



NITAL BEEFSTEAK AND BURGUNDY CLUB

BEEFSTEAK AND BURGUNDY CLUB

ANNUAL GENERAL MEETING of the 'NITAL' BEEFSTEAK
AND BURGUNDY CLUB held at KEW'S RESTAURANT,

330 High Street, Kew on the 28th of August, 1990

at 11.00 am.

The Meeting was declared open by the Vice-President, Mr. Ralph Foster, in the absence of the President, Mr. Harry Markby.

PRESENT: Messrs. M. Bruce, R. Macfarlane, G. Verey, S. Ziebell, J. Freebairn, N. Smith, K. Alexander, I. Gorrie, F. Villiers, K. Pettigrove, B. Marygold, R. Foster, M. Ziebell, R. Watt, R. Barry.

APOLOGIES: Messrs. C. Christopher, G. Flintoff, H. Markby, B. Morcom, B. Symonds, R. Ainscow.

Other members being present at the monthly luncheon only.

MINUTES: The Minutes of the previous Annual General Meeting were read by the Secretary, Mr. M. Ziebell, moved for acceptance by Mr. S. Ziebell and seconded by Mr. N. Smith. All members being in favour and there was no business arising from the Minutes.

BALANCE SHEET: The audited Balance Sheet, showing a surplus for the year 1989/90 of \$76.00, was presented by the Treasurer, Mr. M. Ziebell, moved for acceptance by Mr. G. Verey and seconded by Mr. M. Bruce.

All members being in favour, there was no business arising from the Balance Sheet.

CORRESPONDENCE: A letter dated the 15th of July, 1990 was received from the General Secretary, Adelaide, requesting the opinions of members in relation to sample paper napkins as supplied. The Secretary was requested to advise Adelaide that, as our Club dined out each month, we would have no use of the napkins

as they are supplied by the restaurants. Motion was moved by Mr. K. Alexander and seconded by Mr. J. Freebairn.

PRESIDENT'S REPORT: As the President, Mr. H. Markby, is on leave no report was presented.

ELECTION OF OFFICE BEARERS: As this being the Annual General Meeting the Chairman declared all positions vacant and called upon the Secretary, Mr. M. Ziebell to request nominations for the Club President for 1990 / 1991.

PRESIDENT: Mr. R. Foster

Nominated by Mr. I. Gorrie Seconded by Mr. F. Villiers

Duly Elected.

The Duly Elected President then took the Chair.

VICE-PRESIDENT: Mr. M. Ziebell

Nominated by Mr. I. Gorrie Seconded by Mr. F. Villiers

Duly Elected.

FOODMASTER: Mr. R. Barry

Nominated by Mr. N. Smith Seconded by Mr. G. Verey

Duly Elected.

WINEMASTER: Mr. K. Alexander

Nominated by Mr. N. Smith Seconded by Mr. J. Freebairn

Duly Elected.

SECRETARY / TREASURER: Mr. M. Ziebell

Nominated by Mr. M. Bruce Seconded by Mr. N. Smith

Duly Elected.

COMMITTEE MEMBERS:

1) Mr. S. Ziebell

Nominated by Mr. M. Ziebell Seconded by Mr. N. Smith

2) Mr. J. Freebairn

Duly Elected.

Nominated by Mr. M. Ziebell Seconded by Mr. R. Foster

Duly Elected.

CLUB AUDITOR: Mr. B. Candy

Nominated by Mr. M. Ziebell Seconded by Mr. N. Smith

Duly Elected.

GENERAL BUSINESS:

- 1) Moved by Mr. M. Bruce and seconded by Mr. I. Gorrie that the Treasurer forward the Affiliation Fee of \$60.00 to the Beefsteak and Burgundy Club, Adelaide.

Motion Carried.

- 2) Moved by Mr. N. Smith and seconded by Mr. B. Marygold that the Treasurer forward to Messrs. Love & Hughes a cheque for the sum of \$175.00 for the continuance of the Club's Public Liability Insurance Cover.

Motion Carried.

- 3) Moved by Mr. M. Bruce and seconded by Mr. N. Smith that the fees and fines for the following year be as under:-

a) Nomination Fee	\$ 25.00
b) Annual Subscriptions	20.00
c) Luncheon Expenses (Members and/or Guests	35.00
d) Absentee Fine	5.00
(Unless the member is overseas or interstate and has given seven days notice in writing to the Secretary prior to the Luncheon)	
e) Non return of the meeting notice by the specified time or a phone call	10.00
f) Non wearing of the Club tie at all functions	1.00

Motion Carried.

- 4) Moved by Mr. I. Gorrie and seconded by Mr. S. Ziebell that the annual Cellar Levy be \$20.00 for the 1990/1991 year and that the Cellar wines be used on three occasions during the year.

Motion Carried.

- 5) 'Loyal Toast'. Moved by Mr. M. Ziebell and seconded by Mr. S. Ziebell that the minute of the 24th of January, 1989 in relation to the Loyal and Club Toasts be rescinded and it was further moved that the Motion now read.....At all functions of the Nital Club, the President, or at

his discretion, call upon a member to make a toast to the 'Nital Beefsteak and Burgundy Club'.

Motion Carried.

A mention was made by Mr. I. Gorrie that he felt at the time of the introduction of members guests a little more time should be taken in introducing his guest for the benefit of the members. This was agreed upon by all present and it was requested by the President that members bear this in mind and carry out the suggestion.

In view of the slight change in format of the commencement of the monthly meetings the President advised that he would be requesting the members / guests to be seated at approximately 12.50 pm.

As there was no further business before the Chair the President declared the meeting closed at 12.20 pm.



MERVYN T. ZIEBELL.

Hon. Secretary.



R. FOSTER.

President.

PRESIDENTS REPORT 1990-1991.

Upon reflection 1990/91 was a great year. When such activities consist of meeting monthly to enjoy good food, wine and fellowship anything less than great would be an understatement.

The "lows" of the year would be the state of the economy, with special recognition of various Labour Governments. The passing of George Fairbrother, one of the "First Eight" of the original Adelaide Beefsteak and Burgundy Club.

The "highs" were many - The fourth Tuesday in each month. The 12th Biennial Convention at Coolangatta attended by Jim Freebairn Jeffrey Morgan and their wives. You may recall as reported in the December 1990 Bulletin that Jim and Jeff received special mention by the Adelaide President, Tony Cross, for their excellent selection of wines for the closing dinner. Finally the idea conceived by Mervyn of producing the history of 'NITAL', "The First 25 Years" which will be completed after the 1992 May celebrations and presented at a following luncheon.

I thank our outgoing Food and Wine Masters, Ross Barry and Ken Alexander for their greatly appreciated efforts throughout the year. Jim Freebairn, who on one occasion in the absence of both Food and Wine Masters, performed both duties and gave us a memorable luncheon at Perrins Restaurant. He also nurtures our cellar to ensure some wonderful wines for the future.

I also thank the Committee for their efforts, Mervyn as Secretary-Treasurer who keeps 'Nital'"On Track" and importantly "On Going", our Honorary Auditor and Honorary (paying) member, Bruce Candy.

I have thoroughly enjoyed my term as President and look forward to the next and succeeding years with 'NITAL' Beefsteak and Burgundy Club.



RALPH FOSTER.

1990/1991

BEEFMASTER:- Ross Barry

WINEMASTER:- Ken Alexander

28. 8.90	<u>KEWS RESTAURANT - KEW</u>	27 Cuisine	\$30.00
	<i>Wines:-</i>		
	Woodleys Queen Adelaide Vintage Champagne)		
1988	St.Helga Eden Vale Rhine Riesling)		
1990	Oxford Landing Rhine Riesling)	259.35	
1988	Chateau Tahbilk Shiraz)		
1987	Morris Durif Dry Red)		
1981	Chateau Reynella Vintage Port)		
27.11.90	<u>KEWS RESTAURANT - KEW</u>	39 Cuisine	30.00
	<u>LADIES DAY</u>		
26. 2.91	<u>HAWTHORN FOOTBALL CLUB - HAWTHORN</u>	23 Cuisine	28.50
	<i>Cellar Wines:-</i>		
1988	Lindemans Bin 7275 Hunter River Chablis	6.99	
1986	Seppelts Show Chardonnay	8.99	
1982	Wynns Coonawarra Estate Cabernet Sauvignon	9.85	
1985	Seppelts Black Label Hermitage	6.99	
1981	Lindemans Bin 5838 Vintage Port	7.33	
26. 3.91	<u>LAZARS BISTRO - FITZROY</u>	20 Cuisine	30.00
	<i>Menu:-</i> Assorted Spicy Sausages		
	Porterhouse or Rump, Medium Rare		
	Coffee		
23. 4.91	<u>PERRINS RESTAURANT - GLEN IRIS</u>	19 Cuisine	30.00
	<i>Menu:-</i> Salmon Mousse served in its own sauce		
	Thick cuts of lamb with Pepper Sauce		
	served with vegetables or salad		
	Cheese, Greens, Coffee		
	<i>Cellar Wines:-</i>		
1986	Riddochs Chardonnay	7.20	
1988	Lindemans Verdelho	6.00	
1983	Leasingham Cabernet Malbec Bin 56	4.50	
1986	Rouge Homme Coonawarra Claret	5.00	
1981	Reynella Vintage Port (unlabelled)	6.00	
28. 5.91	<u>CRACKLINS ON SWAN - RICHMOND</u>	21 Cuisine	27.00
	<u>LADIES DAY</u>		
	Menu and wines attached		
25. 6.91	<u>KEWS RESTAURANT - KEW</u>	29 Cuisine	30.00
	Menu as attached		
	<i>Wines:-</i>		
	Sir James Cuvee Brut Champagne	9.99	
1989	Wyndham Estate Graves Exceptionelle	7.95	
1988	Chateau Piron Graves	13.99	
1988	Lindemans Hunter River Hermitage	10.99	
1985	McWilliams Mount Pleasant Philip Hermitage	9.95	
1981	McWilliams Mount Pleasant Sauterne	10.95	
	Seppeltsfield Tawny Port	12.99	

CRACKLINS'S ON SWAN.

HORS D'OUVRES:-

Small Fingers of Hot Pizza

ENTREE:-

Assorted Pasta, Spiced Chicken
and Sausage Pieces

1989 Andrew Garrett Fume Blanc	\$10.50
1990 Broken River Chenin Blanc	9.99

MAIN FARE:-

Full Breast of Duckling
Stuffed with Pate
and served with Green Pepper Sauce

Vegetables or Salad

1990 Scotchmans Hill Pinot Noir	13.99
1981 Leeuwin Estate Cabernet Sauvignon	13.99

ASSORTED CHEESE & GREENS
followed by
COFFEE and RUM CHOCOLATES

Vintage Port

LADIES DAY - 28th MAY, 1991.

Kew's

LICENSED RESTAURANT

Nital Beef + Burgundy Club

25th June '91

Canapes of Smoked Rainbow Trout
Served on fairy Bread

Spring Roll pastry filled with a julien
of Duck Meat, spring onions, oven
baked and served on a mixed
winter Salad with horseradish
Sour cream

Beef Wellington; Tender fillet of
Beef oven Roasted with a
mushroom duxell, chicken liver
pate wrapped in puff pastry
topped with madeira sauce

Poached pear crepe glazed with
brown sugar served with Ice
Cream

Food
Master

Mr Ross
Barry

Coffee & petit fours

330 High Street, Kew.

Telephone: 862 1727 861 9469

Open for Lunch Monday to Friday
and Dinner 7 Days a Week.

Wine
master

Mr Ken
Alexander

ANNUAL GENERAL MEETING held at KEW'S RESTAURANT
330 High Street, Kew on the 23rd of July, 1991 at 11.am.

The meeting was declared opened by the President, Mr. R. Foster

PRESENT:

Messrs. R. Foster, M. Ziebell, S. Ziebell, I. Gorrie,
G. Verey, J. Morgan, R. Barry, R. Watt, M. Bruce,
N. Smith, C. Dunstan, J. Freebairn, B. Marygold.

APOLOGIES:

K. Alexander, G. Brown, H. Markby, K. Pettigrove, F. Villiers
Other members being at the Luncheon only.
Moved by. N. Smith and seconded by S. Ziebell.

MINUTES:

The Minutes of the previous Annual General Meeting were
read by the Secretary, M. Ziebell, and moved for acceptance
by B. Marygold and seconded by R. Watt.

BUSINESS ARISING FROM MINUTES:

Explanation was given by M. Ziebell as why the Club was
having only two "Cellar" days in lieu of the three which
had been agreed due to change in the financial year.

BALANCE SHEET:

The audited Balance Sheet, showing a surplus of \$162.00
for the year ended June, 1991, was presented by the
Treasurer, M. Ziebell and moved for acceptance by C. Dunstan
and seconded by N. Smith.

BUSINESS ARISING FROM THE BALANCE SHEET:

C. Christopher, \$15.00 for 1989/90 has been written off as
a bad debt.
R. Ainscow, \$90.00 and C. Christopher, \$40.00 in subscrip-
tions and fines for 1990/91 have been written off and not
included in the Balance Sheet.

CORRESPONDENCE:

A letter from Warrandyte Beefsteak and Burgundy Club dated
9th May 1991 suggesting a joint meeting was read out and
moved by G. Verey, seconded by J. Morgan that we do not
participate mainly as they meet in the evenings and also
being a mixed Club, the Secretary to write to them
accordingly. Motion accepted.

PRESIDENTS REPORT:

As attached.

ELECTION OF OFFICE BEARERS:

As this being the Annual General Meeting the Chairman dec-
clared all positions vacant. Nominations for the Club
President for 1991/1992, our Club's 25th year, were called
for by the outgoing President.

PRESIDENT: Mr. M. T. Ziebell

Nominated by I. Gorrie, Seconded by R. Watt. Elected.

VICE PRESIDENT: Mr. I. D. Gorrie

Nominated by S. Ziebell, Seconded by M. Ziebell. Elected.

The incoming President requested R. Foster to remain in the Chair
and complete the election of Office Bearers on his behalf.

FOODMASTER: Mr. R. Foster

Nominated by S. Ziebell, Seconded by R. Watt. Elected.

WINEMASTER: Mr. J. Freebairn

Nominated by R. Foster, Seconded by I. Gorrie. Elected.

SECRETARY/TREASURER: Mr. M. T. Ziebell

Nominated by R. Watt, Seconded by N. Smith. Elected.

COMMITTEE MEMBERS: 1) Mr. G. Verey

Nominated by R. Foster, Seconded by I. Gorrie Elected.

COMMITTEE MEMBERS: 2)

Mr. S. T. Ziebell
Nominated by R. Foster, Seconded by I. Gorrie. Elected.

ASSISTANT to SECRETARY:

Mr. N. Smith
Nominated by M. Ziebell, Seconded by S. Ziebell. Elected.

CLUB AUDITOR:

Mr. B. C. Candy
Nominated by M. Ziebell, Seconded by R. Foster. Elected.

The out-going President handed the Chair to the in-coming President, Mr. M. Ziebell.

GENERAL BUSINESS:

- 1) Moved by S. Ziebell, seconded by R. Foster that the Treasurer forward the Affiliation fee of \$60.00 to the Beefsteak and Burgundy Club Inc. Adelaide.
Motion Approved.
- 2) Moved by B. Marygold, seconded by N. Smith that the Club's Public Liability and the Cellar General Property Insurances be continued and that the necessary premiums be paid to Love & Hughes P/L., Insurance Brokers.
Motion Approved.
- 3) Moved by M. Ziebell, seconded by R. Foster that the fees and fines for the forthcoming year be as follows:-
 - a) Nomination Fee \$ 25.00
 - b) Annual Subscription 20.00
 - c) Luncheon Expenses including raffle (Members and Guests) 40.00
 - d) Absentee Fine (unless the member is overseas or interstate and has given 7 days notice in writing to the Secretary prior to the Luncheon 5.00
 - e) Non return of the meeting notice by the specified time or a phone call 10.00
 - f) Not wearing Club Tie at all functions 1.00Motion Approved.
- 4) Moved by R. Foster, seconded by I. Gorrie that the annual Cellar Levy be \$20.00 for the 1991/1992 year and that the Cellar wines be used on three occasions during the year.
Motion Approved.
- 5) Moved by M. Bruce, seconded by S. Ziebell that the Clubs Constitution and By Laws Amendment No 2 as recommended by the Committee be adopted and that the Secretary forward the amended copy to all members.
Motion Approved.
- 6) As our 25th Anniversary is to be held in May 1992, it was moved by M. Ziebell, seconded by R. Foster that the normal Ladies Day usually held in May now be held in April and that our 25th celebration be for members and their guests.
Motion Approved.
- 7) After general discussion in relation to the cost of fees for the two months of January and May celebrations, it was agreed by all members present that the Beef and Wine Masters prepare a menu at a cost of about \$50.00 per head for each occasion and report progress to the Committee.

As there being no further business the Chairman declared the meeting closed at 12.10 pm.



MERVYN T. ZIEBELL. President
& Secretary.

SILVER JUBILEE YEAR
1991/1992

BEEFMASTER:- Ralph Foster

WINEMASTER:- Jim Freebairn

23. 7.91

KEWS RESTAURANT - KEW

19 Cuisine \$30.00

Refer to Chapter 14 of "History"
for Menu

Wines:-

	Chateau Remy Cuvee Special Brut Champagne	9.99
	Delatite Dead Mans Hill Gewurztraminer	9.99
1988	Rouge Homme Cabernet Sauvignon	6.99
1986	Heathcote Shiraz	7.95
1989	Lindemans Hunter River Porphyry	8.99
1979	Hardy's Vintage Port	10.99

27. 8.91

KEWS RESTAURANT - KEW

21 Cuisine 30.00

Menu:-

Smoked Trout Salad
Roast Rib of Beef (medium rare), served with
a dijon mustard sauce together with a
selection of fresh vegetables
Cheese, Greens, and Coffee

Wines:-

1988	Seppelts Great Western Chardonnay	9.98
1989	Wynns Coonawarra Estate Chardonnay	8.50
1990	Nautilus (N.Z.) Marlborough Chardonnay	12.99
1988	Baileys "Classic Style" Hermitage	10.99
1988	Seppelts Great Western Chalambar Hermitage	9.95
	Chambers Rosewood Vineyards Liqueur Port	9.99

24. 9.91

CLICHY RESTAURANT - COLLINGWOOD

23 Cuisine 26.50

Club Cellar Wines
Menu and Wines attached

22.10.91

BALZAC RESTAURANT - EAST MELBOURNE 25 Cuisine 30.00



WYNNS
COONAWARRA ESTATE
CHARDONNAY
VINTAGE 1989

COONAWARRA ESTATE PTY. LTD.

WINE PRODUCT OF AUSTRALIA 750 mL

27/8/91

M. C. Hubbell
K. Brown
J. Green
D. Gray
L. Smith
R. Brown
J. White
J. Hall

K. Brown
J. Green
D. Gray
L. Smith
R. Brown
J. White
J. Hall



THE WINE RESTAURANT



APERITIF:-

1987 Great Western Padthaway Pinot Noir Champagne \$ 9.98

ENTREE:-

A selection of various fresh Seafoods

1988 Lindemans Bin 7255 Hunter River Semillon 6.99

1988 Lindemans Bin 7270 Hunter River White Burgundy 6.99

MAIN FARE:-

Porterhouse Steak Medium Rare "New York" Cut
topped with a rich Bearnaise Sauce
together with a selection
of fresh vegetables

1984 Mount Langi Ghiran Cabernet Sauvignon 7.50

1985 Brown Bros. (Family Selection) Cabernet Sauvignon 12.99

ASSORTED CHEESES, GREENS AND COFFEE

M.Read Rutherglen Brown Muscat 9.99

24th SEPTEMBER, 1991.

26.11.91 **PERRINS RESTAURANT - GLEN IRIS** 34 Cuisine \$30.00
LADIES DAY

Menu:-

Salmon Mousse

Tender Loin of Lamb with Pepper Sauce
served with a selection of vegetables
Cheese, Greens and Coffee.**Wines:-**

1987	Seppelts Drumborg Rose' Cross Champagne	9.98
1990	Pikes Sauvignon Blanc	9.99
1991	Wingfields Sauvignon Blanc	9.99
1988	Wynn's Coonawarra Estate Cabernet Sauvignon	9.99
1988	Penfolds Coonawarra Claret Bin 128	8.99
	Reids Rutherglen Brown Muscat	9.99

16.12.91 **"TUDOR PINES - MENZIES CREEK** 19 Cuisine 15.00
SPECIAL CHRISTMAS FEAST

at the Presidents Home

LADIES & GUESTS DAY**Menu:-**

Various Aperitifs

Barbeque Prawns - Garlic Bread

Barbeque Kransky Sausages

Barbeque Thick cuts of Tender Porterhouse Steak
served with boiled potatoes and salads

Marinated Strawberries and Cherries

served with Cream and Icecream

Cheese, Greens and Coffee served with Chocolate Biscuits

Wines:-

Men:- Red Wine - Ladies:- White Wine

28. 1.92 **KEW'S RESTAURANT - KEW** 26 Cuisine 40.00

25th INAUGURAL LUNCHEON CELEBRATIONS

Refer to Chapter 14 of "History Book"

Menu and Wines attached

25. 2.92 **CANTONESE GARDEN RESTAURANT** 23 Cuisine 25.00
BALWYN

Menu:- Chinese Banquet**Wines:-**

1989	Great Western Chardonnay Champagne	6.30
1991	Brown Bros. Dry Muscat Blanc	8.10
1988	Brown Bros. Gewurztraminer	9.32
1988	Seppelts Sparkling Burgundy	9.00
1986	Mount Pleasant Sparkling Burgundy	9.90
	Reynella Old Cave Port	10.85



1987
 PASTHAWAY PINOT NOIR

10.8° Beaune, 14 Block
 Component of 1987 FDL
 Disgorged 9/5/91

750ml 11.5% Alc/Vol
 Preservatives 220 & 301 added

28th January 1992
 25th Inaugural Luncheon
 Celebration.

Autographs

M. J. Jubb
 Keith Dwyer
 Stan. Zubele

Brown
 John
 Jones

Fred Villeris

W. J. Jubb

John Dwyer
 Paul Dwyer

John
 Brown
 Jones

Alamy

Bert Mangold
 Breen

T. L. Lorie

Des Lundy

John
 Brown

Benny Leley
 John Lundy

John

Paul H. Lundy

Brown

M. J. Jubb

✠ Nital Beefsteak and Burgundy Club ✠

Beefmaster : RALPH FOSTER

Winemaster : JIM FREEBAIRN

- CANAPES

1987 Seppelt Padthaway Pinot Noir Champagne

- ANTIPASTO PLATTERS

*Terrine, oysters natural, prawns, smoked rainbow trout
duck leg julien in puff pastry & plum sauce*

1988 Leeuwin Estate Margaret River Rhine Riesling

1989 Jim Barry Watervale Rhine Riesling

- CHAMPAGNE SORBET

- PRIME RIB ROAST OF BEEF : NEW YORK CUT : MEDIUM RARE

Served with mustard sauce & selection of vegetables

1986 Morris of Rutherglen Cabernet Sauvignon

1986 Morris of Rutherglen Shiraz

- BOMBE ALASKA "NITAL 25th. ANNIVERSARY"

1983 Chateau Briatte Sauterne

- SELECTION of CHEESES, FRUITS = COFFEE and KEW'S own CHOCOLATES

1967 Stonyfell Vintage Port

25th. INAUGURAL LUNCHEON CELEBRATIONS - 28th. JANUARY 1992





1986 VINTAGE

PRODUCT OF AUSTRALIA



Handwritten notes:
 25th Jan 25.1.1992
 Morris Rutherglen
 Cabernet Sauvignon
 1986 vintage
 Product of Australia
 Five Generations
 25th Jan 25.1.1992
 Les Lave



Shiraz

1986 VINTAGE

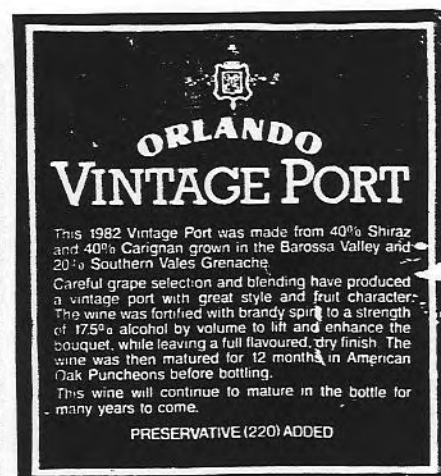
PRODUCT OF AUSTRALIA



Handwritten notes:
 25th Jan 25.1.1992
 Morris Rutherglen
 Shiraz
 1986 vintage
 Product of Australia
 Five Generations
 25th Jan 25.1.1992
 Les Lave

1991/1992
cont'd

24. 3.92 **OASIS OZ BRASSERIE** 21 Cuisine \$20.00
 NORTH MELBOURNE
- Menu attached
- Wines:*
- | | |
|---|-------|
| Sir James Cuvee Brut Champagne | 10.99 |
| 1991 Wynns Coonawarra Estate Rhine Riesling | 5.99 |
| 1991 Yalumba Pewsey Vale Rhine Riesling | 9.99 |
| 1988 Mount Avoca Hermitage | 10.99 |
| 1989 Campbells Bobbie Burns Shiraz | 9.99 |
| Wynns Samuel Port | 8.95 |
-
28. 4.92 **THE WINDSOR HOTEL - MELBOURNE** 42 Cuisine \$50.00
 25th CHARTER LUNCHEON CELEBRATIONS
- Refer to Chapter 14 of "History Book"
Menu and wines attached
-
26. 5.92 **CAFE ALMA - ABBOTSFORD** 24 Cuisine \$30.00
 LADIES DAY
- Please refer to Page 16b
- Wines:*
- | | |
|--|-------|
| Farmer Bros. Cuvee Clare Methode Champenoise | 8.33 |
| 1989 Leashingam Domaine Clare Valley Rhine Riesling | 7.99 |
| 1987 Lindemans Watervale Rhine Riesling | 6.99 |
| 1989 Chateau Reynella Stoney Hill Shiraz | 10.99 |
| 1989 Chateau Reynella Stoney Hill Cabernet Sauvignon | 10.99 |
| 1982 Orlando Vintage Port | 8.79 |
-
23. 6.92 **KEWS RESTAURANT - KEW** 25 Cuisine \$30.00
 SPECIAL LADIES DAY
- Menu attached
- Wines:*
- | | |
|---|-------|
| Elderton Pinot Chardonnay Champagne | 8.95 |
| 1991 Chateau Tahbilk Marsanne | 7.99 |
| 1991 Lindemans Hunter River White Burgundy Bin 7870 | 8.95 |
| 1988 Baileys Classic Style Cabernet | 9.99 |
| 1989 Bailey Classic Style Hermitage | 9.99 |
| Johnston's Pirramimma McLaren Vale Liqueur Port | 12.95 |





Nital Beefsteak and Burgundy Club

LUNCHEON TUESDAY 24th MARCH 1992
Winemaster : Jim Freebairn
Beefmaster : Ralph Foster

*Smoked Trout with mustard and
chive mayonnaise*



*New York Cut Sirloin served
with noisette potatoes
your choice of mushroom or garlic sauce
vegetables and tossed salad*



*Cheese and Fruit Platter
coffee and shortbread biscuits*

cnr. Queensberry & Dryburgh Sts., North Melbourne. 3051
Ph: (03) 328 2552

28th April 1992

25th Charter Luncheon
Celebrations

Autographs

M. J. Fisher	J. D. Rowe
Keith Brown	John L. Lister
Claude Rader	R. M. Callan
~~John Lister~~	~~John Lister~~
Joe Boyer	St. Claude
Ray de Grey	Burch
~~John Lister~~	St. John
Bob Maypole	Jim Freeman
Red Miller	A. F. Campbell
Kevin Bergin	Joe Cozwell
John Lister	Elyde
Geoff Vasey	William
W. J. Vasey	Harry Harkley
Carpson	Ray Brown
John Lister	Dad
H. P. Beallay	John Lister
John Lister	John Lister
Michael W. Winton	Pete Daskin

✦ Nital Beefsteak and Burgundy Club ✦

President : MERV ZIEBELL

Beefmaster : RALPH FOSTER

Winemaster : JIM FREEBAIRN

- CANAPES

1985 Seppelts Hans Irvine Methode Champenoise

- TARTARE OF MARINATED ATLANTIC SALMON

Served on a grained mustard sauce

1983 McWilliam's Mount Pleasant Elizabeth - Semillon

1986 Seppelts Show Chardonnay

- GRAPEFRUIT SORBET with NOILLY PRAT

- PAN - FRIED EYE FILLET OF BEEF with RAISINS, BLACK PEPPERCORN

Served on a brandy sauce with seasonal vegetables

1982 Wynns Coonawarra Estate Cabernet Sauvignon

1986 Yarra Yering Dry Red Wine No. 1

- BLACK FOREST CAKE "NITAL 25th. CHARTER ANNIVERSARY"

1986 Manning Park Sauterne

- ASSORTED INTERNATIONAL CHEESE PLATTER = COFFEE & CHOCOLATES

1967 Lindemans Bin 3642 Vintage Port

25th. CHARTER LUNCHEON CELEBRATIONS - 28th. APRIL 1992

Held in the CANBERRA ROOM - THE WINDSOR HOTEL - MELBOURNE

Hans Irvine
Méthode Champenoise
Vintage 1985

VINTAGED AT SEPPELT
GREAT WESTERN CELLARS
VICTORIA AUSTRALIA

750ML

SEPPELT HANS IRVINE MÉTHODE CHAMPENOISE
1985 VINTAGE

A TRADITIONAL AUSTRALIAN SPARKLING WINE NAMED IN HONOUR OF HANS IRVINE, WHO PIONEERED THE STYLE IN 1891. THE WINE WAS MADE FROM THE GRAPE VARIETY IRVINE WHITE, ALSO KNOWN AS OROLOGIO, GROWN AT THE SEPPELT GREAT WESTERN VINEYARDS. THE WINE IS RICH IN FLAVOUR WITH CREAMY YEAST AUTOLYSIS CHARACTER DERIVED FROM 5 YEARS BOTTLE MATURATION, PRIOR TO DISGORGEMENT IN THE MÉTHODE CHAMPENOISE TRADITION.

Jan McEwen
JAN MCEWEN
WINE MAKER

© SEPPELT & SONS LTD. GREAT WESTERN VICTORIA AUSTRALIA 3377
11.0% ALC/VOL PRESERVATIVE (220) ADDED
PRODUCT OF AUSTRALIA



ESTD 1877



MR WILLIAM'S
MOUNT PLEASANT

ELIZABETH
1983

This classic dry white wine from the Hunter Valley incorporates over 50 years of Mount Pleasant winemaking tradition and skill.

From the House of McWilliam
Vintaged at our Lockhart Cellars, Hunter Valley District of Australia
WINE PRODUCT OF AUSTRALIA 750 ml

25th Charter Lunch
28/4/92
M. McEwen
J. McEwen
D. McEwen
C. McEwen
P. McEwen
F. McEwen
G. McEwen
H. McEwen
I. McEwen
J. McEwen
K. McEwen
L. McEwen
M. McEwen
N. McEwen
O. McEwen
P. McEwen
Q. McEwen
R. McEwen
S. McEwen
T. McEwen
U. McEwen
V. McEwen
W. McEwen
X. McEwen
Y. McEwen
Z. McEwen

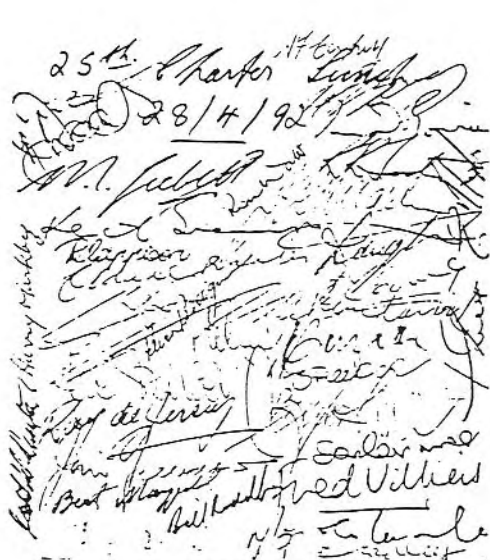
SEPPELT



PREMIER VINEYARD
SHOW CHARDONNAY 1986

PADTHAWAY - BAROOGA

750ML





BB & B Bulletin

JUNE 1992

NEWSLETTER OF THE
BEEFSTEAK AND BURGUNDY
CLUB, INCORPORATED
Founded 1954

33 Devonshire Street,
Walkerville, South Australia 5081

Telephone (08) 344 2757



Nital President Merv Ziebell proudly wearing the silver medallion which was presented at the celebration luncheon by the President of The Club, Keith Gramp (far left). The others are Ian Gorrie and Ralph Foster, foundation members. No, that's not Victorian countryside - it's a mural at the Windsor Hotel.

'And the winner is . . .
. . . er . . . er . . . ME!'

THE SCENE: The Canberra Room of Melbourne's Windsor Hotel.

THE OCCASION: The silver anniversary luncheon of Nital Beefsteak and Burgundy Club.

THE PRIZE: A dozen good wine, being raffled to help pay for the meal.

THE DRAWER: President of The Club, Keith Gramp.

THE WINNER: Same chap.

Keith was in Melbourne to present the 25th anniversary silver medallion to Nital Club President, Mervyn T. Ziebell, who was co-founder of the club (No. 72) in the sixties.

Mervyn said: 'Yes, Keith drew his own number, but as the gentleman he is, re-donated the wine back to the club for a further raffle in the future.'

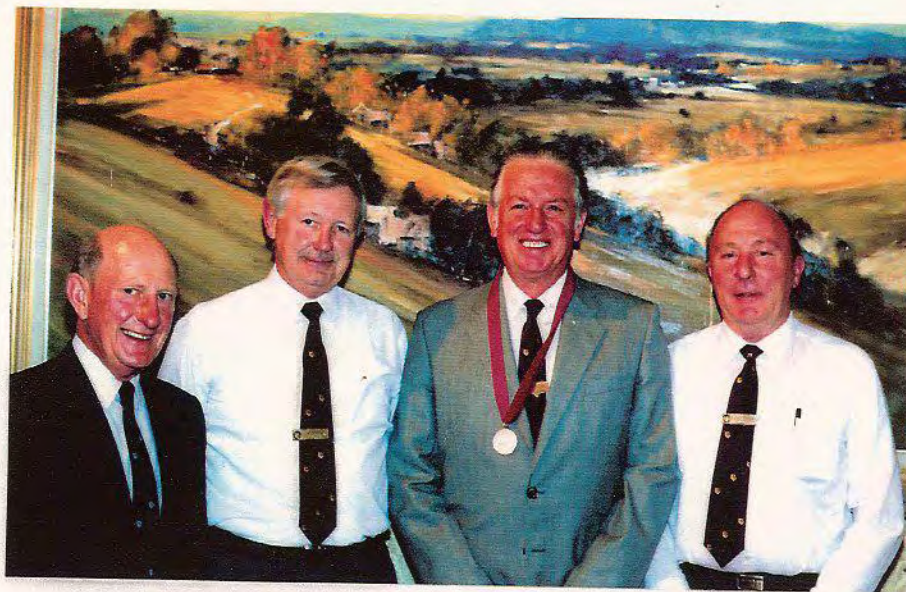
This is the menu which Beefmaster Ralph Foster (a foundation member, whose title is a switch on the usual Foodmaster) arranged for the charter presentation:

Canapes; tartare of marinated Atlantic salmon; grapefruit sorbet with Noilly Prat; pan-fried eye fillet of beef with raisins and black peppercorn, served on a brandy sauce; Black Forest birthday cake; international cheese platter, coffee and chocolates.

Winemaster Jim Freebairn came up with this wine list:

- '85 Seppelts Hans Irvine Methode Champenoise
- '83 McWilliams Mount Pleasant Elizabeth Semillon
- '86 Seppelts Show Chardonnay
- '82 Wynns Coonawarra Estate Cabernet Sauvignon
- '86 Yarra Yering Dry Red Wine No. 1
- '86 Manning Park Sauterne
- '67 Lindemans Bin 3642 Vintage Port.









26th May 1992
Ladies Day

Autographs

W. L. L. L.

to 1st

Ranb Jax

G. J. Brooker.

Lee Shaw.

W. L. L. L.

Bruce C. and J.

Joan Mac Sugar

Kim Jax

W. L. L. L.

W. L. L. L.

Bert Mangold

Dadio Mangold.

Greg Brown

Andrew Heyer

aggybell
W. L. L. L.

Bruce

Dean Jax

Lynne Jax

Jim Jax

Bruce Jax

Tom Jax

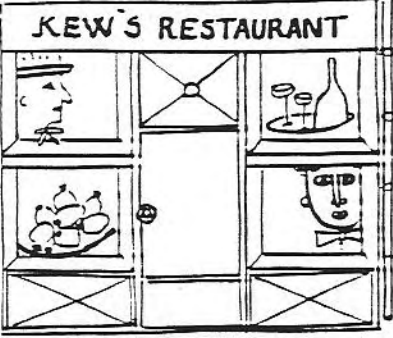
Jill Jax

COCKATOO RIDGE



South Eastern Australia
Chardonnay

KEW'S RESTAURANT



B.Y.O. Licensed
(No Corkage)

Creative French Cuisine

Lunch: Monday-Friday (Inc)
Dinner: Monday-Saturday (Inc)

862 1727

330 HIGH STREET, KEW

COCKATOO RIDGE
1991
South Eastern Australia
Chardonnay

Cockatoo Ridge reflects the combined talents of Geoff Merrill and the Smith & Son winemaking team. The aim of this alliance is to produce wines of complexity and flavour. This Chardonnay has subtle oak characters which have integrated beautifully to enhance the flavour and style of this classic variety.

PRESERVATIVE (220) ANTIOXIDANT (100) ADDED.

PRODUCED BY S. SMITH & SON PTY LTD
EDEN VALLEY ROAD, ANGASTON, SOUTH AUSTRALIA 5353

NITAL B + B. CLUB
Ladies Day Luncheon.
23rd June '92

Morton Bay Buss baked with garlic
butter and breadcrumbs

Baked pork & lemongrass parcels served on
a chilli plum sauce with chinese
greens, mushrooms & red vinaigrette

Beef Wellington: Traditional fillet of Beef
wrapped in filo pastry with flavours of
button mushrooms, pate, port wine sauce

Cheese & greens & coffee pilit
fours

ps: A choice of Lemon Chiffon tart or pudding for
Ladies.

Winemaker: Jim Freebain
Food Master: Ralph Foster

Special Ladies Day Autographs
 News Rest.
 23rd June 1992

M. J. F. Bell
 (The) Bell
 (The) Bell
 (The) Bell

~~John~~
 (The) Bell
 Bill Bell

Bell

Dean Bell
 David Bell
 John Bell
 Bell

A. J. Bell

R. Bell

(The) Bell
 (The) Bell
 (The) Bell

Glenda Bell

John Bell

Dad A. Mangold
 Bert Mangold

(The) Bell

Tom Bell

David Bell

John Bell

David Bell
 Kim Hedron

PRESIDENTS REPORT.

25th YEAR 1991/1992.

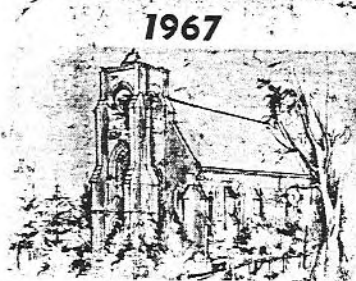
As I have recorded the years progress in our History Book, there is very little to write as a "Presidents Report" but I would conclude my term as Club President as follows.

This being our Celebration Year, I can only say how pleased and privileged I was to be President for this occasion. Naturally the most memorable event of the year was our Banquet at the Windsor Hotel on the 28th of April, 1992 and my personal thanks to all the Members that were present for making it so.

In my whole 25 years association with "Nital" the most mind boggling job I have ever undertaken is the compiling and writing the Club's History Book. It is just as well that I have written down everything from "Day One". I started off thinking the book would be of about 15 pages but after including everything I wound up with 150 pages. It is also just as well that my wife, Audrey, had saved and collected wine labels. I think there must be thousands of them, well it seemed so after going through them about 10 times photo-copying, and getting them the right size and in the correct position on draft pages to copy onto the master sheets for inclusion into the book.

My thanks go to Jim Freebairn for his great efforts as Winemaster and also to Ralph Foster for his likewise efforts as Beefmaster.

A special thanks to Nick Smith who assisted me in the secretarial matters on the days of the Luncheons in my dual roles of President and Secretary/Treasurer and my thanks to all the Members and their Guests who have supported the Club over the past year and in fact, all of our years.

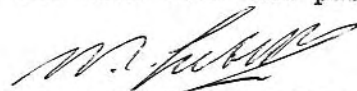


Cabernet-Shiraz

1 PINT & FLUID OUNCES

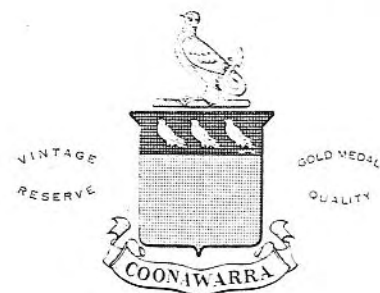
MADE BY SEVENHILL CELLARS, SEVENHILL, SOUTH AUSTRALIA.

Vintage 1966 - Vat 80



MERVYN T. ZIEBELL. President.

NITAL BEEFSTEAK AND BURGUNDY CLUB.



1967

Cabernet Shiraz Malbec

VINTAGED & BOTTLED BY
MILDARA WINES LTD. COONAWARRA
AUSTRALIA

Comments from Jim Freebairn, Winemaster 1992/1993, on
old wines for tasting at our July, 1992 Luncheon.

What a Luncheon and selection of wines to finish off our 25th
Year!!!

After aperitifs of Gramps and Elderton Pinot Noir and Chardonnay
Champagne or Crown Lager, Beefmaster Ralph Foster donated aged
wines from his personal cellar to accompany an entre of antipasto
and pate.

Among the wines were two old whites. The significance of their
age was brought into perspective by the fact that our youngest
guest, James Freebairn, was born 12 years after the 1960
Houghton's White Burgundy and the 1967 Kaiser Stuhl Green Ribbon
Riesling was as old as our Club.

Both wines were golden in colour and their taste was reminiscent
of sherry, but they were still drinkable.

There followed a selection of reds : 1967 Mildara Cabernet
Shiraz Malbec, 1966 Tyrrel's Vat 80 Dry Red and 1965 Saltram Bin
41 Claret. All wines were tawny brown and had become a little
thin with age. However, a 1967 Sevenhill Cabernet Shiraz shone
out like a beacon. Deep brick red in colour, it was eminantly
drinkable and a tribute to Brother John, the winemaker at the
little monastery winery in the Clare Valley of South Australia.

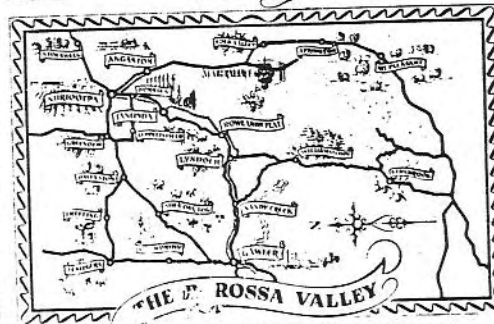
By contrast, with our main course of hearty venison pie, we
drank two vigorous heroic wines made from the Durif grape by
Mick Morris at Rutherglen. Both the 1987 and 1989 vintages were
outstanding and would see out another 25 years.

To conclude the meal with cheese and biscuits I provided some
1976 Baileys Vintage Port from my cellar. After sixteen years
since vintage this wine was drinking beautifully with tons of
fruit - a fitting conclusion to what has been a great year as
all members and guests rose to their feet to toast our three
original members, Mervyn Ziebell, Ian Gorrie and Ralph Foster.



WINE TYPE
Rhine
Riesling
VINTAGE
1967
GRAPES GROWN BY
W.G. & M. Rogers
MANUFACTURED BY
BAROSSA
CO-OP
WINERY LTD
CLASSIFICATION
V.O. & V.S.V.
Label & Brand Changes

Kaiser Stuhl
Individual Vineyard Wines



THE BAROSSA VALLEY
A PRODUCT OF AUSTRALIA



HOUGHTON



White Burgundy

PRODUCED AND BOTTLED BY
HOUGHTON WINES WESTERN AUSTRALIA
PRE-EMBERS: THE EMU WINE CO. PTY. LTD.

ANECDOTES RECEIVED FROM RALPH FOSTER.

RE "NITAL" - THE FIRST TWENTY-FIVE YEARS:-

On reading Mervyn's Historical Record a couple of times has brought back many memories. Marvellous what a little text will do for acute old timers disease.

Without any prompting, some things I will never forget.....

FOOD AND WINE.

Because of the extreme pleasure I get from good wine and the many years spanning this pleasure, I have enjoyed hundreds of wines yet strangely only one sticks firmly in my mind. At our very first luncheon at the 'Latin' we had a "Seaview" Cabernet Sauvignon, probably a 1960/61 vintage. I am sure I had never tasted before or since a wine of such character, deep purple red, full-bodied, perfect tannin, with an abundant berry nose and flavour that I still search for. In the early years we enjoyed many excellent reds, particularly "Hardy's", "Brother John's" and a "Normans" at one of our luncheons at Jimmy Watsons.

Of the many excellent luncheons I have enjoyed, those that remain firmly in my memory were at the "Stagecoach" and the old "Casa Virgona" (Kurt's). The function that holds pride of place in my memory was the first Ladies Night at the "Ritz". When the "Pheasant Under Glass" was paraded in all its magnificent plumage, my wife, accompanied by at least one other lady, headed hastily for the rest room.

When the pheasant retired and composure returned, as did my wife, she remarked to Leon Massoni, who happened to be sitting at her other side, that the Beefmaster must be a sadist and an idiot to do that and enquired who he was. Me! said an embarrassed Leon to a then embarrassed Phyl Foster. Neither have forgotten and since that occasion we have dined many times at Leon's various restaurants. Both laugh when one or the other refer to pheasant not being on the menu.



MOUNT HELEN
GEWÜRZTRAMINER 1981



Fine Victorian Wine by Tisdall of Echuca.
PRODUCE OF AUSTRALIA
750 ml.

C 4327

PETER LEHMANN
BAROSSA

Chablis
1989

The Barossa Valley has been producing young whites with excellent crisp varietal fruit characters for years and I consider this wine to be an outstanding example of the modern Australian Chablis style. The 1989 vintage has produced wines with wonderful flavour and balance and this wine also has a tanginess which makes it a fine early drinking style.

Peter Lehmann

PETER LEHMANN WINES PTY. LTD. TANUNDA SA
PRESERVATIVE (200) ADDED, ANTIOXIDANT (300) ADDED
10.6% ALC/VOL
WINE MADE IN AUSTRALIA

Following that, on one other very enjoyable Ladies Night, all returned to Neville Willmott's apartment pleasantly 'zonked'. (Thank God the "Booze Bus" didn't exist). I think everybody returned, but all I can recall were wall-to-wall people demolishing Nevilles complete stock of anything alcoholic or wet, the strange and serene atmosphere of smiling, happy and very 'zonked' people and arriving home the next morning at the same time as our late delivering milkman. My wife recalls that event as the - "Breakfast at Tiffany's Party".

FELLOWSHIP.

I enjoy a good joke more than most and vividly remember the duels between Des Lavelle, Howard Palmer and Neville Willmott. Pity I cannot remember the jokes.

Someone once said "It's nice to know nice people". When I resigned in 1974, it seemed my only choice. I now resent that decision and wonder why it could not have been avoided.



SINCE 1831

WYNDHAM ESTATE



BLANQUETTE RIESLING

Grown and bottled by Wyndham Estate,
Dalwood, Hunter Valley, Australia.

1972

0.75 L

Handwritten signature



RYECROFT

ESTATE

1972 CABERNET SAUVIGNON



GROWN, PRODUCED & BOTTLED BY RYECROFT VINEYARDS
LTD. AT THEIR McLaren VALE, SOUTH AUSTRALIA. ESTATE

26 FL OZ PRODUCE OF AUSTRALIA 0-738Z



REFLECTIONS OF VERN BARNETT - "THE GUESSING GAME"

Back in the early 60's as a guest of the late Tom Hardy together with Ray Drew and Dick Clark from Hardy's Wines, I had the pleasure of attending my first Beefsteak and Burgundy Luncheon at the Adelaide Club.

Having had very little experience with wine it was indeed a tall order to ask me about such things as grape variety, district of origin, the year etc.

However, despite this lack of experience, when called upon for comment, I threw caution to the wind and in my ignorance declared that the masked wine my kind hosts had provided was definitely the lesser of the two reds served that day. That was my first real lesson in wine appreciation and since then I have been cautious in my comment when asked to play "The Guessing Game".

Now, nearly thirty years later it is true that I have tasted many a vintage but still keep an open mind as to which is the better of all the grape varieties available.

It is good to know though, that during the last week of every month we can look forward to the camaraderie, the fine food and wine and the opportunity to learn just a little more about wine from our Winemaster, Jim Freebairn, who enjoys sharing his knowledge of wine with all of us and of course, to be part of "The Guessing Game".

How often we arrive at our Luncheon venue with a palate as sharp as a tack and full of confidence that we can pick any wine he cares to serve. But, alas he plies us with an aperitif on arrival followed by some tasty morsel selected by our Beefmaster to further confuse our tastebuds and before we know it we are once again plunging headlong into ... you guessed it ... "The Guessing Game".

But what a great game it is. With twenty to thirty people all keen to comment on the food and wine it is easy to get a comment but we wonder at times what the people who didn't comment were thinking or guessing too.



Vern
VERN BARNETT

**1989 WATERVALE
RHINE RIESLING**

For decades Australia's finest Riesling fruit has come from the hills around the beautiful hamlet of Watervale, right in the heart of the Clare Valley. Wines grown here in the early seventies are still profound beauties. So it's fitting that our Watervale Riesling is our most traditional: generous and mouthfilling, with big dollops of lovely Riesling fruit. The premium grapes we used here are from the Railroad Vineyard which I planted 27 years ago, and Florita, perhaps the most respected Watervale patch of them all. The wine is delicious drinking now.

Jim Barry

FRED VILLIERS - A MOST INTERESTING REFLECTION.

THE UNWELCOMED GUEST

It was a typical fourth Tuesday of the month. Good food, good wine, and good company.

But it was a long time ago, and I'm not saying when or where the Nital Beefsteak and Burgundy Club members were gorging themselves on this occasion as it may incriminate me.

All I can say is there was much joviality, much laughter, and much chatter.

All members and guests had wine and dined in the manner of which they had become accustomed.

Cheese and greens, our traditional end to a fine luncheon, were on the table and coffee was being served.

Then it happened.

There was a noise which sounded like a minor explosion. It came from the left where a rather portly gentlemen with an enormous potbelly was feasting on his camembert and gorgonzola.

Then there was a moment of silence.

I turned to him.

"There's an awful smell in the air. Can you smell it?" I asked.

He looked me straight in the eye.

"It must be the cheese" he remarked.

I'm pleased to say our rotund diner was not a club member, only a guest. And I'm also pleased to say I've never seen him on a fourth Tuesday of the month again.



PRODUCED & BOTTLED BY
H.M. MARTIN & SON PTY LTD
STONYFELL - SOUTH AUSTRALIA



MY FINAL COMMENTS.

At our Luncheon on July 28th, following our Annual General Meeting at Kew's Restaurant, Ralph Foster, our outgoing Beefmaster, brought along some very old wines for tastings.

Ralph had brought these wines to our 25th Silver Jubilee Banquet at the Windsor Hotel but as time, and I think consumption, had run out they were held over to the A.G.M.

As the wines were intended for our 25th Celebration I see no reason why they should not be included in our History Book so I asked Jim Freebairn to write up some details for me, only thing though Jim, it is the start of the next 25 years, not the finish.

In addition to the wines mentioned by Jim there were also three further reds, these being a 1967 Tulloch's Pokolbin Dry Red, 1967 Wynns Coonawarra Estate Cabernet Sauvignon and a 1966 Drayton's Hunter Valley Bellevue Hermitage Bin 646. These last three were held over to October 18th, when we shall be having a great luncheon for the launching of the "Book". Copies of the labels are depicted on this page and the next few pages.

There is one thing I would like to mention is that I feel these wines were originally from the stock of Colin Reaburn when Col sold off most of his cellar as I had also purchased quite a number of his wines. RALPH!!! How you kept the wines for so long is beyond me as I drank mine many years ago and kept only the labels which I have used throughout the book.

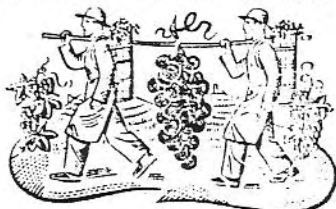
To conclude, otherwise we will never get this book finished, I would like to say how pleased I was when asked by our President Ian Gorrie, to propose the toast to the "Nital Club" and it gave me such great pleasure in proposing the toast to commence our Club's next 25 years.

WELL, THAT'S IT.



1967

TULLOCH



Selected Hunter River Wine

POKOLBIN DRY RED

Grown and Bottled by

J. J. TULLOCH & SONS PTY. LIMITED

Nett Contents 1 Pt. 6 Flid Ozs.

Pokolbin, N.S.W.

BOTTLED BY THE WINEGROWERS COONAWARRA ESTATE PTY. LTD.



WYNNS

COONAWARRA ESTATE

CABERNET
SAUVIGNON

VINTAGE 1967

AUSTRALIAN CLARET NET 1 PINT 6 FLUID OUNCES

HANG ON!!! HANG ON !!!

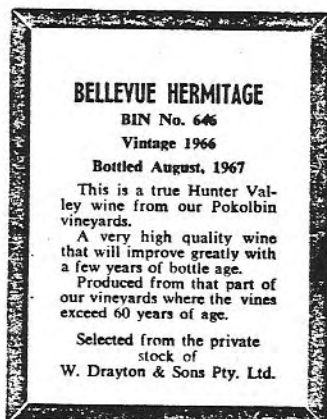
Have just remembered something. There is one other thing I would like to relate and that is about our raffle we run each month.

A certain well known Winemaster came to me on one occasion and said that as there were a few bottles of red only half consumed (I can only say we must have all been sick to have ever left any wine over) would it be alright if he "topped" them up and use them for next months raffle. I questioned the corking and sealing but was informed he had good equipment and everything would be in order. I agreed and mentioned that no one would be any the wiser in any case.

Next month the raffle was duly drawn with myself hoping nothing would be noticed, and guess what? YES!! I won the secondhand wine and that was back in October, 1985 and I haven't won it since.

Thanks very much Jim Freebairn, how about some more re-bottled prizes and I might win it again. In any case I remember the wine was still as good as it was at the previous lunch and Audrey and I enjoyed it.

THAT REALLY IS IT.



Merv Ziebell
MERV. ZIEBELL.

VINTAGE 1963
BIN
41

Saltram



Claret

W. SALTER & SON PTY. LTD.
ANGASTON, SOUTH AUSTRALIA
NET 1 PINT 6 FL. OZS.

