



December 2008 Newsletter

Federation News

The 2008 Stanley Harris Dinner

This was held in Taupo at The Millennium hotel on 4 October. While there was not a large attendance those who did attend were treated to a memorable evening and superb meal. Ian Baird and Yvonne Wallis from Australia joined us. The menu for those who missed out was as follows:

Lightly curried NZ Scallops served on a Cauliflower Puree and topped with a lemon Grass infused Marmalade
Pukawa Riesling 2008

Roasted Duck Breast wrapped in a Coriander, Coconut and Rice Crepe, served with Asian Greens and Sake spiked Jus
Craggy Range Gimblett Gravels Chardonay 2007

Pan Seared Venison Loin served with Esk River red wine baby glazed Vegetables, finished with a bitter Chocolate Sauce & Macadamia Nut Froth
Brookfields Hillside Syrah 2006

NZ Cheeseboard served with Vanilla macerated Figs & Oatmeal Biscuits

Japanese Green Tea and White Chocolate Bavarois served with rainforest Lime Compote
Botryised Riesling 2006

Congratulations and thanks to chef Glen Sando and his staff.

News from Societies

Auckland
No report

Christchurch

No report. But see Convention 2009.

Gisborne

No report

Hamilton

No report.

Hawkes Bay

No report

North Shore

Two very interesting newsletters have been received from Dave Corlett since the last Federation Newsletter. Their Society have had a very busy year with some wonderful events such as the recent Club night in August with special guest from Eurowine, Jose L Hernandez. In August a DIY Wine Options was held. September was "Bring a Fiend Night with" Babich".

Notes edited from the August Newsletter:

"Samuel Marsden, bought the first grapevines to New Zealand in 1819 planting 100 vines and 185 fruit trees in Kerikeri, close to the inlet and near where the Stone Store and Kemp House stand today. James Busby however was the country's first winemaker and his vineyard was where the Treaty Grounds are today." This was the introduction to their exploration of the "Origins of NZ Wine Making in Northland" which took place on 4th & 5th October. They have an "odd bottle Picnic/BBQ planned for 25th January 2009 as they "have in their cellar a selection of premium wines that need to be drunk." Who is heading up that way on holiday?! If you visit their website www.nswf.org you will find other interesting info such as Local Farmers Markets, Devonport Food

Wine & Music Festival and Auckland Seafood Festival 24, 25 & 26 January.

Palmerston North

The usual reports from Palmerston North have stopped except for an invitation to attend their President's Black Tie dinner in August. It was to be held at Wharerata in August with Chef, Sean Kereama.

Taupo

The Taupo Wine Taster's Club as usual has been very active judging by their very interesting newsletters. The Stanley Harris Dinner was ably organised by them and previous events have included: a Liquorland Top100 evening, their AGM held in November with Ian Clarke from Villa Maria as a guest and a Sav Blanc night with member Stephanie as guest presenter. She talked about her background in the hospitality industry-

"the development of Marlborough as a wine area and her part in setting up the Marlborough Wine Festival- the development of "marginal" sheep country into premium wine areas". (*edited from Taupo newsletter*).

Xmas fun is to be held at Maureen & Tom Sando's NEW HOUSE on Sunday 14 December.

Tauranga

The Tauranga Society held a function at the Tauranga Club in September and a dinner at Mills Reef in October. They had a few problems on the night with this function but are looking forward to functions next year beginning in February.

Wellington

The Wellington Society continue to hold monthly functions.

The Intercontinental function held in August was a highlight.

"Geoff Wilde (cellarmaster) decided to release the Chateau Lafite Rothschild 86 from the cellar. The Executive Chef Ed Weicherding designed the menu and Jeremy Cayron, their chef de cuisine prepared the meal after being given the brief that the Lafite was not negotiable, but they had freedom to create the menu and select the accompanying wines from the cellar. The result was superb and we appreciated the expertise, enthusiasm and professionalism of all the staff. With new words such as molecular, spherification, gellification, and emulsification entering the culinary vocabulary we were delighted to be treated to examples of these

techniques.....Plat de resistance: In matching this course with the Lafite they served a venison rack with a celeriac puree, sautéed wild mushrooms with a black current sauce. A shard or deep fried pasta decoration, salty and crisp, along with tiny carrots and asparagus complimented the dish. A beautifully balanced and enjoyable dish. The Chateau Lafite 1986 opened well and continued to improve throughout the evening. Partnering the Lafite was a 1995 Chateau Lagrange Pomerol. This function shows what we as a society have long appreciated and the depth of our cellar which enables us to have these experiences. The strong support from our members was very heartening. Geoff Wilde and Peter Whittington, together with the team at the Intercontinental, showed what knowledge and passion for wine and food can accomplish. The staff were very interested in the process and enjoyed the evening as much as we did" (*Edited from Margaret and David Preddy's review*). "

The Wellington Society held it's AGM in October. June Campbell-Tong being elected President, Emily Richardson Secretary and Margaret Preddy Treasurer.

Future Federation Functions

The Annual Convention of Wine & Food Societies of New Zealand, Christchurch May 8, 9, 10th 2009

Official Registration Forms have been sent to all Society Secretaries and also to Federation members who attended last year's convention and who expressed an interest in attending the 2009 Convention. If anyone has not received a registration form and wishes to do so, please contact the Secretary of your Society or email lvnorth@rhodes.co.nz The programme looks just wonderful as does the pre tour.

Australia

This is a reminder about the Victor Gibson Dinner to be held on the Gold Coast, Australia on the weekend of 18/19th April 2009. Details have been posted on www.wineandfood.org.au All Society Secretaries should have received information. Contact person is Barbara Tomkins at Tomkins@extonholdings.com.au

Note from the Editor

Thank you to those Societies who regularly send in contributions from their Society. It is these contributions which provide interest for readers. It would be really great if we could hear from all

the Federated Societies. Also please advise changes in the officers of your society so that details can be kept up to date.

Finally to all members of the Federation of Wine and Food Societies of New Zealand, best wishes for the Festive Season. Great food, great wine and great company and a Happy, Healthy and Prosperous 2009.
Kathleen Brooker.