

The Cellar Club Inc

www.cellarclub.co.nz

Established in 1980

NOVEMBER 2011

Glancing Forward to Future Events

Wednesday, 14 December 2011

Christmas Dinner at Jackson Cafe and Bistro

Sunday, 29 January 2012Club BBQ,
quests welcome

Wednesday, 8 February 2012 Saint Clair Family Estate.

Wednesday, 14 March 2012 Stonecroft Wines, Hawkes Bay.

Wednesday, 12 April 2012 To be advised

In addition...

There's a members' prize draw at each meeting - you must be present to win, and it must be won each meeting.

Next Event - December Dinner

Wednesday 14 December, Arrive 7.30, seat at 8.00pm Jackson Cafe & Bistro, 306 Jackson Street, Petone. Cost \$50.00 per head





Cellar Club Christmas Dinner

Starters

Rosemary Chicken, smoked bacon & tomato creamed soup, served with freshly home baked bread

Chargrilled Cajun Chicken served on green salad with honey mustard mayonnaise

Smoked Salmon on vine ripened tomato salad, basil flavoured feta cheese, walnuts balsamic and olive oil reduction

Mains

250gm Grain-Fed Aged Sirloin served on sautéed potatoes, bacon and onions with creamy red wine mushroom jus

Roast Pork Fillet served on honeyed bacon, kumara with apple purée and a port wine jus

Roast Turkey Fillet with cranberry and lime stuffing served on roast kumara, bacon and a cassis scented jus

Pan-Fried Fillet of Fish on bacon rosemary potatoes with a capper and lime beurre blanc

Desserts

Bailey Double Chocolate Tart with chocolate ice cream and a bitter chocolate sauce - *a must for choc lovers*

Traditional Christmas Pudding with warm brandy anglaise sauce, served with cream and ice cream

Tea & Filtered Coffee included

Members' Discounts

Show your Cellar Club membership card for discounts:

Wineseeker

86-96 Victoria St, Wellington 10% discount

Yangtze Chinese Restaurant

162 Willis Street, Wellington 10% discount

SuperLiquor Johnsonville

'Staff discount' on anything not already on special

The Cellar Room - Johnsonville and Karori

10-20% on items not already reduced

Bladen Wines, Marlborough

10% discount on cellar door sales

Haythornthwaite Wines, Martinborough

10% discount on cellar door sales

From the Editor

May

June

July

November

Not everyone has committed to the December Dinner. We want to make it a great evening so come on, make your commitment now and let us know.

Goodness gracious, December is upon us. What a great year it has been with a variety of great tastings and events throughout the year. It started with the usual very enjoyable January BBQ at Derek Thompson's, then followed:

February Coney Wines with Tim Coney
March Mills Reef with Brandon Turnage

April Central Otago Boutique Wineries with Neil

Hickling of Co-Pilot Distributors AGM at the Community Centre Esk Valley with Gordon Russell Mid Year Dinner at Tinakori Bistro

August Murdoch James (Martinborough) V Olssens

(Central Otago) - a comparison.

September Neudorf with Judy Finn

October The World in Grapes with Malcolm McIntyre

Bubbles with John Forrest

We hope the programme met with your approval. This is the last newsletter for 2011. The Committee wishes all members the very best for the festive season and hopes for a more profitable new year than the economists are predicting.

The picture is Budapest Palace, taken as we were leaving Budapest on the Danube.



Cheers

Robin Semmens, Editor

Quote for the Month

"I spent a lot of money on booze, birds and fast cars, the rest I just squandered."

~ George Best

Electronic Newsletter Available

If you prefer to be emailed this newsletter, send a quick email to: waynek@ paradise.net.nz

Club Information

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Looking Forward

Summer Barbecue at Derek's Place



Sunday 29th January from 4pm, wet or fine

Derek Thompson's residence 4 Arthur Carman Street Johnsonville

No charge

Our first event for the year is the traditional Club Barbecue. We are very grateful to Derek for continuing to make his place available and there is no doubt that Derek has made it fit for purpose.

The Club will supply meats, salmon, potatoes, bread and a BBQ chef! You do not need to bring your tasting glasses as the Club will provide glassware. Members are requested to bring wine plus a **salad** if you live at an **even** numbered address and a **dessert** if you live at an **odd** numbered address. For the information of our newer members, we suggest that your salad/dessert serves about 8 people.

Glancing Back

Bubbles with John Forrest



What a great night. Numbers were a little down on previous November Bubbles events, but those that attended were rewarded with a top class tasting.

We kicked off with some stills from the "Doctor" series. The purpose of this series is to create pleasant drinking wines with a lower alcohol content. Something people can enjoy without being so concerned with the effect of the alcohol. Better health wise.

He then followed with three bubbles; Brigit, Doctors Remedy and Bubbles for Beth. All were pleasant, the Doctors remedy followed the lower alcohol theme, but the real surprise for most was the Bubbles for Beth. This was Syrah based and a red, but met with great approval. Members were more than pleasantly surprised that a bubbly based on Syrah was so enjoyable, a lovely drink to have

Club Website: www.cellarclub.co. nz

Bank Account for Internet Banking: 06 0541 0056031 00

Club Treasurer: Wayne Kennedy waynek@ paradise.net.nz over the festive season.

In the second half of the meeting we sampled a Duval-Leroy Fleur De Champagne, a Jean Marc Vigreux Frere, and a Mumm Cordon Rouge Brut NV. Brigit Forrest had arreived by this time and enjoyed the tasting with us. John provide comment on these wines.

A totally enjoyable evening was rounded off with a Forrest botrytis Riesling, accompanied by a rather lush fruit cake provided by Cecilia Parker.

Have you heard

An elderly priest invited a young priest over for dinner. During the meal, the young priest couldn't help noticing how attractive and shapely the housekeeper was. Over the course of the evening he started to wonder if there was more between the elderly priest and the housekeeper than met the eye. Reading the young priest's thoughts, the elderly priest volunteered, "I know what you must be thinking, but I assure you, my relationship with my housekeeper is purely professional.

About a week later the housekeeper came to the elderly priest and said, "Father, ever since the young Father came to dinner, I've been unable to find the beautiful silver gravy ladle. You don't suppose he took it do you?". The priest said, "Well, I doubt it, but I'll write him a letter just to be sure."

So he sat down and wrote: "Dear Father, I'm not saying that you 'did' take a gravy ladle from my house, and I'm not saying you 'did not' take a gravy ladle. But the fact remains that one has been missing ever since you were here."

Several days later the elderly priest received a letter from the young priest which read: "Dear Father, I'm not saying that you 'do' sleep with your housekeeper, and I'm not saying that you 'do not' sleep with your housekeeper. But the fact remains that if you were sleeping in your own bed, you would have found the gravy ladle by now."

In the News

Included as a separate item because of the length. See attached Appendix, "First XV Wine Competition"