



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 6 No 1 January 2019



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*Photos from the Ian Arnold
Dinner 2018 @ Quoi Dining*

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

January 2019

Sunday 6

Informal Picnic at Elkington Park,
Balmain

March 2019

Sunday 3

Lunch @ Bistro 54, Hunters Hill

April 2019

**Saturday 6 and
Sunday 7**

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

May 2019

Sunday 19

Annual General Meeting

July 2019

Saturday 6

Ian Arnold Dinner

August 2019

TBA

Ryde TAFE Degustation Dinner

September 2019

Sunday 22

Spring Luncheon

December 2019

TBA

Christmas Lunch

**January: Summer Informal
Picnic in the Park, Sunday 6
January 2019 @ 5.00pm**

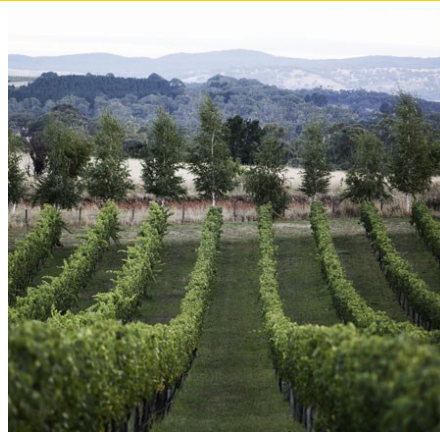


*Picnic at Elkington Park, Corner Glassop
and White Streets Balmain*

*Meet at the Rotunda and bring picnic chairs
and table. Bring your own wine and food to
share with the others.*

Friends most welcome.

**April 2019: FWFS Victor
Gibson Weekend in Orange**



At the beginning of April 2019 our Society,
together with the Sydney Ladies WFS, will
host the annual Federation of Wine and
Food Societies of Australia (FWFS)
Weekend — your Organising Committee
led by our President Jim Rolls decided to
host this Weekend in Orange.

We look forward to welcoming members of
Wine and Food Societies from around
Australia, and some of our friends from
New Zealand as well.

We trust this will be well supported by our
two Societies. For more details see Jim's
Report page 3, and page 11.

Office Bearers and Committee 2018-2019

President and FWFS 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: Kerrie Sims
Cellar Master: Trevor Gibson
Committee Member, Wine: John Higginson
Committee Member, Food: Carol Leaver
Federation of Wine and Food Societies of Australia
Councillor: Trevor Gibson

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.

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Words from President Jim Rolls

The Society continues to be strong and very active, and currently has 49 members plus an additional 6 country members. It is pleasing to see that our country members can on occasion make it to our Sydney functions.

The MWFSS together with The Sydney Ladies Wine & Food Society are hosting the Federation's **Victor Gibson Weekend in Orange on 6-7 April 2019**. The Weekend, called "*Orange in the Vines*" and the Organising Committee is well advanced in organising what will be a most enjoyable weekend. The Weekend includes the Victor Gibson Dinner to be held at Zona Restaurant, a tour to Ross Hill and Browlee wineries, and a Sunday lunch at

Highland Heritage Estate which will feature wines from the Orange region. Recent times have seen the emergence of vibrant gourmet food and cool climate wine industries with exciting futures ahead. The town now boasts hatted restaurants and about forty wineries. April will also present Orange at its autumnal best. The annual Orange F.O.O.D. Week Festival has become a signature regional event and the Victor Gibson Weekend leads into this Festival. Some of you may wish to stay on in Orange after the Victor Gibson Weekend. We hope the Metropolitan will be well represented at this event, and the Registration details and forms have been distributed.

The **Annual General Meeting** was held on 20 May and was hosted by Carole and David Yeomans in their St Ives home and was attended by 24 members. The weather was perfect and an excellent finger food lunch followed the AGM formalities. The lunch was organised by the Food Committee who provided the food assisted by other Society members.



Thirty-eight members and guests attended the black tie "**Ian Arnold Dinner**" held on Sunday 15 July at "Quoi" Fine Dining Restaurant in Bella Vista. Owner/chef Joshua Mason an Australian Culinary Gold Medallist with Michelin Star experience in Japan, France and England excelled in providing a wonderful meal which commenced with canapes and champagne followed by 4 courses. Excellent French and Australian wines, selected by the Society's Wine Master were a great match with the food. All who attended thoroughly enjoyed the night.

On 30 August 25 members and guests attended the **Degustation Dinner at the Ambassador Restaurant at Ryde TAFE**. The dinner was prepared by the Cordon Bleu Class, and as usual they prepared a wonderful meal. This has proved to be popular and very good value function and it is expected that we will include this Degustation Dinner in the 2019 programme.

Twenty-three members and guests attended the **Spring Luncheon** on 23 September at our Beecroft home. This has always proved a popular event and the meal prepared by Carolyn Smalls and Kerrie Sims was exceptional. The luncheon was accompanied by wines from the Society's cellar.

The Christmas luncheon was held at Saveur Restaurant in Roseville on 2 December — it was an enjoyable occasion which lived up to our expectations.



**Jim Rolls, President
December, 2018**

Annual General Meeting 20 May, 2018



*The **Annual General Meeting** was held on 20 May — hosted by Carole and David Yeomans in their St Ives home and was attended by 24 members.*

An excellent finger food lunch followed the AGM formalities. The lunch was organised by the Food Committee who provided the food assisted by other Society members.

Ian and Mary Arnold Memorial Fund

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



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

Finding cures
for children's
genetic
diseases



Ian Arnold Dinner , 15 July 2018

Quoi Dining Baulkham Hills

Food Report

Canapes: Sweet caramelised onion tart
Buckwheat tart of parmesan cheese mousse

Entrée 1: Wild barramundi, smoked mussel & confit potato

A lovely blend of flavours with well cooked barramundi, served with crispy skin contrasting with the tenderness of the fish. The mild flavour of the potato married well with the earthy flavour of sautéed mushrooms. These were accompanied with a chive oil infused beurre blanc and a touch of colour was added with spinach.

Entrée 2: Slow cooked pork belly, pork croquette, pea & turnip

Slow cooked at 68° for 24 hours produced a sensational, sticky, 'melt in the mouth' portion of pork belly. Served with crispy skin, minted pea puree, caramelised onion jus and deep fried Tuscan kale to create a magnificent course.

Main: 10 Hour cooked beef cap & kohlrabi

The slow cooking process produced the perfect, tender, medium rare beef served with a star anise infused carrot puree and red wine jus. The kohlrabi was an unusual but delicious addition.

Dessert: Crème caramel, sweet pastry, frozen ricotta

A trio of crème caramel, vanilla bean ice cream, and double cream in combination with pastry crumbs and frozen ricotta. A real masterpiece – the crisp textures of pastry and ricotta contrasting with the soft, 'melt in the mouth' of the trio components.

Overall Josh, a young chef with a new business provided an excellent dinner for our Wine and Food Society.



Kerrie Sims, Food Scribe

Wine Notes

NV George Lacombe Grand Cru Brut: This Champagne lived up to its name with a fine bead and delicate bread yeast on the nose. A hint of residual sugar was well balanced by crisp acid on the finish. Long and flavoursome palate. Overall a fine Champagne.

2008 Louis Moreau Chablis Grand Cru Les Clos: A top wine from Burgundy showing the characteristics of the region with lean fresh melon palate of good length. Lovely crisp acid. The wine showed more age than the following wine but was an excellent match with the barramundi entree.

2009 William Fabre Chablis 1er Montee de Tonnerre: Slightly fuller palate than the Moreau, but still characteristic of the region. Lovely lemon acid balance and good palate length. There was some bottle variation, with one bottle less bright.

2012 Pierre Amiot 1er Cru Gevrey Chambertin: A full-bodied excellent wine which exhibited good balance of fruit and acid necessary to cut the fat of the pork belly. All depth and structure with lovely dry tannins on the finish. The wine improved in the glass and showed more restrained fruit than the Australian Pinot Noir.

2015 Yabbie Lake Single vineyard Pinot Noir: This was a fruit driven wine of red berries with good length and acid structure. Fruit sweetness was balanced by tannins on the finish. It was also a good match with the pork dish.

David Cameron , Wine Scribe

Ambassador Restaurant at Ryde TAFE – 30 August, 2018



LE CORDON BLEU®
AUSTRALIA



DEGUSTATION MENU

Artisan breads: 7 grain vienna, stoneground wholemeal & white rolls

□ □

Buffalo mozzarella, smoked eggplant, crisp tortilla
Pierro Semillon Sauvignon Blanc LTC Margaret River WA

□ □

Cured Hiramasa Kingfish Spanner crab, pickled kohlrabi, buttermilk gel, beetroot nori
KT Peglidis Watervale Riesling SA

□ □

Ocean trout confit, cauliflower cream, puffed quinoa & curry oil

□ □

Sweet corn & basil soup

□ □

Slow roasted beef tenderloin, caramelised onion puree, shimiji mushrooms & asparagus
Penley Estate Phoenix Cab. Sauvignon Coonawarra SA

□ □

Milawa blue, dorset drum cheddar, camembert coueur de lion apple caviar, roast walnuts, sesame lavosh

□ □

Spiced layer cake five textures of mandarin
Deen de Bortoli vat 5 Botrytis Semillon Riverina NSW

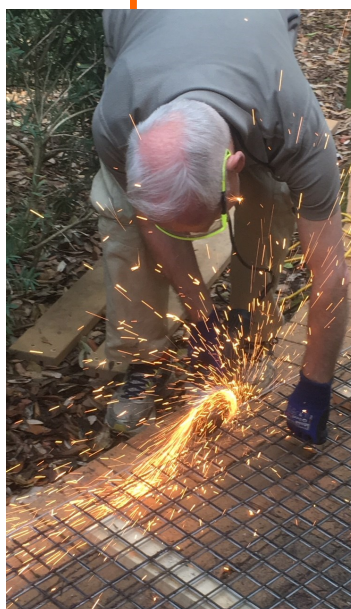
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Petit four Dark chocolate & tonka bean mousse

□ □

Coffee, tea

Repairs to MWFSS Cellar Racking
Trevor Gibson, Cellar Master



Evan Stent has kindly donated his time and skills to replace the rusting mesh on the wine racks that hold the Society's Cellar. Your Cellar Master did what he did best, kept out of the way and supervised from a distance. The wines have now been safely restored to the new racking and Cellar records updated. As usual, the job was followed by lunch and a couple of wines.

Spring Luncheon—23 September, 2018



**THE METROPOLITAN WINE AND FOOD SOCIETY
OF SYDNEY**
SPRING LUNCHEON 12.00PM SUNDAY 23 SEPTEMBER 2018
At the home of Jim and Diane Rolls, Beecroft

Jim Rolls: President; Trevor Gibson: Vice President Wine Master;
Carolyn Smalls: Vice President Food Master

- Canapes:** Beetroot & Goats Cheese Tartlets
Prawn “Cones” with Sweet Chilli Sauce
Peking Duck Pancakes
Perrier-Jouët Grand Brut
- Entrée:** Gnocchi with Burnt Butter Sauce,
Prosciutto & Basil
2010 Peter Lehman Wigan Riesling
2014 Tyrrell's Vat 47 Chardonnay
- Main:** Baked Salmon with Asparagus,
Vine Roasted Tomatoes & Pea Purée
2016 Rose Infinie Côtes de Provence
2014 Bream Creek Pinot Noir
- Dessert:** Raspberry & Lemon Semifreddo with Biscotti
2005 Château Bastor-Lamontagne Sauternes



Cheese Platter
*2000 Charles
Cimicky Reserve Shiraz*
*1994 Penfolds
Bin 389 Cabernet Shiraz*

Spring Luncheon – Food Report

Canapes:

Beetroot & Goats Cheese Tartlets

Light pastry tarts with filled with beetroot and truffle flavoured goat's cheese had a lovely earthy flavour. There was an attractive colour contrast between the red of the beetroot, white cheese and the green garnish

Prawn “Cones” with Sweet Chilli Sauce

Crunchy king prawns wrapped in a crisp waffle pastry, deep fried with a sweet chilli dipping sauce were a favourite of the guests

Peking Duck Pancakes

Mouth watering pancakes, wrapping slices of spicy duck and sticks of shallot and cucumber. A popular choice!

Entree:

Gnocchi with Burnt Butter Sauce, Prosciutto & Basil

A combination of salty, crispy prosciutto with basil perfectly complemented the potato gnocchi had absorbed the flavour of the lemony burnt butter sauce - topped with Grana Padano cheese and cracked pepper.

Main:

Baked Salmon with Asparagus, Vine Roasted Tomatoes & Pea Purée

Baked salmon fillets were individually wrapped in foil with lemon and herbs. The salmon was moist, tender and infused with the lemon/herb flavour. Sweet vine roasted tomatoes, pea puree and crisp asparagus perfectly accompanied the salmon and gave a lovely combination of spring colours. A totally enjoyable light main course.

Dessert:

Raspberry & Lemon Semifreddo with Biscotti

A creamy iced dessert with an intense lemon flavour complimenting the tartness of whole raspberries mixed throughout. Crispy almond biscotti added a touch of sweetness and a contrasting texture. Fresh raspberries and mint made an attractive garnish.

Cheese Platter:

A selection of cheeses and assorted crackers

Kerrie Sims, Food Scribe



Spring Luncheon – Wine Report

Canapes.

Perrier-Jouet Grand Brut.

Was very fresh with good fruit and subtle French yeast characteristics. Enjoyed by all.

Entrée

2010 Peter Lehman Wigan Riesling

A typical Australian Riesling with the characteristic Australian Kero nose. Aging well, and despite nose still fresh and crisp on the palate with good acid.

2014 Tyrrell's Vat 47 Chardonnay.

Tyrrell's Vat 47 never disappoints. Was smooth with subtle oak, and certainly complemented the burnt butter flavors of the gnocchi entrée.

Main

2016 Rose Infinie Cotes de Provence.

Despite its pale rose color it surprised with the quality of its fruit and flavor. This wine was extremely delicate and was full on the front of the palate. Well chosen.

2014 Bream Creek Pinot Noir.

A delightful Tasmanian cool climate light wine with a sweetness of cherries and red currants. Cherries and spice on the nose.

Dessert

2005 Chateau Bastor-Lamontagne Sauternes.

A typical French Sauternes. A magnificent wine which complimented the semi-freddo dessert.

Cheese Course

1994 Penfolds Bin 389

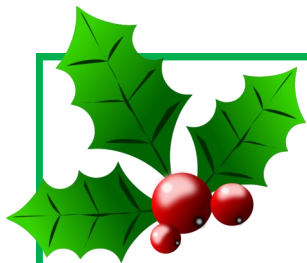
One bottle of the Penfolds 389 was oxidized and not used, but the other 2 were drinking well displaying the typical Penfolds fruit, even if the fruit was showing signs of subsiding. Some felt the Penfolds 389 was the winner for the day. All corks in the Penfolds wines were loose and crumbly.

2000 Charles Cimicky Reserve Shiraz.

A very good example of a Barossa Shiraz. A rich, voluptuous, generous wine with good balance.

**John Higginson,
Wine Scribe**





*Christmas Lunch Pictorial
2 December 2018
Restaurant Saveur, Roseville*

Saveur
FINE EUROPEAN CUISINE

Wine and Food Reports will appear in the next edition of the Newsletter.



Orange in the Vines 6 -7 April 2019



Federation of Wine & Food Societies of Australia
24th Victor Gibson Commemorative Dinner - 2019
Saturday 6 and Sunday 7 April, 2019.

'Orange in the Vines'



On behalf of the Federation of Wine & Food Societies of Australia Inc. the Metropolitan Wine & Food Society of Sydney and the Sydney Ladies Wine & Food Society invite you to the Victor Gibson Dinner Weekend in Orange.



April will present Orange at its autumnal best. Orange, in the picturesque Central Tablelands, is about a three and a half hours drive west of Sydney. Recent times have also seen the emergence of Orange as a vibrant gourmet food and restaurant destination. The town boasts excellent restaurants and now over 1500ha of vineyards and about forty wineries. The annual Orange F.O.O.D. Week Festival has become a signature regional event and we are pleased that the Victor Gibson Weekend leads into this Festival. Some of you might wish to stay on in Orange after the Victor Gibson Weekend for the F.O.O.D. Week Festival. Early booking is also recommended at restaurants for meals not included in the VG weekend arrangements.

Outline of the Weekend Program

Friday Evening, 5 April: Optional dinner at local restaurants - *President Jim has distributed an email to MWFSS Members and Cynthia has distributed to SLWFS members the details of one of the possible venues.*

Saturday, 6 April 10.30am—4.00pm: We have organised optional winery visits by bus to two Orange District wineries. Enjoy winery tours and tastings at Ross Hill and Rowlee wineries, accompanied by a light lunch.

Saturday Evening, 6.00pm: Black Tie Victor Gibson Commemorative Dinner organised by the MWFSS, including wines from the Federation Cellar, at Zona Restaurant, adjacent to the recommended accommodation. The 2019 Victor Gibson Dinner Speaker is Chris Derrez, a nominee for 2018 Gourmet Traveller Wine Winemaker of the Year.

Sunday, 7 April Morning: FWFS Annual General Meeting (MWFSS Member Dr Trevor Gibson is the current President of the Federation).

Sunday: 12.00pm Sunday Lunch organised by the SLWFS at Highland Heritage Estate Restaurant (featuring wines from the Orange Region). Highland Heritage Estate is 7kms east of Orange on the Orange-Bathurst Road (Mitchell Highway) and is one of the oldest vineyards in the region.

REGISTRATION FORMS HAVE BEEN DISTRIBUTED for a copy contact Peggy Sanders



Travel and Dining Experiences from Members

A Celebration at Tetsuya's – Trevor and Jenny Gibson

Jenny and I celebrated our wedding anniversary at Tetsuya's in early April, 2015. Our last visit was 10 years previous. We were impressed then and this occasion was no different. With our expectations already high, we were welcomed outside the entrance and ushered to our table, which overlooked the calming waters of the exterior Japanese garden. The ambience was excellent, with the restaurant

space divided into separate, elegant dining areas to increase intimacy and carpet muted the sounds of a busy Saturday night. The service was as anticipated - attentive, knowledgeable and non-intrusive, with each dish of the 10 course degustation introduced by different staff over a period of about four hours. The wine waiter also introduced the wines to accompany each course.

The menu focused on seafood and included the signature dish of Confit of Ocean Trout, finishing with quail, beef and a couple of desserts. All dishes were excellent and were visually stunning, with the Ocean Trout a standout. The menu featured beautifully balanced flavours and textures, with some surprises that included mascarpone ice cream accompanying the creamed potato and leek. If there was a minor disappointment, it was the black fig dessert, which had an interesting flavor combination that did not seem to marry (but who's complaining!).

To the wines – an interesting selection accompanied the menu, with one standout. This was the 1983 Toro Albala Gran Reserva Pedro Ximenez from the Montilla-Moriles region in Southern Spain. The sherry featured dark, brooding, caramelized flavours of extraordinary length and generosity that finished cleanly with a gentle acid touch. The legs tell a story (see picture). It is rare to experience such wines. The NV Gosset Grand Rose was also a worthy aperitif, with delicate yeast characters, elegant fruit and a long, crisp palate.

The remaining wines were good, without being excellent. The pick for me was the 2011 Mac Forbes Hugh Cabernet Blend – elegant and balanced from a difficult year. Wines perhaps not up to expectations included the 2013 Kanta Riesling, which lacked acid, resulting in a broad palate and the 2012 Weisskopf Les Rocher de Violettes Cabernet Franc (Loire Valley). Typical of the variety, which in my view is better used in a cabernet-based blend, the wine featured soft drying tannins but left one looking for more fruit weight and balance throughout the palate. The wines generally matched the dishes, though the 2013 Te Whare Ra Gewurztraminer was a bit too sweet for the Confit of Ocean Trout. The Sake was a welcome surprise, with warm, roasted flavours.

We left the restaurant satisfied that we had enjoyed a memorable dining experience, worthy of a return visit after we have saved up again (yes, folks, bring your money with you). Next time, I intend to bring BYO despite the \$30 - \$40 corkage.

Trevor Gibson



Travel and Dining Experiences from Members

From Mark Arnold

Having travelled the globe which includes some 40 countries, either in my capacity of CEO of Winetrust Estates or on vacation, I have been lucky enough to have eaten in many of the greatest restaurants.

This journey started at a very early age with my parents, Ian and Mary Arnold, of course.



I have enjoyed food Odysseys from Michelin Star Cantonese in Hong Kong to Gagan Bangkok (top 20 restaurants of the world Indian/Thai fusion) to the very formal Jean-Georges and La Cirque, New York City; Alain Ducasse au Plaza Athénée, Paris; Bibendum, The Ritz and Marco Pierre White in London just to name a few.

My frustration, if there could possibly be any, has always been the conundrum of wine and food marriage. During my 40 year career in wine, I have seen the “Hipster” critics, wine and food writers, subdue and even attempt to destroy this fine art. They will claim that you should “drink the wine you like” ignoring reference to the food served.

This statement has even emanated from prominent MWs.

I say.. HOGWASH!

I can dispel this myth and refute their claims via my passion for this very important topic. Referring to the restaurants named above, it is blatantly obvious, that a great Riesling or fruity Gamay will accompany Chinese extremely well. At Gagan, the menu consists of 25 set courses during your sitting. For each and every dish, I felt there was a requirement to have a different wine with each. At this particular restaurant and very surprisingly, the Sommelier offered us a wine flight to pair with each dish. Mission accomplished. “Hipsters” ejected...

At the more formal restaurants of France and London, I have been staggered to look around the room to see patrons consuming Sauvignon Blanc with red meat dishes, Bordeaux with seafood and even big heavy Aussie Barossa Shiraz with Thai... What a waste I say!



The importance of wine and food marriage harks back to the kitchens where wine was first produced, hundreds and even thousands of years ago. The grape varieties of say Chardonnay and Pinot Noir as an example were mainly developed in Burgundy (Bourgogne) to accompany the produce of the district.. The same goes for Cabernet Sauvignon and Merlot in Bordeaux, Semillon and Sauvignon Blanc in Sauternes, Tempranillo in Spain, Sangiovese in Italy and on and on it goes. “The wines were developed to marry with the kitchens of each district”.

So, in summary, I would urge you all to revolt against those that seek to ridicule the heritage of wine and food marriage! Revolt in the strongest way possible and enjoy the very essence of “wine and food marriage”. Embrace the wonderful enjoyment and challenge this fine art creates.

Mark Arnold



Travel and Dining Experiences from Members

EATING IN CROATIA — David and Penny Cameron

Two devout foodies hit the trail in Zagreb, capital of Croatia, in mid September, 2018.

We were met by Trish and Paul Riley's friend Ana Besan, who marched us around the Upper Town and led us to dinner at Katopsla klet near the great cathedral. I enjoyed a magnificent smoked and baked cow's cheese salad with pumpkin seed pesto and David began his serious exploration of veal prepared under a baking lid with potatoes and vegetables.



Thoroughly satisfied and jet lagged we retired to Main Square Residence, right in the centre of Zagreb. We did not put on weight while we were away, despite our enjoying a lot of wonderful food, and this picture will show why. Zagreb is a wonderful city to walk in, but the buildings are not big on lifts and you may not bring a vehicle into the centre of town so there was a fair amount of dragging of luggage.



The next morning we fell into a tourist trap nearby promising an authentic Croatian breakfast which looked awfully like every other breakfast I've ever eaten. After that we walked around the Lower Town, where the plebs used to live, and we enjoyed the Croatian town plan which emphasise public squares with fountains and statues, often of poets. Lunch at Vinodol, which Ana had recommended. Imagine two extremely happy people with black summer truffle soup and turkey steak Vinodol stuffed with spinach and cheese (hers) and fresh porcini mushroom risotto followed by roast turkey leg with pasta tatters (his). Who could resist finding out what "tatters" were? The obvious answer: little bits of torn pasta. It was all beautifully presented.



We got the car and regretfully left Ana and Zagreb, a city of great beauty and historical interest, and headed for the much vaunted Plitvice Lakes which were beautiful but a little underwhelming because, like so many other places, it had been a dry winter and the waterfalls were not exciting. We stayed at a slick and modern little hotel which was an absolute contrast to Main Square Residence's old world and weary charm, and were kindly used by Ava, who gave us some of her personal supply of schnapps. Firewater!



Onward to Zadar, another old town. We had booked in the middle of the old city so we had to abandon the car and negotiate more steps. Zadar has a sea organ which enchanted me. To quote Lonely Planet, "Set within the perforated stone stairs that descend into the sea is a system of pipes and whistles that exudes wistful sighs when the sea pushes air through it." We quickly learned to watch for passing boats as their wake would change the sounds entirely.

We ate at Fosa, magnificently placed just outside the south gate of the city. The portions were small but exquisite and the setting at dusk superb.

Travel and Dining Experiences from Members

Penny and David in Croatia continued

The restaurant was part of a group called JRE. They seem to be independent restaurants and they featured excellent food and attentive service. We ate at another JRE restaurant, Pelegrini, in Sibenik. It is opposite the Cathedral of Saint James, built 1431 to 1536, with sculptures of very embarrassed looking Adam and Eve.

So you don't think we consistently indulged in high livin', (it may have been a SKI holiday but we didn't want to squander the entire inheritance) let me describe another meal in Sibenik.

This is from my email to my grand daughter, Tess: *We had been advised that there was a good local place nearby so we went there, and very nearly left. Plastic tablecloth, bench seats with separate round cushions, somebody smoking, but the owner came and gave us menus so we stayed. It was good rustic sort of food but the star turn was a man with a light tenor voice and a guitar who sang for his friends at the next table. He did very well with sentimental ballads, some in English.*



This is what we bought at the Zadar Market (note our landlord's grandmother's crochet).



And this is Tisno, where we ate it.

You could also get good food at some of the big road houses, notably Marche.



On to Split, where we ate at an up and coming place called Artichoke and enjoyed a wine and food pairing in Diocletian's Palace, now a thriving market for just about everything.

From Split we travelled to nearby islands, and added to my embarrassingly large number of photos of food.

Travel and Dining Experiences from Members

Penny and David in Croatia continued

Then Dubrovnik, and an exhausting walk around the walls. We look nearly as smug and relieved as we felt when we had finished. We spent the next day at Lokrum where they have a nice restful monastery where Game of Thrones was filmed.



The end of the trip was in the foodie province of Istria, staying at Rovinj. By this stage we were taking the excellent seafood and skilled cooking a little for granted. We got to see a wedding complete with Croatian flags, found our way into a choir contest where one of the dignitaries looked just like Rowan Atkinson, and were instructed about truffles.

In summary: if you are thinking of a trip to Croatia, do it! Excellent food, friendly people, good roads. We were there at shoulder season so it was a little quieter, but I would avoid high summer, because it gets very hot and very crowded. At the beginning of the northern autumn we could get the computer out and book the next few days' accommodation with ease. I doubt we could have got away with that in the summer.

From David: Of course the local wines were not neglected. The Dalmatian area produced more white wines than reds and the one we found good with food was called Posip. From Istria the predominant red wine was Teran, again a fine food wine. Another good local red wine, a grape native to Croatia, was Zinfandel.

Penny and David Cameron

Travel and Dining Experiences from Members

'Don't Let the Sound of Your Own Wheels Drive You Crazy'

(Excerpt from the Turner's Christmas 2016 Vacation through TrumpLand)



Well, what do John Wayne, President Franklin Roosevelt, Albert Einstein, Amelia Earhart and the Turner's share? All have now stayed and dined at the La Posada Hotel in Winslow, northern Arizona. La Posada is one of the last Great Railroad Hotels built in 1929 by the Santa Fe Railway. Out the back, or is that out the front, is infamous Route 66. Once plied by stagecoach and Pony Express, the only horse power these days are the plethora of convertible mustangs preened and parked in the hotel parking lot. The otherwise unremarkable township of Winslow hides this oasis of boutique accommodation and gourmet dining. And so it was, that Christine, Graham and their daughter, Lexine, found themselves *'standing on a corner, in Winslow Arizona'* ... just... well... *taking it easy.*

The accommodation itself oozes nostalgic charm The décor is classic south western, rustic wood furniture hewn from mixed grains of Pinon and mesquite, adorned with Mexican tile mirrors, pressed tin-plate shades and draped in Native American rugs and ornament. In its heyday, the rooms brimmed with the jostling Hollywood jetset, so much so, that the rooms are named after respective guests ... we score the Dorothy Lamour room.

http://www.laposada.org/hotel_rooms.html

The fine western art galleries cast around the hotel, and the eclectic architecture keep us wandering down catacombs and Escher-like passageways for an afternoon, but it is the much acclaimed restaurant that holds our anticipation toward the evening. The restaurant has a menu bespoke upon mustering indigenous and local ingredients to concoct meals loosely themed on South-West cuisine but the final products are delinquent of any specific genre..... the descriptions read like new age food art mixed with witch's potions.... But we're game...

Well, actually, we've no choice, the only other 'food' outlets in Winslow midweek and midwinter are a Burger King and Dunkin Donuts PLEASE, let the hotel restaurant be open!

We are here a few days before Xmas and the dining room, aptly named the Turquoise Room, is decorated in Xmas bling, over and above the existing Native American hangings and covers. The menu lives up to, and possibly beyond, reputation

<http://www.theturquoiseroom.net/restaurant/menus-and-wine-lists>

As a starter, we share a **Piki Bread with Hopi Hummus**



Two Piki breads (yes, it was green in colour) made by Joyce Sauflie (Pueblo Indian) of Second Mesa, served with chef's version of Bad-dap-suki - a hummus made with reservation grown Tepary beans, pit roasted corn, and sunflower oils, garnished with sunflower seeds.



Continued

Travel and Dining Experiences from Members

Graham and Christine Turner's travels continued



Then, sharing two mains....

Churro Lamb Sampler An exquisite medley of lamb meatball, studded with currants, pinion and Sonoran wheat berries, Panko crusted on a bed of wilted leaf spinach salad tossed in a sherry vinaigrette and served with a green chili, tamarind and tomatillo aioli, lamb medallion with kale and Tuscan red corn pozole, and lamb cutlet chorizo and blue corn tamale.

Verdict: utterly flabbergasted, ticked all the ingredient boxes.. all 20 or so of them, teasing out the flavours was like solving a Rubik's Cube, and just like the cube, we gave up in the end and just enjoyed the ingredient puzzle.

The Wild - Wild Platter Crispy fried Quail with orange Oaxaca sauce, Colorado farm-raised Elk medallion, with black currant sauce, a wild chili and cheese tamale topped with bison, white tail deer, and wild boar with (3) chili relish, finished with a fresh vegetable medley.

Verdict: a veritable menagerie of taste sensation, dying for a metaphor.

The entrée was superb; the dainty piki bread was textured like super thin filo pastry that was folded like gossamer wings and just melted in the mouth. The mains played tricks with our taste buds like a symphony of strong yet unusual flavours that then gave way to lingering nuances of other exotic tastes. Each meal could warrant its own dissertation, such was the intricacy of composition and presentation. The diversity in corn types and flavour was a revelation to our usual home experience of Coles yellow corn cob. The pozole (corn hominy soup) was a standout.



If the food wasn't sensational enough, then the paired wines launched the dining experience into the sublime category.

We worked our way through a flight of wines, all Californian...

Rutherford Vintners - Chardonnay - Napa Valley - 2012: Golden yellow colour. Aromas of spicy poached apples and chestnuts with a silky, dry-yet-fruity medium body and a tangy, sweet citrus, vanilla, pineapple finish. This had minimal oak and no malo fermentation to develop the butterscotch tones of some Australian chardonnay, but paired nicely with the nutty hummus.

Banyun Winery - Gewurztraminer - Central Coast, CA – 2014: A refreshing bright wine with floral aromatics, slight overbalance on residual sugar compared with acidity.

Old Soul - Pinot Noir - Lodi - 2012: This Pinot expresses big fruit and ample richness. The nose has lots of floral tones. The blackberry from the blended Zinfandel, give this wine a distinct Lodi character. The palate is soft and round with good weight.

Oak Ridge Winery - Red Blend - California: This unique blend of Zinfandel, Cabernet Sauvignon, Petite Syrah and Merlot combine to create rich aromas of blackberry, vanilla and toasted oak. Soft tannins lead to a full sensation in the mouthfeel and the palate. Great complexity and a long lingering finish. A Californian interpretation of a Bordeaux we concluded.

Overall, a memorable dining experience, and comfy accommodation. Highly recommended if you find yourself on a USA road trip along Route 66. Christine's only gripe was that the pillows were a tad flat and hard. Graham suggested we should have got the Jane Russell room as it probably would have had bigger fluffier pillows!

The restaurant has its own coffee-table glossy cookbook, complete with the history of La Posada, but good luck sourcing the ingredients here in Australia

<http://www.theturquoiseroom.net/items-for-sale/new-complete-cookbook>

Graham and Christine Turner