



## 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 5 No 1 May 2018**



*Members of the MWFSS enjoying Sunday Brunch at the home  
of Kerrie Sims on Sunday 18 March, 2018.*

*The Food Committee catering and the Wine Master providing  
the matching wines.*



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Metropolitan Wine and Food Society of Sydney Inc

Registered No. Y13780.23

Founded: 22 July 1977

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

Facebook: Metropolitan Wine and Food Society of Sydney Inc.

President: Jim Rolls 0416 119 414

# SOCIETY PROGRAMME FUNCTIONS AND MEETINGS

## May 2018

**Sunday 20**

Annual General Meeting

## July 2018

**Sunday 15 6pm**

Ian Arnold Dinner, @ QUOI Dining Shop G, 6/8 Century Circuit, Baulkham Hills

## August/September 2018

Date to be advised

Dinner @ Ryde Catering College

**Sunday 23 Sept**

Spring Luncheon @ 'The Rolls'

## December 2018

**Sunday 2**

Christmas Lunch

## January 2019

**TBA**

Summer Informal Picnic in the Park

## April 2019

**Friday 5, Saturday 6 and Sunday 7**

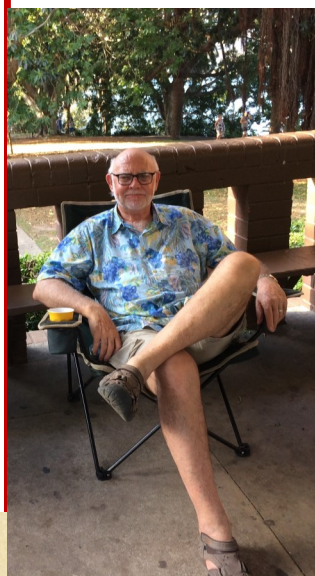
Victor Gibson Dinner and Weekend in Orange hosted by the MWFSS in conjunction with the Sydney Ladies WFS

**January: Summer Informal Picnic in the Park, Sunday 7 January 2018**

*Once again we had an enjoyable late afternoon picnic in Elkington Park, Balmain. This has proved a welcome early informal get together for Society friends. Everyone brings food and wine to share — this year,*



*as usual, there was a great spread and lots of friendly chat, despite the heat of the earlier part of the day in Sydney, the setting afforded us a cool breeze at the close of the day!*



## Office Bearers and Committee 2017-2018

President and FWFS A 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  
Cellar Master: Trevor Gibson  
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



Please submit contributions for future MWFSS Newsletters 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**







## Words from President Jim Rolls

The Society continues to be strong and very active, and currently has 49 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.

Although not an official function of the Society, 2018 started with an informal gathering of some members of the Society in Elkington Park Balmain on Sunday 7 January. With temperatures forecast to be in excess of 40°C the gathering was not as well attended as in the past, but the 11 who attended had an enjoyable afternoon. This

picnic has become a regular gathering for some members of the Society, and is evidence of the friendships that have developed through the Society.

The first function of 1918 was a brunch held on Sunday 18 March, attended by 21 members of the Society, and hosted by

Kerrie Sims in her Stanhope

Gardens home. Carolyn Smalls and Kerrie Sims devised the menu (see page 4) and prepared a wonderful meal with assistance from Carol Leaver and Lorraine Plues who helped by providing a couple of the courses. Trevor Gibson as usual did his great job in selecting matching wines, and providing informative comments on the wines selected. Thank you to all those who contributed in making this a most enjoyable brunch, and a special thanks to Kerrie for making her home available.

The MWFSS together with The Sydney Ladies Wine & Food Society have agreed to host the Federation's Victor Gibson Weekend in Orange on 5-7 April 2019. The Weekend will be called "Orange in the Vines"

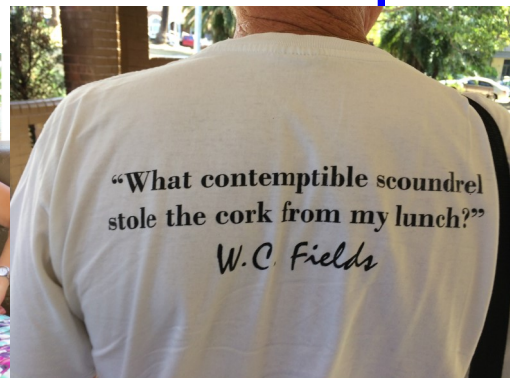
and an Organising Committee has been formed and is in the process of organising what will be a most enjoyable weekend. Although a long way ahead, please put this April date in your diaries as we hope the Metropolitan will be well represented at this event—see page 6 for the initial flyer.

The AGM will be held on Sunday 20 May and will be hosted by the Yeomans in their St Ives home. I hope many of you will be able to attend.

The Ian Arnold Dinner this year will be held on Sunday 15 July at "Quoi" Fine Dining Restaurant in Bella Vista overlooking Norwest Lake. Joshua Mason an Australian Culinary Gold Medallist with Michelin Star experience in Japan, France, USA and England is the owner/chef. Although only open for less than a year, Quoi has already been awarded a "Hat" in the 2018 Good Food Guide (see page 5).

The Spring Luncheon will once again be held on our Beecroft home on Sunday 23 September, and the Committee is working on several functions for the rest of the year. I look forward to seeing many of you at the Society's functions during 2018.

**Jim Rolls, President  
March 2018**



## *Sunday Brunch 18 March, 2018*

### **Metropolitan Wine & Food Society of Sydney Brunch Menu 18<sup>th</sup> March 2018**

Fruit Juices Tomato, Orange , Cranberry  
Bircher Muesli  
Fruit Platter

**Wine:** NV Perrier-Jouet Grand Brut (Eperney)

Crepettes:  
Smoked Salmon & Spinach  
Ham & Spinach  
Heirloom Tomato Tart

**Wines:** 2015 Domaine Houchart (Cote-de-Provence),  
2102 Albert Mann Pinot Gris (Alsace)

Shakshuka

**Wine:** 2012 Paringa Estate Pinot Noir

Muffins:  
Spiced Apple & Walnut  
Mixed Berries & Almond

Tea/Coffee





## *Ian Arnold Dinner 2018*

The President of the MWFSS will host the  
Ian Arnold Dinner 2018

at QUOI Dining, Shop G, 6/8 Century Circuit, Baulkham  
Hills

Sunday 15th July 2018

6.00pm Canapes and Champagne Dinner: 4 course meal

Dress: Formal Black Tie

Meet the Head Chef and Director — Joshua Mason



Joshua's love and passion for his profession is reflected in his creations and style of cooking. His hard work and dedication in his competing and commercial chef career has earned him the knowledge and confidence to unveil his culinary skills on an elite level.

In 2014 Joshua was awarded an Australian Gold Medal for one of the biggest cooking competitions celebrated here and abroad. He then went on to represent Australia in India and New Zealand. Amongst many awards and achievements Joshua always had a dream to work abroad and found himself in the two Michelin Star Atelier Crenn in San Francisco.

In 2017 Joshua returned home with the determination to look for new challenges and opportunities to start his own culinary journey and believes he has found it in the heart of the Hills area of Sydney in the boutique Quoi Dining with a focus on modern French and Australian cuisine and now with an Australian Good Food and Travel Guide Chef's Hat.

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***The MWFSS supports  
the Children's Medical  
Research Institute  
(CMRI) through the Ian  
and Mary Arnold  
Memorial Fund.***

## *Orange in the Vines 5 –7 April 2019*



### **Federation of Wine & Food Societies of Australia Victor Gibson Weekend 5–7 April 2019**

## *‘Orange in the Vines’*

On behalf of the Federation of Wine and Food Societies of Australia, the Metropolitan Wine & Food Society of Sydney and the Sydney Ladies Wine & Food Society invite you to join us for the 2019 Victor Gibson Weekend from 5 to 7 April in Orange.

Orange, in the picturesque Central Tablelands of NSW, is about three hours drive west of Sydney. With a rich history since the 1850s gold rushes, Orange has grown into an important regional agricultural, mining and business centre. Recent times have seen the emergence of vibrant gourmet food and cool climate wine industries with exciting futures ahead. The town now boasts several hatted restaurants and about thirty wineries. April will also present Orange at its Autumnal best.

Welcome to “Orange in the Vines”

Be tempted – save the date

For more information on Orange: <http://www.winesfororange.com.au/>

We will circulate an Expression of Interest form later this year.

### **Outline of the Weekend Program**

<b>Friday Evening:</b>	Optional dinner at local restaurants
<b>Saturday Morning:</b>	Free time to explore Orange
<b>Saturday Afternoon:</b>	Visit to local wineries
<b>Saturday Evening:</b>	Black Tie Victor Gibson Dinner organised by the “Metropolitan”
<b>Sunday Morning:</b>	Annual General Meeting
<b>Sunday Afternoon:</b>	Lunch organised by the “Ladies”

**Further Enquiries:** Jim Rolls, Committee Chair  
**Contact:** [jtrolls@bigpond.net.au](mailto:jtrolls@bigpond.net.au)





## Dining Experiences from Members

### From Carole and David Yeomans, April 2018

In Japan in Kanazawa and had lunch at a Paul Bocuse Michelin restaurant, the menu was pea soup, chicken main and the most magnificent strawberry desert, with a French Chardonnay, our lunch was a set menu as we were travelling with a group.

Being a Saturday they had a blackboard menu for other diners.



## *Menu Spring Luncheon – 24 September, 2017*

### **THE METROPOLITAN WINE AND FOOD SOCIETY OF SYDNEY** **SPRING LUNCHEON 12.30PM SUNDAY 24<sup>TH</sup> SEPTEMBER 2017** **AT 5 JACARANDA PLACE, BEECROFT**

**Canapes:** Mini Spanakopita Tarts  
Smoked Salmon, Cream Cheese and Cucumber Bites  
Blinis with Chilli Crab Salad  
*2010 Brown Brothers Patricia Pinot Chardonnay Brut*

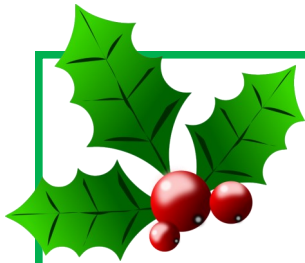
**Entrée:** Duck and Beetroot Tart with Watercress and Horseradish Cream  
*2000 Vosne-Romanee (Nicolas Potel)*  
*2009 Majella Sparkling Shiraz*

**Main:** Spring Lamb with Mint and Basil Pesto  
Crispy Layered Thyme Potatoes  
Warm Spring Vegetables Lamb Jus  
*2005 Punt Road Shiraz*  
*1998 Barossa Estate Ebenezer Shiraz*

**Dessert:** Coconut Lime Pudding with Poached Mango and Coconut Chips  
*2012 Thanisch Kabinett Riesling*





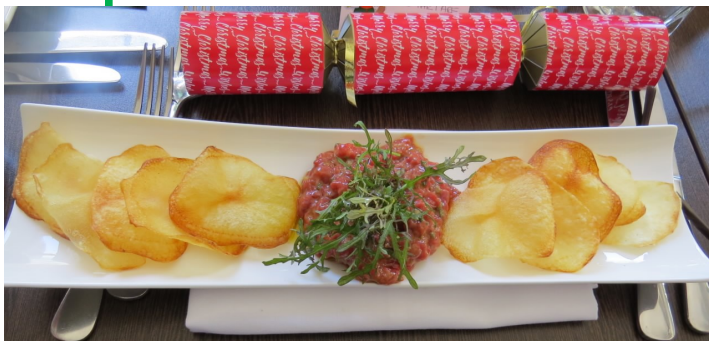


## Christmas Lunch 3 December, 2017

BISTRO  
54

**THE METROPOLITAN WINE AND FOOD SOCIETY OF SYDNEY**  
**CHRISTMAS LUNCHEON 12.30PM SUNDAY 3<sup>rd</sup> DECEMBER 2017**  
**AT BISTRO 54, 54 ALEXANDRA STREET, HUNTERS HILL**

**CANAPES:** Crab Tartlets – Mascarpone, Lemon Balm  
Green Pea Guacamole – Lettuce Cup, Savoury Granola



*NV Perrier Jouet Grand Brut*

### ENTRÉE:

Prawn Cocktail – Iceberg, Mary Rose,  
Avocado, Air Dried Tuna  
Steak Tartare – Red Elk Salad,  
Potato Crisps  
Mushroom Tart – Zucchini Flower,  
Salmon Mousse, PX Glaze  
*2008 D'Arenberg Dry Dam Riesling*



### MAIN:

Duck Breast – Confit Leg  
Croquette, Mandarin Jus,  
Sweet Potato

Cone Bay Barramundi  
in Paperbark – Cucum-  
ber, Beetroot, Ponzu,

Enoki, Herb Salad

Lamb Shoulder – Carrots, Zucchini, Eshallots, Jus



**SUBSIDIARY:** French Fries—Black Salt  
Baby Baby Baby Cos – Grano Padano  
*2010 Shaw Smith Chardonnay; 2011 Ross Hill Pinnacle  
Pinot Noir; 2005 Glazier Bishop Shiraz*

### CHEESE PLATE:

Cheese of the Day – Crackers, Sweet and Sour Figs  
Blue Hard/Semi-hardn White Mould/Washed Rind  
*2000 Tyrrell's Vat 5 Shiraz*





## *Federation of Wine and Food Societies of Australia*

**Federation Committee:** During 2017 - 2018 Joanna More continued as the President of the Federation of Wine and Food Societies of Australia (FWFSA), elected at the Federation AGMs in 2016 and 2017, **Trevor Gibson** continued as one of the three Vice-Presidents (having been first appointed at the FWFSA AGM 2015) and **Peggy Sanders** continued as Federation Secretary, and at the AGM in 2017 **Steve Liebeskind** was elected to the Committee.

The Annual General Meeting of the Federation was held in Geelong on **22 April 2018** and the following were elected or appointed as the **FWFSA Office Bearers and Committee 2018 – 2019:**

- President – **Trevor Gibson**
- Vice Presidents – Janet Barton, Joanna More, Vacant
- Treasurer – **Steve Liebeskind**
- Secretary – **Peggy Sanders**
- Wine Master – Drew Hewson
- Committee – Malcolm Anderson, Robert John, John Peirce.

**Federation Convention 2018:** The FWFSA Convention Weekend 2018 (20 - 22 April) was organised and hosted by the Geelong Wine and Food Society, supported by the Federation Committee. The Convention included pre-tours of the three main wine growing areas surrounding Geelong on Wednesday, Thursday and Friday - the Bellarine Peninsula, the Moorabool Valley, and the Surfcoast/Otways.

The Weekend was comprised of a Welcome Dinner on Friday evening at Waterfront Kitchen in the Deakin University Waterfront Campus; a Wine Tasting and light lunch at Centra Hotel on Saturday; the Convention Black Tie Dinner at Geelong Library, preceded by a viewing of Geelong Gallery; and concluded with Lunch at Merne at Lighthouse Restaurant in Drysdale on Sunday.

In all 9 members of the Metropolitan Wine and Food Society of Sydney (**Trevor and Jenny Gibson; Jenny and John Hall; Steve Liebeskind and Jane-Maree Hurley; Peggy Sanders; and Carolyn and Ian Smalls**) attended the Weekend.

**Federation Victor Gibson Commemorative Dinner and Weekend 2019:** The FWFSA Victor Gibson Commemorative Dinner and Weekend 2019 *Orange in the Vines* will be held in Orange 5 - 7 April, 2019 hosted on behalf of the Federation by the Metropolitan Wine and Food Society of Sydney and the Sydney Ladies Wine and Food Society. A flyer outlining the program in general, and encouraging members of the FWFSA to attend was distributed in Geelong, and initial responses have been very positive.

**Trevor Gibson**

*Federation President and MWFSS Vice President and Federation Councillor*

### **From MWFSS Wine Master—Special Offer to Members**



The cellar contains some single bottles of wine, and some twosomes, which are suitable for a bin end dinner or lunch. This means that if any member likes to organise a meal for six to eight people (all MWFSS members, or a group of members hosting prospective members) they can contact Trevor [nosbig@bigpond.com](mailto:nosbig@bigpond.com) about the wine and get it at MWFSS cellar price.

This assists with the clearance of wine where there is insufficient quantity for a normal function.

### **Vale Mavis Maddrell**



Our friends in the Gold Coast Wine and Food Society informed us of the death of Mavis Maddrell on 16 April, 2018 aged 85 years.

Tim and Mavis were members of the MWFSS from 1985 to 1992, when they moved north and joined the Gold Coast WFS in 1992.

Ian and I met up with Mavis and Tim at the FWFSA Victor Gibson Weekend in 2009, and they have been keeping in touch and have appreciated the fact that I have been mailing them a copy of the Newsletter since 2013.

**Peggy Sanders**