



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 3 — August 2019



Congratulations to Jim Rolls and Peggy Sanders on the Award of the Federation of Wine and Food Societies of Australia Medal.

Both Awards were made by FWFS President Trevor Gibson at the Ian Arnold Dinner 7 July 2019.



Inside this Newsletter

Programme of the Society Office Bearers 2019-20 Editor's Note **P2**

Words from President Leonie Christmas 2019 **P3**

AGM Report AGM Lunch Food Report **P4, 5**

Ian Arnold Dinner 2019 **P6, 7, 8, 9, 10**

Vale Tim Maddrell an and Mary Arnold Memorial Fund **P10**

FWFS Report - Vale Barbara Tomkins; Autumn in the Yarra Valley 2020 **P11**

Metropolitan Wine and Food Society of Sydney Inc

Registered No. Y13780.23

Founded: 22 July 1977

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

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SOCIETY PROGRAMME FUNCTIONS AND MEETINGS

August 2019

**Friday 23 @
6.30pm**

Ryde TAFE Degustation Dinner

September 2019

Sunday 22 @ 12

Italian Theme Spring Luncheon @
Home of Jim and Dee Rolls

December 2019

**Saturday 7 @
12noon**

Christmas Lunch @ One Penny Red
2 Moonbie Street, Summer Hill

January 2020

**Sunday 5
TBC**

Informal Picnic at Elkington Park,
Balmain

Office Bearers and Committee 2019—2020

President and FWFS A Councillor: **Leonie Newman**

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: **Jim Rolls**

Committee Member, Food: **Carol Leaver**

Federation of Wine and Food Societies of Australia
Councillor: **Trevor Gibson**

Public Officer: **Lorraine Plues**

August 2019: Ryde TAFE Degustation Dinner

Again this year members will enjoy a
Degustation Dinner at the Ryde TAFE
Ambassador Restaurant
Friday 23 August, 6.30pm

The dinner is prepared by the
"Cordon Bleu" class at end of
the College term. The tables
are waited on by other
College students.

Members and guests attend-
ing will add a small donation
which will be put towards
financing the College
students' attendance at the
World Skills contest or other
student training requirements.

Attending the dinner and making the
donation shows the Society's support for
training in the restaurant industry.



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
\$85pp

*This year the Spring Luncheon will
have an Italian theme.*

RSVP: dyeomans@bigpond.net.au



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 Leonie Newman

What a superb dinner was organised by our outgoing President, Jim Rolls, on 7 July. Nothing but praise for it was heard during the evening. Jim has been an outstanding President of MWFSS and we are very pleased that he and Dee will remain with us. Though I feel great trepidation at following him in this role, I look forward to it immensely. Jim, this Society appreciates you and what you have done for all of us. We look forward to your continued company and hope you enjoy a well-earned rest as Immediate Past President.

The next three functions will be:

The Degustation Dinner at Ryde TAFE College on Friday 23 August 2019. Jim organised this dinner and has circulated the menu. It looks a wonderful menu. Unfortunately I will be away and, consequently, am really sorry to be unable to attend.

Our annual Spring Luncheon will be held again at the home of Dee and Jim Rolls in Beecroft on Sunday 22 September 2019. This year it will be Italian Themed.

Our Christmas Luncheon will again be held at the beginning of December, on Saturday 7 December. We have considered several venues for this and I am very pleased to advise that we have decided on One Penny Red at Summer Hill. Your Committee had an excellent lunch there and I look forward to members of the MWFSS enjoying our final function for the year in this restaurant. Secretary David Yeomans will shortly circulate an invitation. As the Christmas function is generally very relaxed it is an ideal opportunity to invite friends and prospective members.

At our recent Ian Arnold Dinner I used a quotation which is repeated here – because it embodies much of the pleasure of our Society....

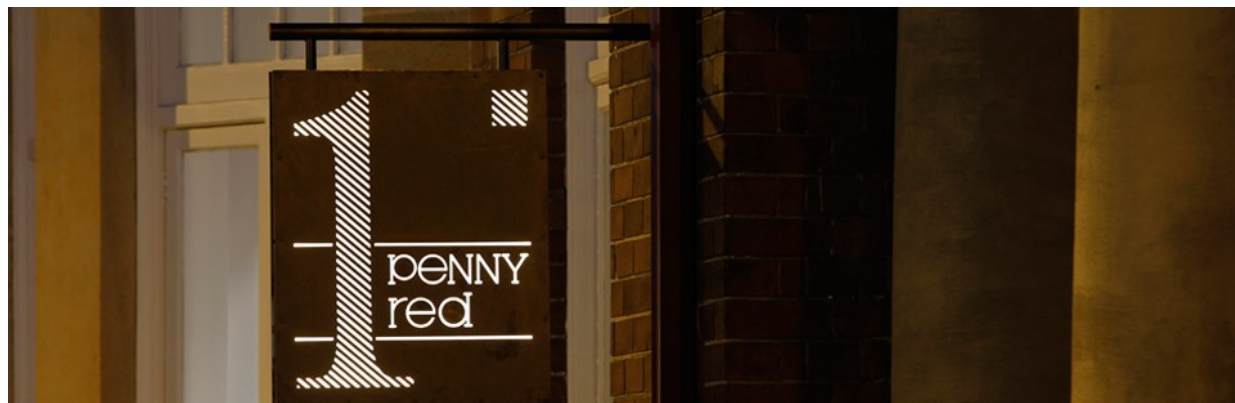
"Drinking good wine with good food in good company is one of life's most civilized pleasures." ~ Michael Broadbent.

With best wishes to all, **Leonie**



*Christmas Lunch
Saturday 7 December 2019
12noon*

*One Penny Red, 2 Moonbie Street, Summer Hill
Members, family and friends welcome*



Annual General Meeting 19 May 2019

The Annual General Meeting of the Metropolitan Wine and Food Society of Sydney was held on Sunday 19 May 2019 commencing at 12 noon with President Jim Rolls in the Chair. It was held in the home of David and Carole Yeomans. There were 17 members present, and 25 apologies received.

President Jim referred the meeting to his report included in the Annual Report that had been emailed to members. He gave special thanks to the outgoing committee thanking Trevor Gibson for his work as Vice President Wine Master; the Wine Committee; Carolyn Smalls for her work as Vice President Food Master; the Food Committee; Carole Yeomans as Treasurer; David Yeomans as Secretary; Lorraine Plues as Public Officer and Steve Wimmer as Auditor.

Jim referred to the last years functions and thanked all those involved in making them a success and the need for the Society to attract new and younger members and the need to find venues suitable to our requirements. Current membership is 49 with 6 country members.

Jim also referred to the success of the Victor Gibson Weekend in Orange.

The meeting expressed its thanks to Jim for the work he had done as President over the last two years and this was carried with acclamation. Jim congratulated Leonie Newman on her election as President.

Carole and David were thanked for hosting the AGM.

The Committee 2019—2020 is listed on page 2.

The Minutes of the AGM 2019 were distributed to all members by Secretary David Yeomans on 27 May 2019.

Food Report AGM Light Lunch

Following the AGM a light finger food luncheon was served. Every item was declared a winner. Thanks to Carolyn Smalls - Food Master, Carol Leaver, Kerrie Sims, Carole Yeomans and Jim Rolls.

Brocolini and stilton soup. An amazing flavorsome combination of ingredients produced in Jim's magic thermomix.

Pork belly bites with crackling and beetroot jam served on a Chinese spoon and garnished with sliced green shallots – colourful and delicious.

Slices of pear marinated in red wine with blue cheese and crisp prosciutto served on a crispy croutons a – wonderful combination of flavours and textures.

Photos by Kerrie Sims



Annual General Meeting 19 May 2019 continued



Mini Yorkshire puddings topped with horseradish cream and rare roast beef. A modification of an old English gem – beautifully tender roast beef

Squares of zucchini slice with onion, egg and cheese – a popular favourite.

A superb cheese and fruit platter including truffle cheddar, Mersey Valley vintage club, Wensleydale with cranberry, triple cream brie and farmhouse truffle and Clawson blue stilton accompanied by strawberries, blueberries and giant green grapes and a selection of crackers

Date and walnut slice – buttery caramel flavor.

Raspberry and almond slice – tart and nutty.

Kerrie Sims
Food Scribe and Photographer





Ian Arnold Dinner
 7 July 2019
 Restaurant Saveur, Roseville



Food Report: Saveur – Fine European Cuisine

Canapes

Smoked Salmon on crusty bread topped with grapefruit, dill sauce and green garnish. An all-time favourite – the smooth texture of salmon contrasting with the crunchy base and the creamy sauce bringing the two together. Grapefruit was an unusual addition that worked well with the other ingredients.



Scallop skewered with prosciutto, citrus fruit and green garnish served in a small glass. An unusual but successful combination of flavours and a perfectly cooked scallop providing that wonderful texture. An innovative canape.

Creamy chicken soup in a cup topped with crème fraîche and green garnish. Smooth,

flavoursome and very enjoyable



Courses



Lobster Ravioli and king crab with sauce vierge – warm olive oil, basil, and tomato vinaigrette. A complex dish with both warm and cold components. Our chef Michael explained that king crab was more flavoursome when served cold. The warm ravioli contained an interesting lobster/herb mixture and the warm olive oil, basil and tomato vinaigrette added colour and flavour. A stand out dish in presentation and the combination of ingredients.

Smoked Chicken skewered with honey melon, buffalo cheese and fine herbs with citrus honey dressing. The melon and mint were a refreshing contrast to the strong flavor of the smoked chicken and the cheese a soft textural accompaniment. Attractively plated on a dark oval plate with colour bursts of red strawberry, green leaves and almond flakes.



Photos by Kerrie Sims

Ian Arnold Dinner 7 July 2019
Restaurant Saveur, Roseville
continued



Beef Fillet with mushroom-madeira fricassee in veal jus with potato dauphinoise. Beautifully tender pink beef combined with the earthy flavor of mushroom and a generous serve of jus. The dauphinoise potato was a creamy smooth textured delight. A hearty and warming course following the two more delicate courses.

Crepe sans Rival – a baked crepe with vanilla custard topped with meringue, served with ice cream and raspberry coulis. A delicious dessert combining the soft custard crepe with crunchy meringue.

Strawberries and raspberries are a refreshing contrast to the richness of the custard and add a lovely pop of colour. The raspberry coulis brings a wonderful tart flavor that cuts through the sweetness of the other components and of course ice cream helps it all slide down.

Overall the food was of excellent quality - well cooked with wonderful combinations of flavours, and superb presentation. The canapes and courses offered a range of proteins, fruits and green garnishes. It was an extremely enjoyable evening with great food and great company. Congratulations to the chef and the society organisers.



Kerrie Sims, Food Scribe and Photographer



Wine Notes

N V Tattinger

This was an elegant champagne with just a hint of yeast. It had a fine bead and clean, crisp finish.

2015 Alain Geoffroy Chablis 1er Cru Beuroy

A well balanced burgundy showing white peach fruit with subtle oak and lovely acid on the finish. It was an excellent match with the ravioli.

2012 Alain Chavy Puligny-Montrachet Les Charmes

This was a full bodied wine showing generous ripe fruit and tannin grip on the finish. It had the weight to match the smoked chicken.

2014 Seppelt Original Sparkling Shiraz

A good wine for the break between courses and the last of vintage wines from this label. We all know that it is one of Trevor's favourites!



Ian Arnold Dinner 7 July 2019
Restaurant Saveur, Roseville
continued



2010 Ch. Phelan Segur (St Estephe)

This wine was bright, with soft tannins and elegant fruit throughout the palate, finishing with soft acid. A lovely, well balanced wine.

2012 Lindeman's Pyrus Cabernet Blend

This wine more than held its own against the Bordeaux. It was well balanced showing good fruit with well developed tannins and a good finish.

2013 Raymond-Lafon Famille Meslier

An excellent dessert wine with a honeyed nose palette.

David Cameron, Wine Scribe



Ian Arnold Dinner 7 July 2019
Restaurant Saveur, Roseville
continued

Saveur
FINE EUROPEAN CUISINE





Thank you to Kerrie Sims for all the photographs of the Ian Arnold Dinner.



Vale Tim Maddrell



Our friends in the Gold Coast Wine and Food Society informed us of the sudden death of Tim Maddrell on 1 June, 2019. (Mavis Maddrell died on 16 April, 2018.)

Tim and Mavis are survived by Trudy, Noel, Bruce, Steve and their partners, 9 grandchildren and 17 great grandchildren.

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 FWFS Victor Gibson Weekend in 2009, and I have been mailing them a copy of the Newsletter since 2013.

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.



Federation of Wine and Food Societies of Australia

Vale Barbara Tomkins 1936 — 2019

Barbara passed away 6 August 2019.

Barbara and Jim were very involved with the Federation over many years, and regularly attended the FWFSA Weekends. The most recent was the VG Weekend in Hall's Gap 2017.

Barbara was **President of the Federation from 2008 - 2010**; awarded a **FWFSa Medal in 2002** for services to the Ladies Wine and Food Society, Melbourne; the **Wilkes Medal** was presented to Barbara at the Joint New Zealand and Australia Convention in Napier, NZ in April 2012 *"for engendering and furthering the fellowship between the FWFSa and FWFSNZ over many years"*; and the **Victor Gibson Medal** awarded at the Warrnambool Victor Gibson Dinner in 2013. When presented part of the citation read *"Barbara has supported the Ladies WFS of Melbourne for almost three decades, serving on their Committee in a variety of roles including as President. Barbara has been involved with the Federation since 1995, holding a variety of roles on the Executive Committee, including serving as President from 2008 to 2010, a position she carried out with great dedication and enthusiasm."*



Federation Convention 2020 — 'Autumn in the Yarra Valley'

Friday 24, Saturday 25 and Sunday 26 April, 2020



*Late Autumn is perhaps the finest season in the Yarra Valley - vintage is just finished, the vines are changing colour, contrasting with green paddocks and blue mountain ranges.
Local pears, apples, quinces, mushrooms and nuts are abundant.*

Hosted by the Ladies Wine and Food Society Melbourne, on behalf of the Federation of Wine and Food Societies of Australia, the Federation Convention Weekend 2020 will be held in the Yarra Valley, with accommodation at the RACV Healesville Country Club or in Healesville, just over an hour from Melbourne.

The proposed programme includes dinner on Friday evening, winery and other tour on Saturday, a black tie dinner on Saturday evening, the FWFSa AGM and a Sunday luncheon.

There will be the option to attend ANZAC Day commemorative events in Healesville.

If there is sufficient interest, pre-convention wine and food based tours; and food and local sites tours will be available.

Peggy Sanders, Secretary FWFSa