



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 2 — May 2019



President Jim Rolls and Diane Rolls — Christmas Lunch 2018



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**Left: Victor Gibson
Dinner in Orange April
2019**

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 2019

Sunday 19 @ 12

Annual General Meeting @ Home of David and Carole Yeomans

July 2019

Sunday 7 @ 6pm

Ian Arnold Dinner @ Saveur, Roseville

August/ September 2019

TBA

Ryde TAFE Degustation Dinner

September 2019

Sunday 22 @ 12

Italian Theme Spring Luncheon @ Home of Jim and Dee Rolls

December 2019

TBA

Christmas Lunch

July 2019: Ian Arnold Dinner

The Annual Black Tie Ian Arnold Dinner will be held at Saveur Restaurant
11 Hill Street
Roseville

Sunday 7 July 2019
commencing at 6.00pm



September 2019: Italian Theme Spring Luncheon



The Annual Spring Luncheon will be held at the home of Jim and Dee Rolls in Beecroft

Sunday 22 September 2019
commencing at 12.00 noon

This year the Spring Luncheon will have an Italian theme.



Annual General Meeting of the Metropolitan Wine and Food Society Inc. will be held at the home of David and Carole Yeomans, St Ives
Sunday 19 May 2019 12.00 noon

To be followed by a Light Lunch provided by the Food Committee (BYO Wine)

David Yeomans Hon Secretary MWFSS 0438 208 184

Office Bearers and Committee 2018-2019

President and FWFS Councilor: 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
Public Officer: Lorraine Plues

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 6 country members. It is pleasing to see that our country members can on occasion make it to our Sydney functions. I will not be seeking re-election at the May AGM, but I am sure that the MWFSS will continue to thrive under the leadership of a new president.

The Christmas Lunch at Saveur Restaurant, Roseville was attended by 26 members and guests. The Christmas Lunch has always been well attended and this year proved a very enjoyable get together to end the year. The food at Saveur was excellent and Trevor did a great job in selecting matching wines. This year's Ian Arnold Dinner will also be held at Saveur on Sunday 7 July and will be the last function of my current presidency. I hope to see you there.



Although not an official function of the Society, 2019 started with an informal gathering of some members of the Society in Elkington Park, Balmain on Sunday 6 January. 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 2019 was a Sunday luncheon held on 3 March at Bistro 54 and was attended by 25 members of the Society. The luncheon was a "Traditional English Luncheon" and the menu included a Fish Bite and Thick Cut Chip, Cornish Pasties, Ploughman's Plate, Roast Beef and Yorkshire Pudding and Eton Messed Summer Pudding. Trevor Gibson, as usual, did a great job in selecting matching wines, and providing informative comments on the wines selected.

The MWFSS together with the Sydney Ladies Wine & Food Society hosted the Federation's Victor Gibson Weekend in Orange on 6-7 April 2019. The Organising Committee comprised the Committee of the MWFSS, Cynthia Stericker, Secretary of the SLWFS, Peggy Sanders, a member of MWFSS and Secretary of the FWFS, and the country member Murray Fletcher. The weekend, called "Orange in the Vines" proved a great success and there were 71 registrants including 25 from the MWFSS.

Many of the attendees arrived in Orange on Friday 5 April. As there was no function organised for Friday night, I decided to extend an invitation to all those attending the VG Weekend to join the Organising Committee at Charred Kitchen & Bar for dinner.

41 of those attending the Weekend dined at Charred and enjoyed a wonderful degustation.



If ever in Orange and looking for a restaurant for lunch or dinner, Charred (5 New Street, Orange) is highly recommended.

As for the rest of the weekend, 35 joined the wine tasting and light lunch at Rowlee and Ross Hill wineries.



Part of the Charred Kitchen and Bar Degustation Dinner on Friday 5 April 2019

Photos by Peggy Sanders

Words from President Jim Rolls Continued



**Victor Gibson
Commemorative Dinner
Orator Chris Derrez with
Murray Fletcher**

Photos by Kerrie Sims

68 attended Saturday's Victor Gibson Dinner at Zona Kitchen Bar Events where French wines were served, sourced from the Federation's Cellar. Guest speaker was Chris Derrez who comes from a wine making family in Burgundy, but now lives in Orange and with his partner Lucy Maddox makes wines for wineries in Orange and surrounding areas.

68 persons attended the Sunday Lunch at Highland Heritage Estate which featured wines from the Orange region.

The 2019 AGM will be held on 19 May and will be hosted by the Yeomans in their St Ives home, after which the Society will be led by a new president.

In the past year, 3 of the Societies members have had health issues. Monty Smith has had a back problem and in addition has recently had a stent and pacemaker inserted. Ian Smalls has had a knee infection in the knee he had replaced several years ago. In April the existing knee prosthesis was replaced. Penny Cameron when alighting from the bus after the final event of the Orange VG Weekend slipped and broke her femur requiring the existing hip prosthesis to be replaced and a plate inserted. We wish them well for a full recovery and hope to see them soon at Society functions.



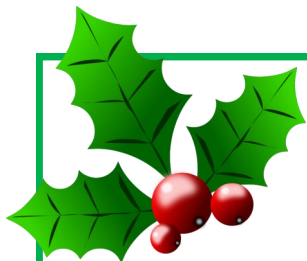
**Guests on the deck at Highland
Heritage Estate**

**Jim Rolls, President
28 April, 2019**

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



Photos by Kerrie Sims



Christmas Lunch 2 December 2018 Restaurant Saveur, Roseville



Food Report

At Saveur, guests were treated to a magnificent six course degustation menu, devised by Michael, chef and owner of the restaurant in consultation with the MWFSS food master Carolyn Smalls. Michael says the inspiration for his food is predominantly French but Asian and Mediterrean cuisines are incorporated as well. The food is innovative and the beautiful flavours of fresh ingredients are enhanced with wonderful sauces and enhancements created for each dish.

Canapes:

Smoked Salmon Crustini:

Smoked salmon, lovely in colour and texture; was served on a crusty bread with a horseradish/dill mustard mayo.

Crab Gazpacho:

A variation of traditional gazpacho with the addition of crab pieces and a touch of cream but with the wonderful flavours of tomato, cucumber and peppers. Served in a shot glass it was tasty and refreshing.



Cured Scallops:

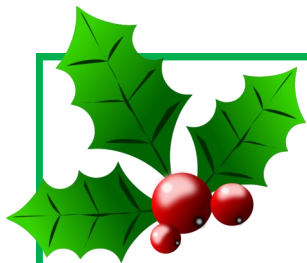
An elegant and colourful presentation of sliced seared scallops, alternating with sliced green grapes encircling serrano ham orange and blood orange. There was an outstanding combination of flavours and textures, with the dried saltiness of the serrano ham contrasting the delicate flavour of the scallops and the sweetness of the fruit. The flavours were further enhanced with a touch of soy sauce and colourful dressings of green coriander and orange. Garnished with flaked almonds and baby salad leaves, it was an innovative dish.



Smoked Eggplant:

A mouthwatering slice of silken textured eggplant, topped with broccolini, in a hoi sin sauce. The wonderful intense flavours with a touch of smokeyness were further enhanced with bonito flakes (fish flakes) – a fabulous result. A yoghurt sauce with yuzu and hints of watercress was a lovely complement to the dish. Yuzu is a sour Japanese citrus fruit, used both for its juice and its aromatic rind. It has an aroma and flavour that is distinct from any other citrus fruit, akin to a cross between grapefruit and lime. Many guests voted this as the top course of the meal.





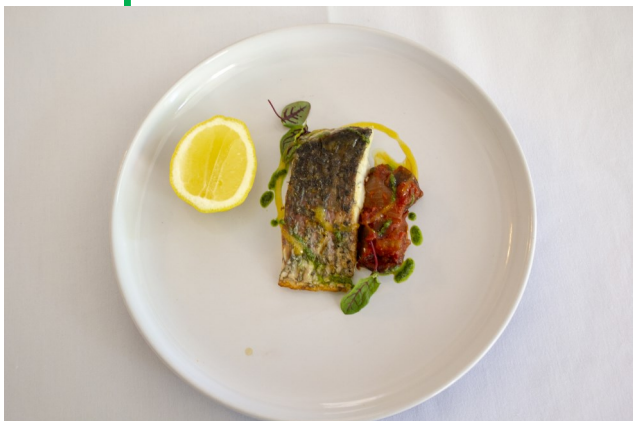
**Christmas Lunch
2 December 2018
Restaurant Saveur, Roseville**



Food Report *continued*

Barramundi:

Perfectly cooked, crisp skinned barramundi was served with a caponata of tomato, eggplant and onion. The caponata had the intense flavor of the complementary ingredients and a touch of sweetness. The dish was perfectly accompanied with a lemon basil vinaigrette.



Angus Beef Scotch Fillet:

Tender scotch fillet of beef, cooked medium, with king brown mushrooms on a puree of leek and veal jus. The lovely earthy flavour and firm texture of the mushrooms went well with the strong flavor of the beef while the leek puree was a subtle contrast. The steak was a little overcooked for my liking, but I know this is a much debated issue.



Crème Brulee:

A traditional favourite! A rich, creamy, smooth dessert with a topping of crunchy 'burnt' caramelized sugar. The acidity and tartness of accompanying fruit, raspberries, blueberries and strawberries was a good contrast with the sweet custard as was the crunchy biscotti. A pleasant completion of a beautiful meal.



**Kerrie Sims
Food Scribe and
Photographer**



Summer Informal Picnic in the Park at Balmain 6 January, 2019



Photos by Penny Cameron and Peggy Sanders



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

Jeans for Genes

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

Autumn Lunch at Bistro 54 - Sunday 3 March 2019

54 Alexandra Street, Hunters Hill



Delicious pasties, both Cornish and morish accompanied with a spicy chutney.

Entrée: Ploughman's Plate to Share

Traditional ploughman's fare; including ham, cheese, cornichons, pickled onions but with a twist; hard boiled eggs added a difference and a bight colour to the platter.

Main: Roast Beef, Yorkshire Pudding with gravy and trimmings

Again a traditional English dish: tender pink beef and gravy with mushy peas, carrots and individual Yorkshire pudding. Colourful and delicious.

Food Report **'Traditional English Luncheon'**

Canapes: Fish Bite with a thick cut chip **Cornish Pasties**

A thick cut deep fried chunky potato chip skewered with a juicy piece of battered white fish. Served with tartare sauce.



Dessert: Eton Messed Summer Pudding

A tart and tangy dessert of red berry juice soaked bread mixed with whole seasonal berries including blueberries, strawberries and raspberries. Meringue topping added a touch of sweetness and edible nasturtiums, a contrasting colour.

Kerrie Sims, Food Scribe

Autumn Lunch at Bistro 54 - Sunday 3 March 2019
54 Alexandra Street, Hunters Hill



Wine Notes

NV Dumangin La Cuvee 17 Brut (A Chigney Les Roses)

Subtle yeast on the nose showing a good acid balance leading to a clean finish. A fine aperitive.

2010 Pewsey Vale "Contours" Riesling (Eden Valley)

Slight kerosene on the nose this wine was in excellent condition for its age. There was good fruit and acid balance and a honeyed finish.

2015 Penfolds "Cellar Reserve" Chardonnay (Adelaide Hills)

Good fruit showing peach on the nose, more body than the Riesling, with a clean acid finish.

2004 Tyrrell's "Rufus Stone Shiraz (Heathcote)

This was an excellent wine showing very well considered its age. It was showing cherry, blackberry and chocolate on the nose with stone fruit and fine tannin on the palette.

2012 Lindeman's "st George" Cabernet Sauvignon (Coonawarra)

A full bodied wine showing plum and blackberry with fine tannin.

2009 Robert Stein "Harvest Gold" Semillon (Mudgee)

This was slightly musty with a pineapple palette.

David Cameron , Wine Scribe

Training Restaurant at Ryde TAFE



LE CORDON BLEU®
AUSTRALIA

We hope to again visit Ryde TAFE and support their culinary arts and hospitality training, as we enjoy a good night out, and its a very good opportunity to invite friends.



Keep a look out for details from the MWFSS Secretary in August/September 2019.

Orange in the Vines Pictorial 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'



Saturday — Winery Visits to Rowlee Wines and Ross Hill, with lunch platters



Right: Saturday afternoon Zona set ready for the Victor Gibson Dinner



**Photographs on cover and pages 10 - 13:
majority by Kerrie Sims and two by Peggy Sanders**

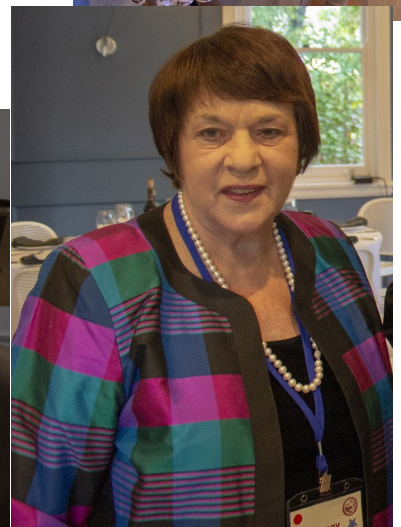
Orange in the Vines Pictorial Continued



**Above: 2013 Augustin Cuvee CCXIV L'Air
Premier Cru Extra Brut in Zona Courtyard at the
24th Victor Gibson Commemorative
Dinner in Orange**



Dining at Zona



Orange in the Vines Continued



24th Victor Gibson Commemorative Dinner Wines from the Federation Cellar

CANAPÉS

Pea, mint and spinach tartlet, red pepper relish
Smoked salmon, crème fraîche, capers and watercress tartlet
Duck and pickled ginger blini, spicy plum sauce
Seared beef, caramelised onion, horseradish cream tartlet

2013 Augustin Cuvee CCXIV L'Air Premier Cru Extra Brut

ENTRÉE

Crispy pork belly, seared scallops, orange, beetroot, watercress salad

2015 Domaine Jean Pierre Maldant Corton-Charlemagne Grand Cru

2015 Thomas Morey Chassagne-Montrachet 1er Cru 'Les Embrazées'

MAIN

Char grilled Cowra lamb backstrap, middle eastern spices, hazelnut crumble, slow roasted vine tomatoes, new season peas and a local red wine jus

*2010 Ch. Phelan Segur (St Estephe)
2009 Ch. Gloria (St Julian)*

DESSERT

Lemongrass and kaffir lime brûlée, mango, coconut sorbet, citrus biscotti

2014 Ch. Coutet 1er Cru Classe

**Foodmaster: Carolyn Smalls
Winemaster: Trevor Gibson
Chef: Paul Jear**



Table captains Dr Murray Fletcher and Dr Ian Blair-Holt choreographed pouring!

Orange in the Vines Continued

Sunday: Luncheon at Highland Heritage Wines from Orange District

CANAPÉS

Eye fillet steak tartare served with quail egg yolk topped with pommes allumettes

Highland Heritage Estate Shiraz poached pear, gorgonzola and crisp prosciutto on a handmade baguette crisp

Estate grown vine leaf dolmades with a sumac and preserved lemon rice pilaf filling

Whiskey glazed smoked chicken with jalapeno aioli on a fresh cucumber slice with roast capsicum salsa

De Salis Estate 'Lofty Cuvee' NV
2016 Carillion 'The Crystals' Chardonnay

MAIN

Sous vide sumac marinated Atlantic salmon with crispy polenta, sautéed baby spinach, roasted cherry tomatoes and sundried tomato pesto
Seasonal garden vegetables

2011 De Salis Pinot Noir
2016 Cooks Lot 'Iconique Barrique' Pinot Noir

CHEESE PLATTER FOR THE TABLE

'Second Mouse' cheeses, variety of crackers, dried and fresh fruit

2015 Printhe 'Super Duper' Cabernet Sauvignon
2009 Canobolas Smith 'Alchemy' Cabernets

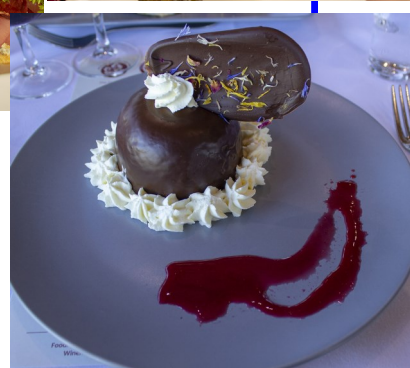
DESSERT

Choc raspberry sponge cake soaked in Highland Heritage Estate Mountain Flame with a raspberry mousse filling and chocolate ganache

Highland Heritage 'Carmelo's Blend' VO Muscat NV

TEA and COFFEE - Self Serve

Foodmaster: Cynthia Stericker
Winemasters: Trevor Gibson - Murray Fletcher
Chef: Mitchell Brown





Federation of Wine and Food Societies of Australia

Federation Committee

The Annual General Meeting of the Federation was held in Orange on 7 April 2019 and the following were elected or appointed as the **FWFSA Office Bearers and Committee 2019 – 2020**:

President : **Trevor Gibson (MWFSS)**

Vice Presidents: Malcolm Anderson (Ballarat WFS and Nhill WFS)

Janet Barton (WFS of Victoria)

Joanna More (WFS of Hobart)

Treasurer: **Steve Liebeskind** (WFS of NSW and **MWFSS**)

Secretary: **Peggy Sanders (MWFSS)**

Wine Master: Drew Hewson (WFS of Victoria)

Committee: Robert John (WFS of Ararat), John Peirce (WFS of Yarra Valley), and one vacancy.

Federation Victor Gibson Commemorative Dinner and Weekend 2019

The FWFSA Victor Gibson Commemorative Dinner and Weekend 2019 *Orange in the Vines* was 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.

The MWFSS/SLWFS Organising Committee under the leadership of MWFSS President, Jim Rolls, worked hard and organised a very enjoyable weekend, attended by 71 registrants from across Australia, and one from Gisborne, New Zealand.

Organising Committee: From MWFSS Jim Rolls (Chairman), David Yeomans (Secretary), Carole Yeomans (Treasurer), Trevor Gibson (Wine Master), Carolyn Smalls (Food Master), Peggy Sanders (Liaison with FWFSA), David Cameron, John Higginson, Kerrie Sims, Carol Leaver, Murray Fletcher (Member MWFSS now resident of Orange); and from SLWFS Cynthia Stericker.

Victor Gibson Orator: Chris Derrez, from a winemaking family in Burgundy, now living and making wines in Orange and surrounding areas proved to be an interesting and engaging guest speaker.

In all 25 members of the Metropolitan Wine and Food Society of Sydney attended functions during the Weekend, and 18 members and partners of the Sydney Ladies Wine and Food Society.

Trevor Gibson on behalf of the Federation Committee presented the Organising Committee for the Weekend with 'Certificates of Merit' in recognition of their contribution to the success of the VG Weekend.

Federation Cellar

The Federation Cellar contains wines to be used for official Federation functions; the Federation also encourages use of the Cellar by Societies for their special occasions. During 2016 new Access Rules for Society use of the Cellar was developed allow for and encourage additional use of the Cellar by a financial Society these were modified at the meeting in 2019 to provide for additional use by Societies.

Federation Website

The FWFSA Committee determined in 2018 that developing the FWFSA Website was a priority and this was undertaken and launched in Orange at the AGM.

The development team has worked to ensure that it has improved functionality and is attractive, informative and easy to navigate. The site, designed and developed through Corpwrite Strategy Group has both a public access page and a member's area that is accessible by any member of an affiliated wine and food society. With the launching of the new website we have also updated the Federation logo. (*above*) www.wineandfood.org.au Please checkout the new website.

Peggy Sanders, Secretary FWFSA

Travel and Dining Experiences from Members

David and Carole Yeomans' Weekend Away

Whilst enjoying the Australia Day weekend at Lake Conjola, we celebrated with a lunch at Cupitt's Winery in Ulladulla.

The Winery has a full menu service restaurant overlooking the winery, valley, wetlands and the rolling hills, as well as a casual take away menu for those enjoying a picnic and wine tasting, along with live music on the weekends.

The restaurant is open for lunch Tuesday to Sunday and dinner on Friday and Saturday. They also have limited accommodation. The lunch menu is quite extensive with a wide selection of local produce.

Our entrees were:

Grilled Sweetcorn Valoute, Poached Prawns, Zucchini Ribbons



Smoked Duck Breast, Duck Leg, Beetroot and Cherries



The mains were:

Crisp Pork Belly, Pak Choy, Apricot Chutney



Chargrilled Rangers valley Wagyu Rump Steak, Smoked garden Tomatoes



And served with a side of beans and kipfler potatoes



All meals were absolutely delicious and supported by excellent service.

We chose the Cupitt 2018 Mia Bella Arneis with the fruit from Orange. Whilst very young, we enjoyed the citrus character and floral aromas.

We highly recommend Cupitt's to travellers on the South Coast.



Travel and Dining Experiences from Members

From Graham and Christine Turner

WHERE RAW IS LAW



When one ponders the famous cuisines of the world.... French, Italian, Spanish, Moroccan, Japanese, British ...ok, maybe too much anyway, Pacific Islands don't really feature. However, there are little secret dishes drifting around the Pacific, and finally finding a growing horde of devotees. Christine and Graham are two such chumps who have taken the bait and become hooked on the nuances of tropical flavours now being developed by emerging

indigenous chefs throughout the Pacific region. Best of all, you can be indulging in these Pacific delights a few hours after leaving from your doorstep. Even better, many of these dishes are best sampled from the confines of a hammock, under swaying coconut palms, surrounded by

azure seas, dappled by a fading light of a brilliant sunset, a James A. Michener novel open on your lap, a tropical cocktail straight from a Dulux colour chart with some exotic name like *molololai sunset* in one hand, and a food medley of the freshest, often grown or caught mere metres away, tastiest fare to sample beside you, served in half coconut shell bowls. Tough day in the office!

Let's look at one of our favourites ... raw fish in coconut milk.....it's popular on most of the islands and has many variants... and most proud islanders will have you believe their group of islands invented it....



Poisson Cru on French Polynesia (and New Caledonia), *Poke* on Hawaii, *Ika mata* on Cook Islands, *Oka* on Samoa, *Kokoda* on Fiji, the list goes on... and Christine and Graham have spent many holidays in idyllic locations sampling them all....

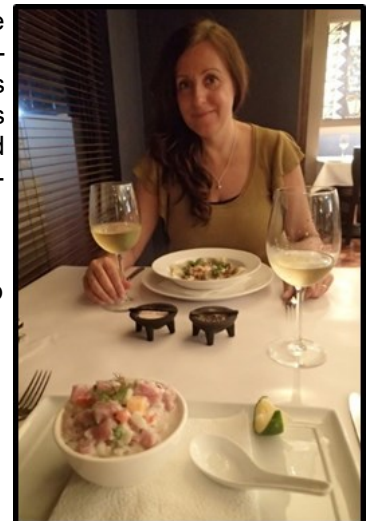


Of course, in the true hunter/gatherer tradition, the meal always tastes nicer when you catch the fish yourself. Pelagics are preferred, especially the tunas like yellowfin and albacore, wahoo, Spanish mackerel or, our favourite, *mahi mahi*. As the fish is not cooked in the traditional sense, it is important that it is consumed very fresh, in the same way as sushi and sashimi.

The fish is actually 'cooked' by marinating it in lime juice for a short while, with the acids acting to denature the meat. The coconut milk adds a creaminess to offset the sourness, and other additives such as Spanish onion, tomato, coriander (cilantro), seaweed or chopped roasted tree nuts (candlenut or macadamia) can be added as piquant accompaniments.

If venturing out on a small local boat to dangle a line is not your thing, then there a growing numbers of top notch restaurants springing up on all our Pacific neighbour islands these days. Noumea and Tahiti also attracts many famous French chefs in search of a break from the European winters, and combined with French wine, amazing food experiences are in abundance to satisfy the resident ex-pats.

The days of relying upon Lonely Planet and Fodors books for restaurant guidance in unknown territories are long gone, and the user reviews on Tripadvisor and the like these days make finding those culinary gems a lot easier.



Continued

Travel and Dining Experiences from Members

Fine dining with extensive wine lists of French, Australian, New Zealand and American vintages can be discovered at will. We recently dined at Bistro Tatau in Apia, Samoa. The photo has Christine about to tuck into our shared entrees which included *ika mata* raw fish, of course, washed down with a Babich Gewurtztraminer from the Gimblett gravels soils near Hawkes Bay, and a Gruner Vetliner from the Barossa. Exquisite food and wine matching, the GV excellent with the lime and cilantro, while the Gewurtz matched the spicy curry of our coconut crab ravioli.

Best Raw fish and coconut milk in Pacific? Probably Tahiti, as they add fresh vanilla bean to the milk and it complements the lime so well...but we may need to revisit every Pacific island at least one more time to confirm that award..

Best tip to finding great restaurants in the Pacific? The choicest eating spots are often not in the expensive resorts which can be "westernized"... so seek out where locals go for their special outings... Tripadvisor reviews will help ... also, dining on Pacific islands is more than the food and wine,it's the people, customs and landscapes that all add to the experience. Pacific islanders seem to have a perpetual smile...That takes us back to a dreamy location on the Isle de Pins in New Caledonia where locals caught crayfish and then BBQ'd the lobster, whilst we waited at a table with our feet in the pristine white sand, absorbing views no doubt similar to what James Cook had glimpsed a few centuries earlier... well, maybe not the mobile phone tower, but...

From Christine and Graham, *Aloha* (Hawaii), *Kia Manuia* (Cook Islands), *Ni sa moce* (Fiji), *'Alu a* (Tonga), *Tofa soifua* (Samoa), *Lukim Yu* (Vanuatu), *au revoir* (guess?)



Travel and Dining Experiences from Members

A Taste of Japan with Val Gibson

Val and her sister Patricia are currently touring in Japan

Val writes: My sister Pat and I are on a Scenic tour of Japan; we have only just started but it has been wonderful, not only the sights, Temples, Shrines and beautiful scenery, the food has been incredible.

Artistic in its presentation as you will see.

We also tried oysters from Hiroshima, the biggest I've ever seen served.

