arnold arranging the wines. Ian Smalls, relieved of secretarial duties, continues to organise buses to carry us soberly to, and more importantly, from our events. And what an asset Kerrie Sims is! More cooking, please!

The Wine and Food Scribes, Jim and Dee Rolls, let us use their house for the Spring Luncheon. As usual, furniture does not set itself up, and Jim was seen leaving Trevor's after the cellar stock take with a table under his arm. Next time I saw it, Dee had set it for the meal complete with flowers from their garden.

The Rolls and Camerons and Jo Winchcombe formed the advance party which visited Mudgee in May. I'm sure you'll be pleased to hear that The Zin House now has a hat. Mudgee was a magical, golden weekend.

The wine committee of Ian Arnold, Jim Rolls and David Cameron carefully tends our cellar under the direction of Cellar Master Trevor Gibson. Trevor and Jenny generously let us use their home for the wine tasting of wines from the last century. It is worth noting that Trevor had far too much to do on this occasion, and in future I'd like to see clean up crews in place. The Food Committee (Lorraine, Alan, Carolyn) excelled as usual.

No year will let us escape sadness. Ian Arnold is coping manfully with ill health, lovingly supported by Peggy, and we have all been heartened by his improvement. Monty Smith was looking forward to seeing his sister after his trip to Mudgee, but sadly she died suddenly the day before they were to meet. Our intrepid Lorraine has damaged an ankle and has learnt to vacuum from a seated position.

And how do I get to tell you all this? Because we have a Newsletter, and a very able Newsletter Editor in Peggy, and heaven knows she has plenty of calls on her time. The photos come from many quarters, but we should thank Trevor for most of them.

The purpose of our Society is to provide... "wine tastings, dinners and other functions for the enjoyment of good food and fine wine. The Society provides an opportunity to learn, and to appreciate food and wine in a relaxing social manner."

Mission accomplished! What's more, we have a lot of fun doing it! And it's all thanks to the people who give us their time and love.

Penny Cameron

Informal Picnic Dinner , Elkington Park Balmain

Sunday 4 January 2015 @ 5.00pm

Although the Society does not hold an official function in January Society friends to 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.

Friends bring tables, chairs, food and wine to share. 2015 was no exception — and here is the evidence via photos by Trish Riley. "Thankyou for a fantastic evening, what perfect weather, food, wine and company!"

Try and join your friends for this occasion on **Sunday 3 January 2016 @ 5.00pm.**



President Penny: *The MWFSS year began with our visit to Elkington Park. Everything was as it should be: the little white dogs were out for their evening walk, the sun was shining (but not too much) and we greeted 2015 with our usual good company, great food and excellent wine. Paul and Trish Riley brought a jamon in what appeared to be an instrument of torture, but turned out to be a special rack to keep the leg under control. The annual miracle occurred and we did not have any serious menu duplications.*



Courtney's Brasserie

Casual Lunch – Wednesday 18 February, 2015



As part of the NSW Food and Wine Festival Courtney's Brasserie, now at 30 Charles Street in Parramatta, featured a special menu which Society members Carolyn and Ian Smalls; Penny and David Cameron; Trevor Gibson; Carole and David Yeomans; Leonie and Terry Newman; Peggy Sanders and Ian Arnold; Lorraine Plues and John Higginson were pleased to be able to enjoy!



President Penny: *Thank you to Carolyn Smalls for organising a very successful lunch at Courtney's.*

The meal was part of the NSW Food and Wine Festival, and was very well received. Courtney's pride themselves on using seasonal and local ingredients, and they always prepare them very skillfully. We had a great lunch — the food was excellent, the wine well matched, as we have come to expect; and we all had a very good time.

*Courtney's Brasserie
NSW Food and Wine Festival
17th to 28th February*

*WA Honey Bugs Ceviche, Avocado Mousse,
Prawn Crumbs & Tempura Enoki
Mushrooms*

*2012 Cherry Tree Hill, Riesling,
Southern Highlands*

*Grilled Oakdale Figs, Blue Cheese, Prosciutto
& Balsamic*

2013 Optimiste, Pinot Gris, Mudgee

*Eco Farmed Pork Belly Cigar, Chilli Plum
Sauce, Pickled Cherries & Wilted Greens*

*2012 SHW, Pinot Noir,
Southern Highlands*



Wine Tasting

Last Century Wines, home of Trevor and Jenny Gibson – Sunday 1 March, 2015



The Wine Tasting of the Last Century was held at Jenny and Trevor Gibson's. on the first Sunday of March. Trevor prepared the tables on his veranda and we arrived to find everything ready. The wines were chosen with great skill and care by Wine Master Ian Arnold and Trevor, and the food was magnificent. Food Master Lorraine Plues and Carolyn Smalls worked wonders in the kitchen, Alan Broom provided essential support and a brilliant pate, Ian Small's salad dressing was duly recognised, and we all enjoyed the great variety of food and went back for absolutely unnecessary seconds. The wines reflected the expertise we have come to take for granted in the MWFSS. It was a very instructive afternoon which peaked with a flight of 1998 reds, which added authority to anything ever said about the virtue of that year.

Many thanks to Trevor and Jenny Gibson for the use of their home, to Ian Arnold and Trevor for their skill in choosing and caring for the wines, and to Lorraine Plues, Alan Broom, Ian and Carolyn Smalls for the food which was so sympathetic to the wines.

We have all come to take this sort of standard for granted - we're very lucky!

Penny Cameron

Food Report

Our Wine Tasting, commencing at 12.30pm was held at the home of Trevor and Jenny Gibson with twenty four people attending. During the tasting a light lunch was provided.

At the start of the tasting we were offered some lovely canapés which consisted of delicious salmon mousse with fennel sprigs on Melba toast and caramelised onion tartlets topped with goats' cheese. During the tasting olives and breads were placed on each table.

After we had tasted 3 brackets of wine, a wonderful light lunch was attractively laid out on a table for each person to serve themselves. There were platters of cold roast beef and a platter of Hungarian salami garnished with cucumber, cherry tomatoes, roasted and fresh capsicum, olives and zucchini. Greenleaf, beetroot and carrot, potato, and artichoke and cornichons salads were provided, all homemade and very fresh. The tapas meatballs in a tomato sauce with olives, and the spinach and tomato bake were a great hit. Quite a feast really.

With the last bracket of post 1998 red wine, we were served some blue, brie and cheddar cheeses and a delicious chicken liver pate with toast triangles

This beautiful lunch prepared by some of the members of the Society added greatly to the enjoyment of tasting some of the older wines from the Society's cellar.

Diane Rolls, Food Scribe

The recipe for the Chicken Liver Pate served at the lunch by Alan Broom is on page 18

Wine Tasting—Last Century Wines, Sunday 1 March, 2015

Wine Report

21 members of the Society and 3 guests attended the Wine Tasting at the home of Trevor and Jenny Gibson. As the guests gathered they were served a 2012 Pikes Traditional Riesling as an aperitif prior to the serious business of tasting some of the more mature wines from the Society's Cellar. As expected with aged wines there was evidence of bottle variation in some of the wines tasted.

Aperitif

2012 Pikes Traditional Riesling. Pale lemon colour. Lingering lime flavours on the palate. Good clean acid and starting to show first signs of the aging characteristics of a Riesling. 12% alcohol.

Bracket 1 – White Wines

1996 Chassagne Montrachet (Jean Pillot et Fils). An aged French Chardonnay from Burgundy. Pale gold colour. Delicate high quality acid. Honey with a hint of oxidation evident on the nose. Buttery toasty flavour with a slight sweetness on the palate. Fruit starting to subside and overall a bit flat. A wine past its prime. 13.5% alcohol.

2000 McWilliams Barwang Chardonnay (Hilltops area NSW). Deep golden colour. Needed more acid to clean up broadness of the palate. Fruit had subsided and was flat and flabby on the palate, but still drinkable. 14% alcohol.

2000 Kulkunbulla The Brokenback Chardonnay. (Hunter Valley). Deep golden colour. Good acid. Excellent slight honey nose. Good length on the palate, but slight oxidation evidenced as trace of harshness on the finish. The best wine of this bracket. 14.9% alcohol.

Bracket 2 – Red wine pre 1998

1988 Vasse Felix cabernet Sauvignon (Margaret River). Soft tannins. Acid through the length of the palate which tended to mask the fruit. Tightest of the 3 wines in this bracket and in the tertiary stage of development. 13.5% alcohol.

1992 Seaview Edwards & Chaffey Shiraz. (McClaren Vale). Still showing primary fruit with cherries on the nose and hints of sweet raisins on the palate. A complex wine with Shiraz spiciness and earthiness evident. 13.5% alcohol. Considered the best wine of this bracket.

1994 Cotes Du Rhone (Grenache Syrah Mourvedre). Volatile displaying acetyl characteristics on the palate. Thin on palate, over developed. 13% alcohol. Well past best.

Bracket 3 – 1998 Red wine

1998 was a great year for Australian wines as a result of a warmer year generally, and all wines in this bracket displayed well.

1998 Chain of Ponds Cabernet Sauvignon (Adelaide Hills). A good example of a cool climate wine. Tobacco tones evident on nose. Sweet oak on the palate. Quite acidic and generous in character. 13% alcohol.

1998 Wynns John Riddoch Cabernet Sauvignon (Coonawarra). Soft tannins and fresh great acid in abundance. Black currents on nose and generous fruit. A gutsy wine with beautiful balance and drinking at its peak. A great example of the Coonawarra. 13.5% alcohol. Generally voted the best wine of this tasting.

1998 Wynns Michael Shiraz. (Coonawarra). A very different wine to the Riddoch and is only made in the better years. A bit closed but quite subtle on the palate. Past its best but still drinking well. 13.5% alcohol.

1998 Rothbury Brokenback Shiraz (Hunter Valley). No evidence of "sweaty saddles" on nose as is a characteristic of some aged Hunter wines. Softer style picked up by acid on the finish. Wine was a bit closed with a hint of mustiness. 13% alcohol.

Bracket 4 – Post 1998 Red wine

1999 Vasse Felix Cabernet Merlot (Margaret River). Nose and fruit subdued. A bit tired. Some acid on the palate but not good acid that cleans up the palate. 13.5% alcohol.

1999 Windowrie Cowra Shiraz. This wine was holding up surprisingly well after 16 years. Sweet primary berry fruit and subtle nose. The best wine in this bracket and a real find from a lesser known wine area. 13.5% alcohol

2000 Charles Cimicky Reserve Shiraz (Barossa Valley). Very little on the nose. Displayed some spiciness but a bit thin and slightly metallic on the palate. 2000 was not the greatest of years in the Barossa. 14.5% alcohol.

*Jim Rolls,
Wine Scribe.*

Cinema and Dinner

Roseville Cinema and SaltPepperNutmeg – Wednesday 11 March, 2015



Lorraine Plues organised a movie afternoon for a showing of 'The Second Best Exotic Marigold Hotel' at Roseville Cinema, followed by dinner at the SaltPepperNutmeg Restaurant, 110 Pacific Hwy, Roseville with Society wines arranged by Ian Arnold, for a dozen members — Lorraine Plues; Monty and Marie Smith; Ian Arnold and Peggy Sanders; Penny and David Cameron; Carole and David Yeomans; Terry and Leonie Newman.

President Penny writes: *We thoroughly enjoyed a splendid evening at 'The Second Best Marigold Hotel' followed by an excellent meal at SaltPepperNutmeg in Roseville.*

Thank you so much, Food Master Lorraine Plues. These events are great fun, and they depend entirely upon somebody being the organiser! And thank you to Ian Arnold for bringing the wine from the Society Cellar.

If you have an idea for an event that will suit you, and that other MWFSS people will enjoy, please let me know. I will be very happy to help you organise it.

<http://saltpeppernutmeg.com/blog/>

Federation of Wine and Food Societies of Australia

Victor Gibson Weekend

Adelaide – Friday, Saturday and Sunday 17 - 19 April, 2015

Post-Weekend MWFSS Tour

Adelaide – Monday and Tuesday 20 - 21 April, 2015



The Victor Gibson Weekend was a great success in sunny Adelaide. Ian Arnold presided over the meeting of the Executive Committee of the Federation of Wine and Food Societies of Australia (FWFSA) by telephone. He was sorely missed, and at the Annual General Meeting of the FWFSA a motion suggested by Ian Smalls as observer, and proposed by me, expressed regret that Ian Arnold was absent and wished him a speedy recovery. It was enthusiastically carried by acclamation. Peggy Sanders continues to be Honorary Secretary, and Trevor Gibson has been appointed as a Vice President of the Federation. We are very well represented.



The Victor Gibson Weekend was hosted jointly by The Bacchus Club and the South Australian Wine and Food Society - the meals were excellent: the first evening at Chloe's and the Sunday lunch at Mount Lofty House were outstanding. The VG Weekend was attended by MWFSS members: Lorraine Plues and Alan Broom, Ian and Carolyn Smalls, Trevor and Jenny Gibson, David and I, Sylvia Kidziak and Peggy Sanders.

Continued next page....



Federation of Wine and Food Societies of Australia

Post-Victor Gibson Weekend MWFSS Tour

Adelaide – Monday and Tuesday 20 - 21 April, 2015

Now to the frivolous part. After the conference Trevor and Jenny Gibson, Sylvia Kidziak, Carolyn and Ian Smalls, and David and I joined Alan Broom and Lorraine Plues for a post conference tour of the vineyards. My advice is: if Lorraine and Alan organise it, go! On Monday we visited Geoff Merrill Wines, D'Arenberg, Coriole, and Shottesbrooke, and at night we ate well at Press (noisy, buzzy, lots of little plates and when we thought we'd finished out came two desserts).

The next day the Gibsons and Sylvia went home, but we stalwarts continued on. We visited Nepenthe, Bird in Hand and K1 by Geoff Hardy and finished the trip with dinner at Jasmine. By this stage we ordered with uncharacteristic caution. Lorraine drove, Alan navigated, we did not ever hear the dread phrase

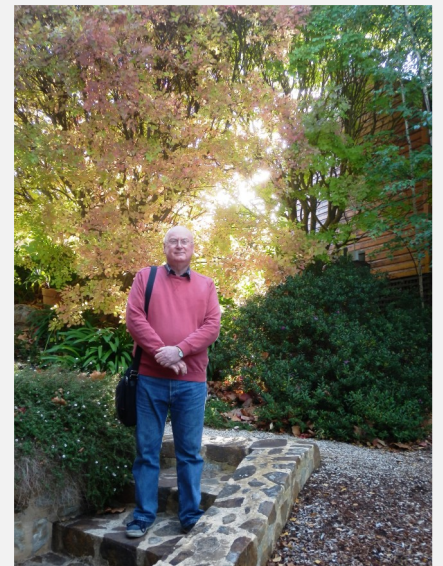
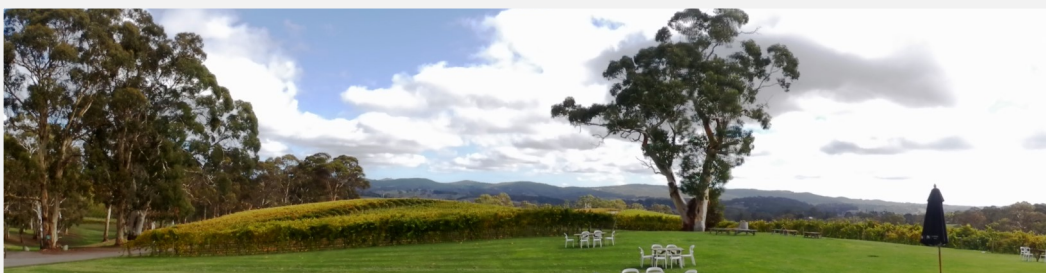
“recalculating route”, and we benefitted immensely from Lorraine and Alan’s impeccable preparations. Thank you!

Penny Cameron



“Handling Soil”			
By Craig Ellis			
Designed and commissioned by family winemaker Chester Osborn to represent the four generations of Osborns handling the soil into grapes and in turn wine. Unveiled February 2nd, 2012.			
Joseph Rowe Osborn	Francis Ernest Osborn	Francis d'Arenberg Osborn d'Arry	Chester d'Arenberg Osborn
1852 - 1921	1888 - 1957	1927	1962
Purchased the property in 1912, the devoted sportsman started Norwood Football Club.	Built the original foundation of the winery in 1927 and continued to develop exports of McLaren Vale wine to the UK.	Creator of the Red Stripe and the first d'Arenberg labelled wine. An avid fisherman with 70 vintages under his belt.	Behind the proliferation of the d'Arenberg wine range and puzzle aficionados, he is notorious for his dating loud shirts.

The crew, the bus, d'Arenberg vines, the d'Arenberg generations, Bird-in-the-Hand, Alan at K1, Nepenthe panorama



Annual General Meeting

Lunch Home of Carole and David Yeomans — Sunday 24 May, 2015



The Annual General Meeting of the Metropolitan Wine and Food Society of Sydney Inc. was held on Sunday 24 May 2015, at the home of Carole and David Yeomans commencing at 12 noon. The AGM was followed by lunch.

In addition to the reports on the Society functions and the contributions of members that have been reported elsewhere in this *Newsletter*, and in previous editions of the *Newsletter* President Penny Cameron in her 2014—2015 Annual Report thanked all the Committee members and particularly acknowledged the contribution of outgoing Committee member Vice President and Food Master, Lorraine Plues, for the considerable energy she has brought to her task; and Secretary Ian Smalls who has continued his long service to our Society.

Penny referred also to our new website, <http://mwfss.com> and admired Lucinda Warren's handiwork. Lucinda, having designed our webpage, has agreed to be our webmaster. Penny said that we owe both Peggy and Lucinda for keeping our publications so attractive. We have already had one membership enquiry arising from the website. As Trevor pointed out in his President's report last year, we need to attract more members from

a younger demographic. Penny urged all to participate as much as possible. The more you put in, the more you will gain! So, please, find a favourite restaurant which will let us bring our own wine and let the committee know. We can probably organise a bin end dinner there, or a mid week function. There's wine in our Cellar that needs to be attended to! And please, look at your friends and look at the committee. See the silver in our hair? We need more young members even more than we did last year.

The results of the elections at the AGM are on page 2 in the list of the Office Bearers and Committee Members 2015—2016.



Retiring VP Food Master Lorraine, and Alan; and retiring Secretary Ian at the AGM Lunch

President's Dinner

Palais, Luna Park— Saturday 11 July, 2015



The President's Black Tie Dinner was held at Palais, Luna Park at 7.00 pm on Saturday July 11, 2015.

Don't we brush up well! Forty four glamorous people settled in to Palais for our annual President's Dinner. The night was kind to us, the harbour sparkled, and the meal went well.

We had nineteen very welcome guests who blended with members over champagne and then sat with their hosts at the six tables, each with a view of the harbour.

Many thanks to our photographer, Trevor Gibson, whose work will grace these pages, to Ian Arnold and Trevor for their hard work and wisdom with the wines, to Carolyn Smalls for her comments on the food, and to Ian Smalls for his organising skills with the bus.

President Penny



President's Dinner Food Report

This year our venue was at the Palais Restaurant immediately inside the grounds of Luna Park and right on the harbour. Luna Park on a Saturday night is a very exciting place. There are several restaurants and function centres amongst the rides in the fun park. It had a real buzz about it. The Harbour Bridge was so close we could almost touch it.

Our evening began with lovely Voirin Jumel Champagne as an aperitif, and we sat down at comfortable tables of 8 in this very spacious restaurant.

Entrée

Our entrée consisted of 3 different components served on a rectangular plate. A square pastry tart containing warm avocado and tahini with oven roasted cauliflower crumbs, a summer leaves & radish salad with crumbed goat's cheese and a semi dried cherry tomato with sumac and olive oil serving. The flavours were interesting and combined well.



Main Course

For our main course we were served beef medallions which were beautifully tender. This was served with asparagus,

chargrilled and wrapped in pancetta and skordalia mash and red wine jus. This was an excellent dish and every one enjoyed it. However it was a large main course and 2 pieces of meat were served with each plate. Some ladies said it was too large for a main course.



Dessert

An orange curd and blackcurrant chocolate tart topped with meringue was our dessert. This was a delicious dessert, sweet and rich and a lovely finish to our dinner. Coffee and tea were served with chocolate truffles.



The service of the dinner was excellent and we found that the noise level in the restaurant was low, which is not often the case in many restaurants. We look forward to visiting the Palais again.

Diane Rolls, Food Scribe



President's Dinner

Wine Report

WINE REPORT PRESIDENT'S DINNER PALAIS, LUNA PARK SYDNEY, SATURDAY, 11TH JULY 2015

45 members of the Society and their guests attended the President's Dinner at Palais, located in the grounds of Luna Park. The evening got off to a great start with French Champagne and ended with a Chateau Gravas Sauternes.

Pre-Dinner

Voirin-Jumel, Grand Cru Blanc de Blanc Champagne. Fine stable bead. Well developed fruit. Bready yeast on nose and palate. Lingered on the palate, finishing with a crisp acid. An excellent aperitif wine.

Entree

Warm avocado & tahini tart with oven roasted cauliflower, summer leaves & radish salad, crumbed goat's cheese, semi dried cherry tomato, sumac & olive oil

2009 Saint Aubin "En Remilly" White Burgundy. Golden hue. After sampling wine from 3 different bottles, there was quite a bit of bottle variation. The best bottle showed good fruit with lingering acid on the palate, and was quite an elegant wine. The bottle served to part of our table was very dry, had lost its fruit and was dead on the palate.

2012 Dr Loosen Wehlener Sonnenuhr Riesling Kabinett (Mosel). Pale lemon colour. Wonderful generous and lingering fruit on the palate. Possibly a bit light on acid. The fruity flavours went particularly well with the entrée. A good example of a German Moselle.

Between Courses

Barossa Valley Estates E&E Black Pepper Sparkling Shiraz. Rich berry fruit nose. Lively wine which left a lingering mousse. Good acid and lingering fruit on the palate.

Mains

Beef fillet medallions with goat's cheese, char grilled asparagus wrapped in pancetta, herb skordalia mash & red wine jus.

1995 Chateau Potensac, Medoc Bordeaux. Wonderful fruit on the nose. Soft tannins very evident. Still drinking young considering its age. A complex well developed wine and a good example of a Bordeaux Cabernet. Probably the wine of the night.

2009 Morey Saint Denis, Les Ruchots Premier Cru Red Burgundy. Elegant, balanced wine with lingering acid on the finish. Great structure and exhibited flavours in the cherry spectrum. In the glass the nose developed further and its complexity on the palate increased.

Dessert

Orange curd with blackcurrant chocolate tart & Italian meringue
Chateau Gravas Sauterne. Great fruit with a long lingering finish. A pleasure to sip and a wonderful wine. Maybe a Muscat would have better complemented the chocolate flavours of the desert.

Jim Rolls,
Wine Scribe.



Regional Wine and Dine Weekend

Magical Mudgee – Friday 28 – Sunday 30 August, 2015

In August some 30 members and guests enjoyed a weekend in 'magical Mudgee'.

With many staying at the Winning Post Motor Inn on Church Street Mudgee, the intrepid band of travellers set out for the following:

Friday 28 August:

12.30pm: Di Lusso, 62 Eurunderee Lane

Tasting at 12.30 light lunch to follow

6.15pm: Lowe Wines, 27 Tinja Lane talk by David Lowe

7.15pm: Tapas at the Zin House Lowe Wines

Saturday 29 August:

10.00am: Bunnamagoo Wines, 603 Henry Lawson Drive

12.00noon: Lunch at Blue Wren Wines, 433 Ulan Road

2.00pm: Huntington Estate, talk by winemaker, 641 Ulan Road

5.45pm: Robert Stein Winery, Pipeclay Lane wine tasting with talk by Jacob Stein (Gourmet Traveller Young Wine Maker of the Year 2012)

7.00pm: Dinner Pipeclay Pumpthouse

Sunday 30 August:

11.00am: Logan's wine tasting and cheese plate, 1320 Castlereagh Highway (Gourmet Traveller's Best Cellar Experience 2012)



Spring Luncheon

Home of Jim and Diane Rolls – Sunday 27 September 2015

Our annual Spring Luncheon for members and guests was once again held at the home of Jim and Dee with an exciting menu put together by our Food Committee, and enjoyed with matching wines selected by our Wine Master.

As usual a splendid occasion!

MENU

Canapés

Blue Cheese, pear butter with walnut blinis
Smoked salmon mousse Tartlets with Flying
Fish roe

Onion Jam and Goats Cheese Tartlets
Gluten free alternatives will be provided

NV Taittinger Brut Reserve

Entrée

Shot of Green pea and Leek Soup, Poached
Salmon on Fennel and Cucumber salad with
wasabi crème fraiche dressing

2007 Puligny Montrachet (Alain Chavy)
2013 Ch. Des Ferrages Cuvee Roumery

Main

Argentinean Beef Fillet with Chimichurri Sauce
served on Brown Rice and Quinoa with Bean
Salad

Parsley boiled potatoes
(Beef is served medium rare. Sauce is spicy,
but a non-spicy one provided)

*2003 Compt de Monspey Cuvee Prestige Ga-
may*
2004 Wynns Cabernet Sauvignon

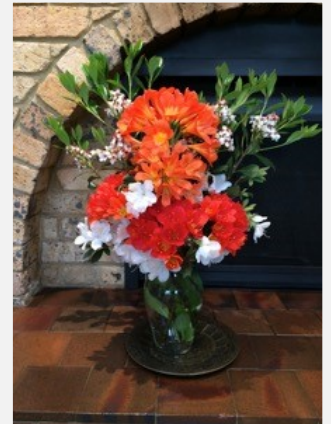
Dessert

Cardamom panna-cotta with rosewater syrup
and pistachio praline

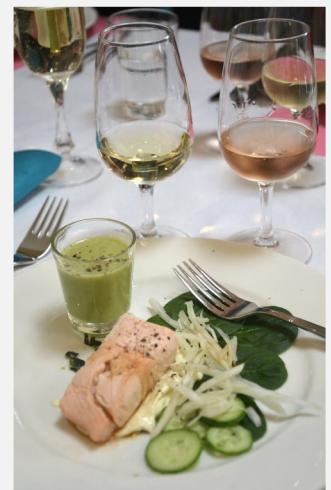
2014 Gun Dog Estate off Dry Semillon

Tea or Coffee

Chefs: Carolyn Smalls and Kerrie Sims



*Our two Chefs—
Kerrie and
Carolyn hard at
work. And below
their assistant.*



Spring Luncheon Wine Report and Pictorial

Wine Report

The Society's Spring Luncheon was held at home of Jim and Diane Rolls commenced at 12pm, and was attended by 20 members. The meal was prepared by Society members Kerrie Sims and Carolyn Smalls. The meal was wonderfully complemented by a fine selection of wines, much of which were sourced from the Society's Cellar.

Canapés

Blue cheese, pear butter with walnut blinis

Smoked salmon mousse tartlets with flying fish roe

Onion jam and goats cheese tartlets

NV Tattinger Brut Reserve (Reims)

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

Entrée

Shot of green pea and leek soup. Poached salmon on fennel and cucumber salad with wasabi crème fraîche dressing.

2007 Puligny Montrachet (Alain Chavy)

Light golden colour. Quite dry, showing age on the palate. Restrained limey flavour, showing no peachiness. Elegant restrained acid. Pleasant grip on the finish. 13% alcohol.

2013 Chateau Des Ferages Cuvée Roumery

Great pale rose colour. Very dry, a typical French Rosé. Perfumed nose, no oak. Delicate fruit. Restricted skin contact during fermentation resulted in a slight touch of tannin. Nice grip on front and middle palate. A good food wine. 12½% alcohol.

Main

Argentine beef filet with Chimichurri sauce served on brown rice and quinoa with bean salad.

Parsley boiled potatoes.

2003 Domaine.Compt de Monspey Cuvée Prestige Gamay

Quite a big wine for a Gamay. Keeping well for a 2003 Gamay. Good acid on the finish, and went well with the lighter style beef dish. Probably drinking at its peak, and unlikely to improve. 13% alcohol.

2004 Wynns Cabernet Sauvignon

2004 a good vintage. Great fresh fruit. Displayed subtle soft tannins. Drinking well. May improve slightly, but worth drinking now. 13½% alcohol.

Dessert

Cardamom panna-cotta with rosewater syrup and pistachio praline.

2014 Gun Dog Estate Off Dry Semillon

An off-sweet, quite dry wine with some residual sugar. A fine balance of fruit and acid. As not over sweet, the wine was a good match with the panna-cotta. 8½% alcohol.

Jim Rolls, Wine Scribe



Spring Luncheon – Pictorial



Bistro Mozart versus Cured and Cultured at the Opera House

David and I went to **Cured and Cultured at the Opera House**, definitely a place to eat rich people's food. But first the thrifty choice, **Bistro Mozart**, redesigned and improved. The cafeteria model has gone: no more juggling a tray between very close tables and cursing because you left the cutlery behind. The food is on the hearty side, with a soup of the day for \$12 and a choice of main plus glass of wine for \$29.90. You order as you enter and take a number. The staff do the rest, so if you're seated you have less risk of wearing somebody else's dinner. The whole place closes after the various performances have started. On to Cured and Cultured. They know where they are, and ask what time your show starts, planning to get you out fifteen minutes before. The food is exquisite, but go prepared to pay for the ambience and the views, superb as they are. Six half yabby tails lay on ice and were served with lemon jam and clotted cream and six buckwheat pancakes, plus cute little paper towels which exploded into action when you poured water on them. (Sadly, the yabbies did not start life with Dave and Lucinda.) We were warned that the smoked Wagyu tartare was spicy. It was not, but had an addition of something very crisp, possibly a very finely sliced potato cooked without salt (I wouldn't dare to say "potato crisp" in this context). The SMH reviewed this as "luxury without linen" and the prices reflect it. We finished with a pavlova none of our mothers could have made. The wine? We enjoyed an NV Charles Heidsieck champagne and a 2012 Willow Creek pinot noir from the Mornington Peninsula. We were duly escorted out at 6.45pm. David, who is a tiger for punishment, wants to go back for a proper dinner starting at 7.30pm or later when the theatregoers have left. I want to go back to watch the cocktail shakers in action. It's theatre all the way at Bennelong Point!

Penny Cameron

Members' Recipes

Alan Broom's Chicken Liver Pate

(Last Century Wine Tasting Lunch 1 March 2015)

Ingredients

500g chicken livers
125g butter
1 large onion
½ teaspoon thyme
1 bay leaf
6 rashers bacon (don't worry if bacon is fatty as this adds to the texture of the pate)
3 tablespoons port
3 tablespoons dry sherry
1 tablespoon brandy
salt, pepper
½ cup cream
125g mushrooms
60g extra butter
dried bay leaves for decoration (I tend to leave the decoration out)

Method

1. Heat butter in pan, add finely chopped onion, thyme, bay leaf, and finely chopped bacon. Sauté slowly until very tender but not brown. Add cleaned livers, which have soaked in salted water for 1 hour, then drained simmer 10 minutes or until cooked.
2. Put cooked mixture and butter from pan into blender. Add brandy, port, sherry, salt (be careful as mixture maybe salty enough depending on saltiness of bacon), pepper, cream, and finely chopped mushrooms to pan. Stir to combine, bring to boil, simmer gently uncovered until sauce has reduced by half. Pour sauce into blender and blend both together until smooth.
3. Push mixture through course sieve. Note I then use a finer sieve for a smoother texture. Place into individual dishes. Refrigerate until firm.
4. Put extra butter in saucepan; melt over gentle heat until white sediment comes to the top; skim of white sediment only. Place a dried bay leaf on top of each pate pour the clarified butter over to cover top of pate, refrigerate until set.

Recipe taken from Women's Weekly "Cooking Class Cookbook"

Travels with Jim and Dee, and Murray and Corrine

NOOSA WINE & FOOD FESTIVAL 14-17 MAY 2015

Four members of the MW&FS, Murray and Corrinne Mills and Jim and Diane Rolls, enjoyed 4 days at this year's Noosa Food and Wine Festival. 2015 was the 12th anniversary of the Noosa International Food Wine Festival, and has grown from humble beginnings 12 years ago, until now when an estimated 30,000 persons attended this year's festival.

Noosa restaurateurs Jim Berardo and Greg O'Brien were the instigators of the Festival, creating a celebration whereby food professionals from across the nation and from overseas could meet, discuss and celebrate the finest produce, chefs and wine. The event includes degustation dinners, paddock-to-plate and sea-to-plate trails, and celebrity chef cooking demonstrations, live entertainment and wine masterclasses.

The Mills' and Rolls' attended the festival for 4 days, watched the celebrity chef demonstrations, and ate from the food kiosks and sampled the wine. Over 60 wineries, local and international, were represented and 15-20 local restaurants had food kiosks. The celebrity chefs included Mark Best (Marque NSW), Matt Moran (Aria NSW & Qld), Philip Johnson (e'cco Qld), Josh Emmett (Rata NZ), Ryan Clift (The Tippling Club, Singapore), David Thompson (Nahm Bangkok) and Matt Preston.

The final in Australia's Best Home Cooked Dish Competition was most interesting, and we got quite friendly with Louise Di Virgilio the finalist from Adelaide.

We also enjoyed 2 degustation dinners, a 5 course Taste of Queensland with matching Queensland wines, and a Sunset Concert and 8 course dinner with the Rising Star Young Chefs from across Australia. I was impressed with the very high quality of Queensland wines from the granite belt area around Stanthorpe.

The Rolls' also attended GSM (Grenache, Shiraz, Mourvedre) Masterclass, hosted by several passionate advocates of this blend. Very interesting and some very good wines, but somewhat overpriced as the recommended retail price of several wines was well over \$100 per bottle. All in all it was a wonderful few days, and for "Foodies" a visit to the Noosa Food and Wine Festival is well worthwhile.

Jim

Travels with Gabrielle Curtin and Paul Gibson

Gabrielle and Paul celebrated their 17th wedding anniversary in Philadelphia, USA on 22 December 2014. They lunched at the Oyster House on Samson, a famed Philadelphia institution. They washed down their Plymouth Rock oysters with a De Perriere Blanc De Blancs champagne from Burgundy and had a glass or two of the 2012 Loire Domaine Blondelet Pouilly Fume with their main courses, a three day fish chowder for Gabrielle and the fisherman's stew for Paul.



After a well-earned siesta they headed out to try more of Philadelphia's wonderful fare. Their destination for dinner was Townsend, a recently opened modern French inspired restaurant. One of the reviews said "hurry and try this restaurant before you can't get a reservation". They were so right. The food, the aperitif's and wine, the ambience and the service were all sublime. The night was faultless.



Gabrielle had the special entrée which consisted of Borsche Soup and Paul had the Sea Scallops. We both drooled over the food and were only disappointed that decorum necessitated that we not lick the bowl! Entrée was followed with two beautiful mains – a Bouillabaisse of scallop, cod, clams and mussels in a tomato-saffron broth and Lamb en Cocotte consisting of roasted lamb loin and braised shoulder with grapes, plums, zucchini, squash and apples.

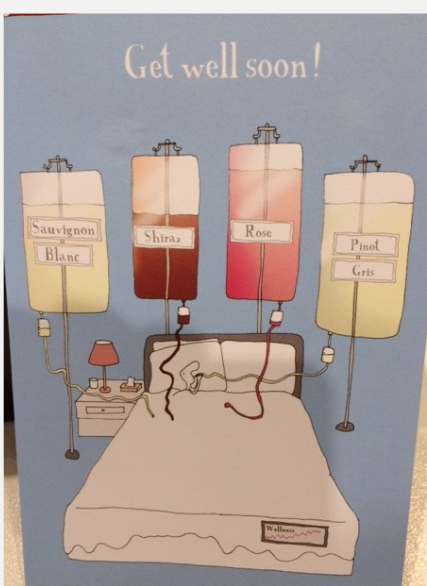
The dinner was partnered with a lovely Bordeaux wine from the Margaux. It was a 2011 Cru Artisan from Chateau les Barraillots which is a rare cru artisan with its vineyard in the village of Margaux itself (55% cab sav, 30% merlot and 15% cab franc (12% alc)). We finished off with some French cheeses and a glass of 2012 Chateau Loupiac Gaudiet from Bordeaux.



...a truly lovely wedding anniversary in our daughter Gemma's new city. It will be remembered as a special day for some time to come.

Thanks from Peggy Sanders and Ian Arnold

Ian and Peggy sincerely thank you for all your love and support (and patience) this year.



We felt very warmly and generously supported by your good wishes at the time of our wedding in February 2015.

We thank you for all your congratulatory wishes, and for the gift voucher — which we enjoyed very much with a recent Sunday lunch back at our reception venue Aqua Dining!



We then felt very much cared for as you showed your concern in numerous and very much appreciated ways as Ian went through his sudden and unexpected surgery and his subsequent treatment! He is happy to report his 'nose and palate' are still serving him well.....

Ian and Peggy